

| Pathogen      | Number<br>Cases | Estimated Cost<br>(CAN\$ m) |
|---------------|-----------------|-----------------------------|
| Campylobacter | 54000           | 128                         |
| Salmonella    | 29000           | 106                         |
| Yersinia      | 4300            |                             |
| VTEC          | 1800            | 115                         |
| Shigella      | 457             |                             |
| Listeria      | 17              |                             |





# The food link

- Human pathogens in the environment
- Animal-to-Animal
- Animal-to-Person
- Person-to-Person
- Waterborne
- Foodborne

## The Foodborne Link

- Listeria monocytogenes
- Clostridium difficile
- MRSA

### Listeria monocytogenes

- Gram positive nonspore forming rod
- Facultative anaerobe
- Catalase positive
- Oxidase negative
- heamolytic



#### Psychrotrophic

- Growth range 1 44°C
- Opt temp 35-37°C
- pH 5.0 9.6
   (opt 6 8) Survives at pH 4
- Min a<sub>w</sub> 0.93
- Can survive in 25-30% NaCl solutions

### Illness

Healthy individuals: Mild flu

High risk groups (young, pregnant, old, immunocompromised: Stillbirth or abortion Meningitis Septicemia Pneumonia

- Infective dose 10<sup>9</sup>
- High risk groups 10<sup>3</sup>
- 30% mortality rate
- Incubation period 1-4 weeks
- Illness can last 1-90 days





- Approx. 2500 human cases/year in the U.S., resulting in about 500 deaths/year
- Endemic in certain processing environments
- Carriage on raw materials
- · Grows at refrigeration temperatures

#### History of Listeria monocytogenes

- Isolated from diseased rabbit in 1926
- Named after Lord Lister
- Animal Diseases
- Circling disease
- Silage sickness
- Leukocytosis
- Cheese sickness Tiger river disease.

### Human Listeriosis

#### Zoonotic

- Widely distributed in the environment
- Commonly linked to wild and domestic animals
- Asymptomatic carriers (10% carriers in the GI tract)

#### Foodborne

- More common in urban rather than rural populations.
- Linked to raw milk derived from cows suffering listeriosis.

### Confirmation of Foodborne Link

- 1981: Maritime Canada involving 41 cases and 18 deaths
- Coleslaw prepared from cabbage fertilized with sheep manure
- Amongst the most significant foodborne pathogens.

#### Key Products linked to LM

- Deli meats (1.82%) Seafood Salads (4.7%) Smoked seafood (4.31%) Deli salads (2.36%) Luncheon meats (0.89%) (Gombas et al., 2003)
- *L. monocytogenes:* Pilgrims Pride largest recall in history 27.4m lbs deli meats

| Year          | Product           | Number of<br>cases | Deaths |
|---------------|-------------------|--------------------|--------|
| 1981 Canada   | Coleslaw          | 41                 | 5      |
| 1985 USA      | Mexican<br>Cheese | 142                | 48     |
| 1992 France   | Deli Meat         | 279                | 85     |
| 2004-2007 USA | Queso Fresco      | 135                | 22     |
| 2008 Canada   | Deli Meats        | 65                 | 20     |

### Listeria Product Recalls

- 2003 2007: 19 product recalls
- 2008: 446 product recalls
- 2009: 6 product recalls (deli meat, sandwiches, leeks)
- Increased testing: Product recalls likely to increase



### Carriage

- 5% of the population
- Asymptomatic carriers
- Cl. difficile infection (CDI or CDAD)
- 93 cases/100,000
- 2006-2008: >300 deaths within Ontario

Risk Factors for *Clostridium difficile* Associated Disease (CDAD)

- Exposure to antibiotics causes disruption of protective intestinal microflora
- flouroquinolones (e.g. Levaquin, Cipro) to be strongly linked to CDAD more than any other antimicrobial
- Most cases and outbreaks of CDAD occur in health care settings

### Cause?

- Healthy people: good bacteria keeps bad under control.
- Antibiotics kill both the good and bad bacteria → C. difficile growth











