

# Six cases of campylobacteriosis linked to chicken liver



## UNDERCOOKED CHICKEN LIVER PÂTÉ HAS A HISTORY OF CAUSING ILLNESSES

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*.

### ***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.

### *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 dry with single-use towels after handling raw food items. Hands contaminated with poultry juices can cause cross-contamination.

