

Inaccurate Vibrio messaging and FDA Advisories

HEALTH

Two Connecticut deaths linked to bacteria found in raw shellfish

Three people in the state are known to have been infected with the *Vibrio vulnificus* bacteria, which doesn't make an oyster look, smell or taste any different.



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Accurate Connecticut Vibrio Information



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Read more about the statewide aquaculture opportunity for new and small shellfish operations, Public Act 23-184.

Follow UConn Extension's 2024 video series on aquaculture in Connecticut. New videos will be posted throughout the year.

Welcome to the Bureau of Aquaculture

David H. Carey, Bureau Director

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General information about the Bureau

[Shellfish Sanitation Program](#)

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[Shellfish Area Classifications and Maps](#)

[Vibrio Management](#)

[Oyster & Clam Production and Fact Sheets](#)

[Shellfish/seed Importation Policy](#)

[Aquaculture in Connecticut](#)

	Vibrio Parahaemolyticus	Vibrio Vulnificus
Consumption	Infections associated with <u>CONSUMPTION ONLY</u>	Infections associated with consumption and wound infections
Consumption Infections in Connecticut	Historic and Current Infections in CT	One past multi-source infection in CT (Large problem in Southern US)
Wound infections	No wound infections	Infections associated with <u>WOUND INFECTIONS</u>
Wound Infections in CT	None	2-3 infections in CT annually – often associated with death
Control Plans in Connecticut	2 control plans in CT (All areas and Norwalk, Westport, Darien)	No control plan in CT as no outbreaks associated with Vv in CT
CT DoAG Sampling Routines	Routine tissue sampling 3-4 rounds over the summer in growing areas	Routine tissue sampling 3-4 rounds over the summer in growing areas
CT DoAG Sampling results	Range of low to high results in tissue	Non-detect in tissue (no way to sample water)

Illness Investigation Procedure

- Vibrio is a required reportable disease
- Stool is sampled to determine the pathogen
- Illness reported either by in-state LHD or out-of-state epidemiologist reports to CT epidemiologist
- LHD conducts restaurant investigation
- DoAG helps to determine the traceback and most likely tags related to the illness
- Harvest state determines if closure is necessary



Vibrio

Investigations for 2023

- DoAG investigated a total of 13 *Vibrio Parahaemolyticus* cases
 - All combined source
- Only dealers involved in investigation are notified
 - Additional dealers will be notified once an 'outbreak' determination is reached



Vibrio Vulnificus Investigations July 2023

- 1 Consumption
 - Consumed non-CT shellfish at an out-of-state restaurant
 - Individual CT resident and sought medical help in CT
- 2 Wound infections
 - Recreating in CT waters with either an open wound or sustained a wound
 - Wound infections are not investigated by DoAG
 - We were notified as there was some seafood consumption associated with both cases



