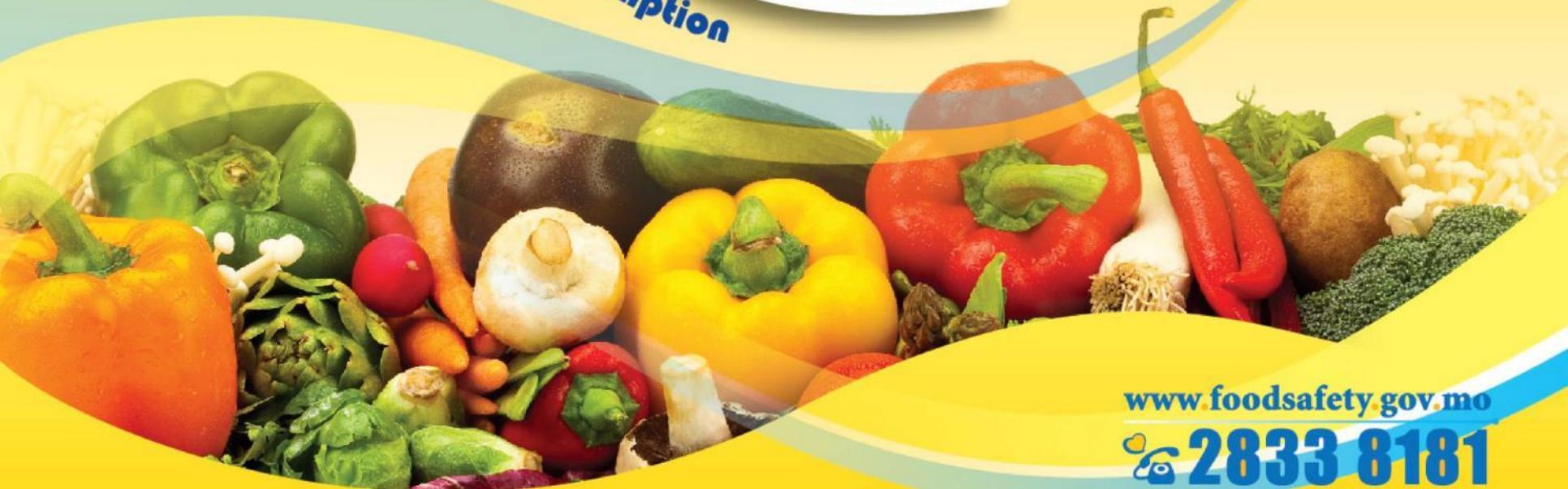


Alimentar-se com segurança e prazer

食品安全
食得安心

Safe Food. Safe Consumption



www.foodsafety.gov.mo

2833 8181

Targeted Food Surveillance on Barbecued Food

Department of Food Safety
Municipal Affairs Bureau



Targeted Food Surveillance

- The Department proactively **identifies the potential risks of targeted food items**. Priority is given to food items frequently consumed by the public, in order to assess the safety and hygiene conditions of food items commonly consumed in Macao to safeguard food safety.

