

Bacteria that Cause Foodborne Illnesses

Directions: Use the internet site below to complete the following chart.

<http://www.ncagr.gov/cyber/kidswrld/foodsafe/badbug/badbug.htm>

Microorganisms	Onset	Symptoms	Associated Foods
<i>Salmonella</i>	8-12 hours after eating	Abdominal pain and diarrhea, and sometimes nausea and vomiting	Raw meats, poultry, eggs, milk and other dairy products, shrimp, frog legs, yeast, coconut, pasta and chocolate
<i>Listeria monocytogenes</i>	From 7-30 days after eating, but most have been reported 48-72 hours	Fever, headache, nausea, and vomiting. Primarily affects pregnant women and their fetuses.	Soft cheese, unpasteurized milk, hot dogs and deli meats, imported seafood products, frozen cooked crab meat, cooked shrimp
<i>E.coli O157:H7</i>	2-5 days after eating	Severe bloody diarrhea and abdominal cramps, usually little or no fever is present	Ground beef, raw milk, sprouts, lettuce, salami, unpasteurized milk and juice, and swimming in or drinking sewage-contaminated water
<i>Campylobacter</i>	2-5 days after eating	Diarrhea, abdominal cramping, fever, and sometimes bloody stools	Raw poultry, meat, and unpasteurized milk
<i>Staphylococcus aureus</i>	30 minutes-8 hours after eating	Diarrhea, vomiting, nausea, abdominal pain, cramps	Meats, poultry, egg products, tuna, potato and macaroni salads, and cream-filled pastries