

# 供生吃的蠔與食物安全

業界諮詢論壇

2017年1月6日

# 蠔








蠔以過濾大量海水的方式進食。



如果養蠔或採蠔的水域水質帶有**病原體**、**化學污染物**或**天然毒素**，這些物質便會在蠔的體內積聚。若消費者進食受污染的蠔，很容易病從口入。






# 蠔的潛在危害

潛在危害	例子
病原體	 病毒（例如：諾如病毒、甲型及戊型肝炎病毒）  細菌（例如：副溶血性弧菌、霍亂弧菌（O1 和 O139 型）、創傷弧菌）
化學污染物	 重金屬（例如：鎘、鉛）  持久性有機污染物
天然毒素	 海洋生物毒素（例如：麻痺性貝類毒素）


# 本地與進食生蠔有關的食物中毒個案 (2014-2016\*)

## 衛生署衛生防護中心

-  18宗與進食生蠔有關的確診諾如病毒食物中毒個案
-  兩宗與進食生蠔有關的確診副溶血性弧菌食物中毒個案
-  共影響82人

# 歐盟活雙殼貝類軟體動物生產地區的分類

《歐洲委員會規例》第854/2004號\*

 產區按受糞便污染的程度分為三級

級別	
A級	採自此級別產區的活雙殼貝類軟體動物可供人直接食用
B級	採自此級別產區的活雙殼貝類軟體動物必須經過淨化處理或暫養並符合相關衛生標準後才可在市場出售供人食用
C級	採自此級別產區的活雙殼貝類軟體動物必須經過長時間的暫養並符合相關衛生標準後才可在市場出售

\*Commission Regulation (EU) 2015/2285 of 8 December 2015 amending Annex II to Regulation (EC) No 854/2004 of the European Parliament and of the Council laying down specific rules for the organisation of official controls on products of animals origin intended for human consumption as regards certain requirements for live bivalve molluscs, echinoderms, tunicates and marine gastropods and Annex I to Regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs

# 給業界的快速警報例子







2

Date 日期: 2 March 2016	Case no. 檔號: 2 March 2016 -1
Total No. of Pages (including this copy) 總頁數(連本頁): 2	
<p align="center"><b>RAPID ALERT</b> 快速警報</p> <p align="center">Import and sale of raw oysters harvested from Growing Area "Penn Cove" at Washington State, the United States (US) prohibited immediately 食安中心即時禁止美國華盛頓州Penn Cove養殖區出產的生蠔進口及在港出售</p>	
Source of Information: 資料來源:	Centre for Food Safety (CFS) 食物安全中心
Name of Affected Product: 問題食品名稱:	Raw Oysters 生蠔
Durability Indication/ Lot Code 食用期/批次:	N/A 不適用
Barcode/GTIN/UPC/EAN: 條碼:	N/A 不適用
Name and Address of Manufacturer/Distributor: 製造商/分銷商名稱及地址:	<p>CFS announced on March 2 that the import into and sale within Hong Kong of raw oysters harvested in Growing Area "Penn Cove" at Washington State, US has been prohibited with immediate effect. The CFS was notified by the Centre for Health Protection of the Department of Health of a food poisoning case which involved consumption of raw oysters at a restaurant in Causeway Bay. The stool specimen of one of the affected persons tested positive for norovirus upon laboratory testing. The CFS has conducted follow-up investigation at the restaurant concerned and its food supplier. Investigation showed that no remaining stock of the affected batch of raw oysters was found on both premises. According to the information provided by the food supplier concerned, the affected raw oysters were harvested in Penn Cove, Washington State, US. For the sake of prudence, the CFS has immediately banned the import into and sale within Hong Kong of all raw oysters harvested from the area.</p> <p>Importers importing raw oysters from US should ask the exporters of US to provide official documentary proof on the place of origin (growing area) to facilitate identification and release of consignments of unaffected raw oysters.</p> <p>食安中心在三月二日公布, 即時禁止美國華盛頓州Penn Cove養殖區生產的生蠔進口及在港出售。食安中心接獲衛生署衛生防護中心通報一宗食物中毒個案, 個案涉及人士曾於銅鑼灣一間食肆進食生蠔, 而其中一人的糞便樣本經化驗後證實對諾如病毒呈陽性反應。中心已派員到涉事的食肆及其食品供應商跟進調查, 調查顯示該食肆及其食品供應商均已無受影響批次生蠔的存貨。根據有關食品供應商提交的資料, 涉事生蠔產自美國華盛頓州Penn Cove。為審慎起見, 中心即時禁止該區生產的生蠔進口</p>

	<p>及在港出售。</p> <p>從美國進口生蠔的進口商應向美國的出口商要求提供官方文件, 證明有關生蠔的原產地(養殖區), 以便識別及放行不受影響的生蠔。</p>
Advice to Trade: 給業界的建議:	<ol style="list-style-type: none"> <li>1) Avoid selling or serving the products concerned. 不要出售或使用上述食物。</li> <li>2) Contact Centre for Food Safety <b>immediately</b> at 2116 8254 (office hours) or 9867 8401 (non-office hours), if the product(s) concern is/are available. Sale of food unfit for human consumption in Hong Kong is an offence. 如有上述食品, 請立即致電 2116 8254 (辦公時間) or 9867 8401 (非辦公時間) 與食物安全中心聯絡。任何人士在香港出售不適宜供人食用的食物, 均屬違法。</li> <li>3) Please take necessary actions to ensure all products for sale are fit for human consumption and complying with relevant standards. 請採取所需行動, 以確保出售的所有食品適宜供人食用, 並符合有關標準。</li> <li>4) Check relevant website(s) for latest information. 請瀏覽有關網頁, 以便取得最新的資訊。</li> <li>5) Contact Centre for Food Safety via the above telephone no., if there are any enquiries. 如有任何查詢, 請致電上述電話與食物安全中心聯絡。</li> </ol>
Further Information: 更多資料:	<p>Related press release could be accessed at the following webpage of the CFS: <a href="http://www.info.gov.hk/gia/general/201603/02/P201603020876.htm">http://www.info.gov.hk/gia/general/201603/02/P201603020876.htm</a> 有關之新聞公報可瀏覽以下食物安全中心網頁: <a href="http://www.info.gov.hk/gia/general/201603/02/P201603020873.htm">http://www.info.gov.hk/gia/general/201603/02/P201603020873.htm</a></p>

