



民政總署  
INSTITUTO PARA OS  
ASSUNTOS CÍVICOS  
E MUNICIPAIS



# Routine Food Surveillance Results (Second Quarter 2018)

Civic Municipal Affairs Bureau  
Food Safety Centre

# Routine Food Surveillance for Second Quarter 2018

- The Centre conducted the food surveillance and sampling plan based on the types of food circulating in Macao.
- The Centre collected a total of 788 samples in the second quarter of 2018.



# Routine Food Surveillance for Second Quarter 2018

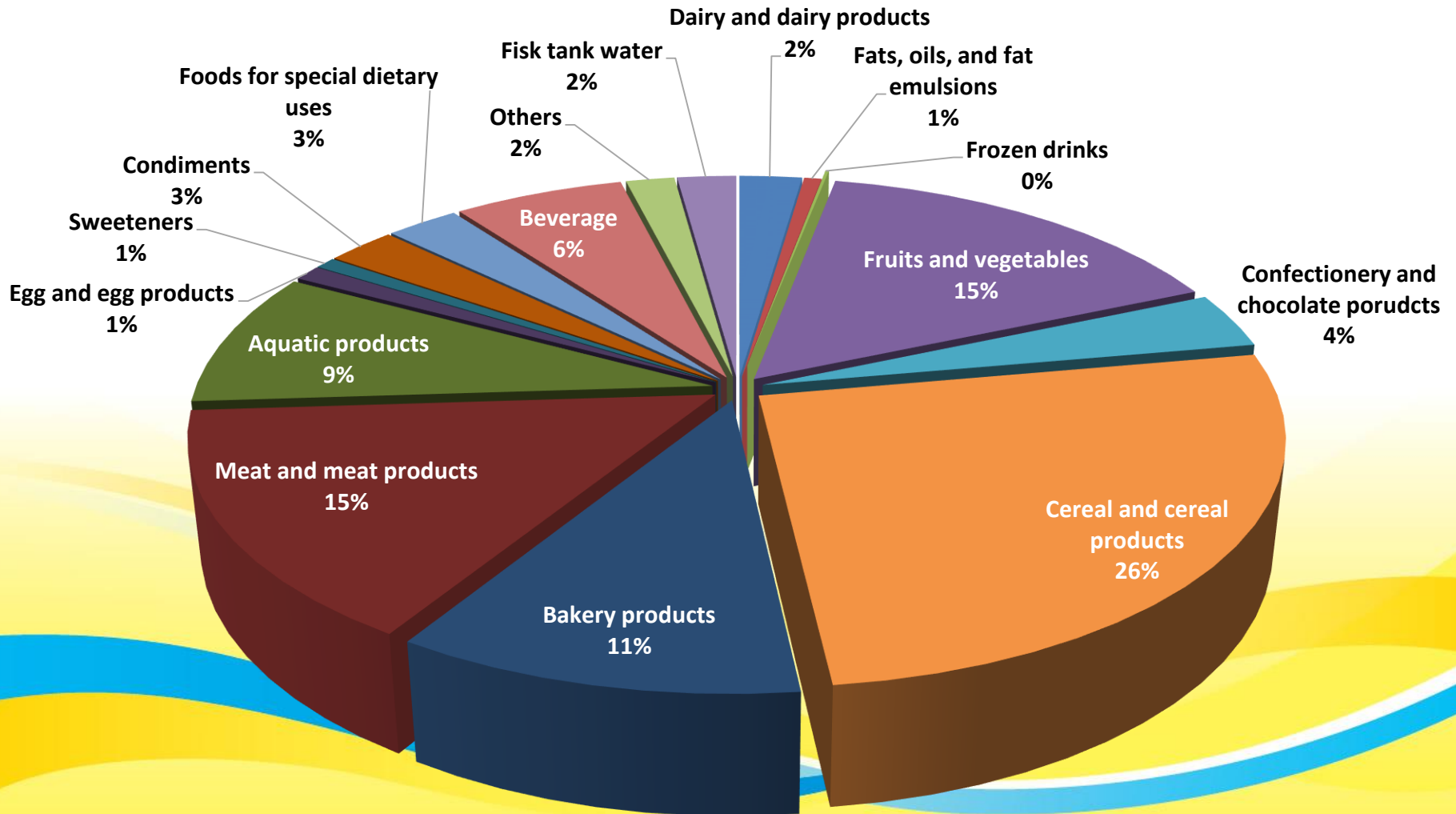
- Samples were collected from local supermarkets, grocery stores, department stores, restaurants, take-away shops, etc.





