

Food Poisoning

IR 144

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Did you know?

According to the Center for Disease Control:

- *76 million* become ill due to food / year
- *325,000* hospitalized
5000 die / year
- *> 250* known foodborne diseases



Stomach Pain

Diarrhea

Vomiting

Not the flu!?



**These are symptoms of a
FOODBORNE ILLNESS**

Food Poisoning and Foodborne Illness

Can be caused by eating food contaminated with:

- BACTERIA***
- VIRUS***
- TOXINS***
- CHEMICALS***

BACTERIA

**The Most Common
Foodborne
Bacterial Illnesses are
Caused by:**

- × E-coli 0157:H7**
- × Campylobacter**
- × Salmonella**

E-coli 0157:h7



- ✓ Lives in cattle & other similar animals.
- ✓ Found in raw meat, non-pasteurized milk, apple cider, sprouts.

E-coli 0157:h7

- **Causes severe bloody diarrhea & cramps.**
- **Causes hemolytic uremic syndrome (HUS).**
 - **Kidneys fail**
 - **Red blood cells are destroyed**
- **Onset of illness 2-5 days.**
- **Lasts 5-10 days.**

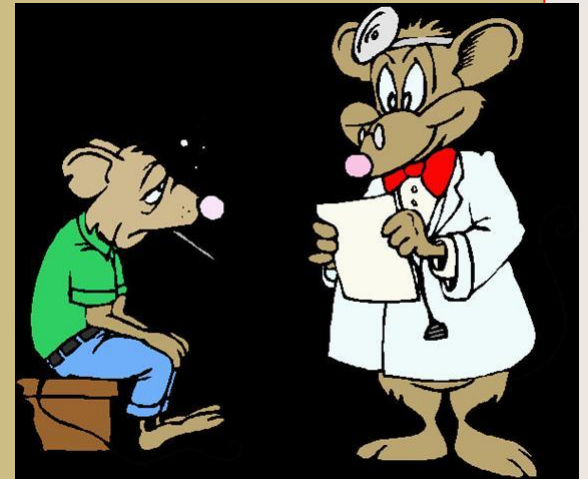
Campylobacter

Found in the intestinal tract of birds, sheep, cattle and on the surface of raw poultry.



Campylobacter

- Causes abdominal cramps, diarrhea and fever
- Onset is 2-5 days
- Lasts 7-10 days



Salmonella

Found in the **intestines** of birds, reptiles, & mammals.



Salmonella

- **Causes fever, diarrhea & abdominal cramps.**
- **Can cause severe dehydration in infants and elderly.**
- **Onset is 6 hours - 2 days**
- **Lasts 1- 3 days.**

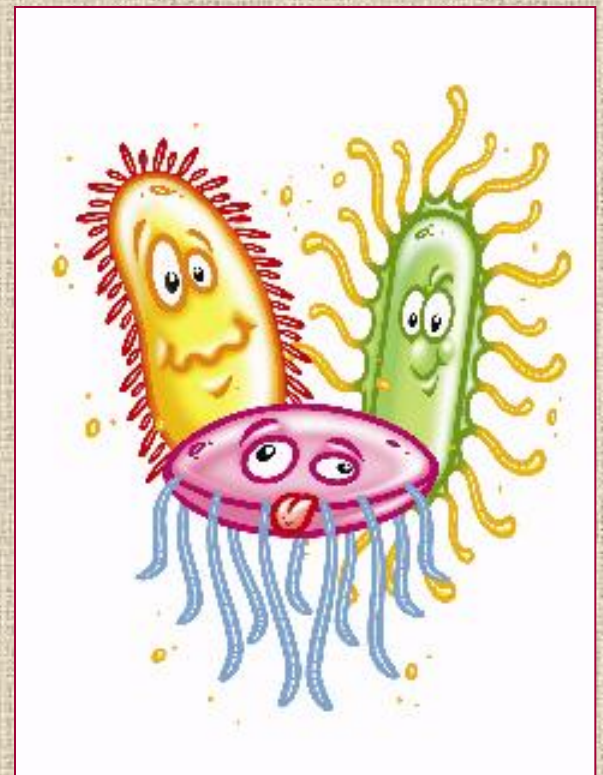
BIOLOGICAL TOXINS



Biological Toxins

Biological Toxins are produced by some pathogens found in food contamination.

