

Food Safety Report for December 2010

Centre for Food Safety
Food and Environmental
Hygiene Department



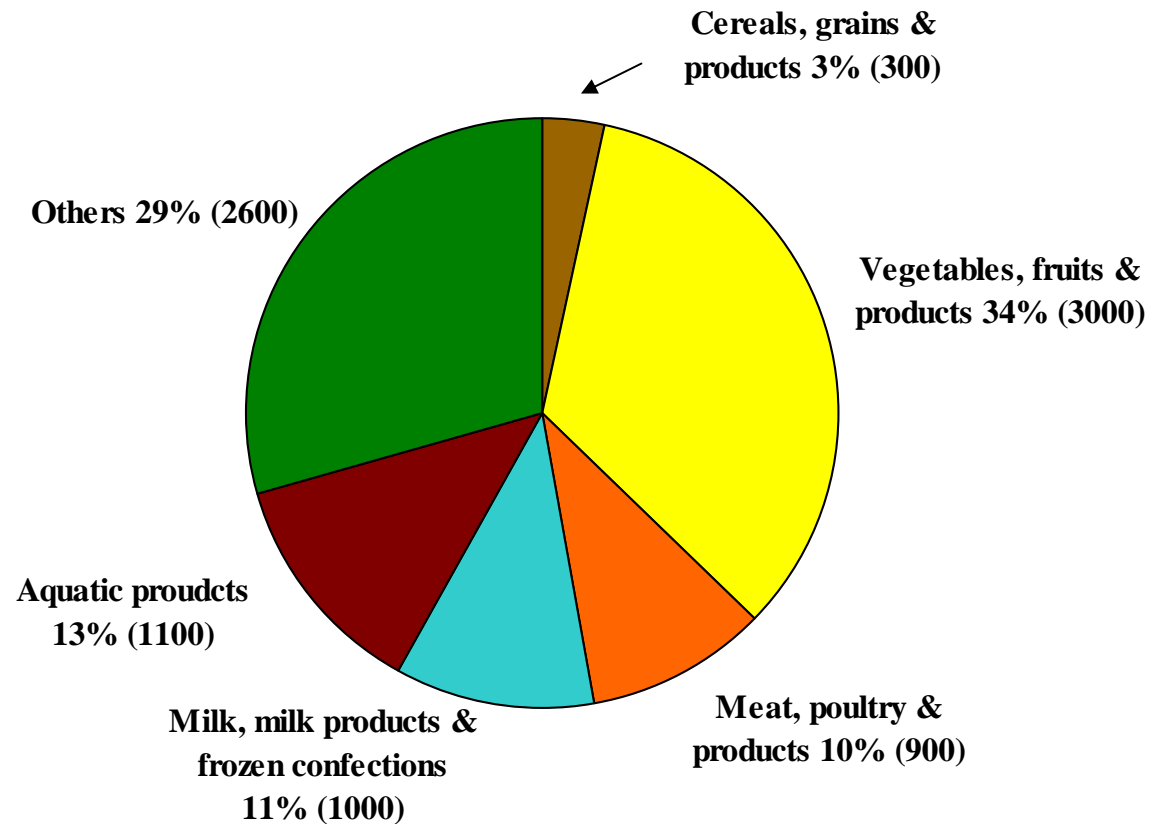
January 2011

Introduction

- The Centre for Food Safety (CFS) adopts the three-tier food surveillance approach, i.e. routine food surveillance, targeted food surveillance and seasonal food surveillance to collect samples at import, wholesale and retail levels for chemical and microbiological tests.
- The CFS releases the “Food Safety Report” every month so as to allow the public to obtain the latest food safety information more timely. Besides, the CFS has released the results of a targeted food surveillance report “Preservatives in preserved fruits and vegetables” and a seasonal food surveillance report on Chinese New Year food recently.
- This presentation gives an account of the food surveillance sample analyses that were completed in December 2010.

