

# Estimating Foodborne Illness Source Attribution for Illnesses Caused by Salmonella, Escherichia coli O157 (E. coli O157), Listeria monocytogenes (Lm), and Campylobacter

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# **Overview of Presentation**

- Overview of Project Approach
- Exploratory Analyses
  - Question and Answer Period
- Methods and Model Results
- Assumptions, Strengths, Limitations and Conclusions
  - Question and Answer Period

### **Overview of Project Approach**

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# Outline

- Purpose
- Background
- Selection of Pathogens
- Data Sources
- Selection of Estimator
- Comparison to Painter et al, 2013
- Conclusions

### Purpose

To provide harmonized source attribution estimates by developing a single, robust method to produce estimates that all 3 agencies may use in their food safety activities

# **IFSAC Priority Pathogens**

#### Identified four priority pathogens as the initial focus:

- Salmonella
- Escherichia coli O157 (E. coli O157)
- Listeria monocytogenes (Lm)
- Campylobacter

#### Pathogens were selected based on:

- Frequency and severity of illnesses
- Targeted interventions could be very effective

# Phase 1: Background

#### **Objective:**

Determine the best approach to estimate source attribution using outbreak surveillance data while exploring the uncertainties and variability associated with computing attribution estimates using outbreak data

#### Approach:

- Explore ways to estimate percentages of illnesses caused by priority pathogens attributable to food categories in new categorization scheme using outbreak data
- Conduct a literature review to identify variability, methods and data sources used to estimate foodborne illness attribution

# **Phase 1: Modeling Approach**

#### Determine data source and food categories:

- CDC Foodborne Disease Outbreak Surveillance System (FDOSS), 1998-2010
- Food categorization scheme (defined in a separate IFSAC project) designed to align with regulatory agency approaches
- Define inclusion and exclusion criteria
- Explore measures for estimating attribution:
  - Fractions based on distribution of outbreak events across food categories, or distribution of outbreak illnesses across food categories?

### **Phase 1: Literature Review Methods**

#### **Data Sources:**

PubMed, Web of Science, and EmBase

#### **Studies Considered:**

- 125 publications and 64 outbreak abstracts, including:
  - Salmonella: 25 publications
  - E. coli: 35 publications
  - Lm: 27 publications
  - Campylobacter: 21 publications
  - Multi-Pathogen: 17 publications

## **Phase 1: Combined Results and Findings**

- Analysis revealed that attribution estimates derived from outbreak data can vary depending on:
  - Unit of analysis (i.e., outbreak counts or outbreak-associated illnesses)
  - Food classification scheme used to categorize foods implicated in outbreaks
  - Time period of analysis
  - Amount of missing data and the number of foods with unknown contaminated ingredients
- Attribution estimates from outbreak data are different from those calculated using data from other surveillance populations
  - Uncertainty regarding the representativeness of outbreaks of foodborne illness in the general population

### **Phase 1: Combined Results and Findings**

- These findings provide the foundation for pursuing a tri-agency approach to estimating foodborne illness source attribution using outbreak data
- More complex methods would be needed to estimate attribution to:
  - Smooth variation
  - Account for factors associated with outbreak size
  - Develop uncertainty parameters

# Estimating Foodborne Illness Source Attribution for Illnesses Caused by Salmonella, E. coli O157, *Lm*, and Campylobacter Phase 2

### **Data Sources**

- CDC Foodborne Disease Outbreak Surveillance System (FDOSS), which collects data on foodborne disease outbreaks
  - During 1998–2008, reporting was made through the electronic Foodborne Outbreak Reporting System (eFORS)
  - From 2009 to present, reporting was made through the National Outbreak Reporting System (NORS)

### Results from IFSAC Projects Incorporated into Model

Improve the food categories used to estimate attribution

- Project expanded the previously used food categorization scheme to include more specific food categories
- Assessment of whether outbreak illnesses are representative of sporadic illnesses
  - An analysis of data collected by CDC FoodNet and compared the characteristics of illnesses associated with outbreaks with those that are not linked to outbreaks

