



Routine Food Surveillance Results (First Quarter 2016)

Civic Municipal Affairs Bureau

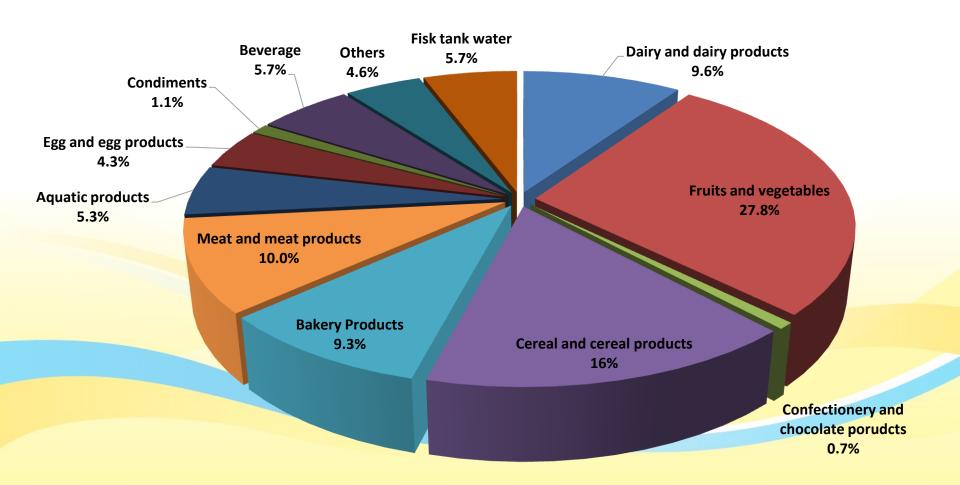
Food Safety Centre

Routine Food Surveillance for First Quarter 2016

- The Centre conducted the food surveillance and sampling plan based on the types of food circulating in Macao.
- The Centre collected a total of 281 samples in the first quarter of 2016.
- 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 281 samples)



Types of test

Microbiological analysis

Pathogen: e.g. Staphylococcus aureus, Bacillus cerecus, Salmonella, Listeria monocytogens, Clostridium perfringens, etc.

Chemical analysis

Arsenic, Lead, Mercury, HCH, DDT, Sulphite, etc.

Radiation level analysis

Iodine-131, Caesium-134, Caesium-137

Test results

- The overall satisfactory rate was 100%.(First Quarter 2016)
- 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.
- 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 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

