OSU Extension is recruiting for Campy Digital Summer Food Safety Study

Have you ever gotten “food poisoning” or know someone who did? Think about your family and friends; Who got sick? How old were they? Did they ever know what food caused their food poisoning? Did they ever find out what germ caused their illness? Become a food safety study participant and learn how to keep to your family safe this summer!

Although many cases go undiagnosed, the US Centers for Disease Control and Prevention estimates that 9.4 million cases of foodborne illness occur in the United States each year. Foodborne illness is an illness that comes from eating food contaminated with harmful pathogens - viruses, bacteria, or molds. Foodborne illness is preventable, which is why it is important to understand food safety to reduce the risk of foodborne illness for you and those around you.

Three of the more common foodborne pathogens include *Campylobacter jejuni*, *Salmonella* and *Listeria monocytogenes*. *Salmonella* is the number one cause of bacterial diarrhea in the United States, while *Campylobacter jejuni* is the second.

The bacteria *Campylobacter jejuni* is one the most common causes of foodborne infection in the United States. The CDC estimates that there are over 800,000 cases of campylobacteriosis in the U.S.

OSU Extension Clermont County is recruiting volunteers for an Internet Food Safety Research Study to learn about foodborne illness, or what we call food poisoning, and what causes it – especially about the bacteria, *Campylobacter*, or for short – campy.

The Ohio State University, OARDC campus is conducting a food safety research study to discover effective ways to provide educational information to parents of young children who are susceptible to foodborne infection from bacteria called *Campylobacter*. These bacteria are commonly found in turkey and chicken products. If the bacterium gets into the home or public environment because of poor sanitation, children could become infected even if they have not recently eaten turkey or chicken. Parents need knowledge about how to kill the bacteria and how to prevent their children from being exposed to Campylobacter in the environment. This study will help determine if the internet or social media are effective tools to convey this critical information to parents of young children.
Volunteers must be 18 years or older and be the parents, grandparents, foster parents, or legal guardian of a young child or children ages 1 to 9 who live in the home. Only one adult per household may participate in this study and this person should be the one who selects and prepares the food for the children in the home. Volunteers will be asked to complete a survey sent to them by email at the beginning and end of the eight week study. Between the surveys, three or more emails or texts per week for six weeks will be sent to each volunteer with internet links to educational materials for them to read at their convenience. Study participants will be paid $20 for their time. To participate in the study or to learn more about it contact Margaret Jenkins at 513-732-7070 or Jenkins.188@osu.edu in the Clermont County Extension Office.