

## Sanitising of premises and vehicles against Listeriosis causing Pathogens

### SANITISING OF PREMISES AND VEHICLES TO COMBAT THE EFFECTS OF THE LISTERIOSIS OUTBREAK

Our staff are trained to provide you with the best possible service in helping to combat the effects of the Listeriosis Outbreak

We offer a cost effective solution in ensuring that your vehicles and premises are cleaned and sanitised using highly specialized chemicals safe for use in the food industry

Call us today for a competitive quote

#### Listeriosis Facts

- People are exposed to Listeria bacteria by ingesting contaminated food or fluid such as uncooked or treated foods or fluids such as processed meats, viennas, polony, ham, bacon and other ready to eat meats, refrigerated smoked seafood etc. Other sources could be refrigerated pate's or meat spreads, unpasteurized milk and dairy products, soft cheese made with unpasteurised milk such as cottage cheese, ricotta, paneer, feta, brie and camembert.
- During pregnancy, women can transmit Listeria organisms to their fetus or to their newborn.
- In general, listeriosis is not contagious from person to person (except in pregnancy); the disease is transmitted to humans mainly by contaminated food or fluids.
- Listeria infections may last about one week to about six weeks, depending upon the severity of the infection.
- Cooking foods, treating or pasteurizing fluids, and avoiding food and fluids that may be contaminated with animal or human waste may prevent infection.
- In most people, Listeria infection symptoms and signs mainly include the common symptoms of food poisoning such as fever, nausea and vomiting, diarrhea, abdominal pain and cramps, back pain
- If Listeria causes more severe illness, patients may also experience headache, dizziness, pain in joints and muscles, confusion, stiff neck, seizures