

Test results of seasonal food surveillance project on hairy crabs all satisfactory

The Centre for Food Safety (CFS) of the Food and Environmental Hygiene Department (FEHD) today (November 22) announced the test results of the seasonal food surveillance project on hairy crabs. All samples passed the tests.

The tests included veterinary drug residues (such as nitrofurans and malachite green), metallic contaminants (such as cadmium and mercury), synthetic hormones, colouring matters (such as Sudan dyes) and pesticide residues, as well as dioxins and dioxin-like polychlorinated biphenyls (PCBs).

A spokesman for the CFS said, "The CFS collected 48 hairy crab samples originating from Japan and the Mainland at the import and retail levels for chemical tests and the test results were all satisfactory."

Traders should have obtained relevant permits or written permission granted by the FEHD for selling hairy crabs, and the hairy crabs being sold must be accompanied with health certificates issued by the relevant authorities of the exporting economies. They should source hairy crabs from reliable suppliers and comply with the relevant regulatory requirements. Moreover, hairy crabs for sale must be kept in a refrigerator.

The CFS advises people to observe the following Five Keys to Food Safety in purchasing, storing, preparing and cooking hairy crabs to prevent food-borne illnesses and enjoy the seasonal food safely.

Choose wisely

- * Buy hairy crabs from reliable and hygienic shops with relevant permits; and
- * Buy crabs with intact, shiny shells and without a foul smell.

Keep clean

- * Brush and wash the crab shells and claws before cooking; and
- * Wash hands thoroughly with running water and soap before consumption.

Separate raw and cooked food

- * Put the raw crabs in a container with a cover and store them separately from other foods in the refrigerator to avoid cross-contamination.

Cook thoroughly

- * Avoid eating raw crabs. Cook thoroughly and remove internal organs completely before consumption. Condiments such as salt, vinegar, wine and wasabi cannot kill bacteria or parasites that may be present in the crabs.

Safe temperature

* Cooked crabs should be consumed as soon as possible.