

July 20, 2026

RE: Cyclospora Outbreak in US

Cyclospora cayetanensis is a microscopic parasite that causes cyclosporiasis. Infection can occur when people consume food or water contaminated with feces containing *Cyclospora* organisms. Person-to-person transmission is unlikely because the parasite typically requires days to weeks after being passed in stool to become infectious.¹

Symptoms generally develop about one week after infection². *Cyclospora* infects the small intestine and commonly causes watery diarrhea, which may be frequent and sometimes explosive. Other symptoms may include loss of appetite, weight loss, stomach cramps or pain, bloating, increased gas, nausea, fatigue, vomiting, body aches, headache, low-grade fever, and other flu-like symptoms. Some infected people may have no symptoms. Without treatment, illness may last from several days to a month or longer, and symptoms may relapse.

Past cyclosporiasis outbreaks in the U.S. have been linked to raspberries, basil, cilantro, snow peas and mesclun lettuce. Rinsing or washing food may reduce contamination but will not completely eliminate the risk.

Based on current information available, *Cyclospora* may be resistant to routine chemical disinfection methods. However, adherence to basic food safety practices and proper training is still critical, including but not limited to the following:

For restaurants and retailers:

- Practice safe food handling and preparation measures.
 - Wash and sanitize utensils and all food contact surfaces before and after handling food.
 - Wash and sanitize display cases and refrigerators where potentially contaminated products were stored.
- Wash hands with warm water and soap following the cleaning and sanitation process and after handling potentially contaminated food.
- Regular frequent cleaning and sanitizing of food contact surfaces and utensils used in food preparation will help minimize the likelihood of cross-contamination.
- Source produce from approved suppliers.

For food and agricultural premises, and farm workers³

- Follow Good Agricultural Practices (GAPs)
 - Monitor agricultural water quality (e.g., surface waters that may be impacted by sewage leaks)
 - Maintain worker health and hygiene in the field by

¹ <https://www.fda.gov/food/foodborne-pathogens/cyclospora>

² [About Cyclosporiasis | Cyclosporiasis | CDC](#)

³ [Cyclosporiasis and Fresh Produce | FDA](#)

- Exclude ill workers
 - Provide access to portable restrooms and hand-washing facilities
- Ensure proper hand-washing frequency is maintained by all personnel
- Thoroughly clean and sanitize food contact surfaces – more frequently if there is a possibility for contamination
- Adhere to the food safety practices required under the FSMA Final Rule on Produce Safety⁴

Ecolab offers a wide variety of solutions to disinfect high touchpoints, sanitize food contact surfaces, and wash and sanitize hands. Additionally, Ecolab provides training on proper hand-washing procedures and use of our antimicrobial products. Ecolab is committed to partnering with customers to provide up-to-date information and guidance as outbreaks evolve. For additional information, please contact your local Ecolab Representative.

⁴ [FSMA Final Rule on Produce Safety | FDA](#)