

殺死供生吃漁產品中的 寄生蟲的方法

業界諮詢論壇
2015年9月16日

背景(1)

- ✿ 一般情況下，人類透過進食生的、經最小程度加工或未徹底煮熟的食品而感染寄生蟲

背景(2)

- ✿ 各種物理和化學方法可應用於漁產品以殺死或滅活寄生蟲
- ✿ 冷凍和加熱是最有效的方法
- ✿ 傳統的醃製和冷熏皆不足以殺死寄生蟲

各地食品安全監管部門採取的控制措施

食品法典委員會

❖ 魚和漁業製品操作規範(CAC/RCP 52-2003)

- ❖ 在-20°C或以下冷凍七天或-35°C冷凍約20小時，以殺死供生食的魚內的寄生蟲

各地食品安全監管部門採取的控制措施

食品法典委員會

✿ 熏魚、煙熏風味魚和熏乾魚標準(CODEX STAN 311 – 2013)

- ✦ 冷熏或煙熏風味產品，如果存在寄生蟲危險，應在熏制之前或之後進行冷凍

各地食品安全監管部門採取的控制措施

食品法典委員會

✿ 鹽漬大西洋鯪和鹽漬小鯪魚標準(CODEX STAN 244-2004)

- ✦ 魚肉中不應含有活線蟲幼體
- ✦ 如果已確定存在活體線蟲，在未進行處理之前，不允許產品上市
 - 處理方法：如在-20℃冷凍不少於24小時(包括產品的所有部分)

各地食品安全監管部門採取的控制措施

歐盟

✿ Regulation (EC) No 853/2004

- ✦ 供生食的漁產品，需進行能夠殺死寄生蟲的措施
- ✦ 對於吸蟲以外的寄生蟲：
 - 必須冷凍於至少 (i) **-20°C** 不少於**24**小時；
或 (ii) **-35°C** 不少於**15**小時
- ✦ 一些養殖的漁產品可豁免冷凍規定
 - 養殖在網箱或陸上水箱並以複合飼料餵飼的大西洋三文魚

各地食品安全監管部門採取的控制措施

美國

✿ 美國食品法例

- ✦ 即食、供生食、生醃、半熟或醃製的半熟魚類需：
 - 冷凍並儲存在**-20°C**或以下，至少**168小時(7天)**；或
 - 冷凍在**-35°C**或以下至凍成固體，並儲存在**-35°C**或以下至少**15小時**；或
 - 冷凍在**-35°C**或以下至凍成固體，並儲存在**-20°C**或以下至少**24小時**

各地食品安全監管部門採取的控制措施

美國

✿ 美國食品法例

✦ 某些漁產品可豁免冷凍要求:

- 下列品種的金槍魚(吞拿魚) *Thunnus alalunga*, *Thunnus albacares* (Yellowfin tuna), *Thunnus atlanticus*, *Thunnus maccoyii* (Bluefin tuna, Southern), *Thunnus obesus* (Bigeye tuna) and *Thunnus thynnus* (Bluefin tuna, Northern)
- 用指定方法養殖的魚類(如三文魚)

各地食品安全監管部門採取的控制措施

加拿大

❁ 食品零售和食品服務法例 2004

- ❖ 供生食的魚類需: (i)供應商以下列描述的方法冷凍，並在冷凍狀態下從供應商獲得；或(ii)在食物業處所內以下列描述的方法冷凍
- ❖ 冷凍的方法為: (i) -20°C 或以下冷凍7天；或(ii)以急速冷凍櫃冷凍於 -35°C 或以下15小時

各地食品安全監管部門採取的控制措施

加拿大

❁ 食品零售和食品服務法例 2004

- ❖ 下列品種的金槍魚(吞拿魚)*Thunnus alalunga*, *Thunnus albacares* (Yellowfin tuna), *Thunnus atlanticus*, *Thunnus maccoyii* (Bluefin tuna, Southern), *Thunnus obesus* (Bigeye tuna) and *Thunnus thynnus* (Bluefin tuna, Northern)可豁免冷凍要求
- ❖ 養殖的魚類亦可豁免冷凍要求

