

Staph

“Staphylococcus (staph) and Bacillus cereus”

https://docs.google.com/document/d/1w0IRsUVRoT8Q95LWNR6dd2TbAbPRNyjTxEB4OY_kFf4/edit?usp=drivesdk

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AI Overview

Staphylococcus aureus (staph) and Bacillus cereus are both bacteria that can cause food poisoning and are commonly found in the environment:

Staphylococcus aureus

A Gram-positive bacterium that can cause skin infections and food poisoning. Symptoms of staphylococcal food poisoning include nausea, vomiting, abdominal cramps, and diarrhea. Symptoms usually begin 30 minutes to 8 hours after eating contaminated food and resolve within 1 day.

Bacillus cereus

Can cause food poisoning, particularly after eating reheated or fried rice. B. cereus can exist as spores that are resistant to normal cooking temperatures. These spores can only be eliminated by high-temperature treatment.

Both staph and B. cereus are normally present in food at low amounts, but can grow to high levels and produce toxins that make people sick if the food is mishandled. To reduce the risk of food poisoning, you should refrigerate perishable foods within 2 hours in a refrigerator temperature of 40 degrees or below.

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What bacteria cannot be killed by cooking?

Myth: If you let food sit out more than 2 hours, you can make it safe by reheating it really hot.

Fact: Some bacteria, such as staphylococcus (staph) and Bacillus cereus, produce toxins not destroyed by high cooking temperatures.

<https://doh.wa.gov> > food-safety-m...

Food Safety Myths | Washington State Department of Health

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What is the cause of Staphylococcus food poisoning?

(Staph food poisoning is a gastrointestinal illness. It is caused by toxins made by Staphylococcus aureus (Staph) bacteria.)

Apr 16, 2024

<https://www.cdc.gov> › about

About Staph Food Poisoning - CDC

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Bacillus Cereus

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Can Bacillus cereus be killed by cooking?

(cereus, B. cereus can exist as spores which are resistant to normal cooking temperature the latter's spores are resistant to heat and can only be eliminated by high-temperature treatment, say 121°C for 3 minutes.)

Aug 17, 2022

<https://www.cfs.gov.hk> › multimedia

Heat-stable Toxins from <I>Bacillus cereus</I> and <I>Staphylococcus

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What types of food are usually contaminated with Bacillus cereus?

(It most commonly is associated with food, for example, spices, pudding, dry milk, cream, dry potatoes, sauces, spaghetti, and rice. The emetic (vomit) and diarrheal food poisoning are caused by different distinct enterotoxins of Bacillus cereus. Selective enrichment techniques can be used in the isolation of Cereus)

<https://www.sciencedirect.com> › bac...

Bacillus Cereus - an overview | ScienceDirect Topics

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What foods are commonly infected by Bacillus cereus?

(B. cereus vomiting-type outbreaks have generally been associated with rice products. However, other starchy foods such as potato, pasta and cheese products have also been implicated. Food mixtures such as sauces, puddings, soups, casseroles, pastries and salads have frequently been incriminated in B. Cereus)

Dec 16, 2019

<https://epi.dph.ncdhhs.gov> › bcereus

NC DPH: Bacillus cereus

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(You usually get sick within one to six hours after eating contaminated food. Rice is most commonly associated with this type of *Bacillus cereus*.)

Jul 27, 2022

<https://my.clevelandclinic.org> › health

Bacillus Cereus: Food Poisoning, Symptoms & Treatment

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Can you survive fried rice syndrome?

(People become infected when they ingest food contaminated with the bacteria, which causes diarrhea and vomiting. In severe cases, an intestinal infection with *Bacillus cereus* can result in acute liver failure and death.)

Nov 8, 2023

<https://www.today.com> › health › w...

What Is Fried Rice Syndrome? Food Safety Experts Explain Symptoms ...

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(One of the most common foodborne pathogens that can grow on old pasta is *B. cereus*, which can cause cramps, nausea, diarrhea, and vomiting.)

Jul 3, 2020

<https://www.healthline.com> › how-l...

How Long Does Pasta Last in the Fridge? - Healthline

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Can you wash off *Bacillus cereus*?

(Handwashing with soap is appropriate for removing *B. cereus* spores from hands. Alcohol-based hand-rubbing is not effective.)

<https://pubmed.ncbi.nlm.nih.gov> › ...

Comparison of hand hygiene procedures for removing *Bacillus* .

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What antibiotic kills *Bacillus cereus*?

(Severe non-anthrax *Bacillus cereus* infections are commonly treated with vancomycin, gentamicin, linezolid, levofloxacin, and clindamycin antibiotics (18–21).)

<https://journals.asm.org> › doi › aem...

Comparative Analysis of *Bacillus cereus* Group Isolates' Resistance

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“What is the danger zone for rice?”

between 40°F–140°F

(When cooked grains cool and enter the “danger zone,” a term microbiologists use to describe a temperature range between 40°F–140°F, those *Bacillus cereus* spores begin to germinate. Chances are your house, and maybe even the keep-warm setting on your rice cooker, falls somewhere on this spectrum.)

Apr 3, 2023

<https://www.bonappetit.com> › story

Can You Really Get Food Poisoning From Leftover Rice? - Bon Appetit

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Can you smell *Bacillus cereus*?

(As with other bacteria that cause illness from food, there is no way of telling that the food is contaminated. Cooked rice that contains poison produced by *Bacillus cereus* will not taste, smell or look any different to normal rice.)

<https://www.bromley.gov.uk> › leaflet

Food borne illness and contamination: *Bacillus cereus*

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Why can't you reheat rice?

(Reheated rice syndrome is food poisoning caused by *Bacillus cereus*, a bacteria that spreads in improperly cooled starches. Throw out rice and other starchy foods that have been left out at room temperature for more than a couple of hours.)

Mar 6, 2024

<https://rightasrain.uwmedicine.org> › ...

How *Bacillus Cereus* Can Make You Sick from Reheated Rice

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Food Safety

<https://docs.google.com/document/d/1QSBXBlybH6j7QzyiwZhf424UaeinwJIRk0TjsM5msik/edit?usp=drivesdk>

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Food Waste

https://docs.google.com/document/d/1r1cFvq9QDBRPf0icfbMQLnwZdVc5L_mZhMR7msWzgEo/edit?usp=drivesdk

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New Hope for the Future
of the Whole World :

<https://docs.google.com/document/d/1xN9s5HeP-wlUkUfGaml4RYwPS7pxekBgex8CbTG79Qg/edit?usp=drivesdk>

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15,000 Scientists

<https://docs.google.com/document/d/1TPrd5ezS8i46zmpf5nPKlj6ZprQK-A2Sgx2FHBHjUYw/edit?usp=drivesdkm>

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How to Save the USA :

<https://docs.google.com/document/d/1B6oYrBZoliCWpfgbHjTOnZHHYRNTV91NnJG3l9ZrKD4/edit?usp=drivesdk>

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[My idea is to organize the manufacture of research papers with the help of AI. The statements written out by AI need to be carefully examined before the entire work is published. I have attempted to indicate where writing by AI begins and ends. The AI writing sometimes requires minor editing.]

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Study Listings

<https://docs.google.com/document/d/1VwyGzGeABd5CsXADuHluoRhTT537-dlwj97F5k4HTzQ/edit?usp=drives>

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