Recommendations for food handlers with Cyclospora infection

- A. Recommendations for food handlers with diarrheal illness and **epidemiologic linkage** to a laboratory-confirmed case:
 - 1. Exclude from work until diarrhea resolves; and
 - 2. Refer for appropriate diagnostic testing (*if confirmed, please follow Recommendation B*).
- B. Recommendations for food handlers with diarrheal illness and **laboratory-confirmed** *Cyclospora* infection:
 - 1. Exclude from work until diarrhea resolves;
 - 2. Refer for antimicrobial therapy (*trimethoprim-sulfamethoxazole is the treatment of choice*);
 - 3. Per routine, re-emphasize the importance of proper hand washing before food preparation and after using the toilet; and
 - 4. Check State/local regulations to see if other measures are required.

Notes:

- 1. There is no evidence to recommend exclusion from work until the treatment course is completed or stools are negative.
- 2. Recommendations should be individualized for persons with questionable hygienic habits or unclear clinical status (e.g., consider excluding from work or changing duties).

Rationale:

Infected persons shed non-infective (immature; unsporulated) *Cyclospora* oocysts in their feces. Oocysts become infective (i.e., sporulate) in the environment. Under favorable laboratory conditions, sporulation typically requires at least 1 week. Therefore, direct transmission of *Cyclospora* from an infected person to someone else is unlikely, as is transmission via ingestion of newly contaminated food or water. However, indirect transmission can occur, if an infected person contaminates food or the environment (e.g., food-preparation surfaces) and if the oocysts have sufficient time thereafter, under favorable conditions (e.g., in warm, moist areas), to become infective. The minimum time required for sporulation is unknown, and the effects of real-world conditions (in micro and macro environments) on the rate of sporulation and on the survival of unsporulated and sporulated oocysts are poorly understood. *Cyclospora* oocysts, like the oocysts of other coccidian parasites, are expected to be inactivated by temperature extremes (e.g., by pasteurization and by commercial freezing processes). However, the minimal time/temperature conditions required to inactivate *Cyclospora* oocysts by heating or freezing have not yet been determined.