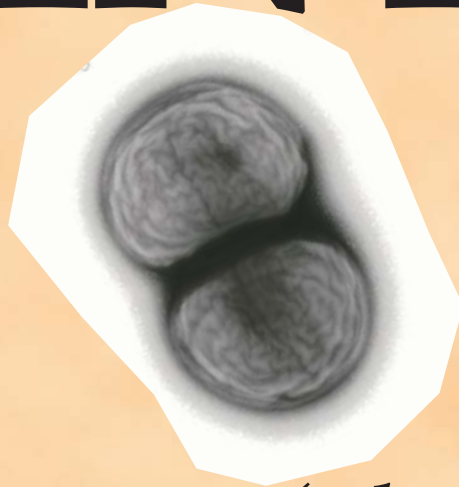


WANTED



Staphylococcus aureus (a.k.a. Staph aureus)

WANTED FOR:

Causing food poisoning from cooked meats, ham, poultry, seafood, cheese and cream-filled bakery products

Favourite Haunts:

Mainly noses, throats and on the skin of humans and mammals

Lifestyle:

Min Temp 7°C
10°C (for toxin production)
Optimum Temp 37°C
Min pH 4.5
Min relative humidity a_w 5.2 (for toxin production)
0.83

Modus operandi:

Incubation time 1-7h
Symptoms nausea, vomiting
Infectious dose 1µg toxin. No live organisms required but >100,000 cells must have grown

Oxygen relations Facultatively anaerobic
Special features Can grow in very salty foods.
Produces a toxin that can survive cooking.

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

Classic Job: Foods handled by a carrier and kept at room temperature

Dislikes: Growing with other organisms