



United States Department of Agriculture

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Food Safety and Inspection Service

Protecting Public Health and Preventing Foodborne Illness



Food Safety and Inspection Service:

Salmonella Typhimurium Outbreak Linked to Chicken Salad

March 7, 2019

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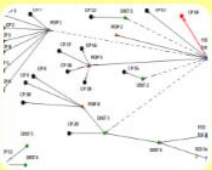
Applied Epidemiology Staff
Office of Public Health Science

Food Safety and Inspection Service: Using Data to Inform Decision Making



EPIDEMIOLOGY

Who, What, When, Where, How



TRACEBACK/TRACEFORWARD

Determine source or distribution;
documentation is key



LABORATORY

Food, clinical; Whole genome
sequencing and PFGE



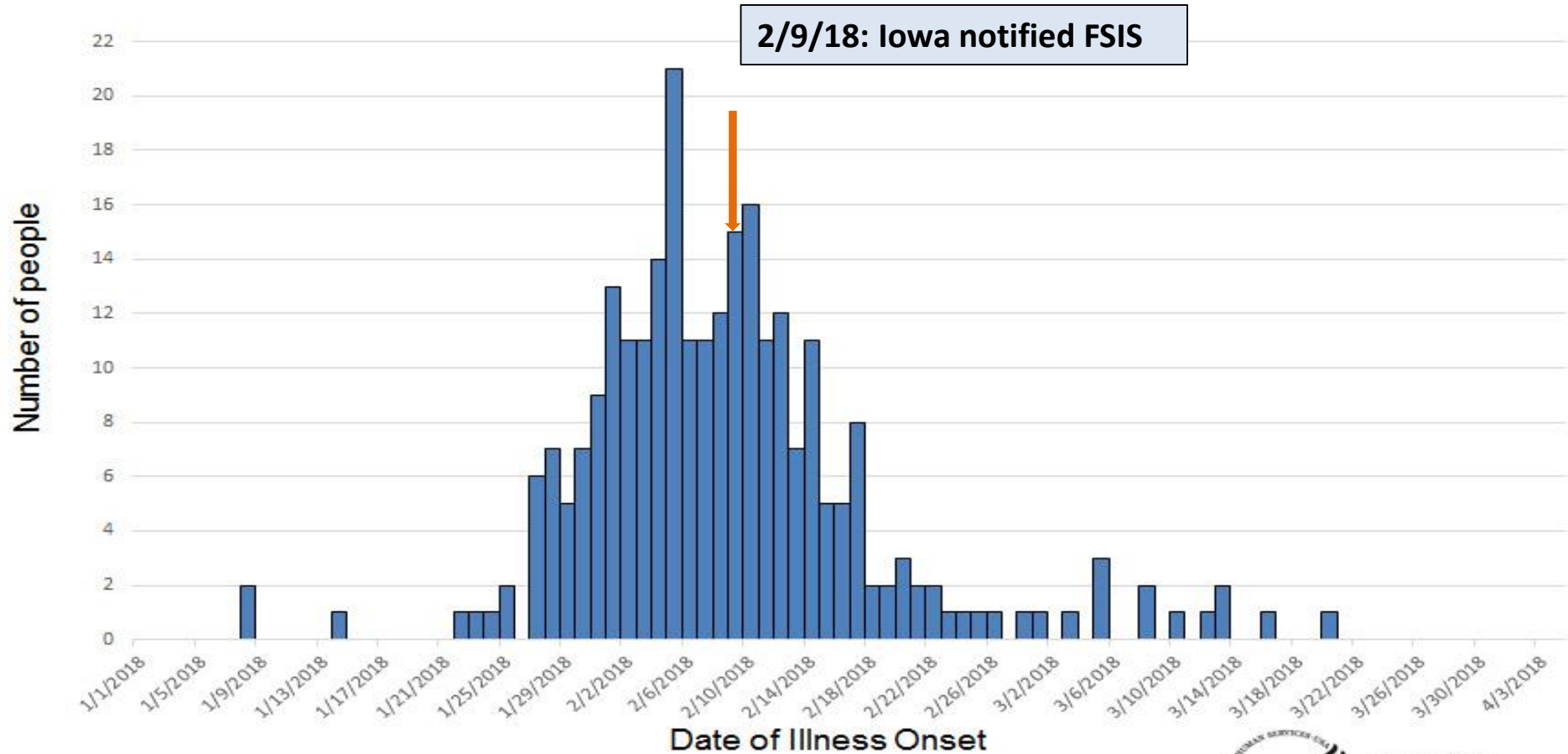
ENVIRONMENTAL HEALTH

Assessments and inspection



Food Safety and Inspection Service: FSIS Notification

2/9/18: Iowa notified FSIS

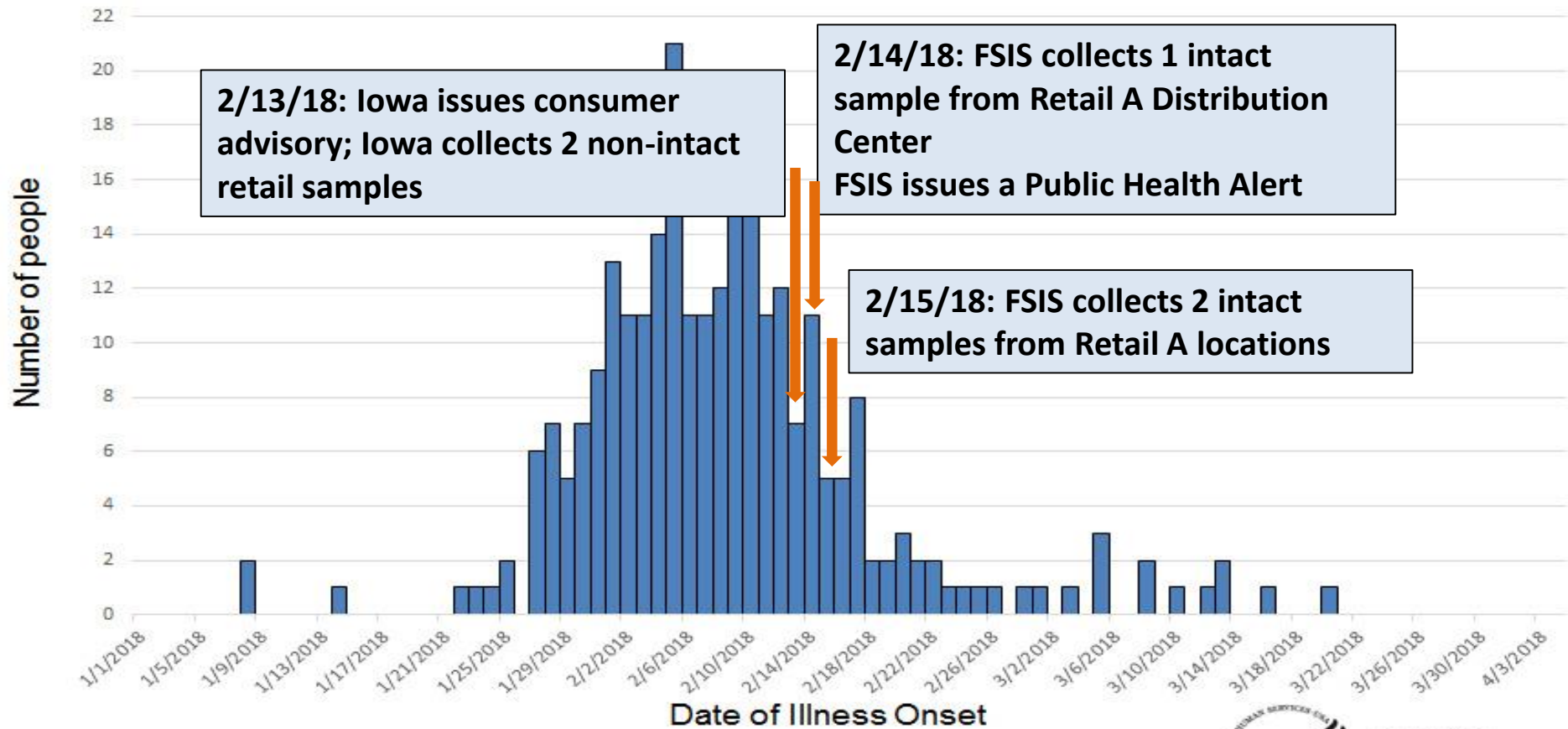


Food Safety and Inspection Service:

