

食物事故報表 Food Incident Post



Heading	The Interstate Shellfish Sanitation Conference (ISSC) reported that the U. S. Maine's Department of Marine Resources (DMR) has recalled mussels and clams harvested in Maine due to detection of domoic acid at a level higher than the established threshold.
The incident	<p>According to ISSC, the DMR has recalled mussels and clams harvested in Maine due to detection of domoic acid at a level higher than the established threshold.</p> <p><u>Recalled products</u></p> <p>The recall applies to mussels and mahogany quahogs that were harvested or wet-stored in the Jonesport area of Maine from September 25th through September 30th , and clams that were harvested in the area from Cranberry Point, Corea to Cow Point, Roque Bluffs from September 28th through September 30th.</p> <p>Details of products being recalled is listed in the ISSC website.</p>
Source	<p>ISSC website</p> <p>http://www.issc.org/client_resources/closures/maine%20recall%20update%2010-01-2016.pdf</p>
Position of CFS	<ul style="list-style-type: none"> • Information on product distribution outside the U.S. is not available from the captioned website. CFS is contacting US authority for further information. • Acquisition of the products through online purchase or international travel cannot be excluded. • 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. • Domoic acid accumulation in seafood is a natural occurrence. Symptoms of domoic acid poisoning can occur within 15 minutes to 38 hours after eating the affected food, including

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	vomiting, abdominal cramps, diarrhea, headache and loss of short term memory.
Additional information	NA

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