

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

- ✿ 烟熏魚、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

- 鹽漬大西洋鯡和鹽漬小鯡魚標準(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°C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

 NORWAY	SANITARY CERTIFICATE covering fish and fishery products for export	 Mattilsynet
		Reference number: 13300 00000
Country of dispatch: NORWAY Competent authority: NORWEGIAN FOOD SAFETY AUTHORITY, N-2381 BRUMUNDAL, NORWAY Inspection body: NORWEGIAN FOOD SAFETY AUTHORITY, DISTRICT OFFICE Phone: +47 23 21 68 00 Facsimile: +47 23 21 68 01 E-mail: norwestmark@mattilsynet.no		

IV. Attestation

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

- i) 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 - 1.1B-7448222
Name of consignee and address at place of destination: BO FRESH CO. LIMITED, 110, JI/P, Van Ngu Tower, Ngan
Phuq, Phuocson 18-14, Phu Nhieu Ward, Ho Chi Minh City, Vietnam

IV. Attestation

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

- 1) have been harvested, 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 Regulation (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.

Done at 2019-07-22 10:30:20

Family: Cat Island Dimensions of official instrument:

[View Details](#)

¹ The signature and the name must be recorded in capital letters in one of the following ways:

1

14

24字行思



食物安全中心
Centre for Food Safety





GOBIERNO DE CHILE

MINISTERIO DE PESCA

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Referencia N° / Número de referencia 513457

HEALTH CERTIFICATE FOR FISHERY AND AQUA-CULTURE PRODUCTS
Certificado Sanitario para productos pesqueros y/o de la acuiculturaCountry of Dispatch: Chile Company Authoriz.: Servicio Nacional de Pesca y Acuicultura
 País de Despacho: Chile Autoridad Competente: SERNAFESCA

I. Description of product / Descripción de los productos:

Species (vernacular and scientific name) / Especies (nombres vernáculos y científicos):
ATLANTIC SALMON | SALMO SALARPresentation 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;

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 SERNAFESCA, and is under official control.
El establecimiento mencionado en el punto II, está aprobado por SERNAFESCA 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, SERNAFESCA or,
El Servicio Nacional de Pesca y Acuicultura de Chile, SERNAFESCA 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⁾

衛生證書的例子 -智利

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 SERNAFESCA, and is under official control.
El establecimiento mencionado en el punto II, está aprobado por SERNAFESCA 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, SERNAFESCA or,
El Servicio Nacional de Pesca y Acuicultura de Chile, SERNAFESCA 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 -丹麥

08-SEP-2015(TUE) 14:45

P.004



Ministry of Food,
Agriculture and Fisheries
Danish Veterinary and Food Administration

2570481

Certificate No./Certifikatsnummer 7123-1709-2015

KINGDOM OF DENMARK

HEALTH CERTIFICATE
SUNDHEDSCERTIFIKAT

For fishery and aquaculture products exported from Denmark
For fisk og fiskvarer herunder akvakulturprodukter eksporter fra Danmark

Have undergone health control in accordance with Chapter V of Annex III 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 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 underkørt sundhedskontrol som fastsat i kapitel V i afsnit VJJ i bilag III til Europa-Parlamentets og Rådets forordning Nr. 853/2004 af 29. april 2004 om særlige hygienesbestemmelser for animaliske 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 animaliske produkter til konsum.

Are packaged provided with the official identification number /

Identification nummer (country code and approval no.) / Identifikationsnummer (landskode og autorisationsnummer):
DK-1231

Lot identification / Lot nummer : 85116315, 85117315, 05116715

Further identification / Yderligere identifikation: Kaiyia Logistic Foods Pte Ltd / Kaiyia International Logistic

Conditions of storage and transportation (temperature in °C) / Bedingelser 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 / Vores Bestemmelsessted

Name and address of consignee / Navn og adresse på mottaker:
Marita A/S
Gammelvej 31
6835 Viborg, Denmark

Name and address of consignee / Navn og adresse på modtager:
Kaiyia International Logistic Ltd.
Unit A, 9/F, Tung Luen Industrial Building
No. 14 Yip Shing Street, Kwai Chung, N.T., Hong Kong

The product is sent to: Kaiyia Logistic Ltd., Marita A/S, Gammelvej 31, 6835 Viborg, Denmark.

