

# 食物事故報表 Food Incident Post



<b>Heading</b>	The U.K. Food Standards Agency (FSA) – Recall of Chilled Dried Salted Common Roach in the U.K. by Monolith UK Ltd. due to botulinum toxin concerns.
<b>The incident</b>	<p>The FSA issued a notice regarding a recall of Chilled Dried Salted Common Roach in the U.K. by Monolith UK Ltd. due to botulinum toxin concerns.</p> <p>Product being recalled:</p> <ul style="list-style-type: none"> <li>● Product: Chilled Dried Salted Common Roach</li> <li>● Pack size: 200g</li> <li>● Date Code: 110010</li> <li>● Best Before dates: 19 December 2016, and 26 December 2016.</li> <li>● No other Monolith UK Ltd products are known to be affected.</li> </ul> <p>Details of products being recalled are listed in the FSA website.</p>
<b>Source</b>	<p>FSA website</p> <p><a href="https://www.food.gov.uk/news-updates/news/2016/15805/monolith-uk-ltd-is-recalling-its-chilled-dried-salted-common-roach-because-correct-controls-were-not-in-place-to-prevent-clostridium-botulinum">https://www.food.gov.uk/news-updates/news/2016/15805/monolith-uk-ltd-is-recalling-its-chilled-dried-salted-common-roach-because-correct-controls-were-not-in-place-to-prevent-clostridium-botulinum</a></p>
<b>Position of CFS</b>	<ul style="list-style-type: none"> <li>• Information on product distribution outside the UK is not available from the FSA website. CFS is investigating whether the affected batch has been imported to Hong Kong and is contacting the U.K. authority for further information. Preliminary investigation did not identify local sale or import of the affected product.</li> <li>• Acquisition of the products through online purchase or international travel cannot be excluded.</li> <li>• Consumers should discard the products and not consume them.</li> <li>• CFS will remain vigilant and monitor for any new development and take appropriate actions when necessary.</li> <li>• Investigation by CFS is ongoing.</li> </ul>

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	<ul style="list-style-type: none"> <li>• <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).</li> <li>• 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.</li> </ul>
<b>Additional information</b>	NA

Posted on: 9 December 2016