

# CHP investigates suspected food poisoning outbreak at institution in Southern District

The Centre for Health Protection (CHP) of the Department of Health is today (February 1) investigating a suspected outbreak of food poisoning at an institution in Southern District, and reminded the public to maintain personal, food and environmental hygiene to prevent food-borne diseases.

The outbreak involved 25 males aged 19 to 41 who developed abdominal pain and diarrhoea about eight to 23 hours after having lunch at an institution in Southern District on January 29.

Two 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.