



Routine Food Surveillance Results for the Fourth Quarter 2017 and Summary of Food Surveillance Results for 2017

Civic Municipal Affairs Bureau
Food Safety Centre

Routine Food Surveillance for Fourth Quarter 2017

- The Centre conducted the food surveillance and sampling plan based on the types of food circulating in Macao.
- The Centre collected a total of 562 samples in the fourth quarter of 2017.



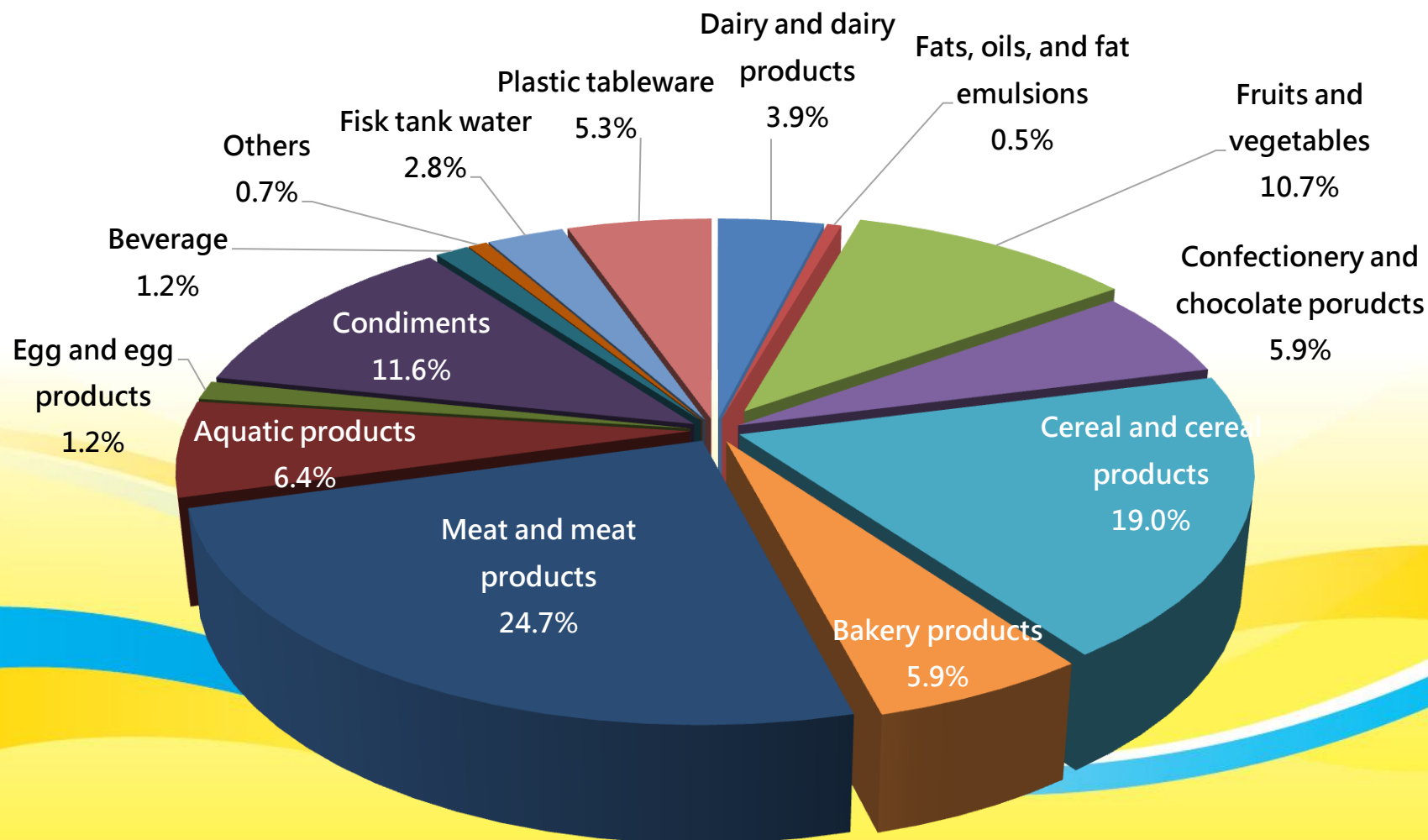
Routine Food Surveillance for Fourth Quarter 2017

- 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 562 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 99.8%.
- 1 food sample was found to be unsatisfactory.



