



# 24<sup>th</sup> Annual Chicago Infection Control Conference

September 18, 2019

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Dr. Ruestow has disclosed that there is no actual or potential conflict of interest in regards to this presentation

The planners, editors, faculty and reviewers of this activity have no relevant financial relationships to disclose. This presentation was created without any commercial support.

# Learning Objectives

At the conclusion of this course participants will be able to

- **Recognize the importance of prompt Salmonellosis case reporting to outbreak detection and response**
- **Describe public health department foodborne illness outbreak response elements**
- **Draw plausible conclusions from epidemiological, environmental, and laboratory findings from a foodborne illness outbreak**

# To obtain credit you must:

- **Complete an electronic evaluation**
- **After completing the evaluation you can generate your certificate immediately.**

*In support of improving patient care, Rush University Medical Center is accredited by the American Nurses Credentialing Center (ANCC), the Accreditation Council for Pharmacy Education (ACPE), and the Accreditation Council for Continuing Medical Education (ACCME) to provide continuing education for the healthcare team.*

*Rush University Medical Center designates this live activity for a maximum of 6.0 AMA PRA Category 1 Credit(s)<sup>™</sup>. Physicians should claim only credit commensurate with the extent of their participation in the activity.*

*ANCC Credit Designation – Nurses*

*The maximum number of hours awarded for this CE activity is 6.0 contact hours.*

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*Rush University is an approved provider for physical therapy (216.000272), occupational therapy, respiratory therapy, social work (159.001203), nutrition, speech-audiology, and psychology by the Illinois Department of Professional Regulation.*

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# **Idle Hands**

## **An Outbreak of Salmonella Infantis in Chicago, IL, 2019**

**Peter Ruestow, Ph.D.**  
**Communicable Disease/Emergency Preparedness**  
**Bureau of Health Protection**  
**Chicago Department of Public Health**  
**09/18/2019**

# The Windy City



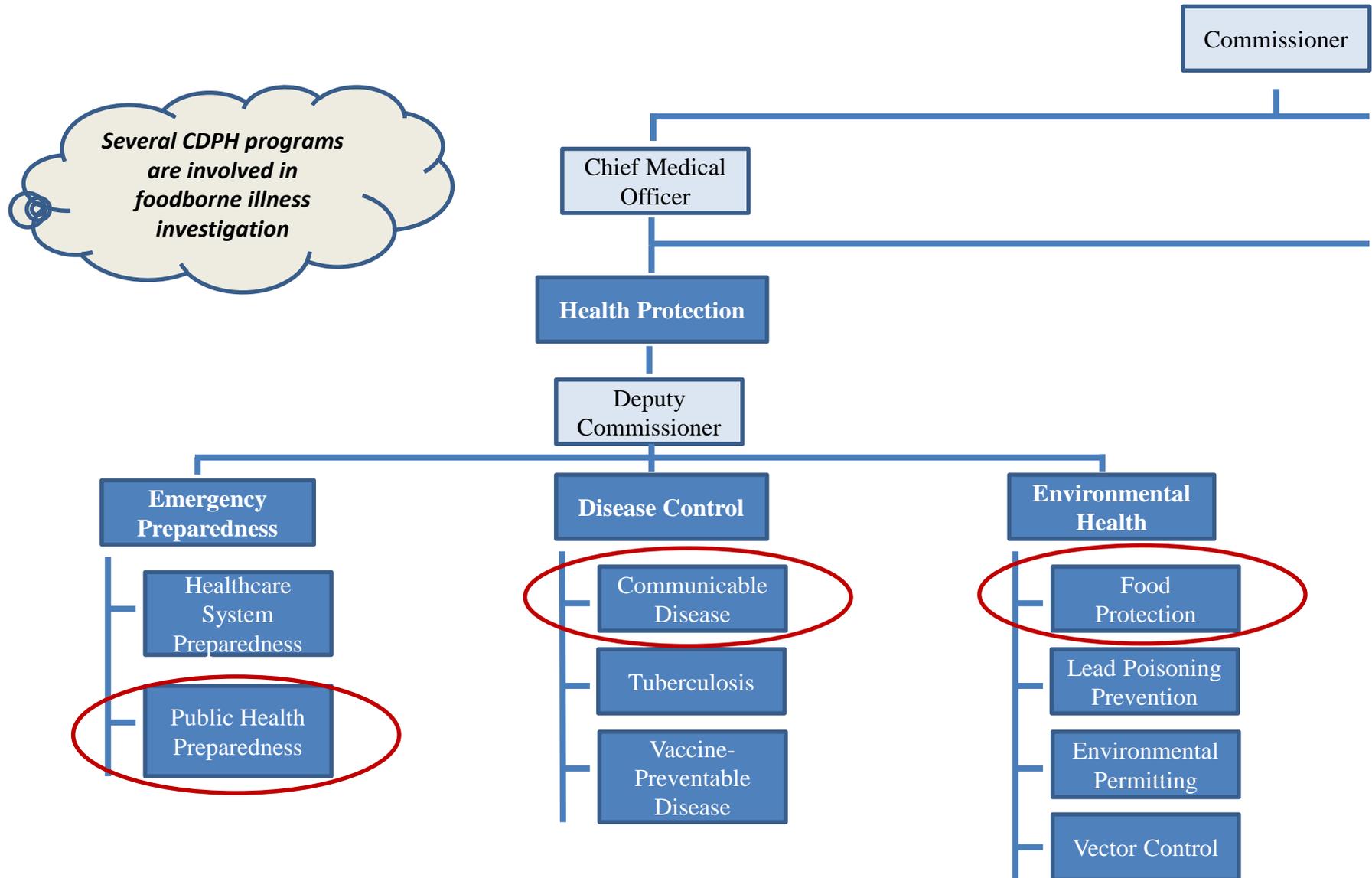
- **Large population center**
  - Approximately 2.7 million residents
- **High population density**
  - >12,000 persons per square mile
- **Tourism hub**
  - ~35 million tourists per year
  - Willis Tower, John Hancock Center, Navy Pier, Millenium Park



