MICROORGANISMS that can contaminate fresh produce

BACTERIA

- Microorganisms that can multiply both inside and outside of a host
- Good Agricultural Practices can minimize situations that support bacterial survival and growth

PARASITES

- Protozoa or intestinal worms that only multiply in a host
- Can survive in the body for a long time without producing any symptoms
- Usually transmitted through water, and often not killed by chemical sanitizers

VIRUSES

- Small particles of nucleic acid that only multiply in a host
- Only a few particles will make someone ill
- Usually spread by individuals who have not washed their hands before touching produce
- Prevention is key to reducing viral contamination

FDA Outbreaks Linked to Produce by Pathogen Types: 1996 - 2014

- BACTERIA: 148 outbreaks
- PARASITES: 21 outbreaks
- VIRUSES: 3 outbreaks

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