

# Welcome

Office for State, Tribal, Local and Territorial Support  
*presents . . .*

## *CDC Vital Signs*

## **When Food Bites Back: Act Locally, Control Nationally**

June 11, 2013

2:00–3:00 pm (EDT)



Centers for Disease Control and Prevention  
Office for State, Tribal, Local and Territorial Support

# Agenda

2:00 pm	<b>Welcome &amp; Introductions</b>	<b>Richard Schieber, MD</b> Coordinator, CDC <i>Vital Signs</i> Program, CDC
2:04 pm	<b>Presentations</b>	<b>Benjamin Silk, PhD, MPH</b> Staff Epidemiologist, Division of Foodborne, Waterborne, and Environmental Diseases, National Center for Emerging and Zoonotic Diseases, CDC  <b>Hugh Maguire, PhD</b> Microbiology Program Manager, Colorado Department of Public Health and Environment, Laboratory Services  <b>Melissa Cummings, MS</b> Senior Epidemiologist, Division of Epidemiology and Immunization, Massachusetts Department of Public Health
2:30 pm	<b>Q&amp;A and Discussion</b>	<b>Richard Schieber, MD</b>
2:55 pm	<b>Wrap-up</b>	<b>Richard Schieber, MD</b>
3:00 pm	<b>End of Call</b>	



**CDC**  
**Vital**signs™ Teleconference  
to support STLT efforts and build  
momentum around the monthly  
release of **CDC Vital Signs**



# Vital Signs Town Hall Teleconference

## *Listeria* Illnesses, Deaths, and Outbreaks United States, 2009–2011

**Benjamin Silk, PhD, MPH**

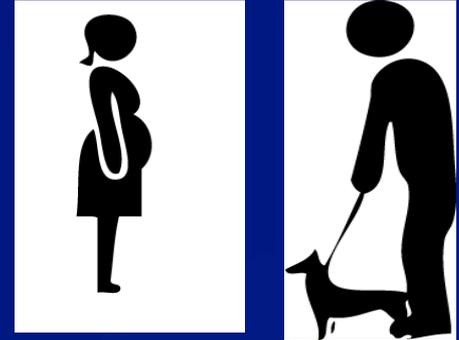
Staff Epidemiologist

Division of Foodborne, Waterborne, and Environmental Diseases  
Centers for Disease Control and Prevention

June 11, 2013

# Objectives of Vital Signs *Listeria* Report

1. Summarize demographic and clinical characteristics of patients with *Listeria* infection



2. Estimate rates of disease overall and in demographic subgroups

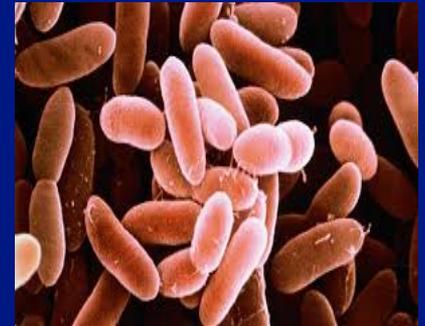


3. Describe foods associated with outbreaks of *Listeria* infection



## *Listeria monocytogenes*

- Found in soil and water
- Transmitted through contaminated food
- Strikes most vulnerable people
- Typically causes bacteremia or meningitis
  - In pregnancy, preterm labor, fetal loss, and neonatal infection



[Color-enhanced scanning electron micrograph](#)

# Burden of *Listeria* Infections

## Recipe for Food Safety

Protecting people from deadly  
*Listeria* food poisoning

**1,600**



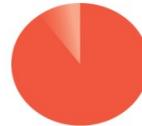
About 1,600 people in the US get sick from *Listeria* germs each year.



**3<sup>rd</sup>**

*Listeria* is the 3<sup>rd</sup> leading cause of death from food poisoning.

**90%**



At least 90% of people who get *Listeria* infections are either pregnant women and their newborns, people 65 or older, or people with weakened immune systems.

