

# 食物事故報表 Food Incident Post



<b>Heading</b>	The U.S. Food and Drug Administration (FDA)– Recall of four goat cheeses in the U.S.A. by Apple Tree Goat Dairy due to possible contamination with <i>Listeria monocytogenes</i> .
<b>The incident</b>	<p>The FDA issued a notice regarding a recall of four goat cheeses in the U.S.A. by Apple Tree Goat Dairy due to possible contamination with <i>Listeria monocytogenes</i>.</p> <p>Products being recalled:</p> <ul style="list-style-type: none"> <li>• Feta cheese aged 60 days lot #836</li> <li>• Gouda Cheese aged 60 days Lot #426</li> <li>• Pasturized chevre Lot #816, in 5 lb. or 8 oz.</li> <li>• French Herb Chevre Lot #736 in 8 oz. Or 5 lb</li> </ul> <p>Details of products being recalled are listed in the FDA website.</p>
<b>Source</b>	<p>FDA website</p> <p><a href="http://www.fda.gov/Safety/Recalls/ucm521592.htm">http://www.fda.gov/Safety/Recalls/ucm521592.htm</a></p>
<b>Position of CFS</b>	<ul style="list-style-type: none"> <li>• Information on product distribution outside the U.S. is not available from the FDA website. CFS is investigating whether the affected batch has been imported to Hong Kong and is contacting the U.S. authority for further information.</li> <li>• Acquisition of the products through online purchase or international travel cannot be excluded.</li> <li>• Consumers should discard the products and not consume them.</li> <li>• CFS will remain vigilant and monitor for any new development and take appropriate actions when necessary.</li> <li>• Investigation by CFS is ongoing.</li> <li>• Listeriosis is usually caused by eating food contaminated with <i>Listeria</i> which can be easily destroyed by cooking but can survive and multiply at refrigerator temperatures. Severe</li> </ul>

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	complications may occur, such as septicaemia, meningitis or even death in newborns, elderly and those with weaker immune systems; and miscarriages during pregnancy.
<b>Additional information</b>	NA

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