

Safety Alert for Salmonella: Oysters from Little Wicomico River, Virginia

Do not eat, serve, or sell recalled oysters from Little Wicomico Oyster Company (VA-1421-SP) due to the potential for Salmonella contamination.

Product

[Recalled](#) whole (shellstock) oysters from Little Wicomico Oyster Company (VA-1421-SP) harvested in the Little Wicomico River from September 18, through October 8, 2026, because they may be contaminated with *Salmonella*.

Where Product was Sold

The recalled oysters were distributed to restaurants and retailers in California (CA), Colorado (CO), Connecticut (CT), District of Columbia (DC), Florida (FL), Georgia (GA), Illinois (IL), Maryland (MD), Missouri (MO), North Carolina (NC), New Jersey (NJ), Nevada (NV), New York (NY), Pennsylvania (PA), Texas (TX), and Virginia (VA), and may have been further distributed.

Symptoms of *Salmonella*

Illness usually occurs within 12 to 72 hours after eating food that is contaminated with *Salmonella*, and the symptoms usually last four to seven days. Symptoms include diarrhea, fever, and abdominal cramps. Children younger than five, the elderly, and people with weakened immune systems are more likely to have severe infections.

Recommendation

- Consumers, restaurants, and food retailers should not eat, sell, or serve [recalled](#) oysters from Little Wicomico Oyster Company (VA-1421-SP) harvested in the Little Wicomico River from September 18, through October 8, 2026, and should dispose of potentially contaminated products or contact their distributor to arrange for destruction.
 - Food containing *Salmonella* can look, smell, and taste normal.
- Consumers, restaurants, retailers, and foodservice customers who purchased or received these products should carefully clean and sanitize any surfaces or containers that they touched. Follow [FDA's safe handling](#) and cleaning advice to reduce the risk of cross-contamination.
- Consumers who might have consumed this product or who have symptoms should contact their health care provider.

Current Update

October 19, 2026

The Pennsylvania Department of Agriculture identified an illness outbreak of *Salmonella* Telelkebir cases associated with consumption of oysters harvested from Little Wicomico River or Little

Wicomico River, Lower. Little Wicomico Oyster Company (VA-1421-SP) has [recalled](#) oysters harvested From September 18, through October 8, 2026, and has contacted their customers. 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.

The Virginia Department of Health has temporarily [closed](#) Little Wicomico River to shellfish harvesting, effective October 9, 2026. The *Salmonella* Telelkebir illnesses identified by Pennsylvania as being associated with the consumption of oysters harvested from Little Wicomico River and Little Wicomico River Lower, VA, by Little Wicomico Oyster Company (VA-1421-SP) are part of a cluster of 27 *Salmonella* Telelkebir illnesses being [investigated by CDC](#), FDA, and the relevant state authorities. The FDA was initially notified of the *Salmonella* Telelkebir outbreak by the CDC and continues to partner with CDC in the investigation and provide assistance, as needed, to state authorities.

The FDA is advising restaurants and food retailers not to serve or sell, and consumers not to eat, [recalled](#) oysters from Little Wicomico Oyster Company (VA-1421-SP) harvested in the Little Wicomico River from September 18 through October 8, 2026, because they may be contaminated with *Salmonella*. Little Wicomico Oyster Company oysters were distributed to restaurants and retailers in CA, CO, CT, DC, FL, GA, IL, MD, MO, NC, NJ, NV, NY, PA, TX, VA, and may have been further distributed. Restaurants and retailers should dispose of these products by throwing them away or contacting their distributor to arrange for destruction.

The FDA continues to monitor the investigation and provide assistance, as needed, to state authorities. As new information becomes available, the FDA will update the safety alert.

Product Distribution

Recalled oysters were distributed to restaurants and retailers in CA, CO, CT, DC, FL, GA, IL, MD, MO, NC, NJ, NV, NY, PA, TX, VA, and may have been further distributed

Useful Links

- [CDC Food Safety Alert](#)
 - [Notice of Illness Outbreaks, Shellfish Closures, Reopenings, & Recalls - ISSC](#)
 - [About Handwashing as a Healthy Habit in the Kitchen | Clean Hands | CDC](#)
 - [Who to Contact?](#)
 - [What is Salmonella?](#)
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Who to Contact

Consumers who have symptoms should contact their health care provider to report their symptoms and receive care.

To report a complaint or adverse event (illness or serious allergic reaction), visit [Industry and Consumer Assistance](#).

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