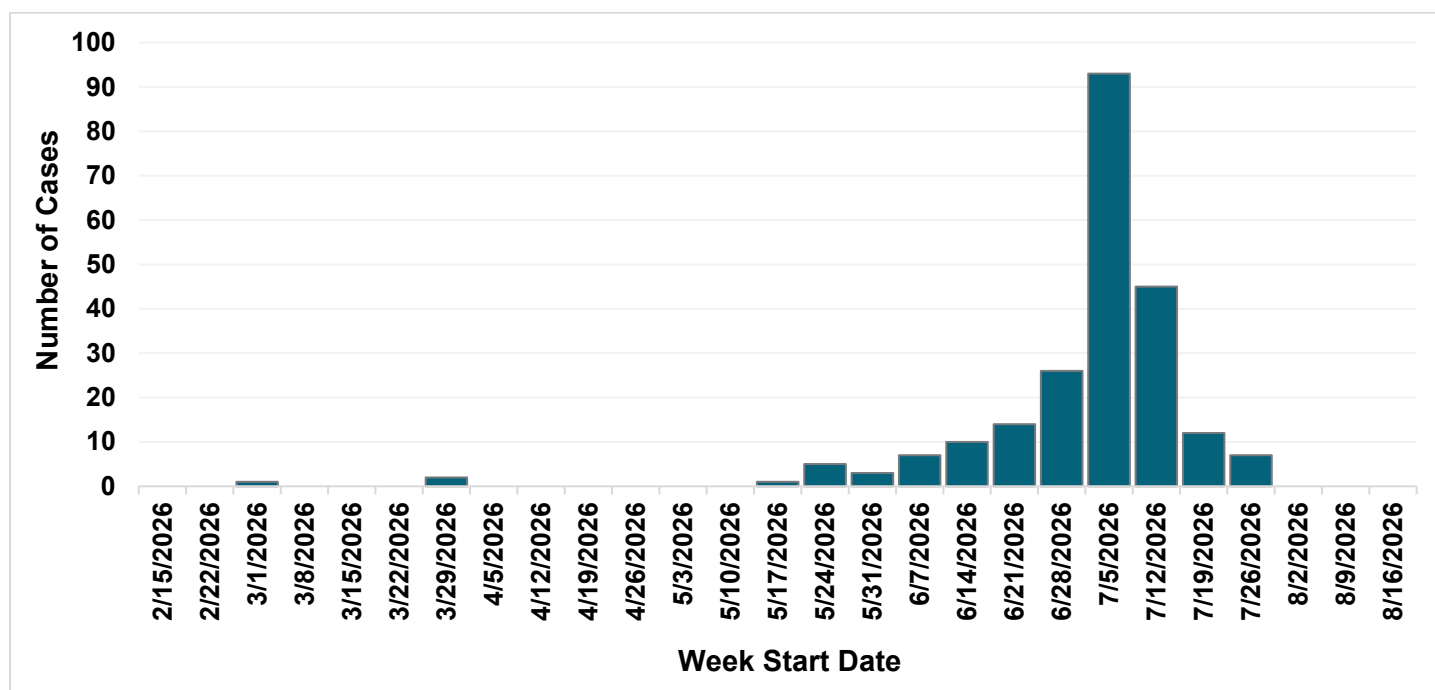


2026 Cyclospora Weekly Report

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, 226 laboratory-confirmed *Cyclospora* infections have been reported in 48 Iowa counties; 47 patients have reported international travel. The number of patients who reported international travel represents those who likely acquired the infection outside of the United States and are unlikely to be part of one or more national U.S. outbreaks. This number may increase as investigations are completed.

Laboratory confirmed *Cyclospora* infections, by week of illness onset – Iowa, 2026 (n=226*)



*This graph illustrates the date illness began. Lab collection date used when illness onset date is unknown

Year	2022	2023	2024	2025	2026
# of cases	53	52	62	69	226

People who have [symptoms consistent with a cyclosporiasis](#) infection 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.

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 9-State Outbreak of Cyclospora Illnesses: Iceberg Lettuce \(July 2026\) | FDA](#)