"Vibrio Parahaemolyticus" Food Poisoning
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.

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