

Glossary

Micro Organism	Sources	Illness Caused
<i>Listeria monocytogenes</i>	Processed meats, cheeses, fresh produce	Gastroenteritis, septicemia, meningitis, encephalitis, corneal ulcer, pneumonia.
<i>Escherichia coli</i>	Raw Dairy Products, Water, Fresh Produce, Ground beef, Pork, Chicken, Sheep.	Gastroenteritis (Diarrhea, severe abdominal cramps, fever.)
<i>Escherichia coli</i> O157	Raw Dairy Products, Water, Fresh Produce, Ground beef, Pork, Chicken, Sheep, Person-to-person contact.	Gastroenteritis (Diarrhea, severe abdominal cramps, fever.)
Coliforms	Aquatic environment, soil and plants, faeces of warm-blooded animals, sewage. Meat and fresh produce coming into contact with infected animal faeces.	Indicator bacteria, normally not as harmful as other pathogens, but its presence could indicate the possible presence of other pathogens that could cause gastroenteritis.
<i>Pseudomonas</i>	Soil, water, skin, plants.	Food poisoning, lung, urinary tract, burn, wound and blood infections.

Enterobacteriaceae	Water, soil, animals and plants.	Gastroenteritis(Diarrhea, severe abdominal cramps,fever.)
Salmonella	Fresh produce,nuts, ground beef, eggs, water. Human, animal and bird faeces and sea turtles.	Gastroenteritis, Typhoid fever.
Staphylococcus aureus	Skin, mucous membranes, soil, contaminated food.	Food poisoning, skin infections and toxin shock syndrome.
Bacillus cereus	Fish, meat,desserts, pastas, cheeses,dairy products, rice dishes(especially fried rice)	Food poisoning. Vomiting from contaminated rice and diarrhea from other foods.
Campylobacter	Raw or undercooked poultry, unpasteurised dairy, water and fresh produce, animals.	Food poisoning.
Shigella	Human contact, Food products contaminated with faeces. Salads and sanwiches(food that is prepared with a lot of hand contact.)	Food poisoning.

<i>Lactobacillus</i>	Processed dairy products and food supplements.	Good bacteria, used in the treatment of stomach ailments or as a supplement during antibiotic therapy to prevent stomach complaints.
Mould	Fresh produce, nuts, bread and other baked goods.	Spoilage of food, stomach upsets, nausea and vomiting.
Yeast	Fresh produce, juices, canned foods.	Spoilage of food, spoilage fermentation, nausea and vomiting.
Adenovirus	Person-to-person, Faeces, water.	Gastro, Respiratory conditions, conjunctivitis.
Reovirus	Birds, chicken, fish, pets.	Gastro, Respiratory conditions.

Prevention

Ensure all surfaces, chopping boards and utensils are disinfected. Personal Hygiene. Store all products separately under the correct conditions. Cook meat products for the appropriate time(don't undercook) Refrigerate products that could spoil before use and wash all fresh produce well before use.

Personal Hygiene, wash fruit and veg well before use, cook meat well. Avoid cross-contamination between different foods - separate them and keep all surfaces, utensils and chopping boards disinfected. Store food that can spoil in the fridge before use. Don't drink unpasteurised milk or unchlorinated water.

This organism is Heat, drying, freezing and acidic resistant, great care should be taken to prevent possible contamination with or spreading of this organism. Personal Hygiene, wash fruit and veg well before use, cook meat well. Avoid cross-contamination between different foods - separate them and keep all surfaces, utensils and chopping boards disinfected. Store food that can spoil in the fridge before use. Don't drink unpasteurised milk or unchlorinated water.

Wash Raw Produce well before use, do not drink untreated water and wash hands well after contact with possible contaminated water/sewage.

Personal Hygiene, wash fruit and veg well before use, cook meat well. Avoid cross-contamination between different foods - separate them and keep all surfaces, utensils and chopping boards disinfected. Store food that can spoil in the fridge before use. Don't drink untreated water.

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Ensure all surfaces, chopping boards and utensils are disinfected. Personal Hygiene. Store all products separately under the correct conditions. Cook meat products for the appropriate time(don't undercook) Refrigerate products that could spoil before use and wash all fresh produce well before use. Do not drink untreated water or eat raw eggs.

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Personal Hygiene, wash fruit and veg well before use, cook meat well. Avoid cross-contamination between different foods - separate them and keep all surfaces, utensils and chopping boards disinfected. Store food that can spoil in the fridge before use. Wash hands well before working with food and wear gloves if possible.