# The Windy City



# Chicago Department of Public Health



# Mechanics of Reporting

Physician/Hospital/Laboratories/General Public

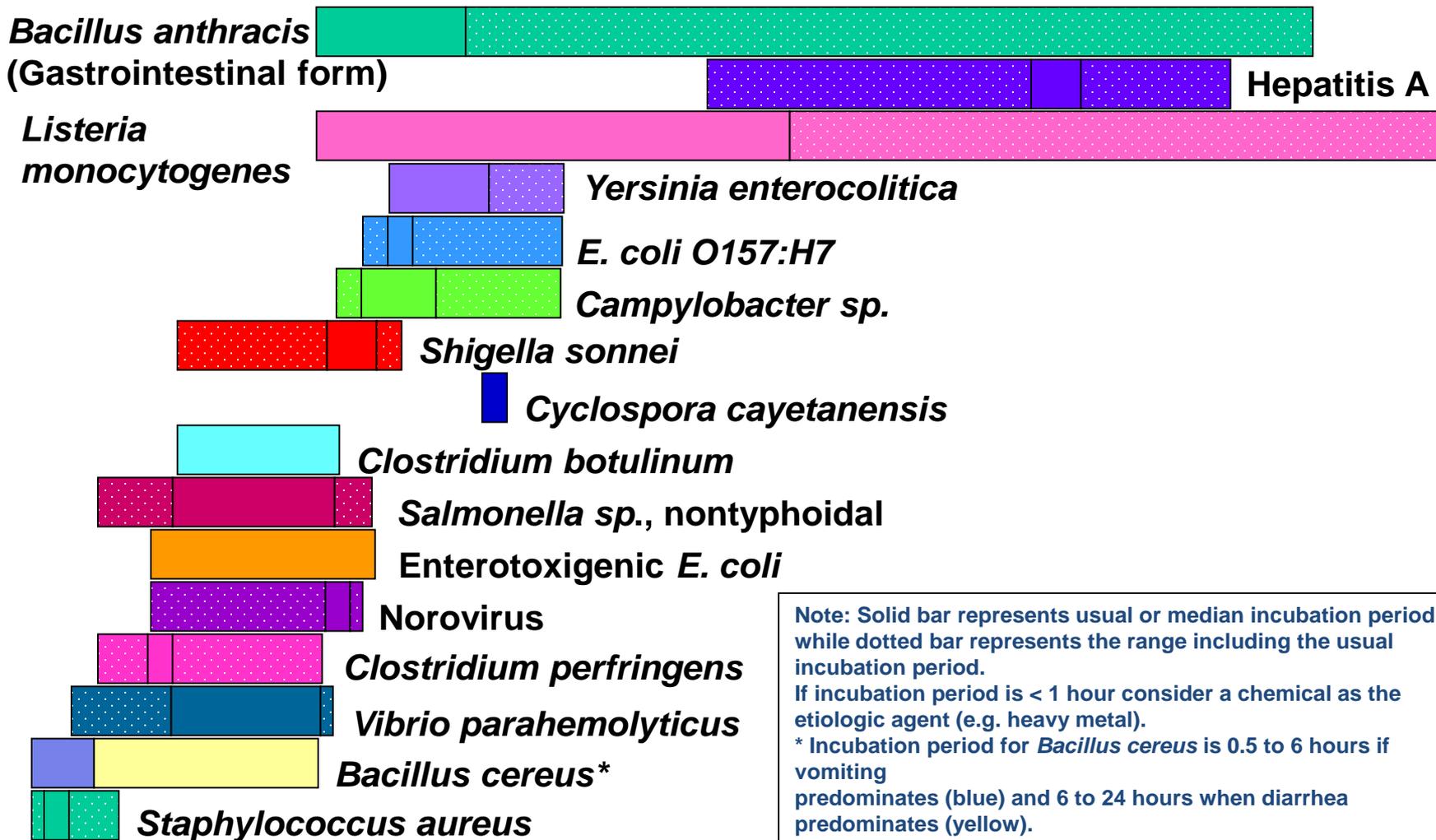
```
graph TD; A[Physician/Hospital/Laboratories/General Public] --> B[Local Health Department (CDPH)]; B --> C[Illinois Department of Public Health (IDPH)]; C --> D[Centers for Disease Control (CDC)];
```

