

Campylobacteriosis

Campylobacteriosis is caused by the Gram-negative bacterium *Campylobacter*. It is characterized by acute onset of diarrhea, vomiting, abdominal pain, fever and malaise. Symptoms generally occur within two to five days of infection.

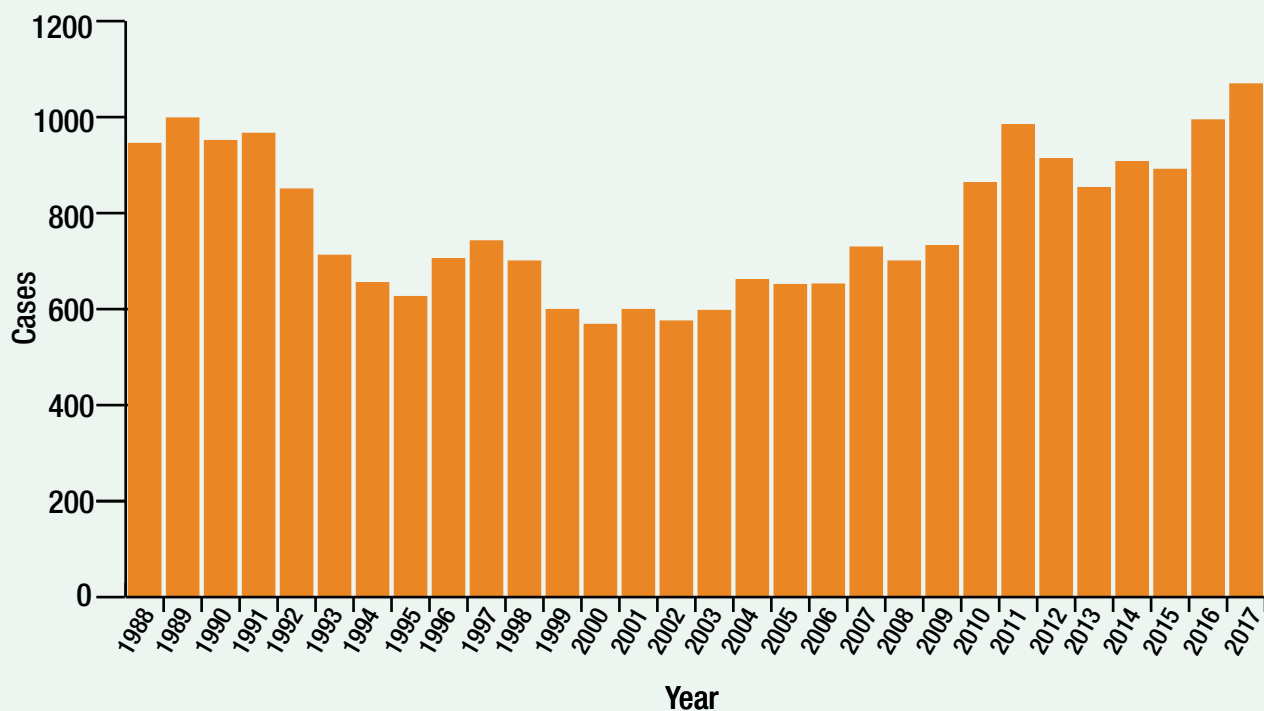
Campylobacteriosis is the most common bacterial enteric infection reported in Oregon. It is of worldwide epidemiologic importance due to the fecal-oral route of infection and the extensive reservoir of the organism in both wild and domestic animals. Many cases are thought to result from eating raw or undercooked meat (in particular, poultry) or through cross-contamination of uncooked or ready-to-eat foods.

In 2017, 1,069 cases were reported. Children aged 0–4 years have the highest rates of illness (38 per 100,000). Infections occur year-round in Oregon, with peak incidence in the summer months.

