Campylobacteriosis

Campylobacteriosis is caused by a Gram-negative bacterium. Characterized by acute onset of diarrhea, vomiting, abdominal pain, fever and malaise; it 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.

Most illnesses are sporadic, but outbreaks may be associated with undercooked meat (often chicken), unpasteurized milk, and direct contact with animals or non-chlorinated water. Infections occur year-round in Oregon, with peak incidence in the summer months. Proper food handling and water treatment, along with good hygienic practices (hand washing!) are keys to prevention.

Since 1997, eight outbreaks of campylobacteriosis have been investigated: three foodborne, two waterborne, two from animal contact, and one of unknown etiology. In 2006, an outbreak occurred at a luncheon; 12 persons were affected.

Campylobacteriosis by year - Oregon, 1997–2006
Campylobacteriosis by report month - Oregon, 2006

Incidence of campylobacteriosis by age and sex - Oregon, 2006
Incidence of campylobacteriosis Oregon vs. nationwide - Oregon, 1997–2006

Incidence of campylobacteriosis by county of residence - Oregon, 2006