

Public Health Advisory

Negative botulism test in Sanirajak and Igloolik

November 29, 2024

Sanirajak and Igloolik, Nunavut

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The Department of Health advises Sanirajak and Igloodik residents that the [fermented meat recently sent for botulism testing](#) on November 20, 2024, has been confirmed as negative.

While this is reassuring, it's important to remain vigilant when preparing and consuming traditionally fermented foods. Botulism is a serious illness that can occur when food is not properly prepared, stored, or handled.

Taking these precautions can keep your family and your community safe from botulism:

- Remove the stomach and intestines of seal, whale and walrus right after harvesting.
- Store raw meat and fat in cold conditions (4 C or colder).
- Do not age meat in closed containers.

If you have questions or concerns about food safety, please contact your local environmental health officer (EHO) for guidance. Regional EHO contact information can be found on the [Government of Nunavut website](#).

Protecting the health and well-being of our communities remains our top priority.

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