



BC Centre for Disease Control  
An agency of the Provincial Health Services Authority

## Notice to Restaurants and Retail Establishments Selling or Serving Oysters in BC

Posted: April 26, 2018

BC health authorities have received [norovirus illness](#) reports since mid-March 2018 linked to BC oysters sourced from south and central Baynes Sound, BC. A public advisory about the investigation can be found on the Public Health Agency of Canada [web-site](#).

Four oyster farms linked to illnesses were closed between March 23 and April 13, 2018 and remain closed at this time.

Distributors and other suppliers may have stored oysters received from these farms before they closed; recent illnesses have been linked to product served after the farms closed and ceased shipping product. Restaurants and retailers must not distribute or serve oysters from these farms. You can recognize these oysters from the BC Crown landfill number on the shellfish tag: **CLF#1402060, CLF#1411206, CLF#1400483, and CLF#278757.**

All other BC shellfish farms are open. BC raw oysters continue to be available for purchase and sale/serving in restaurant and retail establishments in BC.

### **Please follow these recommendations to limit the risk of illness and to help with all shellfish investigations.**

1. Inform customers about risk of consuming raw oysters so they can make an informed decision. Please refer customers to the menu warning and advise customers they can lower their risk of illness by consuming cooked oysters.
2. Inform customers what varieties of raw oysters you are selling or serving to them. This will help them remember what they ate.
3. Use the shellfish receiving log to record all incoming shipments of oysters and record the shellfish tag supplier and lot number. Store shellfish tags by date served and bundle with date label. This will help Environmental Health Officers retrieve the information needed in the event of an investigation.
4. When preparing cooked oysters, cook oysters to an internal temperature of 90°C (194°F) for a minimum of 90 seconds.
5. If you receive a report of illness associated with consumption of oysters from a customer, refer them to their local public health office (health authority).

Further guidelines for restaurants and retail about raw oysters are available on this site, including links to a food safety plan and shellfish receiving log:

<http://www.bccdc.ca/health-info/food-your-health/fish-shellfish>

