

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

2014: AN OUTBREAK ATTRIBUTED TO *E. coli*¹

1.8 M POUNDS OF GROUND BEEF RECALLED

4 states REPORTED INCIDENTS

58% OF ILL PERSONS WERE HOSPITALIZED

SYMPTOMS OCCUR WITHIN 2-9 DAYS

- Severe bloody diarrhea
- Abdominal cramps

SYMPTOMS GENERALLY LAST

5-10 DAYS

HOW *E. coli* ENTERS A RESTAURANT



FOOD CONTAMINATED
AT ITS SOURCE



EMPLOYEES



CUSTOMERS

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

Follow us at [#foodsafetymatters](https://twitter.com/foodsafetymatters)    

1. <http://www.cdc.gov/ecoli/2014/0157H7-05-14/index.html>

 **Learn more:** ecolab.com/e-coli