

# "Vibrio Parahaemolyticus" Food Poisoning



食物環境衛生署  
Food and Environmental  
Hygiene Department



## Prevention

1. Avoid cross-contamination:
  - use separate equipment for handling of raw food and cooked food;
  - store raw food and cooked food separately; and
  - wash hands before handling food.
2. Cool food rapidly and store food in refrigerators below 4°C to prevent bacterial growth.
3. Cook food thoroughly before consumption.
4. Avoid eating raw or undercooked seafood.
5. For seafood eaten raw, such as sashimi, the following should be observed:
  - pay special attention to avoid cross-contamination;
  - reserve a specific portion of a refrigerator or a designated refrigerator for storage of seafood;
  - purchase seafood from reliable and reputable sources; and
  - consume seafood immediately after taking home.



### Enquiry:

For further enquiries and information, please call the Communication Resource Unit of Food and Environmental Hygiene Department at 2381 6096 or 24-hour hotline 2868 0000.