

*** Please describe how you first heard of E. coli O157, (or E. coli or stomach bugs)

TV. media
Cant remember Probably media, TV papers etc
news article
ON THE TV
On TV, (how clean is your house) in Biology class
I got hepatitis when I was 10
TV
news
NEWS REPORT
TV, wales school, course
STORIES ON NEWS ABOUT PEOPLE GETTING VERY SICK FROM BAD FOOD ETC.
MEDIA – NEWS
My teacher told me when I was at school.
THE NEWS
News, Word of mouth.
CATERING COLLEGE
News Private Eye Magazine.
Through the news.
PRESS
Article on TV & media
News
T.V.
GENERAL TV NEWS + PAPERS
TV + RADIO
On the news on TV.
CANT REMEMBER
School – food technology
School
News. General knowledge.
News.
School – science/Food tech.
On the news, in Scottish butchers
T.V. – News, or parents.

Probably on the news.
On the news
News
T.V. "BRAND X KILLS E. COLI"
on the news.
The News.
CAN'T REMEMBER
ON THE NEWS + BIOLOGY AS LEVEL AT SCHOOL
On the TV news.
NEWS
Concerns in 90's of it reaching remote camping sites in Cairngorms
On the news and papers
On the news, news papers, through University (nursing course).
A friend little girl had it about 3 years ago
WORD OF MOUTH.
it was in a film called "outbreak", about a monkey that transferred a dangerous strain to humans in an American town. The monkey and Dustin Hoffman both put in very good performances. I was also aware of the outbreak in primary schools in South Wales.
News on TV
NEWS BROADCAST
NEWS BROADCAST
ON THE NEWS.
News
MEDIA I THINK
Childhood illness – prevention of as parent and gen. info. about cleanliness as an increasing epidemic on the news.
Learnt it in a biology lesson when also learning about food poisoning.
In biology
From talking to other people, and in Biology lessons at school.
from TV + Press
News
Heard on News – case in S. Wales.
On the T.V. News.
ON THE NEWS WHEN THERE WAS AN OUTBREAK.
Just the name on the news

On the News.
On the T.V.
Farming background.
Paper
NEWSPAPERS AND NEWS (BBC)
News
In school
Newspaper
It was part of the lessons I took at school
CAN'T REMEMBER
WELL ARAWE FOR MANY YRS with salmonella
NEWS + NHS BULLETINS.
NEWS ARTICLES ON TELEVISION + NEWS WEBSITES
Food Factory
News stories on media about infections
Medical School
In a newspaper, 20 years ago.
NEWS
Have never heard of the particular strain
food hygiene courses
Press/media with outbreaks
At school
ON THE NEWS – OUTBREAKS
Food hygiene course
TV adverts
I've never heard of it before.
NEWSPAPER/T.V.
NURSE TRAINING
NEWS.
I am a SCIENTIST + have known about things like that for AGES.
News/Press
I HAD ONE!
A friend
Television
AT UNIVERSITY AS PART OF MICROBIOLOGY COARSE

NEWS & MEDIA
NEWS
- food hygiene course,
- News
Through Media Reports and Possibly Biology A Level!
TELEVISION & Newspapers.
In biology class of early schooldays.
NEWS
Read about it.
NATIONAL NEWSPAPER.
Newspaper
TV.
News reports of stomach problems – outbreaks.
News – TV – Papers.
News + Papers
On the news, contracted through food, harmful.
On a newsreport – a boy from South Wales contracted it from school dinners.
I had one, and I did not like it. I was a small child at the time, so I don't remember much.
On the Evening News
Schools in S. Wales had a problem with it from school dinners.
NEWS.
at high school studies 20 years ago
work
Papers
work/study
E. Coli is present in my water supply. I have also heard a great deal in the media about E. coli outbreaks and people being very ill from it.
The News + school.
News
News
Work
TELEVISION NEWS
NEVER HEARD
T.V
On the News

In news & through a Food Hygeine course.
ON THE NEWS AND WHEN WORKING WITH FOOD
Have been infected about 30 yrs ago with some kinda E coli – not o157 don't know
from getting ill
doctor
T.V
School
News on the TV when there was an outbreak in Scotland
SCHOOL
NEWS
School
News, Media etc.
Medical school
News outbrake South Wales contaminated meat
news reports.
News
THROUGH WORK
Outbreak in N England & Scotland on BBC News
T.V NEWS
MEDIA COVERAGE
OUTBREAKS IN SCOTLAND AND WALES. TV NEWS
SCHOOL
The news/online
News
News reports
ON TELEVISION
News, media
NEWS OF OUTBREAK LINKED TO TUDORS IN SOUTH WALES
Various news reports and articles
parents
School
News
Friends
University
Read about it in the New Scientist

Microbiology classes at college
Learnt about it in school.
News.
ON THE NEWS.
News
TV News report.
Advertisement
School
a science book
In school science lesson
* School science lessons
NEWS/NEWSPAPER
NEWS PAPER.
<u>NEWS</u>
I know quite a few people who had strong headaches and constant vomiting; they were work colleagues.
THE NEWS
NEWS REPORT
<u>NEWS</u>
THROUGH MEDIA RELEASES
TV News
ON THE NEWS/
We discussed it during biology/science classes at school
I SAW ON THE NEWS THAT THERE WAS AN OUTBREAK IN WHICH SOME PEOPLE DIED. THEY HAD BEEN EATING TINNED SALMON
WORK
AS A HOUSEHOLDER, WHEN AT SCHOOL, NOW TEACH SCIENCE INCL. MICROBES/E.Coli
NEWSPAPER + NEWS REPORTS.
T.V. News reports.
In Food Technology in School
TV. NEWS
My mother told me to refrigerate food and be careful what I ate of I might get it.
Press reports.
There was an outbreak in Scotland
Biology lesson

Newspaper articles/radio programmes.
from parents + school nurse
Have been aware that some strains of E. Coli are potentially very dangerous (for a long time).
When my nephew in law's wife contracted it
NEWS PAPERS
News reports on television re outbreaks in areas of the country
NEWSPAPERS
In the news.
Newspapers, television
BASIC FOOD + HYGIENE CERTIFICATE.
Family/doctor
CHILDREN'S NURSERY
THROUGH THE MEDIA
MEDIA
NEWSPAPER. WORKING IN INDIA.
IN THE NEWSPAPER
MEDIA
TV NEWS
NATIONAL NEWS.
Newspapers
NEWSPAPERS
NEWS PROGRAMS
From Catering college
T.V.
National news (outbreak in Africa)
News bulletins on TV + national press
NEWS
News
Butchers in Paisley
News reports on radio
Used to work in agriculture – was common in calves + piglets
News.
NEWS REPORTS.
high school (USA) biology class
TV Newspapers Media

On the television.
T.V. Coverage
NEWS
I HAVE HEARD IT REPORTED VARIOUS TIMES ON THE NEWS ON THE TV + IN THE PAPERS EITHER IN REACTION TO HOSPITAL OR FARM OUT BREAKS.
My cat had it.
News bulletins
ON THE NEWS
news programmes on outbreaks of E. coli viruses
NEWS REPORTS
NEWS/T.V.
ON THE NEWS
NEWS.
First year of uni (1992/3) had a friend doing research into e-coli!
News, media
NEWS BULLETIN
Work
Television
News on TV and Newspapers
on a visit to a hospital.
News reports regarding food poisoning and also awareness at work.
News reports
News + papers.
In passing
On the news
Media.
News.
HOSPITALISATION
Media and NHS colleagues/friends
NEWS BULLETINS
NEWSPAPER ARTICLES
On the news
TV AND NEWSPAPERS
News.
Microbiology lesson
NEWS, PROFESSION

Biology lessons at school
News.
FROM THE TELEVISION
On the tv → sheep farmers
FOOD HYGIENE MANAGEMENT TRAINING
with my kids
T.V. NEWS. NEWSPAPER.
I LEARNT A LITTLE ABOUT IT AT SCHOOL/UNIVERSITY BUT MORE RECENTLY ON THE NEWS.
ON THE NEWS + T.V.
Press, TV + Radio reports + features
nursing back ground
television coverage
News
Friends working in hospitals
Myself working in development countries
News
WORKING IN RESTAURANT
A-LEVEL MICROBIOLOGY
Worked for GP's + Media
From wife. Doctors receptionist
IN HIGH SCHOOL
Media – newspaper, television and radio.
PRESS
CAN'T REMEMBER – SOMETIMEM TRAVELLING OR IN THE NEWS
Medical training
In the press/wife
Newspaper reports
PART OF MY JOB IS TO ASSESS CONTAMINATION LEVELS IN SOIL + WATER (I DON'T DO THAT PART VERY OFTEN!)
ON THE NEWS.
School, outbreak covered on news
WORK
WATER CONTAMINATION WHILE LIVING IN BRAZIL IN 1999.
News Story
NEWS REPORTS

General knowledge – media
OUTBREAKS OF E COLI 157 ASSOCIATED WITH POOR HYGEINE. HUMAN GUT/TO FOOD. BUTCHERS IN SCOTLAND (PAISLEY) AND SOUTH WALES IMPLICATED IN OUTBREAKS CAUSING ACTUAL DEATHS (YOUNG + V. OLD AT RISK) + ILLNESS (DIORHOEIA + VOMITING)
NEWS – BUTCHERS OUTBREAKS
On television programs
On T.V.
TV News
NEWS
News – TV, newspapers
THROUGH EXPERIENCE/WARNING FROM PARENTS.
News/papers/articles
Newspapers/New Scientist Magazine.
RADIO/TV
NEWS MEDIA
School.
-Word of mouth
MEDIA
TV.
On the news
News.
NEWS
News, the little boy in South Wales and the contaminated meat.
on the news and radio.
News & death of very young child. (Very dangerous. Deadly.) Meat factory.
In school, through parents, media sources.
National media – NHS cleanliness
Outbreak in S. Wales – boy died.
On the News.
NEWS/PRIVATE RESEARCH.
Public health lecture – Portsmouth 1993
News stories about outbreaks
News/tv, papers.
T.V. News & Newspaper.
Biology Lessons.

Media.
T.V. – TOUCH ON E COLI OUTBREAKS
HOME ECONOMICS AT SCHOOL.
School cooking lessons
Via the news.
Parents
Media news
VIA MEDIA/WORD OF MOUTH
PRESS & PREVIOUS WORK IN NHS
News Story
on “have I got news for you”
On the news reports.
AT WORK – I WORK IN PHARMACEUTICAL INDUSTRY
ON THE NEWS.
Don't know, maybe mum who is an environmental scientist or grandad who is a microbiologist
News Reports recently, school studies of bacteria first.
ON THE NEWS
T.V
News reports/Newspapers.
General media.
Swam in a lake which had small trace of E. Coli.
MEDIA COVERAGE & FILM (OUTBREAK)
Parents information
School information in food technology
ON TV. FOOD POISONING. IN HOSPITAL
Food hygiene training (WM Morrisons)
That it's involved in food poisoning
News
NEWS REPORTS – TV – PAPERS
University
Studied microbiology at university.
Media.
Home economics lesson at school
In a cooking class at school
News reports

Through the media.
Papers. TV
THERE WAS AN OUTBREAK IN SUSSEX ABOUT TWELVE YEARS AGO
Probably known about it since school – aged, say, 12 or 13.
ON T.V. (NEWS)
ON T.V., RADIO & PRESS.
media
BIOLOGY LESSON
BIOLOGY O+A LEVEL
FOOD SCIENCE DEGREE.
News (stomach bug)
News on T.V.
News bulletins.
Through media – films on the news.
newspapers.
On the TV and radio
From media reporting outbreaks especially among elderly trippers having eaten in a café etc and then several falling ill resulting occasionally in some fatalities. Also the recent outbreak connected with butcher in S. Wales
On the news, probably to do with a food standard issue
News on TV
A-level
Through Newspapers.
NEWSPAPER
INTERNET
SCHOOL EDUCATION.
NEWS PROGRAMMES.
Couldn't Pin Point it to one instance. Probably Just others talking about it at school/home
Word of mouth.
general knowledge
School
on the news
Media.
News
When I went down with a Stomach bug only a few weeks back.

I herd about it when Mrs Jones from down the lane had it about 6 months ago.
Mum!
Heard about it on the news
WORK IN HOSPITAL MICROBIOLOGY LABS
TRAINING AS NURSE
NEWS STORIES
NEWS STORIES
On the News.
Paper's.
News – Newspapers.
News – Story when people became ill.
Biology GCSE
News reports
News
ON THE NEWS AND THROUGH MY EX-GIRLFRIEND WHO IS A CLINICAL MICRO-BIOLOGIST
WORKING IN SWIMMING POOLS
ON THE NEWS ON T.V
TV News
Media
Biology GCSE.
The news, over 1 year ago?
Television programmes.
Media
I WORK WITH FOOD.
ON THE NEWS AND MEDIA
In the news
School
In the news
On the news. Someone died after contaminated meat was sold by a shop.
T.V.
RADIO & TV REPORTS
At medical school – learning about causes of gastroenteritis
T.V
SCHOOL
WORK.

ON THE TV NEWS.
I'M A QUALIFIED NURSE
News reports – through chiropractic information
NEWS. (TV)
News
Media news mainly
FROM MY FATHER THROUGH HIS QUALITY CONTROL WORK
News stories & during Biology school & college
Hear about it through the media. TV/NEWSPAPER.
FROM TELEVISION.
News.
Media
School, news Reports, Newspaper.
On the News!
Media
NEWS
In the news
T.V. probably on the News
ON THE TELEVISION.
In the media.
Via Scientific publications
this is my first.
TV Reports.
MEDIA COVERAGE
NEWS
SCIENCE LESSONS
On the news.
In passing conversation with friend
Foundation food hygiene course
through the media + through our farm clients at work
On television
T.V
NEWS TV
In the news.
On the Radio News

T.V.
Food Tech GCSE – learning about bugs transferred by food was a large part of the course.
ON THE TV NEWS – STORIES OF OUTBREAKS.
I've seen it in newspapers and have heard it mentioned on the tv and radio
NEWS PAPERS
TELEVISION & RADIO REPORTS
T.V. & Radio
T.V. News papers
OUTBREAK ON ANGLESESY
NOT SURE, BUT IT WAS IN THE NEWS IN CANADA WHEN THERE WAS AN OUTBREAK IN THE WATER SYSTEM OF A SMALL TOWN IN ONTARIO. I THINK THE TOWN WAS CALLED WALKERTON. THIS WAS IN THE LAST DECADE.
I do not like been ill.
Press + T.V.
TV/Radio/Newspaper
Food preparation courses.
-food tech.
-news
On the news
media
food tech
On the television (dettol!)
TV
Food studies.
Don't really remember. Just do
Probably on GMTV.
Used to work in nursing home.
News + press, media.
NEWS
News reports/radio programmes
NEWS REPORTS ON T.V.
TV news. Guardian Newspaper.
TELEVISION NEWS & NEWSPAPER REPORTS
Media
Press.

On TV.
I worked as a technical assistant in a water works laboratory + testing the water supply for various bacterium was part of my job. E Coli was regarded as very serious
THROUGH THE MEDIA
from outbreaks reported on news
On the News years ago.
TV
Experiment with it in A-Level Biology
In school I would imagin
Out break at Anglesey – Small animal zoo
University or programe on TV.
In the press because their has been a number of cases where people have been ill or died because of E-Coli.
The news
BACTERIA.
STOMACH.
VIA THE RADIO/TV
T.V. advertising for antibacterial cleaners
ON THE TV NEWS
on the television
In the news on TV.
Outbreak few years ago.
In the press + on the news
When I was little I was sick!
NEWS/MEDIA
NATIONAL GOVERNING BODIES EG) MLTE
on the news, Mountain leader courses
News
News/ <u>Livestock?</u>
When we had a lesson about it.
ECOLI OUTBREAK ON THE NEWS
News.
ON T.V
At medical school.
-medical awareness

-news
ONE OF MY GROUP WAS ILL WHLIST TRAVELLING IN MOROCCO
MEDIA
News reports – especially incident in S. Wales
TV NEWS.
Only on news
when I had one.
When I got it
NEWS.
News reports
Training on food preparation + collecting water from streams.
News
Bad stomach, in McDonalds' food years ago.
Through illness and outbreaks mentioned on the news.
TV – FOOD POISONING.
News
NEWS – MEDIA
School – Health class.
When I got it
Just heard it
when I got it
BEING ILL.
Media.
IN THE LADIES TOILETS
-T.V advert
-How easy is it to get?
-How harmful will it be?
On poster in gents toilet @ work.
In School and my mum is a docter so she tells me.
Medical Publications
MEDICAL SCHOOL + MARRED TO A FORMER HPA EMPLOYEE
EITHER THROUGH A CONVERSATION WITH MY PARENTS OR AN ADVERT FOR A CLEANING PRODUCT (TV).
E. COLI – AT MEDICAL SCHOOL
O157 – TRAINING AS COMMUNICABLE DISEASE CONTROL SPECIALIST
Serious outbreak in South Wales

T.V. reports.
WORKED FOR PROBIOTIC MANUFACTURER IN TECHNICAL DEPT
Scottish butchers shop identified as a source of E Coli – have seen this on news (TV)
Biology
Years ago in Scotland
-Biology lessons
-News – TV
I have no idea. I have a long term awareness of e. coli.
GCSE Biology
Television.
MEDIA – TV – RADIO.
WHILST WORKING IN THE FOOD INDUSTRY IN THE 1980'S. DID SOME TRAINING OF STAFF AFTER JUMPING JACKS OUTBREAK IN THE USA. ALSO DID SOME TRAINING FOLLOWING WISLAW OUTBREAK IN SCOTLAND.
We got one.
school
School.
College/normal gut bacteria but can cause problems.
PROBABLY, A NEWS ITEM ON A WELSH BUTCHER.
Small child.
NEWS.
probably at school whilst we studied it in science.
Vaguely, in news reports and newspaper.
News
News Papers
TV News
News
TV AND NEW PAPERS.
Newspaper and news reports Some Years ago about an outbreak.
I know that it is a type of bacteria and I have also read about it.
Outbreaks covered on T.V news – a child died as a result of contracting it
CAN'T REMEMBER
In the papers in the context of food poisoning
Local water supply is contaminated
When I was in middle school in the class.

Just be careful every time.
News
NEWS
Couldn't say!
News on TV.
Media Sources
I had stomach bugs in India.
School – Biology
T.V
Med School lecture
Uni Zoology lectures
On TV
TV
on T.V
outbreak on News
VIA THE NEWS/MEDIA.
Medical School
ON TV
News.
News
Friends child infected.
Outbreaks of E. coli in U.S. w/ spinach + various farm raised foods.
ON THE NEWS.
Press.
Work in hospital.
Food Handling course.
On the news.
Media.
Through news reports and through having a general service background
On the news. Reports about food poisoning etc.
AT WORK.
NEWS
News
GP so know about it, + heard about recent outbreak.
on the news – virus I think in a hospital

Working on farms.
From College when studing for my caterering qualification.
Not Sertain
Not Sure.
Do not remember but it was either through the news, documentery or orientation on traveling.
On the television.
During study course in microbiology + biotechnology.
ON TV – health scares
While working on catering – hygeine training.
-Heard about cases in the news last year when young children were infected I think thro infected meat from a packaging factory.
School, news
News esp. Glastonbury
House mate told me
Television
News, Paper.
NEWS REPORT REGARDING FOOD POISONING/SCHOOL TRIPS TO FARMS.
news, media. etc.
NEWS
News
Through TV + Press releases
Degree in food Technology
News reports of outbreaks
Work in a medical centre
news.
On the news, in relation to food poisoning at school.
MEDIA – NEWSPAPERS, RADIO. etc.
TV
ON THE NEW'S AND IN NEWSPAPERS.
SCHOOL.
Through general conversation
At University.
NEWS RADIO AND T.V. NEWSPAPERS.
A Girl in my School got it.
NEWS/PAPERS

School biology classes.
BIOLOGY AT SCHOOL (SECONDARY SCHOOL IN R.O. IRELAND)
Through the media
through various media reports – TV, radio, newspapers etc on past outbreaks.
NEWS
lectures in under grad, Food hygiene at school.
As a student studying Biochemistry
I probably first heard about it at school but became more aware through the news reports when there was an out break.
Undergrad studies.
TELEVISION NEWS REPORTS
Nursery (?)
In the media. ie papers. Internet
T.V. news
Biology a' level.
NEWSPAPER
News.
In school.
NEWS REPORTS ON LOCAL TV.
My mother was taken into hospital as she suffered a heart attack (major one). She was only 56 and was not over weight or a smoker. Blood tests showed she had e coli. My mother is a vegetarian
Through work, media,
News reports & outbreaks in Britain.
on the news
TV + media
+ outbreak at previous place of work
I had one
I got a stomach bug.
Through Media/News Coverage.
MEDIA
TV NEWS
T.V.
TV NEWS
Newspaper reports

Health scare – attack in Scotland – news.
Public health training
NEWS, HEALTH LEAFLETS
T.V News or newspaper.
Medial Practitioner.
Aware of E Coli but not specific types
<u>Biology lesson!</u>
Edwina Curry – eggs.
T/V & MEDIA
TV NEWS/NEWSPAPER
NEWSPAPERS
T.V.
Taught @ School
Television.
Newspaper.
Partner – Hospital Worker
Probably on the news.
High school
Friends & parents
Media – BBC – countrylife.
THROUGH THE MEDIA
When I got one
School
when I got one.
On the news
Don't know – just general knowledge
<u>Contracted E Coli abroad approx 5 yrs ago.</u>
COMMON KNOWLEDGE
Media
NEWS
T V NEWS
Media + Education as a pre-teen/teen
ON THE NEWS
I have heard about E. coli on national TV reports of infected meat

TV NEWS
TELLY
ON TV OR RADIO ANNAUNSMENT ABOUT PLACES TO HAVE A BATH ON THE BEACH.
Scottish disaster on the News.
In the news
IN NEWS PAPERS + TV.
It's a bacteria which I heard about on a disinfectant advert
News coverage.
From being sick and going to the doctors
The news and at university
YES. NOT SURE WHEN OR WHERE FIRST HEARD OF IT.
On the news – people in Scotland were coming down with it years ago.
Through work – infection control training – and news programmes
ON THE TV NEWS.
NEWS COVERAGE
At School
A school subject
NEWSPAPER
TV
MEDIA – OUTBREAK FROM A BUTCHERS SHOP
FOOD HYGIENE COURSES
TV. – NEWS.
Media – news reports about cases
-all the adverts about cleaners etc that kill it.
MEDIA + TRAINING
PRESS + T.V MEDIA
On local news. Residents Home had it.
TV/RADIO REPORTS
ON THE TV NEWS
Daughter contracted this in London
T.V. Radio
On the news (TV + radio) during an outbreak some years ago.
Never heard of
Media coverage re hospital infections + infectious outbreaks due to ?food poisoning

The News, School
SCHOOL & MEDIA.
Outbreak in the Bridgend area of South Wales and the death of one young boy in the Meathys Tydfil area
No idea
MEDIA
At school in biology.
On radio and television and also in newspapers
My parents have mentioned it and my biology teacher has also mentioned it.
On the T.V
on the news
when I got it when I was very little
THROUGH THE MEDIA
News reports
media
PERIODICALS
WORK IN FOOD RETAIL.
I WORK IN FOOD RETAIL INDUSTRY
In the news.
UNIVERSITY MICROBIOLOGY + FOOD HYGINE COURSES
Newspapers/Magazines/TV.
NEWS REPORTS ON TV + RADIO.
Press
Media reports of human infections.
TELEVISION or NEWSPAPERS
DAIRY IN W. LOTHIAN HAD E-COLI
ON TV NEWS
BUTCHER SHOP OUT BREAK IN LANARKSHIRE
MEDIA REPORTS
PRESS
EDUCATION – COLLEGE
Probably Barr the Wishaw Butcher
TV. and news reports on outbreaks
Press COVERAGE OF HUMAN OUTBREAKS I WAS USING COLIOVAC PREVIOUS TO THIS
Through work as a nurse and working on farm

ON TELEVISION NEWS.
NEIGHBOURS GRANDAUGHTER CONTRACTED E.COLI AGED 4
Media.
IN THE MEDIA ABOUT AN E COLI OUTBREAK
I THINK I HAD AN INFECTION ABOUT 10 YEARS AGO I WAS QUESTIONED ABOUT WHAT I HAD EATEN ETC
TV
Television Newspapers
NEWS
MEDIA COVERAGE OF OUTBRAKES
Farming press and the unfortunate butcher who sold infected meat
Through media.
Newspaper
In the news.
Local newspaper. + TV
NEWS, PAPERS
JOURNALS
OUTBREAK IN * BUTCHERS SHOW IN CENTRAL BELT
*ON MEAT SUPPLIED FROM THE SHOP
OR SCOUT TROOP BEING AFFECTED BY USED FARM SHOW SITE (NEW DEER) AS CAMP + PICKING E COLI O157 FROM SHEEPS DROPPINGS CANT RECALL WHICH WAS FIRST
LIVESTOCK TESTING + MONITORING. PIG HEALTH SCHEME.
In the newspapers and Television
News then Student caught it!
first heard when there was an outbreak somewhere near Glasgow about then or more years ago. A butcher was prosecuted for unhygienic practices
NEWS ECOLI OUTBREAKS.
FARMING PRESS
ANGUS COUNCIL ENVIROMENTAL HEALTH OFFICIAL REFERRING TO MY PRIVATE WATER SUPPLY
PRESS REPORTS
ON BBC NEWS + PAPERS P&J
NEWS
Newspapers, TV.
In Local paper re Children who suffered
LOCAL CHILDREN INFECTED WITH ILLNESS FEW YEARS AGO.

MY NEPHEW AT ALFORD HAD IT.
Television
Neighbours grandchildren were affected
National News about other cases.
At School – biology classes
Farming News
PROBABLY ON TV NEWS
THE OUTBREAK OF THE VIRUS FROM THE BUTCHERS SHOP IN THE WEST OF SCOTLAND
the Wishaw outbreak.
MEDIA: TV + PAPERS
IF I LOOSE AND QUAIL I SEND THEM OFF TO INVERNESS TO THE S.A.C. VETERINARY COLLEGE LABORITORY. – SOME OF THE POST MORTEMES COME BACK WITH BIRDS SUFFERING NFROM E.COLI. IT SEEMS TO BE A STANDARD REPORT ON DEAD BIRDS!!?
Through Press + Journal and T.V. News
Press
EITHER USING MY EYES OR EARS YEARS AGO.
NEWSPAPERS + TELEVISION.
NEWS + PRESS
(CHILDREN + SHEEP)!
INFECTED WATER SUPPLY + MEDIA
IN THE PRESS
NEWS ON TV
I USED TO HAVE PIGS. AND HAD TO SELL OFF THE BREEDING HERD BECAUSE OF A STRAIN OF E. COLI
VARIOUS REPORTS RE INDIVIDUALS OR LARGER OUTBREAKS
NEWS, AND NEWSPAPERS
NEWS HEADLINES
NEWS ITEMS
Spread of infection to children, and elderly people
BEEN AWARE OF E. COLI 157 FOR APPROX. 30 YEARS
IN THE PRESS.
THE BUTCHERS SHOP IN PAISLEY.
NEWS ARTICLE – NEWSPAPER + TV

E coli O157 is mentioned in local press.
Knew it was a medical condition for many years, but it is only in recent years, that it has, or appeared to become an increasing problem, with regard to agriculture
New Deer Show pork 2004? incident Press (paper + TV.)
Newspaper reports TV etc
Butchers shop
Children at New Deer Show Park got it
T.V. NEWS.
Press & TV.
On the news.
MEDIA
The shop in Scotland that provided cooked meat for a function + some of the guests died. The butchers was closed it was on the News – in papers.
MY WIFE HAD EN E. coli infection about 10 years ago.
TV PENSIONERS DIED SOUTH OF SCOTLAND
BY READING THE NEWSPAPERS.
Many years ago – in farming press
News reports of children infected.
Television
Newspaper report of incident.
NEWS.
FOOD POISONING SCARES. BUTCHERS SHOP (WALES?) – FARM VISIT – SCHOOL KIDS. BANFSHIRE?
<u>In pigs</u>
Press & Radio – NFU Magazine – Hugh Penningotn always being interviewed after yet another attempt by the Scottish Retail butchers attempting to wipe out pensioners!
Press/TV coverage of outbreaks
BIOLOGY STUDIES AT UNIVERSITY
WHEN THERE WAS FOOD POISONING CAUSED BY A BUTCHERS SHOP IN LANARKSHIRE AND PEOPLE DIED
PRESS/NEWS BULLETINS
News.
IN THE MEDIA
A FEW YEARS AGO – SCOUTS BECAME ILL AT A CAMP IN A FIELD WHERE SHEEP HAD BEEN + THERE PREVIOUSLY BEEN A LOT OF RAIN. ALSO OTHER REPORTS IN THE PRESS.
Newspaper, television news.

A friend of our had it + lived on a farm + died, a very young person
REPORTS IN NEWSPAPER
On the news/in press
MAINLY FROM TV – NEWS, BUTCHERS PASSING ON TO CUSTOMERS FROM THEIR SHOPS.
VETERINARY PUBLICATION
Years ago. a friend's daughter nearly died she still needs dialysis.
NEWS ARTICLES ON OUTBREAKS (SUCH AS "SCOUTS AT NEW DEERE")
ON T.V.
IT HAS BEEN SEVERAL YEARS SINCE I FIRST HEARD OF IT AND CANNOT NOW REMEMBER THE SOURCE – PROBABLY THE MEDIA
Outbreak in Lanarkshire and other outbreaks in Scotland in the 1990's.
Publicity on the Radio.
LECTURE DURING HAND AGM SAC ABERDEEN 1985-87
NEWS/PRESS
BUTCHERS SHOP – STRATHAVEN
AS A RESULT OF PRESS COVERAGE
LANARKSHIRE OUTBREAK FOLLOWED BY PROF HUGH PENNINGTON'S ENQUIRE
NEWS PAPER ITEM
CHILDREN CAMPING IN A GRASS FIELD WHICH HAD BEEN GRAZED BY SHEEP.
SCOTLAND SEEMS TO HAVE A FARILY HIGH RATE OF E. COLI. IT SEEMS, UNFORTUNATELY TO BE IN THE NEWS QUITE PERMANENT. THE MOST APPARENT CASE PROBABLY BEING THAT (?) BARR THE BUTCHER
TV NEWS + NEWSPAPERS
PRESS + COW WITH E coli O157 mastitis.
friend/media.
During university years (20+ years ago)
News on TV.
IN THE PRESS.
TV REPORTS
ON THE NEWS – ON TELEVISION AND IN NEWSPAPER.
SCOUT CAMP, - SEVERAL BOYS WERE INFECTED
NEWSPAPER REPORT.
ALSO WORK AS G/P (so part my job)
Neighbouring Farmers niece got it & whilst visiting
TV – MEDIA
THE TASCC SCHEME

IN PRESS
Through TV. + Newspapers.
PRESS.
Prof Pennington on TV eating scare. at butchers shop a few years ago.
Within farming newspapers; Television
ON TV AND THE PRESS.
IN 1968 REARING YOUNG STOCK (BEEF) I HAD AN OUTBREAK OF SALMONELLA THAT'S WHEN I FOUND OUT ABOUT E. COLI O157 AND OTHER'S
OUTBREAK AT SCOUT CAMP, NEW DEER
NEWS ON T.V AND P+J.
NEWS
Media coverage. A member of our family was involved in an E. Coli O157 scare at a scout camp. He was unaffected, due, we think to having been brought up in a farming environment
Farming press, family members' knowledge.
COLLEGE.
CHILDREN OF FRIENDS WHO WERE INFECTED WITH O157.
MEDIA COVERAGE – RADIO, TELEVISION + NEWSPAPERS
THE MEDIA
Media
From vets +. newspapers _ newssheets:
NEWSPAPERS/TV./GOSSIP
Newspaper-
Then unfortunately family member had the illness + ran wite him back + forte to Hospital.
Became aware of it quite some time ago – reinforced by knowing of several people becoming infected. Press coverage of family + group outbreaks. eg major outbreak in West of Scotland, Scout camp at New Deer and individual cases of children on farms etc.
T.V.
THROUGH THE MEDIA: TELEVISION
CAME TO PROMINENCE IN LOCAL NEWS WHEN SOME CHILDREN CAUGHT IT

AFTER CAMPING IN A FIELD AFTER HEAVY RAIN
NATIONAL PRESS.
TELEVISION COVERAGE AND DISCUSSIONS OF OUT BREAKS IN UK
PRESS COVERAGE. INCLUDING FARMING.
OUTBREAK AT LANARKSHIRE
MEDIA. FRIENDS WHO HAVE HAD E COLI OR EXPERIANCE OF E-COLI AMONG FAMILY MEMBERS.
My son contracted E Coli O157 when he was 3 years old.
TV, newspaper
Media info
Basic food hygiene course years ago
On the news about people becoming ill through food contamination
From Television information
Also a neighbours child caught E. coli O157. last year. She is well now. Thank goodness. Probably because she had already developed some natural immunity. The family live in one of our out farm houses. There is sheep all round.
Drinking Water tests
MEDIA
My daughter was diagnosed with it in about 1987
IN THE PRESS.
TELEVISION AND PRESS REPORTS.
When that stupid and ignorant Butcher and Caterer handeled raw meat products with Cooked meats and killed those old-age pensioners in Lanarkshire, also a student from Rowett did a survey and dung test on our farm and explained how <u>easily killed E. coli O157</u> was by <u>simply cooking the meat and not eating it raw!</u>
Press coverage of outbreak several years ago and more information through N.F.U.S
I haven't yet.
TV NEWS + FARMING PRESS
Through media, I think a child got kidney damage.
BBC News report of the food poisoning from butcher whop in whishal.
ON THE T.V NEWS
IN NEWSPAPERS
NEWS PAPERS
T.V. NEWS.
AS A STUDENT IN ABERDEEN
NEWS

General Media Coverage and through farming press.
The food poisoning outbreak at Wishaw
NEWSPAPERS + TV
Daughter of an acquaintance had it many years ago.
TV + PRESS
MEDIA
I first heard of it on the news but I wasn't fully aware of what it was. I was then unfortunate enough to catch it in July 2007 and that is when I fully began to know about it.
ON TELEVISION AND RADIO NEWS
The media made a song + dance about various outbreaks.
ON NEWS MANY YEARS AGO.
MEDIA
NEWSPAPER OUTBREAKS
Television news
Newspaper
READ IN NEWS PAPER
On television
20 year. Ago child got it in neighbourhood father said it was specific to pigs + blamed me for contaminating his water supply which is not on my land
NEWSPAPER
FROM FRIENDS – AT SCHOOL WHERE A PUPIL IN MY CLASS HAD E. COLI IN 1996.
WHEN THERE WAS AN OUTBREAK IN WISHAW AND IT WAS HEADLINE NEWS
TV news
keeping young calves – vet information
Outbreak in Scotland few years ago
Various articles in Press/news etc
PRESS REPORTS OF OUTBREAKS OF INFECTION TO HUMANS
PROF. HUGH PENNINGTON WHEN IT WAS FIRST MENTIONED 8-10 YEARS AGO!
IN THE MEDIA AND LOCAL OUTBREAK.
TV Papers
IN THE PRESS + MEDIA.
TELEVISION AND NEWSPAPER REPORTS OF OUTBREAKS
PRESS + NEWS
1- ON NEWS
2 – WHEN MY DAUGHTER CONTRACTED THE ILLNESS.
PEOPLE IN THE NEWS(PAPER) HAVING KIDNEY FAILURE FOLLOWING INGESTION

OF E. coli O157
Mostly by press coverage.
News reports on TV.
The news on T.V.
Living on a livestock farm with grandchildren near by.
VARIOUS NEWS REPORTS WHERE PEOPLE HAVE BECOME SERIOUSLY ILL OR DIED AS A RESULT
NEWS
AS DAIRY FARMER.
GREW UP ON A FARM & AM BSc AGRIC, SO SOMETHING HAVE ALWAYS BEEN AWARE OF.
MEDIA (Radio/TV followed up by Newspaper).
New Deer show with the scouts.
In the press.
FROM COLLEGE LECTURES
I suppose it was about 20 YRS ago that I began to appreciate that this particular strain of E. Coli was dangerous. (I am an ex G.P.)
National Press
Reading newspapers and watching TV.
FROM PRESS STORIES. GOVERNMENT LITERATURE.
Through. MEDIA and FARMING PRESS
Was admitted to A.R.I with suspected appendicitas – but was diagnosed with E COL O157 instead. (This was about 10-11 years ago)
When Peter Kenyon's child got it
News.
When children became ill after playing in a field where sheep had been grazing.
Media – with food poisoning – especially in. Wishaw.
My Grandson was very ill with E. Coli infection about six years ago.
News reports on TV
Neighbours grandchildren affected.
From eating meat products
SON DIAGNOSED WITH IT 1995, aged 2
Heath scare outbreaks: Cheese – Aberdeenshire
Press articles more recent years about odd outbreaks but been aware of it through

college study prior to this anyway
MEDIA
News item on TV when there was an outbreak which killed around 20 people in south west Scotland
News (TV + Radio + Media) During outbreak.
PRESS
PRESS
Press + Television.
<u>NEWSPAPER</u>
PROF. PENNINGTON AND TV COVERAGE OF LOCAL INCIDENTS.
Through the media and press coverage and death of a friends child of EColi O157.
WHEN A CHILD BECAME ILL IN A NEARBY SCHOOL
Farming magazines, general media coverage
In the Press + Journal.
IN THE PRESS
Through the media: UK outbreaks, Africa epidemics and Scouts no longer allowed out scouting!! + Farming press + veterinary news forum.
PRESS COVERAGE
TV
NEWSPAPER REPORTS
in press & journal
NATIONAL & FARMING PRESS.
PROFESSOR PENNINGTON TV NEWS TIME OR PRESS AND JOURNAL
THROUGH THE PRESS
News Paper reports,
NEWSPAPER REPORTS OF CHILDREN AFFECTED AFTER CAMPING IN FIELD INFECTED BY LIVESTOCK
ON THE NEWS
Through Media
TV. PRESS
NEWS
We have heard of E. Coli O157 as part of the farming scene. Various people including relatives + friends have suffered.
ON THE NEWS
N.F.U + T.V. NEWS PROGS.
Press – read about outbreaks especially Lanark. Had dung samples of our cows taken for research at Aberdeen

BUTCHER IN "HAMILTON". 2-0 DIED
Through water testing on farm.
News report on T.V. + Newspapers
THROUGH MEDIA
ANIMAL CROSS CONTINATION
TELEVISION. REPORTS.
Through the media
Outbreaks on News, Wishaw etc
On the news/in the media
Infection introduced during BSE nonsense with imported Argentinian beef
DON'T REMEMBER – QUITE A LONG TIME AGO
Scare stories in Media.
OUTBREAK 4-5 YEARS AGO THAT KILLED SOME PEOPLE. PROF. PENNINGTON WAS FIRST PUBLICISED AT THIS POINT. SINCE THEN I RISK MY LIFE CLIPPING CATTLE TO 'ERADICATE' THIS PROBLEM
Newspaper, Vet
FARMING PRESS, SCIENTIFIC PUBLICATIONS, TELEVISION
A friends son contacted it.
On T.V. Reports.
FROM HEADLINES/NEWSPAPER ARTICLES RE OUBREAKS IN WISHAW + CAMPS.
Risks to young children. My own children aged 2 to 7 years and their friends visiting the farm.
T.V.
ON NEWS
NEWS REPORT REGARDING WISHAW BUTCHER
Various media reports.
TV News
AGRICULTURAL PUBLICATIONS/GUIDELINE INFO SHEETS AND MEDIA REPORTS.
ON TV + NEWSPAPER
Read about it in papers, + saw reports on TV.
On the news → Hugh Pennington.
Bad practices in food preparations
News program
NEWS
ON TELEVISION OR NEWSPAPER AFTER AN OUTBREAK OR SOMEONE CONTRACTING IT.
A friend read an article about it in a magazine

PRESS AFTER VARIOUS OUTBREAKS ALSO EXPERIENCED OUTBREAK WHILE WORKING OFFSHORE
Media.
MEDIA
TV NEWS ARTICLE.
UNSURE
Television
MEDIA
Press + TV.
own knowledge (science graduate)
Regular checks on private water supply.
NEWS
NEWSPAPERS
MORE ASSOCIATED WITH HOSPITALS & RESTARAUNTS OR PUBLIC PLACES OF LOW HYGENE.
NEWS PROGRAMME
News. Newspapers. Word of mouth. Daughter-in-Law. (nurse)
University microbiology lectures
The fist time I heard in school about it. Then during studies. Afterwards in my work with wash water treatments.
People getting sick from it in USA
From News on T.V + Radio AND from people I know who have had it.
MY SON HAD E-COLI WHEN HE WAS 3
Through the news/media.
News articles.
News.
When I was a child, I heard about the "flesh eating virus", which I believe is E Coli in its most horrible form?
On the news. – food poisoning.
ON NEWS ON T.V.
NEWSPAPER AND TELEVISION REPORTS
THROUGH THE MEDIA – COVERAGE OF OUTBREAKS
In the media
On the news/newspapers.
In the media
T.V.
FOOD HYGIENE COURSE

MY SON HAD IT 8 yrs ago.
When I was doing the hygein course.
Heard about it in the news.
Know it is important to wash your hands
Can make you ill
In the news – out Break in primary school pupils in Banff./Buchan area from eating locally made goats? Cheese. Some children quite seriously ill.
BBC NEWS
Years ago.
ON TV
I USED TO WORK IN DRINKING WATER QUALITY IN ASIA
ON TV NEWS
NEWS – RADIO.T.V. (+ PAPERS)
On the news
Outbreak in the US from contaminated spinach
ON THE NEWS
In the Media
While I was training as a nurse.
T.V. NEWS
T.V.
My friends children contracted it.
THROUGH MEDIA RELATING TO ECOLI OUTBREAKS.
HEARD ABOUT IT AT SCHOOL
On news and farm visits + Dr's.
BBC TV
RADIO TV. NEWS. HEALTH PROGRAM.
-Medical school
-and College (Biology Course) before that
University lectures – (brief mention).
MEDIA REPORTS OF INFECTIONS – USUALLY LARGE SCALE.
NEWSPAPERS, TV, HOSPITAL
I study Zoology so have learnt about it on my course
TV. & PAPERS ETC
TV. Hospital
Through a range of media sources radio, newspapers.
TV news

Press article
I am a biologist.
OUTBREAKS REPORTED IN NEWS
ON TV, IN NEWSPAPER.
MEDIA SOURCES
Newspaper articles after outbreaks have occurred – primary school pupils on picnic in field – Mullaw area?
Through being a nurse
NUMEROUS NEWS ITEMS ON TV OVER LAST 5 YEARS, e.g. SEVERAL PEOPLE DIED (IN GLASGOW I THINK?).
university
Television news.
Very familiar with term through news items + farmer son-in-law
Always been aware of it.
Heard about it on tv
My brother took it 8 years ago.
Study at university
Press
Work
German news approx 10-15 year ago
Radio.
THROUGH STORIES ON THE NEWS
ON THE NEWS
on news
During my education to become a nurse
REPORTS on tv of out breaks through butcher meat DOWN south
MEDIA-
Various outbreaks in the community.
News, movies – basically Media
PRESS ARTICLES
NEWS
NEWS
Through work. + outbreak a few years ago related to butchers – can't remember name of place.
MEDIA
Through the media and through education at school. All very vague.

