

## **Guidelines for Foodborne Disease Outbreak Response (CIFOR)**

Investigation of Foodborne Diseases: Policies and Guidelines

AGSC 5540: Food Policies and Regulations 9-16-2021

Tennessee State University, Nashville, TN

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# What are we discussing today



Exam structure



The Need for Outbreak Investigation



Overview of CIFOR Guidelines and 3 execises



## **Exam Overview**

- $\bullet$   $\,$  We do not need to memorize all the content of slides (>1,000 slides)
- Most important topics are covered in class exercises
- We will provide an exam practice guide so you all could prepare well for exam (stress?)
- Mid-Term Exam= Will be in class
- Final Exam will be= Take home exam
- 9/23/2021 No Class (Fall Break)
- 9/30/2021 HACCP and discussion of Exam Practice Guide
- 10/07/2021 Mid-Term Exam in Class and Start of FSMA Certification

TSU - ACADEMIC CALENDAR 2021-2022		
	FALL SEMESTER 2021	
Aug 6	Faculty contracts begin	
Aug 6	Faculty report for fall semester activities	
Aug 9	Faculty/ Staff Institute	
Aug 11-12	Residence Halls Open (New Students)	
Aug 13	Residence Halls Open (Returning Students)	
Aug 16	Classes Begin	
Aug 16- Aug 20	Late registration/Schedule Adjustment	
Sept 6	Holiday-Labor Day	
Sept 16	Recognition of Constitution Day	
Sept 20-22	Student Study Days-No Activities Scheduled	
Sept 23-24	Fall Break	
Sept 27 – Oct 1	Mid-term Examination Week-all classes meet as scheduled	
Oct 8	Last day to withdraw from a course and/or the University	
Oct 13	Founders Day	
Oct 24-30	Homecoming	
Oct 25 - Jan 21	Registration for Spring 2022	
Nov 11	Veterans' Day	
Nov 19	Last Day of Classes	
Nov 22-24	Final Exams	
November 27	COMMENCEMENT	
November 29	Faculty must have posted all grades via "MyTSU"	
Dec 5	Records Office releases all posted grades via "MyTSU"	
Dec 24 – Jan 2	Holiday Break – University Closed	

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# AGSC 5540: Food Policies and Regulations (Food Law) FALL 2020 Syllabus



#### • Evaluation:

• Term Paper	30 % In the class or to be
<ul> <li>Attendance and Class Activities</li> </ul>	25 % emailed after class to
Mid-term Exams	25 % instructor at
Class Assignments	10 % afouladk@tnstate.edu
• Final Exam (optional)	10 %
• Total	100 %

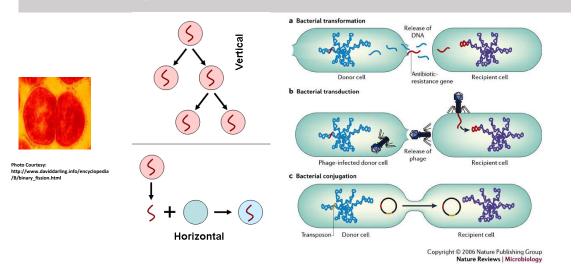


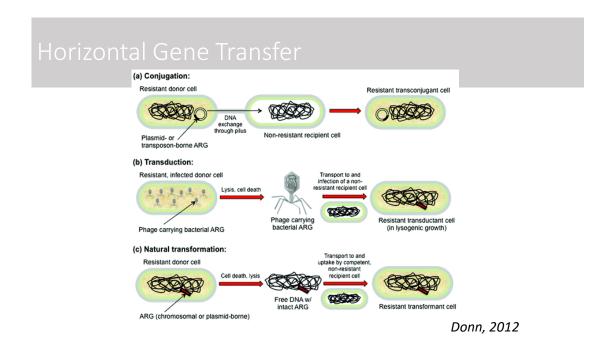
# The Need for Outbreak Investigation

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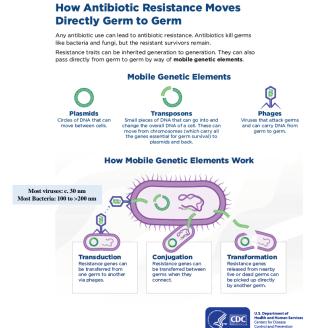
# **Emerging pathogens**

Diversity, moving towards "fitness" and Emerging Pathogens





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A ONE HEALTH CHALLENGE

The Interconnected Threat
of Antibiotic Resistance

Resistance happens when germs (bacteria and fungi) defeat the drugs designed to kill
them. Any antibiotic use—inpeople, animals, or crops—can lead to resistance. Resistant
germs are a One Health problem—they can spread between people, animals, and the
environment (e.g., water, soil).

Examples of How Antibiotic Resistance
Affects Humans, Animals & the Environment

HAI: c. 2 m illness/90K
death annually

People

Some types of antibiotic-resistant
germs can spread person to person.
"Aghinve bacters" calentes and to the
facilities and spread to galentis and to the
environment through the wastewater.

