

Department of Disease Control

Weekly disease forecast No.101_Food Poisoning (27 March – 2 April 2017)

The national disease surveillance system revealed 90,000 to 140,000 food poisoning patients with 1 to 7 deaths per year during the past 10 years. There were 25,745 patients with no death during 1 January – 20 March 2017.

Last week, several food poisoning outbreaks occurred during social gatherings. The common cause was contamination of pathogens in food prepared in non-hygienic manner.



According to this week disease forecast, food poisoning cases are likely to increase in April during the long holidays when many people usually meet and have food together. Food prepared in large amount is contaminated when food handlers do not follow proper hygiene. Hot weather further allows easy growth of pathogens in food that is not kept in proper temperature.

The Department of Disease Control therefore 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.



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

