CFS announces food safety report for June

The Centre for Food Safety (CFS) of the Food and Environmental Hygiene Department today (July 30) released the findings of its food safety report for last month. The results of about 5 600 food samples tested were satisfactory except for 11 samples that were announced earlier. The overall satisfactory rate was 99.8 per cent.

A CFS spokesman said about 1 300 food samples were collected for microbiological tests, and about 4 300 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 2 200 samples of vegetables and fruit and their products; about 400 samples of cereals, grains and their products; about 500 samples of meat and poultry and their products; about 900 samples of milk, milk products and frozen confections; about 700 samples of aquatic and related products, and about 900 samples of other food commodities (including beverages, bakery products and snacks).

The 11 unsatisfactory samples comprised a venus clam sample, a clam sample and a common oriental clam sample found to contain a veterinary drug, chloramphenicol; a prepackaged date sample and a prepackaged dried mushroom sample in breach of the food labelling regulation; a raisin sample detected with excessive sulphur dioxide; a frozen yoghurt sample and a soft ice-cream sample detected with excessive coliform bacteria; a sample of rice with chicken found to contain excessive coagulase-positive staphylococci organisms; a honey sample detected with an antibiotic; and a banana sample detected with excessive pesticide residue.

The CFS has taken follow-up action on the 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 for sale 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.