



Routine Food Surveillance Results (Third Quarter 2020)

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



Routine Food Surveillance for Third 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 737 samples in the third quarter of 2020.



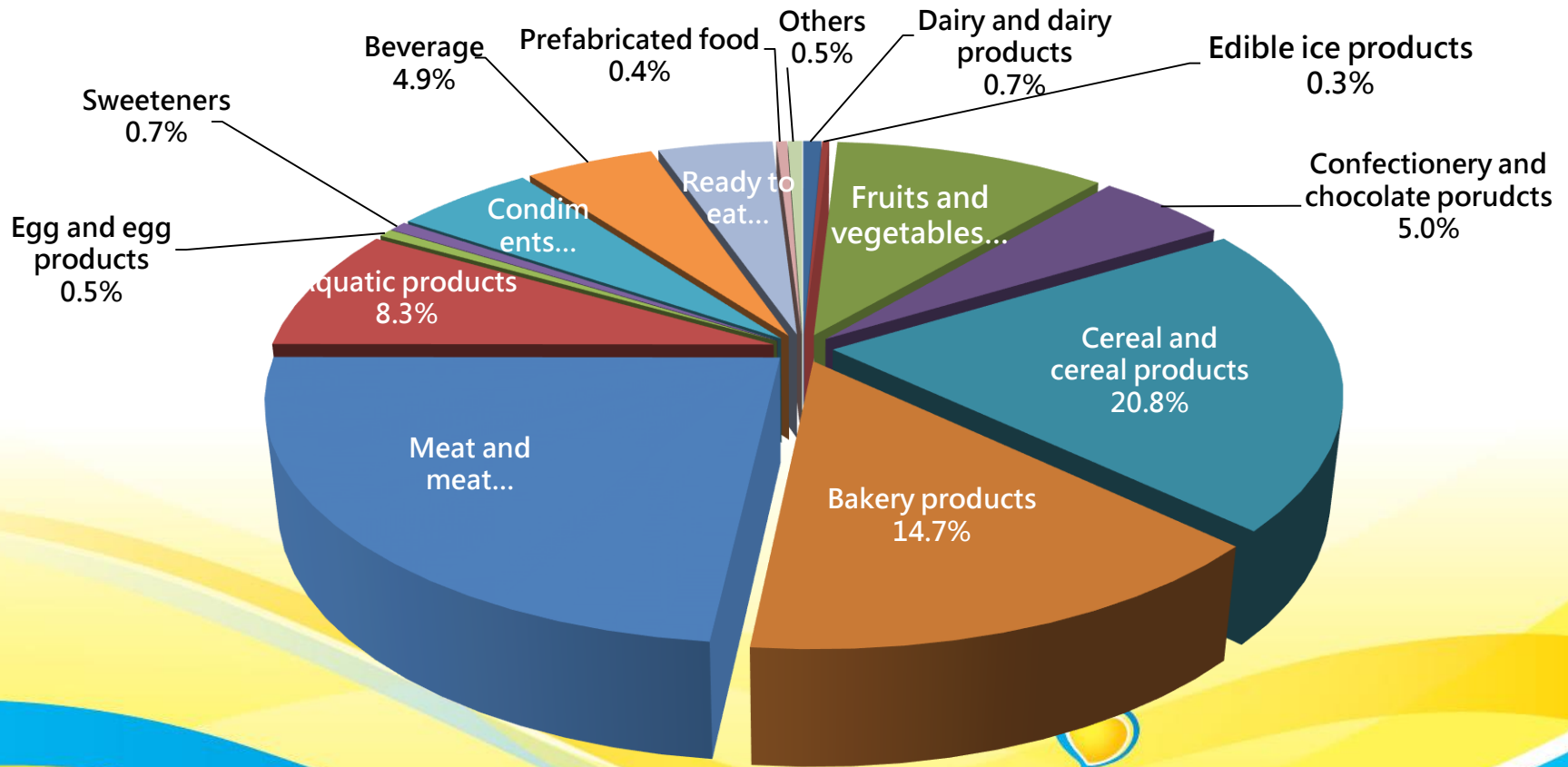
Routine Food Surveillance for Third Quarter 2020

- 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 737 samples)



Types of food

Food category	Food example
Dairy and dairy products :	Milk powder, milk, cheese, cheesecake, etc.
Edible ice products :	Sorbet, popsicles, ice-cream, ice cream drink, 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, syrup, etc.
Condiments :	Salad dressing, sweet and sour sauce, curry sauce, satay sauce, xo sauce, chicken powder, etc.
Beverage :	Bottled water, bottle beverage, pre-packed drinks, homemade beverages, etc.
Instant snacks :	Cheese flavoured rings, potato chips, prawn chips, etc.
Prefabricated food :	Herbal Jelly powder, microwave food etc.
Others :	Tea etc.