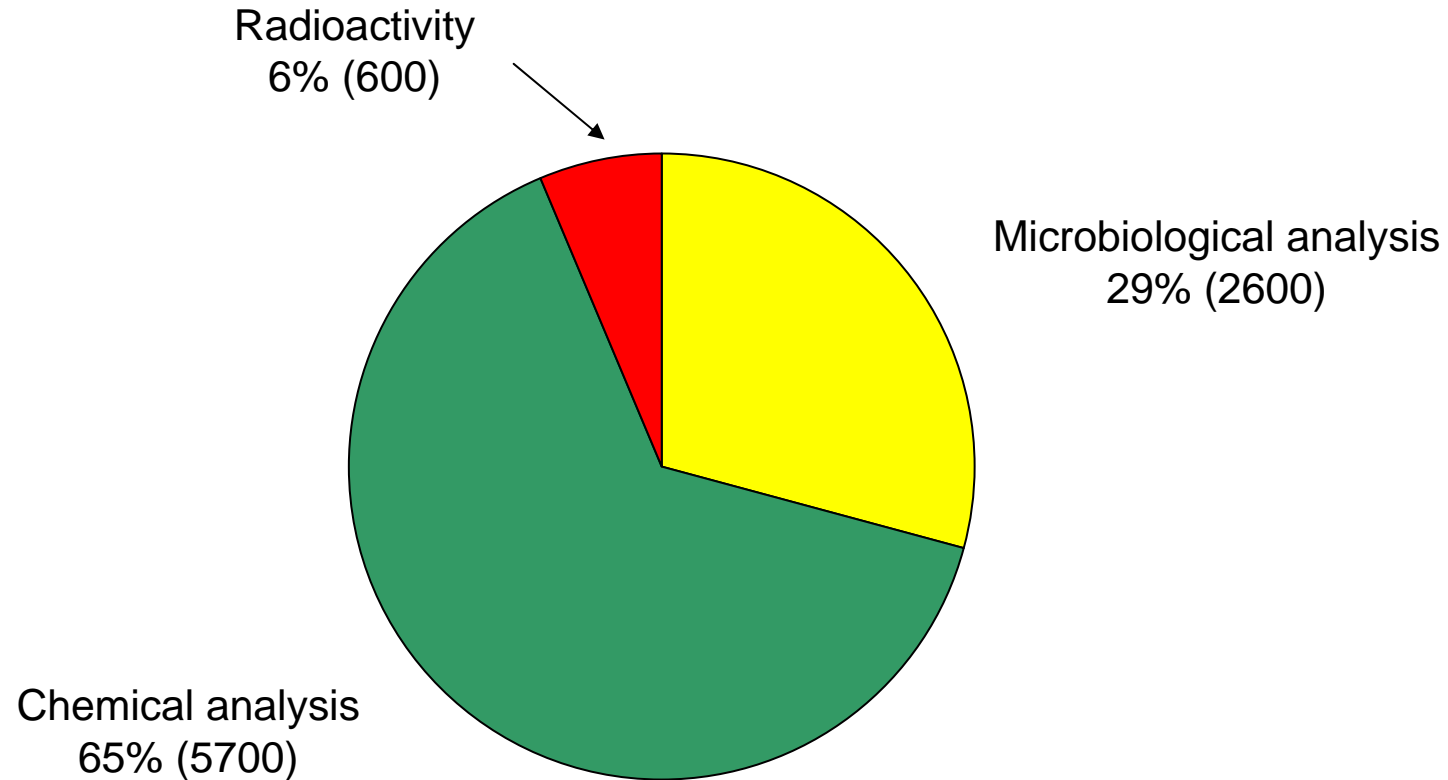
Types of food tested

- About 8800 food samples of various food groups were tested.



N.B.: Figures may not add up to total due to rounding.

