Examination of Estimates of Expenditure 2016-17

Reply Serial No.

FHB(FE)144

CONTROLLING OFFICER'S REPLY

(Question Serial No. 0248)

Head: (49) Food and Environmental Hygiene Department

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

<u>Programme</u>: (1) Food Safety and Public Health

<u>Controlling Officer</u>: Director of Food and Environmental Hygiene (Miss Vivian LAU)

<u>Director of Bureau</u>: 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 2013-14 to 2015-16), the seasons when these incidents took place, the condition 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 Steven HO Chun-yin (Member Question No. 15)

Reply:

The Food and Environmental Hygiene Department received 285, 216 and 256 referrals of food poisoning cases related to food consumed in restaurants/food purchased in retail outlets from the Department of Health in 2013, 2014 and 2015 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.