### Disease Symptoms

- Appear within 4-10 days of taking antibiotics or weeks after discontinuing medication
- Watery diarrhea
- Fever
- Loss of appetite
- Nausea
- Abdominal pain

### History

- 1935: First isolation and characterization
- -"difficile" Difficult to culture

Up to 1980's: 80% of strains Toxinotype 0 A/B toxin negative Binary toxin negative

 1980's BI/NAP1/027, or NAP-1/027 Toxinotype III

Increased production of toxin A/B Binary toxin Fluoroquinolone resistance

### BI/NAP1/027

- First *identified* in France in 1998; woman with PMC
- Later found to have been in US in 1980's
- Not considered to be relevant until 2004!
- In Ontario (in pigs) at least since 2000







| Community Acquired CDI   |                 |   |  |  |  |  |
|--|-----------------|---|--|--|--|--|
| Many Patients Developed CDAD without<br>Recent Hospital or Antimicrobial Exposure,<br>Atlanta VA Hospital, 2003-2006 |                 |   |  |  |  |  |
| Months since<br>hospitalization  | No. of patients | No. (%) <u>without</u> antimicrobial<br>exposure within prior 30 days |  |  |  |  |
| >1 to 4 weeks  |                 |   |  |  |  |  |
| 1-3 months   | 4               | 1 (25)  |  |  |  |  |
| >3-12 months   |                 | 1 (17)  |  |  |  |  |
| > 12 months  | 44              | 18 (41)   |  |  |  |  |
| Totals   | 61              | 20 (33)   |  |  |  |  |



### What we know about Community Acquired CD

- Reports from Canada, the United States and Europe indicate that the rate of community-acquired *Clostridium difficile* infection may be increasing.
- A large proportion of cases of community-acquired C. difficile infection are not linked to recent antibiotic therapy, increased age, co-morbidity or prior hospital admission.
- Under reported
- Risk factors remain unknown



Rodriguez-Palacios et al. Emerg Infect Dis 2007;13:485-7

Slide adapted from J. Glenn Songer



#### Cattle

- 7.6% of diarrheic and 14/9% of non-diarrheic calves in Ontario
- 7/8 ribotypes recognized human pathogens
- Ribotype 027 and 017 identified

### Pigs

- Cause of diarrhea, esp. in sucklings pigs (Waters 1998, Songer, unpublished data)
- Outbreaks increasingly reported
- Prevalence of colonization unclear
- Pig strains often indistinguishable from human strains, including 027 (Arroyo et al, unpublished data)

Rodriguez et al 2006

### **Retail Meat**

- Ontario (Rodriguez et al , In press)
  - *C. difficile* in 18% of retail ground beef/veal
    Predominant strain, closely related to ribotype 027/NAP1
  - CDT+, 18 bp *tcdC* deletion, toxinotype III
- US (Songer et al, personal communication)
- ~20% of various processed meats
- Including ribotype 027

| ΓοxV (BK/NAP7-8/078) Strains;<br>Historically Rare, Recently More Common |  |  |
|--|--|--|
| <u>Time</u><br>Prior to 2001   | Tox V Isolates<br>10/6000  |  |
| 2001-2005  | 10/600   |  |
| 2006   | 6/125  |  |
|  | 3K/NAP7-8/078) 3<br>cally Rare, Recei<br><u>Time</u><br>Prior to 2001<br>2001-2005<br>2006 |  |









### Results from Recent Survey of Ontario Pig Farms

- Samples collected from June Nov 08
- 52 farms visited, 133 samples screened
- Higher recovery in effluent compared to fecal swabs.
- CD recovered on 15 farms (28% prevalence)
- 20 isolates

### Characterization

| 16 | 078     | + | + |
|----|---------|---|---|
| 1  | 027     | + | + |
| 3  | Unknown | + | + |

### Conclusions

- *Cl difficile* highly prevalent (28%) on Ontario pig farms.
- Ribotype not linked to epidemic strain found in health care centres
- Possible link to Community Acquired infections.
- Foodborne pathogen?

