

2026 Cyclospora Weekly Report

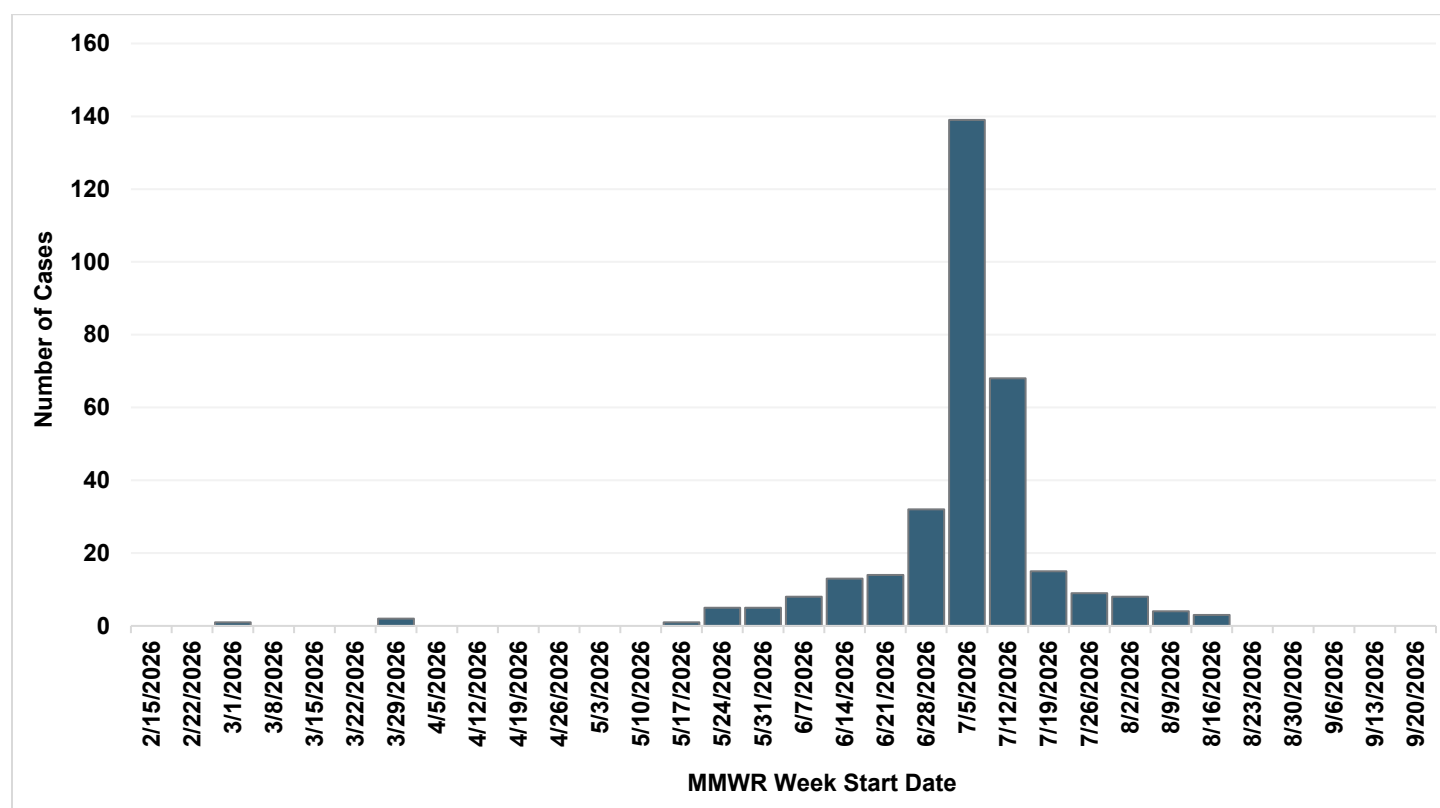
All data presented in this report is provisional and may change as additional reports are received

The Iowa Department of Health and Human Services (Iowa HHS), in collaboration with local public health partners, the Iowa Department of Inspections, Appeals, and Licensing (DIAL), and the State Hygienic Lab (SHL), is investigating an increased number of *Cyclospora cayetanensis* (*Cyclospora*) infections. Since the beginning of the year, 327 laboratory-confirmed *Cyclospora* infections have been reported in 58 Iowa counties.

CDC has confirmed that Iowa is part of the multistate outbreak linked to iceberg lettuce. For more information on this, visit the [CDC Cyclospora outbreak website](#).

People who have [symptoms consistent with cyclosporiasis](#) should see their health care provider who can specifically order *Cyclospora* parasite testing and provide appropriate treatment. Iowa HHS and local health department personnel are continuing to conduct interviews with individuals who test positive for *Cyclospora* to identify common exposures and assess any ongoing risk.