Local Health Department (CDPH)

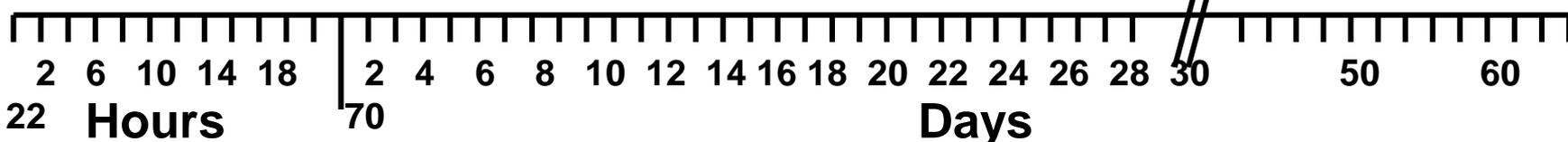
Illinois Department of Public Health (IDPH)

Centers for Disease Control (CDC)

# Incubation Period for Selected Foodborne Agents



Note: Solid bar represents usual or median incubation period, while dotted bar represents the range including the usual incubation period.  
 If incubation period is < 1 hour consider a chemical as the etiologic agent (e.g. heavy metal).  
 \* Incubation period for *Bacillus cereus* is 0.5 to 6 hours if vomiting predominates (blue) and 6 to 24 hours when diarrhea predominates (yellow).



\* Source: Illinois Department of Public Health Communicable Disease Control Section

# Outbreak Detection

## Routine Surveillance

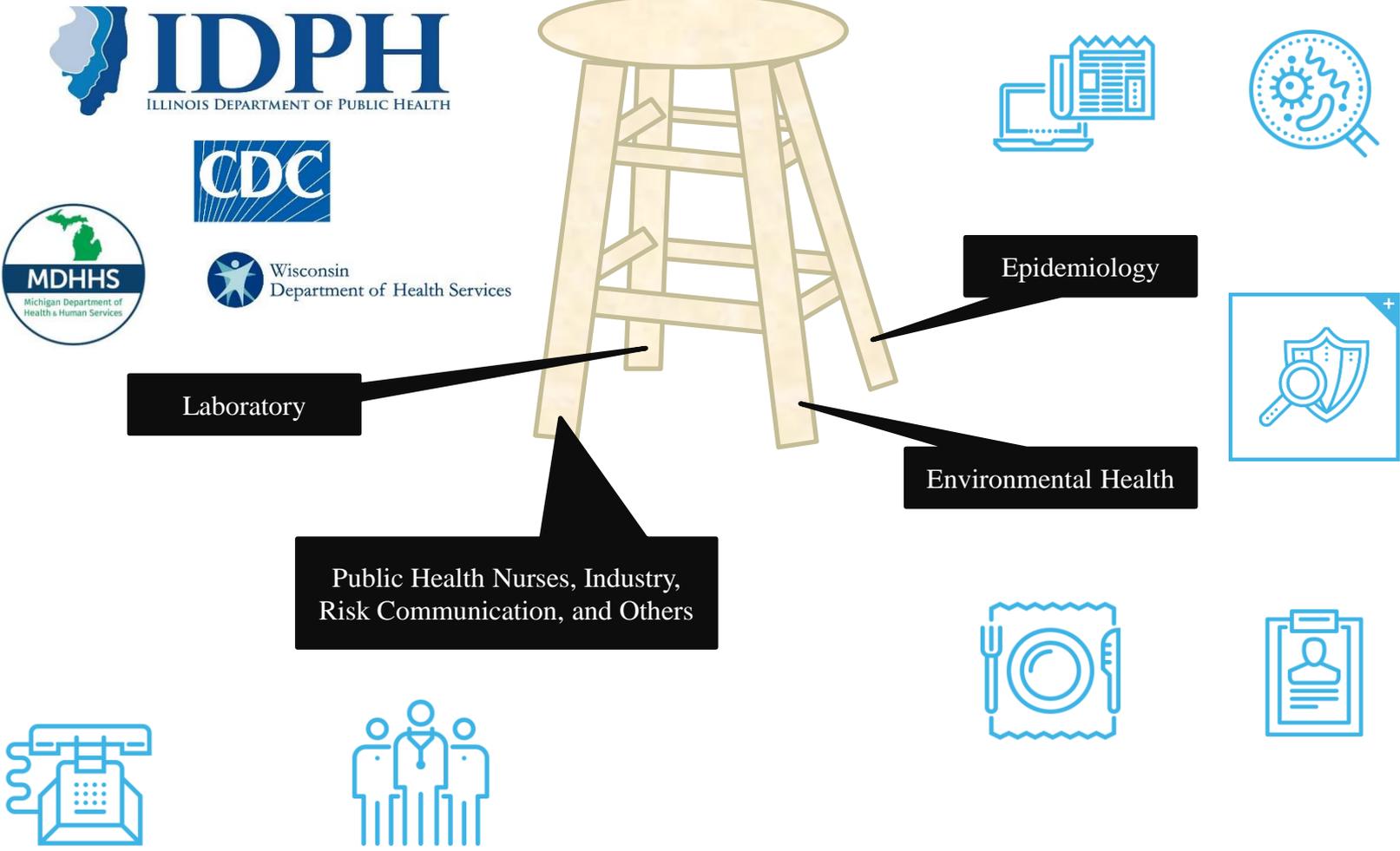
- Temporal trends
- Spatial distribution
- Communications from astute clinicians

