Food Safety Report for September 2013

Centre for Food Safety
Food and Environmental Hygiene Department

October 2013

食物環境衞生署
Food and Environmental Hygiene Department

食物安全中心
Centre for Food Safety

Introduction

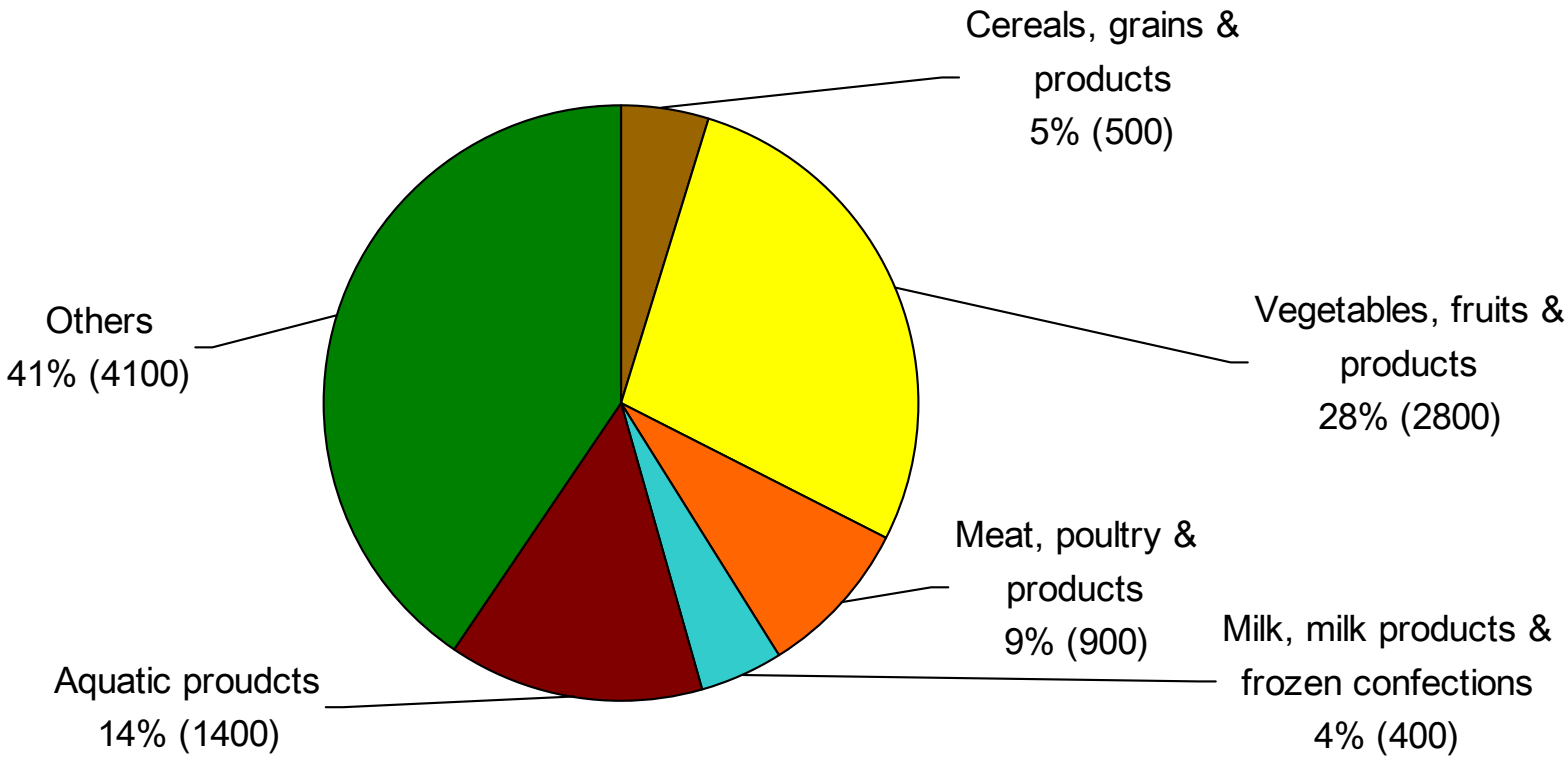
- The Centre for Food Safety (CFS) adopts the three-tier food surveillance approach, i.e. routine food surveillance, targeted food surveillance and seasonal food surveillance to collect samples at import, wholesale and retail levels for microbiological, chemical and radiological tests.

- CFS releases the “Food Safety Report” every month so as to allow the public to obtain the latest food safety information timely.

- This presentation gives an account of the food surveillance sample result analyses in September 2013.

