



# Routine Food Surveillance Results (Second Quarter 2019)

Municipal Affairs Bureau
Department of Food Safety
2019

### **Routine Food Surveillance for Second Quarter 2019**

- The Department conducted the food surveillance and sampling plan based on the types of food circulating in Macao.
- The Department collected a total of 1019 samples in the second quarter of 2019.





# Routine Food Surveillance for first Quarter 2019

 Samples were collected from local supermarkets, grocery stores, department stores, restaurants, take-away shops, etc.

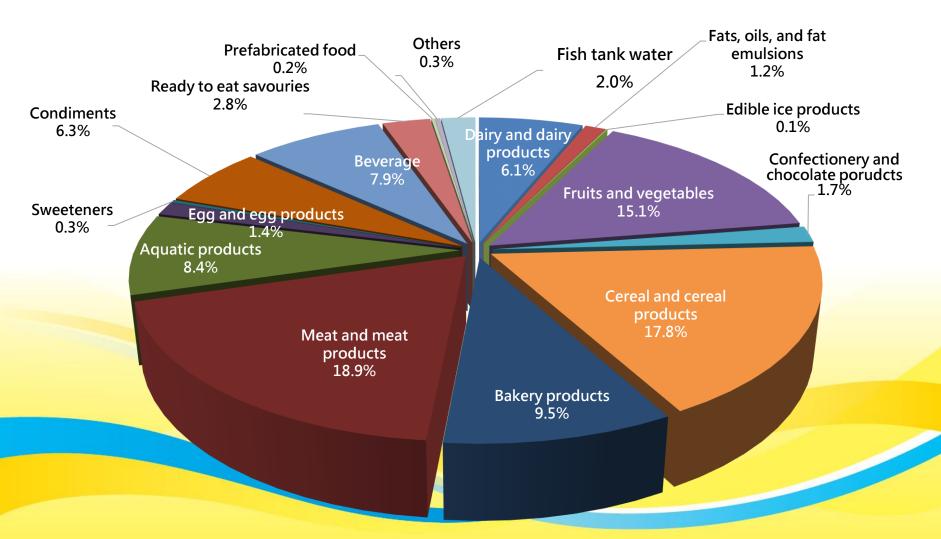






## Types of samples

(Types of samples included various ready-to-eat foods, beverages, groceries, snacks, etc., a total of 1019 samples)



# Types of food

Food category	Food example
Dairy and dairy products :	Milk powder, milk, cheese, cheesecake, etc.
Fats, oils, and fat emulsions:	Corn oil, olive oil, blended oil, etc.
Edible ice products :	Sorbet, popsicles, ice-cream, ice cream drink, etc.
Fruits and vegetables :	Salad, pre-cut fruits, bean products, etc.
Confectionery and chocolate products :	Soft candy, hard candy, chocolate, etc.
Cereal and cereal products :	White rice, brown rice, rice vermicelli, rice and wheat noodle, pasta, etc.
Bakery products :	Bread, cake, tart, pastries, etc.
Meat and meat products:	Luncheon meat, spiced pork cubes, ham, meatball, Siu-Mei, Lo-Mei, marinated pig's ear, pork chop, dried pork, etc.
Aquatic products :	Sashimi, seafood salad, steamed fish, fish ball, etc.
Egg and egg products :	Scramble egg, omelet, steamed egg, egg products, etc.
Sweeteners:	White sugar, brown sugar, glucose sucrose, syrup, etc
Condiments :	Salad dressing, sweet and sour sauce, curry sauce, satay sauce, chicken powder, etc.
Beverage :	Bottled water, bottle beverage, pre-packed drinks, homemade beverages, etc.
Instant snacks :	Cheese flavoured rings, potato chips, prawn chips, etc.
Prefabricated food:	Herbal Jelly, imitation shark fin soup, etc.
Others:	Tea, calcium tablets, vitamin C, etc.
Fisk tank water:	Fisk tank water

# Types of test

Microbiological analysis

(Pathogen) e.g. Staphylococcus aureus, Salmonella, Listeria monocytogens, Bacillus cereus, 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 100%.
- Nevertheless, the public should choose and handle food carefully in order to ensure food safety.

#### **Advice for Trade**

- Purchase foods and ingredients from reputable suppliers. Do not buy food from unknown sources.
- Select fresh and hygienic foods. Avoid to buy spoilage or organoleptic foods.
- Keep all the purchase and sale records for product 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 reliable, reputable, hygienic and licensed stores or food establishments.
- Eat and purchase fresh, non-abnormal and well-prepared aquatic products and foods.
- Do not purchase or eat any food if there is any doubt about its safety or quality.

# Release Results and Enquiries

The Department of Food Safety releases food surveillance results and information through the following channels:

- Press Release
- Food Safety Information Website

(www.foodsafety.gov.mo) and Food Safety Information App