各地食品安全監管部門採取的控制措施

本地情況

✿ 公眾衛生及市政條例第132章

- ✦ 所有在市場上出售的食品必須適合供人食用

給業界的建議

- ✿ 應向可靠的供應商購入漁產品，並須附有原產地有關當局簽發的衛生證書
- ✿ 售賣生吃的漁產品須獲得食物環境衛生署署長的書面許可／批准

衛生證書的例子 - 挪威

SANITARY CERTIFICATE
covering fish and fishery products for export

NORWAY Mattilsynet

Reference number: 1120/0000

Country of dispatch:	NORWAY
Competent authority:	NORWEGIAN FOOD SAFETY AUTHORITY, N-2281 BRUMUND DAL, NORWAY
Inspection body:	NORWEGIAN FOOD SAFETY AUTHORITY, DISTRICT OFFICE
Phone: +47 23 21 68 00	Facsimile: +47 23 21 68 01
	E-mail: nordmork@matnordmork.no

IV. Attestation

The undersigned official inspector hereby certifies that the fishery products described above:

- 1) have been handled, prepared, processed, marked, packaged, stored and transported in accordance with the relevant provisions of Regulations (EC) No 178/2002, (EC) No 852/2004, (EC) No 853/2004, (EC) No 854/2004 and (EC) No 2073/2005;
- 2) in the case of bivalve molluscs, they have in addition been harvested and handled in accordance with the relevant provisions of Regulations (EC) No 852/2004, (EC) No 853/2004, (EC) No 854/2004 applicable to live bivalve molluscs;
- 3) have been produced in accordance with the relevant provisions of the official Norwegian Quality Regulations relating to Fish and Fishery Products of 14 June 1996.

by the following means of transport: BY AIR, 178-73485222

Name of consignee and address at place of destination: GO FRESH CO., LIMITED, 110, 11/F, Yee Hong Tower, Hong Kong, Tsimshatsui, Kowloon, Hong Kong, China, HK

Place of origin: NORWAY

IV. Attestation

The undersigned official inspector hereby certifies that the fishery products described above:

- 1) have been handled, prepared, processed, marked, packaged, stored and transported in accordance with the relevant provisions of Regulations (EC) No 178/2002, (EC) No 852/2004, (EC) No 853/2004, (EC) No 854/2004 and (EC) No 2073/2005;
- 2) in the case of bivalve molluscs, they have in addition been harvested and handled in accordance with the relevant provisions of Regulations (EC) No 852/2004, (EC) No 853/2004, (EC) No 854/2004 applicable to live bivalve molluscs;
- 3) have been produced in accordance with the relevant provisions of the official Norwegian Quality Regulations relating to Fish and Fishery Products of 14 June 1996.

Date of issue: 27.02.2015

Signature: [Signature]

Stamp: [Stamp]

297586

Referencia N° / Numero de referencia 513457

HEALTH CERTIFICATE FOR FISHERY AND AQUACULTURE PRODUCTS
Certificado Sanitario para productos pesqueros y de la acuicultura

Country of Dispatch: Chile
País de Origen: Chile

Competent Authority: Servicio Nacional de Pesca y Acuicultura
Autoridad Competente: SERNAPESCA

I. Description of products / Descripción de los productos:

Species (vessel and scientific name) / Especies (vessel y nombre científico): ATLANTIC SALMON (SALMO SALAR)

Presentation of product and type of treatment (1) / Presentación y tipo de tratamiento (1): FROZEN PORTIONS, SMOKED SLICE

IV. Sanitary Attestation / Declaración Sanitaria

The undersigned official inspector hereby certifies that the fishery or aquaculture products described in point I are fit for human consumption and:

