



Foodborne Infections and Intoxications: Chapter 12. Shigella (Food Science and Technology)

Benjamin Nygren, Anna Bowen

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Shigellosis is a bacterial enteric infection with clinical features varying from mild, non-bloody diarrhea to severe dysentery. Shigella is transmitted by the fecal-oral route and is highly infectious. Humans and higher primates are the only known hosts of Shigella; there is no food-animal reservoir. It is the third most commonly isolated bacterial enteric pathogen from humans in the United States, with most shigellosis cases likely resulting from person-to-person transmission. However, approximately 130,000 cases are estimated to result from foodborne transmission in the USA each year. Foodborne transmission of Shigella has been documented in many types of settings and through many food vehicles. Impeccable hand washing and hygiene practices are the surest way to prevent shigellosis. Policies and procedures to ensure proper hygiene and sanitation during the harvesting, production, distribution, and preparation of food will also reduce foodborne transmission of Shigella, and many other enteric pathogens.

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