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Source: CDC Vital Signs, June 2013 | [www.cdc.gov/vitalsigns](http://www.cdc.gov/vitalsigns)

# METHODS

## Review of *Listeria* Surveillance Systems, 2009–2011

- *Listeria* Initiative: patients and illness
- FoodNet: rates of illness and risk factors
- FDOSS: outbreaks, foods, and settings

CDC Enteric Disease Surveillance



Listeria Initiative



FoodNet



FDOSS

# Characteristics of Patients with *Listeria* Infection United States, 2009–2011

	Pregnancy-associated cases	Patients ≥ 65 years old	Non-pregnant patients < 65 years old
Number reported	227	950	474
Isolate source			
Cerebro-spinal fluid	18%	10%	25%
Blood	66%	87%	70%
Other	16%	4%	5%
Hospitalization	90%	94%	93%
Death or fetal loss	21%	24%	14%
Hispanic ethnicity	43%	7%	20%

\**Listeria* Initiative, 2009-2011. Mother-infant pairs are considered a single case.

## Incidence of *Listeria* Infection

### Laboratory-confirmed cases per 1,000,000/year

	Cases per 1,000,000/year	Relative rate (compared with overall rate)
Overall	2.9	referent
Adults $\geq$ 65 years old	13	4 times higher
Pregnant women	30	10 times higher
Hispanic pregnant women	70	24 times higher

## Risk Factors in Non-pregnant Patients < 65 Years Old

- ❑ Information on comorbidities not collected regularly, but can be reported voluntarily
- ❑  $\geq 1$  comorbidity reported for 74%
  - Immunosuppressive therapy (i.e., steroids, chemotherapy, radiation)
  - Cancer
  - Other conditions
  
- ❑ In all, >90% of reported patients were pregnant,  $\geq 65$  years old, or had underlying medical condition

# *Listeria* Outbreaks

## United States, 2009–2011

- ❑ **12 outbreaks reported**
  - 224 outbreak-associated cases
  - 38 states involved
- ❑ **Cheese: 6 outbreaks**
  - Soft cheeses: 5 outbreaks
  - Mexican-style soft cheeses: 4 outbreaks
- ❑ **Raw produce: 2 outbreaks**
  - Pre-cut celery
  - Cantaloupe



# PulseNet and the *Listeria* Initiative: State/local health dept. participation is everything!

- ❑ PulseNet (1998) and *Listeria* Initiative (2004) now established and proven nationally
- ❑ Steady gains in participation from 2004 to 2011
  - A three-fold increase in the percentage of patients whose *Listeria* Initiative report, included DNA fingerprinting result (21% to 69%)
  - A nearly five-fold increase in number of states reporting *Listeria* cases (10 to 47 states)
- ❑ Rapid outbreak detection and respond prevents illness and saves lives

A sample of a Listeria Case Form. The form is titled "LISTERIA CASE FORM" and includes fields for "Completed by" and "Date completed". It is divided into sections: "PART I: CASE/PATIENT INFORMATION" (with sub-sections for Case-patient, Patient's name, Date of outbreak, Age, and Date of last eye exam), "PART II: LISTERIA CASE ASSOCIATED WITH PREGNANCY", and "PART III: CASES NOT ASSOCIATED WITH PREGNANCY". The form contains various checkboxes and text boxes for data entry.

