

Clostridium Perfringens

Spore Forming Bacteria

WHY A CONCERN?

- Resistant to stresses such as heat and chemicals
- Grows where there is no oxygen so it is a problem in thick foods, such as stews
- May produce toxins when temperature is held at incorrect levels.

FOODS AFFECTED

- ◆ Foods temperature abused
- ◆ Most frequently it is meats, meat products and gravy
- ◆ Can be found in uncooked meat and poultry
- ◆ Can be transferred to food if poor personal hygiene

SYMPTOMS

Diarrhea and stomach cramps within 8-12 hours with usually no fever or vomiting



HOW TO PREVENT THE ILLNESS?

1. Divide large portions of food into small portions for rapid cooling
2. Refrigerate leftovers immediately and do not leave foods at room temperatures to cool
3. Do not leave prepared food unrefrigerated for more than two hours
4. Reheat foods to at least 165 degrees
5. Wash hands often!!

FOOD for Thought



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