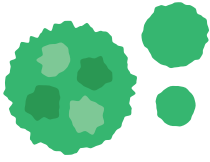
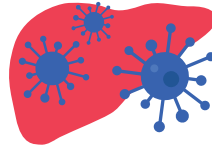


Big 6 Foodborne Illnesses



Norovirus

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



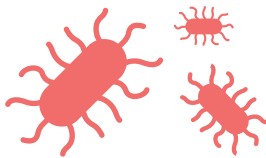
Hepatitis A

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



E.coli

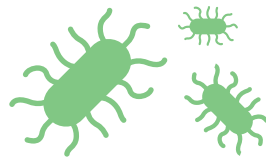
- Contact with fecal matter
- Contaminated food and water
- Undercooked meat
- Raw milk



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?

- 1 Always properly wash hands.
- 2 Cook foods thoroughly to the correct internal temperature.
- 3 Use separate utensils and equipment for raw and ready-to-eat foods.
- 4 Store foods separately and in the correct areas and temperature.
- 5 Sick workers must avoid attending service.
- 6 Use a clean source of food and water.



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