## Summary

- ❑ *Listeria* targets our most vulnerable groups of people
- ❑ We have made some progress but rates of *Listeria* infection have not declined in >10 years
- ❑ Making food safer for people at their most vulnerable ages and stages of life makes it safer for everyone

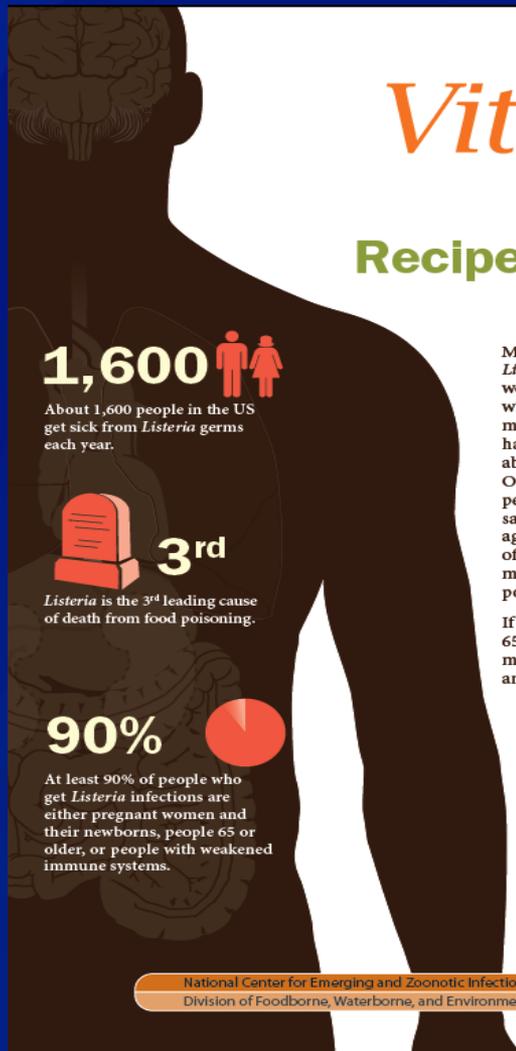




# Vital Signs Fact Sheet

4 pages of important consumer-friendly information

- ❑ Key statistics
- ❑ Overview of problem
- ❑ Basics of prevention
- ❑ Invitation to learn more...



**CDC Vital signs™**  
June 2013

## Recipe for Food Safety

Protecting people from deadly *Listeria* food poisoning

Many germs can be spread through food. Some, like *Listeria*, can be deadly. *Listeria* strikes hard at pregnant women and their newborns, older adults, and people with weakened immune systems. *Listeria* can cause miscarriage and meningitis. Most people found to have *Listeria* infection require hospital care and about 1 in 5 people with the infection die. Outbreak investigations tell us what foods make people sick and what needs to change to make food safer and save lives. We have made some progress against *Listeria*, which is the third leading cause of death from food poisoning. However, we can do more to protect people at higher risk for food poisoning and make food safer for everyone.

If you, or someone you make food for, are pregnant, 65 or older, or have a weakened immune system, you must be especially careful when selecting, preparing, and storing foods.

- ◇ Know your risk of food poisoning.
- ◇ Select, prepare, and store food safely.
- ◇ Follow the safe food guidelines – Clean, Separate, Cook, Chill – at [www.FoodSafety.gov](http://www.FoodSafety.gov)

Learn more about how to prevent food poisoning and outbreaks. → See page 4  
Want to learn more? Visit <http://www.cdc.gov/vitalsigns>

National Center for Emerging and Zoonotic Infectious Diseases  
Division of Foodborne, Waterborne, and Environmental Diseases





For more information, please contact Centers for Disease Control and Prevention

1600 Clifton Road NE, Atlanta, GA 30333

Telephone: 1-800-CDC-INFO (232-4636)/TTY: 1-888-232-6348

E-mail: [cdcinfo@cdc.gov](mailto:cdcinfo@cdc.gov) Web: <http://www.cdc.gov>

The findings and conclusions in this report are those of the authors and do not necessarily represent the official position of the Centers for Disease Control and Prevention.



