

# Food Safety Report for September 2014

Centre for Food Safety  
Food and Environmental  
Hygiene Department



October 2014

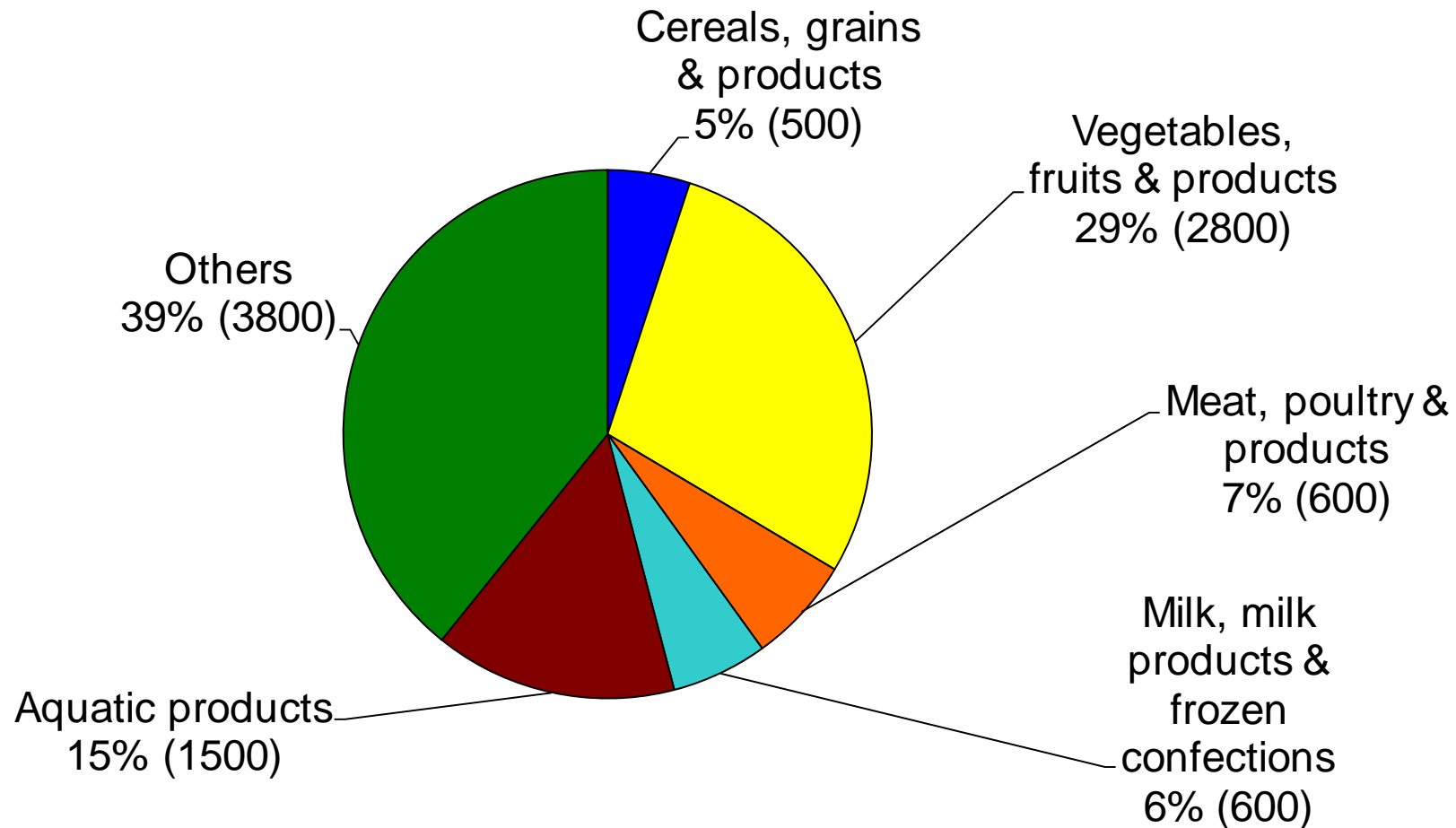
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# Introduction

- 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 2014.

