



DANGER DO NOT EAT



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Spanish: Atención: Si habla español, tiene a su disposición servicios gratuitos de asistencia lingüística. Llame al 1-800-311-1232

Nepali:

ध्यान दिनुहोस्: तपाईंले नेपाली बोल्नुहुन्छ भने
तपाईंको निम्ति भाषा सहायता सेवाहरू
निःशुल्क रूपमा उपलब्ध छ। फोन गर्नुहोस्
1-800-311-1232

DIVISION OF
**ENVIRONMENTAL
HEALTH**

Interested in more information or have
more questions about environmental
health services available from Summit
County Public Health?

330.926.5600
scph.org/food



1867 West Market St.
Akron, Ohio 44313
330-923-4891

scph.org



DIVISION OF
**ENVIRONMENTAL
HEALTH**



DANGER:

**DEATH CAP
MUSHROOMS**

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Wild Mushrooms

WARNING!

Picking and eating wild mushrooms can kill you.

Poisonous wild mushrooms can grow next to edible kinds and are often misidentified.

According to the Cleveland Clinic the most common dangerous mushrooms are those belonging to the Amanita genus, especially Amanita phalloides, also known as the “DEATH CAP” mushroom. These mushrooms contain amatoxins that damage liver cells.

The death cap mushroom accounts for more than 90% of mushroom-related poisonings and fatalities worldwide.

SIGNS OF MUSHROOM POISONING

If ingested, severe illness can start as soon as six hours later, but tends to take 36 hours or more. Severe liver damage is usually apparent after 72 hours. Fatality can occur after a week or longer.

Most common symptoms:

- Nausea
- Vomiting
- Abdominal Pain
- Diarrhea

Severe mushroom poisoning can lead to:

- Kidney Failure
- Liver Failure
- Death



If You Find Wild Mushrooms:

Do not consume the mushrooms; they can be deadly.

If the mushrooms are in your yard you can:

- Carefully dispose of wild mushrooms to help stop the spread.
- Remove the mushroom from the ground as soon as you see the cap.
- Put the mushroom in a plastic bag, tie the bag up tightly, and throw away the bag in the trash can.
- Wash hands thoroughly with soap and water.

Keep Yourself Safe.

- These mushrooms typically grow after a rainy season.
- Washing or cooking poisonous mushrooms won't make them less dangerous.
- Eat mushrooms sold in grocery stores or other regulated facilities to ensure it is from an approved source and safe to eat.
- Use caution when eating mushrooms collected by you, a friend or anyone without extensive knowledge of wild mushrooms.
- If you suspect that you or someone you know has been poisoned by mushrooms, seek immediate medical attention.