Test results

- One food sample was found to be unsatisfactory.

Sample	Testing item	Result
Preserved sausage	Red 2G	Detected



Follow-up and Preventive Actions

- Upon receiving the test results, follow-up actions have been taken on the unsatisfactory samples in order to safeguard food safety:
 - ✓ Request the respective shops to stop selling the affected products.
 - ✓ Trace the source and distribution of the food item.
 - ✓ Inform the suppliers and the retailers to stop selling the affected batch of the products.
 - ✓ Request the manufacturers to check the food source and production processes.
 - ✓ The affected products should be disposed under supervision.
 - ✓ Re-check.
 - ✓ Publish press release.



Advice for Trade

- Purchase foods and ingredients from reputable suppliers. Do not buy food from unknown sources.
- The food additives should be only used when necessary and in a reasonable and prudent manner.
- Keep all the purchase and sale records for product and source-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 reputable and hygienic stores.
- When buying pre-packaged products, make sure the package are intact and mind the expiry dates.
- When buying ready-to-eat products, pay attention to hygienic condition of food containers and personal hygiene of staff.
- Do not purchase or eat any food if there is any doubt about its safety or quality.



Summary of Food Surveillance Results for 2017



2017 Food Surveillance Projects

- Seasonal Food Surveillance



- Routine Food Surveillance



Seasonal Food Surveillance

Seasonal Food Surveillance has been conducted for traditional festival foods, which included Lunar New Year Foods, Rice Dumplings, Mooncakes.

2017 Completed projects :

- Lunar New Year Foods: All results were satisfactory
- Rice Dumplings: All results were satisfactory
- Mooncakes: All results were satisfactory

A total of 200 samples were collected for seasonal food surveillance. The satisfactory rate was 100%.




Routine Food Surveillance

“Routine food sample” and “Food premise sample”

- A total of 2878 samples were collected.
- The overall satisfactory rate were 99.7%.

8 food samples were found to be unsatisfactory, which included:

- Shrimp dumpling (Boric acid)
 - Watercress Honey (Benzoic acid)
 - Preserved beancurd with chilli sesame, Preserved beancurd, Preserved red bean curd (*Bacillus cereus*)
 - Flounder sushi (*Listeria monocytogens*)
 - Preserved sausage (Red 2G)
- 
- A decorative graphic consisting of a light blue heart shape with a yellow outline, positioned at the end of a blue wavy line that extends from the bottom right of the list.

Routine Food Surveillance

- The Centre took immediate actions to urge the respective shop to stop production and sale of the affected products, to trace the food source and the production process, to release the results to the public and trade, and follow up actions would be taken in order to safeguard food safety.



Advice for Trade

- Purchase foods and ingredients from reputable suppliers. Do not buy food from unknown sources.
- Keep all the purchase and sale records for product and source-tracing by the competent government authorities whenever necessary.
- Store and handle food properly. Raw food and cooked food must be stored and prepared separately to avoid cross-contamination.
- Do not purchase or sell any food products if there is any doubt about its hygiene and safety.



Advice for Consumers

- Buy foods from reputable and hygienic stores.
- When buying pre-packaged products, make sure the package are intact and mind the expiry dates.
- When buying non-packaged products, pay attention to hygienic condition of food containers and personal hygiene of staff.
- Do not purchase or eat any food if there is any doubt about its safety or quality.



Release Results and Enquiries

The Centre release food surveillance results and information through the following channels:

- Press Release
- Food Safety Information Website and Food Safety Information App





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