They could also come from a plant or animal.

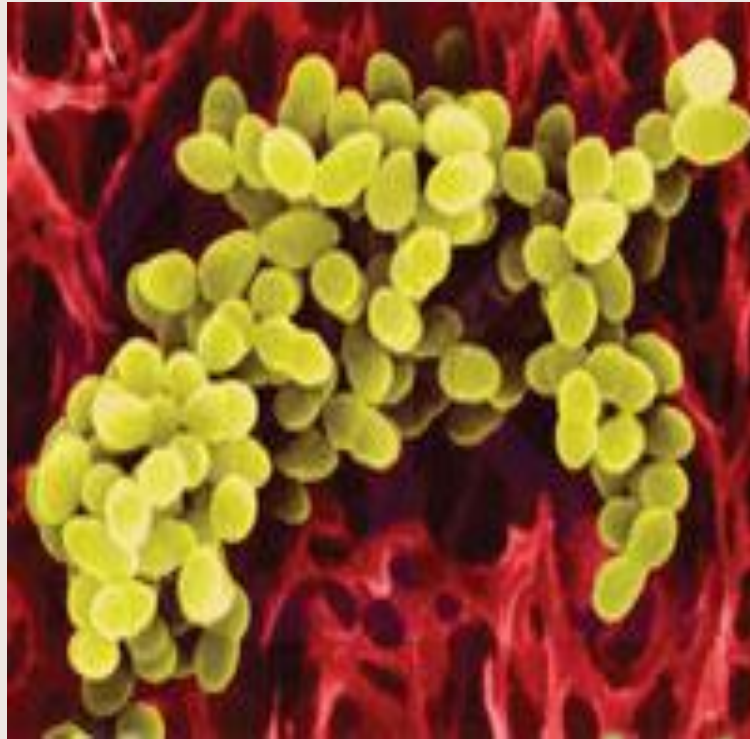


Bacterial Toxins

**Some bacteria produce
poisons or toxins that cause:**

FOODBORNE ILLNESS
(sometimes intentional)

Staphylococcus aureus



**Commonly associated with
food service.**

Staphylococcus Aureus

- If **toxin** - onset of illness is as quickly as **30 minutes**
- If **infectious** - onset can take **6 hours** or longer to appear.

Staphylococcus Aureus

produces a toxin that causes

serious vomiting and

stomach cramps.

Clostridium Botulinum

- **Toxin producing bacteria**
- **Causes botulism**
- **Symptoms are nerve related and can cause muscle paralysis**
- **Symptoms typically occur**
 - **8 to 36 hours after**
 - **or as late as 10 days**
- **Lasts several days to 1year**

NOROVIRUS



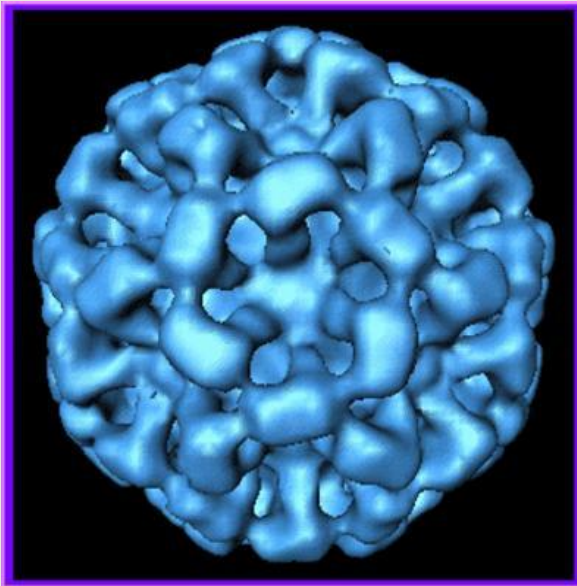
Norovirus

- The cause of HALF of all foodborne illness.
- Spread by
 - hand contact with food
 - food placed on a surface that is contaminated by the virus
 - or when virus is airborne.

