

CHP investigates two suspected food poisoning clusters

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

The first cluster involved two males and one female, aged 29 to 33, who developed abdominal pain, diarrhoea, nausea, vomiting and dizziness about 11 to 39 hours after consuming takeaway food purchased from a restaurant in Mid-levels on October 21.

The other cluster involved two females aged 16, who developed similar symptoms about five to 21 hours after having meals at the same restaurant on October 22.

Two of the affected persons sought medical advice and both required hospitalisation. One of them was discharged. They are in 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.