## Looking below the surface of foodborne illnesses

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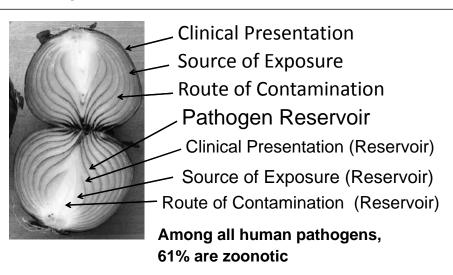


# Looking below the surface of foodborne illnesses





### Why we still have FBD



# Farm-to-Table Concept















# Clinical Presentation in Animals



## Agricultural Fairs Positive for *E. coli* O157

Species	Positives	Percentage
Cattle	31/32	97
Pigs	19/32	60
Sheep	5/12	42
Goats	2/4	50
Flies	4/21	19
Any animal	32/32	100

## Pathogen Prevalence, cattle

Pathogen	Animal Prevalence	Illness in humans	References
Salmonella sp.	23%	Enteritis, septicemia	(Troutt et al., 2001)
Shiga Toxin-producing E. coli	0-100%	Enteritis, HUS	(Wilson et al., 1992)
E. coli O157	0-80%	Enteritis, HUS	(Mechie et al., 1997)
Campylobacter jejuni	37%	Enteritis, Guillian- Barre Syndrome	(Wesley et al., 2000)
Listeria monocytogenes	12% (herd prevalence)	Meningitis, abortion, enteritis	(Hassan et al., 2000)
Cryptosporidium parvum	89% (herd prevalence)	Enteritis	(Ruest et al., 1998)
Giardia lambda	9%	Enteritis	(Wade et al., 2000)
Leptospira sp.	2%	Hepatitis, nephritis	(Miller et al., 1991)
Brucella abortus	Eradicated in US herds	Systemic Disease	(Timoney et al., 1988)
Mycobacterium bovis	Eradicated in US herds	Pneumonia, Systemic Disease	(Timoney et al., 1988)

# Targeted Areas of Intervention

#### **Pre-harvest**

- Diet
- Probiotics
- Vaccines
- Phages
- Niche Engineering
  - Environment
  - Feed
  - Water

#### **Post-harvest**

- Washes
- Irradiation
- Consumer Education

Cannot "test" safety into food

# Examples: "Foodborne" Pathogens transmitted by non-foodborne routes





Farm residence or visit, OR 6.2





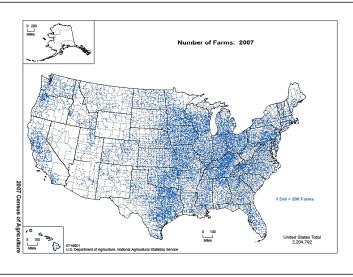
Pet with diarrhea, OR 4.4

International Travel, all ages, OR 19.3

- Salmonella
  - in 14% of feces from raw meat-fed dogs
  - In 10% of household vacuum waste (vs. 4.5 %)



## Number of Farms in the United States

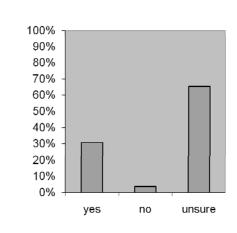


### L. *monocytogenes* contamination of ruminant farms & non-farms by specific source

Sample source	N=52	%	Non-farm	%	Farm	%	P
Shoes	13	25.0	3	11.5	10	38.46	0.052
Food	4	7.7	3	11.5	1	3.8	0.6
Sinks	3	5.8	1	3.8	2	7.69	1.0
Washer	2	3.8	0	0	2	7.69	0.49
Gloves			N/A		6	23.1	
Feces			N/A		9	34.6	

Fisher's Exact Test

### Farmer Knowledge

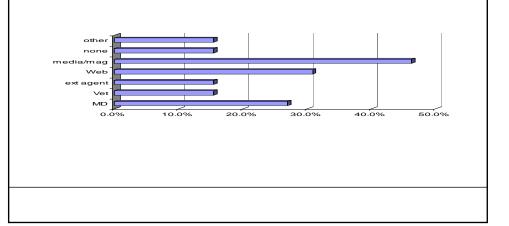


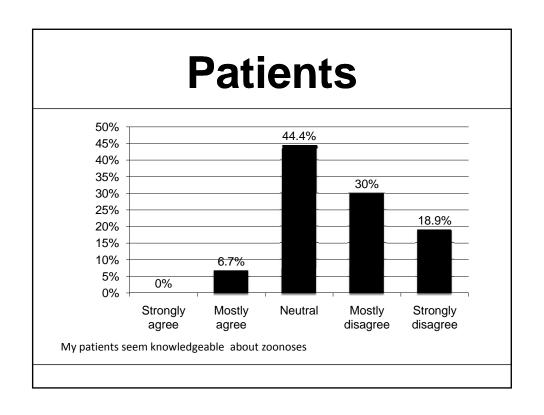
Do you feel your knowledge regarding Infection transmission, and prevention of zoonoses is sufficient to protect you and your family?