To / Til: Kaiyia International Logistic, Unit A, 9/F, Tung Luen Industrial Building, No. 14 Yip Shing Street, Kwai Chung, Hong Kong.

By / Med: AWB no.: 217-0340 2730 Flight no.: TG906

Seal no. / Segls nr.: XXXXXXXXXXXXXXXXXXXXXXXXX
Le DSB-830

Stamp or Signature / Stempel eller underskrift:

Minister of Official Inspection Officer / Ledigelse overstyrke
Mari-Jeanne Bagge
Official inspection officer

Comments / Bemærkninger:

(1) Dokumentet er udstedt i DSB fra godkendt overstyrke
(2) Fillet, delretter, frø, nødder, nødder... / Fillet, delretter, frø, nødder, nødder...
(3) Optiskt i bagside
(4) Denne underskrift og signatur vil være forskellig fra den der printes / Stemplet og underskrevet skal være i en anden farve end sort.

Food and Environment Hygiene Department

08-SEP-2015 15:14

97%

P.004

Lo DSB-830

DK-123-1709-2015

衛生證書的例子 - 法國

Original Duplicate Certificat n° / Certificate n°:
N° de série du duplicata édité/ Tel number of copy issued

MINISTÈRE DE L'AGRICULTURE, DE L'ALIMENTATION, DE LA PECHE, DE LA RURALITE ET DE L'AMENAGEMENT DU TERRITOIRE
CERTIFICAT SANITAIRE POUR L'EXPORTATION DE PRODUITS DE LA PECHE DE FRANCE VERS HONG KONG
HEALTH CERTIFICATE FOR AQUATIC PRODUCTS INTENDED FOR EXPORT FROM FRANCE TO HONG KONG

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.

Nombr de colis / Number of packages: **20**
 Poids net / Net weight: **116,04**
 Date de fabrication / Date of production:
 Température d'entreposage et de transport / Temperature required during storage and transport: ENTRE 0° ET 2°C
 Identification des collants/Identifying marks of packages: VOIR ANNEXE
 Numéro de série/Serial number:

II. ORIGINE DES PRODUITS DE LA PECHE / ORIGIN OF AQUATIC PRODUCTS
 Nom(s), adresse(s) et numéro(s) d'enregistrement de l'établissement de préparation ou de transformation autorisé(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 94569 KUNGBIS 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 KUNGBIS - 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 94569 KUNGBIS CEDEX FRANCE
 Nom et adresse du destinataire / Name and address of consignee: DILIGENCHE MARINE PRODUCTS LTD
 Flat B, 1/F, Tsingtao Tower, 38/F, Chai Wan Kok St, TSUIK WAN NT, HONG KONG
 HK PP DBC 2011

Food and Environmental Hygiene Department

Original Duplicate Certificat n° / Certificate n°:
 N° de série du duplicata édité/ Tel number of copy issued

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 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;
- Les produits ont été inspectés par l'autorité compétente, conformément aux réglementations européennes et hong kongaises applicables, et aucun germe pathogène, substance toxique ou substance indésirable n'a été mis en évidence /The aquatic products were inspected and quantified by the competent authority, in accordance with the European and Hong Kong regulations applicable, and no pathogenic germ, toxic substance or undesirable substance was found;

Dr Karine ZOUAGHI
 Vétérinaire inspecteur
 30 JUIN 2015

(1) Nom et adresse/Name and address
(2) Vivant destiné à la consommation humaine sans retraitement/processed, etc. / Live intended for direct human consumption without retreating/processed, etc.
(3) Réfrigéré, congelé, déshydraté, fumé, semi-séché, confit, épicé, émulsionné, mariné, cuit, assaisonné, bœuf-carcas, cœur, etc.
(4) Pour les wagons et camions, préciser le numéro d'identification, pour les voitures, le numéro de vol, pour les navires le nom de navire et, si nécessaire, le numéro de conteneur.
 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 container.

HK PP DBC 2011

謝謝

