

# 食物事故報表 Food Incident Post



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| <b>Heading</b>         | The Ministry for Primary Industry (MPI) of New Zealand – A public health warning advising the public not to collect or consume shellfish gathered from the Christchurch beaches and Lyttelton Harbour due to the presence of diarrhetic shellfish toxins.   |
| <b>The incident</b>    | <p>The MPI of New Zealand issued a public health warning advising the public health warning advising the public not to collect or consume shellfish gathered from the Christchurch beaches and Lyttelton Harbour due to the presence of diarrhetic shellfish toxins.</p> <p>Affected products:</p> <ul style="list-style-type: none"> <li>● Bivalve shellfish such as mussels, oysters, tuatua, pipi, toheroa, cockles and scallops, as well as pūpū (cat's eyes), Cook's turban and kina (sea urchin)."</li> <li>● Pāua, crab and crayfish may still be eaten if the gut has been completely removed prior to cooking, as toxins accumulate in the gut. If the gut is not removed, its contents could contaminate the meat during the cooking process.</li> </ul> <p>Details of products being affected are listed in the MPI website.</p> |
| <b>Source</b>          | <p>Website of the MPI</p> <p><a href="https://www.mpi.govt.nz/news/media-releases/shellfish-biotoxin-warning-for-christchurch-and-lyttelton/">https://www.mpi.govt.nz/news/media-releases/shellfish-biotoxin-warning-for-christchurch-and-lyttelton/</a></p>  |
| <b>Position of CFS</b> | <ul style="list-style-type: none"> <li>• According to the information of MPI, commercially harvested shellfish – sold in shops and supermarkets, or exported – is subject to strict water and flesh monitoring programmes by MPI.</li> <li>• Acquisition of the products through international travel cannot be excluded.</li> <li>• Diarrhetic shellfish toxins (DSTs) are naturally occurring marine toxins produced by algae. Shellfish are filter feeders. Especially during or shortly after algal blooms, shellfish may accumulate DSTs reaching a level that can make people sick. The main symptoms of DSP are diarrhoea, nausea, vomiting and</li> </ul>   |

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|                               | <p>abdominal pain, which usually occur between 30 minutes and a few hours after consuming contaminated shellfish. Affected persons usually recover within 2-3 days.</p> <ul style="list-style-type: none"><li>• Consumers should discard the products and not consume them.</li><li>• CFS will remain vigilant and monitor for any new development and take appropriate actions when necessary.</li></ul> |
| <b>Additional information</b> | NA  |

Posted on: 14 June 2024