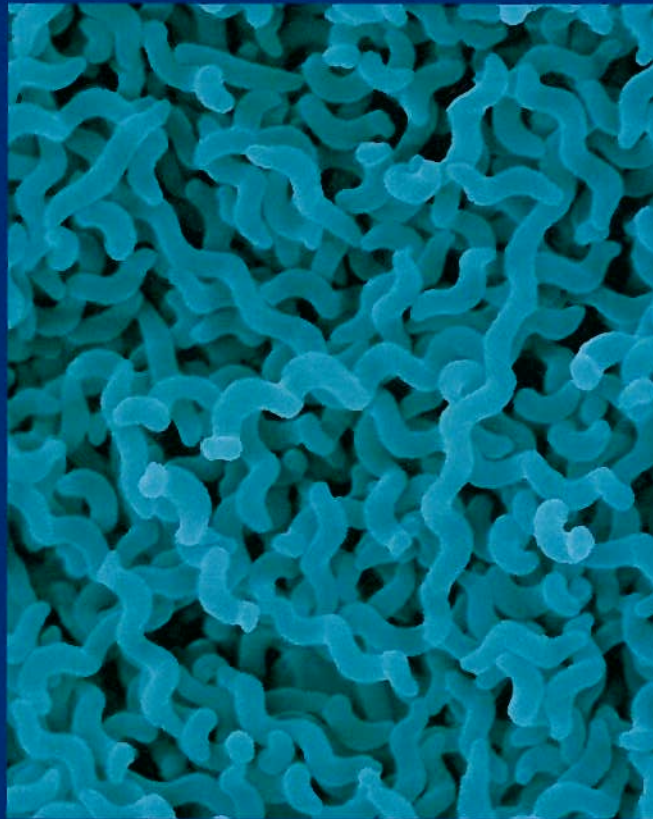


Campylobacter jejuni



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Campylobacter jejuni

- causes the illness campylobacteriosis, also known as campylobacter enteritis or gastroenteritis
- leading cause of bacterial diarrheal illness in the United States
- an estimated 2.1 to 2.4 million cases of human campylobacteriosis occur each year in the United States
 - more than *Shigella* spp. and *Salmonella* spp. combined
- causes 5% - 14% of diarrhea worldwide



The Organism

- gram-negative
- slender, curved, motile rod shaped bacteria
- microaerophilic
 - requires reduced levels of oxygen
- sensitive to environmental stresses such as drying, heating, disinfectants, and acidic conditions



Reservoir/Sources

- usually animals, most frequently poultry and cattle
- puppies, kittens, swine, sheep, rodents, and birds have also been documented as sources
- sometimes present in non-chlorinated water sources such as streams and ponds



Mode of Transmission

- ingestion of the organisms is the main mode of transmission, and the infective dose is often low
- raw or undercooked poultry, especially chicken
- cross-contamination of other foods by these poultry items
- unpasteurized milk or contaminated water
- direct contact with infected pets, farm animals or infants
- person-to-person transmission is uncommon



Signs and Symptoms

- an enteric disease of varying severity characterized by:
 - diarrhea
 - frequently bloody; may contain white blood cells
 - malaise
 - abdominal pain
 - fever
 - nausea and/or vomiting
- symptoms usually last 2 – 5 days
- many infections are asymptomatic, and most are self-limiting



Incubation Period

- usually 2 - 5 days
- range of 1 – 10 days depending on dose ingested



Diagnosis and Treatment

- established by demonstrating the organism by direct examination of feces or by isolation of the organisms
- replacement of fluids and electrolytes is an important aspect of treatment due to dehydration caused by diarrhea
- most cases recover without any specific treatment
- antibiotics such as erythromycin or fluoroquinolone can be used to shorten the duration of symptoms if given early in the course of infection



Prevention

- cook all poultry products to a minimum internal temperature of 165°F, making sure that the meat is cooked throughout and any juices run clear
- wash hands properly with soap and warm water before and after handling raw foods
- avoid cross-contamination in the kitchen by carefully cleaning all cutting boards, countertops, and utensils with soap and hot water after preparing raw food
- pasteurize milk and boil or chlorinate all water supplies
- persons with diarrhea, especially children, should wash their hands carefully and frequently with soap and warm water

