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## Abattoir performs delicate operations

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By Antoine So

WORKERS at Ng Fung Hong's abattoir in Western yesterday carefully removed cows' internal organs in a new effort to prevent E coli bacteria contamination.

Under new rules imposed on Sunday, carcasses are now separated from the internal organs and the hearts and livers destroyed after slaughter.

Carcasses and intestines are being delivered to shops separately.

Western Market has stopped selling cows' innards altogether.

The moves follow recommendations by the Kowloon Beef and Mutton Merchants Association and Hong Kong Cattle Slaughter Trade Associations (HKCSTAL) aimed at win-

ning back public confidence in beef after a spate of E-coli O157:H7 contamination cases since early March.

Cattle sales have dropped more than 30 per cent since then. The number slaughtered by the HKCSTAL has fallen from 200 to 130 per day.

The Democratic Party has reacted by calling for tighter monitoring of food hygiene by the Department of Health.

Party spokesman Chan Kwok-leung, an urban councillor, said the department should step up inspection of abattoirs and force food processing staff at abattoirs and meat suppliers to attend food hygiene courses.

Ng Fung Hong supplies most of the locally raised beef sold in Hong Kong.