Food Safety Report for February 2010

Centre for Food Safety
Food and Environmental Hygiene Department

March 2010

食物環境衞生署
Food and Environmental Hygiene Department

食物安全中心
Centre for Food Safety

Introduction

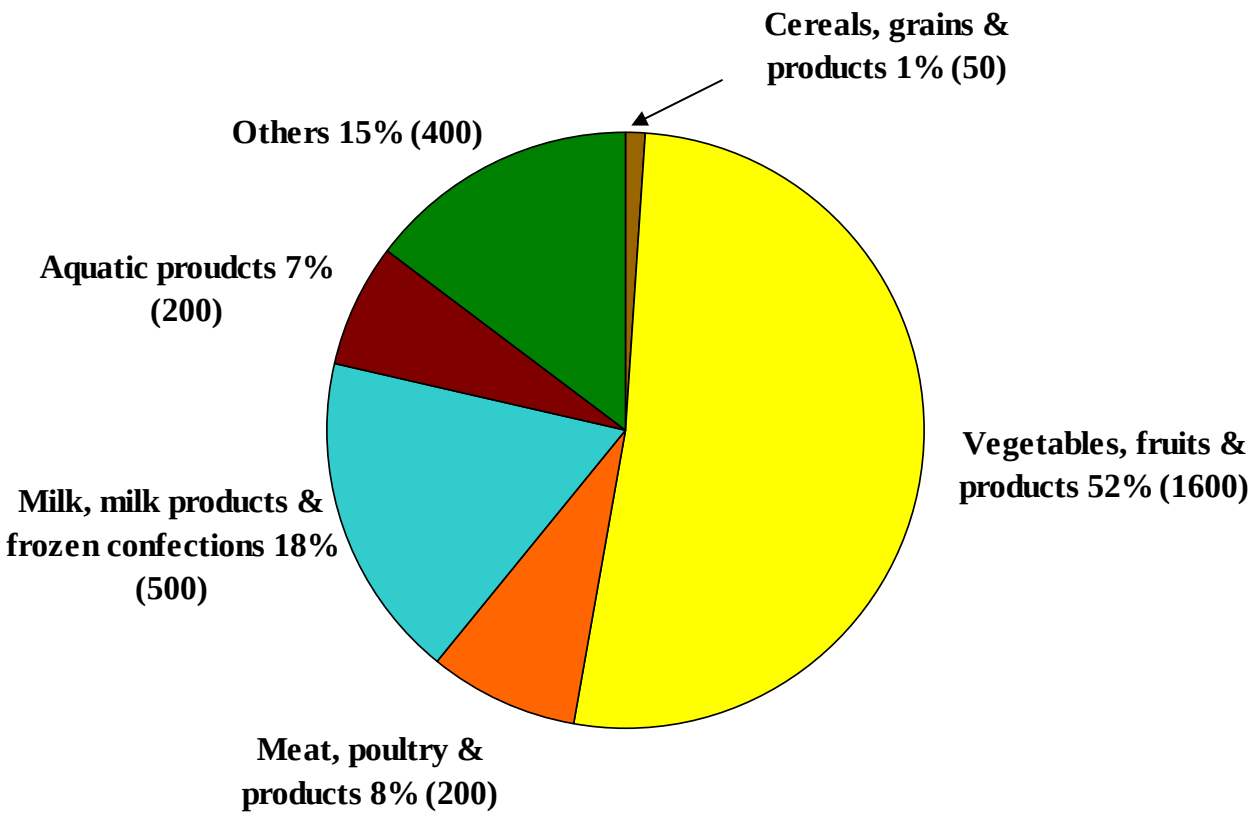
- The Centre for Food Safety (CFS) adopts the three-tier food surveillance approach, i.e., routine food surveillance, targeted food surveillance and seasonal food surveillance to collect samples at import, wholesale and retail levels for chemical and microbiological tests.

- CFS releases the “Food Safety Report” every month so as to allow the public to obtain the latest food safety information more timely.

