Carrots give you night vision and swimming after eating leads to cramps. At some point, we've all heard, read and shared misconceptions about our bodies and health. It's about time we put an end to these alluring fibs and expose the truth behind the myths.

MYTH:

6% of MSD students believe this myth

You do not have to get vaccinated if you have already contracted COVID-19

The CDC recommends that anyone who has contracted COVID-19 at some point should still get the vaccination when it is made available to them. While there is a natural immunity once someone is infected with COVID-19, which can last around 90 days, the vaccine would work to form a powerful immune response within the body.



MYTH:

32% of MSD students believe this myth

Constant use of hand sanitizer is good for your

Excessive use of hand sanitizer can cause people to lose the ability to build up a resistance against bacteria. It not only kills all bad bacteria, but it also eliminates all the harmless and beneficial germs which aid the immune system. People still can and should use hand sanitizer when washing with soap and water is not an option.



3% of MSD students believe this myth

MYTH:

Children can't contract the COVID-19 virus



2% of MSD students believe this myth

Injecting or consuming bleach or disinfectant kills the COVID-19 virus



MYTH:

21% of MSD students believe this myth

The creation of COVID-19 vaccines were "rushed" and therefore are unsafe

FACT:



MYTH:

4% of MSD students believe this myth

Once you have had the COVID-19 vaccination, you no longer need to follow public safety guidelines



30% of MSD students believe this myth

Individuals can contract COVID-19 from the vaccine



FACT:

23% of MSD students believe this myth

Eating food within 5 seconds of dropping it on the floor is safe



FACT:

Bacteria is immediately transferred to food the moment it comes into contact with a contaminated surface, such as a floor. Some types of bacteria can transfer to food in less than 1 second. Bacteria move with moisture, so the wetter a food is, the larger the risk for transfer. Different surfaces result in different transfers of bacteria. For example, tile, wood and laminate surfaces transfer much more bacteria than carpeted surfaces.

Results from a survey of 340 MSD students