

Discussions of food safety

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Discussion of Food Safety Fish Poisoning The outbreak occurred hours after a meal of fish was consumed. Basically, the types of fish were contaminated by a colourless, odourless and tasteless toxin that is known as ciguatera (Santora, Para 2). Apparently, 55 people around New York City were affected by the food poisoning in duration of one year. In fact, they complained of symptoms such as dizziness, headache, vomiting, and cramps although the symptoms were varied from one victim to another. Besides, others victims had gastrointestinal, cardiovascular and neurological problems (Santora, Para 6).

Medical practitioners from various hospitals in New York responded to the outbreak and treated the victims according to their symptoms. On the other hand, Centre for Disease Control and Prevention set out an investigation that confirmed the presence of ciguatera. Unfortunately, no food was recalled as the types of fish that had the toxin could not be detected prior to being marketed. In addition, there is no field test that could be used by inspectors especially when fish is in the market (Santora, Para 8).

It is worth noting that foods borne illness emanate from improper handling of food giving room for harmful bacteria to grow. Mishandling of fish could happen in quantity food kitchens, over and above, food processing plants. Hence, it is important to understand the nature of food borne illness causing bacteria to assists both consumers and food handlers to take preventive measures. In light of this, fish processing plant and the marketers should improve their handling measures (Santora, Para 16).

Works Cited:

Santora, Marc. " Fish Toxin Cited as Cause of Poisonings in '10 and '11". New York Times 31 January, 2013. Print.

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