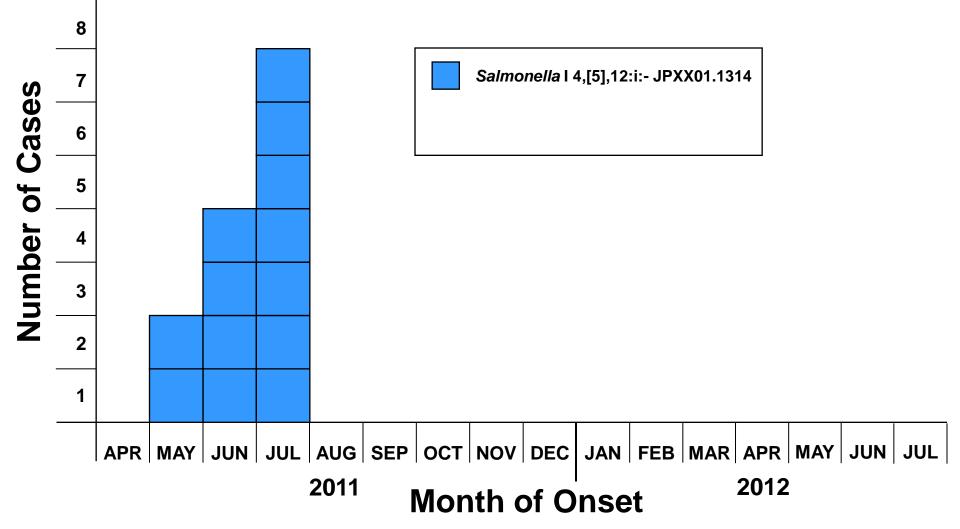
Salmonellosis Associated with Exposure to Live Animal Slaughter Markets

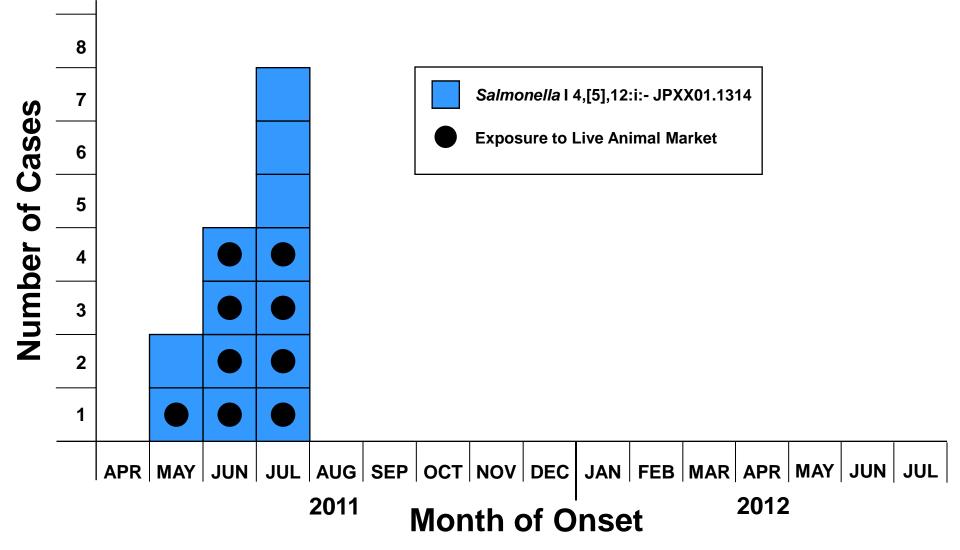
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S. I 4,5,12:i:- Pulsed-field Gel Electrophoresis (PFGE) Subtype JPXX01.1314 Cases by Date of Illness Onset, through July 2011



S. I 4,5,12:i:- Pulsed-field Gel Electrophoresis (PFGE) Subtype JPXX01.1314 Cases by Date of Illness Onset, through July 2011



Live Animal Slaughter Markets

- Three markets located in adjacent buildings in an industrial area
- Live animals purchased from some of the same sources
- Live animals held
 onsite
- Custom-exempt slaughter and processing



