

Six cases of campylobacteriosis linked to chicken liver

UNDERCOOKED CHICKEN LIVER PÂTÉ HAS A HISTORY OF CAUSING ILLNESSES



Campylobacteriosis is the most common bacterial foodborne illness

- Symptoms can include stomach cramps and severe diarrhea.
- Illness usually lasts from a couple of days to a week.
- There can be long term effects including Guillain-Barre syndrome which can lead to paralysis.
- The pathogen is most often linked to raw poultry and dairy products. It is also linked to handling live animals.

Oregon and Washington State health officials have issued an alert for an outbreak of campylobacteriosis linked to chicken livers.

At least 6 people who consumed raw or undercooked chicken livers, mostly chicken liver pâté have been infected with *Campylobacter* in the two states. This is the second multistate *Campylobacter* outbreak in the United States linked to chicken livers. A 2013 outbreak in the Northeast sickened 3 people.

Raw chicken livers are a high-risk food; risk is reduced by cooking to 165°F and avoiding cross-contamination. It is not easy to tell if pâté is made with safely cooked ingredients as it a blended combination of multiple foods.

Multiple outbreaks of *Campylobacter* infections linked to chicken livers have been reported in the United Kingdom and Australia. Since 2007, the UK has seen an increase in the proportion of *Campylobacter* outbreaks linked to chicken livers used in pâté.

A recent study found that about 77% of raw chicken livers are contaminated with *Campylobacter*.



What you can do:

- Only use cooked meats in pâté preparation.
- Ask whether the pâté you eat or sell contains undercooked chicken liver.
- Clean and sanitize utensils and work surfaces between raw and ready-to-eat food preparation, or use different utensils for raw and ready-to-eat foods.
- Wash hands with soap and and dry with single-use towels after handling raw food items. Hands contaminated with poultry juices can cause cross-contamination.