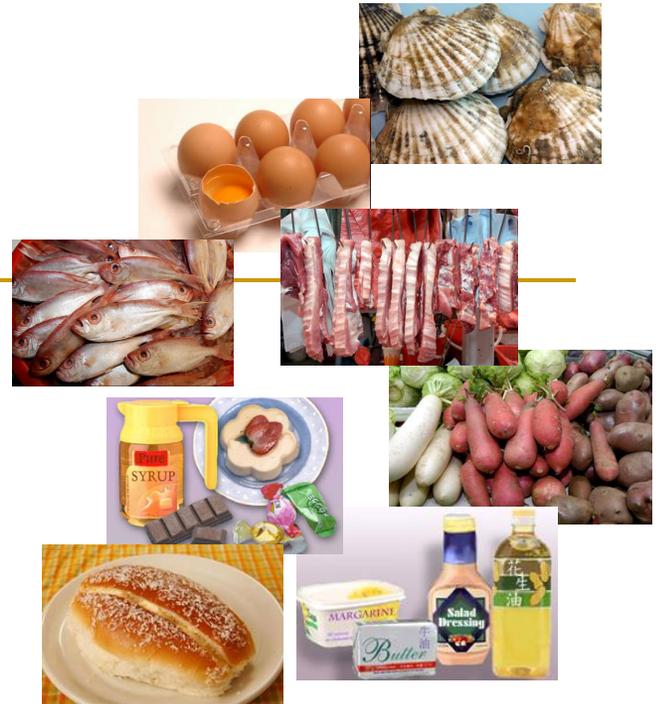


Food Safety Report for April 2010

Centre for Food Safety
Food and Environmental
Hygiene Department



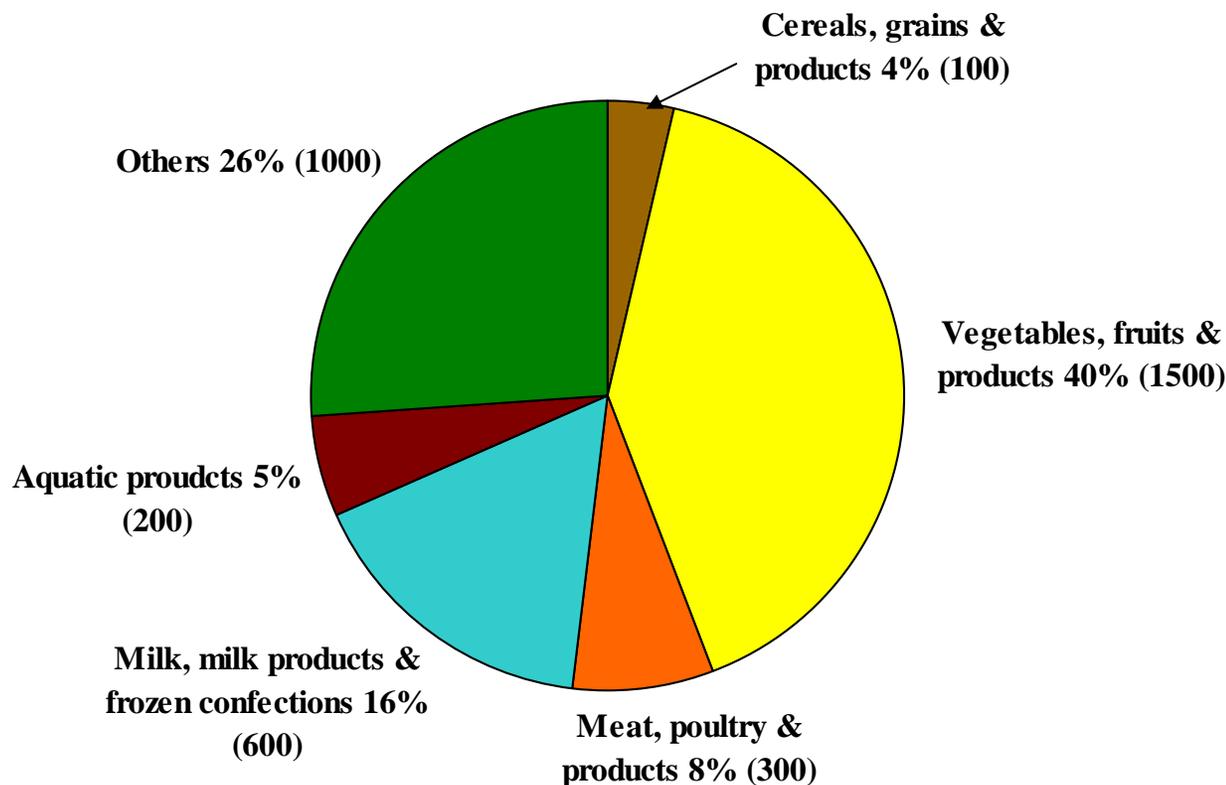
June 2010

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. Besides, CFS has also released the results of a survey on popular food items: “Southeast Asian Food” recently.
- This presentation gives an account of the food surveillance sample analyses that were completed in April 2010.

