

Foodborne Illness Chart

	SALMONELLOSIS	LISTERIOSIS	STAPHYLOCOCCUS	CLOSTRIDIUM PERFRINGENS	CAMPYLO-BACTERIOSIS	
ONSET TIME	8-72 hours	1 day-3 weeks	1-6 hours	8-22 hours	3-5 days	
DURATION	2-3 days	Indefinite, depends on treatment, but has high fatality in the immuno-compromised	24-48 hours	24 hours	1-4 days	
SYMPTOMS	Abdominal pain, headache, nausea, vomiting, fever, diarrhea	Nausea, vomiting, headache, fever, chills, backache, meningitis	Nausea, vomiting, diarrhea, dehydration	Abdominal pain, diarrhea	Diarrhea, fever, nausea, abdominal pain, headache	
RESERVOIR	Domestic and wild animals; also humans, especially as carriers	Humans, domestic and wild animals, fowl, soil, water, mud	Humans (skin, nose, throat, infected sores); also, animals	Humans (intestinal tract), animals, and soil	Domestic and wild animals (intestinal tract)	
FOODS IMPLICATED	Poultry, and poultry salads, meat and meat products, milk, shell eggs, egg custards and sauces, and other protein foods	Unpasteurized milk and cheese, vegetables, poultry and meats, seafood, and prepared, chilled, ready-to-eat foods	Warmed-over foods, ham and other meats, dairy products, custards, potato salad, cream-filled pastries, and other protein foods	Meat that has been boiled, steamed, braised, stewed or roasted at low temperatures for a long period of time, or cooled slowly before serving	Unpasteurized milk and dairy products, poultry, pork, beef, and lamb	
PREVENTION	Avoid cross-contamination, refrigerate food, cool cooked meats properly, avoid fecal contamination from foodhandlers by practicing good hygiene	Use only pasteurized milk and dairy products, cook foods to proper temperatures, avoid cross-contamination	Avoid cross-contamination from bare hands, exclude sick foodhandlers from food preparation and serving, practice good personal hygiene, practice sanitary habits, proper heating and refrigeration of food	Use careful time and temperature control in cooling and reheating cooked meat dishes and products	Avoid cross-contamination, cook foods thoroughly	
TYPE OF ILLNESS	Infection	Infection	Intoxication	Infection / Intoxication	Infection	

***WHAT TO DO IF YOU SUSPECT YOU HAVE CONTRACTED A
FOODBORNE ILLNESS ...Contact this Department as soon as possible at
(260) 449-7561 and we will assist you by conducting a foodborne illness
investigation. Please have a 48-hour food history available and any details
pertaining to your illness and/or physician's visit(s).***