# **Selection of Model Inputs**

- Simple v. Complex Foods
- Suspected v. Confirmed Etiology
- Outbreak Illnesses v. Outbreak Counts

# Simple v. Complex Foods Food Outbreak Attribution Definition

#### Simple Foods

Foods that can be grouped into only one category:

- "Green salad" with spinach, tomatoes, and carrots but contaminated ingredient is known to be spinach → Leafy Green
- Steak  $\rightarrow$  Beef
- Fruit salad → Fruits-nuts

#### **Complex Foods**

Foods that can be grouped into more than one category:

- "Lasagna" with tomatoes, noodles, egg, and beef → Vine-stalk, Grainsbeans, Egg, Beef
- "Meatloaf" with ground beef, egg, breadcrumbs, and onions → Beef, Egg, Grains-beans, Vegetables

# **Simple v. Complex Food Outbreak Attribution**

#### **Simple Food Attribution:**

- Limit analysis to data from outbreaks with simple foods (e.g., include outbreaks due to steak, but not meatloaf)
  - Strengths:
    - Identified which food category was contaminated
    - Easier to delineate regulatory authority for outbreak-associated foods
  - Limitations:
    - Loss of data from approximately half of all outbreaks
    - Loss of data about foods typically consumed as part of complex foods (e.g., eggs, lettuce)

# Simple v. Complex Food Outbreak Attribution (cont.)

#### **Complex Food Attribution:**

- Include data from outbreaks with both simple and complex foods by determining the ingredients of complex foods and then modeling the relative importance of each ingredient.
  - Strengths:
    - Inclusion of all available data
  - Limitations:
    - Accuracy of the food assignments to categories is diminished
    - No formal interagency agreement on how to estimate complex food attribution

#### **IFSAC Approach: Simple food only**

### **Confirmed v. Suspected Etiology Definitions**

- Laboratory and clinical guidelines for confirming an etiology are specific to each bacterial agent
- If at least two outbreak illnesses are laboratory-confirmed, the outbreak is considered to have a confirmed etiology
- An etiology is "suspected" unless it meets pre-defined criteria for confirming an outbreak etiology

### Confirmed v. Suspected Etiology Strengths and Limitations

#### Confirmed Etiology Only

- Strengths:
  - Ensures inclusion of only outbreaks definitively associated with particular pathogens
- Limitations:
  - Loss of outbreak data for analysis

#### Confirmed + Suspected Etiology

- Strengths:
  - Maximizes use of available data
  - Concerns with using suspected etiology reduced with 4 IFSAC priority pathogens
- Limitations:
  - Increased uncertainty

### Confirmed v. Suspected Etiology IFSAC Approach

- IFSAC conducted a quantitative assessment in Phase 1 to determine what information would be lost if only confirmed outbreaks were included in dataset
  - Among outbreaks with an implicated etiology in the data:
    - Confirmed outbreaks comprised 90% of the data
    - Previous analyses by Painter et al utilized both confirmed and suspected etiologies to estimate attribution

IFSAC Approach: Explore all implicated etiology outbreaks for attribution

### **Outbreak Illnesses v. Outbreak Counts**

#### Assumptions

- <u>Outbreak illnesses</u> (cases of illness within outbreaks): the probability that a food commodity will cause illness varies across the different commodities
  - e.g., raw ground chicken likely to cause more illnesses than raw chicken carcasses
- <u>Outbreak counts (number of outbreaks): each food commodity</u> has the same probability of causing illness in the population
  - e.g., raw ground chicken likely to cause the same number of outbreaks as raw chicken

### **Outbreak Illnesses v. Outbreak Counts (cont.)**

#### **Strengths and Limitations**

- Outbreak illnesses
  - Strengths:
    - Enables better assignment of illnesses to commodities
  - Limitations:
    - Small outbreaks potentially underrepresented in data as they are less likely to be detected/investigated
    - Has potential to bias results toward large outbreaks

