

Research promising in fight against Salmonella

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therapeutic targets for non-antibiotic treatments.

"With any bacterial pathogen, the prospect of antibiotic resistance is extremely relevant and probably already happening," says Dr. Bhavsar.

Antibiotics kill bacteria by targeting specific processes or structures in the bacterial cell. While this makes antibiotics great weapons against disease, it also means that these drugs exert tremendous pressure on bacteria to evolve antibiotic resistance. With the

help of funding from the Canadian Institutes of Health Research (CIHR), Dr. Bhavsar is working to lay the scientific groundwork for the development of new Salmonella fighting strategies.

"We hope to identify a small molecule that could prevent Salmonella effectors from blocking the immune response," explains Dr. Bhavsar. "The treatment would encourage the body's natural defenses to defeat Salmonella without the help of antibiotics."

Visit www.impact.cihr-irsc.gc.ca to find out more!

—News Canada

Tips for safe summer barbecuing

Keep it Clean

- Wash your hands for at least 20 seconds with soap and warm water before and after handling food. Wash again when you switch from one food to another.

- Keep your countertops and utensils clean and sanitized to reduce bacteria and prevent food poisoning.

Keep it Cool

- Keep food at or below 4C (40F) until you are ready to cook it. Bacteria like Salmonella can grow on food left in the temperature danger zone (4 to 60C/40 to 140F) for more than two hours.

- Pack the cooler with freezer packs and keep it in the shade.

Keep it Safe

- Prevent food poisoning by cooking food to a safe internal temperature. Use a digital food thermometer to cook foods safely without overcooking.

- Keep hot food hot at or above 60C (140F) to prevent the growth of bacteria.

Keep it Separate

- Keep raw and cooked food separate and covered to avoid cross-contamination.

- Never use the same plate, tray or utensils for raw and cooked food. Raw meat juices can spread bacteria to your cooked food and cause food poisoning.

From <http://www.inspection.gc.ca/english/fssa/concen/tipcon/barbece.shtml>

—News Canada

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