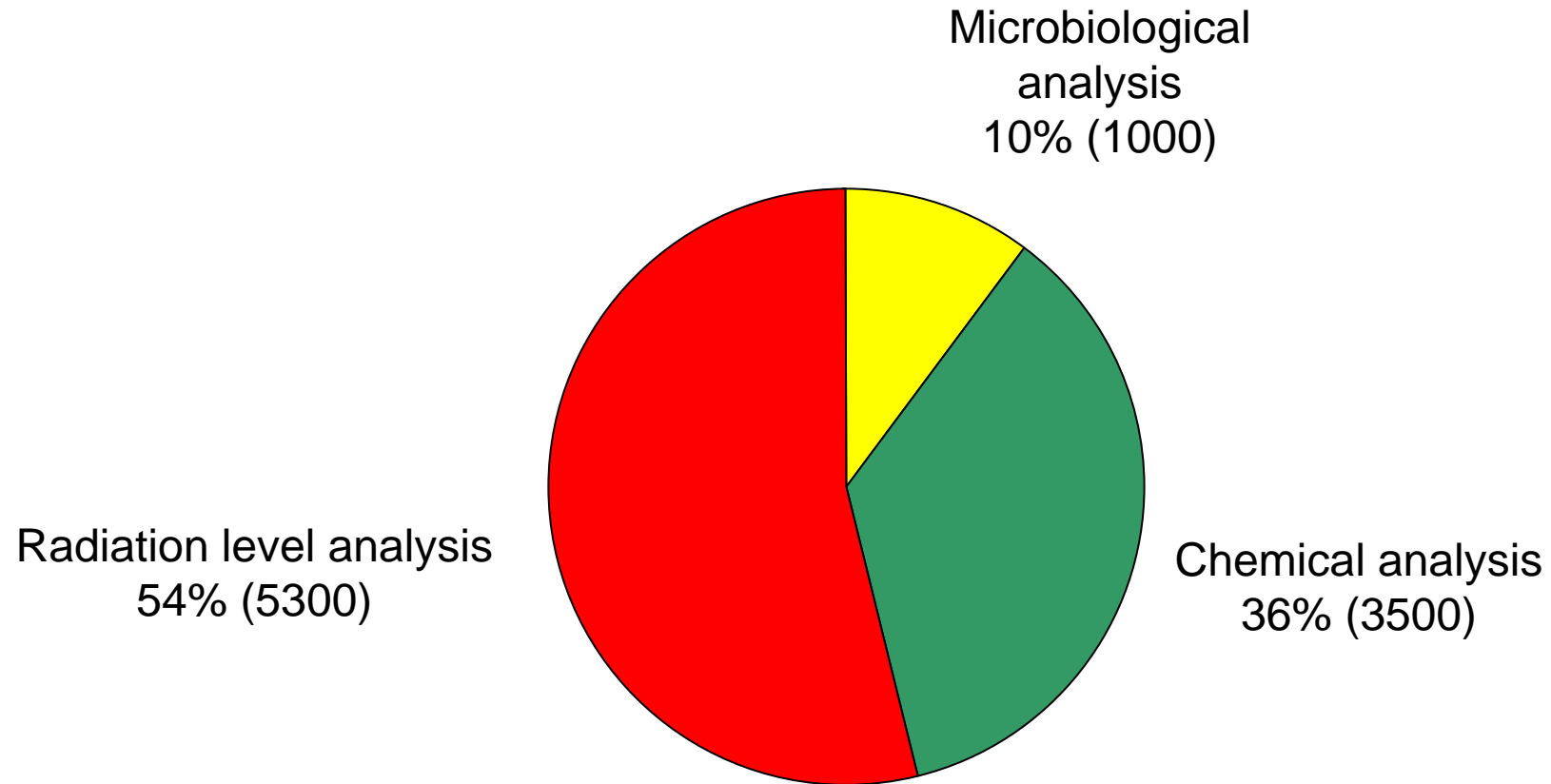
# Types of food tested

- About 9800 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.

