食物事故報表 Food Incident Post





Heading

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The incident

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Recalled products:

- Various raw milk cheeses such as:
- morbier, raclette and tomme manufactured by the company Route des Terroirs (manufactured up to Oct. 11, 2023)

Details of products being recalled are listed in the website of the Rappel Conso.

Source

Website of the Rappel Conso (in French)

https://rappel.conso.gouv.fr/categorie/0/1/stec

Website of media

https://www.foodsafetynews.com/2023/12/raw-milk-cheese-sickens-six-children-in-france

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Position of CFS

- Information on products distribution outside France is not available from the website of the Rappel Conso of France. 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.
- People contract *E. coli*, which is a gastro-intestinal infection, through consumption of contaminated water or undercooked and contaminated foods. Intestinal bleeding and serious complications such as haemolytic uraemic syndrome (HUS) may also develop in some people. Moreover, due to poor personal hygiene, person-to-person transmission of this pathogen is possible through oral-faecal route. *E. coli* cannot survive under high temperature and can be killed by thorough cooking.

Additional information

NA

Posted on: 18 December 2023