



## **Food Safety Alert - Salmonella contamination in frozen raw pork from the Netherlands**

The European Commission's Rapid Alert System for Food and Feed (RASFF) has issued an alert of a foodborne outbreak of *Salmonella* Goldcoast suspected to be linked to the consumption of pork products from a single slaughterhouse in the Netherlands. AVA has confirmed that there are imports of the implicated frozen raw pork products. AVA is working with importers to remove the implicated frozen pork consignments from the market. The recall is ongoing.

### Consumer advisory

2 Raw meat, including pork, is known to potentially carry bacteria, which may include *Salmonella*. Salmonellosis is a bacterial infection caused by *Salmonella*. Salmonellosis can be avoided by cooking food thoroughly and preventing cross-contamination. Consumers should always cook all raw meat thoroughly.

3 The key to prevention of foodborne illnesses salmonellosis lies in good food hygiene and food safety practices. Consumers are advised to:

- Wash hands with soap and water before handling ready-to-eat food, before eating and after going to the toilet;
- Thoroughly cook raw food from animal sources (e.g. beef, pork, poultry);
- Keep raw meats separate from vegetables, fruits, cooked and ready-to-eat food;
- Avoid raw (unpasteurised) milk or foods made from raw milk;
- Wash hands and kitchen utensils such as knives and cutting boards after handling raw food; and
- Use separate sets of knives and cutting board for raw and cooked food.

**Issued by the Agri-Food & Veterinary Authority**

**On 14 December 2018**

# MEDIA RELEASE