

# CHP investigates suspected food poisoning clusters

The Centre for Health Protection (CHP) of the Department of Health is today (October 11) investigating 12 suspected food poisoning clusters affecting 32 persons after having lunch or dinner at a restaurant in Tsim Sha Tsui on October 9 or 10, and reminded the public to maintain personal, food and environmental hygiene to prevent food-borne diseases.

The 32 persons involved 14 males and 18 females, aged 24 to 71, who developed symptoms including abdominal pain, diarrhoea, nausea, vomiting and fever about three to 19 hours after having lunch or dinner at the same restaurant on October 9 or 10.

Twenty-five of the affected persons sought medical advice and three required hospitalisation. They are all 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.