TV
-DID MICROBIOLOGY AT UNIVERSITY.
-WORK IN MICROBIOLOGY LAB AT ARI 8HRS PER WEEK.
TV
Press
Through Schools.
Jack in the Box fast food scare in Tucsoni (?) AE in the 80's
OUTBREAKS AT BUTCHERS SHOPS IN WEST OF SCOTLAND
Nurse – been aware for a long time
I AM AWARE of the existence of e-coli bacteria from outbreaks in the U.S. which were generally attributed to certain restaurants receiving contaminated meat.
NEWS + NEWSPAPERS
From Media/Colleague
Because I live on the farm we are very aware of the problem.
Heard on the news + Newspaper
Television Newspaper
TELEVISION PROGRAMME
News items in press or on TV.
Newspaper and TV reports
CANNOT REMEMBER
ON THE RADIO
Radio 4
News & Newspapers
Know about it for a long time – don't really know.
Newspaper + TV reports
News.
MEDIA
Cant remember when I first heard about it, first knew it exists
My son's best friend was hospitalised with it as a student some 4/5 years ago. it was traced to a bag of washed organic lettuce
In the news on TV. In the newspapers.
PRESS REPORTS/RADIO/TV.
News
CHILDREN BEING AFFECTED ON VISITS TO FARMS/ZOOS/PARKS (WHERE ANIMAL CORNERS IN SITU)
On the news

Do not recall how I first heard of it.
RESEARCH IN TO IDENTIFYING E. COLI O157 BY ANALYSING THE ACTIVE GAS GIVEN OFF BY THEIR BACTERIA.
On TV
In school (high school – USA)
Via television
FROM A FRIEND.
T.V. News
News
-School based circulars.
Via the news (TV) plus newspaper
News Reports about various outbreaks originating with food outlets (ie butchers)
T.V. NEWS – hospitals; deaths from contaminated food sources.
From previous outbreaks on the news coverage.
Media – Hospitals.
On the news – butcher in E. Kilbride (?) story
THROUGH MEDIA REPORTS
NEWSPAPERS
TELEVISION
News items (various) over many years
FROM TIME TO TIME ON TELEVISION + NEWSPAPERS
On a news report TV/newspapers.
My mum told me about stomach bug
THROUGH NATIONAL MEDIA
Through the media.
Through home economics at school & the news
College Biology degree
PRESS.
NEWS RE BUTCHER IN WISHAW
NEWS. TV + NEWSPAPER
MEDIA REPORTS
I USED TO WORK IN THE INFECTION UNIT AT ABERDEEN ROYAL INFIRMARY AND OCCASIONALLY HAD PATIENTS SUFFERING WITH E. COLI O157.
work/hospital
In the press
News, papers etc

On the news in South Africa.
TV + Radio
Have heard of a colleagues daughter having it in past.
ON T.V. NEWS + NEWSPAPERS,
NEWS.
TV – NEWS
THE NEWS
THROUGH NEWS/MEDIA
THROUGH MEDIA.
INFECTED MEAT IN BUTCHERS IN LANARKSHIRE ON RADIO 4.
ON REGIONAL NEWS (T.V) REF. FOOD POISONING FROM BUTCHER SHOP IN WISHAW.
NEWS REPORTS
SCANDAL ON THE NEWS.
THROUGH WORK
Papers + News
NEWS
T.V. & NEWS ARTICLES.
THE BIG OUTBREAK IN LANARKSHIRE AT A BUTCHERS SHOP
ON NEWSREELS (TV) – PRESS
I study it at work, (Medical Microbiology)
Parents
TV shows
REGIONAL NEWS
GLASGOW BUTCHER CROSS CONTAMINATION OF MEAT
Through the media
<u>Not</u> concerned. But aware that this can cause Renal failure, mostly in children.
TV – News Broadcast
News on TV.
It's a bacteria.
News reports
News, papers
T.V.
SCHOOL.
TV News
ON NEWS.

***If you are concerned about E. coli O157 please explain what concerns you

Serious illness
don't really want to be ill
That it is a harmful bacteria
Poor quality of the water we drink
WORK/STUDY IN WATER INDUSTRY – AWARE OF RISK OF INFECTION. NOT SPECIFICALLY CONCERNED ABOUT E. COLI, MORE GENERAL STOMACH BUGS
Catching the bug & getting ill. ie. Stomach bug & being hospitalised.
How easy it is to get
Mild concern that myself or my family might catch it through poor standards of cleanliness
DANGER OF ILLNESS, HOSPITALISATION
It will make me poorly.
To livestock rather than myself.
IT DOES NOT KEEP ME AWAKE AT NIGHT, BUT IT DOES ENCOURAGE ME TO WASH MY HANDS.
HOW IT IS CONTRACTED + HOW IT CAN BE PREVENTED
Infection of high mountain streams leading to loss of drinking water in outdoors
Its mentioned a lot negatively, plus can cause some unpleasant affects to the body.
More people seem to be contracting it.
POSSIBLY CATCHING IT IF I THINK ABOUT IT
THE SPREAD OF THE INFECTION FROM ONE SOURCE.
Wary on eating out. Brought own food. food preparation.
Staff in super markets. – hygiene
WE HAVE YOUNG CHILDREN WHO MAY NOT BE SUFFICIENTLY CAREFUL ABOUT PERSONAL HYGIENE WHEN OUT + ABOUT IN THE COUNTRYSIDE
We could become more likely to have problems finding a way to combat E coli 157 as it becomes resistant to drugs
Potential risk to people at work + home
Catching it
Spread of Virus.
Concerned because it seems to cause serious illness in some people.
The growing number of bugs are alarming these days
How it can effect me & family.
feeling sick

not good
It can be avoided
It's not very nice, and if you get seriously ill from one it could be, well, serious!
I am more concerned for my children regards to E. coli.
mass of illness can cause a big trouble
Spreading
Digestion, limitation on food
Eating
Buying food that is contaminated/not properly prepared.
Concerned about it entering our food chain, and contaminating food.
hygiene in public places/restaurants/schools etc.
How to avoid getting them + how to boost your immunity to deal with them + how best to get rid if you get them
Concerned that some food processing is done on the cheap and E Coli may become more common.
That it can cause death.
Cleanliness + Hygiene in restaurants, hotels, cafes
THE RISK OF BECOMING SERIOUSLY ILL AND INFECTING OTHERS.
DANGEROUS (?)
How its contracted
If I come in contact with E. Coli I will become ill.
Personal infection.
Concerned about rules concerning looking after food.
Eating in unsafe environments – Pubs
It is dangerous and not very nice if you contract. My immune system is weaker than that of Adults and so im more at risk
<u>CAN</u> BE VERY DEBILITATING.
As far as I know you can't really get rid off them by taking normal tablets or other medicaments and they can be quite harmful.
THIRD PARTY CLEANLINESS
DO not WANT it
Food poisoning + Sequelae
You can be very ill + it is particularly bad for children + older people.
contracting disease as an older person
A relative of mine has been ill with it, and suffered some damage to organs.
The fact that some people can have an adverse reaction to it.
SEEMS TO BE NASTY.

Don't know where it is present – food preparation etc – only know when you have in or outbreak of it.
DON'T WANT TO HAVE IT.
CONTACTING AN ILLNESS W/OUT KNOWING HOW OR WHY
It can be present to infect because of conditions of preparation of food over which you have no control.
DANGER OF FOOD POISONING
CATCHING IT, ILLNESS
Yes. Especially When It comes from a Source Which Should be Safe Ie School Cateens!
STAMP IT OUT.
Don't like being ill!
Ease of infecting others work with small children, infection spreads easily
How easy it is to catch
FOOD CHAIN
FOOD CHAIN
can kill
Threat to personal and family health
IT IS A BUG YOU CAN CATCH WITHOUT KNOWING WHERE IT HAS COME FROM + YOU MAY NOT KNOW YOU HAVE IT.
How you can catch it
<u>Health.</u>
Possibility of poisoning from deli's etc.
It makes people ill + they can die.
We might contract it
LACK OF UNDERSTANDING.
Lack of knowledge + lack of public awareness
IT SEEMS TO BE MORE CURRENT NOWADAYS
Health + Safety in food outlets + hospitals
IN CASE IT BECOMES MORE COMMON AND IS NOT EASY TO CURE
WORRIED ABOUT BEING ILL and the complications of the illness.
The danger of food contamination
KIDNEY FAILURE
Risk of inadvertent exposure and result to health.
Being debilitated for a while
Haemolytic uraemic syndrome
Risk to public health

THREAT TO HEALTH OF PARENTS who are elderly. Threat to health of family friends and Students
DEATHS – ESPECIALLY CHILDREN
N/A
IT CAN KILL ME
IT CAN HARM ME
Seemingly increasing outbreaks apparently due to poor health/hygiene standards
TRY TO MAINTAIN HEALTHY EATING SO KNOWING ABOUT CROSS CONTAMINATION IS IMPORTANT
ANYTHING THAT AFFECTS OUR HEALTH & THE CATTLE WE EAT SHOULD BE OF CONCERN TO US ALL
CONTAMINATED PRODUCTS.
HYGIEN STANDARDS AND MY INTOLLERANCE TO NEW STRAINS OF TUMMY BUGS
The control of this.
The fact that it makes you ill.
Contaminated water supplies from low standards in animal husbandry
butchery
Main concern is for my young children (less resistance/serious consequences)
LIKE SO MANY OTHER BUGS, IT CAN BE PICKED UP FROM MANY SOURCES
As a commercial food establishment I obviously need to be very aware of all potential hazards.
VIRUS SO NEED TO KNOW MORE.
How easily it spreads and the lack of knowledge of how important personal hygiene is to stop it spreading
Food Contamination.
Just as far as a food issue. I wouldn't like to become ill.
being sick.
Everything.
Incase I get it and then there will be no one to look after the farm
Health risks including long term implications
LACK OF GENERAL KNOWLEDGE OF BUG
A LOT OF IT ABOUT!
more on the increase
HARMFUL EFFECTS
I DONT WANT IT IN MY SYSTEM
Easy to come across

fairly easily spread.
That I may get it
EVERYTHING.
Adverse effect to health
YOU CAN DIE OF IT
PEOPLE, MOSTLY YOUNG & OLD, CAN DIE OF IT.
Feeling Very unwell
ILLNESS
IT'S SPREADS BY GERMS AND UNIGENIC. PRACTICES.
Because it might effect me or my family
Threat to health
I don't want to get ill.
I wouldn't want to catch it. The symptoms of E. coli are not very nice.
I DONT WANT IT!
The possibility of contracting it from food not properly cooked in a restaurant.
Contracting it through infected food
That it can be caught through food which we eat unconsciously every day.
spread of E. Coli from bad practice hygiene in farming, slaughter houses + butchers.
Lack of hygiene in Public eating Places
Eating products pre prepared that contain E. coli. I stay away from meat products.
THAT OUTBREAKS SEEM TO STILL OCCUR REGULARLY.
Protecting children ie ensuring they wash hands etc.
no
Harmful to me
Not knowing much about it!
Don't know if an epidemic could occur at any time.
Affects health and ultimately potentially kill you.
Assume it leads to food poisoning.
I do not like being ill
Any treatment may become resilient to it. How fast it could spread.
I don't want to get it.
levels of hygiene in food preparation in Developing Countries.
Cross contamination between Raw food and cooked
I am concerned that when I buy pre-cooked meat from a butchers that they

have seperated it from raw meat.
CAN SPREAD.
THINK IT CAN @ EXTREME KILL.
FOOD POISONING, CAUSING GI PROBLEMS
Falling ill and taking precautions to avoid catching E-coli
Food Poisoning.
Need to know more about it
If I am at risk.
The possibility of catching it.
How easy it is to catch.
I DONT FULLY UNDERSTAND ALL ABOUT E COLI AND ITS VARIENTS
CONTROL OF PRODUCTS CARRYING E. COLI.
HOSPITALS/POOR FOOD HYGINE – ONLY A SMALL AMOUNT.
getting sick and dieing.
I THINK IT'S THE ONE THAT CAUSE HAEMOLYTIC URAEMIC SYNDROME WHICH IS SAW A MINI OUTBREAK OF IN KIDS (20 YRS AGO) + SO CAN BE NASTY WITH LONG LASTING DAMAGE LATER KNOW OUTBREAKS TRACED TO FARM ANIMALS + CONTAMINATED MEAT
RELATIVELY LOW INFECTIVE DOSE. EASY CROSS-CONTAMINATION POSSIBILITIES CAN CAUSE SERIOUS & PROLONGED MORBIDITY SUCH AS RENAL FAILIURE
CAN CAUSE MORTALITY IN SUSCEPTIBLE INDIVIDUALS
People dying from it
It is very unpleasant to contract, could be fatal to some vulnerable people, and is easily spread.
I don't really know what it is – but it sounds as if it is harmful and of what to do to avoid it.
LACK OF UNDERSTANDING AMONGST FOOD SERVICE STAFF
Poor hygiene → infections
Is pre-prepared food safe to eat
Could be cancer or serious.
how quickly the bacterium can spread and the effects it does.
Eating infected meat – children's school dinners – would like to know more about what my children eat in school.
Bacteria getting into water supply and causing sickness
Local water supply contaminated – so I'm imune – no?
BAD FOR YOU
Can affect food supply, because of impact on farming.

Concerned with contracting e coli from ill prepare food in dodgy restaurants
Well, I wasn't until someone handed me this questionnaire, but now I'm thinking, blimey am I going to catch it when I walk up Snowdon?!
Obviously being infected.
That I might catch it. That I might get it if in hospital for something else.
Yes, if you take you're children to the pool, waterborne. infection.
The fact that basic personal hygiene seems to be low on the teaching scale. Yet this can help with alot of bugs + help the public health.
POSSIBILITY OF SUFFERING/CONTRACTING E. coli O157 from animals.
I MIGHT CATCH IT AND I CAN DIE
Concerned about contracting E. coli
Spread & lack of knowledge
NOT EXACTLY SURE.
BUT, KNOW IT SEEMS TO MAKE YOU VERY ILL.
Being unwell.
My ignorance, as this form is already making me aware of.
HOW I CAN CATCH IT. WHAT WILL HAPPEN IF I DO.
Something to be aware of when in the country or in contact with livestock.
Getting Ill.
Cleanliness in butchers/food preparation
It could AFFECT my children
Having it in water supply.
Food health & hygiene.
hearing about it on news, very alarming, causes mind to boggle
eating out – cleanliness.
How you catch it + the symptoms
People getting ill
I don't like getting ill, because it means you can't do quite as much as usual.
People being ill or me being ill.
Food poisoning
ANYTHING HARMFUL TO HUMANS IS A CONCERN
WAYS TO AVOID GETTING IT
Tummy upset – vomiting
Hate being ill so anything related to any kind of hygiene, I'm bothered about
Any health risks are concerning
Catching it.

Personal health
How it spreads.
Being uncomfortable & ill & diarrhoea
because its a nasty bug
getting infected and being ill/dying.
Spread of diseases that it might be easy to catch
I don't really think about it.
Becoming ill through eating contaminated food, especially when travelling abroad
Dying or dying of family member/close friend.
ILLNESS DURING GROUP LEADERSHIP/CAMPING/ADVENTUROUS TRAINING ACTIVITIES.
Catching it from food
EXPOSURE UNKNOWN
ITS TOO WIDE SPREAD. HOSPITALS SEEM TO HAVE PROBLEMS KEEPING WARDS FREE OF IT. SHOPKEEPERS SELLING/SUPPLYING MEAT DO NOT SEEM TO REALISE ITS DANGERS
Dont want to catch it. I'd like to know HOW to prevent it and how it is spread
Possible death.
Concerned enough to enforce hand washing + food hygiene in family.
The hygiene of restaurants, café's (and abbatoirs where animals are slaughtered and go after onto the food chain)
POOR HYGENE AMONGST THE PUBLIC.
I know that if not treated quickly it can be fatal.
harmful
because you can get Lots of nasty things
UNDERSTANDING CAUSE AND PREVENTION
Processed foods + storage
THE AMOUNT THAT I HERE ABOUT NOW.
THIS RISK OF INFECTION + REINFECTION VIA HOSPITALS
That I could contact E. coli O157 or visitors to the farm could contact E. coli O157.
The risk to my self, my pets + children from walking in my grazing field.
BECAUSE IT'S MORE VIRULENT THAN ECOLI
IN COWS CAUSES DROP IN MILK; ILLNESS
One of my BROTHER in LAW'S WHO Has A new KIDNEY CONTRACTED E COLI O157 LAST YEAR + was Hospitised for 1 week
It does concern me that people (some people?) can experience health problems

after coming into contact with farm animals
IT IMPACTS ON THE FARMING INDUSTRY. ARE THERE STATISTICS TO SHOW A COMPARISON OF SERIOUS OUTBREAKS BETWEEN THE TWO GROUPS
Good Handwashing technique + food hygiene shall Prevent and reduces concerns
Working among livestock well aware of the danger
THE MANY SIDE EFFECTS REQUIRING SPECIALIST TREATMENT
THE IMPACT OF E COLI ON FARMING INDUSTRY. POTENTIAL FOR SOMEONE ON MY FARM TO CATCH E.COLI WHY SCOTLAND IS SO BAD OF E COLI INFECTION.
I WAS VERY SICK WHEN I HAD IT THOUGH IT CLEARED UP WITHIN 3 OR 4 DAYS
LIVING AND WORKING IN A HIGH RISK ENVIROMENT GREAT CARE IS TAKEN CONCERNING HIGENE
It suddenly seems to appear where there has been no evidence of it in the past.
It can kill people.
Contaminated Water Suply
FOR MY GRANDCHILDREN
BEING OVER 60 IS CAN BE MORE DANGEROUS IN OLDER PEOPLE ALSO SAME FOR CHILDEN
Children can get E coli from sheep and animal droppings if playing in fields
Think I have natural immunity??
as how we really get it
NO SOURCE, YET NOT KNOWN.
CONCERNED THAT MY FAMILY GETS IT.
Concerned of any virus at my age.
that my young child gets it.
AS A "PART TIME" FARMER I THINK IT IS DIFFICULT TO DISTANCE MYSELF FROM SOME CAUSES, HOWEVER CLEAN I TRY TO BE
Concerned that anyone a farm may catch the bug. We have a lot of visitors.
AS I HAVE LIVED ON A FARM FOR 55 YEARS IT DOES NOT CONCERN ME PERSONALLY – I THINK I MUST HAVE BUILT UP A RESISTANT.
The after effects (long term) on the body organs.
Risk of infection & visitors to the farm
IMPACT ON MY BUSINESS

HEALTH ISSUES & WATER SUPPLY CONTAMINATION
HOW I COULD CATCH IT
EFFECTIVE TREATMENTS
Its level of contagus and its severity.
WHEN VULNERABLE PEOPLE GET INFECTED THE EFFECTS ARE SERIOUS.
AS A SUPPLIER OF POTABLE WATER
MAY DIE.
Be careful to wash hands.
Dont drink untreated water
Main concern would be possible infection, and where outbreak occurs in population, the effect it has on peoples perception of the food, we farmers produce
FAMILY HEALTH.
Probably exposed to it in day to day farm life.
How dangerous is it? How easy is it caught? How easy it is spread. Is there an easy cure.?
There is a chance of being infected
Lack of knowledge about O157. and knowing how dangerous it can be.
The media scares me of how they portray it!
Possible infection to children visiting farm.
POSSIBLE RESTRICTIONS ON LIVESTOCK.
HEALTH RISKS.
On the business side, the concern is that sheep meat becomes less desirable due to some notion thatt ALL food is tainted. On a personal side, that
Impact on longterm health, particularly Kidney damage.
TRANSMISSION TO MEMBERS OF PUBLIC WITH LITTLE IMUNITY.
A LITTLE BIT CONCERNED THAT IT COULD AFFECT MYSELF OR ANYONE I KNOW
NOT CONCERNED BUT AWARE OF THE DANGERS
My own + family health plus the good public.
working on the farm + breeding the bug.
LACK OF DETAILED KNOWLEDGE
Potentially lethal or disabling disease (eg kidney failure) particularly if young or elderly
POTENTIAL MEDICAL IMPLICATIONS
See prior-
But not overly concerned
POSSIBLE FATAL RESULTS IN CERTAIN CASES

I LIVE AND WORK IN AN ENVIRONMENT WHERE THERE ARE CATTLE
A BUG THAT CAN DEATH
GRANDCHILDREN MAY BECOME INFECTED WHEN VISITING THE FARM
WE ARE ABOUT TO OPEN A FARM SHOP. E. COLI IS A SERIOUS WORRY TO ALL IN THE CATERING INDUSTRY.
TRY TO AVOID
Grandchildren visiting the farm.
Its effect on young children + the elderly.
CAN BE DEADLY
RENAL FAILURE
Have 3 Children, obvious worry about risk them picking it up.
Ever present risk, esp. from spring water & handling manure
The fact it spreads.
How to avoid it
TOWN PEOPLE IN THE COUNTRYSIDE ARE NOT WARNED ENOUGH ABOUT E. COLI. CHILDREN AT SCHOOL SHOULD BE AWARE
THE AFFECTS IT HAS ON YOUNG CHILDREN
IT SEEMS FAIRLY UNPREDICTABLE DURING OUTBREAKS, AND ITS SYMPTOMS MARK/MIMIC LOTS OF OTHER THINGS. IT LURKS IN THE BODY FOR QUITE A LONG TIME.
THE POSSIBLE EFFECTS ON THE LONG TERM HEALTH OF A CHILD OR BABY WHO MAY BECOME INFECTED
GETTING ILL.
THE IMPACT OF ILLNESS
WE ARE FOOD PRODUCERS THEREFORE ANY ILLNESS WHICH IS LINKED TO OUR LIVING IS OF GREAT CONCERN ESPECIALLY ONE WHICH HAS SUCH SERIOUS CONSEQUENCES.
The ease which young children – especially the very young – could pick up this in any farm house where working people are bringing inside mucky boots, jeans etc. I think particularly of crawling babies + toddlers.
HEALTH RISKS IN COUNTRYSIDE ESPECIALLY NOW WE HAVE 'RIGHT TO ROAM'. "VISITORS" TO COUNTRYSIDE NOT AWARE OF RISKS. OR WHAT THEY SHOULD/OR SHOULD NOT DO.
WORKING AMONG LIVESTOCK CATCHING IT. EATING MEAT WHERE RAW + COOKED POORLY SEPARATED.
When my son had this illness he was very ill. His kidneys suffered and he almost needed dialysis. Until he fell ill we had never heard about it.
Long term effect on body. Passing onto other people.
Not so much for ourselves on the farm as we probably have developed natural immunity. The problem and concern is people from visiting from outside

farming eg Towns.
Water supplies for Visitors/young/ill
Presence of my small grandchildren around my cattle fields and barns when they visit. Hand washing is taken very seriously.
LONG TERM EFFECTS.
What concerns me as a livestock producer most is the fact that we cant detect by looking at a beast whether it has O157 or not, and yet we are expected by the F.S.A.and others to endanger our lives belly clipping etc for <u>purely cosmetic reasons</u> as ther must be <u>trillions of the Ecoli bugs</u> still on the hide after we have clipped and infact we make it worse by clipping as the beasts get worked up and and start skittering and covering themselves with shite. No one at F.S.A or HSE gives a dam.
Suppling cattle to the meat trade keeping cattle clean to reduce E. coli O157 is important
How to find out what the cause is.
ACCESS TO COUNTRYSIDE. SHEEP DROPPINGS GET IN CAMPSITES FOR EXAMPLE
Concerned about the children picking it up and the damage it may have to our health if a certain strain is contracted.
Being infected unwittingly by food either at home or when eating out.
IT CAN CAUSE ILL HEALTH + DEATH
HOW EASILY IT IS CONTRACTED
I'm a little concerned about how and where you can contract it from.
HEALTH PROBLEMS
Seriousness of illness when contracted.
Private water supplies becoming poluted
THE FACT THAT I MAY CARRY E. COLI ON MY HANDS OR CLOTHES WHEN I'VE BEEN WORKING WITH LIVESTOCK AS I DON'T KNOW IF MY STOCK CARRY THE INFECTION. AS FAECES ARE OFTEN ON MY CLOTHES I DO TRY TO WASH MY HANDS AND USE A NAIL BRUSH
Lack of Information about it.
My concerns are for children on the farm
TO AVOID CONTAMINATION OF FARM WELL
TO AVOID UNDERCOOKED FOOD
TO ENCOURAGE PERSONAL HYGEINE OF CHILDREN LIVING ON THE FARM
EFFECT ON AGRICULTURE OF OUTBREAKS
BECAUSE IT IS VERY SERIOUS FOR YOUNG CHILDREN + ELDERLY PEOPLE
EFFECTS ON FOOD CHAIN + GENERAL HEALTH OF FAMILY + VISITORS ON OUR FARM.
Just how the disease is picked up, mostly by children, and why is it so difficult to

isolate source of infection
THE SERIOUS NATURE OF E. COLI O157 IS CONCERNING BECAUSE OF ITS RAPID + DANDEROUS APPEARANCE FROM WHAT OFTEN SEEMS RATHER UNLIKELY SOURCES EG. WASHED VEGETABLES.
SUFFERING FROM IT.
RESISTANCE TO DRUGS
exposure of town-dwelling family, especially grandchildren, when they came to visit.
if infected with E. coli O157 it is very serious and can lead to death.
The fact that I had ECOLI O157 and was discharged from hospital undiagonosed – but rec'd phone-call regarding diagnosis – and about keeping apart form other for short time- They came and tested water supply – but this was clear.
Press reports of outbreaks of infection
Having young children on the farm
<u>1</u> Media hysteria leading to inappropriate political reaction
<u>2</u> City + village children as visitors to the farm – friends of my children – being at any risk.
THE FACT THAT <u>IT</u> IS THE ONE MAIN ROUTE TO INFECTION IN THE PUBLIC THROUGH MEAT + MEAT PRODUCTS. IT SEEMS TO PASS OVER QUITE READILY SO YOUR STUDY HOPEFULLY WILL FIND WAYS TO CONTAIN IT – IF NOT ERADICATE IT.
Sometimes it has infected many people before being identified + contained.
The speed of transmission.
BECAUSE IT IS POTENTIALLY FATAL
Visitors invited or not coming in contact with my animals on my farm.
Damage to liver + kidneys.
<u>DONT WANT TO HAVE IT</u>
A friends child died from E coli O157 and no trace of the bug was found. We have reduced/stopped purchases of open cold meats from butchers/supermarkets.
THE FACT THAT I LIVE ON A. FARM AND WORK IN SCHOOL. ALSO CHILDREN VISITING THE FARM.
Danger to health
AT MY AGE COULD BE FATAL.
exists on farms with livestock. It is very infectious can be very dangerous.
Fear of being infected.
GO FROM LIVESTOCK AND INTO THE FOOD CHAIN
We are concerned about how easily people can be infected, and what the outcome can be
CONCERNED FOR MY YOUNG CHILDREN

2 of my Granddaughters were infected – 1 died. E coli is much more common than I realised Some people seem to be more susceptible than others. Genetic? The old + the young.
It can be fatal.
Was concerned about it being in our farmhouse supply.
As we are farmers with livestock there may be a risk to people who come on to our land. A coastal walk is used by the Public; is there a risk to them? I have no evidence of any incidents.
Slightly concerned may be more at risk due to private water supply.
I THINK FARMERS HAVE BUILT UP A CERTAIN AMOUNT OF AMUNITY
Easy to become infected – low dose causes disease – Hard to treat
Working with animal dung.
HOW RELATIVELY EASY IT IS TO PICK UP AND TO TRANSMIT. ALSO THE POTENTIAL COMPLICATIONS OF INFECTION EG. KIDNEY PROBLEMS.
Effects on health.
EFFECT ON HUMAN + ANIMALS
DANGEROUS
Prevention of illness
SEEMS TO BE BECOMING MORE FREQUENT OUTBREAKS. NOT SURE IF THIS IS DUE TO HYGIENE ISSUES, RECOGNITION OF INFECTION OR MEDIA REPORTS.
Its spread + possible resistance to antibiotics.
Effect on humans + animals
HAVING CATTLE ON FARM CONCERNED THAT CHILDREN MIGHT CONTRACT IT ACCIDENTALLY
<u>1</u> The impact the perceived threat of infection is to the Beef Industry.
<u>2</u> The implications of having school children to visit a farm.
<u>3</u> The worry of having very young relations to visit.
How the infection is spread
If transmitted from private water supply immediate + longer term symptoms.
UNDERCOOKED FOOD IN RESTAURANTS.
Safe guard my family. and <u>prevent it.</u>
I have 2 small children so am concerned for their well being
I don't want to contract it!
THE FACT KIDS WITH DIRTY HANDS PLAYING OUTSIDE + THEN THEY EAT SWEETS ETC.
getting it from improperly handled foods
JUST ITS PREVALENCE + PANIC ABOUT IT-
I believe it is more of a problem in this area than other parts of the UK.

Its severe risk to health/life.
REPORTS SUGGEST IT IS A SERIOUS CONDITION.
Being infected and falling ill.
how you contract it
The fast spread of an outbreak. E.g. within schools old peoples homes.
possibility of being spread by careless hygiene cause of death in the vulnerable ie young children + elderly
LACK OF HYGIENE – E COLI SEEMS TO BE ON THE INCREASE
It seems to attack very young and elderly and Can be fatal.
Could be harmful to vulnerable people (pregnant women – children). Can lead from diarrhoea, dehydration to blood poisoning.
Private water supply.
Found out it is more common here.
If you can die, that I am not doing something right So might Put people at risk.
HEALTH HAZARD THAT CAN BE SPREAD
how easily it can be contacted. + how dangerous it can be
I DON'T WANT TO CATCH IT, AS IT IS LIFE THREATENING. NEED TO BE CAREFUL WHEN HANDLING MEAT AT HOME – DON'T USE MEAT KNIFE ON UNCOOKED ITEMS, e.g. SALAD.
Dying from it
In a rather detached way I'm concerned because I know it makes people very ill
Transmission + spread.
getting seriously ill.
health risk
I'M CONCERNED ABOUT GETTING IT. NOT SURE EXACTLY HOW TRANSMITTED.
MY HEALTH – DO NOT WANT UNNECESSARY/AVOIDABLE VISITS TO HOSPITAL
don't want to get it.
because it can infect everyone and in every way. For example <u>not</u> wash your hands
it is a part of farm life as we clip the hair and Dirt off cattles bellies ready for slaughter on a regular basis
WOULD NOT WANT TO CATCH IT UNDER ANY CIRCUMSTANCES
the unknown factor of when an outbreak may occur.
I would just be focused on <u>NOT</u> contracting it
-careful handling of raw meat
-frequent handwashing
-Avoid hospital (!)

THAT THERE ARE BUTCHERS/SHOPS THAT DO NOT KEEP EQUIPMENT CLEAN
THAT I GET IT!!
CAN BE SERIOUS AND HARD TO TRACE SOURCE.
Have young children and wary about them picking up anything particularly when around animals, as potentially very serious consequences.
It can be very serious and caught from many places. A scout camp caught it and it spread quickly.
That can become infected by it.
My kid getting it.
THE DREADFUL CONSEQUENCES OF BEING INFECTED
spread of it
any infection concerns me.
Make sure washing hands
Lack of Hygiene in some public Places and hospitals not enough knowledge
CONCERNED ABOUT EATING IN CERTAIN PLACES IN CASE THE HYGEINE IS NOT GOOD.
Buying food contaminated but being unaware of it. – Unknown state of hygiene in restaurants.
The increase in the reporting of cases which suggest hygiene is not so good.
It is hard to feel concerned when you don't know what it is
Having had a close relative working in a meat factory, I am far from convinced that all stated precautions + procedures are always adhered to.
The health of my 1 year old grandson who lives with us.
already have enough problems with Crohns.
Something nasty I might catch
MY CONCERN IS FOR CHILDREN WHO DO NOT THINK TO WASH HANDS AFTER TOUCHING ANIMALS – (HAVE ONLY SEEN A WASHING FACILITY IN AN ANIMAL CORNER IN DEAN CASTLE COUNTRY PARK, KILMARNOCK)
OLD PEOPLE
Can make you very sick
Nothing specific, just general concerns about cause + effect.
General concern about cause + effect
Any harmful bacteria which can be passed on to humans should be a general concern.
can be fatal.
I don't want to pick this up in cafés etc or in hospitals.
Being ill.
I'm pregnant – any illness of this nature is of great concern. I also have a small

child – and E. coli can be very harmful.
That it is dangerous, so I can spread infection to other people or I can died.
A POTENTIAL KILLER THROUGH POOR HYGENE + BAD PRACTICES IN KITCHEN
getting "it" through outside sources <u>eg</u> restuarant etc/.
Causing illness
CONCERNED TO CATCH IT AS APPRECIATE HOW ILL IT CAN MAKE YOU.
Not enough information.
SEEMS. TO BE EASILY PICK UP.
I WORK IN FOOD ENVIRONMENT.
PURCHASE + PREPORATION OF FOOD.
I HAVE TWO YOUNG CHILDREN AND SO DO NOT WANT THEM OR MYSELF TO BE ILL
ease of contracting
DANGER OF EPIDEMIC
Exposure from undercooked red meat
-contact with animals esp cattle/sheep
-drinking untreated water
Could be fatal.
HEALTH
E. coli in food I haven't cooked – barbecues, restaurants etc
GETTING IT.

*** Describe your attitude to E coli O157, or E coli or stomach bugs

No idea about infection and little/no interest in it
bit scary
casual indifference
DONT REALLY KNOW ANYTHING
Try to avoid food which I'm not Sure about where it comes from.
NOT BOTHERED
I'd rather not have it
DON'T KNOW MUCH ABOUT IT BUT WORK DOES PROVIDE PERSONAL CLEANING PRODUCTS WHICH ARE SUPPOSED TO COUNTERACT IT. I ALSO ONSURR I COOK ALL FOOD PROPORLY
Would not want to get it, hard to avoid, you can't test all the food you eat
DON'T WORRY ABOUT IT DAY TO DAY, BUT WOULD BE CONCERNED IF FRIEND OR RELATIVE BECAME INFECTED
BEST AVOIDED! NOT DAY TO DAY CONCERN
It can be very harmful if you get it but I'm not concerned as I think the chances of getting it are low.
I THINK IT'S SOMETHING YOU CAN CATCH IF YOU FAIL TO PREPARE FOOD PROPERLY. I'M NOT TOO WORRIED AS I USUALLY EAT WELL PREPARED FOOD AND HAVE A STRONG CONSTITUTION!
Careful with food storage & preparation to avoid catching the disease.
Not affected me personally so 'lassez faire' attitude. Concern in rise of general illness in population – MRASE/legionella/asthma etc would put E.coli in as well
Be wary of possible places to catch it. Hard to take any action against it.
AWARE OF E. COLI IN THE HOME, FOOD PREP, ETC
UNSURE. DON'T KNOW ENOUGH.
Dont know.
Not thought much about it!
DON'T KNOW MUCH ABOUT IT SO NOT WORRIED
unconcerned.
I don't know much about it
Unconcerned.
Expect it too be more common than expected
Non plussed
Probably in most places but not that worrid about it.
Maybe a bit too blazae
Don't know much about it, but it doesn't sound very nice.

IT'S JUST ANOTHER BUG
WILL TRY TO AVOID IT.
WORTH KEEPING ONE'S KITCHEN CLEAN. HAVING BEEN BROUGHT UP IN A VILLAGE WITH MORE PIGS THAN PEOPLE; ANOTHER GOOD REASON TO KEEP AWAY FROM THE DUNG HEAP. AS SOMEONE WHO PLAYS IN HILLS, A REASON FOR PURIFYING WATER BEFORE DRINKING OUT OF STREAMS (ALTHOUGH I DRANK OUT OF STREAMS HIGH ON HILLS FOR YEARS BEFORE HAVING ANY PROBLEMS.
KNOW IT'S A RISK BUT NOT SURE OF THE DETAILS.
Don't really know anything about it.
Something that education can remove risk of
I assume if you cook food correctly then hard to get.
good food hygiene; raw meat prep, root veg prep etc... always wash hands after contamination. general awareness.
BE AWARE AND TAKE PRECAUTIONS.
I don't really have one. It doesn't concern me.
Blasee
In todays world we should be able to deal with this sort of thing.
IN TODAYS MODERN SOCIETY BUGS LIKE THIS SHOULD BE UNDER CONTROL BY DRUGS AND NOT SPREADING ROUND THE COUNTRY
AMBIVELANT
Wouldn't like to get it and try to keep food areas clean.
increasingly worried (by this questionnaire)
E. coli is not a general concern for me as it is not a common disease that I have heard of people dying of. It is also not a disease which has come up regularly in the news and media like MRSA.
I don't know much about E. coli and it is rarely mentioned in the media so it doesn't really concern me.
It doesn't really bother me – I don't think about it.
Have never given it much thought
None
I DON'T REALLY KNOW MUCH ABOUT IT SO I DON'T WHAT HAPPENS TO YOU OR ANY OF THE SYMPTOMS.
I don't have that much knowledge of it so although I realise its serious I dont feel too threatened by it.
I don't know
Take care to be Avoided.
Petrified.
HOPE THE POSSIBLE SOURCES OF INFECTION ARE ELIMINATED BY LOCAL HYGIEVE, (AND LEGAL REQUIREMENTS).

Don't want to get it!
I don't know enough about it to be seriously concerned
Best not to be afraid of things you can see
Important to live a balanced lifestyle with good quality food.
Not really worried about it – I suppose I don't know much about how you can get it – I lead a healthy life style – people I know who cook do as well as far as I know!
Nasty piece of work
Wary, concerned.
IT IS A CONCERN FOR US AND WE WOULD ENCOURAGE THE CHILDREN TO BE AWARE OF THE NEED TO KEEP HANDS CLEAN AFTER CONTACT WITH ANIMALS IT WOULD NOT STOP US FROM USING THE COUNTRYSIDE.
its a Pain!
Blasé, seems unlikely to affect me
What do you mean? E Coli is a commensal organism + the risk from this depends upon site of infection + immune status of host.
Because there is a lot of money and time spent on trying to educate people about this bug its something I want to learn about. I thought it was located in lower digestive tract and could be washed away with soap and water – or passed on by unclean hands touching food
Most people at risk elderly – spreads from meat products – butchers etc.
Don't really know enough information to form an informed opinion but there clearly needs to be more general education.
Appropriate concern
Doesn't worry me
Only really aware of it in a food hygiene sense – so makes me want to be hygienic with food to prevent E.coli from effecting anyone.
Clear
Try to prevent cross infection
Slightly Ambivalent as I feel unlikely to catch it.
NOT NICE!
Pain
Not concerned; never think about it.
Find it worrying.
I don't really think about it. But Try and keep Personal hygiene and food hygiene high.
Do not know much about it, but concerned about the same.
Avoid getting sick with it by watching your food & drink (especially sources of it)
Never really thought about it.

