

Foodborne Parasites in Fish Intended for Raw Consumption

Trade Consultation Forum
5th October 2016



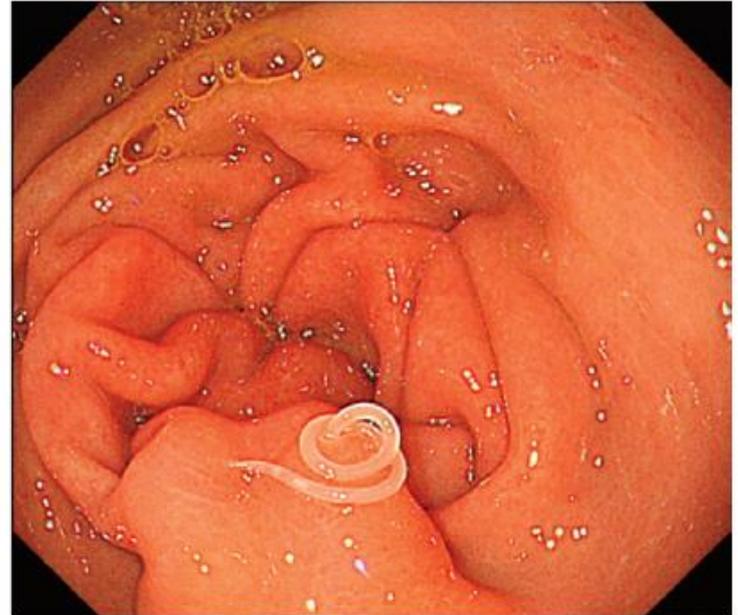
Background (1)

-  Parasites are generally passed to human through consumption of raw, minimally processed or inadequately cooked products that contain infectious parasites.
-  “Treatment for killing parasites as safety measures for fishery products to be eaten raw” was previously discussed at the 51st Trade Consultation Forum held on 16 September 2015.

Background (2)

 In August 2016, a woman in Japan with good past health presented with a two-day history of severe chest pain and epigastric pain associated with nausea and vomiting after consumption of uncooked salmon.

 On diagnosis, multiple anisakis larvae were found invading her stomach wall.



Fuchizaki, U., Nishikawa, M. (2016). Gastric Anisakiasis. *The New England Journal of Medicine*. 375(7):e11. DOI: 10.1056/NEJMicm1509451

Background (3)

Food and Agriculture Organization of the United Nations

-  Parasites are more likely to be present in wild-caught fish and certain aquaculture fish if the fish is not exclusively fed on diets free of parasites.

Codex Alimentarius Commission

-  Using raw fish as feed for aquaculture and contaminated source of water used for aquaculture fish farming can be risk factors for parasitic infections.

Background (4)



The environment of wild fish cannot be controlled. To ensure food safety, appropriate measures have to be taken at a later stage of the food chain , e.g. processing, for fish that will be consumed raw or minimally cooked.



On the other hand, for aquaculture fish, a good parasite control programme can reduce the risk of parasitic infection.

Proposed Control Measures to Trade (1)

European Food Safety Authority

-  **Freezing** and heat treatments remain the most effective processes guaranteeing the killing of parasitic larvae, under well-defined conditions.
-  Traditional marinating and cold smoking are not sufficient to kill fishery parasites.

Proposed Control Measures to Trade (2)

Codex Alimentarius Commission

- 🇨🇦 Code of Practice For Fish and Fishery Products (CAC/RCP 52-2003)
 - ☀ For fish intended for raw consumption,
 - ▶ **Freezing at – 20°C or below for seven days;**
or
 - ▶ **Freezing at – 35°C for about 20 hours**

Japan's Ministry of Health, Labour and Welfare



Advice to Trade



To kill anisakis in fish,



Freezing at -20°C for not less than 24 hours

EU Requirement (1)

Commission Regulation (EC) No 853/2004*

-  Fishery products intended to be consumed raw shall undergo a freezing treatment in order to kill viable parasites that may be a risk to the health of the consumer
-  For parasites other than trematodes, the freezing treatment must consist of lowering the temperature in all parts of the product to at least:
 -  -20°C for not less than 24 hours; or
 -  -35°C for not less than 15 hours

EU Requirement (2)

Commission Regulation (EC) No 853/2004*

- ❏ No freezing treatment required for certain fishery products
- ❏ E.g. those derived from fish farming, cultured from embryos and have been fed exclusively on a diet that cannot contain viable parasites that present a health hazard, and have been exclusively reared in an environment that is free from viable parasites

Local Situation

Public Health and Municipal Services Ordinance Cap 132

-  All food intended for human consumption for sale in Hong Kong, whether imported or locally produced, must be fit for human consumption.

Advice to Trade

-  Obtain relevant licence/permit from FEHD for manufacturing and/or sale of sushi and sashimi.
-  Obtain fishery products from reliable sources with **health certificates** issued by relevant authority of the exporting countries.

IV. Sanitary Attestation / Declaración Sanitaria

The undersigned official inspector hereby certifies that the fishery or aquaculture products described in point I are fit for human consumption and;

El inspector oficial abajo firmante, certifica que los productos de la pesca y/o acuicultura identificados en el punto I son aptos para consumo humano y;

1. The establishment described in point II is approved by SERNAPESCA, and is under official control.
El establecimiento mencionado en el punto II, está aprobado por SERNAPESCA y se encuentra bajo el control oficial.
2. The products fulfil organoleptic, parasitological, chemical and microbiological requirements established by:
Los productos cumplen satisfactoriamente los estándares organolépticos, parasitológicos, químicos y microbiológicos establecidos por:
 - 2.1 The National Fisheries and Aquaculture Service of Chile, SERNAPESCA or,
El Servicio Nacional de Pesca y Acuicultura de Chile, SERNAPESCA o,
 - 2.2 Provisions of agreements between the National Fisheries Service and the Competent Authority of the country of destination.
Los acuerdos adquiridos entre Sernapesca y la Autoridad Competente del país destino.
3. The fishery or aquaculture products do not come from toxic species, and in case of marine biotoxins susceptible species, these products fulfil international requirements recommended by Codex Alimentarius.
Los productos de la pesca o acuicultura no provienen de especies tóxicas y en el caso de especies susceptibles a biotoxinas marinas, los requerimientos de certificación se basan en estándares internacionales recomendados por el Codex Alimentarius.

V. Remarks ⁽²⁾ / Observaciones ⁽²⁾.

The aquatic products have been handled, prepared or processed, identified, stored and transported under a competent sanitary programme consistently implemented and in accordance with the requirements laid down in Codex Code of Practice for Fish and Fishery Products.

END

Thank you