

# Food Safety Report for February 2014

Centre for Food Safety  
Food and Environmental  
Hygiene Department

March 2014

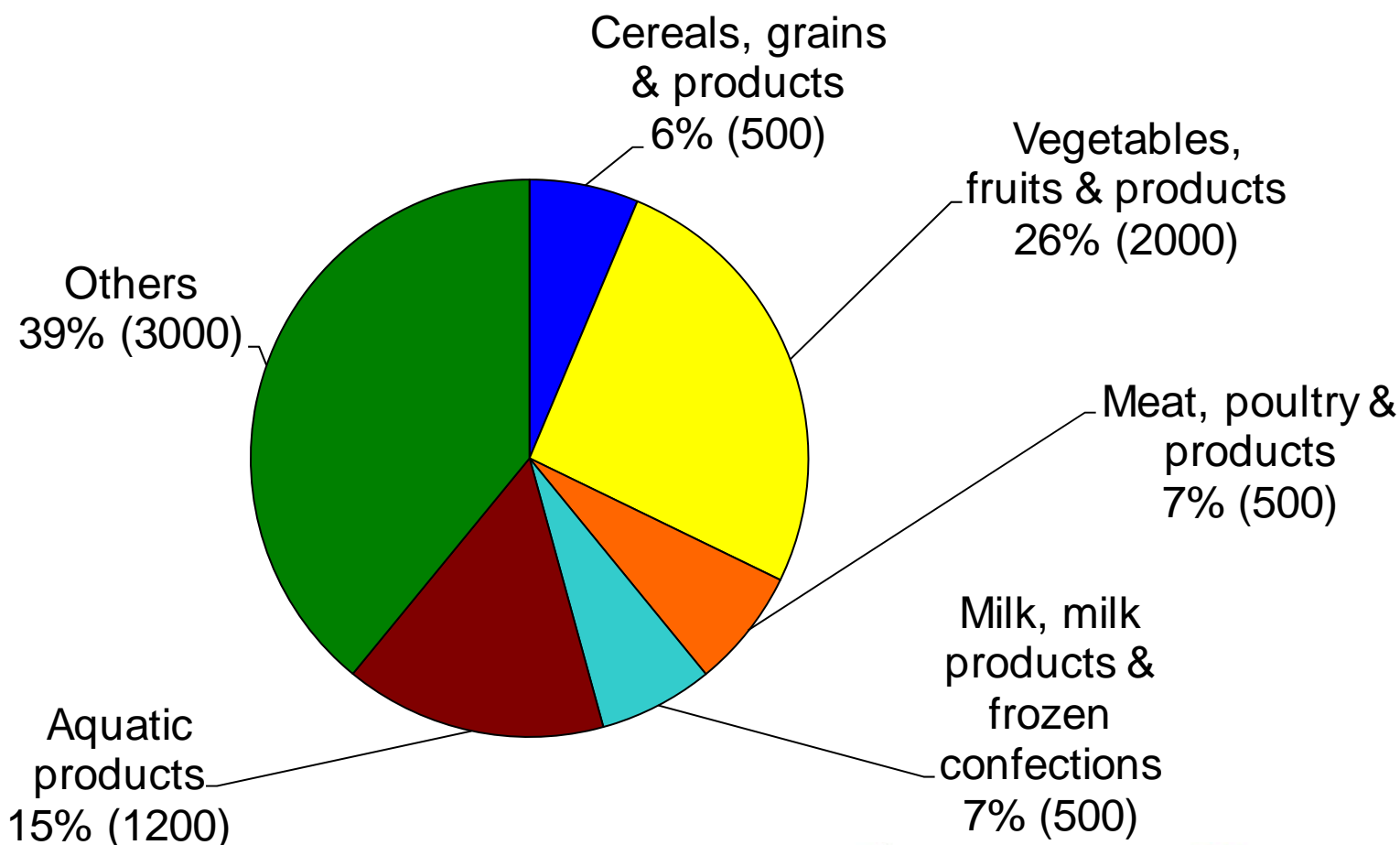


# Introduction

- 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 February 2014.

