

Food borne illness short answer questions



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What is the infectious agent (pathogen) that causes this infectious disease?

For example, the name of the bacteria, virus, or parasite.

Salmonella is a bacterium; there are many different kinds of salmonella causing bacteria although the most common types in the United States are Typhimurium and Enteritidis.

How is this infectious agent transmitted through food or water?

Food can be contaminated during processing or handling, if someone uses the bathroom and handles food after without washing their hands. The most often infected foods with salmonella are beef, poultry, milk, and eggs. It is important that you wash your hands after handling these types of foods raw and you should always make sure you cook them thoroughly.

What is an example of a real life outbreak of this foodborne illness in the United States?

On April 2, 2012 the salmonella bacteria was found in a bag of diamond brand dry dog food produced in a single facility in South Carolina during routine retail testing. A total of 49 cases in 20 states were reported, 10 people were hospitalized, no deaths have been reported. This was the second documented outbreak for humans linked to dry pet food in the United States.

What are the clinical symptoms, duration of the disease, and treatment if any?

Some of the symptoms of salmonella are diarrhea, fever, and abdominal cramps. Symptoms develop 12 to 72 hours after infection and usually last 4

to 7 days, most people recover on their own, although if symptoms are severe you may need to visit the hospital so you do not get to dehydrated.

What steps can be taken to prevent further outbreaks? Include individual as well as environmental precautions and methods.

To help prevent salmonella some steps you can take are: Don't eat raw or undercooked eggs, meat, or poultry. Avoid raw or unpasteurized dairy products, cook foods thoroughly, wash your hands before handling food, and wash your hands after contact with animal feces.