

# CHP investigates two suspected food poisoning clusters

The Centre for Health Protection (CHP) of the Department of Health is today (August 24) investigating two suspected food poisoning clusters affecting six persons, and reminded the public to maintain personal, food and environmental hygiene to prevent food-borne diseases.

The first cluster involved four men, aged 30 to 37, who developed diarrhoea and abdominal pain about seven to 17 hours after having dinner at a food premises in Causeway Bay on August 23.

The second cluster involved two women, aged 32 to 38, who developed similar symptoms about 12 to 13 hours after having dinner at the same food premises on the same day.

Four of the affected persons have sought medical advice and 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 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.