

Biological Chemical and Physical Hazards

Bacteria (spore-forming) General

Clostridium botulinum

Clostridium perfringens

Bacillus cereus

Bacteria (non-spore-forming) General

Brucella abortis

Brucella suis

Campylobacter spp.

Pathogenic Escherichia coli (including E. coli 0157)

Listeria monocytogenes

Mycobacterium tuberculosis

Mycobacterium avium subspecies paratuberculosis

Salmonella spp. (S. typhimurium, S. enteritidis)

Shigella (S. dysenteriae)

Staphylococcus aureus

Streptococcus pyogenes

Vibrio cholerae

Vibrio parahaemolyticus

Vibrio vulnificus

Yersinia enterocolitica

Viruses General

Hepatitis A and E

Norwalk virus group

Rotavirus

Protozoa and parasites General

Cryptosporidium parvum

Diphyllobothrium latum

Entamoeba histolytica

Giardia lamblia

Ascaris lumbricoides

Taenia solium

Taenia saginata

Trichinella spiralis

Growth of Bacteria due to warm ingredient * TOXIN PRODUCER

Foods That Can Cause Allergic Reactions

The following types of foods can cause reactions in susceptible persons:

Peanuts

Peanuts, also called groundnuts and monkey nuts, are found in many foods, including sauces (e.g. satay sauce). They are common in Thai and Indonesian foods. Watch out for peanut flour and groundnut oil too.

People that are allergic to peanuts should avoid foods that contain peanuts or any of these ingredients:

- artificial nuts
- beer nuts
- cold pressed, expelled, or extruded
- peanut oil
- goobers
- ground nuts
- mixed nuts
- monkey nuts
- nutmeat
- nut pieces
- peanut
- peanut butter
- peanut flour

May indicate the presence of peanut protein:

- African, Asian (especially Chinese, Indian, Indonesian, Thai, and Vietnamese), and Mexican foods
- baked goods (pastries, cookies and similar)
- candy (including chocolate candy)
- chilli
- egg rolls
- enchilada sauce flavouring (including natural and artificial)