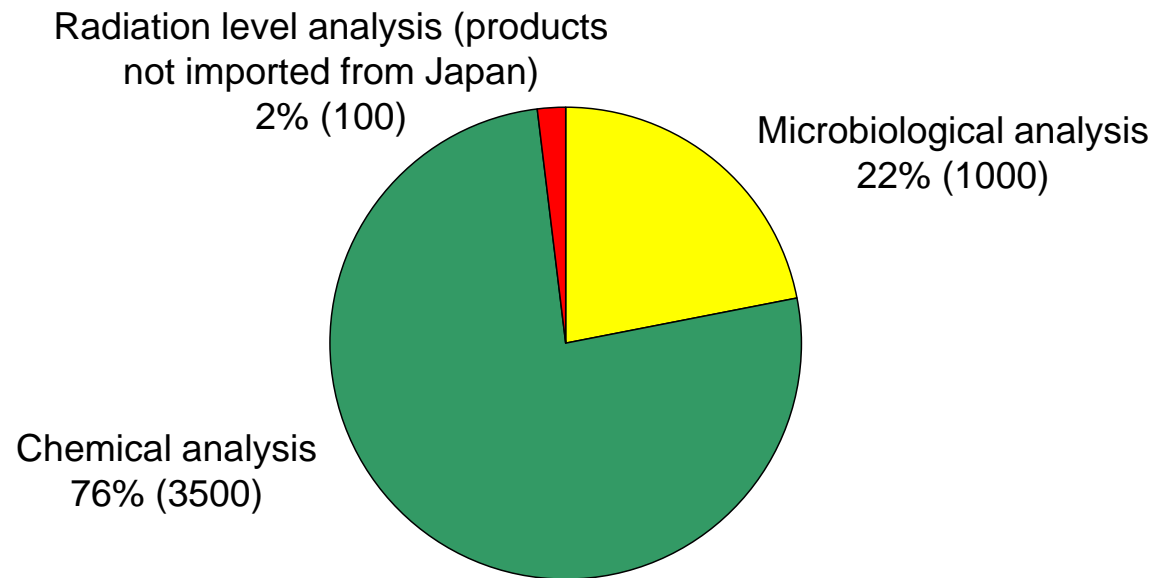
# Types of testing



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# Types of testing (Cont'd)

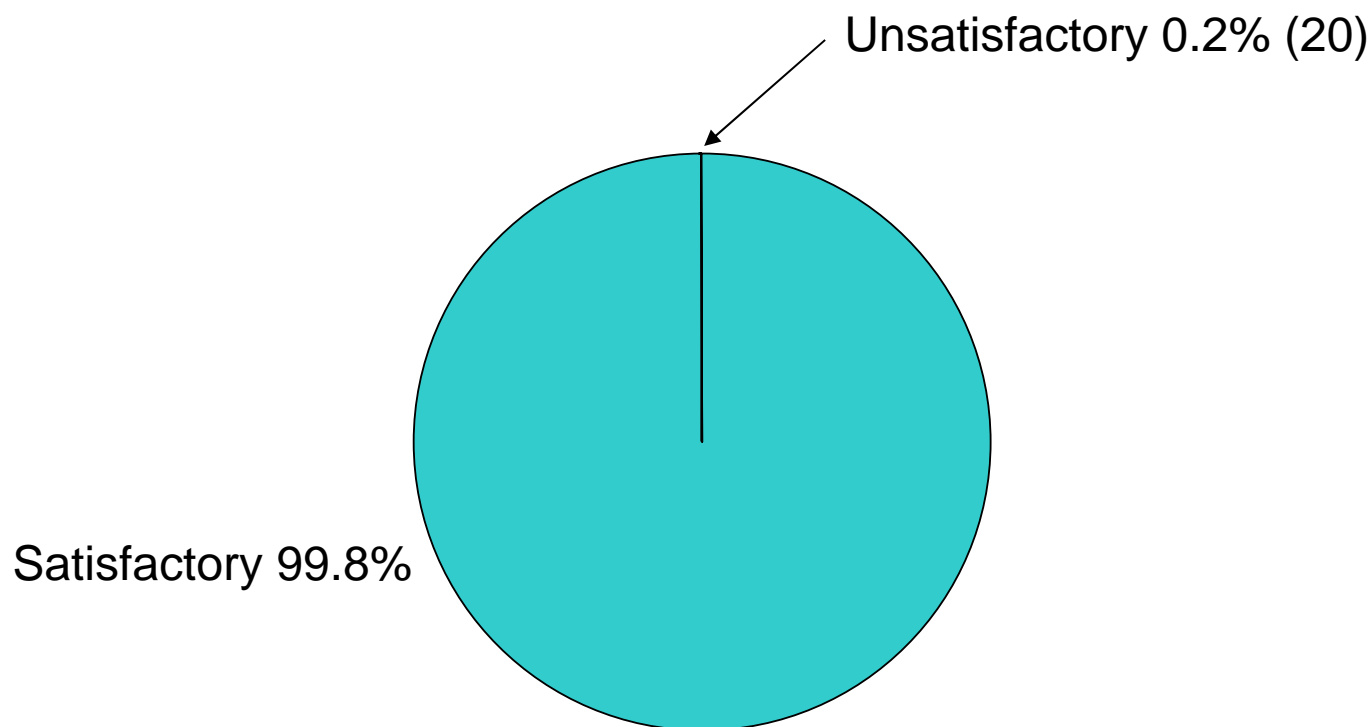
- In response to the Fukushima nuclear power plant incident in Japan, CFS has stepped up surveillance of imported Japanese food for testing of radiation level from mid-March 2011. In September 2014, all the radiation level test results of about 5200 samples were satisfactory.
- Except that, types of 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.

