食物事故報表 Food Incident Post



CFS



Food and Equipmental Epiphon Department	
Heading	The New Zealand Ministry of Primary Industries (MPI) – Public health
	warning advising the public not to collect or consume shellfish
	harvested between Akaroa Head and Gore Bay has been
	extended to northwards from Motunau Beach.
The	The MPI extended the public health warning advising the public not
incident	to collect or consume shellfish harvested between Akaroa Head
	and Gore Bay (FIP issued on 14.10.16). The warning has been
	extended northwards from Motunau Beach following further testing.
	Routine tests on shellfish samples taken from the region have shown
	levels of Diarrhetic Shellfish Poisoning (DSP) toxins above the safe
	limit of 0.16 mg/kg set by MPI.
	Affected products
	 Mussels, oysters, tuatua, pipi, toheroa, cockles, scallops,
	catseyes, kina (sea urchin) and all other bivalve shellfish should
	not be eaten.
	 Pāua, crab and crayfish may still be eaten if the gut has been completely removed prior to cooking, as toxins accumulate in
	the gut. If the gut is not removed its contents could
	contaminate the meat during the cooking process.
	Details of product being affected are listed in the MPI website.
Source	http://www.mpi.govt.nz/news-and-resources/
	media-releases/public-health-warning-extended-marine-biotoxin-in
	-shellfish/
	btto.//www.comi govt ng/trovol gnd ra ara effect/
	http://www.mpi.govt.nz/travel-and-recreation/
Position of	fishing/shellfish-biotoxin-alerts/
Position of	According to the information of MPI, this warning is related only

to the non-commercial (recreational and traditional) taking of

shellfish. Commercially harvested shellfish -sold in shops and

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supermarkets, or exported – is subject to strict water and flesh monitoring programmes by MPI.

- Acquisition of the products through online purchase or international travel cannot be excluded.
- Diarrhetic shellfish toxins (DSTs) are naturally occurring marine toxins produced by algae. Shellfish are filter feeders. Especially during or shortly after algal blooms, shellfish may accumulate DSTs reaching a level that can make people sick. The main symptoms of DSP are diarrhoea, nausea, vomiting and abdominal pain, which usually occur between 30 minutes and a few hours after consuming contaminated shellfish. Affected persons usually recover within 2-3 days.
- 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

Posted on: 28 October 2016