

Features of Common Acute Gastrointestinal Infections Related to Foodborne Illness

Agent	Incubation Period average & (range)	Usual Symptoms	Duration of Symptoms average & (range)	Diagnostic Methods	Characteristic Foods/Modes of Transmission	Duration of Shedding	Probability of Human to Human Spread
<i>Bacillus cereus</i> (2 types)	a. 0.5-6 hrs b. 6-24 hrs	a. Vomiting b. Diarrhea	No longer than 24 hrs	Stool Culture	Cooked or fried rice	unknown	None
<i>Campylobacter</i>	3 days (1-7 days)	Diarrhea, fever	3 days (1-7 days)	Stool Culture	Poultry, milk, tap water	50% negative after 3 wk	Very low
Calicivirus (Norovirus)	1 day (1-2 days)	Diarrhea, vomiting, fever	2 days (1-3)	RT-PCR (testing is for outbreaks only)	Human contact (feces/emesis), prepared food	3 days (1 day to weeks)	Very high
<i>E.coli</i> O157:H7	3-4 days (1-10 days)	Diarrhea (often bloody), abdominal cramps (often severe), little or no fever	Up to 12 days	Stool Culture	Beef, raw milk, water, apple cider, lettuce, spinach, cole slaw, sprouts, cookie dough, petting zoos, and day cares via fecal-oral route	Up to 1 week in adults 3 weeks or less in children	Very high
Hepatitis A (acute)	28-30 days (15-50 days)	Fever, malaise, jaundice, anorexia, and nausea (Many children <6 are asymptomatic)	2 months (can be as long as 6 months)	IgM anti-HAV	Human contact (fecal-oral), prepared food, contaminated water, raw oysters/clams	1-2 weeks before onset of jaundice or liver enzyme elevation to 1 week after jaundice onset	Very high

Reportable Disease Section
Division of Epidemiology and Health Planning
Kentucky Department for Public Health

Features of Common Acute Gastrointestinal Infections Related to Foodborne Illness

Agent	Incubation Period average & (range)	Usual Symptoms	Duration of Symptoms average & (range)	Diagnostic Methods	Characteristic Foods/Modes of Transmission	Duration of Shedding	Probability of Human to Human Spread
<i>Salmonella</i> (non- typhoidal)	24 hr (8-24 hr)	Diarrhea, fever	2-4 days	Stool Culture	Poultry, eggs, meat	5 wk, rarely lifetime	Very low
<i>Salmonella typhi</i>	5-14 days	Fever, abdominal pain, diarrhea	3-4 weeks	Blood culture Or Stool culture	Human contact, prepared food, contaminated water	2-6 weeks, rarely lifetime	High
<i>Shigella</i>	3 days (1-7 days)	Diarrhea, fever	3 days (2-6)	Stool Culture	Human contact, prepared food, contaminated water	Days to weeks	Very high
<i>Staphylococcus aureus</i>	2-4 hours (30m-8hr)	Vomiting, diarrhea	1-2 days	Culture stool or emesis. Nares and lesions of foodworker can be cultured. <i>S. aureus</i> toxin testing of food maybe performed for outbreaks.	Sliced/chopped ham, meats, custards, cream fillings, pastries, salad dressing, sandwiches...	As long as lesion or carrier state persists	Unknown, dependant on lesions and colonization of nares.

Reportable Disease Section
Division of Epidemiology and Health Planning
Kentucky Department for Public Health