Calming the Wrath of Food & Waterborne Diseases

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PIDSP @ 25: Forging Ahead in Pediatric Infectious Diseases Manila, Philippines February 21, 2018

AVICES CONTROL SAFER - MEALTHIER - PEOPLE

Today's Discussion:

Half of the problem: Norovirus
 Regional problem: Aflatoxin
 CDC Enteric Disease Toolkit
 Arising Issue: CIDT vs Culture tests





Burden of Foodborne Illness Worldwide

 1 in 10 people worldwide are sickened after consuming contaminated food each year (550-600 million)

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1/3 of these are children <5 years old (200 million)

 DALYs due to foodborne illness = 33 million years of life





125,000 children <5 years old die of foodborne diseases each year



Burden of Foodborne Illness: Western Pacific Region



40,000,000 foodborne illnesses in children <5 years old annually

7,000 foodborne deaths in children <5 years old annually



www.WHO.int 2015

Norovirus: Half of the Problem





Norovirus: Half of the Problem



Norovirus is the leading global cause of acute gastroenteritis (all ages)

Global economic impact >\$64 billion / year

58% of all foodborne outbreaks are caused by

norovirus

Ahmed, et al. *Lancet* 2014 Bartsch, et al. *PLoS One* 2016 Scallan, et al. *Emerg Infect Dis* 2011



Norovirus at Olympics has officials scrambling

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PYEONGCHANG, South Korea — Signs posted around the Olympic venues urge extreme caution. Nine hundred troops stream into the area to help. Worried organizers sequester 1,200 people in their rooms.

Officials are scrambling on the eve of the biggest planned event in South Korea in



The Olympic rings is seen in Hoenggye town, near the venue for the Opening and Closing ceremony ahead of PyeongChang 2018 Winter Olympic Games on February 4, 2017 in Pyeongchang-gun, South Korea. (Chung Sung-Jun/Getty Images)

HEALTH • INFECTIOUS DISEASE

A Norovirus Outbreak Hit the Winter Olympics in PyeongChang. Here's What You Need to Know



Infected Food Handlers



The common rule istagistay with a day sufow having and of symptom and during the still likely labed diag vinue cover





For Norovirus:

Do <u>not</u> assume alcohol hand sanitizers will kill norovirus

Scrub hands well with soap

Use dilute bleach or quarternary ammonia-based cleaners for disinfecting rugs, surfaces

Wear gloves when cleaning





Human Challenge Efficacy Trials of Norovirus Vaccines

The NEW ENGLAND JOURNAL of MEDICINE

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ORIGINAL ARTICLE

Norovirus Vaccine against Experimental Human Norwalk Virus Illness

Robert L. Atmar, M.D., David I. Bernstein, M.D., Clayton D. Harro, M.D., Mohamed S. Al-Ibrahim, M.B., Ch.B., Wilbur H. Chen, M.D., Jennifer Ferreira, Sc.M., Mary K. Estes, Ph.D., David Y. Graham, M.D., Antone R. Opekun, P.A.-C., Charles Richardson, Ph.D., and Paul M. Mendelman, M.D. N Engl J Med 2011; 365:2178-2187 | December 8, 2011 | DOI: 10.1056/NEJMoa1101245

GI.1 intranasal

Current Status: Met safety and immunogenicity endpoints

The Journal of Infectious Diseases

Norovirus Vaccine Against Experimental Human GII.4 Virus Illness: A Challenge Study in Healthy Adults

David I. Bernstein¹, Robert L. Atmar², G. Marshall Lyon³, John J. Treanor⁴, Wilbur H. Chen⁵, Xi Jiang¹, Jan Vinjé⁶, Nicole Gregoricus⁶, Robert W. Frenck Jr¹, Christine L. Moe⁷, Mohamed S. Al-Ibrahim⁸, Jill Barrett⁹, Jennifer Ferreira⁹, Mary K. Estes², David Y. Graham², Robert Goodwin¹⁰, Astrid Borkowski¹¹, Ralf Clemens¹¹ and Paul M. Mendelman¹⁰

GI.1/GII.4 intramuscular

Current Status: Phase II: Safety and Immunogenicity in Children

Current emergence of a novel, recombinant strain of norovirus (GII.4 – GII.P16)



- Unique polymerase sequence with low fidelity combined with existing GII.4
- *"...appears to have made these viruses evolve toward greater transmissibility."*
- Showing up disproportionately in foodborne outbreak surveillance (x 2 ¹/₂)

Genetic and Epidemiologic Trends of Norovirus Outbreaks in the United States from 2013 to 2016 Demonstrated Emergence of Novel GII.4 Recombinant Viruses

Jennifer L. Cannon,^a Leslie Barclay,^b Nikail R. Collins,^c Mary E. Wikswo,^b Christina J. Castro,^d Laura Cristal Magaña,^d Nicole Gregoricus,^b Rachel L. Marine,^b Preeti Chhabra,^e Jan Vinjé^b

CDC Foundation, Atlanta, Georgia, USA+, Division of Viral Diseasen, Centers for Disease Control and Prevention, Atlanta, Georgia, USA+; Atlanta Research and Education Foundation, Decatur, Georgia, USA+; Oak Ridge Institute for Science and Education, Oak Ridge, Tennessee, USA+; Synergy America, Inc., Atlanta, Georgia, USA+



FIG 2 Number of GL4 Sydney outbreaks from 1 September 2014 through 31 August 2016 submitted to CafeiNet with dual-typing information available. The percentage of all GL4 outbreaks with polymeruse typing information (percent coverage) in presented above the bars for each month. GLP4 New Orleans; GLP6-GL4 Sydney in a mixed outbreak with some specimens typing as GLP4 New Orleans-GL4 Sydney and othern typing an GLP6-GL4 Sydney.