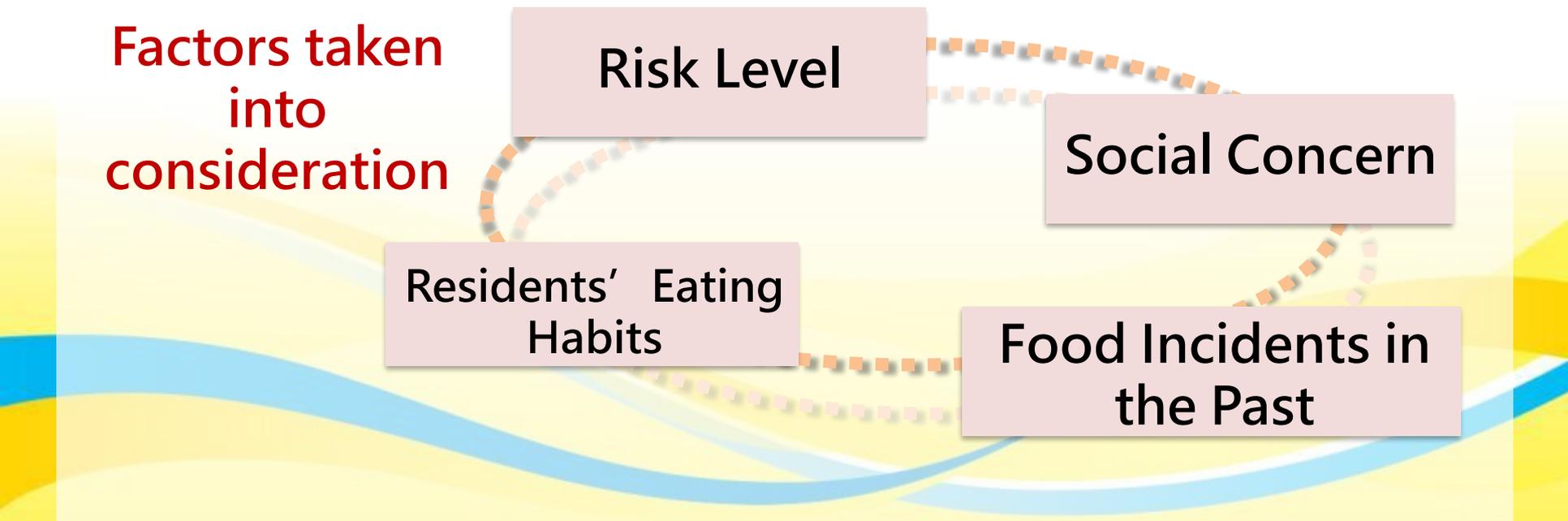
**Factors taken
into
consideration**

Risk Level

Social Concern

Residents' Eating
Habits

Food Incidents in
the Past



Surveillance on Barbecued Food

■ Background

- Autumn is a great time for barbecues. Most people like to buy barbecued food with various sauces which increase the flavour and scent of the ingredients.
- However, incidents have been reported from time to time in which non-compliance with veterinary drug withdrawal period or misuse of prohibited drugs in food animals are detected. Therefore, food safety risks involving veterinary drug residues are still of particular international concern.

Surveillance on Barbecued Food

■ Background

- In addition, proper use of a **small amount of preservatives during the production process of meat products, aquatic products and sauces can reduce and slow down food spoilage caused by microorganisms.** However, improper use may lead to excessive amounts of preservatives in food, thus causing adverse effects on the human body.
- Therefore, the Department of Food Safety has carried out this targeted surveillance on barbecued food to examine the safety of such products, in order to protect the health of the public.

Surveillance on Barbecued Food

- A total of **70 samples of barbecued food** sold on the market, including chicken wings, pork chops, sausages, fish balls, etc., were collected for **testing of veterinary drug residues and food additives**.



Market Surveillance

Coverage

Various kinds and brands of barbecued food on the market, including chicken wings, pork chops, sausages, fish balls, etc.

Place of Origin

Countries and regions such as Mainland China, Taiwan, Macao, Japan, Korea, Thailand, Poland, France, Spain, Portugal, United States and Australia.

Sampling Location

Local department stores, supermarkets, frozen meat shops, etc.

Test Parameters

■ Veterinary drug residues

Tetracycline, oxytetracycline, chlortetracycline, sarafloxacin, chloramphenicol, ractopamine hydrochloride and clenbuterol, a total of 7 tests.

