

# Food Safety Report for February 2011

Centre for Food Safety  
Food and Environmental  
Hygiene Department



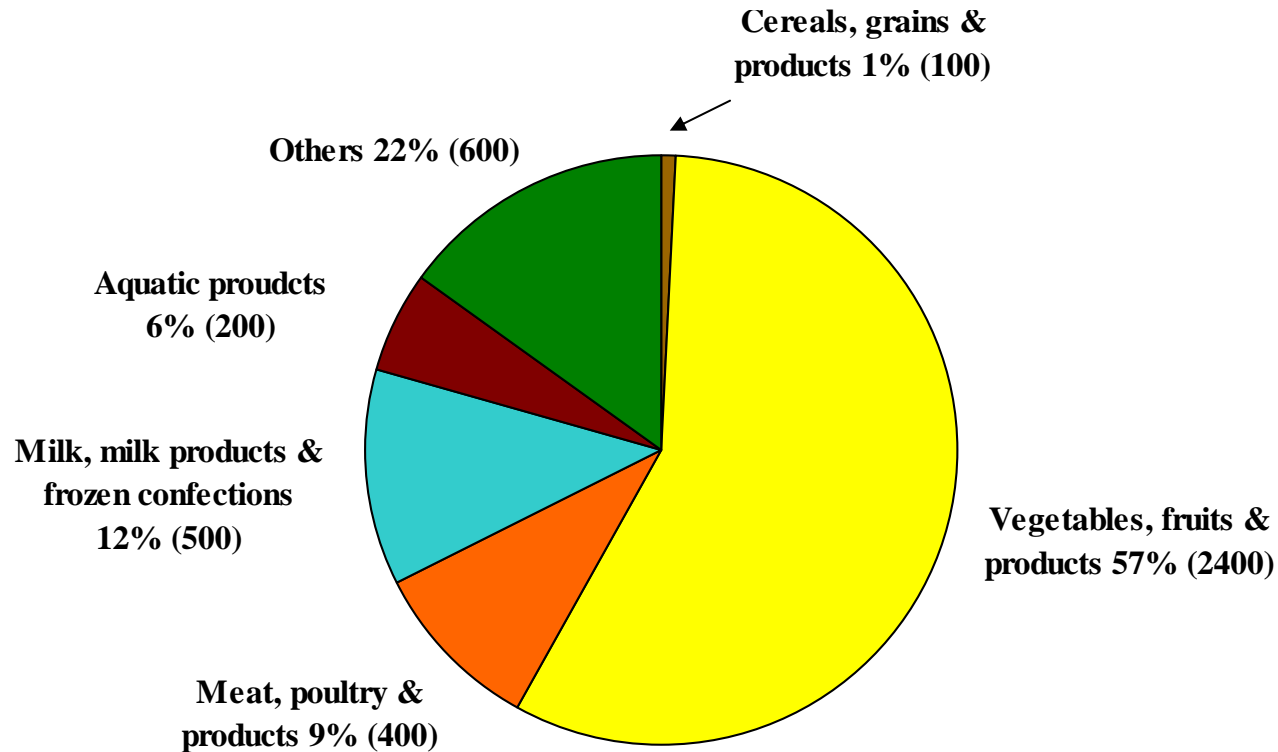
March 2011

# 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 timely. Besides, CFS has also released the results of a survey on popular food items: “Hotpot soup bases” recently.
- This presentation gives an account of the food surveillance sample result analyses in February 2011.