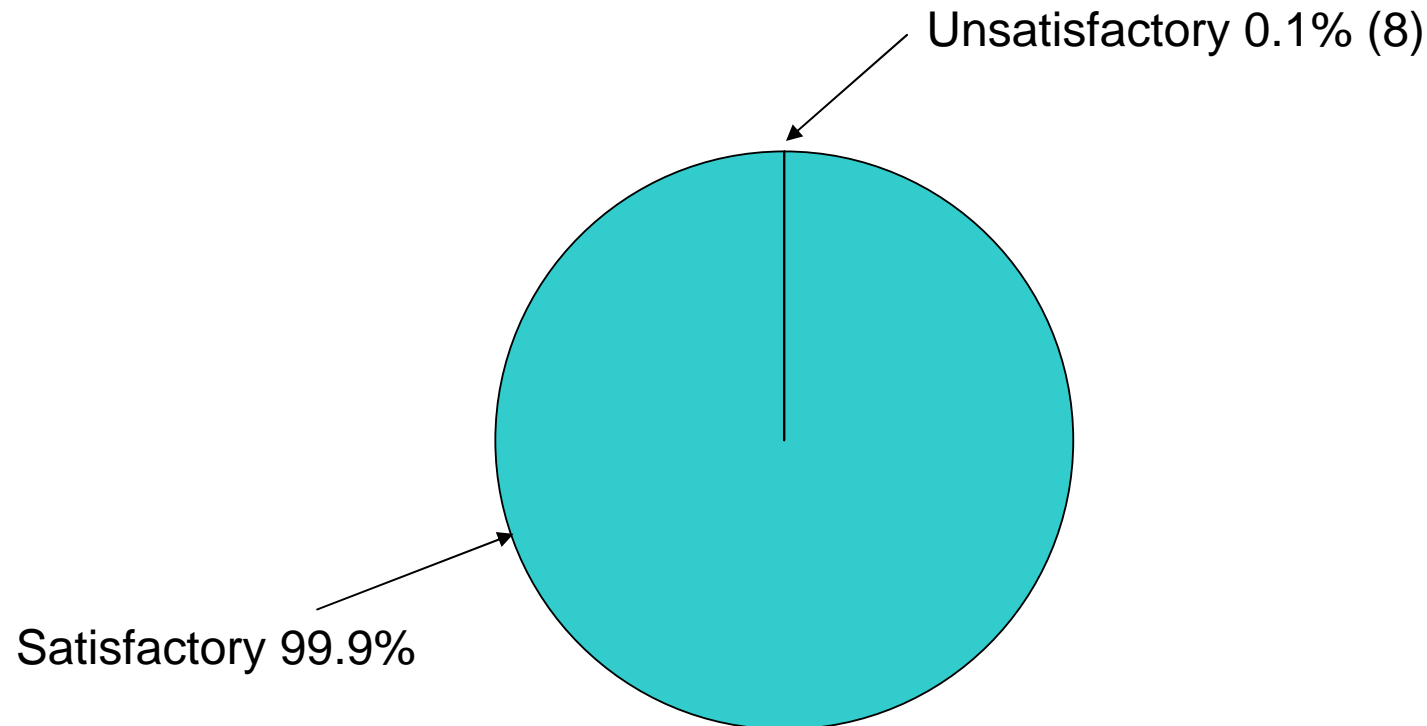
Types of testing



N.B.: Figures in brackets are rounded

Overall results

- There were 8 unsatisfactory samples in total. Overall satisfactory rate was 99.9%.



Unsatisfactory samples

- 8 unsatisfactory food samples included 6 previously announced result. The remaining 2 unsatisfactory samples are as follows:

Food Group	No. of Samples Tested	No. of Unsatisfactory Samples
Vegetables, fruits & products	3000	0
Meat, poultry & products	900	1
Aquatic products	1100	0
Milk, milk products & frozen confections	1000	0
Cereal, grains & products	300	0
Others	2600	1
Total	8800	2

N.B.: Figures may not add up to total due to rounding.

1. Vegetables, fruits & products

- About 3000 samples were collected. They included various kinds of fresh vegetables, fruits and legumes, preserved vegetables and pickled fruits, dried vegetables and ready-to-eat vegetables.

- Analysis included:

- Microbiological tests
- Chemical tests such as:
 - Pesticides (e.g., methamidophos, isocarbophos, DDT, HCH)
 - Preservatives
 - Colouring matters
 - Metallic contamination



- Overall satisfactory rate was 99.8%. Except for 6 previously announced unsatisfactory samples, namely, a sour peach, a mango strip, a raisin, a sweetened winter melon and 2 bamboo fungus, all other samples were satisfactory.

