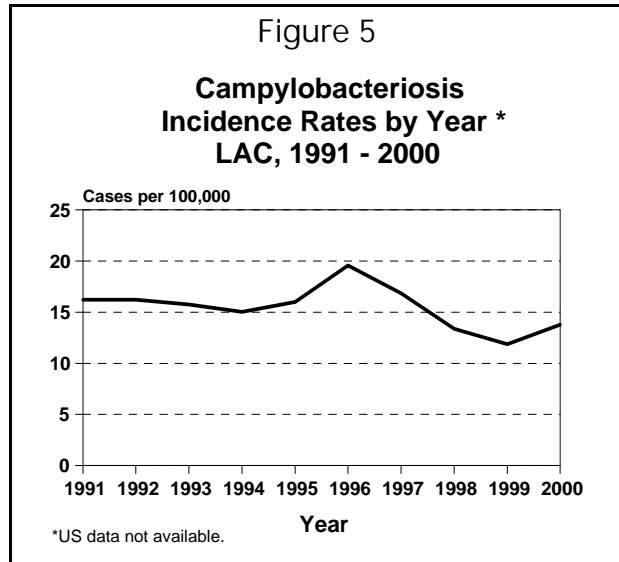


CAMPYLOBACTERIOSIS

CRUDE DATA	
Number of Cases	1,273
Annual Incidence	
LA County ^a	13.8
United States	N/A
Age at Onset	
Mean	28
Median	27
Range	<1 - 98 years
Case Fatality	
LA County	0.1%
United States	N/A



^a Cases per 100,000 population.

ETIOLOGY

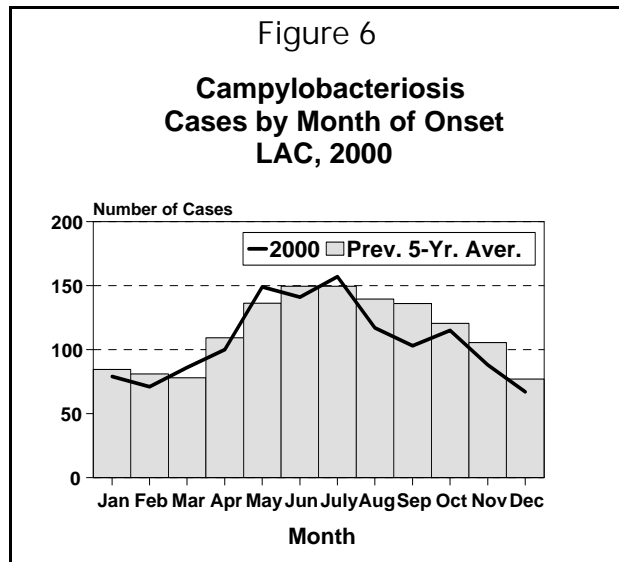
Campylobacter is a bacterium transmitted through ingestion of contaminated food (specifically undercooked poultry) or water. Symptoms include watery or bloody diarrhea, fever, abdominal pains, muscle aches, and nausea. Rare sequelae include pseudoappendicitis, Guillain-Barre´ syndrome and even death.

DISEASE ABSTRACT

- Campylobacteriosis incidence rate increased in 2000 after a 4-year decline.
- Rates were highest in infants and children, aged 1 to 4 years.
- Rates were highest in Whites, followed by Hispanics, Asians, and Blacks.

STRATIFIED DATA

Trends: The campylobacteriosis rate of 14 cases per 100,000 population is significantly higher than the 1999 rate of 12 per 100,000. Figure 5 shows a high incidence rate in 1996, followed by a decline in rates from 1997 to 1999.



