



Water and Shellfish Contaminated with Vibrio Bacteria

Vibrio are bacteria that can cause illness. Eating raw or undercooked shellfish, especially oysters, or coming into contact with contaminated water, can have health risks including gastrointestinal illness, wound infections, and septicemia, a blood infection. Climate change increases flooding risks and causes higher ocean water temperatures that can increase the amount of vibrio bacteria in coastal waters.

Who is at higher risk?

- People over age 65
- Children under age 5
- Pregnant people
- People with compromised immune systems
- People with liver disease or Thalassemia
- People who consume raw shellfish, especially oysters
- People who take medicine to decrease stomach acid levels, such as antacids



What can we do about it?

- Know the signs of vibrio infection: diarrhea, stomach cramps, nausea, vomiting, and chills
- Avoid skin contact with warm seawater when open wounds or cuts are present
- Seek medical care if experiencing any of these signs after eating shellfish or being in contact with contaminated water
- [Learn more about vibrio bacteria](#)

