

食物事故報表 Food Incident Post



Heading	The authority of Taiwan – An updated notice regarding the expanded recall of all Kirkland Signature frozen berry products (科克蘭冷凍莓果類產品) within expiration date in Taiwan due to the possible presence of hepatitis A virus.
The incident	<p>The authority of Taiwan issued an updated notice regarding the expanded recall of all Kirkland Signature frozen berry products (科克蘭冷凍莓果類產品) within expiration date in Taiwan due to the possible presence of hepatitis A virus.</p> <p>Recalled products:</p> <ul style="list-style-type: none"> ■ All Kirkland Signature frozen berry products (科克蘭冷凍莓果類產品) within expiration date <p>Details of products being recalled are listed in the website of the authority of Taiwan.</p>
Source	Website of the authority of Taiwan https://www.mohw.gov.tw/cp-16-74578-1.html
Position of CFS	<ul style="list-style-type: none"> • Information on product distribution outside Taiwan is not available from the website of the authority of Taiwan. The Centre for Food Safety (CFS) is investigating whether the affected products 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 products. • Acquisition of the products through online purchase or international travel cannot be excluded. • 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. • Investigation by CFS is ongoing. • Hepatitis A is caused by hepatitis A virus (HAV) leading to

食物事故報表 Food Incident Post



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.

Additional information

NA

Posted on: 11 May 2023