

リスト1 医学中央雑誌検索結果

【#0120】

TI: 日常の排便習慣と大腸菌 O-157 感染症の重症度について

AU: 北島博之, 藤村正哲, 位田忍

SO: 日本小児科学会雑誌 104 巻 2 号 Page289(2000.02)

AB:

【#0121】

TI: 【公衆衛生におけるリスクの管理】 京都府健康危機管理マニュアル

AU: 植村憲一

SO: 公衆衛生 64 巻 2 号 Page101-104(2000.02)

AB:

【#0122】

TI: 【公衆衛生におけるリスクの管理】 食品衛生行政におけるリスクの管理 腸管出血性大腸菌 O157 で生じた諸課題にどう取り組んだか

AU: 植松智之

SO: 公衆衛生 64 巻 2 号 Page97-100(2000.02)

AB:

【#0123】

TI: 平成 11 年に発生したウェルシュ菌による食中毒の遺伝子学的疫学解析について

AU: 山岡一清, 溝口裕美, 板垣道代, 所光男, 高田美智子, 河村博, 児玉文夫

SO: 岐阜県保健環境研究所報 7 号 Page25-27(1999.12)

AB: 平成 11 年 9 月 5 日～6 日にかけて長野・山梨・静岡方面へ旅行した岐阜県内在住のグループの中に、下痢・腹痛等の食中毒症状を呈する者がいることが判明した。管轄保健所は、原因究明のため 11 名の有症者の検便を実施し 9 名から *Clostridium perfringens*(ウェルシュ菌)を分離した。この事例において分離されたウェルシュ菌を用いパルスフィールドゲル電気泳動(PFGE)による遺伝子解析を試み、疫学解析を行った結果、PFGE パターンは、9 株全て同一であり、ウェルシュ菌食中毒の疫学解析に非常に有用であることが確認できた

【#0124】

TI: 疫学データの重要性

AU: 山本茂貴

SO: 獣医公衆衛生研究 2 巻 Page3-6(1999.07)

AB:

リスト1 医学中央雑誌検索結果

【#0125】

TI: 【畜産食品の HACCP】食品の製造と流通における衛生管理 微生物学的リスクアセスメントと HACCP

AU: 熊谷進

SO: 獣医畜産新報 52 巻 8 号 Page653-658(1999.08)

AB:

【#0126】

TI: 【知っておきたい食中毒 A-Z】いまなぜ食中毒が問題なのか わが国の食中毒の現状

AU: 丸山務

SO: 臨床栄養 94 巻 7 号 Page706-710(1999.07)

AB:

【#0127】

TI: 臨床医が知っておきたい健康危機管理体制 健康危機管理体制と医療

AU: 林泰史

SO: 治療 81 巻 7 号 Page1986-1989(1999.07)

AB:

【#0128】

TI: パルスフィールド電気泳動法による発生事例分離株の分子疫学的検討 *Salmonella* Enteritidis 及び O157 事例について

AU: 黒澤肇, 石川哲也, 狩野文子, 斎藤朝子, 小林洋平

SO: 群馬県衛生環境研究所年報 30 号 Page53-56(1999.03)

AB: 平成 9 年度に県内で発生した *Salmonella* Enteritidis による集団食中毒 2 事例及び腸管出血性大腸菌 O157 による集団下痢症 1 事例からの分離株について,分子疫学的検討を行った. 各々の事例において,分離された食品由来株,ヒト由来株,環境由来株は同一の DNA パターンを示し,同じ感染源によるものと推定された

【#0129】

TI: 食中毒に起因する SRSV の分子疫学的解析

AU: 三上稔之, 佐藤孝, 下山純子, 畑山一郎

SO: 青森県環境保健センター研究報告 9 号 Page9-11(1999.01)

AB: 1997 年 5 月 30 日付,食中毒の原因物質として SRSV 及びその他のウイルスが追加された. 本県では追加後のウイルスによると思われる食中毒発生は 1997 年 12 月末と年が明けた 1 月,2 月に届け出があり,電子顕微鏡法によるウイルス粒子検索と PCR 法によるウイルス遺伝

リスト1 医学中央雑誌検索結果

子検出を行った.その結果両方法において SRSV が確認された

【#0130】

TI: 疫学実用講座 疾病の頻度の測定(2)
AU: 山根逸郎, 小岩井正博, 濱岡隆文
SO: 臨床獣医 17 巻 6 号 Page80-84(1999.05)
AB:

【#0131】

TI: 小型球形ウイルスの免疫学的方法による検出システム
AU: 依田知子, 寺野由剛, 山崎謙治, 左近直美, 大石功, 宇田川悦子, 奥野良信, 柴田忠良
SO: 臨床とウイルス 27 巻 2 号 PageS92(1999.04)
AB:

【#0132】

TI: O157 騒動後の食品衛生意識及び行動変化を追う
AU: 遠島春菜, 河村良一, 足立瑞樹, 伊藤龍男, 大野正之, 原田勲, 伊藤実
SO: 食品衛生研究 49 巻 3 号 Page93-100(1999.03)
AB:

【#0133】

TI: サルモネラ食中毒の疫学調査におけるパルスフィールド電気泳動法の利用
AU: 近藤玲子, 青木里美, 大橋有里, 田中博, 森正俊, 井上博雄
SO: 愛媛県立衛生研究所年報 59 号 Page1-4(1998.11)
AB: 1)制限酵素 Bln I を用いて PFGE 泳動パターンを見ると,S.E.19 株のうち PT4 型株はパターン [II]に,PT1 型株はパターン[II]と[III]の計 3 つのパターンに分類され,このうち 13 株が[II]に属しており,このタイプが県内に広く蔓延していると思われた.集団発生事例からの分離株では事例ごとにそれぞれ同一パターンが得られ,それらの原因菌の起源が同じであることが推察出来た. 2)ST パターンも同一事例内の菌株では全く同じパターンを示した.PT 型,PFGE 像が同じであっても ST パターンに差異が見られた場合は,その起源が異なるか又は変異により差異が生じたと思われる

