## 食物事故報表 Food Incident Post





Food and Environmental Rygicus Department	100		
Heading	Rappel Conso of France – A notice regarding recall of AXURIA		
	brand Bifteck haché de Boeuf ground beef steak product in		
	France due to the	ne presence of Escherichia coli 0157:H7.	
The	Rappel Conso of France issued a notice regarding recall of		
incident	AXURIA brand Bifteck haché de Boeuf ground beef steak produ		
	in France due to	in France due to the presence of Escherichia coli O157:H7.	
	Recalled product:		
	Bifteck haché de Boeuf (ground beef steak)		
	Product	AXURIA	
	brand name		
	Model names	Ground Beef Beef VBF DUO 300g under	
	or references	protective atmosphere Ground Beef Beef	
		VBF120gX8 (0.96kg) protective atmosphere	
		Ground Beef Beef VBF150gX8 (1.2kg)	
		protective atmosphere	
	Identification	<u>Batch</u> <u>Date</u>	
	of products	LOT 2023346A Use-by date 19/12/2023	
	Packaging	TRAY UNDER PROTECTIVE ATMOSPHERE	
	Health mark	FR 64.188.001 CE	
	Details of produ	uct being recalled are listed in the website of the	
	Rappel Conso.		
Source	Website of the R	Rappel Conso (in French)	
		onso.gouv.fr/fiche-rappel/13288/Interne	
Position o		Information on product distribution outside France is not	
CFS	available from the website of the Rappel Conso of France. The		
		Food Safety (CFS) is investigating whether the	
	•	affected product has been imported to Hong Kong and is	
	contacting	the relevant authority for further information.	

Preliminary investigation did not identify local sale or import of

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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.
- 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: 20 December 2023