
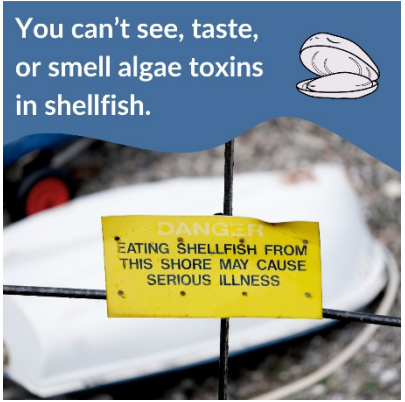








Attachment 9 - Materials to test

Shellfish HAB toxin materials to test

Type of material	Graphic/ Screenshot	Message	Testing presentation
Social media post		<p>You can't see, taste, or smell toxins from algae in shellfish. Check for and follow local shellfish advisories before eating any shellfish you collect yourself. More ways to avoid getting sick:</p> <p>cdc.gov/habs</p>	Show social media post on slide, read copy aloud
Social media post		<p>Eating shellfish from waters with harmful algae can make you sick. Check for local advisories from your state government before collecting shellfish. Where to find advisories:</p> <p>cdc.gov/habs</p>	Show social media post on slide, read copy aloud
Social media post		<p>You can't see, taste, or smell algae toxins in shellfish. Cooking won't remove them either. Avoid food poisoning by following shellfish guidelines posted on your state's website or near the water. More about algae toxins:</p> <p>cdc.gov/habs</p>	Show social media post on slide, read copy aloud

Social media post		<p>Before you collect and eat shellfish, check shellfish advisories from your local government. Tasteless and odorless toxins can contaminate shellfish and give you food poisoning. More ways to avoid getting sick: cdc.gov/habs</p>	<p>Show social media post on slide, read copy aloud</p>
Social media post		<p>Coastal states test shellfish for algae toxins (poisons). If levels in shellfish are unsafe, they'll close harvesting areas to protect you. Always follow local advisories to avoid getting food poisoning from shellfish you harvest. Where to find advisories: cdc.gov/habs</p>	<p>Show social media post on slide, read copy aloud</p>
Social media post	<p>Eating shellfish with algae toxins can cause:</p> <ul style="list-style-type: none"> • Diarrhea • Throwing up • Numb mouth • Other symptoms 	<p>Eating contaminated shellfish you've collected yourself can cause mild to life-threatening symptoms. Avoid getting sick by checking your state's website for advisories before collecting shellfish.</p> <p>More possible symptoms: cdc.gov/habs</p>	<p>Show social media post on slide, read copy aloud</p>

Social media post	<p>Do you collect shellfish?</p> <p>Avoid food poisoning by following shellfish advisories from your local government.</p> 	Seafood sold in U.S. stores or restaurants must meet safety standards. However, these standards don't apply to seafood you collect yourself. Always check for advisories from your local government before eating seafood you collect yourself. Find out why: cdc.gov/habs	Show social media post on slide, read copy aloud
Social media post	<p>Eating shellfish with algae toxins can cause:</p> <ul style="list-style-type: none"> • Diarrhea • Throwing up • Numb mouth • Other symptoms 	Feel sick after eating shellfish you collected yourself? Contact a healthcare provider or Poison Control at 1-800-222-1222. They can help you feel better. Get more info about symptoms: cdc.gov/habs	Show social media post on slide, read copy aloud
Website information	<p>Fishing or collecting shellfish</p> <p>Check for and follow local shellfish and fishing advisories before eating any fish or shellfish you catch or collect yourself. Find advisories on your state's website or posted near the water.</p> <p>Harmful algal bloom toxins in fish or shellfish have no taste or smell. Cooking or preserving food does not remove toxins. You cannot tell if the seafood is safe just by looking at, smelling, or tasting it.</p> <p>Your state government is required to control for toxins in areas where harmful algal blooms are likely to grow and toxins could build up in shellfish. This can include:</p> <ul style="list-style-type: none"> • Routine monitoring for toxic algae or shellfish • Testing shellfish for toxins before or after harvesting <p>If levels of toxins are unsafe, state authorities will close the area for shellfish harvesting until shellfish are safe to eat.</p>	Information on Preventing Illnesses Caused by Harmful Algal Blooms Harmful Algal Bloom (HAB)-Associated Illness CDC	Show webpage content using web link

