Outbreak of Salmonellosis at a Hotel

Communicable Disease Conference

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May 20, 2014



Presentation Content

Salmonella Background

Ist Five Days of Response

Analytic Study and Results

Next Steps

SALMONELLA BACKGROUND





- Bacterium discovered my an American scientist named Salmon.
- Causes diarrhea, abdominal cramps & fever
 - 12 hrs 3 days hours after infection
 - Lasts 4 7 days,
 - Most recover w/o treatment
 - Elderly, young, immunocompromised more likely to have severe illness

More common in summer instead of winter



SOURCES AND TRANSMISSION

Products of Animal Origin











Pets















Cross-contamination

0





Person to person



IST FIVE DAYS OF RESPONSE

Day I

MONDAY, MAY 13, 2013

10:00am - Call from CD Nurse

- Fifteen ill with N/V/D (some bloody)
 - I0 / I5 hotel staff
 - 3 / 10 food handlers
- I hospitalized
- Two of three samples (+ Salmonella)
- May 8th was the first onset

4pm - Conf call

- LHD: Comm Dz, Env Hlth
- State: Comm Dz, Env Hlth, Lab, Public Affairs

Day I Summary of Actions/Decisions

- Confirm the story
- Implement control measures with hotel/rest.
- Interview ill
- Coordinate hotel <u>inspection</u> with Env Hlth
- Coordinate stool specimen collection, shipment, and <u>testing</u> with state lab
- Develop <u>communication</u> tools
- Send statewide & national <u>alerts</u> to identify additional cases
- Request <u>receipts</u> from hotel (case-control study)
- Develop <u>survey</u> from hotel menu
- <u>Send</u> state staff to Cumberland to assist with summarizing data and data entry

Day 2

TUESDAY, MAY 14, 2013

On the road

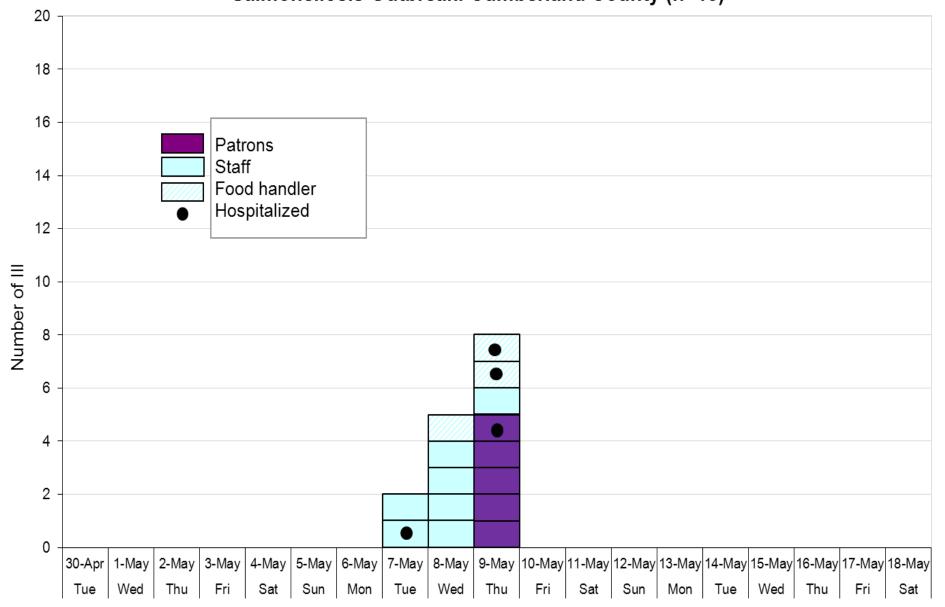


Day 2 (Tues, May 14)

- Getting our line list up to date
- Entering case information into our statewide surveillance system (NCEDSS)
- Creating an epi curve
- Assessing the needs of local health department staff
- Prepare for 4pm conference call with state staff

Number of III Patrons and Staff by Date of Illness Onset

Salmonellosis Outbreak: Cumberland County (n=15)



Date of Illness Onset

Day 2

WEDNESDAY, MAY 15,2013

Back on the road





- Repeat Day 2 activities plus...
 - Accompany local environmental health staff to hotel for follow up
 - Complete open ended interview with 3-4 cases
 - Send menu to state staff

