

Vibrio Outbreak Response Guide

Vibrio is a group of bacteria that causes an illness called *Vibriosis*. *Vibrio* illness is more common between May & October when coastal waters are warmer. *Vibrio* bacteria typically contaminate foods in their natural environment, such as where shellfish are harvested, before it even enters a restaurant.



What are common signs and symptoms?

Signs and symptoms usually start 4 to 96 hours after exposure to the bacteria and usually last 3 days.
Do not return to work until you are symptom-free for 24-72 hours without use of medications.



Diarrhea



Nausea & vomiting



Stomach pain



Fever

How can *Vibrio* spread in the kitchen?



Inadequate cooking or reheating of foods



Foods from unapproved sources



Improper temperatures



Cross contamination



Not washing hands with soap & hot water for 10-20 seconds

What foods are commonly associated with *Vibrio*?



Marine fish



Molluscan shellfish



Raw lobster, crab, and shrimp



Any foods an infected food handler touched

Shellstock tags must be reviewed and maintained for source traceback, as required. A clear consumer advisory regarding an increased risk of foodborne illness is required for all undercooked foods like sushi, oysters, and seafood.

What to do if you think your restaurant has an outbreak?



Notify SNHD at outbreakresponse@snhd.org



Stop selling undercooked seafood until the source of contamination is eliminated.



Deep clean & disinfect the kitchen & high-touch surfaces including door handles & restrooms.



Do not work while sick. Screen workers for illness before they clock in & send sick employees home immediately.



Track & log employee illness, including vomiting & diarrheal incidents.