FDA Investigates Frozen Tuna Steaks for Hepatitis A Contamination

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The FDA is investigating potential outbreaks of hepatitis A virus (HAV) in Texas, Oklahoma and California that appear to be linked to contaminated frozen tuna steaks, USA Today reports.

According to the agency, Hilo Fish Company began recalling tuna that tested positive for the virus on May 18. The potential outbreak was first identified on May 1, when the Hawaii Department of Health notified the FDA that frozen tuna samples from Indonesia had tested positive for the liver virus, which is largely spread through contaminated feces.

The recalled products, originally sourced from Sustainable Seafood Company and Santa Cruz Seafood, include eight-ounce tuna steaks with an October 1, 2018 expiration date and 15-pound cases of frozen yellowfin tuna cubes with an April 1, 2019 expiration date.

Restaurants in the three states that received shipments of the potentially contaminated fish have been notified of the risk. FDA officials confirm that several New York locations also received products implicated in the hep A scare but that the product had not yet been distributed to consumers at the time of the recall.

At this point, no cases of hepatitis A have been linked to the recalled frozen tuna, but the FDA is continuing to investigate the outbreak and collect samples from the seafood companies. Those with questions or concerns about the contaminated fish are encouraged to call 888-SAFEFOOD.

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