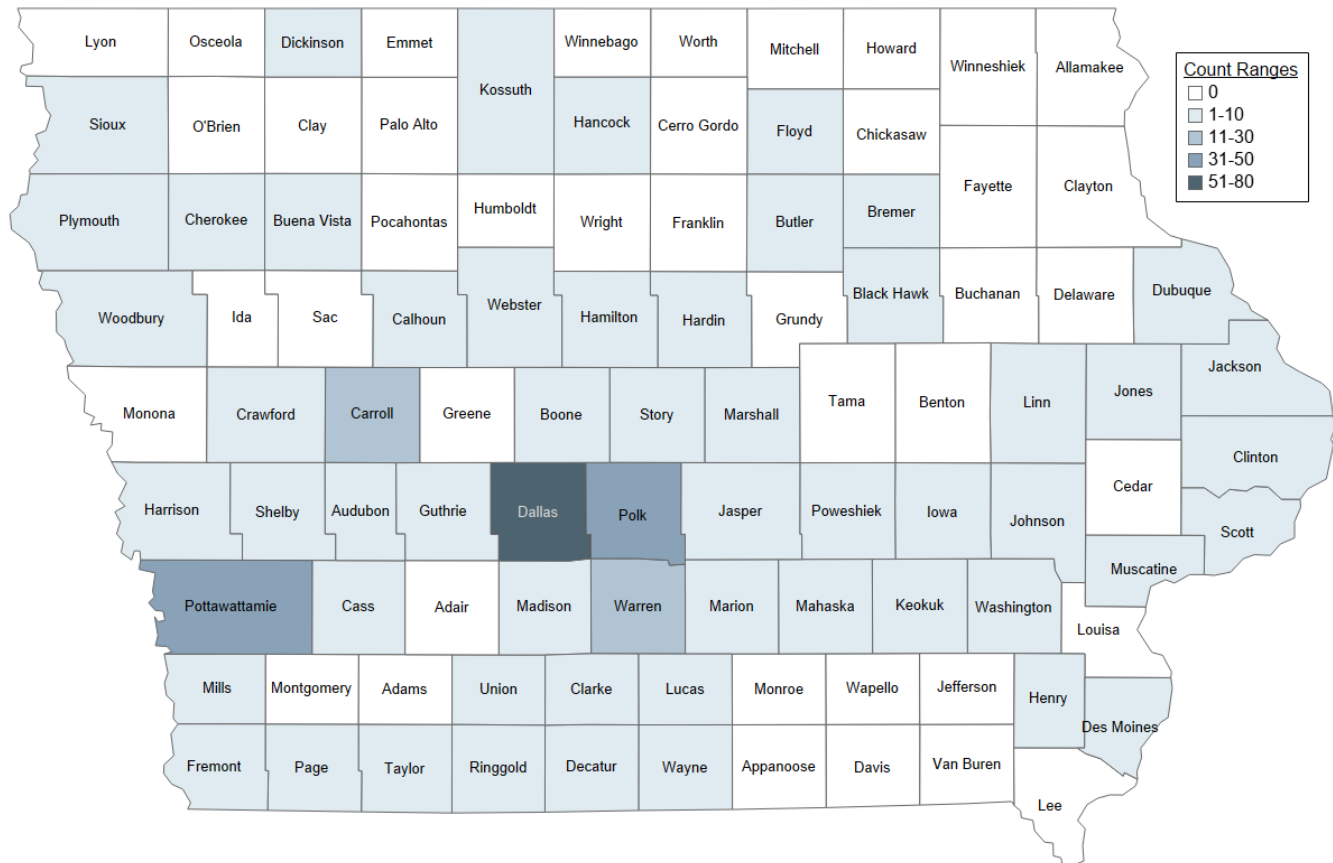
Laboratory confirmed *Cyclospora* infections, by week of illness onset – Iowa, 2026 (n=327*)



*The figure displays cases by illness-onset date. Specimen-collection date is used when illness-onset date is unavailable.

Year	2022	2023	2024	2025	2026
# of cases	53	52	62	69	327

Laboratory confirmed *Cyclospora* infections, by county of residence – Iowa, 2026 (n=327)



Safe Handling of Fresh Produce

To reduce the risk of getting sick from *Cyclospora*, people should stay up to date on food safety alerts, not eat recalled food and follow food safety advice.

- Rinse all fruits and vegetables under running water before eating, cutting, or cooking.
- Wash produce, even if it comes labeled as “pre-washed.”
- Use a clean produce brush to gently scrub firm items like melons and cucumbers.
- Trim away any bruised or damaged spots before preparing or eating.
- Cooking produce to at least **158 °F (70 °C)** can kill *Cyclospora*. Because washing cannot fully guarantee removal, cooking is the most reliable option when appropriate.

For more information about cyclosporiasis, visit:

- **Recall Alert:** [Iceberg Lettuce from Central Mexico Because of Possible Health Risk \(FDA\)](#) (July 18, 2026)
- [Investigation Update: Cyclospora Outbreak, July 2026 | CDC](#)
- [Investigation of Multistate Outbreak of Cyclospora Illnesses: Iceberg Lettuce \(July 2026\) | FDA](#)