Shiga Toxin-Producing *E. coli* O157:H7 Outbreak in an Unlicensed Daycare Center, Tennessee, 2012

Katie Garman, MPH, CHES Tennessee Department of Health

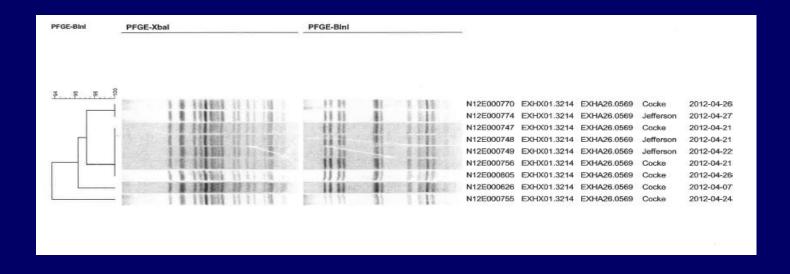
8th Annual OutbreakNet Meeting Session V: Stories from the States Wednesday, August 29th 2012

Background

- Shiga toxin-producing Escherichia coli (STEC) cause an acute diarrheal illness
- STEC 0157:H7 most common STEC reported
- ~95,400 cases/year
- Approximately 5-15% of STEC 0157 cases develop hemolytic uremic syndrome (HUS)
 - Children < 5 years old are at highest risk</p>

Initial Report

- April 23, 2012
 - Children's Hospital reports two STEC cases
 - Reside in county with increased STEC
 - Attend same daycare center (Daycare A)



Daycare A Investigation

- Additional ill/exposed persons identified
- Facility inspected
- Stools collected from ill and well
- No records of foods served
- Ground beef and goat feces collected
- Environmental swabs not collected

"Daycare A"



Case Definition

 A person reporting either vomiting or diarrhea who was associated with Daycare A

Results

- Unlicensed home-based daycare center
- 16 part-time and full-time children enrolled
 - 11 daycare; 5 aftercare
- 23/24 (96) exposed were interviewed
- 11 (46) reported illness

Case Characteristics

Cases, No. (%) (N = 11)

Age, years

Median

Range

Female

Hospitalized

HUS

3

1, 40

6 (54.5)

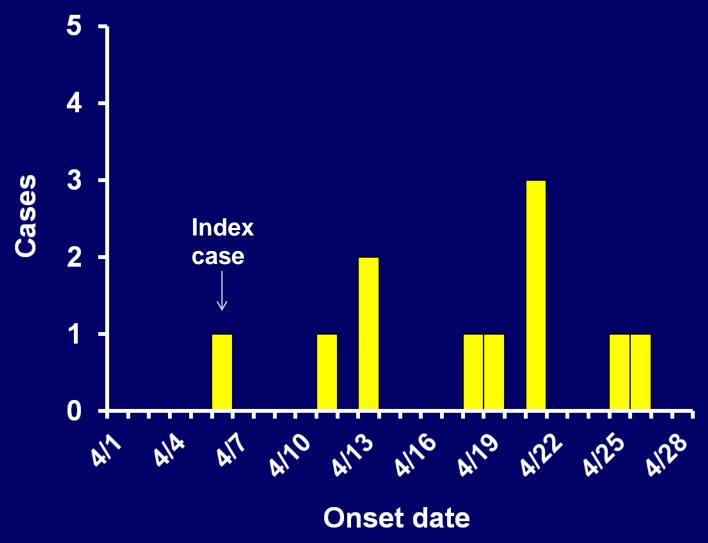
3 (27.2)

1 (9.1)

Symptoms

	Cases, No. (%)		
	(N = 11)		
Diarrhea	10 (91)		
Fever	9 (82)		
Stomach cramps	8 (73)		
Bloody stool	7 (64)		
Vomiting	7 (64)		

E. coli O157:H7 Cases — Daycare A N=11



Results-Specimen Collection

- 19 exposed submitted stool specimens
 - -9 + for STEC 0157
 - 8 symptomatic
 - 1 asymptomatic
- Indistinguishable PFGE
- Beef samples and goat feces negative for STEC

Results- DHS Inspection

- Prior history of non-compliance
- Number of children was excessive
 - Limited to 4 children
- Diapering and food handling procedures did not meet DHS requirements

Daycare A Diaper Changing Station



Recommendations

- Review and comply with daycare licensing regulations regarding diapering practices
- Ensure all high-contact surfaces are cleaned each day to reduce contamination
- Ensure that hand-washing facilities are properly supplied/used

Recommendations (cont.)

- Review and ensure adherence to food handling practices
- Two consecutive negative cultures

Conclusion

- Shiga toxin-producing Escherichia coli O157:H7 outbreak associated with Daycare A
- Unregulated environment likely cause of person-to-person transmission
- Public Health measures implemented
- Joint local and FoodCORE response reduced risk of additional transmission

Limitations

- Daycare A not captured on initial interview
- Limited communication between regional health office and DHS before the outbreak
- Likely cases returned to daycare before second stool culture were known

Discussion

- Daycare outbreak require rapid response
- TN FoodCORE has enabled health departments to place more resources in outbreak response activities

Acknowledgements

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Cohort Study Results

	III (n=9)		Well (n=13)			
	No.	(%)	No.	(%)	OR	(95% CI)
Pizza	7	77.7	2	15.4	19.3	2.18 – 169.8
Ground Beef	4	44.4	7	53.8	0.69	0.12 – 3.78
Daycare vs. Aftercare	7	87.5	5	55.6	5.60	0.47 – 66.5