Food Safety Report for February 2012

Centre for Food Safety
Food and Environmental
Hygiene Department

March 2012

食物環境衞生署
Food and Environmental Hygiene Department

食物安全中心
Centre for Food Safety

Introduction

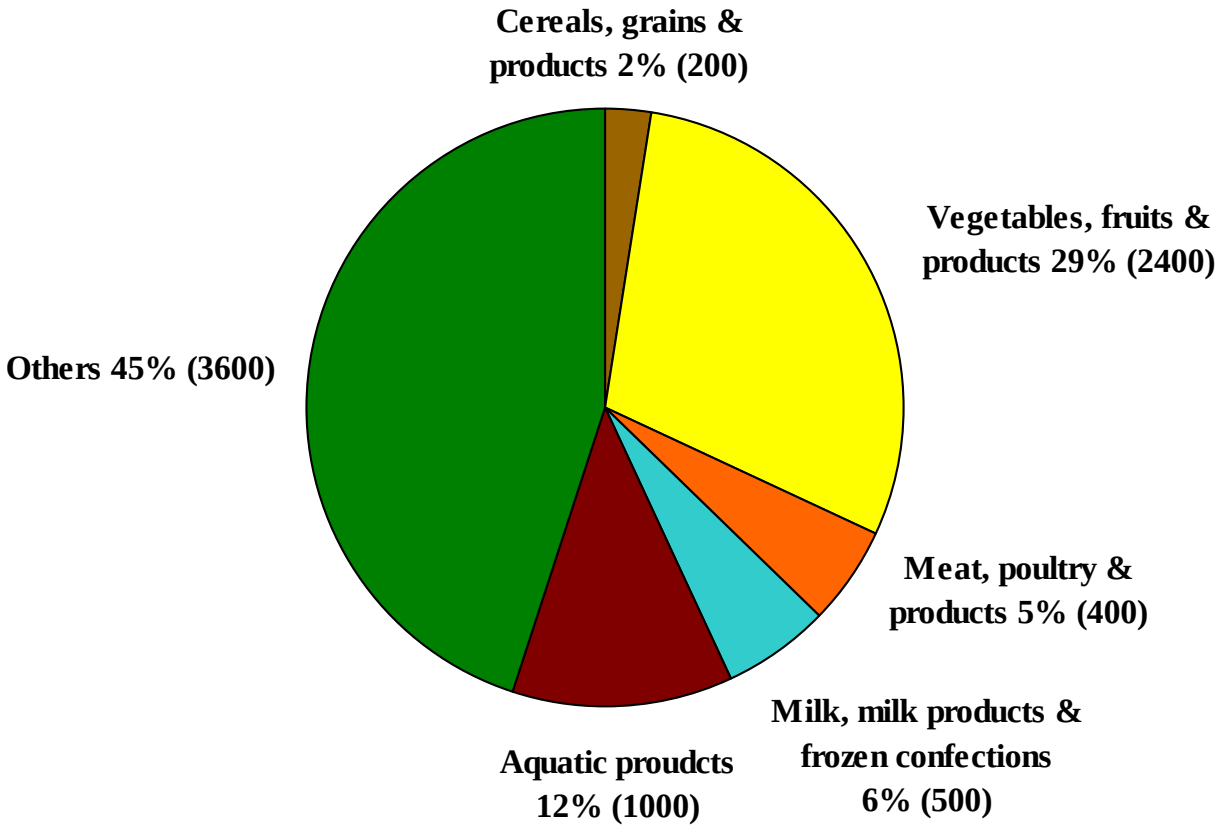
- The Centre for Food Safety (CFS) adopts the three-tier food surveillance approach, i.e. routine food surveillance, targeted food surveillance and seasonal food surveillance to collect samples at import, wholesale and retail levels for microbiological, chemical and radiological tests.

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

- This presentation gives an account of the food surveillance sample result analyses in February 2012.

Types of food tested

- About 8100 food samples of various food groups were tested.



N.B.: Figures in brackets are rounded and may not add up to total due to rounding.

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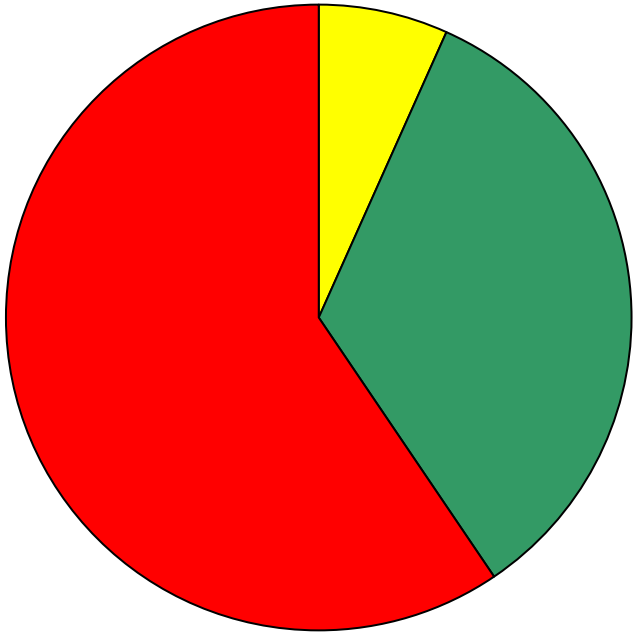
Types of testing



