

Vibriosis (Non-cholera) Fact Sheet

Vibriosis can be a mild to serious infection. It is caused by *Vibrio* bacteria which grow in coastal waters.

Infection can occur from eating raw or undercooked seafood or exposing an open wound to contaminated salt or brackish water.

Vibriosis can affect anyone. People at higher risk for a serious infection are those who have:

- Chronic liver disease, diabetes or cancer
- Iron overload disease (hemochromatosis)
- A weakened immune system (due to medication, HIV or AIDS, etc.)
- People taking stomach acid reducers

Symptoms to look for after eating raw or undercooked seafood may include:

- Signs of severe infection (septicemia), including fever and low blood pressure
- Nausea
- Vomiting
- Diarrhea
- Stomach pain
- Chills
- Headache
- Fever

Symptoms usually begin 12 to 72 hours after eating infected food and usually last 2 to 3 days

Symptoms to look for from infected cuts or sores may include:

- Swelling, redness, pain, discoloration, discharge, or blistering at the wound site
- Fever

***Vibrio* infection is diagnosed through laboratory testing of:**

- Stool
- Wound
- Blood

Call a healthcare provider immediately if you experience symptoms.

- Make sure to tell the provider if you have eaten raw or under-cooked shellfish or crabs or have been exposed to coastal waters in the last 3 days.
- Drink plenty of fluids since diarrhea can cause dehydration.
- Antibiotics may be used to treat severe or prolonged gastrointestinal *Vibrio* infections but are not recommended for mild infections.
- *Vibrio* wound infection should be treated with a combination of antibiotics.

***Vibrio* infection can be prevented:**

- Do not eat raw or undercooked shellfish or crabs.
- Cook shellfish and crabs completely and throw away shellfish that do not open during cooking.
- Do not let raw shellfish or crabs or their drippings touch other foods.
- Clean surfaces and containers that raw shellfish or crabs touched during preparation.
- Prevent cross-contamination by washing hands, countertops, cutting boards, and utensils.
- Wear gloves when touching raw shellfish or crabs or their drippings.
- Wash hands with soap after using the bathroom, changing diapers, and before eating.
- Avoid exposing open cuts, sores, recent piercings or tattoos to raw shellfish or crabs, their drippings, and coastal or brackish waters.
- If exposed to coastal or brackish water, raw shellfish or crabs, or their drippings, wash wound with soap and clean water.