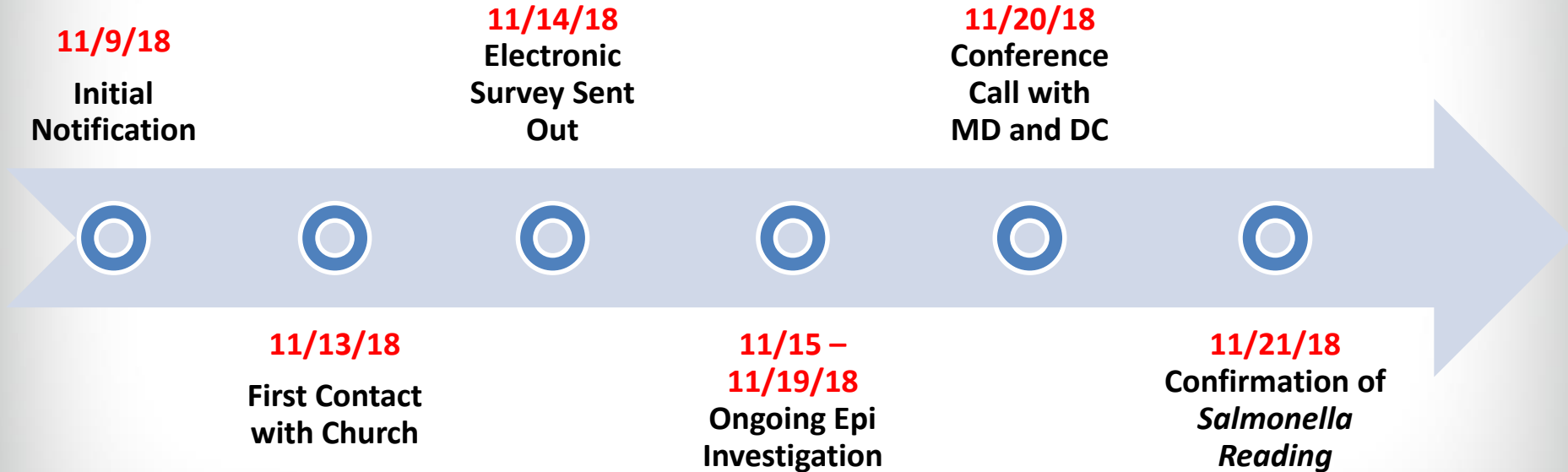


DC | HEALTH

A Local *Salmonella* Reading Outbreak, Washington DC

Kossia Dassie, MPH
Cross-Cutting Epidemiologist
January 16, 2019

BACKGROUND - TIMELINE

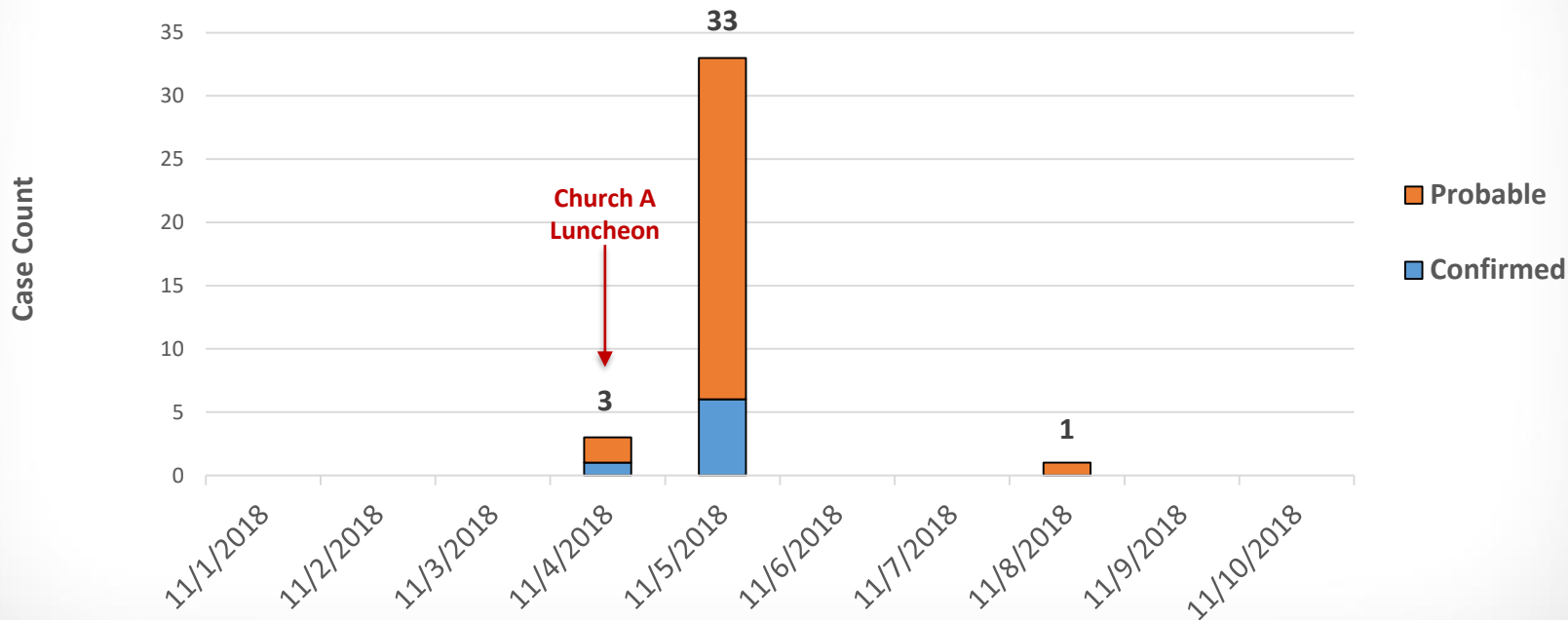


RESULTS

- A case was defined as gastrointestinal illness ≤ 7 days after attending the luncheon event on November 4, 2018 at Church A
- Electronic survey sent to all church members on the listserv (~ 1400)
 - 49 survey responses
 - ❖ 39 experienced GI symptoms
- No food or environmental samples collected

EPI CURVE

Illness Count by Onset Date and Case Status*



Illness Onset Data

SUMMARY STATISTICS

Characteristics*	Total n=49 (%)	Symptomatic (n=39, 79.6%)	Asymptomatic (n=10, 20.4%)
Age (mean [range], median)	59.1 ([1 – 101], 23)	53.4 ([9-74], 54)	60.6 ([1 – 101], 65)
Sex			
Female	36 (73.5)	29 (74.4)	7 (70)
Race			
Non-Hispanic African American	37 (90.2)	35 (92.1)	8 (80)
Other	4 (9.8)	3 (7.9)	2 (20)
Sought Care			
Yes	17 (44.7)	17 (44.7)	---
No	21 (52.6)	21 (52.6)	---
Planning to go	1 (2.6)	1 (2.6)	---
Hospitalized	1 (5.9)	1 (12.5)	---
Specimen Collected			
Yes	8 (47.1)	7 (41.2)	1 (100)
No	9 (52.9)	10 (58.8)	---
Confirmed Salmonella	7 (87.5)	6 (85.7)	1 (100)
PFGE Matched	6 (85.7)	5 (83.3)	1 (100)

FOOD ITEMS OF INTEREST

Food Items	Symptomatic (n (%))	Asymptomatic (n (%))	P- Value (Fisher exact Test)
Baked Turkey	38 (97.4)	4 (40)	0.0001
Stuffing	18 (46.2)	4 (40)	1
Gravy	22 (56.4)	3 (30)	0.17

TURKEY PREPARATION AND STORAGE



Turkey seasoned and cooked on November 3, 2018

