The following information was provided to ISSC:

As of today, Friday, February 24, 2023 the State of Florida is issuing a Recall for all <u>wild harvest oysters</u> from **FL-3012** harvest area in Cedar Key, FL for product **harvested between December 16, 2022 and February 24, 2023** due to an epidemiologically confirmed *Salmonella Agbeni* outbreak declared by the state epidemiologist.

Additionally, at this time an emergency closure for wild oyster harvest has been issued for the FL-3012 harvest area effective at sunset today (2/24/23) to prevent further harvest from the implicated area until the situation has been resolved.

## In Summary:

The Florida Division of Aquaculture was notified on 2/15/23 by the Florida Department of Health of a possible Salmonella cluster being detected, associated with raw oyster consumption, with cases in 3 states (FL, GA, AL). Since then, additional evidence has been collected and it has been determined there is an epidemiologically confirmed **potential health risk** associated with wild oysters harvested from the 3012 Shellfish Harvest Area. Due to the growing evidence and requirements of the NSSP Model Ordinance and recommendations of the FDA, the recall is being initiated and the harvest area is closed. The investigation into the Salmonella outbreak is ongoing and further information will be provided as it becomes available.

The FL Dept of Health has identified 8 confirmed cases across the 3 states, with clinical isolation and whole genome sequencing.

Consumption dates begin December 16, 2022 and the most recent known consumption is January 15, 2023, however more potential cases from later January and February are being evaluated.

ICSSL listed certified processing facilities are being contacted to conduct trace backs and trace forwards of all potentially involved, in order to disseminate to all potentially involved states.

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