

# Update on cases of Legionnaires' disease

The Centre for Health Protection (CHP) of the Department of Health today (May 24) reported the latest number of cases of Legionnaires' disease (LD), and stressed the importance of using and maintaining properly designed man-made water systems, adding that susceptible groups should strictly observe relevant precautions.

From May 16 to 22, one community-acquired LD case was reported:

– A male patient, aged 51 with past good health, who lives in Block A, I-Feng Mansion, 237 To Kwa Wan Road, Kowloon City.

"Epidemiological investigations are ongoing to identify potential sources of infection, high-risk exposure and clusters, if any," a spokesman for the CHP said.

As of May 22, 15 LD cases had been reported this year. In 2020 and 2019, there were 104 and 105 cases respectively.

"Men, people aged over 50, smokers, alcoholics and persons with weakened immunity are more susceptible to LD. Some situations may also increase the risk of infection including poor maintenance of water systems leading to stagnant water; living in areas with old water systems, cooling towers or fountains; using electric water heaters, whirlpools and spas or hot water spring spas; and recent stays in hotels or vessels," the spokesman said.

Legionellae are found in various environmental settings and grow well in warm water (20 to 45 degrees Celsius). They can be found in aqueous environments such as water tanks, hot and cold water systems, cooling towers, whirlpools and spas, water fountains and home apparatus which support breathing. People may become infected when they breathe in contaminated droplets (aerosols) and mist generated by artificial water systems, or when handling garden soil, compost and potting mixes.

Immunocompromised persons should:

- Use sterile or boiled water for drinking, tooth brushing and mouth rinsing;
- Avoid using humidifiers, or other mist- or aerosol-generating devices. A shower may also generate small aerosols; and
- If using humidifiers, or other mist- or aerosol-generating devices, fill the water tank with only sterile or cooled freshly boiled water, and not water directly from the tap. Also, clean and maintain humidifiers/devices regularly according to manufacturers' instructions. Never leave stagnant water in a humidifier/device. Empty the water tank, wipe all surfaces dry, and change the water daily.

The public should observe the health advice below:

- Observe personal hygiene;
- Do not smoke and avoid alcohol consumption;
- Strainers in water taps and shower heads should be inspected, cleaned, descaled and disinfected regularly or at a frequency recommended by the manufacturer;
- If a fresh-water plumbing system is properly maintained, it is not necessary to install domestic water filters. Use of water filters is not encouraged as clogging occurs easily, which can promote growth of micro-organisms. In case water filters are used, the pore size should be 0.2 micrometres ( $\mu\text{m}$ ) and the filter needs to be changed periodically according to the manufacturer's recommendations;
- Drain and clean water tanks of buildings at least quarterly;
- Drain or purge for at least one minute infrequently used water outlets (e.g. water taps, shower heads and hot water outlets) and stagnant points of the pipework weekly or before use;
- Seek and follow doctors' professional advice regarding the use and maintenance of home respiratory devices and use only sterile water (not distilled or tap water) to clean and fill the reservoir. Clean and maintain the device regularly according to the manufacturer's instructions. After cleaning/disinfection, rinse the device with sterile water, cooled freshly boiled water or water filtered with 0.2  $\mu\text{m}$  filters. Never leave stagnant water in the device. Empty the water tank, keep all surfaces dry, and change the water daily; and
- When handling garden soil, compost and potting mixes:
  1. Wear gloves and a face mask;
  2. Water gardens and compost gently using low pressure;
  3. Open composted potting mixes slowly and make sure the opening is directed away from the face;
  4. Wet the soil to reduce dust when potting plants; and
  5. Avoid working in poorly ventilated places such as enclosed greenhouses.

The public may visit the CHP's [LD page](#), the [Code of Practice for Prevention of LD](#) and the [Housekeeping Guidelines for Cold and Hot Water Systems for Building Management](#) of the Prevention of LD Committee, and the CHP's [risk-based strategy](#) for prevention and control of LD.

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## [Effective Exchange Rate Index](#)

The effective exchange rate index for the Hong Kong dollar on Monday, May 24, 2021 is 100.6 (down 0.1 against last Saturday's index).

The effective exchange rate index for the Hong Kong dollar on Saturday, May 22, 2021 is 100.7 (same as last Friday's index).