Antibiotics:
Therapeutic and
Sub-theraputic

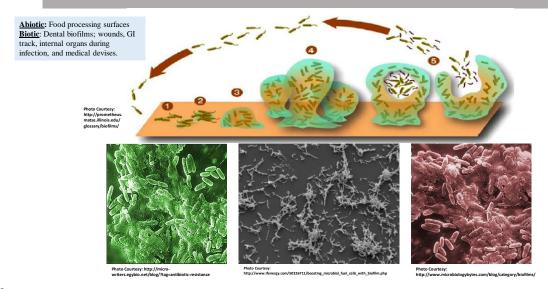
Antibiotics:
Therapeutic and
Sub-theraputic and
Sub-theraputic

Antibiotics:
Therapeutic and
Sub-theraputic

Antibiotic-residant
Sub-theraputic

Antib

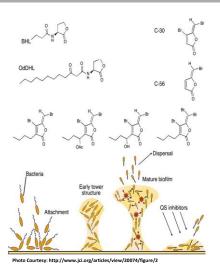
## Planktonic cells and Biofilm Communities

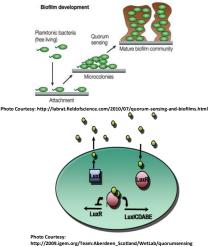


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# Quorum Sensing and Biofilm formation Shiga toxin-producing E. coli and antibiotics treatment

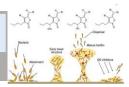
- Patients with Shiga Toxin producing E. coli (STEC) infection, if receive antibiotics, STEC will excrete more Shiga toxin, due to quorum sensing, more risk of HUS.
- Antibiotics should not be used to treat this specific infection.
- Shows importance of preventive measures from food and agricultural sciences.





# Infectious Diseases in Animals and Human is a Moving Target...

**100 trillion** bacterial cells: 10 times as many microbial cells in the human body as there are human cells



- · It is estimated only 1% of microbial community has been identified.
- Currently etiological agent of 80.3% of foodborne illnesses, 56.2% of hospitalization, and 55.5% of deaths remain unknown.

"It is the microbes who will have the last word."

-Louis Pasteur

#### "Emerging" Pathogens:

- Vertical and horizontal gene transfer spores and biofilm formation
- · Quorum sensing and cell to cell communication
- Bacteria estimated to be on earth for 3.5 billion years (earth age 4.5 billions; humans originated  $<\!200,\!000$  years)
- 1674, when Dutch scientist Antonie van Leeuwenhoek, before microbial death were mystery
- Bobanic Plaque (1347 to 1351), 75 to 200 million death: world population in 1350 about 370 million (Yersinia pestis, vactorborne)

Now Great treatments: Antibiotics for Bacteria

#### **An Important Challenge:**

**Antibiotics Resistance** 



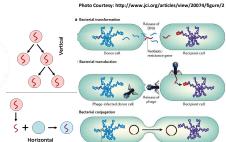








Photo Courtesy: http://www.microbiologybytes.com/blog/category/biofilms/ http://www.ifenergy.com/S0226711/boosting\_microbial\_fuel\_cells\_with\_biofilm.pl

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# A superbug resistant to every available antibiotic in the U.S. kills Nevada woman

FY HELEN BRANSWELL, STAT January 13, 2017 at 10:01 AM EST

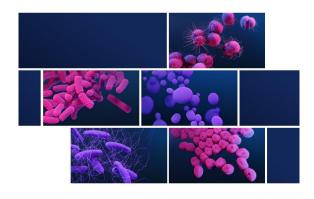
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Multidrug-resistant salmonella outbreak characterized

(Health) Davy - A. recent multidrug-resistant (AMP). Salmonella enterica seroture.

(HealthDay)—A recent multidrug-resistant (MDR) Salmonella enterica serotype Newport outbreak, affecting patients in 32 states, was associated with soft cheese and beef consumption, according to a report published in the Aug. 23 issue of the U.S. Centers for Disease Control and Prevention Morbidity and Mortality Weekly Report. ANTIBIOTIC RESISTANCE THREATS IN THE UNITED STATES

2019





Revised Dec. 2019

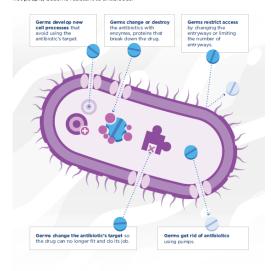
#### What is Antimicrobials, Antifungals, and Antibiotics

From CDC report 2019

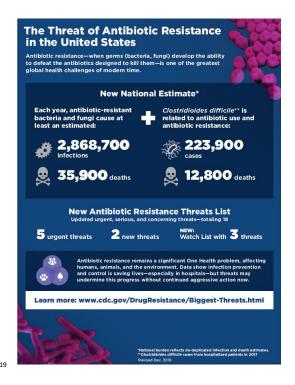
- Antimicrobials are drugs that treat infections by killing or slowing the growth of microbes causing infection.
- Bacteria cause infections such as strep throat and foodborne illnesses.
- Bacterial infections are treated with drugs called antibiotics. [Do not work against viruses]
- Fungi cause infections like athlete's foot and yeast infections. Fungal infections are treated with drugs called antifungals.
- Antibiotic resistance happens when germs develop the ability to defeat the drugs designed to kill them. That means the germs are not killed and continue to grow.
- Multidrug-resistant germs are resistant to multiple antibiotics available for treatment.
- Pan-resistant infections are caused by germs resistant to all antibiotics available for treatment.

