# **Salmonellosis**

Salmonellosis is a bacterial infection of the intestines.

If you think your child has salmonellosis, tell your childcare provider or call the school.

Keep your child home from childcare until 24 hours after diarrhea has stopped.

<u>School aged children</u> do not need to stay home, unless they are feeling unwell and/or have diarrhea and need use the bathroom frequently.

Anyone with salmonellosis should not go in lakes, pools, splash pads, water parks, or hot tubs until after diarrhea has stopped.

For more information, call Hennepin County HSPHD-Epidemiology at 612-543-5230 or call your local health department.

## **Symptoms**

Your child may have diarrhea, cramps, headache, vomiting, or fever. Illness may last up to 7 days.

If your child is infected, it may take 6 to 72 hours for symptoms to start.

# **Spread**

- By eating food or beverages contaminated with stool.
- By touching hands, objects, or surfaces contaminated with stool.
- By handling chicks, ducklings, reptiles, amphibians, or other farm animals.

### **Contagious period**

The illness can spread as long as *Salmonella* bacteria are in the stool. This could be for several weeks.

## Call your health care provider

 If anyone in your home has symptoms. There is a medical test to detect the bacteria. Antibiotics are usually not recommended.

#### Prevention

- Wash hands after using the toilet or changing diapers. Wash hands before preparing food or eating. Your child may need help with handwashing.
- Chicks, ducklings, reptiles (pet turtles, iguanas, snakes), and amphibians can carry Salmonella. Wash hands after touching pets or farm animals.
- Clean and disinfect any objects that come in contact with stool. This includes toilets, potty chairs, sinks, toys, and diaper changing areas. Use a product that kills germs.
- Avoid swallowing water when in lakes, pools, splash pads, water parks, or hot tubs.
- Cook foods thoroughly and do not drink unpasteurized milk or unpasteurized juice.
  Always disinfect cooking surfaces, especially after handling or cutting raw meat.

