

## CFS follows up on Australia's recall of ready-to-eat raw Pacific oysters harvested in Coffin Bay

The Centre for Food Safety (CFS) of the Food and Environmental Hygiene Department today (November 24) continued to follow up on an earlier announcement by Food Standards Australia New Zealand that ready-to-eat raw Pacific oysters harvested in Coffin Bay in Australia, which were suspected to be contaminated with *Vibrio parahaemolyticus*, were under recall in Australia. The CFS reminded the trade to suspend the import of ready-to-eat raw oysters harvested in Coffin Bay in Australia. The trade should also stop using or selling the products concerned immediately should they possess them.

A spokesman for the CFS said, "Upon learning of the incident earlier, the CFS has been conducting an investigation and contacting local major importers for follow-up. Apart from the two importers announced yesterday (November 23), the CFS identified three other importers that have imported the affected products to Hong Kong. The CFS has instructed the importers concerned to stop sale of, remove from shelves and recall the affected products, and is tracing the distribution of the products concerned."

The names and hotlines of the importers concerned are as follows:

Caves Asia Company Ltd	2423 5118
Oriole Food International Ltd	2552 9266
Pacific Gourmet Limited	2511 1034

Enquiries about the recall can be made to the importers' above-mentioned hotlines during office hours. The trade should also stop using or selling the products concerned immediately should they possess them.

The spokesman pointed out that as oysters feed by filtering a large volume of seawater, pathogens (such as *Vibrio parahaemolyticus*) can accumulate in them if they are grown in or harvested from contaminated water. Raw or partially cooked oysters are high-risk foods. Susceptible groups, such as pregnant women, young children, the elderly and people with weakened immune systems or liver diseases, should avoid eating them.

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