Cannon, et al. J Clin Microbiol 2017

Aflatoxin: A Regional Problem





Am J Clin Nutr 80:1106-22, 2004.

Aflatoxin enables the shut-off of a gene (codon 249) allowing uncontrolled cell proliferation which *can* predispose infected subjects to liver cancer



Global Impact of Waterborne Diarrheal Diseases

Diarrheal Diseases from Contaminated Water:

- Globally, at least 2 billion people use a drinking-water source contaminated with feces
- Contaminated drinking water is estimated to cause 500,000 diarrheal deaths each year

Shigella	Hepatitis A	Campylobacter
Cholera	Typhoid	Giardia

Improvements in household sanitation are associated with lowered risk of bacterial/parasitic enteric infections (**but are not associated with viral causes**)

Sources: http://www.who.int/mediacentre/factsheets/fs391/en/ http://www.who.int/mediacentre/news/releases/2015/foodborne-disease-estimates/en/ Berendes et al. *Trop Med Int Health* 2017



CDC's Enteric Diseases Toolkit

The Enteric Diseases Toolkit was developed to help facilitate capacity building in countries to prevent, detect, and respond to diseases from contaminated food, water, and environmental sources.

For more information, CDC contact: Brion Edwards (yjv8@cdc.gov) and/or Heena Mikoleit (glv8@cdc.gov)



Toolkit Training Module Content

Leadership	Frontline	Train the Trainer		
Outbreak Preparedness &	Introductory Level	Adult Learning Concepts		
Response	Enteric disease overview			
Frontline Express Module	Environmental health,			
Outbreak Prevention, Detection,	Epidemiology and	Tier 1 Course Content		
and Response Concepts for	laboratory considerations	(introductory through		
Leadership	Steps of an outbreak	advanced)		
Purchasing and Resource	investigation			
Management	Intermediate Level			
-	Data collection tools and	Performance Evaluation		
Effective Communication & Policy	techniques			
Crisis and Emergency Risk	Outbreak response tool	Considerations Development		
Communication	development	Curriculum Development		
Public Health Policy	Control and prevention			
	measures	Continuing Education		
Outbreak Management	Advanced Level	Dequirements and Tracking		
Efficient Outbreak Management	Treatment and control	Requirements and Tracking		
Monitoring and Evaluation	Crisis and emergency risk			
Employee Satisfaction and	communication	Online Training		
Retention	Data analysis and reporting	Management		
Capacity Building and Staff	Monitoring and evaluation	gg		
Development	C .			

Changes in US Clinical Lab testing practices towards Culture-Independent Diagnostic Tests (CIDTs)

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2011	2012	2013	2014	2015	2016	2017
Antigen-based tests •Campylobacter •3 tests •Shiga toxin •2 tests	Antigen-based tests Campylobacter • 3 tests • Shiga toxin • 5 tests	Antigen-based tests •Campylobacter •3 tests •Shiga toxin •5 tests PCR Multipathogen panels (Syndrome- Specific for ARI and AGE) •Luminex •ProGastro SSCS	Antigen-based tests • Campylobacter • 3 tests • Shiga toxin • 5 tests PCR Multipathogen panels • Luminex • ProGastro SSCS • BD Max • BioFire	Antigen-based tests Campylobacter • 3 tests • Shiga toxin • 5 tests PCR Multipathogen panels • Luminex • ProGastro SSCS • BD Max • BioFire • Nanosphere	Antigen-based tests Campylobacter •3 tests •Shiga toxin •5 tests PCR Multipathogen panels •Luminex •ProGastro SSCS •BD Max •BioFire •Nanosphere	Antigen-based tests Campylobacter • 3 tests • Shiga toxin • 5 tests PCR Multipathogen panels • Luminex • ProGastro SSCS • BD Max • BioFire • Nanosphere

Percentage of US bacterial foodborne surveillance cases detected by CIDT+ test (excluding STEC), 2012-2017



Courtesy: Jennifer Huang, FoodNet Envision Meeting 2017

How does the use of CIDTs impact Foodborne/Waterborne disease surveillance?

- Widely used in viral diagnostics (EIA, PCR, multipathogen panels), but still lagging in use for some bacterial/parasitic diagnostics which have depended on culture testing
- Do not require isolation of living organisms
- <u>Advantages</u> of CIDTs versus Culture testing:
 Cheaper and easier to use
 Faster and more sensitive
 Detects multiple pathogens and wider range of pathogens
- <u>Disadvantages</u> of CIDTs versus Culture testing:

Loss of pathogen subtype information needed for outbreak detection
 Variation in test performance from one another and from culture
 New strains may not be picked up by CIDT
 Loss of ability to test for antimicrobial susceptibility
 Detection of multiple pathogens in a single specimen can make interpretation difficult



In Summary:

Controlling norovirus would reap great decreases in foodborne illnesses

Aflatoxin is specific to WPRO, but may be causing a large chronic disease burden

Enteric Disease Toolkit available for training on foodborne disease prevention

CIDT test usage for foodborne diagnostics is rapidly growing, but brings challenges in interpretation





Thank you!

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Source: WHO Estimates of the Global Burden of Foodborne Diseases, 2015.



Ways to prevent norovirus outbreaks from food contamination

Kitchen managers should be trained and certified in food safety and ensure that all food service workers follow food safety practices outlined in the FDA model Food Code and CDC guidelines.





SOURCES: US Food and Drug Administration, Food code, 2013, http://www.fda.gov/foodcode, MMWR, March 4, 2011.

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