



Routine Food Surveillance Results (Third Quarter 2015)

Civic Municipal Affairs Bureau
Food Safety Centre

Routine Food Surveillance for Third Quarter 2015

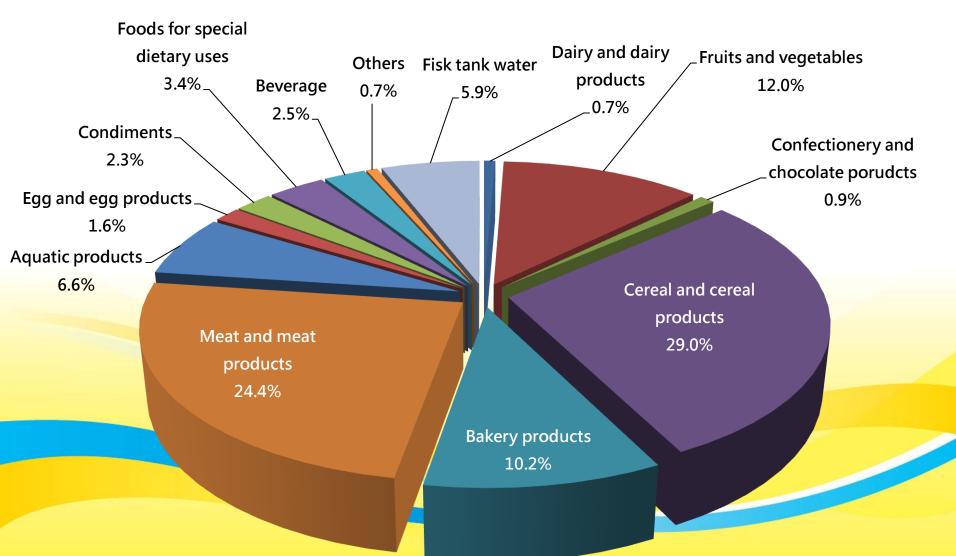
- The Centre conducted the food surveillance and sampling plan based on the types of food circulating in Macao.
- The Centre collected a total of 442 samples in the third quarter of 2015.

Routine Food Surveillance for Third Quarter 2015

 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 442 samples)



Types of test

Microbiological analysis

(Pathogen) e.g. Staphylococcus aureus, Bacillus cerecus, Salmonella, Listeria monocytogens, etc.

Chemical analysis

Boric Acid, Salicylic acid, Heavy metals, etc.

Radiation level analysis

lodine-131, Caesium-134, Caesium-137

Test results

• Among 442 food samples, the overall satisfactory rate was 99.8%.

1 food sample was found to be unsatisfactory.

Test results

• One samples of Chinese dim sum (Siu-mai) was found to contain boric acid.

Sample	Testing item	Result
Siu-mai	Boric acid	150 mg/kg

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 and dispose relevant materials immediately
 - ✓ Trace the source of the ingredients and the production process
 - ✓ Re-check
 - ✓ Publish press release

Advice for Trade

- Purchase foods and ingredients from reputable suppliers. Do not buy food from unknown sources.
- The food additives should be only used when necessary and in a reasonable and prudent manner.
- Keep all the purchase and sale records for product and source-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