【#0134】

TI: 堺市 O157 学童集団食中毒に対する医療的ケアの評価とその問題点 受診者へのアンケート調査より
AU: 松島礼子, 竹中義人, 田中英高, 川村尚久, 山口仁, 山崎剛, 清水俊男, 宮崎慶子, 地崎

リスト1 医学中央雑誌検索結果

剛史, 辰巳和人, 他

SO: 日本小児科学会雑誌 103 巻 2 号 Page285(1999.02)

AB:

【#0135】

TI: 臨床医のためのインターネットワーキング Med-Wires 感染症・食中毒をはじめとした疫学統計 CDC の MMWR を中心に

AU: 村田厚夫

SO: 医薬の門 38 巻 5 号 Page246-251(1998.10)

AB:

【#0136】

TI: RAPD 法による *Campylobacter jejuni* の分類と血清型との比較

AU: 小野一晃, 山本勝彦, 丹羽章

SO: 日本細菌学雑誌 53 巻 3 号 Page519-529(1998.08)

AB: 集団食中毒事例 7 例(121 株), 散発例 15 例のヒト由来株と鶏肉から分離した 46 株, 食中毒事例において鶏肉残品から分離した 1 株, 食鶏処理場において鶏盲腸内容物から分離した 70 株の鶏由来株及び標準株として *C.jejuni* JCM2013 の計 254 株の *C.jejuni* を RAPD (randomly amplified polymorphic DNA) 法により分類したところ 68 種の型に分類された。血清型では型別不能であった株も RAPD 法で分類した。RAPD 法による増幅 DNA の電気泳動パターンから UPGMA (unweighted average pair group method) により樹形図を作成し, ヒト臨床由来株と鶏由来株の相関関係を調べたところ, 両者のバンドのパターンには違いがあることがわかった。以上から RAPD 法は簡便で迅速性に優れ, *C.jejuni* の疫学マーカーとして有効である

【#0137】

TI: O157 により緊急入院した患者及び家族の入院中の QOL パニック状態にある患児・家族へのアプローチ

AU: 野坂朋江, 三浦広子, 志船美香, 佐藤美幸, 内倉清子, 芦田明, 玉井浩, 勢川瑠美子

SO: 日本小児腎不全学会雑誌 18 巻 Page74-76(1998.09)

AB:

【#0138】

TI: 緊急災害時に転送入院した患児及び家族の認知 堺市 O157 集団食中毒に起因した溶血性尿毒症症候群患児の治療に際して

AU: 芦田明, 村田卓士, 田中英高, 玉井浩

SO: 心身医学 38 巻 6 号 Page443-448(1998.08)

リスト1 医学中央雑誌検索結果

AB: 大阪府堺市で発生した病原性大腸菌 O157:H7 集団食中毒では、続発して 100 名を超える患者が溶血性尿毒症症候群に罹患した。当科に搬送された患者の両親に対しアンケート調査を、看護婦に対し聞き取り調査を実施し、入院中の治療環境に対する認知を検討した。1) 病院転送時に、患者側に病院を選択する余裕はなく、家族は自宅より病院まで遠くても仕方がないと考えていた。2) 同一疾患患者を一大部屋に収容したことは、患者間及び保護者間共に連帯感が生じ、心理的サポートが得られた。3) 他疾患で入院している患者及び家族からの感染に対する不安は少なかった

【#0139】

TI: 食中毒集団発生の疫学調査

AU: 尾崎米厚, 箕輪真澄

SO: 食品衛生研究 48 巻 8 号 Page75-85(1998.08)

AB:

リスト2 MEDLINE 検索結果

【#0001】

TI: Indagine epidemiologica ed analisi dei costi di un'epidemia da Salmonella enteritidis.
[Epidemiologic study and cost analysis of an Salmonella enteritidis epidemic]

AU: Lopalco,-P-L; Germinario,-C; Di-Martino,-V; Frisoli,-L; Pagano,-A; Quarto,-M; Barbuti,-S

SO: Ann-Ig. 2000 Jul-Aug; 12(4): 279-85

AB: Salmonellosis is one of the most common forms of foodborne infection. An outbreak of gastroenteritidis associated with a wedding party was investigated, even to value the costs falling on individuals, the health services and society as a whole. One hundred and fifty nine wedding guests were interviewed by phone. Multivariate analysis was used to assess which food were significantly associated with infection. One hundred and thirteen cases were identified; ten stool samples were culture positive for Salmonella enteritidis. Handmade ice-cream and baba (a typical Italian pastry) were significantly associated with infection. The cost of a case was estimated to be between US \$ 74 (for non hospitalised patients) and US \$ 1,896 (for hospitalised patients). The outbreak was caused by a strain of Salmonella enteritidis and the vehicle of infection were unpasteurised eggs used to prepare the ice-cream. The economic impact of this outbreak was considerable and mainly due to the hospitalisation.

【#0002】

TI: The role of outbreaks in developing food safety policy: population based surveillance of salmonella outbreaks in Wales 1986-98.

