

# Food Safety Report for January 2014

Centre for Food Safety  
Food and Environmental  
Hygiene Department



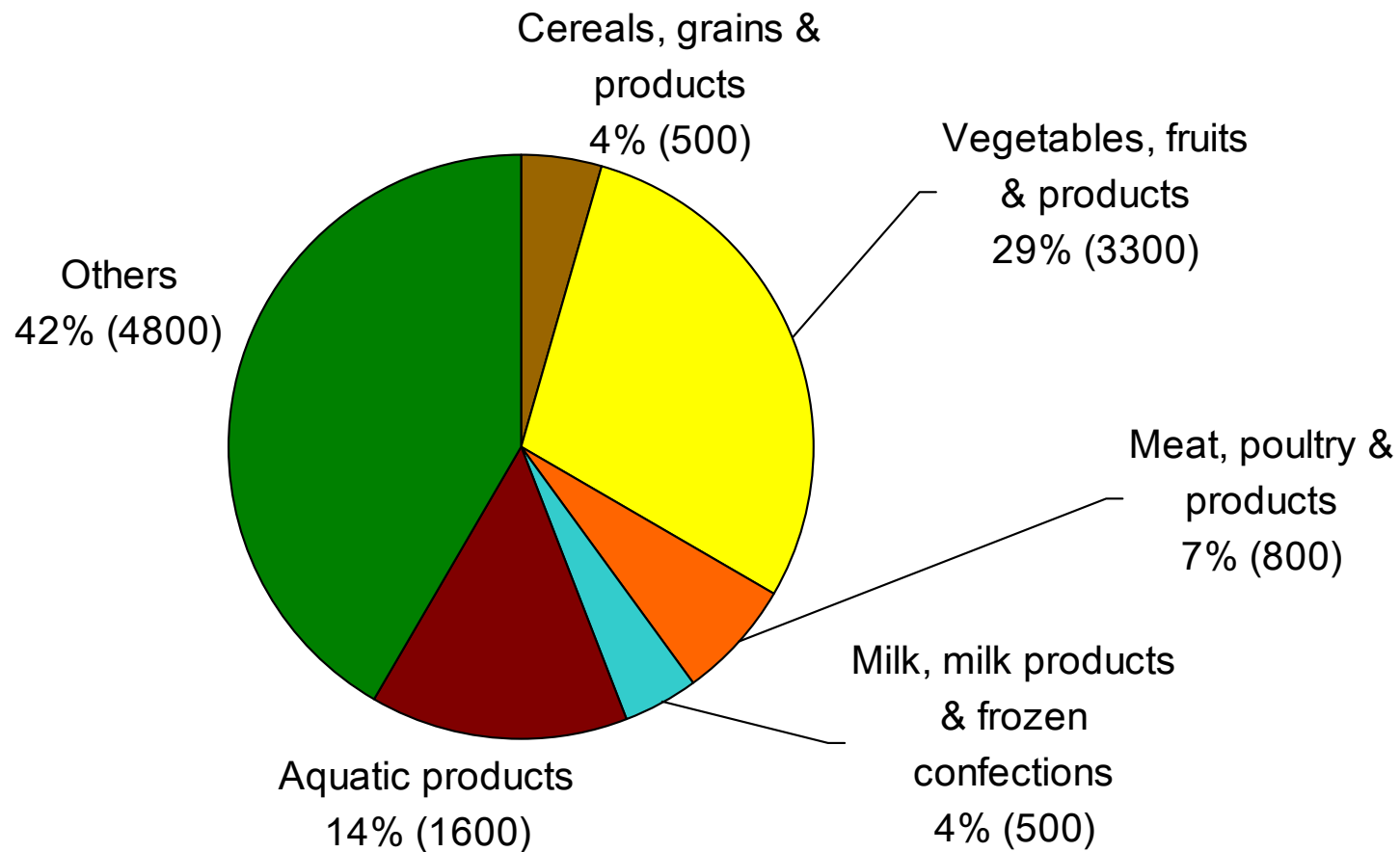
February 2014

