2026 Norovirus Outbreak Linked to Oysters Harvested in British Columbia

Update: February 19, 2026

On February 18, 2026, the FDA expanded the list of oysters harvested in British Columbia, Canada that may be contaminated with norovirus.

FDA now advises restaurants not to serve, food retailers not to sell, and consumers not to eat oysters harvested between December 22, 2025 and February 4, 2026 from BC 17-20 CLF #1401656 by Stellar Bay Shellfish Ltd., Canada. These oysters were sold under the following brand names: Kusshi, Chrome Point, Stellar Bay, and Stellar Bay Gold.

Updated Advisory: FDA Advisory for Oysters from British Columbia that are Potentially Contaminated with Norovirus

Original post: February 13, 2026

Between January 18, 2026 and February 2, 2026, 11 people from 5 different meal parties in Washington State reported norovirus-like illness symptoms after consuming raw oysters harvested from a specific growing area in British Columbia, Canada.

The United States Food and Drug Administration (FDA) is advising restaurants and retailers not to serve or sell these oysters and advising consumers not to eat them.

Washington State Case Information

Eleven people from 5 separate meal parties reported norovirus-like symptoms after consuming raw oysters from British Columbia, Canada harvest area BC 17-20 #1401656. The exposures occurred between January 17, 2026 and February 1, 2026.

Advice to Consumers

- If purchasing oysters, ask the retailer where they were harvested. Do not purchase oysters harvested from British Columbia, Canada harvest area BC 17-20 #1401656 with original harvest dates from December 22, 2025 to February 4, 2026. These oysters were sold under the following brand names: Kusshi, Chrome Point, Stellar Bay, and Stellar Bay Gold.
- If you purchased oysters recently, contact your retailer to find out where they were harvested. If you are unable to determine where the oysters were harvested, discard them.

Advice to Retailers

Do not sell or serve the following Stellar Bay Shellfish Ltd. oysters:

- Kusshi, Chrome Point, Stellar Bay, or Stellar Bay Gold brand oysters harvested from British Columbia, Canada harvest area BC 17-20 (Nanoose Bay) CLF #1401656 with original harvest dates from December 22, 2025 to February 4, 2026.

About Norovirus

Norovirus is a viral infection spread through direct contact with someone infected with norovirus, eating food or drinking liquid contaminated with norovirus, or touching objects or surfaces contaminated with norovirus. Shellfish can be contaminated with norovirus if they are grown in contaminated water.

Symptoms of Norovirus Infection

Symptoms typically appear 12 to 48 hours after exposure and can include:

- Vomiting
- Watery diarrhea
- Abdominal cramps
- Muscle aches
- Headache
- Fever
- Chills

Most people feel better in 1 to 2 days but they can spread infection to others while they are sick and after their symptoms resolve.

Prevention

- Wash hands with soap and water after going to the bathroom, changing diapers, and before eating or preparing food.
- Cook shellfish thoroughly and wash fruits and vegetables.
- If you are sick with norovirus-like symptoms, stay home from work and do not cook food for others while you have symptoms and for at least 3 days after you recover.
- Clean and disinfect contaminated surfaces and wash laundry in hot water (see Resources below for detailed cleaning instructions).

SOURCE: 2026 Norovirus Outbreak Linked to Oysters Harvested in British Columbia | Washington State Department of Health