Cold foods such as sandwiches & salads are often associated with Norovirus.



Norovirus



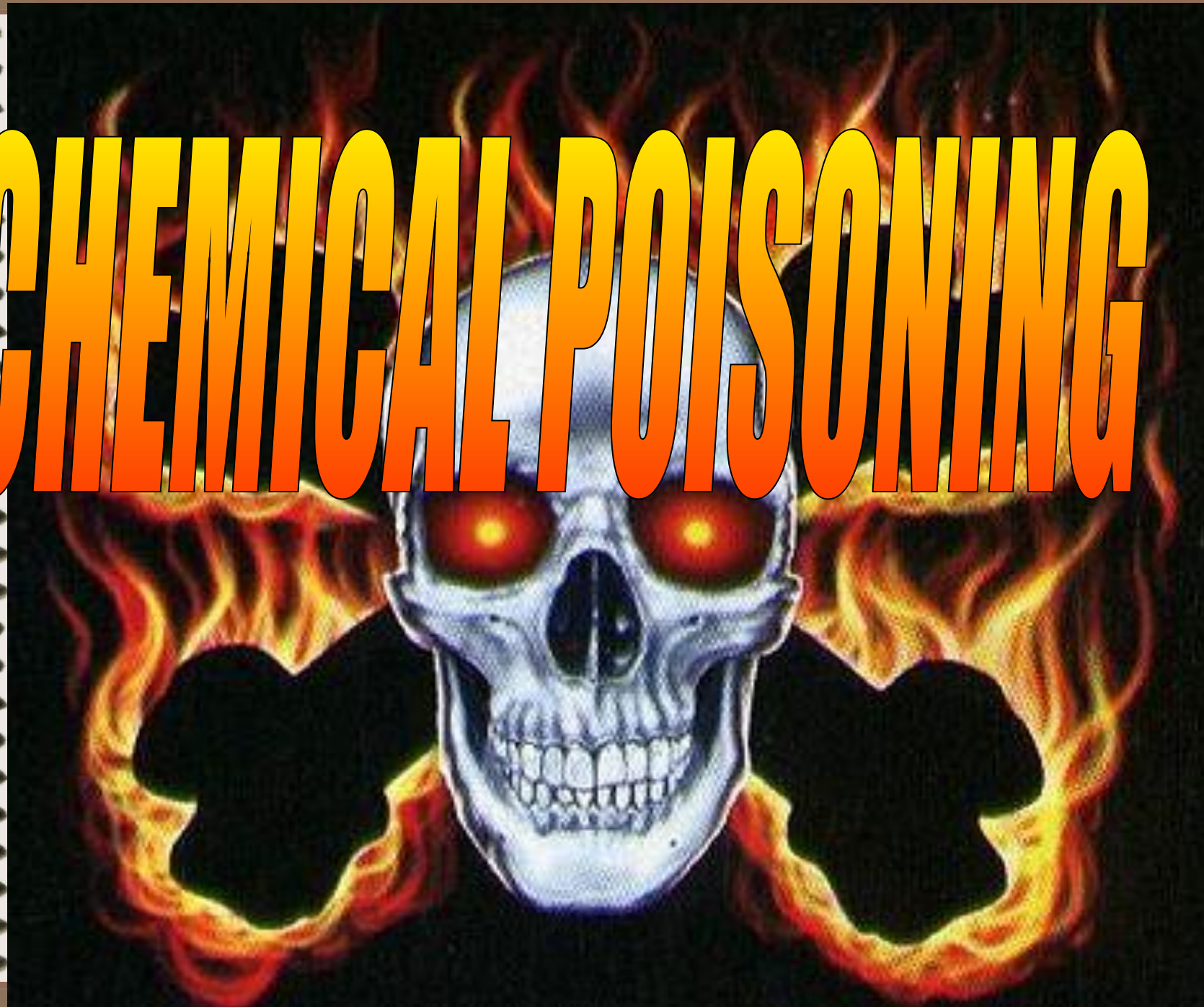
- Starts suddenly.
- Causes diarrhea, vomiting, abdominal cramps, headache, low-grade fever, chills & muscle aches.
- Often called the flu.
- Symptoms begin **12 to 48 hours** after ingestion of the virus.
- Recovery in **2-3 days** but may remain ill for up to **2 weeks**.

