Public Health Advisory

March 26, 2015

Marin Campylobacter Cases Connected to Raw Milk

Six campylobacteriosis cases, including two Marin residents, were recently diagnosed in Northern California. The two Marin cases became ill after consuming raw milk and have recovered. For more details, see the California Department of Public Health (CDPH) press release.

Campylobacteriosis is a bacterial gastrointestinal illness of variable severity. It causes diarrhea, bloody stools, malaise, fatigue, fever, abdominal pain, nausea and/or vomiting. Symptoms usually occur 2-5 days (range from 1 to 10 days) after exposure and may last one or more weeks. The illness can be more severe in people with weakened immune systems, as well as young children and the elderly. While most cases will recover, there are still approximately 100 deaths per year caused by campylobacteriosis. For more information about campylobacteriosis, please see the CDPH fact sheet.

Campylobacter was identified in samples of Claravale Farm raw milk. The California Department of Food and Agriculture issued a recall for Claravale Farm raw milk, raw nonfat milk, and raw cream with code dates of “MAR 28” and earlier.

The consumption of any raw, unpasteurized dairy products is not recommended because of the risk of containing pathogenic organisms such as Brucella, Campylobacter, Listeria, Mycobacterium bovis, Salmonella, and Shiga toxin-producing Escherichia coli.

Please report any campylobacteriosis cases to Marin County Public Health, noting whether cases had known raw milk consumption. The Marin County Public Health staff are available to assist you in evaluating or responding to outbreaks in our community. Please feel free to contact us by calling 415-473-4163.

Sincerely,

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Public Health Officer

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