## Reports from the Public

- Direct calls
- Registered complaints
- Social media?



# Foodborne Outbreak Response



# Notification

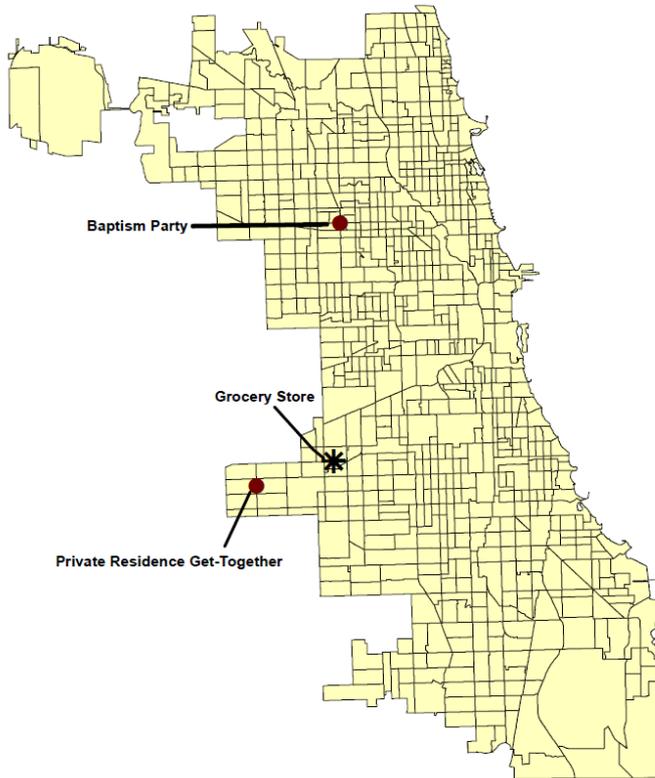
*“It is the long history of humankind (and animal kind, too) that those who learned to collaborate and improvise most effectively have prevailed.”*

*- Charles Darwin*

# That's No Moon

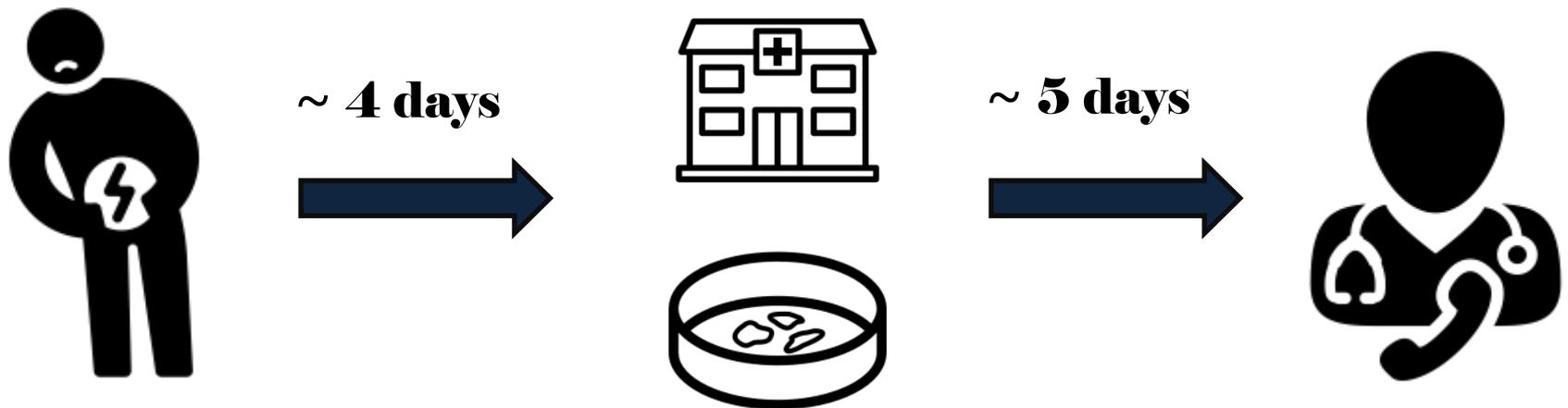
Routine interviews conducted on 3/1/19 for 2 salmonellosis cases:

