

Food poisonings up from raw milk, poultry bacteria

April 18 2013, by Mike Stobbe

(AP)—Health officials are seeing more food poisonings caused by a bacteria commonly linked to raw milk and poultry.

A study released Thursday said campylobacter (camp-eh-lo-BACK'-ter) cases grew by 14 percent over the last five years.

The [Centers for Disease Control and Prevention](#) report was based on foodborne infections in only 10 states—about 15 percent of the [American population](#). But it is seen as a good indicator of food poisoning trends.

Overall, food poisonings held fairly steady in recent years. There were no significant jumps in cases from most other food bugs, including salmonella and E. coli. But campylobacter rose, and last year accounted for more than a third of food poisoning illnesses in those states and about a 10th of the deaths.

More information: CDC report: www.cdc.gov/mmwr

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