



Routine Food Surveillance Results for the Fourth Quarter and Summary of Food Surveillance Results for 2020

**Municipal Affairs Bureau
Department of Food Safety**
2020

Routine Food Surveillance for Fourth Quarter 2020

- The Department conducted the food surveillance and sampling plan based on the types of food circulating in Macao.
- The Centre collected a total of 470 samples in the fourth quarter of 2020.



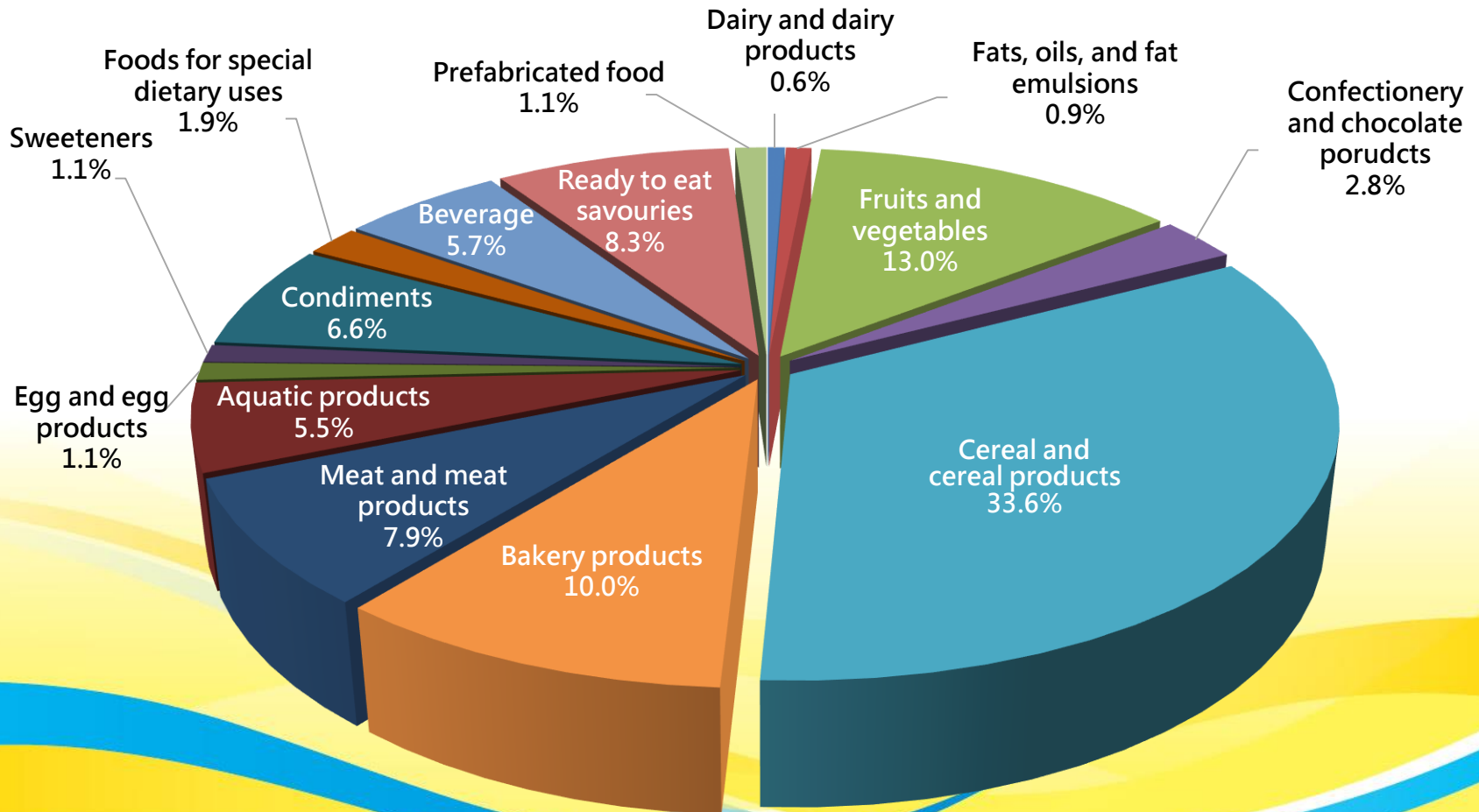
Routine Food Surveillance for Fourth Quarter 2020

- Samples were collected from local restaurants, supermarkets, retail stores, takeaway shops, hawker stalls, etc.



