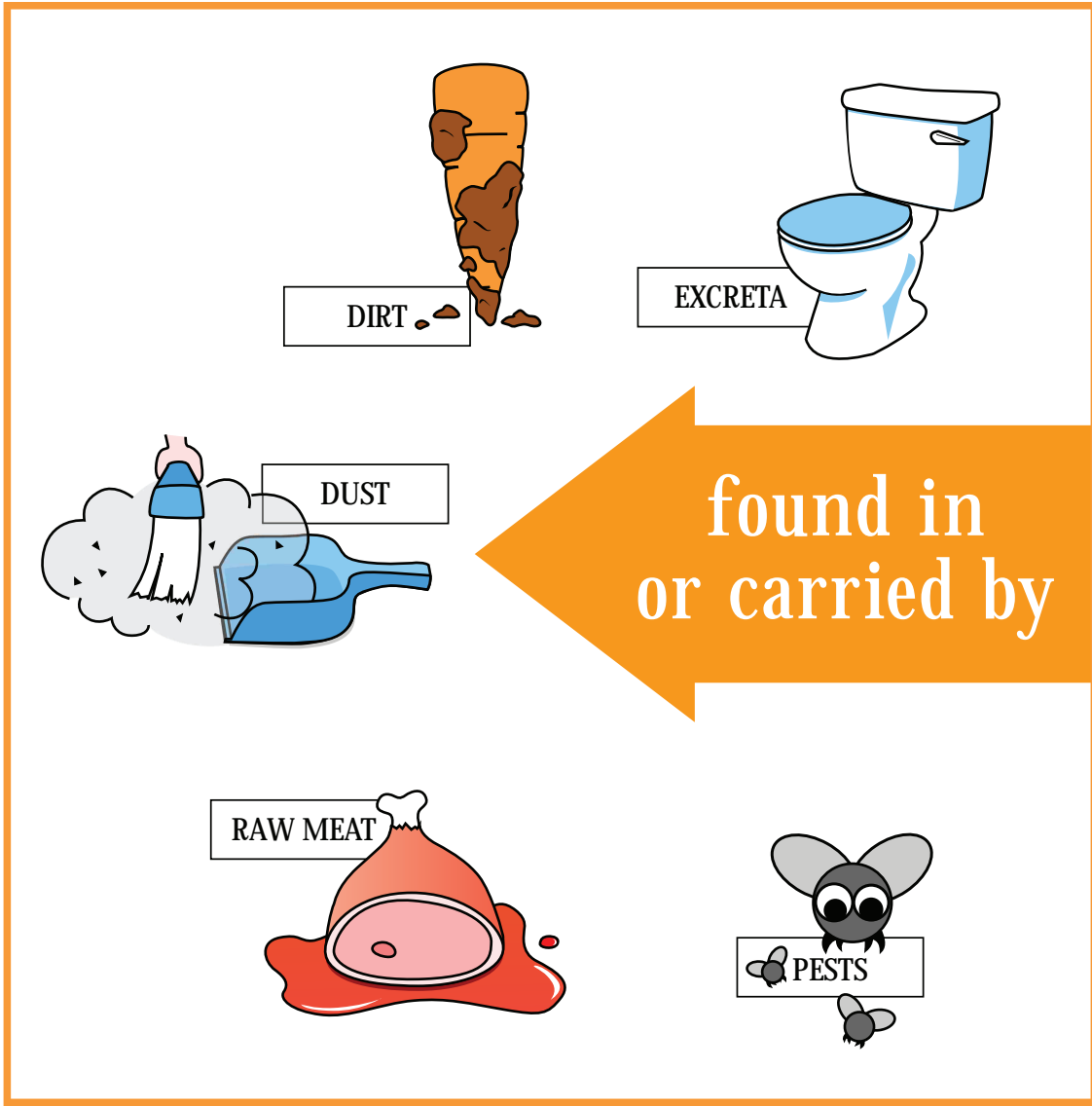


Clostridium Perfringens



onset
8 - 22 hours
usually 12 to 18



mode of spread
Cross-contamination
Inadequate cooking / reheating
Slow cooling



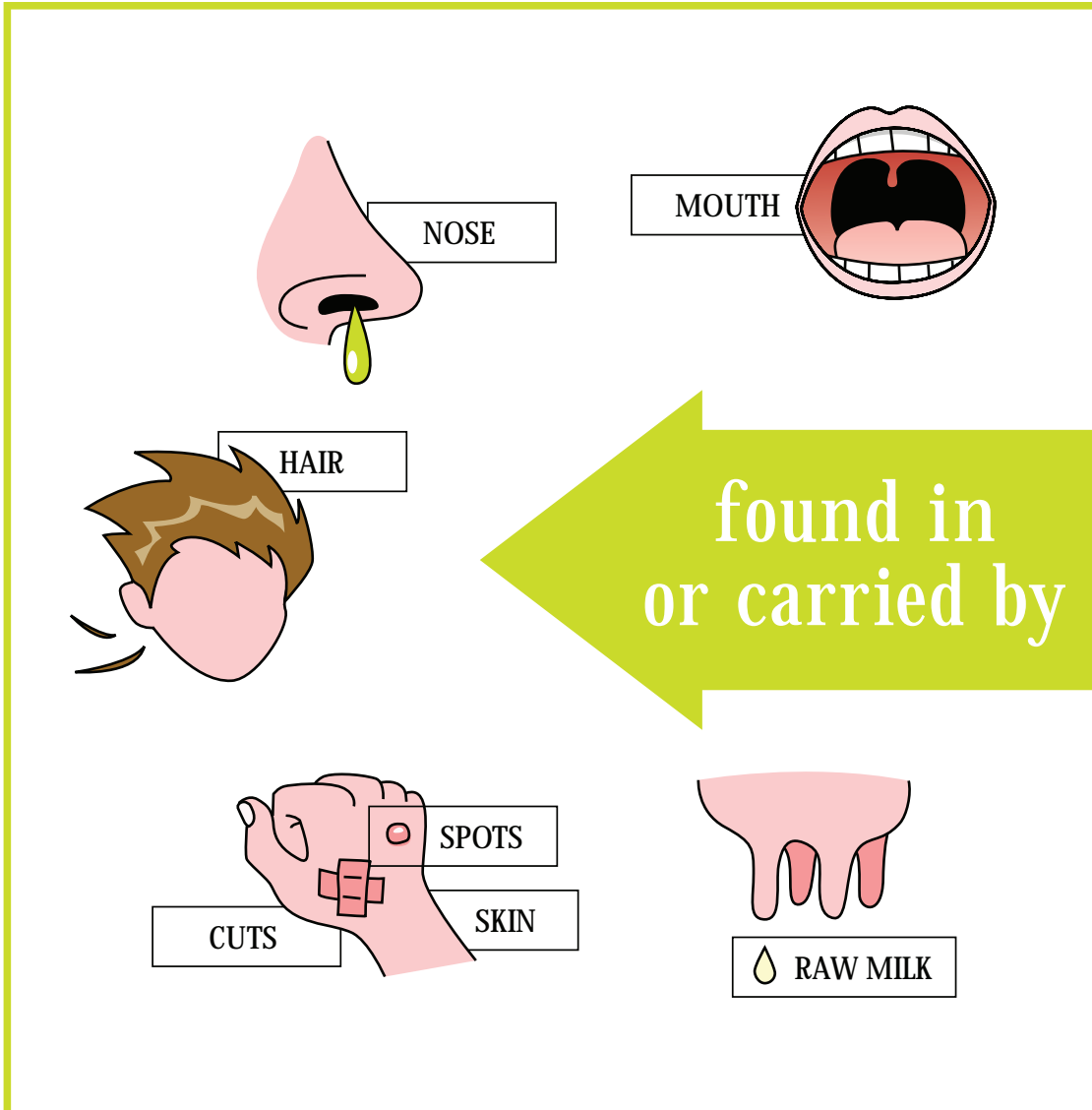
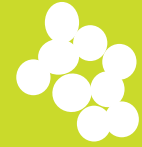
control
Personal Hygiene
Separation of cooked and raw
Strict temperature control



important point
Produces spores; Multiply at high temperatures; Anaerobic (doesn't require oxygen)



