



**Indiana State  
Department of Health**  
*An Equal Opportunity Employer*

**Michael R. Pence**  
Governor

**William C. VanNess II, MD**  
State Health Commissioner

**DATE:** February 4, 2014

**TO:** All Local Health Departments  
Attn: Chief Food Inspection Officer

**FROM:** *A. Scott Gilliam*  
A. Scott Gilliam, MBA, CP-FS  
Director, Food Protection Program

**SUBJECT:** Coos Bay Oyster Company [Food]

**AFFECTED  
PRODUCT:** Raw, Ready-to-Eat Shucked Oysters

**SUMMARY:** Unclassified Recall; Coos Bay Oyster Company is recalling all of its shucked oysters due to a serious health risk. The oyster's have the potential to be contaminated with Campylobacter. The product is packaged in Plastic Tubs (1/2 gallon, quart, pint, half-pint), and labeled Coos Bay Oyster Co., Raw/Ready-to-eat Shucked Oysters, with sell by dates from Jan 15 – Feb 17.

This product was distributed through wholesale dealers and retail stores in Oregon and California. In case of the unlikely event that this product was shipped to Indiana this recall is being posted.

**SUGGESTED  
ACTION:** Recommend notification of affected parties via phone, fax, or e-mail.  
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. Furthermore, if any recalled products are found, notify this office at 317-233-8475.

\*\*\*\*\*

**Recall -- Firm Press Release**

FDA posts press releases and other notices of recalls and market withdrawals from the firms involved as a service to consumers, the media, and other interested parties. FDA does not endorse either the product or the company.

**PRESS RELEASE: *Campylobacter jejuni***  
FOR IMMEDIATE RELEASE



2 North Meridian Street • Indianapolis, IN 46204  
317.233.1325 tdd 317.233.5577  
[www.statehealth.in.gov](http://www.statehealth.in.gov)

To promote and provide  
essential public health services.

**Date: January 30, 2014**

**Contact: Jess Hampel, Phone (541) 888-9440**

## **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.**