## FoodSafety.gov

## Bacillus cereus

Sources	A variety of foods, particularly rice and leftovers, as well as sauces, soups, and other prepared foods that have sat out too long at room temperature.
Incubation period	<ul> <li>Diarrheal: 6-15 hours</li> <li>Emetic (vomiting): 30 minutes to 6 hours</li> </ul>
Symptoms	<ul> <li>Diarrheal: Watery diarrhea and abdominal cramps</li> <li>Emetic (vomiting): Nausea and vomiting</li> </ul>
Duration of illness	24 hours
What to do	Drink plenty of fluids and get rest. If you cannot drink enough fluids to prevent dehydration, call your doctor.
Prevention	<ul> <li>If food is to be stored longer than two hours, keep hot foods hot (over 140°F (60°C) and cold foods cold (40°F (4°C) or under)</li> <li>Store cooked food in a wide, shallow container and refrigerate as soon as possible.</li> </ul>

Date Last Reviewed August 14, 2025