

Food Poisoning Bacteria


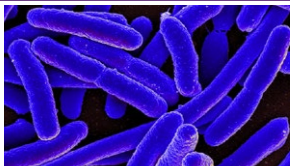
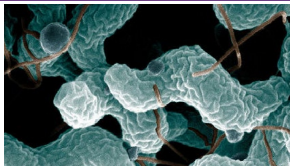
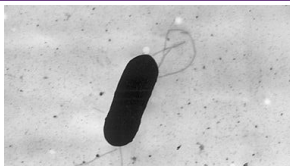

Bacteria	Spread by	Lives in	Symptoms	On set	Duration of illness	Destroyed by
Staphylococcus						
						Boiling food for 30 minutes.
E-Coli						
	Eating contaminated food Cross-contamination	Sewage, soft cheese, minced beef and chicken, intestines of animals.	Nausea, abdominal pain, diarrhoea, kidney failure leading to death.	12 – 72 hours		
Campylobacter						
		Meat, poultry, raw milk, untreated water.			7 – 10 days	
Listeria						
	Eating contaminated food Cross-contamination Mother to foetus	Pasteurised and raw milk, soft ice cream, cheese, poultry, smoked fish, raw vegetables.		1 – 79 days	unknown	
Salmonella						
		Raw meat, poultry, eggs, milk, dairy products, fish.	Fever, headache, abdominal pain, diarrhoea, vomiting.	6 – 72 hours		Heat.

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