- Case 1: 7 family members purchase food from grocery store on 2/23/19
  - 5 ill
- Case 2: Baptism party (20-25 attendees) on 2/23/19 catered by grocery store
  - At least 3-4 ill



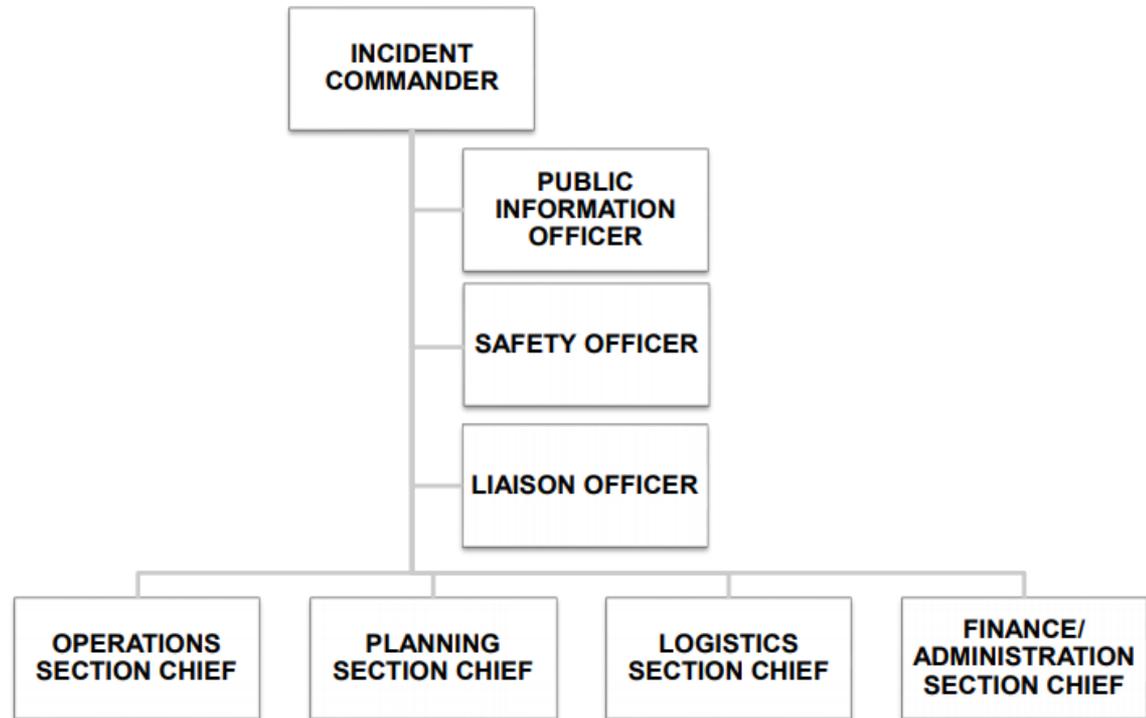
# What did you eat two weeks ago?

According to our salmonellosis case data:



According to CDC, it can take an additional 0-7 days to ship to a public health laboratory and 2-10 days to get typing results