KNOW ITS BAD BUT KNOW VERY LITTLE ABOUT IT
negative
Frightens me
Not concerned about getting it. think likelihood small.
Believe it can be dangerous to vulnerable people. Heard about it on the news, however its impact has not affected me personally, therefore I have no strong feelings relating to it.
I don't know a lot about it so feel indifferent to it.
They are bad things which I shall try to avoid, but if I get them, I get them
Keep a safe environment at home and work.
Not really considered it.
BIT IGNORANT.
Never come across it don't know.
Try to prevent
Not nice
I keep my food carefully. Mark it & place in fridge with vulnerable foods away from each other. I rarely eat out and am care full about what I eat. I am happy about the E. coli in my water
Relaxed.
Blarsay
Serious
DON'T KNOW.
Hate it.
HARDLY HAD THEM.
Can't remember much about it, but generally try to be careful about hygiene.
Don't know –unpleasant.
its not good to be infected
if it leaves me alone I'll leave it alone
the thought of an outbreak scares me as young + old seem very vulnerable.
Doesn't affect me
Wary/scared
Should not be affecting people in 2008 with Food Hugiene Courses Available
Only heard the name
I TAKE IT VERY SERIOUSLY AND DO MY BEST TO ENSURE THAT NEITHER I NOR MY FAMILY ARE AT RISK
AMBIVALENT
A DISTANCE I HOPE TO MAINTAIN

NEUTRAL
I dont know anything about it
Worried
Mildly concerned, but assume if I practice good personal hygiene in ordinary daily life it will be no problem. Very concerned that through no fault of mine I may become infected.
Only bad if it's a strain you have no immunity for. Just cook food properly
COMPLACENT
Nonchalant
not worried about it.
Concerned but informed.
As long as you cook food properly & clean your house etc then I don't believe there is anything to worry about.
Don't know enough.
I dont realy know that much about it.
It could be very unpleasant – a freind of mine was v. ill when she had it. It's possible to keep re-infecting yourself so hygiene is v. important. It's a notifiable disease. I consider it to be important to guard against it through care with food, where I eat + hygiene
Dangerous but never to my knowledge have I been infected
avoid at all costs
Never really incounted it but I would rather not have it.
I think that it is dangerous and should be treated with some respect. it is very dangerous for people my age and younger
WORRIED ABOUT THE SEVERITY OF THE AFFLICTION, TO SELF, MORE TO SON.
IGNORED UNTIL ASKED TO FILL THIS FORM IN!
I don't know much about it, but just hope I never get one.
DO NOT THINK I AM GOING TO BE AFFECTED BY IT.
CONCERNE ABOUT THE APARENT LACK OF CONTROL OVER PEOPLE WHO COULD SUPPLY CONTAMINATED PRODUCTS
Not Concerned.
Something I know very little About. but can be very harmful and fatal
I am aware of danger of an infection caused by E. coli but I am not concerned about it in my everyday life.
I AM AWARE OF IT BUT DO NOT KNOW MUCH ABOUT IT AND DO NOT WORRY ABOUT IT.
CAREFUL. WARYNESS. Good Personal Hygiene
NOT WORRIED, PROB COS NEVER BEEN AFFECTED.
Not neurotic about it!

Should I be worried?
I just gravy it with salmenalla and see it as a disease that can be serious without treatment and so look to keep kitchen clean and eat fresh food.
Requires careful public health control of food industry.
I hope I don't get it.
Nonchalant
I don't want to have it.
I'd rather not be involved with them!
I don't feel anxious about getting it.
As a parent, I would be extremely concerned if there were incidents, say, related to a food supplier/school. I do not worry about it generally.
Very slight concern.
Not too concerned about them.
NOT CONCERNED.
FEARFUL OF THE UNKNOWN
Extreme caution
WORKING IN ALL PARTS OF WORLD IN LEAD ADDITIVES REFINERIES MADE AWARE BY COMPANY DOCTOR
I know it is a problem, but only from the popular press
AVOID POSSIBLE CAUSES OF INFECTION IN FOOD PRODUCTS.
GENERALLY IGNORE
It is a danger to be aware of
DON'T KNOW MUCH, BUT KNOW THAT IT IS SERIOUS
Not an issue with good hygiene protocols/procedures.
Nervous about catching it but don't really know much more
AMBIVELANT
It exists
ambivalent!
Something to be avoided if at all possible.
Need to know more.
More should be done to prevent it.
WORRY ABOUT IT WHEN YOU HAVE ONE
NOT CONCERNED
v. concerned
Concerned that unaware of symptoms
FLIPPANT
LIKE MOST INFECTIOUS DISEASES IT SEEMS A REMOTE POSSIBILITY OF

INFECTION.
KEEP CLEAR.
I DON'T KNOW ENOUGH TO UNDERSTAND WHAT THE RISKS/IMPACT OF THIS IS.
DON'T HAVE ENOUGH KNOWLEDGE TO UNDERSTAND IT FULLY.
Practice good hygiene, buy from good food sources + ensure food properly cooked.
N/A
More prevention against catching it to be done.
Serious.
NOT CONCERNED
Ensure hands washed and buy from trusted sources, eat food stored correctly, should be okay.
Possibly unlikely to catch it.
It is as a result of poor hygiene + sanitation + people should not be infected by it for public services or through the environment.
Scary
WORRIED!
Aware of it but a little complacent
DO NOT WISH TO GET IT!
Concerned
I DON'T WANT IT! WOULD LIKE TO KNOW WHAT IS BEING DONE TO AVOID IT.
Not too concerned
I maintain good hygiene
Try to avoid it, don't put yourself in situations where it will affect you.
Do not worry about it although became more aware when in the news.
Mostly a non meat eater, and so not unduly concerned.
Worried about it, but not overly so.
I JUST TRY TO BE AWARE FROM A FOOD HYGIENE + HAND HYGIENE GOOD PRACTICE POINT OF VIEW
I AM AWARE OF E COLI & THE FACT IT CAN BE FATAL IN SOME CASES. HOWEVER, IT IS NOT SOMETHING THAT CONCERNS ME ON A REGULAR BASIS OR IN MY DAY TO DAY LIFE.
Aware of risk and particular with personal hygiene at all times
very concerned.
Not worried but will be cautious if abroad in Asia, Afrika etc. regarding water for drinking

Not really worried because I don't eat meat or have much contact with animals
NOT OVERLY CONCERNED
IF YOU JUDGE THE PRODUCTS SOLD IN THE UK IN NO. OF HITS RATHER THAN NO. OF BUYERS AGAINST THE NO. OF CASES AND TERMINAL CASES PER YEAR; THE UKS NOT TOO BADLEY OFF.
Unfortunately, I have little awareness of this specific condition.
DON'T REALLY KNOW ENOUGH ABOUT IT
Would rather there was no E Coli
Anti E.coli
Uninformed concern
NO OPINION EITHER WAY
Cognisant but not overly concerned
I DON'T BELIEVE I AM AT RISK FROM INFECTION#
I DON'T REALLY KNOW HOW IT IS CAUGHT OR WHAT IT DOES TO YOU.
I know it is prevalent in food. I cook food well and have a good standard of hygiene. I wonder sometimes about food retailers and whether they are actually meeting necessary standards. But then, sometimes I think we are going over board and not hardening ourselves against such bacteria
No point worrying basic food hygiene + care around livestock
Like all other possible infections – if you get it you get it.
WATCH FULL
Fate is Fate
Try not to let it affect me
I Dont let it bother me – shit happens.
DONT THINK ABOUT IT
Poor. due to little knowledge
I MAKE OCCAISIONAL EFFORT TO AVOIDING THEM
IT'S NOT SOMETHING THAT I HAVE HAD ANY DIRECT EXPERIENCE OF, THEREFORE IT'S NOT SOMETHING WHICH PARTICULARLY CONCERNS ME, THUS I HAVEN'T REALLY FORMED ANY ATTITUDE TOWARDS IT.
Don't know enough about it.
fearful.
HEARD ABOUT IT. DO NOT THINK ITS COMMON.
I don't worry about it
I DON'T REALLY THINK ABOUT IT
Don't have one: People Should be allowed to live were they want
CRAP
It is very dangerous

Battle through if the illness didn't disappear then sort help from a doctor. In general not too worried.
Illness that happens, cant do much about it when it happens, just let it take its course
NOT CONCERNED AT ALL.
Unconcerned
Concern, would not want to get it!
lack of knowledge = poor attitude
Very interesting in discovering more.....
Little knowledge
<u>GOOD POINTS</u>
Time off work/time off school/weight loss
<u>BAD POINTS</u>
Energy (loss)
Loss of appetite.
Long term recovery
AVOID IT AT ALL COSTS.
not bothered.
ambivalent
Feel it doesn't affect me at the moment
clueless.
Disgusted.
outraged!
Just hope I don't ever get it.
I KNOW IT'S IN MANY FOODSTUFFS & KNOW COOKED + UNCOOKED MEATS NEED TO BE KEPT SEPARATE. E. COLI IS MUCH MORE DANGEROUS FOR OLD OR ALREADY SICK PEOPLE
CONCERNED ABOUT THIRD PARTY CONTAMINATION.
Don't know much about it. Don't really care, I'm relatively careful with food etc but I don't agree with disinfecting everything – that's what I have an immune system for.
NOT CONCERNED ON MY DAY TO DAY LIFE
Would like to know more. Concerned about how many types of E. Coli, had not been aware of O157 as a strand.
I know it its existence but dont believe it effects me if I know of the infected areas.
WOULD LIKE TO KNOW MORE, ABOUT THE THREAT TO MY FAMILY & I.
ID RATHER NOT CATCH IT!

Concerned.
As long as you cook food properly and keep kitchen surfaces clean it shouldn't be a problem
I believe it comes from contaminated food and or infected food preparation surfaces living in a fast food fast moving world leaves everyone being pushed to the point of distraction (all kinds of neglect) and sometimes fast cash money making schemes and practices more speed less haste its why the planet is in a mess
I am not a high risk but I am careful about provenance of meat purchased. Farm workers + their families are higher risk
Fairly indifferent. I know it is a serious illness (?) but assume I do the right things to avoid it.
Always aware when preparing food and personal Hygiene.
Dont like it
EXTREME WARINESS AND SCRUPULOUS HYGIENE
Not too worried about anything really!! Keep a clean work environment, source the best suppliers – but am very concerned about the overuse of many sanitizers – from over-the-top cleaning products to over-use of antibiotics.
DON'T KNOW ENOUGH TO HAVE AN ATTITUDE ABOUT IT.
Wouldn't want it
WASH HANDS AFTER GOING TO LOO
WASH HANDS AFTER GARDENING
GOOD HYGIENE + HEALTH.
Something to be wary of.
Havent been affected by it or know anybody that has – don't think about it much.
I'm not sure if I have an attitude...yet!
My attitude is: "don't let it get you!" There are so many so called 'superbugs' now identified and labelled and so, by implication, many more not identified, plus the organisms' ability to adapt to human counter-measures (antibiotics etc) makes the situation serious – But so is 'living' serious so in <u>short</u> : attitude towards one specific 'super bug' is to carry out medical advice on how to avoid E.C. O157 and The rest of the time – that's life and Evolution!
One of things you could get if you are not a bit careful.
DOESNT STOP ME SLEEPING AT NIGHT. WILL DO MY UPMOST TO BE HYGENIC. NOT GOING TO WORRY ABOUT IT.
Don't know a lot about it; feel neutral.
Not too bothered about it
Not worried unless I get it.
try to be hygienic all the same
A potentially serious illness.

it is a vile thing.
oh Very Serious.
Don't really think about it!
To be avoided!
LESS WORRIED THAN MOST PEOPLE, VEGETARIAN DIET AND GOOD HAND HYGIENE
CONCERNED
concerned
I Do not have one
Try to keep good food hygiene.
I have heard a bit about it but am not sure of its effects. It's not something I would worry about often.
SHOULD BE STUDIED MORE FOR SOLUTIONS
I DON'T REALLY WORRY ABOUT IT
SERIOUS
CAUTIOUS WITH WATER SOURCES
Indifference – occasional interest when it makes the news or is reported in the scientific literature.
I would be more concerned if an outbreak was widely reported in the news – other than that, not especially worried – but do try to take care in terms of hygiene.
Never been concerned.
Ecoli could be prevented
No strong view
ALL OF THESE SHOULD BE LOOKED INTO
IN MOST CASES IS CAUSED BY BAD PRACTICE WHEN HANDLING UNCOOKED MEAT.
Easily preventable with good personal hygiene and food hygiene
AWARE OF ITS ABILITY TO DEBILITATE SUFFERERS AND OTHER PROBLEMS RESULTING FROM ILLNESS. AS A SOLDIER THERE ARE POLICIES IN PLACE REGARDING USEAGE OF SUSPECT WATER SOURCES inc SWIMMING
NOT OVERLY WORRIED
I have no attitude
Studying naturopathy at the moment. We have bugs around us all the time – if all our systems are healthy then nature remains in balance – If health is poor due to poor nutrition then the balance is out and bacteria or anything will be "harmful". A principal is: change the host et: if you have parasites there is no point in killing them – you change the host so they can't survive in the conditions!
DONT WORRY ABOUT IT AS MUCH AS I DONT KNOW A GREAT DEAL ABOUT IT.

I wouldnt want to be infected having experienced nasty bugs before.
I HAVE NO ATTITUDE TOWARDS E-COLI AS I DO NOT NO ANYTHING ABOUT IT! I HAVE HAD NO PREVIOUS ENCOUNTERS WITH IT.
WOULD LIKE TO AVOID IT
Not bothered.
It's disgusting.
INDIFFERENCE
In different
indifferant
IT IS UNNESSARY IN THIS DAY & AGE.
AGNOSTIC
it there, if you practice good levels of hygiene + are sensible it shouldn't be a problem. The worry would be careless farmers etc letting it get into the food chain
I Don't want it.
I am wary of it!
It can be avoided with simple precautions, and so should be well known.
A worrying infection but with the right hygiene, should be able to be kept under control.
IT'S A NATURAL ORGANISM, SO IT DESERVES A PLACE AS MUCH AS ANYBODY/ANYTHING. THAT BEING SAID, I DON'T WANT TO BE AROUND IT.
Ambivalent!
A bug that needs to be <u>avoided</u> .
disgusting! ewww!
we need more info about it
I know it exists but not sure what it is, can do about it
Don't like it much.
Don't know enough about it to have an attitude/opinion.
Unaware of symptoms, very little info available.
I like it because I get A day of School + I dont like it because they can belt you.
DONT KNOW ENOUGH ABOUT IT TO BE CONCERNED.
Not something I am concerned about
I don't worry about it too much because I don't eat uncooked mince – infact I like meat well done. I always wash my hands after I have walked through fields + farmyards + before I eat a picnic. I am also in good health + so I would not expect to become seriously ill from it.
Worried as I connect it to other pathogens (?), such as MRSA, C. dif.
people should be aware of it, procedures to prevent it. We should be informed more about it. It is an unpleasant and for certain people ie elderly, children

could be very serious
Don't over worry about it but take precautions where there's risk e.g. food prep.
If people wash their hands it would cut down infections.
General hygiene probably avoids infection although there is always some risk from other people's bad practice especially in purchased food
Hope I don't get it
Not too aware of it. Consider it to be quite rare so don't worry about it.
It sounds bad!
Think it can be harmful for young + frail but healthy adults with basic cleanliness should be fine
Not too concerned provide simple precautions are make using common sence
I have not got one.
Not considered as a major issue + am fairly health conscious.
I am concerned enough that if I thought a butchers shop was not sufficiently rigorous in keeping cooked meats separate I would not buy in that shop.
NOT GOOD.
A BACTERIAL INFECTION, CAUSING GT PROBLEMS
I think it is unlikely to effect me
That it's not very nice.
No Attitude
Careful about food prep. due to low immunity, so not unduly worried. Also, feel I would be just as likely to get any type of food poisoning, although this questionnaire makes me think i may be wrong!
Would not want to get E Coli as it would be unpleasant.
Take precautions with hygiene + food hygiene to avoid getting it.
I don't want to get it because it's not pleasant!
OPEN TO LEARNING ABOUT E. COLI.
open to learn more if I should be concerned
Should know more....
Worried about them.
How long do they last?
CLEANLINESS
Protect myself.
SOME CONCERN
Like most things, you assume it's not going to affect you
Dont think about it
not concerned

dont know
not too aware or bothered.
Out of my control.
MILDLY CONCERNED.
IF IM CAREFUL ABOUT WHAT I COOK, EAT + DRINK I WON'T GET IT.
N Just know it's not nice.
DO NOT REALLY HAVE ENOUGH KNOWLEDGE OF E COLI TO BASE AN OPINION.
Just stay in bed and watch TV all day!
slightly concerned if ill.
Dont know
If it happens, it happens
dont know
STAY AWAY!
Ambivalent.
→ I thought if their not that serious they will go within a few days
→ caused by eating out-of-date food?
I'm generally ignorant about illness issues and tend not to bother about them if I'm not affected.
I do not know.
Professional interest.
NEED TO BE AWARE TO WASH HANDS THOROUGHLY PARTICULARLY AFTER DIRECT/INDIRECT CONTACT WITH FARM ANIMALS
AS LONG AS IT DOESN'T AFFECT ME, I'M NOT TOO WORRIED BY IT. ☺
NEED TO RAISE PUBLIC AWARENESS
-----"-----CONCERN AMONGST FOOD-HANDLERS
ENSURE HAND-WASHING
PREVENT CROSS-CONTAMINATION
it could be avoided with proper hygiene
Aware of it but not fearfull of it.
Bit ignorant but interested to know more
To be avoided if at all possible.
i dont want to get it
-Not affected by it, not bothered
-Not a problem to me/in my area.
Keep raw and cooked foods apart
always wash your hands: after using the toilet

after having food.
Use separate chopping boards for raw and cooked meats as well as for veg and bread.
It would depend how sensitive you were to Gram -ve-/tre bacteria and your general health. It is probably part of our gut flora with its levels fluctuating. It is certainly present on skin/nasal epithelium. I don't know the symptoms of an infection but imagine it would be similar to food poisoning. With good hygiene it does not concern me at all.
WEARY.
AWARE OF IT. FEARFUL WHEN EATING OUT BUT IT DOESN'T OVERLY CONCERN ME.
I don't want to catch them.
don't know.
Fearful oral contamination.
It worries me.
Don't worry!
usually go quickly
NONE
That we should pay more attention to it and try and prevent it from happening.
NEVER EAT MAYONNAISE OR FOOD I DON'T TRUST OUTSIDE.
Could guess at a lot of the above, but am not sure. Realise I haven't really thought about it
Never really think about it
Not something I think about much as I think I avoid most foods that may contain it.
Do know about it
NOT VERY NICE
I don't know if I have one.
I don't really know much about it so it doesn't concern me at all.
Would be <u>very</u> concerned if more was an outbreak somewhere where any of my family would be in contact with it.
I FEEL THAT IT IS SOMETHING THAT IS UNDER CONTROL AND THAT THERE IS LITTLE RISK OF ME OR MY FAMILY BEING AFFECTED BY IT.
It doesn't effect me. I don't think about it.
aware than can be killed by boiling water – don't give it much thought
I think they're extinted in UK
Safeguide myself and stay away from them.

Just another nasty stomach bug
I don't really think about it
It is not very nice is you get one
out of my control
farmers + parliment have control.
Too ill informed to form a good opinion.
I Dont like them
Never had E.coli.
Dont want it either!
Never give it a thought
very dangerous to v. young or old.
or immunocompromised
not <u>too</u> bad in young + healthy
Unconcerned (certain strains live naturally in our stomach)
Get rid of it – more awareness needed
Ban it!
Dont know enough about it living in a city
I'd rather not catch it or have to deal with it at work
DONT WANT IT.
It can be dangerous.
Worried about infection especially my children.
I think it's a risk; but nor very prevelant and not concerned
INDIFFERENT
Just cautious with own family
Not a concern
I would like it to be understood better and immediately treatable.
I do not Think about it on a day to day basis
Generally lives harmlessly in gut – not a problem – I guess other strains are harmful but don't think or worry about it
Sounds worrying but don't regard it as a risk very often.
DONT HAVE ONE.
passive.
People will be out of work with the illness of E. coli,
You need to be careful with children + water born infection.
know very little about it
If people are sensible, + take measures to protect themselves <u>ie</u> handwashing

after contact with animals, etc. The biggest risk would be from food not properly cooked + handled.
I try to make sure that meat + vegetables are washed before cooking. All fruit is washed before eating. Hands washed after the loo, before eating and before preparing food.
I believe we all carry E coli with us. And it does not harm us but in certain instances when infected with it we can be seriously ill, and even die.
Dont really a lot about it.
I know little about what it actually does. As a vegetarian I don't really worry about it, but can see that it can be of serious concern.
I think it's unlikely that I would contract it, and depending on an individuals health age – the symptoms/seriousness would vary.
I know v. little about it so I haven't ever really thought about/worried about it. I think it can be serious in some cases especially for small children.
Shouldnt be a problem if you cook meet thouroughly and wash your hands keep good hygiene
I am concerned about its effects on people although as a vegetarian I think I am at fairly low risk.
I don't think it is dangerous enough to worry about
A harmful microbe that can easily be passed on.
MILDLY CONCERNED AT THE POSSIBILITY OF CONTRACTING E. coli O157
Just hope i never get it.
I'm aware of E. coli.
I try to maintain good hygiene with food.
Worried about spread
& also my own lack of knowledge when I thought I knew quite a bit.
indifferent. Unfortunately we only care about these things when they actually affect us.
CONCERNED!
Would want to avoid it.
Prevention is better than cure.
I WANT TO AVOID IT.
I HAVE A MODERATE INTEREST + CONCERN FOR IT BECAUSE IN MY WORK (SWIMMING POOL MANAGEMENT) WE HAVE REGULAR TESTS FOR E. COLI
I don't have one
I know you can protect yourself from it if you wash hands properly after handeling raw chicken etc. It is a scary bug that can kill.
I am careful in cooking properly
Frightened

Mildly worried.
I WOULD ENSURE THAT MY SELF + MY FAMILY USED GOOD WATER + GOOD HAND WASHING/HYGIENE TO. PROTECT AGAINST INFECTION
I WOULD HOPE THAT THOSE RESPONSIBLE FOR MANAGING WATER SUPPLIES WOULD COMPLY + GOOD PRACTISE/STANDARDS TO PREVENT SPREAD OF E. COLI etc.
Any bacterial risk concerns me, however in this case a little knowledge is not a lot of use.
don't want to catch it!
DIFFERENT STRAINS, DEADLY BUG. FOOD HYGIENE AWARENESS.
I'm careful about food preparation & I wash my hands regularly.
E. coli is generally harmless, even living in the human body. The name in general is synonymous with infection and poisoning, however it all depends on the strain and environmental factors. Due to its optimum reproduction time of 20 min per cycle and its susceptibility to the T Virus it is ideal for scientific experiments, or for production of medical products.
More needs to be done to heighten awareness as I don't know too much about it.
There is a risk, but I think the main problems are probably due to resistance in some strains.
I HOPE IT DOESN'T HAPPEN TO ME
fearful
I don't really think about it
Something to really avoid if possible.
Don't know enough about it – how it is caught and how treated
Don't really think about it.
I Do not take any special precautions for it. If I drink stream water I do so high up in the mountains from fast flowing streams.
Never think about catching bugs, you'd never leave the house if you did.
Cautious
I hate them
They are bad
To be aware of it, but don't know how you get it or treatment.
Aware that it poses a risk but don't know a lot about it therefore doesn't really concern me. ie. until I/someone close to me was affected.
DUNNO.
Don't want to catch it!!
Not concerned about it It's there along with everything else
Another risk based hazard.

know of it/aware in food pre etc
Aware of it. Know potentially can be v. serious or fatal but other infections can be mild.
Unsure, think it's a bacterial disease caught from food.
hear of lots of bugs – always think it won't effect you. Can't be worried until directly effected.
I KNOW IT EXISTS BUT NOT WHAT CAUSES IT.
To be avoided by cooking food well
Possibly something you don't worry about until someone close to you contracts it, but again any health risk is worrying
Cautious to what food I eat and that it has been –prepared okay.
Intend to know more about it.
Scared
*Its something I never think about, unless it affects my day to day life.
*Narrow minded.
UNLESS IT BECAME AN ISSUE MEDIA WISE I'M NOT AWARE OF IT.
Just a risk of life.
BLASÉ
Stay away from unknown water sources.
I'm not concerned about it
I don't have one
I try to maintain good food hygeine standards as I am aware that it quite easily communicated to humans and can be quite harmful.
It something I know little about and am happy for others to worry about
fearful
informed and fairly unconcerned.
Same as other similar viruses – Eat well cooked food + treat all water sources.
concerned about catching it
Like to be aware of it but not particularly concerned about the possibility of infection
Having a stomach bug is one of the worst illnesses Ive had and can be very dangerous because of becoming dehydrated.
I don't really think about it.
NOT SURE HOW IT DIRECTLY EFFECTS ME
I think E. coli arises from not keeping food preparation areas clean and disinfected – not replacing dish cloths, etc.
Concerned about it – try to avoid it.
AWARE OF IT, BUT NO WORRIED

PREVENTION IS BEST GOOD FOOD HYGEINE AT HOME ETC SHOULD BE MADE IMPORTANT AND WASHING HANDS AFTER PREPAIRING FOOD, AND TOILET
its not to bad
Scared!! Slightly concerned.
Would be concerned if in contact with a sufferer
DONT WANT IT
CAUTIOUS
Cook my food well + it will be ok.
HARD TO ERATDICATE BUT HEALTH + HYGIENE SHOULD BE MAINTAINED
NEEDS MORE INVESTIGATION TO ERRADICE IT.
concerned about it
NOT TOO WORRIED I'M SURE I'D GET THROUGH.
NONE.
More knowledge should be available as to the causes. and effects.
Zero tolerance. Yes, it exists but good hygiene, both personal + on the part of farmers + food production industry can prevent infection.
I'm very serious about them. Always seek medical advice.
Part of modern life! Worth guarding against but not neurotically so.
IT IS A SERIOUS VIRUS <u>BUT</u> TAKING THE RIGHT PRECAUTIONS SHOULD LIMIT THE CHANCE OF INFECTION.
Don't know much about them
Public should be more aware of the risks and more strict rules should be applied to all aspects of the food chain.
Bad
HOPE MY FAMILY DO NOT GET IT!
General awareness + how to avoid equivelant to other food poisoning bugs.
I hope that the bodies responsible for supervising health + hygiene in abattoirs, butchers + food suppliers generally are taking appropriate steps to keep on top of it and monitor food before it reaches the consumer.
I know. need to wash my <u>Hands</u> to stop GERMS from spreading.
horrid
CAUTIOUS
Not very fond of it.
I think all foods likely to be infected
avoid it by good hygiene
REASONABLE CONCERNED.
VERY CONCERNED

Very unpleasant – hope I don't get it!
CONCERNED AS ABOVE
IF YOU MAKE SURE TO WASH YOUR HANDS AFTER BEING NEAR LIVESTOCK YOU SHOULD BE OK. CHILDREN + THE ELDERLY MAY BE MORE AT RISK.
Good personal hygiene should reduce the chance of infection to a minimal level however I believe lack of any exposure to this and similar bacteria during childhood increases the effects of any infection nowadays
Cautious.
NOT SOMETHING YOU WOULD WANT TO GET
WORRYING AS SYMPTOMS CAN BE SEVERE, KIDNEY FAILURE, ORGAN FAILURE IN ACUTE CASES IN CHILDREN CONCERN FOR FAMILY WOULD ONLY BUY MEAT FROM REPUTABLE SOURCE.
As we work with livestock we are Aware of problem + try to wash Hands Before Eating
AVOID OBVIOUS RISKS
A REAL PROBLEM IF SUBJECTED TO AN E COLI ENVIRONMENT ESPECIALLY IF NOT HAD THE CHANCE TO BUILD NATURAL IMMUNITY
if food is properly cooked and handled it doesn't cause any problems
I think that providing normal precautions such as washing hands – cleaning footwear etc should be sufficient.
I suspect that I have probably built up a certain amount of immunity to it
Wouldn't like to be a victim!
OVERBLOWN → WOULD MOSTLY AFFECT THE VERY YOUNG OR THE OLD AND INFIRM! OLD PEOPLE WOULD PROBABLY HAVE SOMETHING ELSE WRONG WITH THEM ANYWAY.!
Dangerous
DEFENSIVE
realise it can be serious but I do not worry about it.
CONCERNED AS ABOVE.
IT IS INCONCEIVABLE THAT I HAVE NOT BEEN FREQUENTLY EXPOSED TO E. COLI. (CALVING COWS ETC)
I TAKE IT SERIOUSLY
Think little about it.
NOT A LOT!
RESPECT
Philosophical – properly cooked food should not have it. More likely to come through contact with farm animals
Would like to know more. Don't worry about it but read + hear of people dying or becoming very ill as a result of it.
Don't know enough to say.

CONCERNED
AMBIVALENT
STAY CLEAN TO AVOID
WARY
Parents should ensure that children are supervised at showgrounds fairs etc. and always wash their hands
One of many Disease risks
High risk to non livestock people.
I think it is a continuing present danger to all who contact livestock or their faeces. One must <u>always</u> wash hands before touching food
I don't believe that Farmers + Countryside workers are likely to get ECOLI O157 They have strong immune thresholds to such things
CONCERNED
MORE DANGEROUS TO THE YOUNG + ELDERLY.
VERY SERIOUS TO YOUNG + OLD PEOPLE + HIGHLY CONTAGIOUS
I think people use too much anti-bacterial products and cleaners which kill all the good bacteria that eats the bad bacteria. Too much bottled water is used so no one has a good build up of immunity to bugs
Hope I never get it
CAN BE LIFE THREATENING AND CAN CAUSE DAMAGE TO ORGANS OF THE BODY ESPECIALLY KIDNEYS.
IT TERRIFIES ME
would like to know more about it in <u>lay mans terms</u> .
As a farmer who used to keep stock I think I would have built up an immunity to various germs.
I WANT TO AVOID IT.
I KNOW THAT IT IS PRESENT IN LIVESTOCK AND THEREFORE THERE MUST BE SOME RISK TO ANYONE WORKING WITH THEM.
I wouldn't like to get it or be responsible for someone who became infected on our ppty
I FEEL I COULD ONLY GET IT IF I WAS EATING IN A POOR QUALITY EATING ESTABLISHMENT – SO MUCH SO THAT I WILL NOT EAT IN ORIENTAL FOOD PLACES.
Boringly fussy.
Cautious
I WOULD PREFER THAT IT DID NOT EXIST.
TRY TO AVOID IT. DON'T DRINK CONTAMINATED WATER FROM A WELL
Don't know enough.
IT CAN BE A SERIOUS PROBLEM.

AWARE BUT NOT WORRIED
MOST AFFECTED ARE THE YOUNG & OLD.
Having worked with animals on a farm most of my life I would regard probably fairly good resistance. Not complacent but not overly fastidious.
I feel it is a serious health risk and needs to be taken seriously
CONCERNED THAT AS PRIMARY FOOD PRODUCERS WE WILL GET BURDENERD WITH EXTRA WORK etc WHEN BETTER CARE FURTHER DOWN THE LINE WOULD BE A BETTER SOLUTION – ALSO HARDER WORK NEEDS TO BE DONE ON IMPORTED PRODUCTS.
ONE NEEDS TO TAKE GOOD CARE OF PERSONAL HYGIENE eg WASHING HANDS AFTER HANDLING ANIMALS OR GOING TO THE LAVATORY AND BEFORE EATING OR DRINKING. IF ONE IS IN AN ENVIRONMENT WHERE THERE IS ANIMAL DUNG, ONE MUST WEAR PPE. FOODS LIKE EGGS MUST BE PROPERLY COOKED
Very concerned
A DANGEROUS FOE.
NOT VERY CONCERNED AS WE USE REPUTABLE BUTCHER AND ALL MEATS ARE COOKED PROPERLY
Something you would not like to catch.
My priority would be to minimise risks, to best of my ability
Cleanliness important, especially in young + old.
Very harmful to kidneys making one very ill starting off with sickness, diarrhoea + feeling very miserable. The immune system is broken down therefore people should be made aware of bugs getting into their system + build up a resistance.
Severe stomach bug which makes you very ill can cause kidney failure. Worse with children. + low immune system people. I believe good hand washing is important.
always wash hands prior to eating as a precaution.
If you take necessary precautions then you should be fine.
OF NO GREAT CONCERN AS RISK IS VERY SMALL IF BASIC HYGIENE IS PRACTISED
I would not like to catch it.
Pay attention to cleanliness and watch handling meats – Watchful
NOT OVERLY CONCERNED. I BELIEVE IT IS MORE DANGEROUS WHEN THE VERY YOUNG OR OLD ARE INFECTED.
I know it is a very dangerous pathogen
Try to maintain hygiene by washing hands before food when working with cattle.
I realise it is harmful and am aware of the consequences it has to ignore ways of preventing it.
Concern as to how ubiquitous being can suddenly cause so much harm
RELAXED.
IT WOULD NOT BE A PROBLEM IF EVERYONE LIVED + WORKED WITH ANIMALS

OR USED FAR FEWER ANTIBACTERIAL CLEANERS
SCARED
it is everywhere! The only real prevention is good bio-security backed up by scrupulous personal hygiene. It is something we just have to live with.
TAKE CARE
IT IS POTENTIALLY VERY SERIOUS BUT CAN BE MANAGED WITH GOOD HYGENE PROCEDURES.
AWARENESS IS IMPORTANT
CLEANLINESS.
Wash hands
NEVER REALLY BEEN TOO CONCERNED ABOUT IT.
ALWAYS AWARE OF THE DANGER
concerned.
To be aware of it + keep everything clean + washing hands regularly before eating food
CLEARLY A SERIOUS DISEASE ABOUT WHICH LITTLE IS KNOWN
Aware. Use anti bacterial soap around the farm sinks + in house.
I DONT CONCERN MYSELF, IF YOU TAKE PROPER PRECAUTIONS IN LIFE, YOUR MORE LIKELY TO GET RUN OVER BY A BUG.
POTENTIALLY VERY SERIOUS/POSS FATAL INFECTIOUS DISEASE OF JUMANS, BUT CONSIDERING WIDESPREAD PREVALENCE OF EXISTENCE OF E. COLI O157, IT RARELY CAUSES CLINICAL SIGNS, WITH THE EXCEPTION OF IMMUNO COMPROMISED INDIVIDUALS
Fear!
It could be very dangerous if you come into contact with it, but older people + the very young are at more risk. I know it has to be ingested to cause infection therefore hygiene, food prep, and food source + use by dates should be paid attention to. In particular in the job I do, care must be taken not for anyone, especially my 3 yr old son not indgest excreta by failing to wash hands.
DON'T THINK OF IT.
SOMETHING TO BE AWARE OF
Aware of it. Concerned about infection, encourage handwashing etc.
Lack of knowledge leads in indifference
IT EXISTS IN THE ENVIRONMENT AND WE ARE AWARE AND TAKING HYGENE PRECAUTIONS TO REDUCE THE RISKS TO OUR SELVES, STAFF + VISITORS.
VERY CONCERNED.
CONCERNED
I WOULD LIKE TO AVOID CATCHING E COLI
BEST AVOIDED

QUITE CONCERNED
Not Positive
I feel that having been exposed to it we probably have immunity but am concerned fro grandchildren who are under 3 and more vulnerable. Having said that I still want them to be able to see our cows + calves but make sure hand washing is thorough.
doesn't rate any higher than any other illness.
TAKE NOTE OF INCIDENTS REPORTED IN NEWSPAPERS + TV
concerned
TO BE TAKEN SERIOUSLY
Don't think about it. Wash hands before eating-
Serious infection, particularly risk renal failure
Concerns farmer A scary thing. (Concern)
Best to avoid having it
If proper hygiene procedures are followed the risks of catching E-Coli is greatly reduced. People with proper immune system are of little risk. The very young, elderly and infirm could get seriously ill.
ALWAYS ALERT ON THE SUBJECT
FEEL I MUST HAVE SOME RESISTANCE AS I HAVE WORKED WITH CATTLE + SHEEP ALL MY LIFE WITH NO ILL EFFECTS.
Good hygiene should be in place to avoid EColi O157
Wait + see, but take sensible precautions
Drinking untreated spring water, living on a farm and working with animals, I think we are at a very small likelihood of infection.
Try to be very careful with personal hygiene and food hygiene. Never us food which looks or smells slightly "off".
POSSIBLE OCCUPATIONAL HAZARD.
VERY DANGEROUS ESP. TO YOUNG PEOPLE
AS A FAMILY WE ENCOURAGE EVERYONE WHO VISITS US TO WASH THEIR HANDS AT THE BACK-DOOR WHEN ENTERING THE HOME. FAMILY MEMBERS DO SO AS A MATTER OF COURSE.
CONCERNED.
We are very careful regarding Hygiene
TAKE PRECAUTIONS TO AVOID WELL WATER GOES THROUGH UV FILETER. WASH HANDS AFTER TOILET.
I would take any actions required to avoid an individual from having it.
Being a farmer, I have to be aware of potential problem. Washing hands/personal hygiene is very important after being in contact with farm animals. Keep dirty overalls + footwear out of living area of house. By taking sensible precautions, I am not particularly worried about E coli O157. More

likely to be infected eating out!
HOPE I NEVER GET IT
Relaxed – providing attention paid to personal hygiene and maintaining a strong immune system.
SEE THIS AS A VERY SERIOUS POTENTIALLY LIFE-THREATENING ILLNESS
Fear – but only really in the vulnerable but especially in v. young children. I do not worry about it in healthy adults + wonder if the people working with cattle and their effluent may have some immunity.
PRIMARILY EXPOSED DURING JOB. IMPOSSIBLE TO PREVENT EXPOSURE.
I KNOW IT'S THERE BUT ASSUME I WOULD HAVE SOME IMMUNITY AS I WORK WITH CATTLE ALL THE TIME. ALSO TAKE EXTRA PRECAUTIONS WITH HYGIENE AS NECESSARY
CONCERNED
It scares me and I think people should be more aware of it.
Having had a campylobacter infection myself I think E. coli O157 would be a lot worse.!
Never think about it
Associate it with food poisoning.
Well as long as our personal hygiene is good eg washing our hands every time we come into the house esp before handling food and eating food. After using the toilet. Common Sense approach.
Concerned
Potentially a very serious disease because of the very small number of individual bacteria needed to cause an infection. Since the cattle can be infected but show no symptoms, you have to be cautious at all times – particularly with small children.
NOT WORRIED.
A very serious problem that is being attacked from the wrong place as usual, why are we so bloody backward in this country that we don't insist on steam sterilization of carcasses in our Abatoirs?? Why do the F.S.A so called experts not check clean beasts hides for ECOLI? WHY was PROF Pennington not challenged over his stupid and misguided Belly Clipping report??
I am probably not so much at risk myself because I have been in contact with the virus most of my life I presume would have some immunity.
Don't want it then. always wash my hands.
OCCUPATIONAL HAZZARD. BUT I WASH PROPERLY.
Most farmers have probably developed an element of resistance.
Best avoided
SEAM'S LIKE HUMANS CANNOT HANDLE THE BUG AS WE DID IN THE PAST. WHEN WE WERE MUCH LESS 'HYGENIC'
Due to being exposed to it every day on the farm seem to be quite resistant to it. People that have not been exposed to it are at a very high risk when in

contact.
Avoid it if at all possible.
It can be very serious when working with livestock. If you have never worked with animals or have a low amunity it can be easily caught
Had Salmonella outbreak 21 years ago never want to go through anything like it again
Should be avoided at all costs.
AVOID
FOOD PROPERLY COOKED
GOOD HYGIENE
Never been personally affected by it, nor any of my friends or family. I have a common sense approach to personal hygiene and cleanliness. Not too concerned about catching or being affected by it.
If you wash your hands thoroughly, before you eat, or put your hands near your face for any reason, you will be fine. Same for all bugs. Prevention is best cure.
It has never bothered me
Not sure
Cautious
VERY NASTY BUG.
IF YOU ARE CAREFUL ABOUT WASHING HANDS AFTER USING TOILET AND BEFORE EATING YOU SHOULD NOT GET E. COLI O157. Also be careful where you eat.
I REALISE IT IS A DANGEROUS BACTERIA & THAT AS I AM OLDER I WOULD BE MORE AT RISK OF BEING VERY UNWELL.
Avoid it like the plague
Treat it seriously
If food treated correctly – not a problem
Being a middle aged farmer, personally I think I would be fairly immune to E Coli O157 but If there's children on farm I am very conscious of its danger
CAREFULL
KNOW ABOUT IT AND TRY TO PREVENT IT (ALONG WITH ALL THE OTHER NASTYS AROUND!)
DON'T CONSIDER IT ON A DAILY BASIS.
WARY
LIVING IN THE COUNTRYSIDE AND WORKING WITH LIVESTOCK. I FEEL WE HAVE A HIGHER RESISTANCE TO SUCH INFECTIONS.
NEED MORE INFO AVAILABLE TO EXPLAIN THE ORIGINS OF E COLI O157, AND HOW TO MINIMISE RISKS OF INFECTION
I suppose I'm not too concerned about it as I think my family will have reasonable immunity having been brought up on a farm