# Types of samples

(Types of samples included various ready-to-eat foods, beverages, groceries, snacks, etc., a total of 788 samples)



# Types of food

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

# Types of test

## ■ Microbiological analysis

(Pathogen) e.g. *Staphylococcus aureus*, *Salmonella*, *Vibrio Cholerae*, *Listeria monocytogenes*, *Bacillus subtilis*, *Clostridium perfringens*, and *Campylobacter* etc.

## ■ Chemical analysis

Benzoic acid, sorbic acid, lead, cadmium, total mercury, total arsenic, aluminium, sulphur dioxide, boric acid, salicylic acid, etc.

## ■ Radiation level analysis

Iodine-131, Caesium-134, Caesium-137.



# Test results

- The overall satisfactory rate was 99.9% .
- 1 food sample was found to be unsatisfactory .



# Test results

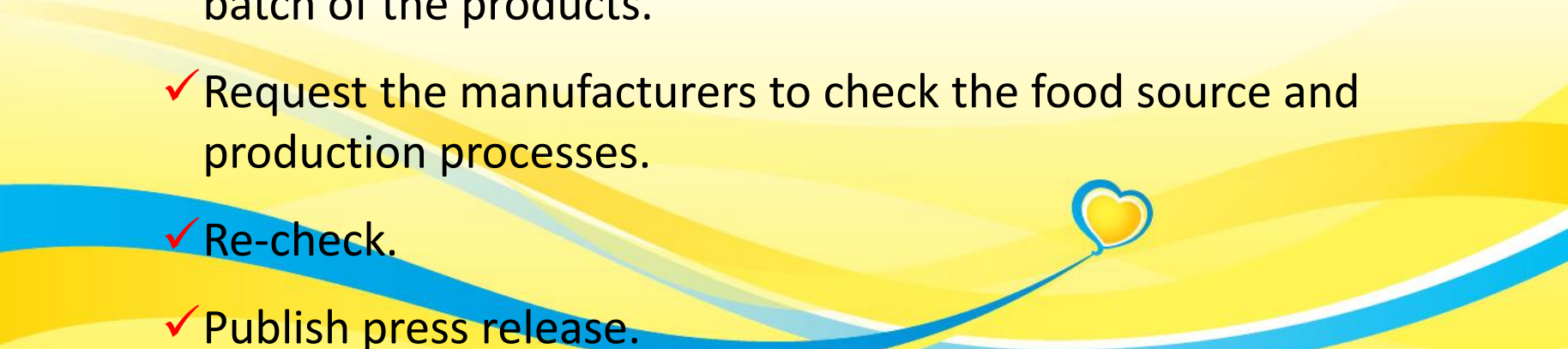
- The results showed that one sample failed the test.

Sample	Testing item	Result
Engawa Sashimi	<i>Listeria monocytogens</i>	Detected in 25 g/ml samples





# Follow-up and Preventive Actions

- Upon receiving the test results, follow-up actions have been taken on the unsatisfactory sample in order to safeguard food safety:
    - ✓ Request the respective shops to stop selling the affected products.
    - ✓ Check the source and distribution of related foods.
    - ✓ Inform the suppliers and the retailers to stop selling the affected batch of the products.
    - ✓ Request the manufacturers to check the food source and production processes.
    - ✓ Re-check.
    - ✓ Publish press release.
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# 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.
- Increase food safety awareness of food handlers. Store and handle food properly. Raw food and cooked food must be stored and prepared separately to avoid cross-contamination.
- 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.





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Safe food. Safe Consumption

