FoodSafety.gov

Botulism

Sources	 Infants: Honey and products containing honey, such as infant pacifiers filled with or dipped in honey. 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.
Incubation period	Infants: 3-30 daysChildren and adults: 18-36 hours
Symptoms	 Infants: Lethargy, poor feeding, constipation, weak crying, poor muscle tone (appear "floppy"). Children and adults: Double vision, blurred vision, drooping eyelids, slurred speech, difficulty swallowing, dry mouth, and muscle weakness.
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	 Follow safe home canning instructions provided by the National Center for Home Preservation. Consult with your local Cooperative Extension Service. Most offices have a food safety specialist that can help home canning advice. Do not feed honey or give honey pacifiers to children younger than 12 months.

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