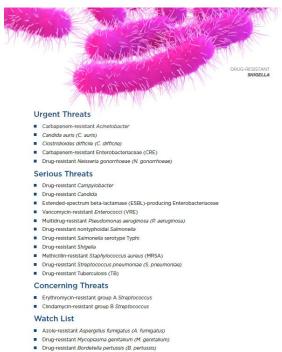
#### How Bacteria and Fungi Fight Back Against Antibiotics

Antibiotics fight germs (bacteria and fungi). But germs fight back and find new ways to survive. Their defense strategies are called **resistance mechanisms**. Only germs, not people, become resistant to antibiotics.



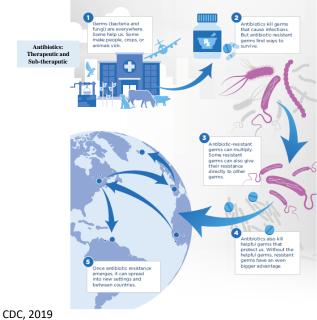
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CDC, 2019

#### **How Antibiotic Resistance Spreads**



**Antibiotic Use** 

Therapeutic use: Humans and Animals

Sub-therapeutic (prophylactic) use: Mainly in Animal industry

Misuse: As OTC, viral diseases by mistake



Spread:

Foodborne

Waterborne

Vector borne

Human-to-human (fecal-oral-route, respiratory, STD)

Animal-to-human (estimated 60% of all and 75% of emerging infections)

Airborne

Accidental laboratory exposure

From abiotic surfaces

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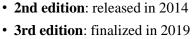


# Overview of CIFOR Guidelines

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### What is CIFOR Guideline?

- CIFOR: Council to Improve Foodborne Outbreak Response
- Conceived in 2005 by members of:
  - Council of State and Territorial Epidemiologists (CSTE)
  - · Association of Public Health Laboratories (APHL)
  - Centers for Disease Control and Prevention (CDC)
- Purpose: Improve local, state and federal agencies for:
  - · Foodborne disease surveillance
  - · Detection of diseases
  - · Investigation and response to outbreaks
- 1st edition: released in 2006
- CIFOR Toolkit: published in 2011







### What is CIFOR Guideline?

- Both guideline and the toolkit are references in many governmental agencies:
- Recent survey of public health agencies:
  - 80%: familiar with CIFOR guidelines
  - 65%: familiar with CIFOR toolkit
- In 2014, CIFOR Industry Work group also published:

Foodborne Illness Response Guidelines for Owners, Operators and Managers of Food Establishments (CIFOR Industry Guidelines)

**Purpose:** Assist food industry meet the regulatory requirements







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## What is CIFOR Guideline?

- CIFOR guidelines is a 245-page document
- Has nine chapters:
- 1. Overview of CIFOR Guidelines
- 2. Fundamental Concepts of Public Health Surveillance and Foodborne Disease
- 3. Planning and Preparation
- 4. Foodborne Disease Surveillance and Outbreak Detection
- 5. Investigation of Clusters and Outbreaks
- 6. Control Measures
- 7. Special Considerations for Multijurisdictional Outbreaks
- 8. Performance Indicators for Foodborne Disease Programs
- 9. Legal Preparedness for the Surveillance and Control of Foodborne Disease Outbreaks







# <u>CIFOR CHAPTER</u> Fundamental Concepts of Publ

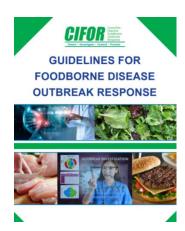
Fundamental Concepts of Public Health Surveillance and Foodborne Disease

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### CIFOR Guideline

Fundamental Concepts of Public Health Surveillance and Foodborne Disease

- Chapter Fundamental Concepts of Public Health Surveillance and Foodborne Disease Discusses:
- 1. Trends in Diet and Food Industry
- 2. Trends in Food Safety Problems
- 3. Trends in Surveillance
- 4. Ethological Agents Associated with Foodborne Diseases



Fundamental Concepts of Public Health Surveillance and Foodborne Disease (1/4) Trends in Diet and Food Industry

#### • Dietary Change:

- Our diet has transformed significantly in recent years:
  - Broader variety of foods
  - Increased consumption of raw fruits and vegetables
  - Increased seafood consumption
  - Locally grown foods replaced with international commerce and importation
  - New culinary practices: undercooked or raw foods
     (i.e. tartar- or Sous Vide- or sushi grade ground meats)



