

Update on suspected food poisoning clusters related to restaurant in Wan Chai

The Centre for Health Protection (CHP) of the Department of Health today (March 15) reported an update on its investigations into suspected food poisoning clusters related to a restaurant in Wan Chai announced on March 11.

Five additional clusters were identified. Details are as follows:

The first cluster involved one male and one female, aged 25 and 33, who developed diarrhoea, fever, nausea and vomiting about 17 to 38 hours after having dinner at the restaurant on March 5;

The second cluster involved three males and two females, aged 24 to 29, who developed abdominal pain, diarrhoea, fever, nausea and vomiting about 25 to 59 hours after having dinner at the restaurant on March 9;

The third cluster involved two males, aged 24 and 34, who developed abdominal pain, diarrhoea, fever, nausea and vomiting about 35 to 43 hours after having dinner at the restaurant on March 12;

The fourth cluster involved one male and one female, aged 44 and 50, who developed abdominal pain, diarrhoea, nausea and vomiting about 38 to 39 hours after having dinner at the restaurant on March 11;

The fifth cluster involved two females, aged 10 and 40, who developed abdominal pain, diarrhoea, nausea and vomiting about 13 to 17 hours after their meal at the restaurant on March 11.

Among the additional clusters, six of the affected persons have sought medical attention but none required hospitalisation. All affected persons are in stable condition.

"Seven recent clusters affecting 18 persons dining in the same restaurant have been recorded. Epidemiological investigations show that the people in four clusters had meals at 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.