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INSTITUTO PARA OS
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Routine Food Surveillance Results (Fourth Quarter 2014)

Civic Municipal Affairs Bureau
Food Safety Centre



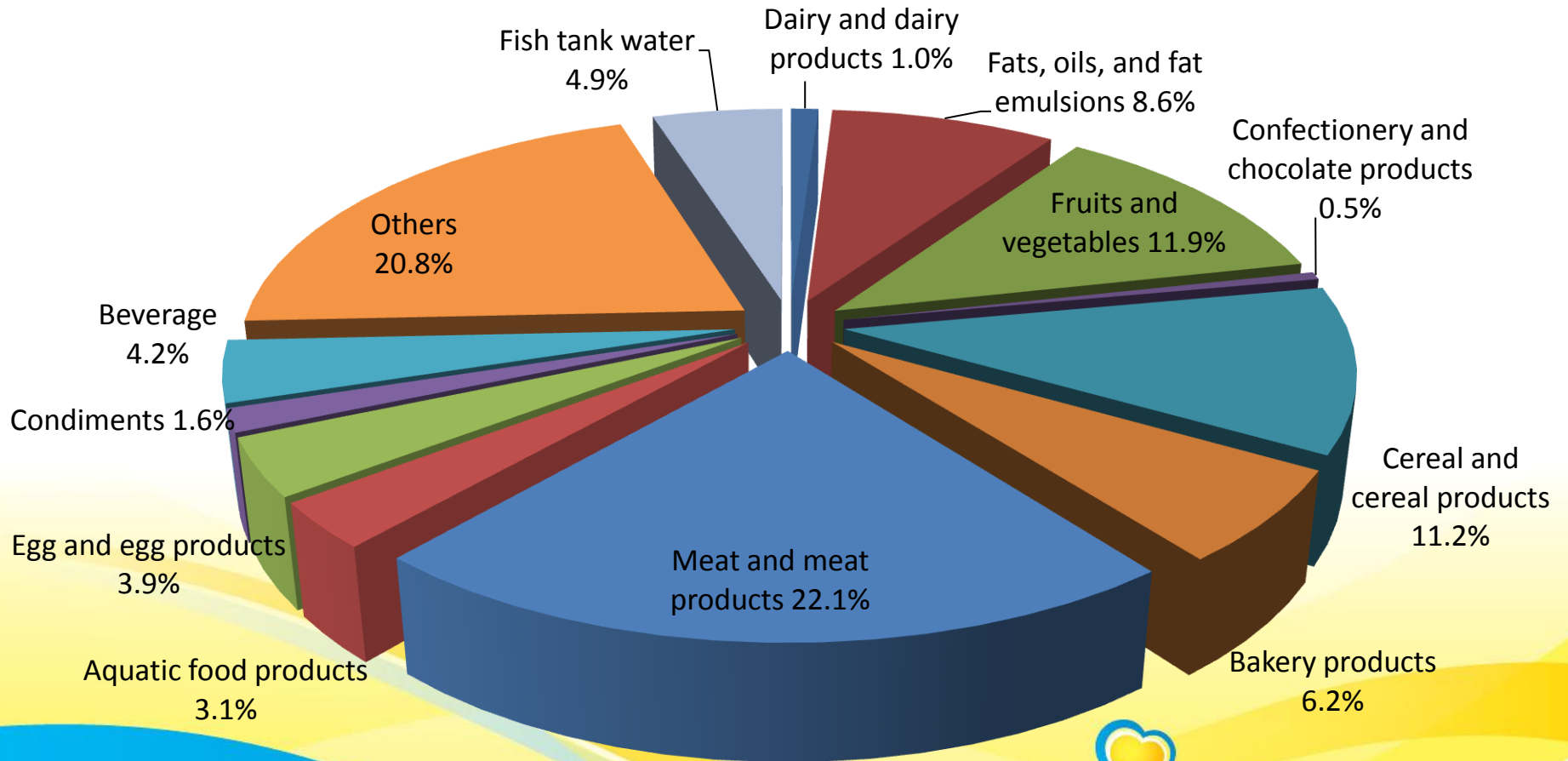
Food Surveillance Results for Fourth Quarter 2014

- The Centre conducted the food surveillance and sampling plan based on the types of food circulating in Macao
- Samples were collected from local supermarkets, grocery stores, department stores, restaurants, and take-away shops, etc.
- Types of samples included various ready-to-eat foods, beverages, groceries, and snacks, etc.
- The Centre collected a total of 385 samples for chemical, microbiological and radiological testing. Overall satisfactory rate was 100%



Types of samples

(A total of 385 samples)



Types of test

■ Microbiological analysis

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

■ Chemical analysis

Heavy metal: e.g. Total Arsenic, Lead, Cadmium, Total Mercury, etc.

Preservatives: e.g. Sulphur dioxide, Benzoic acid, Sorbic acid, etc.

Pesticide residue: e.g. Acephate, Cypermethrin, DDT, etc.

■ Radiation level analysis

Iodine-131, Caesium-134, Caesium-137



Test results

- Among 385 food samples, the overall satisfactory rate was 100%
- Despite the fact that all the samples tested were satisfactory, people should choose and handle food carefully in order to ensure food safety



Advice for trade

- Purchase foods and ingredients from reputable supplier. Reject products from unknown sources
- Cook thoroughly, wrap and store food properly. Follow “Cooked food above, raw food below” principle for storage
- Use separate utensils for handling raw and cooked food to avoid cross-contamination
- Keep all purchase and sales 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 foods from reliable and hygienic stores
- When buying ready-to-eat foods (e.g. *siu mei*- Chinese barbecue), pay attention to the cleanliness of the food utensils and containers. Do not eat under-cooked foods, such as meat, poultry, egg or egg products
- When buying pre-packaged products, make sure the packages are intact and mind the expiry dates
- Before eating, check the foods carefully. If abnormal smell or moulds are found, discard the food immediately





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Safe food. Safe Consumption

