

CHP investigates suspected case of food poisoning

The Centre for Health Protection (CHP) of the Department of Health is today (February 1) investigating a suspected food poisoning case affecting 10 persons, and reminded the public to maintain personal, food and environmental hygiene to prevent food-borne diseases.

The case involved eight males and two females, aged 33 to 60, who developed abdominal pain, diarrhoea and fever about 12 to 30 hours after having dinner at home on January 29.

Nine affected persons have sought medical advice. All affected persons are in a stable condition. Among them, one required hospitalisation and was discharged after treatment today.

The CHP's preliminary investigation revealed that all affected persons have consumed food bought from a restaurant in Kowloon City for the dinner.

"We have alerted the Food and Environmental Hygiene Department to the incident and investigations are ongoing," a spokesman for the CHP said.

To prevent food-borne 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;
- Ensure food is thoroughly cooked before eating during a hot pot 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 food;
- Do not patronise illegal food hawkers;
- Drink boiled water;
- Do not try to use salt, vinegar, wine and wasabi to kill bacteria as they are not effective; and
- Always wash hands before eating and after going to the toilet.