食物事故報表 Food Incident Post





Righted Reportment	
Heading	The US Food and Drug Administration (FDA) – An alert advising restaurants and retailers not to serve or sell and consumers not to eat certain oysters from Recompense Cove, Freeport, Maine in the US because they may be contaminated with Campylobacter bacteria.
The	The US FDA issued an alert advising restaurants and retailers not to
incident	serve or sell and consumers not to eat certain oysters from
	Recompense Cove, Freeport, Maine in the US because they may
	be contaminated with Campylobacter bacteria.
	Recalled products:
	 American/Eastern Oysters from Recompense Cove, Freeport,
	ME harvested between 6/19/2024 and 7/16/2024 from harvest
	areas CAS RC2 and CAS RCX.
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	Details of products being recalled are listed in the website of the
	FDA.
Source	Website of the FDA
	https://www.fda.gov/food/alerts-advisories-safety-
	information/fda-advises-restaurants-and-retailers-not-serve-or-sell-
	and-consumers-not-eat-certain-oysters-1
Position of	Information on product distribution outside the United States is
CFS	not available from the website of the FDA.
	Traders and consumers should discard the products, and not
	consume them if they possess them.
	CFS will remain vigilant and monitor for any new development
	and take appropriate actions when necessary.
	Campylobacter spp. contain different species and subspecies,
	of which the most frequently reported in human disease is C.
	jejuni, and less commonly C. coli. These and the other
	campylobacters are widely distributed in most warm-blooded

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animals such as poultry, cattle, pigs, sheep and dogs. The most common symptoms of *Campylobacter* infection include diarrhoea, which may be watery or sticky and can contain blood, abdominal pain, fever, headache, nausea, and/or vomiting. Food poisoning caused by *C. jejuni* generally lasts for 2-10 days.

Additional information

NA

Posted on: 26 July 2024