

# FACT SHEET

## WHAT IS SALMONELLA

*Salmonella* is a bacteria that causes diarrhea, fever and abdominal cramps in people. Food contaminated with *Salmonella* is the most common route of infection.

**1M** cases of **FOODBORNE SALMONELLOSIS** occur each year IN THE U.S.  
of those **450** RESULT IN **DEATH**<sup>1</sup>

## SYMPTOMS OCCUR WITHIN 12-36 HOURS

- Severe vomiting & diarrhea
- Abdominal pain & cramps
- Fever & chills
- Dehydration & headache



Symptoms can last **1-4 DAYS**

## HOW SALMONELLA ENTERS A RESTAURANT



**FOOD CONTAMINATED**  
AT ITS SOURCE



**EMPLOYEES**



**CUSTOMERS**

## PREVENTION TIPS

**ADEQUATE AND FREQUENT** HANDWASHING IS KEY TO CONTROL



**ADEQUATE COOKING** CAN HELP CONTROL **SALMONELLA**

## HOW SALMONELLA SPREADS



**UNCLEAN HANDS**  
CAN CONTAMINATE FOOD



**CROSS CONTAMINATION**  
CAN TRANSFER **SALMONELLA** FROM ONE FOOD TO ANOTHER

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1. Scallan E, Hoekstra RM, Angulo FJ, Tauxe RV, Widdowson M-A, Roy SL, et al. Foodborne illness acquired in the United States—major pathogens. Emerg Infect Dis. 2011 Jan. [http://wwwnc.cdc.gov/eid/article/17/1/pi-1101\\_article.htm](http://wwwnc.cdc.gov/eid/article/17/1/pi-1101_article.htm)

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