

August 18th, 2023

Vibrio Vulnificus

With warmer coastal water temperatures this summer and with recent news of *Vibrio vulnificus* infections, the West Haven Health Department encourages all residents to be informed of vibrio-related illnesses, possible routes of exposure and common signs and symptoms of infection. The Connecticut Department of Agriculture, Bureau of Aquaculture maintains a statewide shellfish sanitation monitoring program. Detailed information on this program can be obtained on their website linked below:

[CT Department of Agriculture Bureau of Aquaculture Homepage](#)

V. vulnificus infection is an extremely rare illness. *V. vulnificus* infections from consuming raw oysters or other shellfish can result in severe illness. *V. vulnificus* can also cause wound infections when open wounds are exposed to warm salt or brackish water. Brackish water is a mix of salt and fresh water. People with a *V. vulnificus* infection can get seriously ill and need intensive care or limb amputation. About one in five people with this type of infection die. People at greatest risk for illness from *V. vulnificus* are those with weakened immune systems and the elderly.

To minimize the risk of *Vibrio vulnificus* wound infections, the CT Department of Public Health recommends staying out of salt and brackish water when wounds are present, including wading at the beach. If you have a wound that could possibly come in contact with saltwater, brackish water, or marine life, cover the wounds with a waterproof bandage. The West Haven Health Department would also like to remind residents of the risks of consuming raw or undercooked food products, including raw oysters and shellfish, as consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, including *V. vulnificus*.

For more information about Vibrio infections please visit the [CDC Vibrio website](#).