

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

Fish must remain frozen before, during, and after packaging.



Temperature control is the primary barrier to prevent bacterial growth for vacuum packed fish.



When thawing vacuum packaged fish, it is important that the package is fully opened 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!