# From the Field: Environmental Microbiology Laboratory Capacity Building

Hugh Maguire

*Vital Signs* Town Hall Teleconference

June 11, 2013





# Environmental Microbiology Unit

- Four staff members
  - Three classically trained microbiologists, each with  $\geq 20$  years on staff
- Food, milk, water, and environmental testing
- Unit holds certification from FDA and EPA
- Collaboration with Public Health Microbiology unit (clinical isolates)
- Shared instrumentation





# Capacity Building

- Staff re-organization
  - Temporary staff and APHL fellows
- Intensive cross-training to include molecular-based testing
- Use of technology and instrumentation available in other work units
  - Resource sharing
- Electronic data transfer
  - Internal/external
- Funding flexibility from various sources (EIP, ELC, FDA, CO general fund, fee/service testing)

# Integrated Resources

- PulseNet
- Epidemiology—Enhanced surveillance system; extended questionnaires
  - Food history
- Federal partnerships—CDC, FDA, USDA FSIS
- Local public health agencies





# Live Challenge of System

- *Listeria monocytogenes* outbreak linked to cantaloupe
- Combined efforts of staff, APHL fellow, temporary staff using molecular methods and new instrumentation
- Isolates available from both clinical and food
  - PulseNet uploads and MLVA data
- Identified four outbreak patterns
  - Three linked to clinical illness
- Enhanced surveillance system and extended questionnaire of food consumption history
- Coordinate regulated response
  - All partners



# Key Elements

- Continuous funding streams
  - Priority is federal-level support
- New instrumentation
  - Broad scope and high capacity
- Coordinated surveillance program with communicable disease epidemiologists and environmental health specialists
- Guidance documents for public health partners
- Active partnership with regional FDA laboratory

# Contact Information

- Hugh Maguire, PhD, Program Manager, Microbiology, Colorado Department of Public Health and Environment, Laboratory Services Division
- Email: [hugh.maguire@state.co.us](mailto:hugh.maguire@state.co.us)
- Phone: 303-692-3494



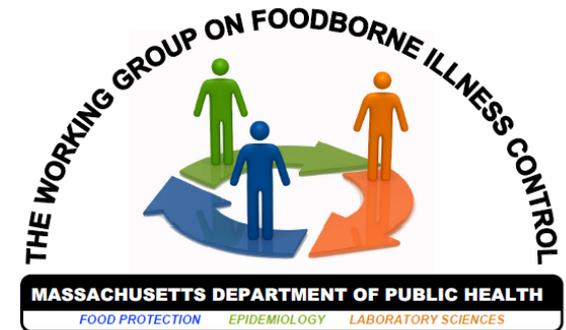


# Post-Pasteurization Contamination of Milk by *Listeria monocytogenes* in Massachusetts

Melissa Cumming, MS  
Division of Epidemiology and Immunization  
Bureau of Infectious Disease  
Massachusetts Department of Public Health  
[Melissa.Cumming@state.ma.us](mailto:Melissa.Cumming@state.ma.us)

# MDPH Working Group on Foodborne Illness Control (WGFIC)

- Formed in 1986
- To respond to foodborne outbreaks in a timely, comprehensive, and collaborative manner
- Consisting of representatives from:
  - Epidemiology
    - Gather case information
  - Food Protection Program (FPP)
    - Conduct investigation of suspect establishment and focus on how contaminated food reached the consumer
  - Laboratory
    - Analysis of food and clinical samples
- Meet bi-weekly
- Shared access of investigational and case data





# Background on *Listeria* in Massachusetts and 2007 Outbreak

- On average, 25–35 cases/year in Massachusetts
- For 2007, n=33 confirmed cases
  - (Mother/newborn = 1 case)
- For 2007, isolates never sent to Hinton State Laboratory Institute (SLI) for 11 cases, thus no Pulsed Field Gel Electrophoresis (PFGE) testing could be performed
- Of the 22 (2007) isolates submitted for PFGE testing, only four had patterns that matched the outbreak strain
- This outbreak represented only the third instance in 30 years where pasteurized milk was implicated in human infection with *Listeria monocytogenes*