- No use of thermometer to check temperature
- Sliced and refrigerated after cooled down

A member of the church picked up the turkeys on November 4, 2018 around 8 am on the way to church

- Arrived within 30 minutes

Turkeys left out at room temperature until serving time which was around 11:30 am – 12 pm

- Reheated on sterno



ALTH



SUMMARY

- Improper storing and heating temperature of turkey probably contributed to foodborne illness
- No food or environmental sampling to confirm source for potential traceback investigation
- Local outbreak linked to national outbreak

CHALLENGES

- Delays in information gathering for investigation
 - Reluctance of church leadership to share contact information about individuals involved in food preparation and ill members
 - Reluctance of person who prepared the turkeys items to share information on food preparation
- Multiple people involved in food preparation
 - Difficulty obtaining details on food preparation and purchasing
- Unable to collect sample for testing and potential traceback
 - Minimal information on the turkeys purchased (store brand)

ACKNOWLEDGEMENT

- DC Department of Health
 - Division of Epidemiology-Disease Surveillance and Investigation
 - Food Safety and Hygiene Inspection Services Division
- DC Public Health Laboratory
- State and Local Partners
 - Maryland Department of Health
 - Virginia Department of Health - Fairfax County

THANK YOU!



SO YOU CAN'T GET TO
CHURCH ON TIME.

BUT MADE IT FIRST TO
THE POTLUCK LINE?