

CHP investigates two suspected food poisoning clusters

The Centre for Health Protection (CHP) of the Department of Health is today (June 19) investigating two suspected food poisoning clusters affecting seven persons, and reminded the public to maintain personal, food and environmental hygiene to prevent foodborne diseases.

The first cluster involved three males and two females, aged 12 to 70, who developed abdominal pain, vomiting and diarrhoea, about 10 to 33 hours after having lunch at a restaurant in Sha Tin on June 18.

The other cluster involved two males, aged 16 and 51, who developed similar symptoms about 10 to 12 hours after having dinner at the same restaurant on June 18.

Five of the affected persons sought medical advice and one of them required hospitalisation. All affected persons are in stable condition.

To prevent foodborne 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 hotpot 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 foods;
- Do not patronise illegal food hawkers;
- Drink boiled water;
- Do not try to use salt, vinegar, wine or wasabi to kill bacteria as they are not effective; and
- Always wash hands before eating and after going to the toilet.