Routine Food Surveillance Results for the Fourth Quarter and Summary of Food Surveillance Results for 2016

Civic Municipal Affairs Bureau

Food Safety Centre

Routine Food Surveillance for Fourth Quarter 2015

- **The Centre conducted the food surveillance and sampling plan based on the types of food circulating in Macao.**

- **The Centre collected a total of 519 samples in the fourth quarter of 2016.**
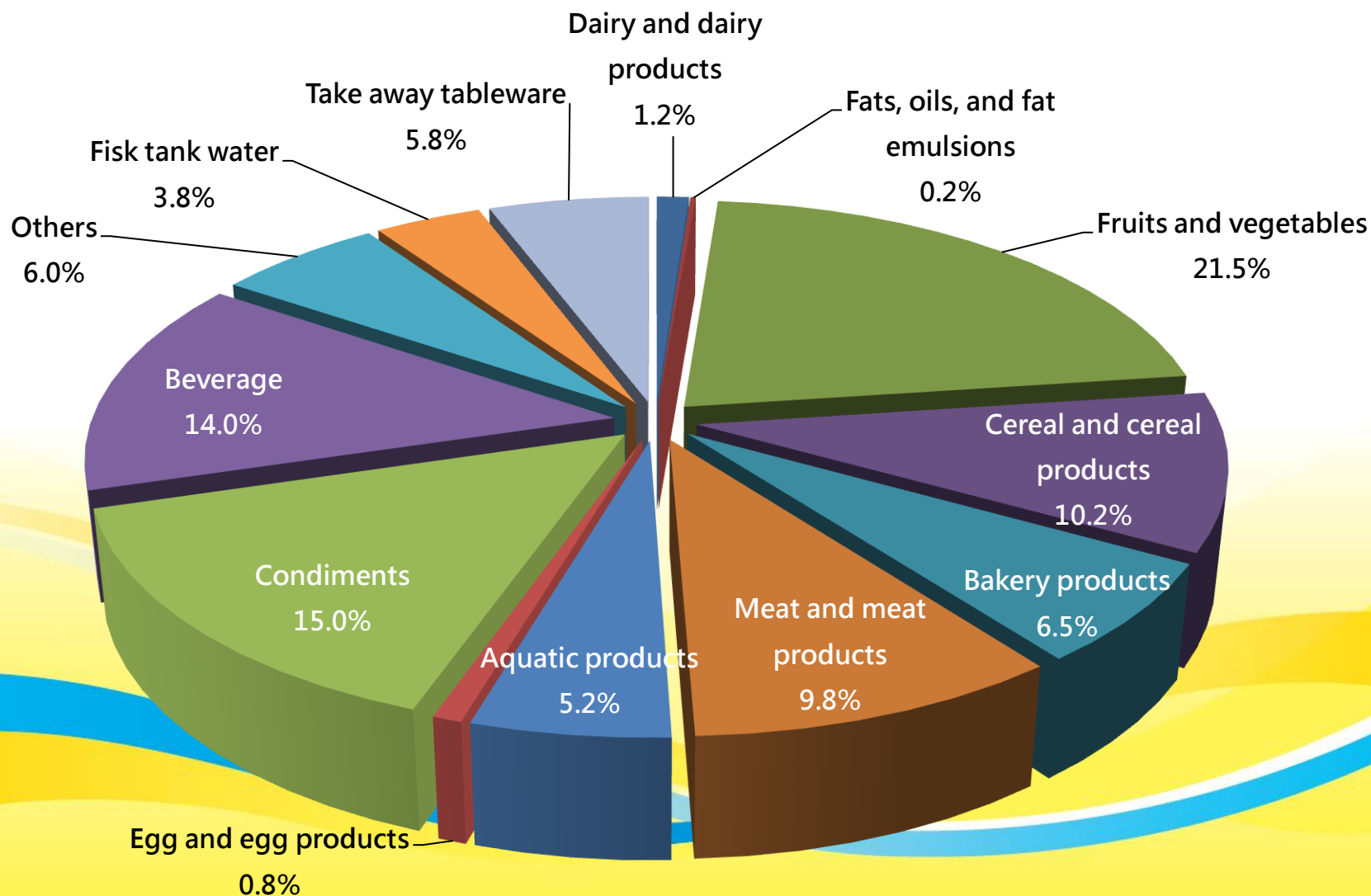
Routine Food Surveillance for Fourth Quarter 2016

- **Samples were collected from local supermarkets, grocery stores, department stores, restaurants, take-away shops, etc.**

Types of samples

(Types of samples included various ready-to-eat foods, beverages, groceries, snacks, etc., a total of 519 samples)

- Dairy and dairy products 1.2%
- Take away tableware 5.8%
- Fisk tank water 3.8%
- Others 6.0%
- Fats, oils, and fat emulsions 0.2%
- Fruits and vegetables 21.5%
- Cereal and cereal products 10.2%
- Bakery products 6.5%
- Beverage 14.0%
- Condiments 15.0%
- Aquatic products 5.2%
- Meat and meat products 9.8%
- Egg and egg products 0.8%

