

[Trichinellosis Outbreak Linked to Consumption of Privately Raised Raw Boar Meat — California, 2017](#)

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Trichinellosis is rare in the United States, but remains a public health threat, especially among groups that eat raw or undercooked wild game meat or pork that does not come from commercial pig farms. Private farmers, hunters and communities that eat privately raised or wild raw meat as part of their cultural traditions can reduce their risk of getting trichinellosis by freezing raw meat for at least 30 days and cooking meat to at least 160 degrees Fahrenheit. In January 2017, the Alameda County Public Health Department (ACPHD) investigated an outbreak of trichinellosis, a disease spread by eating undercooked or raw meat contaminated with *Trichinella* roundworm larvae. Twelve people had *Trichinella* infection and symptoms of trichinellosis, including fever, muscle aches, abdominal pain, diarrhea, and vomiting. Nine of the 12 people with trichinellosis were hospitalized. All reported attending a party on December 28, 2016, at which meat from a privately raised wild boar was served. Some of the pork meat was served raw in larb, a traditional Laotian dish. Leftover raw meat samples were tested and found to contain *Trichinella spiralis* larvae. Consumption of raw and/or undercooked pork was the cause of this outbreak.

Source: [MMWR News Synopsis](#) | [CDC Online Newsroom](#) | [CDC](#)