

Targeted Food Surveillance on Microbiological Quality of Bottled Water



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Introduction

- Bottled water is frequently consumed by most people. There are various brands and different bottle volumes of bottled water available in the market. The hygienic situation of these products is of public concern.
- The Centre for Food Safety (CFS) has conducted a targeted food surveillance project recently to assess the microbiological quality of various kinds of bottled water.

Types of sample

- The CFS collected 60 samples from different locations including supermarkets, convenient stores, groceries, department stores and food factories, etc.
- The following bottled samples from local and overseas production plants were covered in this project:
 - Natural mineral water
 - Bottled drinking water (e.g., distilled water & artificial mineralized water)
- Samples also covered products of different pack sizes, including those for water dispensers.



Types of test and results

- Samples were taken for microbiological tests, including *E.Coli* and total coliform bacteria.
- All results were satisfactory.

Advice for trade

- Ensure the products are fit for consumption and meet the microbiological criteria of the “Microbiological Guidelines for Ready-to-eat Food”.
- Source bottled water, which is of satisfactory hygienic quality, from reliable production plants.
- Bottled water manufacturers should maintain good environmental hygiene of the production plants, transport vehicles and warehouses. They should observe good hygienic practices along all processes of production, transport and storage.

Advice for consumers

- Buy bottled water from reliable shops.
- Check the expiry date and packing of bottled water. Do not buy and consume any bottled water which is
 - ❑ beyond expiry date, or
 - ❑ not sealed properly or with damaged package.
- Drink the bottled water as soon as possible after it is opened.