- This presentation gives an account of the food surveillance sample analyses that were completed in February 2010.

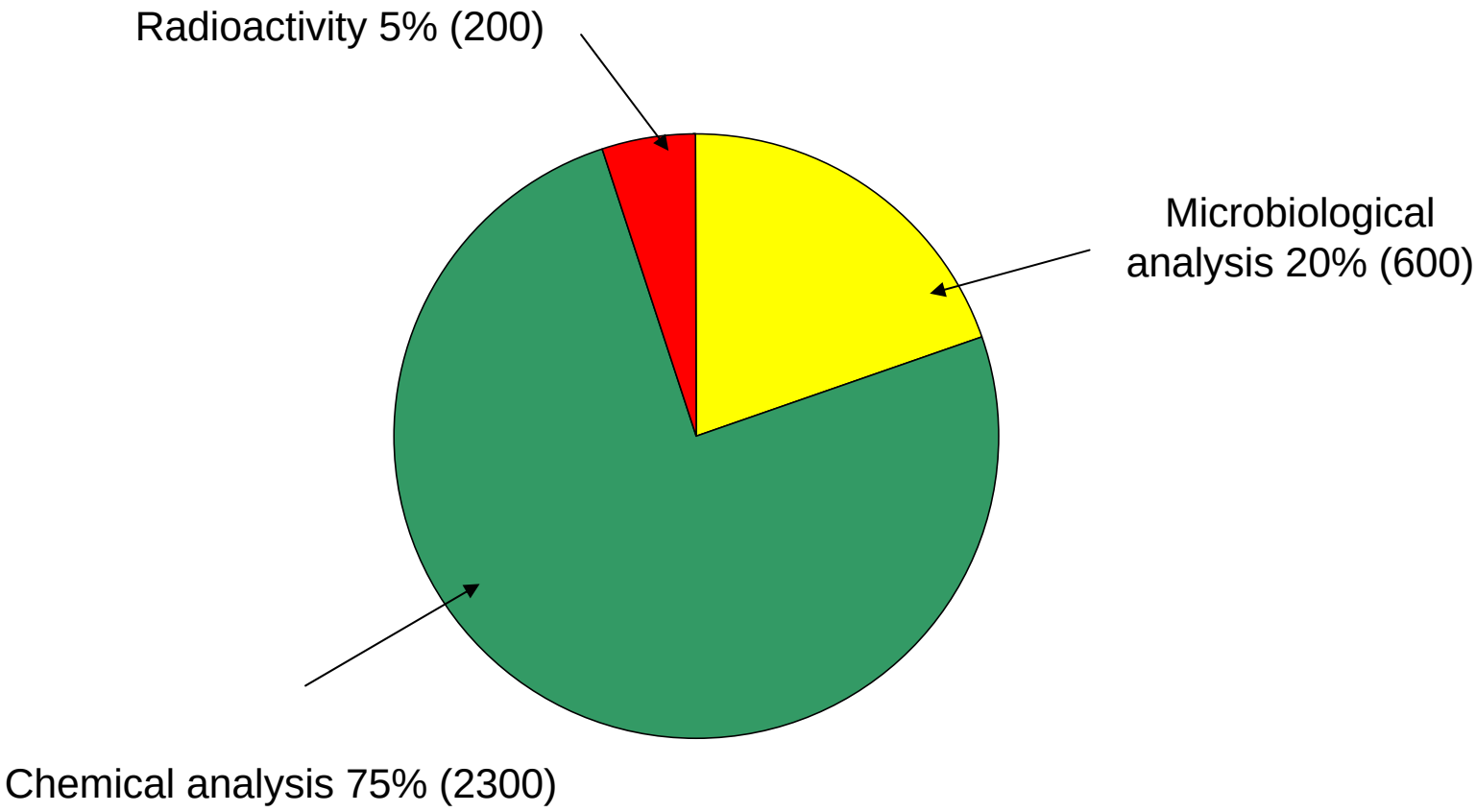
Types of food tested

- About 3000 food samples of various food groups were tested.



