
Survey on Popular Food Items: Chinese Regional Cuisines (2nd Phase)

Centre for Food Safety

Food and Environmental Hygiene Department

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Background

- Hong Kong is a world-renowned gourmet paradise. A wide range of delicacies from Chinese regional dishes to Western and Southeast Asian food are all available.
- Besides Cantonese food, we can enjoy a wide selection of Chinese regional dishes in Hong Kong.
- The Centre for Food Safety (CFS) is conducting the survey on Popular Food Items -- Chinese regional cuisines in phases to assess the safety of these food items.
- This report includes phase two test results covering Beijing and Shanghai food.

Types of food tested

- 356 food samples of various types were collected for testing from more than 130 retailers.

Type of food	Number of samples	Percentage
Appetizers	135	38%
Soups	62	17%
Chinese buns	57	16%
Main dishes	32	9%
Congee, noodle and rice dishes	12	3%
Desserts	32	9%
Sauces and others	26	7%
Total	356	100%

Appetizers

- Samples included jellyfish head with green onion, mung bean starch sheet with shredded chicken, spicy pork in Zhenjiang style and soybean curd with lime preserved egg.



Soups

- Samples included sour & spicy soup and chicken & wonton soup in casserole.



Chinese buns

- Samples included Shanghai style steamed pork dumpling, vegetable & meat bun and pan-fried beef bun.



Main dishes

- Samples included sauteed shrimp, mandarin fish with pine nuts in sweet & sour sauce, Chinese cabbage in cream sauce and Beijing roast duck.



Congee, noodle and rice dishes

- Samples included "Dan Dan Mian", plain noodles Shanghai fried new year pudding and shrimp with sizzling rice.



Desserts

- Samples included eight treasure rice, crispy red bean paste pancake, battered fried banana and egg-white stuffed with red bean paste.



Sauces and others

- Samples included broad bean paste, Shanghai style red vinegar and soybean milk.



Types of tests

Microbiological tests

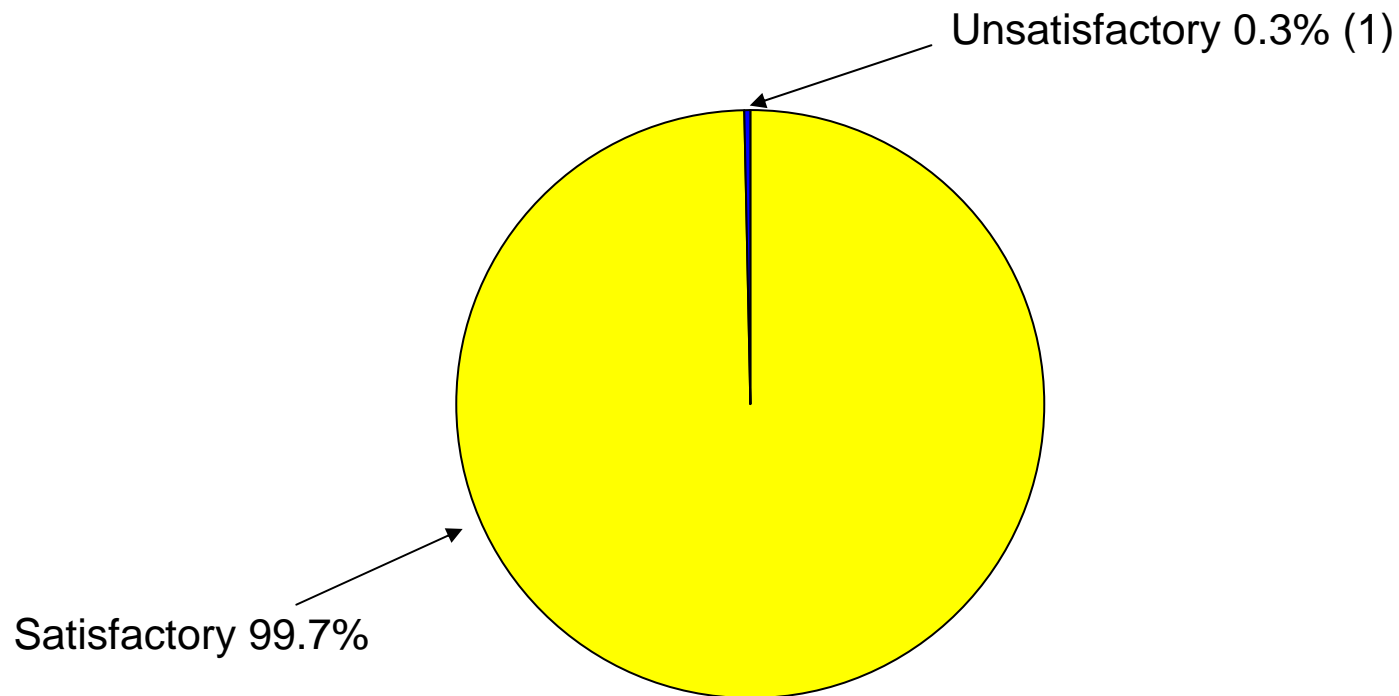
- It included tests of pathogens such as *Bacillus cereus*, *Clostridium perfringens*, *Salmonella*, *Staphylococcus aureus* and *Vibro parahaemolyticus* .

Chemical tests

- It covered hazards which are commonly present such as colouring matters, metallic contamination, preservatives, pesticides and veterinary drug residues.

Overall results

- One of the 356 sample was unsatisfactory. Overall satisfactory rate was 99.7%.



Unsatisfactory results

- The unsatisfactory sample is shown below:

Sample	Unsatisfactory testing item	Result
Mandarin fish with pine nuts in sweet & sour sauce	Malachite green (Veterinary drug residues)	0.2406ppm ⁽¹⁾

(1) Not permitted in food, but the detected level was unlikely to pose adverse health effects upon normal consumption.

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 the trade

- The unsatisfactory samples involved malachite green in ready-to-eat food. According to legislation, no one shall sell, for human consumption, any food which contains malachite green. The trade should source aquatic products from reliable suppliers. In case of doubt, ask for and check relevant documents and health certificates accompanying the consignment to ensure the supply is malachite green free.
- In order to minimize the risk of food poisoning, the trade should always follow the “5 Keys to Food Safety”:
 - 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

Advice to consumers

- Should patronize licensed restaurants and reliable retailers.
- Should maintain balanced diet to reduce food risk.