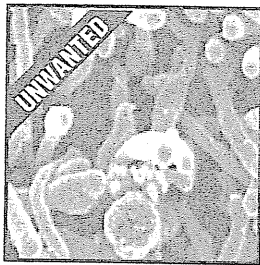


The 12

"MOST UNWANTED"

Bacteria

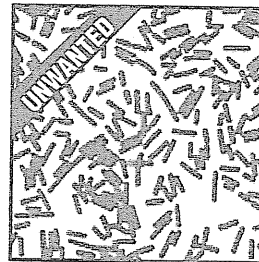


Can Ho, Ph.D., Dennis J. Kopecko, Ph.D., and Ben Tall, Ph.D.

Campylobacter jejuni

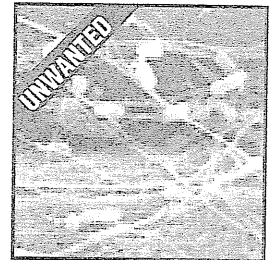


Clostridium botulinum

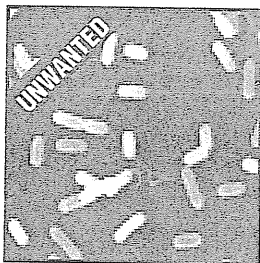


Andrey Wagner, Ph.D., University of Texas Medical School

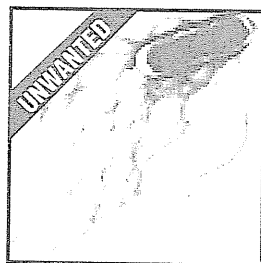
Clostridium perfringens



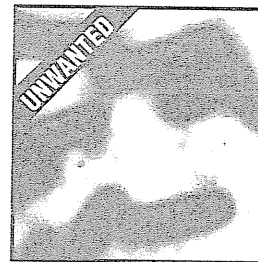
Escherichia coli O157:H7 (a.k.a. *E. coli* O157:H7)



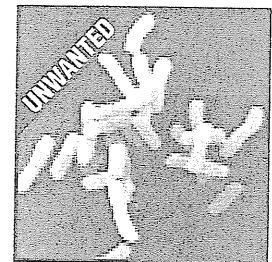
Listeria monocytogenes



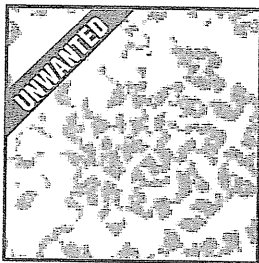
Salmonella Enteritidis



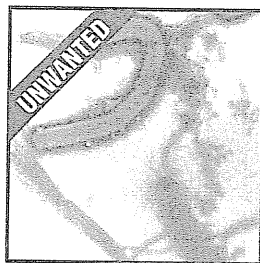
Salmonella Typhimurium



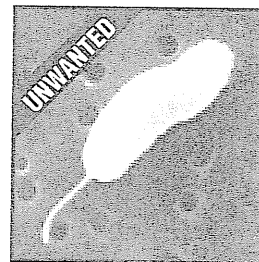
Shigella



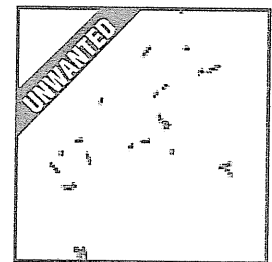
Staphylococcus aureus



Vibrio cholerae



Vibrio vulnificus



Yersinia enterocolitica

BE ON THE LOOKOUT FOR ONE OF THESE CREEPY CRITTERS.

Here are some questions that will help you develop a profile on your bad bug.

NAME OF BACTERIUM (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 your bacterium can spread and how it can be prevented at each step)
- ___ Farm ___ Processing ___ Transportation ___ Retail ___ Home (table)