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#### CIFOR Guideline

Fundamental Concepts of Public Health Surveillance and Foodborne Disease (1/4) Trends in Diet and Food Industry

#### • Changes in Food Production and Preparation

- **1. Industrialization** of food production: Concentrated animal feeding operations
- **2. Antibiotics** (**sub-therapeutic**) use in animals: increased human infection by drug resistant bacteria
- **3. Multi-state distribution** of food: multistate outbreaks
- 4. Recent trends for **local food** and direct to consumer sale: less chance for food safety regulation (**exemption**)
- **5.** Eating meals away from home: higher chance of food safety illness



Fundamental Concepts of Public Health Surveillance and Foodborne Disease (2/4) Trends in Food Safety Problems

#### • Food Product Recalls:

- In 2012 USDA/FDA reported:
  - 258 recalls associated with foods
  - Associated with local, national, and international foods
  - <u>Common recall pathogens</u>: *Listeria* monocytogenes and Shiga toxin-producing *E. coli*, and *Salmonella* serovars
  - <u>Common human illness pathogens</u>: Shiga toxinproducing *E. coli*, and *Salmonella* serovars



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#### CIFOR Guideline

Fundamental Concepts of Public Health Surveillance and Foodborne Disease (2/4) Trends in Food Safety Problems

#### Foodborne Disease and Outbreaks

#### • Traditional outbreaks:

- ✓ These are 95% of current outbreaks
- ✓ Local outbreak with local endpoint contamination
- **✓**Short duration
- ✓ Local patients
- ✓ Easier to investigate by local public health agencies



Fundamental Concepts of Public Health Surveillance and Foodborne Disease (2/4) Trends in Food Safety Problems

- Foodborne Disease and Outbreaks
- Commercial Outbreaks: About 2% of episodes
  - **✓ Commercial foods** (food industry)
  - ✓ Contaminated upstream **prior to sale**
  - ✓ Cases in multiple locations
  - ✓ Requires collaboration of local, state, and federal agencies
  - ✓7% of illness, 31% of hospitalization, and 34% of deaths associated with commercial outbreaks



• (CIFOR Industry Guideline)

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#### CIFOR Guideline

Fundamental Concepts of Public Health Surveillance and Foodborne Disease (3/4) Trends in Surveillance

- Public health surveillance are active process of collection, analyzing, and interpreting data.
- Purpose: detect outbreaks and prevent diseases
- Some had been in **place for decades**, many are relatively **new**
- 11 surveillance methods are discussed in the CIFOR guideline



Fundamental Concepts of Public Health Surveillance and Foodborne Disease (3/4) Trends in Surveillance

#### Notifiable Disease Surveillance:

- ✓ Healthcare provider and laboratories: required by law to report selected diseases to local public health agencies
  - (1) Identified specimens (positive sample)
  - (2) Specific clinical symptoms
- ✓ **Local agencies** report the disease to state agencies
- ✓ State agencies voluntarily share information with CDC through National Notifiable Disease Surveillance System
- ✓CDC publishes the summaries (**publication of statistics**)



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#### CIFOR Guideline

Fundamental Concepts of Public Health Surveillance and Foodborne Disease (3/4) Trends in Surveillance

#### **Foodborne Illness Complaints**

- The system enables public health agencies:
  - ✓ Receive, triage, and respond to public concern about possible foodborne illnesses
  - ✓ Complaints are document in forms and many cases are shared electronically (false claims)
  - ✓ <u>Large proportion of outbreaks</u> are detected using this mechanism
  - ✓ Private websites as well:
    - ✓ RUsick2 website
    - √ Some states experimenting with social media harvesting tools



Fundamental Concepts of Public Health Surveillance and Foodborne Disease (3/4) Trends in Surveillance

#### Two similar surveillance:

## **Contributing Factors and Environmental Antecedent Surveillance**

#### **And**

#### **Hazard Surveillance during Routine Inspection**

<u>Purpose:</u> These data are used for preventing outbreaks by **identifying high risk episodes**.

- Monitors:
- (1) Contributing factors:
  - · General day-to-day inspection of facilities
  - · Post-outbreak inspection of facilities

#### (2) Environmental Antecedents:

 Climate episodes that could lead to contamination such as temperature of harvesting of seafood



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#### CIFOR Guideline

Fundamental Concepts of Public Health Surveillance and Foodborne Disease (3/4) Trends in Surveillance

#### <u>Foodborne Disease Active Surveillance</u> <u>System (FoodNet):</u>

- 10 participating sites in the U.S.
- Focuses on <u>laboratory-confirmed</u> cases by active surveillance
- Active surveillance include contact laboratories and cases to collect epidemiological data
- FoodNet also periodically conduct <u>population</u> <u>surveys</u>:
  - Determining population consumption habits
  - Determining rate of sporadic cases



Fundamental Concepts of Public Health Surveillance and Foodborne Disease (3/4) Trends in Surveillance