1. The establishment described in point II is approved by SERNAPESCA, and is under official control.
El establecimiento mencionado en el punto II, está aprobado por SERNAPESCA y se encuentra bajo el control oficial.
2. The products fulfil organoleptic, parasitological, chemical and microbiological requirements established by:
Los productos cumplen satisfactoriamente los estándares organolépticos, parasitológicos, químicos y microbiológicos establecidos por:
 - 2.1 The National Fisheries and Aquaculture Service of Chile, SERNAPESCA or, El Servicio Nacional de Pesca y Acuicultura de Chile, SERNAPESCA o,
 - 2.2 Provisions of agreements between the National Fisheries Service and the Competent Authority of the country of destination.
Los acuerdos adquiridos entre Sernapesca y la Autoridad Competente del país destino.
3. The fishery or aquaculture products do not come from toxic species, and in case of marine biotoxins susceptible species, these products fulfil international requirements recommended by Codex Alimentarius.
Los productos de la pesca o acuicultura no provienen de especies tóxicas y en el caso de especies susceptibles a biotoxinas marinas, los requerimientos de certificación se basan en estándares internacionales recomendados por el Codex Alimentarius.

V. Remarks (2) / Observaciones (2).

IV. Sanitary Attestation / Declaración Sanitaria

The undersigned official inspector hereby certifies that the fishery or aquaculture products described in point I are fit for human consumption and;

El inspector oficial abajo firmante, certifica que los productos de la pesca y/o acuicultura identificados en el punto I son aptos para consumo humano y;

1. The establishment described in point II is approved by SERNAPESCA, and is under official control.
El establecimiento mencionado en el punto II, está aprobado por SERNAPESCA y se encuentra bajo el control oficial.
2. The products fulfil organoleptic, parasitological, chemical and microbiological requirements established by:
Los productos cumplen satisfactoriamente los estándares organolépticos, parasitológicos, químicos y microbiológicos establecidos por:
 - 2.1 The National Fisheries and Aquaculture Service of Chile, SERNAPESCA or, El Servicio Nacional de Pesca y Acuicultura de Chile, SERNAPESCA o,
 - 2.2 Provisions of agreements between the National Fisheries Service and the Competent Authority of the country of destination.
Los acuerdos adquiridos entre Sernapesca y la Autoridad Competente del país destino.
3. The fishery or aquaculture products do not come from toxic species, and in case of marine biotoxins susceptible species, these products fulfil international requirements recommended by Codex Alimentarius.
Los productos de la pesca o acuicultura no provienen de especies tóxicas y en el caso de especies susceptibles a biotoxinas marinas, los requerimientos de certificación se basan en estándares internacionales recomendados por el Codex Alimentarius.

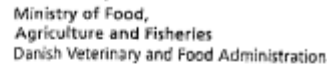
V. Remarks (2) / Observaciones (2).

The aquatic products have been handled, prepared or processed, identified, stored and transported under a competent sanitary programme consistently implemented and in accordance with the requirements laid down in Codex Code of Practice for Fish and Fishery Products.

衛生證書的例子 - 智利

衛生證書的例子-丹麥

P. ODD



KINGDOM OF DENMARK

For fishery and aquaculture products exported from Denmark
For fisk og fiskevarer herunder skvalfnørprodukter eksporteret fra Danmark

Have undergået helbreds kontrol i overensstemmelse med Kapitel V af Section VIII af Annex III til Regulation (EC) No 853/2004 af the European Parliament and of the Council of 29 April 2004 laying down specific hygiene rules for food of animal origin and Annex III to Regulation (EC) No 854/2004 of the European Parliament and of the Council of 29 April 2004 laying down specific rules for the organization of official controls on the products of animal origin intended for human consumption / Har været underkastet sundhedskontrol som fastsat i kapitel V i afsnit VIII i bilag III til Europa-Parlamentets og Rådets forordning Nr. 853/2004 af 29. april 2004 om særlige hygiejnebestemmelser for animalske fødevarer og bilag III til Europa-Parlamentets forordning (EF) nr. 854/2004 af 29. april 2004 om særlige bestemmelser for tilrettelæggelsen af den offentlige kontrol af animalske produkter til konsum.

