Department of Disease Control Weekly Disease Forecast No.91_Food Poisoning (9 - 15 January 2017)

From the national disease surveillance system in 2016, there were 137,675 food poisoning patients with no death. The highest food poisoning incidence rates were found in age groups 15-24 years, 45-54 years and 65 years and older respectively.

In 2016, there were food poisoning outbreaks in settings and events including school, camping and field trip (46 incidents), meeting (8 incidents), ready-to-eat food (6 incidents), and wedding, funeral and party (4 incidents).



According to this week disease forecast, food poisoning outbreak tends to continue during the coming festivals such as Children's Day and Teachers' Day as foods prepared for mass gathering events may easily contaminated by pathogens and toxins.

The Department of Disease Control advises people to practice proper hygiene, i.e. "eat freshly-cooked, warm, and clean food". Avoid consuming food that are not well covered to keep from flies. All individuals should avoid consuming food that is left overnight out of refrigeration or food with unusual smell. People should wash hands with soaps and water frequently. If clean water is not available for hand washing, use alcohol gel instead. Food handlers should practice good personal hygiene and always wash hands before and after cooking food as well as after using toilets. Paying attention to food cleanliness will help prevent pathogen contamination. If preparing food boxes, cooked rice should be put separately.

For queries or additional information, please call DDC hotline 1422.

