

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 shellstock oysters harvested from 12/02/2024 to 12/17/2024 by Ruco's Shellfish (WA-1995-SS) from a portion of Hammersley Inlet growing area in Washington, US due to possible norovirus contamination.
The incident	<p>The US FDA issued an alert advising restaurants and retailers not to serve or sell and consumers not to eat shellstock oysters harvested from 12/02/2024 to 12/17/2024 by Ruco's Shellfish (WA-1995-SS) from a portion of Hammersley Inlet growing area in Washington, US due to possible norovirus contamination.</p> <p>Recalled products:</p> <ul style="list-style-type: none"> ■ Shellstock oysters harvested from 12/02/2024 to 12/17/2024 by Ruco's Shellfish (WA-1995-SS) from a portion of Hammersley Inlet growing area in Washington <p>Details of products being recalled are listed in the website of the FDA.</p>
Source	<p>Website of the FDA</p> <p>https://www.fda.gov/food/alerts-advisories-safety-information/fda-advises-restaurants-and-retailers-not-serve-or-sell-and-consumers-not-eat-certain-oysters-4</p>
Position of CFS	<ul style="list-style-type: none"> • Acquisition of the products through online purchase or international travel cannot be excluded. • Norovirus, a virus smaller than bacteria, is a major cause of non-bacterial 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

食物事故報表 Food Incident Post



	them. <ul style="list-style-type: none">• CFS will remain vigilant and monitor for any new development and take appropriate actions when necessary.
Additional information	NA

Posted on: 3 January 2025