

Food Safety Report for November 2014

Centre for Food Safety
Food and Environmental
Hygiene Department



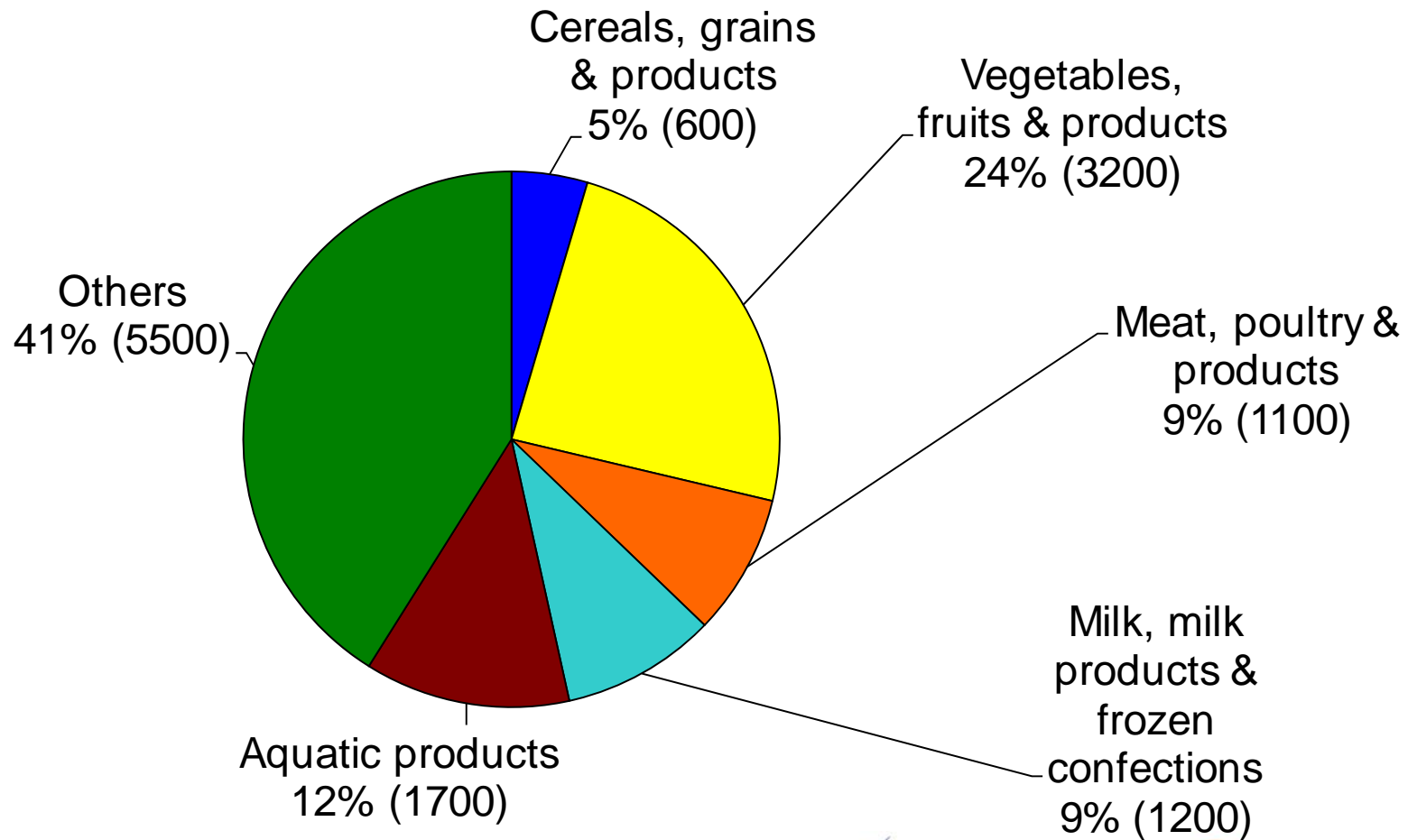
December 2014

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 November 2014.

