食物事故報表 Food Incident Post





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Heading		Rappel Conso of France – A notice regarding a recall of CROTTIN DE CHAVIGNOL AOP brand CROTTIN DE CHAVIGNOL AOP cheese product in France due to the presence of Shiga toxin-producing Escherichia coli (STEC) O26.		
The				
incident		Rappel Conso of France issued a notice regarding a recall of CROTTIN DE CHAVIGNOL AOP brand CROTTIN DE CHAVIGNOL		
IIICIGEIII		AOP cheese product in France due to the presence of Shiga		
		toxin-producing Escherichia coli (STEC) O26.		
		TOAIT-PROGOCING ESCHENCING CON (STEC) OZO.		
		Recalled product:		
		CROTTIN DE CHAVIGNOL AOP (cheese product)		
		Product	CROTTIN DE CHAVIGNOL AOP	
		brand name		
		Model names	CROTTIN DE CHAVIGNOL AOP 120g: 2x60g	
		or references		
		Product	GTIN Lot Date	
		identification	3184670010600 123-01 Minimum durability date	
			29/06/2024	
		Packaging	Blister of 2 cheeses	
		Health mark	FR 18.194.050 CE	
		Details of produ	uct being recalled are listed in the website of the	
		Rappel Conso.		
Source		Website of the R	Rappel Conso (in French)	
		https://rappel.c	conso.gouv.fr/fiche-rappel/14898/Interne	
Position (of	• Information on product distribution outside France is not		
CFS		available from the website of the Rappel Conso of France. The		
		Centre for I	Food Safety (CFS) is investigating whether the	
		affected pro	oduct has been imported to Hong Kong and is	
		contacting	the relevant authority for further information.	

Preliminary investigation did not identify local sale or import of

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the affected product.

- Acquisition of the product through online purchase or international travel cannot be excluded.
- Consumers should discard the product and not consume it.
- CFS will remain vigilant and monitor for any new development and take appropriate actions when necessary.
- Investigation by CFS is ongoing.
- People contract E. coli, which is a gastro-intestinal infection, through consumption of contaminated water or undercooked and contaminated foods. Intestinal bleeding and serious complications such as haemolytic uraemic syndrome (HUS) may also develop in some people. Moreover, due to poor personal hygiene, person-to-person transmission of this pathogen is possible through oral-faecal route. E. coli cannot survive under high temperature and can be killed by thorough cooking.

Additional information

NA

Posted on: 28 June 2024