ESCHERICHIA COLI (E. coli)

FACT SHEET

WHAT IS E. coli

E. coli is a bacteria that lives in the intestines of humans, cattle and other animals. Not all types of E. coli cause food-related illness. The Shiga toxin-producing E. coli (STEC) are responsible for the majority of very serious, food-related E. coli infections that impact the foodservice environment. E. coli can cause severe damage to the lining of the intestine, kidney failure and death. Undercooked meat and fresh produce are the most likely sources of contamination.

Learn more: ecolab.com/e-coli

SYMPTOMS OCCUR WITHIN 2-9 DAYS

- Severe bloody diarrhea
- Abdominal cramps

SYMPTOMS GENERALLY LAST 5-10 DAYS

HOW E. coli ENTERS A RESTAURANT

FOOD SOURCES OF E. coli TRANSMISSION

- Contaminated water
- Raw produce
- Raw milk
- Unpasteurized apple cider
- Meats from cattle, sheep, goats and deer

HOW E. coli IS TRANSMITTED

- Consuming contaminated food or drink
- Touching contaminated people, objects or surfaces

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