

THE SCARIEST PART ABOUT THESE GERMS IS THAT YOU CAN'T SEE, SMELL OR TASTE THEM.

E.coli

COMMONLY FOUND IN:
GROUND BEEF, MEATS AND RAW VEGETABLES

Salmonella

COMMONLY FOUND IN:
MEATS AND POULTRY

CAMPY

COMMONLY FOUND IN:
MEATS AND RAW VEGETABLES

**Hepatitis A,
Staph, Shigella**

COMMONLY FOUND IN:
READY TO EAT FOODS

HOW DO YOU PREVENT FOODBORNE ILLNESSES?



Practice good personal hygiene



Avoid cross-contamination



Prevent time and temperature abuse