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**FOODBORNE SALMONELLOSIS**  
occur each year in the U.S.  
resulting in 450 deaths\*

<https://www.cdc.gov/salmonella/general/index.html>

**SALMONELLA** is a bacteria that causes diarrhea, fever and abdominal cramps in people. Contaminated food is the most common route of infection.

## How SALMONELLA enters a restaurant

Employees, customers and food contaminated at its source.



ADEQUATE AND  
FREQUENT HAND-  
WASHING IS KEY  
TO CONTROL

## How SALMONELLA spreads

Unclean hands can contaminate food while cross-contamination can transfer salmonella from one food to another.

**MONOGRAM**<sup>®</sup>  
CLEANING  DISPOSABLES

**CLEAN  
FORCE**<sup>™</sup>

SYMPTOMS  
OCCUR WITHIN

12-72  
HOURS

- Vomiting and diarrhea
- Abdominal pain and cramps
- Fever and chills

# <https://www.cdc.gov/salmonella/typhimurium-cantaloupe-08-12/signs-symptoms.html>

SYMPTOMS  
CAN LAST

1-4  
DAYS

## Quick Tips for Preventing Salmonella:

- Send back undercooked meat, poultry or eggs in a restaurant
- Wash hands, kitchen work surfaces and utensils with soap and water immediately after contact with raw meat or poultry
- Wash hands with soap after contact with animals

<https://www.cdc.gov/salmonella/general/prevention.html>

ADEQUATE  
COOKING CAN  
HELP CONTROL  
SALMONELLA

For more information, please contact your US Foods<sup>®</sup> representative or call 1.866.444.7450.

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