

CFS urges public not to consume batch of prepackaged chilled duck wings suspected to be contaminated with *Listeria monocytogenes*

The Centre for Food Safety (CFS) of the Food and Environmental Hygiene Department today (May 10) urged the public not to consume a batch of prepackaged chilled duck wings due to possible contamination with *Listeria monocytogenes*, a pathogen. The trade should stop using or selling the affected batch of the product immediately if they possess it.

Product details are as follows:

Product name: Pepper Vine Duck Wings
Brand: JUEWEI
Place of origin: China
Distributor: Juewei Food (Hong Kong) Limited
Net weight: 170 grams
Use-by date: May 9, 2024

"The CFS collected the above-mentioned sample from a retail outlet in Mong Kok for testing under its routine Food Surveillance Programme. The test result showed the presence of *Listeria monocytogenes* in 25 grams of the sample, exceeding the standard of the Microbiological Guidelines for Food which states that *Listeria monocytogenes* should not be detected in 25g of food," a spokesman for the CFS said.

The spokesman said that the CFS has informed the vendor concerned of the irregularity and has instructed it to stop sale and to remove from shelves the affected batch of the product. The distributor concerned has initiated a recall of the affected batch of the product according to the CFS' instruction. Members of the public may call the distributor's hotline at 3468 6021 during office hours for enquiries about the product recall.

"*Listeria monocytogenes* can be easily destroyed by cooking but can survive and multiply at refrigerator temperature. Most healthy individuals do not develop symptoms or only have mild symptoms like fever, muscle pain, headache, nausea, vomiting or diarrhoea when infected. However, severe complications such as septicaemia, meningitis or even death may occur in newborns, the elderly and those with a weaker immune system. Although infected pregnant women may just experience mild symptoms generally, the infection of *Listeria monocytogenes* may cause miscarriage, infant death, preterm birth, or severe infection in newborns," the spokesman said.

"In order to reduce the risk of listeriosis, susceptible populations such as pregnant women should consume freshly prepared hot food where possible, reheat chilled food until it is hot all the way through, and avoid

high-risk foods, including ready-to-eat food such as cold cuts, cold smoked seafood, soft cheeses, salads, etc, or cook them thoroughly before consumption, even if they are presented as part of a dish."

The CFS will alert the trade to the incident, and will continue to follow up and take appropriate action. An investigation is ongoing.