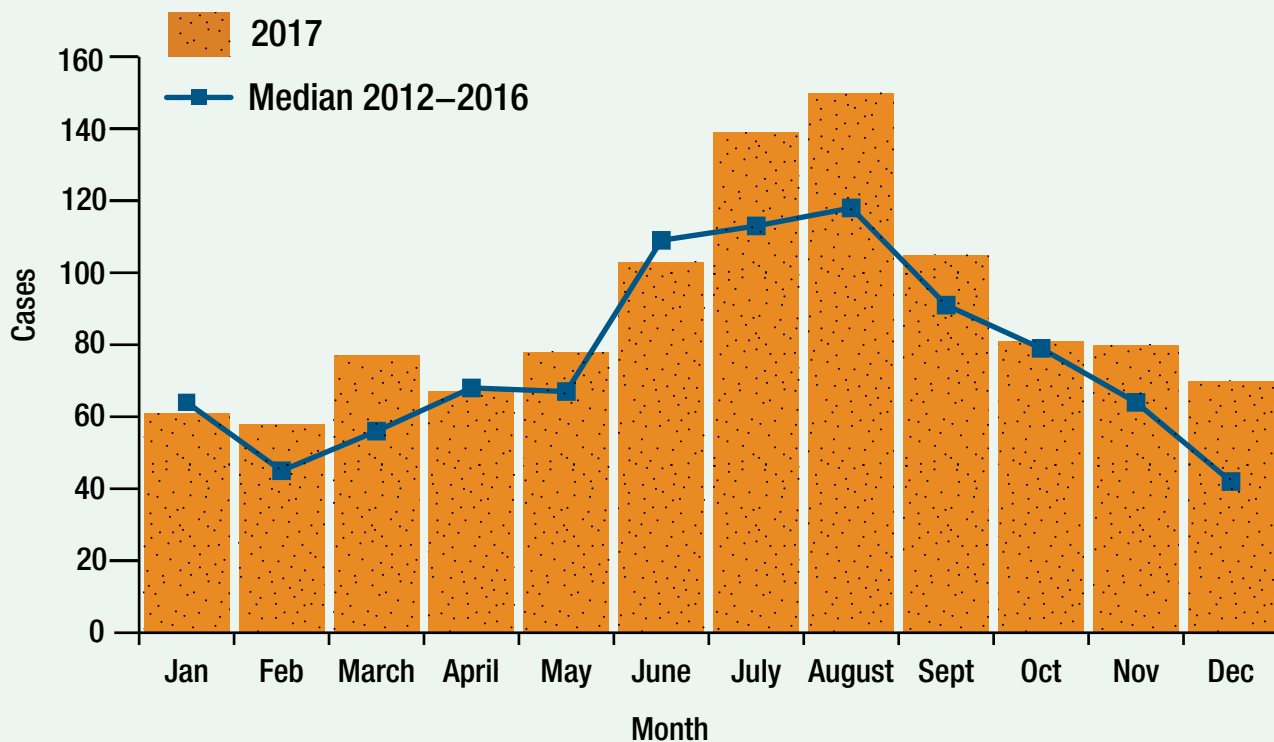
Most illnesses are sporadic, but outbreaks may be associated with undercooked meat (often chicken), unpasteurized milk, or direct contact with animals or non-chlorinated water. There were two outbreaks in Oregon during 2017. One was foodborne, and the other at a daycare center. Household transmission occurred in 1% of cases.

From 2010–2017, eleven outbreaks of campylobacteriosis were investigated: six foodborne, one from animal contact, one person-to-person and three where mode of transmission was not determined. Proper food handling and water treatment, along with good hygienic practices, are the keys to prevention.

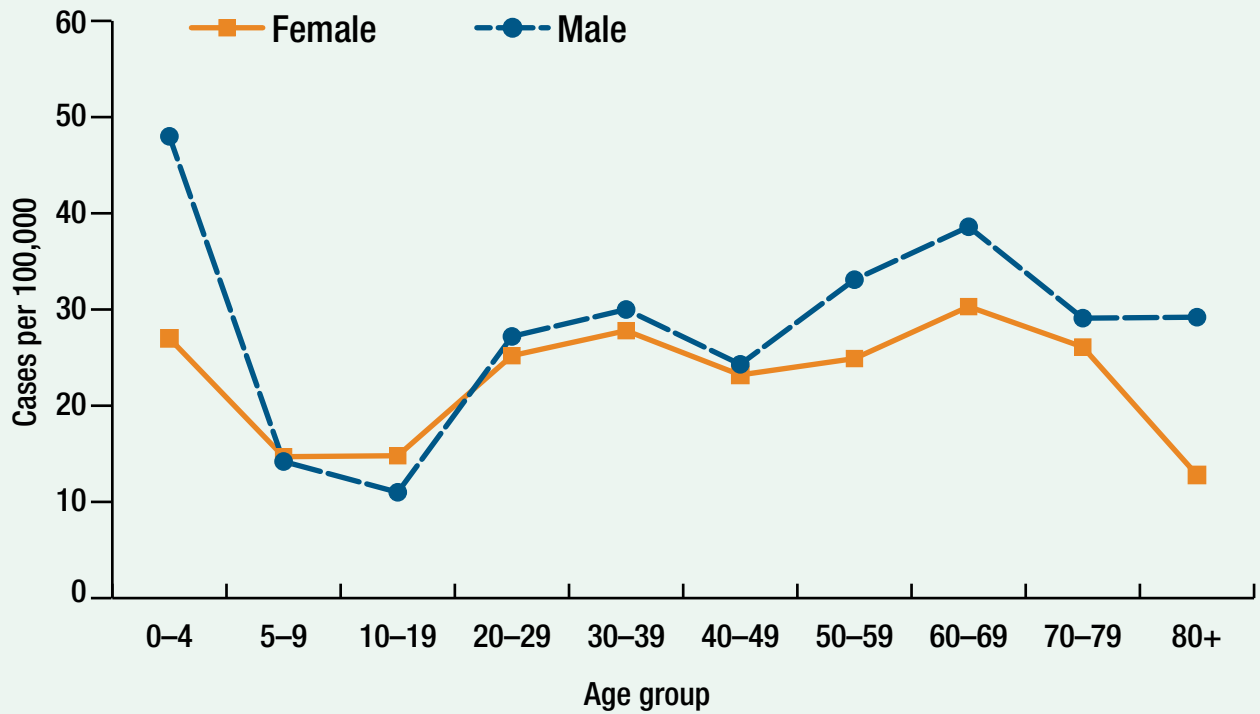
Campylobacteriosis by year: Oregon, 1988 –2017