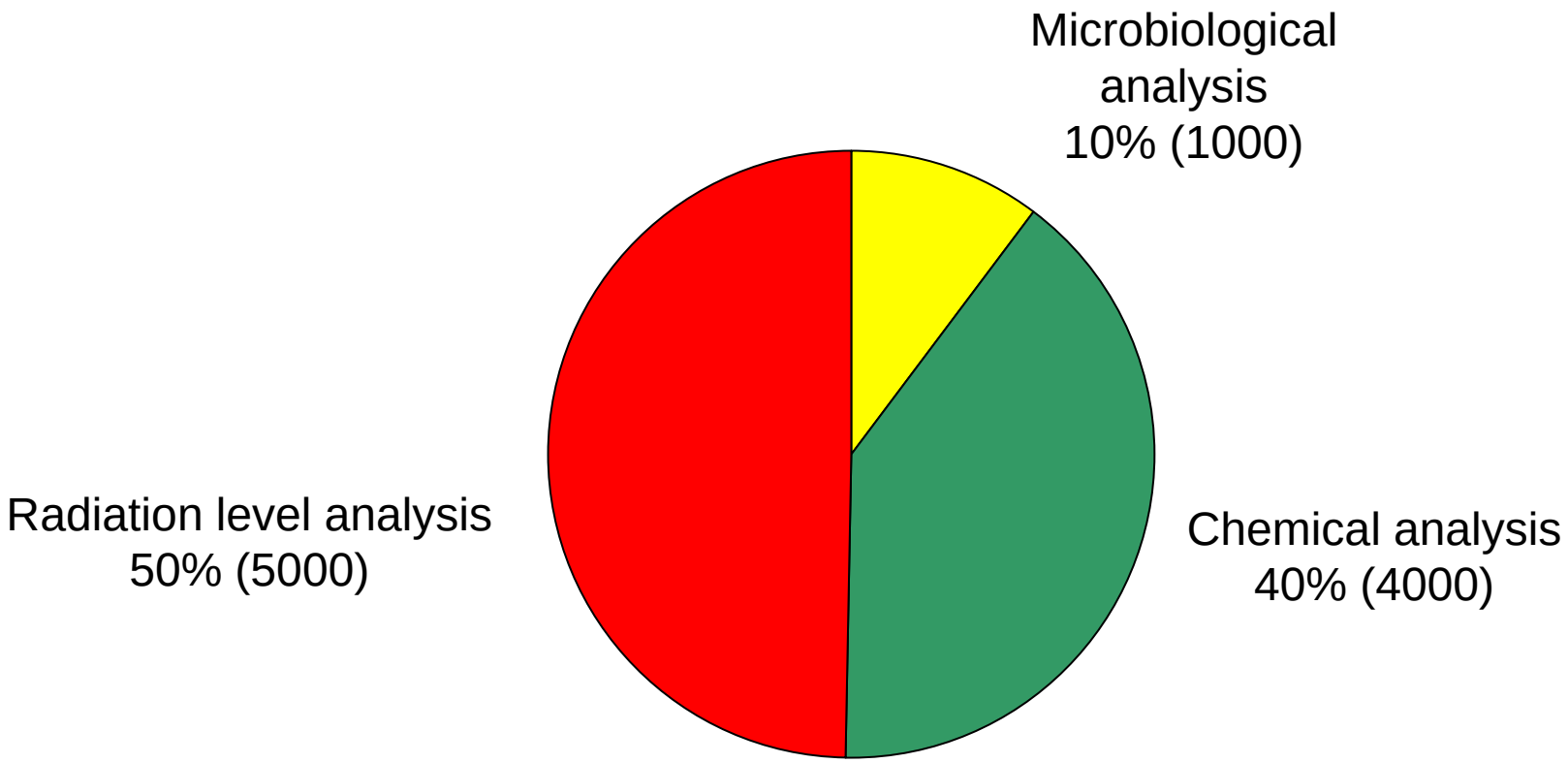
Types of food tested

- About 10000 food samples of various food groups were tested.



N.B.: Figures in brackets are rounded and may not add up to total due to rounding.

