

Yersiniosis

Agent: *Yersinia* species (bacteria)

Mode of Transmission: Ingestion of contaminated foods, particularly raw or incompletely cooked pork products and unpasteurized milk; contaminated surface or well water; or by direct or indirect contact with infected people or animals.

Signs/Symptoms: Vary depending on age, but may include fever, abdominal pain, and bloody diarrhea.

Prevention: Preventive measures include safe food preparation and pasteurization of dairy products. People handling pork intestines should wash their hands and environmental surfaces thoroughly after contact with raw meat and should not handle their young infant, the infant's toys, bottles or pacifiers until hands are washed thoroughly.

Other Important Information: Infection most often occurs from eating contaminated food, especially raw or undercooked pork products including pork intestines (chitterlings). Children are infected more often than adults. While most infections occur during the winter months, this is believed to be related to the preparation of chitterlings for the holidays, and not to outdoor temperatures.

Eight cases of yersiniosis were reported in Virginia for 2012, which is similar to the ten in 2011 and the five-year average of 11.6 cases per year.

Cases were reported from each age group except for those aged 50-59 years. The ages of persons reported with yersiniosis ranged from 0-89 years, and averaged 25.9 years. Information on race was missing for 50% of cases. Among those cases with race information reported, three cases were in the white population and one was in the black population. Five cases occurred in males and three were in females.

No cases were reported from the northwest region; one to three cases were reported from each of the other regions. No seasonal pattern was observed in the onset dates, and no clear risk factors were associated with the illnesses.