

食物事故報表 Food Incident Post



Heading	The U.S. Food and Drug Administration (FDA)– Recall of prepacked Smoked Mackerel (Hasa-Hasa) in US due to possible contamination with <i>Clostridium botulinum</i> .
The incident	<p>The FDA issued a notice regarding a recall of Phil-Am Smoked Mackerel (Hasa-Hasa) in US by Phil-am Trading, Inc. because the products may be contaminated with <i>Clostridium botulinum</i>.</p> <p>Product being recalled: Phil-am Smoked Mackerel (Hasa-Hasa) comes in 200 g. (7.05 oz) packs and is packaged in a clear flexible plastic pouch and is topped by a predominantly red tag affixed to the top seal which has the product's information. Its UPC code is 814487015147, and the product was distributed to stores between February and November 2016.</p> <p>Details of products being recalled are listed in the FDA website.</p>
Source	<p>FDA website http://www.fda.gov/Safety/Recalls/ucm531746.htm </p>
Position of CFS	<ul style="list-style-type: none"> Information on product distribution outside the US is not available from the FDA website. CFS is investigating whether the affected batch has been imported to Hong Kong and is contacting the U.S. authority for further information. Preliminary investigation did not identify local sale or import of the affected product. 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.

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	<ul style="list-style-type: none"> Investigation by CFS is ongoing. <i>C. botulinum</i> is a bacterium that produces heat-resistant spores which are widely distributed in the environment. When the conditions become favourable, for example in the absence of oxygen, the spores germinate, grow and excrete dangerous neurotoxins that can cause a rare but potentially fatal illness called botulism. Botulism is a rare but potentially life-threatening disease caused by a neurotoxin produced by the bacteria. Children aged over one and adults with normal gastrointestinal tract are normally resistant to colonisation by <i>Clostridium botulinum</i>. However, infants under one-year-old and immunocompromised adults, those using antimicrobials, or those with bowel abnormalities may predispose to colonisation after consuming the spores of the botulinum bacteria, which then grow in the intestine and release toxin, causing botulism (also known as intestinal botulism). Patients with intestinal botulism may present with constipation and poor feeding. Botulism is however not communicable from person to person. The disease may be life-threatening with serious complications.
Additional information	NA

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