# 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 January 2014.

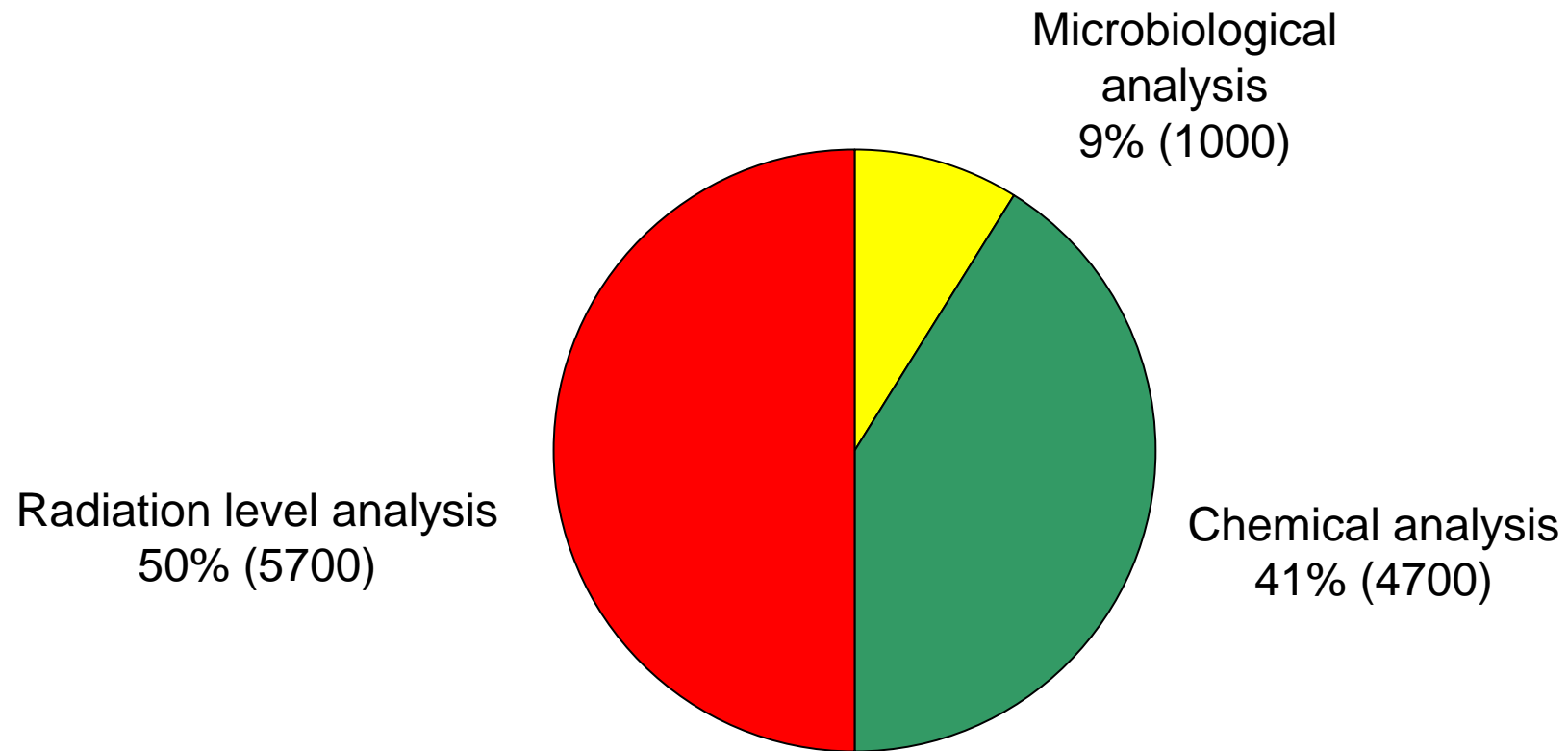
# Types of food tested

- About 11400 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.

