

CFS continues to follow up on imported cheese with possible bacteria contamination

The Centre for Food Safety (CFS) of the Food and Environmental Hygiene Department today (November 28) said that subsequent to an earlier announcement that a kind of cheese imported from France might have been contaminated with *Yersinia enterocolitica*, a follow-up investigation showed that another batch of the affected product has also been imported to Hong Kong. The CFS urged the public not to consume the product concerned, regardless of batches. The trade should stop using or selling the affected product immediately if they possess any of it.

Product details are as follows:

Product name: Mont d'Or Fruitiere des Jarrons Cheese
Brand: Fruitiere des Jarrons
Place of origin: France
Importer: Noja Fine Trade Limited

A spokesman for the CFS said, "The CFS noted a notification from the French authorities that the above-mentioned batch of product might have been contaminated with *Yersinia enterocolitica* and is being recalled. A preliminary investigation found that the above-mentioned importer had imported into Hong Kong the affected batch of the product."

The importer concerned has stopped sales, removed from shelves the affected product upon the CFS's instructions and has initiated a recall. Members of the public may call the hotline of the importer at 2178 2229 during office hours for enquiries.

"*Yersinia enterocolitica* can cause Yersiniosis, which is characterised by common symptoms of gastroenteritis such as fever, diarrhoea (often bloody in young children) and abdominal pain. The bacterium is usually acquired by eating or drinking contaminated food, including undercooked meat, unpasteurised milk products or contaminated water. Anyone can get Yersiniosis, but young children, the elderly, and people with weak immune systems are at a higher risk," the spokesman said.

The CFS will continue to follow up, closely liaise with the French authorities and take appropriate action. An investigation is ongoing.