



Food Borne Illness project

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Hideouts

CENSORED

The Organism

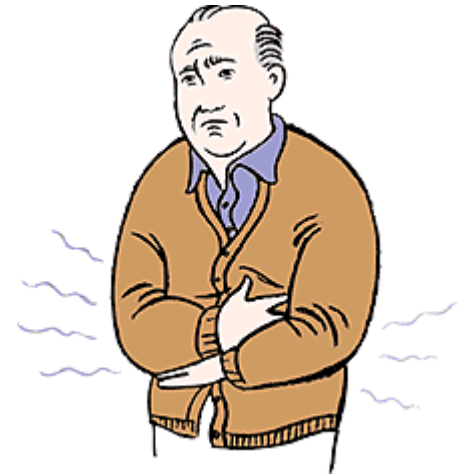
Clostridium is one of the most common causes of food poisoning and is widely spread in the environment and frequently occurs in the intestines of people and many domestic and wild animals. Spores of the organism persist in soil, sediment, and areas subject to human or animal fecal pollution.

Most of the time the actual cause of the poisoning is because of abuse to the preparation, storage, and cooking of foods such as meats, meat products, and gravy. But most of the time institutional feeding such as school cafeterias and hospitals where large amounts of food are prepared several hours before serving is the most common cases.



Symptoms

- ▶ The common form of characterizing this illness is abdominal cramps and diarrhea which begin 8-22 hours after consuming this bacteria. But the illness is usually over within 24 hours but in some extreme cases some individuals have symptoms lasting 1-2 weeks and even a few deaths have been reported as a result of dehydration and other complications.



Prevention

- ▶ Since cooking kills the growing cells of *C. perfringens* cells that cause food poisoning but not the spores that can grow new cells you need to serve food soon after its cooked and also just have common sense.



**common
sense**