# Case Identification Timeline

- June 19 Lab report received at MDPH for **Case #1; a 78 year old male**
- October 12 Lab report received at MDPH for **Case #2; a 75 year old male**
- November 5 Lab report received at MDPH for **Case #3; mother/baby pair**
- November 20 The lab reported that clinical isolates from all three cases had matching PFGE patterns using two restriction enzymes
  - *MDPH = Massachusetts Department of Agriculture Resources*
  - *These cases were posted to the National Web Board, but they were not assigned a national cluster code because they were >120 days apart.*
- November 27 A local health agent reported **Case #4; an 87 year old male**
  - *Food history included unpasteurized cider and pasteurized, coffee-flavored milk both purchased at a local farm stand; food samples submitted for testing*



# Laboratory Results: Food

- On December 21, the PFGE lab confirmed that the *Listeria monocytogenes* that grew from the opened, coffee-flavored milk matched (using two restriction enzymes) the outbreak pattern
- On December 27, the lab indicated a presumptive positive result for *Listeria* in one of the unopened containers of coffee-flavored milk collected from the dairy on December 19





# Response

## Recall

- As a result of these findings, the dairy agreed to a voluntary cessation of operations and a recall of all products on December 27, 2007

## Environmental

- On December 26, 2007 FPP conducted full environmental inspection
  - Cooperation with Food and Drug Administration (FDA) and Local Board of Health (LBOH)
  - Inspection occurred over multiple days
  - Collected more than 100 samples of milk and environmental swabs
  - Conducted review of all procedures, mandatory recording charts, inspection of facilities, and sanitizing process

# Background on Dairy



- Maintained a herd of 300 cows on farm in Central Massachusetts
- Raw milk transported by truck to 50-year-old processing facility in nearby town
- Produced a variety of flavored and non-flavored milk products in plastic and glass bottles
- Retail outlets at the dairy and farm
- Sold through home delivery and other retail sites
- Dairy brand as well as other “custom” brands
- Routinely inspected by Massachusetts Department of Agriculture
- Compliant with FDA Interstate Milk Shippers Program (IMP)

# Additional Case Identified

- The potential existed that cases for whom no isolate was submitted for PFGE testing, were linked to the outbreak
- Epidemiologists systematically contacted and interviewed the 11 (2007) cases for whom no isolates were submitted

Identified:

- 31 year old female from Middlesex County who presented a fever and pre-term labor on 9/05/07
  - Delivered a healthy, pre-term infant
  - Placental and maternal blood cultures were positive for *Listeria monocytogenes*
  - No isolate submitted to SLI by hospital lab
  - Interview revealed that the case drank 2% and whole milk produced by the implicated dairy throughout her pregnancy

**\*\*Considered case #5 by epidemiologic link**





# Outbreak Morbidity and Mortality Summary

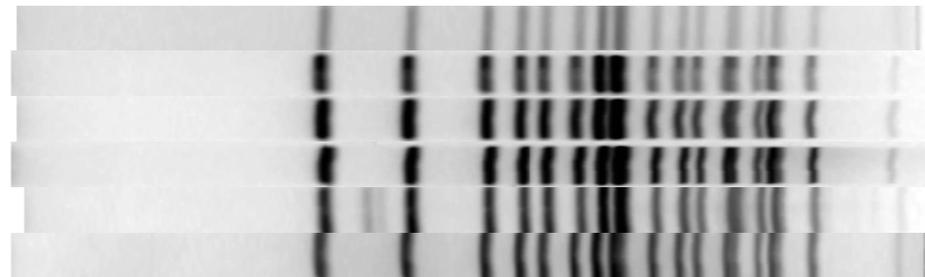
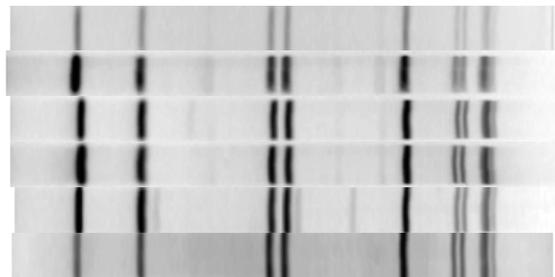
- **Outbreak-Associated Case Total: 5**
  - Three fatalities (all  $\geq 75$  y)
  - 34 year old female had a stillborn at 37 weeks gestation
  - 31 year old female delivered a premature, but healthy baby