#### **Behavioral Risk Factor Surveillance System**

- State-based **phone survey** established by CDC
- Does not detect outbreaks
- Only identify consumer behaviors such as:
  - Food handling practices
  - Number of eating meals at home
  - Frequency of food consumptions



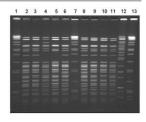
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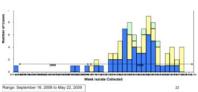
#### CIFOR Guideline

Fundamental Concepts of Public Health Surveillance and Foodborne Disease (3/4) Trends in Surveillance

# National Molecular Subtyping Network for Foodborne Disease Surveillance (PulseNet):

- A network of local, state, territorial, and federal laboratories
- Perform pulse-filed gel electrophoresis (PFGE) on selected enteric pathogen
- Upload **PFGE pattern** to electronic database
- Compare with other isolates from human, food, animal
- Matches possible linkages
- PulseNet has vastly improved rapid detection of outbreaks
- Recently: Whole Genome Sequencing





Fundamental Concepts of Public Health Surveillance and Foodborne Disease (3/4) Trends in Surveillance

#### National Antimicrobial Resistance Monitoring System- Enteric Bacteria (NARMS):

- Conducts sampling from:
  - Meat and poultry in market
  - Collect laboratory-confirmed animal strains
  - Collect laboratory-confirmed human enteric bacteria
- **Determine the antibiotic resistance** of the strains
- **Purpose:** interaction between antibiotics use in livestock and antibiotic resistance in hospitals



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#### CIFOR Guideline

Fundamental Concepts of Public Health Surveillance and Foodborne Disease (3/4) Trends in Surveillance

#### <u>Foodborne Disease Outbreak Surveillance</u> <u>System (FDOSS)</u>

#### **CDC** collects:

- Results of **foodborne disease investigation** from states
- In 2009, waterborne disease investigations were added
- Recently person-to-person transmission and animal-tohuman transmission were added as well
- The expanded system is called: National outbreak Reporting System (NORS)
- Data is publically available for researcher and practitioners



Fundamental Concepts of Public Health Surveillance and Foodborne Disease (3/4) Trends in Surveillance

#### National Electronic Norovirus Outbreak Network (CaliciNet):

- CaliciNet is network of <u>public health food-testing</u> **laboratories**
- Similar to FoodNet and PulseNet, only concentrates on Norovirus



- Link human illness to contaminated foods
- Identify **trends** and emerging strains of norovirus



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#### CIFOR Guideline

Fundamental Concepts of Public Health Surveillance and Foodborne Disease (3/4) Trends in Surveillance

#### **Surveillance of the Food Supply**

**Food and Drug administration** leading the effort for:

- Increasing **ISO 17025** laboratories in various states
- These accredited laboratories then provide testing results to FDA

#### Purpose:

- Identifying high-risk manufacturers
- Identifying trends in microbiological profile of foods



#### Fundamental Concepts of Public Health Surveillance and Foodborne Disease

(4/4) Ethological Agents Associated with Foodborne Diseases

#### Main organisms of concern:

- Bacteria
- Virus
- Prions
- Parasite
- · Marine Algae

#### Main chemical concerns:

- · Mushroom toxins
- Fish toxins
- Toxin made by bacteria (botulism and S. aureus)
- · Pesticides and indirect additives

#### **Could cause:**

- Infection (Salmonella, Listeria monocytogenes, Cronobacter, Campylobacter)
- Toxicoinfection (Clostridium perfrengenes)
- Intoxication (S. aureus, and C. botulinium)



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#### CIFOR Guideline

Fundamental Concepts of Public Health Surveillance and Foodborne Disease (4/4) Ethological Agents Associated with Foodborne Diseases

#### Outbreak data indicate:

- Bacteria and their toxins: 46% of outbreaks
- Viruses: 47% of outbreaks
- Marine algae and fish toxin: 4% of outbreaks
- Others: around 3%

#### Main Mode of Transmission for outbreaks

- Foodborne transmission
- · Waterborne transmission
- Person-to-person transmission
- Animal to human transmission (some estimate indicate 60% of human infectious diseases could be tracked back to animals).



# Exercise 1

- What is CIFOR and what agencies were responsible for development of the document?
- What are CDC, CSTE, and APHL stand for?
- According to CIFOR guideline, what are the recent dietary changes that contribute to increased probability of foodborne diseases?
- According to CIFOR guideline, what are the changes in food production and preparation that contribute to increased probability of foodborne diseases?
- How Notifiable Disease Surveillance operates?
- What is FoodNet and how it operates?
- What is PulseNet and how it operates?
- What is NARMS and how it operates?
- Name common foodborne microorganisms that could cause infection, toxico-infection, and intoxication?

