

## **CAMPYLOBACTERIOSIS OUTBREAK, WHATCOM COUNTY**

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In December, 2007, the Whatcom County Health Department (WCHD) was notified of unpasteurized milk from a local dairy that tested positive for *Campylobacter jejuni* at the Washington State Department of Agriculture laboratory. The manufacturer was voluntarily recalling a single lot number. WCHD notified stores selling the raw milk as well as conducting a web search for other potential points of sale. A customer of one store who had consumed the product was hospitalized. Three of 6 recent campylobacteriosis cases had consumed implicated raw milk and one had consumed only cheese from the same dairy. Milk taken from the dairy had a campylobacter strain indistinguishable from 4 of the cases

Sale of raw milk remains legal in Washington State only for licensed producers and processors. All retail raw milk products must have a warning label that the product may contain harmful bacteria. Raw milk sold commercially must meet Grade A requirements.

Source: Washington State Communicable Disease Report 2007;

<http://www.doh.wa.gov/DataandStatisticalReports/DiseasesandChronicConditions/CommunicableDiseaseSurveillanceData/AnnualCDSurveillanceReports.aspx>