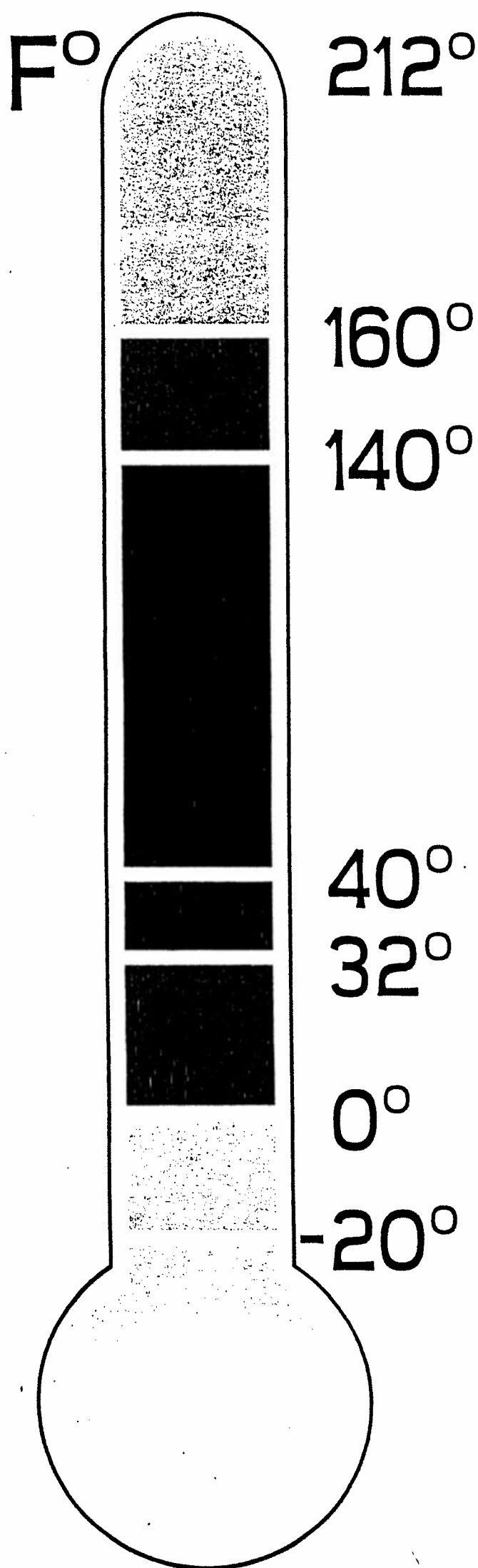


# Fahrenheit

# FACTS

**PLAY IT  
SAFE!**



Fahrenheit

[ 160°- 212° Hot enough to kill most harmful bacteria.

[ 140°- 160° Hot enough to prevent most harmful bacteria from growing.

## **TEMPERATURE DANGER ZONE** 40°- 140°

**Most harmful bacteria grow best at these temperatures.**

[ **REFRIGERATOR TEMPERATURE**  
32°- 40° Many harmful bacteria still grow but they grow more slowly.

[ **FREEZER TEMPERATURE**  
-20°- 0° Many harmful bacteria live but do not grow.

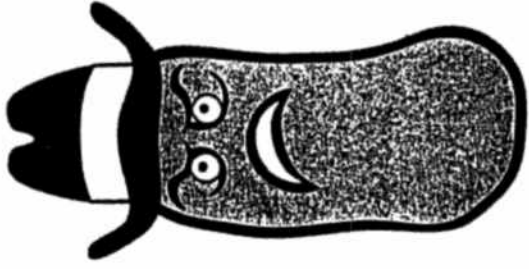
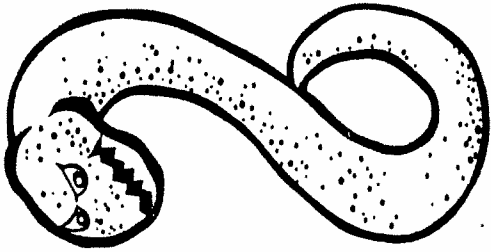
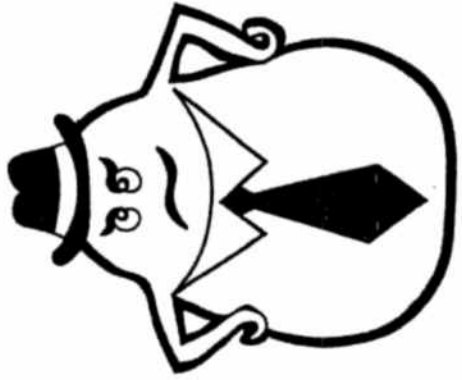
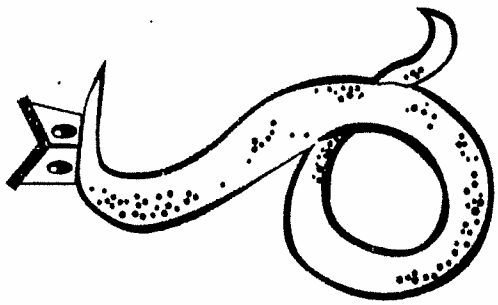
### **KEEP FOOD SAFE!**