#### **Outbreak counts**

- Strengths:
  - Use has potential to reduce the influence of very large outbreaks on the resulting attribution estimates
- Limitations:
  - Eliminates possibility of investigating the relationship between outbreak size and other variables, including implicated food, setting, among others

### Outbreak Illnesses v. Outbreak Counts IFSAC Approach

#### **Use of illness counts**

- Enables better assignment of illnesses to commodities
- Minimizes the impact of large outbreaks,
- Allows for future IFSAC efforts to incorporate complex foods into attribution estimates

#### **IFSAC decision: Use illness counts**

# **Comparison to Painter et al., 2013**

- Use of Single Food Category v. Multiple Food Category
  - IFSAC: Simple foods
  - Painter: Complex foods
- Years of Data
  - IFSAC: 1998-2012
  - Painter: 1998-2008
- Categorization Scheme
  - IFSAC: Updated scheme that aligns with regulatory agency approaches (17 food categories)
  - Painter: 2009 scheme developed by panel of epidemiologists (17 food categories)
- Study Outcomes
  - IFSAC: Percent of illness attribution
  - Painter: Number of illness, hospitalizations, deaths
- Choice of Pathogens
  - IFSAC: 4 pathogens
  - Painter: 36 agents

## Conclusions

#### **IFSAC Summary Decisions for Model Inputs**

- CDC FDOSS outbreak data (1998-2012)
- 4 priority pathogens
- Simple food attribution approach
- Confirmed + suspected etiology
- Outbreak illness as unit of measure

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### **Exploratory Analyses**

Dana Cole, DVM, PhD Lead, Analytics Team Enteric Diseases Epidemiology Branch Centers for Disease Control and Prevention (CDC)

### **Exploratory Analyses Outline**

- Outbreak size variability
- Food categories
- Years to include in analysis

# **Exploratory Analysis #1: Outbreak Size Variability**

Aim: estimate the percentage of outbreak illnesses attributed to each food category



- Outbreak size did not fit a normal distribution
- Log transformed outbreak size

### Exploratory Analysis #1 : Log Transformation of Outbreak Size



# **Exploratory Analysis #1 : Results and Decision**

#### Results

- Log transformation of observed illnesses resulted in outbreak sizes that were approximately normally distributed
- 4 factors significantly associated with outbreak size
  - Pathogen
  - Setting of food preparation
  - Exposures occurred in a single state or in multiple states
  - Food category of implicated food

#### Decision

 Concluded that the attribution model needed to account for factors associated with variability in outbreak size



# **Exploratory Analysis #2: Food Categories**

 Needed to aggregate some categories to improve the number of outbreaks within food categories



### Exploratory Analysis #3: Years to Include in Analysis

#### E. coli O157 Example

 Attribution estimates vary, depending on how many years are included in analysis



### **Exploratory Analysis #3: Years to Include in Analysis**

- Several food categories did not have illnesses reported in some years (blue boxes in table)
- Including only data collected in the last 5-7 years of the study period would have substantially limited the dataset

Food Category	1998	1999	2000	2001	2002	2003	2004	2005	2006	2007	2008	2009	2010	2011	2012	Total
Fish	53		98	2			14			44	4	23	51			289
Fruits	56	626	892	169	106	139		18	76	62	629	67	30	389	320	3579
Game	5			2			4						10	4	3	28
Grains-beans	209					3			3	3	35				15	268
Oils-sugars										3						3
Other meat &																
poultry		20			28	15	10		7	2		13			4	99
Other produce		35	100	11	159	42	42	8	842		714		49	23	42	2067
Other seafood	25					3	3	7	3		268		68	3		380
Total	1089	3009	2371	1039	1953	1051	1617	1365	4067	1381	4345	1658	2919	1913	1324	31101

# **Exploratory Analysis #3: Results and Decisions**

#### Results

- Estimates based on the most recent 5 years of available data were more stable than those based on 3 years
- When data older than 5 years was excluded:
  - Some food categories had no data, or only a few years of data
  - Main effect was on FDA-regulated food categories

