

Targeted Food Surveillance on Sandwiches and Salads

Civic and Municipal Affairs Bureau
Food Safety Centre
2018.08



Targeted Food Surveillance

- **Objective:** The Centre proactively identifies the potential risks of targeted food items and assesses the safety of food items commonly consumed in Macao in order to safeguard food safety.



Targeted Food Surveillance

- The Centre conducts relevant analysis based on specific types of food. Priority will be given to the popular food items.

Factors

Risk Level

Social Concern

Eating Habits

Food Incidents



Sandwiches and Salads

■ Sandwiches

refer to assembly of breads with fillings such as meat, cheese, ready-to-eat vegetables, etc. in the middle, together with seasonings, salad dressings or butter.

■ Salads

refer to mixtures of prepared ingredients with dressings (such as mayonnaise, thousand island sauce and vinegar). Salads are usually served cold and there are different kinds of salads available. Consumers can pick ingredients of their choice to make up their own salad. Common food ingredients are ready-to-eat vegetables, fruits, meats, seafood, eggs, etc..



Surveillance on Sandwiches and Salads

- As the making of sandwiches and salads involves manual handling and the use of uncooked or cooked and cooled ingredients, improper handling or storage may increase the risk of pathogenic contamination.
- Therefore, the Food Safety Centre has carried out this targeted surveillance on sandwiches and salads to investigate the microbiological quality of such products.

Market Surveillance

Popularity

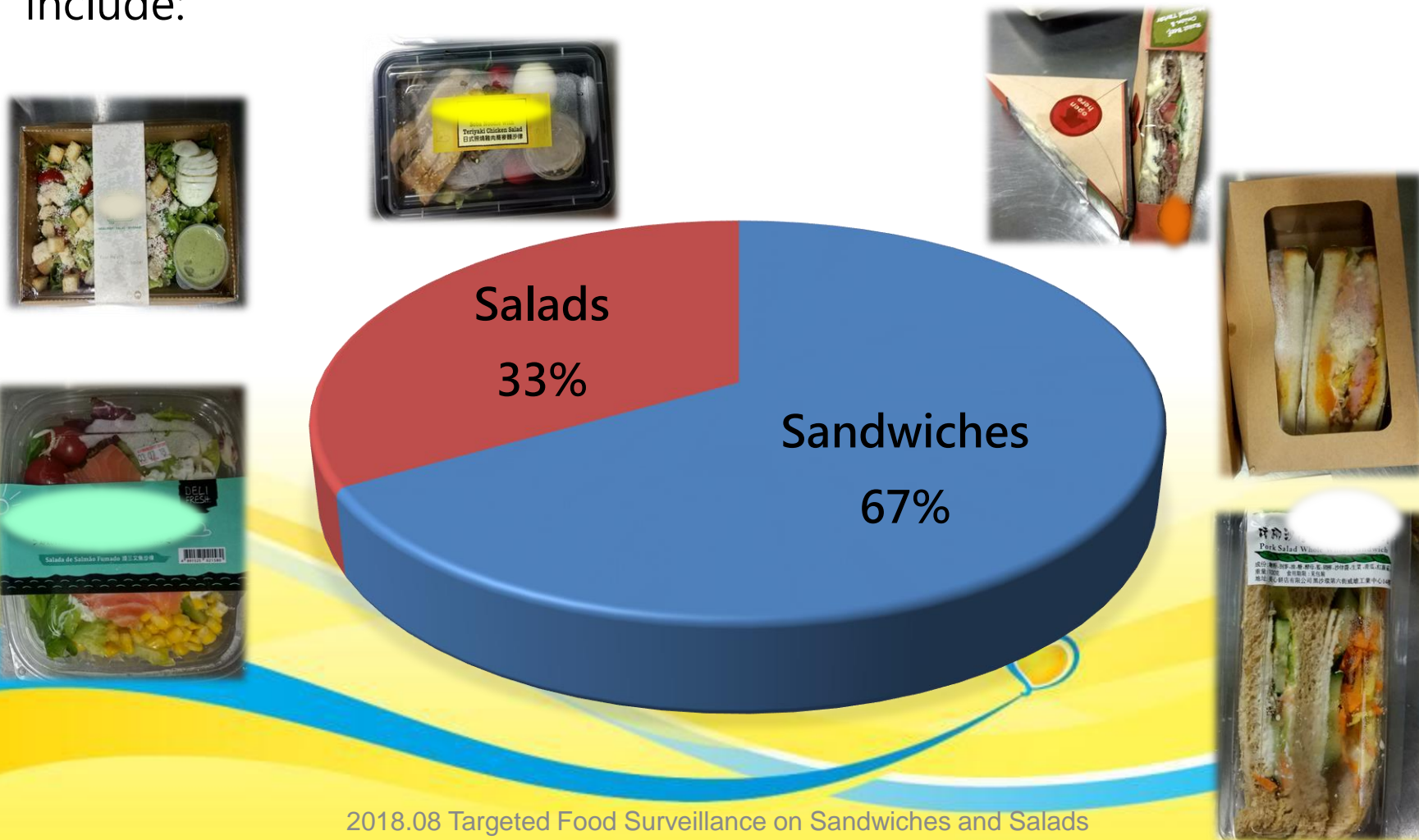
Covers various kinds of sandwiches and salads in the market.

Location

Local shops, such as bakeries, fast food shops, coffee shops and convenience stores.

Types of Samples

- Collected a total of 30 samples of sandwiches and salads, which include:



Test Parameters

■ Pathogens

Salmonella, *Staphylococcus aureus*, *Clostridium perfringens*, *Listeria monocytogenes*, *Bacillus cereus* and *Vibrio parahaemolyticus*, a total of 6 tests.

