

Bacteria

Source	Food Linked With The Bacteria	Preventive Measures
Salmonella Typhi	Ready-to-eat foods Beverages	Exclude food handlers who have been diagnosed with an illness caused by Salmonella Typhi Wash hands. Cook food to minimum internal temperatures
Shigella spp	Foods easily contaminated by hands, such as salads containing TCS food (potato, tuna, shrimp, macaroni, & chicken	Exclude food handlers who have been diagnosed with an illness caused by Shigella spp Exclude food handlers with diarrhea Wash hands Control flies inside and outside the operation
Enterohemorrhagic & shiga toxin producing E. coli	Ground beef (raw and undercooked)	Exclude food handlers who have diarrhea or have been diagnosed with a disease from the bacteria Cook food, especially ground beef, to minimum internal temperature Purchase from approved reputable suppliers Prevent cross-contamination between raw meat and ready-to-eat food

Virus

	Food Linked with the Virus	Preventive Measures
Hepatitis A	Ready-to-eat food Shellfish from contaminated water	Exclude staff who have been diagnosed with Hepatitis A Exclude staff with jaundice Wash hands Avoid bare-hand contact with ready-to-eat food. Purchase shellfish from approved, reputable suppliers
Norovirus	Ready-to-eat food Shellfish from contaminated water	Exclude staff who have been diagnosed with Norovirus Exclude staff with diarrhea and vomiting Wash hands Avoid bare-hand contact with ready-to-eat food Purchase shellfish from approved, reputable suppliers