

***Vibrio mimicus* Infection from Consuming Crayfish**

**Dorothy MacEachern, Spokane Regional Health District and
Meagan Kay, Public Health – Seattle & King County**

On June 24, 2010, the Spokane Regional Health District (SRHD) was notified of two patients hospitalized in intensive care with severe dehydration whose stool specimens yielded *Vibrio mimicus*, an agent not normally seen in Washington State. CDC was asked to assist with the environmental and epidemiologic investigation. Both persons had consumed crayfish on June 20. The previous day, live crayfish obtained from an online seafood company had been boiled and served warm at a party. The chef reported serving the boiled crayfish out of a cooler that had contained live crayfish enclosed in burlap bags, without cleaning the cooler before using it to serve the cooked crayfish. Leftover crayfish were refrigerated overnight and served cold the evening of June 20. Two additional persons who had consumed leftover crayfish developed self-

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limiting diarrheal illnesses within 5 days of the potluck. One was seen in the emergency department for a diarrheal illness but not admitted, and the other did not seek medical care. Only persons who ate the cold, leftover crayfish became ill. Clinicians should be aware that *V. mimicus* can produce cholera toxin and cause severely dehydrating diarrheal illness. Aggressive fluid resuscitation is critical when treating cholera-like diarrheal illness. Antibiotics might shorten duration of illness and decrease volume loss and should be considered in severe cases. Disease investigators should expect the unexpected!

SOURCE:

2010 Communicable Disease Annual Report, Washington Department of Health, pages 77-78;
<http://www.doh.wa.gov/DataandStatisticalReports/DiseasesandChronicConditions/CommunicableDiseaseSurveillanceData/AnnualCDSurveillanceReports.aspx>