AU: Palmer,-S; Parry,-S; Perry,-D; Smith,-R; Evans,-M; Nehaul,-L; Roberts,-R; Walapu,-M; Wright,-D

SO: Epidemiol-Infect. 2000 Dec; 125(3): 467-72

AB: In developing public policy on food safety, systematic identification and thorough investigation of all general outbreaks is necessary in order to avoid bias towards highly publicised outbreaks. In Wales, from 1986 to 1998, 87 general foodborne outbreaks of salmonellosis were identified. Most outbreaks occurred at functions or were associated with small catering outlets such as bakeries and sandwich bars. In 50 outbreaks, a vehicle of infection was confirmed microbiologically and/or epidemiologically. The most common food vehicles were those containing shell eggs. Salmonella enteritidis outbreaks were significantly more likely than outbreaks of other serotypes to be associated with vehicles containing shell eggs, suggesting that eggs were also the source of infection in many outbreaks. The routine use of analytical

リスト2 MEDLINE 検索結果

epidemiological studies to identify vehicles in outbreaks is recommended.

【#0003】

TI: Norwalk and "Norwalk-like viruses" in epidemic gastroenteritis.

AU: Hardy, M-E

SO: Clin-Lab-Med. 1999 Sep; 19(3): 675-90

AB: Despite the lack of a cell culture or animal model system, the past decade has seen tremendous advances in our understanding of NLV. Prior to 1990, the only nucleotide sequence information for caliciviruses was from viruses isolated from animals. There are now sequences available for more than 100 NLV isolates and more are rapidly accumulating. Such information is being used for development of new and more sensitive diagnostic assays. The CDC, under the National Food Safety Initiative and in cooperation with state and local governments, is working toward implementing routine surveillance and outbreak responses to limit or prevent widespread illness from the same identified source. Such increased surveillance and continued epidemiologic studies are necessary and critical to assess the risks and contain food-borne and water-borne outbreaks caused by the NLVs.

【#0004】

TI: Salmonella enteritidis outbreak due to contaminated cheese--Newfoundland.

AU: Ratnam, S; Stratton, F; O'Keefe, C; Roberts, A; Coates, R; Yetman, M; Squires, S; Khakhria, R; Hockin, J

SO: Can-Commun-Dis-Rep. 1999 Feb 1; 25(3): 17-9; discussion 19-21

AB:

【#0005】

TI: Outbreaks of Shigella sonnei infection associated with eating fresh parsley--United States and Canada, July-August 1998.

AU: Anonymous

SO: MMWR-Morb-Mortal-Wkly-Rep. 1999 Apr 16; 48(14): 285-9

AB: In August 1998, the Minnesota Department of Health reported to CDC two restaurant-associated outbreaks of Shigella sonnei infections. Isolates from both outbreaks had two closely related pulsed-field gel electrophoresis (PFGE) patterns that differed only by a single band. Epidemiologic investigations implicated chopped, uncooked, curly parsley as the common vehicle for these outbreaks. Through inquiries to health departments and public health laboratories, six similar outbreaks were

リスト2 MEDLINE 検索結果

identified during July-August (in California [two], Massachusetts, and Florida in the United States and in Ontario and Alberta in Canada). Isolates from five of these outbreaks had the same PFGE pattern identified in the two outbreaks in Minnesota. This report describes the epidemiologic, traceback, environmental, and laboratory investigations, which implicated parsley imported from a farm in Mexico as the source of these outbreaks.

【#0006】

TI: From the Centers for Disease Control and Prevention. Outbreaks of *Shigella sonnei* infection associated with eating fresh parsley--United States and Canada, July-August 1998.

AU: Anonymous

SO: JAMA. 1999 May 19; 281(19): 1785-7

AB:

【#0007】

TI: Two outbreaks of multidrug-resistant *Salmonella* serotype typhimurium DT104 infections linked to raw-milk cheese in Northern California.

AU: Cody,-S-H; Abbott,-S-L; Marfin,-A-A; Schulz,-B; Wagner,-P; Robbins,-K; Mohle-Boetani,-J-C; Vugia,-D-J

SO: JAMA. 1999 May 19; 281(19): 1805-10

AB: CONTEXT: *Salmonella* serotype Typhimurium definitive type 104 (DT104), with resistance to 5 drugs (ampicillin, chloramphenicol, streptomycin, sulfonamides, and tetracycline), has emerged as the most common multidrug-resistant *Salmonella* strain in the United States. However, illnesses resulting from this strain have not been associated definitively with a source in this country. OBJECTIVE: To determine the source of 2 outbreaks of *Salmonella* Typhimurium DT104. DESIGN: Matched case-control study conducted between March 24 and April 5, 1997 (outbreak 1), enhanced surveillance for new cases dating from February 1, 1997 (outbreak 2), and environmental and laboratory investigations. SETTING AND PARTICIPANTS: The case-control study included residents of 2 adjacent counties in northern California infected with the outbreak strain of *Salmonella* Typhimurium var Copenhagen and age-matched controls. For enhanced surveillance, a case was defined as *Salmonella* Typhimurium infection in a person exposed to fresh Mexican-style cheese. MAIN OUTCOME MEASURES: Risk factors for infection and source of implicated food. RESULTS: Outbreak 1 peaked in February 1997; 31 patients were confirmed by

リスト2 MEDLINE 検索結果

culture as having *Salmonella* Typhimurium var Copenhagen infection, isolates of which showed indistinguishable pulsed-field gel electrophoresis (PFGE) patterns. The outbreak strain was phage type DT104 with the 5-drug resistance pattern. Sixteen cases and 25 controls were enrolled in the case-control study; 15 of 16 *Salmonella* Typhimurium var Copenhagen cases compared with 14 of 24 matched controls reported eating unpasteurized Mexican-style cheese, (matched odds ratio, 7.9; 95% confidence interval, 1.1-354.9). Enhanced surveillance uncovered outbreak 2, which peaked in April 1997 and was caused by a non-Copenhagen variant of *Salmonella* Typhimurium. During outbreak 2, *Salmonella* Typhimurium was isolated from 79 persons who ate fresh Mexican-style cheese from street vendors and from cheese samples and raw milk. The PFGE pattern of the milk isolate matched 1 of the 3 patterns recovered from patients; all strains were phage type DT104b with the 5-drug resistance pattern. CONCLUSION: Raw-milk products pose a risk for multidrug-resistant *Salmonella* Typhimurium DT104 infections.

