ublished Date: 2017-01-22 19:37:52  
Subject: PRO/EDR> Botulism - Armenia: homemade canned food   
Archive Number: 20170122.4784109

BOTULISM - ARMENIA: HOMEMADE CANNED FOOD  
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A ProMED-mail post  
[http://www.promedmail.org](http://www.promedmail.org/)  
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[http://www.isid.org](http://www.isid.org/)  
  
Date: Sat 21 Jan 2017  
Source: Outbreak News Today [edited]  
<http://outbreaknewstoday.com/botulism-outbreak-armenia-78880/>  
  
  
A botulism outbreak that has struck 2 villages in Armenia has sickened 2 people, according to the Armenian press. The source of the infections has been linked to homemade canned marinade.  
  
Less than a day after consuming the marinade, the victims presented with symptoms of botulism. They were taken to the hospital, where they are being treated. One is in serious condition, according to the report.  
  
Food borne botulism is a severe intoxication caused by eating the pre-formed toxin present in contaminated food. It occurs when the bacterium \_Clostridium botulinum\_ is allowed to grow and produce toxin in food that is later eaten without sufficient heating or cooking to inactivate the toxin. Botulinum toxin is one of the most potent neurotoxins known.  
  
Typically, in a few hours to several days after you eat the contaminated food, you will start to show the classic symptoms; blurred vision, dry mouth, and difficulty in swallowing. Gastrointestinal symptoms may or may not occur. If untreated, the paralysis always descends through the body starting at the shoulders and working its way down. The most serious complication of botulism is respiratory failure, where it is fatal in up to 10% of people. It may take months before recovery is complete.  
  
If the disease is caught early enough, it can be treated with antitoxin. If paralysis and respiratory failure happen, the person may be on a ventilator for several weeks.  
  
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Published Date: 2016-09-13 12:40:58  
Subject: PRO/EDR> Botulism - Canada : (NU) fermented seal   
Archive Number: 20160913.4484992

BOTULISM - CANADA (02): (NUNAVUT) FERMENTED SEAL  
\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*  
A ProMED-mail post  
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[http://www.isid.org](http://www.isid.org/)  
  
Date: Mon 12 Sep 2016  
Source: CBC (Canadian Broadcasting Corporation) News  
<http://www.cbc.ca/beta/news/canada/north/nunavut-botulism-fermented-seal-1.3758946>  
  
  
Nunavut's health department is warning people in Sanikiluaq not to eat fermented seal, after it received reports of people becoming sick with botulism after consuming the meat. In a news release, the department says it is investigating the reports.  
  
Botulism is a rare but serious paralytic illness, according to Health Canada. The spores of the \_Clostridium botulinum\_ bacterium can be found in soil and dust and tends to cause problems when certain foods are stored or prepared improperly.  
  
Health Canada says food may not look or smell spoiled but it can make people sick.  
  
Nunavut's Department of Health says people that have eaten fermented seal should watch for symptoms, such as:  
- diarrhea, nausea and vomiting;  
- feeling weak or tired;  
- blurred vision;  
- weakness of the arms, chest muscles, and legs;  
- trouble breathing.  
  
Anyone with symptoms should contact the health centre in Sanikiluaq. The department is also asking anyone with leftover fermented seal that could be used for testing to call their regional environmental health officer.

Published Date: 2016-12-25 13:42:23  
Subject: PRO/EDR> Clostridium perfringens foodborne illness - USA: (NY) restaurant   
Archive Number: 20161225.4722929

CLOSTRIDIUM PERFRINGENS FOODBORNE ILLNESS - USA: (NY) RESTAURANT  
\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*\*  
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[http://www.isid.org](http://www.isid.org/)  
  
Date: Thu 22 Dec 2016  
Source: Barf Blog [edited]  
<http://barfblog.com/2016/12/golden-ponds-to-reopen-after-bad-gravy-sickens-260/>  
  
  
Golden Ponds Restaurant in suburban Rochester, New York, has been cleared by the health department to reopen, after 260 people were sickened after eating Thanksgiving dinner [24 Nov 2016]. The restaurant will most likely be open for business starting next [Tue 27 Dec 2016], according to the owner. The Monroe County Department of Health shut the restaurant down the day after Thanksgiving, after 60 people initially reported illnesses following eating food from Golden Ponds.  
  
According to the health department, lab results point to an outbreak of foodborne illness caused by \_Clostridium perfringens\_. Officials say it is "most likely" that the gravy served was the source of the bacterium. They also noted that lapses in food safety practices were observed during their investigation.

Published Date: 2016-12-25 19:18:28  
Subject: PRO/EDR> Clostridium perfringens foodborne illness - USA (02): (NM) health dept party   
Archive Number: 20161225.4722975

CLOSTRIDIUM PERFRINGENS FOODBORNE ILLNESS - USA (02): (NEW MEXICO) HEALTH DEPARTMENT PARTY  
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A ProMED-mail post  
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[http://www.isid.org](http://www.isid.org/)  
  
Date: Sat 24 Dec 2016  
Source: Outbreak News Today [edited]  
<http://outbreaknewstoday.com/food-poisoning-outbreak-strikes-new-mexico-dept-health-holiday-party-28910/>  
  
  
Dozens of employees with the New Mexico Department of Health have been sickened with a type of food poisoning at their own holiday luncheon, according to a Santa Fe New Mexican report this week. Of the approximately 200 employees of the health department that attended the catered event at the Harold Runnels Building, some 70 people were struck with gastrointestinal symptoms. The caterer has been identified as the Kick Ass Sandwich Shop in Santa Fe, which was discovered not to have a permit to cater the event. This prompted the New Mexico Environment Department to issue the restaurant with a notice of violation.  
  
The etiology of the outbreak appears to be \_Clostridium perfringens\_. \_C. perfringens\_ is a type of bacterium that can be found in a variety of foods, particularly meats, meat products, and gravy. Emetic toxins produced by \_C. perfringens\_ bacteria are characterized by intense abdominal cramps and diarrhea, which begin 8-22 hours after consumption of foods containing large numbers of \_C. perfringens\_ bacteria capable of producing the toxin. The illness is usually over within 24 hours but less severe symptoms may persist in some individuals for 1 or 2 weeks.  
  
According to local media, the Kick Ass Sandwich Shop was opened earlier in 2016 and was called Bad Ass Sandwich Co; however, they changed their name after a Utah-based coffee company with a similar name filed a trademark infringement lawsuit.