Campylobacteriosis

Campylobacteriosis is a bacterial infection of the intestines.

If you think your child has campylobacteriosis, tell your childcare provider or call the school.

Keep your child home from childcare until 24 hours after diarrhea has stopped.

School aged children do not need to stay home, unless they are not feeling well and/or have diarrhea and need to use the bathroom frequently.

Anyone with campylobacteriosis should not go in lakes, pools, splash pads, water parks, or hot tubs until after diarrhea has stopped.

For more information, call Hennepin County HSPHD-Epidemiology at 612-543-5230 or call your local health department.

Symptoms

Your child may have diarrhea (may contain blood and/or mucus), vomiting, or a fever. Your child's stomach may also hurt. These symptoms can last up to 5 days.

If your child is infected, it may take 2 to 5 days for symptoms to start.

Spread

- By eating or drinking contaminated beverages (untreated water, unpasteurized milk, unpasteurized juice) or food (raw or undercooked meat or chicken).
- By touching hands, objects, or surfaces contaminated with stool.
- By handling infected pets or farm animals.

Contagious period

The illness can spread as long as *Campylobacter* bacteria are in the stool.

Call your health care provider

• If anyone in your home has symptoms. Your doctor can test for *Campylobacter* and may decide you need to be treated with an antibiotic.

Prevention

- Wash hands after using the toilet and changing diapers. Wash hands before preparing food or eating. Your child may need help with handwashing.
- Puppies, kittens, or farm animals can cause *Campylobacter* infection. Wash hands after touching pets and farm animals.
- Clean and disinfect any objects that come in contact with stool. This includes toilets, potty chairs, sinks, toys, and diaper changing areas. Use a product that kills germs.
- Avoid swallowing water in lakes, pools, splash pads, water parks, or hot tubs.
- Cook foods thoroughly and do not drink unpasteurized milk or unpasteurized juice. Always disinfect cooking surfaces, especially after handling or cutting raw meat.

