

食物事故報表 Food Incident Post



Heading	The Food Safety and Inspection Service (FSIS) of the US Department of Agriculture – Recall of Simmons brand frozen, heat treated, not ready-to-eat chicken products in the U.S. by Simmons Prepared Foods, Inc. due to possible contamination with <i>E. Coli</i> O121.
The incident	<p>The FSIS issued a notice regarding a recall of Simmons brand frozen, heat treated, not ready-to-eat chicken products in the U.S. by Simmons Prepared Foods, Inc. due to possible contamination with <i>E. Coli</i> O121.</p> <p>Product details</p> <ul style="list-style-type: none"> ● 30-lb. net-weight case containing six, 5-lb. bags in clear film of "Simmons UNCOOKED CHICKEN TENDERLOIN FRITTERS," with a case code 31473, packaging date code of 6025, and a Use-By date of 01/25/17. ● 30-lb. net-weight case containing six, 5-lb. bags in clear film of "Simmons UNCOOKED CHICKEN BREAST TENDERLOIN FRITTERS," with a case code 62331 and a packaging date of 6025. ● The products subject to recall bear establishment number "P-5837" inside the USDA mark of inspection. These items were distributed to Arkansas for institutional use. <p>Details of products being recalled are listed in the FSIS website.</p>
Source	<p>FSIS website</p> <p>http://www.fsis.usda.gov/wps/portal/fsis/topics/recalls-and-public-health-alerts/recall-case-archive/archive/2016/recall-058-2016-release</p>
Position of CFS	<ul style="list-style-type: none"> ● Information on product distribution outside the US is not available from the captioned website. CFS is investigating whether the affected batches have been imported to Hong Kong and is contacting the U.S. authority for further information. Preliminary investigation so far does not identify local sale of the affected batches.

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	<ul style="list-style-type: none"> Acquisition of the products through online purchase or international travel cannot be excluded. People contract <i>E. coli</i>, which is a gastro-intestinal infection, through consumption of contaminated water or undercooked and contaminated foods. Intestinal bleeding and serious complications such as hemolytic uraemic syndrome (HUS) may also develop in some people. Moreover, due to poor personal hygiene, person-to-person transmission of this pathogen is possible through oral-faecal route. <i>E. coli</i> cannot survive under high temperature and can be killed by thorough cooking. Public is advised not to eat/ taste raw dough or batter. Consumers should discard the products and not consume them. CFS will remain vigilant and monitor for any new development and take appropriate actions when necessary. Investigation by CFS is ongoing.
Additional information	NA

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