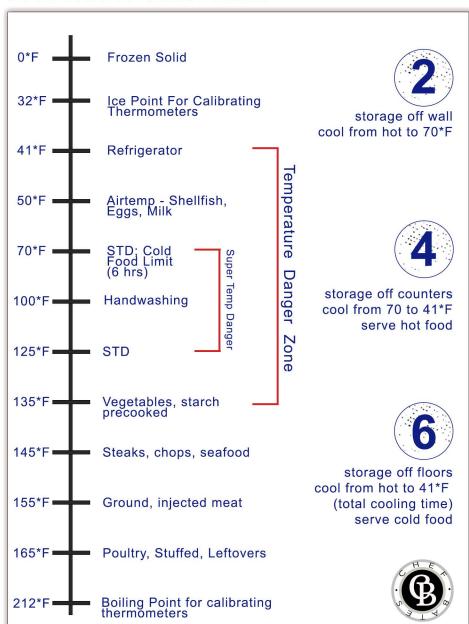
## FOOD SAFETY CHEAT SHEET



## FOOD SAFETY CHEAT SHEET - 2



Cows • E. Coli

Salmonella Typhi People •

Picnic Foods • Shigella spp.

Cans • Botulisim (deadly)

Skin, Nose, Wounds

Staph (70% have it)

Nontyphoidal Salmonella Chickens • ("noń" people)

High Carb

4.6 - 7.54 hours

**T** (70 - 125\*F STD)

Yes (and No) aW 0.85 - 1.0 (water activity)



Cruise Ship NoroVirus (most common)

Waiter's Disease • Hepatitis A (jaundice)

**APPROVED** VENDORS: **PERSONAL HYGIENE** 

CONTROL TIME AND TEMPERATURE PERSONAL HYGIENE



Trichinella Pigs •

Raw fish • Anisakis (herring, cod, salmon)

Wild game • Worms in turkey, venison, duck, rabbit, etc.

**APPROVED VENDORS**;

**PERSONAL** HYGIENE, CONTROL **TEMPERATURE** 



Ciguatera (from grouper and snapper eating infected fish) Angry fish •

**APPROVED VENDORS** 

Scromboid (histamine poisoning from Tuna and mahimahi) Rotting fish •

Domoic Acid, Brevetoxin, Saxitoxin (causes NSP, PSP, and ASP) Oysters and Clams •

> ALIVE (the living thing you ate got you sick) Food infection •

POISON (the toxin you ate Food intoxication • got you sick)

Toxin-mediated ALIVE -> POISON (the living infection thing you ate made a toxin and THAT'S what got you sick)



ONSET Time: 30 minutes to 6 weeks diarrhea, vomitting, cramps, fever, nausea, jaundice

