



民政總署  
INSTITUTO PARA OS  
ASSUNTOS CÍVICO  
E MUNICIPAIS



# Routine Food Surveillance Results (Second Quarter 2016)

Civic Municipal Affairs Bureau  
Food Safety Centre

# Routine Food Surveillance for second Quarter 2016

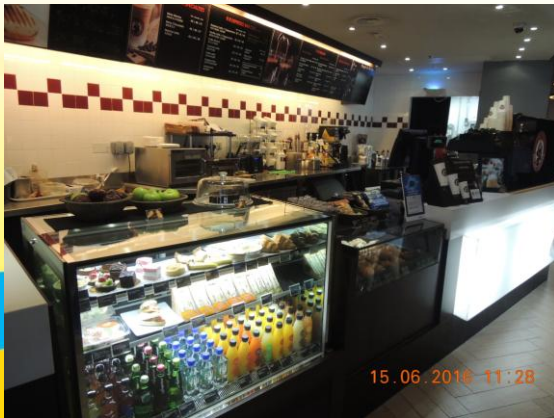
- The Centre conducted the food surveillance and sampling plan based on the types of food circulating in Macao.
- The Centre collected a total of 692 samples\* in the second quarter of 2016.



Remarks: 40 samples have not yet been completed.

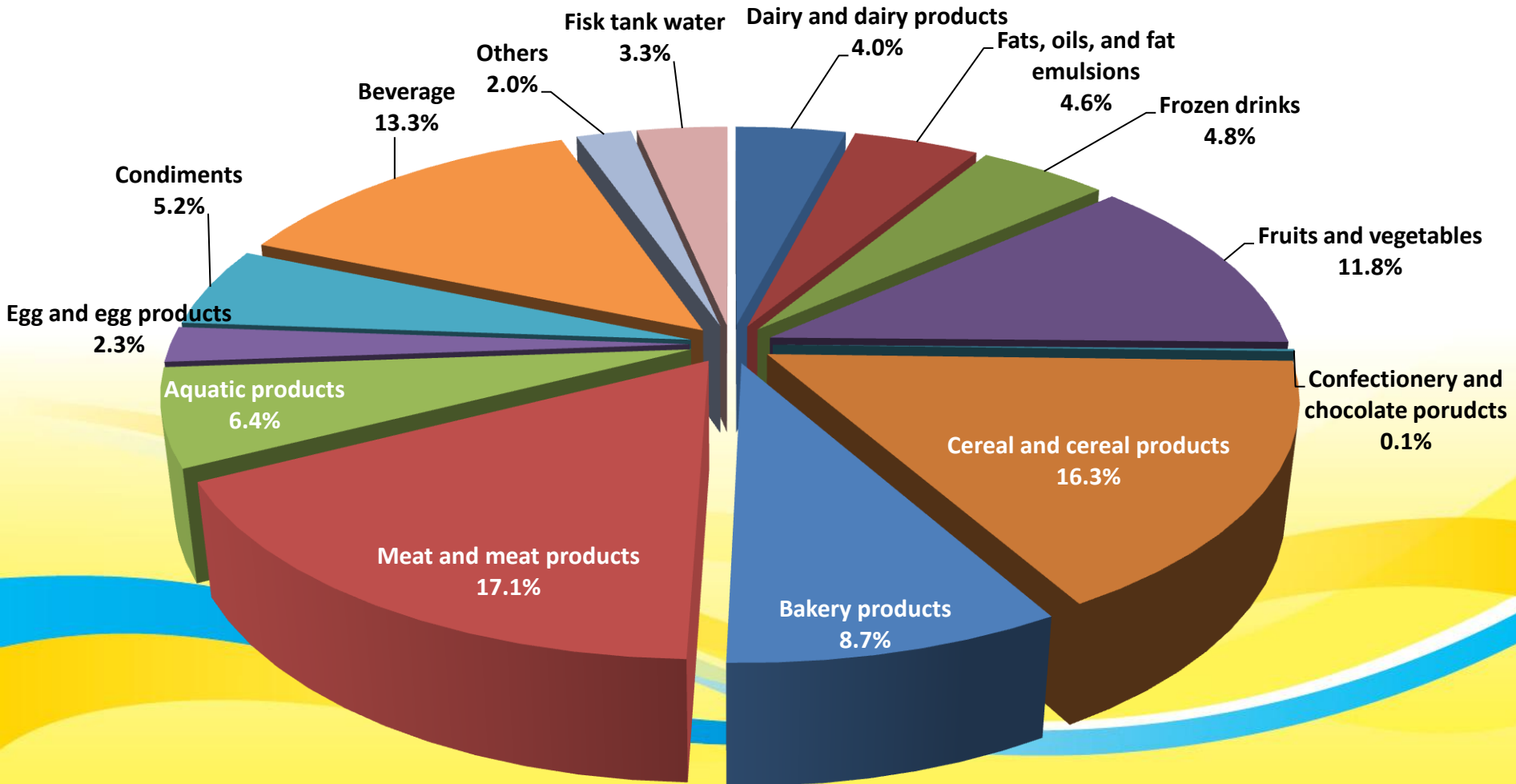
# Routine Food Surveillance for Second Quarter 2016

