

本小冊子大意

Key Points to Note

- 進食生蠔存有風險。
- 以水存養生蠔，微生物可在鹹水缸中傳播和繁殖，損害生蠔的食物安全及品質。此外，用於存養的水也可成為污染的來源。
- 以水存養的生蠔未必獲生蠔出口國當局認可為適宜供人食用。
- Consuming raw oysters has an inherent risk.
- Wet storage allows micro-organisms to spread and replicate in the saltwater tank, compromising the food safety and quality of raw oysters. Also, water for wet storage can be a source of contamination.
- Raw oysters undergoing wet storage may not be recognised by authorities of oyster-exporting countries as fit for human consumption.

給業界的建議

- 不要把生蠔重新浸入水中存養，此舉會破壞蠔的品質及安全。
- 業界應向可靠的供應商採購附有相應衛生證明書的生蠔，並在來貨後加以核實，確保全部附有可供從採收到**銷售追蹤蠔隻的標籤**。
- 收到付運的生蠔時，應確保其溫度符合要求(**即攝氏4度或以下**)，並立即放入攝氏0度至4度的冷凍櫃中暫存。

Advice to Trade

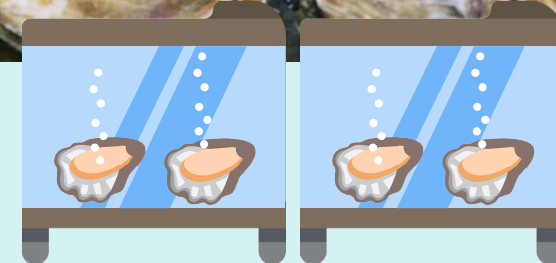
- **Do not re-immers raw oysters**, which can ruin the quality and safety of the products.
- Traders should purchase raw oysters from reliable sources with the corresponding health certificate. Verify stocks and make sure they are all **attached with a shellfish tag that allows tracking of products from harvest to consumers**.
- When receiving orders, make sure the temperature of the shipment is satisfactory (**i.e. at or below 4°C**) and immediately place it into a cooler at 0°C-4°C for temporary storage.



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食物環境衛生署
食物安全中心出版

Published by the Centre for Food Safety,
Food and Environmental Hygiene Department
(12/2021)



以水存養進口 生蠔是否適當？

Is Wet Storage of Imported
Raw Oysters Appropriate?

 食物環境衛生署
Food and Environmental
Hygiene Department

 食物安全中心
Centre for Food Safety



生蠔是高風險食品，容易受副溶血性弧菌和諾如病毒等致病微生物污染，引致食物中毒。

在本地由未經烹煮的蠔所引致的食源性疾病個案中，有個別進口商把待售的進口生蠔重新浸入鹹水缸中存養。雖然原意是為了延長蠔的保質期，但這種暫存的方法卻會構成食安隱患。

Oysters are high-risk foods. They are easily contaminated by microorganisms such as *Vibrio parahaemolyticus* and norovirus, which can lead to food poisoning.

While the shellfish, often served uncooked, continues to appear in the records of local foodborne disease outbreaks, some importers re-immersed imported raw oysters into saltwater tanks before sale. With the intention of extending shelf-life of the shellfish, such temporary storage method may otherwise pose food safety risks to consumers.



以水存養有機會令生蠔受到污染
Wet storage poses contamination risks on raw oysters

以水存養的問題

以水存養是指把活生的蠔浸入水中或透過大量灑水來暫存。食品法典委員會在《魚類及魚類製品操作規範》中訂明，活生的雙殼貝類軟體動物在包裝和離開分銷中心後，不得重新浸入水中或以水噴灑。

重新浸入水中會破壞生蠔的最終品質：

- 鹹水缸的水溫通常不足以低至可抑制細菌生長；
- 不同批次的生蠔混置於同一水缸中，也會造成生蠔之間交叉污染。

與其延長生蠔的保質期，業界應把擬供直接食用的生蠔保存於受控制、不間斷的冷鏈中，並盡可能縮短貯存時間，以確保可安全食用。

Problems with Wet Storage

Wet storage refers to the practice of storing live shellfish temporarily by submerging them under water or heavy spraying. In its Code of Practice for Fish and Fishery Products, the Codex Alimentarius specifies that live bivalve molluscs must not be re-immersed in or sprayed with water after they have been packaged and left the distribution centre.

Re-immersion can ruin the end-product specifications of raw oysters:

- The temperature of the saltwater tank is usually not low enough to suppress bacterial growth
- Mixing of raw oysters from different batches in the same water tank facilitates cross-contamination between shellstocks.

Instead of prolonging the shelf-life of oysters intended for direct consumption, traders should store them at a controlled, uninterrupted cold chain for the shortest time possible to secure food safety.

符合要求以確保食物安全

以水存養進口生蠔並不符合國際要求。不少生蠔出口國的食物主管當局均反對生蠔出口後以水存養，歐盟則禁止在包裝後把生蠔重新浸入水中存養。

本港方面，食物環境衛生署在受限制食物售賣許可證的持證條件中訂明，供生吃的蠔必須保持於攝氏0度至4度之間的溫度。因此，把生蠔存放於較高的溫度即屬違反上述條件，並可能會影響許可證／牌照的有效性。此外，以水存養會損害生蠔的品質，以致可能不符衛生證明書所確認的食物標準，並且未必獲出口國當局認可為適宜供人食用。為了保障市民健康及生蠔的品質，業界應遵守這些規定。

Fulfilling Requirements to Secure Food Safety

Wet storage of imported raw oysters is not in line with the international requirements. Some food authorities of oyster-exporting countries are against wet storage of oysters after export. In the European Union, re-immersion of oysters following packaging is prohibited.

In Hong Kong, it is a licensing condition of the restricted food permit issued by the Food and Environmental Hygiene Department that oysters to be eaten in raw state shall be kept at a temperature between 0°C and 4°C. Hence, keeping oysters at higher temperature will breach the aforesaid condition and may affect the validity of permits/licences. Furthermore, wet storage could tamper the quality of raw oysters to the extent that such quality may not be comparable with the food standards endorsed by the health certificate and recognised by the authorities of exporting countries as fit for human consumption. For the sake of public health and the quality of raw oysters, traders should observe these rules.