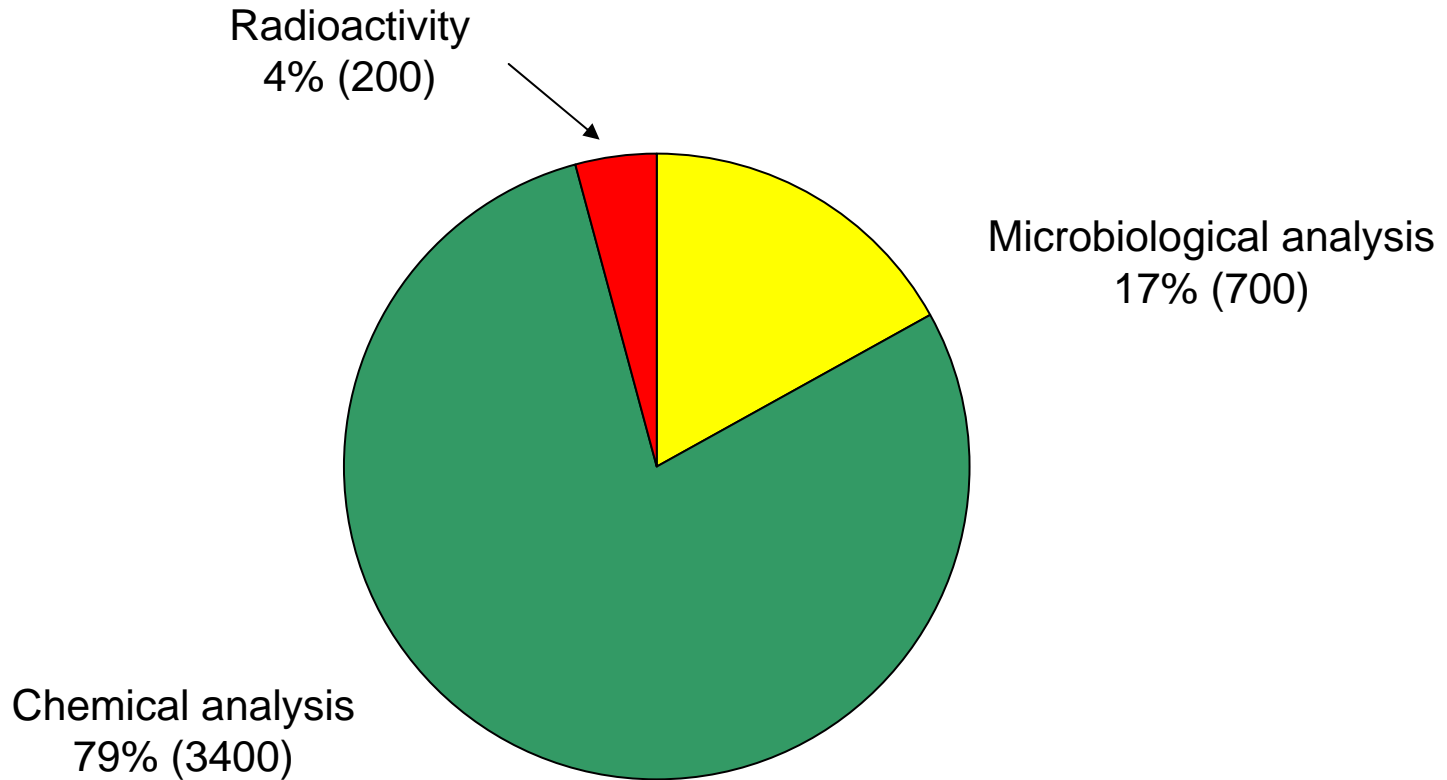
# Types of food tested

- About 4300 food samples of various food groups were tested.