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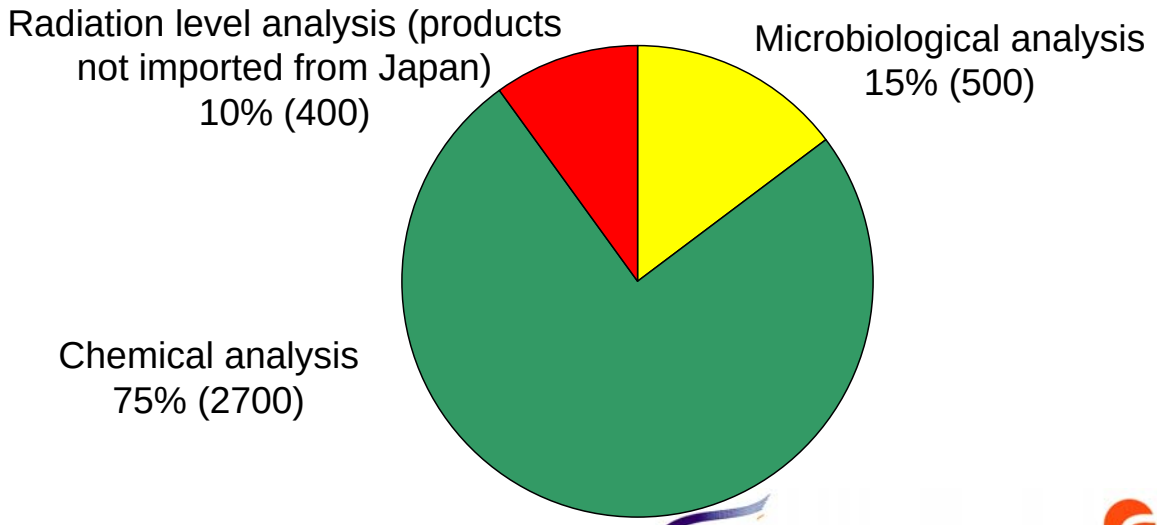
Types of testing (Cont'd)

- In response to the Fukushima nuclear power plant incident in Japan, CFS has stepped up surveillance of imported Japanese food for testing of radiation level from mid-March 2011. In February 2012, all the radiation level test results of about 4400 samples were satisfactory.

- Except that, types of testing for the remaining food surveillance samples are distributed as follows:



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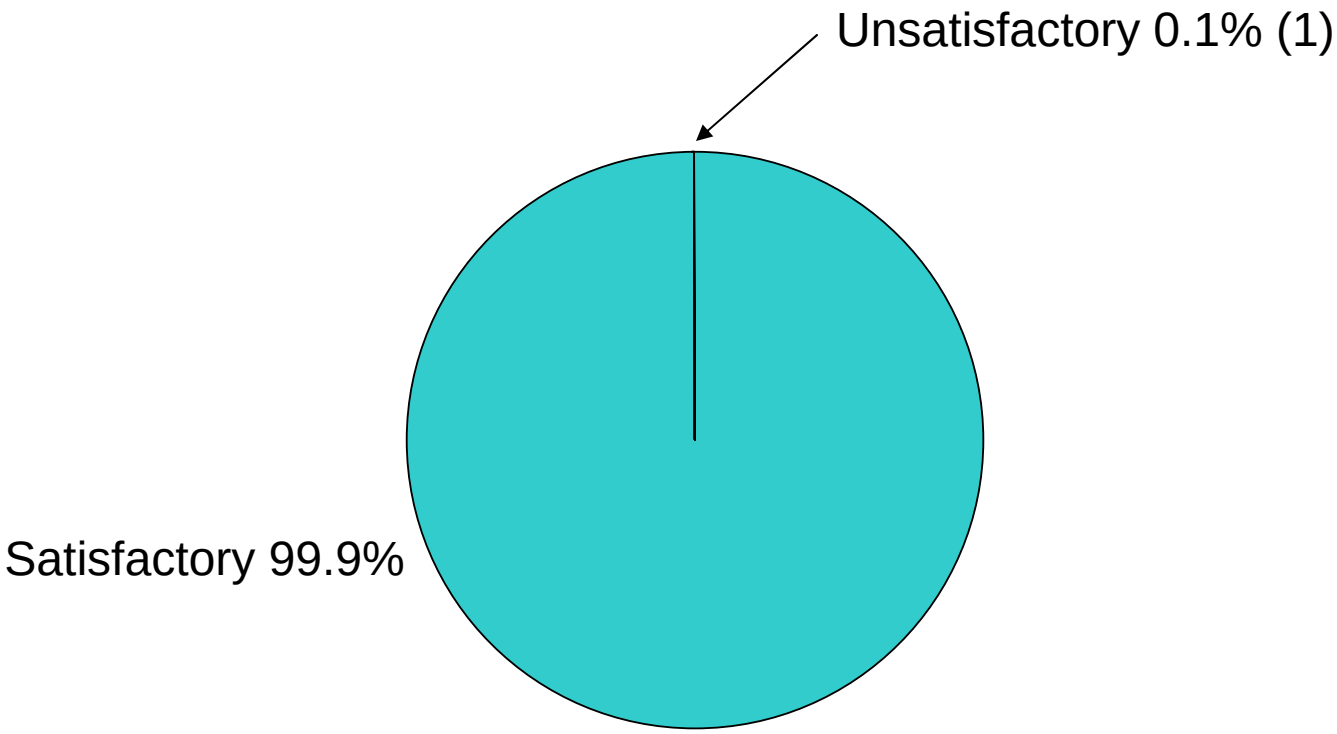
Overall results

