

# CHP investigates two suspected food poisoning clusters

The Centre for Health Protection (CHP) of the Department of Health is today (October 21) investigating two suspected food poisoning clusters affecting seven persons, and reminded the public to maintain personal, food and environmental hygiene to prevent food-borne diseases.

The first cluster involved two males and three females aged 9 to 42, who developed abdominal pain, vomiting, diarrhoea and fever about nine to 17 hours after having lunch at a restaurant in Sham Shui Po on October 12.

Another cluster involved two males aged 11 and 17, who developed similar symptoms about 11 to 12 hours after having lunch at the same restaurant on October 13.

Six of the affected persons sought medical advice. Among them, two required hospitalisation and were discharged after treatment. All affected persons are in a stable condition.

The stool specimens of two affected tested positive for vibrio parahaemolyticus upon laboratory testing.

"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.