

# Prevent *Vibrio parahaemolyticus* Food Poisoning!

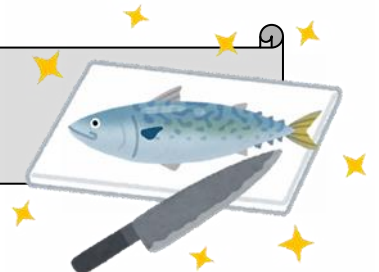
Food poisoning due to *Vibrio parahaemolyticus* is more common in the summer.

Pay especially careful attention to the following :

**Wash seafood thoroughly with running freshwater before cooking.**

*Vibrio* is weak to fresh water, so wash thoroughly with large amounts of running freshwater.

**Use special utensils for seafood to prevent cross-contamination.**



**Wash your hands.**



**Store in the refrigerator at 4° C or less, even for brief intervals between preparation.**

**Eat up promptly after cooking.**

*Vibrio parahaemolyticus* grows much faster than other food poisoning bacteria.

Cook seafoods quickly and eat them promptly.

## About *Vibrio parahaemolyticus*:

1. It is found in seawater, and increases in large numbers when seawater temperatures rise.
2. Sensitive to fresh water and heat.
3. Symptoms of food poisoning: severe abdominal pain, diarrhea
4. The incubation period (time from exposure to onset of symptoms) is 10 to 18 hours.