N/A

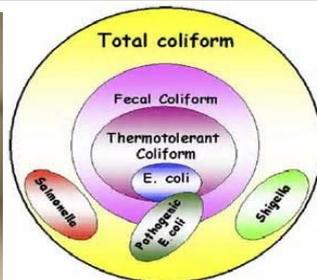
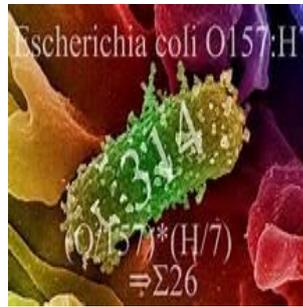
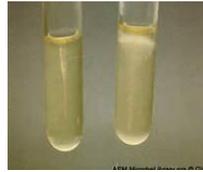
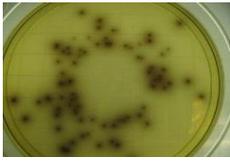
Wash Raw Produce well before use, cook produce at the required temperature for the required time. Do not eat raw products or baked products that are suspected of being infected.

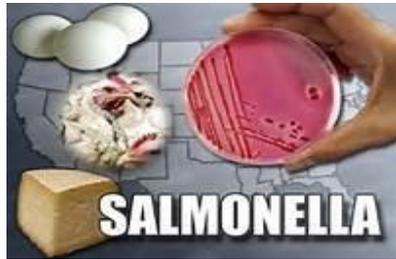
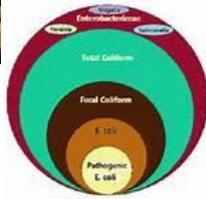
Wash Raw Produce well before use, cook produce at the required temperature for the required time. Do not eat raw products that are suspected of being infected. Can foods into sterile containers at the correct temperature. Do not consume juices or canned foods that are blown up or gassy.

Wash hands well after going to the toilet. Do not touch infected people and do not drink untreated water.

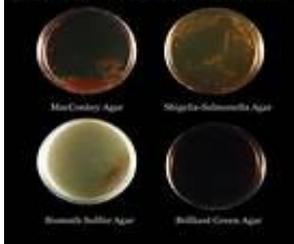
Wash hands well after going to the toilet. Cook food at the required temperature for the required time before consumption.

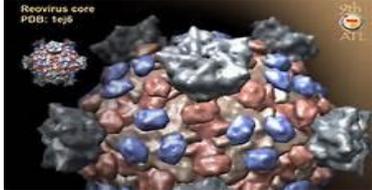
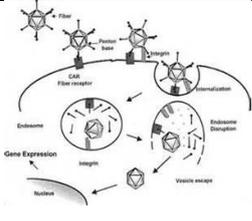
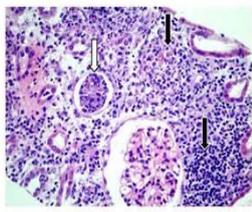
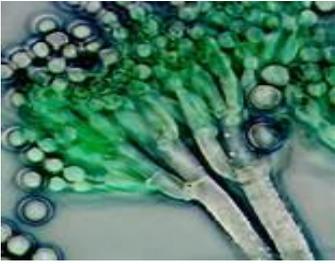
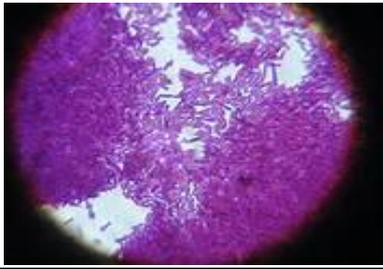
Pictures of organisms





Shigella sp., *Escherichia* sp., and *Proteus* sp.



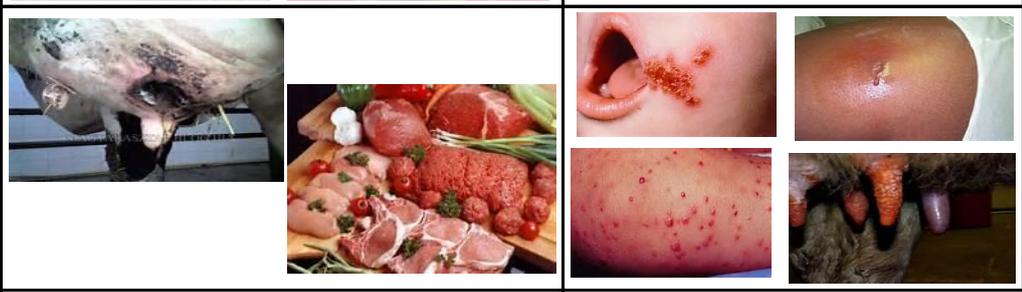


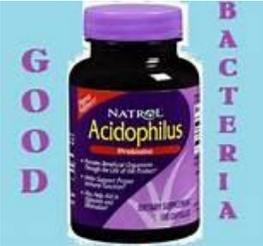
Pictures of Possible Sources



Pictures of Infections caused





		<p>N/A</p>
		
		
		
		