

Raw oysters and food safety

Trade Consultation Forum
10 December 2014

Background

- ✿ Oysters feed by filtering a large volume of seawater.
- ✿ Pathogens (such as norovirus and *Vibrio parahaemolyticus*), chemical contaminants or natural toxins can accumulate in them if they are grown in or harvested from contaminated water.
- ✿ Consumption of raw oysters contaminated with pathogens may cause food poisoning, affecting our health.



Advice to the trade (1)

- ✿ All oysters should be obtained from reliable sources with health certificates issued by relevant authority of the exporting countries.
- ✿ Selling oysters for raw consumption requires permission in writing/endorsement from the Director of Food and Environmental Hygiene.

Advice to the trade (2)

- ✿ Efforts should be made to source oysters that were grown in and harvested from areas of clean water.
- ✿ Trade should aware that there is no effective measure that can completely eliminate the risk of norovirus in raw oysters.
 - ✦ Health certificate examples – testing of bacteria but NOT virus

Original ☒ Duplicate ☐ Certificat n° FR 29.14.007156 QR

Ministère de l'Agriculture, de l'Alimentation, de la Pêche, de la Ruralité et de l'Aménagement du Territoire

CERTIFICAT SANITAIRE POUR L'EXPORTATION DE PRODUITS DE LA PÊCHE DE FRANCE VERS HONG KONG
HEALTH CERTIFICATE FOR AQUATIC PRODUCTS INTENDED FOR EXPORT FROM FRANCE TO HONG KONG

Pays exportateur / Country of dispatch: FRANCE
Autorité compétente (1) / Competent authority: (1) Direction Générale de l'Alimentation / General Directorate for Food

I. IDENTIFICATION DES PRODUITS DE LA PÊCHE / DETAILS IDENTIFYING THE AQUATIC PRODUCTS
Produit / Commodity name: HUITRES & COQUILLAGES
Espèce (détermination scientifique) / Species (scientific name): CRASSOSTREA GIGAS - OSTREA EDULE

Lieu d'origine / Place of origin: voir zone
Aire de capture / Catch Area: voir avarie
Sauvage ou d'aquaculture / wild or aquaculture: BLEVAGE
Présentation (2) ou type de traitement (3) State (2) or type of processing (3): VIVANT
Type d'emballage / Type of packaging: CANNES
Nombre de colis / Number of packages: 37
Poids net / Net weight: 200.25 kg
Date de fabrication / Date of production: 26/11/2014
Température d'entreposage et de transport / Temperature required during storage and transport: 4° - 5 °C
Identification des colis / Identifying marks of packages: 135 HUITRES CADORET
Numéro de colis / Serial number: 1351

II. ORIGINE DES PRODUITS DE LA PÊCHE / ORIGIN OF AQUATIC PRODUCTS
Nom(s), adresse(s) et numéro(s) d'établissement de (s) l'établissement(s) de préparation ou de transformation autorisé(s) à exporter par l'autorité compétente / Name(s), address(es) and number(s) of preparation (s) or processing establishment(s) authorized for export by the competent authority:
voir annexe

III. DESTINATION DES PRODUITS DE LA PÊCHE / DESTINATION OF AQUATIC PRODUCTS
Les produits de la pêche sont expédiés de / The aquatic products are to be dispatched from:
Lieu d'expédition / Place of dispatch: ICD: SUR B21 CN
A / To: HONG KONG
(pays et lieu de destination / country and place of destination)

par les moyens de transport suivants (4) / by the following means of transport (4): CANNON - AIR (truck + air)

Nom et adresse de l'expéditeur / Name and address of consignor: SAS LES FRUITES CADORET
14, PORT NEUVE - 29140 REC BUIR HÉLON - BRETAGNE - FRANCE - FR 2923450916
Nom et adresse du destinataire / Name and address of consignee: JOHNSON KUTING HONG KONG LIMITED.

Original ☒ Duplicate ☐ Certificat n° FR 29.14.007156 QR

IV. ATTESTATION SANITAIRE / HEALTH ATTESTATION

Je soussigné, vétérinaire officiel, certifie que / The undersigned, official inspector, hereby certifies that:

- Les produits de la pêche décrits ci-dessus proviennent d'établissements agréés par l'autorité compétente ; / The above aquatic products come from the establishment approved by the competent authority;
- Les produits ont été manipulés, préparés ou produits, conditionnés, entreposés et transportés dans des conditions sanitaires appropriées, sous la supervision de l'autorité compétente, dans le respect des dispositions du code d'usage pour les poissons et les produits de la pêche du Codex alimentarius / The aquatic products described above have been handled, prepared or produced, packed, stored and transported under sanitary conditions and under supervision by the competent authority, in accordance with the requirements laid down in Codex alimentarius Code of Practice for fish and fishery products;
- Les produits ont été inspectés par l'autorité compétente, conformément aux réglementations européennes et hongkongaises applicables, et aucun germe pathogène, substance toxique ou substance indésirable n'ont été mis en évidence / The aquatic products were inspected and quarantined by the competent authority, in accordance with the relevant European and Hong Kong regulations, and no pathogenic bacteria, harmful or foreign substances were found;
- Les produits sont conformes aux règles sanitaires et vétérinaires et sont propres à la consommation humaine / The aquatic products meet veterinary and sanitary requirements and are fit for human consumption.

