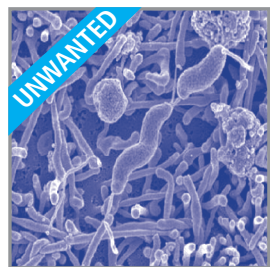


THE 12 “MOST UNWANTED” BACTERIA



Campylobacter jejuni



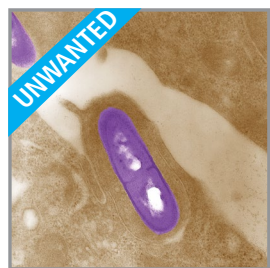
Clostridium botulinum



Clostridium perfringens



Escherichia coli O157:H7
(a.k.a. *E. coli* O157:H7)



Listeria monocytogenes



Salmonella Enteritidis



Salmonella Typhimurium



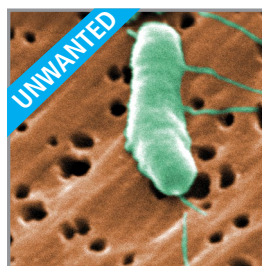
Shigella



Staphylococcus aureus



Vibrio cholerae



Vibrio vulnificus



Yersinia enterocolitica

Lan Hu, Ph.D., Dennis J. Kopecko, Ph.D.,
and Ben Talli, Ph.D.

BE ON THE LOOKOUT FOR ONE OF THESE CREEPY CRITTERS.

Here are some questions that will help you develop a profile on your bad bug.

NAME OF BACTERIUM (Pathogen): _____

- What does it need to thrive?
- What are the foods/sources associated with it and possible contaminants?
- What is the implicated illness?
- What is the incubation period for the illness?
- What are the symptoms associated with the illness?
- What is the duration of the symptoms?
- What are the steps for prevention?
- Draw a picture or make a model of your bacterium.
- What is your bacterium's implication in the Farm-to-Table Continuum? In other words, how can your bacterium spread and how it can be prevented at each of these steps:
 - Farm Processing Transportation Retail Home (table)