# National Incident Management System (NIMS) Concepts

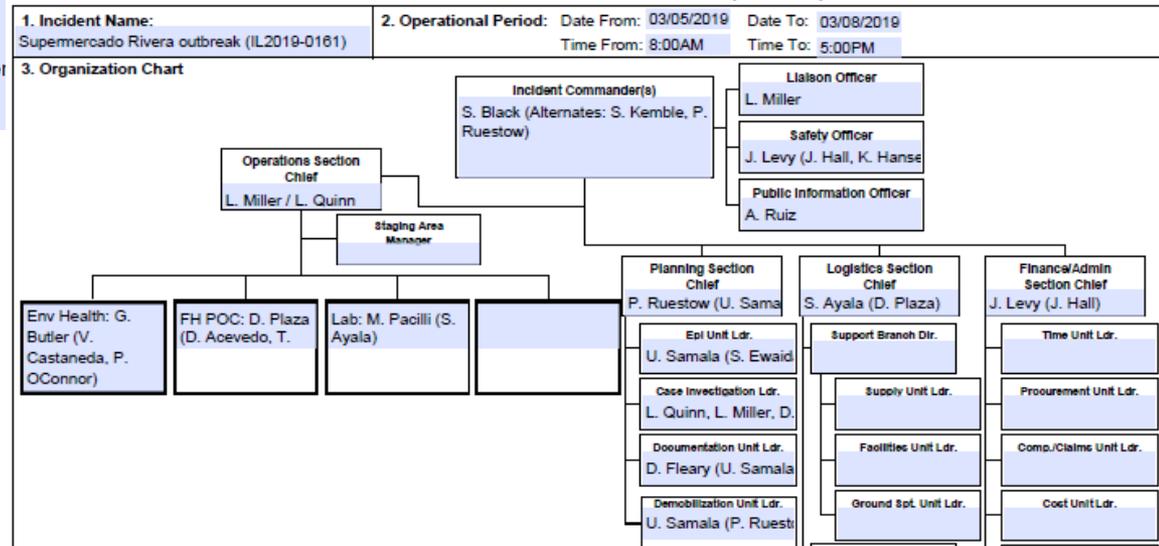


# Incident Command Structure

## INCIDENT OBJECTIVES (ICS 202)

|  |  |
|--|--|
| <b>1. Incident Name:</b><br>Salmonella (IL2019-016)  | <b>2. Operational Period:</b> Date From: 03/05/2019 Date To: 03/08/2019<br>Time From: 8:00AM Time To: 5:00PM |
| <b>3. Objective(s):</b>  |  |
| <ol style="list-style-type: none"> <li>Conduct case investigations for recent un-typed salmonellosis cases to determine scope of the outbreak             <ul style="list-style-type: none"> <li>- Establish epi-links to outbreak, with special consideration of meal dates and food items consumed (focus on getting receipts)</li> </ul> </li> <li>Administer special questionnaire to outbreak cases to identify common food items             <ul style="list-style-type: none"> <li>- Define outbreak cases</li> <li>- Create special questionnaire in REDCap</li> <li>- Concentrate on obtaining receipts and descriptions of food item ingredients</li> </ul> </li> <li>Coordinate testing of food and food handlers             <ul style="list-style-type: none"> <li>- Obtain list of food handlers from Food Protection</li> <li>- Contact food establishment management to arrange testing times/locations</li> <li>- Coordinate logistics around obtaining specimens and delivering to IDPH Chicago laboratory</li> <li>- Develop rules for restriction</li> </ul> </li> <li>Establish communication with IDPH laboratories             <ul style="list-style-type: none"> <li>- Determine serotype/subtype of Salmonella infections</li> <li>- Ensure timely receipt of food and food handler testing results</li> </ul> </li> <li>Maintain readiness to address communication with public and/or provider             <ul style="list-style-type: none"> <li>- Draft and distribute HAN message</li> <li>- Discuss need for press release</li> </ul> </li> </ol> |  |

## INCIDENT ORGANIZATION CHART (ICS 207)



# Preliminary Epidemiology

3/1/19 - 3/6/19



- Up to 7 laboratory-confirmed cases
- Baptism party (20-25 attendees)
- Private residence get-together (5 ill)
- CDPH employee and friend (1 ill)
- Suspected food poisoning complaints



- \*Several cases reported eating carnitas*
- \*Some cases have leftovers*

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## CASE DEFINITION:

- **Confirmed case:** *S. Infantis* isolated from a clinical specimen collected on or after February 10, 2019 with a PFGE pattern indistinguishable from one of two patterns associated with the outbreak or identification of *Salmonella* from a clinical specimen by culture or CIDT (culture independent test) in a person with illness onset on or after February 10, 2019 with exposure to foods purchased from the grocery store
- **Probable Case:** Clinically compatible illness (diarrhea with  $\geq 3$  stools in a 24-hour period) in the absence of laboratory confirmation, with reported exposure to food prepared by the grocery store

# Communications and Case Finding

Chicago Department of Public Health



# Health Alert



City of Chicago  
Rahm Emanuel, Mayor

[www.chicagohan.org](http://www.chicagohan.org)

