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INSTITUTO PARA OS
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Seasonal Food Surveillance 2015 Report on Results of rice dumplings

Civic and Municipal Affairs Bureau

Food Safety Centre

2015



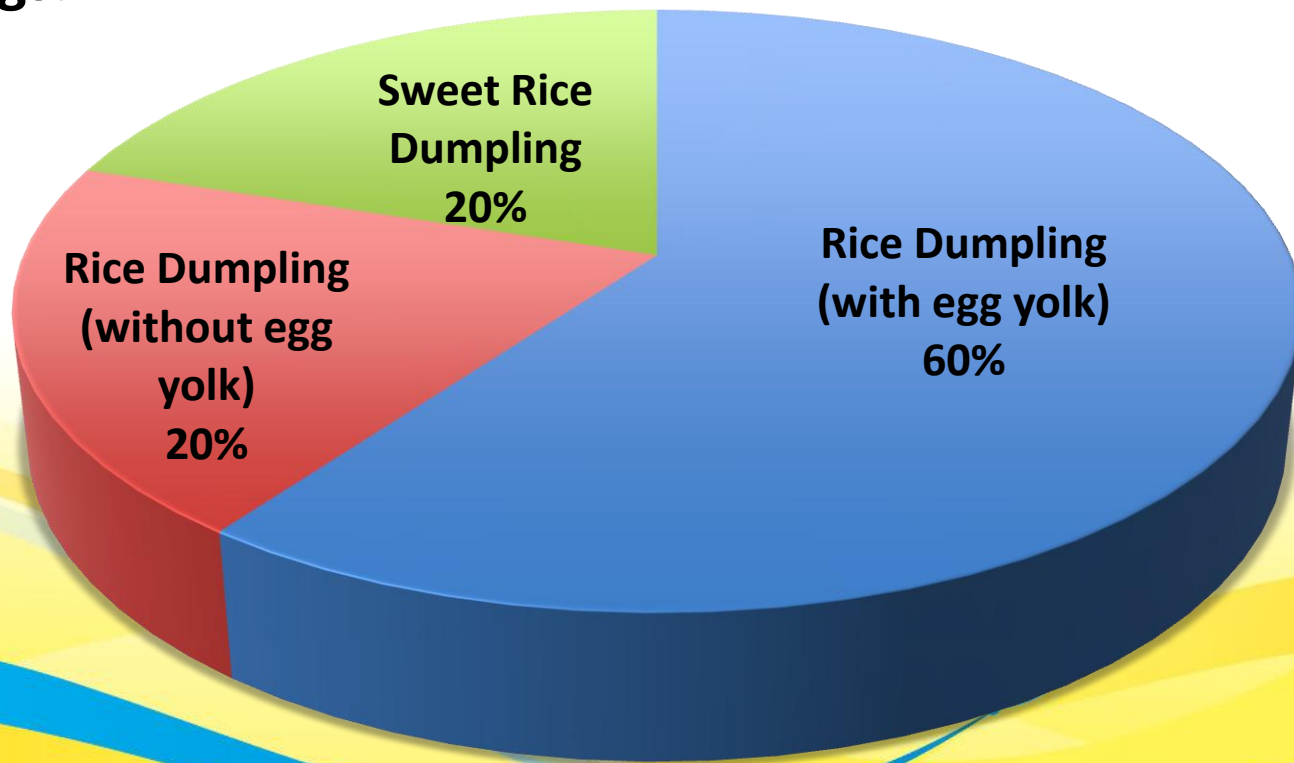
Background

- The Civic and Municipal Affairs Bureau (IACM), the Health Bureau (SSM), and the Consumer Council (CC) cooperated to collect a total of 30 samples of rice dumpling from local eateries, restaurants, bakeries, and supermarkets for microbiological and chemical tests.
- The test results showed that one sample of sweet rice dumpling contained boric acid.
- The authorities took immediate actions to urge the respective shop to stop production and sale of the affected products, to trace the food source, and relevant follow up actions would be taken in order to safeguard food safety.



Types of samples

Collected a total of 30 samples, which included rice dumplings with egg yolk, rice dumplings without egg yolk, and sweet rice dumplings.



Type of test

- **Microbiological analysis:**

- Pathogen

(Staphylococcus aureus, Salmonella, Bacillus cereus)

- **Chemical analysis:**

- Boric Acid
- Sudan Red



Test results

- Among 30 food samples, 1 was found to be unsatisfactory

Sample	Testing item	Result
Sweet rice dumpling	Boric Acid	430 mg/kg



Follow-up and Preventive Actions

- Follow-up actions have been taken on the unsatisfactory sample, which included :
 - ✓ Request the respective shop to stop selling the affected products immediately.
 - ✓ Trace the source and distribution of the food items.
 - ✓ The affected products should be disposed under supervision.
 - ✓ Re-check and re-test.




Advice for trade

- Purchase rice dumplings 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.
- Wrap foods and ingredients properly, and store at appropriate temperatures.
- Keep all the purchase and sale records for source-tracing when necessary.
- Do not purchase or sell any food products if there is any doubt about its hygiene and safety.



Advice for consumers

- **Buy rice dumplings from reputable and hygiene stores.**
 - **When buying pre-packaged rice dumplings, make sure the packages are intact and mind the expiry dates, storage instruction and the manufacturer.**
 - **After purchase, the rice dumplings should be consumed as soon as possible. Or, it should be stored in the refrigerator (below 5 °C) and follow “cooked food above, raw food below” principle.**
 - **Before eating, check the food carefully. If abnormal smell or moulds are found, discard the food immediately.**
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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





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Safe food. Safe Consumption

