

CHP investigates two suspected food poisoning clusters

The Centre for Health Protection (CHP) of the Department of Health is today (December 3) investigating two suspected food poisoning clusters affecting seven persons, and reminded the public to maintain personal, food and environmental hygiene to prevent food-borne diseases.

The first cluster involved two males and one female aged 22 to 57, who developed abdominal pain, diarrhoea and fever about 11.5 to 14.5 hours after having breakfast at a restaurant in Tseung Kwan O on November 27.

The other cluster involved two males and two females aged 29 to 32, who developed abdominal pain, vomiting, diarrhoea and fever about 8.5 to 15.5 hours after having lunch at the same restaurant on November 28.

Among them, six affected persons sought medical advice and their stool specimens all tested positive for Group D Salmonella. All are in a stable condition and none required hospitalisation.

"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.