Seriously concerned if contacted by children especially
I was a Scout leader at New Deer in 2000 at the time of the outbreak of O157 caused by sheep droppings. I have also known four other people whom have been seriously ill, one adult and three children.
CONCERN! – AWARENESS OF NEED FOR HAND WASHING + DOMESTIC HYGIENE.
IT DOESN'T' CONCERN ME PERSONALLY BUT I AM VERY AWARE OF SERIOUS EFFECTS TO YOUNG PEOPLE, ELDERLY AND THOSE NOT IN CONTACT REGULARLY WITH THE BACTERIA. I THINK THAT I HAVE REASONABLE IMMUNITY HAVING ALWAYS BEEN EXPOSED TO IT THROUHH CONTACT WITH LIVESTOCK. I THINK MANY HOUSEHOLDS NOW ARE TOO CLEAN SO PEOPLE HAVE REDUCED IMMUNITY TO BUGS!
HEALTHY PERSON WITH CHILDHOOD EXPOSURE TO COUNTRY. SO NOT A YOUNG/OLD/INFIRM SO UNLIEKLY TO BE SERIOUS COMPROMISED BY IT.
It can be very easy to have an outbrake but if simple rules are followed it should be O.K.
I would not like to catch it.
Quite concerned.
It is clearly a very serious infection which may give rise to collapse, renal + cardiac failure and death in some cases.
vigilant
E. COLI WILL NOT AFFECT ME. Badly as I. have WORKED with animals all of my Life (so far). VISITORS TO THE FARM HAVE TO BE CARFULL. WHEN HANDLING YOUNG STOCK. I.E. LAMBS OR CALVES. HANDS HAVE TO BE WASHED AFTER HANDLING ANIMLAS. BOOTS WASHED IN SUTIBLE. DISINFECTANT. BEFORE EATING OR LEAVING FARM.
To have had E COLI O157 – but not to know source. was worrying. People should be made more aware of cause. symptoms and prevention.
Potentially serious infection
concerned for young children
Cleanliness in the kitchen and pay particular attention where you source your food should help prevent an outbreak.
Always concerned that the reaction to an outbreak is to make food more sterile – rather than to investigate whether the problem is perhaps more to do with people not being exposed <u>enough</u> to natural infectious agents. When there is an outbreak from food – people had been working in contact with those animals – and their faeces – on a daily basis before that and not become ill.
A SERIOUS CAUSE OF ILLNESS WHICH CAN LEAD TO DEATH QUITE QUICKLY IF NOT SEEN TO, RIGHT AWAY. THESE BACTERIAL BUGS MUST HAVE IMUNISATION (?) WHICH SHOULD GIVE RESERACHERS CHANCES TO STOP IT.
Reduced risk as no livestock on farm. Private water supply tested + passed
Its a very nasty disease and can cause death as we have seen in Lanarkshire a few year ago. Also at New Deer show. Just lately. Though I suspect us living and working with animals might be a bit more immune,

WARY
Relaxed.
A serious illness for children and elderly
ignorant
Bit concerned at bringing children on to my farm.
<u>VERY DANGEROUS BUG</u>
REASONABLY INDIFFERENT – WON'T HAPPEN TO ME ATTITUDE!
It is a killer so quite vigilant.
FEAR OF ITS RISK OF LASTING DAMAGE TO CHILDREN.
Never been affected by it and would hope to avoid it
RELAXED. BEING A LIVESTOCK FARMER I THINK I HAVE A HIGH DEGREE OF IMMUNITY.
Adherence to basic hygiene –i.e. washing hands after touching animals or their faeces or byproducts is sufficient protection not to have to worry a lot about it.
RECKON I HAVE A RESISTANCE TO IT
Worked with cattle all my life and never had it.
BAD.
HYGIENE IN FARM IS VERY IMPORTANT – WASHING HANDS ETC.
Treat is very dangerous.
I AM AWARE IT CAN CAUSE SERIOUS HEALTH PROBLEMS ESPECIALLY IN YOUNG CHILDREN AND THE ELDERLY BUT APART FROM BASIC HYGIENE PROCEDURES DO NOT LET IT AFFECT MY DAILY LIFE
Needs to be taken seriously and all steps taken to prevent it.
I AM AWARE OF IT
NOT AT ALL WORRIED ABOUT IT.
SCARED
RATHER NOT GET IT. USUAL HIGENE SHOULD ENOUGH TO KEEP SAFE.
Can be a right bugger. Many people must be exposed to it and never know. Some must have resistance. For the vulnerable it's very dangerous.
only very very slightly concerned.
concerned about drinking water. – having to buy bottled water for drinking
not sure. Very young, elderly, or those in poor health should be very careful. I would like to know more about it and more research done
More a problem for cattle farms. Farm raised people seem more resistant. Visitors more vulnerable
not really concerned about it
Don't know if I have one
Sensible precautions should be enough to avoid problem

MY ATTITUDE IS THAT OUR NATURAL IMMUNE SYSTEM IS BEING SUPPRESSED AND THIS IS THE PRIMARY PROBLEM LEADING TO ILLNESS CAUSED BY AMONG OTHER THINGS E.coli
Concerned, wash hands before food.
MILDLY CONCERNED
Is E. Coli O157 an animal disease or a human disease transferred to animals.? Not enough general immunity in the population.
A problem to be aware of to maintain cleanliness
VERY VIGILANT RE HANDWASHING/HYGIENE FACTORS.
Well aware of personal hygiene.
WOULD TRY TO AVOID
To be avoided by good hygiene but consider that many in the country have built up resistance to greater or lesser degree
Avoid it like the plague
COULD AND SHOULD BE AVOIDABLE IN A HIGH PERCENTAGE OF CASES/OUTBREAKS, BUT ALWAYS A POSSIBILITY OF IT OCCURRING ALMOST ANYWHERE, ANYTIME. INCREASED VIGILANCE, UNDERSTANDING, INFORMATION AND AWARENESS IN GENERAL COULD DRASTICALLY REDUCE THE RISKS.
HAVING BEEN BROUGHT UP IN THE COUNTRY I LIVED THERE ALL MY LIFE I FEEL I SHOULD HAVE RESISTANCE TO IT.
In my job I may have a higher risk of infection but it does not concern me unduly.
Wary.
Unpleasant + dangerous
Minimal risk with proper hygiene
TAKE PROPER HYGIENE PRECAUTIONS AND PROBLEMS ARE GREATLY REDUCED BUT DON'T GET COMPLACENT
Don't like it
DO NOT AT ANY COST WISH ANY ONE TO CONTRACT IT.
I am puzzled as to why it is such a problem in this part of the world. I am worried when I hear of babies being infected and kidneys being affected.
HEALTH & GOOD HYGIENE SHOULD KEEP IT AT BAY. SERIOUS PROBLEM WHEN POOR FOOD PREPARATION/SEGREGATION EVIDENT. WORRYING BUT NOT LIFE-THREATENING FOR A HEALTHY PERSON
As all bacteria, try to maintain hygiene
Uninformed.
concern but aware.
UNSURE – NOT AWARE ENOUGH ABOUT IT
NO CONCERN-

IF YOU'RE CAREFUL WITH HYGIENE ETC IT SHOULDN'T BE A PROBLEM.
Like all infections worry and concern.
Slightly concerned
I'm concerned that restaurants have strict controls/cleanliness.
I would not like to get it. but I would not like to get alot of bacterial infections and so try to avoid infections of any kind.
TRY TO KEEP CLEAN IN ALL WAYS ESPECIALLY HANDS WHEN EATING + COOKING
Vigilant
Always aware to wash childrens hands. Always careful about cross contamination of cooked/uncooked meats. Attitude probably pretty lax until you hear of an outbreak.
Very aware of good hygiene at all times.
Worried about it somewhat but not too much.
Improve food hygiene.
Have only heard of it on T.V so probably have attitude it will never happen to me
BE SENSIBLE ABOUT HYGIENE WASHING HANDS ETC.
NOT PARTICULARLY WORRIED ABOUT IT – I FEEL WE ARE <u>TOO</u> OBSESSED.
Not really thought about it!
I don't really know alot about it.
Doesn't bother me as I have good hygeine practises
Dont know enough about it. so not sure if I should be worried about it or not.
Mildly wary.
I hope that the measures I take personally will significantly reduce my risk of infection. Have had salmonella in the past – do not wish another similar experience!
Relaxed – normal gut bacteria
fearful
WOULD BE CONCERNED TO LEARN THERE WAS POSSIBILITY OF EXPOSURE OF FAMILY, PARTICULARLY CHILDREN
DON'T WANT TO GET IT!
It is a serious health concern. More care should be taken in the handling a storage of food.
VERY CAREFUL ABOUT WHAT I EAT
concerned that it can be contracted easily – my friends children contracted it whilst playing at a park
NOT TOO CONCERNED ABOUT E.COLI
I DON'T WANT ME OR MY FAMILY TO BECOME ILL FROM IT. I KNOW IT CAN KILL.

Don't want it.
Good hygiene needed to prevent
Concerned but not overly worried.
NOT WORRIED – TAKE SOME PRECAUTIONS, WASHING HANDS, THOROUGHLY COOKING FOOD ETC.
DANGEROUS ILLNESS TO BE AVOIDED
Although I have heard and learnt about it, it is not something which bothers me.
I DON'T REALLY HAVE A VIEW POINT ABOUT IT BECAUSE IT HASN'T AFFECTED ME OR ANYONE I KNOW
I am aware of the danger however lack the understanding + awareness of the specifics of the infection.
DANGEROUS BUT AVOIDED BY GOOD HYGIENE
NOT CONCERNED, BUT BELIEVE IT TO BE QUITE SERIOUS
REASONABLY AWARE OF CAUSE + EFFECT
A nasty virus
I don't really think about it a great deal, but I am conscious about food hygiene.
THESE THINGS EXIST IN NATURE, BUT ONE HAS TO TAKE CARE WHEN PREPARING FOOD. WE CAN'T ELIMINATE IT, BUT WE CAN REDUCE THE RISK.
sleep, eat nice, take motilim + Imodium
Definately to be avoided.
Rather not get it thanks!
doesn't concern me as i'm a nurse.
Midly vigilant.
Very concerned especially on holiday (Asia, Africa)
I hope that the government are taking action to prevent it by means of food control measures.
concerned about spread
HOPE NOT TO GET IT BUT NOT COMPLETELY SURE HOW TO PROTECT FROM GETTING IT.
IT IS AVOIDABLE THEREFORE IT IS UNACCEPTABLE FOR IT TO BE AN ISSUE IN THIS DAY + AGE
Scared.
I look after my self
AS ABOVE
Part of life, no need to worry unduly.
Cautious avoidance – I feel concerned the most virulent strains are from over use of anti-bitics
WARY ABOUT FOOD HYGIENE

CAUTIOUS ABOUT EATING FOOD AT BBQs OR FOOD LEFT OUT AT BUFFETS.
Would take measures to avoid it at all costs.
MUST INVESTIGATE INFECTION MORE FULLY
I don't know enough to form a valid attitude on it, but I don't want it!
Careful re personal hygiene but try to avoid it
Aware it is a problem.
Careful but not overly concerned
CAREFUL PREPARATION OF FOOD
" " STORAGE OF FOOD
" " FOOD HYGIENE
" " PERSONAL HYGIENE
best to avoid.
Expect professional health organisations to monitor + implement containing measures
If the right precautions are carried out then E. Coli O157 can be contained.
I WOULD NOT WANT TO BE AFFECTED BY IT.
Try to observe strict hygiene in all food preparation at home and buy food items from reputable stores.
Try to observe basic hygiene rules in kitchen and also when having a picnic and eating out.
I think people get too worried about bugs.
Ensure children wash hands Wipe down kitchen surfaces after preparing food using antibacterial cleaners
Same as to any other pathogen – part of life. Don't live in fear of it – take sensible precautions to avoid getting it.
No more of a risk than other pathogens – if you take proper precautions.
Aware of it but if proper measures used shouldn't be a problem
Dont want to get it.
Am careful about washing hands in a rural environment
Not too worried but very careful above personal/food hygiene.
I don't come into contact with farm animals. I don't eat meat
AS IS SAID, I'M REALLY ONLY CONCERNED ABOUT EFFECTS ON CHILDREN.
Try to wash vegetables & fruits & cook food until proper temp.
No attitude as such, just an awareness.
Awareness + concern
Friend died from this disease after Cancer treatments.
Expect it is a bit blasé. Do not eat poorly prepared meat at home and rarely

from butchers. Always wash my hands before eating.
Concerned but hope it will never affect me
Hygiene at home is important but don't worry about E. Coli specifically.
afraid!
Would not like to have it
Concerned to hear it so prevalent in the Grampian area.
Mild indifference, tempered by occasional superficial interest
SOMETHING I WOULD PREFER TO AVOID AT ALL COSTS
QUITE CONCERNED
concerned.
I dont really think about it
Occurs naturally in colon can be harmful if infected elsewhere
NOT KNOWING A LOT ABOUT IT, IT'S NOT SOMETHING I THINK ABOUT.
Good Hygeni should help Prevent this happening to us.
AM CAREFUL ABOUT HYGIENE + HAVE FOOD HYGIENE CERTIFICATE
DON'T REALLY HAVE ONE
TRY TO BUY ORGANIC MEAT WHERE THE FARMER CAN BE TRACED AM CAREFUL ABOUT PERSONAL HYGIENE WHEN AROUND ANIMALS
Not concerned.
I think it is very dangerous but imagine it is more severe in African and exceptional rural areas where hygiene is difficult to manage
Concerned.
KEEP WASHING HANDS REGULARLY
1. BEFORE PREPARING FOOD
2. AFTER THE TOILET
MORE CONCERNED FOR CHILDREN. KNOW WHERE YOU BUY MEAT. GENERAL FOOD HYGENE AND FOOD PREPARATION IMPORTANT.
NOT WORRIED BY IT.
I KNOW THAT IT IS DANGEROUS BUT DO NOT REALLY CONSIDER CATCHING IT.
WHILE COMPLETING THIS FORM I FEEL I SHOULD BE MORE AWARE.
REQUIRES MORE INDEPTH INFORMATION FOR PUBLIC.
Not 100% certain that I have the right strain in mind?
TAKE MEASURES TO ENSURE MINIMUM RISK
NON-AWARE
INDIFFERENT
IT'S A STOMACH TYPE BUG WHICH CAUSES VOMITING & DIARRHOEA & IN EXTREME CASES (YOUNG, INFIRM OR ELDERLY PEOPLE) CAN BE VERY

DABILITATING. IT IS KNOWN BUT NOT PARTICULARLY PREVELANT.
YOU SHOULD TAKE CARE WHEN EATING OUTDOORS.
I DON'T LIKE IT!
An organism that is very pathogenic, but exposure can be greatly restricted thro' correct procedures.
As I say some Ecoli are very common. But non natural Ecoli could harm you in the digestive system.
LACK OF KNOWLEDGE
I presume the <u>main</u> source of this infection is under-cooked meat. E. Coli O157:47 → can cause H.U.S (haemolytic uraemic syndrome) [but mainly a problem in children]
Indifferent
Hope I never get it
I'm not too concerned about it. Don't get too hygienic as some people do. (obsessed by it).
common sense.
don't know very much am generally concerned about hygiene so very careful.
I'm careful to cook my own food fully
I'm aware of the possibility of infection

***If you think the likelihood of catching E. coli O157 will be more or less likely for any given group, please explain why you think it is different for them

Young people and the elderly are more prone to catching illnesses as their immune systems are weak. Farmer in contact with animals?
CLEAN ENVIRONMENT – NO ANIMALS ETC.
Less resistance to it in the kids, and more contact to the farmer.
AS LESS DIRTY
THE YOUNG & ELDERLY GONNORALLY HAVE WEAKER IMMUNE SYSTEMS A LIGESTOCK FARMER WOULD COME INTO CONTACT WITH ANIMAL WASTE
More developed immune system
1 CHANCES OF BEING IN SITUTATION WHERE INFECTION COULD OCCUR HIGHER 2 POORER IMMUNE SYSTEEM FOR VERY YOUNG OR VERY OLD
CHILDREN: HYGIENE HABITS ARE NOT AS GOOD FARMER: GREATER CONTACT WITH FAECES
A farmer would have more contact with the bacteria in animal faeces and animals
CHILD + OLD PERSON – WEAKER IMMUNE SYSTEM ADULT MAL – STRONGER IMMUNE SYSTEM FARMER – CONTACT WITH ANIMALS
Adults have better immune system than children. Office workers have less exposure to countryside by nature of their job.
young & old more susceptible farmer from livestock
children & old more suseptible + thus hold onto it longer livestock farmer potential to have/carry it regularly. Office worker not in contact. adults more able to deal with it physically + get rid of it.
children/old people have weaker immune systems.
LESS LIKELY – MORE RESISTANCE DUE TO AGE
FARMERS DEALING WITH LIVESTOCK YOUNGER CHILDREN LESS CAREFUL ABOUT HYGIENE
farmer: animal facies 80 yr old: Aged immune system
CHILD – PLAYING OUTDOORS FARMER – ANIMALS 80 yr old – COOKING BADLY OFFICE WORKER – STERILE ENVIRONMENT
Surely an adult man or woman or office worker are people in general.
less contact to ecoli.
Children + elderly more vulnerable, offices have lots of germs everywhere like keyboards, etc.
I think the lifestock farmer will have more contact with.
more vulnerable. exposed to it.
more vulnerable to infection.
Weaker immune System

OFFICE WORKERS SPEND MUCH OF THEIR TIME IN A VERY CLEAN ENVIRONMENT.
Fit 'n' healthy!
Handling animals would make a farmer less likely. Children are more prone to infections. Office work not as likely to come into contact
Immune system less developed for 7 yr old Immune system not as good as we get older Immune system strongest in adulthood.
A FARMER IS IN CONTACT WITH ANIMAL DROPPINGS. CHILDREN'S IMMUNE SYSTEM IS NOT FULLY DEVELOPED.
Adult Man/Adult Woman Hopefully more sense
Eighty year old – Hopefully in safer environment and looked after.
Office Worker – Again hopefully sensible, cautious and different environment.
“Health + Hygiene” Laws.
Handles Animals
COUNTRYSIDE FOR THE FARMER
OFFICE WORKER LESS CONTACT
Children might not know the Dangers.
Children eat all sorts of things + have to be taught to be careful + immune syst. Not fully devel.
Elderly may not cook properly or be aware of what they are being sold + immune system may be compromised.
Livest. frmr more contact with water/animals etc.
office worker = less contact w/livestock
- Child aged seven, doesn't have as many antibodies.
- Livestock farmer handles animals
a child of seven might have a less advanced immune system so they might be more likely to catch E. Coli. An eighty year old might have a weakened immune system.
Child aged 7 – they would have not as developed immune systems
Livestock Farmer – Contact with animals may lead to increased likeliness
As previous replies
Affects younger + older people due to their immune systems.
I THINK IT IS MORE LIKELY TO BE A FARMER BECAUSE I THINK YOU CAN GET IT FROM ANIMALS.
A farmer may be more at risk as he is in contact with animals.
An elderly may be more at risk due to his immune system
Children not aware of Hygein.

Vulnerable groups
REDUCED IMMUNITY.
the young and old more susceptible.
Children & farmers are more likely to be in a situation of contact.
More exposure to animals + contact with animal faeces (Moooo)
I think farmers do have a slightly bigger chance as they get into contact with animals (and their droppings) at times.
YOUNG CHILDREN ARE LESS AWARE OF HYGIENE CONSIDERATIONS.
exposure + poor immune systems
Elderly/children less immune system
Females = urine infections.
<u>Child:</u> less likely to be aware of hygiene
<u>Farmer:</u> Constantly around animal faeces – taking off shoes and boots
<u>80 year old:</u> Less likely to move around
<u>an office worker</u> Not outside so much
Think young & elderly more prone
Children and elderly people will be less resistant to infection, and children less aware of hygiene issues. Animal contact with farmers.
Increased exposure.
less access to bacteria – office worker + have stronger immune systems to fight infection.
Older and younger people more susceptible. Weaker immune.
Children & farmers are more likely to touch, use things that might cause stomach bugs.
See overleaf.
The more likely ones are more susceptible to any disease (young + the old) hence more likely
LESS CHANCE IN OFFICE ENVIRONMENT
The old + the young are more susceptible to infections, I think. Perhaps farmers may be more likely if it is passed from the animals.
Young & old are usually more susceptible to most things
I would think the more vulnerable people. (old and young)
WORKING WITH ANIMALS.
- Anyone can get E coli.
adults are generally quite fit and healthy and more aware of risk. Farmer may have a tolerance
Contact to livestock or strength of immune system.
A livestock farmer may eat more meat. Only a guess.

LESS RESISTANCE TO ILLNESS FOR YOUNG + ELDERLY
wont come into contact with it
children don't know what they are doing, don't know information. Old people – health problems
a child – more vulnerable, as is the 80 year old e.g. food cooked by another person. A child may be unsupervised and drink dirty water.
Livestock farmer – he deals with dead animals.
80 year old – immunity less due to age.
Vulnerable people more susceptible to contracting harmful diseases in general.
Livestock farmer → comes into contact with animals who may carry E. Coli.
Because they're older, and will have built up a resistance
older and younger are more vunrable.
Farmers have contact with animals
Elderly Lady would have a weaker immune system as perhaps a young child would have.
WEAKER/VULNERABLE/EXPOSED.
child – less developed immune system
Livestock farmer – more developed resisitance to E. coli
80 yr old – more vulnerable immune system.
I work outside and horse ride most days.
Age + Fitness
I think children are more immune to certain diseases.
Old/young more vulnerable → ecoli caught from livestock
I would guess younger & older age groups have less resistance to health problems. I would guess that contact with animals might make the farmer more likely to get E. Coli
Everyone can catch it but vulnerable people could die – old/young/sick/unhealthy
everyone can catch but vulnerable people could die from it
Young children + old have lower tolerance
Farmer – has resistance?
Office worker – less contact with animals.
In more contact with mud/soil and animals
Less personal hygiene
Behaviour
Contact with animals
Immunity

it can affect children + elderly people worse than other age groups
The vulnerable young and old
MOST VULNERABLE
Natural immunity with age + exposure
CHILD → RESISTANCE LOWER – SCHOOL OUTBREAKS.
FARMER – RANGE OF HAZARDS GREATER
80 YEAR OLD – RESISTANCE LOWER.
ADULT MAN
ADULT WOMAN – “ “
OFFICE WORKER – LESS HAZARD THAN FARM WORKER OR PEOPLE IN COUNTRY SIDE
I have heard its animal related.
More vulnerable for more likely. Stronger, more careful + more resistant far less likely.
shovelling shit
FARMERS ARE IN CONTACT WITH ANIMALS
ELDERLY PEOPLE ARE MORE LIKELY TO UNDERCOOK MEAT
Elderly and very young people are more vulnerable. Farmers are exposed to the bacteria more often.
- more contact with animals
- more contact with other children at school.
Due to their immune system.
Adults have a strong immune system compared to that of children & OAPs
If adult men & women are fit & healthy it is unlikely they would catch it & if they did the effects less serious. Young children, elderly people & livestock farmers are more likely to catch E. coli due to lower immune systems or contact with farm animals respectively.
Because due to Questions on page 1 I am guessing that E.coli has something to do with farms and livestock.
Younger + older people are more susceptible to disease, I think.
The elderly are vulnerable livestock farmers are in constant contact with animals and animal waste.
That depends on the likelihood of each group coming into contact with <u>and</u> being susceptible to the Bacteria
youngsters are more easily made ill, a livestock farmer handles animals and old people have less body defences
People work in completely different environments so a livestock farmer will be likely to catch it than an office work.

a Childs and elderly persons immune system is much weaker than that of middle aged people.
ELDERLY/YOUNG LESS RESISTANCE.
LIVESTOCK FARMER – NATUR OF JOB.
They have more contact with animals, may not have a “trustable” source of water, etc...
-IN CONTACT WITH LIVESTOCK WHO HAVE A GREATER CHANCE OF CARRYING E-COLI
-LESS LIKELY TO BE IN CONTACT WITH LIVE STOCK.
YOUNG AND ELDERLY MORE LIKELY TO PICK UP DIFFERENT BUGS
I BELIEVE CHILDREN AND OLD PEOPLE ARE MORE VULNERABLE TO DISEASE THAN ADULTS. THIS INCLUDES E-COLI.
farmer = exposed to animal excrement/may have cuts not treated immediately.
Reduced immunity.
farmer – contact with animals
80 year old – lower immune system
An Adult man and women will have more developed immune systems
Younger children have less developed, and eighty year olds will be damaged.
An eighty year olds natural defences would be weaker, less able to fight infection.
Contact with potential carriers of e-coli increased, hence chance of contracting increased.
Contact with animal waste
Child may not wash hands
Farmer more in contact with bug
Old lady more suseptible
Resistance to infection in adults
Elderly sometimes have a reduced immune system.
Farmers are in contact with animals.
Older people may be weaker (-immune system)
Elderly people are more vulnerable to diseases in general.
I’m not sure that the likelihood would necessarily be different, but the severity would be (ie the effect upon the infected person would be worse for young children/elderly people) (-I could be wrong!)
Just a guess!
More Vulnerable.
Children pass it to one another through school etc.
A farmer – dirty conditions

POSSIBLE CONTACT WITH CAUSATION
ELDERLY PEOPLE DO NOT HAVE SAME LEVELS OF RESISTANCE TO DISEASE
YOUNG + OLD PEOPLE ARE GENERAL PRONE TO INFECTION
FARMER – CONTACT WITH ANIMALS
80 yr old – MORE SUSCEPTIBLE
BEST GUESS
More contact with the outdoor & being elderly or young
the young and Elderly have less immunity!
CHILREN haven't immune system As Adults
More Contact with farm animals.
The old and the young are less selective in what they eat.
Livestock farmers in contact with animals – source of infection.
Elderly/young more likely to develop infection following exposure – immune system functions less well. Young not so fussy about hygiene – eg don't always wash hands after using toilet however many times they are told!
More exposure to causes.
lessened ability to fight infection
MORE VUNERABLE
MORE VUNERABLE
IMMUNE SYSTEM IS PROBABLY BETTER
young/elderly more likely
Ability to cope with illness in old people
Expose to contaminated soil/water
more vulnerable people i.e. children + older people may be more susceptible to it
FARMERS ARE GENERALLY DIRTY GITS
OLD + YOUNG WEAKER IMMUNE SYSTEM
FARMER – MORE CONTACT WITH RISK
-YOUNG PEOPLE MORE DIFFICULT TO CONTROL & HAVE LESS KNOWLEDGE
-FARMERS IN CONSTANT CONTACT WITH ANIMALS.
High risk on more contact
Farmer deals with Poo and perhaps doesn't wash
80 yr old low resistance
Child mucky, unaware
livestock farmer because of working environment
Children & Elderly because of less good immune system

EXPOSURE TO BUGS
Elderly + children more susceptible and symptoms more likely to worsen.
More vulnerable people less likely to protect themselves from getting it by taking the precautions such as washing hands or checking food.
Children do not have the same immunity + it is passed quickly from child-child.
CONTACT OR NOT WITH ANIMALS
Young and old more vulnerable
Children have no choice, are unaware of cleanliness/hygiene
Eighty yr old from hospital hygiene probs.
Farmers from animals, handling etc.
Contact with animals.
Older/younger people more prone to infection
Being honest I probably guessed on basis of what I remembered from news.
More likely in old people and children.
More contact with animals.
Older people are at risk.
CHILD LESS AWARE OF HYGIENE FARMER – ANIMALS
80 YR OLD – POOR CARE STANDARDS!!!
question of age perhaps!
a guess
Age + vulnerability
Children & elderly more prone for bacterias.
Average people eat meat, I don't. A farmer is more likely than me because they have contact with animals
LESS RISK W/ FOOD
MORE VULNERABLE DUE REDUCED OR UNDERDEVELOPED IMMUNE RESPONSE
I presumed adults were more resilient to different forms of infection.
Children & old people are more susceptible to infection
Livestock farmer has more exposure to it.
YOUNG/OLD PEOPLE MORE VULNERABLE
LIVESTOCK – IN CONTACT MORE
Quality of immune system
Newspaper reports explaining child susceptibility.
Around animals & feces
IMMUNITY AND RISK
I WOULD EXPECT FARMERS TO DEAL WITH ANIMAL FAECES.

Young + old people are more susceptible.
contact with livestock.
Very old + very young more vulnerable but no more likely to catch it – misread the question above oops!
Children have less immunity as do elderly.
CONTACT WITH SOURCE
livestock live in less clean environments
More vulnerable
low immune system. Around Animal crap all day.
Old and young are most at risk.
ADULT IN PRIME OF LIFE WILL HAVE STRONG IMMUNE SYSTEM
LIVESTOCK FARMER WILL HAVE BUILT UP STRONG RESISTANCE
80 YEAR OLD BODY DETERIORATING IMMUNITY.
OFFICE WORKER LESS RESISTANCE THAN AVERAGE AS INACTIVE & INDOORS.
Livestock farmers in continued contact with animals, dead animals, faeces etc. Small children don't tend to wash as often as adults.
Handling of livestock and droppings
adult male – fully developed immune system.
child 7 – well developed immune system.
80 old – weaker immune system.
adult female – same as male.
office worker – can't see a reason why they would be at risk.
Adult man more resilient – could contract illness in office but seems unlikely. Others who are more likely are more vulnerable
Contamination for farmer.
Young and elderly are usually more prone to infection.
FARMER – CONSTANT EXPOSURE – BETTER IMMUNITY.
CHILD – NOT FULLY DEVELOPED IMMUNITY – NO PRIOR EXPOSURE.
child more likely to put contaminated soil in their mouth similar reasons for a farmer
My understanding is that the elderly and children are more susceptible.
more vulnerable.
Higher contact.
Poorer immune.
Less likely to be in situations that come in contact with it.
Elderly, infirm, more likely to catch something
Livestock farmer due to exposure

As they have more resistance to infections.
susceptability
AGE (YOUNG OR OLD) ARE MORE VULNERABLE & LESS LIKELY TO FIGHT OFF THE INFECTIONS. FARMERS HAVE DIRECT CONTACT WITH THE ANIMALS.
at risk groups – elderly/young or at risk occupation
Farmers as they come into contact with faeces.
Farmers – they handle shit
Livestock farmer because of contact with animals
80 year old because of susceptibility to infections & less robust health.
Both less likely because of awareness & more robust health
CHILDREN MORE LIKELY BECAUSE OF COMING INTO CONTACT + NOT WASHING HANDS
OLD PEOPLE MORE LIKELY 'COS IMMUNOCOMPROMISED
YOUNGER OR OLDER MORE SUSCEPTABLE TO INFECTION
More contact with bacteria?
IT'S ALWAYS YOUNG + OLD.
Livestock farmer more exposed risk; 80 yr old immune system weakened.
SEVEN YEAR OLD – LOWER/IMATURE IMMUNE SYSTEM.
EIGHTY YEAR OLD – LOWER IMMUNE SYSTEM.
-farmer more exposure to (raw) water/animals
-eighty year old immune system weaker
-office worker clean environment
YOUNG & OLD PEOPLE ARE MORE VULNERABLE –
Children have a weaker immune system.
Weaker immune systems and increased exposure to livestock
ADULT MALE OR FEMALE GOOD IMMUNE SYSTEM
CHILD & OLDER PERSON LESS ROBUST IMMUNE <u>SYSTEM</u>
-Farmers come into contact with livestock and are therefore likely to contract E. Coli from animals
-Old people tend to have weaker immune systems + therefore are more susceptible
child – under developed immune system
eighty year old – weakened immune system
livestock farmer – contact with animals
farmer more exposure to risk
Adult more optimum immune system
adult man – never seem to wash their hands after toilet

child – more likely to explore mud, dirt, pets
farmer – highest contact but aware of H+S precautions
elder – if in care – low standards of hygiene
office workers – low contact with live animals but some sim. risk as adult male
Presumably a livestock farmer would come into contact with possible sources of virus more often.
Eighty year old would be more vulnerable due to age/immune system
Affects the very young and the old more/less resistance.
ADULT MEN AND WOMEN ARE MORE AWARE ABOUT HYGIENE, BUT CHILDREN AND VERY OLD PEOPLE ARE VULNERABLE
The young & old are generally more susceptible to illness.
WORK WITH LIVESTOCK.
FARMER – CAN COME IN CONTACT WITH ANIMAL FAECES
80 YEAR OLD – WEAKER IMMUNE SYSTEM
80 yr old – less resistance to infection +7yr.
Young and elderly more likely to contract illness. Farmer – link to butchers etc.
I have no real idea
hearsay perhaps?
a greater effect during their youth
Immune systems, likely hood of contact.
LIVESTOCK FARMER IS INCONTACT WITH ANIMALS THE WHOLE TIME. OFFICE WORKER USUALLY LIVES IN WELL MAINTAINED AND GOOD WATER/SEWEGGE AREAS. (CITIES)
Man – less likely to Prepare food Properly
Woman – more likely to Prepare food Properly
Due to contact with animals.
more likely people are more likely to get it as they are young or old having weaker immune systems or have contact with it frequently.
More prone.
immune system differences.
Older people – more vulnerable, as are children (also more likely to be exposed to animal faeces). livestock farmer – contact with animals. Adults – less vulnerable (?).
Because the old and young may have lower immune systems.
Children and elderly people have a lower resistance to many bacteria – and children aren't always as careful as they could be about washing their hands. Livestock farmers come into contact with more potential sources of infection than, say, an office worker.
CHILDREN – SMALL ANIMAL FARMS.

LIVESTOCK – ANIMAL.
OLD AGE – MORE VULNERABLE
contact with livestock + faeces
young and old less able to fight off illnesses. I think.
Children are more likely to have poor hygiene standards. An 80 year old may have a weaker immune system so more susceptible to illness. Livestock farmers are more likely to be exposed to harmful bacteria + e.coli
Age – body not so strong to fight infections
I suppose young or old might be more susceptible, as might be people in contact with animals. Not quite sure the meaning of 'catching' here though since presumably the chance of acquiring the bacterium is the same though suffering symptoms would be different.
Very young or very old.
I find lots of men don't look after their health or what they eat how to prepare it, children don't understand about cleanliness. farmer don't always care about their livestock. Not every woman understand about food or how to prepare it, office worker around all kind of people.
Farmer because handling livestock
Child, because of not knowing the danger.
Adult man + women because of the media
Eighty year old for being frail.
A livestock farmer has more contact with animals.
An eighty year old has a weaker immune system.
Child more contact with animal faeces
farmer more contact with animals.
80 yr old, more vulnerable
CHILDREN PROBABLY HAVE LESS RESISTANCE
FARMER COULD BE CONTAMINATED FROM ANIMAL FAECES
More susceptible to infections at the extremes of age.
Livestock farmer = contact - farm animals
Child = playing outside
eighty yr old = lower immunity.
AGE MAKES MORE SUSCEPTIBLE. – DEVELOPING OR FAILING IMMUNE SYSTEM ALSO FARMERS IN CONTACT WITH MEAT
LOWER RESISTANT TO GERMS FOR THE VERY YOUNG OR OLD
EXPOSURE TO GERMS FOR THE FARME
Regular contact with animal droppings.
contact with animals

DISEASE RESISTANCE. & LESS LIKELYHOOD OF EXPOSURE.
Lower immune system
More likely to come in contact
BECAUSE <u>THEY</u> ARE YOUNG & WORK <u>WITH LIVESTOCK</u>
OFFICE WORKER – LESS BECAUSE NOT AS MUCH CONTACT WITH POSSIBLE CAUSES.
Different strengths of immune systems and higher risks through contact to animals etc.
these people are more likely to come into contact with the bugs in the environment. Children playing in mud etc.
I think a young child is more likely as they are not fully developed so are more likely to catch the disease.
Immunity decreased with age.
AGE
Children & Elderly more suseptible to illness.
As adults, more aware of hygiene.
unaware of E. coli
not careful it wont happen to me!
Immune – farmer
Farmers are in contact with animals, so they are more likely.
MORE/LESS TOLERANCE
<u>A</u> MORE LIKELY TO HAVE A WEAKER IMMUNE SYSTEM.
<u>B</u> MORE LIKELY TO BE EXPOSED TO E. COLI CARRIERS
I know it is dangerous for pregnant women & the elderly.
<u>Risk factors.</u>
Older/Younger – immune system less strong
livestock farmer – contact with animals/faeces
Age
Immune system
Age
More contact with animals.
Weaker immune system.
Elderly & Young have less powerful immune systems – Kids; you don't know what they could get up to.
Farmers – I suspect that you can get E Coli from farm animals.
Anyone can catch anything at any time.
Age – younger/older less resistance.

farmer – more contact.
HIGHER RISK ENVIRONMENT.
No immunity built up in a child.
Children + the elderly are more vulnerable to infection generally + also to the effects of dehydration. Farmers are in contact with animal droppings, but may well have some immunity.
Children more susceptible.
Children don't always understand risk and their hygiene needs.
livestock Farmer – regular contact with animals, Faeces etc means they are more likely to be in contact with E-coli
Older + younger are more vulnerable.
Animals – washing hands.
children tend to be unaware of hygiene + contamination from food sources. Adults + farmers have acquired some immunity
Weaker immune systems
Very young and frail @ most risk
Child – lower standard of hygiene concious
Livestock farmer – nature of Job with contact with faeces
Young children less likely to be careful
Washing hands
Older people more susceptible in general to all.
Farmer – because something to do with livestock?
a livestock farmer is in daily contact with animals – however he/she may build up an immunity?
Children + farmers are more at risk, playing, working in the countryside etc.
more contact with streams & rivers and/or weaker physically
Possibility more frail.
-Vulnerability + less resilient immunity system.
-Decreased awareness of risk.
weaken immune system.
Animals might have a bug which would get passed on!
FARMER – THE ENVIRONMENT HE/SHE LIVES + WORKS
EIGHTY YEAR OLD – LESS IMMUNE TO DISEASES/ILLNESSES
It is less likely for an office worker because they are always inside.
I live in a built up area, that is fairly well-off.
Overall they might be more likely to get it from contact with animals.
LESS IMMUNE.

-less immunity
-more exposure
-more severe infection in children
-contact with animal faeces – livestock
YOUNGER CHILDREN & OLDER PEOPLE HAVE LESS RESISTANCE
LIVESTOCK FARMER IS AROUND ANIMALS.
I THINK ELDERLY & YOUNG PEOPLE ARE MORE LIKELY TO CONTRACT IT.
Weak immune system
contact with animals
the immune system is weaker.
some people are more sick things than others
Exposed more to the risk.
Weaker immune system + more at risk.
-MORE – CHILD – LESS CONCERNED WITH HYGIENE.
OFFICE WORKER → LESS EXPOSURE
Don't go out to countryside
livestock farmer because he/she handles animals and farm stuff a lot. Office worker – sees lots of people all the time.
because their immune system might not have developed properly.
because some people may come in contact with these bugs
Immune System not as good.
Older/younger people especially susceptible. Farm workers
A live stock farmer because he is around animals a lot.
Elderly/immunocompromised/very young are always more susceptible to illnesses.
children – difficult to monitor hygiene after visiting animals
Children + old people more likely to succumb to any infection.
Office worker <u>may</u> be less exposed than agricultural workers.
THE ELDERLY AND THE YOUNG HAVE “WEAKER” IMMUNE SYSTEMS, WHILE A FARMER IS SURROUNDED BY ANIMALS AND OTHER LIVING THINGS, WHICH COULD CAUSE ILLNESS. ADULTS SHOULD HAVE FAIRLY HEALTHY IMMUNE SYSTEMS THUS REDUCING THE LIKELIHOOD.
SUSCEPTIBILITY IS RAISED IN THE YOUNG & ELDERLY
Child + elderly immunity weaker + levels of probiotics may be poorer/dysbiosis
livestock farmer – more contact with soil

More vulnerable
Because immune systems are weaker
Extremes
Their own overall health and history of exposure. I think that you too can have e. coli on your hands without it making you ill.
80 yr old is potentially immune suppressed – but it would be highly dependent on their general health.
More vulnerable to disease. Office worker – less contact with contaminant (apart from uncooked meat)
Young people have less natural defences against bugs. and may behave in a way that opens them to risk (not washing hands etc).
LOWER IMMUNE SYSTEMS + MORE EXPOSURE
because Adults are healthier because they have stronger immune systems
Adult man = more aware of hygiene.
Adult woman = " " "
7 year old = around other kids playing – don't wash hands
8 year old = " " "
office worker = use key boards in warm close environment breeds germs.
adult male + female's know about hygiene
children don't wash hands.
Farmer – exposed to livestock.
1+3 lower immune system.
2 around a lot of feces
If my memory serves me correctly children and old people suffer worse from this.
JUST GUESSING.
younger and older people's antibodies are worse than an adults & farmers are always posed with a threat
LESS DEFENCES, MORE IN CONTACT WITH THE BUG
General impression from media that children and elderly people are more vulnerable to such things
Mental difficulties – may not cook their food properly?! Don't know!
Men are less likely to cook food properly children have weaker digestive systems as for 80 year olds. farmers take more precautions
Women cook better!
Because a livestock farmer will have been handling animals.
Children + elderly more susceptible to any type of infection. Farmers in daily contact with animals.

