

Call for public to stop consuming porcini mushrooms suspected to contain mixture of species including inedible or poisonous mushrooms

The Centre for Food Safety (CFS) of the Food and Environmental Hygiene Department today (May 14) called on the public to stop consuming loose-pack porcini mushrooms sold at a shop in Tuen Mun as the mushrooms concerned were suspected to contain inedible or poisonous species of mushrooms.

A CFS spokesman said, "The CFS is following up on a food poisoning case suspected to have been caused by consuming porcini mushrooms, which was referred earlier by the Centre for Health Protection of the Department of Health. Investigations showed that the porcini mushrooms concerned were purchased from a shop at Tsing Ho Square, Tuen Mun. The shop has stopped sale of the product and initiated a recall according to the CFS' instructions. Members of the public may call the shop at 9330 0850 for enquiries during office hours."

The CFS appealed to members of the public who had purchased porcini mushrooms from the above-mentioned shop earlier not to consume them. If symptoms develop after consuming the food, they should seek medical advice as soon as possible.

Mushroom poisoning is generally acute and manifested by a variety of symptoms, depending on the species and the amount consumed. The incubation period is usually short. Gastrointestinal symptoms such as nausea, vomiting and abdominal pain are the commonest symptoms. Sometimes distinguishing features such as extreme thirst, profuse sweating, hallucination, coma and other neurological symptoms may occur.

Consumers are advised to heed the following points when buying and eating fresh mushrooms:

- * Do not buy mushroom products which are suspected of having a mix of unknown species;
- * Do not buy mushrooms which look unhygienic (with growing substrates left with the product) or show signs of spoilage (with coloured spots/abnormal smell/slime, etc);
- * Wash and cook mushrooms thoroughly before consumption; and
- * Seek medical treatment immediately if mushroom poisoning is suspected.

The CFS will continue to follow up on the case and take appropriate action to safeguard food safety and public health. Investigation is ongoing.