

Update on suspected food poisoning clusters related to food premises in Kwun Tong

The Centre for Health Protection (CHP) of the Department of Health today (June 7) reported an update on its investigations announced on June 5 into two suspected food poisoning clusters related to a food premises in Kwun Tong.

Three additional clusters were identified. Details are as follows.

The first cluster involved five women, aged 25 to 30, who developed fever, abdominal pain, diarrhoea and vomiting about eight to 27 hours after having lunch at the food premises on June 1;

The second cluster involved two men and four women, aged 23 to 44, who presented with similar symptoms about three to eight hours after having lunch at the food premises on June 4;

The third cluster involved one man and two women, aged 33 to 48, who had similar symptoms about 12 to 17 hours after having lunch at the food premises on May 31.

Among them, 12 have sought medical advice, one each from the first and second cluster required hospitalisation. All patients are in stable condition.

"To date, five recent clusters affecting 19 persons dining in the same food premises have been recorded. Epidemiological investigations show that the three additional clusters had meals at the food premises concerned before investigation and control measures instituted by the Food and Environmental Hygiene Department (FEHD). We have alerted the FEHD to the additional clusters and investigations are ongoing," a spokesman for the CHP said.

To prevent food-borne diseases, members of the public are reminded to maintain personal, food and environmental hygiene at all times. When dining out:

- Patronise only reliable and licensed restaurants;
- Avoid eating raw seafood;
- Be a discerning consumer in choosing cold dishes, including sashimi, sushi and raw oysters, at a buffet;
- Ensure food is thoroughly cooked before eating during a hot pot or barbecue meal;
- Handle raw and cooked foods carefully and separate them completely during the cooking process;

- Use two sets of chopsticks and eating utensils to handle raw and cooked food;
- Do not patronise illegal food hawkers;
- Drink boiled water;
- Do not try to use salt, vinegar, wine and wasabi to kill bacteria as they are not effective; and
- Always wash hands before eating and after going to the toilet.