

Cyclosporiasis

FAQ: Farmers' Market Vendors

July 7, 2026

Cyclospora cayetanensis is a microscopic parasite that causes an intestinal illness called **cyclosporiasis**. It is most commonly spread through contaminated food or water. In the U.S., cyclosporiasis cases have been linked to various types of fresh produce, especially during the summer months.

Why am I receiving this?

Wood County Health Department is sharing this information because cases of cyclosporiasis have increased in our region. While the source remains under investigation, fresh produce has been associated with previous outbreaks in the United States.

Should I tell customers to wash produce?

Yes. Encourage customers to:

- **Thoroughly rinse** fresh fruits and vegetables under running water before eating or preparing them.
- Avoid using soap or bleach on produce.
- Refrigerate cut produce promptly.

Should produce be washed with soap, bleach, or other product?

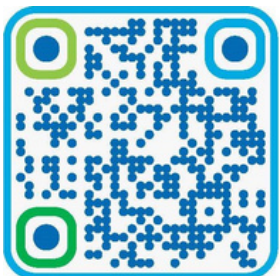
No. Soap, bleach, disinfectants, or commercial produce washes are not recommended for cleaning fruits and vegetables. **Rinse produce thoroughly under clean running water.**

Should I stop selling fresh produce?

No. Public health officials are not recommending that vendors stop selling fresh produce.

What can I do to reduce risk?

- Harvest and handle produce using good agricultural and hygienic practices.
- Keep produce clean during transport and display.
- Clean and sanitize reusable bins, tables, containers, coolers, and equipment.
- Wash hands frequently, especially after using the restroom and before handling produce.
- Encourage customers to **thoroughly wash** produce and remove any damaged or bruised areas before consuming.



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[woodcountyhealth.org](https://www.woodcountyhealth.org)



Wood County
Health Department

Learn more:

<https://www.cdc.gov/cyclosporiasis/php/surveillance/index.html>