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## **Import of poultry meat and products from Midvaal Local Municipality and Emfuleni Local Municipality of Gauteng Province in South Africa suspended**

The Centre for Food Safety (CFS) of the Food and Environmental Hygiene Department announced today (May 24) that in view of a notification from the World Organisation for Animal Health (OIE) about outbreaks of highly pathogenic H5 avian influenza in Midvaal Local Municipality and Emfuleni Local Municipality of Gauteng Province in South Africa, the CFS has instructed the trade to suspend the import of poultry meat and products (including poultry eggs) from the above-mentioned areas with immediate effect to protect public health in Hong Kong.

A CFS spokesman said that Hong Kong currently has an established protocol with South Africa for the import of poultry meat but not for poultry eggs. According to the Census and Statistics Department, no poultry meat was imported from South Africa in the first three months of this year.

"The CFS has contacted the South African authorities over the issue and will closely monitor information issued by the OIE and the relevant authorities on the avian influenza outbreaks. Appropriate action will be taken in response to the development of the situation," the spokesman said.

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## **Auction of traditional vehicle registration marks to be held on May 30**

The Transport Department (TD) today (May 24) announced that the auction of traditional vehicle registration marks will be held on May 30 (Sunday) in Meeting Room N101, L1, Hong Kong Convention and Exhibition Centre, Wan Chai.

"A total of 200 vehicle registration marks will be put up for public auction. The list of marks has been uploaded to the department's website, [www.td.gov.hk](http://www.td.gov.hk)," a department spokesman said.

Applicants who have paid a deposit of \$1,000 to reserve a mark for

auction should also participate in the bidding (including the first bid at the reserve price of \$1,000). Otherwise, the mark concerned may be sold to another bidder at the reserve price.

People who wish to participate in the bidding at the auction should take note of the following important points:

(a) Successful bidders are required to produce the following documents for completion of registration and payment procedures immediately after the successful bidding:

(i) the identity document of the successful bidder;  
(ii) the identity document of the purchaser if it is different from the successful bidder;  
(iii) a copy of the Certificate of Incorporation if the purchaser is a body corporate; and  
(iv) a crossed cheque made payable to "The Government of the Hong Kong Special Administrative Region" or "The Government of the HKSAR". (For an auctioned mark paid for by cheque, the first three working days after the date of auction will be required for cheque clearance confirmation before processing of the application for mark assignment can be completed.) Successful bidders can also pay through the Easy Pay System (EPS). Payment by post-dated cheques, cash or other methods will not be accepted.

(b) Purchasers must make payment of the purchase price through EPS or by crossed cheque and complete the Memorandum of Sale of Registration Mark immediately after the bidding. Subsequent alteration of the particulars in the memorandum will not be permitted.

(c) A vehicle registration mark can only be assigned to a motor vehicle which is registered in the name of the purchaser. The Certificate of Incorporation must be produced immediately by the purchaser if a vehicle registration mark purchased is to be registered under the name of a body corporate.

(d) Special registration marks are non-transferable. Where the ownership of a motor vehicle with a special registration mark is transferred, the allocation of the special registration mark shall be cancelled.

(e) The purchaser shall, within 12 months after the date of auction, apply to the Commissioner for Transport for the registration mark to be assigned to a motor vehicle registered in the name of the purchaser. If the purchaser fails to assign the registration mark within 12 months, allocation of the mark will be cancelled and arranged for re-allocation in accordance with the statutory provision without prior notice to the purchaser.

(f) In view of public health concerns, all persons entering the auction venue will have to undergo on-the-spot body temperature checks arranged by the TD. Any member of the public whose body temperature is higher than 37.5 degrees Celsius or who refuses to undergo a body temperature check will be denied entry to the auction hall and the payment office. The TD also requests all persons entering the auction hall and the payment office to wear masks and clean their hands with alcohol-based sanitiser, and to wear masks

throughout the duration of the auction and payment process.

