

# Communicable Diseases

## Monthly Newsletter



**Public Health**  
Prevent. Promote. Protect.

**Joplin City and Jasper County**

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## Multistate Outbreak of Human *Salmonella* Infantis Linked to Dry Dog Foods



A bowl of dry dog food

By June 13, 2012, a total of 22 persons infected with the outbreak strain of *Salmonella* Infantis had been reported. Twenty ill persons have been reported in 13 states, including Missouri (3 cases).

Among persons for whom information is available, illnesses began between October 2011 and May 11, 2012. Ill persons range in age from less than one year old to 82 years old and the median age is 46.5 years. Among the 17 patients with available information, 6 (35%) were hospitalized. No deaths have been reported.

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### Joplin and Jasper County:

The *Salmonella* species linked to the multistate outbreak have not been reported in Joplin and Jasper County as of June 15.

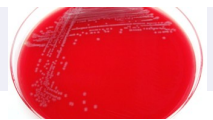
However, different *Salmonella* species were reported in Joplin and Jasper County as of June 15, 2012 but they were not outbreaks.

(see table 3 in p.3)

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## What is E. coli Infection?



**E**scherichia coli (abbreviated as E. coli) are a large and diverse group of bacteria found in the environment and certain foods. Some kinds of E. coli can cause diarrhea, while others cause urinary tract infections, respiratory illness as well as pneumonia, and other illnesses.

### About the Illness

People usually get sick from E. coli within 2 to 8 days (average of 3 to 4 days) after swallowing the organism. Most people infected will develop diarrhea (usually watery and often bloody) and abdominal cramps. Most illnesses resolve on their own within 7 days. Some illnesses last longer and can be more severe, especially in young children (under 5 years) or the elderly.

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## Recall

Multiple brands of dry pet food produced by Diamond Pet Foods at a single manufacturing facility in Gaston, South Carolina have been linked with human illnesses. Diamond Pet Foods has expanded its recall of some brands of dry dog and cat food manufactured in this facility.

## Advice to Consumers

- ◆ Consumers should check for recalled pet food products and discard them promptly. Consumers with questions about these pet food may contact Diamond Pet Foods at telephone number (866) 918-8756 or visit [www.diamondpetrecall.com](http://www.diamondpetrecall.com).
- ◆ Follow the tips listed on [Salmonella from Dry Pet Food and Treats](#) to help prevent an infection with Salmonella from handling dry pet food and treats.
- ◆ Wash your hands for at least 20 seconds with water and soap right after handling pet food and treats, and especially before preparing, serving or eating food, drinks or preparing baby bottles and right after cleaning up after your pets.

- ◆ People who think they might have become ill after contact with dry pet food or with an animal that has eaten dry pet food should consult their health care providers. Infants, older adults, and persons with impaired immune systems are more likely than others to develop severe illness.
- ◆ Consumers can report illnesses associated with pet food in two ways: (1) call the [FDA Consumer Complaint Coordinator](#) in their state, or (2) report electronically through the [Safety Reporting Portal](#). Reports should include product details such as brand name, production code, expiration date, manufacturer or distributor, and location of purchase. Reports also should include medical information.

Learn more at: <http://www.cdc.gov/>

## E. Coli Infection (cont'd from p.1)

(Continued from page 1)

### To best protect yourself against E. coli infections;

- ◆ Know your risk of food poisoning. People at higher risk for foodborne illness are pregnant women and newborns, children, older adults and those with weak immune systems.
- ◆ Consult your healthcare provider if you think you might be ill with E. coli infection.



- ◆ Practice proper hygiene, e.g. good hand washing
- ◆ Cook meats thoroughly. Ground beef and meat should be cooked to a temperature of at

least 160°F. It's best to use a thermometer, as color is not a very reliable indicator of how thoroughly meat has been cooked.

- ◆ Avoid consuming raw milk, unpasteurized dairy products, and unpasteurized juices (like fresh apple cider).
- ◆ Avoid swallowing water when swimming or playing in lakes, ponds, streams, swimming pools, and backyard “kiddie” pools.
- ◆ Prevent cross-contamination in food preparation areas by thoroughly washing hands, counters, cutting boards, and utensils after they touch raw meat.

