

**CONTROLLING OFFICER'S REPLY TO  
INITIAL WRITTEN QUESTION**

**FHB(FE)139**

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Head: 49 Food and Environmental Hygiene  
Department

Subhead (No. & title):

Programme: (1) Food Safety and Public Health

Controlling Officer: Director of Food and Environmental Hygiene

Director of Bureau: Secretary for Food and Health

Question:

Regarding the food poisoning incidents happened in Hong Kong in the past three years (in 2010, 2011 and 2012), please advise on the number, nature and causes of these incidents, the seasons when they took place, the conditions of the affected persons and the pertinence to restaurants and the food business (i.e. food poisoning arising from dining out or home cooking).

Asked by: Hon. HO Chun-yin, Steven

Reply:

The Food and Environmental Hygiene Department received 279, 290 and 341 referrals of food poisoning outbreaks related to food premises/food business from the Department of Health in 2010, 2011 and 2012 respectively. Food poisoning cases were more commonly reported during the period of June to September. Bacteria were the leading group of causative agents for food poisoning outbreaks. The commonly identified contributing factors included cross-contamination and improper holding temperature. The majority of the affected persons presented mild symptoms and made full recovery.

Name in block letters: Clement LEUNG

Director of  
Post Title: Food and Environmental Hygiene

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