JUST A HUNCH
Old & very young probably have less immunity
younger people are less likely to have developed immunity to Ecoli
offices are usually clean.
because it comes from animals.
Young people susceptible
FARM ANIMALS
I imagine you could get it from animal waste(?)
Because a farmer coming in to contact with animals
Child + elderly weaker immune system.
Farmer works with animals.
because of their age and that they handle animals.
Food poisoning from town environment.
I misunderstood the question
Being a strong adult would protect against catching e.coli
More a disease of children
elderly get more (?)
Some are more vulnerable than others e.g.older person + child.
More resistant + better general hygiene
At risk groups – young or old – handling animals. (but Maybe they are more aware – then they are less likely – re: livestock farmer)
Because they handle animals
For eighty year olds immune system may be less strong.
Due to the different risks they are exposed to ie livestock farmer. Age due to weakness of the Immune System.
Young people/old people and people who handle animals are people at risk of catching things in general
Young + old people are weaker
farmers – more contact with animals
office worker – not constantly out in the countryside
older people more prone to catching disease.
farmers in contact with animals
Elderly + children are more at risk. Office workers are less aware than country people.
Children and the elderly are likely to take less care and immune systems are weaker. Farmers and women have a better awareness and are more likely to take precautions.

Young and old are more vulnerable.
Children may have under developed immune systems – making them more susceptible; same for old people. Adults are less likely due to the fully developed immune system. Farm workers are in direct contact with farm animals and so are more likely to come across E. coli than an office worker.
Children + elderly would be more susceptible.
A livestock farmer would have potentially more contact with infected animals & their faeces.
An office worker would potentially have less contact with infected animals (depending what they did in spare time!)
children play about in the mud, possibly coming into contact with faeces
livestock farmer is in contact with animals and their poo
office worker isn't in contact much with things apart from eating meat
an eighty year old and an office worker are less likely to come into contact with livestock or infected soils.
children don't wash their hands regularly
farm workers work with animals
A farmer has greater exposure but will not develop symptoms due to resistance.
livestock farmers deal with farm animals which can carry E. coli and children are less likely to be cleaning their hands after playing in mud/with animals
LIVESTOCK FARMER: - HANDLING ANIMALS IN CONTACT WITH FAECES.
EIGHTY YEAR OLD: - POSSIBILITY OF BEING CONFUSED MORE SO HIGHER CHANCE OF NOT COOKING FOOD PROPERLY
Children and the aged have less resistance. Livestock farmer in contact with animals.
less resistance
More likely hood of exposure
child more vulnerable, gets dirty more often + handles animals more.
same for farmer.
Adult Man – Types of jobs.
Livestock farmer – Contact with animals, working environment
Office worker – type of jobs. (Environment).
Children + elderly people are more likely to pick up infections etc. and will be more adversely affected by them
AN ADULT HAS A BETTER IMMUNE SYSTEM TO THE YOUNG OR OLD.
SOME PEOPLE I.E OLD, YOUNG, DISABLED MAY HAVE A WEAKER IMMUNE SYSTEM. ALSO JOBS WHERE EXPOSURE RISK IS HIGHER MAY INCREASE THE RISK OF CONTRACTING E.COLI.
80 yr old could have a weaker immune system

Child puts hands into everything
Children have lower hygiene standards.
Livestock farmer has more contact with livestock
Office workers have less " " "
Children more vulnerable as are the elderly.
AND people working with Animals.
Small children have low immune systems and are more likely to pick up bugs.
more contact with dead animals.
The elderly are more vulnerable to infection. And I think livestock Farmers probably are as well
Livestock farmers tend to dabble in scalological material more than others
Adult man – v. healthy – greater resistance
7 y/o child – immature immune system.
80 y/o woman – older more vulnerable immune system.
Adult woman – as for adult man.
Office worker – usually mains treated water in offices
IMMUNITY IN OLDER FOLK – LESSER
" " YOUNGER FOLK – "
" " ADULT – DEVELOPED.
" " OFFICE WORKER – DEVELOPED BUT STAGNANT!
People under seven and over 80 have lower immune responses.
Not fully developed immune system: antibodies not being produced.
MORE LIKELY FOR YOUNG CHILDREN TO CATCH IT AS THEIR IMMUNE SYSTEM IS LESS DEVELOPED.
animals
Playing outdoors + pets + faeces.
The young + old would be more vulnerable, I think.
Older, immune system not as good.
More likely to have contact with soil
Children + elderly more vulnerable
livestock farmer due to nature of work
farmer put themself into contact with places to catch it more often.
children work close to the floor when playing.
Been an outdoor worker or young or old your immune system is lower and you have more chance of getting it
Just working indoors. less likely.

More chance of contact
livestock farmers farm live stock, and a lot of bugs come from livestock
Because small Children are more likely to eat soil or mud than a adult woman or man, but farmers are more likely to have contact with animals than, a office worker.
Children and Old People are more vulnerable to illness.
Increased vulnerability to virus/bacterial infections.
Possibly more exposure for farmers – less exposure for office worker
children + elderly more subceptible for disease.
Old + young vulnerable to getting infections etc
Adults less " " "
Children less aware of risk
Higher risk group – elderly, young.
More vulnerable
Depend on people's immune system + also their risk of contact – <u>eg.</u> farmer.
children younger more likely to catch stuff. livestock farmer in contact with animals.
Young + old are vulnerable?
Young children and elderly people are prone to contact disease. Possibly farmers because of contact with infected animals and office workers through air conditioning systems.
Livestock farmers have more contact with animals (and possibly their faces)
Dont know
In the dirt more, kids put fingers/hands around there mouths
Dont know
children more likely to be grabbing around in the soil & not washing hands.
Farmers in contact with animals/faeces
80 year old immune system not so good
LESS LIKELY:-
BETTER DEVELOPED DEFENCES.
Small children and old people are more susceptible to bacterial infection.
I don't know
Children may have weaker immune systems, and be less aware of risks. Farmers are exposed to livestock and their faeces in their line of work.
An eighty year old is likely to have a weaker immune system.
I think these people are more at risk
because children not have immune like eighty year old water borne (?) for office worker

Young kids might be more susceptible, as with eighty year olds.
Farmers could catch it from their animals
Children perhaps less resistant and elderly.
children may not have very good hygiene skills and have a lot of hands on contact with other children so pass on germs easily
Higher risks to elderly persons or person with contact with Livestock. office worker unlikely to be outside.
Younger and older people are generally more susceptible to illness. I'm guessing handling livestock makes you more likely to get it – but only based on previous questions.
More likely for children and older people as they are more likely to have contact with contaminated food sources
MEN ARE LESS CAUTIOUS (ON AVERAGE)
FARMERS ARE MORE EXPOSED TO ANIMALS.
CHILDREN MORE VULNERABLE
FARMER MORE CONTACT
age may make a difference to your immune system and you get it more on farms.
MORE EXPOSURE TO LIVESTOCK
-Healthy adults have best immune system.
-Young + old at risk – weaker/developing immune systems.
CHILDREN PLAY IN FIELDS + PLAY AREAS WHERE ANIMALS MAY HAVE BEEN RECENTLY FARMERS BUILD AN IMMUNITY TO IT ON THE LAND BUT COULD GET IT + ELDERLY ARE SUSEPTABLE TO ANY INFECTION.
older people prone to illness
FARM workers increased risk.
NOT SURE OF DETAILS BUT HAVE THE IMPRESSION THE WEAK + INFIRM ARE MORE AT RISK.
Child, elderly more at risk due to lack of immunity or age-related diseases
CHILD, FARMER & THE ELDERLY I FEEL ARE MORE SUCEPTIBLE TO THE BUG AS THEY ARE HIGH RISK CATEGORIES. THE CHILD & ELDERLY DONT HAVE AS STRONG IMMUNE SYSTEMS AS HEALTHY ADULTS & THEREFORE ARE MORE PRONE. THE FARMER AS HE IS IN A HIGH RISK OCCUPATION DEALING WITH FAECAL MATTER.
More contact with animals (farmers) and a weaker immune system in young children + older people.
Young and old get ill more
Less
Children old people and people working with animals are more at risk or have less robust immune systems.

adults – general awareness of hygiene.
child – poor hygiene/ignorance
farmer – exposure to reservoir
Farmers are in contact with animals who may be infected. I think E Coli would be far more serious for young children + elderly, frail people than adults who are healthy, but the cases I've read about were caused by eating infected meat, and while it was school children who were affected it was the meat that caused it, so presumably anyone could get it that way.
Child aged 7 – more likely to touch things
Livestock farmer – handles animals + is more exposed to it.
An adult man because he is bigger and tougher and has a better immune system. An adult woman because she is bigger and tougher and has a better immune system A child aged 7 because it is smaller, weaker, and doesn't have a good immune system. A livestock farmer because it has more contact with animals. An office worker because it does not come into contact with animals.
more the Same.
elderly + young are more susceptible to infections
AT @ as much Risk.
THE LEVEL OF EXPOSURE + THE EXPERIENCE OF MAINTAINING CLEAN + DISINFECTED SITUATIONS
Old + Young and Office Worker would be susceptible + carry less immunity to it
THE IMMUNE SYSTEMS OF CHILDREN + THE ELDERLY MAY NOT BE ABLE TO FIGHT THE INFECTIONS.
There is no difference in the chances of infection for any exposed group, but consequences would be more severe for young children or elderly.
Exposure risk + immune system response.
MORE SUSCEPTABLE LESS RESISTANCE
SYMPTOMS WOULD AFFECT CHILDREN AND ELDERLY MORE SEVERELY THAN NORMAL ADULT.
LIVESTOCK FARMER IN CONTACT WITH FAECES. ELDERLY PEOPLE MORE VULNERABLE
As a livestock farmer I will have probably built up an immunity to E coli O157 if that is possible. ! Whereas an office worker will have no resistance to this bug.
DIFFERENT LEVELS OF IMMUNITY
NO NATURAL IMMUNITY
child aged 7 may show more effect
eighty year old " " "
live stock farmer seems to have immunity
office workers seem to catch every thing.
children and elderly are more vulnerable because of their ages (children not built

up immunity, elderly becoming frail)
A Livestock farmer has probably acquired some immunity
I AM A BELIEVER IN SURVIVAL OF THE FITTEST. A LOT OF THESE PROBLEMS IS MORE TO DO WITH OTHER THINGS, SUCH AS BIOLOGICAL WASHING POWDER, CENTRAL HEATING E.T.C. MORE EXPOSURE OF THE GENERAL POPULATION TO DIRT, DUST, ANIMALS, DUNG E.T.C, WOULD, IN THE LONG-RUN, BE A GOOD THING AS IT WOULD BUILD UP THEIR IMMUNE SYSTEMS. THERE WOULD BE A FEW CASUALTIES ALONG THE WAY, BUT AS I SAID, THE FITTEST WOULD SURVIVE. WE ARE IN DANGER OF CREATING A GENERATION OF HYPOCHONDRIACS.
Purely because of phiscal contact
young and old at great risk.
TO DO WITH AMOUNT OF PREVIOUS EXPOSURE.
<u>MORE LIKELY</u>
THEY HAVE LESS RISISTANCE. CHILDREN BECAUSE THEY HAVE NOT BUILT UP RESISTACNE + OLD PEOPLE BECAUSE THEY HAVE LOST IT.
<u>LESS LIKELY</u>
LIVESTOCK FARMER HAVE BUILT UP MORE RESISITANCE FROM CONTACT WITH ANIMALS.
MOST PEOPLE ARE FIT
OLDER OR YOUNGER ARE MORE VUNERABLE
ADULTS + FARM WORKER BY NATURAL IMUNITY
OFFICE WORKER BY AVOIDANCE
For children and old people their resistance to E Coli is less because it is either not fully developed or is failing
For farmers because there is a great risk of exposure.
Children seem to be more vulnerable.
Farmers may be immune.
Children tend not to wash hands properly after being outside, + Farmers work with Animals.
DEGREES OF IMMUNITY + ABILITY TO FIGHT INFECTION
CHILDREN + OLDER PEOPLE ARE MORE SUSCIPTILE TO E COLI O157
Higher risk group.
Children Susceptible
Exposure from enviroment
an adult man or woman would be more likely to wash their hands than a child or old person
a livestock farmer might just get a splash of E Coli on the lips and get it
an office worker would be unlikely to contact ecoli
Again – Country People are exposed to lots of difficult environments and as such

have stronger immune systems
YOUNG + ELDERLY AT GREATER RISK. HEALTHY COUNTRY PEOPLE LESS RISK
OFFICE WORKER IS IN LESS CONTACT WITH FARM ANIMALS + LIVESTOCK FARMER IS BUT HE MAY HAVE IMMUNITY
Livestock farmers have high immunity because they are in contact with animals, soil + faeces. It all depends on how the other people look after themselves, if they are to be disinfected they will pick up bugs easier. (low immunity)
Working with animals
Also children not washing hands after touching animals
CHILDREN PERSONNEL – HAND WASHING NOT SO GOOD.
I believe it affects the young + old more than the middle age groups.
More likely to affect children
Adults have more resistance. Office Workers are less likely to come across it.
CHILDREN AND OLD PEOPLE SEEM TO BE MORE OFTEN IN THE NEWS REGARDING REPORTED CASES. LIVESTOCK FARMERS HAVE MORE CONTACT WITH CAUSES.
YOUNG CHILDREN NOT SO GOOD WITH PERSONAL HYGIENE (WASHING HANDS)
OLDER PEOPLE WILL HAVE BUILT UP A RESISTANCE TO THE BUG, ALTHOUGH THE LAST TEN YEARS THE PUBLIC HAVE BEEN MADE MORE AWARE OR (SCARED INTO) THE CHANCE OF E. COLI. IN THE OLD DAYS PEOPLE BUILT UP A NATURAL RESISTANCE TO THESE BUGS.
Child aged seven will avoid washing hands unless strictly supervised.
less natural immunity
CHILD: UNDEVELOPED IMMUNITY.
OLD: DECLINED IMMUNITY.
OFFICE: (ASSUMPTION OF LIFESTYLE HERE): UNDEVELOPED IMMUNITY.
A LIVESTOCK FARMER WOULD PROBABLY HAVE STRONG IMMUNITY
CAN YOU EXPLAIN "SAME". SAME AS WHAT?
BUILD UP OF IMMUNITY.
LOWER RESISTANCE
Resistance to infection and built up of antibodies more likely in certain groups.
Children are less aware + more likely to find themselves at risk. Farmers are at higher risk given the nature of their job
CHILDREN + THE ELDERLY ARE MORE VULNERABLE.
LIVESTOCK FARMERS HANDLE FARM ANIMALS AND OFTEN HAVE DOGS TO HERD THE ANIMALS THEY ARE ALSO MORE LIKELY TO WORK IN PLACES WHERE

THERE IS ANIMAL DUNG.
Farmers come in contact with animals. Children & older people have less resistance.
I UNDERSTAND YOUNG AND ELDERLY ARE MORE SUSCEPTIBLE.
MORE LIKELY IN OLDER AGE. AS LESS RESISTANCE TO FIGHT OFF E. COLI
Country people build up a better resistance to these infections
OFFICE WORKER SHOULDNT BE IN CONTACT WITH A FARM ANIMALS
They are as children less likly to have built up their immune defences, and as farmers more likely to be in contact with animals
Adults – more resistances than young or old
Occupation – bodies challenge raising personal resistance
An adult man especially a farmer builds up a resistance to the bug + the farmer is working daily in the “infected areas”. The office worker and child are more likely to get the bug due to their “clean” environment
Child is not so likely to wash their hands
Livestock farmer has to handle manure often
LESS RESISTANCE
Young children more susceprical.
The young and elderly are more suseptible to catching bugs.
Hygiene issues
I Think the chances of <u>catching</u> ecoli are the same, The results of catching it would be different in the 6 groups though
I believe young and old are more at risk from O157 contracting becomming fatal. I as a farmer believe I may have some immunity to ecoli as I have been handling livestock and livestock faeces all my life.
MAINLY BECAUSE OF THEIR CONTACT WITH LIVESTOCK
most of the people I have heard of being infected are young (under 25)
I assume children have gained less imunity and people I have heard of being infected have been around the age of seven. Old people are likely to be weaker than average. Livestock farmers don't commonly suffer from E. Coli O157 so I assume they may have gained immunity from exposure.
Adult Man and Women may be more are of the causes and try and protect themselves from the causes. A livestock farmer will be more immune.
Contact with infected animal faeces children less likely to wash hands after contact
LIVESTOCK FARMERS TEND TO BLEIEVE WE HAVE DEVELOPED IMMUNITY
An adult man should know if he has come in to contact with potential infectious material and take the necessary steps.
A child age 7 may well come into contact and not know if or what to do.
A livestock farmer should know the risks.

An eighty year old, hopefully should not be put at risk
An adult woman same as adult man.
An office worker should by an large be away from major risk.
children or old people more susceptible, Livestock farmers more likely to be exposed to infection.
I think a livestock farmer may have more immunity. I think the elderly have reduced immunity.
MORE CHANCE OF CONTACT FOR A LIVESTOCK FARMER
IMPLICATIONS GREATER FOR YOUNG/OLD.
YOUNG PEOPLE AND OLD ARE MORE VULNERABLE TO DISEASES. LIVESTOCK FARMER, ALTHOUGH PROBABLY HAS A DEGREE OF IMMUNITY, OBVIOUSLY HAS MORE CHANCE OF CATCHING DISEASE IF THEIR HYGIENE IS POOR.
childs immune system not so good, older person less likely to fight off the bug, livestock farmer is in close proximity to faeces.
We are working outside on the Farm
Increased exposure or susceptibility
YOUNG AND OLD ARE ALWAYS MORE PRONE TO HEALTH PROBLEMS DUE TO IMMUNE SYSTEM
Adult men, women and office workers are probably going to have a reasonable immune system to cope with exposure to O157. The 80-years old person is more likely to have a compromised immune system. The 7-year old is more likely to be at risk due to lack of awareness of risk vis a vis contamination of hands + transfer of bacteria to mouth. Livestock farmer probably highest category of risk but I would suspect that immune system capable of controlling O157?
Farm animal faeces.
Adult man – less likely to come into contact with E. Coli O157
Children – like to play and in doing so get muddy, play with pets and do not always wash hands carefully.
Elderly people might not always prepare food properly or eat out of date food.
Adult woman – often primary carer of children and might get it via that route.
The young and old would be vulnerable also indoor worker would have less chance of building any immunity
ADULTS AND LIVESTOCK FARMERS SEEM TO HAVE MORE IMMUNITY. OFFICE WORKERS WITH VERY LITTLE CONTACT WITH THE COUNTRYSIDE COULD BE MORE SUSCEPTIBLE.
I would imagine children + the elderly would be more susceptible if exposed to E. Coli O157. The livestock farmer less likely as he works with livestock and should be aware of the risks.? may be immune.
The young and the old are always said to be more vulnerable to illness of any kind.
RESISTANCE AND BODIES ABILITY TO MOUNT A RESPONSE TO THE

CHALLENGE.
YOUNG CHILDREN + ELDERLY MUCH MORE LIKELY TO SUFFER CONSEQUENCES OF INFECTION
THEY ARE MORE VONERABLE.
MORE VULNERABLE TO INFECTIONS
A child of seven would probably not put in to practice some of the comon sense Hygene habits of an adult. A livestock farmer is probably surrounded by E. coli in a greater risks than an average person.
More likely to affect old + young but don't know about the likelihood of catching it
Likelihood most probably for livestock farmer due to exposure and old + young have least immunity + will be most affected but anyone can catch it.
occupation and old + young less immune.
Healthy adults has greater resistance to ECOLI than young children or old people
Children + older people have less resistance to bugs.
PROBABLY BUILT UP SLIGHT RESISTANCE
OLD + YOUNG PEOPLE ARE MORE AT RISK TO CATCH BUGS. FARMERS AND HEALTHY ARE MORE IMMUNE. PEOPLE NOT FROM THE COUNTRYSIDE ARE MORE AT RISK.
Never had E. Coli (knowingly) Maybe more resistant!
Children more at risk
Farmers have a higher chance of contact
More vulnerable.
LIVESTOCK FARMER – CONTACT WITH STOCK
OFFICE WORKER – NO LIVESTOCK CONTACT.
Some Chance Everyone in General.
Young+old propably less resistance
Office worker NO resistance probablie
Young and elderly have a lowered immune system. Office worker will have less resistance to disease due to lack of exposure. Livestock farmer will have a high resistance due to low, continual contact. The average healthy adult can cope with infection without serious sickness.
CHILD AGE 7 LESS AWARE
" " 8 LESS AWARE
FARMER – I FEEL HAS SOME IMMUNITY
Built by an immunity
young and old would be affected more seriously. Adult men and women would probably be stronger and able to cope with any infection better Office workers would be less likely to have built up resistance to infection.
A livestock farmer may buy in cattle from elsewhere – one of which may carry

the infection. An office worker should only come in contact with it if visiting animal premises – or if eating improperly stored or cooked meat – or if he/she contracts it from someone who has it already.
POSSIBLE OCCUPATIONAL HAZARD.
Old people + children are more susceptible. Not 100% sure about livestock farmers.
THEY ARE GENERALLY LESS VULNERABLE/SUSCEPTABLE TO INFECTION. OFFICE WORKERS WOULD HAVE LESS RESISTANCE.
An adult man more immunity
Farmers in contact with livestock droppings.
Children seem to more vulnerable – TV. papers
Livestock seem to be carriers
Adult man – Farmer
Child aged 7 – Playing with animals + soils etc
livestock Farmer – Handling animals continuously
80 Year old – Less resistance to light bugs
adult woman – could be assisting on the farm
Less likely – an office work – might eat out however, don't tend to work on farm the same.
Farmers in contact with animals
80 Age wise
Immunity potentially compromised in young + old. Assumption that office worker leads an urban life.
CHILDREN ARE MORE LIKELY TO PLAY IN DANGER AREAS EG FIELDS WHERE ANIMALS HAVE BEEN, AND NOT WASH THEIR HANDS. THE LIKELIHOOD OF CATCHING E.COLI WOULD BE THE SAME FOR ALL GROUPS CHALLENGED BY THE BACTERIA BUT THE SEQUAIAE IN SOME OF THE GROPUS COULD BE MORE SEVERE
The more likely are in the vulnerable bracket though I think the livestock farmer may have some immunity I do also feel that he/she has more risk than an office worker.
Immunocompetency.
CHILD + OLDER PERSON MORE VULNERABLE TO ILLNESS – CHILD BECAUSE OF IMMUNITY; ELDERLY BECAUSE OF ILL HEALTH MAKING THEM WEAKER. LIVESTOCK FARMER KNOWS THE RISKS + TAKES PRECAUTIONS. OFFICE WORKER NO CONTACT WITH FARM ANIMALS. ADULTS MORE LIKELY TO FIGHT

BUGS.
CHILDREN ARE MORE AT RISK WITH A LOWER IMMUNE SYSTEM, LESS DEVELOPED. OFFICE WORKER NEVER EXPOSED
handling livestock, poor hygiene
Children + older people often more prone to infections
Older and younger people more vulnerable to infections
The child and the eighty year old would be more likely due to the developing immune system in the child and the deteriorating immune system in the older man. The adult man + adult woman if both living on a farm would probably have good strong immune systems. Not so sure about office worker may be more susceptible to E. Coli.
Young + old have less immunity
Children are probably more susceptible to e. coli than the general public and adults less so. Office workers spend less time in the country.
PEOPLE LIVING IN A MODERN STERILE WORLD WILL BE MORE SUSCEPTIBLE TO E. COLI O157.
A child would have no immunity and an 80 yr olds immune system is starting to fail along with the rest of his or her body. And a livestock farmer will have been exposed to Ecoli many time in his career especially during this <u>pointless belly clipping</u> and will be <u>immune</u> .
The young and old are more at risk, as are those who have never been in contact with the bug.
Better Amunity??
TOWN DWELLERS HAVE VERY POOR IMMUNE SYSTEMS.
Children and office workers have not got such a well developed immune system to a livestock farmer exposed to disease all the time.
YOUNG AGE
OLD AGE
OLD + YOUNG SEEM MUCH MORE VULNERABLE
Livestock farmer is less likely due to the high exposure to the bug.
1) A livestock farmer has gained some immunity over the years.
2) children are less careful with hygiene
3) Adult woman and office worker would be working in a cleaner environment and would be more careful with hygiene.
Young or Older people are more susceptible to many <u>bugs</u>
AGE
WORKING WITH ANIMALS
Dependant on age + awareness of hygiene rules.
AGE + CONTACT WITH ANIMALS

IMMUNE SYSTEM
Young children and elderly people have a weaker immune system, therefore are more likely to catch it.
The less likely's have all met E. coli in some form early in life. I'd think antibodies for 1 E. Coli would help to stave of severe reactions to another variety. There is too much cleanliness nowadays Children don't play outside. See today's news (29-04-08) Therefore the 7 year old is at most risk.
A livestock farmer must have immunity.
Older and younger people are prone to picking up infection. Livestock farmer more likely to come into contact with animal faeces.
Better immunity
SUSCEPTIBLE young + old
CHILDREN, ELDERLY, FARMERS + OFFICE WORKERS MORE AT RISK.
IT IS ALL TO DO WITH CIRCUMSTANCE EG HOW OFTEN YOU BUY COOKED MEAT & WHERE YOU BUY IT ETC. ALL IT NEEDS IS FOR ONE CARELESS WITH PERSONAL HYGIENE PERSON IN THE FOOD CHAIN & IT WOULD BE SPREAD. SOME PEOPLE WOULD HAVE MORE NATURAL RESISTANCE THAN OTHERS.
children bring infection from school
eighty year old in nursing home
Immunity from working on a farm
YOUNG CHILDREN ARE APRT TO PLAY ON THE GROUND AND COULD ALSO BE MORE SUSCEPTIBLE AS ARE OLD PEOPLE WITH LESS IMMUNITY LIVESTOCK FARMERS ARE AT OBVIOUS RISK FROM CONTACT WITH ANIMAL DROPPINGS AND INFECTED ANIMALS WITH E COLI 157
IT SEEMS E-COLI O157 SOURCES ARE FARM ANIMALS SO AN OFFICE WORKER NORMALLY DOES NOT COME IN CONTACT WITH FARM/OR FARM ANIMALS. IT ALSO SEEM SMORE SEVERE RE ACTION IN YOUNG OR OLDER PEOPLE
SOME RESISTANCE MAY HAVE DEVELOPED.
A child is more likely mixing with other children at school. Working with lots of other people
BECAUSE IT IS ASSOCIATED WITH ANIMALS
THE YOUNG AND ELDERLY SEEM MORE AT RISK OF SUFFERING FROM E. coli O157. THAN OTHER ADULTS. LIVESTOCK FARMERS SEE PREVIOUS ANSWER.
YOUNG CHILDREN LESS IMMUNE
ELDERLY MORE SUSEPTIBLE " "
LIVESTOCK FARMERS IN CONTACT WITH ANIMALS THAT MAY BE EFFECTED
THE OLDER U R THE BETTER UR IMMUNE SYSTEM
OFFICE WORKER WILL NOT HAVE HAD CONTACT TO BUILD AN IMMUNITY
ADULTS – MORE RESISTANT.
YOUNG CHILDREN/ELDERLY – MORE PRONE

LIVESTOCK FARMER – IMMUNE?
OFFICE WORKER – NAÏVE?
Immature immune system in children
Children + old people have no or little immunity
Livestock have been exposed to E. coli over a period of time to built up their immunity
I WOULD IMAGINE THAT YOUNG CHILDREN & OLD PEOPLE WOULD HAVE A MUCH LOWER RESISTANCE THRESHOLD TO ANY FORM OF INFECTION. PERHAPS (BUT MAYBE WRONGLY) I WOULD HAVE THOUGHT THAT MILD EXPOSURE OVER TIME E.G. LIVESTOCK FARMER WOULD HAVE DEVELOPED SOME IMMUNITY. SOME GROUPS E.G. OFFICE WORKERS MAY BE MORE VULNERABLE DUE TO ANY RESISTANCE BEING LESS LIKELY. – PERHAPS ASSUMING THAT IF HANDS LOOK CLEAN THERE IS NO PROBLEM.
Young + Old more vulnerable
POTENTIAL EXPOSURE AND POSSIBLE RESISTANCE.
CHILDREN & ELDERLY NOT STRONG ENOUGH TO FIGHT INFECTION & DON'T HAVE SUCH GOOD IMMUNITY AS ADULTS. A LIVESTOCK FARMER IS LIKELY TO BE IN CONTACT WITH E COLI REGULARLY SO WILL HAVE SOME IMMUNITY TO THE BACTERIA. LIKELY TO CARRY E COLI.
YOUNG/OLD = RISK OF INFECTION AS IMMUNITY SYSTEM NOT SO GOOD
LIVESTOCK = EXPOSURE TO E. COLI FROM ANIMALS.
Children are at more risk if they get E. coli O157 as are the old. As a livestock farmer you are exposed to E. coli and may have more resistance to all strains.
There should be some resistance built up.
young children and the elderly, especially if frail, are more susceptible. Livestock farmers have more exposure but are also likely to have greater resistance of immunity.
a livestock farmer will have been exposed to E. Coli over a long time children will not have had a chance and will be more susceptible
YOUNG PEOPLE AND THE INFIRM WOULD HAVE LESS RESISTANCE TO INFECTION.
Young children do not have the same resistance. as above for office worker and adult man livestock farmer is exposed to E. Coli in his work
1- Children + elderly more prone to E.COLI as immune system not so good.
2- livestock farmer as vulnerable job for germs of this nature.
children + aged have less resistance
office workers have less exposure.
just think adults would be more immune to it
Young children and older people seem to be most at risk
A child or frail old person's immunity is less likely to be up to the job. A healthy adult shouldn't become ill unless they have had a lack of exposure to natural

pathogens – certain office workers would fall into this category.
ADULT MALE WOULD HAVE MORE RESISTANCE TO IT AS WOULD ADULT FEMALE – WORST AFFECTED WOULD BE KIDS – OLD FOLK + THOSE WITH OTHER PROBLEMS. THESE PEOPLE WOULD SUCOMB EARLIER DUE TO THEIR RESISTANCE BEING WEAKENED.
A child or a livestock farmer is more likely to have accidental contact with human or animal faeces.
Young and aged imune system impaired or underdeveloped
the elderly + very young are most vulnerable + livestock handlers.
Most likely is the child through questionable personal hygiene + awareness
More likely: Less resistance
Less likely: More “ ”
Affects young and old more so than ‘prime’. Livestock farmer more immunity than most.
Farmers may be more in contact with the bacteria through handling animals and working the soil. The very young and old are more susceptible
certain immunity would built up on a stock farmer
Children have less imunity
CHILDREN + OLDER PEOPLE MORE AT RISK
MORE – SELF EXPLAIN
LESS – OFFICE WORKER IS LESS LIKELY UNLESS ANOTHER PERSON IN THE OFFICE <u>HAS THE BUG</u>
NO RESISTANCE BECAUSE NO PREV. CONTACT AND LIVING MORE AND MORE IN AN ANTI SEPTIC ENVIRONMENT.
Old and young most vulnerable
Unlikely to come into contact with the bug I suppose
Because of young age Group.
young children and the elderly, I feel, have weaker immune systems to fight bacterial challenges. Adults will have a stronger immunity, especially livestock farmers who I feel will have a strong immune system. Office workers will live in “clean” environment, and be “(?) disease folk” with low immunity
Seven yr olds are less likely to wash after playing in a field before eating or sticking their fingers in their mouths
Livestock Farmers have more exposure to potential contaminate sources
YOUNG + OLD MORE LIKELY
7 OR 8 Year old more susceptable than an adult. Office worker unlikely to be in contact with L/S. + their faeces.
CHILDREN AND OLDER PEOPLE ARE MORE SUSCEPTIBLE
CONTACT WITH LIVESTOCK HIGHER RISK
YOUNG AND OLD MORE SUSCEPTIBLE

People in contact with livestock and soil are more likely To be infected.
YOUNG CHILDREN AND THE ELDERLY APPEAR TO BE MORE AT RISK ACCORDING TO NEWSPAPER REPORTS I HAVE READ
WORKING WITH ANIMALS
children and older people are more susceptible to infection
FARMER ARE MORE AWARE OF E COLI
BECAUSE OF THE FARMERS CONTACT WITH LIVESTOCK + FAECES AND OFFICE WORKERS ARE IN AN ENCLOSED SPACE WITH EACH OTHER.
More likely – children + old people are more susceptible to the disease. An office worker would have less chance of working in the country environment
AT AN AGE WHEN THEY ARE MORE VUNRABLE
Livestock carry E coli O157therefore Livestock farmer is more likely to catch it. An 80 year old and a young child might be more seriously affected if they caught it.
Old + young more vulnerable
Office worker less exposure.
More vulnerable because of age and have less resistance.
Because their immune systems may be weaker or stronger.
Young Children + elderly adults would be more vunerable to the bug if they came into contact with it. Livestock farmer is handling and living with animals on a daily basis, but may have some resistance to e.coli bug because of this.
COMMON SENSE
Young and old people have less immunity. people from farms have more immunity than office workers
Less contact with areas which you can catch it from
contact with farm animals where disease can lurk with no symptoms.
Adults are less likely to put muck in their mouths
young and old people can have less resistance to diseases. Young children are not as hygiene-conscious as adults.
Livestock farmers have greater chance of contact.
Office workers less chance of contact.
CHILDREN + OAP'S TEND TO HAVE A REDUCED RESPONSE TO INFECTION AND WOULD SHOW SYMPTOMS FIRST. I WOULD EXPECT THE LIVESTOCK FARMER WOULD BE THE LEAST LIKLEY OF ALL DUE TO HIS EXPOSURE TO THE VARIOUS CHALLENGES ON HIS/HER SYSTEM.
The very young and very old have less immunity, all the rest have a less likely chance.
Children + old people will have lower immunity
Livestock farmers will have a greater potential exposure but highest immunity of general population.

the manifestation of the disease has predilection for young and aged at the present time. However the disease pattern may change to another group of the population.
Depends on resistance
An adult male working as farmer is in contact with sources of E. coli O157. Children are never easily infected.
CONTACT WITH SOURCES
HYGIENE/HANDWASHING TECHNIQUE
All the cases I have heard of locally have involved children. Never heard of a case involving a livestock farmer; who are regularly in contact with animal faeces, so presume they must have acquired immunity.
More chance of higher immunity build up.
YOUNG AND OLD ARE MORE AT RISK.
YOUNG + OLD ARE MORE LIKELY
Adults, Office Workers should be more robust and the latter less likely to come in contact. Livestock farmer are often resistant.
Elderly more secepable to bugs
CHILDREN OFTEN DROP SWEETS AND PICK THEM UP OFF THE GROUND OR EAT FOOD WHILST PLAYING WITHOUT WASHING THEIR HANDS FIRST. AN EIGHTY YEAR OLD HAS REDUCED IMMUNITY THROUGH AGE WHICH MAKES RESISTENCE TO INFECTION LOWER THAN A YOUNGER FITTER PERSON. OFFICES TEND TO PROVIDE ALL THE REQUIRED ELEMENETS FOR BREEDING BACTERIA AND DISTRIBUTING IT THROUGH CROSS CONTAMINATION DUE TO SHARED EQUIPMENT AND VOLUME OF PEOPLE IN CLOSE CONTACT ETC.
CHILDREN ARE MORE LIABLE TO HANDLY FAECES WHEN OUTSIDE PLAYING
A child of seven is more likely to catch E coli O157 because of a lack of knowledge of the risks from animal faeces and pets contaminated with same. A livestock farmer is at a greater risk because the same risks from animal faeces.
Children and older people more vulnerable I think. I would expect a livestock farmer to develop an immunity that an office worker may not develop.
Young children + elderly are more vulnerable. Office workers often bring sandwiches or purchase sandwiches which could be affected.
May be Risk from livestock
children sometimes forget to wash hands
Exposure to the germ
CHILD IS LESS AWARE OF HYGENE
FARMER IS IN MORE CONTACT WITH O157
OFFICE WORKER WOULD NOT BE IN CONTACT WITH ANIMALS
immune response and exposure to challenge with E. coli
OLDER PEOPLE & CHILDREN HAVE LESS ROBUST IMMUNE SYSTEMS
Old + young are generally more vulnerable.

Age immune system.
contact with livestock.
NOT AS MUCH RESITANCE
MORE FRAGILE LESS CHANCE OF FIGHTING INFECTION
YOUNG CHILDREN/OLDER PEOPLE HAVE DIFFERENT IMMUNE/RESISTANCE TO "BUGS".
Handling of animals. children inclined to touch things
Elderly + young children I think are more at risk due to weaker immune system.
ADULTS SHOULD KNOW BETTER THAN CHILDREN OR OLDER PEOPLE.
Although statistically some professions will be more likely to catch – the actual possibility of catching when exposed to it will be the same!
Older people and children tend to get sick more often.
child + older person less immunity
YOUNG, ELDERLY LESS LIKELY TO FIGHT OFF ILLNESS. FARMER MORE CONTACT WITH INFECTION DUE TO WORKING WITH ANIMALS
Stronger immune system
Children and the elderly have weaker immune systems.
FARMERS HAVE AN IMMUNE TO SOIL & ANIMAL DIRT. CHILDREN DIG in ground put things in their mouth without washing hands.
for example A Child would drop food on the floor pick it up and eat it and could get ecoli poisoning but for an adult they would drop the food and put it in the bin because they know better and the young child would be more affected because they are younger.
Contact with animals
Weaker immune system
elderly + children less able to fight off infection
farmers more in contact with E. coli O157
Less esistant to infection generally.
CHILDREN + OLD MORE SUSCEPTIBLE
Older people tend to eat things out of date
Farmers can have cuts etc and may catch something from livestock.
Children handle dirt and pets and may not wash hands. Farmer deals with animals that may carry the disease
poor immune systems.
Young and older people are usually more vulnerable to catching disease etc.
LIVESTOCK FARMER MORE LIKELY TO COME INTO CONTACT WITH E. COLI SOURES.
ELDERLY AND YOUNG PEOPLE ARE LESS ABLE TO FIGHT BUGS. TO BALANCE OUT THE AVERAGE, ADULT MEN + WOMEN MUST BE SLIGHTLY LESS LIKELY

THAN AVERAGE.
FARMER – CONTACT WITH ANIMALS
OFFICE WORKER – LESS CONTACT WITH E COLI SOURCES
Farmer handling stock not washing hands Child fingers in mouth not understanding about washing.
Children from swimming in lakes. Farmer from livestock/working outdoors.
7 YR OLD/80 YR OLD – LOWER LEVELS OF RESISTANCE TO SERIOUS INFECTION
FARMER – MORE CONTACT WITH LIVESTOCK/FAECES
YOUNGSTERS + OLD PEOPLE OFTEN HAVE HYGIENE PROBLEMS HANDLING LIVESTOCK + PLACING HANDS IN MOUTH OR FACE, STORAGE + USE OF COOKED MEATS/DISHES. LIVESTOCK FARMER DEALING WITH ANIMALS + FAECES ON DAILY BASIS
for the child they will have a less developed immune system. The farmer has a higher chance of coming into contact with the bacteria The eighty year olds immune system will not work as well
CHILDREN & ELDERLY ARE USUALLY AFFECTED BY BUGS MORE & ARE MORE SUSCEPTABLE. A LIVESTOCK FARMER WOULD HAVE MORE CONTACT WITH POSSIBLY INFECTED THINGS.
1- farmer – Regular contact with poultry + farm livestock. Close direct contact.
2-7 year old child + 80 year old – elderly + young more vulnerable, immune system weaker.
3-Office Worker – Little contact with livestock & rural areas.
More vulnerable to illness.
MORE LIKELY = AGE + CONTACT WITH ANIMALS
LESS= LACK OF CONTACT WITH ANIMALS
I presumed young children, elderly + pregnant women more at risk.
AGE CONCERNS + CLOSE PROXIMITY TO FARM ANIMALS
Younger or older – immune systems could be low. farmer in contact with animals
Elderly and the very young are more prone to getting E. Coli
MAIN CAUSES ARE EXPOSURE TO ANIMALS THAT ARE INFECTED. ALSO, YOUNG + OLD PEOPLE HAVE WEAKENED IMMUNE SYSTEMS.
lack of hygiene
Younger + older people have less resistance and less ability to fight.
80. They have less of an immunity system than fitter people.
children play outdoors in the mud.
farmers have an immune system do withstand most bugs.
At risk groups old, young + occupation bringing into contact.