Types of test

- **Microbiological analysis**

(Pathogen) e.g. *Staphylococcus aureus*, *Salmonella*, *Listeria monocytogens*,

Bacillus cereus, *Escherichia coli*, etc.

- **Chemical analysis**

Lead, Tin, Cadmium, Total Mercury, Inorganic arsenic, Sudan red etc.

- **Radiation level analysis**

Iodine-131, Caesium-134, Caesium-137



Test results

- The overall satisfactory rate was 99.9%.
- 1 food sample was found to be unsatisfactory.



Test Results

- Among 737 food samples, 1 was found to be unsatisfactory.

Sample	Testing item	Result
Coconut Cream Buns	<i>Salmonella</i>	detected



Follow-up and Preventive Actions

- **Follow-up actions have been taken on the unsatisfactory samples, which included:**
 - ✓ Inform the related shop to stop selling the affected products immediately.
 - ✓ Request the manufacturers to check the food source and improve the production processes.
 - ✓ Request the related shop to carry out thorough cleaning and sanitizing.
 - ✓ Publish press release.



Advice for Trade

- Purchase foods and ingredients from reputable suppliers. Do not buy food from unknown sources.
- Select fresh and hygienic foods. Avoid to buy spoilage or organoleptic foods.
- Keep all the purchase and sale records for product 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 reliable, reputable, hygienic and licensed stores or food establishments.
- When having non-packaged foods, pay attention to hygienic condition of food containers and personal hygiene of staff.
- Eat and purchase fresh, non-abnormal and well-prepared foods.
- 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

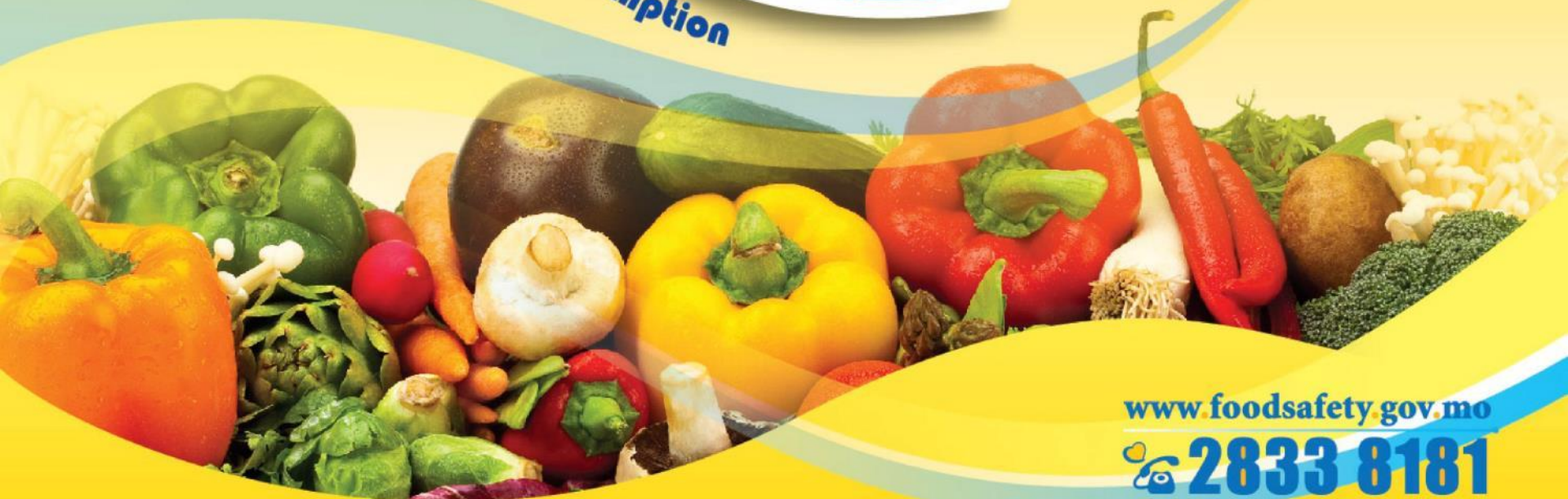
- Food Safety Information Website

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



Food Safety Information App





www.foodsafety.gov.mo

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