

***Salmonella* Outbreak linked to Raw Oysters**

Food Safety Alert

URL: <https://www.cdc.gov/salmonella/outbreaks/oysters-10-26/index.html>

Posted: October 19, 2026

Key Points

CDC, FDA and public health officials in several states are investigating a multistate outbreak of *Salmonella* infections linked to raw oysters harvested by the Little Wicomico Oyster Company from the Little Wicomico River harvest area in Virginia. Do not eat, sell, or serve recalled oysters.

Fast Facts

- Illnesses: 27
- Hospitalizations: 5
- Deaths: 0
- States: 12
- Recall: Yes
- Investigation status: Active

Recalled food

Certain Oysters from Little Wicomico Oyster Company

On October 9, 2026, the Little Wicomico Oyster Company voluntarily [recalled](#) oysters harvested from the Little Wicomico River in Virginia and contacted its customers.

- Product: Whole (shellstock) oysters
- Harvest Dates: September 18, 2026, through October 8, 2026
- Harvest Locations: Little Wicomico River, VA and Little Wicomico River Lower, VA

Virginia Department of Health has also [temporarily closed](#) the Little Wicomico River harvest area as a precaution. Little Wicomico Oyster Company has stopped harvesting from the affected area and is cooperating with public health officials. Oysters harvested from other Virginia growing areas are not part of this recall.

What You Should Do

- **Do not eat any recalled oysters.** Throw them away or return them.
- **Wash items and surfaces** that may have touched the recalled oysters using hot soapy water or a dishwasher.

Urgent

Call a healthcare provider right away if you have any of these severe *Salmonella* symptoms:

Internal Use Only

- Diarrhea and a fever higher than 102°F
- Diarrhea for more than 2 days that is not improving
- Bloody diarrhea
- So much vomiting that you cannot keep liquids down
- Signs of dehydration, such as:
 - Not peeing much
 - Dry mouth and throat
 - Feeling dizzy when standing up

What Businesses Should Do

- **Do not sell or serve recalled oysters.**
- **Wash and sanitize items and surfaces** that may have come in contact with recalled oysters.

Symptoms of *Salmonella*

- Most people infected with *Salmonella* experience diarrhea, fever, and stomach cramps.
 - Symptoms usually start 6 hours to 6 days after swallowing the bacteria.
 - Most people recover without treatment after 4 to 7 days.
- Some people—especially children younger than 5, adults 65 and older, and people with weakened immune systems—may experience more severe illnesses that require medical treatment or hospitalization.

See Also

- FDA:
- CDC: [Preventing Salmonella Infection](#)
- CDC: [About Four Steps to Food Safety](#)

Investigation Details

October 19, 2026

CDC, public health and regulatory officials in several states, and the U.S. Food and Drug Administration (FDA) are collecting [different types of data](#) to investigate a multistate outbreak of *Salmonella* Telelkebir infections.

Epidemiologic, laboratory, and traceback data show that oysters from Little Wicomico River harvest area may be contaminated with *Salmonella* and may be making people sick in this outbreak.

Epidemiologic Data

Cases

Total Cases	27
States	12
Hospitalizations	5 (24%) of 21 people with information available
Deaths	0

Illnesses started on dates ranging from May 29, 2026, to September 14, 2026. The true number of sick people in this outbreak is likely much higher than the number reported, and the outbreak may not be limited to the states with known illnesses. This is because many people recover without medical care and are not tested for *Salmonella*. In addition, recent illnesses may not yet be reported as it usually takes [3 to 4 weeks](#) to determine if a sick person is part of an outbreak.

Demographics

Public health officials collect many different types of information from sick people, including their age, race, ethnicity, other demographics, and the foods they ate in the week before they got sick. This information provides clues to help investigators identify the source of the outbreak.

The table below has information about sick people in this outbreak (“n” is the number of people with information available for each demographic).

