

FDA Advises Restaurants and Retailers Not to Serve or Sell and Consumers Not to Eat Certain Oysters and Manila Clams from Drayton Harbor, WA Potentially Contaminated with Norovirus

March 9, 2026

Audience

- Restaurants and food retailers in Arizona (AZ), California (CA), Florida (FL), Georgia (GA), Illinois (IL), Nevada (NV), New York (NY), Oregon (OR), and Washington (WA) that have purchased [recalledExternal Link Disclaimer](#) Manila clams harvested by Lummi Indian Business Council (WA-0098-SS) with harvest dates February 13 through March 3, 2026.
- Consumers in WA who have purchased [recalledExternal Link Disclaimer](#) raw oysters harvested by Drayton Harbor Oyster Company (WA-1723-SS) with harvest dates February 13 through March 3, 2026.

Product

- Certain raw oysters harvested by Drayton Harbor Oyster Company (WA-1723-SS), and Manila clams harvested by Lummi Indian Business Council (WA-0098-SS), harvested on February 13 through March 3, 2026, from harvest area Drayton Harbor, WA. The oysters were distributed in WA. Manila clams were distributed to restaurants and retailers in AZ, CA, FL, GA, IL, NV, NY, OR, and WA and may have been distributed to other states as well.

Purpose

The FDA is advising restaurants and food retailers not to serve or sell and to dispose of, and consumers not to eat raw oysters harvested by Drayton Harbor Oyster Company (WA-1723-SS), and Manila clams harvested by Lummi Indian Business Council (WA-0098-SS) harvested on February 13 through March 3, 2026, from harvest area Drayton Harbor, WA and shipped to distributors in AZ, CA, FL, GA, IL, NV, NY, OR, and WA because they may be contaminated with norovirus.

Shellstock, or raw, live molluscan shellfish such as oysters and clams contaminated with norovirus can cause illness if eaten, and potentially severe illness in people with compromised immune systems. Food containing norovirus may look, smell, and taste normal. Consumers of these products who are experiencing symptoms of illness should contact their healthcare provider and report their symptoms to their local Health Department. Diarrhea, abdominal cramps, nausea, vomiting, and fever may be associated with gastroenteritis infections caused by this organism.

Symptoms of Norovirus

People of all ages can get infected and sick with norovirus. The most common symptoms of norovirus are diarrhea, vomiting, nausea, and stomach pain. Other symptoms include fever, headache, and body ache.

A person usually develops symptoms 12 to 48 hours after being exposed to norovirus. Most people with norovirus illness get better within 1 to 3 days.

If you have norovirus illness, you can feel extremely ill, and vomit or have diarrhea many times a day. This can lead to dehydration, especially in young children, older adults, and people with other illnesses. Symptoms of dehydration include decrease in urination, dry mouth and throat, and feeling dizzy when standing up. Children who are dehydrated may cry with few or no tears and be unusually sleepy or fussy.

If you think you or someone you are caring for is severely dehydrated, call your healthcare provider.

Summary of Problem and Scope

On March 4, 2026, the Washington Department of Health advised the FDA of a [recall](#)[External Link Disclaimer](#) of certain shellstock, to include raw oysters and Manila clams due to a norovirus-like illness outbreak associated with raw oyster consumption. The recall includes raw oysters harvested by Drayton Harbor Oyster Company (WA-1723-SS), and Manila clams harvested by Lummi Indian Business Council (WA-0098-SS) harvested on February 13 through March 3, 2026, from harvest area Drayton Harbor, WA.

FDA Actions

The FDA is issuing this alert advising restaurants and food retailers not to serve or sell and consumers not to eat certain raw oysters harvested by Drayton Harbor Oyster Company (WA-1723-SS), and Manila clams harvested by Lummi Indian Business Council (WA-0098-SS) harvested on February 13 through March 3, 2026, from harvest area Drayton Harbor, WA due to potential norovirus contamination. The FDA is awaiting further information on distribution of the oysters and Manila clams harvested and will continue to monitor the investigation and provide assistance to state authorities as needed. As new information becomes available, the FDA will update the safety alert.

Recommendations for Restaurants and Retailers

Restaurants and retailers should not serve or sell the potentially contaminated oysters or Manila clams. Restaurants and retailers should dispose of any products by throwing them in the garbage or contacting their distributor to arrange for destruction.

Restaurants and retailers should also be aware that shellfish may be a source of pathogens and should control the potential for cross-contamination of food processing equipment and the food processing environment. Their employees should follow the steps below:

- Wash hands with warm water and soap following the cleaning and sanitation process.
- Retailers, restaurants, and other food service operators who have processed and packaged any potentially contaminated products need to be concerned about cross-contamination of cutting surfaces and utensils through contact with the potentially contaminated products.
- Retailers that have sold bulk product should clean and sanitize the containers used to hold the product.
- Regular frequent cleaning and sanitizing of food contact surfaces and utensils used in food preparation may help to minimize the likelihood of cross-contamination.

Recommendations for Consumers

Consumers should not eat these potentially contaminated oysters or Manila clams.

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

To report a complaint or adverse event, visit [Get Assistance from the FDA Human Food Program](#).