

Disease	Usual Incubation Period	Symptoms/Duration	Reservoir	Foods Involved	Growth Range
Botulism 10-30 Outbreaks/Yr	4-36 Hrs	Diarrhea, Dizziness, Headache, Nausea, Vomiting, Double Vision, Hoarseness, Respiratory Paralysis 1-10 Days	Soil, Surface Waters, Dust	Low Acid, Home Canned Foods, i.e. Vegetables, Meats, Peppers, Baked Potatoes, Smoked & Salted Fish	38F-122F pH>4.5
Salmonellosis* 20,000-40,000 Reported 3,000,000 Estimated Cases/Yr	6-48 Hrs	Diarrhea, Abdominal Cramps, Fever, Headache, Dehydration, Vomiting 2-3 Days to a Few Weeks	Feces of Humans & Animals	Eggs, Poultry, Stuffing, Meat, Dry Milk, Raw Milk Products, Smoked Fish	44F-114F
Streptococcus Variable Frequency	1-3 Days (A) 2-36 Hrs (D)	(A) Sore Throat, Fever, Headache (D) Nausea, Abdominal Cramps, Diarrhea, Vomiting (A) 2-7 Days	(A) Throat & Skin Infections (D) Human & Animal Feces	Sausages Milk Products, Cheese, Meat Products, Pastries, Potato Salad, Eggs, Shrimp Salad	42F-126F
Hepatitis A 22,700 Cases/Year	10-50 Days Average 30Days	Fever, Nausea, Malaise, Anorexia, Abdominal Cramps, Followed By Jaundice, 1-2 Weeks to a Few Months	Humans	Salads, uncooked Ready to Eat Foods, Contaminated Water & Ice, Sliced Meats, Milk, Raw & Undercooked Mollusks	Unknown, Viable @ Freezer Temps
Staphylococcus Aureus Variable Frequency 1000-7000 Cases/Year	1-6 Hours	Sudden Onset of Nausea, Vomiting, Abdominal Cramps. Occasional Diarrhea, Fever Absent 2-3 Days	Infected Cuts, Nose/Throat Discharge, Hair/Skin, Dust	Cooked Ham & Meat Products, Cream Filled Pastries, Salads, Milk, Cheese Gravies, Dressings	44F-122F (Toxin- Heat Resistant)
Clostridium Perfringens 1,000 Reported 10,000 Est. Cases/Year	8-22 Hours	Acute Abdominal Pain, Diarrhea, Sometimes Nausea & Vomiting 1 Day	Feces of Humans & Animals	Meats & Gravy, Poultry	43F-126F (Heat Resistant Spores)
Bacillus Cereus 8-9 Cases/Year	Heat Stable (1-6 Hours) Heat Liable (6-24 Hours)	Heat Stable: Vomiting, Nausea Heat Liable: Abdominal Cramps, Diarrhea, Nausea 1 Day	Soil & Dust	Rice, Custards, Cereal Products, Pudding, Pie Fillings, Sauces, Meatloaf	41.5F-122F (Heat Resistant Spores)
E-Coli 0157:H7 Second to Salmonella Up to 3,000,000 Cases/Year	3-8 Days	Cramps, Diarrhea (Sometimes Bloody); May Be Complicated by Feaver or Hemolytic Uremis Syndrome – Symptoms Variable 1-12 Days	Cattle	Under Cooked or Raw Ground Beef, Raw Milk, Contaminated Water, Apple Cider	36.5F-114F
Shigellosis 14,000 Reported 300,000 Est. Cases/Year	12-50 Hours	Nausea, Abdominal Cramps, Fever, Chills, Diarrhea, Feces Containing Blood 4-7 Days	Feces of Humans	Moist Foods, Milk, Beans Potatoes. Tuna, Shrimp, Macaroni Salads	46F-113F
Listeriosis 1600 Cases/Year (415 Deaths /Year)	12-72 Hours (Up to 30 Days)	Fever, Headache, Nausea, Diarrhea, Vomiting, Delirium, Coma & Organ Damage May Occur Few Days to Months	Soil, Silage, Water, Infected Animals & Humans	Milk, Milk Products, Eggs, Meat, Poultry, Seafood Products, Vegetables	38F-113F
Norwalk, etc. # Cases Second to Cases of the Common Cold	24-48 Hours	Cramps, Nausea, Vomiting and/or Diarrhea, Headache, Occasionally Fever 24-60 Hours	Humans, Possibly Some Animals	Foods Prepared By Infected Food Service Worker, Shellfish, Salads, Contaminated Water	Growth Range Unknown, Temps Unknown