



If you have hepatitis C (HCV or Hep C for short) do not eat raw or undercooked shellfish – oysters, clams, and mussels. *Vibrio vulnificus* (*Vibrio* for short) is a germ that lives in salty water. You can also get it from swallowing water with *Vibrio* in it. *Vibrio* can enter the body when you have any open cuts or wounds when you are wading in or swimming in water that contains *Vibrio*.

Vibrio (“Vib-Ree-O”)

The symptoms of *Vibrio* are diarrhea, stomach aches and cramping, feeling sick to the stomach, vomiting, fever, and chills and can occur anytime between 5 hours to 4 days after getting to the germ. In severe cases you can have a drop in blood pressure and open sores that do not heal. If you think you have been infected with *Vibrio*, see a doctor as soon as possible because the infection can be very serious and may even lead to death.

REMEMBER

- Do not eat raw oysters or other types of shellfish
- Cook any shellfish thoroughly – if the shellfish does not open during cooking – do not eat it
- Clean up any fluids while preparing the shellfish – do not let anything that comes into contact with anything else that touched the shellfish – this includes hands, knives, spoons, surface areas, etc.
- Wear gloves when cleaning shellfish
- Wash hands thoroughly after handling shellfish
- Cover any open cuts or wounds – never wade in salty water if you have an open cut or wound
- Seek immediate medical attention if you have been exposed

Get Tested. Get Treated. Get Cured.

www.hcvadvocate.org



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