

Oysters for Raw Consumption and Food Safety

Trade Consultation Forum
6th January 2017

Oysters








Oysters feed by filtering large volumes of water from their surrounding environment.



If they are grown and harvested from water containing **pathogens**, **chemical contaminants** or **natural toxins**, these substances may accumulate in the oysters and pose significant health risks to consumers.






Potential Hazards Associated with Oysters

Potential Hazards	Example(s)
Pathogens	 Viruses (e.g. norovirus and Hepatitis A & E viruses)  Bacteria (e.g. <i>Vibrio parahaemolyticus</i> , <i>Vibrio cholerae</i> (O1 and O139) and <i>Vibrio vulnificus</i>)
Chemical Contaminants	 Heavy metals (e.g. cadmium and lead)  Persistent Organic Pollutants (POPs)
Natural Toxins	 Marine biotoxins (e.g. Paralytic Shellfish Poisoning (PSP) toxins)

Food Poisoning Cases Linked to Consumption of Raw Oysters in Our Locality (2014-2016*)

Centre for Health Protection of Department of Health


-  18 confirmed norovirus food poisoning cases
-  2 confirmed *Vibrio parahaemolyticus* food poisoning cases
-  Affecting a total of 82 people

Classification of Production Areas of Live Bivalve Molluscs in EU

Regulation (EC) No 854/2004*

- Areas are classified into three classes according to the level of faecal contamination

Classes	
Class A	Areas from which live bivalve molluscs may be collected for direct human consumption
Class B	Areas from which live bivalve molluscs may be collected, but placed on the market for human consumption only after treatment in a purification centre or after relaying so as to meet the health standards
Class C	Areas from which live bivalve molluscs may be collected but placed on the market only after relaying over a long period so as to meet the health standards

 *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

Example of Rapid Alert to Trade



食物環境衛生署
Food and Environmental
Hygiene Department







食物安全中心
Centre for Food Safety

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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">RAPID ALERT 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"> 1) Avoid selling or serving the products concerned. 不要出售或使用上述食物。 2) Contact Centre for Food Safety <u>immediately</u> 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。 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。 4) Check relevant website(s) for latest information. 請瀏覽有關網頁，以便取得最新的資訊。 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。
Further Information: 更多資料:	<p>Related press release could be accessed at the following webpage of the CFS: http://www.info.gov.hk/gia/general/201603/02/P201603020876.htm 有關之新聞公報可瀏覽以下食物安全中心網頁: http://www.info.gov.hk/gia/general/201603/02/P201603020873.htm</p>

Advice to Trade

-  Selling oyster to be eaten in raw state requires permission in writing/endorsement from the Director of Food and Environmental Hygiene.
-  Source oysters that are grown in and harvested from areas of clean water.
-  Transaction records should be kept to ensure traceability as required by the Food Safety Ordinance (**Cap 612**).
-  Obtain oysters from reliable sources with **health certificates** issued by the relevant authority of the exporting country.

Example of Health Certificate – France

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

Nombre total de duplicatas délivrés/Total number of copies issue


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 ⁽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 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 ⁽²⁾ ou type de traitement ⁽¹⁾ / State ⁽²⁾ or type of processing ⁽¹⁾: 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]

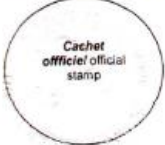
IV. ATTESTATION SANITAIRE / HEALTH ATTESTATION

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)




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.

Example of Health Certificate – USA



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

Exported By: BENEFIT SHELLFISH FLEET 16000 1ST AVE SE SUITE 100 SEASIDE, WA 98148 USA		Cert#: WA-0000-SS		Consigned to: GOLDEN STATE COMPANY 10000 1ST AVE SE SUITE 100 SEASIDE, WA 98148 USA		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: 10 CASES		Total Marked Weight: 232.0 KG			
Product Pacific Oyster	Class, Type, Style Live	Count Lot Weight 10 CS 232.0 KG		Labels/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 injurious to health.

Product Pacific Oyster	Growing Area Penn Cove	Harvester Cert# WA-0000-SS	Date of Harvest 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.

Advice to Public (1)

-  Eating raw oysters carries inherent food safety risks.
-  Susceptible populations (e.g. the elderly, young children, pregnant women and people with weakened immune systems) should avoid eating raw oysters.
-  Maintain a balanced diet and avoid overindulgence in oysters for minimising the excessive exposure of chemical contaminants or natural toxins from a small range of food items.

Advice to Public (2)



For oysters intended for consumption after cooking, **never** eat them raw. Make sure the oysters are cooked properly before consumption.



Eating raw oysters with hot sauce, lemon juice, vinegar or alcohol does **not** kill pathogens – only thorough cooking can destroy them.



To reduce risk, raw oysters should only be consumed in or obtained from reliable licensed premises.



Check with the shop whether the oysters are accompanied by health certificates issued by competent authorities from their places of origin.

END

Thank you