

CHP investigates suspected food poisoning outbreak

The Centre for Health Protection (CHP) of the Department of Health is today (July 25) investigating a suspected outbreak of food poisoning affecting 18 persons, and reminded the public to maintain personal, food and environmental hygiene to prevent food-borne diseases.

The suspected outbreak of food poisoning affected six males and 12 females aged 6 to 60, who developed abdominal pain, nausea, diarrhoea and vomiting about six to 20 hours after consuming food bought from a food premises in Kwun Tong at a premises in San Po Kong on July 23.

Two of them sought medical attention and one required hospitalisation. All affected persons 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.