

Bacterium	Shared Name of Illness	Onset Time After Ingesting	Signs & Symptoms	Duration	Food Sources
<b><i>Bacillus cereus</i></b>	<i>B. cereus</i> food poisoning	10-16 hrs	Abdominal cramps, watery diarrhea, nausea	24-48 hrs	Meats, stews, gravies, vanilla sauce
<b><i>Campylobacter jejuni</i></b>	Campylobacteriosis	2-5 days	Diarrhea, cramps, fever, and vomiting; diarrhea may be bloody	2-10 days	Raw and undercooked poultry, unpasteurized milk, contaminated water, healthy birds
<b><i>Clostridium botulinum</i></b>	Botulism	12-72 hours	Vomiting, diarrhea, blurred vision, double vision, difficulty in swallowing, muscle weakness. Can result in respiratory failure and death	Variable	Improperly canned foods, especially home-canned vegetables, fermented fish, baked potatoes in aluminum foil
<b><i>Clostridium perfringens</i></b>	Perfringens food poisoning	8–16 hours	Intense abdominal cramps, watery diarrhea	Usually 24 hours	Meats, poultry, gravy, dried or precooked foods, time and/or temperature-abused foods
<b><i>Cryptosporidium</i> "protozoan parasite"</b>	Intestinal cryptosporidiosis "Crypto"	2-10 days	Diarrhea (usually watery), stomach cramps, upset stomach, slight fever	May be remitting and relapsing over weeks to months	Uncooked food or food contaminated by an ill food handler after cooking, contaminated drinking water
<b><i>Cyclospora cayetanensis</i> "protozoan parasite"</b>	<i>Cyclosporiasis</i>	1-14 days, usually at least 1 week	Diarrhea (usually watery), loss of appetite, substantial loss of weight, stomach cramps, nausea, vomiting, fatigue	May be remitting and relapsing over weeks to months	Various types of fresh produce (imported berries, lettuce, basil), food or water that has been contaminated with feces that contain the parasite
<b><i>E. Coli Escherichia coli</i> "normally lives in the intestines of healthy people and animals"</b>	<i>E. coli</i> infection	1-3 days	Watery diarrhea, abdominal cramps, some vomiting	3-7 or more days	Water or food contaminated with human feces
<b><i>E. Coli o157:h7</i></b>	Hemorrhagic colitis or <i>E. coli</i> O157:H7 infection	1-8 days	Severe (often bloody) diarrhea, abdominal pain and vomiting. Usually, little or no fever is present. More common in children 4 years or younger. Can lead to kidney failure.	5-10 days	Undercooked beef (especially hamburger), unpasteurized milk and juice, raw fruits and vegetables (e.g. sprouts), and contaminated water
<b>Hepatitis A</b>	Hepatitis	28 days average (15-50 days)	Diarrhea, dark urine, jaundice, and flu-like symptoms, i.e., fever, headache, nausea, and abdominal pain	2 weeks-3 months	Raw produce, contaminated drinking water, uncooked foods and cooked foods that are not reheated after contact with an infected food handler; shellfish from contaminated waters

<b>Listeria monocytogenes</b>	<i>Listeriosis "rare, but serious infection, affects primarily pregnant women and their newborns, older adults, and adults with weakened immune systems."</i>	9-48 hrs for gastro-intestinal symptoms, 2-6 weeks for invasive disease	Fever, muscle aches, and nausea or diarrhea. Pregnant women may have mild flu-like illness, and infection can lead to premature delivery or stillbirth. The elderly or immunocompromised patients may develop bacteremia or meningitis.	Variable	Unpasteurized milk, soft cheeses made with unpasteurized milk, ready-to-eat deli meats
<b>Norovirus</b>	Norwalk virus, calicivirus, viral gastroenteritis	2-48 hrs	Nausea, vomiting, abdominal cramping, diarrhea, fever, headache. Diarrhea is more prevalent in adults, vomiting more common in children.	12-60 hrs	Raw produce, contaminated drinking water, uncooked foods and cooked foods that are not reheated after contact with an infected food handler; shellfish from contaminated waters
<b>Salmonella</b>	<i>Salmonellosis "live in the intestinal tracts of animals, including birds"</i>	6-48 hours	Diarrhea, fever, abdominal cramps, vomiting	4-7 days	Eggs, poultry, meat, unpasteurized milk or juice, cheese, contaminated raw fruits and vegetables, animal feces
<b>Shigella "Shigella bacteria pass from one infected person to the next."</b>	Shigellosis or Bacillary dysentery	4-7 days	Abdominal cramps, fever, and diarrhea. Stools may contain blood and mucus.	24-48 hrs	Raw produce, contaminated drinking water, uncooked foods and cooked foods that are not reheated after contact with an infected food handler
<b>Staphylococcus aureus</b>	Staphylococcal food poisoning	1-6 hours	Sudden onset of severe nausea and vomiting. Abdominal cramps. Diarrhea and fever may be present.	24-48 hours	Unrefrigerated or improperly refrigerated meats, potato and egg salads, cream pastries
<b>Vibrio parahaemolyticus</b>	V. parahaemolyticus infection "same family as those that cause cholera, lives in brackish saltwater"	4-96 hours	Watery (occasionally bloody) diarrhea, abdominal cramps, nausea, vomiting, fever	2-5 days	Undercooked or raw seafood, such as shellfish
<b>Vibrio vulnificus</b>	V. vulnificus infection	1-7 days	Vomiting, diarrhea, abdominal pain, bloodborne infection. Fever, bleeding within the skin, ulcers requiring surgical removal. Can be fatal to persons with liver disease or weakened immune systems.	2-8 days	Undercooked or raw seafood, such as shellfish (especially oysters)