

食物事故報表 Food Incident Post



Heading	The Food Standards Australia New Zealand (FSANZ) – A notice regarding a recall of raw Pacific oysters (<i>Magallana gigas</i>) (Country of Origin: Australia) in Australia and New Zealand by SA Health due to potential contamination with <i>Vibrio parahaemolyticus</i> .
The incident	<p>The FSANZ issued a notice regarding a recall of raw Pacific oysters (<i>Magallana gigas</i>) (Country of Origin: Australia) in Australia and New Zealand by SA Health due to potential contamination with <i>Vibrio parahaemolyticus</i>.</p> <p>Recalled product:</p> <ul style="list-style-type: none"> ■ Pacific oysters (<i>Magallana gigas</i>) produced in Coffin Bay, SA, including fresh and frozen products. ■ Date markings: All production dates from and including 4 September 2021 up to and including 16 November 2021. <p>Details of product being recalled are listed in the website of the FSANZ.</p>
Source	<p>Website of the FSANZ</p> <p>https://www.foodstandards.gov.au/industry/foodrecalls/recalls/Pages/Raw-Pacific-oysters-produced-in-Coffin-Bay,-SA.aspx</p>
Position of CFS	<ul style="list-style-type: none"> • Information on product distribution outside Australia is not available from the website of the FSANZ. CFS is investigating whether the affected product have been imported to Hong Kong and is contacting the relevant authority for further information. Preliminary investigation did not identify local sale or import of the affected product. • Acquisition of the product through online purchase or international travel cannot be excluded. • Consumers should discard the product and not consume it. • CFS will remain vigilant and monitor for any new development and take appropriate actions when necessary.

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- Investigation by CFS is ongoing.
- *Vibrio parahaemolyticus*, 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

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Posted on: 19 November 2021