Are packaged provided with the official identification emblem.

Lot identification / Lot numbering: 05116315, 05117315, 05118715

Further identification / Yodorigone identification™, Eco Healthy Foods Pte Ltd / Kayla International Logistics

Conditions of storage and transportation (temperature in °C) / Betingelser for opbevaring og transport (temperatur i °C)

To be stored and transported in chilled condition 0-5°C at all times

2. Destination of product / *Versandbestimmung*

Name and address of consignee / Name and address of offender:

Norlux A/S
Gulstrevangsvej 31
6855 Dursøp, Denmark

Name and address of consignee / Navn og adresse på modtager:

Kayla International Logistics Ltd.
Unit A, 5/F, Tung Luen Industrial Building
No. 1-4 Yip Shing Street, Kwai Chung, N.T., Hong Kong

The product is sent from / *Skrevet sendes fra:* Marfax A/S, Carlsbergvej 34, 6855 Oudrup, Denmark

Tp / 71: Kayts International Logistics, Unit A, M7, Tung Lum Industrial Building, No. 1-4 Yip Shing Street, Kwai Chung, Hong Kong

By / Med: AWB no.: 217-0740 2730 Flight no.: TG906

Send res. / Send ex. to: *****

Le 23.9.1990



Certificate No./Contributor: 7121 - 1709 - 2015

Undersøgelse offentliggjort i samarbejde med Danmarks Statistik

Original from an officially approved establishment / Kormer fra en offisielt godkjent anstalt

[illegible]

Wet loads, hand of 50) were appropriate (checked, measured, removed from site, etc.).

[illegible]

In the case of frozen or preserved bivalve molluscs, the latter have been put into production areas subject to conditions as least equivalent to those laid down in Section 10 of Annex II to Regulation (EC) No 853/2004 of the European Parliament and of the Council of 29 April 2004 laying down specific hygiene rules for food of animal origin in the field of *Hygiene of foodstuffs of animal origin* (hereinafter referred to as 'the Regulation') in order to take into account the specific characteristics of these products.

[illegible]

The fishery or aquaculture product is its live human consumption / First after delivery after abattoir/profite or spent or nonmarketable

This certificate is valid for 10 days after the date of issuing. In case of transport by ship, the validation period is prolonged with the time of the journey /
 Cette certificat est valide / 10 days after submission. / In case of transport mod ship for foreigner, validation period is prolonged with the duration of the journey.

Place and date / Steal or photo: Ealing on 24-06-2015

Alexanne Fugge

Name / Name: Mariann Baggo

(4) The colour of the stamp and signature must be different from that of the print / stamped as well.

La Pizella

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衛生證書的例子-法國

Original  Duplicata  Certificat n° / Certificate n°:

Nombre total de duplicatas délivrés/Total number of copies issued


Liberté - Égalité - Fraternité
RÉPUBLIQUE FRANÇAISE

MINISTÈRE DE L'AGRICULTURE, DE L'ALIMENTATION, DE LA PÊCHE, DE LA RURALITÉ ET DE
L'AMÉNAGEMENT DU TERRITOIRE

CERTIFICAT SANITAIRE POUR L'EXPORTATION DE PRODUITS DE LA PÊCHE
DE FRANCE VERS HONG KONG
HEALTH CERTIFICATE FOR AQUATIC PRODUCTS INTENDED FOR EXPORT
FROM FRANCE TO HONG KONG

Original ☐ Duplicate ☐ **ORIGINAL** Certificat n° / Certificate n° **NA 100100000**

IV. ATTESTATION SANITAIRE / HEALTH ATTESTATION

Je soussigné, vétérinaire officiel, certifie que / The undersigned, official inspector, hereby certifies that

