

食物事故報表 Food Incident Post



Heading	<p>The Ministry for Primary Industries (MPI) of New Zealand – A public health warning advising the public not to collect or consume shellfish harvested from Grove Arm in the Marlborough Sounds because routine tests on shellfish samples taken from Okiwa Bay has shown levels of Diarrhetic Shellfish Toxins above the safe limit set by MPI.</p>
The incident	<p>The MPI of New Zealand issued a public health warning advising the public not to collect or consume shellfish harvested from Grove Arm in the Marlborough Sounds because routine tests on shellfish samples taken from Okiwa Bay has shown levels of Diarrhetic Shellfish Toxins above the safe limit set by MPI.</p> <ul style="list-style-type: none"> ● Diarrhetic Shellfish Toxins have been detected in shellfish from Okiwa Bay above the safe limit set by MPI. <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>Website of the MPI https://www.mpi.govt.nz/news/media-releases/public-health-warning-about-collecting-shellfish-in-grove-arm-marlborough-sounds</p>
Position of CFS	<ul style="list-style-type: none"> ● According to the information of MPI, this warning is related only to the non-commercial (recreational and traditional) taking of shellfish. Commercially harvested shellfish – sold in shops and

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	<p>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 international travel cannot be excluded.• Diarrhetic shellfish toxins (DSTs) are naturally occurring marine toxins produced by algae. Shellfish are filter feeders. Especially during or shortly after algal blooms, shellfish may accumulate DSTs reaching a level that can make people sick. The main symptoms of DSP are diarrhoea, nausea, vomiting and abdominal pain, which usually occur between 30 minutes and a few hours after consuming contaminated shellfish. Affected persons usually recover within 2-3 days.• 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.
Additional information	NA

Posted on: 25 November 2021