

Campylobacter Food Poisoning

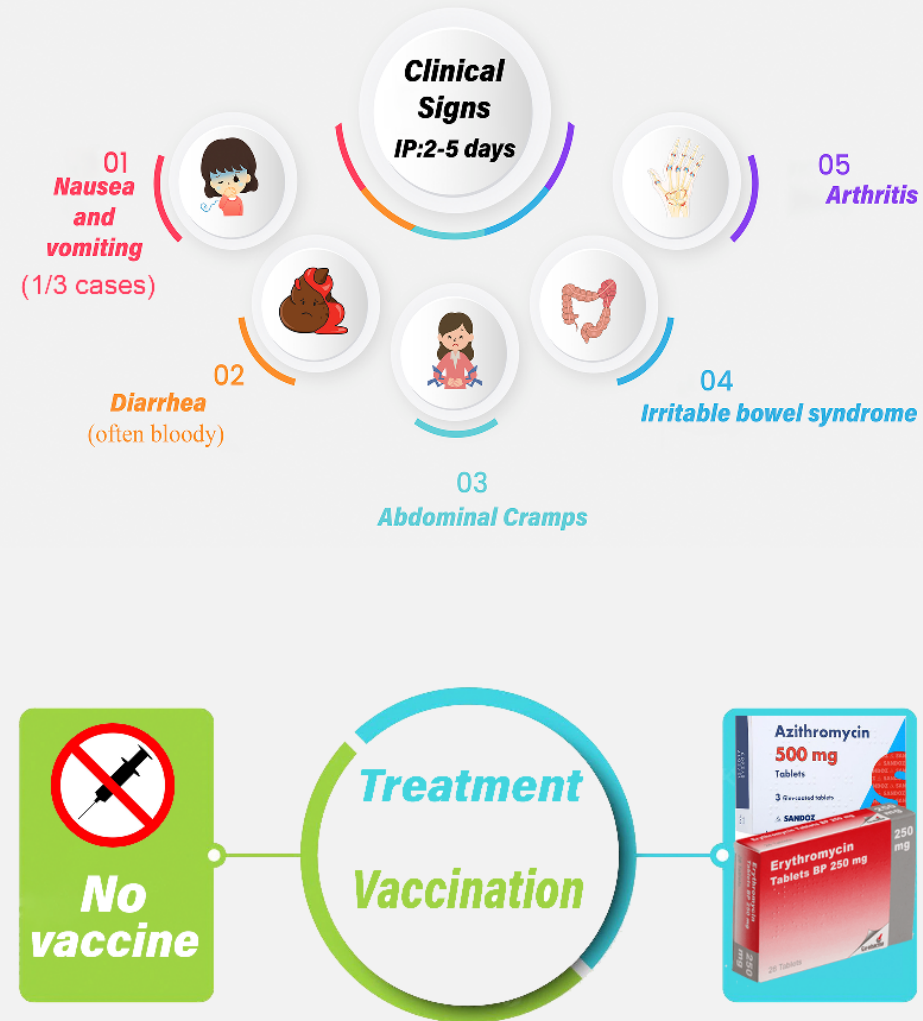
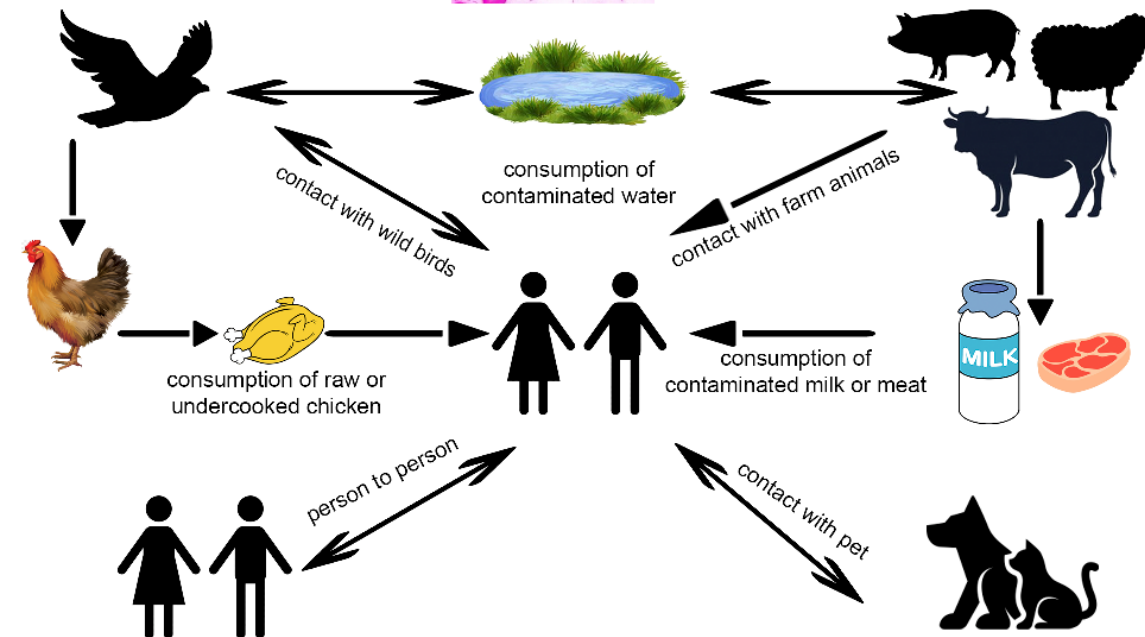
It is an acute infective food borne bacterial disease primary of different species of animals and birds secondary of man. The disease characterized by gastrointestinal disturbances.

