

Beware Food Poisoning Caused by Campylobacter! (Many cases are patients in their 10s and 20s.)



Many incidents of food poisoning caused by campylobacter bacteria are reported every year. Particularly, 70% of patients are in their teens and twenties: a major characteristic of campylobacter food poisoning.

Avoiding campylobacter food poisoning is simple.

Don't eat undercooked chicken
that is not cooked evenly throughout!



Seared chicken, raw chicken and *yakitori* skewers served rare in restaurants are the main causes!



Campylobacter food poisoning can happen at home.
Learn how to prevent it from our YouTube video!
(<https://www.youtube.com/watch?v=NLKiSKbm2Y>)

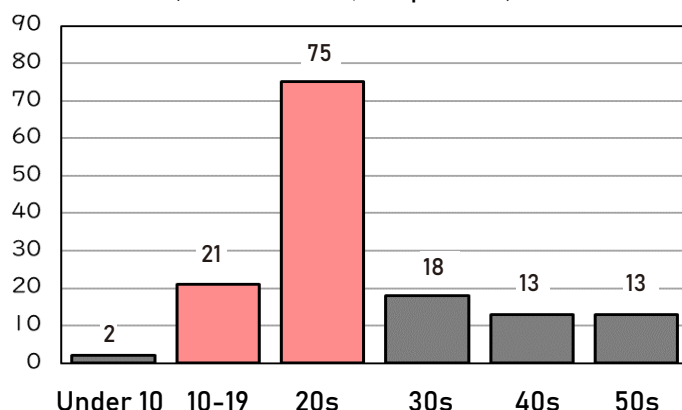


Dangers of Campylobacter Food Poisoning

- It may cause diarrhea, abdominal pain, fever or other symptoms.
- Rarely, after-effects such as neurological paralysis can remain.
- Regardless of whether the chicken is fresh or not, it may cause food poisoning.
- Heating chicken just enough to cook the surface of the meat is an insufficient countermeasure.

2021-2024 Campylobacter Food Poisoning cases in Fukuoka City

Number of patients by age group
(Total 48 cases, 142 patients)



For enquiries, contact your local Public Health Section at Fukuoka City Public Health Center

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