【#0008】

TI: Investigation of multidrug-resistant *Salmonella* serotype typhimurium DT104 infections linked to raw-milk cheese in Washington State.

AU: Villar,-R-G; Macek,-M-D; Simons,-S; Hayes,-P-S; Goldoft,-M-J; Lewis,-J-H; Rowan,-L-L; Hursh,-D; Patnode,-M; Mead,-P-S

SO: JAMA. 1999 May 19; 281(19): 1811-6

AB: CONTEXT: Multidrug-resistant *Salmonella* Typhimurium DT104 has recently emerged as a cause of human and animal illness in Europe and North America. In early 1997, health officials in Yakima County, Washington, noted a 5-fold increase in salmonellosis among the county's Hispanic population. OBJECTIVES: To characterize bacterial strains and identify risk factors for infection with *Salmonella* Typhimurium in Yakima County. DESIGN: Laboratory, case-control, and environmental investigations. SETTING AND PARTICIPANTS: Patients with culture-confirmed *Salmonella* Typhimurium infection living in Yakima County and age- and neighborhood-matched control subjects. MAIN OUTCOME MEASURES: Food vehicle implication based on case-control study and outbreak control. RESULTS: Between January 1 and May 5, 1997, 54 culture-confirmed cases of *Salmonella* Typhimurium were reported. The median age of patients was 4 years and 91% were Hispanic. Patients reported diarrhea (100%), abdominal cramps (93%), fever (93%), bloody stools (72%), and vomiting (53%); 5 patients (9%) were hospitalized. Twenty-two patients and 61 control subjects were enrolled in the case-control study. Seventeen case patients

リスト2 MEDLINE 検索結果

(77%) reported eating unpasteurized Mexican-style soft cheese in the 7 days before onset of illness compared with 17 control subjects (28%) (matched odds ratio, 32.3; 95% confidence interval, 3.0-874.6). All case-patient isolates were phage definitive type 104 (DT104) (n = 10) or DT104b (n = 12), and 20 (91%) were resistant to ampicillin, chloramphenicol, streptomycin, sulfamethoxazole, and tetracycline. The cheese produced and eaten by 2 unrelated patients was made with raw milk traced to the same local farm. Milk samples from nearby dairies yielded *Salmonella* Typhimurium DT104. The incidence of *Salmonella* Typhimurium infections in Yakima County returned to pre-1992 levels following interventions based on these findings. CONCLUSIONS: Multidrug-resistant *Salmonella* Typhimurium DT104 emerged as a cause of salmonellosis in Yakima County, and Mexican-style soft cheese made with unpasteurized milk is an important vehicle for *Salmonella* Typhimurium DT104 transmission. We postulate that recent increases in human salmonellosis reflect the emergence of *Salmonella* Typhimurium DT104 among dairy cows in the region. Continued efforts are needed to discourage consumption of raw milk products, promote healthier alternatives, and study the ecology of multidrug-resistant *Salmonella* Typhimurium.

【#0009】

TI: Lessons from investigations of foodborne disease outbreaks.

AU: Keene,-W-E

SO: JAMA. 1999 May 19; 281(19): 1845-7

AB:

【#0010】

TI: An outbreak of multidrug-resistant *Salmonella* typhimurium food poisoning at a wedding reception.

AU: Grein,-T; O'Flanagan,-D; McCarthy,-T; Bauer,-D

SO: Ir-Med-J. 1999 Jan-Feb; 92(1): 238-41

AB: An outbreak of gastrointestinal illness among 127 persons attending a wedding reception in Dublin was investigated. One hundred and fifteen wedding guests were interviewed and information obtained about demographic and clinical characteristics, and food consumed at the reception. Faecal samples from ill guests were submitted for microbiological examination and environmental investigations conducted at the catering facilities. Fifty-eight cases (diarrhoea within three days after having eaten at the reception) were identified. Forty-six cases submitted stool samples, of which 39

リスト2 MEDLINE 検索結果

were culture positive for *Salmonella typhimurium*. Two isolates were phage-typed and found to be DT 104. Turkey was identified as a potential vehicle for this outbreak. A sample of litter from young birds at the poultry farm which had supplied the turkeys also tested positive for *Salmonella Typhimurium* DT104. In the Republic of Ireland *S.typhimurium* accounts for almost 50% of all human salmonella isolates. Epidemiological and microbiological studies which relate the human and animal spectrum of this disease need to be undertaken as a priority.

【#0011】

TI: Untersuchung einer lebensmittelbedingten *Salmonella infantis*-Gruppenerkrankung mit Methoden der Epidemiologie und Mikrobiologie.

