

CHP investigates suspected food poisoning outbreak at premises in Kwai Chung

The Centre for Health Protection (CHP) of the Department of Health is today (February 8) investigating a suspected outbreak of food poisoning at a premises in Kwai Chung, and reminded the public to maintain personal, food and environmental hygiene to prevent food-borne diseases.

The outbreak involved 12 males and four females aged 26 to 52 who developed diarrhoea, abdominal pain, nausea, vomiting and fever about two to 25 hours after consuming food bought from a restaurant in Kwai Fong at the premises on the night of February 4.

Seven of them sought medical attention and one required hospitalisation. All the affected persons are in a stable condition.

"We have alerted the Food and Environmental Hygiene Department to the incident 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.