Another Foodborne Illness Virus

Hepatitis A

- Possible sources include by shellfish, salads, deli meats fruits, milk and milk products
- Symptoms include sudden onset of fever, general discomfort, fatigue, headache, nausea, loss of appetite, vomiting, abdominal pain & jaundice after several days.
- Lasts 1 to 2 weeks (severe cases up to several months).

CHEMICAL POISONING



CHEMICAL POISONING

- Careless or improper storage of chemicals
- Improper use of chemicals
- Improper labeling
- Sometimes intentional addition of poison



CHEMICAL POISONING

- ✗ Always store cleaners and chemicals below your food or food surfaces.

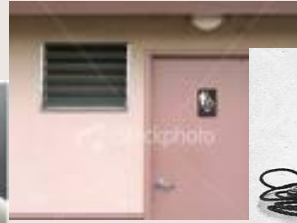


- ✗ Choose pesticides that are approved for use in the kitchen.

Protecting Yourself!



WASH YOUR HANDS



WASH YOUR HANDS *OFTEN*

Especially:

- When preparing food.
- After using the bathroom.
- Avoid direct contact with public restroom doorknobs. (use paper towel to open door)



WHEN WASHING YOUR HANDS

- **Use warm, soapy running water.**
- **Rub your hands thoroughly, scrubbing between fingers, and nails for:**



10-15 SECONDS.

Safe Preparation of Fruits & Vegetables



*Clean any items that
come into contact with fresh foods:*

- ✗ knives**
- ✗ cutting boards**
- ✗ hands**

Fruits & Vegetables

Do's & **Don'ts**

- | | |
|---|--|
| <ul style="list-style-type: none">• Do <u>wash your hands</u> with soap and water before preparing food.• Do rinse fresh fruits & vegetables with cold water.• Do refrigerate at a temperature of 40° F or less.• Do throw away items that have come into contact with raw meat or chemicals. | <ul style="list-style-type: none">• Do not prepare food for others if you yourself have diarrhea.• Do not use bleach or soap on fruits & vegetables.• Do NOT eat fresh cut items left un-refrigerated for > 2 hours.• Do not eat bruised or damaged fruits & vegetables. |
|---|--|

Safe Preparation of Raw Meats

*A few simple precautions can reduce
the risk of foodborne diseases:*

- **COOK**
- **SEPARATE**
- **CHILL**
- **REPORT**

It's Getting Hot in here....

COOK:

- Meat, poultry, and eggs thoroughly.
- Use a thermometer to measure the internal temperature of meat to be sure that it is cooked sufficiently to kill bacteria.

For example:

Ground beef should be cooked to an internal temperature of 160° F.

Eggs should be cooked until the yolk is firm.



SEPARATE:

Don't cross-contaminate one food with another.



Avoid cross-contaminating foods by washing hands, utensils, and cutting boards after they have been in contact with raw meat or poultry.

Put cooked meat on a clean platter rather than back on one that held the raw meat.

CHILL OUT.....

Refrigerate leftovers promptly:

Bacteria grows quickly at room temperature, so refrigerate leftover foods within 2 hours.



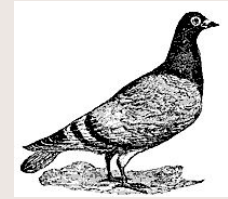
Food will cool more quickly if divided into several shallow containers for refrigeration.

**If in doubt as
to the safety
of your food,**

THROW IT OUT!!



I'm Telling.... **REPORT:**



**Foodborne illnesses to your
LOCAL HEALTH DEPARTMENT.**



**Your local health department
works hard to track down the
causes of the foodborne illness.**

Prevent Food Poisoning

The Bottom Line

- Keep Hot Food Hot
- Cold Food Cold
- Keep Everything Clean
- Especially: **Wash Your Hands**
- Don't go to work sick.

What you can't see can harm you

Assemble a Team Everyone Has a Role in the Safety of Food



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