

Campylobacteriosis Outbreak Associated with a Cookout – Crawford County, July 2012



Background

On July 11, 2012, the Crawford County Health Department (CCHD) notified the Kansas Department of Health and Environment (KDHE) of two campylobacteriosis cases identified through routine surveillance who shared a meal at a private home. The home hosted approximately 70 individuals for an outdoor cookout on June 30. Some food was prepared at the home, and some was prepared and brought by guests, potluck-style. CCHD contacted the host to obtain a list of foods served, in addition to contact information for the attendees, so that each could be interviewed for an epidemiological investigation.

Methods

A questionnaire was created to ask attendees about their symptoms and any foods they consumed. Attendees were interviewed by telephone beginning July 13. A case was defined as any individual experiencing vomiting and/or diarrhea within three days of attending the cookout.

Results

Contact information was obtained for 26 attendees; CCHD was able to interview thirteen. The thirteen individuals represented seven separate households. Four were residents of Crawford County, four resided elsewhere in Kansas, and five resided in Missouri. Four individuals met the case definition — two were lab-confirmed by culture, and one was positive for campylobacter antigen.

The ages of cases ranged from 3 to 65 years (median age, 27 years). Three cases were female.

All cases reported diarrhea, and one also reported vomiting (Table 1.). Two cases became ill on July 2, and two became ill on July 3. The duration of illness ranged from three to ten days (median, 6.5 days).

Table1: Clinical Information for Cases (n=4)

<i>Symptoms</i>	<i># with Symptoms (%)</i>
Diarrhea	4/4 (100%)
Abdominal Pain	4/4 (100%)
Muscle Aches	4/4 (100%)
Nausea	3/4 (75%)
Fever	2/4 (50%)
Vomiting	1/4 (25%)

Three physician visits were reported. No one was hospitalized. Stool specimen kits were offered by CCHD, but no stool specimens were collected during the outbreak investigation.

No common exposures other than the cookout were reported. Pulled pork, sausage, fried fish, meatballs, hamburgers, hot dogs, watermelon, cantaloupe, grapes, strawberries, cheese slices, cream cheese dip, potato salad, cole slaw, pasta salad, pork and beans, tomatoes, brownies, cheesecake, lemon bars, tea, and bottled beverages were served. Based on the food histories of the four cases and nine non-ill individuals, the cause of illness could not be conclusively linked to a food item.

Conclusions

Four cases of campylobacteriosis were associated with the cookout, but the vehicle of transmission could not be determined.

The investigation began immediately following its identification through routine surveillance. The investigation could have been assisted by the completion of additional interviews. CCHD contacted all attendees it was made aware of, but only thirteen could be interviewed.

Report by: Daniel Neises, MPH (Kansas Department of Health and Environment)

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Investigation by:

Crawford County Health Department

410 E. Atkinson Suite A

Pittsburg, Kansas 66762

<http://www.crawfordcountykansas.org/ccco.nsf/web/Health-Department>

Kansas Department of Health & Environment
Bureau of Epidemiology and Public Health Informatics
1000 SW Jackson St., Suite 210
Topeka, Kansas 66612
<http://www.kdheks.gov/>