

CHP investigates suspected food poisoning cluster

The Centre for Health Protection (CHP) of the Department of Health is today (June 28) investigating a suspected food poisoning cluster affecting 10 persons, and reminded the public to maintain personal, food and environmental hygiene to prevent foodborne diseases.

The cluster involved five males and five females, aged 26 to 84, who developed abdominal pain, fever, nausea, vomiting and diarrhoea, about 28 to 41 hours after having dinner at a restaurant in Hung Hom on June 25.

One of the affected persons sought medical advice and required hospitalisation. All affected persons are in stable condition.

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;
- 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.