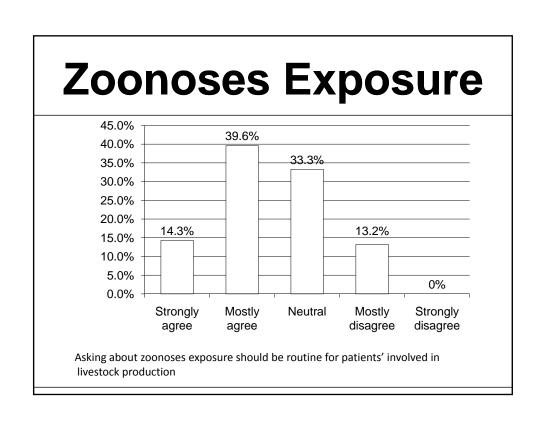
### Farmer Knowledge

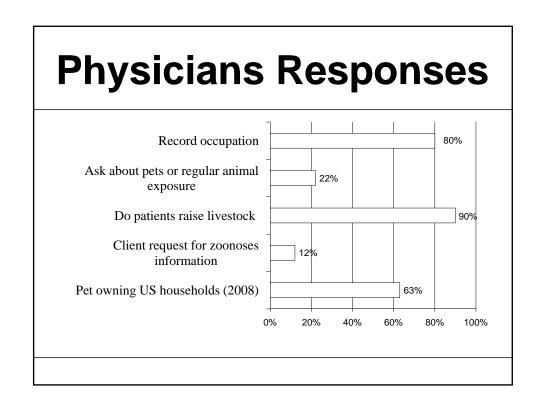
Pathogen	Consider as a Human Pathogen
Salmonella spp.	74%
Listeria monocytogenes	19%
Cryptosporidium	12%
Campylobacter	9%

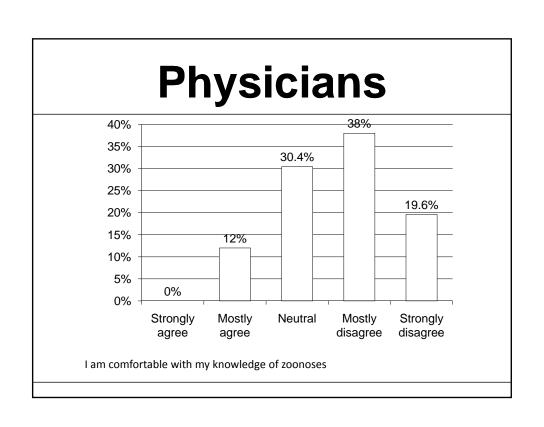












## Educating Individuals about Agricultural-related Zoonoses

Ag Extension agent

**Nurse/Nurse** 

Practitioner/Physician

**Assistant** 

**Physician** 

**Public Health official** 

Veterinarian

Other



Who do you believe should be most responsible for educating individuals about agricultural-related zoonoses?

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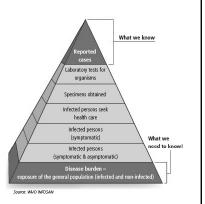
Other



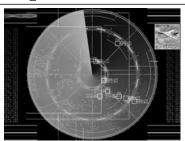
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### **Diagnosis**

- 87% of physicians reported rarely or never diagnosing zoonotic diseases
- 70% had not diagnosed a zoonotic infection in the past year, 20% reported never having diagnosed a zoonotic infection.



### **Implications**



In addition to eating, many other human/animal interactions routinely put patients a risk for exposure to enteric enteropathogenic organisms.

Keep it on the RADAR

#### **Foodborne Illness**

#### David A. Wininger, MD

Associate Professor – Clinical Internal Medicine
Division of Infectious Diseases
The Ohio State University College of Medicine

### A (possible) Case of Foodborne Illness

Presented at the 2010 National ACP Meeting, San Diego, J. Goodman, OSUMC.

- 51 yo homeless Laotian man, HIV+, CD4 64, DM type 2
- ED presentation: Fever, diarrhea, weight loss, low back pain, tachycardia treated as sepsis with broad empiric antibiotics
- Blood & Stool cultures negative
- Back pain persisted
- MRI lumbar spine app 4X2 cm prevertebral fluid collection

### A (possible) Case of Foodborne Illness

Presented at the 2010 National ACP Meeting, San Diego, J. Goodman, OSUMC.