Environmental Sampling at Market A

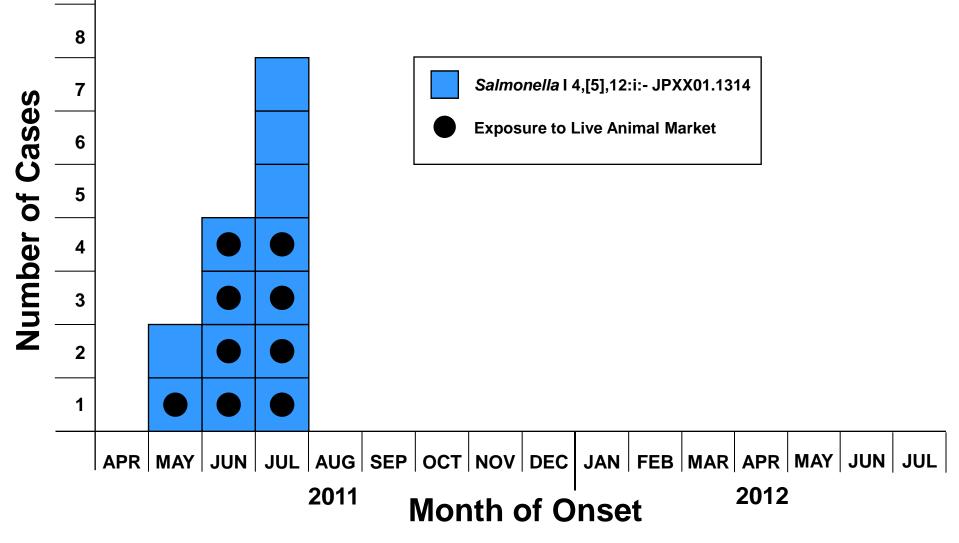
- 22/40 (55%) environmental swabs positive for Salmonella
- 10 serotypes found
- Outbreak pattern of S. I 4,5,12:i:- isolated from one swab taken inside a live goat/sheep pen

Salmonella	Number of
Serotype	Positive Swabs
Adelaide	6
Anatum	3
Chailey	1
Derby	3
Give	1
I 4,5,12:i:-	1
Infantis	5
Ohio	2
Rissen	4
Johannesburg	1

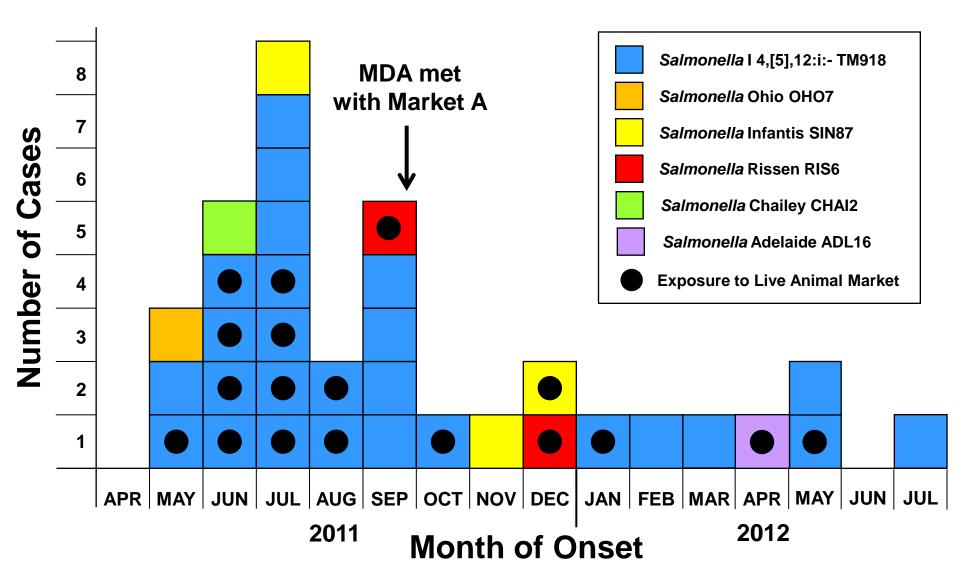
Case Definition

- Cases defined as persons positive for a serotype and PFGE pattern of Salmonella matching an isolate from Market A
 - Cases interviewed with a supplemental questionnaire detailing exposures to live animal markets and to meat from the markets

S. I 4,5,12:i:- PFGE Subtype JPXX01.1314 Cases by Date of Illness Onset, through July 2011



Salmonellosis Cases that Matched a Market A Isolate by Serotype, Date of Illness Onset, and Live Animal Market Exposure Status, 2011-2012



Type of Exposure Among Cases with a Link to a Live Animal Market (n=18)

- 4 (22%) visited the market
- 14 (78%) lived in or visited a household where meat from the markets was processed, prepared, or consumed
 - 3 (21%) consumed meat from the markets

