

## Soft ice-cream sample detected with coliform bacteria exceeding legal limit

The Centre for Food Safety (CFS) of the Food and Environmental Hygiene Department today (August 6) announced that a soft ice-cream sample was found to contain coliform bacteria exceeding the legal limit. Follow-up is in progress.

"Following up on a food complaint, the CFS collected the above-mentioned soft ice-cream sample from a restaurant in Quarry Bay for testing. The test result showed that the sample contained coliform bacteria of 180 per gram, exceeding the legal limit," a spokesman for the CFS said.

Under the Frozen Confections Regulation (Cap 132AC), each gram of frozen confection for sale should not contain more than 100 coliform bacteria. 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 vendor concerned of the irregularity and instructed it to stop selling the affected product immediately. The CFS has also provided health education on food safety and hygiene to the person-in-charge and staff of the vendor concerned, and has requested them to carry out thorough cleaning and disinfection. Should there be sufficient evidence, prosecution will be initiated," the spokesman said.

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