Types of testing

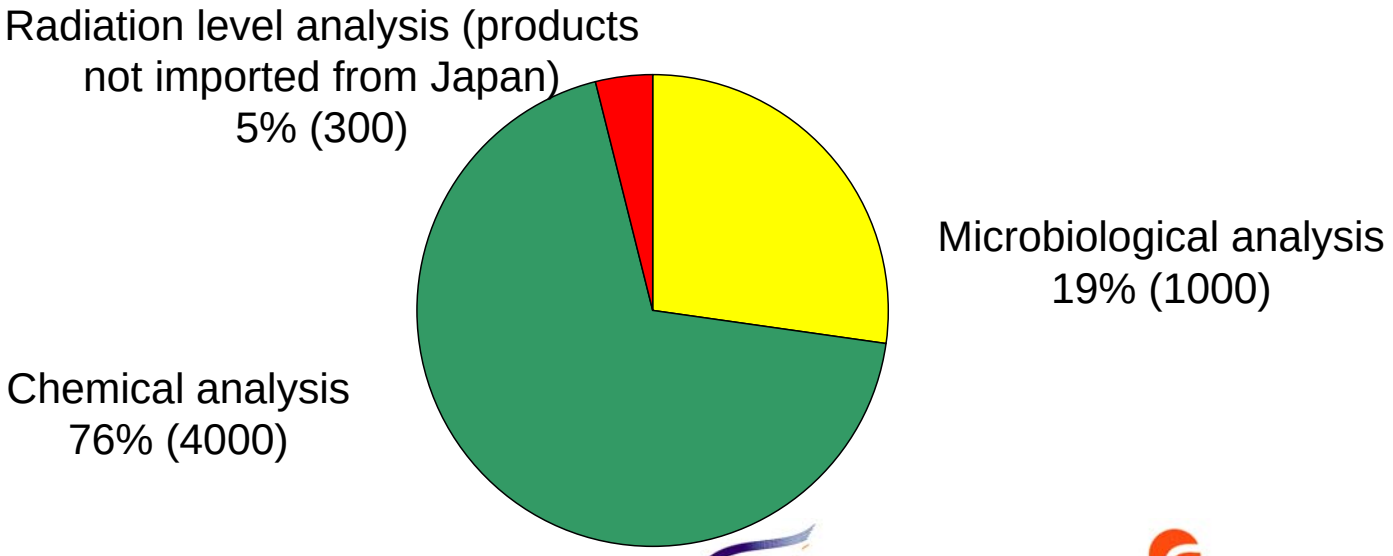


N.B.: Figures in brackets are rounded and may not add up to total due to rounding.

Types of testing (Cont'd)

- In response to the Fukushima nuclear power plant incident in Japan, CFS has stepped up surveillance of imported Japanese food for testing of radiation level from mid-March 2011. In September 2013, all the radiation level test results of about 4700 samples were satisfactory.

- Except that, types of testing for the remaining food surveillance samples are distributed as follows:



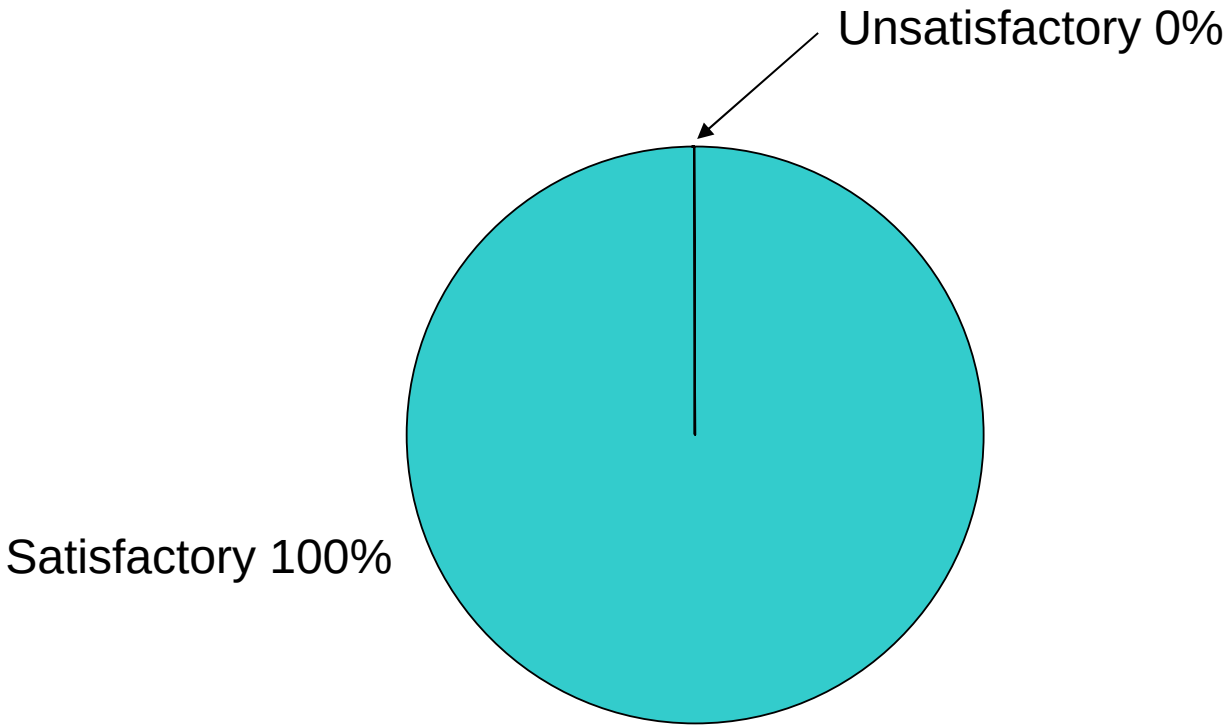
N.B.: Figures in brackets are rounded and may not add up to total due to rounding.

