

Popsicle sample detected with coliform bacteria exceeding legal limit

The Centre for Food Safety (CFS) of the Food and Environmental Hygiene Department today (September 3) announced that a honeydew berry sorbet popsicle sample was found to contain coliform bacteria exceeding the legal limit. Follow-up is in progress.

Details of the product are as follows:

Product name: HONEYDEW BERRY SORBET
Product brand: NICE POPS HONG KONG
Manufacturer/ Packer: Nice Company HK, Limited
Net volume: 82 millilitres
Use by date: December 28, 2018

A spokesman for the CFS said, "Subsequent to announcing earlier that a honeydew berry sorbet popsicle sample taken from the premises of a frozen confection factory in Ap Lei Chau found to contain coliform bacteria exceeding the legal limit, the CFS has enhanced surveillance on the products of the premises and has detected from the above-mentioned sample coliform bacteria of 300 per gram, exceeding the legal limit, the result for pathogens test was satisfactory."

Under the Frozen Confections Regulation (Cap 132AC), frozen confection for sale should not contain more than 100 coliform 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 bacteria exceeded the legal limit indicated that the hygienic conditions were unsatisfactory, but did not mean that consumption would lead to food poisoning.

"The CFS has informed the premises concerned of the irregularity and advised it to immediately stop production and sale of the affected product. The CFS has provided health education on food safety and hygiene for the person-in-charge and staff concerned again, and has requested them to carry out thorough cleaning and disinfection. The CFS has enhanced surveillance of related products," the spokesman said.

The CFS will continue to follow up on the case and take appropriate action to safeguard food safety and public health.