# Laboratory Result Summary

- ***Listeria monocytogenes* matching the outbreak strain grew in 8 milk samples and one environmental swab**
  - Positive swab from floor drain near homogenizer unit
- An additional 4 milk samples and 2 environmental swabs grew *L. monocytogenes* and other *Listeria* species that did not match outbreak strain
  - Positive swabs from shield in bottle washer and fill room floor drain

PFGE-Ascl

PFGE-Apal



Patient 1

Patient 2

Patient 3

Patient 4

Opened Milk

Closed Milk

# Conclusions

- **Without the use of molecular typing detection of outbreak would have taken much longer to identify or would not have been identified at all**
- **Outbreak exposed a gap in isolate submission.** Although requested, all *Listeria* isolates were not being routinely submitted to MDPH for PFGE testing
- Because listeriosis is a “tip of the iceberg” disease, **contamination can occur for a prolonged period of time, before enough evidence of a problem is apparent**
- In the investigation of this outbreak, several distinct strains of *Listeria* were found in both the environment of the dairy and pasteurized milk samples, suggesting **post-pasteurization contamination can go undetected**



# Outcomes and Accomplishments

- Following the outbreak, regulations were instituted that required clinical laboratories in MA to submit **all** *Listeria* isolates to SLI for PFGE testing
- The number of *Listeria* isolates uploaded and cases reported to national surveillance systems increased four-fold from 2007 to 2011
- Food laboratory capacity was bolstered and an increased emphasis was placed on food testing resulting in an approximately three-fold increase in the number of food samples submitted for testing in the food laboratory at SLI, from approximately 100 specimens/year to 300

# ***CDC Vital Signs* Electronic Media Resources**

**Become a fan on Facebook**

**[www.facebook.com/cdc](http://www.facebook.com/cdc)**

**Follow us on Twitter**

**[twitter.com/CDCgov/](http://twitter.com/CDCgov/)**

**Syndicate *Vital Signs* on your website**

**<http://tools.cdc.gov/syndication/search.aspx?searchURL=www.cdc.gov%2fvitalsigns>**

***Vital Signs* interactive buttons and banners**

**[www.cdc.gov/vitalsigns/SocialMedia.html](http://www.cdc.gov/vitalsigns/SocialMedia.html)**

# Public Health Practice Stories from the Field

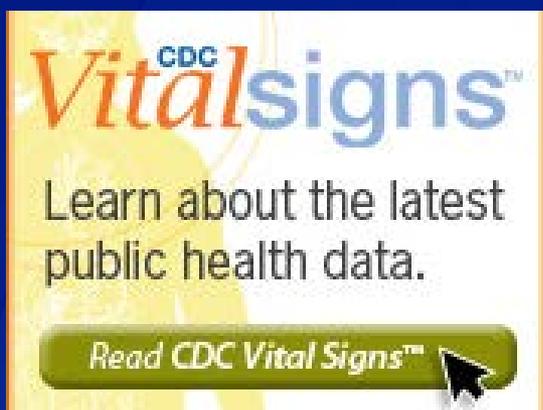
- Stories about the implementation of Public Health Practice Stories from the Field



[www.cdc.gov/stltpublichealth/phpracticestories](http://www.cdc.gov/stltpublichealth/phpracticestories)

Provide feedback on this teleconference:

[OSTLTSFeedback@cdc.gov](mailto:OSTLTSFeedback@cdc.gov)



Please mark your calendars for the next  
***Vital Signs Town Hall Teleconference***

**July 9, 2013**

**2:00–3:00 pm (EDT)**

**For more information, please contact Centers for Disease Control and Prevention.**

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