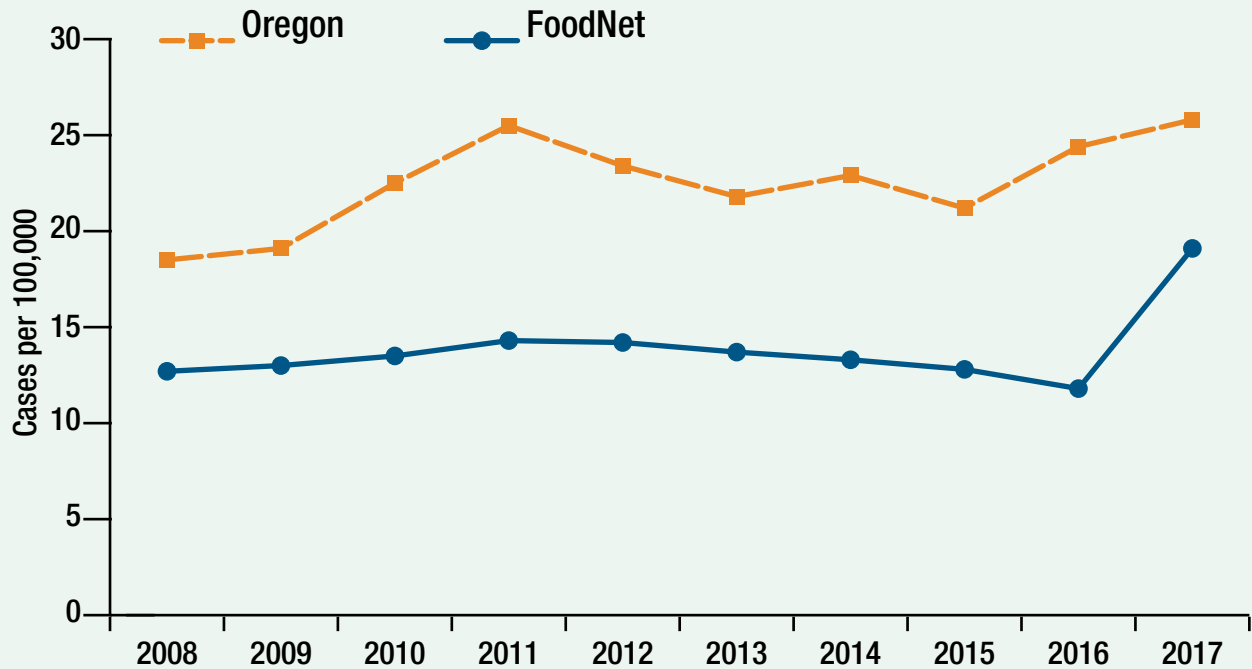
Campylobacteriosis by report month: Oregon, 2017



