

Investigation 3.11B

Dr. _____

3.11B: Foodborne Pathogens

P: _____ Date: _____

Foodborne Pathogen Case

1. What are Grace's symptoms of her illness?
 - a. _____
 - b. _____
 - c. _____
 - d. _____
 - e. _____

2. Which clues helped direct you to consider foodborne illness as the origin of Grace's sickness?
 - a. _____
 - b. _____
 - c. _____

3. What was unusually about the timing of Grace's and her boyfriend's becoming sick?
 - a. _____

4. Which two bacteria are candidates as the most likely pathogen in Grace's illness?
 - a. _____
 - b. _____

5. How are the two most likely bacterial pathogens treated differently?

6. Which test can you perform to identify the actual pathogen in this case?

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7. The results of the stool sample test identify the pathogen as Salmonella. What should you do now?

8. Should you contact any public agency to report this food poisoning event?
Circle your answer: Yes No

9. If yes, which agency should be contacted and why? If no, why not?

This case represents a dangerous habit many people display: leaving perishable foods without refrigeration for extended periods of time. Two good habits pertaining to pre-cooked chickens are:

1. Make sure the chicken is fully cooked; don't pick the lightest chicken in the batch. Also, look at the time stamp on the chicken; select one that has not been sitting out more than one hour.
2. When you get the chicken home, place it in the refrigerator immediately if you are not able to eat it right away.

Follow-up: As Grace's physician, you would call Grace to give her the results of the laboratory test. In this case you would also advise her that antibiotics are not recommended for this particular bacteria. You would then advise her that Salmonella illness usually lasts 5 to 7 days, and ask her to contact you if she does not feel better in a few more days because Salmonella in some people can revolve into a more serious condition.