

BAD BUGS

UNDER INVESTIGATION FOR **CRIMES AGAINST ICE**

2.0 µm

1.5 µm

1.0 µm

0.5 µm



The **BAD BUGS** are a subset of the **PATHOGEN POSSE** which is responsible for spreading foodborne illness to 1 in 6 Americans each year.



PATHOGENS SPREAD **FOODBORNE ILLNESS** TO **1 IN 6 AMERICANS** EACH YEAR

EACH YEAR THEY CAUSE:

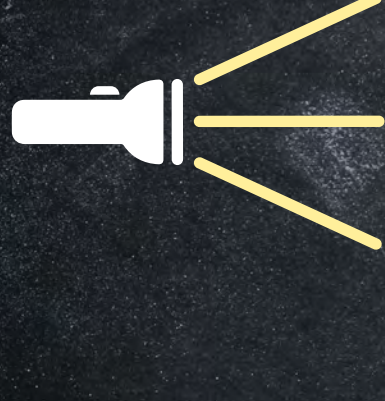
180 MILLION cases of acute **gastroenteritis**

48 million cases of **illness** (**128,000** of which require **hospitalization**)

3,000  **CASES RESULT IN DEATH**

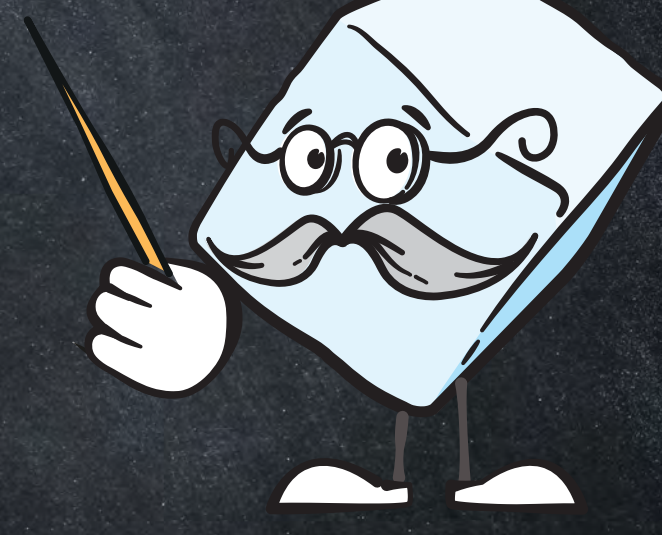
IN THE UNITED STATES ALONE

They are known to attack **anyone** and cause the most harm to persons **under the age of five years old, over 65 years old**, and/or those that have **compromised immune systems**.



The **BAD BUGS GANG** want to become microfilm and hide in dark, damp places. They enjoy traveling through water and air – looking for their next meal.

THE **WiseIce** TEAM IS OUT TO GET THESE GUYS. FIGHT WITH US.



a.k.a. *Escherichia coli*

E"TRIGGERMAN" COLI

RAP SHEET: 100,000 illnesses; 3,000 hospitalizations; 90 deaths

WHERE TO FIND HIM: He's known to be fast and loose. You can find him in food, intestines of people and animals and the environment.

HOW TO KNOW IF YOU'VE BEEN HIT: Depending on the strain, he causes diarrhea, urinary tract infections, respiratory illness, pneumonia and other illnesses. His ace-in-the-hole is a Shiga toxin-producing E. coli (STEC) which may lead to organ failure.

LEGION"THE MUSCLE" ELLA

RAP SHEET: 6,000 illnesses reported but many more exist under-diagnosed; 1 in 10 cases result in death

WHERE TO FIND HER: She likes to sweat. Find her in large plumbing systems, hot water tanks and heaters, cooling towers, showers and faucets.

HOW TO KNOW IF YOU'VE BEEN HIT: Her right jab (Legionnaires' Disease) is more powerful and could leave you with a cough, muscle aches, fever, shortness of breath or a headache – similar to Pneumonia symptoms. Her left jab (Pontiac Fever).



a.k.a. *Legionella*



a.k.a. *Salmonella*

SAL"WITH A TWIST" NONELLA

RAP SHEET: 1,000,000 illnesses; 19,000 hospitalizations; 380 deaths

WHERE TO FIND HIM: This bad egg has figured out how to get everywhere! He can be found in raw or undercooked eggs, raw milk, contaminated water, raw or undercooked meats and many other foods.

HOW TO KNOW IF YOU'VE BEEN HIT: This guy will make you twist; hence the nickname. He causes diarrhea, fever, vomiting and abdominal cramps. In severe cases, the infection may spread from the intestines to the bloodstream and cause serious harm.

"LUCKY" LISTERIA

RAP SHEET: 1,600 illnesses; 260 deaths

WHERE TO FIND HIM: Lucky is a real food junkie. Find him in contaminated foods.

HOW TO KNOW IF YOU'VE BEEN HIT: When lucky gets "lucky" he spreads beyond the gut, causing invasive listeriosis. Pregnant women experience fever and other flu-like symptoms, such as fatigue and muscle aches and serious infections can lead to life-threatening infection or death for newborns. He is just the worst.



a.k.a. *Listeria*

PROTECT YOURSELF & OTHERS!

Keeping your hands clean

is one of the most important ways to fight food and ice contamination caused by the Bad Bugs gang.

Wash hands before, during and after handling food; eating food; after using the toilet; after blowing your nose, coughing or sneezing; touching garbage; smoking; caring for someone who is sick and so on - remember, the bad bugs gang can attack anyone and spread in many ways.



Here are some tips in case you need a refresher:

1. Wet your hands with clean, running water (warm or cold) and apply soap.
2. Lather your hands by rubbing them together with the soap. Be sure to lather the backs of your hands, between your fingers, and under your nails.
3. Scrub your hands for at least 20 seconds.
4. Rinse hands well under clean, running water.
5. Dry hands using a clean towel or air dry them.



GET REWARDED

Foodservice Professionals, keep your customers and brands safe from the Bad Bugs Gang by establishing a food and ice safety culture. Education and training resources below:

[National Food Safety Month](#)

[ServSafe](#)

[Centers for Disease Control and Prevention](#)

[Federal Food Safety Information](#)

[U.S. Food & Drug Administration](#)

[U.S. Department of Agriculture](#)

FOLLOW THE **WiseIce** TEAM FOR MORE TIPS ON ICE SAFETY!



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[Source: Centers for Disease Control & Prevention (CDC)]