One case of E. coli infection has been reported in Jasper County in 2012. (See table 1 on p. 3)

Learn more at; <http://www.cdc.gov/ecoli/>

# Communicable Diseases Report—May 2012

Cumulative Cases from January through June 15 in Joplin City and Jasper County: 2011 & 2012  
(Data includes confirmed, probable and suspect cases)

Table 1

Diseases/Conditions	Joplin City		Jasper County	
	2011	2012	2011	2012
<b>Campylobacteriosis</b>	2	0	13	14
<b>Coccidioidomycosis</b>	0	0	1	0
<b>Cryptosporidiosis</b>	0	2	0	3
<b>E Coli Shiga Toxin</b>	0	0	3	4
<b>E Coli O<sub>157</sub> H<sub>7</sub></b>	0	0	0	1
<b>E Coli (Non Shiga Toxin Producing)</b>	0	0	2	0
<b>Giardiasis</b>	0	0	2	0
<b>Legionellosis</b>	1	0	0	0
<b>Salmonellosis</b>	5	3	6	8
<b>Shigellosis</b>	0	6	0	1
<b>Anaplasma Phygocytophilum</b>	0	0	0	2
<b>Ehrlichia Chaffeensis</b>	0	1	0	2
<b>Rocky Mountain Spotted Fever</b>	1	2	4	7
<b>Tularemia</b>	0	1	0	0
<b>Chicken Pox (Varicella)</b>	2	2	9	3
<b>Hepatitis B (Acute)</b>	0	3	0	3
<b>Hepatitis B (Chronic)</b>	1	6	0	4
<b>Hepatitis B (Pregnancy)</b>	0	2	1	1
<b>Mycobacterium Other Than TB</b>	0	0	3	5
<b>Pertussis (Whooping Cough)</b>	0	1	0	5
<b>Rabies Post Exposure Prophylaxis</b>	2	0	2	0
<b>Streptococcal Disease (Group A)</b>	0	0	0	1
<b>Streptococcal Pneumoniae (Drug Resistant)</b>	0	0	0	1
<b>Toxic Shock Syndrome (Staph)</b>	0	0	1	0
<b>Tuberculosis Disease</b>	1	1	0	0
<b>Tuberculosis Infection</b>	9	9	23	18

### Diseases/Conditions Summary (Table 1)

Diseases/conditions that were higher by June 15, 2012 than reported during the same period in 2011 were:

#### Joplin City

- ◆ Cryptosporidiosis
- ◆ Ehrlichia Chaffeensis
- ◆ Rocky Mountain Spotted Fever
- ◆ Acute Hepatitis B
- ◆ Chronic Hepatitis B
- ◆ Hepatitis B (Pregnancy)
- ◆ Pertussis (Whooping cough)
- ◆ Shigellosis
- ◆ Tularemia

#### Jasper County

- ◆ Campylobacteriosis
- ◆ Cryptosporidiosis
- ◆ E. Coli (Shiga toxin)
- ◆ E. Coli o<sub>157</sub> H<sub>7</sub>
- ◆ Mycobacterium Other Than TB
- ◆ Pertussis (Whooping cough)
- ◆ Rocky Mountain Spotted Fever
- ◆ Anaplasma Phagocytophilum
- ◆ Salmonellosis
- ◆ Shigellosis
- ◆ Strep Pneumoniae
- ◆ Streptococcal Disease (Group A)
- ◆ TB Disease
- ◆ Chronic Hepatitis B
- ◆ Acute Hepatitis B



**Public Health**  
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*"Don't just go  
through life, grow  
through life".*

Eric Butterworth

## Recreational Water Illnesses

Recreational water illnesses (RWIs) are caused by germs spread by swallowing, breathing in mists or aerosols of, or having contact with contaminated water in swimming pools, hot tubs, water parks, water play areas, interactive fountains, lakes, rivers, or oceans. RWIs can also be caused by chemicals in the water or chemicals that evaporate from the water and cause indoor air quality problems.

RWIs include a wide variety of infections, including gastrointestinal, skin, ear, respiratory, eye, neurologic, and wound infections. The most commonly reported RWI is diarrhea.

In the past two decades, there has been a substantial increase in the number of RWI outbreaks associated with swimming.

Keeping chlorine at recommended levels is essential to maintain a healthy pool.

With RWI outbreaks on the rise, swimmers need to take an active role in helping to protect themselves and prevent the spread of germs.

### Three Steps for swimmers

Keep germs from causing recreational water illnesses (RWIs):

- Don't swim when you have diarrhea. You can spread germs in the water and make other people sick.
- Don't swallow the pool water. Avoid getting water in your



mouth.

- Practice good hygiene. Shower with soap before swimming and wash your hands after using the toilet or changing diapers.

### Three Steps for Parents of Young Kids

Keep germs out of the pool:

- Take your kids on bathroom breaks or check diapers often. Waiting to hear "I have to go" may mean that it's too late.
- Change diapers in a bathroom or a diaper-changing area and not at poolside. Germs can spread in and around the pool.
- Wash your child thoroughly (especially the rear end) with soap and water before swimming. Invisible amounts of fecal matter can end up in the pool.

Source: [CDC](http://www.cdc.gov).