

創傷弧菌感染

包括創傷弧菌引致的壞死性筋膜炎



● 病原體

創傷弧菌是一種常活於和暖海水的細菌。若傷口接觸海水，或進食被該細菌污染的食物，可引致感染。

● 病徵

由創傷弧菌引起的傷口感染可導致壞死性筋膜炎（即「食肉菌感染」）。壞死性筋膜炎是一種軟組織及筋膜（覆蓋肌肉表面的一層組織）的嚴重細菌感染。這種感染能破壞身體組織，嚴重的並可致命。在本港，患上由創傷弧菌引致的壞死性筋膜炎的死亡率大約是百分之三十；而大多數感染個案都是於夏季呈報。

壞死性筋膜炎的病徵可包括皮膚劇痛、紅腫及急速的組織壞死。皮膚變化可源自細小的傷口，如刺傷或瘀傷，但亦有些個案沒有任何明顯的感染源頭。疼痛程度跟可見的皮膚變化常不相稱。

如進食被創傷弧菌污染的食物，偶爾可能出現腹瀉、嘔吐及肚痛。如患者有其他疾病，尤其是肝病，更可能引致血液感染，徵狀一般包括發燒、發冷、血壓下降和皮膚出現水泡。

● 傳播途徑

創傷弧菌可透過傷口，尤其當傷口或軟組織接觸到活於海水或海產內的細菌時，或進食生或未徹底煮熟的貝殼類海產，特別是從和暖海水中捕獲的蠔而感染。現時沒有資料顯示創傷弧菌能在人與人之間傳播。

● 高危群組

任何人士都可能受到感染。直接接觸或處理生的海鮮可增加患上壞死性筋膜炎的風險。患者如有其他疾病，例如高血壓、糖尿病、心臟病、慢性肝病或免疫系統疾病等，更有較高機會出現嚴重併發症。

● 潛伏期

通常為12 – 72 小時。

● 治療

應立即接受適當的抗生素治療。部份患者可能須要接受深切治療。為了阻止感染擴散，壞死性筋膜炎的患者或須接受外科手術，例如清除壞死組織或截肢。

● 預防方法

預防創傷弧菌感染，尤其是一些患有免疫系統疾病及長期病患者，應注意下列事項：

- 避免傷口接觸海水或生海產。
 - 徹底清潔及使用防水敷料妥善包紮傷口。
 - 前往街市時，避免皮膚接觸污水。
 - 留意海產的尖刺部份，如魚鱗、蝦頭和蟹等以免刺傷。
 - 處理生的海鮮時，應使用適當的保護裝備，如手套等。
 - 避免進食生蠔或貝類海產。
 - 徹底煮熟海產，特別是貝類海產，如蠔、蜆及青口等，應煮至貝殼打開。
 - 妥善將熟食和生的海產分開處理，以免交叉污染。
- 如出現病徵，例如皮膚紅腫和疼痛等，應立即求醫。

衛生防護中心網頁
www.chp.gov.hk

衛生署二十四小時健康教育熱線
2833 0111

二零一三年十月印製



Vibrio vulnificus infection

including Necrotising Fasciitis
caused by *V. vulnificus*



◆ Causative agent

Vibrio vulnificus is a kind of bacteria that normally lives in warm seawater. It may cause infection in those who have an open wound exposed to seawater or in those who eat seafood contaminated with the bacteria.

◆ Clinical features

Wound infection with *V. vulnificus* may result in necrotising fasciitis (commonly known as 'flesh-eating disease'), which is a serious bacterial infection of the soft tissue and fascia (a sheath of tissue covering the muscle). It can lead to tissue destruction and can be fatal. The mortality rate of persons affected by *V. vulnificus* associated necrotising fasciitis is about 30% locally. Most cases of infection were reported during summer months.

Clinical features of necrotising fasciitis may include intense pain, redness, swelling and rapidly developing tissue destruction. The skin changes can start at the site of injury as trivial as a small cut or bruise, while in other cases there is no obvious source of infection. The level of pain is out of proportion to the visible skin changes.

Consuming food that is contaminated with *V. vulnificus* may occasionally cause diarrhea, vomiting and abdominal pain. In persons with underlying medical conditions, especially liver disease, *V. vulnificus* can infect the bloodstream typically causing fever, chills, decreased blood pressure and blistering skin lesions.

◆ Mode of transmission

V. vulnificus infection is acquired from exposure of wounds or soft tissues to the germ that is present in seawater or seafood, or through eating raw or undercooked shellfish, particularly oysters harvested from warm water. No human to human transmission has been reported.

◆ High risk groups

All persons can be affected. People who come in direct contact or handle raw seafood have a higher risk of necrotising fasciitis. Persons with underlying medical conditions, such as hypertension, diabetes mellitus, heart diseases, chronic liver diseases, or those with impaired immune response may also be at increased risk of serious complications.

◆ Incubation period

Usually 12 – 72 hours.

◆ Treatment

Appropriate antibiotics given promptly are needed to kill the germ. Some patients may require intensive care. For necrotising fasciitis, in order to stop infection from spreading, surgery e.g. removal of dead tissue or amputation of the limb may be required.

◆ Prevention

Some tips for preventing *V. vulnificus* infection, particularly among people with impaired immune response or with underlying medical illnesses include:

- Avoid having the wound coming in contact with seawater or raw seafood.
- Cleanse the wound thoroughly and cover it with waterproof dressing.
- Avoid skin contact with dirty water when visiting a wet market.
- Be careful with sharp parts of seafood, such as fish fins, shrimp heads and crabs to prevent cuts.
- Use appropriate protective devices (e.g. gloves) when handling raw seafood.
- Avoid eating raw oysters or shellfish.
- Cook seafood thoroughly; for shellfish (e.g. oysters, clams, mussels), cook until the shells open.
- Avoid mixing ready-to-eat food and raw seafood.

If symptoms such as skin redness, swelling and pain develop, seek medical advice promptly.

Centre for Health Protection Website
www.chp.gov.hk

24-hour Health Education Hotline
of the Department of Health
2833 0111

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