

# 食物事故報表 Food Incident Post



<b>Heading</b>	Media reported that more than 30 people have fallen sick and four have died in Guatemala after eating shellfish and the National Commission for the Surveillance and Control of Red Tide in Guatemala has issued an alert on the presence of saxitoxins above the limits on the coasts of Tiquisate, Escuintla, Retalhuleu and San Marcos.
<b>The incident</b>	<p>Media reported that more than 30 people have fallen sick and four have died in Guatemala after eating shellfish and the National Commission for the Surveillance and Control of Red Tide in Guatemala has issued an alert on the presence of saxitoxins above the limits on the coasts of Tiquisate, Escuintla, Retalhuleu and San Marcos.</p> <p>Affected products</p> <ul style="list-style-type: none"> <li>● Bivalve mollusks such as mussels, clams and oysters</li> </ul> <p>Details of affected products are listed in the websites of the Ministry of Public Health and Social Assistance of Guatemala and the media.</p>
<b>Source</b>	<p>Website of the Ministry of Public Health and Social Assistance of Guatemala  <a href="https://prensa.gob.gt/comunicado/continua-alerta-por-marea-roja-toxica-evite-consumir-moluscos-bivalvos">https://prensa.gob.gt/comunicado/continua-alerta-por-marea-roja-toxica-evite-consumir-moluscos-bivalvos</a></p> <p>Website of the media  <a href="https://www.foodsafetynews.com/2022/05/four-deaths-in-guatemala-linked-to-contaminated-shellfish/#more-214819">https://www.foodsafetynews.com/2022/05/four-deaths-in-guatemala-linked-to-contaminated-shellfish/#more-214819</a></p>
<b>Position of CFS</b>	<ul style="list-style-type: none"> <li>• Acquisition of the products through online purchase or international travel cannot be excluded.</li> <li>• 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</li> </ul>

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	<p>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.</p> <ul style="list-style-type: none"> <li>• Consumers should discard the products and not consume them.</li> <li>• CFS will remain vigilant and monitor for any new development and take appropriate actions when necessary.</li> </ul>
<b>Additional information</b>	NA

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