Fait à / Done at QUIMPER, le / on 26 / 11 / 2014

(lieu / place) (date / date)

Cochez officiel officiel stamp

Le Chef du service vétérinaire
en charge / The Head of the
Inspector of the service
(signature du vétérinaire officiel / Signature of official veterinarian)
Vétérinaire DUBOIS

Example of health certificate
- France

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- Les produits ont été manipulés, préparés ou produits, conditionnés, entreposés et transportés dans des conditions sanitaires appropriées, sous la supervision de l'autorité compétente, dans le respect des dispositions du code d'usage pour les poissons et les produits de la pêche du Codex alimentarius / The aquatic products described above have been handled, prepared or produced, packed, stored and transported under sanitary conditions and under supervision by the competent authority, in accordance with the requirements laid down in Codex alimentarius Code of Practice for fish and fishery products;**
- Les produits ont été inspectés par l'autorité compétente, conformément aux réglementations européennes et hongkongaises applicables, et aucun germe pathogène, substance toxique ou substance indésirable n'ont été mis en évidence / The aquatic products were inspected and quarantined by the competent authority, in accordance with the relevant European and Hong Kong regulations, and no pathogenic bacteria, harmful or foreign substances were found;**
- Les produits sont conformes aux règles sanitaires et vétérinaires et sont propres à la consommation humaine / The aquatic products meet veterinary and sanitary requirements and are fit for human consumption.**



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STATE OF WASHINGTON
DEPARTMENT OF HEALTH
OFFICE OF SHELLFISH AND WATER PROTECTION
PO Box 47824, Olympia, Washington 98504-7824
(360)236-3330 TDD Relay Services 1-800-833-6388

STATEMENT OF LICENSURE AND CERTIFICATION


Exported By: PENNY COVE SHELLFISH LLC 106 NORTH SHERMAN ROAD COUPEVILLE, WA 98239 USA	Cert#: WA-0337-SS	Consigned to: Chitic Food Company Ltd. Rm E 107, Derrick Industrial Bldg 51 Wong Chok Hang Rd. Hong Kong, Hong Kong	Final Destination: Hong Kong
Shipped Via: Air	Port of Embarkation: Seattle	Port of Debarkation: Hong Kong	
Identifying Marks: LIVE SHELLFISH - PERISHABLE - KEEP IN COOLER	Total Containers: 4 cases	Total Marked Weight: 113.0kgs	
Product Mussels Clams Pacific Oyster	Class, Type, State Live Live Live	Count Lot Weight 4 cases/113.0kgs	Label/Brand

The above named exporter hereby certifies through its undersigned authorized agent that this product was harvested from the following growing area(s) which was/were open for commercial harvest on the date(s) indicated and that the product has not been treated with chemical preservatives or other additives, as shown in block.

Product Mussels Clams Pacific Oyster	Growing Area Perry Cove Perry Cove Perry Cove	Harvester Cert# WA-0337-SS WA-0337-SS WA-0337-SS	Date of Harvest 11/27/2014 11/27/2014 11/27/2014
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SIGNATURE OF AUTHORIZED AGENT: _____ DATE: 11-28-14
(Must be signed by Authorized Agent on or after date of harvest.)

The Facility/License named herein has been inspected by the Washington Department of Health and found to be in compliance with the laws of the State of Washington and with national guidelines established by the US Food and Drug Administration to assure that shellfish products are handled in a sanitary and hygienic manner. Goods processed by this Facility/License are a product of USA and safe for human consumption.

BY: 
Office of Shellfish
and Water Protection

DATE: 11/8/2014

The products do not contain harmful levels of heavy metals in accordance with international standards.
Live bivalve molluscan shellfish do not contain harmful levels of marine biotoxins in accordance with international standards.
The products do not contain harmful levels of bacteria in accordance with international standards.
All used certificates must be kept on file in the company's records for three years. Any certificate(s) not used must be marked "Void - did not ship" and kept on file in the export company's records for three years.

BY: 
Washington State Department of
Health
and Water Protection

DATE: 11/4/2014

The products do not contain harmful levels of heavy metals in accordance with international standards.
Live bivalve molluscan shellfish do not contain harmful levels of marine biotoxins in accordance with international standards.
The products do not contain harmful levels of bacteria in accordance with international standards.
All used certificates must be kept on file in the company's records for three years. Any certificate(s) not used must be marked "Void - did not ship" and kept on file in the export company's records for three years.

Example of health certificate
- USA

Advice to the public (1)

- ✿ Susceptible populations (the elderly, young children, pregnant women and people with weakened immune systems or liver diseases) should avoid taking raw oysters.
- ✿ Eating raw oysters carries inherent food safety risk. To minimise the impact on health, raw oysters should only be consumed in or obtained from reliable licensed premises.

Advice to the public (2)

- ✿ Do not eat oysters raw if they are intended for consumption only after cooking.
- ✿ Check with the shop whether the oysters are accompanied by health certificates issued by competent authorities from their places of origin.
- ✿ Keep raw oysters at 4°C or below during transportation and storage.

Thank you