

# Bacteria

Jonathan Coulton

Bacteria, Bacteria  
Look there's Bacteria  
Bacteria, Bacteria  
You might not see them but they're there.  
Bacteria, Bacteria  
Everything you touch  
Bacteria, Bacteria  
That's right, Salmonella Bacteria

But we have to watch out for Bacteria  
That can spoil our chicken  
Bacteria's practically everywhere -  
Everywhere you look:  
In the kitchen  
Inside the cooler  
In the dining area  
In the restroom  
On our raw chicken  
And like I said

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Salmonella grows on raw chicken  
Especially old chicken  
Moist foods, like our salads  
Staph bacteria on the left  
And Strep bacteria on the right  
Salmonella, shigella, Clostridium perfringens  
If you didn't wash your hands  
They would become breeding grounds for

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Fever, cramps and fever  
Dysentery  
Fever fe-fe-fe-fever  
Vomiting vomiting  
Chills, cramps, chills and chills and cramps  
1 square inch half a billion salmonella bacteria

These bacteria really sound serious  
They are when they're left unchecked  
And it could mean a trip to the hospital, for someone

Our customers, wow  
Ourselves, all right  
Our chicken, all right  
And our reputation, all right, all right  
You mean bacteria on me right now  
Clean clean and then clean again

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