

CFS announces food safety report for April

The Centre for Food Safety (CFS) of the Food and Environmental Hygiene Department today (May 31) released the findings of its food safety report for last month. The results of about 3 600 food samples tested were found to be satisfactory except for three unsatisfactory samples which were announced earlier. The overall satisfactory rate was 99.9 per cent.

A CFS spokesman said about 1 500 food samples were collected for microbiological tests, and about 2 100 samples were taken for chemical and radiation level tests.

The microbiological tests covered pathogens and hygiene indicators; the chemical tests included testing for pesticides, preservatives, metallic contaminants, colouring matters, veterinary drug residues and others; and the radiation level tests included testing for radioactive caesium and iodine in samples collected from imported food from different regions.

The samples comprised about 500 samples of vegetables and fruit and their products; about 300 samples of cereals, grains and their products; about 400 samples of meat and poultry and their products; about 1 100 samples of milk, milk products and frozen confections; about 500 samples of aquatic and related products; and about 800 samples of other food commodities (including beverages, bakery products and snacks).

The three unsatisfactory samples comprised a sweet pepper sample with excessive metallic contaminant, a grass carp sample found with malachite green, and a prepackaged frozen confection product sample detected with milk solids other than fat at a level not in compliance with the regulations.

The CFS has taken follow-up actions on the above-mentioned unsatisfactory samples including informing the vendors concerned of the test results, instructing them to stop selling the affected food items and tracing the sources of the food items in question.

The spokesman reminded the food trade to ensure that food is fit for human consumption and meets legal requirements. Consumers should patronise reliable shops when buying food and maintain a balanced diet to minimise food risks.