

GUIDE TO HAZARDS

Pathogens in Common Foods

(This list is not inclusive, only common pathogens of concern are listed)

Cereal Crops: Bacillus Cereus

Cheese (Soft): Listeria Monocytogenes

Dairy and Milk: Salmonella, Listeria Monocytogenes, Shigella Spp., Staphylococcus Aureus

Eggs: Salmonella

Fish: Bacillus Cereus, Salmonella, Vibrio Parahemolyticus, Anisakis, Listeria Monocytogenes, Clostridium Botulinum

Meat: Salmonella, Listeria Monocytogenes, Bacillus Cereus, Clostridium Perfringens, Escherichia Coli O157:H7, Staphylococcus Aureus

Pork: Clostridium Perfringens, Trichinella, Salmonella, Listeria Monocytogenes, Bacillus Cereus, Staphylococcus Aureus

Poultry: Clostridium Perfringens, Staphylococcus Aureus, Salmonella, Campylobacter Jejuni, Escherichia Coli O157:H7, Listeria Monocytogenes, Clostridium Botulinum

Produce: Clostridium Perfringens, Bacillus Cereus, Listeria Monocytogenes, Shigella Spp., Clostridium Botulinum

Ready-To-Eat Foods: Staphylococcus Aureus, Listeria Monocytogenes, Shigella Spp., Salmonella, Bacillus Cereus, Clostridium Botulinum

Shellfish: Vibrio Parahemolyticus, Vibrio Vulnificus, Vibrio Cholerae, Yersinia Spp., Clostridium Botulinum

Water: Campylobacter Jejuni, Shigella Spp., Listeria Monocytogenes, Cyclospora Cayetanensis, Cryptosporidium Parvum, Giardia Duodenalis

Employee Fecal/Oral Pathogens: Norovirus, Hepatitis A, Shigella Spp., Salmonella, Escherichia Coli O157:H7

Please see the following link to the FDA for a more complete list of pathogens:

<http://www.fda.gov/Food/FoodborneIllnessContaminants/CausesOfIllnessBadBugBook/>