

# 食物事故報表 Food Incident Post



<b>Heading</b>	The U.S. Food and Drug Administration (FDA) – Recall of certain lots of frozen strawberries in the U.S. by the International Company for Agricultural Production & Processing (ICAPP) in response to a related outbreak of hepatitis A illness.
<b>The incident</b>	<p>The U.S. Food and Drug Administration (FDA) issued a notice regarding a recall of certain lots of frozen strawberries in the U.S. by the International Company for Agricultural Production &amp; Processing (ICAPP) in response to a related outbreak of hepatitis A illness.</p> <p>ICAPP has decided to recall all frozen strawberries that it has imported into the U.S. since January 1, 2016 out of an abundance of caution.</p> <p>Details of the products being recalled are listed in the FDA website.</p>
<b>Source</b>	<p>The FDA website</p> <p><a href="http://www.fda.gov/Safety/Recalls/ucm527273.htm">http://www.fda.gov/Safety/Recalls/ucm527273.htm</a></p> <p><a href="http://www.fda.gov/Food/RecallsOutbreaksEmergencies/Outbreaks/ucm518775.htm">http://www.fda.gov/Food/RecallsOutbreaksEmergencies/Outbreaks/ucm518775.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 product has been imported to Hong Kong and is contacting the U.S. authority for further information. Preliminary investigation so far does not identify local sale of the affected product.</li> <li>• Acquisition of the products through online purchase or international travel cannot be excluded.</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>• <i>Hepatitis A</i> is caused by hepatitis A virus (HAV) leading to inflammation of the liver cells. In some places, outbreaks have</li> </ul>

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been associated with the consumption of contaminated raw/ inadequately cooked shellfish (e.g. oysters) or fresh produce (e.g. berry fruits). HAV can be transmitted via contaminated food, water or environmental objects, and through direct or indirect person-to-person contact. Furthermore, cross contamination and poor personal hygiene of food handlers may contribute to the spread of HAV.

- Foodborne hepatitis A infection could be prevented effectively by practising the " Five Keys to Food Safety ". The public and the trade are advised to maintain proper hygiene personally and during food preparation to prevent cross contamination, and to obtain food ingredients from reliable sources. Wash fruits with potable water before consumption to reduce the risk of hepatitis A infection. Thorough cooking, wherever applicable, remains the final critical step to destroy HAV.

<b>Additional information</b>	NA
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Posted on: 1 November 2016