[Investigation of foodborne outbreak due to *Salmonella infantis* using epidemiological and microbiological methods]

AU: Dieckmann,-H; Dreesman,-J; Dieckmann,-H; Malorny,-B; Schroeter,-A; Pulz,-M

SO: Gesundheitswesen. 1999 May; 61(5): 241-7

AB: In foodborne outbreaks, direct microbiological diagnosis is often not possible due to lack of remaining food samples. Therefore, in this investigation of an outbreak of *Salmonella infantis* at a fair, we chose an epidemiological approach in addition to microbiological testing. In a case control study, fair participants with symptoms of acute gastroenteritis as well as participants showing no signs of disease were interviewed by telephone. Questions concerning what food had been eaten at the fair and the course of disease had priority. Data analysis showed a significantly elevated odds ratio of 144 ($p < 0.00001$) for the consumption of potato salad. *Salmonella infantis* was cultured in faeces of symptomatic individuals as well as from left-over potato salad in high concentration. In conclusion, our data show that the cause of a foodborne outbreak can be detected through the application of epidemiologic methods with a high degree of certainty. In order to eliminate memory bias, a structured interview should be carried out as soon as possible after the initial outbreak.

【#0012】

TI: The national food safety initiative.

AU: Binder,-S; Khabbaz,-R; Swaminathan,-B; Tauxe,-R; Potter,-M

SO: Emerg-Infect-Dis. 1998 Apr-Jun; 4(2): 347-51

AB:

【#0013】

TI: A salmonellosis outbreak linked to internally contaminated pork meat.

リスト2 MEDLINE 検索結果

AU: Delpech,-V; McAnulty,-J; Morgan,-K

SO: Aust-N-Z-J-Public-Health. 1998 Apr; 22(2): 243-6

AB: In August 1995, we investigated an outbreak of salmonellosis among patrons who attended a church camp in southern Sydney. Of the 73 attendees interviewed, 22 reported a gastroenteritis illness within two days of the conclusion of the camp, with one attendee hospitalised. Two stool specimens, one from each of two attendees, were both positive for *Salmonella typhimurium* phage type 9. A cohort study of 68 attendees established a statistically significant association between illness and the consumption of de-boned roast pork (estimated relative risk infinite, $p = 0.03$) and between illness and the degree of cooking of the pork meat (chi 2 for trend 5.8, $p < 0.02$). The outbreak was most likely caused by consumption of roast pork that had been internally contaminated during the de-boning process. Meat and meat products that may be internally contaminated, such as de-boned meats, should be thoroughly cooked. Guidelines about minimum cooking temperatures of meats liable to internal contamination should be developed for commercial food handlers in Australia.

【#0014】

TI: Outbreak of *Salmonella* serotype Hartford infections associated with unpasteurized orange juice.

AU: Cook,-K-A; Dobbs,-T-E; Hlady,-W-G; Wells,-J-G; Barrett,-T-J; Puhr,-N-D; Lancette,-G-A; Bodager,-D-W; Toth,-B-L; Genese,-C-A; Highsmith,-A-K; Pilot,-K-E; Finelli,-L; Swerdlow,-D-L

SO: JAMA. 1998 Nov 4; 280(17): 1504-9

AB: CONTEXT: Acidic foods such as orange juice have been thought to be unlikely vehicles of foodborne illness. OBJECTIVE: To investigate an outbreak of *Salmonella enterica* serotype Hartford (*Salmonella* Hartford) infections among persons visiting a theme park in Orlando, Fla, in 1995. DESIGN: Review of surveillance data, matched case-control study, laboratory investigation, and environmental studies. SETTING: General community. PARTICIPANTS: The surveillance case definition was *Salmonella* Hartford or *Salmonella* serogroup C1 infection in a resident of or a visitor to Orlando in May or June 1995. In the case-control study, case patients were limited to theme park hotel visitors and controls were matched to case patients by age group and hotel check-in date. MAIN OUTCOME MEASURES: Risk factors for infection and source of implicated food. RESULTS: Sixty-two case patients from 21 states were identified. Both *Salmonella* Hartford and *Salmonella enterica* serotype Gaminara (*Salmonella* Gaminara) were isolated from stool samples of 1 ill person. Thirty-two case patients

リスト2 MEDLINE 検索結果

and 83 controls were enrolled in the case-control study. Ninety-seven percent of case patients had drunk orange juice in the theme park vs 54% of controls (matched odds ratio, undefined; 95% confidence interval, 5.2 to undefined). The orange juice was unpasteurized and locally produced. Salmonella Gaminara was isolated from 10 of 12 containers of orange juice produced during May and July, indicating ongoing contamination of juice probably because of inadequately sanitized processing equipment. CONCLUSIONS: Unpasteurized orange juice caused an outbreak of salmonellosis in a large Florida theme park. All orange juice was recalled and the processing plant closed. Pasteurization or other equally effective risk-management strategies should be used in the production of all juices.

【#0015】

TI: A large community outbreak of salmonellosis caused by intentional contamination of restaurant salad bars.

AU: Torok, -T-J; Tauxe, -R-V; Wise, -R-P; Livengood, -J-R; Sokolow, -R; Mauvais, -S; Birkness, -K-A; Skeels, -M-R; Horan, -J-M; Foster, -L-R

