

Soft ice cream sample detected with total bacterial count exceeding legal limit

The Centre for Food Safety (CFS) of the Food and Environmental Hygiene Department announced today (December 23) that a soft ice cream sample was found to contain a total bacterial count exceeding the legal limit. The CFS is following up on the incident.

A spokesman for the CFS said, "The CFS collected the above-mentioned sample from a restaurant in Causeway Bay for testing when following up on a related food incident. The test result showed that the sample contained 160 000 bacteria per gram, exceeding the legal limit.

"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 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 total bacterial count exceeded the legal limit indicated that the hygienic conditions were unsatisfactory.

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