

<ul style="list-style-type: none"> • Avoid cross-contamination during food preparation 	1
Other information:	
<ul style="list-style-type: none"> • statistics of outbreak 	1
<ul style="list-style-type: none"> • intrinsic/extrinsic factor 	1
<u>Oyster</u>	
Oyster can be contaminated by	
<ul style="list-style-type: none"> • <i>Vibrio parahaemolyticus</i> 	1
<ul style="list-style-type: none"> • <i>Vibrio vulnificus</i> 	1
Source of contamination:	
<ul style="list-style-type: none"> • <i>Vibrio</i> spp. naturally inhabits coastal waters 	1
<ul style="list-style-type: none"> • Higher incidence is reported during summer as the bacteria favours warmer temperature 	1
<ul style="list-style-type: none"> • Oysters are filter-feeder and they feed by filtering water 	1
<ul style="list-style-type: none"> • Bacteria can concentrate in their tissue 	1
<ul style="list-style-type: none"> • Someone gets ill when they eat raw or undercooked oysters 	1
Symptom of illness:	
<ul style="list-style-type: none"> • <i>Vibrio parahaemolyticus</i> infections result in diarrhea and vomiting 	1
<ul style="list-style-type: none"> • <i>Vibrio vulnificus</i> can cause wound infection 	1
Prevention method:	
<ul style="list-style-type: none"> • Do not eat raw or undercooked oysters 	1
<ul style="list-style-type: none"> • Separate cooked and raw oysters to avoid cross contamination 	1
<ul style="list-style-type: none"> • Wash hands after handling raw oysters 	1
<ul style="list-style-type: none"> • Wash open wounds / cuts thoroughly with soap and water if they have been exposed to raw seafood or its juices 	1
Other information:	
<ul style="list-style-type: none"> • statistics of outbreak 	1
<ul style="list-style-type: none"> • intrinsic/extrinsic factor 	1