

食物事故報表 Food Incident Post



Heading	The Food Safety and Inspection Service (FSIS) of the United States Department of Agriculture (USDA) - California Wholesale Store Recalls Rotisserie Chicken Products Due to Possible <i>Salmonella</i> Heidelberg Contamination
The incident	FSIS issued a notice regarding a recall of certain "Kirkland Signature Foster Farms" rotisserie chickens, "Kirkland Farm" rotisserie chicken soup, rotisserie chicken leg quarters and rotisserie chicken salad by Costco's El Camino Real Store in California because the products may be contaminated with a strain of <i>Salmonella</i> Heidelberg.
Source	http://www.fsis.usda.gov/wps/portal/fsis/topics/recalls-and-public-health-alerts/recall-case-archive/archive/2013/recall-058-2013-release
Position of CFS	<ul style="list-style-type: none"> • According to the FSIS, the affected products have been distributed in certain regions of the U.S. Information on product distribution outside the U.S. is not available from the FSIS website. • The local trade has been alerted. • Acquisition of the products through online purchase or international travel cannot be excluded. • <i>Salmonella</i> infection may cause fever and gastrointestinal upset such as abdominal pain and diarrhoea. People with lowered immunity such as infants and the elderly could present with more severe and even life-threatening infection. • 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
Additional information	http://www.cfs.gov.hk/english/consumer_zone/foodsafety_bh_Salmonella.html

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