

CHP investigates suspected food poisoning cluster

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

The cluster involved one male and nine females, aged 28 to 35, who developed abdominal pain, diarrhoea, fever, nausea and vomiting about 17 hours after having dinner at a restaurant in Yau Tong on October 30. The food consumed included ingredients procured at a seafood stall in the same district.

Four of the affected persons sought medical advice and none required hospitalisation. They are in stable condition.

"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.