(g) In order to reduce the risk of the virus spreading, the TD will adjust the distance between seats and the number of seats in the auction hall and the payment office, and implement crowd-control measures. The TD also appeals to the bidders to reduce the number of accompanying persons as far as possible. Furthermore, the auctions in the morning and the afternoon will each be divided into two sessions so as to shorten the duration of crowd congregation. The first session of the morning auction will commence at 9.25am while the second session will begin no earlier than 10.35am. The first session of the afternoon auction will commence at 2.25pm while the second session will begin no earlier than 3.35pm. The auction venue will be disinfected before the commencement of the second sessions. Interested bidders may arrive at the auction venue in accordance with the time schedule for the auction of vehicle registration marks.

(h) In order to more effectively assist the Department of Health in epidemiological investigations and to protect the safety of members of the public and employees, members of the public will be required to scan the "LeaveHomeSafe" QR code or register their names, contact numbers and the date and times of their visits before entering the auction venue (the auction hall and the payment office). As a result of the arrangement, members of the public are advised to remain patient as the waiting time for entering the auction venue may be longer.

For other auction details, please refer to the Guidance Notes – Auction of Vehicle Registration Marks, which can be downloaded from the department's website, [www.td.gov.hk](http://www.td.gov.hk).

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## **CFS announces results of seasonal food surveillance on rice dumplings (first phase)**

The Centre for Food Safety (CFS) of the Food and Environmental Hygiene Department today (May 24) announced that the test results of 54 rice dumpling samples collected under a recently completed seasonal food surveillance project on rice dumplings (first phase) were all satisfactory.

Rice dumplings are a popular festive food for the Tuen Ng Festival. The project aims to provide information on the safe consumption of rice dumplings to consumers and the trade in a timely manner.

"The CFS collected samples of rice dumplings from different food premises such as restaurants, food factories and other retail outlets for

chemical and microbiological analyses. The chemical analyses included tests for colouring matters, preservatives and metallic contamination. The microbiological analyses covered *Bacillus cereus*. In addition, nutrition contents such as sodium of the samples were also tested to see if the test results complied with their declared values on the nutrition labels," a spokesman for the CFS said.

The spokesman reminded members of the public to observe the following food safety tips in purchasing, preparing, storing and consuming rice dumplings:

#### Buying rice dumplings

- \* Buy rice dumplings from reliable outlets;
- \* When purchasing non-prepackaged rice dumplings, choose those that are securely wrapped in wrapping leaves; and
- \* When purchasing prepackaged rice dumplings, check the expiry date and whether the packaging is intact.

#### Home-made rice dumplings

- \* Buy wrapping leaves from reliable suppliers and avoid leaves that are unnaturally bright green or with chemical smells;
- \* Wash hands and utensils thoroughly before and after handling food; and
- \* Handle raw and cooked food separately to avoid cross-contamination.

#### Storing and preparing rice dumplings

- \* Consume rice dumplings as soon as possible and avoid prolonged storage;
- \* Store rice dumplings at 4 degrees Celsius or below, or store them properly according to the instructions on the package if they are not consumed or cooked immediately;
- \* Keep cooked rice dumplings that are not consumed immediately in a covered container and put them in the upper compartment of the refrigerator. Keep raw food in the lower compartment to prevent cross-contamination;
- \* Reheat rice dumplings thoroughly until the core temperature reaches 75 degrees Celsius or above before consumption;
- \* Do not reheat rice dumplings more than once; and
- \* Consume reheated rice dumplings as soon as possible.

#### Consuming rice dumplings

- \* Wash hands with running water and liquid soap, and rub for at least 20 seconds before consumption; and
- \* Reduce seasonings such as soy sauce or granulated sugar during consumption.

The spokesman said, "Rice dumplings in general are relatively high in energy, fat and salt. During the festival, people should maintain a balanced diet, and consume rice dumplings moderately, with due consideration of their health condition. People are recommended to share rice dumplings with their family members and friends, as this not only enhances the festive atmosphere,

but also allows them to taste rice dumplings of different flavours and avoid over-consumption. People are also advised to make use of nutrition labels on prepackaged food to compare their nutritional contents for healthier food choices."

The spokesman also reminded food manufacturers to purchase food ingredients from reliable suppliers, adhere to Good Manufacturing Practice for preparation of food products and comply with legal requirements when using food additives.

The CFS will continue to conduct surveillance on rice dumplings and the second phase results will be released in due course to ensure food safety.