Modernizing Outbreak Detection Through Teamwork

Christopher Braden, M.D.

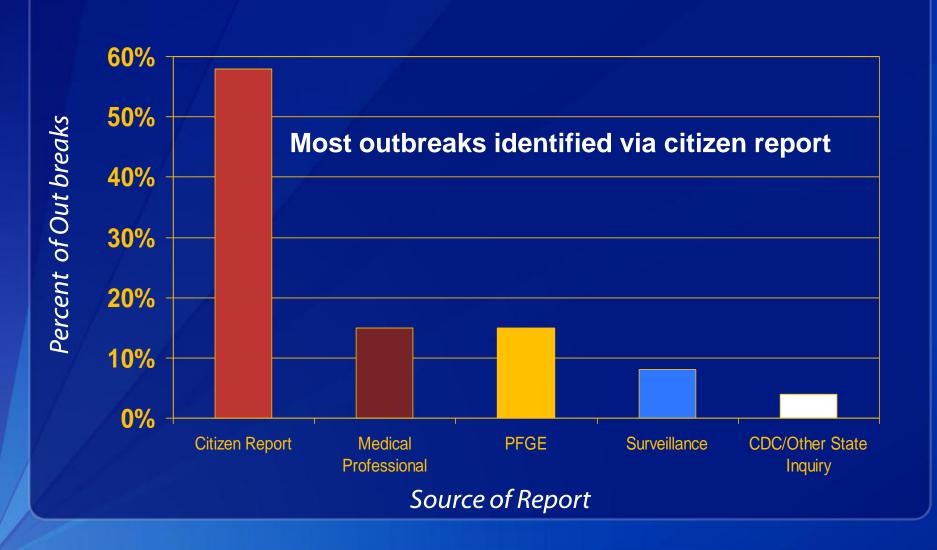
Director, Division of Foodborne, Waterborne and Environmental Diseases

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The State Perspective: Outbreaks by Reporting Source, Connecticut, 2004-2006

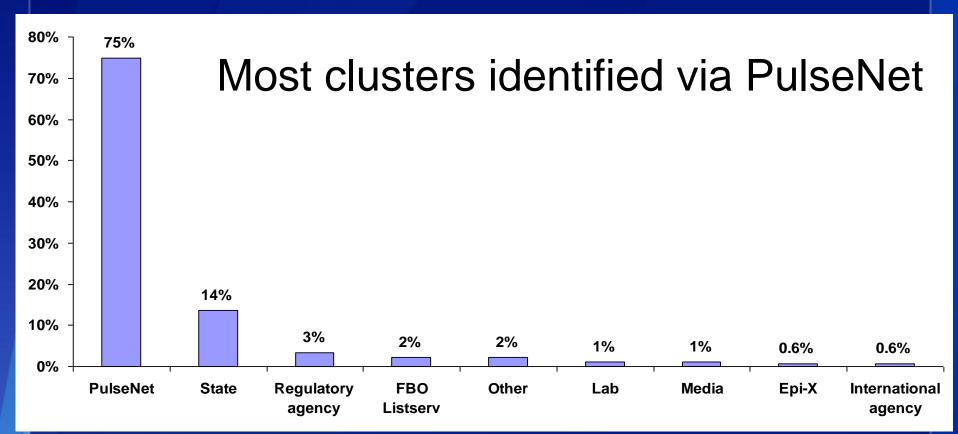


Where do Outbreaks Occur?

- Of 4,924 foodborne outbreaks in 2006-2010:
 - 84 or ~2% were multistate ones
 - □ 186 or ~4% were multicounty within a state
 - The rest or 94% were single county
- Conclusion: All public health is local

The CDC Perspective: Clusters by Reporting Source, 2008 (n=175)