- Site aspiration purulent fluid that eventually grew Salmonella typhimurium
- Coincident with CDC. Investigation Update: Outbreak of Salmonella typhimurium infections, 2008-2009.

http://www.cdc.gov/salmonella/typhimurium/update.html

- Source not confirmed, but patient reported frequent consumption of peanut butter in his homeless shelter.
- Prolonged ciprofloxacin therapy eventually resulted in a cure.



# Lessons from an unusual case...

 There are common presentations for foodborne illnesses that overlap with other causes of infectious gastroenteritis



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- Diagnosis of foodborne illness may be clinical and may lack definitive confirmation



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- Diagnosis of foodborne illness may be clinical and may lack definitive confirmation
- Some foodborne illness can result in serious morbidity & mortality



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- Diagnosis of foodborne illness may be clinical and may lack definitive confirmation
- Some foodborne illness can result in serious morbidity & mortality
- · Most individual cases are not linked to the source



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- Diagnosis of foodborne illness may be clinical and may lack definitive confirmation
- Some foodborne illness can result in serious morbidity & mortality
- Most individual cases are not linked to the source
- Source tracing can be accomplished during outbreaks

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- Source tracing can be accomplished during outbreaks
- Knowledge of the epidemiology & typical presentations can inform decisions about presumptive management.

## Foodborne Illness in the US: Scope of the problem

Recent CDC data\* distinguishes total infectious GI illness from that which was foodborne in origin

Overall incidence 37.2 million/yr; Foodborne 9.4 million/yr

- 5.5 million (59%) by viruses
- 3.6 million (36%) by bacteria
  - Non-typhoidal salmonella 11%
  - C. perfringens 10%
  - Campylobacter 9%
- 0.2 million (2%) by parasites



\*Scallan E et al. Foodborne illness acquired in the United States- major pathogens. Emerg Infect Dis 2011 Jan.

## Foodborne Illness in the US: Scope of the problem

Hospitalizations/yr - 55, 961

- Bacteria 64%, Viruses 27%, Parasites 9%
- NT Salmonella 35%, Norovirus 26%, Campylobacter 15%

Toxoplasma gondii 8%

Deaths/yr - 1351

- Bacteria 64%, Parasites 25%, Viruses 12%
- NT Salmonella 28%, Toxo 24%, Listeria 19%, Norovirus 11%

### Common Presentations of Food-borne Illness

#### Gastrointestinal

- Rapid onset, predominantly nausea/vomiting
- Acute gastroenteritis with Watery diarrhea
- Acute dysentery
- Acute Hepatitis A

#### **Extra-GI Symptoms**

- Bacteremia and Meningitis (Listeria)
- Febrile Illness (Typhoid)
- HUS/TTP
- Neural toxins



## Rapid onset, predominantly nausea/vomiting

- Ingestion of preformed heat stable entertoxin
  - Bacillus cereus (e.g., leftover fried rice)
  - Staphylococcus aureus (e.g., potluck potato salad)





- Oral ingestion of the organism
  - Noroviruses (Norwalk Agent, etc.) & other caliciviruses (fecal oral)

## Acute gastroenteritis with Watery diarrhea

- Ingested bacteria that produces enterotoxin
  - Enterotoxigenic E. coli
  - Salmonella (non-typhi)
  - Clostridium perfringens
  - Vibrio cholera
- Ingested protozoa
  - Cryptosporidia
  - Cyclospora
- Viral Exposures
  - Rotaviruses (especially children)
  - Noroviruses/Calici viruses



### **Acute dysentery**

- Damage or invasion of enterocytes
- Fever
- Abdominal pain
- +/- Fecal leukocytes +/- Blood
- SSYC Salmonella, Shigella, Yersinia, Campylobacter
- Enteroinvasive E. coli
- Shiga toxin producing (Enterohemorrhagic) E. coli
- Vibrio parahaemolyticus

### Common Presentations of Food-borne Illnesses

#### **Extra-GI Symptoms**

Neural toxins – e.g., Ciguatera,
 Scromboid, Botulism







#### **FoodNet**



- Surveillance by CDC in 10 States (or parts of states) since 1996.
- Tracks Campylobacter, Cryptosporium, Cyclospora, Listeria, Salmonella, E. coli O157, Shigella, Vibrio, Yersinia across time
- Set National targets in Healthy People 2010 for Campylobacter, Listeria, Salmonella, and Shiga toxin-producing E. coli (STEC) 0157

#### **FoodNet**



- Steepest progress occurred before 2004
- Target for STEC has been met
- Salmonella still the farthest from target

#### Non-Typhoidal Salmonella

- Watery diarrhea or dysentery
- Some decreased incidence since 1996-98, but not much improvement lately
- Transmitted via food from animals, produce, processed foods, chicks, reptiles, frogs, and (less commonly) water
- Only 5-8% cases were part of outbreaks

\*Foodnet MMWR, CDC.