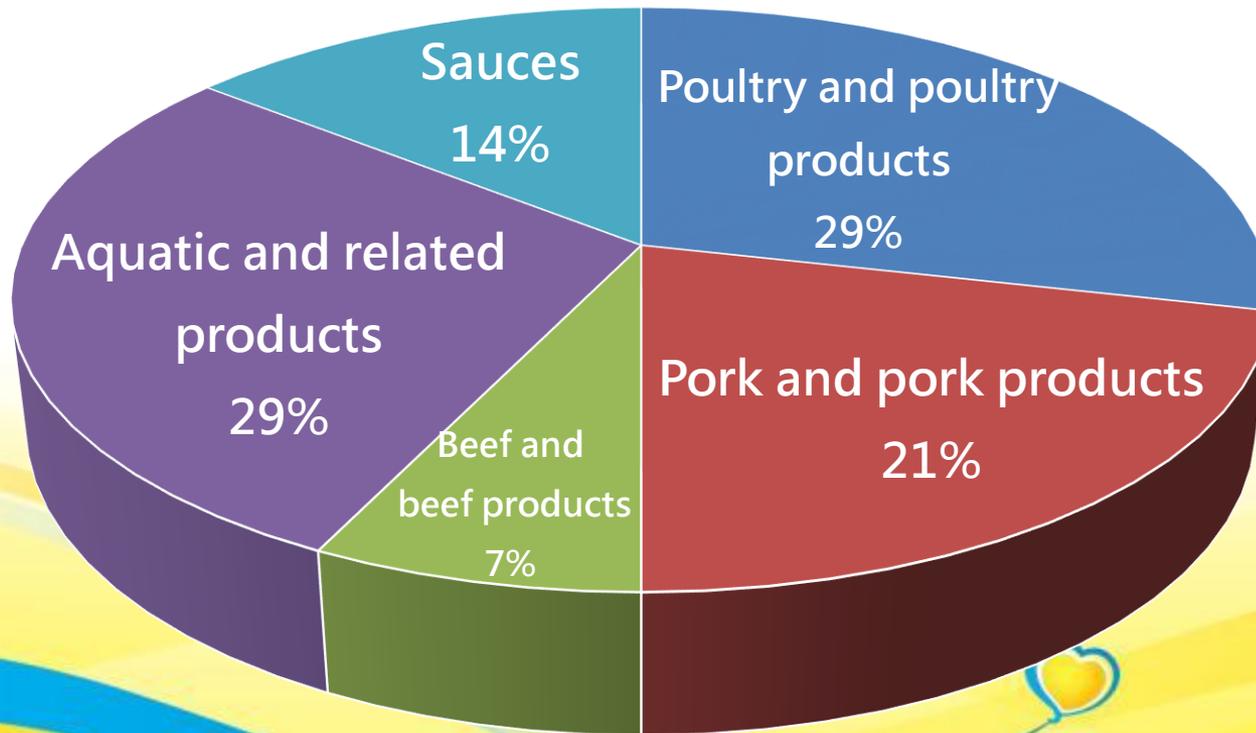
■ Food additives

Benzoic acid, sorbic acid and sulphur dioxide, a total of 3 tests.



Samples Tested

- A total of 70 samples of barbecued food sold on the market, including:



Test Results

- No abnormalities were observed in the test results of all barbecued food.

Table 1. Targeted food surveillance on barbecued food (Some examples)

Sample Name	Place of Origin	Test parameters	Test Result
Chicken wing	Poland	Tetracycline, oxytetracycline, chlortetracycline, sarafloxacin and chloramphenicol	Satisfactory
Sausage	USA	Tetracycline, oxytetracycline, chlortetracycline, sarafloxacin, chloramphenicol and sorbic acid	Satisfactory
Pork chop	Spain	Oxytetracycline, ractopamine hydrochloride and chloramphenicol	Satisfactory
Lamb rack	New Zealand	Tetracycline, oxytetracycline, ractopamine hydrochloride, clenbuterol and chloramphenicol	Satisfactory
Fish ball	Macao	Tetracycline, chlortetracycline, chloramphenicol, oxytetracycline and sorbic acid	Satisfactory
Barbecue sauce	Hong Kong	Sorbic acid, benzoic acid and sulphur dioxide	Satisfactory

Reference standards:

Regulamento Administrativo n.º 13/2013 "Limites máximos de resíduos de medicamentos veterinários nos alimentos" (Maximum Residue Limits of Veterinary Drugs in Foodstuffs), Regulamento Administrativo n.º 6/2014 "Lista de substâncias proibidas de usar nos géneros alimentícios" (List of Prohibited Substances for Use in Food) amended by Regulamento Administrativo n.º 3/2016 and Regulamento Administrativo n.º 7/2019 "Normas relativas à utilização de conservantes e antioxidantes em géneros alimentícios" (Standard for Uses of Preservatives and Antioxidants in Foodstuffs) of Macao.

Advice for Public

When purchasing barbecued food:

- Purchase from clean and hygienic shops;
- Before purchase, check that the food packaging is intact, the food ingredients are in good condition and stored at the proper temperature. Take refrigerated or frozen food (e.g. meat and aquatic products) right before checkout;
- When preparing barbecued food, **use different sets of utensils** (e.g. knives, chopping boards, barbecue tongs, etc.) to handle raw food and cooked or ready-to-eat food separately to prevent cross-contamination;
- **Wrap prepared food ingredients properly and store them in the refrigerator or containers with thermal insulation or ice packs** to slow down the rise in food temperature;

Advice for Public

- When barbecuing, use thoroughly cleaned grilling utensils (e.g. grilling forks, barbecue mesh, trays, etc.). **Avoid skewering thicker piece of food ingredients or those that require longer grilling time with food ingredients that grill quickly**, and avoid crushing or stacking of ingredients;
- Do not purchase or eat any food if its quality is in doubt;
- In addition, some barbecued food and barbecue sauces are high in sodium and fat. The public are advised to maintain a balanced and diversified diet. Consume a moderate amount of such food and add as little sauce as possible to reduce sodium and fat intake.
- People who are sensitive to food additives should read the food labels carefully when purchasing barbecued food.

