

PRESS RELEASE: *Campylobacter jejuni*

FOR IMMEDIATE RELEASE

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Coos Bay Oyster Company RECALLS Raw, Ready-to-Eat Shucked Oysters *BECAUSE OF POSSIBLE HEALTH RISK*

Coos Bay Oyster Company of Charleston, Oregon is recalling **all of its shucked oysters** because they have the potential to be contaminated with *Campylobacter*, an organism that can cause serious and some times fatal infections in young children, frail or elderly people, and others with weakened immune systems.

Healthy persons infected with *Campylobacter* often experience diarrhea, headache and body ache, cramping, abdominal pain, and fever within two (2) to five (5) days after exposure to the organism. The diarrhea may be bloody and can be accompanied by nausea and vomiting. The illness typically lasts one (1) week and some infected persons do not have any symptoms. In persons with compromised immune systems *Campylobacter* occasionally spreads to the bloodstream and causes a serious life threatening infection.

Product was distributed through wholesale dealers and retail stores in Oregon and California.

Plastic Tubs (1/2 gallon, quart, pint, half-pint), Coos Bay Oyster Co., Raw/Ready-to-eat Shucked Oysters, with sell by dates from Jan 15 – Feb 17.

The recall is the result of an epidemiologic investigation of a *Campylobacter* outbreak in Oregon. There have been three (3) confirmed reported cases of *Campylobacter* illness related with the consumption of raw shucked oysters to date.

Coos Bay Oyster Company has ceased the production and distribution of the product as the Oregon Department of Agriculture (ODA) and the company continue investigating the cause of the problem.

Consumers who have purchased Coos Bay Oyster Co., Raw/Ready-to-eat Shucked Oysters are urged to return it to the place of purchase for a full refund. Consumers with questions may contact the company at 1-541-888-9440.