

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 collect or consume shellfish harvested from the entire Bay of Islands, from Cape Brett north to Cape Wiviki.
The incident	<p>The MPI issued a public health warning, advising the public not to collect or consume shellfish harvested from the entire Bay of Islands, from Cape Brett north to Cape Wiviki.</p> <p>Routine tests on shellfish samples taken from this region have detected Paralytic Shellfish Poisoning (PSP) toxins at levels of concern.</p> <p>Affected products</p> <ul style="list-style-type: none"> ● Mussels, oysters, tuatua, pipi, toheroa, cockles, scallops, catseyes, kina (sea urchin) and all other bivalve shellfish should not be eaten. ● Pāua, crab and crayfish may still be eaten if the gut has been completely removed prior to cooking, as toxins accumulate in the gut. If the gut is not removed its contents could contaminate the meat during the cooking process. <p>Details of product being affected are listed in the MPI website.</p>
Source	<p>MPI website</p> <p>https://mpi.govt.nz/news-and-resources/media-releases/mpi-cautions-against-taking-shellfish-in-entire-bay-of-islands/</p> <p>http://www.mpi.govt.nz/travel-and-recreation/fishing/shellfish-biotoxin-alerts/</p>
Position of	<ul style="list-style-type: none"> • According to the information of MPI, this warning is related only

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CFS	<p>to the non-commercial (recreational and traditional) taking of shellfish. Commercially harvested shellfish –sold in shops and supermarkets, or exported – is subject to strict water and flesh monitoring programmes by MPI.</p> <ul style="list-style-type: none"> • Acquisition of the products through online purchase or international travel cannot be excluded. • Paralytic Shellfish Poisoning (PSP) toxin can cause symptoms such as numbness of mouth and limbs and gastrointestinal discomfort. In severe cases, paralysis with respiratory arrest and even death may occur. This natural toxin is sometimes found in bi-valve shellfish. It is heat-stable and cannot be destroyed through cooking. • 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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