Advice for Trade

- Purchase food products from reliable sources and suppliers. Do not purchase food ingredients such as meat and aquatic products which have not been subject to inspection or have come from unknown sources;
- Store food ingredients that can be kept at room temperature in a cool and well-ventilated place. Store fresh and perishable food ingredients in the refrigerator (with chill temperature below 5°C and freezing temperature at -18°C or below). Check the temperature of the refrigerator regularly;
- Do not buy, sell or supply any food if its source, safety or quality is in doubt.

Advice for Trade

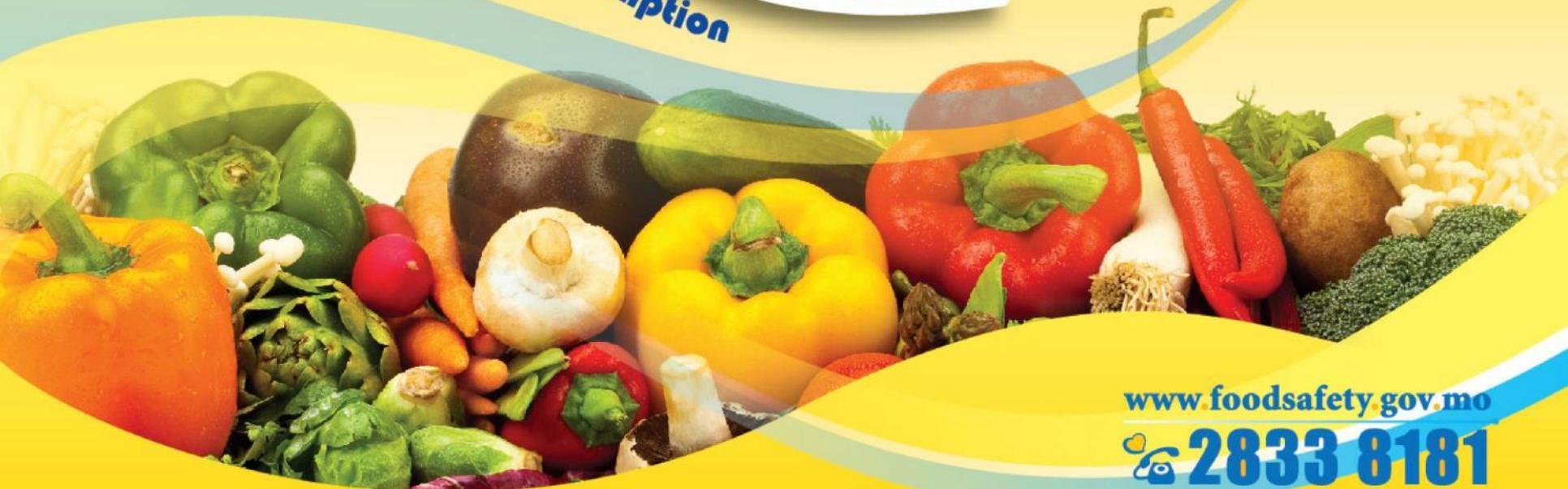
- In addition, the trade is obligated to **keep purchase and sales records or relevant invoices** for the competent government authorities to trace the source and flow of food whenever necessary;
- The IAM has launched “Hygiene Guidelines on Preparation and Supply of Barbecued Food” and “Hygiene Guidelines on Transportation of Meat” for the trade’s reference. “Food Safety and Hygiene Guidelines on Novel Coronavirus Pneumonia Prevention” and “Prevention of Novel Coronavirus Pneumonia - Hygiene Guidelines on Disinfection of Cold Chain Equipment and Goods ” are also launched in response to the development of the novel coronavirus pneumonia epidemic.

Publication and Enquiries

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

- Press release for announcement of results to the trade and the public;
- Food Safety Information website (www.foodsafety.gov.mo) and “Food Safety Information” Mobile App.





www.foodsafety.gov.mo

 **2833 8181**