

食物事故報表 Food Incident Post



Heading	The U.S. Food and Drug Administration (FDA) – A notice regarding a recall of Sierra Nevada Graziers grass-fed raw milk cheeses due to the linkage to a multistate outbreak of <i>E. coli</i> O26:H11 infections.
The incident	The U.S. FDA issued a notice regarding a recall of Sierra Nevada Graziers grass-fed raw milk cheeses due to the linkage to a multistate outbreak of <i>E. coli</i> O26:H11 infections. Recalled products: ■ All Sierra Nevada Graziers grass-fed raw milk cheeses: ● Medium cheddar, sharp cheddar, jalapeno jack, and Monterey jack sold at retail in 8-oz or 16-oz packages and available to food service customers or wholesalers in 5-lb loaves. Details of products being recalled are listed in the website of the FDA.
Source	Website of the FDA https://www.fda.gov/food/outbreaks-foodborne-illness/outbreak-investigation-e-coli-o26h11-raw-milk-cheese-september-2026
Position of CFS	• Information on product distribution outside the US is not available from the website of the FDA. 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

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and take appropriate actions when necessary.

- Investigation by CFS is ongoing.
- Some strains of *E. coli* can cause diseases through the production of a toxin called Shiga toxin. These strains are called STEC. STEC infection is transmitted by faecal-oral route through contaminated food and water, or direct contact with STEC carrying animals. Moreover, due to poor personal hygiene, person-to-person transmission of this pathogen is possible through oral-faecal route. Symptoms of STEC infection include abdominal pain and watery diarrhoea that may in some cases progress to bloody diarrhoea. Fever and vomiting may also occur. Intestinal bleeding and serious complications such as haemolytic uraemic syndrome may also develop in some people. *E. coli*, including STEC, cannot survive under high temperature and can be killed by thorough cooking.

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