



NOTICE OF TEMPORARY CLOSURE OF PRODUCTION AREA(S)

LEIGH FORESHORE - Bed ID B16AH

REGULATION (EU) 2019/627 of 15 March 2019 laying down uniform practical arrangements for the performance of official controls on products of animal origin intended for human consumption in accordance with Regulation (EU) 2017/625 of the European Parliament and of the Council and amending Commission Regulation (EU) No 2074/2005 as regards official controls.

Food Safety and Hygiene (England) Regulations 2013 S.I. 2013 No 2996

Pursuant to the power conferred on it by Article 18(6) and Article(8)(b) of Regulation 2017/625, and Article 62 of Regulation 2019/627, being satisfied that the results of the sampling on 8th Oct 2024, **54000 cfu Ecoli** show that the microbiological health standards for **live bivalve molluscs** are exceeded and there may be a risk to human health.

As Competent Authority for the purposes of the above EC provision by virtue of regulation 4 of the Food Safety and Hygiene (England) Regulations 2013 S.I. 2013/2996, London Port Health Authority has temporarily closed the production area identified in the Schedule to this notice for the production of **cockles and mussels** by food business operators until further notice.

London Port Health Authority will continue to take samples for analysis and keep its decision to close the area under review.

To check the current status of the area you may contact the London Port Health Authority by telephone 01474 363033 or email porthealth.denton@cityoflondon.gov.uk.

Signed

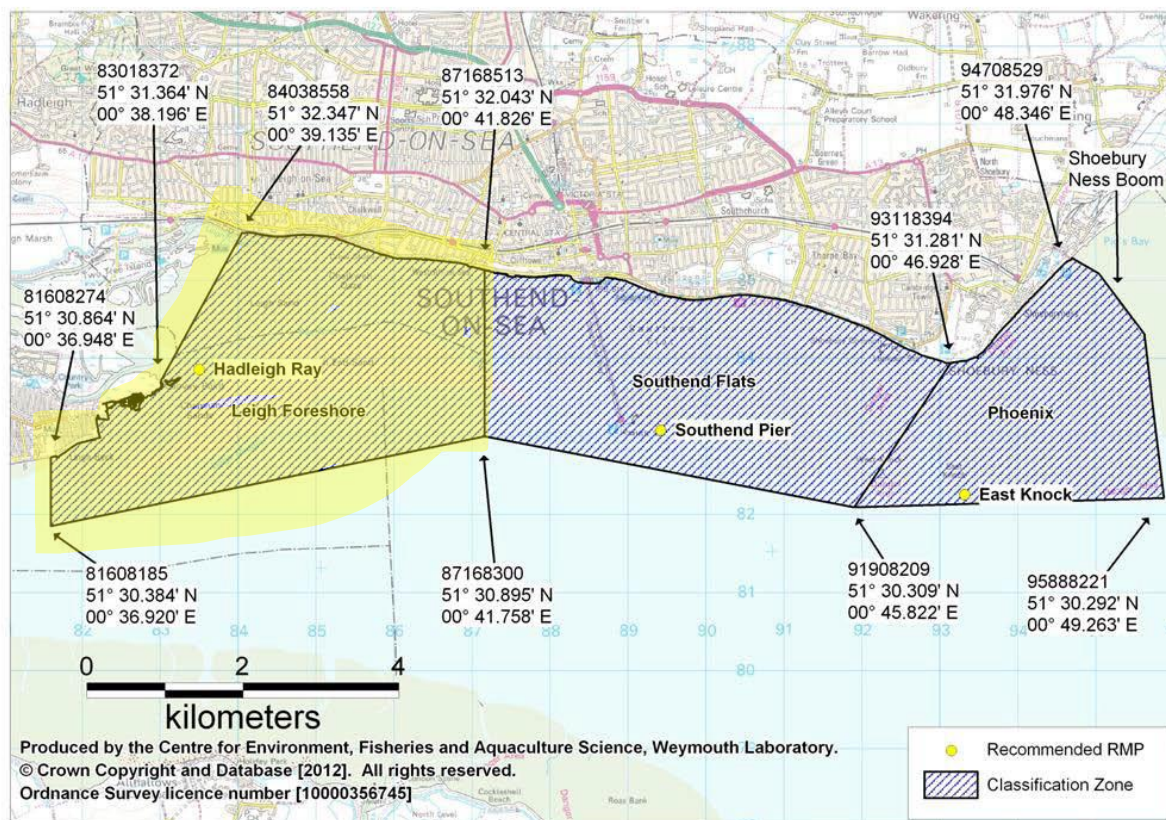
Dated this 16th day of October 2024

Timothy Bage
Assistant Director Port Health
On behalf of the London Port Health Authority

SCHEDULE

Area in which the production of cockles by food business operators is prohibited by reason of this order:-

LEIGH FORESHORE - Bed ID B16AH – (area highlighted in yellow) classified class C for cockles and mussels only



Food business operators must not collect the affected animals from this area by any method, it is unsuitable for their production for health reasons and has been temporarily closed.

For a food business operator to collect affected animals from the area that is temporarily closed amounts to the commission of a criminal offence under regulation 19 of the Food Safety and Hygiene (England) Regulations 2013 S.I. 2013/2996. On conviction a fine or imprisonment for a term of up to two years or both may be imposed.

PRIVATE INDIVIDUALS ARE STRONGLY ADVISED NOT TO GATHER COCKLES OR MUSSELS FOR THEIR OWN CONSUMPTION FROM THE AFFECTED PRODUCTION AREA.

THERE MAY BE A RISK TO HUMAN HEALTH IN DOING SO.