Test Results of Sandwiches (Partial)

Sample Name	Packaging Condition	Shops	Test parameters	Test Result
Beef sandwich	Packaged	Coffee shop	<i>Salmonella, Staphylococcus aureus, Clostridium perfringens, Listeria monocytogenes and Bacillus cereus.</i>	Satisfied
Pork salad whole wheat sandwich	Packaged	Bakery		Satisfied
Egg and ham sandwich	Packaged	Convenience store		Satisfied
Fish and prawn toast	Packaged	Snack Shop	<i>Salmonella, Staphylococcus aureus, Clostridium perfringens, Listeria monocytogenes, Bacillus cereus and Vibrio parahaemolyticus.</i>	Satisfied
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Test Results of Salads (Partial)

Sample Name	Packaging Condition	Shops	Test parameters	Test Result
Japanese-style chicken salad with buckwheat	Packaged	Coffee shop	<i>Salmonella</i> , <i>Staphylococcus aureus</i> , <i>Clostridium perfringens</i> , <i>Listeria monocytogenes</i> and <i>Bacillus cereus</i> .	Satisfied
Caesar salad	Packaged	Snack shop		Satisfied
Light salad	Packaged	Fast food shop		Satisfied
Smoked salmon and potato salad	Packaged	Convenience store	<i>Salmonella</i> , <i>Staphylococcus aureus</i> , <i>Clostridium perfringens</i> , <i>Listeria monocytogenes</i> , <i>Bacillus cereus</i> and <i>Vibrio parahaemolyticus</i> .	Satisfied
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Test Results

- All the samples were satisfactory. The overall **satisfactory rate was 100%** ;
- Although the results were satisfactory, but some of the salad dressings are high in fat and salt. Therefore, the IACM reminds the public to maintain a balanced diet, and consume moderate amount of sandwiches and salads.

Reference:

Macao “Microbiological Guidelines for Ready-to-eat Food” (GL 009 CSA 2015).

Advice to The Public

When purchasing sandwiches and salads:

- Purchase from reputable shops;
- Pay attention to the storage temperature and expiry date;
- Consume as soon as possible after purchase, or store the products properly according to the label instructions;
- When purchasing food online, it is not easy to verify whether appropriate measures have been put in place during storage, transport, etc. to ensure food safety. The public should pay special attention to the nature and potential risks associated with the food items that they intend to purchase online;
- Do not purchase or eat any food if in doubt about its safety or quality.

Advice to The Trade

- The trade should purchase food products from reliable sources or suppliers;
- Thoroughly wash all food ingredients;
- Avoid over-production of sandwiches and salads, and pay attention to the storage temperature and time;
- The trade should **keep the purchase and sales records or relevant invoices** for products tracing by the competent government authorities whenever necessary;
- Do not buy or sell any food if in doubt about its safety or quality, e.g. if the food is deteriorated or spoiled;
- The IACM has published “Hygiene Guidelines on Preparation and Sale of Sandwiches” and “Hygiene Guidelines on Preparation and Sale of Salads” . For more information, please visit the “Food Safety Information” website at www.foodsafety.gov.mo.

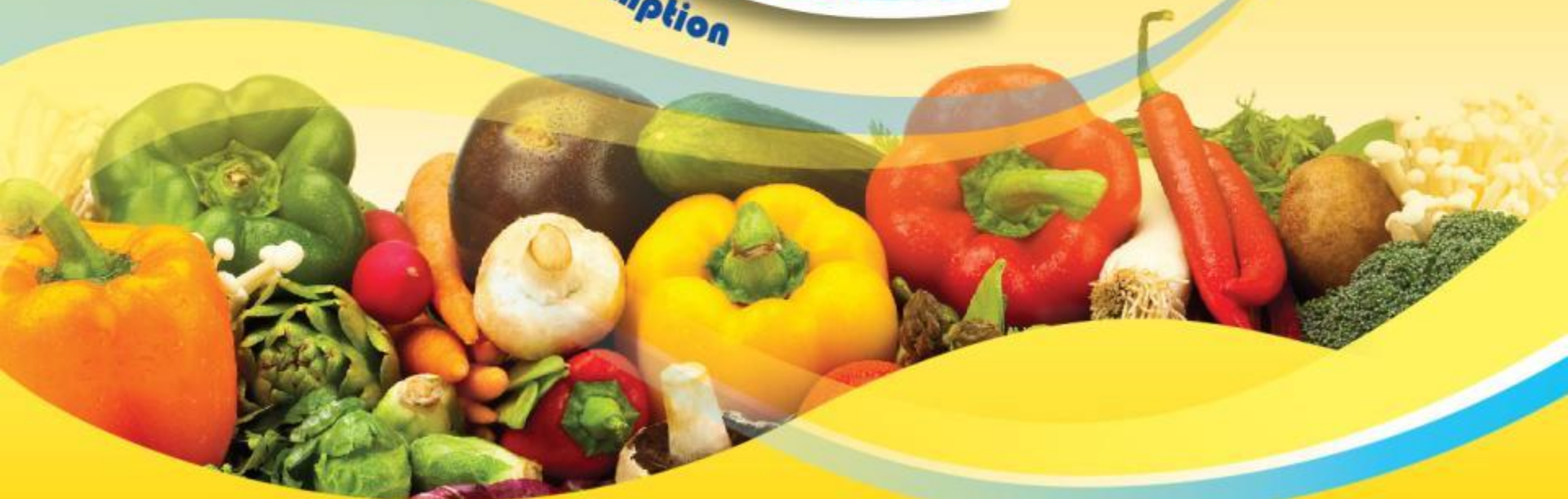
Released Results And Enquiries

The Centre releases food surveillance results and precautions through the following channels:

- Press release;
- Food Safety Information website and Food Safety Information App.



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