

# CHP investigates suspected food poisoning outbreak

The Centre for Health Protection (CHP) of the Department of Health is today (February 28) investigating a suspected outbreak of food poisoning affecting 13 persons, and reminded the public to maintain personal, food and environmental hygiene to prevent food-borne diseases.

The patients, comprising four men and nine women aged 28 to 59, developed abdominal pain, nausea, vomiting, diarrhoea and fever about 19 to 41 hours after having lunch at a restaurant in Aberdeen on February 25.

Five of them sought medical attention but none required hospitalisation. All affected persons are in a 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.