



New York Illness Outbreak Cluster Investigation

New York is conducting an illness outbreak cluster investigation linked to Hepatitis A virus (HAV) cases associated with consumption of fresh-frozen blood clams (Concha Negra) from Ecuador. NYCDOH has been investigating HAV cases during the period August 2025 through February 2026 which have been linked to consumption of clam ceviche made from fresh and frozen raw blood clams (also known as black clams, black conch meat, Concha Negra).

The fresh frozen blood clams (Concha Negra) were shipped to a New York dealer from a New Jersey dealer/importer and distributed within New York state.

The packaging of the blood clams is labeled as follows:

- La Serranita
- Concha Negra
- Shell Meat
- Fresh Frozen
- Net Weight 16 oz (454 g)

The New York dealer has contacted the buyers and recalled all products distributed within New York.

Shellfish authorities should be on the lookout for packages of blood clams (Concha Negra) from Ecuador due to a potential public health risk to consumers.

Please contact NYSDEC, Shellfisheries if you have any questions.

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