

Vibrio cholera found in fish tank water in Yau Ma Tei fresh provision shop

The Food and Environmental Hygiene Department (FEHD) today (June 11) ordered the temporary closure of a fresh provision shop in Yau Ma Tei for thorough disinfection following detection of *Vibrio cholera* in a water sample collected from its fish tank.

The fresh provision shop is located at Shop A, G/F 888 Canton Road, Kowloon. The water sample was taken from a fish tank inside the shop on June 5. The test result obtained evening today confirmed the presence of *Vibrio cholera* 01, hence the FEHD took immediate follow-up actions.

To protect public health, the Director of Food and Environmental Hygiene ordered the immediate closure of the fresh provision shop under the Public Health and Municipal Services Ordinance.

The fresh provision shop will remain closed for thorough cleansing and disinfection of the premises and fish tanks until the Director is satisfied with its overall hygiene condition and believes that there is no immediate health hazard.

A spokesman for the FEHD said, "*Vibrio cholerae* cannot survive under high temperature and can be killed by thorough cooking."

â€‹The spokesman urged members of the public to pay attention to personal and food hygiene, and observe the following guidelines to prevent cholera.

- * Wash and scrub shellfish thoroughly;
- * Clean the seafood and remove the internal organs, and cook thoroughly before consumption;
- * Raw and cooked food must be handled with separate sets of utensils to avoid cross-contamination; and
- * Raw and cooked food should be stored separately. Cooked food should be placed on the upper shelf of a refrigerator.