



民政總局  
INSTITUTO PARA OS  
ASSUNTOS CÍVICOS  
E MUNICIPAIS



# Routine Food Surveillance Results (First Quarter 2015)

Civic Municipal Affairs Bureau  
Food Safety Centre



# **Routine Food Surveillance for First Quarter 2015**

- **The Centre conducted the food surveillance and sampling plan based on the types of food circulating in Macao.**



# **Routine Food Surveillance for First Quarter 2015**

- **The Centre collected a total of 261 samples in the first quarter of 2015.**



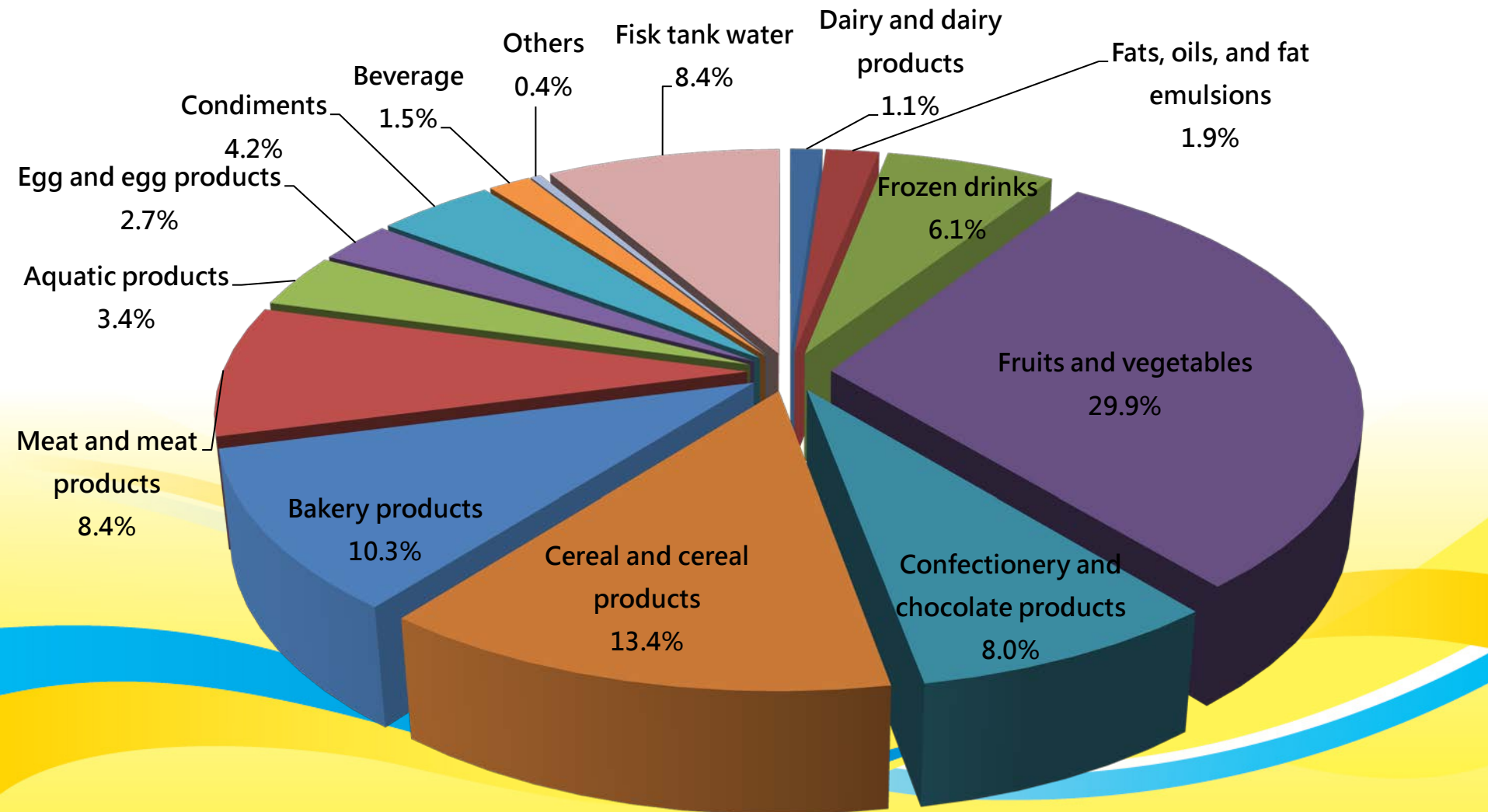
# **Routine Food Surveillance for First Quarter 2015**

- **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 261 samples)



# Types of Test

## ■ Microbiological analysis

(Pathogen) e.g. *Staphylococcus aureus*, *Bacillus cereus*, *Salmonella*, *Listeria monocytogenes*, etc.

## ■ Chemical analysis

Sulphur dioxide, Benzo[a]pyrene, Aflatoxin B1, Dimethyl yellow, Peroxide value, etc.

## ■ Radiation level analysis

Iodine-131, Caesium-134, Caesium-137



# Test Results

- Among 261 food samples, the overall satisfactory rate was 98.9%.
- 3 food samples were found to be unsatisfactory.





# Test results

- The results showed two kinds of bottled fermented beancurd contaminated with *Bacillus cereus* and one sample of raisins contained preservative sulphur dioxide over the reference limit.



Fermented Beancurd (Sample A)

Country of Origin: China

Net Weight : 328g Best Before: 10112015



Fermented Beancurd (Sample B)

Country of Origin: Taiwan, China

Net Weight : 130 g Best Before : 28/08/2016



Raisin

Country of Origin : South Africa/Chile/USA

Net Weight : 250g Best Before: 31/10/2015

Sample	Testing item	Result
Bottle Fermented Beancurd (Sample A)	<i>Bacillus cereus</i>	300,000 cfu/g
Bottle Fermented Beancurd (Sample B)	<i>Bacillus cereus</i>	1,200,000 cfu/g
Raisin	Sulphur dioxide	2,700 mg/kg



# 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 immediately.
  - ✓ Trace the source and distribution of the food item.
  - ✓ Inform the suppliers and the retailers to stop selling the affected batch of the products.
  - ✓ The affected products should be disposed under supervision.
  - ✓ Re-check.
  - ✓ Issue food alert and publish press release.



# 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.**
- **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.
- Choose foods with natural color. Do not purchase foods which look too colorful or too bright as excessive amount of artificial colors or food additives may have been added. Before eating, check the food carefully. If abnormal smell or moulds are found, discard the food immediately.
- After buying, store the products properly according to label instructions. Consume as soon as possible after opening.
- Do not purchase or eat any food if there is any doubt about its safety or quality.



# Release Results and Enquiries

- The Centre releases food surveillance results and information through the following channels:
  - Press Release
  - Food Safety Information Website and Food Safety Information App





民政總署  
INSTITUTO PARA OS  
ASSUNTOS CÍVICOS  
E MUNICIPAIS

Safe food. Safe Consumption