Percent of Clusters



Significance of Multistate Outbreaks

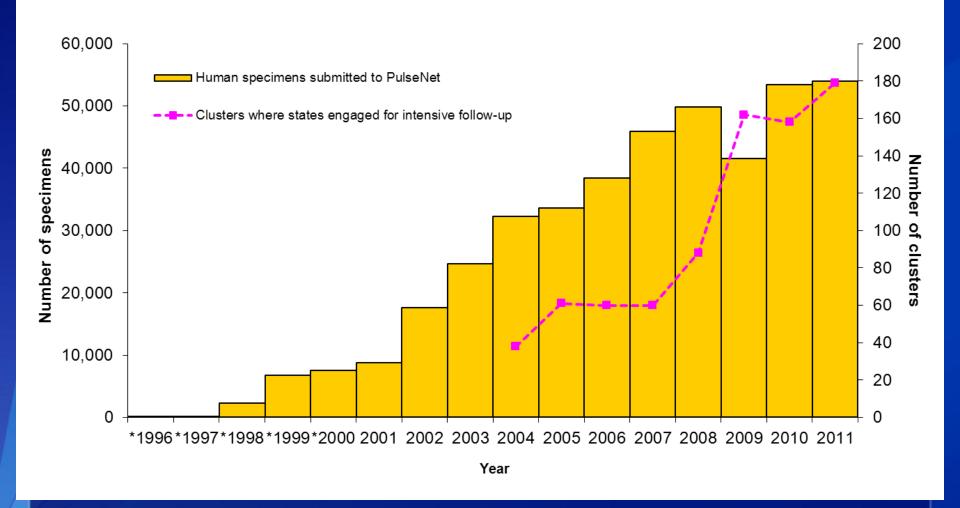
While only ~2 % of 4,924 reported foodborne outbreaks in 2006–2010 were multistate, they contributed:

~7% of outbreak illnesses

~31% of outbreak hospitalizations

~34% of outbreak deaths

Human Specimen Isolates Uploaded to PulseNet USA and Identified Clusters, 1996-2011[†]



[†] Data are preliminary and subject to change

^{*} data type information may not be complete for these years

15 New Food Vehicles Identified in US Multistate Outbreaks since 2006

- bagged spinach
- carrot juice
- peanut butter
- broccoli powder on a snack food
- dog food
- pot pies/frozen meals
- canned chili sauce
- hot peppers
- pepper
- raw cookie dough
- hazelnuts
- whole fresh papayas
- pine nuts
- kosher broiled chicken livers
- scraped tuna product



Data Sources: Foodborne Disease Outbreak Surveillance System, CDC Web postings

Impact of Multistate Outbreaks

- Often reveal important gaps in food safety systems
- Major implications for food safety policy in government and industry
- Many require national-level response
- Conclusion- Public health is local, national and international

Types of Evidence for Hypothesis Generation and Testing Exposure Information

- Case exposure data
 - Interviews (structured and open ended)
 - Loyalty card, credit card and receipt data
 - Restaurant recipe data
- Comparison data
 - Historical survey (FoodNet Population Survey)
 - Historical case data (Case-Case Study)
 - Concurrent control data (Case-Control and Cohort Study)
- Environmental Assessment
 - Cross-contamination
 - Pathogen proliferation
 - Ill food handler

Types of Evidence for Hypothesis Generation and Testing Product Distribution Information

- Common items among places of exposure
 - Brands and lots among associated food service facilities
 - Market share
- Trace back and trace forward
 - Source convergence for suspect item
 - Distribution to case locations
- Industry food distribution information
 - Distribution patterns matching time and location of cases

Types of Evidence for Hypothesis Generation and Testing Microbiologic Information

- Targeted food testing
 - Case refrigerators
 - Specific lots, times of production
 - Retained samples
- Targeted environmental testing
 - Food contact surfaces
 - Built structures (floors, drains, etc)
 - Water
- Pathogen characterization
 - Virulence factors
 - Antimicrobial resistance

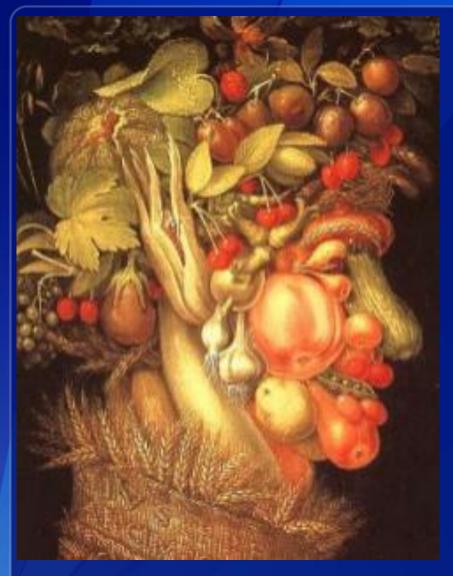
Team Work in Outbreak Detection and Investigation

- Need to find opportunities to pursue each type of evidence
- To be collected concurrently if possible, for the fastest results
- To bring at least two types of evidence to bear in the implication of a food vehicle
 Which
- Requires close team work and communication

All levels- Across Disciplines -Across Departments

Modernizing Methods

- Explore DNA sequence technology
- Determine data standards
- Identify new data sources
- Develop tools to better manage and share data
- Implement performance measurement



Get to know your colleagues Learn from them Have fun!

Thank you

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