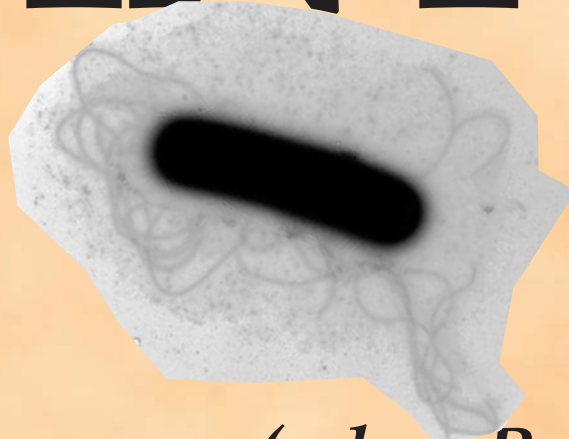


# WANTED



*Bacillus cereus* (a.k.a. *B. cereus*)

## WANTED FOR:

Causing food poisoning from cooked rice, meat and meat products, milk, vegetables, fish, cooked potato, cooked pasta, cheese products, sauces, soups, casseroles, pastries, dairy products and salads

## Favourite Haunts:

Soil. Can also be found on plants, meat, fish and dairy products.

### Lifestyle:

Min Temp 10°C, some grow at 4°C

Optimum Temp 30 -45°C

Min pH 4.3

Min relative humidity  $a_w$  0.95

Oxygen relations  
Special features

Facultatively anaerobic  
Produces toxin to make you sick or grows in your gut to give you diarrhoea.  
Toxin can survive cooking.

### Modus operandi:

Incubation time Vomiting 1-6h  
Diarrhoea 6-16h  
Symptoms Nausea, vomiting, abdominal pain, watery diarrhoea  
Infectious dose >100,000

## Typical Victims:

Everybody, but symptoms are usually most severe in the elderly, infants and the infirm

**Classic Job:** Cooked rice held at room temperature **Dislikes:** John McEnroe