## FoodSafety.gov

## **Botulism**

Sources	<ul> <li>Infants: Honey and products containing honey, such as infant pacifiers filled with or dipped in honey.</li> <li>Infants, children and adults: Improperly home-canned or preserved foods, including low-acid vegetables and fermented fish; improperly canned commercial foods; herb-infused oils, baked potatoes in aluminum foil, cheese sauce, bottled garlic.</li> </ul>
Incubation period	<ul><li>Infants: 3-30 days</li><li>Children and adults: 18-36 hours</li></ul>
Symptoms	<ul> <li>Infants: Lethargy, poor feeding, constipation, weak crying, poor muscle tone (appear "floppy").</li> <li>Children and adults: Double vision, blurred vision, drooping eyelids, slurred speech, difficulty swallowing, dry mouth, and muscle weakness.</li> </ul>
Duration of illness	Variable
What to do	Botulism is a medical emergency. If you have symptoms of botulism, see your doctor or go to the emergency room immediately.
Prevention	<ul> <li>Follow safe home canning instructions provided by the National Center for Home Preservation.</li> <li>Consult with your local Cooperative Extension Service. Most offices have a food safety specialist that can help home canning advice.</li> <li>Do not feed honey or give honey pacifiers to children younger than 12 months.</li> </ul>

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