

## **Public Health Advisory**

## Trichinella alert for Rankin Inlet

September 26, 2024 Rankin Inlet, Nunavut

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The Department of Health is advising residents of Rankin Inlet that a walrus harvested near Rabbit Island on September 7, 2024, has tested positive for trichinella.

If you have eaten any uncooked walrus recently, and have experienced stomach pain, muscle pain, diarrhea, swollen eyelids, sweating and weakness, you may be infected with trichinella. Let your health care provider know that you ate uncooked walrus if you have any of these symptoms.

Testing your walrus is the only way to determine if your meat is safe and prevent anyone from getting trichinosis. Before eating walrus that someone else caught, ask if it has been tested. Freezing or fermenting meat will not kill trichinella; it can only be killed when cooked. Hunters who get their meat tested are protecting their communities. Any walrus could have trichinella. The department encourages and thanks those hunters who opted to have their walrus tested for trichinella.

When handling uncooked walrus, it is important that all utensils in contact with the meat are thoroughly washed and sanitized. Avoid feeding uncooked walrus meat to your pets.

If you have questions or want to learn more about walrus testing, contact your local <u>Environmental Health Officer</u> or contact 867-975-1163.

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