SO: JAMA. 1997 Aug 6; 278(5): 389-95

AB: CONTEXT: This large outbreak of foodborne disease highlights the challenge of investigating outbreaks caused by intentional contamination and demonstrates the vulnerability of self-service foods to intentional contamination. OBJECTIVE: To investigate a large community outbreak of Salmonella Typhimurium infections. DESIGN: Epidemiologic investigation of patients with Salmonella gastroenteritis and possible exposures in The Dalles, Oregon. Cohort and case-control investigations were conducted among groups of restaurant patrons and employees to identify exposures associated with illness. SETTING: A community in Oregon. Outbreak period was September and October 1984. PATIENTS: A total of 751 persons with Salmonella gastroenteritis associated with eating or working at area restaurants. Most patients were identified through passive surveillance; active surveillance was conducted for selected groups. A case was defined either by clinical criteria or by a stool culture yielding S Typhimurium. RESULTS: The outbreak occurred in 2 waves, September 9 through 18 and September 19 through October 10. Most cases were associated with 10 restaurants, and epidemiologic studies of customers at 4 restaurants and of employees at all 10 restaurants implicated eating from salad bars as the major risk factor for infection. Eight (80%) of 10 affected restaurants compared with only 3 (11%) of the 28 other restaurants in The Dalles operated salad bars (relative risk, 7.5; 95% confidence interval, 2.4-22.7; P<.001). The implicated food items on the salad bars differed from

リスト2 MEDLINE 検索結果

one restaurant to another. The investigation did not identify any water supply, food item, supplier, or distributor common to all affected restaurants, nor were employees exposed to any single common source. In some instances, infected employees may have contributed to the spread of illness by inadvertently contaminating foods. However, no evidence was found linking ill employees to initiation of the outbreak. Errors in food rotation and inadequate refrigeration on ice-chilled salad bars may have facilitated growth of the S Typhimurium but could not have caused the outbreak. A subsequent criminal investigation revealed that members of a religious commune had deliberately contaminated the salad bars. An S Typhimurium strain found in a laboratory at the commune was indistinguishable from the outbreak strain. CONCLUSIONS: This outbreak of salmonellosis was caused by intentional contamination of restaurant salad bars by members of a religious commune.

【#0016】

TI: Surveillance of foodborne diseases: what are the options?

AU: Borgdorff, M-W; Motarjemi, Y

SO: World-Health-Stat-Q. 1997; 50(1-2): 12-23

AB: Epidemiological data are needed for a variety of reasons, namely, informing public health authorities about the nature and magnitude of foodborne illnesses and their epidemiology, for the early detection of foodborne disease outbreaks, and for the planning, implementation and evaluation of food safety programmes. Thus, epidemiological surveillance of foodborne diseases is fundamental to any food safety programme. Various methods of foodborne surveillance may be utilized: (i) records for registration of deaths and hospital discharges; (ii) disease notification, (iii) sentinel surveillance, (iv) laboratory surveillance, (v) outbreak investigation and (vi) epidemiological research. This article reviews each method, its advantages and disadvantages, and its relevance for meeting the various objectives and needs.

【#0017】

TI: Epidemiology of foodborne diseases: tools and applications.

AU: Potter, M-E; Tauxe, R-V

SO: World-Health-Stat-Q. 1997; 50(1-2): 24-9

AB: Food safety is a complex matter that depends on a number of interrelated environmental, cultural, and socioeconomic factors. The purpose of epidemiology and surveillance is to define these factors, how they interact, and their relative importance in foodborne infections. The tools epidemiologists use to study foodborne disease

リスト2 MEDLINE 検索結果

include surveillance of specific infections in humans, monitoring of contamination with specific pathogens in foods and animals, intensive outbreak investigations, collecting reports of outbreaks at the regional or national level, and studies of sporadic infections. With sufficiently elaborate systems of surveillance and investigation, it is possible to provide quantitative risk data for foodborne diseases that will permit the wisest allocation of food safety resources.

【#0018】

TI: The role of epidemiology in public health.

AU: Bartlett,-P-C; Judge,-L-J

SO: Rev-Sci-Tech. 1997 Aug; 16(2): 331-6

AB: Epidemiology is the study of disease in populations. Veterinarians and others involved in the preventive medicine and public health professions use epidemiological methods for disease surveillance, outbreak investigation, and observational studies to identify risk factors of zoonotic disease in both human and animal populations. Knowledge of these risk factors is used to direct further research investigation and to implement disease control measures. The use of hazard analysis critical control point (HACCP) systems depends greatly on information produced by epidemiological studies. Epidemiological methods are used for disease surveillance to identify which hazards are the most important. Epidemiological studies are also used to identify risk factors which may represent critical control points in the food production system.

【#0019】

TI: An outbreak of Salmonella infection from ice cream.

AU: O'Ryan,-M

SO: N-Engl-J-Med. 1996 Sep 12; 335(11): 824; discussion 824-5

AB:

【#0020】

TI: Interplay between heterocyclic amines in cooked meat and metabolic phenotype in the etiology of colon cancer.

AU: Vineis,-P; McMichael,-A

SO: Cancer-Causes-Control. 1996 Jul; 7(4): 479-86

AB: Although the etiology of colon cancer remains uncertain, an increasing body of epidemiologic evidence indicates that red meat consumption is an important risk factor. The cooking of red meat produces a class of potent experimental carcinogens, the

リスト2 MEDLINE 検索結果

heterocyclic aromatic amines (HAA). These induce cancers in several different sites, including the colon, in rats and mice. Other epidemiologic studies indicate that an individual's genetically determined metabolic phenotype (polymorphisms for N-acetyltransferase and N-hydroxylase) modulates the risk of colon cancer. Both N-acetyltransferase and N-hydroxylase are involved in the metabolism of HAA. An increased risk of colon cancer has been observed in rapid acetylators in four of five studies; further, in two of these the association was found only in meat eaters. The latter observation supports the hypothesis that HAA are involved in colon carcinogenesis. Considerable progress has been made in the study of the molecular pathogenesis of colon cancer, which typically entails the cumulation of several genetic events (mutations and deletions) in oncogenes and tumor suppressor genes. It would now be a crucial contribution to elucidating the causation of colon cancer to show that such mutations are induced in human colonic mucosa by food-borne heterocyclic aromatic amines.

