Priority Problem Seven:

PATHOGEN CONTAMINATION

The Barataria-Terrebonne estuary contains rich, productive waters ideal for growing shellfish. Unfortunately, these waters are also rich breeding grounds for pathogenic organisms. Pathogens are disease-producing organisms—such as bacteria and viruses—that can affect human health. Shellfish can become contaminated by human fecal pathogens (from sewage) and also by naturally occurring marine bacteria called Vibrio. Human fecal pathogens can cause illness in healthy people who eat contaminated oysters, while Vibrio can cause illness and death in individuals with a preexisting illness.

The current system of seasonally classifying oystergrowing waters has been extremely effective in preventing sewage-related contamination in the Barataria-Terrebonne estuary. The proper handling, labeling, and refrigeration of seafood have also reduced the risk of contamination.

Vibrio-related illnesses are not a major contaminant problem in the Barataria-Terrebonne estuary. However, educational efforts must be continued to inform recreational users of the potential risk of infection, and to warn high-risk consumers (individuals with diseases of the liver, blood, stomach, or immune systems) of the risk of fatal infection from eating raw oysters.