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

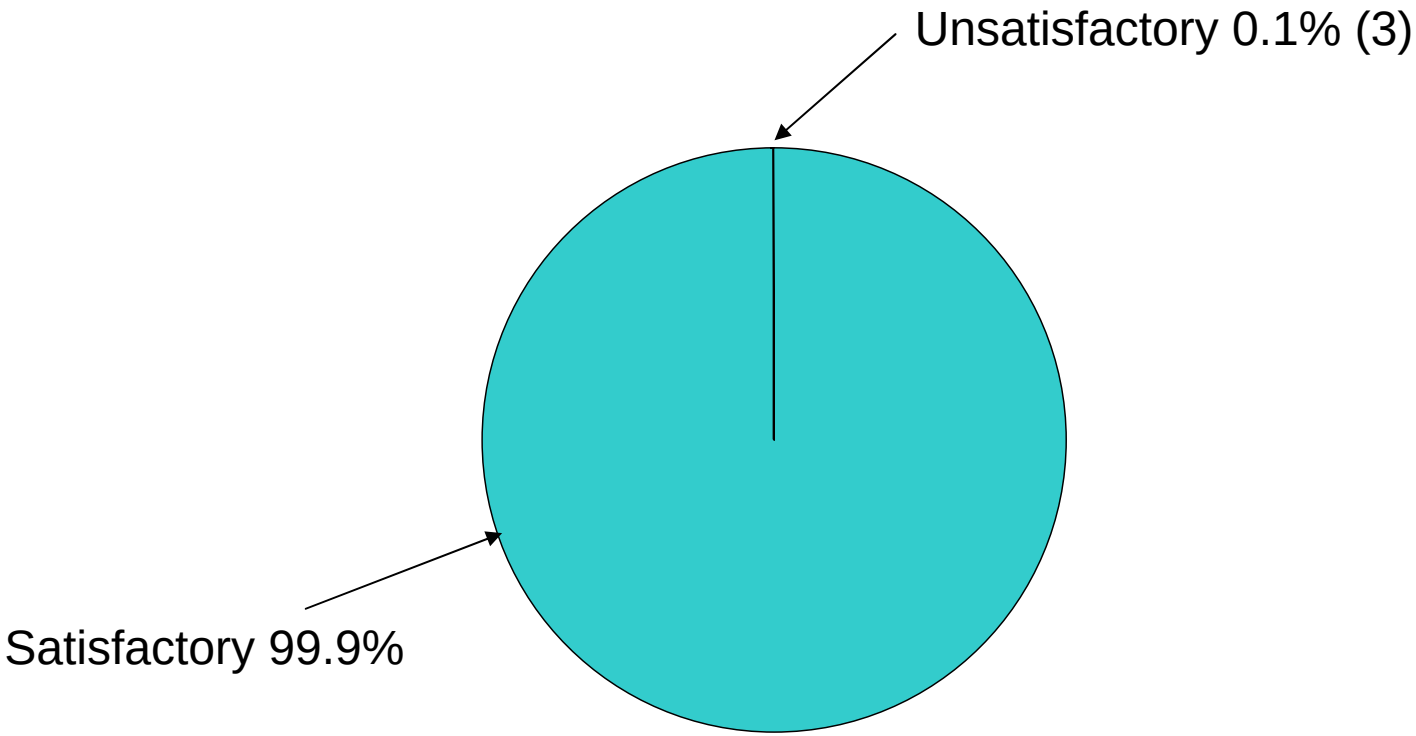
Types of testing



N.B.: Figures in brackets are rounded

Overall results

- Total 3 unsatisfactory samples. The overall satisfactory rate was 99.9%.