- Les produits de la pêche décrits ci-dessus proviennent d'établissements agréés par l'autorité compétente ; / The above aquatic products come from the establishment approved by the competent authority;
- Les produits ont été manipulés, préparés ou produits, conditionnés, entreposés et transportés dans des conditions satisfaisantes aux exigences de l'autorité compétente, ainsi qu'il résulte des dispositions du code d'usage pour les poissons et les produits de la pêche du Codex alimentarius / The aquatic products described above have been handled, prepared or produced, packed, stored and transported under sanitary conditions and under supervision by the competent authority, in accordance with the requirements laid down in Codex alimentarius Code of Practice for fish and fishery products;
- Les produits ont été inspectés par l'autorité compétente, conformément aux réglementations européennes et hongkongaises applicables, et aucun germe pathogène, substance toxique ou substance indésirable n'a été mise en évidence / The aquatic products were inspected and quantified by the competent authority, in accordance with the

Les produits ont été manipulés, préparés ou produits, conditionnés, entreposés et transportés dans des conditions sanitaires appropriées, sous la supervision de l'autorité compétente, dans le respect des dispositions du code d'usage pour les poissons et les produits de la pêche du Codex alimentarius /The aquatic products described above have been handled, prepared or produced, packed, stored and transported under sanitary conditions and under supervision by the competent authority, in accordance with the requirements laid down in Codex alimentarius Code of Practice for fish and fishery products;

Nombre de colis / Number of packages: 115, 04

Poids net / Net weight:

Date de fabrication / Date of production:

Température d'entreposage et de transport / Temperature required during storage and transport: ENTRE 05 ET 2° C

Identification des colis / Identifying marks of packages: VOIR ANNEXE

Numéro de colis / Seal number:

II. ORIGINE DES PRODUITS DE LA PECHE / ORIGIN OF AQUATIC PRODUCTS

Nome(s), adresse(s) et numéro(s) d'enregistrement de(s) l'installation(s) de préparation ou de transformation autorisée(s) à exporter par l'autorité compétente / Name(s), address(es) and number(s) of preparation (s) or processing establishment(s) authorized for export by the competent authority:

DEMARNE FRERES 5 RUE DES CLAIRES 94509 RUNGIS CEDEX FRANCE

III. DESTINATION DES PRODUITS DE LA PECHE / DESTINATION OF AQUATIC PRODUCTS

Les produits de la pêche sont expédiés de / The aquatic products are to be dispatched from:

Lieu d'expédition / Place of dispatch: MIN DE RUNGIS - FRANCE

A / To: HONG KONG

(pays et lieu de destination / country and place of destination)

par les moyens de transport suivants⁽¹⁾ / by the following means of transport⁽¹⁾: AVION

Nom et adresse de l'expéditeur / Name and address of consignor: DEMARNE FRERES
5 RUE DES CLAIRES 94509 RUNGIS CEDEX FRANCE

Nom et adresse du destinataire / Name and address of consignee: DILIGENCE MARINE PRODUCTS LTD
Flat B, 17/F, Queening factor, 2840 chui wan hok st, TSUEN WAN, NT, HONG KONG

HK PP DEC 2011

14/24

Dr Kachka ZDUAGHI
Vétérinaire Inspecteur

30 JUN 2015



(1) Nom et adresse/Name and address

(2) Vivent destiné à la consommation humaine sans réfrigération/préparé et transformé, etc. /Live intended for direct human consumption without refrigeration/processed, etc.

(3) Réfrigéré, congelé, séché, fumé, semi-conservé, conservé, etc./Refrigerated, frozen, dried, smoked, semi-cured, cured, etc.

(4) Pour les wagons et camions, préciser le numéro d'immatriculation, pour les avions le numéro de vol, pour les navires le nom du navire et, si nécessaire, le numéro de certificat.

In the case of rail trucks and lorries, state the registration number, in the case of aircraft the flight number, and in the case of boats, the name and, where necessary, the number of certificate.

謝謝