

Trade instructed to suspend importing and selling of Ireland Dooriel Creek raw oysters from production area code MO-AN-DC in Ireland

â€‹The Centre for Food Safety (CFS) of the Food and Environmental Hygiene Department today (February 18) instructed the trade to suspend the import of Ireland Dooriel Creek raw oysters from production area code MO-AN-DC. The trade should also stop using or selling the product concerned immediately should they possess it.

A spokesman for the CFS said, "The CFS was notified by the Centre for Health Protection of the Department of Health of few food poisoning cases which involved consumption of raw oysters at a restaurant in Tsim Sha Tsui. The CFS conducted investigations at the restaurant concerned and found that the restaurant had sold Ireland Dooriel Creek raw oysters from production area code MO-AN-DC. For the sake of prudence, the CFS has immediately instructed the trade to suspend the import into and sale within Hong Kong of all Ireland Dooriel Creek raw oysters from production area code MO-AN-DC."

The CFS has also instructed the supplier and restaurants concerned to stop supplying and selling the affected raw oysters immediately, and is tracing the distribution of the affected product. The trade should also stop using or selling the product concerned immediately should they possess it.

The spokesman pointed out that as oysters feed by filtering a large volume of seawater, pathogens 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 raw oysters.

The CFS will inform the Irish authorities and will also notify the local trade. It will continue to follow up on the incident and take appropriate action to safeguard food safety and public health. An investigation is ongoing.