食物環境衞生署
Food and Environmental Hygiene Department

食物安全中心
Centre for Food Safety

Overall results

- All results were satisfactory.



食物環境衞生署
Food and Environmental Hygiene Department

食物安全中心
Centre for Food Safety

1. Vegetables, fruits & products

- About 2800 samples were collected. They included various kinds of fresh vegetables, fruits and legumes, preserved vegetables and pickled fruits, dried vegetables and ready-to-eat vegetables.

- Analysis included:
  - Microbiological tests
  - Chemical tests such as:
    - Pesticides (e.g. methamidophos, isocarbophos, DDT, HCH)
    - Metallic contamination
    - Preservatives
    - Pathogens
  - Radiation level tests

- All samples were satisfactory.

2. Meat, poultry & products

- About 900 samples were collected. They included fresh, chilled and frozen pork, beef and poultry, ready-to-eat dishes of meat and poultry served at food premises, the meat and poultry made products such as Chinese preserved meat, sausage and ham.
- Analysis included:
  - Microbiological tests
  - Chemical tests (e.g. preservatives, veterinary drug residues and colouring matters)
  - Radiation level tests
- All samples were satisfactory.





食物環境衞生署
Food and Environmental Hygiene Department

食物安全中心
Centre for Food Safety

3. Aquatic and related products

- About 1400 samples were collected. They generally covered fish, shellfish, shrimp/prawn, crab, squid and their products.

- Analysis included:
  - Microbiological tests
  - Chemical tests (e.g. preservatives, metallic contamination, toxins and veterinary drug residues)
  - Radiation level tests

- All samples were satisfactory.




食物環境衞生署
Food and Environmental Hygiene Department

食物安全中心
Centre for Food Safety

4. Milk, milk products & frozen confections

- About 400 samples were tested. They included ice-cream, cheese, milk and milk products.

- Analysis included:
  - Microbiological tests (total bacterial count, pathogens e.g. Salmonella and Staphylococcus aureus)
  - Chemical tests (e.g. melamine, preservatives, veterinary drug residues and colouring matters)
  - Radiation level tests

- All samples were satisfactory.

食物環境衞生署
Food and Environmental Hygiene Department

食物安全中心
Centre for Food Safety

5. Cereal, grains and products

- About 500 samples included rice/noodles, flour, bread and breakfast cereal.

- Analysis included:
  - Microbiological tests
  - Chemical tests (e.g. preservatives, pesticide residues and metallic contamination)
  - Radiation level tests

- All samples were satisfactory.




6. Other food commodities

- About 4100 food samples were collected. Types included:

Mixed dishes ▫ Pathogens and preservatives	Condiments and sauces ▫ Preservatives and colouring matters
Dim Sum ▫ Pathogens , preservatives and colouring matters	Snack ▫ Pathogens and colouring matters
Beverages ▫ Microbiological tests, preservatives, colouring matters and metallic contamination	Eggs and egg products ▫ Colouring matters and melamine
Sushi and sashimi ▫ Microbiological tests	Others ▫ Plasticisers, preservatives and colouring matters, polycyclic aromatic hydrocarbons
Sugar and sweets ▫ Preservatives, colouring matters and metallic contamination	

- All samples were satisfactory.

Advice for trade and consumers

- Although all the samples tested were satisfactory, CFS reminds the trade to follow the “Five Keys to Food Safety” in food production to prevent food borne diseases.
- Food manufacturers and retailers should source food from reliable suppliers and maintain a good recording system in accordance with the Food Safety Ordinance to allow source tracing if needed.
- Consumers should patronize reliable premises for buying food. They should also maintain balanced diet to minimize food risk.