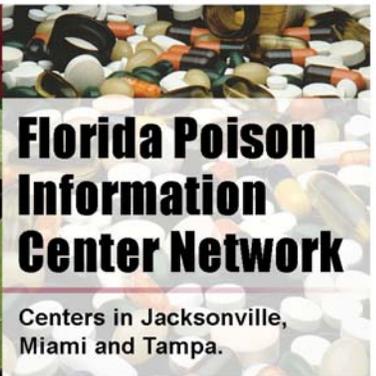


POISON Pointers



**Florida Poison
Information
Center Network**

Centers in Jacksonville,
Miami and Tampa.

Fall 2006

Portable Generators and Carbon Monoxide

The **U.S. Consumer Product Safety Commission (CPSC)** and **Florida Poison Information Centers** promote safe use of portable generators during power outages. In 2005, according to the CPSC, 55 people died as a result of carbon monoxide poisoning (CO) from use of portable generators.

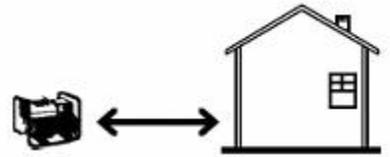
Your Poison Center offers the following tips for use of portable generators:

1. Never use portable generators indoors, in garages or near open windows.
2. Avoid siphoning gasoline by mouth when filling a generator with fuel.
3. Utilize CO monitors and follow label instructions for installation and usage.
4. Don't forget to frequently test and replace smoke/CO alarm batteries.
5. If you experience sleepiness, dizziness, headaches, confusion, weakness or your CO alarm sounds, *immediately* seek fresh air and call 1-800-222-1222.

⚠ DANGER

Using a generator indoors **WILL KILL YOU IN MINUTES.**

Exhaust contains carbon monoxide, a poison gas you cannot see or smell.

 <p>NEVER use in the home or in partly enclosed areas such as garages.</p>	 <p>ONLY use outdoors and far from open windows, doors, and vents.</p>
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**POISON
PREVENTION
Now ONLINE**
Poison Prevention
videos, media clips
and kid's corner can
be found at:

www.fpicjax.org

Check it out!

For other poison topics,
visit: www.fpicn.org or
[www.poisoncenter
tampa.org](http://www.poisoncenter
tampa.org)

Florida Poison
Information
Center Network
24-hour **HOTLINE:**
1-800-222-1222

All calls are **FREE**
and **CONFIDENTIAL.**

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newsletter@poison.ufl.edu

**POISON
Help**

1-800-222-1222

Red Tide

WHAT IS RED TIDE? Florida red tide is the result of a large growth (or "bloom") of single-celled algae called *karenia brevis*. In high saltwater concentrations, it may create a brownish-red or yellow-green sheen on the surface of the water. Some red tides have covered up to several hundred square miles of water.

WHERE DOES IT COME FROM? Red tide blooms originate miles off Florida shores. Currents, wind and boat propellers push particles closer to shore or disperse particles into the air.

HOW DOES IT AFFECT HUMANS? Irritation of the eyes, nose, throat, tingling lips and tongue are common symptoms. People with these symptoms usually feel completely better in 5 days after they leave the coastal area. People suffering from chronic respiratory conditions such as emphysema or asthma should try to avoid red tide areas. Residents living on the coast are advised to close windows and run the air conditioner (making sure that the A/C filter is maintained according to manufacturer's specs). If outdoors, they may want to wear filter masks, especially if onshore winds are blowing.

HOW DOES IT AFFECT MARINE LIFE?

Karenia brevis acts as a nerve poison to fish with fins. Shellfish without fins (oysters, clams, mussels, other bivalve mollusks) are not affected by the poison, but store the toxin in their organs. Eating fish caught in a red tide can produce neurotoxic shellfish poisoning (NSP) in humans if eaten. Problems may occur, including tingling sensations, muscle aches, dizziness, diarrhea and vomiting. These problems start within a few minutes to a few hours after eating the fish.



@ PJS Franks

IS IT SAFE TO EAT FISH CAUGHT IN RED TIDE?

- **Shrimp, Crab, Scallops and Lobsters** are *SAFE* to eat, since these shellfish do not store the toxin in the meaty muscle tissue that we normally eat. It is NOT safe to eat liver, organs, or other soft tissue of shellfish.
- **The muscle or "hard" meats of freshly caught fin fish** in red tides are *SAFE* to eat if the fish act normally, such as fighting when hooked. It is NOT safe to eat their liver, organs or other soft tissues.
- **Oysters, Clams, Mussels, Mollusks and Whelks** are *NOT SAFE* to eat. Only eat clams and oysters collected in commercial harvesting areas or recreational areas open for harvesting per the Department of Agriculture and Consumer Services (DACCS). Scallops may be consumed as long as only the muscle is eaten. See DACCS updates on safe harvesting areas: http://www.floridaaquaculture.com/seas/seas_intro.ht.

FOR MORE INFORMATION:

Florida Fish and Wildlife Research Institute
website at:
www.floridamarine.org

Florida Department of Health Aquatics Toxin
website at:
www.myfloridaeh.com/community/aquatic/index.html.

The Florida Poison Information Center in Miami has an Aquatic Toxins "hotline" to report illness or symptoms from exposure to red tide. The toll-free number is:
1-888-232-8635.
A specialist in poison information is available to assist you 24hrs/7days a week.

POISON
Help
1-800-222-1222

Food Poisoning and Improper Home Canning

Follow all cooking instructions.

- Undercooking can lead to botulism.
- Dispose of bulging cans or lids.
- Dispose of cans with odors, leaks or unusual colors.
- Use acceptable jars and self-sealing lids.
- Process jars in boiling water bath or pressure canner for specified time period.

IF IN DOUBT,
THROW IT OUT!