July/August 2024



News Release

FOR IMMEDIATE RELEASE: July 28, 2023

CONTACT: Chris Boyle—Director of Communications
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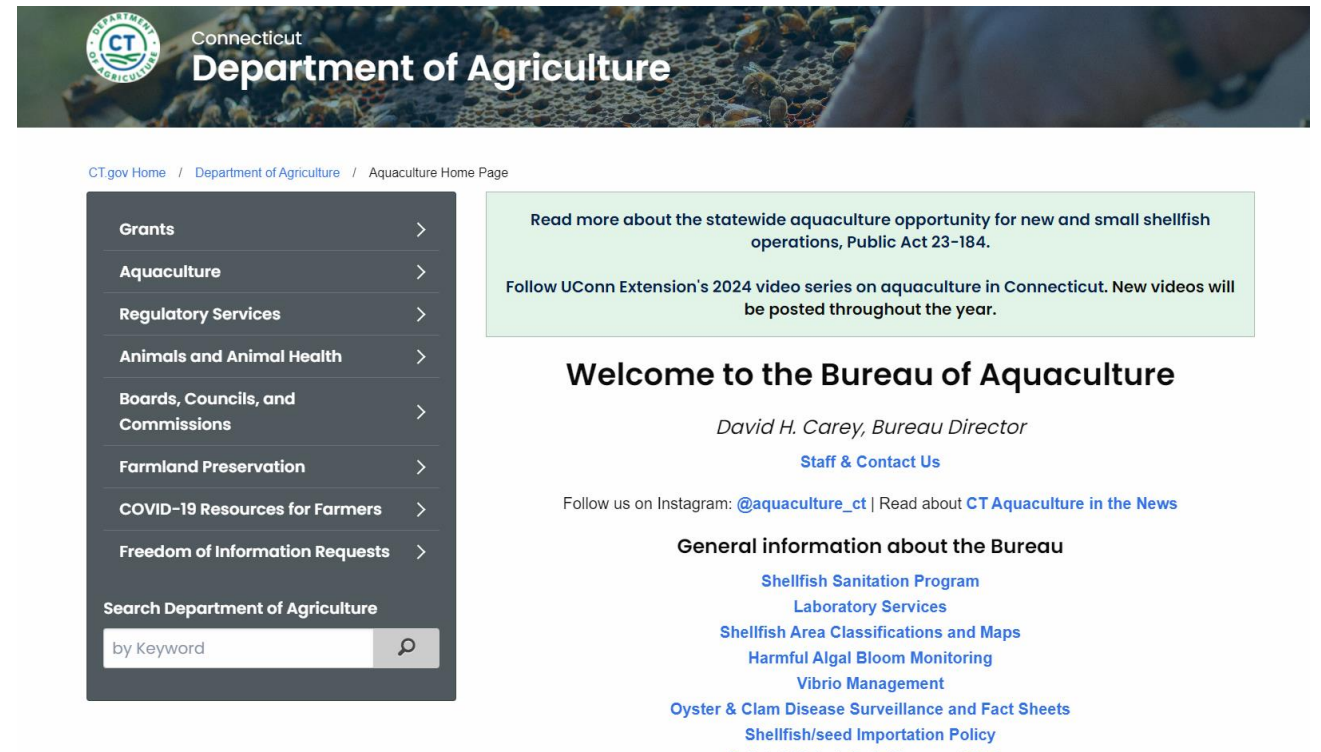
DPH warns residents about severe *Vibrio* infections caused by consumption of raw shellfish or exposure to salt or brackish water

HARTFORD, Conn.— The Connecticut Department of Public Health (DPH) is warning residents about the potential dangers of consuming raw shellfish and exposure to salt or brackish water along Long Island Sound, due to severe *Vibrio vulnificus* infections.

Since July 1, three cases of *V. vulnificus* infections have been reported to DPH. The three patients are between 60-80 years of age. All three patients were hospitalized and one died. One patient reported consuming raw oysters from an out-of-state establishment. Two patients reported exposure to salt or brackish water in Long Island Sound. Both patients had pre-existing open cuts or wounds or sustained new wounds during these activities which likely led to the infections.

DoAG Response

- Asked DPH to edit the press release
- Put a response and information on our website
- All communications with the press goes through press secretary
- SeaGrant holding a workshop with DoAG, DPH, DEEP Sea Grant and Key farmers, restaurateurs and medical professionals



The screenshot shows the website header with the Connecticut Department of Agriculture logo and name. Below the header is a navigation menu with the following items: Grants, Aquaculture, Regulatory Services, Animals and Animal Health, Boards, Councils, and Commissions, Farmland Preservation, COVID-19 Resources for Farmers, and Freedom of Information Requests. A search bar is located at the bottom of the menu. To the right of the menu is a green callout box with text about statewide aquaculture opportunities and UConn Extension's 2024 video series. Below the callout box is a heading "Welcome to the Bureau of Aquaculture" followed by the name of the Bureau Director, David H. Carey. There is a link for "Staff & Contact Us" and a social media link for Instagram. A section titled "General information about the Bureau" lists several programs and services: Shellfish Sanitation Program, Laboratory Services, Shellfish Area Classifications and Maps, Harmful Algal Bloom Monitoring, Vibrio Management, Oyster & Clam Disease Surveillance and Fact Sheets, and Shellfish/seed Importation Policy.

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Vibrio Parahaemolyticus Control Plans

- DoAG will perform 3 rounds of sampling this summer
 - Sample for both Vp and Vv
 - Samples show Vp is present in CT shellfish
- Controls are really important
 - Shading starts in June 1st
 - 5 hours from harvest to temperature control, 5 hours from temperature control to 50F starts June 1st
 - 3 hours from harvest to 50F in Norwalk, Westport and Darien start when DoAG determines the water temperature in the area is 68F

FDA Advisory

April 2023:

“I am just writing to let you know we are going to issue press via a public advisory to amplify your recall to the general public on the FDA webpage and our social media site to support you. We will not issue any competing statements. This is a new policy and we have issued advisories in the past during recalls from TX and FL to support their efforts as well.”

Questions?