

Targeted Food Surveillance — Microbiological quality of prepackaged food that required reheating before consumption

Centre for Food Safety
Food and Environmental Hygiene Department

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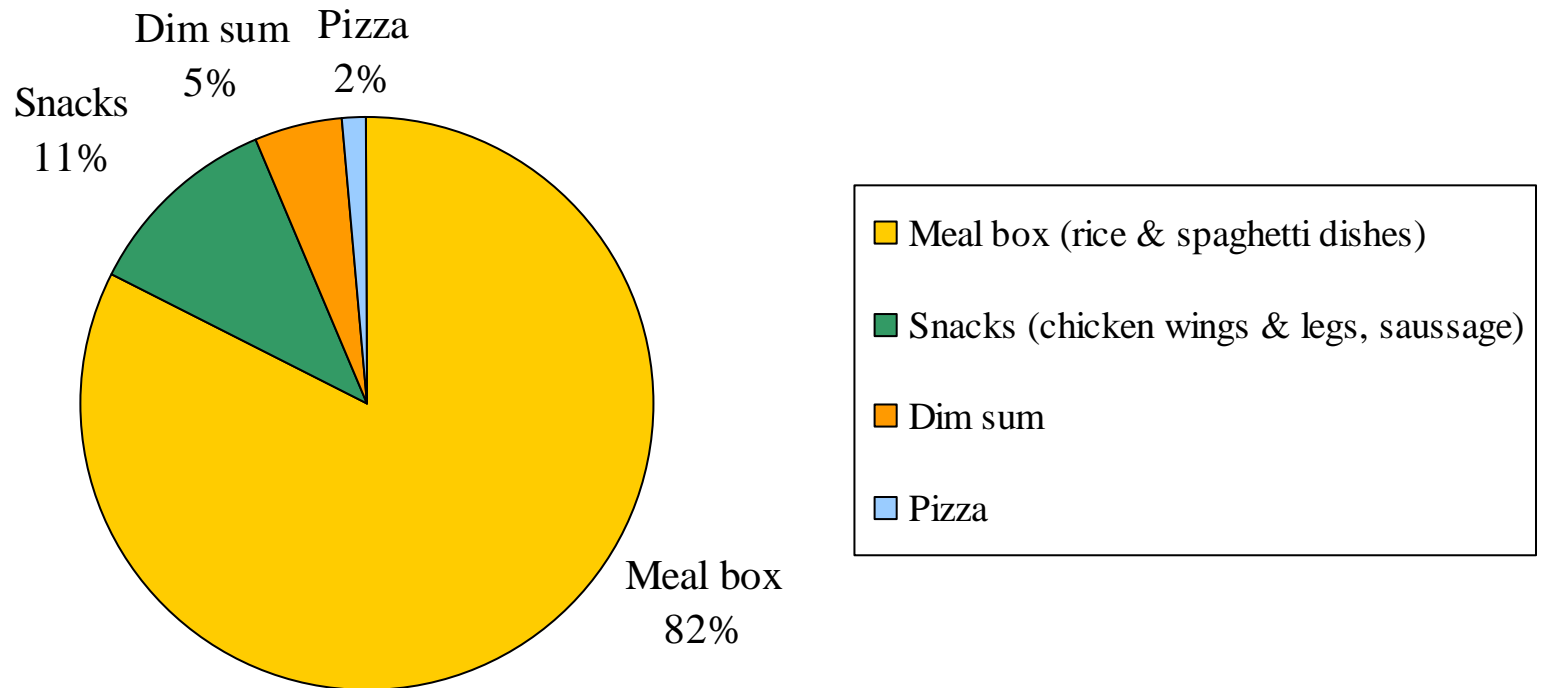
Introduction

■ Background

- ❑ Prepackaged foods that require reheating before consumption are very popular in Hong Kong. They can be bought in supermarkets and convenient shops.
- ❑ Both reheating instructions and the hygienic condition of food processing have direct influence on the microbiological quality of these foods.
- ❑ The Centre for Food Safety (CFS) recently conducted a targeted food surveillance project to assess the microbiological quality of these foods after reheated according to the package instructions.

Types of samples

- 200 samples were collected for testing of pathogens.



Overall result

- All sample results were satisfactory.

Advice for trade

- Avoid preparing food too far in advance.
- Cook food thoroughly.
- Keep hot foods at above 60 °C, chilled foods at 4 °C or below and frozen food at -18 °C or below.
- Food handlers should observe strict personal hygiene.

Advice for consumers

- Purchase food from hygienic and reliable shops.
- Avoid choosing food without intact packing and proper storage in refrigerator.
- Follow the package instructions to reheat the food thoroughly.
- Consume the food as soon as possible after reheating.