- There was only 1 unsatisfactory sample. Overall satisfactory rate was 99.9%.



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Unsatisfactory samples

- The 1 unsatisfactory food sample was as follows:

Food Group	*No. of Samples Tested*	*No. of Unsatisfactory Samples*
Vegetables, fruits & products	2400	0
Meat, poultry & products	400	0
Aquatic products	1000	0
Milk, milk products & frozen confections	500	0
Cereal, grains & products	200	0
Others	3600	1
Total	***8100***	***1***

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
    - Metallic contamination
    - Colouring matters
  - Radiation level tests

- 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, veterinary drug residues and colouring matters)
  - Radiation level tests

- All samples were satisfactory.





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3. Aquatic products

- About 1000 samples were collected. They generally covered fish, shellfish, shrimp/prawn, crab, squid and their products.

- Analysis included:
  - Microbiological tests
  - Chemical tests (e.g. preservatives, metallic contamination, biotoxins, veterinary drug residues and colouring matters)
  - Radiation level tests

- All samples were satisfactory.




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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, preservatives, veterinary drug residues and colouring matters)
  - Radiation level tests

- All samples were satisfactory.

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5. Cereal, grains and products

- About 200 samples included rice/noodles, flour, bread and breakfast cereal.

- Analysis included:
  - Microbiological tests
  - Chemical tests (e.g. preservatives, colouring matters and metallic contamination)
  - Radiation level tests

- All samples were satisfactory.




6. Other food commodities

- About 3600 food samples were collected. Types included:

Mixed dishes ▫ Pathogens and preservatives	Condiments and sauces ▫ Preservatives and colouring matters
Dim Sum ▫ Pathogens , preservatives and colouring matters	Snack ▫ Pathogens and colouring matters
Beverages ▫ Preservatives, colouring matters and metallic contamination	Eggs and egg products ▫ Colouring matters and melamine
Sushi and sashimi ▫ Microbiological tests	Others ▫ Plasticisers
Sugar and sweets ▫ Preservatives, colouring matters and metallic contamination	

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

6. Other food commodities (Cont'd)

- **Microbiological analysis**

  1 unsatisfactory sample:

Sample	Unsatisfactory testing item	Result
Rice with BBQ pork and plain chicken	*Staphylococcus aureus* (pathogen)	1.9×10^6 (1)

(1) Pathogen may cause gastrointestinal discomfort such as vomiting.

Follow-up actions

- Issue warning letter to the vendor concerned.
- Follow-up samples were found to be satisfactory.

Advice to the trade and consumers

- *Staphylococcus aureus* is commonly present in human skin, hair and nasal cavity. Large quantities of such bacteria in food items indicates that contamination due to poor personal hygiene of the food handlers has likely taken place. Food handlers should always observe good personal hygiene and wash their hands properly before handling food. If there is a wound in the hand, cover it properly with a waterproof bandage or wear a glove before handling food.

- The trade should always follow the "5 Keys to Food Safety" during food preparation to prevent foodborne disease:

  - Choose - Choose safe raw materials
  - Clean - Keep hands and utensils clean
  - Separate - Separate raw and cooked food
  - Cook - Cook thoroughly
  - Safe Temperature - Keep food at safe temperature

- Should patronize licensed restaurants and reliable retailers.