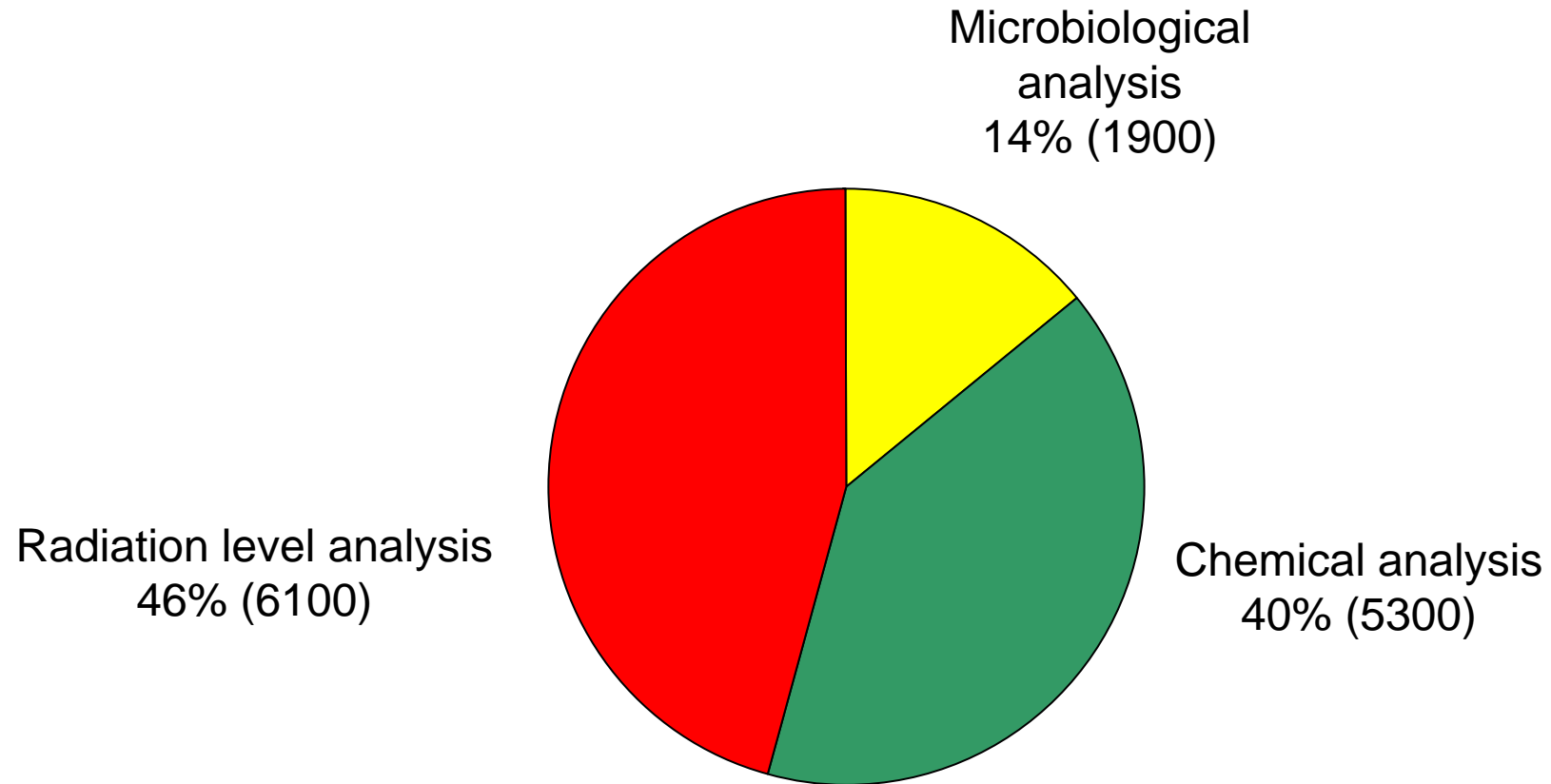
Types of food tested

- About 13300 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.