Etiologic agent:

-Campylobacter coli



-Campylobacter jejuni



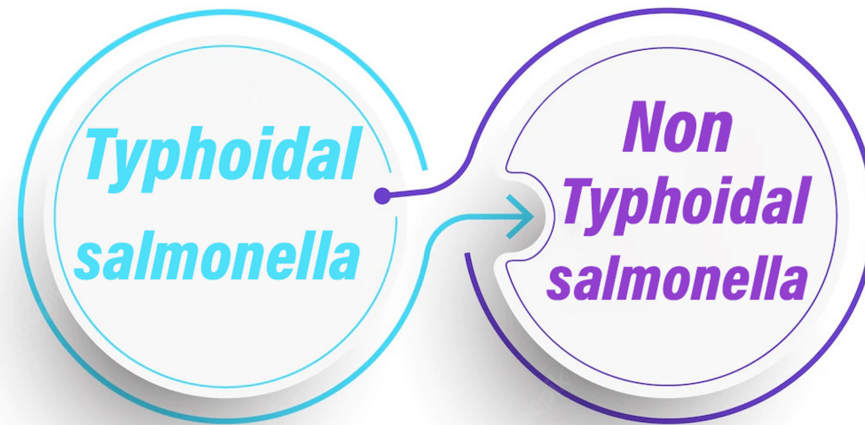
Salmonellosis

It's an acute bacterial disease primary of different species of animals secondary of man.

The disease characterized by gastrointestinal disturbances.

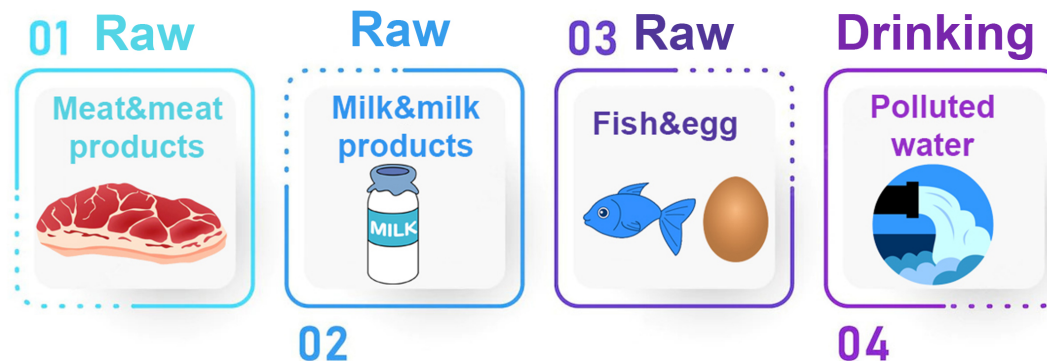
Etiologic agent:

Found more than 2000 serotypes causes food poisoning.



Mode of transmission:

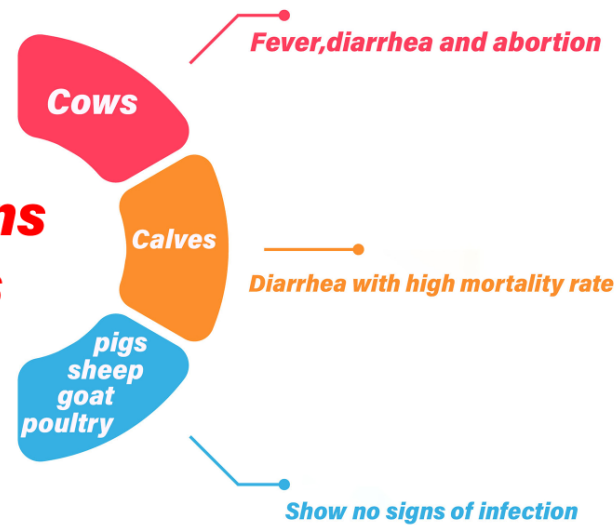
INGESTION



Reservoirs of infection:



Clinical signs in animals



Clinical signs in man:

Incubation Period: 6-72h





Fluoroquinolones
(For adult only)

Treatment



**Third-generation
cephalosporins**

Vaccination

**Two typhoid
fever vaccines**



**Non-typhoidal
salmonellosis**

**There are
no vaccines**

Prevention

of infective food poisoning



Health education of public



Wash you hands before preparing food and after handling raw meats.

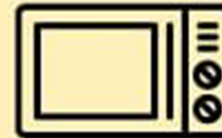


Cook meat and eggs until they reach an internal temperature of 72°C



Do not eat foods containing raw eggs. Including: runny eggs, under cooked french toast and raw cookie dough.

Avoid cooking raw meat in the microwave.



Avoid bringing raw and undercooked meat in contact with ready to eat foods. (Ex: Salad)

Wash your hands with soap after handling reptiles or animal feces.



Always wash your hands after going to the bathroom.