Types of food

Food category	Food example
Meat and meat products :	Luncheon meat, spiced pork cubes, ham, meatball, Siu-Mei, Lo-Mei, marinated pig's ear, pork chop, dried pork, etc.
Cereal and cereal products :	White rice, brown rice, rice vermicelli, rice and wheat noodle, pasta, etc.
Fruits and vegetables :	Salad, pre-cut fruits, bean products, etc.
Beverage :	Bottled water, bottle beverage, pre-packed drinks, homemade beverages, etc.
Bakery products :	Bread, cake, tart, pastries, etc.
Aquatic products :	Sashimi, seafood salad, steamed fish, fish ball, etc.
Condiments :	Salad dressing, sweet and sour sauce, curry sauce, satay sauce, chicken powder, etc.
Frozen drinks :	Sorbet, popsicles, ice-cream, ice cream drink, etc.
Fats, oils, and fat emulsions	Corn oil, olive oil, blended oil, etc.
Dairy and dairy products :	Milk powder, milk, cheese, cheesecake, etc.
Egg and egg products :	Scramble egg, omelet, steamed egg, egg products, etc.
Confectionery and chocolate products :	Soft candy, hard candy, chocolate, etc.
Others:	Cheese flavoured rings, potato chips, prawn chips, etc.

Types of test

- **Microbiological analysis**

  (Pathogen) e.g. *Staphylococcus aureus, Salmonella, Listeria monocytogens, Bacillus cerecus, Clostridium perfringens, Vibrio Parahaemolyticus, etc.*

- **Chemical analysis**

  Lead, Cadmium, Total Mercury, Total Arsenic, Nitrite, Sulphur dioxide, Alfatoxin B1, Total Acid , Benzoic acid, Sorbic acid, etc.

- **Radiation level analysis**

  Iodine-131, Caesium-134, Caesium-137

Test results

- The overall satisfactory rate was 99.6%.

- 2 food samples were found to be unsatisfactory.

Test results

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Sample	Testing item	Result
Raisin	Sulphur dioxide	1800 mg/kg
Sliced red date	Sulphur dioxide	2200 mg/kg

Follow-up and Preventive Actions

- Upon receiving the test results, follow-up actions have been taken on the unsatisfactory samples in order to safeguard food safety:

    - ✓ Request the respective shops to stop selling the affected products.

    - ✓ Trace the source and distribution of the food item.

    - ✓ Inform the suppliers and the retailers to stop selling the affected batch of the products.

    - ✓ The affected products should be disposed under supervision.

    - ✓ Re-check.

    - ✓ Publish press release.

Summary of Food Surveillance Results for 2016

2016 Food Surveillance Projects

- Targeted Food Surveillance

- Seasonal Food Surveillance

- Routine Food Surveillance

Targeted Food Surveillance

- **A total of 250 samples were collected. The overall satisfactory rate was 100%.**

- The Targeted Food Surveillance included:
  – Ready-to-eat Confections
  – Grains and Grain Products
  – Pre-packaged Soups and Stock Cubes
  – Pre-packaged Aquatic Food Products

Seasonal Food Surveillance

Seasonal Food Surveillance has been conducted for traditional festival foods, which included Lunar New Year Foods, Rice Dumplings, Mooncakes.

2016 Completed projects：

– Lunar New Year Foods: All results were satisfactory

– Rice Dumplings: All results were satisfactory

– Mooncakes: 2 samples of Mooncakes (Alfatoxin B1)

A total of 200 samples were collected for seasonal food surveillance. The satisfactory rate was 99.0%. The Centre took immediate follow up actions, notified the relevant authorities of the country of origin of the affected products, and released the results to the public and trade for them to take appropriate actions.

Routine Food Surveillance

"Routine food sample" and "Food premise sample"

- A total of 2044 samples were collected.

- The overall satisfactory rate were 99.7%.

6 food samples were found to be unsatisfactory, which included:

- – Crab roe & egg sushi and California roll (*Listeria monocytogens)*
- – Spicy sardine toast (*Staphylococcus aureus*)
- – Raisins and Sliced red dates (Sulphur dioxide)

Routine Food Surveillance

- The Centre took immediate actions to urge the respective shop to stop production and sale of the affected products, to trace the food source and the production process, to release the results to the public and trade, and follow up actions would be taken in order to safeguard food safety.

Advice for Trade

- Purchase foods and ingredients from reputable suppliers. Do not buy food from unknown sources.

- Keep all the purchase and sale records for product and source-tracing by the competent government authorities whenever necessary.

- Do not purchase or sell any food products if there is any doubt about its hygiene and safety.

Advice for Consumers

- Buy foods from reputable and hygienic stores.

- When buying pre-packaged products, make sure the package are intact and mind the expiry dates.

- When buying non-packaged products, pay attention to hygienic condition of food containers and personal hygiene of staff.

- Do not purchase or eat any food if there is any doubt about its safety or quality.

Advice for Consumers

- Although all the sample results are satisfactory, the Centre remind the public should purchase from reliable shops, consume Poon Choi as soon as possible to avoid keeping it at room temperature for a long time. If Poon Choi is not consumed immediately, it should be kept at appropriate temperatures and be reheated thoroughly before consumption.

Release Results and Enquiries

The Centre release food surveillance results and information through the following channels:

- Press Release

- Food Safety Information Website and Food Safety Information App