Meat, poultry, fish, dairy foods and fresh vegetables are favorite places for harmful bacteria to grow. These foods must be kept cold enough or made hot enough to stop bacteria from growing.

**PLAY IT  
SAFE!**

# THE LINE-UP

**BUSTED!**



## CLOSTRIDIUM BOTULINUM

*Alias: Botulism Bunch*

### Hideouts:

Improperly canned foods like meat, poultry, fish, and most vegetables.

### Hangouts:

Soil, water, produce, and other foods, inside of foods where anaerobic air-free conditions can exist.

### Crimes:

The worst of them all. They are rare, but they can kill. Cause weakness, constipation, headache, double vision, and impaired speech, chewing and swallowing within 12-36 hours.

Follow recommended guidelines when home-canning.

Never taste food that smells foul, is in a leaking, bulging, or badly damaged can, is in a cracked jar with loose or bulging lid, or that spurts liquid when it is opened.

## STAPHYLOCOCCUS AUREUS

*Alias: Staph Staff*

### Hideouts:

Moist meat dishes, meat salads, sliced meats, and starchy foods such as eclairs, cream puffs, cake fillings, and potato salad.

### Hangouts:

Nasal passages of humans and animals, and on the skin.

### Crimes:

Cause nausea, vomiting, diarrhea, and severe cramps within 3-8 hours.

- Always have clean hands when handling food.

- Clean cooking utensils and counter-tops with hot, soapy water.

- Cook foods thoroughly.

- Cool or freeze foods promptly after meals.

## SALMONELLA

*Alias: Salmonella Smashers*

### Hideouts:

Raw meats, poultry, eggs, milk, fish, and products made from them.

### Hangouts:

People, pets, insects, and rodents.

### Crimes:

Cause headaches, diarrhea, abdominal cramps, and sometimes vomiting within 12-36 hours.

- Cook foods thoroughly.

- Keep cooking utensils and surfaces clean while preparing foods.

- Promptly cool or freeze foods after cooking or preparing them.

- Fully reheat stored foods.

- Wash your hands before handling food and eating — as well as after handling raw meat and poultry.

## LISTERIA MONOCYTOGENES

*Alias: Lester the Mean Microbe*

### Hideouts:

Raw or unpasteurized milk and foods made from it, vegetables, meat, fish, poultry, and their products.

### Potential Victims:

Especially pregnant women, infants, elderly and people who are ill.

### Crimes:

Fever, chills, headache, stomach pain and diarrhea. Complications may include blood poisoning and death.

- Do not drink unpasteurized milk or eat cheese made from unpasteurized milk.

- Thoroughly cook meat, fish and poultry and their products.

- Always wash your hands before preparing and/or eating food.

- Keep hot foods hot, cold foods cold.

- Do not refrigerate foods for long periods of time.

## E. COLI O158:H7

*Alias: E. Coli Crew*

### Hideouts:

Raw or unpasteurized milk, and raw or undercooked ground beef.

### Potential Victims:

Everyone — especially the elderly, young children and people who eat in large group settings like cafeterias.

### Crimes:

Cause stomach cramps, nausea, vomiting, diarrhea (often bloody). Complications - urinary tract and kidney infections serious enough to cause death.

- Thoroughly cook meats.

- Do not drink unpasteurized milk.

- Keep hot foods hot, cold foods cold.

- Always wash your hands before preparing and/or eating food.

## CLOSTRIDIUM PERFRINGENS

*Alias: Perfringens Pack*

### Hideouts:

High protein foods such as meat, poultry, and eggs.

### Hangouts:

Sewage, soil, dust, crops, meat, and poultry.

### Crimes:

Cause nausea and diarrhea, and gas pains within 8-24 hours (usually within 12 hours).

- Cook high protein foods thoroughly.

- Keep foods hot until eaten.

- Refrigerate foods in shallow containers for quick temperature reduction to stop the multiplication of the bacteria.