

Prepackaged frozen confection sample detected with coliform bacteria exceeding legal limit

The Centre for Food Safety (CFS) of the Food and Environmental Hygiene Department announced today (May 31) that a sample of prepackaged frozen confection was found to contain coliform bacteria exceeding the legal limit. The affected batch of product has not entered the market. The CFS is following up on the incident.

Product details are as follows:

Product name: Earl Grey Tea Handmade Gelato

Brand: tea-ed TEA

Place of origin: Hong Kong

Net volume: 125 ml

Best-before date: May 31, 2025

Manufacturer: Tea-ed Limited

A spokesman for the CFS said, "The CFS collected the above-mentioned sample from a frozen confection factory in Chai Wan for testing under its routine Food Surveillance Programme. The test result showed that the sample contained 200 coliform bacteria per gram, exceeding the legal limit."

"The CFS has informed the manufacturer concerned of the irregularity. The affected batch of product has not entered the market. The CFS has provided health education on food safety and hygiene to the person-in-charge and staff concerned, and will request them to carry out thorough cleaning and disinfection," the spokesman said.

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 count exceeded the legal limit indicated that the hygienic conditions were unsatisfactory, but did not mean that consumption would lead to food poisoning.

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