Incidence of campylobacteriosis by age and sex: 2017

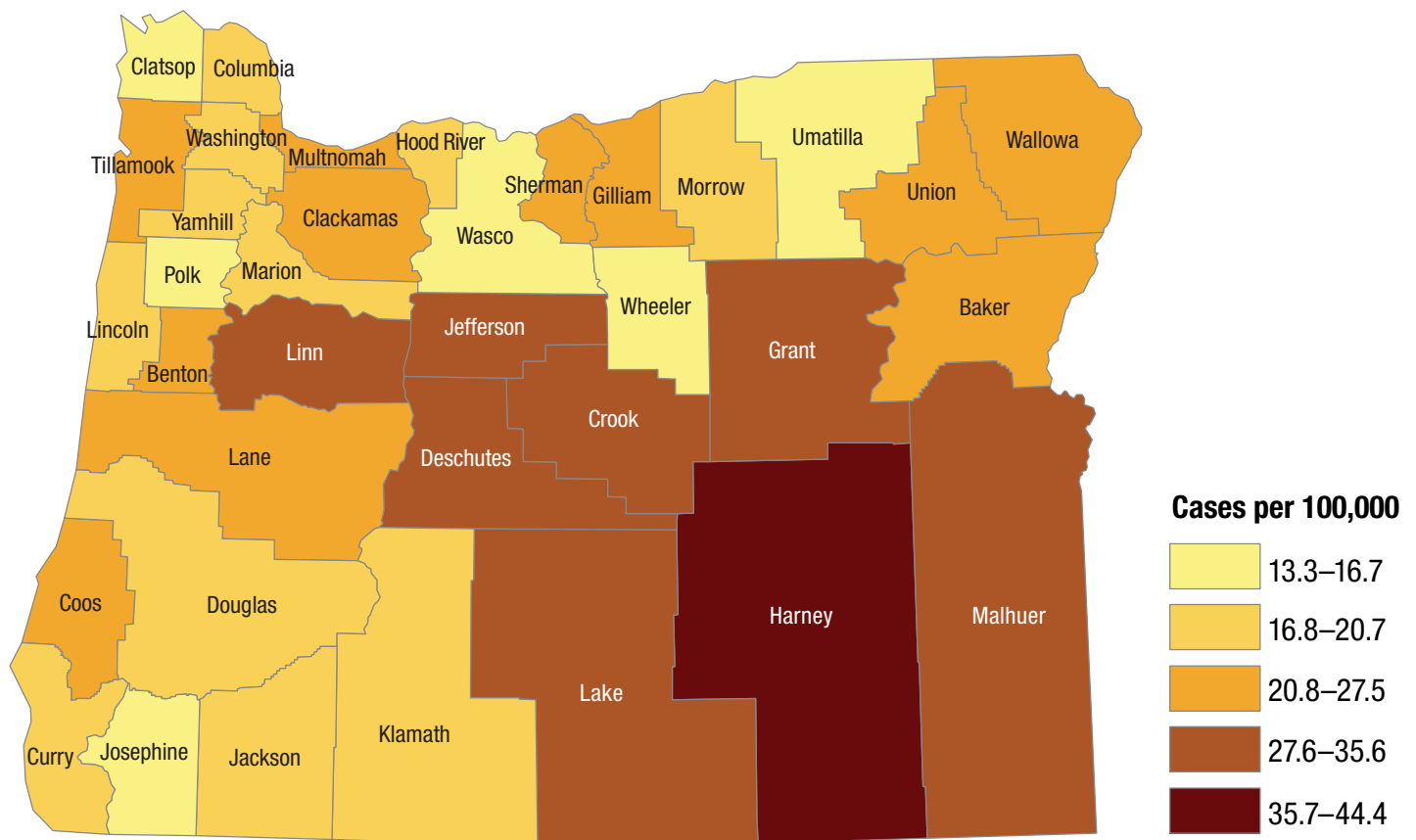


Incidence of campylobacteriosis: Oregon and U.S. (FoodNet sites), 2008–2017



Oregon	18.5	19.1	22.5	25.5	23.4	21.8	22.9	21.2	24.4	25.8
Foodnet	12.7	13.0	13.5	14.3	14.2	13.7	13.3	12.8	11.8	19.1

Incidence of campylobacteriosis by county of residence: Oregon, 2008–2017



Prevention

- Thoroughly clean all cutting boards, countertops and utensils with soap and hot water after preparing foods of animal origin.
- Wash hands with soap and hot water before preparing food, after handling foods of animal origin, and after contact with pet feces.
- Thoroughly cook all products of animal origin, especially poultry products.
- Do not drink unpasteurized (raw) milk or untreated surface water.
- Make sure persons with diarrhea thoroughly wash their hands with soap and warm water after using the bathroom.