

# CHP investigates two suspected food poisoning clusters

The Centre for Health Protection (CHP) of the Department of Health is today (November 26) investigating two suspected food poisoning clusters affecting four persons, and reminded the public to maintain personal, food and environmental hygiene to prevent food-borne diseases.

The first cluster involved one male and one female aged 39 to 41, who developed abdominal pain, diarrhoea and vomiting about 9.5 to 10 hours after having dinner at a restaurant in Yau Tsim Mong District on November 21.

The other cluster involved two females aged 32 to 34, who developed abdominal pain, diarrhoea and fever about 10 to 12.5 hours after having lunch at the same restaurant on November 22.

All affected persons sought medical advice. All are in a stable condition and none required hospitalisation.

"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.