

CHP announces investigation progress of suspected food poisoning clusters related to restaurant in Causeway Bay

The Centre for Health Protection (CHP) of the Department of Health today (February 28) reported an update on its investigations into suspected food poisoning clusters related to a restaurant in Causeway Bay [announced](#) yesterday (February 27). The CHP again reminded the public to maintain personal, food and environmental hygiene to prevent foodborne diseases.

The CHP today identified four additional clusters involving four males and seven females, aged between 21 and 55. They developed abdominal pain, diarrhoea, dizziness, generalised weakness, nausea and vomiting about 22 to 48 hours after having meals at the restaurant from February 24 to 26. Four of the affected persons have sought medical attention but none required hospitalisation. All affected persons are in stable condition.

Together with the two clusters announced yesterday, the CHP has recorded a total of six clusters affecting 22 persons dining in the same restaurant recently. Epidemiological investigations of the CHP revealed that the affected persons had consumed a variety of common food (including raw oysters and sashimi). According to the CHP's preliminary assessment, the clusters might have been caused by *Vibrio parahaemolyticus* and/or norovirus. The CHP has arranged the collection of stool specimen of the patients for testing in order to ascertain the source of infection.

Investigations by the Centre for Food Safety of the Food and Environmental Hygiene Department and the CHP are ongoing.

To prevent foodborne diseases, members of the public are reminded to maintain personal, food and environmental hygiene at all times. When dining out:

- Patronise only reliable and licensed restaurants;
- Avoid eating raw seafood;
- Be a discerning consumer in choosing cold dishes, including sashimi, sushi and raw oysters, at a buffet;
- Pre-cooked or leftover foods should be stored and reheated properly before consumption;
- Ensure food is thoroughly cooked before eating during a hotpot or barbecue meal;
- Handle raw and cooked foods carefully and separate them completely during the cooking process;
- Use two sets of chopsticks and utensils to handle raw and cooked foods;
- Do not patronise illegal food hawkers;
- Drink boiled water;
- Do not try to use salt, vinegar, wine or wasabi to kill bacteria as they

are not effective; and

- Always wash hands before eating and after going to the toilet.