

# OTHER FOODBORNE

- •Infectious bacteria only
- •May be transmitted by food, water or contact
- •Some are not conclusively proved to be foodborne criteria for "foodborne"



# Historic foodborne agents •Brucella spp. •Corynebacterium diphtheriae •Mycobacterium bovis

## (1) Brucella spp.

Species of concern are:

- •*B. abortus* (cattle)
- •B. melitensis & B. ovis (sheep & goats),
- *B. suis* (swine), and
- •*B. canis* (dogs; although rare).

### Brucella spp.

- •Brucellosis (Malta fever) is a worldwide problem.
- •Incidence of brucellosis in the US:
  - -~ <0.5 cases per 100,000
  - -Most reported from California, Florida, Texas, and Virginia.

### Brucella spp.

- Transmission of *Brucella* is usually zoonotic. The organism is carried and shed by animals.
- •Livestock such as cattle (beef and dairy) are a primary source of the pathogen, at least in the US.
- •Some pets (e.g., dogs) also a source.

### Brucella spp.

Food vehicles:

- •Unpasteurized milk (cows, sheep, or goats) and milk products.
- •Carcasses of infected animals (including swine and buffalo) don't typically lead to consumer infections.

### Brucella spp.

- •Incubation period is 5 d-2 mo.
- •Recurrent, prolonged, febrile, systemic infection.
- •Recurrences are common and may be accompanied by arthritis.
- •Antibiotic treatment

### Brucella spp.

- •Pasteurization will destroy the *Brucella*—avoid drinking raw milk and eating raw-milk cheese
- •No vaccines available for humans.
- •Live vaccines available for animals, may cause disease in humans.

### (2) Corynebacterium diphtheriae

- Diphtheria first clinically described by Hippocrates in the 4<sup>th</sup> century B.C.
- An epidemic swept Europe in the 17<sup>th</sup> century. Called "El garatillo" (the strangler) in Spain & the "gullet disease" in Italy.
- Reached American colonies in the 18<sup>th</sup> century—whole families wiped out.

### C. diphtheriae

- •Toxigenic (phage-mediated) infection, usually of upper respiratory tract
- Life-threatening
- •Controlled by vaccination of humans (no animal hosts)

### C. diphtheriae

- •Milkborne outbreaks recorded in the US before widespread practice of immunization and pasteurization of milk (machine milking?).
- •No foodborne outbreak reported in recent years in the US.

### (3) Mycobacterium bovis

- •*M. bovis* causes a contagious and debilitating disease in humans and animals called bovine tuberculosis (TB).
- •WHO: ~8 million new cases and 3 million deaths each year.

### Mycobacterium bovis

- Most common means of contracting the disease is through inhalation of aerosols containing the agent.
- Tuberculosis caused by *M. bovis* indistinguishable from *M. tuberculosis*; infects consumers via the digestive tract → extrapulmonary tuberculosis more likely

### Mycobacterium bovis

- •Food vehicles: Mainly raw cows' milk and its products.
- •In 2002, California lost its TB-free status after three herds tested positive for the disease.

### Mycobacterium bovis

- •Most heat-resistant of milk-borne pathogens are *M. bovis* and *C. burnetii*.
- •The heat resistance of *M. bovis* provided the basis for the conditions of high-temperature, short-time pasteurization (72°C, 15s) of milk.

### Bacteria rarely foodborne

- •*Clostridium difficile*
- •*Coxiella burnetii*
- •Streptococcus pyogenes

### Bacteria rarely foodborne

Clostridium difficile:

- Free-living in soil & sediments
- Can contaminate foods, but not specifically shown to be foodborne
- Causes diarrhea after antibioticsaltering flora allows *C. difficile* to grow in intestinal tract, produce toxin, & cause watery diarrhea.

### Bacteria rarely foodborne

Coxiella burnetii:

- •Globally distributed
- •Causes Q-fever
- •Primary reservoirs: sheep, cattle, goats, companion & wild animals, birds, ticks

### Coxiella burnetii

- •Commonly airborne (risk to vets & herdsman in contact with animals, especially at parturition)
- •Can be shed in milk of infected animals (basis for lowtemperature, long-time pasteurization)

### Coxiella burnetii

- •*C. burnetii* is a highly infectious agent.
- •Resistant to drying, heat, and a number of disinfectants.
- •It can survive for long periods in the environment.

### Streptococcus pyogenes (= Group A)

- Groups B, C, D, F, and G.
- Based on a combination of antigenic, hemolytic, and physiological traits
- Groups A and D can be foodborne & cause human illness.
- Group A = one species (*S. pyogenes*) with 40 antigenic types.

### Streptococcus pyogenes

- •Most common vehicle is raw cows' milk, but any food (potato salad, eggs, egg salad, and rice pudding) may be contaminated by infected handler.
- •Infective dose is low (est. <1000 cells).





- •Aeromonas hydrophila
- •*Enterococcus* spp.
- Plesiomonas shigelloides
- Pseudomonas aeruginosa

### Aeromonas hydrophila

- •
- Some strains can cause illness in fish and humans.
- Often found in human intestines (normal and diarrheal); proposed cause of diarrhea in humans (especially young children).

### Aeromonas hydrophila

- The bacterium is found in all freshwater environments, and brackish water
- Causation of diarrhea and transmission via food or water have not yet been conclusively proven.
- Suspected food vehicles: fish, shellfish, and meats including beef, pork, lamb, and poultry.

### Enterococcus (fecal Strep.) spp.

- The genus *Enterococcus* is new name for fecal *Streptococcus*.
- •Experiments have failed to cause illness in human volunteers.
- •Transmission via food and water is proposed, but unproven.

### Plesiomonas shigelloides

- Found in humans with watery diarrhea (causation not proved, but two outbreaks have been documented in Japan) or with septicemia, often accompanied by meningitis.
- •Most reported cases of gastroenteritis involve people with pre-existing health problems (e.g., cancer, sickle-cell anemia).

### Plesiomonas shigelloides

- Suspected to be waterborne disease agent might be present in unsanitary water used for drinking, recreational purposes, or rinsing foods to be eaten raw.
- •Eating contaminated, raw shellfish may lead to illness. All reported foods involved with cases of gastroenteritis were of aquatic origin (salted fish. crabs, and oysters).

### Pseudomonas aeruginosa

- Opportunistic pathogen
- •Alleged to cause gastroenteritis in humans if ingested in large numbers.
- •Can be isolated from soil and water and is commonly associated with spoilage of food such as eggs, cured meats, fish and milk.

### Pseudomonas aeruginosa

- •*P. aeruginosa* is pathogenic only when introduced into areas lacking normal defenses such as tissue damage of mucous membranes and skin, severe burns, intravenous or urinary catheters.
- •Transmission via food and water is proposed, but unproven.

# "Emerging foodborne pathogens"

- •Agents not previously recognized as foodborne
- •Agents in food, not previously recognized as pathogenic
- •Problems with Koch's postulates
- "Old" agents, newly named

### Summary

- "Emerging" vs disappearing foodborne pathogens (affluent countries)
- On-farm measures vs zoonoses
- •Some agents that occur in foods may threaten only "vulnerable" populations
- •Some alleged pathogens may be virtually harmless

# "At risk" populations, U.S. • Age > 65 29,400,000 • Pregnant women 5,657,900 • Newborns 4,602,000 • Cancer outpatients 2,411,000 • Nursing home residents 1,553,000 • AIDS patients 135,000 • Organ transplant patients 110,270

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