WHAT IS *Shigella*

*Shigella* are a group of bacteria that can cause shigellosis - a diarrheal illness in humans. The two types of *Shigella* most commonly associated with human illness in the developed world are *Shigella sonnei* and *Shigella flexneri*. In developing parts of the world, *Shigella dysenteriae* causes deadly epidemics of dysentery. The primary source of *Shigella* is infected humans, so food handlers who do not properly wash their hands before handling food are principal contributors to the spread of shigellosis.

Learn more: ecolab.com/expertise-and-innovation/microbial-risks/shigella

**SYMPTOMS OCCUR WITHIN 1-2 DAYS**

- Fever
- Diarrhea
  (often containing blood & mucus)

**SYMPTOMS GENERALLY LAST 5-7 DAYS**

- Abdominal cramps

**HOW *Shigella* ENTERS A RESTAURANT**

- CUSMOMERS
- EMPLOYEES
- FOOD CONTAMINATED
  DURING HANDLING & PREPARATION

**Foods typically implicated are those prepared by infected food handlers and can include salads, sandwiches, and produce.**

*Source: University of Florida*

**HOW *Shigella* IS TRANSMISSED**

- TOUCHING
  CONTAMINATED PEOPLE, OBJECTS OR SURFACES
- CONSUMING
  CONTAMINATED FOOD OR DRINK

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Learn more: ecolab.com/expertise-and-innovation/microbial-risks/shigella

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