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Learn more: ecolab.com/listeria

WHAT IS LISTERIA

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SYMPTOMS TYPically Occur AFTER 7 DAYS

- Fever
- Muscle aches
- Nausea & diarrhea
- Headache & stiff neck
- Confusion
- Loss of balance & convulsions

HOW LISTERIA ENTERS A RESTAURANT

FOOD CONTAMINATED

In produce growing environments
During processing
During handling & preparation

Sensitive Items

- Raw or unpasteurized dairy products
- Raw meat & poultry
- Deli salads
- Deli meats
- Fresh soft cheese (non hot packed)
- Cooked meat, poultry & seafood (including smoked)
- Cooked eggs

CONTRIBUTING FACTORS ASSOCIATED WITH LISTERIOSIS RISK

- AMOUNT AND FREQUENCY of consumption of a Listeria sensitive food
- FREQUENCY AND EXTENT of contamination of a food with Listeria
- TEMPERATURE AND DURATION of refrigerated/chilled food storage
- WHETHER FOOD CAN SUPPORT GROWTH of Listeria