Unsatisfactory samples

- The 3 unsatisfactory samples are as follows:

Food Group	***No. of Samples Tested***	***No. of Unsatisfactory Samples***
Vegetables, fruits & products	1600	0
Meat, poultry & products	200	1
Aquatic products	200	2
Milk, milk products & frozen confections	500	0
Cereal, grains & products	50	0
Others	400	0
Total	***3000***	***3***

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

1. Vegetables, fruits & products

- About 1600 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 (included methamidophos, isocarbophos and DDT)
    - Colouring matters

- All samples were satisfactory.

2. Meat, poultry & products

- About 200 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, veterinary drug residues and colouring matters)

- Overall satisfactory rate was 99.6%, with 1 unsatisfactory sample in this report.





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

Colouring matters

- 1 unsatisfactory sample:

Sample	Unsatisfactory testing item	Result
Chinese preserved pork sausage	Red 2G	Detected (1)

(1) Not permitted in food.

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

Other tests

- The remaining samples for other tests (e.g. pathogens, preservatives and veterinary drug residues) were satisfactory.

3. Aquatic products

- About 200 samples were collected. They generally covered fish, shellfish, shrimp/prawn, crab, squid and their products.

- Analysis included:
  - Microbiological tests
  - Chemical tests (e.g. veterinary drug residues, biotoxins and preservatives)

- Overall satisfactory rate was 99.0%, with 2 unsatisfactory samples in this report.




3. Aquatic products (Cont'd)

Pathogens

- 1 unsatisfactory sample:

Sample	Unsatisfactory testing item	Result
Curry crab	*Clostridium perfringens*	3.9 x 10^5/g (1)

(1) *Clostridium perfringens* may cause gastrointestinal upset such as abdominal pain and diarrhoea.

3. Aquatic products (Cont'd)

Veterinary drug residues

- 1 unsatisfactory sample:

Sample	Unsatisfactory testing item	Result
Small snakehead (Fish)	AOZ	0.008 ppm (1)

(1) The detected level was low and is unlikely to pose adverse effects on consumers upon normal consumption.

3. Aquatic products (Cont'd)

Other tests

- The remaining samples for other tests (e.g. biotoxins and preservatives) were satisfactory.

4. Milk, milk products & frozen confections

- About 500 samples were tested. They included ice-cream, cheese, milk and milk products.

- Analysis included:
  - Microbiological tests (total bacterial count, pathogens e.g. *Salmonella* and *Staphylococcus aureus*)
  - Chemical tests (e.g. melamine, colouring matters and sweeteners)

- All samples were satisfactory.

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5. Cereal, grains and products

- About 50 samples included rice/noodles, flour, bread and breakfast cereal.
- Analysis included:
  - Microbiological tests
  - Chemical tests (e.g. preservatives, colouring matters and sweeteners)
- All samples were satisfactory.




6. Other food commodities

- About 400 food samples were collected. Types included:

Mixed dishes ▫ Pathogens	Sugar and sweets ▫ Colouring matters, sweeteners & melamine
Dim Sum ▫ Pathogens	Condiments and sauces ▫ Colouring matters & preservatives
Beverages ▫ Preservatives, colouring matters & sweeteners	Eggs and egg products ▫ Melamine & colouring matters
Sushi and sashimi ▫ Microbiological tests	Others

- All samples were satisfactory.

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 for trade

- Should comply with the legal requirements and follow “good manufacturing practice” (GMP). Should use permitted food additives only in an appropriate manner.

- Source materials from reliable suppliers. Conduct quality audit to incoming materials and end products to ensure that ingredients used do not contain any non-permitted colouring matters.

- Food premises should always follow the “5 Keys to Food Safety” during food preparation to prevent foodborne disease. Food ingredients should be kept under appropriate temperature (above 60ºC ; at or below 4ºC). The food should be effectively reheated thoroughly with the centre temperature reaching 75ºC or above.

Advice for consumers

- Patronize from licensed restaurants and reliable retailers.
- Avoid choosing those food which are of abnormally intensified colour.
- Maintain balanced diet to reduce food risk.