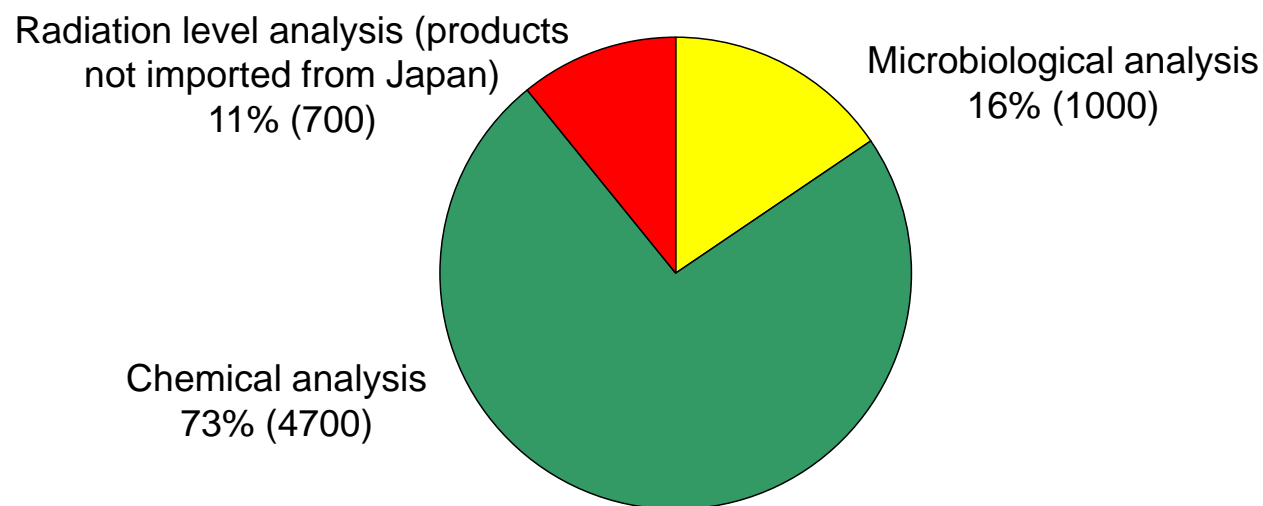
# Types of testing



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

# Types of testing (Cont'd)

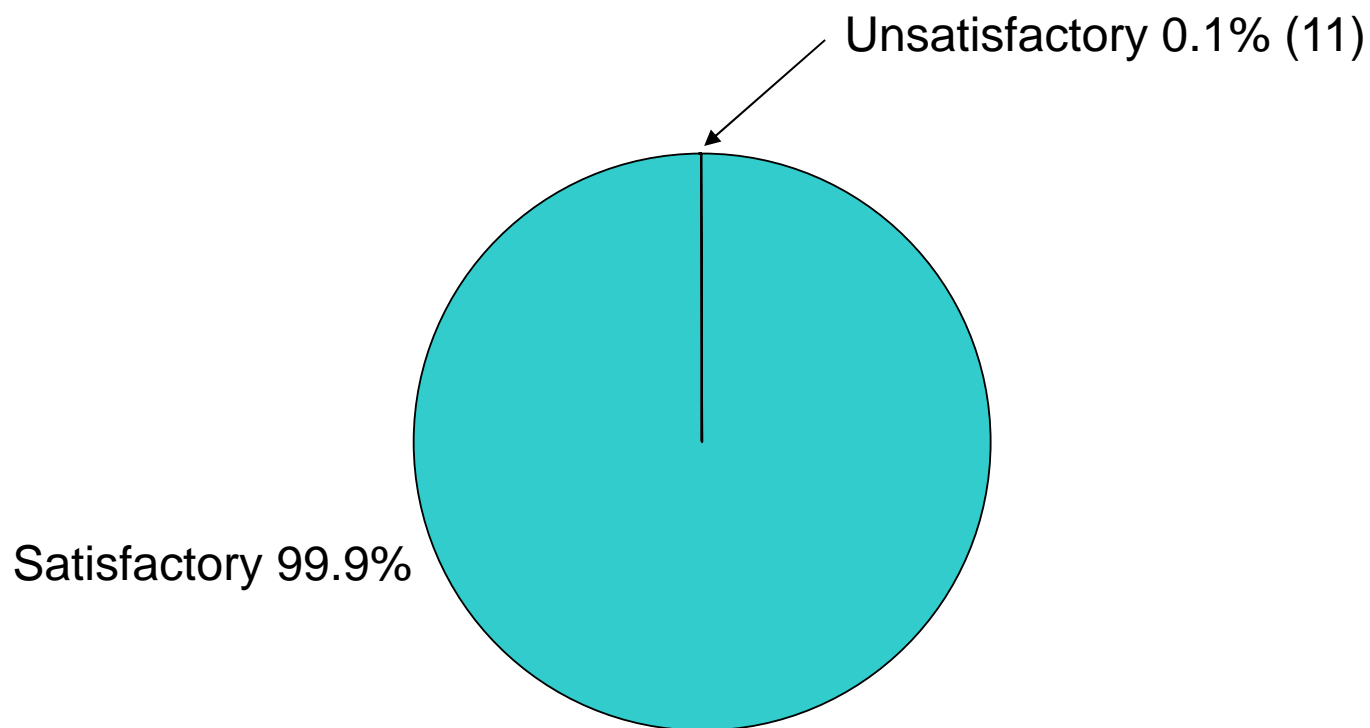
- In response to the Fukushima nuclear power plant incident in Japan, CFS has stepped up surveillance of imported Japanese food for testing of radiation level from mid-March 2011. In January 2014, all the radiation level test results of about 5000 samples were satisfactory.
- Except that, types of testing for the remaining food surveillance samples are distributed as follows:



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

# Overall results

- There were 11 unsatisfactory samples. Overall satisfactory rate was 99.9%.