Chicago Department of Public Health  
Julie Y. Morita MD, Commissioner

## Salmonella Infantis Outbreak March 7, 2019



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## NEWS

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### HEALTH

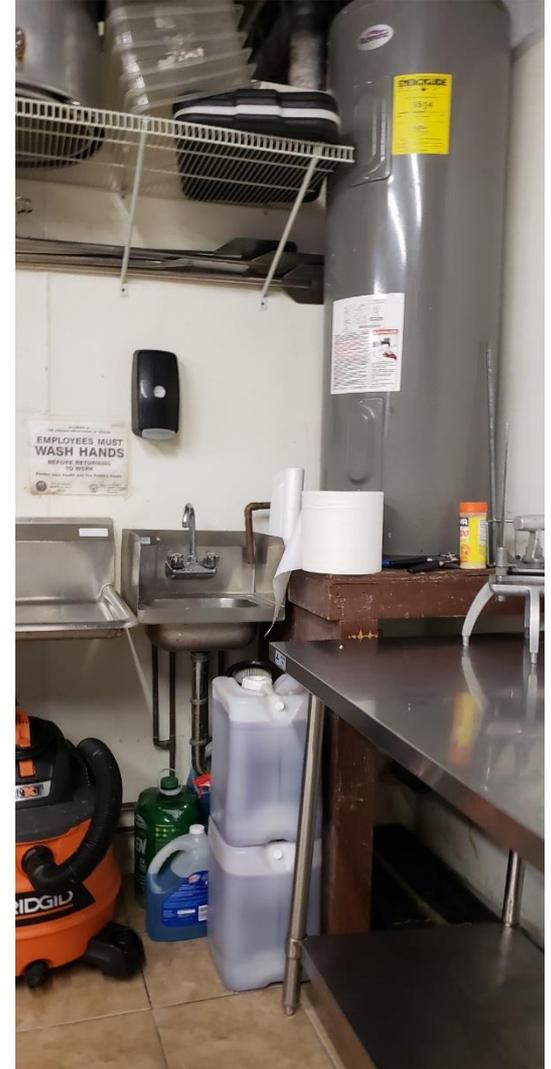
## City Investigating Salmonella Exposure at Archer Heights Grocery Store

Kristen Thometz | March 8, 2019 10:22 am

# Environmental Assessment



# Environmental Assessment



# Environmental Assessment



## Key Findings:

- Sink compartments too small for large pots
- Deep grooves on cutting boards in meat cutting area
- Identified 7 potential food handlers
- Allowed customer self-service at counter
- Documented carnitas cooking process (though not observed)