Retail Assessments and Traceback

- FSIS and Iowa investigators visited Retail A locations
- Environmental assessment findings did not indicate cross-contamination or other food safety concerns at retail
- Chicken salad was manufactured at Est. X in Iowa
- Product distributed regionally through Retail A distribution center to all Retail A locations

Food Safety and Inspection Service: FSIS Activities



Food Safety and Inspection Service:

Establishment X

- Dual jurisdiction establishment, coordination with FDA
- FSIS visited Est. X in February 2018 to review records and assess production of the chicken salad
 - No factors likely to have contributed to the outbreak were identified
- 13 food contact and non-food contact samples collected
 - Samples tested negative for *Salmonella*

Food Safety and Inspection Service:

Laboratory Testing

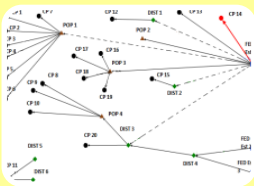
Location	Sample	Result
Retail A: Location 1	Chicken salad	Positive
Retail A: Location 2	Chicken Salad	Positive
Retail A Distribution Center	Chicken Salad	Negative
Retail A: Location 3	Chicken Salad	Negative
Retail A: Location 4	Chicken Salad	Negative
Establishment X	Environmental	Negative

Food Safety and Inspection Service: Using Data to Inform Decision Making



EPIDEMIOLOGY

Chicken salad exposure; 87% case-patients interviewed reported eating chicken salad from Retail A locations



