

食物事故報表 Food Incident Post



Heading	<p>The New Zealand Ministry of Primary Industries (MPI) – Extended public health warning against collecting/consuming shellfish harvested from the Taranaki/Waikato region (Update).</p>
The incident	<p>The MPI extended a public health warning against collecting/ consuming shellfish harvested from the Taranaki/ Waikato region due to possible contamination of Paralytic Shellfish Poisoning (PSP) toxin. The affected area now includes Taranaki/ Waikato coastline from Oakura north to the mouth of Raglan Harbour.</p> <p>Routine tests on shellfish samples taken from this region have detected Paralytic Shellfish Poisoning (PSP) toxins at levels of concern.</p> <p>Affected products</p> <ul style="list-style-type: none"> ● 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. <p>Details of product being affected are listed in the MPI website.</p>
Source	<p>MPI website</p> <p>http://www.mpi.govt.nz/news-and-resources/media-releases/shellfish-biotoxin-alert-taranaki-coastline-2/</p> <p>http://www.mpi.govt.nz/travel-and-recreation/fishing/shellfish-biotoxin-alerts/</p>

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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.• Paralytic Shellfish Poisoning (PSP) toxin can cause symptoms such as numbness of mouth and limbs and gastrointestinal discomfort. In severe cases, paralysis with respiratory arrest and even death may occur. This natural toxin is sometimes found in bi-valve shellfish. It is heat-stable and cannot be destroyed through cooking.• 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

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