**Vibriosis**

**Definition:**

Vibriosis is caused by bacteria called *Vibrio. Vibrio* species causing illness in Maine in recent years include *V. parahaemolyticus, V. vulnificus, V. alginolyticus,* and *V. fluvialis.*

**Signs and symptoms:**

Symptoms, incubation period, and duration of symptoms vary depending on the type of *Vibrio* species causing the infection and the type of transmission. Some infections in Maine are wound infections. Some infections cause gastrointestinal illness with watery diarrhea, abdominal cramping, nausea, vomiting, fever, and headache. Some individuals, especially those with immune compromising conditions or chronic liver disease, may develop septicemia in addition to other symptoms or as their only symptom.

**Transmission:**

In Maine, vibriosis is commonly transmitted by exposure to contaminated salt water. Vibriosis can also be transmitted by consuming contaminated or undercooked shellfish.

**Diagnosis:**

Vibriosis is diagnosed by clinical symptoms and laboratory tests. Laboratory tests include testing of stool, blood, or wounds for the presence of *Vibrio* species.

**Role of the School Nurse:**

**Prevention**

* Educate students and staff to:
  + Avoid exposing open cuts or wounds to salt water or brackish water
  + Avoid consuming raw shellfish, especially raw oysters
  + Adequately cook shellfish

**Treatment Recommendations**

* Non-specific supportive therapy, including hydration, is important for cases with diarrhea

**Exclusions**

* Students and staff should be excluded from school until diarrheal symptoms resolve.

**Reporting Requirements**

* Vibriosis is a reportable disease – report to 1-800-821-5821

**Resources:**

* Maine CDC vibriosis website (including fact sheet): [www.maine.gov/dhhs/vibrio](http://www.maine.gov/dhhs/vibrio)
* Federal CDC website: <http://www.cdc.gov/vibrio/index.html>
* Foodsafety.gov Food Poisoning vibriosis information: <http://www.foodsafety.gov/poisoning/causes/bacteriaviruses/vibrio_infections/>