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# **CIFOR CHAPTER Planning and Preparation**

#### CIFOR Guideline Planning and Preparation

#### This section of CIFOR Guideline recommends

(for health practitioners and food industry employee)

- Identify **agencies** in the region likely to be involved in an outbreak
- Stablish training of a core outbreak investigation and control team
- Identification of necessary resources
- Development of procedures to document complaints
- Assurance of legal preparedness



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#### CIFOR Guideline Planning and Preparation Agency Roles

Some foods are regulated by one agencies Some might fall under jurisdiction of multiple agencies

#### Main Regulators of Food:

- Local health authorities at counties (cottage industry)
- State health departments (food codes for Food-Service)
- State environmental health agencies
- State food safety regulatory authority
- DHHS- Centers for Disease Control and Prevention (Outbreak investigations)
- DHHS- Food and Drug Administration (HACCP for juices, Shell eggs, seafood; FSMA)
- USDA- Food Safety Inspection Service (HACCP for meat, poultry, egg products, and cat fish)



#### Planning and Preparation

Outbreak Investigation Control Team

- CIFOR recommends **stablishing a team** for:
  - Preparing for outbreak investigations
  - Recommending control measures
  - Monitoring the implementations

#### Suggested **team members**:

- · Team leader
- Epidemiologic investigator (field interview) [PUBH 5100 Principles of Epidemiology]
- Environmental investigator (field inspection)
- Laboratory investigators (microbiological analysis)
- Public information officer (health communicator) [PUBH 6020 Health Communication]



#### CIFOR Guideline

#### Planning and Preparation

Outbreak Investigation Control Team

#### It is further recommended to have:

- Emergency response unit:
  - Senior epidemiologists, environmental scientist, or laboratorians
- Identification of additional support for large-scale outbreaks
  - Trained individuals outside of the agency or the company
- Agency-specific (or company-specific) protocols
  - Protocols if company has more than one shift, product specific protocols
- Training program for the team members
- · Regional and CDC trainings, land-grant university extension programs, self-study modules



#### Planning and Preparation

Foodborne Illness Complaint Processing

#### • Foodborne Illness Complaint Processing

- **Instrument** to collect the initial complain
- Collection of **contact information**
- Instrument for collection of detailed **food history** (epidemiological questionnaire) **Incubation period?**
- Designation of a database for compiling the documents
- Identifying a **person to routinely analyze** and identify the patterns



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#### **CIFOR Guideline**

#### Planning and Preparation

**Record Management and Communication** 

#### • Record Management:

- Standardized forms for collecting outbreak information
- Development of database templates
- Identifying tools to analyze outbreak data
- Training of all staff to become familiar with these resources

#### • Communications:

- Companies and agencies would need to identify a plan for communication during an outbreak
- Specific procedures should be develop for **communication to**:
  - Outbreak investigation team
  - · Local, state, and federal health authorities
  - The public and social media (German 2014 outbreak, CO Cantaloupe Outbreak)
  - · Cases and their families
  - The media



#### Planning and Preparation

Planning for Recovery and Follow-up and Legal Preparedness

#### • Planning for Recovery

- Specific guidelines should be stablished to re-starting the operation
  - Extensive cleaning using validated SSOPs
  - · Outside inspection and verification
- Development of transparent after-action reports
- Extensive monitoring after operation to avoid similar incidences

#### Legal Preparedness

- Establishment of a legal authorities needed to support outbreak investigation (inside or outside agency)
- Training the staff for understanding legal aspects of outbreak investigation
- Memoranda agreement with legal resources before outbreak
- · Written documents on best legal practices during an outbreak



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# CIFOR CHAPTER

# Foodborne Disease Surveillance and Outbreak Detection

#### Foodborne Disease Surveillance and Outbreak Detection

Pathogen-Specific Surveillance

- Medical and Laboratory staff are obligated to:
  - Report specific positive cases and clinical symptoms
  - Reporting is delivered to specific public health agencies
  - The agencies have further reporting obligations to state and federal agencies

#### • Reportable clinical symptoms:

- Hemolytic uremic syndrome (STEC) [Quorum sensing and antibiotics]
- Botulism (Clostridium botulinum) [Incubation period around 72 hours] [Infant botulism]
- Specific reportable positive cases: [Cronobacter, MN]
  - Shiga toxin-producing Escherichia coli
  - · Salmonella serovars
  - · Campylobacter
  - · Toxicoplasma gondii
  - · Listeria monocytogenes
  - Norovirus
  - · Cyclospora cayetanensis
  - Shigella spp.
  - · Yersinia enterocolitica

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#### CIFOR Guideline

#### Foodborne Disease Surveillance and Outbreak Detection

Complaint System

- Public health agencies and companies:
  - Would need to receive, triage, and respond to public complains
- Complaint is considered **passive surveillance**:
  - Multiple reports form one event (traditional outbreaks): 95%
  - Multiple individuals reporting single cases (multi-state outbreaks): 2%

#### • Procedure for event complaints:

- Compile list of event attendees
- Confirm ill individuals have same illness
- · Interview people
- Conducting g a cohort or case-control study (epidemiological study)
- Collecting food and patient samples [Laboratory and epidemiology interaction]



#### Foodborne Disease Surveillance and Outbreak Detection

Complaint System

#### • Procedure for independent and individual complaint:

- Typically more difficult to investigate
- · Interview of individuals
- Food recall questionnaire to determine exposure by analysis
- Trying to identify a cluster of illness (i.e. consuming similar foods)
- If no suspicious food is identified, most cases outbreak does not go further

#### **Complaint system:**

- · Typical identify local outbreaks
- Does not require identification of specific agent or syndrome
- Are not typically effective to identify large scale multi-state outbreaks

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#### CIFOR Guideline

#### Foodborne Disease Surveillance and Outbreak Detection

Syndromic Surveillance

#### • Syndromic surveillance: [New data mining tools from social media]

- Gathering aggregate date such as:
- · School/work absenteeism
- · Sales of over-the-counter drugs
- Call for poison control centers, etc.