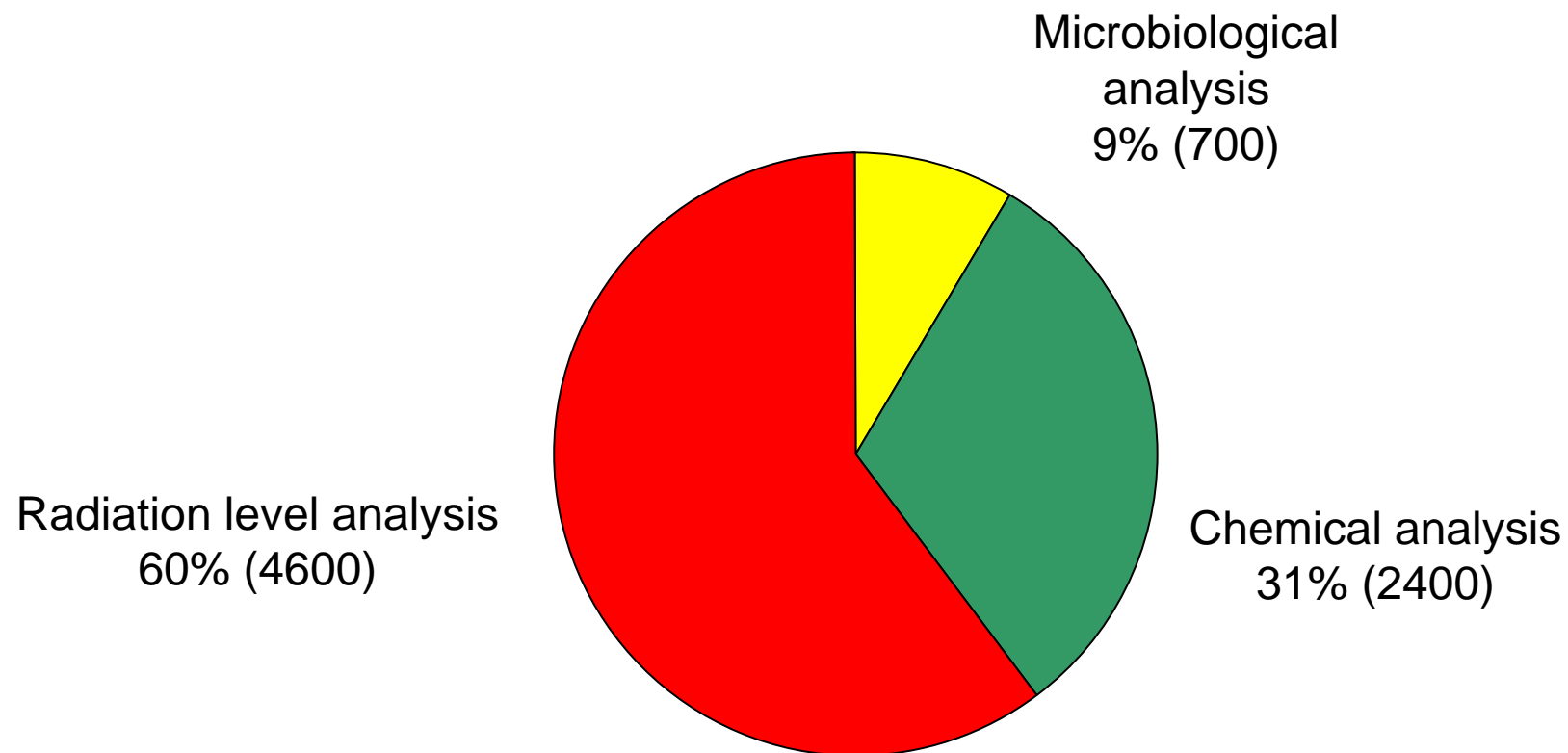
# Types of food tested

- About 7700 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.

