

FACT SHEET

WHAT IS *Shigella*

Shigella are a group of bacteria that can cause shigellosis - a diarrheal illness in humans. The two types of *Shigella* most commonly associated with human illness in the developed world are *Shigella sonnei* and *Shigella flexneri*. In developing parts of the world, *Shigella dysenteriae* causes deadly epidemics of dysentery. The primary source of *Shigella* is infected humans, so food handlers who do not properly wash their hands before handling food are principal contributors to the spread of shigellosis.

5% OF U.S. INFECTIONS ARE ANTIBIOTIC RESISTANT¹

165M CASES OF SEVERE DYSENTERY WORLDWIDE²

500,000 US CASES EACH YEAR³

NO MARKED SEASONALITY

Learn more: ecolab.com/expertise-and-innovation/microbial-risks/shigella

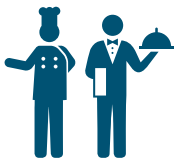
SYMPTOMS OCCUR WITHIN 1-2 DAYS

- Fever
- Diarrhea (often containing blood & mucus)
- Abdominal cramps

SYMPTOMS GENERALLY LAST

5-7 DAYS

HOW *Shigella* ENTERS A RESTAURANT



EMPLOYEES



FOOD CONTAMINATED
DURING HANDLING & PREPARATION



CUSTOMERS

FOODS TYPICALLY IMPLICATED ARE THOSE PREPARED BY INFECTED FOOD HANDLERS AND CAN INCLUDE SALADS, SANDWICHES, AND PRODUCE.

Source: University of Florida



HOW *Shigella* IS TRANSMITTED



TOUCHING

CONTAMINATED PEOPLE, OBJECTS OR SURFACES



CONSUMING

CONTAMINATED FOOD OR DRINK

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1. <https://www.cdc.gov/shigella/treatment/antibiotic-resistance-general.html>
2. <http://www.who.int/immunization/topics/shigella/en/>
3. <https://www.cdc.gov/shigella/fast-facts.html>

➔ **Learn more:** ecolab.com/expertise-and-innovation/microbial-risks/shigella