

CHP investigates two suspected food poisoning cases

The Centre for Health Protection (CHP) of the Department of Health is today (September 20) investigating two suspected food poisoning cases affecting three persons, and reminded the public to maintain personal, food and environmental hygiene to prevent food-borne diseases.

The first case involved two females, aged 29 and 37, who developed vomiting and nausea about four to five hours after having lunch at a restaurant in Wan Chai on September 18.

Another case involved a 31-year-old female, who developed similar symptoms about five hours after having lunch at the same restaurant on the same day.

All affected persons have sought medical advice. Among them, one required hospitalisation and has been discharged. All patients are in a stable condition.

"Initial investigation revealed that all those affected had consumed the same mushroom dish. 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 eating 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.