

CHP investigates suspected food poisoning cluster

The Centre for Health Protection (CHP) of the Department of Health is today (November 25) 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 eight males and two females, aged 29 to 51, who developed symptoms including abdominal pain, nausea, vomiting, diarrhoea and fever about 30 to 49 hours after attending a lunch banquet at a restaurant at the Peak on November 19.

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

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.