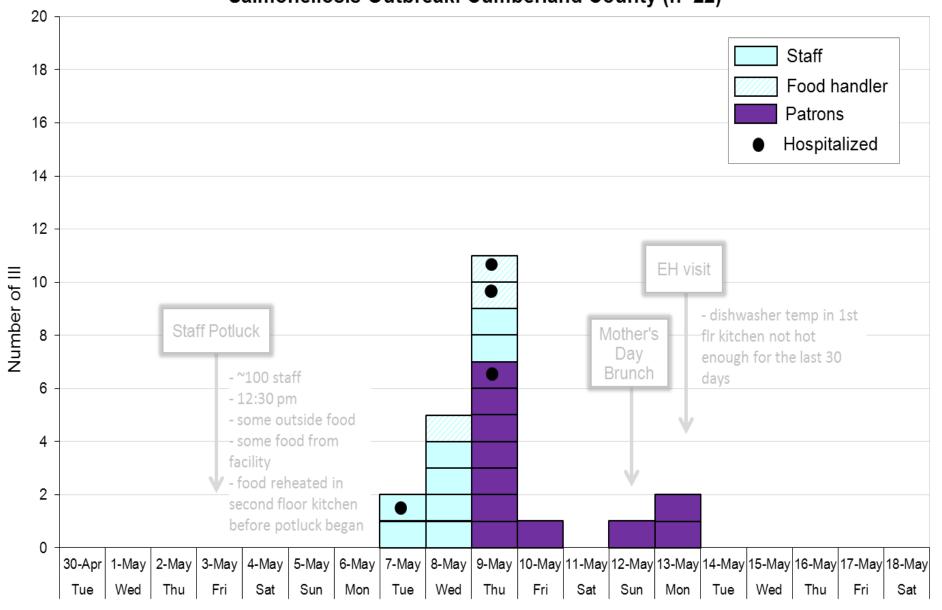
 Prepare for 4pm conference call with state staff

Day 3 (Wed, May 15)

 STATE STAFF: begin developing paperbased questionnaire regarding food and activity exposures

Number of III Patrons and Staff by Date of Illness Onset

Salmonellosis Outbreak: Cumberland County (n=22)



Day 4

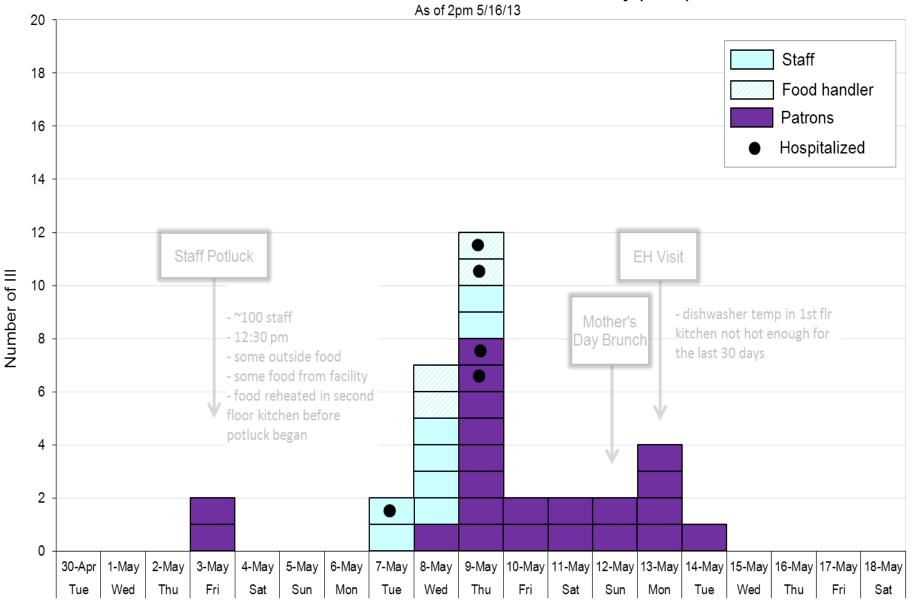
THURSDAY, MAY 16, 2013

Day 4 (Thur, May 16)

- Organizing and confirming Day 2 & 3 information
- Deciding next steps
- Finalizing questionnaire
- Gather a team for survey administration on Friday
- Coordinating a space for survey administration at the hotel
- Conference call with locals at 3pm

Number of III Patrons and Staff by Date of Illness Onset

Salmonellosis Outbreak: Cumberland County (n=34)



Day 5

FRIDAY, MAY 17, 2013

Back on the road with a lot of other people



Comm Dz Branch

- Mary Beth Cox (HIV/STD)
- Kathy Dail
- Lana Deyneka
- Braiden Eilers (HIV/STD)
- Jeanette Greene
- Mara Larson (HIV/STD)
- Nicole Lee
- Vivian Mears (TATP Nurse)
- Vicki Mobley
- Sandy Pace
- Susan Sullivan
- Jenna Waggoner

CSTE Fellows

- Kathleen Creppage
- Grace Oguntebi

OEE

- Nirmalla Barros
- Gregory Dang
- Annie Hirsch
- Adam Mannarino

Field Services Unit

- Connie D Jones
- Kristen Patterson

Day 5 (Fri, May 17)