# Unsatisfactory samples

- 11 unsatisfactory food samples included 4 previously announced results. The remaining 7 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>            | <b>3300</b>                  | <b>0</b>                             |
| <b>Meat, poultry &amp; products</b>                 | <b>800</b>                   | <b>0</b>                             |
| <b>Aquatic &amp; related products</b>               | <b>1600</b>                  | <b>0</b>                             |
| <b>Milk, milk products &amp; frozen confections</b> | <b>500</b>                   | <b>6</b>                             |
| <b>Cereal, grains &amp; products</b>                | <b>500</b>                   | <b>0</b>                             |
| <b>Others</b>                                       | <b>4800</b>                  | <b>1</b>                             |
| <b>Total</b>  | <b>11400</b>                 | <b>7</b>                             |

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

# 1. Vegetables, fruits & products

- About 3300 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)
- Metallic contamination
- Preservatives

- Radiation level tests



- Overall satisfactory rate was 99.9%. Other than 4 unsatisfactory samples (2 samples of raisin, 1 sample of candied water chestnut and 1 sample of candied water melon) announced earlier, remaining samples were all satisfactory.



## 2. Meat, poultry & products

- About 800 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.



### 3. Aquatic and related products

- About 1600 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, toxins and veterinary drug residues)
  - Radiation level tests
- All samples 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, preservatives, veterinary drug residues and colouring matters)
  - Radiation level tests
- Overall satisfactory rate was 98.8%, with 6 unsatisfactory sample in this report.



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

### Microbiological tests

- All samples were satisfactory for pathogens. 5 unsatisfactory samples:

| Sample              | Unsatisfactory testing item | Result                          |
|---------------------|-----------------------------|---------------------------------|
| 5 ice-cream samples | Coliform count              | 230-270 per gram <sup>(1)</sup> |

(1) The detected level exceeded the legal limit of a maximum of 100 coliform count per gram.

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

### Composition

- 1 unsatisfactory samples:

| Sample             | Unsatisfactory testing item | Result              |
|--------------------|-----------------------------|---------------------|
| 1 ice-cream sample | Fat                         | 2.1% <sup>(1)</sup> |
|                    | Milk solids other than fat  | 3.2% <sup>(2)</sup> |

(1) Below the legal requirement of containing not less than 5% fat.

(2) Below the legal requirement of containing not less than 7.5% milk solids other than fat.

### Other tests

- Samples for other tests (e.g. melamine, preservatives, veterinary drug residues and colouring matters) were satisfactory.

## 5. Cereal, grains and products

- About 500 samples included rice/noodles, flour, bread and breakfast cereal.
- Analysis included:
  - Microbiological tests
  - Chemical tests (e.g. preservatives, veterinary drug residues and metallic contamination)
  - Radiation level tests
- All samples were satisfactory.



## 6. Other food commodities

- About 4800 food samples were collected. Types included:

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

- Overall satisfactory rate was 99.98%. 1 sample was found unsatisfactory.



## 6. Other food commodities (Cont'd)

### Polycyclic aromatic hydrocarbons tests

- 1 unsatisfactory sample:

| Sample              | Unsatisfactory testing item | Result                  |
|---------------------|-----------------------------|-------------------------|
| 1 peanut oil sample | Benzo[a]pyrene              | 15mcg/kg <sup>(1)</sup> |

(1) Exceeded the action level of 10mcg per kg established by the CFS after consulting the Expert Committee on Food Safety. The risk assessment suggested that the health risk for consuming the oil sample in question should not be high.

### Other tests

- Samples for other tests (e.g. colouring matters, metallic contaminations, veterinary drug residues) were satisfactory.



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# Follow-up actions

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

# Advice for trade and consumers

- The trade should ensure that their food are fit for consumption and meet legal requirements.
- The trade should only use cooking oil satisfying safety and quality requirements
- The trade should source food from reliable suppliers and maintain a good recording system in accordance with the Food Safety Ordinance to allow source tracing if needed.
- Consumers should patronize reliable premises for buying food. They should also maintain balanced diet to minimize food risk.