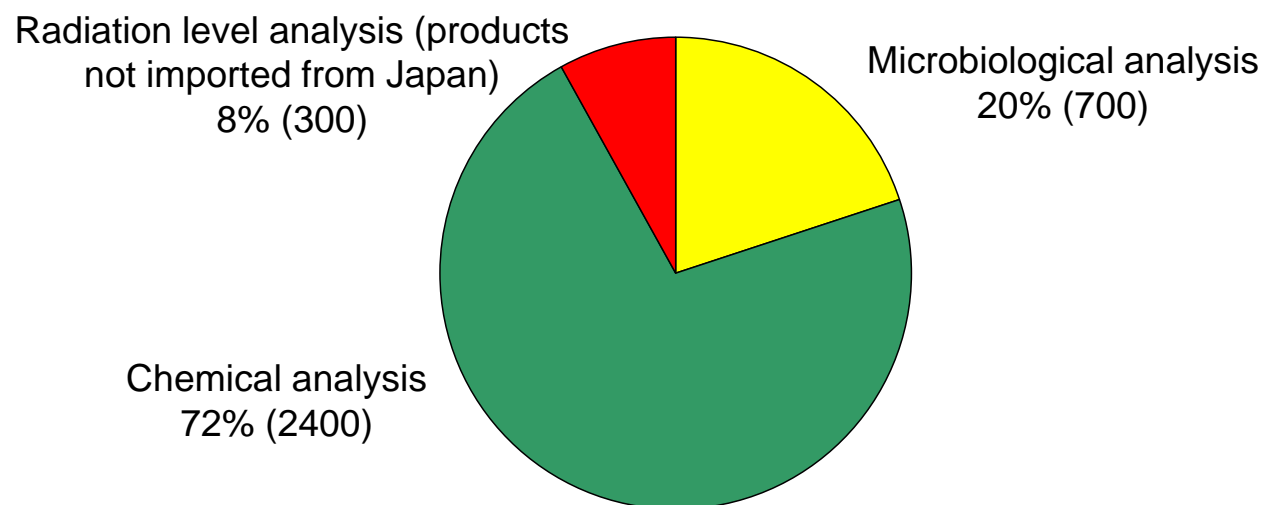
# Types of testing



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

# Types of testing (Cont'd)

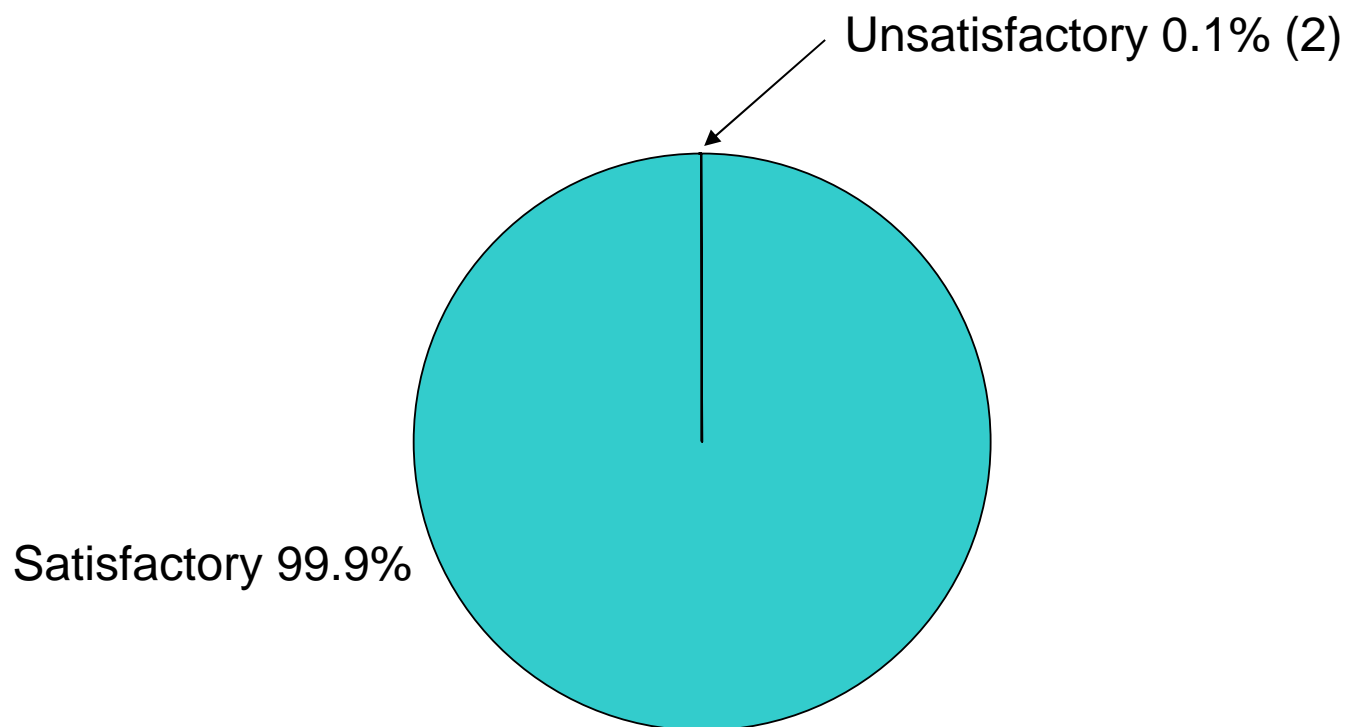
- In response to the Fukushima nuclear power plant incident in Japan, CFS has stepped up surveillance of imported Japanese food for testing of radiation level from mid-March 2011. In February 2014, all the radiation level test results of about 4400 samples were satisfactory.
- Except that, types of testing for the remaining food surveillance samples are distributed as follows:



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

# Overall results

- There were 2 unsatisfactory samples. Overall satisfactory rate was 99.9%.



# Unsatisfactory samples

- The 2 unsatisfactory samples are as follows :

<b>Food Group</b>	<b><i>No. of Samples Tested</i></b>	<b><i>No. of Unsatisfactory Samples</i></b>
<b>Vegetables, fruits &amp; products</b>	<b>2000</b>	<b>0</b>
<b>Meat, poultry &amp; products</b>	<b>500</b>	<b>0</b>
<b>Aquatic &amp; related products</b>	<b>1200</b>	<b>0</b>
<b>Milk, milk products &amp; frozen confections</b>	<b>500</b>	<b>2</b>
<b>Cereal, grains &amp; products</b>	<b>500</b>	<b>0</b>
<b>Others</b>	<b>3000</b>	<b>0</b>
<b><i>Total</i></b>	<b>7700</b>	<b>2</b>

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

# 1. Vegetables, fruits & products

- About 2000 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
- All samples were satisfactory.





## 2. Meat, poultry & products

- About 500 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 1200 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 99.6%, with 2 unsatisfactory samples in this report.



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

### Microbiological tests

- All samples were satisfactory for pathogens. 2 unsatisfactory samples:

Sample	Unsatisfactory testing item	Result
2 frozen confection samples	Coliform count	1200-2400 per gram <sup>(1)</sup>

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

### 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:
  - ❑ Chemical tests (e.g. preservatives, veterinary drug residues and metallic contamination)
  - ❑ Radiation level tests
- All samples were satisfactory.



## 6. Other food commodities

- About 3000 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 and preservatives</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 and colouring matters</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>	

- All samples were satisfactory.

# Follow-up actions

- Informed the importer concerned regarding the frozen confection has exceeded the legal limit.
- Traced source of food items in question and informed the authority concerned in UK for investigation.
- The consignment concerned has been marked and sealed and has not been put on sale in the local market.
- Related frozen confections would not be released for sale in Hong Kong until the CFS accepts the investigation report by the importer and the authority concerned in UK.
- 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 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.