【#0021】

TI: Subtyping of *Bacillus cereus* by total cell protein patterns and arbitrary primer polymerase chain reaction.

AU: Matar,-G-M; Slieman,-T-A; Nabbut,-N-H

SO: Eur-J-Epidemiol. 1996 Jun; 12(3): 309-14

AB: *Bacillus cereus* is a ubiquitous sporeforming Gram-positive rod that is associated with foodborne outbreaks as well as several opportunistic infections. In spite of the prevalence of *B. cereus* associated foodborne outbreaks, subtyping of the species using molecular typing assays was not attempted. In this study we have recovered 58 *B. cereus* isolates from natural and clinical sources and initially characterized them, along with a *B. cereus* strain (ATCC 14579) and *B. thuringiensis* natural isolate, by biotyping, antibiotic susceptibility testing, and SDS-PAGE of total cell proteins. Our data have shown the existence of 1 biotype, 3 anti-biograms and 22 (38%) total cell protein patterns among the 58 *B. cereus* isolates. *B. thuringiensis* had a different protein pattern. SDS-PAGE of total cell proteins data denote clonal heterogeneity within *B. cereus*. Protein pattern 4 (pp4) was the most predominant with 13 isolates of *B. cereus* showing this pattern. Eight out of the 13 isolates with pp4 and one *B. cereus* strain (ATCC 14579) were further subtyped by using the arbitrary primer polymerase chain reaction (AP-PCR) assay. Eight (88.8%) different PCR patterns out of the 9 *B. cereus* isolates were obtained. Patterns obtained by SDS-PAGE of total cell proteins and AP-PCR were reproducible. These results indicate that SDS-PAGE of total cell

リスト2 MEDLINE 検索結果

proteins allows the differentiation among species within *Bacillus* and of strains within *B. cereus*. The typability of the method was 100% and the simpson's discrimination index of diversity was 98%. The utility of SDS-PAGE of total cell proteins in a pilot epidemiologic study was assessed and results obtained demonstrate its typing potential. AP-PCR allows further subtyping of the species. Both methods if used in conjunction may be useful for further clinical and epidemiologic studies of the spectrum of diseases caused by *B. cereus*.

【#0022】

TI: A foodborne outbreak of gastroenteritis involving *Listeria monocytogenes*.
AU: Salamina,-G; Dalle-Donne,-E; Niccolini,-A; Poda,-G; Cesaroni,-D; Bucci,-M; Fini,-R; Maldini,-M; Schuchat,-A; Swaminathan,-B; Bibb,-W; Rocourt,-J; Binkin,-N; Salmaso,-S
SO: *Epidemiol-Infect.* 1996 Dec; 117(3): 429-36
AB: An outbreak of gastroenteritis occurred in Italy among 39 persons who had attended a private supper. All guests were previously healthy, young, non-pregnant adults; 18 (46%) had symptoms, mostly gastrointestinal (78%), with a short incubation period. Four were hospitalized with acute febrile gastroenteritis, two of whom had blood cultures positive for *Listeria monocytogenes*. No other microorganisms were recovered from the hospitalized patients' specimens. Epidemiological investigation identified rice salad as the most likely vehicle of the food-borne outbreak. *L. monocytogenes* was isolated from three leftover foods, the kitchen freezer and blender. Isolates from the patients, the foods and the freezer were indistinguishable: serotype 1/2b, same phage type and multilocus enzyme electrophoretic type. Eight (36%) of 22 guests tested were found to have antibodies against *L. monocytogenes*, compared with none of 11 controls from the general population. This point source outbreak was probably caused by infection with *L. monocytogenes*. Unusual features included the high attack rate among immunocompetent adults and the predominance of gastrointestinal symptoms.

【#0023】

TI: Problems in the diagnosis of foodborne infection in general practice.
AU: Palmer,-S; Houston,-H; Lervy,-B; Ribeiro,-D; Thomas,-P
SO: *Epidemiol-Infect.* 1996 Dec; 117(3): 479-84
AB: The incidence of acute gastroenteritis and self suspected food poisoning in general practice populations was compared with consultation rates in four group practices during a 3-month winter period and a 2-month autumn period. The average monthly consultation rate for acute gastroenteritis and self suspected food poisoning was 0.3%

リスト2 MEDLINE 検索結果

and 0.06% respectively. However, over the same period, on average, an estimated 7% of the practice population per month reported an acute gastroenteritis illness, and 0.7% suspected a food poisoning illness. Only about one in 26 people who suffer an acute episode of gastroenteritis consult their general practitioner (GP). In two practices, faecal samples were sought from all patient cases; the isolation rate for salmonellas was 2% (3/191) and for campylobacters it was 12% (23/191). In the other two practices following routine management, the isolation rate for salmonellas was 9% (6/64) and for campylobacters it was 2% (1/64). Isolation of faecal pathogens was not associated with patients' suspicion of food poisoning. A history of eating out in the week before onset was associated with a significantly increased yield of salmonellas and campylobacters.

【#0024】

TI: Food-borne outbreak of streptococcal pharyngitis in an Israeli Airforce Base.