- Interview hotel staff
 - Misc: remove media from interview area
 - Misc: remove hotel insurance guy from interview area

- Goal: complete interviews for 70% of staff
- Final Count: I36 interviews completed
 - 5 additional interviews completed later

* ANALYTIC STUDY AND RESULTS

Cohort Study

141 completed staff interviews

22 III

119 Well

Cohort Study

III (22)

Well (119)

Age:

20-58 (34.5 median)

Age:

19-80 (37 median)

Gender:

Male 11 (50%)

Gender:

Male 51 (43%)

Employee Type

Employee Type

Laboratory Environmental Health Epidemiology





Laboratory Results

54 specimens tested

2 (4%) unsatisfactory

27 (50%) negative

- 25 (46%) positive
 - 25 (100%) Salmonella typhimurium
 - 25 (100%) had the same matching PFGE pattern

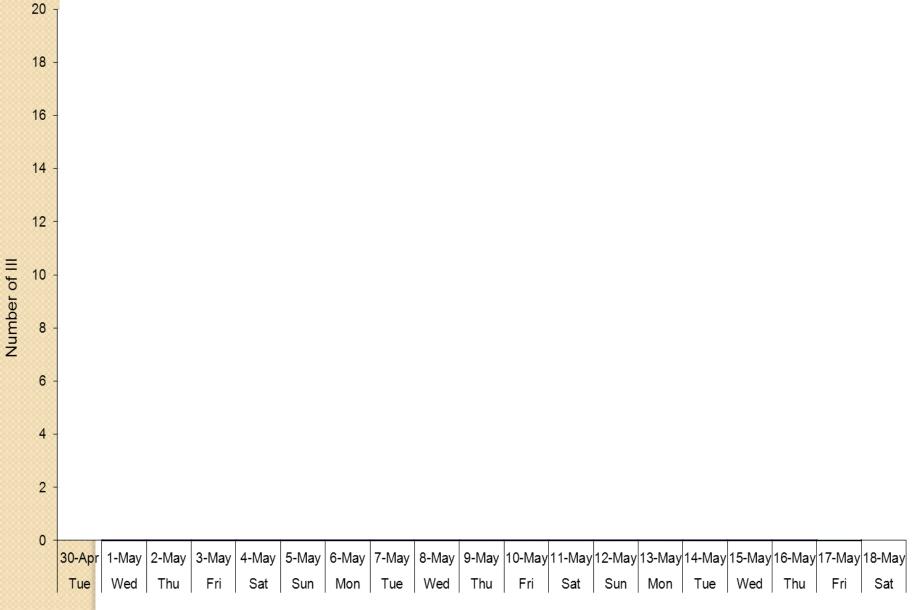


Environmental Health Results

- Environmental Assessments
 - Risk Factors
 - Employee Health
 - Personal Hygiene
 - Approved Source
 - Contamination
 - Holding
 - Cooking
- Interviews
- Trainings

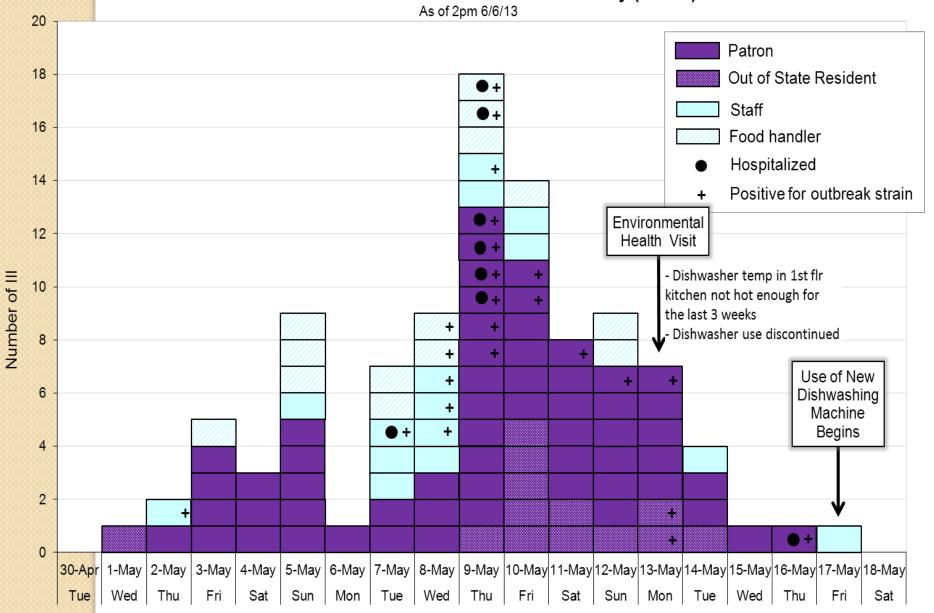


Salmonellosis Outbreak: Cumberland County (n=100)



