Bacteria	Source	Vehicle	Route	Symptoms	Onset Period	Recovery
Bacillus Cereus	Cereals, environment	Dirty surfaces, hands, utensils	Cooked rice, corn flour, sauces	Acute vomiting, some diarrhoea	8-16 hours	12-48 hours
Campyloba cter	Animals, including domestic pets, birds, contaminated water	Raw or undercooked meat especially poultry, unpasteurised milk, bird pecked milk on doorsteps, untreated water, pets with diarrhoea	Undercooked foods, faecal- oral route	Abdominal cramp, diarrhoea, often bile stained. Vomiting uncommon	1-11 days (usually 2 – 5 days)	3 days - 3 weeks
Clostridiu m Botulinum	Soil, meat, fish, including smoked	Imperfectly processed canned and bottled foods	Airtight packaged food e.g. canned and bottled foods	Fatigue, dizziness, headache, possible death	12-96 hours (usually 12 – 36)	Very slow, can be fatal
Clostridiu m Perfringens	Animal excreta, human excreta, raw meats, soil & dust	Soil, dust, utensils, work surfaces, hands, unwashed vegetables and fruit	Warm storage, slow cooking, braised, stewed and steamed foods	Abdominal pain, diarrhoea	8-22 hours (usually 12 – 18)	12-48 hours
Cryptospor idium	Animal and human excreta, contaminated water	Contact with infected animals, humans, water	Contact with infected animals, humans, water.	Profuse, watery diarrhoea	2 – 5 days	Up to 4 weeks
E Coli	Animal and human excreta, water	Hands, utensils, surfaces	Raw foods to cooked / ready-to-eat foods	Diarrhoea (mucus and blood)	1 – 6 days	1-5 days
Giardia	Animal and human excreta.	Hands, surfaces, water	Person to person.	Diarrhoea, abdominal cramps	5 – 25 days	Up to several weeks
Salmonella	Poultry, meat, raw egg products, human and animal excreta, carriers	Utensils, work surfaces, hands	Contamination from raw to cooked / ready-to-eat food	Diarrhoea, vomiting, fever	6-72 hours. Usually 12-24 hours	1-7 days
Staphyloco ccus Toxin	Skin, nose, spots and	Hands, coughs, sneezes, open	Cooked / ready-to-eat	Vomiting, diarrhoea,	2-6 hours	Rapid

boils	infected wounds	food	abdominal	
			cramps	