#### Decisions

- Use data from all years (1998-2012)
- Give full weight to data reported in the most recent 5 years (2008-2012)
- Discount weight of earlier years

# **Exploratory Analysis #4: Weight of Data**



58%

95%

### **Question and Answer Period**

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### **Model: Estimating Outbreak Size**

 For each pathogen, outbreak size was estimated using the following Analysis of Variance (ANOVA) model:

Log ill=  $\alpha + \beta_1$  (Multistate) +  $\beta_2$  (Setting) +  $\beta_3$  (Food Category)

- The model estimated the number of illnesses assigned to each outbreak in the dataset. For example:
  - All single-state ( $\beta_1$ ) *Campylobacter* outbreaks in which food was prepared in a restaurant ( $\beta_2$ ) and the implicated food was Chicken ( $\beta_3$ ) were assigned the same model-estimated number of illnesses

### Model: Percentage of Illness Caused by Each Pathogen Attributed to Each Food Category

- For each outbreak, the model estimated outbreak size was discounted or not, depending on the year the outbreak occurred
- For each pathogen, the model estimated discounted outbreak size for all outbreaks assigned to each food category was summed
- Attribution percentages were estimated by dividing the estimated number of illnesses associated with each food category by the total number of illnesses caused by the pathogen

Sum of weighted illnesses within a food category for a given pathogen

Sum of all weighted illnesses for a given pathogen

**\*** 100

# **Model: Estimating Statistical Uncertainty**

- 10,000 Bayesian bootstrap replications of the dataset were generated
  - Probability of each outbreak being sampled was based on a prior probability defined by non-informative Dirichlet distribution
  - For each replicate, the attribution percentage for each pathogen-food category pair was calculated
- The attribution percentages were defined by the 5% and 95% values of the distribution of 10,000 data replicates to describe the 90% credibility intervals for each estimated attribution percentage

### **Results Overview**

- Summary of data
- Data from most recent 5 years
- Estimated attribution percentages
- Estimated 90% credibility intervals

# **Summary of Data**

- 2,739 reported outbreaks were caused by 1 of the 4 pathogens during 1998-2012. Excluded:
  - 84 caused by multiple pathogens
  - 1,011 for which no food vehicle was identified
  - 3 that occurred in outlying U.S. territories
  - 689 attributed to foods containing ingredients from multiple food categories
- Used data from 952 outbreaks in which a simple food was implicated:
  - 597 outbreaks caused by Salmonella
  - 170 caused by E. coli O157
  - 161 caused by *Campylobacter*
  - 24 caused by Lm

# **Summary of Data**

The average ANOVA model-estimated outbreak size was often smaller than the observed

- Log transformation and ANOVA model limited impact of unusually large outbreaks
- Discount function decreased the model estimated size of outbreaks occurring before 2008

			Aquatio	: Animals			Plants										
Pathogen	Beef	Pork	Chicken	Turkey	Other	Game	Dairy	Eggs	Fish	Other	Grains-	Oils-	Fruits	Seeded	Sprouts	Vegetable	Other
					meat &					Sea-	beans	sugars		vegetables		row crops	produce
					poultry					food							
Salmonella																	4.07
Observed average outbreak size	31	22	23	27	14	4	33	37	24	9	38	None	55	118	38	41	107
ANOVA model-estimated	22	16	12	15	14	4	18	14	19	6	14	None	32	53	30	27	39
average outbreak size*																	
E. coli O157																	
Observed average	10		26	2	E	-	22						01		0	25	0
outbreak size	19	19 None	30	2	5	5	22	None None N	None	None None	None	81	None	9	30	ð	
ANOVA model-estimated	11		26	2	4	4	7						10		•	24	0
average outbreak size			50	2	4	4	<i>'</i>						10		0	24	0
Campylobacter																	
Observed average	3	5	10	9	3	2	32		3	69		3	15	45		53	136
outbreak size								None			None				None		
ANOVA model-estimated	2	27	7	7	3	2	9		2	13		3	15	31	None	17	136
average outbreak size																	
Listeria																	
Observed average	4	6	3	31			10						147		13	10	
outpreak size					None	None		None	None	None	None	None		None			None
ANOVA model-estimated	4	5	3	28			9						147		11	10	
average outbreak size																	
					•		•				-			•			