Exposure to Live Animal Markets

- Difficult to define
- Most cases had indirect exposure
 - Living in a household where meat processed (e.g., washed in kitchen sink)
 - Visiting relative's home where meat was prepared and served
 - Attending an event where meat was served
- Visit to market may have taken place months prior to case's onset

Case Live Animal Market Exposures (n=18)

- 13 (72%) shopped at Market A
- 4 (22%) shopped at Market B
- 6 (33%) shopped at Market C
- 2 (11%) unknown Market

Animal	
Purchased	n (%)
Pig	10 (56%)
Chicken	10 (56%)
Goat	4 (22%)
Cow	2 (11%)
Sheep	2 (11%)

Case Demographics (n=18)

Race/Ethnicity

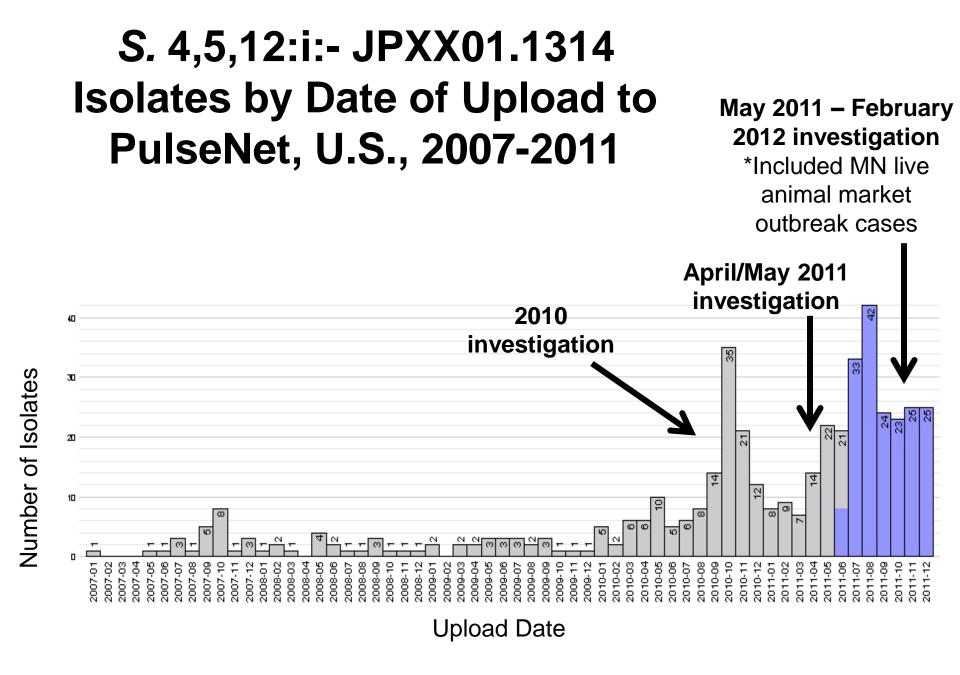
•11 (61%) Asian (predominantly Hmong)

- •6 (33%) Black
- •1 (6%) Other, Hispanic

Age

Median age, 6 mos (range, 1 mo to 64 yrs)

– 6 (33%) hospitalized; all ≤1 yr old



Challenges Presented by Outbreaks in Live Animal Market Settings

- Language barriers
- Difficult to capture live animal market exposure during routine interviews
 - Market visit not in 7 days prior to case's onset
 - Indirect exposure
 - No universal term for markets
- Product-handling practices (e.g., washing meat at home) can be difficult to characterize

Challenges Presented by Outbreaks in Live Animal Market Settings (cont.)

- Live animal pens excellent environment for transmission of *Salmonella*
- Minnesota
 Department of
 Agriculture has
 limited regulatory
 jurisdiction to
 mandate
 interventions

Interventions at Market A

- Asked to increase frequency of sanitation and disinfection
- Market A hired a staff person to clean during operations
- Minnesota Department of Agriculture is working with Hmong-speaking students to observe market patron practices and identify potential interventions
- Meat-handling signs to be hung at Market A

Summary

- Outbreak of salmonellosis of multiple serotypes associated with exposure to live animal markets
- Live animal markets are a unique exposure setting that disproportionally affects minority populations
- Large proportion of cases without direct market exposure suggests heavy contamination of meats and unsafe meat handling/preparation at home

Acknowledgements

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