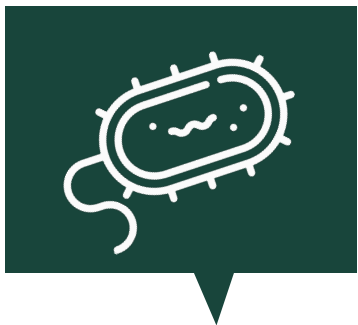


# MICROORGANISMS

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

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

## PARASITES



148

21

3

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

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



## VIRUSES



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