

 Stop Foodborne Illness <small>(dot) org</small>	Illness Agent	ONSET TIME [Approximate incubation/onset period ranges for select foodborne diseases]																								
		B = Bacteria, V = Virus, P = Parasite	Hours						Days																	
	Allergen, chemical poison: minutes to a few hours	1	2	3	4	8	16	1	2	3	4	6	8	10	12	14	16	18	20	25	30	35	40	45	50	
B	Bacillus cereus vomit: 30 min-5 hrs; diarrhea 8-16 hrs, typical 12 hrs																									
B	Staphylococcus aureus 1-8 hours, typical 2-4 hours																									
B	Vibrio parahaemolyticus 4-96 hours																									
B	Salmonella non-typhoidal, 6-72 hours, typical 18-36 hours																									
B	Clostridium perfringens 8 - 24 hours, typical 10 hours																									
V	Norovirus 12 - 48 hours																									
B	Streptococcus 1-4 days																									
B	Botulism (Clostridium botulinum) 12-72 hours																									
B	Yersinia enterocolitica 1-3 days																									
B	Shigella 1-7 days																									
B	Vibrio vulnificus 1-7 days																									
B	Campylobacter jejuni 2-7 days, typical 3-5 days																									
P	Cyclospora cayetanensis 1-14 days, typical 1 week																									
P	Cryptosporidium 2-10 days																									
B	E. coli O157:H7 1-8 days, typical 3-7 days																									
B	Listeria monocytogenes 4-21 days																									
P	Toxoplasma gondii 5-23 days																									
V	Hepatitis A 10-50 days, typical 25-28 days																									

Sources: Data on approximate/typical incubation periods obtained from
+ Food and Drug Administration. Bad Bug Book, Foodborne Pathogenic Microorganisms & Natural Toxins, Second Edition. Appendix 5. p.266-269
+ Food and Drug Administration. "What You Need to Know About Foodborne Illness" 2014, Silver Spring, MD, USA website
+ Wisconsin Department of Health Services. "Food Safety" 2020, Madison, WI, USA website

