

食物事故報表 Food Incident Post



Heading	The New Zealand Ministry of Primary Industries (MPI) – Public health warning advising the public not to eat a number of brands of chilled oysters harvested from the Mahurangi Harbour north of Auckland because they may be contaminated with <i>norovirus</i> .
The incident	<p>The MPI issued a public health warning, advising the public not to eat a number of brands of chilled oysters harvested from the Mahurangi Harbour north of Auckland because they may be contaminated with <i>norovirus</i>.</p> <p>The companies Matakana Oysters Limited, Orata Marine Limited, Seafood Harbour and Hutchings and Addison Limited are recalling all oysters harvested from the Mahurangi Harbour from mid-January 2017. Batch numbers and brand names are not fully confirmed as yet, but further detail will be posted on MPI's website as it becomes available.</p> <p>Details of the incident can be found in the MPI website.</p>
Source	<p>MPI website</p> <p>https://mpi.govt.nz/news-and-resources/media-releases/oysters-from-mahurangi-harbour-recalled-due-to-gastro-bug-risk/</p>
Position of CFS	<ul style="list-style-type: none"> According to the information of MPI, the products are not exported. Acquisition of the products through online purchase or international travel cannot be excluded. <i>Norovirus</i> is commonly found in sewage-contaminated waters. Oysters feed by filtering a large volume of seawater, pathogens (such as <i>norovirus</i>), chemical contaminants or natural toxins can accumulate in them if they are grown in or harvested from contaminated water. Regardless of the season or the region in which the oysters are harvested, consuming oysters, particularly

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	<p>raw or partially cooked ones, carries an inherent food safety risk. Thorough cooking to an internal temperature of 90°C for 90 seconds can kill <i>norovirus</i>.</p> <ul style="list-style-type: none"> • Gastroenteritis caused by <i>norovirus</i> is usually mild and self-limiting. Symptoms may include nausea, vomiting, non-bloody diarrhoea and abdominal cramps. • Susceptible groups, such as pregnant women, young children, the elderly and people with weakened immune systems or liver diseases, should avoid eating raw oysters. • 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. • Investigation by CFS is ongoing.
Additional information	NA

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