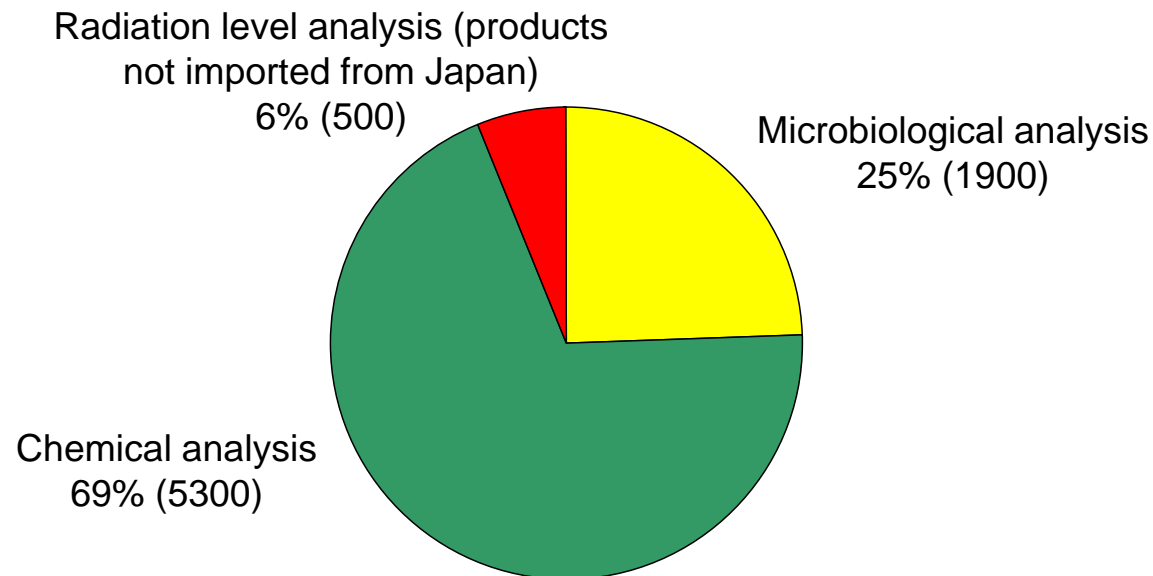
Types of testing



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Types of testing (Cont'd)

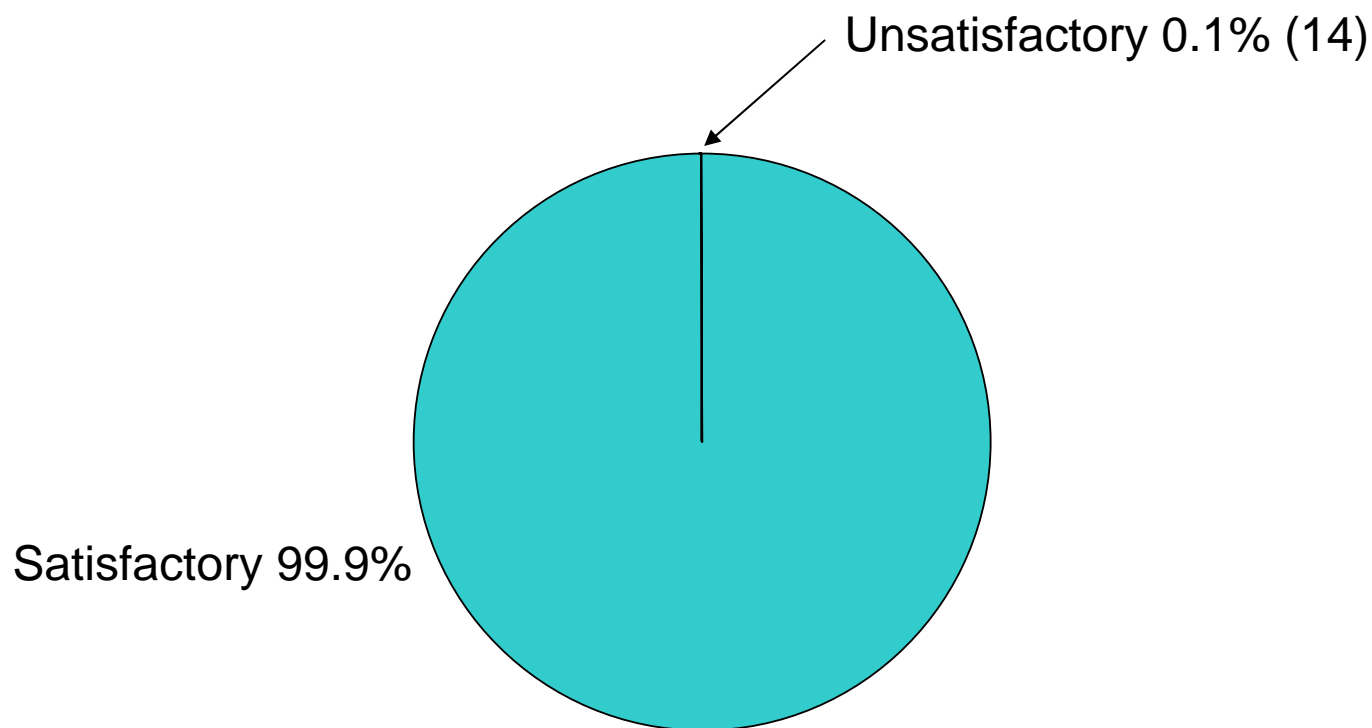
- In response to the Fukushima nuclear power plant incident in Japan, CFS has stepped up surveillance of imported Japanese food for testing of radiation level from mid-March 2011. In November 2014, all the radiation level test results of about 5600 samples were satisfactory.
- Except that, types of testing 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 14 unsatisfactory samples. Overall satisfactory rate was 99.9%.



