

Update on suspected food poisoning clusters related to restaurant in Tuen Mun

The Centre for Health Protection (CHP) of the Department of Health today (September 3) reported an update on its investigations into suspected food poisoning clusters related to a restaurant in Tuen Mun announced yesterday (September 2).

Four additional clusters involving 10 persons have been identified today. The affected persons comprise four males and six females aged 3 to 65. The patients developed abdominal pain, nausea, vomiting, fever and diarrhoea about four to 15 hours after consuming takeaway food purchased from the restaurant on September 1. Three of those affected sought medical attention and none required hospitalisation. All patients are in stable condition.

"Epidemiological investigations show that all cases had consumed takeaway food purchased from the restaurant concerned before investigation and control measures were 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 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.