Children and old people can catch bugs easier
exposure to animals
kids and old people dont look after their health like adult people
I believe younger and older people resistance to bugs are lower than a healthy adult
more prone to the infection
→ old + young are more vulnerable to a virus
→
AGE AND WORK TYPE
OLD AND YOUNG ARE LESS RESISTANT
Children and the elderly are more at risk
office worker working in 'closed' enviroment with a lot of shared equipment – ie – computer keyboards toilets/sinks etc.
I am pretty sure it can be caught through animal faeces, so children and farmers would have more contact with that surely.
Handling of animals and less likely to be aware of necessity of personal hygeine
Children + Elderly not so consciencious about hand washing etc.
Livestock farmer in contact more often so increased chance.
FARMER – HANDLING LIVESTOCK/MEAT
CHILD – POSSIBLE HYGIENE PROBLEMS
EIGHTY YEAR OLD – EATING COLD MEATS + FRIDGE HYGIENE
The elderly are more frail so at risk
I'm unaware of any cases among colleagues having a similar lifestyle to me
THE ELDERLY AND THE YOUNG ARE MORE LIKELY TO BE AFFECTED BECAUSE THEY HAVE WEAKER RESISTENCE AND MY NOT BE SO CAREFUL WITH HAND WASHING.
80 year olds perhaps eat more prepared food products such as pies, etc. Farmer has contact with livestock. 7 year old may not observe handwashing measures.
Consider that farm activities could help to spread the bug. With children farm visits etc have assisted in spread of the bug by not taking proper hygiene precautions
The livestock farmer will almost certainly come into contact with animals carrying <u>E. coli</u> O157 during his daily work, and he's more likely to catch it than people in general. The child and old person are more likely to suffer sever effects if they do catch it.
A child more likely to touch animal faeces + not wash hands.
Farmer handling sheep.
Stronger resistance youngster

More likely group – possibly less fussy with hand hygiene
Less likely group – opposite to above.
farm animals are the source
CHILDREN LESS INCLINED TO WASH HAND THOROUGHLY
LIVESTOCK FARMER AROUND ANIMALS AT ALL TIMES THEREFORE IN CONTACT ON REGULAR BASIS
80 YEAR OLD LESS IMMUNITY TO BUGS ETC.
more suseptable to illness
Children would be more suseptable and Less knowledgable of the symptoms
Child – less likely to wash hands
Farm hand – around animals.
Less chance of contact, better resistance.
Elderly + very young more susceptible
Farmer will come more in contact with the germ. Unless taking precautions Children play in the dirt and like to touch/and put things in their mouths. Children require to be reminded to wash their hands and may forget – playing germ in the mouth or spreading it by hand.
Adults generally are cleaner than children. Livestock farming exposes farmer to range of pathogens. Likely to die from this as opposed to others. Old person likely to get it because they eat food others prepare for them (in private nursing homes).
Vulnerable occupations or age groups
Men don't appear to wash their hands after the loo! or before they eat – they seem to eat + like streetfood. Old folks would be much more prone as their immune systems are not so strong – same for kids overall.
If an 80 yr old is incontinent
If a farmer does not follow thorough hygiene procedure.
FARMER INVOLVED WITH LIVESTOCK
CHILDREN SEEM TO BE VICTIMS MORE THAN ADULTS
I don't know
HAVE GOOD UNDERSTANDING OF BASIC HYGENE + FOOD HYGENE. AM PARTICULAR WHERE I SHOP + WHAT I EAT
Contact job <u>eg</u> farmer. and age
They could catch the disease from an animal
Exposure to E. coli increased hand to mouth. transmission.
7 YEAR OLD LACK OF KNOWLEDGE OR UNDERSTANDING
FARMER EXPOSED TO ANIMAL WASTE.
1- Adult Man more mature imune system?
2-child less likely to care about hand washing etc @ picnics and imature emune

system?
3-Farmer, as high change of contact with Feaces.
4-old person may have less chance, however If she did it would make her very ill as she would be more Frail.
5-Office Worker may not know How to take precautions?
IMMUNE SYSTEMS LESS STRONG. MORE CONTACT WITH ANIMALS.
FULLY DEVELOPED IMMUNE SYSTEMS FAR LESS LIKELY
NOT " " MORE LIKELY
DUE TO THE NATURE OF THEIR WORK
older adults + young children more vulnerable
Children and older people more vulnerable to infections.
Children – toilet hygiene
Livestock farmer – animal faeces
I imagine ask a stomach bug anyone is suseptable given the correct conditions
MORE LIABLE TO TAKE PRECAUTIONS
ISNT IT FROM ANIMAL WASTE RUN OFF. CHILDRENS/OLDER PEOPLE IMMUNE SYSTEMS WEAKER.
CHILDREN AND ELDERLY PEOPLE HAVE WEAKER IMMUNE SYSTEMS.
Children less hygienic re animal droppings
Play on ground
Farmer in contact animals
Adults cleaner – office worker not so likely to come in contact with animals
children + elderly more susceptible – less bulk in child, less efficient immune system in elderly.
MORE LIKELY TO COME IN CONTACT WITH SOIL.
-SEVEN YEAR OLD DOES NOT ALWAYS WASH HANDS WHEN SHOULD AND LIKELY TO PLAY WITH THINGS THEY SHOULD NOT.
-LIVESTOCK FARMER WORKING WITH ANIMALS.
-EIGHTY YEAR OLD LESS RESISTANCE TO INFECTION
ADULT MAN – AWARE
7 YEAR LACK OF AWARENESS
FARMER – EXPOSED TO ANAMALS
80 YEAR – NEVER OUTSIDE
resistance to infection
ELDERLY & CHILDREN MORE PRONE TO INFECTION
FARMER HAS CONTACT WITH LIVESTOCK
THE YOUNG & OLD HAVE LESS IMMUNITY - & THE LIVESTOCK FARMER IS

LIKELY TO HAVE MORE CONTACT
THE OFFICE WORKER IS LIKELY TO HAVE LESS CONTACT.
FARMER WITH ANIMALS OFFICE WORKER INSIDE ALL THE TIME
CHILDREN NOT SO CAREFUL IN HYGIENE
CONTACT WITH ANIMALS + FAECES
OLD PEOPLE MORE VULNERABLE
Reduced immunity of young/old & exposure of farmer – so poss more immunity here too
child – smaller immune system
farmer – handling animals
adultman – strong defense system
adult woman – strong defense system
office worker – not a lot of countryside contact
less contact w/ animals & outside
YOUNG + OLD VULNERABLE
Working with animals
Mainly through undercooked meat (as far as I know)
Young child = immature immune system.
Elderly = weaker immune system
farmer = interaction with soil/Animal faeces
Children + farmer more likely because I, children less understanding about hygiene etc. Farmers handling livestock.
People are too obsessed with it nowadays.
job or age
everyone would have the same risk.
Child – less resistance
80 yr old – less resistance
Livestock farmer – more exposed
Weak immune system
Work with animals

***Things you do intentionally to reduce risk of getting E coli O157, E. coli or stomach bugs

Wash food when cooking and hands
make sure you wash everyting. Use clean utensils Raw meats especially
I take care whenever I can especially with drinking water and hygiene
GOOD GENERAL PERSONAL HYGIENE COULD HYGIENE WHEN COOKING
CARE TO WASH HANDS AND FOOD
When I cook red meat or chicken I wash chopping boards & knives frequently and make sure it is cooked thoroughly
COOK FOOD (ESP. CHICKEN) THOROUGHLY.
Keep Kitchen Surfaces clean when cooking. Store food well & cook chicken thoroughly.
cleanliness, washing etc In countryside – cleaning boots/hands etc. Cooking – complete cook/clean etc
Wash hands often. Keep cooking areas clean.
CAREFUL WITH FOOD STORAGE
CARE WITH FOOD & HYGIENE
But I am careful to cook things properly.
Washing hands, separate cooked + raw food.
Wash hands regularly, watch what/where I eat out
Cook it till its dead
Cook meat well Clean things when cooking.
Wash hands before eating and cooking, make sure meat is properly cooked, washing up properly.
UNCOOKED MEAT IT BAD. WASH VEG. BEFORE EATING.
WASH ME & FOOD
SEPARATE RAW/COOKED FOOD PREP. WASH DOWN SURFACES. REGULAR HAND WASHING.
make sure food is cooked correctly
wash hands when in contact with raw meat, veg etc. wash hand after toilet gardening etc make sure meats properly cooked. wash hands as per hospital guidelines when @ work
WASH HANDS REGULARLY.
Clean surfaces, Wash hands, Cook meat through, Cover food, Remove shoes, Wear Gloves, Keep hair back, Drink Bottled Water or Boiled
Wash hands or use Antibac gel
Wash hands when finished touching animals, before eating food, after preparing food.

Cook the meat properly!
I wash my hands, eat in places that look clean + don't eat cheap meta, wash food thor. before cooking.
Eating out – I don't get meat if a dodgy restaurant!
COOK FOOD PROPERLY
Make sure meat is cooked properly + not contaminate areas.
Keeping food stored safely and cleaning Surface areas properly.
Don't know
Wash hands after being in contact with animals
WASHING HANDS AND UTENSILS.
'OVER' COOKING MEAT.
I keep raw meats
Cooking - /eating out – wash <u>my</u> hands before hand.
Be sure to wash your hands after using (public) toilets. Cook food well.
WASH HANDS BEFORE EATING
WASHING VEG + SALAD
MAKING SURE MEAT COOKED WELL
Cleaning work area with disinfectant
I TRY TO FOLLOW BASIC HYGIENE PRACTICES – WASHING HANDS ETC.
hand washing.
Eat food only freshly cooked
Wash my hands before washing and after using loo.
Conscious of general hygiene in the office
Use hand rub after seeing clients.
Am scrupulous about food preparation – don't eat meat but prepare it for others
Handwashing, alcohol rub, cooking food properly
WASH hands
cook in clean areas, cook food properly + clean house.
Be hygienic in cooking/preparation of food.
clean, wash your hands or tools before & after use.
Wash hands every time got have a shit
Wash cutlery before use
Dry + sterilise pots + pans
Maintain hygiene Practices.
GENERAL HAND WASHING
COOKING FOOR PROPERLEY

- food hygiene safety
Washing hands thurrughly, careful where you eat
Try to minimise. the risk by cooking properly.
Verify all food intakes & avoid contact to livestock
Eat well-cooked food & if eating out, verify food standards
Just making sure I cook meat properly.
WASH HANDS AND/OR USE WIPES BEFORE HANDLING FOOD
washing hands
boiling food
bottled water
hand washing
not eating raw foods – being selective
ensure food is properly cooked at home.
I just washing hands after touching anything dirty and before eating.
take the precautionary measures. Washing hands, careful were purchasing
HYGIENE
cooking properly
Eating in unproper restaurant
As described earlier. Wash hands carefully. Store & cook food carefully. Rarely eat out and careful about what I eat out – not just to avoid E. coli.
Cook through thoroughly.
Use clean tins and crockery.
Hygiene is important
Avoid Eating half cook food. Exposed food.
General good hygiene – e.g. washing hands before eating/preparing food.
hygene + keep food raw + cooked separate – basic stuff but not bug killers
Cooking meat thoroughly
Washing hands + utensils
Cook food properly
Wash properly
meticulous about cleanliness, food preparation where I buy fresh meat + cooked meat
Wash and prepare food properly – keep cooked and raw meat separately. Wash hands before cooking. Cook food properly
MAKE SURE ALL RAW MEAT IS SEPERATED FROM COOKED MEATS AND MAKE SURE ALL COOKED MEAT IS WELL COOKED
Try to buy from reputable sources + maintain food + personal hygene in home

Wash hands/crockery etc.
Extreme cleanliness washing hands and making sure food well cooked
Practice personal hygiene + awareness
Wash vegetables
be more careful, wash things etc.
Hygiene
Am vegetarian.
Keep utensils separate and cook food properly.
Make sure that food is in date & properly cooked & checking that food is cooked through when eating out.
Wash my hands when I go to the toilet.
Check 'use-by' dates. Keep hands + surfaces clean when preparing food. General hygiene.
Try not to handle animals too much
Make surer surfaces are clean
all cooker
WASH HANDS/SURFACES/UTENSILS/FOODSTUFFS.
KEEP CLEAN
I try to wash salads & vegs before eating, choosing a "clean & tidy" place if I eat out, etc...
MAKE SURE I WASH MY HANDS REGULARLY
WASH HANDS, REGULARLY CLEAN FOOD EQUIPMENT
Washing food + cooking AREAS.
Wash my hands quite often, wash fruit + veg before preparing meal, boil water for drinks/especially when in countryside/
drink clean water, keep raw meat separate from other foods, wash hand with antilbact. soap/handwash.; use miltons on work surfaces + on chopping boards/have veg/meat choppers.
Just make sure meal is refrigerated. Utensils used with raw meat waster immediately including hands
Wash my hands!
keeping surfaces clean.
I am vegetarian, so by avoiding animal produce that reduces risk. Also washing all fruit + veg well and when away from home eating cooked rather than raw food.
- eat vegetarian
- sanitary precautions
- wash hands often

- refrigerate food
Wash my hands before eating.
Follow basic food hygiene rules
Make sure clean surfaces; properly cooked food – general hygiene etc.
Wash Hands. Dont mix cooke/uncooked meat. Cook properly. Prepare meat seperately.
Keep kitchen clean.
Wash my hands always after using the lavatory and before the preparation of food + after shopping etc.
Choose where I eat carefully.
Wash food at home.
FOOD HANDLING + STORAGE AT HOME
REFRIDGERATE FOODS
Keeping things hygienically Clean + Being Careful
WHASH HANDS.
<u>1</u> Don't eat meat that is not fresh.
<u>2</u> Cook meat thoroughly.
Use normal hygiene measures but don't do <u>specifically</u> for E. coli
Not eating undercooked meat; washing hands
Ensure things are washing in clean water
Hand washing. and thorough cooking
Make sure always cooked.
WASH HANDS. DON'T EAT BURGERS + HOT DOG SHIT.
Wash your hands, carry wet wipes
Ensure that i take the right Precautions to ensure Myself from Preventing to catch it
<u>Wash. Regularly.</u>
CLEANDLINESS AFTER TOUCHING BATHRM
Wash hands, store + prepare food safely and correctly.
Cook Properly.
wash Hands A LOT
Clean cooking surfaces.
Don't store cooked/uncooked meats together.
ENSURE CLEANLINESS
Be aware of hygiene + following simple rules
DON'T EAT TOO RAW MEAT.

MAKE SURE SHELLFISH IS FROM A RELIABLE SOURCE – MEAT TOO.
hygiene observed wherever possible
When eating out tend to go by recommendation + observation before using
Wash hands.
Maintain hygiene/cleanliness wherever possible, washing food, hands, drinking bottled water etc.
MEDICAL SECRETARY WORKING IN DOCTOR'S SURGERY.
Wash hands often. Avoid contact with mouth
GOOD FOOD HYGIENE
AT HOME/EATING OUT – ENSURE KITCHENS ARE CLEAN, NO CROSS CONTAMINATION WHEN PREPARING FOOD AT HOME. EAT OUT IN CLEAN/REPUTABLE PLACES.
WASH HANDS REGULARLY
MAKE SURE FOOD IS COOKED.
cook things better
Great care with personal hygiene and cooking processes
Wash hands
Think about what water I drink or use. How food is cooked when in non developed places.
Hygiene
CLEAN
Hand washing
Good food prep
Make sure food is correctly prepared
Wear gloves (work), clean food, make sure cooked properly, avoid contact with rings etc with skin.
WASH FOOD, COOK THOROUGHLY
Keep utensils + work surfaces clean + avoid chopping meat + veg together + on the same surface.
Practice good food hygiene
CLEAN ATTITUDE-VIEW
Wash regularly and make sure food is cleaned and cooked properly
Be more careful with concerns To Hygiene
<u>Be careful</u> Cook Properly
Clean at home; when camping in the countryside try to keep clean hands, when cooking cook food well.
WASH HANDS

WASH FOOD
AVOID LIKELY SOURCES
BOIL STREAM WATER IF COOKING.
CAREFUL ABOUT COOKING MEAT
Clean surfaces, + cook food Properly to avoid any potential illness
General Cleanliness
WASH HANDS THOROUGHLY AIR DRY
WASH.
personal hygiene at home and especially when travelling or eating/drinking public places. At home when cooking very cautious when cooking meat.
TAKE CARE!
Ensure cooking environment is clean. Injections
INJECTIONS.
WASHING REG.
Cook food properly
Cook food properly + clean surfaces + equipment.
GENERAL CLEANLINESS AT HOME, COOKING FOOD WELL, USING ANTIBACTERIAL HAND WASH.
CHOOSING PLACES TO EAT OUT WHERE IT SEEMS HYGIENIC. NEVER EAT UNDERCOOKED/RAW MEAT.
wash hands more regularly
Wash Hands
LOTS OF WASHING OF HANDS!
WASH HANDS & CLEAN WORK SURFACES ETC.
Cook meat properly. Wash hands after toilet.
KEEP THING CLEAN ie. CUTTING BOARDS
MAKE SURE EVRETHING IS WELL COOKED
-clean/disinfect
-sterilise
IM CONSCIOUS OF DIRT & OTHER OBJECTS WHEN IM DRINKING OR EATING.
Wash hands, make sure all meat is cooked thoroughly and keep work surfaces + utensils clean.
Make sure things cooked
no contamination
WASH RAW FOODS, ESP RAW MEAT.
WASH & DISINFECT HAND & SURFACES.
Make sure meat is well cooked + clean surfaces well.

make sure food is cooked properly
Keep food/prep areas clean
Avoid hand to mouth
Wash hands after toilet or caring for others.
Wash food before preparation
disinfect surfaces occassionally
Cook food properly
Wash hands following contact with substances + animals (alcohol rub).
Personal Hygiene
Cross/contamination of foods.
Take general precautions in commercial catering environment
Try to be clean/healthy. Not put myself at risk.
Don't know
wash hands prior to eating and after if hands are greasy etc. If a café etc looked 'unclean' I wouldn't go there & also inspect their washroom.
cook it properly
Washing hands after preparing raw meat
Make sure things are cooked through.
Insure food Preparation is correct.
Be careful to cook properly.
Maybe wash my hands
Stringent hygiene.
hand washing.
cause there are so many difrent kind of places to eat now they might not be clean not like home yes.
Disinfectant – alcohol handgel
Scrupulous hygiene, especially with food preparation. Avoid uncooked food (salads, etc.) when eating out. Keep packed lunch chilled.
HAND/FOOD HYGIENE
Make sure food is washed/cooked properly. Preparation areas clean.
wash food, make sure its clean. wash hands after cooking/going to loo.
Cleanliness Hygean. Washing
Wash hands keep things clean.
Keep a clean kitchen!
Always wash my hands thoroughly before eating + after going to the toilet. Also keep kitchen + bathroom clean. Ensure that all food is washed + cooked well.
Cleanliness in kitchen

WASH HANDS/USE WATER PURIFIER CODINE OR CULOUINE
Use of antibacterial products on house, utensils and hands.
Wash hands + keep clean
I work in a caffee, food hygene is very important to me and clean enviroment.
WASH HANDS, KEEP WORKTOPS CLEAN EAT AT WELL KNOWN PLACES. WHEN EATING OUT.
When cooking: wash hands, ensure meat is thoughly cooked
Wash Well and have clean food area's. and hope everyone eles washes well
HAND WASHING IS IMPORTANT ESPESIALY AFTER USING TOILET OR HANDELING RAW MEAT.
Cooking meat well, cleaning house thoroughly.
Make sure correct/different chopping boards/knives used at home. Careful about water sources when in mountains/countryside
Clean + cook
Try to wash hands well before eating handling food.
Make sure hands are washed + clean before eating + after using the toilet.
GENERAL COMMON SENSE & HYGENE
WASH MY HANDS REGULARLY.
DO NOT EAT UNDERCOOK'D MEAT.
Hygiene
COOK MEATS THOROUGHLY.
Wash my hands.
Keep toilet + food areas clean.
Cook properly.
when abroad drinking bottled water etc Other than that at home + work practicing good hygiene, taking care food it cooked properly etc.
when at home making sure everything is clean. when cooking make sure it is cooked well.
MAKE SURE THINGS ARE COOKED WELL
MAKE SURE I EAT AT REPUTABLE RESTAURANTS I.E CLEAN ETC
WASH & COOK FOOD CORRECTLY.
Avoid undercooked foods + water supplies
WASH HANDS
COOK FOOD.
THROW OUT OF DATE AWAY.
Ensure safe/thorough preparation of high-risk foods.
Wash my hands. Prepare food very carefully. Keep my kitchen very clean.

TAKE CARE
Cook meat well & wash all fruit + vegetables.
Follow a hygiene <u>code</u> .
make sure hands are washed correctly.
food cooked + handled correctly
Wash my hand after contacting the animals
Wash vegetables and avoid raw meat
GOOD HYGIENE/HAND WASHING.
BOIL WATER OF BUY BOTTLED WATER IN UNTRUSTED REGIONS.
Wash hands and disinfect work surfaces.
Wash hands/after before foodhandling/preparation
washing hands etc
Use dettol
Check my food!
Maintains personal hygiene by washing my hands
ENSURE WHEN COOKING, MEATS, DAIRY PRODUCE ARE COOKED. ENOUGH
Only eat well cooked meat + wash hands before eating. At work I prepare a risk assessment for children to visit a farm – we hand out wet-wipes before they eat anything!
Clean. Cook food well. Avoid 'iffy' cafes.
I make sure that meat is thoroughly cooked and well within the best before date.
Keep the home especially kitchen, toilets clean. Making sure food is correctly prepared and stored. Carry wipes when out and about for hands. Choosing where I eat – look clean, people well presented
Thro general hygiene + precautions.
Wash hands if touch animals.
Handwashing after toilet use. Care in food preparation, especially food to be eaten raw Cleaning/sterilising work surfaces + tables
MAKING SURE HANDS ARE ALWAYS WASHED.
Cook meat properly, handle with care
I do not eat faeces!
Cook meat thoroughly
Wash hands properly
Wash hands after contact with animals/fences/etc.
Check out source of cooked meat.
Sterilise Water.
not drinking from streams running through farms

rinse food.
-Washing things properly, using anti-bacterial spray, general cleaning & food hygiene stuff – storing things correctly + following guidance on freezing, cooking, etc
Take care with hygiene + food hygiene
Need to know more.
Make sure meat is cooked correctly.
GENERAL CLEANLINESS.
Good Hygiene + cooking properly.
Cleanliness.
-separate cooked/raw meat.
-cook well.
USE ALCOHOL WASH AFTER TOILET BEFORE EATING.
ALWAYS WASH HANDS BEFORE PREPARING FOOD
USE GEL.
ensure meat is cooked properly, especially pork + chicken
general hygiene, washing hands, making sure food is cooked. Avoid buffet food.
Wash hands regularly
personal hygiene
Well cooked meat
Wash vege.
wash hands, and cook food properly.
use different utensils for raw meat.
check meat in restaurants.
-cook properly
-clean properly
-Use <u>in-date</u> food
-Make sure use in-date food,
-Cook properly
-Clean properly
I wash my hands + make sure what I eat is cooked.
Make sure things are cooked properly. We use different utensils for raw meat.
HANDWASHING INCLUDING AFTER COUNTRY WALKS + ROUTINE HYGIENE.
WASH HANDS
ASSESS HYGIENE OF FOOD ESTABLISHMENTS
AVOID HIGH RISK ACTIONS IF POSSIBLE

Cleanliness
take probiotic bacteria/eat bio yogurt
trained in food hygiene – wash fruit & veg
Avoid cross contamination.
wash hands
Ensure that meat is thoroughly cooked
Keep food surfaces and utensils clean. Keep my hands clean.
Its not specifically E. coli but to reduce cross contamination I use separate chopping boards/knives/plates for raw meat rather than cooked when cooking.
cook meat thoroughly – wash hands when contact with outside water or soil.
Washing hands frequently not touching my face/eyes mount nose with unwashed hands.
COOK THINGS THOROUGHLY. EAT AT REPUTABLE FOOD PLACES.
use antiseptic goo.
hands gells and washing.
Wash hands + toilets used + antiseptic hand wash + cook food well
Always wash hands + soap before eating – check food is cooked properly.
Dont eat food that appears or has not been cooked correctly. Wash hands etc.
clean hands before eating.
clean food properly.
EAT JUST COOKED FOOD. PREFER MINERAL WATER
WAS HANDS AND WAS DOWW WORK SURFICE.
Observe good hygiene practise – washing hands etc
Healthy + safety re. personal care of special needs pupils.
Keep raw + cook meat separate.
At countryside, hiking.
because you need to wash your hands when handling animals. you need to wash your hands when cooking.
Always wash hands after toilet + when at work!
Always prepare food hygienically.
Only eat at nice restaurants.
Wash hands more.
Ensure meat is cooked thoroughly to avoid. it.
use an disinfected
Not specific to that but practice Good hand + kitchen hygiene
Wash hands frequently.

Keep Things clean, make sure food is cooked and disposed of properly.
Do to wash hands before eating – this is general health not e.coli specific
Proper hygiene ie hand washing. keep animals healthy. careful eating away from home. Thorough cooking of food.
clean my hands + equipment
Generally maintain good standard of cleanliness. Clean work services durring and after cooking, wash hands and maintain general tidiness. Once a week clean out fridge
I only put raw meat on a plate, it. not wooden chopping board, And I was my hands immediately. I ensure any meat is thoroughly cooked.
Wash hands more frequently
cook well
Care with hand washing + food handling. Avoid direct contact with livestock.
I keep my hands clean and cook food till very hot. rearly eat out.
-ALWAYS WASH MY HANDS.
SEPERATE COOKED + UNCOOKED FOODS
-WEAR DISPOSABLE GLOVES.
ALL SORTS, CLEANING ETC...
Keep everywhere clean & wash hands when touching food.
Good hygiene.
East + drink at reputable sources
thorough handwashing.
Wash hands after possible contact with source!
Take care preparing food. Keep cooked + uncooked meats apart. Wash hands after being out in the countryside.
Always need high standards of hygiene _ hand washing etc. – lots of other bugs as well as E. Coli.
WASH HANDS MAKE SUAR FOOD IS COOKED PROPERLY.
cook Meat properly + wash hands + surfaces well.
ensure meat is properly cooked.
In the Countryside allways wash hands and dont touch dead Animals, fecies etc, at home clean work surfaces
Cook food properly.
Boil water
Good hygiene.
Check that it is mains supply or treated.....
Personal hygiene.
Not specifically vs e-coli but make point of washing foods & maintain good

hygiene standards at home & abroad.
DRINK BOTTLED WATER, IN COUNTRYSIDE TEND TO BOIL WATER, ALSO AVOID HAND TO MOUTH.
Wash food & surfaces
Clean preparatory areas and equipment, wash what needs washing, cook food properly
Rince off Salads + vegetables, make sure meats are cooked.
Basic hygiene.
Don't go OTT with antibacterials
cleaning
hand wash
check reputation of eating places.
Basic food hygiene & avoiding dodgy restaurants.
Was + prepare food appropriately.
Wash vegetables
Wear gloves when gardening
Good hygiene
Washing hands etc
Disinfecting work surfaces
Wash hands before eating, avoid stagnant pools and dirty streams. avoid surfing near sewage outlets.
use different chopping boards.
Close attn to personal hygiene
I clean my house twice a day and wash my hands every 2 hours
Ensure all food is properly handled/kept separate/cooked (Not exclusive to just Ecoli O157).
washing hand, cleaning etc
Cook meat thoroughly.
Cook food properly + prepare, + properly
Hand washing + food hygiene
clean a lot. cook food properly
Normal good hygiene; handwashing.
ALL WAYS WASH MY HANDS
AND DRINK ONLY BOTTLED WATER
Take care with cooking, avoid raw eggs
Wash hands, cook food well and order well cooked food.
Keep home clean and I am careful what I eat.

wash your hands.
KEEP EVERYTHING CLEAN
WASH YOUR HANDS
Wash hands
Cook meat thoroughly.
Sub-consciously by using clean water and good personal hygiene.
Always wash veg. thoroughly, don't eat undercooked meat, use separate boards for cooked + uncooked meat, keep separate in fridge, wash hands around food. + after going to the loo.
When at home maintain good levels of cleanliness and follow best practice for storage of food.
When on site I always use a sterilising hand wash before eating/smoking or when returning to car.
Wash hands.
*WASH HANDS
*CLEAN FOOD
*CLEAN MY WORKPLACE
*USE CLEAN UTENSILS
*EMPTY BEEN AT HOME
*DO NOT LITTERING
1. When gutting animals I use gloves or antibacterial wipes (deer + rabbits).
2. I properly cook meat (well sometimes) not steak or lamb.
Wash hands with soap and make sure surfaces are clean
Avoid drinking contaminated water.
Washing hands thoroughly, using different chopping board etc for meat and other foods
Keep kitchen clean + replace dish cloths frequently.
Wash hands, wash food and surfaces, cleaning up carefully, storing food carefully
COOK ALL FOOD WELL + WASH HANDS AND EQUIPMENT FREQUENTLY
wash my hands and generally check things
KNOW HISTORY OF FOOD.
BASIC HYGIENE
FILTRATION OF WATER
I DO STUFF. STUFF WHAT STOPS YOU GETTING E. coli
Wash hands
Cook food well.
STANDARD OF HYGIENE IN WHAT YOU SEE + DO.

MAINTAIN PERSONAL HYGIENE AND BE CAUTIOUS OF AREAS OUTSIDE MY CONTROL
WASH HANDS + veg etc when cooking.
use hand gels etc when visiting Hospitals
FOOD HYGENIE.
Check on cleanliness at all times
As earlier, good hygeine + handwashing; eating in reputable establishments, leave outdoor shoes outdoors....
Check hygiene standards.
Wash hands more carefully. Don't eat raw salad abroad, choose well-cooked meals out.
I TRY TO WASH MY HANDS, BEFORE COOKING & EATING. ALSO WASH VEGES & SALAD LEAVES.
cooking milk, meat etc. long enough Washing hands before touching food
Washing hands thoroughly before handling + eating food + preparing meals
WASH HANDS AFTER HANDLING UNCOOKED FOOD OR ANIMALS.
handwashing, avoiding hand-to-mouth, general hygeine + ensuring food is cooked + prepared properly (washing fruit + veg. etc)
I wash my hands a lot + carry antibacterial wipes or gel in my bad. I also wash meat before cooking with it and am very funny about work surfaces in the kitchen.
Make sure things are well cooked
Wash hands well after playing outside.
WASH HANDS/FOOD/UTENSILS REGULARLY
eat fresh food as much as I can + clean enviroment
wash hands, utensils and food surfaces.
WASH HANDS
WASH FOOD.
I'm very careful.
HEAT FOOD PROPERLY
Don't buy meat pies or cooked meat from suspect sources, cook meat, fish, chicken well.
ENSURE EVERYTHING IS CONSTANTLY CLEAN. + CLEANED
WASH HANDS
WASH FRUIT + VEG.
Wash hands
Hand hygiene + food preparation hygiene + avoid overuse of antibiotics.
MAKE SURE EVERYTHING IS PROPERLY COOKED

WASH HANDS AFTER WORKING, GOING TO TOILET. WEAR GLOVES ON FARM.
In general Good Hygiene Washing Hands after toilet Stops + Before Eating. Going to Quality Establishments To Eat.!!
TAKE SOME CARE WITH CATTLE FAECES
WASH HANDS REGULARLY
Take sensible precautions
On the other hand, I am quite likely to eat something I have dropped on the floor but that's not specifically to reduce E Coli risk
BASIC HYGIENE + COMMON SENSE! WASHING MY HANDS E.T.C.
Personal hygiene
WASH HANDS
ALWAYS MAKE SURE MINCED BEEF (BURGERS) ETC) IS PROPERLY COOKED. WASH HANDS PROPERLY BEFORE EATING (NOT SPECIFIC TO E.COLI)
COOK FOOD WELL
CLEAN HANDS ETC WELL AFTER WORKING ON FARM
CLEAN + DISINFECT ANIMAL SHEDS
Cook food correctly
Wash hands a lot.
make sure the places I eat at are clean.
GENERAL HYGIENE AND AVOIDING RAW MEAT FOODS
Tend to wash hands after being at risk and before eating
Strict with hand washing.
attend to personal Hygiene
TEST FOOD IS PROPERLY COOKED
CHECK FOR CLEANLINESS
Always wash my hands when I come into the house and before eating anywhere I don't eat salad except at home where I know it has been washed I wouldn't have steak tartare in a restaurant anymore
Drink Bottled Water
Ensure Food is cooked properly.
WASH HANDS
Always wash hands.
WASH FOODS./COOKING TIMES.
HAND WASHING
ENSURE THAT I ALWAYS WASH MY HANDS WITH ANTI BACTERIAL SCRUB, AVOID FOREIGN FOOD, USE CLEAN RESTAURANTS.
Wash hands etc. Don't mix. raw meat with cooked meat etc. Keep things clean. Careful when eating out i.e. select known places.

Make sure food is cooked properly
When cooking if meat is not very fresh then I cook it quite well. Eating out I choose places that look clean
ALWAYS WASH HANDS BEFORE EATING AND AFTER VISITING TOILET. ONLY EAT WELL COOKED MEAT.
always ensure mince is properly cooked.
I ALWAYS WASH MY HANDS BEFORE EATING FOOD ANY WHERE, ALSO AFTER EVERY VISIT TO TOILET AND ALSO TO ANY HOSPITAL VISITS; ALTHOUGH ANY STAY IN HOSPITAL – I HAVE FOUND THE STARR TO BE VERY HYGIENIC.
Travel UK use part of my clothing to touch toilet door handles, cistern handles and paper towels to turn off taps – at home wash whole taps with hot soapy water – In the country avoid sheep dung – When cooking I use newspaper for cutting raw meat or fish or chicken instead of chopping board. Use kitchen paper for all spills instead of dishcloth. Eating out – avoid salad shellfish, uncooked egg, rare cooked meat. at work – Toilet _ door handles + taps.
Hand washing
WASH HANDS AFTER HANDLING ANIMALS.
COOK FOOD PROPERLY & SELECTIVE DINING OUT
GOOD HYGIENE PRACTICES – INCLUDING WASHING HANDS FREQUENTLY
Ensure that food is properly cooked and properly stored in Correct temperatures.
WASH HANDS BEFORE EATING + DRINKING
Wash.
ENSURE RAW WATER IS TREATED. AVOID SALADS IF NOT CORRECTLY PREPARED.
WASH HANDS + KEEP EVERYTHING CLEAN – USE DISINFECTANTS.
GOOD HYGIENE – HAND WASHING + SENSIBLE FOOD PREP
BEING CHOOSY ABOUT WHERE TO EAT OUT.
Wash Hands before meals. and after toilet use
BE WARY OF MEAT THAT MIGHT BE NOT THOUROUGHLY COOKED
Try to be hyginic in all above situations,
Washing before eating.
Storage of food – cool in fridge.
Wash hands regularly after toilet visits + handling gardening tools etc. Always before cooking + baking
Be alert at all times what you put in your Mouth
Wash hands and ensure the places I go are clean. I also watch if possible how things are cooked.
PAY ATTENTION TO HYGIENE
always wash hands.
I Clean my hands and cooking utensils and work surfaces when cooking. I also

check meat is properly cooked.
practice basic hygiene
Keep hygiene standards high.
take care with chopping boards when handling meats.
MAKE SURE MEAT IS WELL COOKED
wash hands before eating, espec if there was cattle dung.
Wash hands before handling food.
Wash hands and surfaces well.
TAKE GREAT CARE WITH PERSONAL HYGIENE.
Personal hygiene
1-Avoid contact with possible contaminants.
2-Ditto
3-Ditto
4-Good practice – washing veg/fruit – non mix of cooked/non cooked meats.
5-Eat local – clean restaurants.
Personal hygiene
Personal hygiene, ie hand washing, avoiding animal faeces, Making sure food is clean & well cooked & being aware of where food comes from.
PRACTICE PROPER KITCHEN HYGIENE WHEN COOKING
AVOID CONTACT WITH ANIMALS AND WASH AFTER
TRY TO WASH HANDS BEFORE EATING.
wash hands
Good hygiene.
wash hands before eating.
PAY ATTENTION TO HYGIENE
Use antibacterial soap. Keep cooked + uncooked meat separate. Don't eat steak tartar in Restaurants
ENSURE FOOD IS PROPERLY COOKED, BEG WASHED DONT USE SAME CHOPPING BOARD FOR RAW MEAT AND CHOPPING VEG.
Store uncooked meats in base of fridge.
Cook diced/minced meats well.
Wash hands prior of eating.
Clean hands etc.
wash hands frequently, always before eating food. disinfect, and make sure ll food is cooked thoroughly.
WASH MY HANDS FREQUENTLY
Regular hand washing after working with animals, using toilets, working outside.

WASH HANDS, COOK FOOD PROPERLY, BUY GOOD QUALITY FRESH FOOD. I DO NOT EAT BURGERS.
WASH MY HANDS FREQUENTLY
CONSIDER COOKING CONDITIONS (HYGIENE)
WASH HANDS BEFORE EATING.
Hand washing.
Wash hands
Proper hygiene when cooking especially preparing meats. + washing after work.
ALWAYS WASH HAND AND WATCH WHEN EATING OUT MAKE SURE EVERYTHING IS WELL COOKED
WASH HANDS. (If reminded!!)
Wash hands regularly
(?) hygiene, washing hands, careful not too drink from streams etc.
Completed a hygiene course so am up to date with all the temperature + environment issues.
It is Too Bad if we Catch it (The Germ)
WASH. WELL.
ensure food is cooked thoroughly. Wash hands before eating in public places.
RTD; FARMER. NOW WORK 14 HRS A WEEK AT A HOTEL
Handwashing, personal cleanliness
ENSURE ALL MEATS ARE PROPERLY COOKED.
Countryside – wash hands after handling cattle. I keep raw meat away from other foods. I wash hands before eating, especially after handling cattle.
ALWAYS WASH HANDS AFTER VISITING TOILET.
ALWAYS WASH HANDS BEFORE PREPARING FOOD.
ALWAYS WASH HANDS WHEN COMING IN FROM OUTSIDE.
USUALLY WASH HANDS BEFORE EATING.
Wash hands frequently. Only eat in reputable outlets Cook food at a the correct temperature
careful hygiene.
eat well cooked food.
avoid salads when eating out
do not eat raw meat. or fish.
Wash hands before eating
Ensure food is cooked properly.
Personal hygiene – as I replied earlier. Making sure food is well cooked + safe storage in fridge before use. Keeping cooked food chilled if leftover.

Wash hands well.
Scientific journals.
REFRIGERATE
General hygiene at all times but very fussy when cooking or with v. young children
ALL FOOD WELL COOKED. PRIVATE WATER SUPPLY TREATED WITH UV. USE DETTOL ETC WHEN WASHING AFTER HANDLING CATTLE. ALWAYS WASH HANDS THOROUGHLY AFTER USING TOILET.
WHEN COOKING VERY CAREFUL TO SEPARATE RAW FROM COOKED.
Make sure hands are always washed thoroughly.
Careful when handling gates etc in the countryside not to touch mouth afterwards.
Make sure kitchen surfaces are clean. Keep raw + cooked food apart etc.
keep good Hygiene,
The only thing we do is to ensure our family wash their hands, but its not intentionally to reduce the risk of getting E. Coli. Its to reduce risk of all infections.
WASH HANDS.
Good hand washing after potential contact with farm animals directly or indirectly.
KEEP KITCHEN CLEAN.
Wash my hands, cook my food, and never ever eat raw or semi raw Beef, Lamb, poultry or pork dispite what the TV CHEFS do!
Always wash hand after handling or working with stock.
Wash my hands.
BUY SAFE FOOD WHEN TRAVELLING. WASH PROPERLY WITH SOAP + COOK FOOD PROPERLY + STORE FOOD PROPERLY.
Wash hand and eat freshly cooked and prepared food.
WASH HANDS
HAND WASHING AFTER HANDLING ANIMLAS AND BEFORE MEALS – PROPERLY COOKING FOOD
Wash hands at toilets, cook the meat thoroughly.
FARMER
Washing + cooking foods thoroughly.

Not using certain foods if out of date e.g cheese, yoghurt.
make sure things are cooked properly.
Wash hands regularly.
take precautionary measures when handling anything dirty
GENERAL COMMON SENSE APPROACH FOR CLEANLINESS
Always careful with hygiene, washing hands etc.
THOROUGH HANDWASHING.
NEVER EAT UNDERCOOKED MEAT
Wash my hands before I eat. Carefully choose what and where I eat.
MAKE SURE REHEATED FOODS ARE COOKED RIGHT THROUGH
wash hands regularly
Wash hands and avoid the risks
Washing hands after work
Thorough cooking
Wash Hands and Raw foods
EAT ONLY WELL COOKED MEATS AND WASH HANDS BEFORE EATING IF POSSIBLE
GENERAL COMMON SENSE APPLIED.
WASH HANDS WHEN EATING + WEAR GLOVES WHEN WORKING WITH ANIMALS
LOOK AFTER PERSONAL HYGIENE.
GOOD PERSONAL HYGIENE
Wash after working with livestock before meals etc
WASH HANDS BEFORE HANDLING FOOD, AVOID CONTACT WITH TOILET DOOR HANDLES ETC WHEN EATING OUT AND TRYING TO ENSURE FOOD IS CORRECTLY COOKED
cook foods thoroughly
ALWAYS WASH HANDS AFTER WORKING OUTSIDE/WITH ANIMALS. TREAT PRIVATE WATER SUPPLY. KEEP COOKED & RAW MEAT SEPARATE (AND CHOPPING BOARDS, KNIVES ETC). FOOD PREP AREA ALWAYS CLEAN.
Was hand's very well, before eating and cooking
Wash hands
Try to make cleanliness a priority.
Careful about routine hand washing.
wash after handling sheep and cattle
COOK MEAT FULLY.
MAKE SURE ALL MEAT IS WELL COOKED
Wash hands etc. careful in food prep. careful when eating out. etc.

