



Routine Food Surveillance Results (First Quarter 2019) Municipal Affairs Bureau Department of Food Safety 2019

Routine Food Surveillance for First Quarter 2019

- The Department conducted the food surveillance and sampling plan based on the types of food circulating in Macao.
- The Department collected a total of 741 samples in the first quarter of 2019.



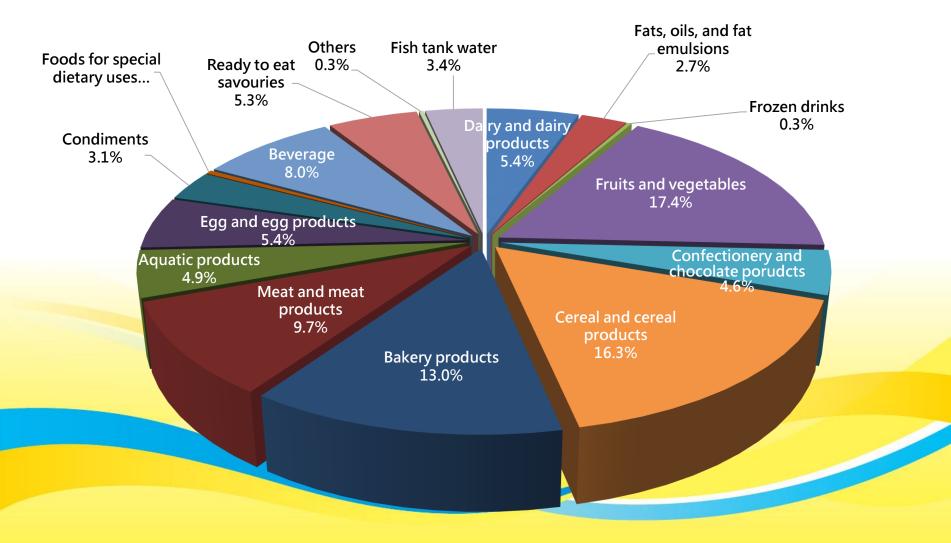
Routine Food Surveillance for first Quarter 2019

• 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 741 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.	
Beverage :	Bottled water, bottle beverage, pre-packed drinks, homemade beverages, etc.	
Fruits and vegetables :	Salad, pre-cut fruits, bean products, 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, 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 100 food samples, 2 were found to be unsatisfactory.

Sample	Testing item	Result
Salted Egg Paste	Staphylococcus aureus	1.5 * 10^5 CFU/g



Follow-up and Preventive Actions

- Follow-up actions have been taken on the unsatisfactory samples, which included:
 - Request the respective shops to stop selling the affected products immediately.
 - Trace the source and distribution of the food item.
 - Inform the suppliers and the retailers to stop selling the affected batch of the products.
 - 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.
- Eat and purchase fresh, non-abnormal and well-prepared aquatic products and 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

(<u>www.foodsafety.gov.mo</u>) and Food Safety Information App