Website
informa
tion

Eating contaminated food

Shellfish get contaminated with harmful algal bloom toxins when they filter and concentrate water that contains toxins. Fish build up toxins by eating toxic algae or other animals that already have toxins in their bodies. People and animals can get sick when they eat these shellfish or fish.

Saltwater fish and shellfish

Eating shellfish or reef fish contaminated with harmful algal bloom toxins can cause symptoms like vomiting or diarrhea. Symptoms can be serious in some cases. Reef fish include barracuda, grouper, or amberjack.

Keep Reading:

Symptoms of Illnesses Caused by Saltwater Harmful Algal Blooms

Information on [How People and Animals Get Sick From Harmful Algal Blooms | Harmful Algal Bloom \(HAB\)-Associated Illness | CDC](#)

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Diseases and conditions caused by eating seafood contaminated with algal toxins

Assessable link: <https://www.cdc.gov/healthandhumansecurities/contaminated-seafood>

	Disease or Condition					
	Odorous fish poisoning (OFP)	Neurotoxic shellfish poisoning (NSP)	Paralytic shellfish poisoning (PSP)	Hepatic and renal damage (HRD)	Neurotoxic shellfish poisoning (NSP)	Respiratory shellfish poisoning (RSP)
Taste and odour problems	Unpleasant Cyanobacteria toxins, possibly others	Unpleasant Karreri toxins and other Karreri toxins	Unpleasant Cyanobacteria toxins, possibly others	Unpleasant Cyanobacteria toxins, possibly others	Unpleasant Cyanobacteria toxins, possibly others	Unpleasant Cyanobacteria toxins, possibly others
Toxicity	Organisms, toxins Molluscan, bivalve	Bivalves	Shellfish, primarily scallops, mussels, clams, oysters Some fish and crabs	Shellfish, primarily scallops, mussels, clams, oysters Possibly some finfish	Shellfish, primarily scallops, mussels, clams, oysters	Shellfish
Food safety to be considered	Red fish such as herring, salmon, trout, mackerel and anchovy	Shellfish, primarily scallops, mussels, clams, oysters	Shellfish, primarily scallops, mussels, clams, oysters Some fish and crabs	Shellfish, primarily scallops, mussels, clams, oysters Possibly some finfish	Shellfish, primarily scallops, mussels, clams, oysters	Shellfish
Skin rashes and irritation	Nausea, burning Gastritis Dermatitis Numbness of lips, tongue and throat Dermatitis	Nausea, burning Gastritis Dermatitis Numbness of lips, tongue and throat Dermatitis	Nausea, burning Gastritis Dermatitis Numbness of lips, tongue and throat Dermatitis	Nausea, burning Gastritis Dermatitis Numbness of lips, tongue and throat Dermatitis	Nausea, burning Gastritis Dermatitis Numbness of lips, tongue and throat Dermatitis	Nausea, burning Gastritis Dermatitis Numbness of lips, tongue and throat Dermatitis
Long term respiratory	Respiratory and cold sensations, flu-like symptoms, low blood pressure	Unknown	Unknown	Possibly asthmalic	Unknown	Unknown
Treatment	Supportive care (drainage of blister)	Supportive care	Supportive care Possibly respiratory support	Supportive care, especially for asthmalic and those with kidney disease	Supportive care	Supportive care

U.S. Department of Health and Human Services
Centers for Disease Control and Prevention

www.cdc.gov/hats

Diseases and conditions caused by eating seafood contaminated with algal toxins

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