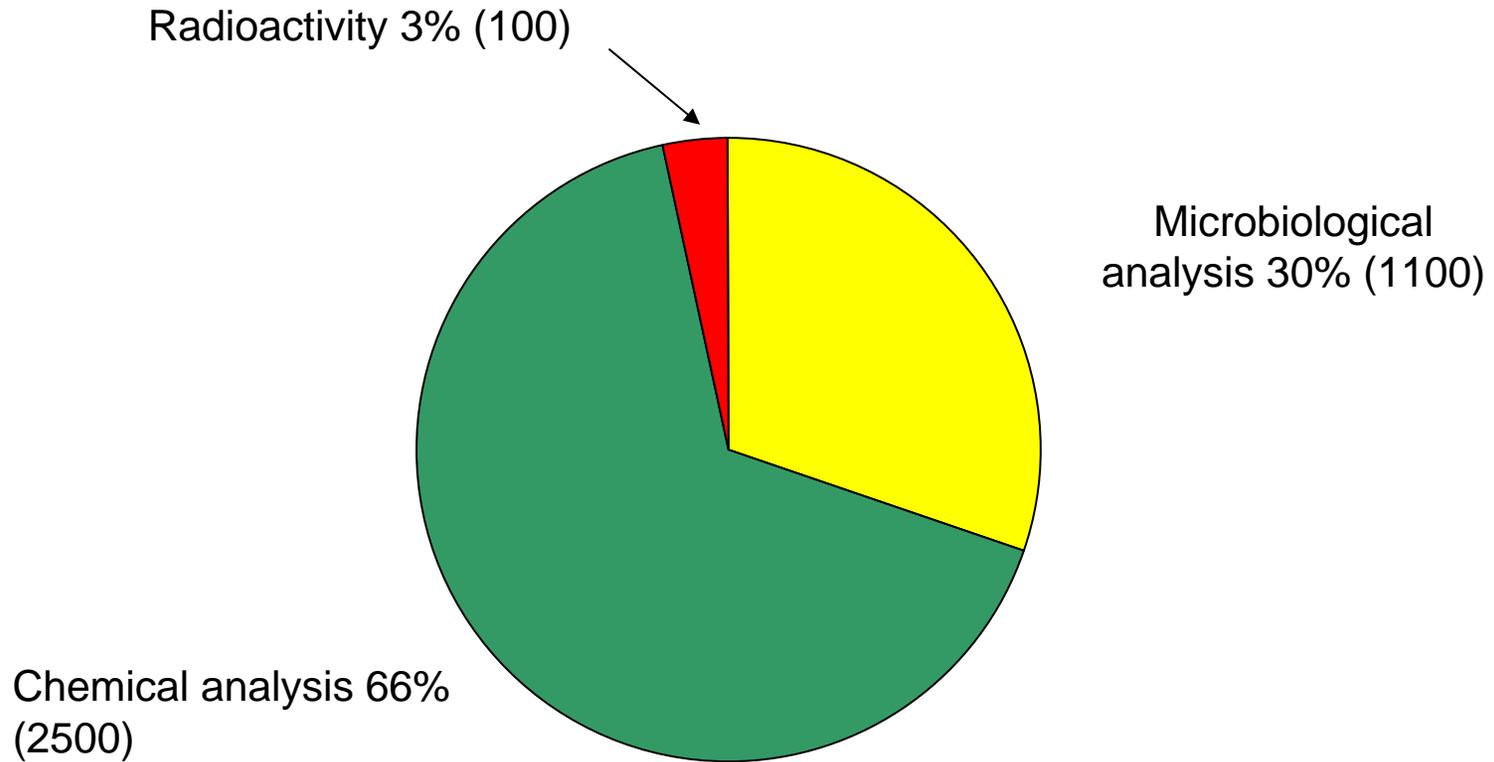
Types of food tested

- About 3700 food samples of various food groups were tested.



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

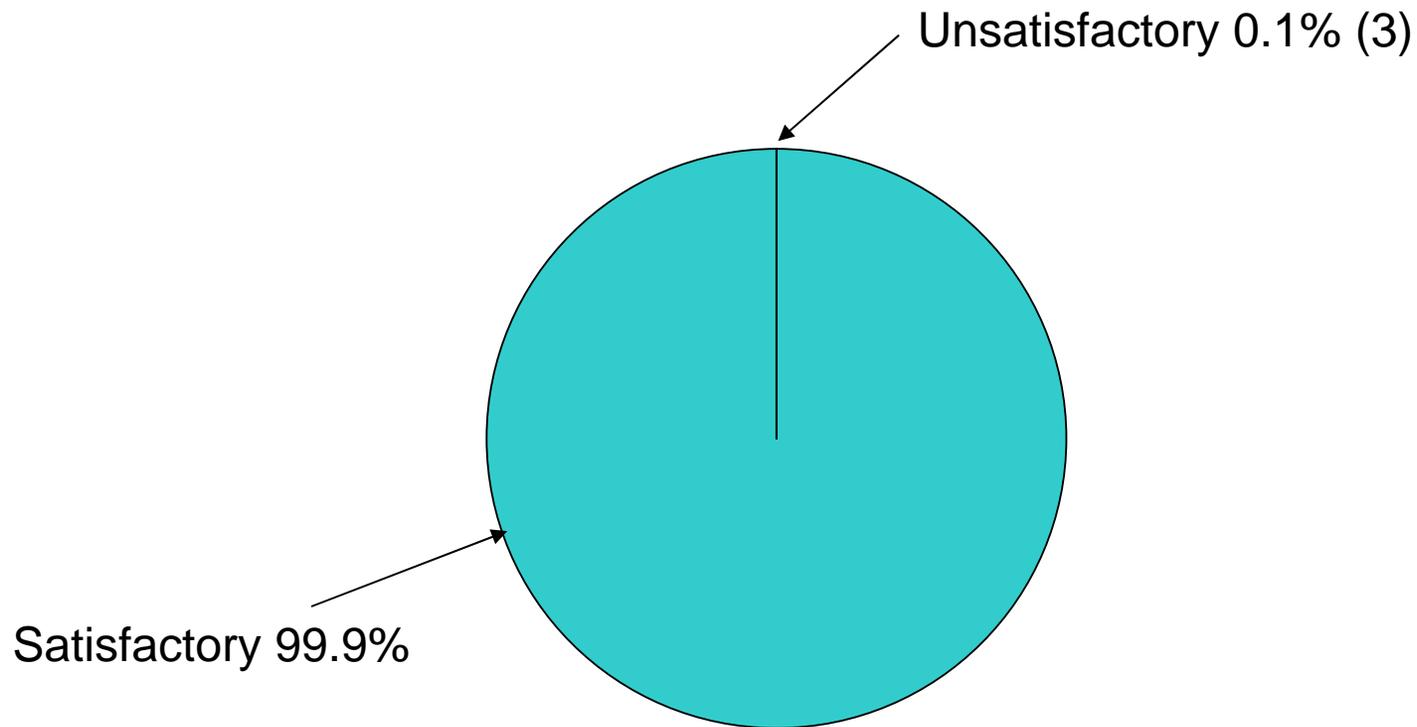
Types of testing



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	1500	1
Meat, poultry & products	300	0
Aquatic products	200	1
Milk, milk products & frozen confections	600	1
Cereal, grains & products	100	0
Others	1000	0
Total	3700	3

