

食物事故報表 Food Incident Post



Heading	The Canadian Food Inspection Agency (CFIA) – Recall of Live Shell Oysters in Canada by Sea World Fisheries Ltd. due to possible <i>Vibrio parahaemolyticus</i> contamination.				
The incident	CFIA issued a notice regarding a recall of Live Shell Oysters in Canada by Sea World Fisheries Ltd. due to possible <i>Vibrio parahaemolyticus</i> contamination.				
	Products being recalled:				
	Brand Name	Common Name	Size	Code(s) on Product	UPC
	Sea World Fisheries Ltd.	Live Shell Oyster (Farmed)	5 doz	Harvest Date: JUL 01, 2017 Process Date: JUL 03, 2017 Harvest Area: 14-8, DENMAN ISLAND, BC Lot #: OY-9437	None
	<ul style="list-style-type: none">Distribution: British Columbia, OntarioExtent of the distribution: Hotel/Restaurant/Institutional, Retail				
Details of products being recalled are listed in the CFIA website.					
Source	CFIA website http://www.cfia-acia.agr.ca/about-the-cfia/newsroom/food-recall-warnings/complete-listing/2017-07-07-r11566/eng/1499785997357/1499786000660				
Position of CFS	<ul style="list-style-type: none">Information on product distribution outside Canada is not available from the CFIA website. CFS is investigating whether the affected batches have been imported to Hong Kong and is contacting the relevant authority for further information.				

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	<p>Preliminary investigation did not identify local import of the affected products.</p> <ul style="list-style-type: none"> • Acquisition of the products through online purchase or international travel cannot be excluded. • Consumers should discard the products and not consume them. • Public should seek medical advice if they feel sick after consuming the product concerned. • CFS will remain vigilant and monitor for any new development and take appropriate actions when necessary. • Investigation by CFS is ongoing. • <i>Vibrio parahaemolyticus</i>, often found in the marine environment and seafood, is a common bacterium that can cause food poisoning. Food poisoning caused by this pathogenic bacterium is usually associated with consumption of raw or undercooked seafood (in particular shellfish); or improperly handled food that is cross contaminated with the bacteria. Common symptoms include diarrhoea, vomiting, mild fever and abdominal pain which usually occur within one to two days upon consumption of contaminated food. Recovery is usually within a few days. Nonetheless, children, the elderly, pregnant women and those with a weaker immune system are more likely to develop severe symptoms.
Additional information	NA

Posted on: 14 July 2017