December 18, 2015

FDA provided the following information to ISSC:

Korean oysters shipped to the U.S. from Dai One Food Company LTD (NSSP certification number KR8SP) have been linked to the occurrence of eleven illnesses in Hawaii. Testing of oysters by FDA’s Gulf Coast Seafood Lab demonstrated the oysters to be positive for norovirus. The lab results are attached. Implicated product includes block frozen oysters and IQF half shell oysters that were harvested from Korean lease number 290 and 382 on February 10, 11 and 12, 2015. A recall is currently underway and includes oysters that were shipped to the attached list of U.S. companies. While the U.S. companies that initially received shipment from Dai One Food Company have been notified and have held all remaining product for destruction, FDA has requested that Korea notify the initial receiving state control authorities in order for state officials to work with the initial receiving dealers to ensure that the recall is extended to their customers.

At this point it appears that an effective recall is being conducted. In Hawaii where the illnesses occurred, the Department of Health has issued a recall notice (attached).

<table>
<thead>
<tr>
<th>Company Name</th>
<th>Address</th>
<th>Contact</th>
</tr>
</thead>
<tbody>
<tr>
<td>SUNNY SEAFOODS INC. (NJ-55-RS)</td>
<td>197 WEST SPRING VALLEY AVE. MAYWOOD, NJ 07607 U.S.A.</td>
<td>TEL. 201-880-9780</td>
</tr>
<tr>
<td>GRAND BK CORP.(H-MART) (NY-459-RS)</td>
<td>4708 GRAND AVENUE MASPETH, NY 11378 U.S.A.</td>
<td>TEL. 718-417-5607</td>
</tr>
<tr>
<td>KHEE TRADING, INC. (CA-911-RS)</td>
<td>1150 S. VAIL AVE, MONTEBELLO, CA 90640</td>
<td>TEL. 323-583-8114</td>
</tr>
<tr>
<td>PACIFIC AMERICAN FISH CO., INC. (CA-650-RP)</td>
<td>5255 SOUTH SANTA FE AVENUE VERNON, CA 90058 U.S.A.</td>
<td>TEL. 323-319-1515</td>
</tr>
<tr>
<td>HONG CHANG CORP. (CA-689-RS)</td>
<td>10135 PAINTER AV. SANTA FE SPRING, CA 90670 U.S.A.</td>
<td>TEL. 562-309-0068</td>
</tr>
</tbody>
</table>
FOR IMMEDIATE RELEASE
Dec. 10, 2015

DEPARTMENT OF HEALTH RECALLS FROZEN RAW IMPORTED OYSTERS ASSOCIATED WITH NOROVIRUS ILLNESS

HONOLULU - The Hawaii State Department of Health (DOH) is issuing a recall notice for frozen, raw oysters imported from Korea and sold in bulk to distributors and food establishments in Hawaii. The individually quick frozen (IQF) raw oysters on the half shell are packaged under the Dai One Food Company label. The shellfish harvest dates are Feb. 10, 11, 12, and 13, 2015 and are listed on the required shellfish identification tags for all bulk shellfish cases.

“The department has already conducted product trace-backs and embargoed all of the suspect product on Nov. 24 at various local shellfish distributors and restaurants,” said Peter Oshiro, “Although this product is not sold directly to the public, a recall has been issued as an additional safeguard to further notify anyone who may possess the product that it is unsafe and should be destroyed.”

A product embargo prohibits businesses from using a product suspected of causing illness until a determination is made on the safety of the product. The department received reports of sporadic illnesses (11 total) in September, October, and November of this year that appeared to be linked to the consumption of raw oysters. Samples of the suspect oysters were sent to U.S. Food and Drug Administration Gulf Coast Seafood Laboratory in Alabama for testing, and the samples tested positive for Norovirus. With the positive lab results, DOH has ordered all of the embargoed product held by distributors and restaurants to be destroyed.

