

Salmonella

Food Poisoning



食物環境衛生署
FOOD AND ENVIRONMENTAL HYGIENE DEPARTMENT

Salmonella

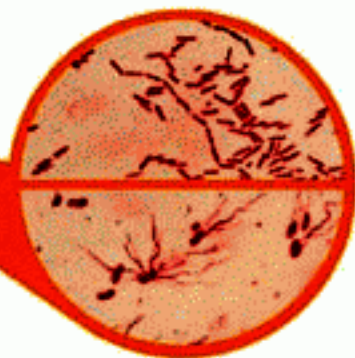
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What is Salmonella

Salmonellae are bacteria occurring in the intestinal tract of men and animals especially in poultry and swine. There are more than 1,400 different serotypes of salmonellae which cause food poisoning.



Salmonella Food Poisoning

Incubation Period 6 - 72 hours, usually about 12 - 36 hours.

Symptoms Nausea, fever, abdominal pain, diarrhoea and sometimes vomiting. The symptoms are more severe in the elderly and infants.

Foods Involved

Foods that have been found contaminated by salmonellae include :

- meat and meat products, such as roast beef, meat pies, sausage, ham and bacon
- poultry and poultry products
- milk and dairy products
- egg and egg products, such as custards and cream cakes

Mode of Transmission

Salmonellae are usually transmitted from animals carrying the bacteria to men by ingestion of raw or undercooked foods of animal origin or foods that have been contaminated with the bacteria.

Prevention

- 1 Proper handling, storage and thorough cooking of all food-stuff derived from animal sources, in particular poultry, egg products and meat.
- 2 Avoid eating raw or inadequately cooked eggs especially for the elderly, infants and pregnant women.
- 3 Eggs should be thoroughly cooked until the yolk and white are firm.
- 4 Raw and cooked food should be handled and stored separately.
- 5 If the food is not to be consumed immediately, store it at a temperature below 4°C or above 63°C. In other words, do not store food at room temperature since this can provide a favourable environment for bacterial growth.
- 6 Leftovers should best be discarded. Otherwise, it should be properly stored in refrigerator and thoroughly reheated before consumption.
- 7 Hands should be washed before handling food to prevent cross-contamination.
- 8 Food handlers should avoid handling food if they develop gastro-intestinal symptoms such as diarrhoea or vomiting.
- 9 Keep the kitchen and its surroundings clean and tidy to prevent contamination of food and utensils.
- 10 Keep dogs and cats out of the kitchen to prevent transmission of bacteria.

Enquiries:

If you require further information, please call the hotline of Food and Environmental Hygiene Department: 2868 0000



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63°C

4°C
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