

CONTROLLING OFFICER'S REPLY

FHB(FE)322

(Question Serial No.4269)

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, 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 HO Chun-yin, Steven (Member Question No. 42)

Reply:

The Food and Environmental Hygiene Department received from the Department of Health 216, 256 and 201 referrals of food poisoning cases related to food consumed in restaurants/food purchased from retail outlets in 2014, 2015 and 2016 respectively. 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. Food poisoning cases were more commonly reported during summer months. Mild symptoms were observed in the majority of the affected persons.

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