

Prevent Salmonella Food Poisoning!

Salmonella are a group of bacteria that can cause gastrointestinal illness and fever.

They live in the intestines of animals, and may be present on the surface or inside meat, eggs, and other food ingredients.

You can help prevent infection by safely preparing and storing food.



SYMPTOMS (6 to 72 hours after eating)



Abdominal pain



Diarrhea



Fever



Vomiting

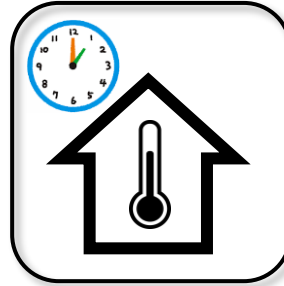
RISK FACTORS



Raw meat



Cracked or stale eggs

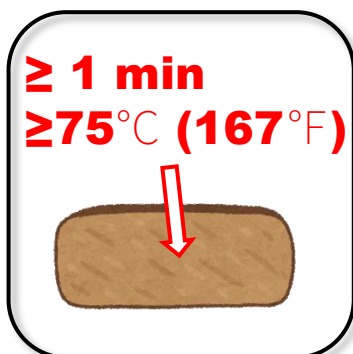


Leaving food out
at room temp.
for too long

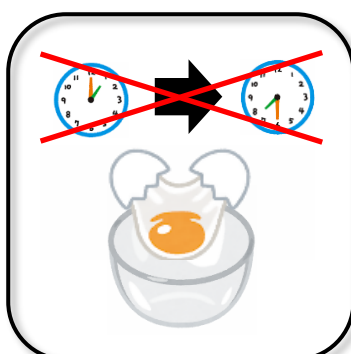


Cross-contamination

PREVENTION



Cook thoroughly 
hold internal temp.
at 75°C(167°F)+ for 1 min+



Use eggs immediately
after cracking.



Use separate utensils exclusively
for raw eggs and raw meat.
Wash and disinfect hands and
utensils after handling raw eggs
or raw meat.