- 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 692 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.
Fruits and vegetables :	Salad, pre-cut fruits, bean products, etc.
Beverage :	Bottled water, bottle beverage, pre-packed drinks, homemade beverages, 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 flavoured rings, potato chips, prawn chips, etc.

# Types of test

- **Microbiological analysis**

(**Pathogen**) e.g. *Staphylococcus aureus*, *Salmonella*, *Listeria monocytogens*, *Bacillus cereus*, *Clostridium perfringens*, *Vibrio Parahaemolyticus*, etc.

- **Chemical analysis**

Lead, Cadmium, Total Mercury, Total Arsenic, Nitrite, Red 2G, Sudan Red, Acid Value, Peroxide value, Benzo[a]pyrene, Boric Acid, salicylic acid, etc.

- **Radiation level analysis**

Iodine-131, Caesium-134, Caesium-137



# Test results

- The overall satisfactory rate was 99.5%
- 3 food samples were found to be unsatisfactory.



# Test results

- Test results showed that three sushi samples contained *Listeria monocytogens*.

Sample	Location	Result
Crab roe & egg sushi	Fai Chi Kei district – Restaurant	<b><i>Listeria monocytogens</i> were detected in 25 g/ml samples.</b>
California roll (sample A)	Avenida do Coronel Mesquita- Take away shop	
California roll (sample B)	Toi San district- take away shop	



Reference:

《 Microbiological Guidelines for Ready-to-eat Food 》 (GL 009 CSA 2015)



# Follow-up and Preventive Actions

- Upon receiving the test results, follow-up actions have been taken on the unsatisfactory samples in order to safeguard food safety:
  - ✓ Request the respective shops to stop selling the affected products.
  - ✓ Trace the food source and production processes.
  - ✓ Request to carry out thorough cleaning and sanitizing.
  - ✓ Re-check.
  - ✓ Publish press release.



# Food Safety Reminders

- The hot and humid summer in Macau provides a favourable condition for the growth of foodborne pathogenic bacteria, which may cause bacterial food poisoning.
- Keep hot foods hot and cold. i.e. hot foods are kept above 60°C and cold foods are kept below 5°C.
- Fresh or refrigerated ready-to-eat foods should not be left at room temperature more than two hours.
- Avoid preparing food in excessive amounts or too far in advance.
- For more details, please refer to the food safety guidelines.



# Advice for Trade

- Purchase foods and ingredients from reputable suppliers. Do not buy food from unknown sources.
- Increase food handlers' awareness on food safety. Raw and cooked foods should be stored and handled properly to avoid cross-contamination.
- During the hot and humid summer, it is important to ensure proper temperature and time control when storing and displaying foods.
- 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 ready-to-eat foods, pay attention to hygienic condition of food containers and personal hygiene of staff. Consume as soon as possible after purchase.
- 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







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Safe food. Safe Consumption

