CFS finds excessive Bacillus cereus in sample of bottled preserved bean curd

The Centre for Food Safety (CFS) of the Food and Environmental Hygiene Department today (June 11) announced that a sample of bottled preserved bean curd was found to contain an excessive amount of Bacillus cereus. Members of the public should not consume the affected batch of the product. The trade should also stop using or selling the affected batch of the product immediately if they possess it.

Product details are as follows:

Product name: PRESERVED BEANCURD

Brand: YUET WO

Place of origin: China Net weight: 12 ounces

Best-before date: May 30, 2025

Distributor: Yuet Wo Sauce And Preserved Fruits Limited

"The CFS collected the above-mentioned sample from a retail outlet in Tsuen Wan for testing under its routine Food Surveillance Programme. The test result showed that the sample contained Bacillus cereus at a level of 130 000 per gram. According to the Microbiological Guidelines for Food, if ready-to-eat food contains Bacillus cereus at a level of more than 100 000 per gram, it is considered unsatisfactory," a spokesman for the CFS said.

The spokesman said that the CFS has informed the vendor concerned of the irregularity and has instructed the vendor to stop sales and to remove from shelves the affected batch of the product. The distributor concerned has initiated a recall of the affected batch of the product according to the CFS's instructions. Members of the public may call the distributor's hotline at 2492 3354 during office hours for enquiries about the product recall.

"Bacillus cereus is commonly found in the environment. Unhygienic conditions in food processing and storage may give rise to its growth. Consuming food contaminated with excessive Bacillus cereus or its heat-stable toxins may cause gastrointestinal upset such as vomiting and diarrhoea," the spokesman said.

The CFS will alert the trade to the incident, and will continue to follow up and take appropriate action. An investigation is ongoing.