Types of samples

(Types of samples included various ready-to-eat foods, beverages, groceries, snacks, etc., a total of 470 samples)



Types of food

Food category	Food example
Dairy and dairy products :	Milk powder, milk, cheese, cheesecake, etc.
Fats, oils, and fat emulsions:	Lard cake, cheese, etc.
Fruits and vegetables :	Salad, pre-cut fruits, bean products, etc.
Confectionery and chocolate products :	Soft candy, hard candy, chocolate, etc.
Cereal and cereal products :	White rice, brown rice, rice vermicelli, rice and wheat noodle, pasta, etc.
Bakery products :	Bread, cake, tart, pastries, etc.
Meat and meat products :	Luncheon meat, spiced pork cubes, ham, meatball, Siu-Mei, Lo-Mei, marinated pig's ear, pork chop, dried pork, etc.
Aquatic products :	Sashimi, seafood salad, steamed fish, fish ball, etc.
Egg and egg products :	Scramble egg, omelet, steamed egg, egg products, etc.
Sweeteners :	White sugar, brown sugar, glucose sucrose powder, syrup, etc.
Condiments :	Salad dressing, sweet and sour sauce, curry sauce, satay sauce, chicken powder, etc.
Foods for special dietary uses :	Collagen Drink, chicken essence ,etc.
Beverage :	Bottled water, bottle beverage, pre-packed drinks, homemade beverages, etc.
Instant snacks :	Cheese rings, potato chips, prawn crackers, etc.
Prefabricated food :	Herbal Jelly powder, microwave food etc.
Others :	Tea etc.

Types of test

- **Microbiological analysis**

Salmonellas, Staphylococcus aureus, Bacillus cereus, Clostridium perfringens, Escherichia coli, etc.

- **Chemical analysis**

Benzoic acid, Sorbic acid, Sulfur dioxide, Patulin, Sudan red I~IV, Para-red, Acid orange II, Basic bright yellow, etc.

- **Radiation level analysis**

Iodine-131, Caesium-134, Caesium-137



Test results

- The overall samples satisfactory rate was 100%.
- Nevertheless, the public should choose and handle food carefully in order to ensure food safety.



Summary of Food Surveillance Results for 2020



2020 Food Surveillance Projects

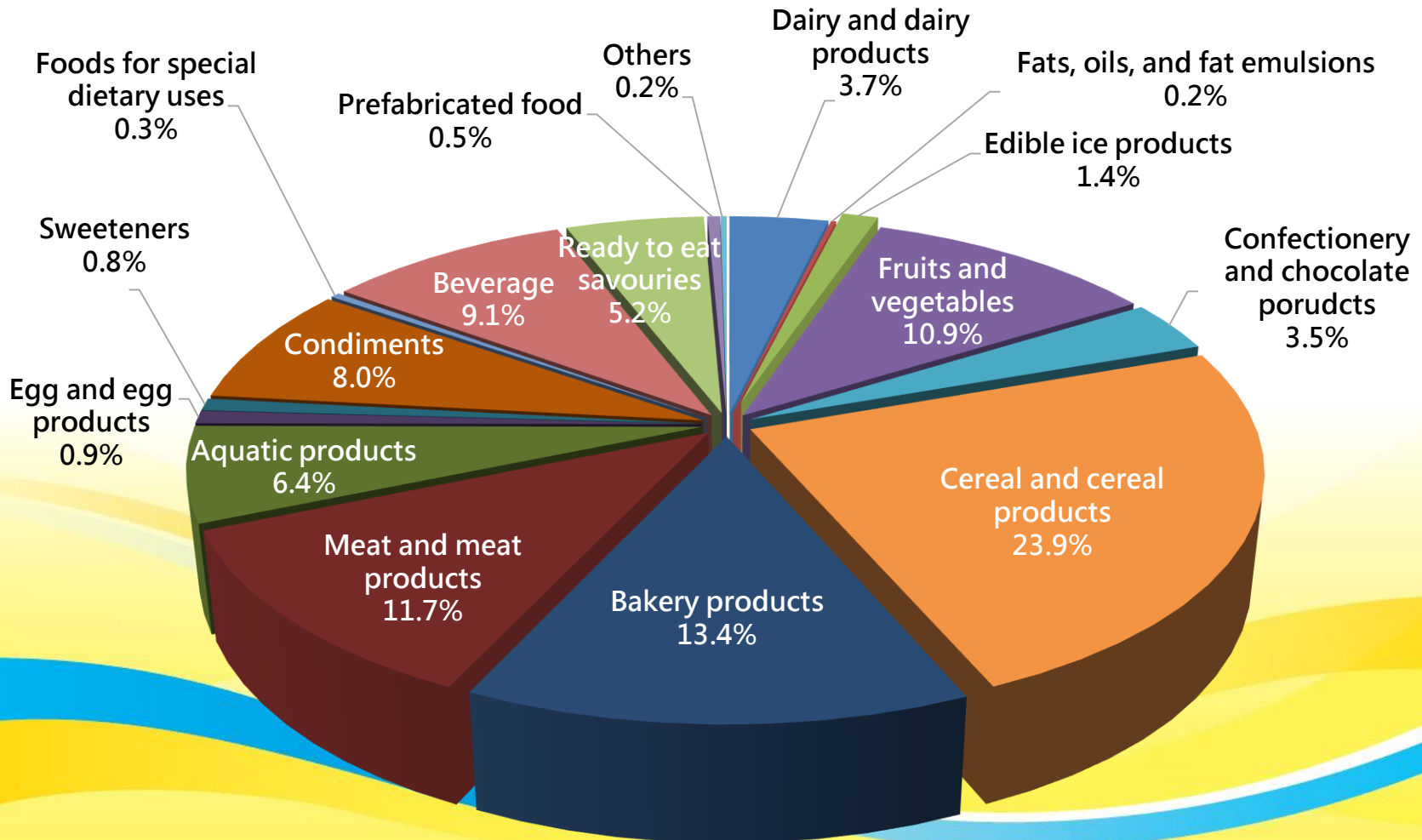
- Seasonal Food Surveillance
- Routine Food Surveillance



