

**CONTROLLING OFFICER'S REPLY**

**FHB(FE)131**

**(Question Serial No. 1021)**

Head: (49) Food and Environmental Hygiene Department

Subhead (No. & title): (-) Not Specified

Programme: (1) Food Safety and Public Health

Controlling Officer: Director of Food and Environmental Hygiene (Miss Vivian LAU)

Director of Bureau: Secretary for Food and Health

Question:

Please advise on the number, nature and causes of local food poisoning incidents in the past three years (i.e. from 2012-13 to 2014-15), the seasons when these incidents 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 (Member Question No. 38)

Reply:

The Food and Environmental Hygiene Department received 341, 285 and 216 referrals of food poisoning cases related to food consumed in restaurants/food purchased in retail outlets from the Department of Health in 2012, 2013 and 2014 respectively. Food poisoning cases were more commonly reported during summer months. Bacteria were the leading group of causative agents for food poisoning cases. The commonly identified contributing factors included contamination through raw food, improper holding temperature and inadequate cooking. Mild symptoms were present in the majority of the affected persons who made full recovery eventually.

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