



事由

食品預警：有關「香港廖孖記衛生腐乳王蠟樣芽孢桿菌含量超出香港法例標準」之事宜

ASSUNTO

Food Alert: Bottled Preserved Bean Curd from Hong Kong Detected with

SUBJECT

*Bacillus cereus* Exceeding Hong Kong's Legal Limit

敬啟者：

Dear Sir/Madam,

由於下述食品可能存有食用風險，請不要出售或使用。

Please do not sell or use the following food products as they may pose a food safety risk.

問題食品 Alimento suspeito Questionable food products	產品名稱： Food name: 來源地： Place of origin: 淨重量： Net weight: 香港生產商： Hong Kong Manufacturer:	廖孖記衛生腐乳王 Not available in English 香港 Hong Kong 二百五十五克 255 grams 廖孖記有限公司 LIU MA KEE LIMITED
食用期／批次 Data de durabilidade / Lote Durability Indication/ Lot Code	此日期前最佳： Best-before date:	二〇二五年八月七日 August 7, 2025
資料來源 Origem da informação Source	香港食物安全中心 <a href="https://www.cfs.gov.hk/tc_chi/press/20240716_11071.html">https://www.cfs.gov.hk/tc_chi/press/20240716_11071.html</a> Hong Kong Centre for Food Safety (CFS) <a href="https://www.cfs.gov.hk/english/press/20240716_11071.html">https://www.cfs.gov.hk/english/press/20240716_11071.html</a>	
預警發出之原因 Motivo da Emissão de Alerta Reasons for Issuing Alert	根據香港食物安全中心公布，有關樣本檢出每克含一百三十萬個蠟樣芽孢桿菌。根據香港《食品微生物含量指引》，結果屬不滿意。 The Hong Kong Centre for Food Safety (CFS) announced that the sample contained <i>Bacillus cereus</i> at a level of 1 300 000 per gram. According to the Microbiological Guidelines for Food of Hong Kong, the result is considered unsatisfactory.	
給業界的建議 Conselhos para o sector comercial Advice to Trade	1. 請採取所需行動，以確保出售的所有食品適宜供人食用。 Please take necessary actions to ensure all products for sale are fit for human consumption. 2. 不要出售或使用上述食品。 Do not sell or use the above product. 3. 請瀏覽食品安全資訊網 <a href="https://www.foodsafety.gov.mo">https://www.foodsafety.gov.mo</a> ，以便取得最新資訊。	



	<p>Please visit the Food Safety Information website at <a href="https://www.foodsafety.gov.mo">https://www.foodsafety.gov.mo</a> for latest information.</p> <p>4. 如有任何查詢，請致電 28338181 與食品安全廳聯絡。</p> <p>If there are any enquiries, please contact the Department of Food Safety via 28338181.</p>
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食品安全廳

二零二四年七月十七日

Department of Food Safety

17 July 2024