# Laboratory Findings



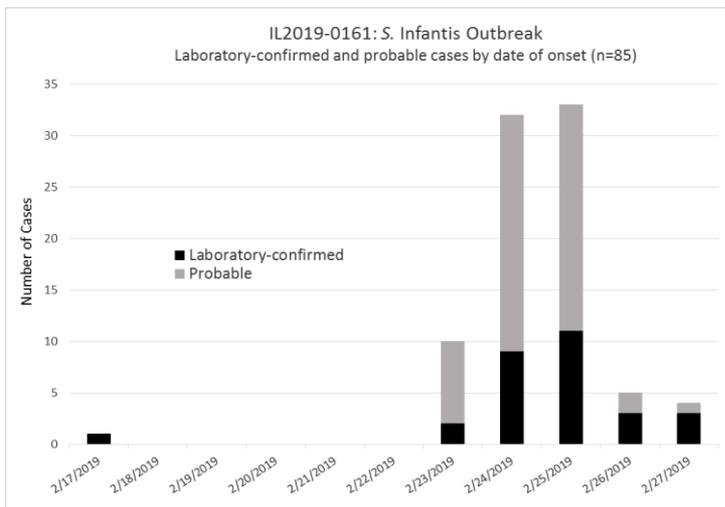
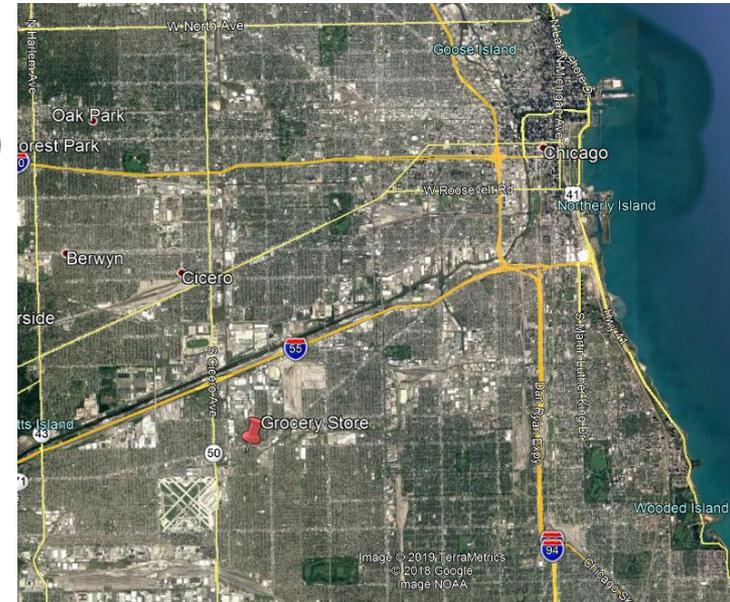
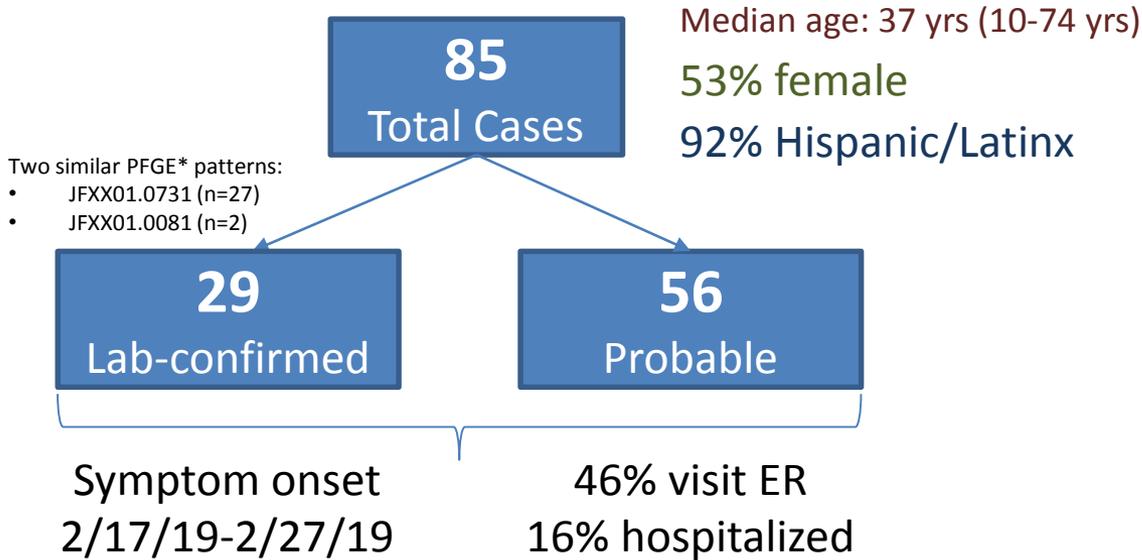
- Carnitas 
- Salsas 



- Seven food handlers  
*Must test negative 2X, 24 hours apart*

*IL Administrative Code Title 77 Part 690 requires clinical laboratories to refer isolates to IDPH laboratories for Salmonella, Shigella, and STEC infections*

# Outbreak Overview



*All but one case ate food from the counter on either 2/23/19 or 2/24/19*

> 90% ate carnitas!



S. Infantis isolated in:

- 3/7 food workers
- Cooked carnitas sample



\* PFGE = pulsed-field gel electrophoresis

# Transition to Whole Genome Sequencing



PFGE ►►► WGS

Pulsed-Field Gel Electrophoresis || Whole Genome Sequencing



# Happy Food Safety Education Month!

<https://www.cdc.gov/foodsafety/communication/socialmedia.html#foodsafetyeducationmonth>



@ChiPublicHealth



ChicagoPublicHealth



HealthyChicago@CityofChicago.org



[www.CityofChicago.org/Health](http://www.CityofChicago.org/Health)

# Appendix: Reference

FOODBORNE PATHOGENS AND DISEASE  
Volume 1, Number 2, 2004  
© Mary Ann Liebert, Inc.

## Emergence of Pork Carnitas as a Cause of Foodborne Disease Outbreaks in Chicago

RODERICK C. JONES, SUSAN I. GERBER, JULIO R. FERNANDEZ, FRANCES PATCH,  
PHILLIP KING, and PAMELA S. DIAZ

### ABSTRACT

Carnitas are fried chunks of pork frequently served in Mexican-origin households, food service establishments, and social gatherings. During 1995–2002, carnitas emerged as the most frequently implicated vehicle of transmission in foodborne disease outbreaks in Chicago. Five (6%) of 90 foodborne disease outbreaks investigated and reported in Chicago during this period were linked to carnitas, and they accounted for 108 illnesses and 11 hospitalizations. The etiologic agent in four outbreaks was *Salmonella*, and these outbreaks accounted for 29% of the 14 *Salmonella*-associated foodborne disease outbreaks in Chicago during this period. Unsafe food handling practices that occurred after cooking were identified as contributing to multiple carnitas-associated outbreaks. Local health departments that serve significant Mexican-origin populations should be aware of carnitas as a potential source of foodborne disease, particularly salmonellosis.