

食物事故報表 Food Incident Post



Heading	The Canadian Food Inspection Agency (CFIA) - issued a notice regarding a recall of food product in Canada due to possible <i>Vibrio parahaemolyticus</i> contamination.
The incident	CFIA issued a notice regarding a recall of food product in Canada due to possible <i>Vibrio parahaemolyticus</i> contamination. (1) Various Fanny Bay Oysters brand Oysters in Canada by Taylor Shellfish Canada ULC
Source	CFIA Website http://www.cfia-acia.agr.ca/about-the-cfia/newsroom/food-recall-warnings/complete-listing/20170906-r11704/eng/1505246230157/1505246232440
Position of CFS	<ul style="list-style-type: none"> Information on product distribution outside Canada is not available. CFS is investigating whether the affected batches have been imported to Hong Kong. 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. Public should seek medical advice if they feel sick after consuming the product concerned. <i>Vibrio parahaemolyticus</i>, often found in the marine environment and seafood, is a common bacterium that can cause food poisoning. Food poisoning caused by this pathogenic bacterium is usually associated with consumption of raw or undercooked seafood (in particular shellfish); or improperly handled food that is cross contaminated with the bacteria. Common symptoms

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	include diarrhoea, vomiting, mild fever and abdominal pain which usually occur within one to two days upon consumption of contaminated food. Recovery is usually within a few days. Nonetheless, children, the elderly, pregnant women and those with a weaker immune system are more likely to develop severe symptoms.
Additional information	NA

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