Methicillin-resistant *Staphylococcus aureus* (MRSA)

#### Staphylococcus aureus

- Most common cause of nosocomial infection in humans. NCCLS 1999
- Pneumonia, surgical site infections, bacteremia
  Intoxication by heat stable toxin
- Intoxication by near stable toxi
   Commensal of many species
- Skin, nasal passages, perineum

40% of the population carry S. aureus

#### MRSA: Humans

- Account for up to 50% of nosocomial infections at some hospitals NCCLS 1999
   25% of nosocomial infections in US
- Majority of S. aureus are MRSA in many areas.
- Increased mortality, morbidity, costs

- Estimated MRSA infections in USA (1999/2000)
   125, 969 hospitalizations with MRSA infection
  - 31440 septicemia (10%)
  - •29823 pneumonia
  - •3.95/1000 hospital discharges
  - Overall methicillin resistance rate 43.2%

Kuehnert et al Emerg Infect Dis 2005



### **MRSA**

### Hospital Acquired

- Prolonged
- hospitilizationIntensive care units
- Intensive care unit
- Antibiotic therapy
- Surgery
- Close contact with infected patient

#### Community Acquired

- Young
- Poor hygiene
- Shared contaminated
  - items

    Crowded living
  - conditions
  - Schools
- Correction centres

  Cuts and abrasions

### CA-MRSA

- CA-MRSA Genetically Distinct from HA-MRSA
- HA-MRSA: high virulence
- Accounts for 30-40% of MRSA cases
- 40% of Children with MRSA carry CA-strain











# Cattle

- Sporadic reports of MRSA from cattle internationally
- Europe/Asia
- Under-detection, under-reporting?

- Mastitis in Belgium in 1972 (Devriese et al Res Vet Sci 1975)
- 0.18% of milk samples in Korea (Kwon J Antimicrob Chemother 2005)
- 2 diary herds in Hungary (Kaszanyitzky et al Acta Vet Hung 2004)
- 12/894 (1.3%) milk samples from Korea (Lee Appl Env Microbiol 2003)
- 0.18% of milk samples in Korea (Kwon J Antimicrob Chemother 2005)

### MRSA in pig farmers/families

- Identification of identical strains of MRSA in pigs and pig farmers/families in the Netherlands (Voss et al 2005)
  - Infected and colonized
  - 23% of pig farmers colonized
- Pig farmers **760** times more likely to carry MRSA than the general Dutch population

### North America

- Study in Ontario
  - MRSA is present in Ontario pigs
    Up to 90% prevalence on some farms

### The Food Link

- Direct contamination of foods
  - Enterotoxin-associated disease
  - Colonization of people in contact
- Colonization of food handlers/preparers
   Subsequent contamination of food
- MRSA foodborne illness likely no different from typical *Staph aureus*, but can it lead to further community dissemination?

# MRSA-Food Reports

- Outbreak associated with BBQ pork and coleslaw from deli
- MRSA; enterotoxin C producing
- · One food handler colonized with same strain

# **Retail Meat**

- 2/444 (0.5%) retail chicken samples in Japan (Kitai et al J Vet Med Sci 2005)
- 1/69 (1.4%) retail chicken samples in Korea (Lee Appl Env Microbiol 2003)

Jones et al Emerg Infect Dis 1999

- · Foodborne risks currently unclear
- Risks likely greater from animal and human contacts
- · Food production risks likely more relevant for livestock personnel than food handlers and consumers

#### Conclusions

- · Food represents a significant vehical for emerging human pathogens.
- Cl difficile likely a foodborne pathogen
- Less evidence for MRSA
- · Establishing a foodborne link is first step to control.

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# March is Novice Month

Fundamentals of Disinfection, Antisepsis, and **Chemical Sterilization** Jason Tetro, University of Ottawa

Fundamentals of HAI Definitions Robert Garcia, Brookdale University, New York

Basics of Steam Sterilization Dr. Lynne Sehulster, CDC View

Basics of Controlling Device-Related Infections