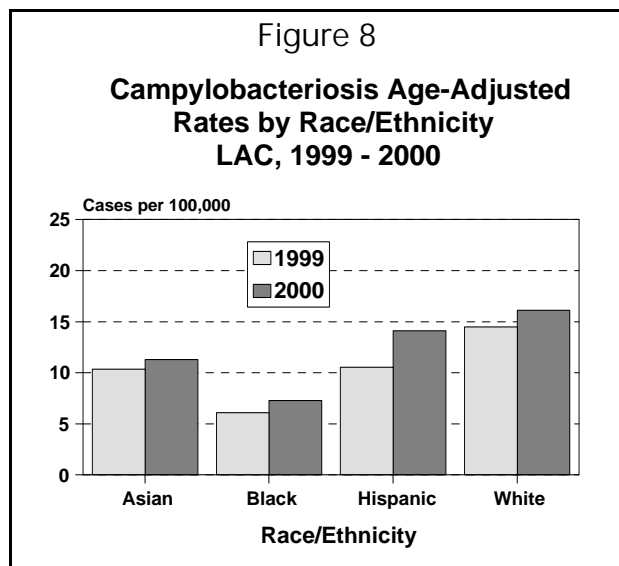
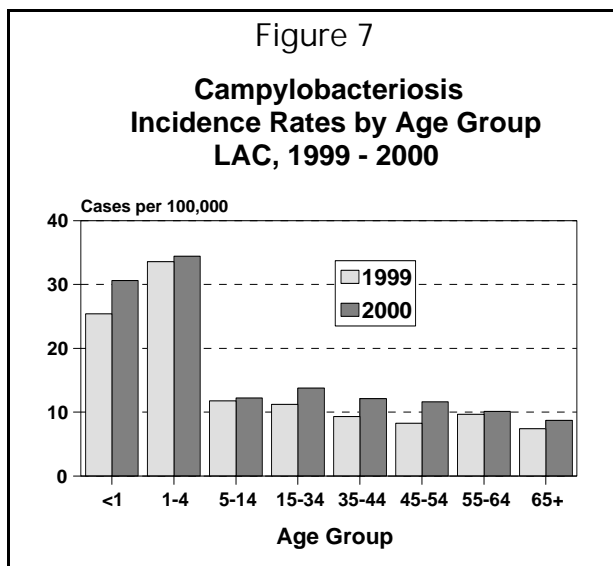
Seasonality: As in previous years, incidence peaked from May through September (Figure 6).

Age: Rates remained stable from 1999. The highest rates were among infants aged < 1 year and children, aged 1 - 4 years. Rates among persons aged 55-64 and 65+ years were significantly lower than county average (Figure 7).

Sex: The male-to-female ratio was 1.3:1.

Race/Ethnicity: While rates increased for both Whites and Hispanics, those for Asians and Blacks did not significantly change from 1999. The current rate for Blacks was significantly lower than county average (Figure 8).

Location: West Health District had the highest incidence in 2000 (25 per 100,000 population), followed by Harbor, San Fernando and West Valley Health Districts, whose rates were significantly higher than county average (Map 2). These higher district rates are consistent with previous years. However, the rate in Torrance Health District decreased from 20 per 100,000 in 1999 to 14 per 100,000 in 2000. The reason for the decline in this geographic area is unknown.



Comments: The increase in incidence rate observed in 2000 may be related to the longer peak of cases occurring in the summer and the higher rates found in both Hispanics and Whites. There were 3 campylobacteriosis outbreaks in 2000, accounting for 25 total cases. In all 3 outbreaks, chicken was identified as the suspect source.

In 2000, 12% (149) of individuals reported a travel history outside of the United States during the incubation period.

As for the severity of illness, 13% (169) of reported campylobacteriosis cases were hospitalized and one campylobacteriosis-associated death occurred.

