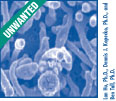
Most Unwanted**The 12 Bacteria**

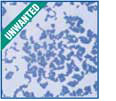


**Campylobacter Clostridium Clostridium Escherichia coli O157:H7  
jejuni botulinum perfringens (aka E. coli 0157:H7)**





**Listeria Salmonella Salmonella Shigella  
monocytogenes Enteritidis Typhimurium**



**Staphylococcus Vibrio cholera Vibrio vulnificus Yersinia**

**aureus enterocolitica**

**BE ON THE LOOKOUT FOR ONE OF THESE CREEPY CRITTERS.**

**Below are some questions to help you develop a profile on your assigned “bad bug.”**

**BACTERIUM NAME** (pathogen): \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

* What does it need to thrive?
* What are the foods/sources associated with it and possible contaminants?
* What is the implicated illness?
* What is the incubation period for the illness?
* What are the symptoms associated with the illness?
* What is the duration of the symptoms?
* What are the steps for prevention?
* Draw a picture or make a model of your bacterium.
* What is your bacterium's implication in the farm-to-table continuum?   
  (How does your bacterium spread? How can spreading be prevented at each step?)

❑ farm🡪 ❑ processing🡪 ❑ transportation🡪 ❑ retail🡪 ❑ home (your table)