



## REPUBLIC OF NAMIBIA

# MINISTRY OF FISHERIES AND MARINE RESOURCES

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### **RE: TEMPORARY CLOSURE OF AQUAPARK 4, WALVIS BAY PRODUCTION AREA (SALT PANS), FOR OYSTER HARVESTING DUE TO PREVALANCE OF *VIBRIO PARAHAEMOLYTICUS***

#### **WARNING TO THE GENERAL PUBLIC**

The Ministry of Fisheries and Marine Resources herewith warns the general public to not consume oysters from Aquapark 4, Walvis Bay Production Area (Salt Pans).

Oyster samples from the Aquapark 4, Walvis Bay Production Area (Salt Pans), have been tested for microbiological contamination during the most recent official sampling and testing facilitated by the Namibian Standards Institution (NSI) as part of the National Shellfish Sanitation Programme. The latest test results from **oyster samples** that were submitted for testing indicate positive for the presence of *Vibrio parahaemolyticus* and therefore it is potentially unsafe to consume oysters until further notice by the Ministry. Members of the public should note that *Vibrio parahaemolyticus* can be destroyed by properly cooking oysters (Source: Internet <https://www.cdc.gov/foodsafety/communication/oysters-and-vibriosis.html>).

***VIBRIO PARAHAEMOLYTICUS*** - *Vibrio* bacteria naturally inhabit coastal waters where oysters live. Since oysters feed by filtering water, *Vibrio* and other harmful bacteria and viruses can concentrate in their tissues. (Source: Internet <https://www.cdc.gov/foodsafety/communication/oysters-and-vibriosis.html>) *Vibrio parahaemolyticus*, a kind of Gram-negative motile bacteria inhabiting marine and estuarine

environments throughout the world is a major food-borne pathogen that causes diarrhea primarily after the consumption of raw or undercooked seafood (Source: Internet <https://www.ncbi.nlm.nih.gov/pmc/articles/PMC4350439/>).

The typical clinical symptoms of *V. parahaemolyticus* poisoning are acute dysentery and abdominal pain, accompanied by diarrhea, nausea, vomiting, fever, chills, and water-like stools (Source: Internet <https://www.ncbi.nlm.nih.gov/pmc/articles/PMC4350439/>). When any of the above symptoms occur after eating molluscan shellfish then seek immediate medical assistance and inform the medical practitioner that you have consumed molluscan shellfish.

**Contact Persons and Numbers:**

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Sincerely

  
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MS. ANNELY HAIPHENE  
EXECUTIVE DIRECTOR