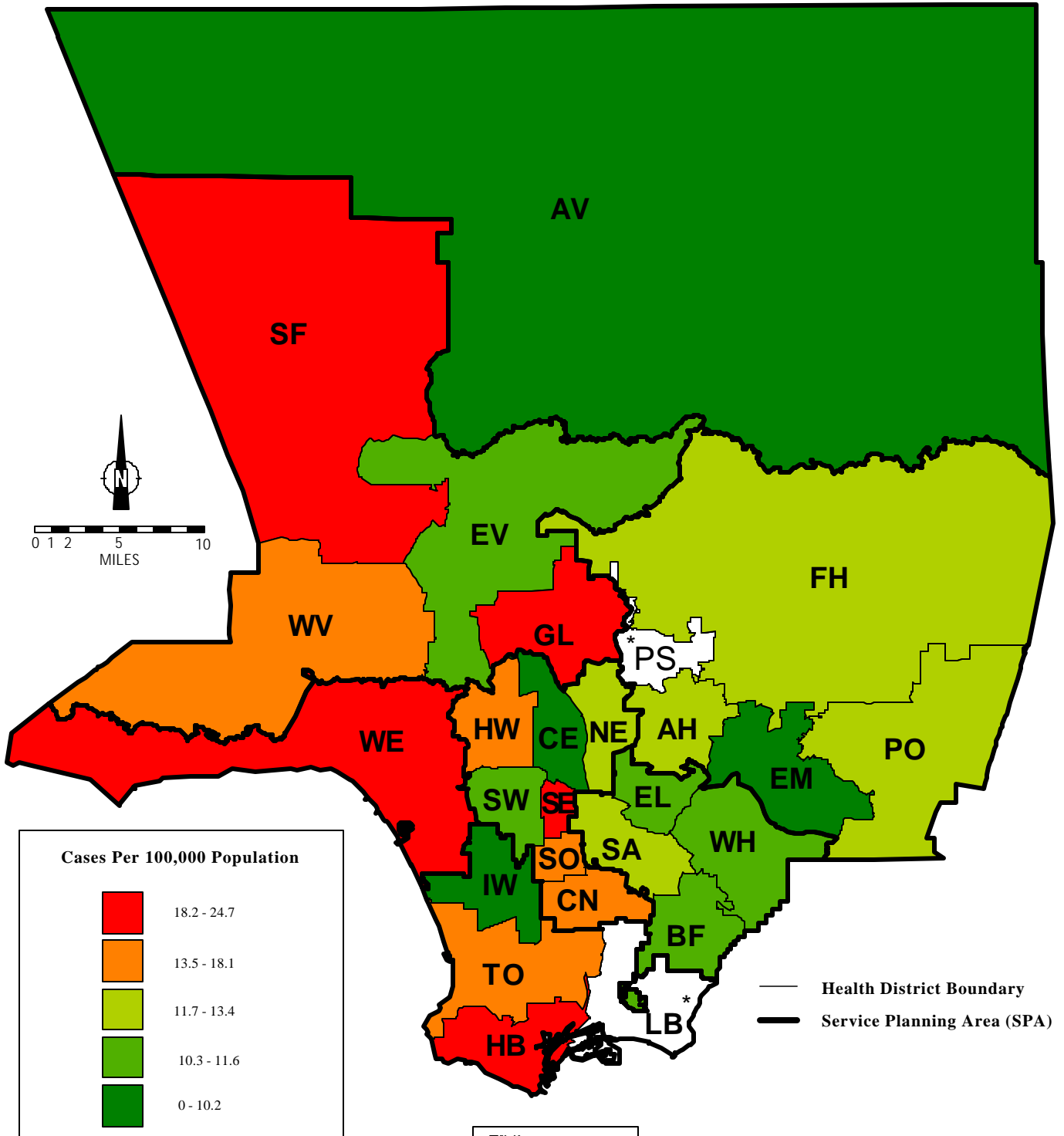
Prevention: All foodstuffs derived from animal sources should be thoroughly cooked, particularly poultry. Utensils, counter tops, cutting boards, sponges and hands must be thoroughly washed after coming in contact with raw poultry. The juices from raw poultry must be contained and not allowed to drip on other foods in the refrigerator.

ADDITIONAL RESOURCES

http://www.cdc.gov/ncidod/dbmd/diseaseinfo/campylobacter_g.htm

<http://lapublichealth.org/acd/procs/b73/b73index.htm>

MAP 2. Campylobacteriosis Rates by Health District, Los Angeles County, 2000*



*Excludes Long Beach and Pasadena Data.