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

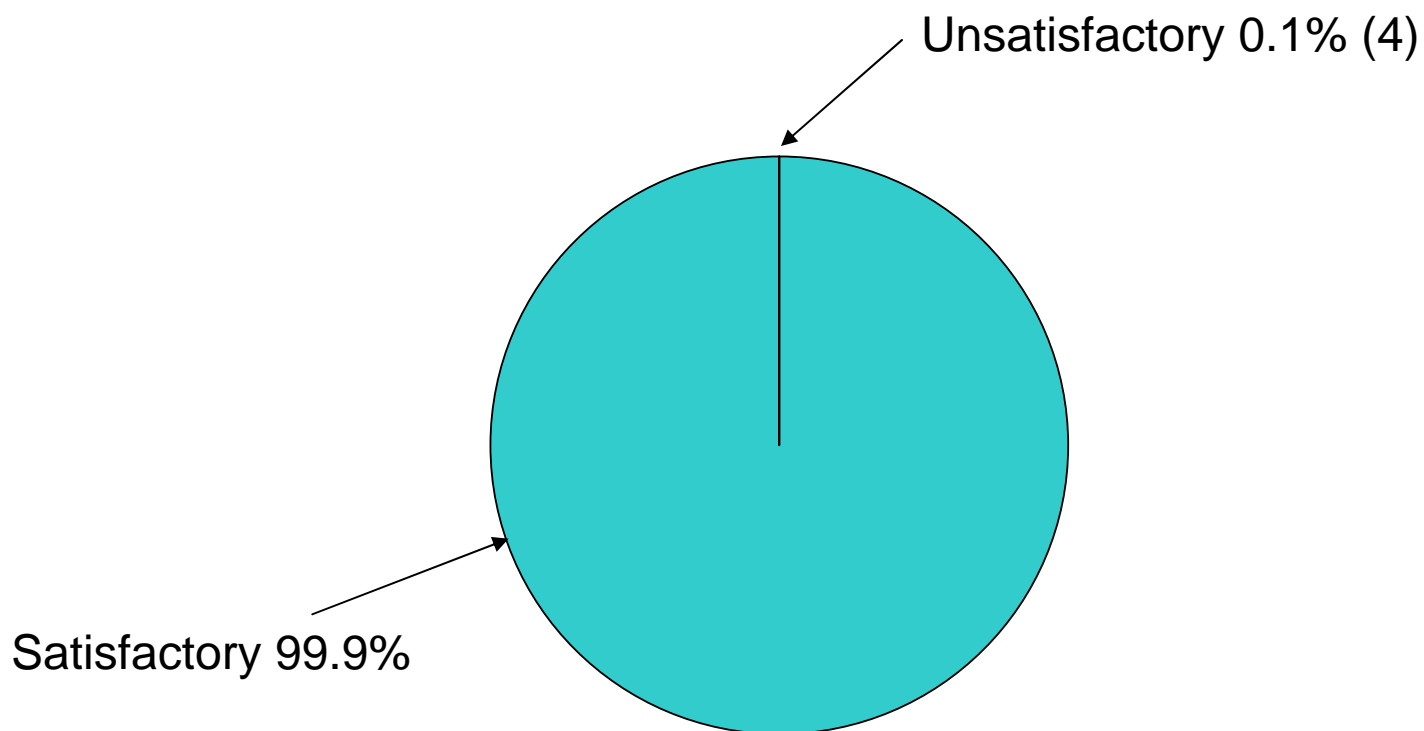
# Types of testing



N.B.: Figures in brackets are rounded

# Overall results

- There were 4 unsatisfactory samples in total. Overall satisfactory rate was 99.9%.



# Unsatisfactory samples

- 4 unsatisfactory food samples included 1 previously announced result. The remaining 3 unsatisfactory samples are as follows:

<b>Food Group</b>	<b>No. of Samples Tested</b>	<b>No. of Unsatisfactory Samples</b>
<b>Vegetables, fruits &amp; products</b>	2400	0
<b>Meat, poultry &amp; products</b>	400	2
<b>Aquatic products</b>	200	1
<b>Milk, milk products &amp; frozen confections</b>	500	0
<b>Cereal, grains &amp; products</b>	100	0
<b>Others</b>	600	0
<b>Total</b>	<b>4300</b>	<b>3</b>

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

# 1. Vegetables, fruits & products

- About 2400 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



- All samples were satisfactory.

## 2. Meat, poultry & products

- About 400 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 99.5%, with 2 unsatisfactory samples announced in this report.





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

### Preservatives

- 1 unsatisfactory sample:

Sample	Unsatisfactory testing item	Result
Fresh beef	Sulphur dioxide	180 ppm <sup>(1)</sup>

<sup>(1)</sup> Sulphur dioxide is not permitted for using in fresh (including chilled and frozen) meat. It is of low toxicity and will not cause adverse health effects upon normal consumption. For individuals who are allergic to this preservative, there may be symptoms of breathing difficulty, headache and nausea.

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

### Veterinary drug residues

- 1 unsatisfactory sample:

Sample	Unsatisfactory testing item	Result
Frozen suckling pig	Sulfonamides	0.61 ppm <sup>(1)</sup>

(1) The level exceeded the legal limit. However, based on the detected level, it is unlikely to pose adverse health effect upon normal consumption.

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

### Other tests

- Samples for other tests (e.g. pathogens and colouring matters) 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. preservatives, colouring matters, metallic contamination, biotoxins and veterinary drug residues)
- Overall satisfactory rate was 99.6%, with 1 unsatisfactory sample announced in this report.



# 3. Aquatic products (Cont'd)

## Preservatives

- 1 unsatisfactory sample:

Sample	Unsatisfactory testing item	Result
Dried abalone	Sulphur dioxide	476 ppm <sup>(1)</sup>

- (1) The detected level exceeded the legal limit. It is of low toxicity and will not cause adverse health effects upon normal consumption. For individuals who are allergic to this preservative, there may be symptoms of breathing difficulty, headache and nausea.

# 3. Aquatic products (Cont'd)

## Other tests

- The remaining samples for other tests (e.g. pathogens, colouring matters, metallic contamination, biotoxins and veterinary drug residues) 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 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 100 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 600 food samples were collected. Types included:

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

- Overall satisfactory rate was 99.8%. Except for the previously announced unsatisfactory sample of 1 mala hotpot soup base, the remaining 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 to trade and consumers

- The trade should comply with the legal requirements and follow Good Manufacturing Practice (GMP). They should use permitted food additives only in an appropriate manner.
- The trade should source food from reliable suppliers. Maintain a good recording system to allow source tracing if needed.
- Consumers should patronize reliable premises for buying food. They should also maintain balanced diet to minimize food risk.