2. Meat, poultry & products

- About 900 samples were collected. They included fresh, chilled and frozen pork, beef and poultry, ready-to-eat dishes of meat and poultry served at food premises, the meat and poultry made products such as Chinese preserved meat, sausage and ham.
- Analysis included :
 - Microbiological tests
 - Chemical tests (e.g. preservatives, colouring matters and veterinary drug residues)
- Overall satisfactory rate was 99.9%, with 1 unsatisfactory sample in this report.



2. Meat, poultry & products (Cont'd)

Veterinary drug residues

- 1 unsatisfactory sample:

Sample	Unsatisfactory testing item	Result
Frozen suckling pig	Chloramphenicol	0.0005 ppm ⁽¹⁾

⁽¹⁾ Not permitted in food. However, normal consumption of the product with the detected level was unlikely to pose adverse health effects.

2. Meat, poultry & products (Cont'd)

Other tests

- Samples for other tests (e.g. pathogens, preservatives, and colouring matters) were satisfactory.

3. Aquatic products

- About 1100 samples were collected. They generally covered fish, shellfish, shrimp/prawn, crab, squid and their products.
- Analysis included:
 - Microbiological tests
 - Chemical tests (e.g. preservatives, colouring matters, metallic contamination, biotoxins and veterinary drug residues)
- All samples were satisfactory.



4. Milk, milk products & frozen confections

- About 1000 samples were tested. They included ice-cream, cheese, milk and milk products.
- Analysis included:
 - Microbiological tests (total bacterial count and pathogens, e.g. *Salmonella* and *Listeria monocytogenes*)
 - Chemical tests (e.g. melamine, preservatives, colouring matters, sweeteners and veterinary drug residues)
- All samples were satisfactory.



5. Cereal, grains and products

- About 300 samples included rice/noodles, flour, bread and breakfast cereal.
- Analysis included:
 - Microbiological tests
 - Chemical tests (e.g. preservatives, sweeteners, colouring matters and metallic contamination)
- All samples were satisfactory.



6. Other food commodities

- About 2600 food samples were collected. Types included:

Mixed dishes <ul style="list-style-type: none">Pathogens, preservatives & colouring matters	Condiments and sauces <ul style="list-style-type: none">Preservatives & colouring matters
Dim Sum <ul style="list-style-type: none">Pathogens, preservatives & colouring matters	Snack <ul style="list-style-type: none">Pathogens, preservatives & colouring matters
Beverages <ul style="list-style-type: none">Preservatives, colouring matters, sweeteners & metallic contamination	Eggs and egg products <ul style="list-style-type: none">Colouring matters & melamine
Sushi and sashimi <ul style="list-style-type: none">Microbiological tests	Others
Sugar and sweets <ul style="list-style-type: none">Preservatives, colouring matters, sweeteners & metallic contamination	

- Overall satisfactory rate was 99.9%, with 1 unsatisfactory sample in this report.

6. Other food commodities (Cont'd)

Pathogens

- 1 unsatisfactory sample:

Sample	Unsatisfactory testing item	Result
Swiss roll	<i>Staphylococcus aureus</i>	500000/g ⁽¹⁾

⁽¹⁾ *Staphylococcus aureus* may cause gastrointestinal upset such as vomiting, abdominal pain and diarrhoea.

Follow-up actions

- Trace source of food items in question.
- Request vendors to stop sale and dispose of incriminated food items.
- Issue warning letters to concerned vendors.
- Take follow-up samples for analysis.
- Take prosecution actions if there is sufficient evidence.

Advice to trade and consumers

- *Staphylococcus aureus* is commonly present in human skin, hair and nasal cavity. High dose of such bacteria present in food indicates that cross contamination due to poor personal hygiene of the food handlers has likely taken place. Food handlers should always observe good personal and wash their hands properly before handling food. If there is a wound on the hand, cover it properly with a waterproof bandage or wear a glove before handling food.
- The trade should source food from reliable suppliers.
- Consumers should patronize licensed restaurants and reliable suppliers of food. They should maintain a balanced diet to minimize risk.