Staphylococcus Aureus



onset

1 - 6 hours



mode of spread

Human contact such as touching face and then surfaces



control

Personal Hygiene
Handwashing
Rapid cooling / refrigeration

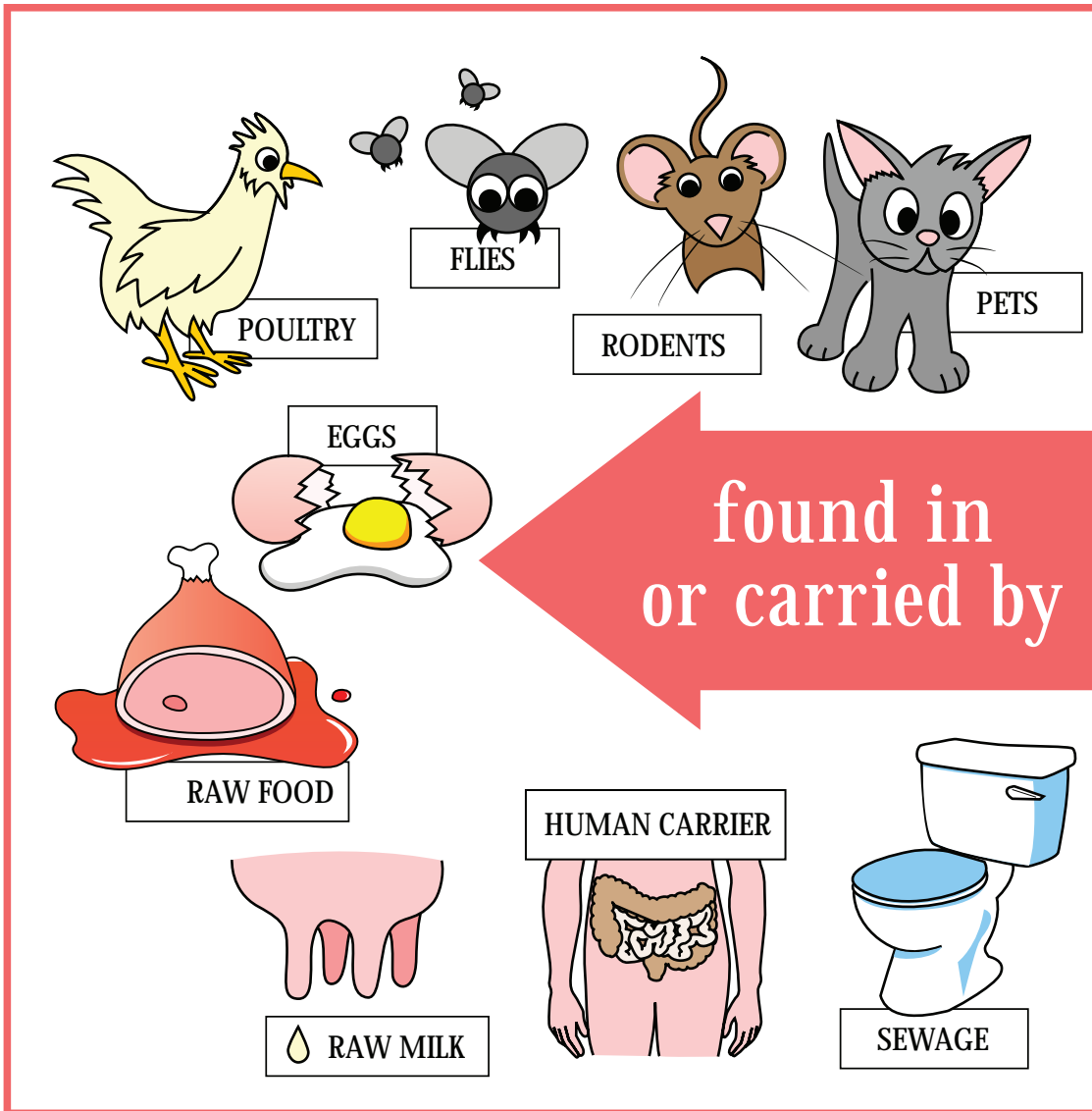
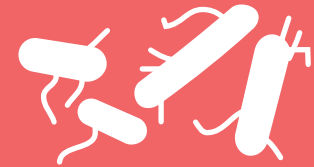


important point

Produces toxins which are heat resistant



Salmonella



onset

6 - 72 hours



mode of spread

Direct contact with raw food
Cross contamination
Under-cooking; Pests



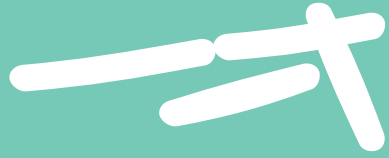
control

Personal Hygiene; Temperature control; Separating works areas & equipment; Thorough cooking

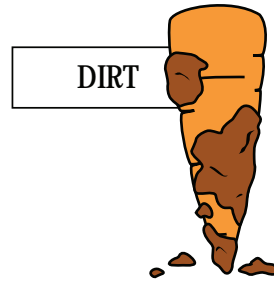
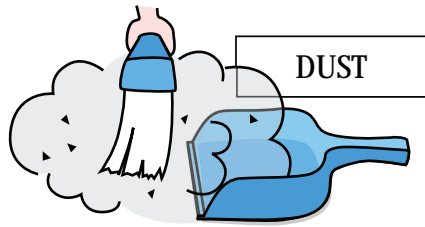


important point

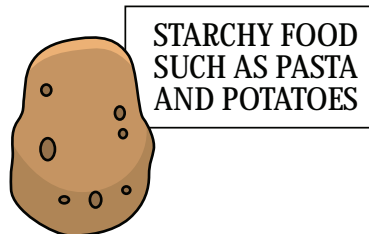
Very small numbers are needed to poison



Bacillus Cereus



found in
or carried by



onset

8 - 22 hours



mode of spread

Direct contact with raw food
Cross contamination
Under-cooking



control

Personal Hygiene; Temperature control; Separating works areas & equipment; Thorough cooking



important point

Very small numbers are needed to poison