

## Tuesday English News Report

*Sushi lover's entire body left riddled with **WORMS** after eating contaminated sashimi*

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It is the most expensive - and many would argue delicious - part of a sushi menu. But one man's love of sashimi nearly killed him after it led to his body becoming **riddled with** tapeworm.

The Chinese man had gone to his doctor complaining of stomach ache and **itchy** skin. To his horror, scans revealed his entire body had been infected with tapeworm after eating too much sashimi - raw slices of fish.

Doctors believe some of the uncooked Japanese **delicacy** of raw meat or fish must have become **contaminated**.

He was treated at the Guangzhou No. 8 People's Hospital in Guangdong Province, in eastern China.

Research has shown that eating raw or undercooked fish can lead to a variety of parasitic infections.

Tapeworm infections occur after ingesting the larvae of diphyllbothrium, found in freshwater fish such as salmon, although **marinated** and smoked fish can also transmit the worm.

While cases have increased in poorer areas due to improved **sanitation**, cases have increased in more developed countries.

This is most likely due to the **soaring** popularity of sushi, say doctors writing in the journal Canadian Family Physician.

Study author Nancy Craig wrote: 'The widespread popularity of Japanese sushi and sashimi (slices of raw fish) is a contributor.

'But other popular dishes might also be implicated, such as raw salted or marinated fillets - which **originate from** Baltic and Scandinavian countries - carpaccio - very thin slices of raw fish common in Italy, raw salmon and ceviche - lightly marinated fish.'

Dr Yin, of Guangzhou No. 8 People's Hospital, told the website that smags.com that eating uncooked food contaminated with tapeworms' eggs could eventually cause cysticercosis, when the adult worms enters a person's blood stream.

This type of infection is life-threatening once it reaches the brain.