# 給業界的建議

-  出售供不經烹煮而食用的蠔須獲得食物環境衛生署署長的書面許可／批准。
-  採購在潔淨水域生長和捕撈的蠔。
-  按照《食物安全條例》(第612章)的規定備存紀錄，確保可追溯來源。
-  蠔應購自可靠的供應商，並須附有原產地有關當局簽發的衛生證明書。



# 衛生證明書的例子 — 法國

Original ☒ Duplicata ☐ Certificat n° / Certificate n°: [redacted]

Nombre total de duplicatas délivrés / Total number of copies issued

  
Liberté • Égalité • Fraternité  
RÉPUBLIQUE FRANÇAISE

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 <sup>(1)</sup> / Competent authority <sup>(1)</sup> 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 creuses - gigas oysters - Huitres plates - flat oysters

Espèce (dénomination scientifique) / Species (scientific name): Crassostrea gigas - Ostrea edulis

Lieu d'origine / Place of origin: Lannilis

Aire de capture / Catch Area: Atlantique Nord Est

Sauvage ou d'aquaculture / wild or aquaculture : Sauvage - aquaculture - wild - aquaculture

Présentation <sup>(2)</sup> ou type de traitement <sup>(1)</sup> / State <sup>(2)</sup> or type of processing <sup>(1)</sup>: animaux vivants - alive animals

Type d'emballage / Type of packaging: [handwritten: 500 kg]

Nombre de colis / Number of packages: 5

Poids net / Net weight: 32 kg

Original ☒ Duplicata ☐ Certificat n° / Certificate n°: [redacted]

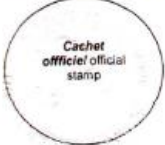
**IV. ATTESTATION SANITAIRE / HEALTH ATTESTATION**


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 hongkongaise 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 [handwritten: Brest] le / on 08 / 03 / 2016

(lieu/place) (date/date)

 Cachet officiel official stamp

 Dr Loïc GUYÉT  
Inspecteur de la Santé Publique  
Vétérinaire


(signature du vétérinaire officiel / Signature of official veterinarian)

**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 hongkongaise 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.**



# 衛生證明書的例子 — 美國



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

For Office Use Only  
Tracking Number: 201600007

## STATEMENT OF LICENSURE AND CERTIFICATION

<b>Exported By:</b> BEN'S OYSTERS & SEAFOOD 10000 10TH AVE NW SEASIDE, WA 98148 USA		<b>Cert#:</b> WA-0000-SS		<b>Consigned to:</b> GOLDEN HILL RESTAURANT 10000 10TH AVE NW SEASIDE, WA 98148 HONG KONG		<b>Final Destination:</b> Hong Kong	
<b>Shipped Via:</b> Air		<b>Port of Embarkation:</b> Seattle		<b>Port of Debarkation:</b> Hong Kong			
<b>Identifying Marks:</b> LIVE SHELLFISH - PERISHABLE - KEEP IN COOLER		<b>Total Containers:</b> 10 CASES		<b>Total Marked Weight:</b> 232.0 KG			
<b>Product</b> Pacific Oyster	<b>Class, Type, Style</b> Live	<b>Count Lot Weight</b> 10 CS 232.0 KG		<b>Labels/Brand</b>			

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 injurious to health.

<b>Product</b> Pacific Oyster	<b>Growing Area</b> Penn Cove	<b>Harvester Cert#</b> WA-0000-SS	<b>Date of Harvest</b> 02/18/2016
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


SIGNATURE OF AUTHORIZED AGENT: Ray V... DATE: 2-19-2016  
(Must be signed by Authorized Agent on or after date of harvest.)

*The Facility/Licensee 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/Licensee are a product of USA and safe for human consumption.*





DATE: 2/2/2016

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.

# 給市民的建議 (1)

-  食用生蠔存在固有的食物中毒風險。
-  高風險人士(例如長者、幼童、孕婦和免疫力較弱的人)應避免進食生蠔。
-  保持均衡飲食，避免過量進食蠔，才不致因偏食某幾類食物而過量攝入這些食物所含的化學污染物或天然毒素。

## 給市民的建議 (2)

-  **切勿**生吃只供熟食(即須烹煮)的蠔隻; 必須徹底煮熟才可進食。
-  進食生蠔時蘸辣醬、檸檬汁、醋，或配以酒精，都**不能**殺死蠔裡的病原體。只有把蠔徹底煮熟才能消滅病原體。
-  為減低風險，無論是進食還是購買生蠔，都應光顧可靠的持牌店鋪。
-  購買前，應向店員了解蠔隻是否附有原產地有關當局簽發的衛生證明書。

# 完

## 謝謝