

Prevent *Vibrio parahaemolyticus* Food Poisoning!

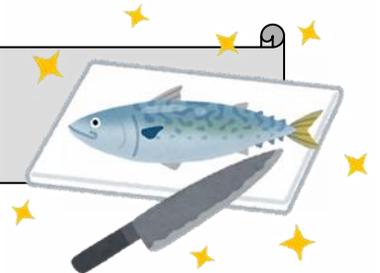
Food poisoning due to *Vibrio parahaemolyticus* is more common in the summer.

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.