

# CFS announces risk assessment study results on microbiological quality of non-hot served dishes with chicken meat

The Centre for Food Safety (CFS) of the Food and Environmental Hygiene Department today (September 20) announced the results of a risk assessment study on the microbiological quality of non-hot served dishes with chicken meat. All samples were compliant with the CFS's microbiological food safety criteria for pathogenic bacteria (i.e. Salmonella spp. and Listeria monocytogenes and Staphylococcus aureus). The overall result was satisfactory.

A spokesman for the CFS said, "Chicken meat is a common ingredient in many local non-hot served ready-to-eat dishes, and there are quite a number of shops selling takeaway shredded chicken and chopped chicken in recent years. The preparation process of chicken meat for non-hot served dishes may result in greater microbiological risks, due to potential risk of insufficient cooking and involvement of manual handling. Furthermore, cooling is usually required before serving, improper temperature control during storage of the dishes may allow the growth of pathogens. The CFS therefore conducted a study and collected from takeaway shops or stalls and restaurants 100 samples of non-hot served chicken meat dishes. The microbiological quality of the samples concerned was assessed against the criteria stipulated in Microbiological Guidelines for Food."

The study results showed that the overall microbiological quality of non-hot served dishes with chicken meat was satisfactory. All samples complied with the microbiological food safety criteria for pathogenic bacteria. Although no unsatisfactory samples were found, the need for food handlers to enhance their awareness of the food safety control of some food preparation processes has been identified during the visits of some shops selling these products.

The spokesman reminded the food trade to follow Good Hygiene Practices for preventing contamination in food at all times, while food businesses have the responsibility to provide continuing and adequate food safety and hygiene training to their staff.

The CFS has issued "Chicken Dishes with Post-cooking Handling (Applicable to Shredded Chicken and Poached chicken) – Food Safety Guidelines for the Trade" ([www.cfs.gov.hk/english/food\\_leg/files/Guidelines\\_Poached\\_Chicken\\_Trade\\_e.pdf](http://www.cfs.gov.hk/english/food_leg/files/Guidelines_Poached_Chicken_Trade_e.pdf)) for the reference of the trade.

The spokesman also advised members of the public to consume non-hot served ready-to-eat chicken dishes as soon as possible after purchase, or

refrigerate the dishes concerned at 4 degrees Celsius or below if they are not to be consumed immediately.

For details of the study results, please visit the CFS's website at [www.cfs.gov.hk](http://www.cfs.gov.hk).