Salmonella is a bacteria that causes diarrhea, fever and abdominal cramps in people. Food contaminated with Salmonella is the most common route of infection.

Symptoms can last 1-4 days

- Severe vomiting & diarrhea
- Abdominal pain & cramps
- Fever & chills
- Dehydration & headache

Prevention Tips

Adequate and frequent handwashing is key to control

Adequate cooking can help control Salmonella

How Salmonella enters a restaurant

Food contaminated at its source

Employees

Customers

How Salmonella spreads

Unclean hands can contaminate food

Cross contamination can transfer Salmonella from one food to another

Learn more: ecolab.com/salmonella

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