

# CHP investigates two suspected food poisoning clusters

The Centre for Health Protection (CHP) of the Department of Health is today (June 5) 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 three women, aged 26 to 29, who developed fever, abdominal pain, diarrhoea and vomiting about five to 12 hours after having a meal at a food premises in Kwun Tong on June 2.

The second cluster involved two women, aged 40 and 41, who developed similar symptoms about four to six hours after having lunch at the same food premises on June 4.

All affected persons have sought medical advice and two patients from the first cluster 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 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.