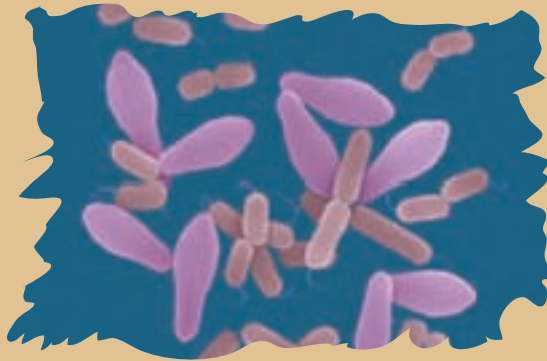


WANTED

DEAD... OR NEARLY DEAD



Clostridium Chloë

AKA: Clostridium perfringens

Last Seen: Meat and poultry (stews, gravies, roasts, pies)

Bounty Hunters' Advice:

- Cook food thoroughly
- Rapid and uniform cooling of meat after cooking
- Adequate refrigerated storage temperature
- Reheat cooked meat thoroughly (once only, if done at all)
- Hot holding of cooked meats to be above 63°C
- Have good standards of personal hygiene



Sheriff Spud

Food safety and healthy eating advice at www.nbbcfood.info