

“Protecting Consumers Of Georgia Vegetables and Fruit”



A wide range of communicable diseases and infections may be transmitted by infected employees to consumers through food or food utensils. An important part of an on-going program to ensure the safety of fresh fruits produce is to institute a system of identifying employees who present a risk of transmitting food borne pathogens to fresh produce or to other employees. Below is a partial list of infectious and communicable diseases that are transmitted through food.

Pathogens Often Transmitted by Food Contaminated by Infected Employees*

1. Hepatitis A Virus.....Fever, Jaundice
2. Salmonella typhi.....Fever
3. Shigella speciesDiarrhea, Fever, Vomiting
4. Norwalk and Norwalk-like viruses Diarrhea, Fever, Vomiting
5. Staphylococcus aureus.....Diarrhea, Vomiting
6. Streptococcus pyogenesFever, Sore throat with fever

The symptoms of diarrhea, fever and vomiting are also symptoms of several other pathogens occasionally transmitted by food contaminated by infected employees.