Campylobacteriosis is caused by a Gram-negative bacterium. It is characterized by acute onset of diarrhea, vomiting, abdominal pain, fever and malaise. Campylobacteriosis is the most common bacterial enteric infection reported. It is of worldwide epidemiologic importance due to the fecal-oral route of infection and the extensive reservoir of the organism in both wild and domestic animals.

Children aged 0–4 years have the highest rates of illness. Infections occur year-round in Oregon, with peak incidence in the summer months. Rates are highest in Malheur, Harney, and Lake counties.

Campylobacteriosis is not a nationally reportable condition, but U.S. estimates from the FoodNet program (of which Oregon is a member) indicate that campylobacteriosis increased 2% in 2008–2009.

Most illnesses are sporadic, but outbreaks may be associated with undercooked meat (often chicken), unpasteurized milk, direct contact with animals or non-chlorinated water. Since 1998, eight outbreaks of campylobacteriosis have been investigated: three foodborne, two waterborne, two from animal contact, and one of unknown etiology. Proper food handling and water treatment, along with good hygienic practices (hand washing!) are the keys to prevention. No outbreaks of campylobacteriosis were reported in 2010.

Campylobacteriosis by year: Oregon, 1988–2010
Campylobacteriosis by report month: Oregon, 2010

Incidence of campylobacteriosis by age and sex: Oregon, 2010
Incidence of campylobacteriosis: Oregon, 1995–2010

Incidence of campylobacteriosis by county of residence: Oregon, 2000–2010