Food Surveillance Throughout 2020

Types of samples

(Types of samples included various ready-to-eat foods, beverages, groceries, snacks, etc., a total of 2575 samples)



Seasonal Food Surveillance

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

2020 Completed projects :

- Lunar New Year Foods: All results were satisfactory
- Rice Dumplings: All results were satisfactory
- Mooncakes: All results were satisfactory

A total of 162 samples were collected for seasonal food surveillance.
The satisfactory rate was 100%.



Routine Food Surveillance

“Routine food sample” and “Food premise sample”

- A total of 2575 samples were collected.
- The overall satisfactory rate were 99.8%.

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

- Chilli Sesame B.B.Q. Fish (Sorbic acid)
- Roasted Cuttlefish (Grand land) (Sorbic acid)
- Soda Water (Bromate)
- Coconut Cream Buns (Salmonella)



Routine Food Surveillance

- Municipal Affairs Bureau 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.
- Increase food safety awareness of food handlers. Store and handle food properly. Raw food and cooked food must be stored and prepared separately to avoid cross-contamination.
- 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 ready to eat products, pay attention to the food and environmental hygiene.
- Do not purchase or eat any food if there is any doubt about its safety or quality.



Release Results and Enquiries

The Department of Food Safety releases food surveillance results and information through the following channels:

- Press Release

- Food Safety Information Website

(www.foodsafety.gov.mo) and Food Safety Information App



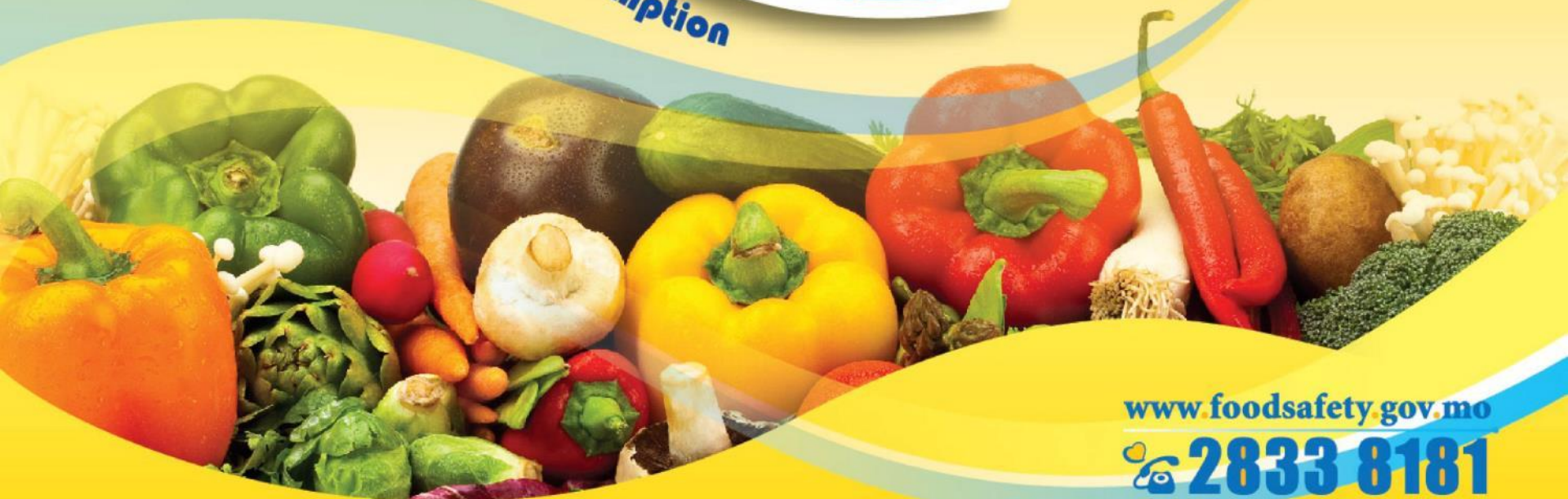
Food Safety Information App



Android 手機版本
Google play



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