- Could detect very large ongoing outbreaks in early stages
- Many times lead to **false-positive** signals
- · Expensive, Not very common specially in under-resourced health agencies



# CIFOR CHAPTER Investigation of Clusters and Outbreaks

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# **CIFOR Guideline Investigations of Clusters and Outbreaks**

#### • Outbreaks are detected by:

- (1) Common exposure among individuals (epidemiology-based) (FoodNet)
- (2) Common molecular pattern among individuals (**laboratory-based** i.e. PFGE and WGS patterns) (PulseNet)
- Outbreaks are typically identified using laboratory-epidemiology interaction.

#### • Key qualities of outbreak investigation:

- Accuracy (avoiding false-positives)
- Speed (limiting the spread of the outbreak)



#### Investigations of Clusters and Outbreaks

Principle of Investigation

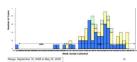
#### • Outbreak investigation starts:

- Suspicious foodborne illness linked to event (PFGE and WGS patterns)
- Unusual cluster of isolates are detected

#### • After initiation, Outbreak team:

- · Review of epidemiological and laboratory evidence
- Further interview of the cases (trace back epidemiology)
- Further **sampling** (patients, companies, homes)
- Generation of hypotheses (e.g. 90% of patients reported eating tomato)
- · Assembly of outbreak investigation and control team
- Next phase is...





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#### CIFOR Guideline

#### Investigations of Clusters and Outbreaks

Principle of Investigation

#### • The establishing goals and objectives:

- Identifying the etiological agents
- Identifying the persons at risk
- Identifying scope of outbreak
- · Identifying mode of transmission or vehicle
- Identifying source of contamination
- Identifying contributing factors (lack of training, equipment failure etc.)
- · Determining the potential for further transmission and need for reduction of risk
- · Once these stablished...



Investigations of Clusters and Outbreaks

Principle of Investigation

### Coordination of Investigation Activities:

- Daily meeting: communication between epidemiologists, laboratory scientist, environmental scientists
  - Epidemiologist(s): updates on patients questionnaire and data analyses
  - Environmental scientist(s): updates on sites inspection report and interview with workers
  - Laboratory staff: updates on positive samples from patients and samples and their PFGE patterns
- Nest stage...



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#### CIFOR Guideline Investigations of Clusters and Outbreaks

#### • Compilation for Results and Reevaluation of Goals:

September 16, 2008 to May 22, 2009

- · Compiling results from different team members
- · Evaluation of existing goals
- · Modification of the goals if necessary
- Development of updated epidemic curve

#### • Interpretation of results:

- Review of environmental assessment data
- Review of epidemiological evidence
- · Review of laboratory information and epidemic curve
- · Conduct statistical analysis: exploring association between exposure and illness
- · Determining the source and cause of outbreak
- Next...

• Ne

Investigations of Clusters and Outbreaks

Principle of Investigation

- Debriefing at the end of investigation:
- Among investigation team for final discussions
- Summarizing Investigation findings
- Internal forms, peer review publications, MMWR
- Distribution to report to stakeholders.





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# Exercise 2

- What are the main regulatory agencies of food safety in the United States?
- What are the suggested team members for investigating foodborne disease according to CIFOR guidelines?
- What are the main elements of successful records management and communication for outbreak investigation according to CIFOR guidelines?
- What are the reportable clinical symptoms and reportable infections based on second edition of CIFOR guidelines?
- · What is the procedure associated with investigating series of complaints associated with an event?
- What is the role of an epidemiologist, environmental scientist, and laboratory staff during coordination of investigation activities in and outbreak investigation?
- What are the elements of establishing goals and objective during an outbreak investigation?

