

CHP investigates two suspected food poisoning clusters

The Centre for Health Protection (CHP) of the Department of Health is today (May 31) 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 two males, aged 38 and 46, who developed symptoms such as abdominal pain, diarrhoea, dizziness, generalised weakness, nausea and vomiting about 10.5 to 18.5 hours after having lunch at a restaurant in Wan Chai on May 26.

The other cluster involved two females, aged 25 and 26, who developed similar symptoms about 10 to 17.5 hours after having lunch at the same restaurant on the same day.

The four affected persons sought medical advice and none required hospitalisation. All of them are in stable condition. The stool specimen collected from one patient tested positive for Salmonella upon laboratory testing.

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.