

# 食物事故報表 Food Incident Post



<b>Heading</b>	The US Food and Drug Administration (FDA) - True Taste, LLC RECALLS, "Hot Smoked Rainbow Trout, Hot Smoked Whitefish, Hot Smoked Herring, Hot Smoked Mackerel, Hot Smoked Salmon Steak, Cold Smoked Mackerel, and Cold Smoked Whitefish" Because of Possible Health Risk
<b>The incident</b>	FDA issued a notice regarding a recall of certain smoked fish products in the US by True Taste, LLC because the products may be contaminated with <i>Clostridium botulinum</i> .
<b>Source</b>	<a href="http://www.fda.gov/Safety/Recalls/ucm332784.htm">http://www.fda.gov/Safety/Recalls/ucm332784.htm</a>
<b>Position of CFS</b>	<ul style="list-style-type: none"> <li>According to FDA, the affected products have been distributed in certain regions of the U.S.</li> <li>Acquisition of the products through online purchase or international travel cannot be excluded.</li> <li>The affected products may be contaminated with <i>Clostridium botulinum</i>. Ingestion of botulism toxin from the affected product may lead to serious illness and death. Symptoms of botulism include blurred or double vision, general weakness, poor reflexes, difficulty in swallowing and respiratory paralysis.</li> <li>Consumers should discard the product and not consume it.</li> <li>CFS will remain vigilant and monitor for any new development and take appropriate actions when necessary.</li> </ul>
<b>Additional information</b>	<a href="http://www.cfs.gov.hk/english/multimedia/multimedia_pub/multimedia_pub_fsf_13_01.html">http://www.cfs.gov.hk/english/multimedia/multimedia_pub/multimedia_pub_fsf_13_01.html</a>

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