Norovirus symptoms include nausea, vomiting, abdominal cramps, diarrhea, fever, and headaches with onset usually within 12-48 hrs after consuming contaminated food. Anyone experiencing these symptoms should consult a physician and if foodborne illness is suspected, report it to the DOH Disease Investigation Branch at (808) 586-4586.
Department of Health food rules effective February 2014 require a consumer advisory at the point of sale for any restaurant or eatery serving raw or undercooked foods. The advisory states, “Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.” Pregnant or immunocompromised individuals are also advised not to consume any raw or undercooked foods.

For more information on the department’s new restaurant rules and food safety program go to

http://health.hawaii.gov/san/

# # #

Media Contact:
Janice Okubo
Communications Office
(808) 586-4445
From: FDA Gulf Coast Seafood Laboratory  
Microbiological Hazards Science Branch

To: Jessie Deloach  
Regional Shellfish Specialist  
Tacoma Resident Post  
U.S. Food and Drug Administration, Pacific Region  
949 Market Street, Suite 602  
Tacoma, WA. 98402

Date: December 8, 2015

<table>
<thead>
<tr>
<th>Organization Requesting Analysis:</th>
<th>Organization Point of Contact:</th>
<th>Type of Analysis Requested:</th>
</tr>
</thead>
</table>
| FDA Regional Shellfish Specialist| Jessie Deloach  
Regional Shellfish Specialist  
Tacoma Resident Post  
(206) 455-4712 | Molecular detection of norovirus and enumeration of male-specific bacteriophage in shellfish |

<table>
<thead>
<tr>
<th>Date Samples Collected:</th>
<th>Lot codes:</th>
<th>Date Samples Received by FDA/GCSL:</th>
</tr>
</thead>
</table>
| November 30, 2015      | Sample 001—DO50411  
Sample 002—DO50421  
Sample 003—DO50431     | December 2, 2015 |

| Dealer- Dai One Food Co.  
31, Nonaraetgae-Gil, Sanyang-Eup, Tongyeong-City  
Gyeongsangnam-Do  
Republic of Korea | Distributed by: Khee Trading, Inc  
Certificate: CA 911 RS  
Montebello, CA 90640 | |

| Harvest Dates:  
Sample 001—February 10, 2015  
Sample 002—February 11, 2015  
Sample 003—February 12, 2015 | |

| Shippers no.: KR-8-SP | |

| Description of Samples: | |
|------------------------| Sample 001, 002, and 003 consisted of 48 IQF oysters on half shell received in Whirl Pak bags. Samples were shipped and received under frozen conditions. |

| Reason for submission of report: | |
|---------------------------------| Request by FDA regional shellfish specialist - Possible norovirus related illnesses. |
REPORT OF RESULTS

Sample 001 sub-sample A
Norovirus GI  positive
Norovirus GII  positive
Male specific bacteriophage  < 10 pfu/100g

Sample 001 sub-sample B
Norovirus GI  none detected
Norovirus GII  positive
Male specific bacteriophage  not done

Sample 002 sub-sample A
Norovirus GI  positive
Norovirus GII  positive
Male specific bacteriophage  <10 pfu/100g

Sample 002 sub-sample B
Norovirus GI  positive
Norovirus GII  positive
Male specific bacteriophage  not done

Sample 003 sub-sample A
Norovirus GI  positive
Norovirus GII  positive
Male specific bacteriophage  <10 pfu/100g

Sample 003 sub-sample B
Norovirus GI  none detected
Norovirus GII  positive
Male specific bacteriophage  not done

Virus Extraction Efficiency: 77%

Samples were spiked with an aliquot of the murine norovirus. This virus was added to assess viral extraction efficiency from shellfish tissue.
References

Extraction


Detection


Analysts: K. Calci, R. Rodriguez, J. Woods

<table>
<thead>
<tr>
<th>Signature/s:</th>
<th>Title:</th>
<th>Date:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jacquelin W. Woods, Ph.D.</td>
<td>Research Microbiologist</td>
<td>December 8, 2015</td>
</tr>
<tr>
<td>Kevin R. Calci, MS, REHS</td>
<td>Environmental Health Spec V</td>
<td>December 8, 2015</td>
</tr>
<tr>
<td>Rachel Rodriguez, BS</td>
<td>GCSL Contractor</td>
<td>December 8, 2015</td>
</tr>
</tbody>
</table>