



民政總署
INSTITUTO PARA OS
ASSUNTOS CÍVICOS
E MUNICIPAIS



Routine Food Surveillance Results (Second Quarter 2016)

Civic Municipal Affairs Bureau
Food Safety Centre

Routine Food Surveillance for second Quarter 2016

- The Centre conducted the food surveillance and sampling plan based on the types of food circulating in Macao.
- The Centre collected a total of 692 samples* in the second quarter of 2016.



Remarks: 40 samples have not yet been completed.

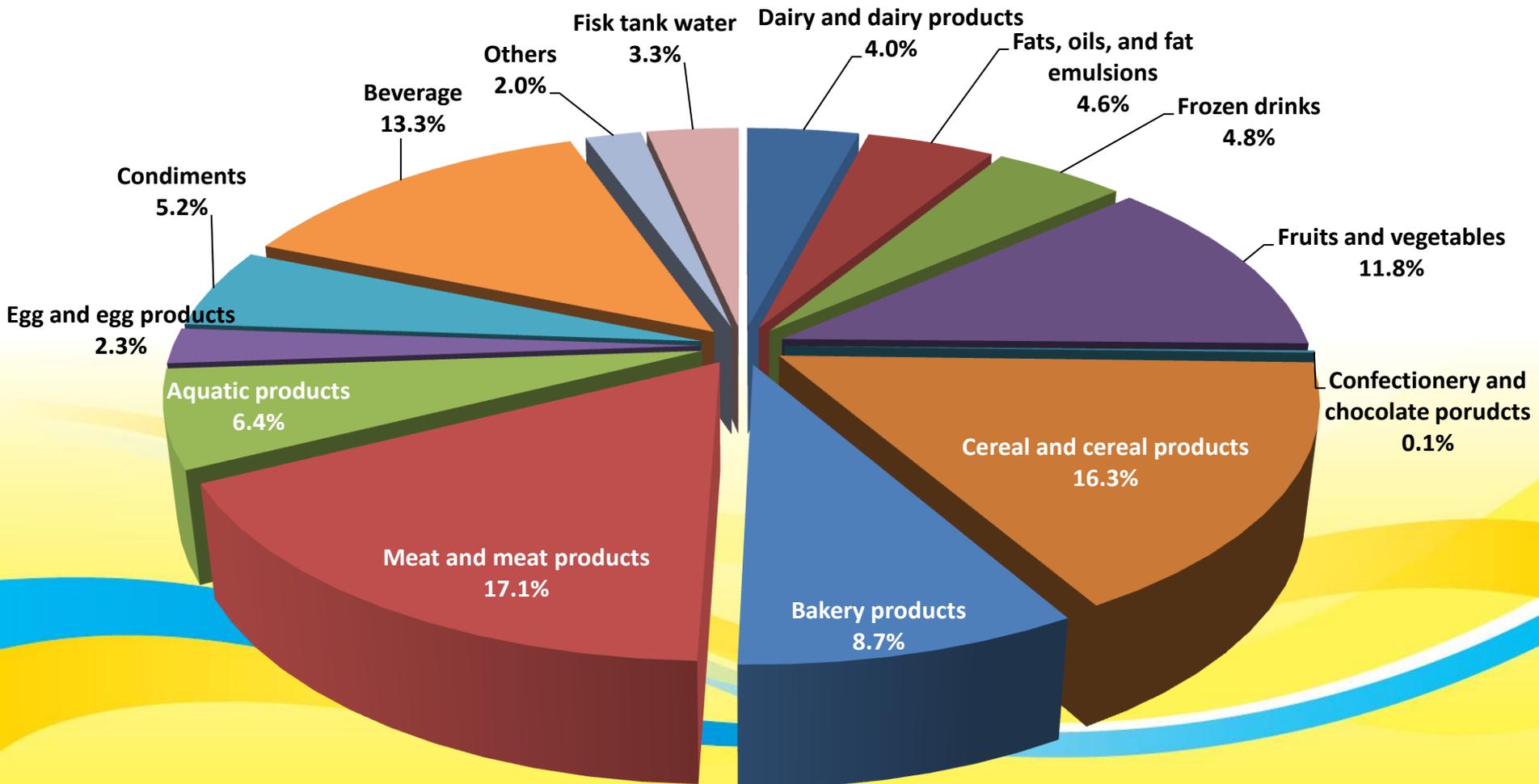
Routine Food Surveillance for Second Quarter 2016

- 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 692 samples)



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, Red 2G, Sudan Red, Acid Value, Peroxide value, Benzo[a]pyrene, Boric Acid, salicylic acid, etc.

- **Radiation level analysis**

Iodine-131, Caesium-134, Caesium-137



Test results

- The overall satisfactory rate was 99.5%
- 3 food samples were found to be unsatisfactory.



Test results

- Test results showed that three sushi samples contained *Listeria monocytogens*.

Sample	Location	Result
Crab roe & egg sushi	Fai Chi Kei district – Restaurant	<i>Listeria monocytogens</i> were detected in 25 g/ml samples.
California roll (sample A)	Avenida do Coronel Mesquita- Take away shop	
California roll (sample B)	Toi San district- take away shop	



Reference:

《 Microbiological Guidelines for Ready-to-eat Food 》 (GL 009 CSA 2015)

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 food source and production processes.
 - ✓ Request to carry out thorough cleaning and sanitizing.
 - ✓ Re-check.
 - ✓ Publish press release.



Food Safety Reminders

- The hot and humid summer in Macau provides a favourable condition for the growth of foodborne pathogenic bacteria, which may cause bacterial food poisoning.
- Keep hot foods hot and cold. i.e. hot foods are kept above 60°C and cold foods are kept below 5°C.
- Fresh or refrigerated ready-to-eat foods should not be left at room temperature more than two hours.
- Avoid preparing food in excessive amounts or too far in advance.
- For more details, please refer to the food safety guidelines.



Advice for Trade

- Purchase foods and ingredients from reputable suppliers. Do not buy food from unknown sources.
- Increase food handlers' awareness on food safety. Raw and cooked foods should be stored and handled properly to avoid cross-contamination.
- During the hot and humid summer, it is important to ensure proper temperature and time control when storing and displaying 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 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 foods, pay attention to hygienic condition of food containers and personal hygiene of staff. Consume as soon as possible after purchase.
- Do not purchase or eat any food if there is any doubt about its safety or quality.



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





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Safe food. Safe Consumption

Alimentar-se com segurança e prazer

食品安全
食得安心