\*ANOVA model-estimated average outbreak size after exponential discounting of outbreaks occurring from 1998-2007

# **Summary of Data**

- The average ANOVA model-estimated outbreak size was often smaller than the observed
  - Log transformation and ANOVA model limited impact of unusually large outbreaks
  - Discount function decreased the model estimated size of outbreaks occurring before 2008

Land Animals								ic Animals					Plants			
Pathogen	Beef	Pork	Chicken	Turkey	Other	Other	Grains-	Oils-	Fruits	Seeded	Sprouts	Vegetable	Other			
i denogen			chicken		meat &	food	Dealls	sugars		vegetables		row crops	produce			
					noultry											
Calmonolla					pounty	9	38		55	118	38	41	107			
Observed average	31	22	23	27	14	6	14	None	32	53	30	27	39			
outbreak size					-											
ANOVA model-estimated average outbreak size*	22	16	12	15	14	None	None	None	81	None	9	35	8			
E coli 0157									18		8	24	8			
Observed average outbreak size	19	None	36	2	5	69	None	3	15	45	None	53	136			
ANOVA model-estimated						13		3	15	31	None	17	136			
average outbreak size	11		36	2	4 -											
Observed average 4 outbreak size	5 3	31	None N	10	None None	None	None	None	147	None	13	10	None			
ANOVA model-estimated 4 average outbreak size	5 3	28	Hone H	9			Hone	Hone	147		11	10	Hone			

\*ANOVA model-estimated average outbreak size after exponential discounting of outbreaks occurring from 1998-2007

### **Results: Contribution of Data from the Most Recent 5 Years to Attribution Estimates**



#### Salmonella:

- 30% of outbreaks
- 45% of illnesses

#### *E. coli* 0157:

- 30% of outbreaks
- 24% of illnesses

#### Campylobacter:

- 33% of outbreaks
- 17% of illnesses
- *Lm*:
  - 50% of outbreaks
  - 60% of illnesses

### **Results: Estimated Attribution Percentages**



#### Salmonella and Campylobacter were attributed to the most food categories

### **Estimated Attribution Percentages**

Food categories that together accounted for 75% of illnesses caused by each pathogen

Salmonella

E. coli 0157



#### Campylobacter



### **Results: Estimated Attribution Percentages**



#### Wide interval indicates greater uncertainty in point estimate

- Lm estimates have widest intervals because of few outbreaks
- Campylobacter and E. coli O157 estimates also have relatively wide intervals
- More outbreaks caused by Salmonella than any of the other 3 pathogens, and estimates had the smallest intervals

### **Question and Answer Period**

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# Model Assumptions, Strengths, and Limitations

Michael Bazaco, PhD Epidemiologist Center for Food Safety and Applied Nutrition (CFSAN) U.S. Food and Drug Administration (FDA)

# Outline

Assumptions

#### Limitations

- Sparse Data
- Outbreak Inclusion
- Representativeness

#### Strengths

- Outbreak Based Estimates
- Model Based Attribution Estimates

#### Conclusions

### Assumptions

#### Generalizability

- Outbreak illnesses are the same as sporadic illnesses
- Foods implicated in outbreaks are the same foods causing sporadic illnesses
- Institutional populations and sources of food contamination are representative of the general U.S. population
- Equivalence of disease risks within food categories

### Limitations: Sparse Data Lm and Fruit

#### Outbreak data is sparse

- As seen with the *Lm* in fruit estimate, a single large outbreak can be heavily influential on specific model estimates
  - The 2011 outbreak of *Lm* in cantaloupe was very influential in this analysis (147 illnesses)
- The combination of sparse data (24 total outbreaks) and this one very large outbreak is reflected in our *Lm* estimates and credibility intervals

