

# CHP investigates two suspected food poisoning clusters

The Centre for Health Protection (CHP) of the Department of Health is today (September 28) 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 man and two women, aged 29 to 32, who developed fever, abdominal pain, diarrhoea and vomiting about 12 to 35 hours after having dinner at a food premises in Tsim Sha Tsui on September 12.

Another cluster involved five women, aged 31 to 43, who developed abdominal pain, diarrhoea and vomiting about 23 to 42 hours after having dinner at the same food premises on September 17.

Four affected persons sought medical attention but none required hospitalisation. All patients 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 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.