# CIFOR CHAPTER Control Measures

#### Actions that Health Departments Could Enforce

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#### CIFOR Guideline Control Measures

#### **Control Measures:**

- Purpose: Minimize public health burden while investigation is ongoing
- Could be specific or non-specific in nature
- Before implementation risks and benefits should be evaluated
- Differ based on type of outbreaks:
- (1) Outbreaks association with retail food establishments (**restaurants**)
- (2) Outbreaks associated with processors and consumers (food companies)



#### Three types of Control Measures:

- (1) Actions to control the source (**prevent exposure to source**)
- (2) Actions to take when **intentional exposure** is suspected (**Anthropogenic episodes**)
- (3) Measures to limit secondary transmission (prevent transmission)

#### CIFOR Guideline Control Measures



#### Prevent exposure to the source:

- (1) Could be non-specific:
- Avoiding consumption of food at suspicious establishment while investigation is ongoing
- Emphasis on good public health practices:
  - · Hand washing, wearing masks etc. for certain amount of time
  - · Avoiding bare-hand contact with food

#### (2) Specific Control Measures:

- -Remove an entire suspicious brand from market [2008-09 Peanut Butter and 2012 Cantaloupe Outbreaks]
- -Reinforce **cleaning and sanitation** in suspicious plants and restaurants
- -Accelerated training for staff in a suspicious facility
- -Removing the implicated food from menu/market (FSMA)
- -Closure of facility while investigation is ongoing

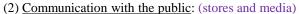
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#### CIFOR Guideline

#### **Control Measures**

#### Two methods to remove food from market:

- (1) Contacting the establishment:
  - Food-service recalls: harmonized by state agencies (food code)
  - Food-industry recalls: harmonized by federal agencies
    - USDA FSIS: meat, poultry, out of shell eggs, catfish (every operation)
    - FDA: all other food products



- · Specific information on the product
- · Procedures to discard the product



**Control Measures** 

#### **Control Measures to Control Secondary Spread:**

#### **Excluding individuals from:**

- Food preparation
- Health-care center
- · Day-care facilities



#### **Current Guidelines:**

**72 hours elimination from work:** if individual showing general symptoms (vomiting and diarrhea) [Now 14 day quarantine for respiratory symptoms]

**Positive** *Salmonella* **and** *Shigella* **among worker:** All would need to be tested, **only culture-negative employee** could work

Around 1 million cases of Salmonellosis happen in the US annually.

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# **CIFOR CHAPTER**

Special Consideration for Multijurisdictional Outbreak and Notification Steps (brief overview after 2011)

Special Consideration for Multijurisdictional Outbreak and Notification Steps

- Prior to 2011 investigating multijurisdictional outbreaks were a major public health challenge.
- Food Safety Modernization Act, enacted in 2011, had provided funding to enhance collaboration among various institutions.

#### **Federal Coordination Offices are:**

- Outbreak Response and Prevention Branch: CDC
- Coordinated Outbreak Response and Evaluation Network (CORE): FDA
- · Applied Epidemiology staff, Office of Public Health Sciences: USDA FSIS



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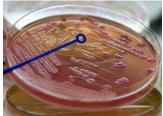
# CIFOR CHAPTER Legal Preparedness for Surveillance and Control

**Legal Preparedness for Surveillance and Control** 

# 4 CIFOR legal preparedness recommendation for public health agencies and companies:

- Following the reportable disease guidelines:
  - Reportable infection disease:
  - · Reportable syndromes (HUS and botulism)
- · Enforcement of recalls to food-service and food processors
- Taking appropriate action when **inspection violations** observed:
  - Food Safety Modernization Act (FDA)
  - Egg Product Inspection Act (FDA)
  - · Poultry Products Inspection Act (USDA)
  - Federal Meat Inspection Act (USDA)
- Protection of confidentiality of cases:
  - During epidemiological studies:
  - · Laboratory testing and medical information





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# CIFOR CHAPTER Performance Measures for Foodborne Disease Programs



#### CIFOR Guideline Performance Measures for Foodborne Disease Programs

10 CIFOR performance measures in health agencies and companies:

- · Success of foodborne complaints investigations
- · Reported cases interviewed with specific foodborne illness
- · Number of isolates and culture-independent analysis leading to pathogen detection
- · Number of foodborne outbreaks investigated
- · Number of case clusters investigated
- · Number of infected food handlers identified
- · Advisory documents generated to stakeholders related to outbreaks
- · Number of recalls investigated
- · Number of after-action report generated after an investigation
- Number of foodborne vehicles identified

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## Summary

- CIFOR: Council to Improve Foodborne Outbreak Response
- · Conceived in 2005 by members of:
  - Council of State and Territorial Epidemiologists (CSTE)
  - Association of Public Health Laboratories (APHL)
  - Centers for Disease Control and Prevention (CDC)
- Both guideline and the toolkit are references in many governmental agencies:
- Recent survey of public health agencies:
  - 80%: familiar with CIFOR guidelines
  - 65%: familiar with CIFOR toolkit
- In 2014, CIFOR Industry Work group also published:

Foodborne Illness Response Guidelines for Owners, Operators and Managers of Food Establishments (CIFOR Industry Guidelines)

Purpose: Assist food industry meet the regulatory requirements







# Exercise 3

- Name specific and non-specific control measures in an ongoing outbreak investigation?
- What are the CIFOR control measures to "control secondary spread," in an outbreak?
- What are the three primary federal agencies for coordinating foodborne diseases investigation?
- What are the 10 CIFOR performance measures in health agencies and companies?
- What are the 4 CIFOR legal preparedness recommendation for public health agencies and companies?

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#### Thank you

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