

Update on CFS' investigation on French raw milk cheese suspected to be contaminated with E.coli (026)

The Centre for Food Safety (CFS) of the Food and Environmental Hygiene Department said today (May 19) that the CFS been following up on the incident of a kind of French raw milk cheese suspected to be contaminated with Escherichia coli (E. coli) (026) and has earlier suspended the import into and sale within Hong Kong of that kind of cheese. CFS' further investigation and the Rapid Alert System for Food and Feed of the European Commission's latest notification revealed that two more local importers had previously imported and sold the affected cheese. The CFS urged the trade to stop using or selling the product concerned if they possess it. Members of the public should not consume the product concerned if they have bought it.

Details of the product are as follows:

Product name: LE PERE FANFOUE Reblochon Cheese AOP or REBLOCHON DE SAVOIE AOP AU LAIT CRU

Place of origin: France

Manufacturer: FROMAGERIES CHABERT

Packing: 450g per pack

Lots: Lot numbers starting with 8CR

Sanitary mark: FR 74. 096. 050 CE

A spokesman for the CFS said, "CFS' further investigation confirmed that two local importers, City Super Limited and Culina (HK) Ltd, had also imported and sold the above-mentioned affected product. The importers concerned had removed from shelves and stopped sale of the affected product. They have initiated a recall according to the CFS' instructions. Enquiries about the recall can be made to the City Super Limited's hotline at 2736 3866 and Culina (HK) Ltd's hotline at 2342 3221 during office hours.

"People will contract E. coli causing gastro-intestinal disease through consumption of contaminated water or undercooked and contaminated foods. Intestinal bleeding and serious complications such as hemolytic uraemic syndrome may also develop in some people. Moreover, due to poor personal hygiene, person-to-person transmission of this pathogen is possible through the oral-faecal route. E. coli cannot survive under high temperature and can be killed by thorough cooking."

The spokesman urged consumers not to consume the affected product if they have bought any. The trade should also stop using or selling the product concerned immediately if they possess it.

The CFS will alert the trade to the incident. It will continue to closely monitor the incident and take appropriate follow-up action. Investigation is on-going.