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

1. Vegetables, fruits & products

- About 1500 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 and isocarbophos)
 - Colouring matters
 - Metallic contamination



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

1. Vegetables, fruits & products (Cont'd)

Colouring matters

- 1 unsatisfactory sample:

Sample	Unsatisfactory testing item	Result
Fresh green peas	Brilliant Blue FCF & Tartrazine	Detected ⁽¹⁾

⁽¹⁾ Permitted colouring matters in certain food but are not for fresh vegetables. It is of low toxicity and should not pose significant health effect on consumers.

1. Vegetables, fruits & products (Cont'd)

Other tests

- The remaining samples for other tests (e.g. pathogens, pesticides and metallic contamination) were satisfactory.

2. Meat, poultry & products

- About 300 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)
- All samples 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, metallic contamination and preservatives)
- Overall satisfactory rate was 99.5%, with 1 unsatisfactory sample in this report.



3. Aquatic products (Cont'd)

Veterinary drug residues

- 1 unsatisfactory sample:

Sample	Unsatisfactory testing item	Result
Chilled thread fin	Malachite green	0.021 ppm ⁽¹⁾

- (1) Not permitted in food, but the detected level is unlikely to pose adverse effects upon normal consumption.

3. Aquatic products (Cont'd)

Other tests

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

4. Milk, milk products & frozen confections

- About 600 samples were tested. They included ice-cream, cheese, milk and milk products.
- Analysis included:
 - Microbiological tests (total bacterial count and pathogens)
 - Chemical tests (e.g. melamine, colouring matters and sweeteners)
- Overall satisfactory rate was 99.8%, with 1 unsatisfactory sample in this report.



4. Milk, milk products & frozen confections (Cont'd)

Microbiological tests

- 1 unsatisfactory sample:

Sample	Unsatisfactory testing item	Result
Mango papaya low fat milk drink	<i>Bacillus cereus</i> (Pathogen)	1.5 x 10 ⁶ /ml ⁽¹⁾

- ⁽¹⁾ Consuming food contaminated with *Bacillus cereus* or its toxin may cause food poisoning symptoms such as vomiting and diarrhoea.

4. Milk, milk products & frozen confections (Cont'd)

Other tests

- The remaining samples for other tests (e.g. melamine, colouring matters and sweeteners) were satisfactory.

5. Cereal, grains and products

- About 100 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 1000 food samples were collected. Types included:

Mixed dishes <ul style="list-style-type: none">Pathogens, colouring matters & preservatives	Condiments and sauces <ul style="list-style-type: none">Colouring matters, sweeteners & preservatives
Dim Sum <ul style="list-style-type: none">Pathogens & colouring matters	Snack <ul style="list-style-type: none">Colouring matters & preservatives
Beverages <ul style="list-style-type: none">Preservatives, colouring matters & sweeteners	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">Colouring matters, sweeteners & melamine	

- 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.

Advices to trade and consumers

- The trade must comply with the legal requirements and follow “good manufacturing practice” (GMP).
- The trade should establish and practise food safety control plans such as HACCP for milk and dairy product manufacturing.
- Store milk and dairy products strictly according to the instructions on the labels.
- According to legislation, no one shall sell, for human consumption, any food which contains malachite green. The trade should source aquatic products from reliable suppliers. In case of doubt, ask for and check documents and certificates accompanying the consignment to ensure the supply is malachite green free.
- Consumers should patronize licensed restaurants and reliable suppliers of food.