AU: Bar-Dayan,-Y; Bar-Dayan,-Y; Klainbaum,-Y; Shemer,-J

SO: Scand-J-Infect-Dis. 1996; 28(6): 563-6

AB: A food-borne outbreak of group A beta hemolytic streptococcus (GAS) pharyngitis occurred in an Israeli airforce base between 15 and 18 April, 1992. An epidemiologic investigation was conducted in a random sample of the base personnel. The effectiveness of prophylactic administration of penicillin to healthy individuals during the outbreak in preventing secondary spread of the disease was evaluated. 197 patients with pharyngitis were seen at the base clinic during the outbreak. The epidemiologic investigation indicated that the outbreak was food-borne. Consumption of processed white cheese that had been prepared without using a proper hand washing technique, 24 h before lunch on 15 April 1992, and subsequently kept at room temperature for 5 h, was significantly associated with GAS infection of the epidemic strain ($p < 0.05$). The food handler who processed the cheese had anterior cervical lymphadenopathy and GAS T type 8/25/Imp19 (the epidemic type) was found in his throat culture. The secondary respiratory attack rate among the healthy base personnel ($n > 1,000$) was 1.6%. 40 base personnel were treated by penicillin prophylaxis and had a secondary attack rate of 0%. The medical personnel who were on duty during the outbreak had a secondary attack rate of 75% ($p < 0.001$). The use of penicillin prophylaxis did not have an advantage in preventing secondary respiratory spread of streptococcal pharyngitis. Penicillin prophylaxis might reduce the high secondary attack rate of the disease in risk groups such as the medical personnel.

リスト2 MEDLINE 検索結果

【#0025】

TI: Future of dietary exposure assessment.

AU: Kohlmeier,-L

SO: Am-J-Clin-Nutr. 1995 Mar; 61(3 Suppl): 702S-709S

AB: Nutritional epidemiology depends on valid assessment of exposure of individuals to food-borne factors. The tools being applied are generally blunt instruments that are simple for the scientist to administer and analyze. The burden of aggregating foods, combining amounts, drawing on episodic or generic memory, and interpreting the questions is placed on the subjects. Alternative approaches include enhanced use of biomarkers of exposure as external, internal, and target tissue markers. Because biomarkers exist for only a few substances of interest at the exposure time of interest, the future of subjective measures is likely to be in the development of subjective dietary assessment methods that apply modern technology, including audio systems to overcome literacy barriers and allow multilingual interviews, and pictures for identifying foods. Automated methods can ensure that all questions have been responded to and all responses outside of normal ranges have been double-checked. Computer-assisted self-interviewing (CASI) may prove to be the most economic and cognitively supportive approach for assessment of food-borne exposures in the future.

【#0026】

TI: Epidemiologic study of an outbreak of clenbuterol poisoning in Catalonia, Spain.

AU: Salleras,-L; Dominguez,-A; Mata,-E; Taberner,-J-L; Moro,-I; Salva,-P

SO: Public-Health-Rep. 1995 May-Jun; 110(3): 338-42

AB: In an investigation of 113 cases of clenbuterol poisoning in Catalonia, Spain, in 1992, more than 50 percent of those affected were found to have had symptoms of nervousness, tachycardia, muscle tremors, myalgia, and headache. There was no significant difference in the distribution of symptoms according to sex ($P = 0.97$). The period of incubation varied between 15 minutes and 6 hours and the duration of symptoms between 90 minutes and 6 days. Clenbuterol was detected in 47 urine samples in amounts ranging from 11 to 486 parts per billion. No traces of clenbuterol were found in serum samples. Intoxication occurred in association with the ingestion of veal liver, irrespective of the way in which the liver had been cooked. The association between consuming liver and falling ill was statistically significant ($P < 0.0001$). In one family, the suspected source of intoxication was meat (veal tongue) and in another cannelloni. None of the patients died as a result of the intoxication. The findings reinforce the need to uphold the prohibition of the use of clenbuterol in cattle

リスト2 MEDLINE 検索結果

farming in those countries and communities where it already exists and to contemplate a stricter regulation of its therapeutic use.

【#0027】

TI: Outbreak investigation: the need for 'quick and clean' epidemiology.

AU: Palmer,-S-R

SO: Int-J-Epidemiol. 1995; 24 Suppl 1: S34-8

AB: Epidemiology investigations of outbreaks of infectious disease have to be carried out rapidly but must be methodologically sound. In 14 of 25 consecutive Salmonella outbreaks in Wales from 1986 to 1990 case-control or cohort studies were undertaken. Food vehicles of infection were identified by statistically significant associations with cases in 13 of the 14, including three outbreaks where there were less than 10 cases. The particular problems of epidemiological field investigations are discussed.

【#0028】

TI: Infezioni-tossinfezioni alimentari: indagine conoscitiva sulla metodologia di intervento in sei USSL della Regione lombardia. Nota 1: Forme epidemiche.

[Foodborne diseases: a survey on working methods used by 6 Public Health Services in the Lombardy Region. 1. Outbreaks]

AU: Pontello,-M; Sodano,-L; Terragni,-F

SO: Ann-Ig. 1995 Sep-Oct; 7(5): 369-81

AB: Since foodborne diseases, especially those caused by bacteria, have become an increasingly important public health problem, the Authors conducted a survey in order to evaluate the organization of, and the intervention carried out by, six Public Health Services in the Lombardia region, after reports of foodborne diseases outbreaks. Lack of correct methodology was detected, not to mention the usual omission of epidemic curves and attack rates. Besides, too many microbiological tests were made and it took too much time to take care of and to report the outbreaks to Regional and National Health Authorities. Forty-one outbreaks were examined: 415 cases occurred (AR: 28.7%), most of which home-made food-related. In 25 outbreaks the suspected food vehicles were eggs or fish, but only 5 of them were confirmed by laboratory tests. Salmonella enterica, either serovar Eenteritidis or group D, appeared responsible for 26 of the outbreaks [corrected].

【#0029】

TI: Aplicacion de las tecnicas de epidemiologia molecular en el estudio de una