

SALMONELLA

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**¹

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

[Learn more: ecolab.com/salmonella](http://ecolab.com/salmonella)