

# 食物事故報表 Food Incident Post



<b>Heading</b>	The Oregon Health Authority (OHA) - a recall of oysters in the U.S. by the Oregon Oyster Farms Inc. due to possible contamination with Norovirus
<b>The incident</b>	<p>The OHA issued an announcement regarding a recall of certain batches of raw, ready-to-eat shucked oysters by the Oregon Oyster Farms Inc. because the product may be contaminated with Norovirus. Batches of oysters being recalled are</p> <ul style="list-style-type: none"> <li>- raw, ready-to-eat shucked oysters sold in half-gallons, one-pint plastic tubs and 10-ounce plastic jars, with sell-by dates of Feb. 19 through March 8.</li> <li>- raw, ready-to-eat shucked oysters sold in mesh bags containing five dozen in-shell oysters with harvest dates of Feb. 5 through Feb. 15.</li> </ul> <p>The State and local public health officials In Oregon are investigating an outbreak of norovirus that may be related to the consumption of the oysters concerned. One unopened jug of oysters collected from a restaurant tested positive for the same strain of norovirus found in stool samples from three ill persons. The officials are working to determine the exact source of contamination.</p>
<b>Source</b>	<p>The Oregon Health Authority (OHA)  <a href="http://www.oregon.gov/oha/news/Pages/Norovirus%20outbreak%20connected%20to%20Yaquina%20Bay%20oysters.aspx">http://www.oregon.gov/oha/news/Pages/Norovirus%20outbreak%20connected%20to%20Yaquina%20Bay%20oysters.aspx</a></p>
<b>Position of CFS</b>	<ul style="list-style-type: none"> <li>• Information on product distribution outside the US is not available on the OHA website. Preliminary investigation so far does not identify local sale of the affected product. CFS is contacting the US authority for further information.</li> <li>• Acquisition of the product through online purchase or international travel cannot be excluded.</li> </ul>

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	<ul style="list-style-type: none"><li>• Norovirus, a virus smaller than bacteria, is a major cause of non-bacterial food poisoning resulting in infectious gastro-intestinal diseases. Symptoms include nausea, vomiting, diarrhoea and abdominal cramps etc. Norovirus mainly exists in dirty water. Shellfish living in polluted waters or vegetables irrigated with water from polluted origins are easily contaminated.</li><li>• If you have brought this product, do not consume it.</li><li>• Medical advice should be sought if they feel sick after consuming the product concerned.</li><li>• CFS will remain vigilant and monitor for any new development and take appropriate actions when necessary.</li><li>• Investigation by CFS is ongoing.</li></ul>
<b>Additional information</b>	N/A

Posted on: 26 February 2016