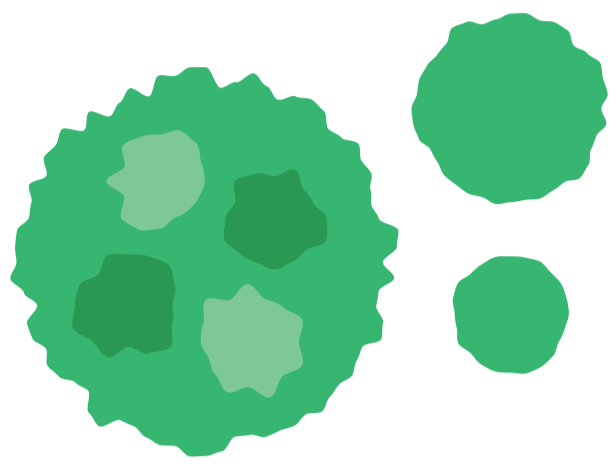
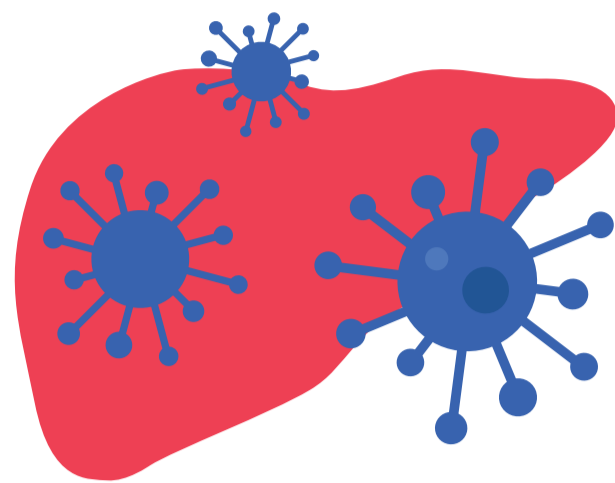


# Big 6 Foodborne Illnesses



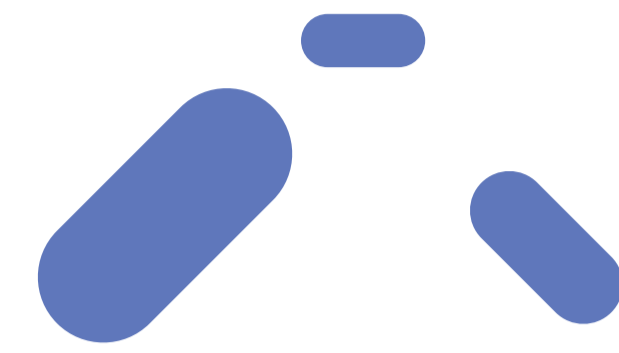
## Norovirus

- Direct contact with the infected
- Contact with fecal matter
- Bodily fluids transfer to food
- Contaminated water



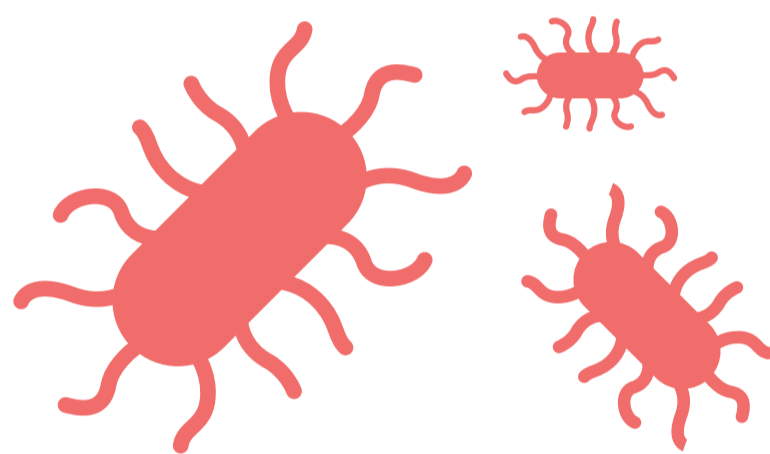
## Hepatitis A

- Contaminated food and water
- Contact with fecal matter
- Cross-contamination



## E.coli

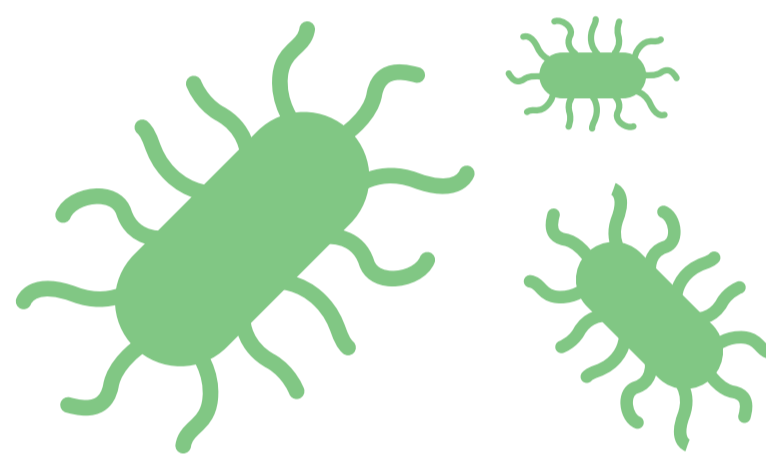
- Contact with fecal matter
- Contaminated food and water
- Undercooked meat
- Raw milk



Non-typhoidal

## Salmonella

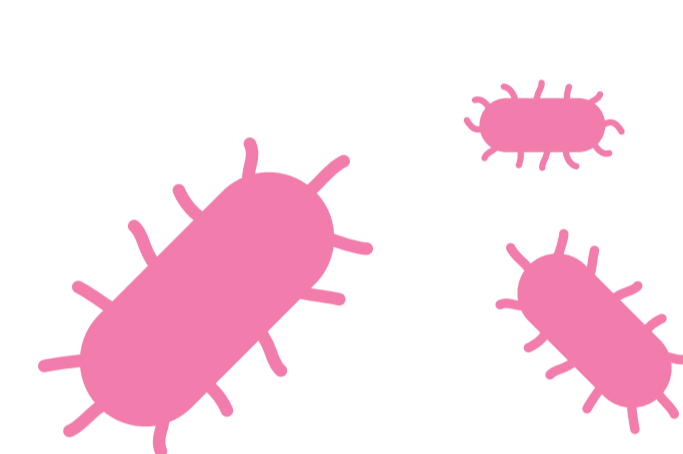
- Food of animal origin (e.g., poultry, eggs and other meat)
- Contaminated fruits and vegetables
- Processed foods (e.g., peanut butter and frozen pies)
- Contaminated water



Typhoidal

## Salmonella

- Undercooked meat (e.g., poultry, beef, and pork)
- Contaminated raw fruits and vegetables
- Raw/undercooked eggs and egg products
- Raw milk



## Shigella

- Contaminated food and water
- Sick food handler
- Contact with fecal matter
- Cross-contamination

## How to prevent?

**Always properly wash hands.**

**Cook foods thoroughly to the correct internal temperature.**

**Use separate utensils and equipment for raw and ready-to-eat foods.**

**Store foods separately and in the correct areas and temperature.**

**Sick workers must avoid attending service.**

**Use a clean source of food and water.**

