

CFS finds Salmonella in prepackaged fruit salad sample

The Centre for Food Safety (CFS) of the Food and Environmental Hygiene Department announced today (August 4) that a sample of prepackaged fruit salad was found to contain a pathogen, Salmonella. The CFS is following up on the case.

"The CFS collected the above-mentioned prepackaged fruit salad sample from a restaurant in Kowloon Bay for testing under its routine Food Surveillance Programme. The test result showed the presence of Salmonella in 25 grams of the sample, exceeding the criterion of the Microbiological Guidelines for Food which states that Salmonella should not be detected in 25g of a ready-to-eat food sample," a CFS spokesman said.

The CFS has informed the restaurant concerned, and the food factory which produced the fruit salad, of the unsatisfactory test result and instructed them to stop selling the food item concerned immediately. The CFS has also inspected the restaurant and the food factory concerned, provided health education on food safety and hygiene to the person-in-charge and staff, and requested the food factory to review and improve its food production process and carry out a thorough cleaning and disinfection.

According to Section 54 of the Public Health and Municipal Services Ordinance (Cap. 132), all food available for sale in Hong Kong, locally produced or imported, should be fit for human consumption. An offender is subject to a maximum fine of \$50,000 and imprisonment for six months upon conviction.

"Salmonella infection may cause fever and gastrointestinal upset such as vomiting, abdominal pain and diarrhoea. The effects on infants, young children, the elderly and patients with a weak immune system could be more severe and may even lead to death," the spokesman said.

â€‹The CFS will continue to follow up on the incident and take appropriate action to safeguard food safety and public health.