Listeria

WHAT IS LISTERIA?

Listeria is bacteria that can lead to a serious, and sometimes deadly, infection that is usually caused by eating contaminated food.

The infection is particularly dangerous to:

- Pregnant people and their newborns
- Individuals aged 65 and older
- · People with weakened immune systems

HOW IS LISTERIA TRANSMITTED?

It is mainly spread by eating contaminated foods and can also spread from contaminated food to surfaces. Additionally, it can be spread from parent to fetus during pregnancy or birth.

WHAT FOODS CAN BE CONTAMINATED WITH LISTERIA?

- Ready-to-eat foods
- Soft cheeses or unheated pre-sliced deli cheese, meat or meat spreads
- Pre-made deli salads
- Refrigerated smoked fish
- Pre-cut melon
- Raw (unpasteurized) dairy products

WHAT ARE THE SYMPTOMS OF LISTERIA INFECTION?

Symptoms vary depending on the person infected and the part of the body affected. Common symptoms are flu-like such as:

- Headache
- Stiff Neck
- Confusion

- Loss of balance
- Seizures

HOW DO I PREVENT LISTERIA INFECTION?

- Cook foods to the correct internal temperature
- Wash produce before eating
- Those in danger of serious illness should avoid high risk foods



Listeria can live in cold temperatures, so beware of foods you do not heat up before eating (like ice cream).

INVASIVE VS.INTESTINAL LISTERIA INFECTION

This bacteria can cause an intestinal illness that is usually mild. However, when the bacteria spread beyond the intestines, the infection is then called "invasive".

- Invasive infection:
 - Bacteria have spread beyond the intestines
 - Symptoms start between 14-70 days after eating contaminated food
 - Invasive infection can lead to meningitis and sepsis
- Intestinal infection:
 - Symptoms usually start within 24 hours after eating contaminated food

LISTERIA INFECTION DURING PREGNANCY

Infection in pregnant people is usually mild. However, during pregnancy a person is:

- 10x more likely to be infected
- Infection increases the risk of fetal loss or preterm birth

Learn more about internal cooking temperatures and tips on how to keep your food safe here!



IF YOU BELEIVE YOU HAVE BEEN EXPOSED AND ARE SICK WITH LISTERIA, CONTACT YOUR PRIMARY CARE PROVIDER RIGHT AWAY!

