



# BOTULISM

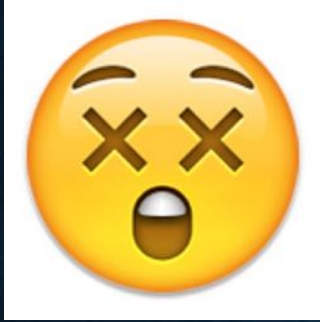
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# HIDEOUTS

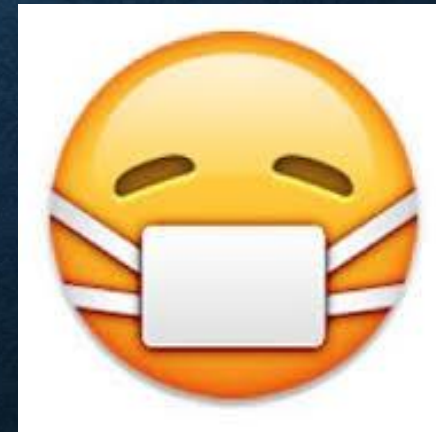
- *Clostridium botulinum* is found in soil and untreated water throughout the world. It produces spores that survive in improperly preserved or canned food, where they produce a toxin.





## CRIMES

- You start to notice the symptoms between 12 and 36 hours after the toxin gets into your body. But the symptoms can range from a few hours to several days depending on the amount of toxin ingested signs and symptoms of foodborne botulism include.
- Symptoms difficulty swallowing or speaking, dry mouth, facial weakness on both sides of the face, blurred or double vision, drooping eyelids, trouble breathing, Nausea, vomiting and abdominal cramps, paralysis.



# PREVENTION

- Be sure to use proper technique when canning food at home to ensure that any botulism germs in the food are destroyed.
- Don't eat preserved food its container is bulging or if the food smells spoiled. However taste and smell won't always give away the presence of *c. botulinum*. Some strains don't make food smell bad or taste unusual.
- To reduce the risk of infant botulism avoid giving honey even a tiny taste to babies under the age of 1 year.