Pay attention to hygiene at all times
I always observe proper hygiene before eating + after going to toilet – wherever.
-PREPARE MEAT THOROUGHLY + COOK PROPERLY.
-CHECK HYGIENE OF DINERS – THROUGH FRIENDS
-DO NOT TAKE RISKS AT WORK – IF POSSIBLE
Hand washing
clean work surfaces/toilet
Choice of restaurant take no salads except at home.
Hand hygiene, careful food prep. especially unpeeled fruit/raw veg.
WASH HANDS.
Wash hands after being outside
Apply sensible food preparation regime.
Cook properly not specifically in relation to E. Coli though.
WASH HANDS
COOK FOOD WELL
Wash fruit + veg and cook meats thoroughly. Keep raw + cooked meats separate. Use antibacterial cleaner especially in kitchen.
Be sure things are properly cooked
watch what to eat.
<u>HAND WASHING</u>
-Eating less cold meats from supermarkets/butchers.
-drink bottled water for children unless sure about the water supply.
-when cooking – ensure cooked meat properly.
Hand washing and wearing different clothing on the farm compared to work teaching. Being selective in where and what I eat.
Pay particular attention to hygiene
wash my hands before handling food.
Particular about eating place
Wash hands regularly.
Avoid public toilets if possible.
Don't eat grass. Wash hands thoroughly.
WASH HANDS
Maintain personal hygiene standards.
WASH HANDS THOROUGHLY AFTER BEING ON FARM
WASH HANDS PROPERLY – COOK MEAT PROPERLY

Make sure you wash hand thoroughly after going to toilet and before eating.
WASH HANDS
Make sure everything is clean. Hands are washed before handling food or other equipment as detailed in Certificates for Health + Hygiene
NORMAL CARE IN WASHING
Personal Hygiene – Wash hands well.
Separate items in fridge, only keep for short time.
wash hands and insist food is well cooked.
General good hygiene such as washing hands before eating and after handling livestock
Make sure food is well cooked + meat not raw in middle eg burgers not cooked all the way through.
WASH HANDS
baisic hygiene, cooking properly
wash hands – Food cleanliness
Wash hands frequently.
CHECK MEAT TO ENSURE IT IS PROPERLY COOKED BEFORE EATING IT.
Cook meat, don't mix raw + cooked meat
Wash hands
CAREFUL RE HANDWASHING TECHNIQUE + PREPARATION OF FOOD.
personal hygiene. Wash hands. Never put hands on mouth.
KEEP UNCOOKED AND COOKED MEATS SEPARATE
WASH HANDS WHEN USING TOILET AND KEEPING BOOTS AND WHEELS OF VEHICLES AS CLEAN AS IS POSSIBLE
Good kitchen hygiene and fridge rotation.
Wash hands.
Eat at reputable establishments
Wash up well in hot water.
FREQUENT HAD WASHING, HYGIENIC CONDITIONS FOR FOOD PREPARATION/STORAGE ETC. IN COUNTRYSIDE, STAY ON ANY DESIGNATED PATHS, CLEAN FOOTWEAR BEFORE LEAVING. EATING OUT AT VISUALLY CLEAN AND TIDY/RESPECTABLE PLACES AND ENSURING ALL FOOD IS ADEQUATELY COOKED OR WELL DONE.
Wash hands before eating or handling food.
Wash hands and treat private water supply with filters and UV.
Wash hands. Keep kitchen clean + cook food properly. Put sandwiches etc in fridge.
Wash properly after handling livestock

Wash hands
TRY TO PRACTICE GOOD HYGENE, HAND WASHING, KEEPING RAW + COOKED FOOD SEPARATE.
I don't eat burghers (beef) when out. I wash my hands on arrival in a restaurant.
WASHING HANDS, AVOIDING RAW MEAT CONTACT WITH COOKED MEAT (GOOD FOOD SEGREGATION IN FRIDGE)
good food hygiene in kitchen/eating out esp abroad. good cleanliness in toilet/bathroom. good personal hygiene.
CLEANLINESS ALWAYS WASH HANDS + UTENSEL. AND FOOD PREP <u>AREAS</u>
WASH HANDS THOROUGHLY – COOK MEAT PROPERLY
Housewife mother and grandmother.
Handwashing + washing foods. Separating cooked + uncooked foods.
Wash my hands before eating
drink only fresh water
Wash hands & check cleanliness
I wash hands etc after touching any thing that might have bacterial infections on it.
WASH HANDS + KEEPING CLEAN ETC
Washing hands with soap and washing all raw
Probably not conciously but some protection as always clean hands/not mixed hot/cold meats
Good hygiene, food properly cook.
Good Hygiene
Cook foods properly
Improve hygiene.
wash hands regularly
IF ANYTHING PUTS ME IN SUCH A POSISITION I USE A ANTIBACTERIAL GEL HANDWASH
Cook meat well
Wipe down all surfaces.
different chopping boards for raw meats
I keep the house clean and tidy and keep the kitchen clean aswell.
Hygiene. Hand washing.
Ensuring food well cooked
WASH HANDS BEFORE TOUCHING FOOD
WASH HANDS AFTER TOUCHING ANIMALS OR SOIL
When cooking I make sure the food is properly cooked.

wash hands
Wash hands + raw veg/fruit, keep raw meat separate from other foods etc. In countryside – avoid animal faeces, wash hands.
Carry wipes/hand rub at home + when traveling
wash hands regularly. when cooking. Separate raw meat/poultry from cooked in fridge. Separate chopping boards.
Use tissues to flush public toilets/car door handles!
Use antibacterial wipes on desks/computer keyboards at work.
Remember to wash all fresh fruit/vegs.
Wash hands after touching animals before eating I tend to slightly overcook to make sure its okay
Wash and cook vegetables thoroughly
Make sure food is cooked properly and not out of date.
check date of meats, wash meat. ect. wash hands.
hygiene
WASH HANDS AFTER BEING OUTDOORS
MAKE SURE FOOD WASHED & COOKED PROPERLY.
MAKE SURE PRE-PREPARED FOOD IS HOT/COOKED. SEPARATE COOKED/UNCOOKED FOODS IN FRIDGE. WASH HANDS AFTER USING TOILET/TOUCHING ANIMALS.
Very careful in regard to personal hygiene especially before and after using toilet and washing facilities
COOKING – COOK THOROUGHLY
General cleanliness washing hands
hygiene
Put yes for cooking because I use antibacterial spray/washing up liquid.
COOK CERTAIN FOODS THOROUGHLY – EGGS, PORK, POULTRY
PERSONAL HYGIENE, INSIST ON PROPERLY COOKED FOOD ie WATCH WHILST COOKING, + TRY TO ASCERTAIN HOW FOOD IS STORED
I AM VERY CLEAN & KEEP FOOD SUFRACES VERY CLEAN.
Ensure good practices in the preperation & storage of food. fresh & properly cooked.
Wash hands
Good cleaning practises
basic hygiene – washing hands
Good hand hygiene + food hygiene
SEE PREVIOUS – DON'T MIX MEAT/SALAD IMPLEMENTS OR SURFACES, WASH HANDS AFTER TOUCHING MEAT, BUY FROM GOOD SUPPLIERS.

wash hand a lot
Good food prep.
Normal intelligent hygiene
As I'm a nurse I wash hands hundreds of times a day. wash all veg thoroughly.
Proper washing of food + hands.
ordered meat cooked well done
NOT SURE BUT COOK GROUND MEAT COMPLETELY & WASH HANDS FREQUENTLY
CLEAN ENVIRONMENT FOR SERVING + PREPARING FOOD
I do not things, I know I can get Coli
main thing is good hygiene wash hand's ect
→ conscientious about washing/sanitizing my hands
→ careful @ restaurant Choice (+food choice (sources), cleanliness when cooking at home
WASH HANDS
CLEAN WORK SURFACES
MAKE SURE IT IS WELL COOKED
Very careful re handwashing – cleaning kitchen surfaces when preparing food etc.
AVOID UNCOOKED MEATS
REGULAR HAND WASHING
WASH ALL VEG + FRUIT
I always wash my hands, once being at the countryside/farm and wash items before eating/cooking.
Care in handling animals, food and great care with personal hygiene especially hand washing
-Washing my hands before cooking/after WC
-regular cleaning of toilet and bathroom
WASHING HANDS BEFORE COOKING/DON'T EAT RAW FOOD
Hygiene!!!
Cook store-bought meat thoroughly. Usually cook hamburger the most
HOME – FOOD STORAGE + COOKING
COUNTRYSIDE – HYGIENE.
COOKING – ENSURE PROPER COOKING.
EATING OUT – HYGIENE
Normal hygiene.
Drink bottled water
Thoroughly wash hands

make sure food is cooked well + clean utensils – toilets
Buy food from reputable (?) / cook it well.
Wash hands when handling raw food. Wash hands when finished on farm.
ALWAYS WASH HANDS BEFORE EATING
DO NOT EAT IN SUSPECT RESTAURANTS
ALWAYS THOROUGHLY COOK FOOD
Apart from hand cleansing at all times, making sure that all food is thoroughly cooked before eating.
Take care with hygiene e.g. clean surfaces, utensils and wash hands.
Ensure wash hands. More conscious when away from home.
I don't buy burgers from vans. Ensure meat is properly cooked at home, Wash hands, Don't play with cowpats in the countryside. I take general precautions to avoid infections, no <u>E.coli</u> in particular.
cleanliness
wash hands
Good hygiene
Take care with food and hand hygiene.
Personal/food hygiene.
Plenty hand washing. Avoid cold meats. avoid possible undercooked meat
AT HOME: - STORE FOOD CAREFULLY – COUNTRYSIDE: - WASH HANDS BEFORE EATING COOKING: - WASH HANDS THOROUGHLY – EATING OUT: - ENSURE WHEN POSSIBLE HANDS + CUTLERY CLEAN
wash hand etc.
Clean utensils, wash hands etc.
Wash raw fruit & veg.
Use separate chopping board & utensils for raw meat.
Wash food well, wash hands & cook thoroughly
Washing hands thoroughly when at home + cooking – cleaning work surfaces, utensils etc.
Washing hands after visit to countryside
At work/home when gardening – use bacterial spray. Wash hands/food. Good hygiene in the kitchen. Use of disinfectants.
Prepare food carefully. Wash my hands.
Ensure food is handled and prepared properly.
Not to cross contaminate
Change chopping boards etc.
Wash hands thoroughly + chopping boards keep segregated
don't eat unwashed saladleaves – Keep food surfaces really clean

don't mix food prep boards for cooked + uncooked meat.
wash hands/or use handcleaner before I eat.
By following thorough hygiene procedures.
CARELESSNESS PERSONALLY OR OTHERS
With food care is taken with storage etc.
Cooking or choosing meat not undercooked, hygiene-
FOLLOW BASIC GOOD HYGIENE
careful hygiene
Wash hands when handling food. After using toilet after visiting Countryside.
PRACTISE GOOD HYGIENE + ENSURE. WHERE POSSIBLE HAND WASHING ALSO USE OF ANTIBACTERIAL ALCOHOLGEL WASH.
Wash hands and use anticeptic hand Gel kept IN CAR.
WASH HANDS, COOK STORE FOOD APPROPRIATELY, KEEP TOILETS, SINKS ETC, CLEAN, FRIDGE CLEAN.
MAKE SURE MEAT + POULTRY + FISH COOKED CORRECTLY.
PERSONAL HYGIENE AND KNOWING WHAT I AM EATING AND HOW IT IS STORED. EATING OUT AT RESPECTABLE ESTABLISHMENTS.
Wash all fruit + veg before eating. Wash hands after touching farm animals/fencing etc.
Handwashing.
Storing raw meats carefully.
Separate utensils for cooked/raw meat
KEEP HANDS OFF THINGS AS FAR AS POSSIBLE AND WASH HANDS BEFORE EATING
WASH HANDS WELL AND WATCH WHAT I EAT AND DRINK.
GOOD HYGIENE
COOK/PREPARE FOOD CAREFULLY
STORE FOODS APPROPRIATELY
WASH AND CLEAN THOROUGHLY
AWARENESS WHEN STORING FRESH RAW MEAT IN THE FRIDGE, USING DIFFERENT BOARD WHEN CUTTING RAW MEAT/CROSS CONTAMINATION ETC.
Cook meat well. check butcher keeps raw + cooked meat separately. I keep them separate in the fridge, raw + cooked.
WASH HANDS.
WASH HANDS AND SURFACES PROPERLY
PREPARE + STORE FOOD PROPERLY
FRIDGE STOCK ROTATION
hand washing after touching

WASH HANDS BEFORE EATING OR PREPARING FOOD.

ATTENTION TO HYGIENE

Dont eat undercooked red meat.

wash hands

Make sure everything is cooked properly

FOOD PREPERATION + HYGENE (WASHING HANDS ETC)

Basic hygine

Keeping house more sterile as I can control this.

Everything up to standard cleanliness

general hygiene wash hands., food, etc

don't eat meat anyway

Cook food fully + wash hands regularly

***If there is something in particular you think should be done to reduce risk, please describe it below

education!
Increase overall people's consciousness.
DON'T KNOW
Awareness: ie. Marketing Campaign.
Cleanliness can always be improved though may result in in-tolerance to any illness etc. I don't know what others do at the current time.
higher/strickter standards of heigene.
CLEANLINESS + REGULATION + ENFORCEMENT
Don't know what is being done by the above to be able to suggest they could do more or not.
Clean stuff properly
Make sure meat is cooked
educating people of risks.
AGAIN, IT DOES NOT KEEP ME UP AT NIGHT, BUT FEEL SO LONG AS PEOPLE GET INFECTED, SOMEONE IS MISSING SOMETHING.
EVERYONE SHOULD WASH THEIR HANDS AFTER USING THE TOILET. AND NOT LEAVE LITTER, RUBBISH IN THE COUNTRY.
Dog fowling – More Policing, more fines.
More Public Health awareness
increasing awareness
I'm not really sure how E. coli is spread so I don't know how it could be reduced.
Don't know
Clean everywhere
Should be make more aware
use more produces to get rid of Ecoil
I would think that generally – cleanliness can be improved on and information for prevention.
More Marketing
Raise awareness of risks.
Washing my hands. Every time I go the toilet.
every Body should Do more to rejuice E coli
Increase awareness.
MORE STRINGENT MEASURES FOR BUTCHERS – MIXING OF COOKED/UNCOOKED MEATS SUPERVISION IN RESTAURANT/HOTEL KITCHENS.

To educate people.
More Education cause I don't know squat about it
Educate people as I have no awareness of <u>how</u> to prevent the risks + what the risks are.
INFORMATION.
Dont know
Education.
info
education in school
health + safety inspections
Just prepare food properly
More information in general available to the public (I suspect trying to fill this questionnaire will prove that)
Cleanliness in hospitals, Restaurants etc
Tighter controls in processing
Personal hygiene + industry hygiene has deteriorated.
More education.
Increase education on such matters
EDUCATE PEOPLE BETTER ABOUT E. coli
EDUCATION.
In public areas eg toilets, provide antibact. soaps; lever or automatic taps so no need to touch taps; dog-poo collections.
No.
Abolish factory farming and industrial food processing and irresponsible hygiene practices in processing, supermarkets.
Basic food hygiene enforcement
WASHING HANDS OF FOOD PREPARATION SURFACES
INCREASE AWARENESS IN PUBLIC
PUBLICISE RISK OF STORING MEAT PRODUCT IN REFREIGERATORS ie. CROSS CONTAMINATION
LEARN MORE
Promotion Of it and avoidance!
Make people more aware.
LESS INDISCRIMINATE USE OF ANTIBIOTICS
EU.
<u>1</u> BETTER SEPERATION OF COOKED & RAW MEAT
Raise public awareness

NO IDEA.
KEEP CLEAN, OFTEN COSTS TOO MUCH.
Increased hygiene checks.
Raise awareness.
AWARENESS.
Hospital wards need looking aware – general care of patients is not good enough
More inspections carried out randomly especially in hospitals + food shops
MONITOR WATER QUALITY.
raise awareness of issues/problems relating to e coli.
BETTER REACTIONS FROM AUTHORITIES WHEN BAD PRACTICE REPORTED
BETTER EDUCATION OF THE RISKS & HOW TO PREVENT THEM/KNOW WHAT SIGNS TO LOOK FOR.
EDUCATION
Food higen
more enforcement/inspection by food standards agency.
Common sense cleanliness.
Better animal processing facilities
REFRIGERATION IN FOOD TRANSFER COULD BE IMPROVED
More information required
ENSURE ABSOLUTE HYGIENE WHEN HANDLING FOOD PRODUCTS
Hygiene standards should be improved
Awareness
NO
Education about E-coli
N/A
MOVE
Even a campaign for people to wash their hands frequently, especially after using the toilet. Public campaign on importance of clean hands.
Education.
MORE INFORMATION, EG. T.V – LEAFLETS, SCHOOL EDUCATION.
It depends on what the risks are.
Don't leave your House
MORE AWARENESS
I DONT KNOW INOFF OF E.COLI
Widespread education on risks and how to avoid.

LET KIDS GET DIRTY & NATURAL WAITH ORDINARY LIFE.
more info easy to understand
educate people about it
inspection and control of butchers, abbatoirs, food processing – penalties for transgressions.
Worked for the Food Standards Agency (Deffra) for 12 years as a Meat Inspector in Abattoirs and still shocked with the amount of faecal contamination is allowed to enter the Abattoir from dirty fleeces + Hides more should be done to avoid this before these animals are presented for Ante mortem inspection at the hairages (personal opinion).
Don't know
→ Awareness of the issue raised.
MAKE PEOPLE MORE AWARE
Public awareness programmes.
D.K
Put easy to read (with pics etc) posters up in public toilets, pubs. shops cafes etc warning of E.Coli.
Not really dont know a lot about it
No
More publicity regarding health risks.
AWARENESS
No Comment
Think all could do more. People get complacent.
The public could be made more aware of the causes + effects and how to prevent illness.
Make information more widely disseminated and more available. Advertise more.
Keep things clean
Always wash your hands before handling Food and make sure it cooked Properly.
BRING BACK BLEACH TO HOSPITAL FLOOR CLEANING.
STANDARDS MUST BE KEPT HIGH IN THE FOOD/MEAT PROCESSING INDUSTRY.
Health authorities – more information to public
More Personnal Awareness
-Local councils could provide more public toilets, especially in countryside at starts of walks etc.
-People should be more careful with dogs.
Better public awareness for personal care + responsibility from producers +

suppliers
DONT MIX COOKED AND UNCOOKED MEAT
People should be made more aware – especially families with young children - when visiting centres with animals – touching gates etc.
Insure public toilets are more hygenic.
Make people more aware.
Show us how we can reduce risk
Tell me about it.
More available info generally. leaflets in doctors + libraries.
Educate people more. so they can take precaution.
MORE INFORMATION
More public information
Warn people of the dangers of undercooked burgers at b-b-qs.
Educate.
Increasing public awareness of the risk.
Keep people better informed and educated don't wait until there is an outbreak.
More research + make people more informed.
do not eat faeces!
Better checking of standards in places that prepare/sell food.
GIVE US SOME INTO – HOW DO WE AVOID WHAT WE DON'T KNOW CLEARLY WHAT IT IS.
maybe increase public awareness
Unsure
Education Of E. Coli to Prevent it?
We should be more informed.
-cleanliness of butchery/faeces contamination
CARE WITH HANDWASHING + PREP FOOD
I think guidelines for cooking SHOULD re the preparation of food
Dont know enough about the problem
Make Sure that toilets in Public Places should be cleaner.
ENSURE BETTER FOOD HYGEINE eg at slaughter houses
WORK WITH COURTS TO MAKE CLEARER THE EVIDENCIARY CHAIN IN PROSECUTIONS WHERE THE PUBLIC IS HARMED
More Information.
grocers who sell fresh unwashed veg etc could advertise importance of washing items properly + preparing away from cooked foodstuffs etc
improve awareness

make people more aware of risks
Fully explain risks and how to guard against infection.
wash food
more soap available at schools.
Soups in schools!
At Schools – no soap in my son's junior school as it gets kicked around the floor!!
Increase awareness
cleanliness.
ensure all different food types are seperated, cleaned.
No.
Educate people – public awareness.
Improve hospital cleanliness
IF THERE IS A RISK THEN THERE MAY BE A NEED FOR A PUBLIC AWARENESS CAMPAIGN.
Proper planning as regards sewage systems. Ensuring slurry isn't dumped into rivers & lakes
Information regarding the location of sewage systems relating to water supplies
More info.
NO
NO
Butchers
The geverment probably do more but dont.
washing hands more.
dont know
No.
Make people more ware of what E Coli is and how to avoid it.
More information provided publically
Don't know
Cleanliness in general is important in food preparation.
I do not know enough about E coli to (?) what more could be done, but I am sure everyone can do more to reduce risks – obviously more education around E coli would be good.
Make knowledge of the risks of E. coli + how to reduce them more widesread.
More awareness of how we get it cus I don't have a clue!
Changes in meat handling to avoid fecal contamination.
FARMERS: ALWAYS WEAR GLOVES.

GOV/COUNCIL/HEALTH: - PUBLIC COMPAIGNS TO HIGHLIGHT ECOLI O157
Spread awareness
advertising, I've just realised I don't know as much as I thought, + I work in a health centre
General awareness!
INCREASE AWARENESS OF RISKS + CONTROL MEASURES
Become more aware with knowledge. I dont eat meat.
Follow health & Safety Guidelines
Good Health Promotion. about E. Coli.
Promote hygiene, at home & in public
find out more about it!
FOOD PROCESSING IND, MORE GOVERMENT CHECKS...
Make sure rules are enforced, rogue food producers should be jailed.
Good hygiene precautions
DO NOT KNOW ENOUGH ABOUT IT
regular handwashing – <u>everyone</u>
Informing the public of risks of –coli and outcomes by more education and advertising. Providing advice on how to reduce the risks.
Informing of risk individuals + groups
Clean my house 3 times Daily
Wash Hands regularly. Stay away from other people who are ill.
Increase public knowledge
Better food quality control
Publicity.
Educate people like me but sometimes we don't want to know.
MAKE PEOPLE MORE AWARE OF CAUSE + HOW TO FIGHT IT.
Better public adverts(?)
Educate people on this matter.
EASIER LEARNING OF.
NO
No
Follow strict hygiene rules in food preparation, especially meat.
Don't know
Better education regarding risks, precautions and identifying sympton to provide better health care and statistics
more regular visits to meat processing sites + butchers + better education for anyone involved in meat processing.

Greater education in schools as part of the general curriculum.
Food storage, especially in catering industry
CAFÉ'S + RESTURANTS KITCHENS ETC INSPECTED MORE
more soaps and cleaner public loos
A RISK ASSESSMENT. FOLLED BY QUANTATIVE RISK MANAGEMENT
More info on risks/symptoms + what to do once you've caught it.
AFTER THE DEATH OF THE CHILD RECENTLY + THE INQUEST RESULTS LOCAL COUNCILS + AUTHORITIES SHOULD BE MORE ACCOUNTABLE + NOT LET THINGS SLIDE
MAINTAIN HYGIENE AND USE "GOOD PRACTICES"
More information.
more attention to cleanliness in Hospitals
More toilets + washing facilities of a high standard (one's at this café pretty awful!).
See below
Ensure healthy standards are checked and kept
EDUCATE THE PUBLIC. MORE
basic hygeine – improved awareness.
I'm afraid I don't know specifically what needs to be done, but since we still get cases of E Coli and I've read this will increase with Global Warming, then presumably we should all be doing more.
change our diets + food suppliers ie get rid of Supermarkets
WASH HANDS
UNSURE
more information
AS I DON'T KNOW WHAT PROCEEDURES ARE ALREADY BEING FOLLOWED IN MANY OF THE ABOVE GROUPS, I CAN'T ANSWER THAT.
-More education about basic hygiene ie hand-washing.
-In addition, many country medical practices do not understand the difference between e. coli and e. coli O157. (much more aggressive). Targeted information to rural GP's would help.
AS OUTBREAKS COME FROM BUTCHERS PERHAPS THEY SHOULD BE MORE RIGOROUS IN REINFORCING LAWS.
LESS PRE PARED MEALS AND (?) OF COOKED + PROCESSED MEAT.
prevent access of public to all areas used for livestock!
CLEANLINESS
STARTING AT A YOUNG AGE
SHOULD NOT SELL SALADS THAT HAVE HAD RAW SEWAGE SPRAYED ON THEM DURING GROWTH.

GENERAL AWARENESS
USE MORE UNPROCESSED FOOD
Educate doctors to spot early.
People should be educated to realise that the countryside and animals are contaminated and they must wash their hands before eating
Also the point of cooking is to sterilise food especially burghers
Expose more people to more bugs when growing up to enhance their immune systems Stop over-use of anti-bacterial cleaning products
STOP USING ANTI BACTERIAL CLEANERS.
STOP FIXATION WITH CLEANLINESS.
Common Sense!
more advice
Hospitals could be cleaner. Public toilets are a disgrace.
I WAS LUCKY TO BE BROUGHT UP ON A FARM WHERE IF ONE CAN BELIEVE ALL THE SCARES ABOUT FARMS – I MUST HAVE A BUILT IN RESISTANCE TO THESE BUGS?
Compile a list of maybe 6 of the most important rules for avoiding E Coli O157 and teach repeatedly to <u>primary</u> school children. Make <u>compulsory</u> for cleaners in all public places, especially schools + hospitals + public toilets to clean taps, cistern handles, door handles etc.
Careful hand washing
COMMIT SUICIDE BEFORE NATURAL IMMUNITY DECLINES.
Supply more information to farmers and the industry in general.
HOME FILTER VLV SYSTEM.
It should be treated more seriously + there should be more stringent food controls + less (?) food products.
THOROUGHLY WASH HANDS BEFORE EATING.
MORE HYGIENE EDUCATION IN GENERAL.
because so few meat processing plants in UK; if there is a problem, it quickly affects large proportion of population
The food processing industry cannot stress enough how often wash their hands and make sure gadgets are washed/sterilised.
More checking of Restaurants how things are cooked and use of utensils. Spot checks at least 4 times per year on every eating establishment
make more people aware of E. Coli.
Educate the public more.
I would like to see more adverts, leaflets etc giving information about the dangers of E.coli O157 and how to avoid it.
Hygene around animals.
ABOLISH THE PRACTISE OF KEEPING ANIMALS ON SLATS – THEN SPRAYING

THE SLURRY ON FIELDS
Publicity Campaign to make public aware of the simple steps of washing + barrier techniques. Have the livestock industry adopt a much more rigorous approach to animal cleanliness when presenting cattle/sheep to abattoir
Improve food traceability from imported food. Impose high British Standards on Imported food. Restrict Dog's in Public places.
GENERAL AWARENESS
EDUCATE YOUNG FOLK.
Good cooking of food.
make people aware of life dangers spec really young children
EVERY HOUSEHOLD HAS A FRIDGE, BUT MOST FRIDGES ARE DESIGNED SUCH THAT SALADS + VEG ARE STORED AT LOWEST LEVEL, WITH HIGH RISK OF POTENTIAL CONTAMINATION FROM RAW MEATS STORED ABOVE. PERHAPS FSA COULD INPUT TO FRIDGE DESIGN, SO THAT RAW MEATS ARE SAFELY STORED AT THE BASE OF FRIDGE?
There are a great many risks in life, E coli O157 being just one; self awairness helps you avoid a great many dangers, I suspect it could be the same for E coli O157, you just need to know about it
know more about it, perhaps.
GREATER HYGENE AWARENESS.
Stop clipping cattle prior to slaughter in the lunatic belief that this will help reduce E coli as it is purely cosmetic but increase injury risk to farmer.
TRY TO KEEP AWAY FROM FAST FOOD AND READY MEALS FROM SUPERMARKETS ALWAYS COOK FROM FRESH MEAT.
Care with rural water supplies
Proper water supply for property
Just try and Keep everything As clean (as Possible.)
ALL FOOD SHOULD BE WELL COOKED.
By being overly clean in general reduces sources of immunity
Ensure public toilets are maintained well. Education.
MORE WORK IN SCHOOL
No
Warn the general public about the dangers of walking through fields containing livestock.
The general Public should be educated to hand wash between contact with animals and farmer equipment and children and babies
More education from council to everyone, affordable. hand washing gel in public places, + be available to wash hands in public places eg. supermarkets.
child education on risks + potential sources
Being aware of potential problem and taking sensible precautions.

Publicise the harm tat is being done to the development of a strong immune system by the overuse of disinfectants etc.
FRESHLY PREPARED + WELL COOKED FOOD ESPECIALLY IN SCHOOLS AND HOSPITALS.
Unsure of what really
HOSPITALS BE CLEANER ESPECIALLY OUTPATIENTS. PUBLIC TOILETS BETTER WASHING/DRYING FACILITIES EG STYLE OF TAPS
TO OFTEN RAW IS MIXED WITH COOKED OR READY TO EAT.
Areas of stagnant water on country roads should be fixed.
Keep hospitals clean
If we have people visiting the farm we make sure they wash their hands at all times if they are out on the farm.
provide more information to public/agricultural community
The development of a quick test would allow quick diagnosis in people. Regional testing of cattle might show why NE Scotland is so much more at risk than rest of UK.
TAKE <u>MUCH</u> MORE EXERCISE!
all sides of Beef at Abatoirs should be passed through a sterilization process imediately after skinning.
USE CANADIAN VACCINE FOR CATTLE (O157).
More research.
EMPHASIS ON HAND WASHING AT EVERY OPPORTUNITY <u>ALSO</u> EDUCATION ON REFRIGERATION OF FOODS
Health education + proper cookery is generally all that is needed to curtail EO157. (Trying to clean cattle (impossible) before slaughter is best remedy.) Stop cross contamination.
MORE WASHING OF HANDS.
Advertise washing hands after using toilets and before eating.
-Health authority staff go home in their infected uniform, wash uniform at home, wear beards & long hair (which is not always tied back Wards are not cleaned properly.
MORE PUBLICITY OF THE RISKS
MORE EDUATION.
BETTER PUBLIC INFO
People who shop in food stores with muck on their wellington boots
FOR PEOPLE TO RELISE THAT THEY THEMSELVES COULD BE VECTORS FOR INFECTION
EDUCATE PEOPLE ABOUT FOOD HYGIENE.
learning school children at an early age the benefits of cleanliness etc.
More education about personal hygeine. Perhaps a range of foods for

vulnerable groups – frail or infirm – which is irradiated. and sterile. – not for the rest of us.
ATTENTION TO DETAIL + NOT SKIMPING ON CLEANLINESS BETWEEN LOADS – OR LOTS OF VARIETY IT MAY TAKE MORE TIME + MONEY – BUT THE CONSEQUENCES ARE NOT (?)
Public sector promotional campaigns/leaflets.
Education so that the general public are kept aware of the problem. It's easy to forget about it when there isn't a story in the news.
TEST ALL IMMIGRANTS
TEST ALL IMPORTED ANIMALS
If people have the 'right to roam' in agricultural land are they fully aware of the dangers from contaminate soil, water etc.
STRESS THE NEED TO COOK FOOD PROPERLY
Cross contamination in super markets + shops cooked + uncooked meats.
MAKE EVERYONE USING THE COUNTRYSIDE AWARE
Awareness programme. Good hygiene.
EVERYBODY SHOULD DO MORE BUT LIFE IS A RISK – HOW MUCH SHOULD ONE ALTER YOUR LIFESTYLE TO REDUCE A RISK THAT MAY NOT BE A HUGE RISK?
EDUCATE
EVERYTHING IS BECOMING <u>TOO CLEAN</u> – NO ONE HAS ENOUGH IMMUNITIES ANY MORE.
There is not enough knowledge about E coli especially amongst countryside (?) I thought it was a rare disease until my granddaughters contracted it. Research into a vaccine either for humans or. Animals
Ensure all private water supplies should be tested regularly.
HOSPITAL ENTRANCES FOOT MAT STERILISE SOULS SHOES
More education of Public about it
HEIGHTENED AWARENESS OF RISK FACTORS AND HOW TO PREVENT – IMPORTANT OF HANDWASHING.
Better public education.
Litter + dumping leading to rubbish in burns etc.
MORE READILY AVAILABLE INFORMATION SHEETS/NOTICES IN BASIC ENGLISH TEXT WITHOUT PAGES OF LONG LATIN NAMES ETC THAT EVERYDAY PEOPLE CAN EASILY READ, UNDERSTAND AND PRACTICE EASILY AND FREQUENTLY.
Better public education about the risks or contracting the disease.
Reserch all outbreaks and eliminate cause
Hand Washing before meals and at all times in the day when appropriate.
funding for UV water filtering systems for all private water supplies.
<u>Hygiene</u> at all times.

Education
Just be extremley aware of good healthy procedures at all times.
more information to public
JUST MAKE PEOPLE AWARE
I THINK WE ARE OBSESSED WITH HYGIENE + REDUCE OUR OWN IMMUNE SYSTEMS ABILITY TO COPE THROUGH THIS.
more info for public on hygiene + importance.
More stringent relations from central government down. More education/training for staff in shops, supermarkets restaurants ETC..
Hand washing. Washing veg thoroughly
More care in the butchery & storing of meat.
Government could ensure that areas are tested for Ecoli especially parks etc.
Health authorities could run more campaigns to publicise Ecoli
PROPER MANAGEMENT OF THE FOOD INDUSTRY.
hand washing
THERE SHOULD BE MORE INFORMATION AVAILABLE ABOUT HOW TO REDUCE THE RISK.
Better cleaning in hospitals-
promotion of premtive practices rather than reactionary methods
I SUPPOSE MORE KNOWLEDGE BUT I TEND TO BURY MY HEAD IN THE SAND ABOUT SOME THINGS. HYGEINE TO ME IS WHAT SHOULD BE UPHELD BY EVERYONE.
MORE EDUCATION ABOUT CAUSE + EFFECT
signs on notice board in tourist/country car parks reminding people about dangers of ecoli
I'm sure I'm satisfied with what's being done but while it exists we can all strive to do more
Hygeine
Raise awareness
Just inform people
more eduation
talk about in childrens (?) + school
As ABove
Someone get control of the food monopoly! Food needs to <u>slow down</u> – if there was more time taken from field to table – allows for more careful handling/Monitoring
BETTER HYGIENE

MORE MEDIA AIMED AT YOUNG
Make people. more aware!.
MAKE HOSPITAL WORKERS WASH THEIR HANDS AFTER VISIT TO A PATIENT.
(?) better awareness of what steps to take
Better informed public
Wash hands.
more care taking for welfare of factory bred animals
HAVE NOTICED THAT BUTCHERS HANDLE CHICKEN (RAW) THEN PACKAGING, MONEY + OTHER MEAT WITHOUT HAND WASHING. SUPERMARKET MEAT SHELVES GET SOILED WITH BLOOD FROM MEAT + CHICKEN THEN IT GETS ONTO OTHER ITEMS, TROLLEY HANDLES ETC.
Education in Schools and Colleges.
More money for independent inspection of food handlers/processors/sellers. Better control of farm practices, particularly slurry spreading.
information
Wash hands more often
<u>MORE PUBLIC TOILETS WITH GOOD + CLEAN HAND-WASHING FACILITIES – MORE DUSTBINS + REGULAR EMPTYING OF THEM.</u>
Better education as to how + where it can be caught + cause + effect.
More information generally – ensuring staff in supermarkets + butchers shop well trained
Leaflets – Media awareness of disease.
Inform people of E coli its dangers, how you can catch it and how to avoid it.
more advertising to promote what can be done to reduce risks.
I don't know
RAISE GENERAL AWARENESS IN SCHOOLS
Public awarness esp for Kids.
More effective hand washing/very under estimated how helpful it can be at lowering Risk.
PROCESSED MEATS A CONCERN
No
MORE INFORMATION GENERALLY.
PUBLIC AWARENESS I.E. HEALTH LEAFLETS, IN SCHOOLS THROUGH WORK (TALKS THROUGH HEALTH AUTHORITIES)
MORE KNOWLEDGE OF E/COLI + O157 WOULD MAKE PEOPLE TAKE MORE CARE
Increased awareness of exposures
hygiene, wash hands, cook food, cleanse water

cook all meats well.

More information to general public

***Where do you usually get information about E. coli O157?

internet?
internet
TV
TV.
G.P. & Press
TV
TV
NEWS
MEDIA
No where
TV
Web. NHS direct.
news
I don't
?
NEWSPAPERS
MEDIA
news items
T.V. newspapers
NEWSPAPERS + TV
T.V. News.
I HAVEN'T TRIED TO
News.
News.
School
Wikipedia
T.V. news
Some where in the back of my head
from the news, newspapers
News
PEOPLE HANDING OUT SURVEYS LIKE THIS.
on the news/on line.
PRESS & FRIENDS

MEDIA
NEWS PAPERS.
Don't
News/papers
work internet doctors surgerys news
News on TV & Radio
NEWSPAPER. T.V.
the government website
Internet
t.v. + radio
TV + PAPERS
News
News
MEDIA NE
Nowhere
Nowhere
? Biology lesson
I haven't actually looked but I think I would look on the internet – which I will probably now do.
Internet
News
Internet
Doctors
News.
T.V. or Newspapers.
NEVER HAD ANY INFORMATION
Nowhere
Never had any
New paper/News
NEWSPAPERS.
Never had any.
I don't
Newspapers
doctors?
Internet

Not getting any.
local Authority
TV NEWS
Media
Internet
Drs Waiting Room
Newspapers.
NEWS
Press
D of H.
TV
TV antibac spray adverts.
TV adverts.
Hospital.
Doctors
Health Clinic
Doctors
Hospitals
Health Authority.
NEWSPAPERS + Associated Press.
NEWSPAPERS
WORK AND MY G.P.
Hospital
T.V.
radio
News
INTERNET.
- Internet
- Books
- News
internet
television & Newspapers.
Books, Internet
Don't know.
NEWS.

WHEN SOMEONE CATCHES IT, IT IS REPORTED IN NEWSPAPERS
school
clinics/surgery/hospitals
Media
Papers + News
T.V, media – although it obviously doesn't sink in
News.
Doctors.
FOOD STANDARDS AGENCY
DOCTOR
press and t.v
Never Had
online
I am a doctor.
General health/hygiene
T.V. & radio.
Internet.
No where
News
Internet
Never got any
BBC
INTERNET
Internet
I haven't actively searched for information. Usually hear about it through newspapers, & had some information on Food Hygeine course.
doctor
doctor
T.V
News
Internet
School
GP
internet
News TV
Newspapers

THROUGH WORK
NEWSPAPERS
TELEVISION
T.V. NEWSPAPERS
MEDIA
INTERNET
TV/Newspapers
media
NEWS
Newspapers
I don't.
News Scientist publication.
Information in past has come from microbiology classes in college.
TV, internet, modules at uni.
NEWS?
News
My friend who had it.
TV adverts
Doctors (sometimes)
School
Advertisement
adverts and books
TV, adverts, internet
At school in Science lessons
NEWS/NEWSPAPER.
<u>I DON'T</u>
Internet/GP
N/A
NEWS
NEWS
MEDIA
Doctor
T.V.
If I need any information I look in appropriate literature/internet. I can also ask my local GP
Nursing Journals

web-site
News items – media generally.
T.V. Radio.
Doctors.
My mother.
National press
From Newspapers, TV
Internet
Food Magazine
doctor
From the press
News, internet
DONT KNOW
I don't
Newspapers, television
News
TV/Doctors
MEDIA
Media
COMPANY DOCTOR
Newspaper/TV
I DON'T
DON'T GET INFORMATION
<u>News</u>
Newspaper
NEWSPAPERS
INTERNET; TV.
I'd probably try the internet
In the press or TV
NEWS
News
News reports on radio
News.
News
Websites

Media
On the TV.
NEWS
NOT REALLY INTERESTED BUT IF I WERE THE COMPUTER
MEDIA.
I don't know.
computer
News bulletins
THE NEWS
news
NEWS
OFF THE NEWS – BUT NOT VERY GOOD INFO AS I AM UNSURE AS TO WHAT IT IS
NEWS PROGRAMMES.
TV
media
internet
internet
Internet
<u>News Papers.</u>
At work, news reports about incidents/outbreaks
News.
Media.
Newspapers
T.V.
Media
NEWSPAPERS
I don't
NEWS
PRESS
newspapers.
media.
News reports
News + media.
On the TV news.
DON'T KNOW

local gp
NEWS.
NEWS REPORTS
TV, Radio, press
television
G.P.
Never in public. From hospitals
Nowhere
DONT!
NATIONAL NEWS, STUDIED IT A BIT DURING MY DEGREE
INTERNET.
PUBLIC SERVICE ANNOUNCEMENTS
media (if at all)
PRESS/WORK
DON'T REALLY LOOK
GP
Press
-NEWS.
NEWS
NEWS
News
NOWHERE.
Media
Media
N/A
Men in car parks
G.P.
Man in Car Park.
TV
Media, internet.
N/A
Cafes (Petes) where I completed this questionere.
TV/RADIO
NEWS MEDIA
DEFRA

NEWS
Internet.
News
Internet, doctor, TV.
Media
TV
PAPERS.
news stories, internet
DR'S & TV – PAPERS. etc.
T.V. Newspapers.
Nowhere.
I don't
Media.
Drs/Hospitals
(G.P.)
News
News/doctor
If it happens to be on the news
News
Faeses.
Wikipedia
TV News & newspapers.
TV NEWS
MEDIA
NEWS
Media.
IF NEEDED, internet.
Internet, GP, health service
T.V.
News
Internet
Media.
I don't.
media
T.V. news reports

Media after outbreaks
NHS direct
Media.
THERE IS A LOT OF INFORMATION AT THE LOCAL G.P'S SURGERY
From general reading or, say, Curynedd council advice.
Internet.
DON'T KNOW
tv, papers, doctors
T.V. NEWS
News
If I needed it – Would search the internet.
D K
Media.
news
TV
Dont
NEWS IF THERE IS A SPECIFIC CASE.
Dont, if had to internet
Health Centre?
internet
MEDIA – NEWSPAPERS, TELEVISION
Doctors/Nurses.
from my doctor
If mentioned on TV or Mum saying to wash veg/cook meat.
NEWSPAPERS, TV, RADIO.
Internet, doctor's surgery
WORK.
News.
Never looked but.
News, Internet, Local. Info points
Press
BBC News
Surgery waiting rooms
News reports
News + papers
I DON'T USUALLY BUT I'D SPEAK TO MY EX OR USE THE WEB IF I WANTED

INFO.
News, Scientific journals
Science media/TV
I don't
The news
Internet
Paper Telly.
Enviroment health and news.
NEWS + MEDIA
Don't
I dont
news
Heard about it on the news
T.V.
T.V. RADIO
Internet (HPA website)
Textbooks.
T.V. PROGRAMME – NEWS
WORK
Through work articles
NEWS VIA INTERNET
News
I don't! exactly
NEWS
Press.
MEDIA.
T'internet
NEWS.
News.
Not too sure
Internet?
the news!
INTERNET
Internet/News
News & Adverts.