# Overall results

- There were 20 unsatisfactory samples. Overall satisfactory rate was 99.8%.



# Unsatisfactory samples

<b>Food Group</b>	<b>No. of Samples Tested</b>	<b>No. of Unsatisfactory Samples</b>
<b>Vegetables, fruits &amp; products</b>	<b>2800</b>	<b>16</b>
<b>Meat, poultry &amp; products</b>	<b>600</b>	<b>0</b>
<b>Aquatic &amp; related products</b>	<b>1500</b>	<b>3</b>
<b>Milk, milk products &amp; frozen confections</b>	<b>600</b>	<b>1</b>
<b>Cereal, grains &amp; products</b>	<b>500</b>	<b>0</b>
<b>Others</b>	<b>3800</b>	<b>0</b>
<b><i>Total</i></b>	<b>9800</b>	<b>20</b>

N.B.: Figures may not add up to total due to rounding.

# 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)
- Metallic contamination
- Preservatives

- Radiation level tests

- Overall satisfactory rate was 99.4%. Other than 15 vegetables samples with levels of pesticide residues & a broccoli sample with levels of cadmium exceeded the legal limits announced earlier, remaining samples were all satisfactory.





## 2. Meat, poultry & products

- About 600 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.



### 3. Aquatic and related products

- About 1500 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
- Overall satisfactory rate was 99.8%. Other than three sword fish products sample containing excessive mercury announced earlier in September, remaining samples were all satisfactory.



## 4. Milk, milk products & frozen confections

- About 600 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
- Overall satisfactory rate was 99.8%. Other than a soft ice-cream sample which had a total bacteria count and a coliform count exceeding legal limits announced in October, remaining samples were all satisfactory.



## 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, pesticides and metallic contamination)
  - Radiation level tests
- All samples were satisfactory.



## 6. Other food commodities

- About 3800 food samples were collected. Types included:

Mixed dishes <ul style="list-style-type: none"><li>Pathogens and preservatives</li></ul>	Condiments and sauces <ul style="list-style-type: none"><li>Preservatives and colouring matters</li></ul>
Dim Sum <ul style="list-style-type: none"><li>Pathogens and preservatives</li></ul>	Snack <ul style="list-style-type: none"><li>Pathogens, anti-oxidants and colouring matters</li></ul>
Beverages <ul style="list-style-type: none"><li>Microbiological tests, preservatives and colouring matters</li></ul>	Eggs and egg products <ul style="list-style-type: none"><li>Colouring matters and melamine</li></ul>
Sushi and sashimi <ul style="list-style-type: none"><li>Microbiological tests</li></ul>	Others <ul style="list-style-type: none"><li>Plasticisers, preservatives and colouring matters, polycyclic aromatic hydrocarbons</li></ul>
Sugar and sweets <ul style="list-style-type: none"><li>Preservatives, colouring matters and metallic contamination</li></ul>	

- All samples were satisfactory.

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# Follow-up actions

- Warned the trade concerned of the test results and instructed the trade concerned to stop sale of the incriminated food item.
- Traced source of food items in question.
- Take follow-up samples for analysis.
- Prosecution action will also be taken.

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# Advice for trade and consumers

- The trade should ensure that their food is fit for consumption and meet legal requirements.
- Consumers should patronize reliable premises for buying food.