
Survey on Popular Food Items: Chinese Regional Cuisines

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 one test results covering Chiu Chow, Sichuan, Hunan and Yunnan food.

Types of food tested

- 300 food samples of various types were collected for testing from more than 140 retailers.

Type of food	Number of samples	Percentage
Appetizers	53	18%
Soups	7	2%
Main dishes	155	52%
Congee and pasta/noodles	34	11%
Desserts	25	8%
Sauces and others	26	9%
Total	300	100%

Appetizers

- Samples included marinated egg, Chiu Chow pickled mustard, and Sichuan mala jellyfish.



Soups

- Samples included pig stomach pepper soup, tofu soup with cured meat, and Yunnan steam pot chicken with radix pseudoginseng.



Main dishes

- Samples included fried oyster cake, marinated goose, fried pig intestine stuffed with glutinous rice, Sichuan mala mandarin fish, chicken with chili, Sichuan mala duck blood, and porcino with Yunnan ham.



Congee and pasta/noodles

- Samples included Chiu Chow fried noodles with sugar and vinegar, Yunnan rice noodles, and Sichuan mala clear noodles.



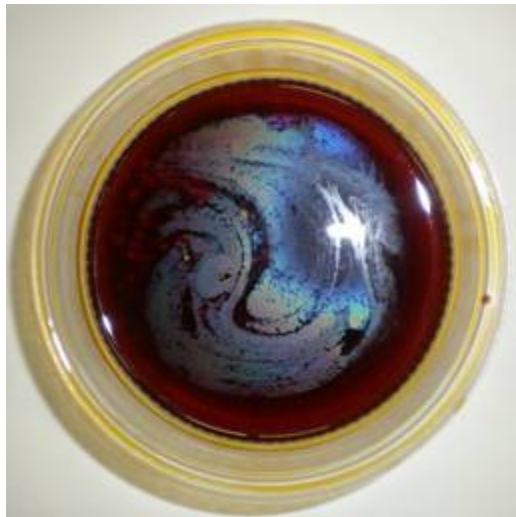
Desserts

- Samples included Chiu Chow fried glutinous dumplings, spring onion pancake, root starch jelly, and mung bean cake.



Sauces and others

- Samples included marinate sauce, Chiu Chow chilli sauce, and Sichuan mala sauce .



Types of tests

Microbiological tests

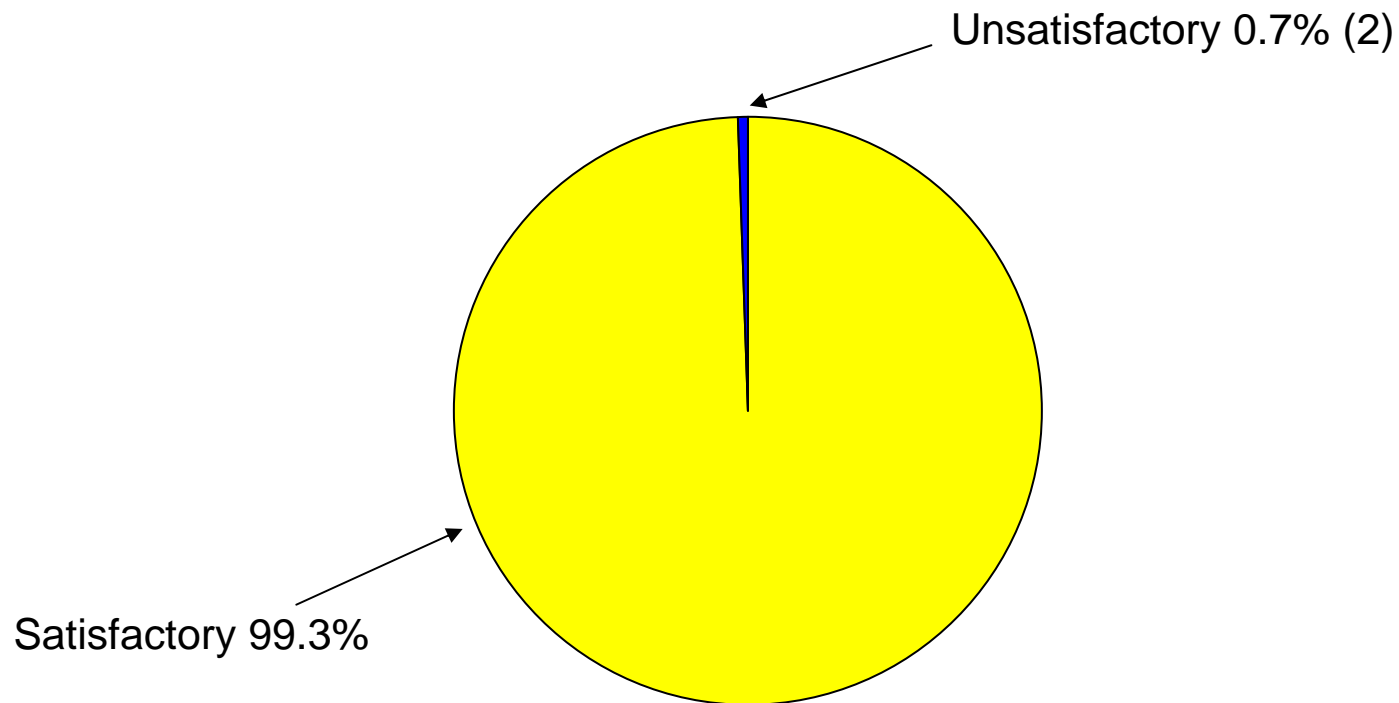
- It included tests of pathogens such as *Bacillus cereus*, *Clostridium perfringens*, *Salmonella*, *Staphylococcus aureus* and *Vibro parahaemolyticus* .

Chemical tests

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

Overall results

- Two of the 300 samples were unsatisfactory. Overall satisfactory rate was 99.3%.



Unsatisfactory results

- The 2 unsatisfactory samples are shown below:

Sample	Unsatisfactory testing item	Result
Chicken with chili	<i>Salmonella</i> (Pathogen)	Detected ⁽¹⁾
Sichuan mala mandarin fish	AOZ (Veterinary drug residues)	0.0017ppm ⁽²⁾

(1) *Salmonella* may cause gastrointestinal upset such as vomiting, abdominal pain and diarrhoea

(2) The detected level was low and was unlikely to pose adverse 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

- Should source food from reliable suppliers.
- 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
- Avoid preparing food too early or in excessive quantity. Cooked food must be properly covered.

Advice to consumers

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