## 食物事故報表 Food Incident Post





#### **Heading**

The US Food and Drug Administration (FDA) – An alert advising restaurants and retailers not to serve or sell and consumers not to eat oysters or Manila clams harvested from 11/15/2024 to 12/11/2024 by Rudy's Shellfish (WA-1590-SS) from the Pickering Passage growing area in Washington due to possible norovirus contamination.

### The incident

The US FDA issued an alert advising restaurants and retailers not to serve or sell and consumers not to eat oysters or Manila clams harvested from 11/15/2024 to 12/11/2024 by Rudy's Shellfish (WA-1590-SS) from the Pickering Passage growing area in Washington due to possible norovirus contamination.

#### Recalled products:

 Oysters and Manila clams harvested from 11/15/2024 to 12/11/2024 by Rudy's Shellfish (WA-1590-SS) from the Pickering Passage growing area in Washington

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-safetyinformation/fda-advises-restaurants-and-retailers-not-serve-or-selland-consumers-not-eat-certain-oysters-and

### Position of CFS

- Acquisition of the products through online purchase or international travel cannot be excluded.
- Norovirus, a virus smaller than bacteria, is a major cause of nonbacterial food poisoning resulting in infectious gastro-intestinal diseases. Symptoms include nausea, vomiting, diarrhoea and abdominal cramps etc. Norovirus mainly exists in dirty water. Shellfish living in polluted waters or vegetables irrigated with water from polluted origins are easily contaminated.
- Consumers should discard the products and not consume

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	them.
	CFS will remain vigilant and monitor for any new development
	and take appropriate actions when necessary.
<b>Additional</b>	NA
information	

Posted on: 17 December 2024