

食物事故報表 Food Incident Post



Heading	The New Zealand Ministry of Primary Industries (MPI) – Public health warning advising the public not to collect or consume shellfish harvested in Northland between Rarawa Beach and Cape Karikari. The warning includes the Houhora and Rangaunu Harbours.
The incident	<ul style="list-style-type: none"> ● The Ministry for Primary Industries (MPI) today issued a public health warning advising the public not to collect or consume shellfish harvested in Northland between Rarawa Beach and Cape Karikari. The warning includes the Houhora and Rangaunu Harbours. ● Routine tests on shellfish samples taken from this region have shown levels of Paralytic Shellfish Poisoning (PSP) toxins above the safe limit of 0.8 mg/kg set by MPI. Anyone eating shellfish from this area is potentially at risk of illness. ● Mussels, oysters, tuatua, pipi, toheroa, cockles, scallops, catseyes, kina (sea urchin) and all other bivalve shellfish should not be eaten. Note: cooking shellfish does not remove the toxin. ● 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.
Sources	<p>MPI website</p> <p>http://mpi.govt.nz/news-and-resources/media-releases/public-health-warning-marine-biotoxin-in-shellfish-4/</p>
Position of CFS	<ul style="list-style-type: none"> ● 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 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.

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	<ul style="list-style-type: none"> ● PSP toxins are a group of natural toxins which are usually found in bivalve shellfish. They are water-soluble, heat and acid stable. PSP toxins are produced by free-living micro-algae, upon which the shellfish feed. Bivalve shellfish such as clams, mussels, oysters, fan shells and scallops are common vehicles responsible for shellfish poisoning. The symptoms of Paralytic Shellfish Poisoning include tingling, numbness of the mouth and extremities and gastrointestinal discomfort such as vomiting and diarrhoea. Symptoms usually resolve completely within hours to 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: 12 November 2016