

WANTED:

Organism Name: Salmonella Enteritidis

Type of Cell: Prokaryote

Type of Organism: Bacteria



Public Health Image Library, Center for Disease Control, James Archer (2019)

Why is this organism dangerous? Symptoms of Salmonella infection can include diarrhea, abdominal cramps, and fever within 12 to 72 hours after eating contaminated food. Healthy adults are usually sick for four to seven days. In some cases, however, diarrhea may be so severe that patients require hospitalization.

Where was this organism recently a problem in the last 30 days? Olymel, a Quebec, Canada, establishment, is recalling 6,804 pounds of ready-to-eat (RTE) ham products that may be contaminated with Salmonella Enteritidis, according to the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS). The exact product identification can be found on the following website (retrieved April 19, 2021).

Source: <https://www.foodsafetynews.com/2021/04/olyamel-recalls-ready-to-eat-ham-for-possible-salmonella-contamination/>

How to Stay Safe: Anyone who has eaten any recalled products and developed symptoms of Salmonella infection should seek medical attention. Special tests are necessary to diagnose the infection. It occurs following ingestion of the bacteria on or in food, in water, or on fingers and other objects. Contamination is mainly from two sources: food products from diseased poultry, hogs, and cattle; and food subsequently exposed to infected fecal matter. Products should be cooked to an internal temperature of 74°C (165°F) and microwave cooking is not recommended due to uneven heating. Frequent washing of hands and kitchen surfaces is highly recommended.

Extra Warning: The infection is commonly called Food Poisoning. Food contaminated with Salmonella bacteria does not usually look, smell, or taste spoiled. Anyone can become sick with a Salmonella infection. Infants, children, seniors, and people with weakened immune systems are at higher risk of serious illness because their immune systems are fragile. *S. enteritidis* is able to survive under freezing conditions (- 20 °C) for almost 16 weeks, so frozen food is not protected.