### Limitations: Outbreak Inclusion

- Only analyzed 952 (36%), of the 2,739 total outbreaks attributed to the four priority pathogens
- Excluded outbreaks due to:
  - No food product was identified for many outbreaks
  - Foods containing ingredients from multiple food categories were excluded
  - Some outbreaks were caused by multiple pathogens
  - Some outbreaks occurred in outlying U.S. territories

### Limitations Representativeness: Institutionalized Populations

- 10% of the outbreaks in this analysis occurred in institutionalized populations (prisons, hospitals, nursing homes) and these may not be representative of the U.S. population
  - Institutionalized populations are demographically different
  - Institutionalized populations have access to fewer food options
  - Illnesses in an institution may be more likely to be captured during an outbreak

### Limitations Representativeness: Campylobacter and Dairy Products

- A number of published studies have shown attribution estimates for food sources responsible for sporadic campylobacteriosis differ from those in outbreaks
  - Studies of sporadic illness have consistently shown low campylobacteriosis rates associated with dairy products
  - Studies of outbreak illnesses have shown higher campylobacteriosis rates associated with dairy products
- This model attributes 66% of *Campylobacter* illnesses to dairy products

### Limitations Representativeness: Campylobacter and Raw Milk

- Unpasteurized milk and unpasteurized milk products (cheese) accounted for 60% of the 161 *Campylobacter* outbreaks included in this analysis
- Unpasteurized milk and unpasteurized milk products are not regularly consumed by the population, so extrapolating this data to the general population is problematic

### **Strengths of Outbreak-Based Estimates**

- Provided harmonized estimates with input from subject matter experts from three agencies (CDC, FDA, USDA-FSIS)
- Used Bayesian Bootstrapping to calculate measures of uncertainty around the estimates (an indicator of the precision of these estimates)
- Incorporated all years of available data (1998-2012) in the model and weighted the most recent outbreaks more heavily

### **Strengths of Model-Based Attribution Estimates**

- There are biases associated with estimates based solely on outbreak counts or outbreak associated illness counts.
  - When looking only at outbreak illnesses, very large outbreaks can skew the estimates
  - When focusing on outbreak counts alone, outbreaks involving 2-3 cases are as impactful as very large ones
- This modeling approach mitigated the impact of these two issues

## **Strengths of Model-Based Attribution Estimates**

- The model accounted for other sources of potential bias and uncertainty
  - Single state outbreaks v multi-state outbreaks
  - Setting of food preparation
- The ANOVA model of log-transformed data helped to smooth variability of data
- By incorporating all years of available data (1998-2012), we minimized the variability that can be seen in foodborne illness attribution across years
- We applied a shelf and decay function to put more emphasis on recent outbreaks

### Conclusions

- Salmonella illnesses were attributed to multiple food categories and attribution estimates had the least amount of statistical uncertainty compared with the other pathogens in the model
- Campylobacter infections spanned a broad array of categories, but the point estimate for the Dairy category was notable (66%) and had wide credibility intervals (57-74%)
  - High number of outbreaks associated with raw milk or cheese produced from raw milk (e.g., unpasteurized queso fresco)

# **Conclusions (cont.)**

- 82% of *E. coli* O157 illnesses were attributed to Beef and Vegetable row crops
- 81% of Lm illnesses were attributed to Dairy and Fruit
  - The limited number of *Lm* outbreaks and the wide credibility intervals dictate caution in interpreting the proportion of listeriosis illnesses attributed these two food categories

### **Conclusions (cont.)**

- Improved method for estimating attribution percentages from outbreak data
- These estimates should be interpreted in the context of the analysis:
  - The credibility intervals should be considered when evaluating the precision of the estimates
  - Limitations associated with the use of outbreak data
- We urge caution in interpreting results
  - *Lm* in fruit
  - Campylobacter in dairy
- Results should be used with other scientific data when informing decisions on food safety activities

# **Question and Answer Period**