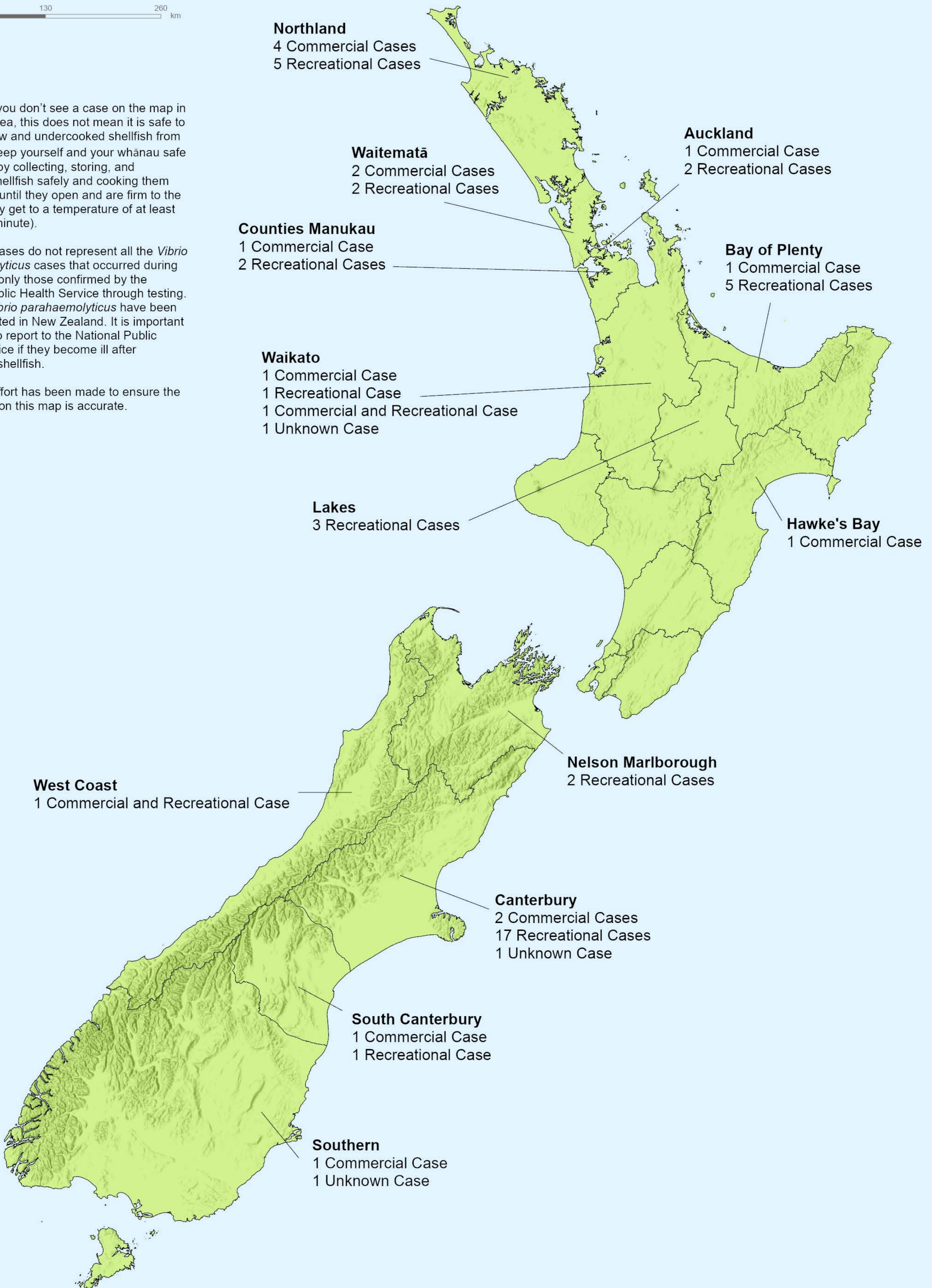




- Even if you don't see a case on the map in a specific area, this does not mean it is safe to consume raw and undercooked shellfish from that spot. Keep yourself and your whānau safe from *Vibrio* by collecting, storing, and preparing shellfish safely and cooking them thoroughly (until they open and are firm to the touch or they get to a temperature of at least 65°C for 1 minute).

- These cases do not represent all the *Vibrio parahaemolyticus* cases that occurred during this period, only those confirmed by the National Public Health Service through testing. Cases of *Vibrio parahaemolyticus* have been under-reported in New Zealand. It is important for people to report to the National Public Health Service if they become ill after consuming shellfish.

- Every effort has been made to ensure the information on this map is accurate.



November 2021 to May 2022 outbreak

Total number of confirmed cases of *Vibrio parahaemolyticus* infections associated with the consumption of recreationally and commercially harvested seafood