Demographics	Information
Age (n=26)	Range from 1 to 86 years Median age of 41
Sex (n=27)	41% female 59% male
Race (n=17)	82% White 12% African American/Black 6% Native Hawaiian or other Pacific Islander
Ethnicity (n=17)	94% non-Hispanic 6% Hispanic

Food exposure

State and local public health officials are interviewing people about the foods they ate in the week before they got sick. Of the 13 people interviewed, 10 (77%) reported eating raw oysters. This percentage is significantly higher than the 1.6% of respondents who reported eating raw oysters in the [FoodNet Population Survey](#)—a survey that helps estimate how often people eat various foods linked to diarrheal illness. This difference suggests that people in this outbreak got sick from eating raw oysters.

Laboratory and Traceback Data

Public health investigators are using the [PulseNet](#) system to identify illnesses that may be part of this outbreak. CDC PulseNet manages a national database of DNA fingerprints of bacteria that cause foodborne illnesses. DNA fingerprinting is performed on bacteria using a method called [whole genome sequencing \(WGS\)](#). WGS showed that bacteria from sick people's samples are closely related genetically. This suggests that people in this outbreak may have gotten sick from the same food.

Based on [WGS analysis](#), bacteria from 27 people's samples did not predict resistance to any antibiotics. More information is available at the [National Antimicrobial Resistance Monitoring System \(NARMS\)](#) site.

Officials in Pennsylvania collected samples of raw oysters from a distributor that supplied oysters to restaurants where ill people reported eating. One oyster sample harvested by the Little Wicomico Oyster Company from the Little Wicomico River tested positive for *Salmonella*. WGS analysis is pending to determine whether this *Salmonella* is the same as the strain causing the multistate outbreak.

Oyster traceback information was provided by state and local authorities to state shellfish authorities and FDA for 7 of the 10 sick people who reported eating raw oysters. FDA worked with states to conduct traceback to identify sources of oysters consumed by sick people. Oysters reported by ill people were harvested from multiple geographic locations, but oysters harvested from the Little Wicomico River by Little Wicomico Oyster Company were the only oysters in common to the seven ill people included in traceback.

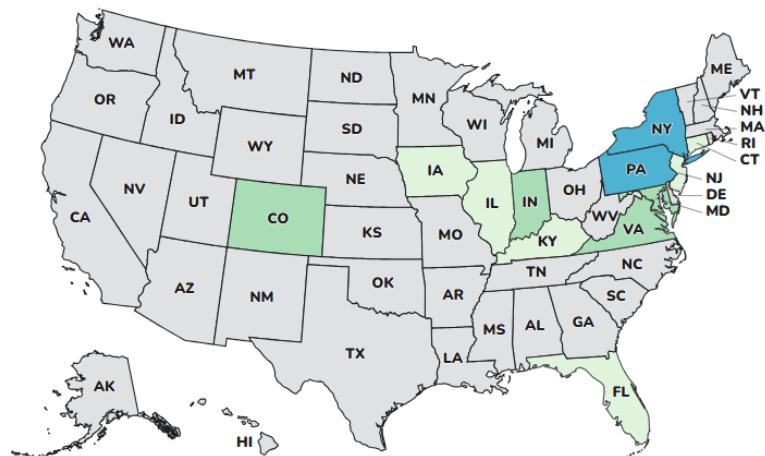
Public Health Actions

CDC advises people not to eat, serve, or sell recalled oysters.

Where Sick People Lived

This map shows where the 27 people in this *Salmonella* outbreak lived.

This outbreak may not be limited to the states with known illnesses, and the true number of sick people is likely much higher than the number reported. This is because many people recover without medical care and are not tested for *Salmonella*.



Number of Sick People



State	Number of Sick People
CO	2
CT	1
FL	1
IA	1
IL	1
IN	2
KY	1
MD	2
NJ	1
NY	4
PA	8
VA	3
Total	27

When People Got Sick

This chart shows when the 27 people in this *Salmonella* outbreak got sick.

Recent illnesses may not yet be reported as it usually takes [3 to 4 weeks](#) to determine if a sick person is part of an outbreak. The true number of sick people in this outbreak is also likely much higher than the number reported. This is because many people recover without medical care and are not tested for *Salmonella*.

