

FACT SHEET

VIBRIO VULNIFICUS

Vibrio vulnificus (V. vulnificus) is a bacteria that occurs naturally in warm coastal areas, such as the Gulf of Mexico. It is found in higher concentrations in the summer months when water gets warmer. Vibrio vulnificus typically causes disease in people who eat contaminated seafood, especially oysters and shellfish.

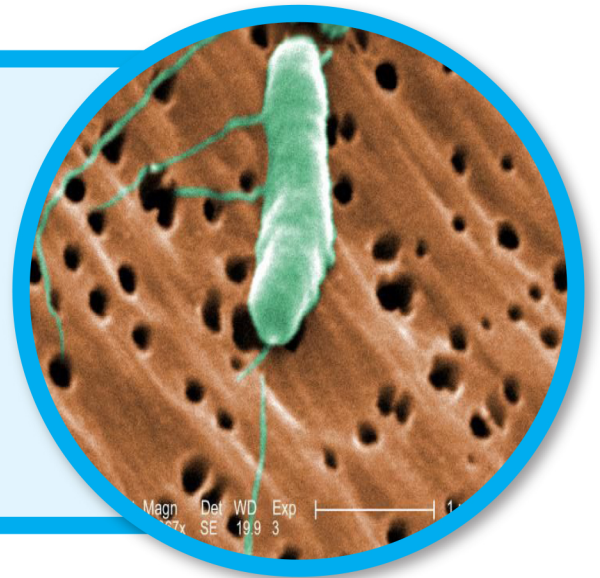
SOURCES: Undercooked or raw seafood, such as shellfish (especially oysters)

INCUBATION PERIOD: 1-7 days

SYMPTOMS: Vomiting, diarrhea, abdominal pain, bloodborne infection. Fever, bleeding within the skin, ulcers requiring surgical removal.

DURATION: 2-8 days

WHAT DO I DO?: If you develop severe illness within a few days after eating raw or undercooked shellfish or after being exposed to warm coastal water, contact your doctor.



Simple food handling practices can help prevent *VIBRIO VULNIFICUS* infections:

- Preparing oysters in the shell:
 - Before cooking: Discard any oysters with open shells
 - During cooking: Boil for 3-5 minutes after shells open.
 - After cooking: Discard any oysters with shells that did not open.
- Preparing shucked oysters:
 - Boil or simmer for at least 3 minutes or until the edges curl.
 - Fry at 375 degrees for at least 3 minutes.
 - Broil 3 inches from heat for 3 minutes.
 - Bake at 450 degrees for 10 minutes.