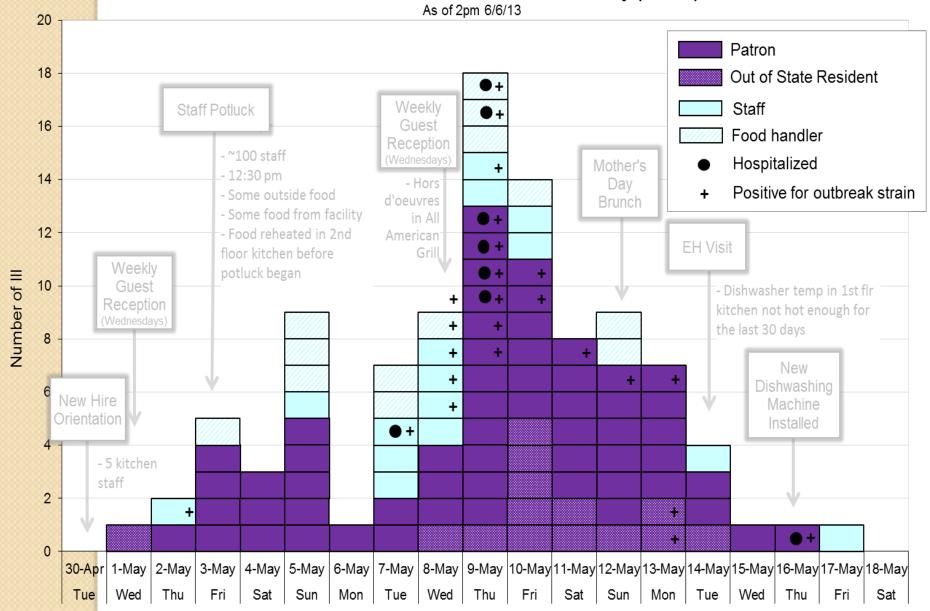


Salmonellosis Outbreak: Cumberland County (n=100)



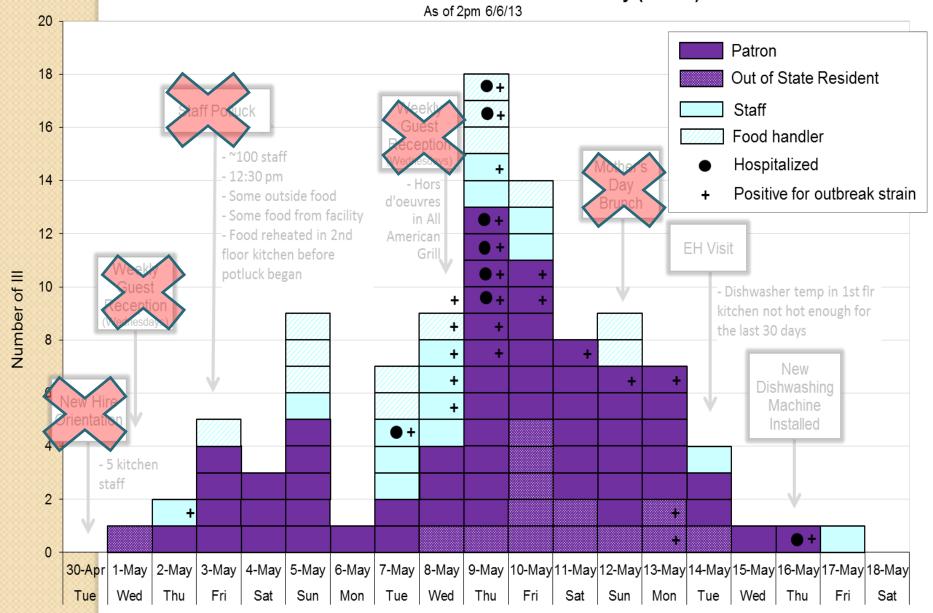


Salmonellosis Outbreak: Cumberland County (n=101)





Salmonellosis Outbreak: Cumberland County (n=101)



Results

Exposure	Relative Risk	Minimum Value	Maximum Value	P-value
FOOD				
Employee Potluck	0.62	0.2	1.7	0.46
Café Breakfast Buffet	0.89	0.4	2.0	0.78
Café Lunch Buffet	1.09	0.5	2.4	0.82
All American Grill	3.6	1.7	7.7	0.001
WORKTASK				
All American Grill Supervisor	4.3	1.9	9.8	0.027

What food item caused the outbreak?



- Something was happening in the All American Grill
 - Numbers were too small to implicate a specific food item
- Based on the epi curve, cross-contamination was the likely culprit
- No increase in cases after visit by Environmental Health
 - Better food handling practices implemented at that time

Acknowledgements

- Cumberland County
 - Amy Levy
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THANK YOU!