

Fulminant Overwhelming Necrotizing *Vibrio vulnificus* Sepsis Secondary to Oyster Consumption

C Spector, MD, J Hernandez, MD, C Kiffin, MD, S Lee, MD

INTRODUCTION

VIBRIO VULNIFICUS

- Opportunistic GNR-shaped bacteria typically found in warm, low salinity environments
- Transmission via open wounds or consumption of contaminated seafood can lead to gastroenteritis, wound infection, and sepsis
- Leading cause of seafood associated death in the US
- Necrotizing fasciitis is a rare presentation

CASE

PRESENTATION

A 35yo man with a history of polysubstance abuse, cirrhosis, and recent oyster consumption presented to the ED in June with acute onset bilateral leg pain, rash, and fever. He had patchy non-blanching purplish discoloration and erythema of bilateral lower legs. He was acidotic, leukopenic, and hyponatremic with evidence of acute kidney and liver injury. The rash rapidly progressed over six hours with associated septic shock. He was started on antibiotics and taken for aggressive debridement. He ultimately required bilateral above-the-knee amputations, with wound and blood cultures positive for *Vibrio vulnificus*. Despite appropriate intervention, he had progressive multi-system organ failure and expired on hospital day seven.

CONCLUSION

- Concurrent necrotizing fasciitis with sepsis secondary to *Vibrio vulnificus* infection is rare and potentially fatal
- This patient likely contracted *Vibrio vulnificus* from raw oyster consumption during summer months

RECOMMENDATIONS

- Caution should be taken when consuming oysters, especially by individuals predisposed to opportunistic infections, to minimize the potential morbidity and mortality associated with *V. vulnificus*

REFERENCES

Morris JG. *Vibrio vulnificus* infections. UpToDate. <https://www.uptodate.com/contents/vibrio-vulnificus-infections>. Accessed January 19, 2023.

CONTACT INFO

Chelsea Spector
chspector@mhs.net

AT TIME OF ADMISSION



3 HOURS AFTER ADMISSION



POSTOPERATIVE DAY 1

