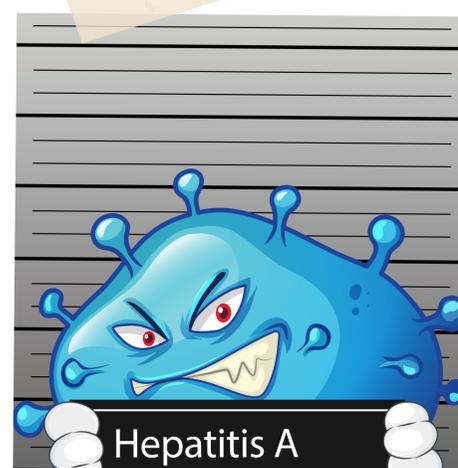


NOTORIOUS OFFENDERS

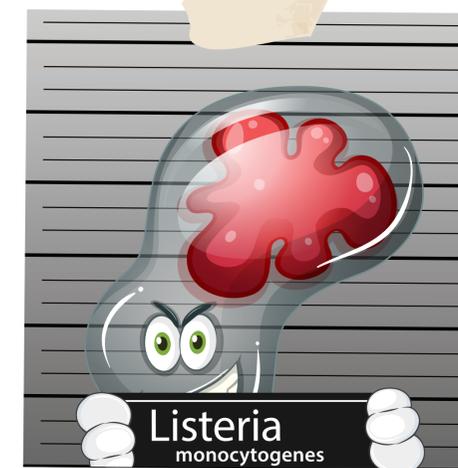
FOOD SAFETY DANGERS



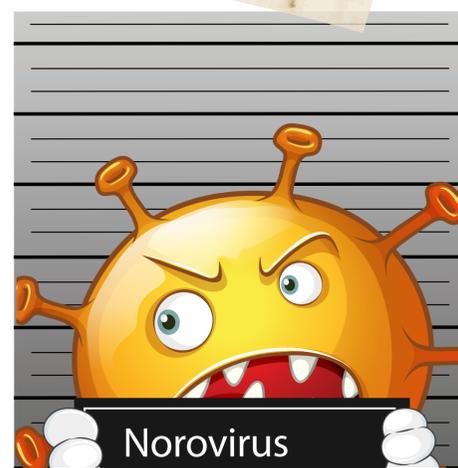
Gotcha: Consuming Contaminated Product (Under-Cooking)
Common Culprit: Ground Beef or Contaminated Produce
Arrest it by: Cooking, Hand Washing



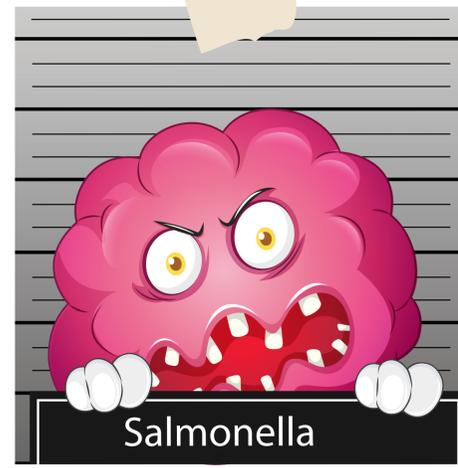
Gotcha: Fecal/Oral Transmission
 (Didn't Wash Hands After Using the Restroom)
Common Culprit: Eating Raw or Undercooked Shellfish from Contaminated Waters, Ready to Eat Foods from an Infected Food Handler
Arrest it by: Avoid Raw Oysters or Undercooked Shellfish, Hand Washing



Gotcha: Eating Contaminated Ready To Eat Food
Common Culprit: Ready to Eat Deli Meats and Hot Dogs, Unpasteurized Milk/Dairy, Soft Cheeses made with Unpasteurized Milk and Raw Sprouts
Arrest it by: Pasteurized Milk/Dairy, Rinse Produce, Wash Hands and Utensils, Separate Uncooked from Cooked, Thoroughly Cook Hot Dogs



Gotcha: Infected Person Didn't Wash Their Hands
Common Culprit: Ready to Eat Foods
Arrest it by: Hand Washing, Wash Fruits and Vegetables, Cook Oysters and Shellfish



Gotcha: Consuming Contaminated Foods
Common Culprit: Eggs, Undercooked Poultry, Unpasteurized Milk or Juice, Contaminated Alfalfa Sprouts, Melons, Spices and Nuts
Arrest it by: Cooking, Pasteurization, Separate Cooked from Raw, Hand Washing



Gotcha: Fecal/Oral Transmission
 (Didn't Wash Hands After Using the Restroom)
Common Culprit: Ready To Eat Salads and Sandwiches Prepared by an Infected Food Handler, Raw Produce Contaminated in the Field
Arrest it by: Hand Washing, Don't Drink Pond, Lake or Pool Water, Wash Produce

UNWANTED symptoms



- Nausea
- Vomiting
- Diarrhea
- Cramps
- Fever
- Chills
- Jaundice (Hep A)
- Bloody Diarrhea (E. coli)

FOOD SAFETY FIRST ✓