

食物事故報表 Food Incident Post



Heading	New South Wales Food Authority, Australia (NSWFA) – Recall of pickled and salted clam products (Origin: South Korea) in Australia by Koryo Food Co. and Byul Mi Kim Chi due to possible contamination with Hepatitis A.
The incident	<p>NSWFA issued a notice regarding a recall of pickled and salted clam products (Origin: South Korea) in Australia by Koryo Food Co. and Byul Mi Kim Chi due to possible contamination with Hepatitis A.</p> <p>Recalled products</p> <p>Koryo Food Co.</p> <ul style="list-style-type: none"> ● Koryo Food Co. Pickled clams, 180g, plastic container ● Use By dates: 191119 and 281119 ● Available for sale at Independent Korean/Asian grocery stores in New South Wales (NSW) <p>Byul Mi Kim Chi</p> <ul style="list-style-type: none"> ● Byul Mi Kim Chi Salted clams, 150g, plastic container ● Best Before dates: 31/OCT/19 to 31/DEC/19 ● Available for sale at Korean grocery stores in NSW <p>Details of the products being recalled are listed in the NSWFA website.</p>
Source	<p>The NSWFA website</p> <p>http://www.foodauthority.nsw.gov.au/news/recallsandadvisories/product-recall-byul-mi-salted-clams</p> <p>http://www.foodauthority.nsw.gov.au/news/recallsandadvisories/product-recall-koryo-food-co-pickled-clams</p> <p>http://www.foodauthority.nsw.gov.au/newsandmedia/departmental/2019-09-18-hepatitis-outbreak-linked-to-clams</p>
Position of	<ul style="list-style-type: none"> • Information on product distribution outside Australia is not

食物事故報表 Food Incident Post



<p>CFS</p>	<p>available from the NSWFA website. CFS is investigating whether the affected product has been imported to Hong Kong and is contacting the relevant authority for further information. Preliminary investigation so far does not identify local sale of the affected product.</p> <ul style="list-style-type: none"> • Acquisition of the products through online purchase or international travel cannot be excluded. • CFS will remain vigilant and monitor for any new development and take appropriate actions when necessary. • Investigation by CFS is ongoing. • <i>Hepatitis A</i> is caused by hepatitis A virus (HAV) leading to inflammation of the liver cells. In some places, outbreaks have 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.
<p>Additional information</p>	<p>NA</p>