TRACEBACK/TRACEFORWARD

Chicken salad at Retail A locations produced at Est. X



LABORATORY

Iowa retail samples positive for *Salmonella* Typhimurium

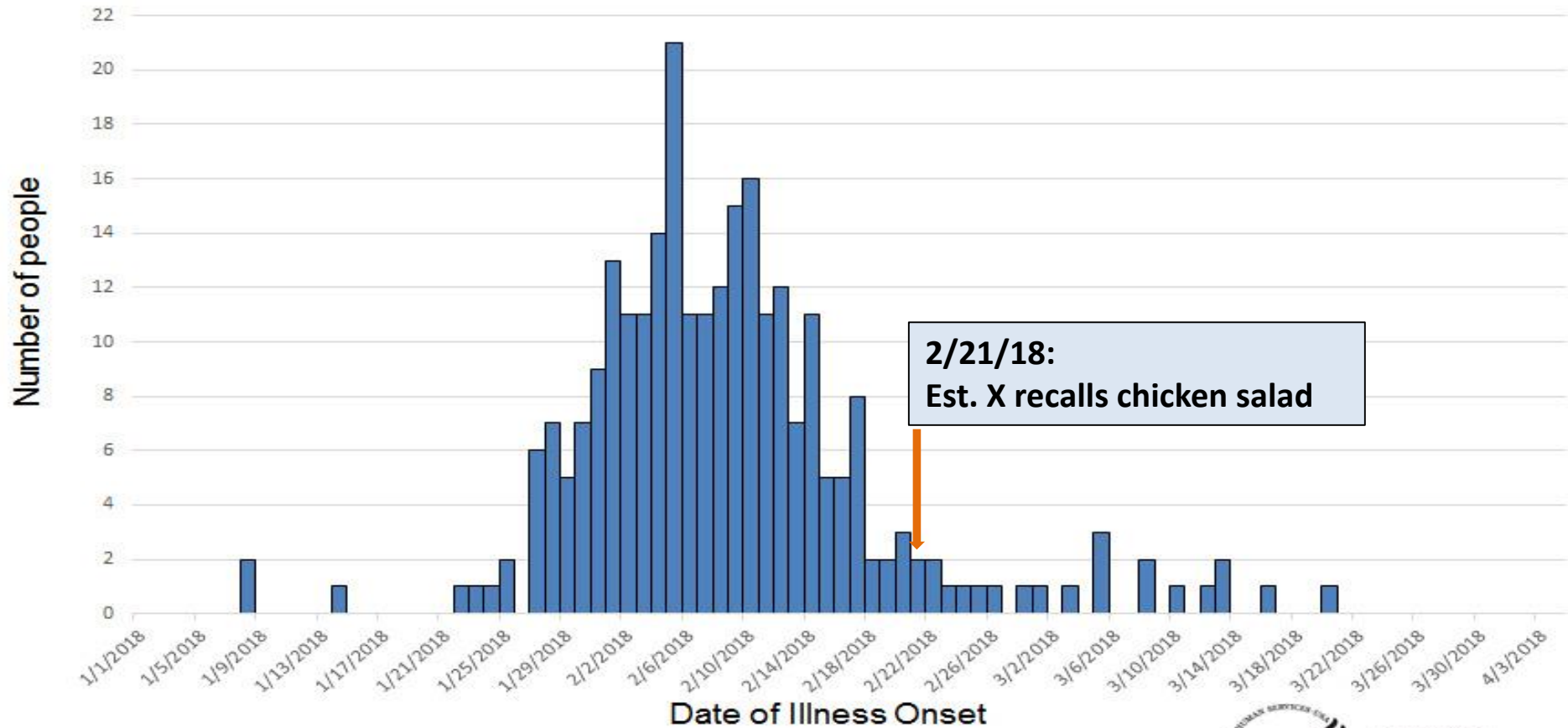


ENVIRONMENTAL HEALTH

No indications of cross-contamination at retail; case-patients report purchasing product from various Retail A locations



Food Safety and Inspection Service: Recall



Food Safety and Inspection Service:

Lessons Learned

- Early notification and identification of an outbreak enabled industry stakeholders and public health officials to act quickly
- Earlier communication between partners enhanced coordination and facilitated effective response
- Product testing can help support regulatory action

Food Safety and Inspection Service:

FSIS Action Items

- Published template for including FSIS in Foodborne Illness Outbreak Response Procedures
- Published information on what FSIS needs to take regulatory action
- Updating FSIS Directive, *Policy on use of results from non-FSIS laboratories*

Food Safety and Inspection Service:

Template for Including FSIS in Procedures

- ❖ [Careers](#)
- ❖ [Fact Sheets](#)
- ❖ [Food Safety Education](#)
- ❖ [Data Collection and Reports](#)
- ❖ [Food Defense and Emergency Response](#)
- ❖ [Inspection](#)
- ❖ [International Affairs](#)
- ❖ [Recalls and Public Health Alerts](#)
- ❖ [Regulatory Compliance](#)
- ❖ [Regulations, Directives and Notices](#)
- ❖ [Rulemaking](#)
- ❖ [Science](#)

Template for Including FSIS in Foodborne Illness Outbreak Response Procedures

Information in this recommended template may be adapted by public health partners (e.g., state health and agriculture departments) for including FSIS in foodborne illness outbreak response procedures.

FSIS Foodborne Illness Outbreak Investigation Procedures

FSIS investigates foodborne illness outbreaks following procedures in [FSIS Directive 8080.3](#) (<https://www.fsis.usda.gov/wps/wcm/connect/1bffb125-cd80-4b3a-ab45-1f4c0ad863d9/8080.3.pdf?MOD=AJPERES>).

FSIS Notification

In addition to following established procedures for notifying other entities (e.g., CDC), public health partners should notify FSIS as soon as possible of illness outbreaks potentially associated with FSIS-regulated products (including meat, poultry, and processed egg products). An entity/person should be designated to have primary responsibility for notifying FSIS. Ideally, contacts should be established prior to an outbreak. Here is how to notify FSIS:

- Send an email to: FoodborneDiseaseReports@usda.gov. This email account is monitored by the Office of Public Health Science, Applied Epidemiology Staff (OPHS-AES) during both normal work hours and after hours (evenings, weekends, and holidays). You may also contact individual OPHS-AES members by phone or email.
- Include on the email your contact(s) in the Office of Enforcement, Investigation, and Audit, Compliance and Investigations Division (OIEA-CID). See [CID Regional contacts](#) (<https://www.fsis.usda.gov/wps/portal/informational/districtoffices#oiea>).
- You may also contact the local Office of Field Operations (OFO) District Office. See [OFO District contacts](#) (<https://www.fsis.usda.gov/wps/portal/informational/districtoffices#ofa>).

Provide Investigative Information to FSIS

When notifying FSIS of a foodborne illness outbreak, public health partners should provide as many details about the outbreak and the investigation as possible, as outlined here: [Information Helpful to FSIS During Foodborne Illness Investigations](#) (<https://www.fsis.usda.gov/InvestigationInfo>).

Related Content

- ❖ [FSIS Resources for Foodborne Illness Investigation](#)
- ❖ [Information Helpful to FSIS During Investigations](#)
- ❖ [Report a Problem with Food](#)

Food Safety and Inspection Service:
Questions?

Thank you!