#### Non-Typhoidal Salmonella

#### Salmonella typhi

- Mainly colonizes humans → food/water fecal contamination
- Enteric fever commonly lacks diarrhea
- Antibiotic treatment is always indicated \*

#### Campylobacter

- Common US source of dysentery, mainly foodborne
- Associated w/ Poultry

#### **Shigella**

- · Low infectious dose
- Spreads human to human (often food handlers) – not animals
- Declining incidence -- likely not attributable to food safety

#### Yersinia

- Dysentery and/or mesenteric lymphadenitis
- Seasonal increases and historic link to chitterling consumption
- Clinical labs may only check when prompted (not all include Y in "SSYC" bacterial stool cultures)

#### Vibrio infections

- Diarrhea and sepsis
- Foodborne outbreaks usually V. parahaemolyticus
- Saltwater niche
- Raw oyster consumption Why avoid months without "R"? Why avoid months with "R"?
- Only Foodnet surveillance pathogen with increased incidence 2009 compared to 1996-98.

#### Could be addressed in oysters

- ✓ Rapid refrigeration
- ✓ Heat treatment
- √ Freezing
- ✓ Pressure treatment
- ✓ Cooking



## Treatment of bacterial enterocolitis

Salmonella	No treatment or TMP/SMZ* or Quinolone* or Ceftriaxone
Shigella	TMP/SMZ* or Quinolone* or Ceftriaxone or Azithromycin
Yersinia	Doxycycline + aminoglycoside or TMP/SMZ or Quinolone
Campylobacter	Erythromycin
Vibrio sp	Doxycyline or TMP/SMZ or Quinolone

<sup>\*</sup> If not resistant to antimicrobial

IDSA Practice Guidelines for Infectious Diarrhea. Clin Infect Dis 2001;32:331-51.

## Shiga-Toxin Producing *E. coli*

- 0157/H7 and more than 50 other strains
- Target for decreased incidence 0157 met Healthy People 2010 target
- Multiple foodborne sources including beef and produce
- Presentation with watery →bloody diarrhea, often without fever.
- Complicated by HUS-TTP



## Shiga-Toxin Producing *E. coli*

#### **Diagnosis**

- Shiga toxin assay detects all strains;
- Culture technique using sorbitol MacConkey plates does not.

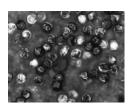
#### **Management**

- Possible Increased risk of HUS-TTP with antibiotic therapy
- · Avoid treatment with antimotility agents



### Cryptosporidia

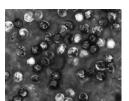
- Protozoa
- Sources: Treated or untreated water supply, pools, livestock
- Watery diarrhea
   – acute, subacute or chronic
- Self limited in immunocompetent





### Cryptosporidia

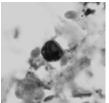
- Persistent/complicated in immunocompromised (e.g., AIDS)
  - Extraintestinal complications include cholangitis
- Treatment in compromised patients
  - √ Nitazoxanide (data in children)
  - ✓ Paramomycin, azithromycin– if desperate





### Cyclospora

- Foodborne outbreaks have included Guatemalan raspberries
- Watery diarrhea (acute) noted more commonly in the immunocompromised.
- Necessary lab studies not done as part of Ova & Parasite
- Treatable condition trimethoprim sulfa





#### Listeria

- Unpasteurized milk and soft cheeses, etc. from animal sources
- Cold tolerant bacteria
- Cases of acute gastroenteritis, miscarriages – usually not diagnosed
- Sepsis (worse if defects in cell mediated immunity, pregnant)

#### Listeria

- Meningitis, particularly extremes of age
- Decreased after 1996, but some increase in FoodNet 2009 in older age groups.
- Consider when cultures positive for Gram positive rods
- Treatment with ampicillin/gentamicin



## Norovirus (AKA Norwalk agent)

- Most common etiology for adult acute gastroenteritis
- Not tracked by FoodNet
- Humans are primary reservoir
- Low infectious dose can infect via food, drink, utensils, other surfaces
- Vomiting, diarrhea, abdominal discomfort, dehydration typically limited to 48 hours – but shedding several days
- Tested by state health departments with RT PCR
- No specific treatment & no vaccination
- Hand washing with soap & water

# Reasons to pursue diagnostic workup

- Diagnose (or pre-empt) an Outbreak
- Rule out Shiga-toxin producing E. coli
- Considering antimicrobial therapy
- Immunocompromised patients
- · Risk factors for C. difficile colitis
- Lethal conditions under consideration (Typhoid, Listeria, other sepsis)