Unsatisfactory samples

Food Group	<i>No. of Samples Tested</i>	<i>No. of Unsatisfactory Samples</i>
Vegetables, fruits & products	3200	6
Meat, poultry & products	1100	4
Aquatic & related products	1700	0
Milk, milk products & frozen confections	1200	3
Cereal, grains & products	600	0
Others	5500	1
<i>Total</i>	13300	14

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

1. Vegetables, fruits & products

- About 3200 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)
 - Metallic contamination
 - Preservatives
- Radiation level tests



- Overall satisfactory rate was 99.8%. Other than 6 vegetables samples with levels of pesticide residues exceeded the legal limits announced earlier, remaining samples were all satisfactory.

2. Meat, poultry & products

- About 1100 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
- Overall satisfactory rate was 99.6%. Other than four fresh beef samples found to contain sulphur dioxide and announced in November, remaining samples were all satisfactory.



3. Aquatic and related products

- About 1700 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 1200 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 99.8%. Other than an ice cream in durian flavour sample which had a total bacteria count and a coliform count exceeding legal limits announced in November, an undeclared sweetener was found in two samples of prepackaged frozen confections.



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

Food Labelling

- 2 unsatisfactory samples:

Sample	Unsatisfactory item	Remarks
2 pre-packed frozen confections samples	Food labelling	Acesulfame Potassium was not declared on the food label ⁽¹⁾

- (1) According to Food and Drugs (Composition and Labelling) Regulations (Cap.132W), food additives must be declared in the pre-packed food's label.

Other tests

- Samples for other tests were satisfactory.

5. Cereal, grains and products

- About 600 samples included rice/noodles, flour, bread and breakfast cereal.
- Analysis included:
 - Microbiological tests
 - Chemical tests (e.g. preservatives, pesticides and metallic contamination)
 - Radiation level tests
- All samples were satisfactory.



6. Other food commodities

- About 5500 food samples were collected. Types included:

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

- Overall satisfactory rate was 99.9%. Other than a lard sample with excessive peroxide value announced in November, remaining samples were all satisfactory.

Follow-up actions

- Warned the trade concerned of the test results and instructed the trade concerned to stop sale of the incriminated food item.
- Traced source of food items in question.
- Take follow-up samples for analysis.

Advice for trade and consumers

- The trade should ensure that their food is fit for consumption and meet legal requirements.
- Consumers should patronize reliable premises for buying food. They should also maintain balanced diet to minimize food risk.