

# CHP investigates two suspected food poisoning clusters

The Centre for Health Protection (CHP) of the Department of Health is today (August 12) investigating two suspected food poisoning clusters affecting eight persons, and reminded the public to maintain personal, food and environmental hygiene to prevent food-borne diseases.

The first cluster involved one male and two females, aged 15 to 52, who developed abdominal pain, diarrhoea, fever, nausea and vomiting, about 20 hours after consuming takeaway food purchased from a restaurant in Fo Tan on August 5.

The second cluster involved two males and three females, aged 26 to 54, who developed similar symptoms about 18.5 hours after consuming takeaway food provided by the same restaurant on August 8.

All the affected persons sought medical advice and one of them required hospitalisation. All of them are in stable condition.

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.