Media.
THERE IS NOT A LOT OF INFO AROUND!
INTERNET
Defra + the environment agency at work the media.
on the internet
NEWSPAPERS + T.V
TV
News
Media/Internet.
NEWS
NHS.
Text books –
T.V.
DONT KNOW
Public health info.
Internet-
Information given to me when arranging farm trips with school – Government Local Authority
PUBLIC INFORMATION NOTICES.
NEWS (TV)/INTERNET
Some times at school.
From the Press.
TV/internet
news doctor
media
TV
TV
I have none.
I don't
NEWS/TV
I don't.
We don't.
Internet
By accidental attention to TV/Radio
TV + Radio
Newspapers

Work.
media
internet
Web, local Council.
TV., papers.
Usually from 'official' publications especially in Health Centres
TV
News, leaflets from Doctors.
FSA, Internet
I don't, but if I wanted I would look on internet
I don't usually get information about E. Coli!
Newspaper
Nowhere
Press
NO WHERE.
I don't
no where
THE NEWS
I don't
I don't.
Internet, doctors, local health centre.
Press
News items
Papers/News.
Unsure
HAVEN'T SOUGHT INFORMATION
news
<u>News</u>
Schools?
School nurse
MEDIA.
Media
DONT KNOW.
On the news
NEWS (TV + NEWSPAPERS)

News
The news.
when I get it
TV
Internet?
NEWS TV/INTERNET.
I DON'T
T.V. PAPERS
HOSPITAL – G.P.
doctor's office.
At school
I dont know, leaflets?
I Don't
When you've got one.
media
-friends
-T.V
Internet – Google.com
I dont
On the News, Papers, School
Journals.
?CMO's newsletter
Newspapers
INTERNET
H.P.A.
Television
TV Reports of Health Authorities.
Internet.
Employer's food hygiene course/CIEH.
school
Internet/News
I do not have a regular source
I don't
internet – TV.
Media

mum
school if any.
Media
Don't really
Dont! National news.
Internet
INTERNET
school.
IN SNOWDONIA
-only when I happen to hear of it in media
News
T.V. AND NEWSPAPERS.
My Grandpa
T.V news
Certain brands of cleaning products claim to offer protection from it
I DON'T GET INFO FROM ANYWHERE. BUT SOMETIMES I CATCH A SNIPPET ON THE NEWS.
Nowhere
Council
I don't
classes
Website
news
WETS
I don't at the moment
Doctors
News. Internet
I don't!
from friends
DOH
Health sheets
At hospital (work)
Uni
From the TV
At a café at the vase of Snowdon
Newspaper

tv News
Doctors but only after its happen
Health protection agency.
DONT.
Internet
Mr Google.
No idea.
news media
TV.
WORK, FARMS THAT YOU VISIT, THE PRESS
my mum
Internet.
Don't receive any except Media comment.
TV
Web/news/radio programmes
Media or Google.
News.
News
DEFRA. Vet.
From the public health dept of local goverement
News. documentaries.
Internet.
Doctors, Health Institutions, Google?
TV
Don't know.
I don't
News
Television
Papers, internet
THE MEDIA
Don't really look.
INTERNET, BOOKS ETC....
Local Council.
Work.
internet

From the news
Media
NEWS.
NEWS.
Television, general conversation
Medical press.
News
From uni or the news, internet.
newspapers
news
Wireless
G.P.
Health Authority.
Media.
news media
NEWS (TV)
journals, TV, internet, friends
News.
Lectures, material I teach
In media
TV
Internet
NEWS.
T.V. News.
School, doctors.
News
Papers
News
Don't know
Internet?
Environment agency?
T.V
School
Petes eats, and family
Media.

Media – but only subconsciously.
No...
I don't
Newspapers
Press.
Press
work, health centre
TV/Newspaper
Press.
Medical Journals.
biology lesson, hospitals
Internet if I wanted to
T.V./Radio
TV.
Doctors
Health centre
Friends
local surgery.
LOCAL OFFICE
no where
don't know
My mum.
General knowledge.
DONT.
Media
I've only heard of it in news bulletins
Media.
NEWS
T V news
NEWS
Reading paper (News)
TV
*TV
www.CDC.org

GOVERNMENT WEBSITES
Internet
Doctors, Adverts
News
News.
Doctors, friends
I don't.
INTERNET/TV
I don't.
News, through work
TV NEWS
GUARDIAN PAPER
PRESS + DOCUMENTRY'S
T.V
School and adverts
NEWSPAPER
MEDIA – WILL NOW LOOK ON INTERNET AS THIS HAS RAISED INTEREST.
INTERNET
E. coli WEEKLY
Media
MEDIA
PRESS + TV. MEDIA. FAMILY IN HEALTH WORK
TV
TV
DONT KNOW. – Google.
Health inspectors
News media, internet.
NHS
Newspaper articles.
News
MEDIA
mother
Media
Don't
MEDIA.

The media.
Internet
My mum
School
Doctors
T.V
NEWS/LEAFLETS
Doctor's, Hospitals
health authority
<u>the Doctors</u>
leaflets
WORK.
MEDIA ADVERTS.
WEB
farm publications
I DON'T THINK WE HAVE HAD ANY.
If required, use Internet.
New Scientist + SEPA.
MEDIA
PRESS
TV
TV News + Local press, NFU.
MEDIA
PRESS
TV
Press + media
reading article + internet.
newspapers etc. – don't make any actual effort to be more informed
Work in NHS
Farm Magazine
News
GOVERNMENT PAMPHLETS + TV + RADIO!
FARMING PAPER
media.
NFU

INTERNET
DOCTOR
FARMING INFO
PRESS
Animal Health and Press
TV.
NEWS!
MEDIA/NEWS/SERAD
Farming press
News on T.V.
News.
Local health Centre
PAPERS TV
DON'T
INTERNET + NEWSPAPERS + TV NEWS
Papers + Television
Media
??
Newspapers
Press
Farming Journals
NEWS ETC
Internet.
In Press + T.V
LOCAL PAPERS – LEAFLETS.
PRESS
Farmers Weekly.
Press
NEWS
RADIO + TV NEWS
PRESS
Newspaper or internet.
MEDIA
FROM THE GENERAL PRESS.
Press TV News

Press
1. FARMING ORGANIZATIONS + FARMING PRESS.
2. GOVERNMENT ANIMAL HEALTH CIRCULARS (RARE).
3. MOST OFTEN AND MOST SHALLOW: MEDIA.
NEWSPAPERS
None received
MEDIA & WATER SUPPLY TESTS.
NEWSPAPERS/TV
LOCAL PAPERS
The media
NEWS
LOCAL AUTHORITY SAC. INTERNET.
DOCTOR
ENVIROMENTAL HEALTH
NEWS/FARM MAGS
MEDIA
T.V. Vets, Dr's,
Internet/Doctors
Press
Internet
T.V. NEWS
Press Nat.
From the news and publications.
media
Internet/News.
Newspapers, Doctors
TV
FROM THE NEWSPAPERS
do not get any – except what I read in journals/newspapers
TV/newspapers
TV
News reports.
Circulars + news.
TV RADIO PRESS INTERNET
MEDIA.

Press/NFU
Press
News
THE MEDIA
INTERNET/PRESS/HEALTH SERVICE
News
UNKNOWN
PRESS.
Newspaper
I.T.
P+J.
Press
NEWS
VETERINARY PUBLICATIONS/FSA
Don't!
DAILY NEWSPAPER + TV REPORTS + TALKING TO PEOPLE + NFU NEWS LETTERS
don't
TV + NEWSPAPERS
Television.
The radio/papers
TV NEWS, PAPERS, (?) JOURNALS.
PRESS
THE PRESS
INTERNET
HEALTH CLINIC
From the T.V./Radio.
Press + vets
media
News
TV. NEWSPAPERS
Farming + national press.
TV AND NEWS PAPERS
NEWSPAPERS.
Tele/P+J
VET + DOCTOR

Through job as G.P.
PRESS
Newspapers
PRESS
TV+Papers
PRESS.
Newspaper, T.V othe media
N.F.U. WATERBOARD
PRESS
I don't
I dont
From the farming press.
T.V.
Vets.
Abatoirs.
Newspapers.
MEDIA (NEWSPAPERS, RADIO, TV)
The Press
Farming Press + Vets.
media
Doctor Surgery
Press + farming press. My wife a HE teacher and precautions taken at schools. – safe food storage etc.
T.V.
NURSING MAGAZINES
PRESS ARTICLES
RADIO PROGRAMMES –
TELEVISION OR PRESS
NEWSPAPER
INTERNET
MEDIA
I got some information from doctors when my son had it.
TV
Health warnings in press/from gov
News
From Television

Information leaflets via post.
press/council
MEDIA
Press and farming literature.
IN THE PRESS.
TV AND PRESS.
TV and newspapers
N.F.U.S.
I don't.
FWI (FARMERS WEEKLY INTERNET SITE)
Media.
News
FROM LEAFLETS AND NEWSPAPERS
PAPERS
HACCUPS REGISTERED PEOPLE
PRESS
Media
NFU/vets
PRESS
Newspapers, T.V.
TV+PRESS
INTERNET/MEDIA
News or Internet.
Dont get any. Sometimes in the newspaper after an outbreak.
you can get info anywhere The Media Library, Vets, the net – Whatever. Nobody <u>needs</u> to be ignorant. Professor Pennington?!
MEDIA
Television
MEDIA
Media
don't
NEWSPAPERS.
T.V.
from TV News.
Friends discussion.
LOCAL DOCTORS OR VETS OR COLLEGE VET DEPT.

TV
Vet.
SERAD
PRESS
PRESS AND INTERNET
NEWS/FARMING PRESS
MEDIA – LOCAL PRESS
NATIONAL MEDIA.
T.V. Papers
NEWSPAPERS
PRESS + NEWS. ETC.
MEDIA/DOCTOR
NEWSPAPER
PRESS
Medical profession
PRESS/NEWS/FARMING PRESS
PRESS
NEWS (+ INTERNET IF I WANTED)
Internet
My Wife + food standards agency
Newspapers and magazines
From the media.
National Press, Scientific literature, Internet.
FARMING. PRESS.
FROM. FARM PRESS
and DEFRA.
The Press.
From TV news and radio
Media.
Leaflets sent to livestock farmers by government.
T.V. – ADS+N.F.U.
Doctors
TV News
Press/Water Authority information pack when water tested
TV news and daily paper.

My wife
NEWS
Press?
MEDIA N.F.U.
TV news/newspapers.
VET
Press
PRESS
S.N.F.U.
<u>NEWSPAPERS</u>
T.V.
Internet – but never looked for it
Newspapers leaflets.
Media, etc
THE PRESS + JOURNAL and BBC NEWS.
Press, Farming + Veterinary news
NEWSPAPERS + FARMING PRESS
PRESS + GOVERNMENT.
NEWSPAPERS
TV + PRESS
PRESS/FARMING MAGAZINES
Press.
MEDIA
TU NFU PAPERS
PRESS NFU
NEWS
PRESS
H.U.S.H. + Yorkhill hospital. Newspaper
media.
Newspapers + TV.
T.V. or Farming Press
From Media
NEWSPAPERS
MEDIA
media

DON'T
PRESS SCARES
T.V., radio, internet, newspaper.
Newspaper
Scientific publications + tv
General media.
I don't
VARIETY OF SOURCES BUT ONLY IF SEEK IF OUT.
T.V.
TV NEWS
Media
Haven't but would use Internet
FACT SHEETS, INTERNET, MEDIA AND HEALTH BOARD ETC.
INTER NET
SERAD.
MEDIA.
Press.
Press
Internet
News
T.V./NEWSPAPERS
Newspaper now.
HEALTH PROFESSIONALS
News programmes.
Radio/Internet
Media
Landowner/factor
Press and TV.
NEWS
<u>NEWS</u>
NEWS.
PRESS.
<u>Media</u>
internet
News/newspapers

TV, RADIO, FRIENDS
COMPUTER BOOKS DOCTOR
Press & internet
NEWS.
From news.
News.
TV
Off the TV – the News
T.V
T.V.
DO NOT.
News
News Papers, media
Television
Books
Sometimes the internet
News and other media
The Media
Newspapers/TV
(Professor Pennington's interviews!)
Journals
Media
BACKGROUND (?) NEWS
TV
NEWS REPORTS
On the news
TV, News, Internet
The Media.
Health pamphlets.
News
Health centre
MEDIA.
I DON'T USUALLY GET INFO ABOUT E.COLI
BBC TV
TV. Radio

if I need, I would go on internet
Don't get any at the moment.
TV/RADIO
NEWS, TV, PAPERS
T.V.
INTERNET, TV.
TV.
FARMING TODAY RADIO 4.
ADVERTS
MEDIA
MEDIA
newspapers
news.
NEWS/TV.
Television
Newspapers
News
At Work
Internet/textbooks/press
German health department
Radio. TV news
news
THE NEWS
NEWS
news
get work
news papers
TV/Media
PRESS
NEWS
NEWS
News.
MEDIA
Schools
INTERNET

WORK.
Media
Dr Surgeries
Internet
Schools
Health Promotion Shop.
TV/internet news broadcasts, alerts, & streaming media
MEDICAL FRIENDS + PENNINGTON ON T.V.
newspapers
Colleague
Through out the farm documents.
Internet Paper
TV Media
NEWS ITEMS, NEWSPAPERS.
From Press or TV news.
Television and Newspapers
RADIO 4
Radio 4
Internet
TV & Newspapers
TV, radio, newspapers
Don't
Newspapers
TV/newspapers.
DR. Pennington – radio + TV.
DON'T GET INFO.
Doctors surgery?
NEWS PAPERS.
TV
Internet, news
Via television news.
T.V.
Health Centre
News./Books.
Do not know

News reports
T.V.
The news, papers, magazines
TV. Radio
News
Media reports, internet
NO
MEDIA
Media
TV, conversation with friends, family
MEDIA
Media.
Home ec at school
Don't know – GP Surgery?
FROM THE INTERNET OR PRESS.
News/Press/school/cubs.
MEDIA.
MEDIA
Media, work
T.V.
Media/Workplace
Internet.
Internet
MEDIA NEWS
PAPERS MAGAZINES + TV
NEWS
TV NEWSPAPERS
News stories – Television/Radio
LOCAL GOVERNMENT
MEDIA.
Radio + TV + newspapers
NEWS.
TV NEWS
DON'T
Paper + T.V.

TV
PAPERS
NEW'S
PRESS/TV
At work
TV, leaflets in doctors office
science articles.
T.V.
Media
From my course → medical student at University of Aberdeen.
No idea – Website if needed
If I want to I will get info just of all of the internet.
internet
papers
Radio/TV
Internet + Press
Media
PAPERS/INTERNET/NEWS

***What sort of additional information would you like to have regarding E. coli O157 and how would you like to get this information?

how to get hold of information
PREVENTION INFORMATION
Supermarket brochure might be handy
HOW I MIGHT PUT MYSELF OR OTHERS AT RISK
Awareness of the virus, its symptoms, how it can be caught and the consequences.
how to avoid it symptoms to look for what to do if you get it – leaflets at health centres/hospitals
guidelines leaflet.
GENERAL
Will check out the web info you have provided.
more info about symptoms + how to avoid it.
More information generally on News reports.
JUST THE BASICS. I'LL USE WIKIPEDIA
What it is properly.
Internet – advertised from NHS Direct? TV/papers – more about fact instead of who has it.
MORE SHOULD BE ON T.V. WITH THE <u>CORRECT</u> FACTS
Put on leaflets or booklets + sent to or posted through your letter boxes.
CAUSES
SYMPTOMS
WAYS TO AVOID INFECTION
Dr Surgery
T.V.
Info. on symptoms; risks; prevention + damage E. coli can do.
Post/Schools
- From the internet
I want it by post – information about what it is, how it is caused and how to prevent it.
GENERAL INFORMATION ON HOW YOU GET IT + WHAT YOU CAN DO TO PREVENT IT. BY POST.
Media
Only because this questionnaire has freaked me out.
Info to explain simply what it is & where we most likely to catch it.

how do you get it
How can I prevent it
local Authority, Hospital
ACCURATE FAIR AND BALANCED INFORMATION ON ACTUAL RISKS.
leaflets.
Drs Waiting room
Leaflets, tv adverts
general health information
General health advertising → General info/effects/precautions.
leaflets all about it.
How not to get it
e-mail.
WRITTEN LEAFLET/FACTSHEETS
LEAFLET.
Any information is good.
How to prevent and treat them.
Leaflets
Symptoms
Sources.
<u>Basic key facts</u> leaflets.
Need more
Information to be available through NHS
Information on sources of infection & how to prevent it. Could access it on the internet.
WHAT IT IS HOW TRANSMITTED HOW TO AVOID IT
BLANKET LEAFLETTING
ANYTHING.
Precautions + awareness of sources.
leaflets in DRS etc.
Leaflet explaining origins, Risks & how to reduce your own Risk. Good idea would be have it displayed at Supermarket Checkouts to increase the numbers people picking it up.
Information bout how u contract it and how you can avoid it. In a leaflet form.
Possibly an information letter sent to households in the community
Symtoms
How to prevent them

How to cure them
simtoms, preventing it
EFFECTS/MEASURES TO AVOID.
by e-mail re_pregal@hotmail.com
GOVERNMENT AWARENESS LEAFLET.
WHAT TO DO TO MINIMISE THE RISK FROM HEALTH CENTRE
T.V. Radio. News Papers.
HOW SERIOUS AND WHERE E.COLI COMES FROM/
What can we do to prevent
Further details of food/epidemiology
Leaflets – in supermarkets (for example)
General Information for public on T.V
leaflets, TV programmes, etc.
CAUSATION, PREVENTION & CONSEQUENCE
WHEN TRAVELING WORLDWIDE BEFORE RETIEMENT
GENERAL INFORMATION
More information on how to reduce the risks
LEARN MORE
Adverts – School Advice
More detailed information about risks and severity of e coli and would like to know via press TV + health authorities + local doctors.
Risks etc
Prevention Daily Papers
After completing this questionnaire! How it would effect myself and my family and what I can do to reduce the likelihood of infection.
How to avoid it
General public awareness
awareness raising info through any form of media
WHAT IT IS
websites
INFORMATION ON CAUSES + SYMPTOMS OF E. COLI O157.
NEWS
INTERNET
NEWSPAPERS
t.v. news
risk factors

leaflets
leaflets, posters in supermarkets
Email.
AWARENESS
PUBLIC INFO – SURGERIES
like to be more aware of the different strains
HOW TO AVOID AND PUT PRESSURE ON AUTHORITIES TO ENSURE MEASURES ARE IN PLACE TO DECREASE LIKELIHOOD OF CATCHING.
Internet
Basic knowledge of what, impact, and what sensible action to take.
The NHS.
LIKELY CAUSES & SOURCES OF E COLI. WHAT THE SYMPTOMS/TREATMENTS ARE. GET INFO FROM DOCTORS/TV. PROGRAMMES/MAGAZINES/ADVERTISING CAMPAIGNS.
Leaflets
tv adverts
Media
Perhaps some general literature from a Government Department.
Understandable to layman.
TV?
Causes + prevention
Some of outbreaks
General info, what it can do, how I can reduce risk of infection.
N/A
explanation of what it is & how you get it!
Leaflet/Magazine Adverts
What is it?
What does it do?
How can I prevent catching it?
Leaflet
Don't know! I don't know what there is to know about it!
Doctor
Causes
Side effects
Pamphlets
Any.

Via – Media
- leaflets.
IF YOU DON'T KNOW ABOUT THE SUBJECT, THEN HOW DO THEY EXPECT PEOPLE TO ANSWER THE RIGHT QUESTIONS.
Internet research.
WAYS TO TAKE PRECAUTIONS.
HOW E-COLI IS PASSED ON & IT'S EFFECTS.
IN THE MEDIA – NEWSPAPERS etc.
WHOS REPOSIBLE.
leaflet – easy to understand key points
Risks, causes & Avoidance
after this questionnaire I will probably go and find out what specifically this strain is (O157)
How to avoid it.
WHAT IT DOES TO YOU
HOW TO PREVENT IT
What it is, how to prevent it, how to treat it
PAMPHLETS/LITERATURE
What to do and what not to do.
On how to avoid it and any outbreaks That occur to let the populace know by T.V., radio, internet etc.
a greater importance in the media
Something on news? Easy to access.
LIKELY RISKS AND WHAT I COULD DO TO COMBAT THEM.
a lot.
internet
Avoidance, how to spot the symptoms, what action to take in the event of infection, eg probably not a good idea to visit GP's surgery!
Discription of E Coli. Plus prevention. And care. Cause + Cure.
factual info on leaflets.
Potential sources
Practical methods to prevent outbreaks
By email.
See previous comment#
Severity
Symptoms of infection
Cleanliness + antiseptic advice

Causes + sources of infection.
FROM MEDIA, DOCTORS, PHARMACIES
leaflets? (in doctors, hospitals)
Information at schools.
Internet.
leaflets.
What ever is available.
LOCAL INFORMATION THROUGH NEWS + NEWSPAPERS.
General Information leaflet
leaflets, internet
Where it comes from. Signs and symptoms. Info at Libraries. Will now look at Websites
WILL GET FROM INTERNET.
Awareness
Leaflets in doctors surgeries information centres in the countryside
Prevention articles newspapers & magazines
LEAFLET.
School, parents, Internet.
Govt info – commercials on T.V.
INTERNET
MORE ON THE BASICS
How to help myself not get E coli.
TV
Leafleting to house holds
-Causes and effects.
-From T.V and the internet.
NOT SURE
where there is an outbreak + what to do to lessen the chances of spreading.
leaflet sent to every1
Packs sent by government
In schools
Pamphlet would be fine or Panorama documentary
Public should be told more.
Leaflets in library or doctors.
Internet.
leaflets.

RECOGNISE SYMTOMS OF E COLI
HOW CAN I PREVENT INFECTION
Information programmes on TV/Radio
Yes, if general awareness about animal droppings + mince is not enough to protect my health.
What it is; how to avoid it, especially re young children and elderly.
Adverts on TV and newspapers.
General information, Signs + Symptoms how you get it etc. leaflet form given out to every household with prevention information
Sent, broadcast.
HOW TO AVOID GETTING IT
look on Internet for causes and symptoms.
What it does
How I can get it. Email
More about how you get it
What is it, what are the risks + mitigating factors
How it is transmitted + how to kill it
more about what it is
pamphlets at G.P. surgaries.
Email or leaflet
How to avoid getting E. coli infection
preventative measures.
I would want to know how you could help to avoid the bug and what the bug is. I would like to get the information by TV or Newspaper.
Leaflets/Emails
<u>leaflets.</u>
Newsletters. etc.
in a leaflet
LEAFLET.
More public information
WILL VISIT LOCAL SURGERY TO FIND OUT MORE.
What the names of them are and how you can get them.
prevention.
I think information leaflets.
-How get it
-How to prevent it

-different types
-symptoms
-what the different types are
-symptoms
-how catch them?
-How to get rid of one?
Only because I don't know what it really is & at moment I dont think I'm really concerned as Im in good health. (selfish I know)
Maybe get posted on how you can make sure you don't get ill.
via net.
what relative risk of contracting is
symptoms
Radio/TV info.
- info – pamphlet.
Transmission/leaflet
What are the risks and how to avoid it. Public awareness, signs, education in schools;
I would like to know how to prevent it and understand how it develops.
Just to be able to answer above questions! -from a booklet
POST
find out exactly what it is and what it does to us. The internet
Health info. leaflets/newspaper articles/news
Advice about keeping family safe
Exact causes & info. on symptoms
With FOOD
From ad. and website
General. How do you get it + what does it do.
eMail
Via email/post.
Description, symptoms, ways to avoid catching/spreading it.
Any misconceptions observed from this questionnaire
Leaflets etc made available in doctors surgeries etc.
I will be going home and looking it up on the web.
HOW TO AVOID IT.
Everything
How to avoid contact and infection.

internet
MAYBE AWARENESS IN GENERAL COULD BE RAISED.
How to avoid it, what The dangers are and what would happen if you did get it.
INTERNET
leaflets/posters
Leaflets.
General awareness so as to stay healthy.
What exactley it is and how to prevent getting it.
What the risks are and what it does.
A leaflet? Having said that, where would I get it and would I actually read it?
I would like info re: the risks of E. Coli, how you become infected, what affect it has + how it can be controlled. I would like to receive info via a website.
TV adverts telling us what it does how we get it and how to avoid it
life cycle and vectors for infection. animal welfare. leaflet
what it is and via news, radio, internet
Effects.
Symptoms.
precautions.
leaflets
how to avoid it
symtoms
public health publicity
Cases, effects, precaution, cure. – National newspapers/mail posting
MORE NEWS
RISK + CONTROL
After this questionnaire – the answers to the questions!
(?)
Simple clear messages ie with water bills etc.
more on what it actually is, what problems it can cause & how to avoid infection.
TV, LOCAL PAPERS,
How it affects people + animals, what are long term affects?
ANTHING TO INCREASE AWARENESS
Hopefully library or internet
Leaflet – Dr's/medical centre/hospital/library
advert – TV
More about what it is and it's effects. Doctors, pharmacies.

Leaflets
*What it is
*Prevention
*Treatment
GP surgeries
Hospitals
Public places
T.V. media.
What is it, what are the risks (after this questionair would be good)
everything, school
By experiencing all illnesses
What it is; symptoms; How to treat; Action to take to avoid
Internet
small adverts maybe
HEALTH RISKS & DIRECTIONS ON THE stopping of spreading.
T.V. Radio + press information
General information
-What, how, when?
I can read up about it.
Leaflets provided by council/gov and advertisements
* HOW TO STOP E. COLI IN ECOSYSTEM
* HOW TO PROTECT
*LEAFLETS
The facts about disease transmission and what I can do as a rural visitor to avoid dying.
General info on avoidance. Greater awareness in Regulation updates – something like NetRegs
Internet
no.
Other ways you can catch them and how to prevent them
PAMPHLET
Internet
More safety advise.

AS STATED ABOVE
USEFUL INFORMATION. I'D LIKE TO GET IT BY CARRIER PIGEON
-What causes it + where it comes from.
-Web/Post
MEDIA
GENERAL POINTERS IN EASILY READ CONTEXT
Pamphlets, special bulitins
Treatment
Potential risks.
PUBLIC INFORMATION ON RADIO + T.V.
DOCTOR'S SURGERIES
This questionnaire has made me realise I know hardly anything about E. Coli, so certainly I'd like more practical advice – probably again on T.V. + radio for easiest access.
Short leaflet through the mail with information easy to understand.
advertts on TV.
More info at school.
PUBLIC SERVICE BROADCAST.
CLEAR DO'S + DON'TS BASED ON ACCURATE INFO.
Fact sheet via SEERAD or SEPA or RSPB or FWAG specifically explaining why O157 is more serious than the ubiquitous e.coli (+ ditto c. difficile).
GENERAL INFORMATION – HOW TO AVOID IT
a small leaflet delivered to every household by postie
At work.
leaflets.
HOW BEST TO PREVENT IT
GET IT FROM INTERNET + PRESS
ANYTHING I GOT WRONG IN MY ANSWERS. THROUGH NFU LITERATURE.
A LEAFLET EXPLAINING THE <u>POTENTIAL</u> DANGERS IF YOU HAVE NOT ANY NATURAL RESISTANCE.
More background info. on sources + susceptibility
FACTUAL LEAFLET (INDEPENDENT)
HAVING READ MY REPLIES, I RELY ON YOUR PROFESSIONAL JUDGEMENT
a booklet describing symptoms + next stage procedure.
PRESS, TV.
leaflet – detailing the mian risk a reas for getting an infection
How is it caught – source.

How to reduce your risk of catching it.
How common is it.
What are symptoms of infection
DONT KNOW.
By post
Journalism in tacke press – write an article for Scottish Farmer (NFU journal)
A LIST OF ALL THE POTENTIAL SOURCES WOULD BE USEFUL
by literature by Post
general information by post.
How to avoid being infected.
IF IT IS MANAGEABLE
PRACTICAL AND USEFUL ADVICE. It would be fine to be spoken to on a one on one basis by an interesting and amusing person.
Government published <u>brief</u> note could be sent with some of the useless blurb they send!
leaflet describing basics
How to prevent contact.
Paper info.
LEAFLET OR PAMPHLET.
UP TO DATE INFO. WITH RULES FOR TAKING CARE AND FOR PREVENTION.
Education, I know contaminated water + cooked meat can be problems but no doubt there are other sources, articles in the press would get any message across – but not adverts
Through Post or Fax Machine (01569 760386)
INFORMATION COMES FROM N.F.U. SCOTLAND AND THE FOOD STANDARDS AGENCY. <u>ALREADY</u>
ALL THE E.COLI STRAIN'S
What to look out for (symptoms)
What to do (medical treatment)
Leaflet – step-by-step “cartoon style” information.
A fact sheet – symptoms and how to reduce risk.
More info should be available to non-farming people, eg. walkers/Ramblers/dog owners/people using countryside./public when picnicking, leaflets available in pharmacies, G.P. surgaries, supermarkets, schools
sources, pamphlet.
ROUTINE CULTURES TAKEN FROM DUNG SAMPLES AND RURAL WATER SUPPLIES: LOCAL PRESS/VETS
EDUCATION OF TRUE FACTS../MYTHS.

FACTSHEET <u>OR</u> PRESS COVERAGE BY ADVERT.
CLEAR ADVICE WHERE THE RISKS ARE HIGHER. CAN YOU DEVELOP ANTI BODIES?
A small farm poster may be of help to raise awareness to people visiting of the importance of hand washing.
regular press release?
BY POST. ABOUT TYPES OF BUGS. how to ANALYSE THEM.
INTERNET
Short, sharp precise information thats easy read and easy to understand. Through television or mail.
Most likely places or situations where I am most at risk at work as farmer. where are my friends and family most at risk
Specific details of how it is passed on/prevented/symptoms/
MAIL
GENERAL
save the Forrest
Leaflet describing it.
Any further information is useful if only to refresh ones memory. By post
MOST COMMON PATHS FOR INFECTION AND WAYS TO AVOID IT
HOW TO MINIMISE RISKS FROM FARM ANIMALS + HOW TO STOP SPREAD OF E COLI O157
House Hold leaflet.
FSA should inform the general public of new research – developments
SHORT SHARP BULLET POINTS FROM SCOTTISH OFFICE.
VIDEO REDUCE RISKS TO PUBLIC ON <u>FARMS</u>
National papers.
Booklet.
How to recognise + prevent.
How it has become such a problem. What investigation has there been to see why people have become so susceptible. – leaflets or Newspaper/other Media.
BY POST WITH – PLASTIC COVERED – COLOURED SHEETS THAT CAN BE PUT UP IN (?) AND READ CONSTANTLY + REMIND PEOPLE.
Educate hairstylists in every village. Give them a small amount of cash to attend lectures. They then will pass the message on in the salon. This was tried successfully in U.S.A. for diabetes. They have a captive audience in women for over an hour often. Are excellent communicators and good at passing on a message. Are interested in clients are excellent at observing others. And carry relationships from one generation to another. Cheaper than a TV advert. It is time to think laterally

Documentaries on TV.
E-MAIL – RISK ASSESSMENT OF LOCAL ENVIRONMENT.
RISKS.
Leaflets, etc
WHERE E COLI O157 IS FOUND, WHY IT IS FOUND THERE AND WHAT TO DO TO PREVENT E COLI O157 INFECTION
Press and Farming Journals.
MORE INFORMATION ABOUT HOW IT SPREADS AND THE EFFECTS IT HAS ON HUMANS.
Advice on how to avoid it. How often should our water supply be tested.
Resume and précis in fact sheet by SAC.
More information of how it is contracted on how to prevent infection
Leaflet/Sticker for kitchen.
UNLESS THEY HAVE VAST STOCKS OF E. COLI O157 STORED AT PIRBRIGHT READY FOR A POTENTIAL INCOMPETENT RELEASE.
SEND BY POST
Leaflet
Government department
But only if it is new and has practical relevance.
TV, magazines, Newspapers
Media
Dr.
LEAFLETS.
General – in VSA!
Details of how to reduce Risk/where the Risks are!
Practical leaflet distributed to houses in country areas
leaflets through door
Newspapers
risks how/where can I catch it
I would like to know more generally about it. Possibly on the internet.
General
booklet
How to avoid getting it/spreading it.
Leaflets/local news papers
INFORMATION ON RISK – BY POST OR IN HEALTH CENTRE
MORE INFORMED NEWS REPORTING

How it is spread.
Leaflets maybe in doctors surgeries
more detailed info – documentation
HEALTH LEAFLETS FROM APPROVED SOURCE
IF MY ANSWERS ARE WRONG I'D LIKE TO KNOW WHAT THE TRUTH IS
transmission
symptoms
treatment
prevention
Leaflets through the door in risk areas.
Information not only in the Countryside but everywhere – what Can be done!!
More factual information on good practices to minimalise risk. Radio & web.
FOOD PACKERS?
AT DR SURGERY IN LEAFLETS.
up to date information about how it is contacted + dangers – not just reading about it after an outbreak.
brochure
internet-TV
Info from a source that has more credibility than media, perhaps it is as simple as Picking up a flyer from my local doctor (!) Hadn't thought of it until now ☺
LEAFLET TO HOME OR AT DOCTORS
PREVENATIVE
HOW IT IS SPREAD AND PREVENTION
GENERAL + IN DEPTH
What affects it has and how to prevent it. Will probably go online tonight www.wiki.org.uk !
any
More about how to reduce risk of getting E-Coli Should be from H Promotion, Schools, work etc.
HOW TO AVOID IT.
Information as to all causes and steps needed to eradicate disease. Pamphlets from Scottish General Medical Council.
Leaflets/Pamphlets campaign by Gov and related bodies eg Health Authorities
General.
How to avoid it.
I think I have enough info.
PRESS + RADIO + TV

As previously better education plus literature from other sources (Doctors surgery, government flyers etc)
GOVERNMENT. DISTRUBITION OF LEAFLETS POSTED TO EVERY <u>HOUSE</u> <u>HOLDER</u> .
General information on how to find it, avoid it and its symptoms and treatment via leaflets, media advertisements, internet.
Where it is found + how best to combat it.
Health leaflet from doctors surgery
I don't know
MAIL + E MAIL SHOPS
through council household leaflet.
More info on How its caught, and what they symptoms are.
Advertising could help general public
Pamphlets, tv program internet site?
LEAFLETS AT SCHOOL
ITS SOURCES + ITS EFFECTS
MEDIA, FOOD DISTRIBUTORS ETC.
LEAFLETS PERHAPS IN SUPERMARKETS?
Leaflet
AWARENESS OF HEALTH
A LEAFLET OR ACCESS TO A WEBSITE WHICH GIVES ACCURATE INFO ON HOW IT IS CONTRACTED, THE MOST LIKELY PLACES IT CAN BE CONTRACTED, HOW TO PREENT CONTRACTING IT & WHAT THE EARLY SYMPTOMS ARE.
adverts on tv
my wife is proficient on medicine related matters.
Probably more leaflets mace accessible to the general public
About risks + avoidance.
Symptoms + immediate response

***If you have ticked 'some other risk', or 'it is of no relevance' to you, please explain

I'm not sure how it effects you.
Work.
DEATH
Stuck at home ill.
I don't know the causes or the risks so I couldn't comment on the consequences.
Something I have never given a minutes thought to.
seems unlikely to happen
I believe that excessive precautions can, in time, lead to suppressed immunity and that a good general level of health + fitness is the key issue
it would have an impact on my life for a period of time.
I don't feel I am at risk
Don't know
I can spread the disease to other people without knowing it.
I don't think about it unless I get ill.
Death
SEEMS TO OCCUR VERY RARELY AND DON'T HAVE THE IMPRESSION IT COULD AFFECT ME.
From sources that I can currently unaware of.
This is not a good question and I can not for this reason answer
Maybe I am an ostrich – ie. head in the sand – but I have not personally encountered E Coli either myself or within my circle of colleagues, family or friends.
I don't know enough about it, to worry
I don't know!
overactive immune system
Worry about becoming ill and family becoming ill. fear of death from illness.
I think the risk is sufficiently small and localised at the moment that it does not impact me in any way, nor will it (hopefully) in the near future.
I know absolutely nothing about E. Coli. It is a bacteria I vaguely learnt of in Biology GCSE – Hence I have heard of but know little of the infamous E-Coli
If you or me have it, try not going near anyone else.
REDUCTION OF EFFECTIVENESS OF SOLDIERS, INFECTION CONTROL ISSUES
Good nutrition, good hygiene (?sp) civilised sanitation – all the basics of a healthy lifestyle should be OK. Steer clear of MacDonalds and processed food!

As I have no knowledge of e-coli as I have never encountered it before.
Some other risk – “you never know!”
I’m pretty careful + a vegetarian.
NOT SURE
I don’t think I am particularly at risk, but were I to become ill from something else, I might become more worried.
I don’t know
AGAIN MORE EDUCATION FOR ME ON E COLI
I feel that it does not concern me + is out of my hands. <u>Maybe due to my current ignorance about ecoli?</u>
LIKELIHOOD OF GETTING IT V. LOW.
because im dangerous and a bitt crazy
Because I dont care
Workload if an outbreak!
Once we have taken basic precautions to avoid infection then I think it is not something that we should be preoccupied about.
Otherwise dont know enough to answer above-
There are so many illnesses that I could worry about – if I worried about them all I wouldn’t do anything!! – I do try to ensure I wash my hands regularly + cook my food properly: Basic hygiene!
Less food available.
know little about it – as this survey shows!
I’m unlikely to get it. I’m adult so more resistant to its negative effects. I have no children. Many other risks such as car accidents that should take priority.
START AN EPADMIC!
I dont want to (?) I need to work.
DO NOT KNOW ENOUGH ABOUT IT.
Don’t care at all
Again, too poorly informed to comment really...
IT DOESN’T CONCERN ME, PREFER TO LIVE IN BLISSFUL IGNORANCE IN THIS CASE!
DONT KNOW.
No.
NO-BODY WANTS TO BE ILL.
Hurt by kicking livestock (?) clipping them
PLEASE NO MORE REGULATIONS!
I would imagine death to be the greatest risk from E. Coli.

Don't worry about above. Never think about it! Don't think we will ever get rid of these diseases. Cannot help but think that our present "overcleanliness" is leading to a loss of disease resistance!
I would hope that my wife + I have sufficiently strong immune systems and take enough common sense precautions that if we did encounter O157 or any other pattrogen we might be ill, but should survive!
that I infect others not personally but when visiting people come to the farm esp children pregnant women we are always aware of some of the risks that scan occur from animal transmitting infections. Thats why we ensure hand washing.
IT'S JUST LIKE ANY OTHER ILLNESS. – YOU HAVE TO FACE UP TO IT AND FIGHT IT OUT!
I am getting bored with stupid questions
CLIPPING CATTLE PRE-SLAUGHTER IS A HIGH RISK JOB!
PEOPLE SHOULD KNOW ABOUT THE RISKS ASSOCIATED WITH E-COLI O157 AND THE SENSIBLE PRACTICAL PRECAUTIONS TO BE TAKEN. WE SHOULD NOT OVER REACT OR OVER REGULATE
Clipping cattle bellies due to burdensome regulation.
NONE OF MY FAMILY OR FRIEND'S HAVE HAD E COLI O157
THERE IS ALWAYS A SLIGHT RISK NO MATTER HOW HARD YOU TRY, THAT SOMEONE ELSE COULD PASS ON ANY TRACES WITHOUT KNOWING.
The 'other' risk to people like me who produce beef cattle is injury from having to clip faeces contaminated hair from the cattle's body prior to sending to market. This is a dangerous and pointless exercise as I am sure the organism is still present on the animal's skin.
*Risk of customers drinking our private water. Processes in place to combat this.
That I am not aware of.
I FEEL WE SHOULD LEARN TO COPE AND NOT BECOME OBSESSIVE
LOW RISK OF CONTRACTING E.COLI.
LIVED IN COUNTRYSIDE FOR 30 YARS NEITHER I, MY FAMILY OR ANY ONE I KNOW HAS BEEN INFECTED
Unknown
Its only a risk to me if I come ill.
There are too many other things to be concerned about.
If as important as to do a survey I feel it is my moral obligation to learn more about it
OTHER RISKS THAT MAY COME FROM E. COLI O157?