

# 食物事故報表 Food Incident Post



Heading	The Canadian Food Inspection Agency (CFIA) – Updated recall of Fjord Laks brand fish products in Canada by A & E Distribution Inc. because they may permit the growth of <i>Clostridium botulinum</i> if sold refrigerated.									
The incident	The CFIA issued a notice to include Fjord Laks brand Scottish Smoked Salmon by A & E Distribution Inc. in its recall of fish products which may permit the growth of <i>Clostridium botulinum</i> if sold refrigerated.									
	<b><u>Product Details</u></b>									
	<table><tr><th>Brand Name</th><th>Common Name</th><th>Size</th><th>Code(s) on Product</th><th>UPC</th></tr><tr><td>Fjord Laks</td><td>Scottish Smoked Salmon</td><td>100 g</td><td>All Best Before dates up to and including July 18, 2016.</td><td>Variable</td></tr></table>	Brand Name	Common Name	Size	Code(s) on Product	UPC	Fjord Laks	Scottish Smoked Salmon	100 g	All Best Before dates up to and including July 18, 2016.
Brand Name	Common Name	Size	Code(s) on Product	UPC						
Fjord Laks	Scottish Smoked Salmon	100 g	All Best Before dates up to and including July 18, 2016.	Variable						
Source	CFIA website <a href="http://www.inspection.gc.ca/about-the-cfia/newsroom/food-recall-warnings/complete-listing/2016-07-04/eng/1467669189567/1467669192418">http://www.inspection.gc.ca/about-the-cfia/newsroom/food-recall-warnings/complete-listing/2016-07-04/eng/1467669189567/1467669192418</a>									
Position of CFS	<ul style="list-style-type: none"><li>Information on product distribution outside Canada is not available from the CFIA website. CFS is investigating whether the affected batches have been imported to Hong Kong and is contacting the Canada authority for further information.</li><li>Preliminary investigation so far does not identify local sale of the affected products.</li><li>Acquisition of the products through online purchase or international travel cannot be excluded.</li><li>Consumers should discard the products and not consume them.</li><li>CFS will remain vigilant and monitor for any new development and take appropriate actions when necessary.</li></ul>									

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	<ul style="list-style-type: none"> <li>Investigation by CFS is ongoing.</li> <li>Most foodborne botulism cases are caused by the ingestion of pre-formed toxin that is already present in the food which was consumed without subsequent cooking or reheating. Symptoms of foodborne botulism include marked fatigue, weakness, vertigo, often followed by blurred vision, dry mouth and difficulty in swallowing and speaking. Vomiting, diarrhoea or constipation may also occur. The toxin may also paralyse the breathing muscles and cause death if breathing assistance is not provided.</li> <li>People should seek medical treatment if they fell unwell after consuming.</li> </ul>
<b>Additional information</b>	NA

Posted on: 5 July 2016