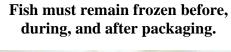


## **Food Safety Fact Sheet**

Vacuum Packed Fish Safety

## **Clostridium Botulinum Type E**

Is a dangerous bacterium that occurs naturally in fish. If the fish is not processed or handled properly the bacteria is allowed to grow. These bacteria will grow at temperatures as low as 38°F







When thawing vacuum packaged fish, it is important that the package is <u>fully opened</u> and pulled away from the fish when removed from the freezer so the bacteria will not grow and produce toxins

## **Botulism**

Symptoms usually start within 12 to 36 hours of eating food contaminated with *Clostridium botulinum*:

- Blurred vision
- Dry mouth
- Paralysis of the muscles, particularly muscles that control the face, swallowing, and breathing
- Constipation

**IMMEDIATE MEDICAL ATTENTION REQUIRED!** 

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