

# Update on suspected food poisoning outbreak related to restaurant in Tsim Sha Tsui

The Centre for Health Protection (CHP) of the Department of Health today (September 4) reported an update on its investigations announced yesterday into a suspected outbreak of food poisoning related to a restaurant in Tsim Sha Tsui.

Three additional clusters were identified. Details are as follows:

The first cluster involved two men, aged 40 and 50, who developed abdominal pain, diarrhoea and vomiting about 13 to 17 hours after having dinner at the restaurant on August 31.

The second cluster involved two men, aged 25 and 31, who developed abdominal pain and diarrhoea about seven to 25 hours after having dinner at the restaurant on the same day.

The third cluster involved four males and three females, aged 12 to 67, who developed abdominal pain and diarrhoea about eight to 26 hours after having dinner at the restaurant on the same day.

Three of the affected persons have sought medical attention but none required hospitalisation. All patients are in stable condition.

"To date, four recent clusters affecting 21 persons dining in the same restaurant have been recorded. Epidemiological investigations show that the people in the three additional clusters had meals at the restaurant 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 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.