

# Ice cream sample detected with coliform bacteria and total bacterial counts exceeding legal limits

The Centre for Food Safety (CFS) of the Food and Environmental Hygiene Department announced today (December 9) that a sample of milk flavoured ice cream was found to contain coliform bacteria and total bacterial counts exceeding the legal limits. The CFS is following up on the incident.

A spokesman for the CFS said, "The CFS collected the above-mentioned sample from a light refreshment restaurant in Kowloon Bay for testing. The test result showed that the sample contained 69 000 coliform bacteria per gram and 1 200 000 bacteria per gram, both exceeding the legal limits.

"The CFS has conducted investigation to the food premises immediately, took food samples for laboratory testing, and informed the food premises concerned of the irregularity. Investigation revealed that the ice cream was produced in the food premises concerned. The restaurant has already stopped selling and discarded the affected product according to the CFS's advice. The CFS has also provided health education on food safety and hygiene to the person-in-charge and staff of the restaurant, and requested it to carry out thorough cleaning and disinfection. Prosecution will be instituted should there be sufficient evidence," the spokesman said.

Under the Frozen Confections Regulation (Cap. 132AC), frozen confection for sale should not contain more than 100 coliform bacteria per gram or more than 50 000 bacteria per gram. The maximum penalty for offenders is a fine of \$10,000 and three months' imprisonment upon conviction. The fact that the coliform count and the total bacterial count exceeded the legal limits indicated that the hygienic conditions were unsatisfactory, but did not mean that consumption would lead to food poisoning.

â€‹The CFS will continue to follow up on the incident and take appropriate action to safeguard food safety and public health.