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toxiinfeccion alimentaria por Staphylococcus aureus.

[Application of molecular epidemiology techniques in the study of food poisoning caused by Staphylococcus aureus]

AU: Montserrat,-I; March,-F; de-Simon,-M; Llovet,-T; Ferrer,-M-D; Coll,-P; Prats,-G

SO: Med-Clin-(Barc). 1994 Oct 1; 103(10): 361-5

AB: BACKGROUND: The use of molecular epidemiology techniques has provided better knowledge as to the clonal organization of bacterian populations and thus allows better follow up of epidemics. An alimentary toxiinfection in a Barcelona school produced by Staphylococcus aureus was analyzed by the combination of epidemiologic, phenotype and genotype markers with the aim of determining the source of the alimentary contamination. METHODS: Nine strains of Staphylococcus aureus isolated in 6 food manipulators and 3 patients were studied with the following markers: biotype, antibiotype, phagotype, plasmid profile, polymorphism of the size of the restriction fragments of total DNA and ribotype. RESULTS: Epidemiologic study of the strains analyzed showed that both the phenotype markers and the plasmid profile are techniques of little discriminatory value. The only clearly discriminatory technique used was ribotyping which defined 3 clones in the 9 strains of Staphylococcus aureus studied. CONCLUSIONS: Molecular study of isolated strains of Staphylococcus aureus was able to identify the causal origin of the alimentary toxiinfection in one of the 6 food manipulators studied.

【#0030】

TI: Die Salmonellenepidemie in der Hansestadt Lubeck 1990--eine epidemiologische Studie als Beitrag zur Ursachenforschung des Salmonellosegeschehens.

[The 1990 salmonella epidemic in the commercial city of Lubeck--an epidemiologic study as a contribution to determining the etiology of the salmonella outbreak]

AU: Schulte,-T

SO: Gesundheitswesen. 1994 Nov; 56(11): 606-10

AB: In 1990 in Germany for the first time more than 100,000 cases of enteric infections (mostly salmonella enteritidis) were registered. The incidence is still increasing. As only one of ten cases is reported the yearly overall loss to general economy is estimated up to DM 600,000,000. Many hypotheses on causes were suggested but none could be verified (e.g. mass-breeding of animals, modernistic habits of eating and drinking, introduction of microwave-cooking, deterioration of hygiene in kitchens, insufficient cooling of food). This paper reports on the result of retrospective interviews with regard to food- and kitchen-hygiene of persons suffering from salmonellosis during an

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epidemy in Lubeck in autumn 1990. As no systematic violations of rules of hygiene could be detected we concluded that in future prevention and research should again be concentrated especially on the control of animal feed imports, poultry breeding, cooling and technical processing of eggs and garbage-sanitation. In Sweden consistent elimination of infected poultry stock showed effect. In the Federal Republic of Germany more drastic steps in regard of planned EC-Guidelines on the control of zoonoses are demanded.

【#0031】

TI: Application of subtyping by combined allozyme, whole-cell protein and antibiotic resistance analysis in epidemiological investigations of food-borne infections.

AU: Thurm,-V; Dinger,-E

SO: Int-J-Food-Microbiol. 1994 Dec; 24(1-2): 261-71

AB: Allozyme pattern, whole-cell protein pattern and antibiotic resistance were used as markers for epidemiological subtyping (below the species level) of food-relevant bacteria. The results of this study confirm the applicability of these patterns as epidemiological markers also for this special purpose. Electrotyping using also a reduced allozyme set seems to be the method with the highest discriminatory power of the three methods evaluated. Several examples demonstrate that complex typing of bacteria based on a combination of these three methods is useful for the analysis of food-borne infections and establishment of their causes but also for zoonotic studies. We see, beyond this, further applications of molecular subtyping methods in food microbiology and food hygiene such as safety checking in food industry or monitoring in biotechnological processes.

【#0032】

TI: Evaluation of an outbreak of foodborne illness initiated in the emergency department.

AU: Goodman,-L-J; Lisowski,-J-M; Harris,-A-A; Kerns,-E-A; Weaver,-D-C; Pannaralla,-K; Langkop,-C-W; Biek,-R-W

SO: Ann-Emerg-Med. 1993 Aug; 22(8): 1291-4

AB: STUDY OBJECTIVES: For many foodborne outbreaks, the pathogen and food vehicle never are identified. Delayed collection of epidemiologic and microbiologic information may contribute to this. We postulated that collection of this information from ill persons as they presented to the emergency department during a recent outbreak might contribute to earlier identification of the pathogen and vehicle.

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DESIGN: At least 690 of 1,900 conventioners developed gastrointestinal symptoms after attending a banquet. A questionnaire was developed to collect information on specific food histories, incubation periods, symptoms, physical findings, and demographics. These results were compared with results of investigations by the city and state departments of public health. SETTING: The ED of Rush-Presbyterian-St Luke's Medical Center, a tertiary care university hospital in Chicago, Illinois. TYPE OF PARTICIPANTS: Adults (24 men and nine women) presenting to the ED with gastrointestinal symptoms after eating a common meal. MEASUREMENTS AND MAIN RESULTS: The clinical syndrome suggested an invasive pathogen. Based on this, clinical microbiology laboratory procedures were modified (isolation plates were reviewed during the evening shift). This led to early identification of the first isolates (*Salmonella enteritidis*) from the outbreak. The questionnaire also narrowed the vehicle to one of two foods served. Investigations by the departments of public health subsequently identified one of these, bread pudding with a raw egg based-sauce, as the vehicle. CONCLUSION: Outbreak evaluations can begin in the ED or any other patient care facility. This evaluation need not always add significantly to the expenditure of time, manpower, or laboratory studies. The evaluation of even a small percentage of ill persons from a large outbreak may provide useful epidemiologic information and be particularly important in settings with limited public health resources.

【#0033】

TI: *Salmonella poona* infection and surveillance in a neonatal nursery.

AU: Stone,-A; Shaffer,-M; Sautter,-R-L

SO: *Am-J-Infect-Control*. 1993 Oct; 21(5): 270-3

AB: BACKGROUND: This article reports the first known outbreak of *Salmonella poona* infection in a neonatal unit. Three babies had stool cultures positive for the organism. At the same time, *S. poona* was the cause of a nationwide food-borne outbreak associated with contaminated canteloupe. To minimize the neonatal outbreak, surveys were performed and control measures were instituted. METHODS: Epidemiologic surveillance included the culture of rectal swabs collected from 48 employees, 18 babies, and four family members of the babies. Control measures used included the placement in cohorts and isolation of infected babies, strict adherence to universal precautions, and the restriction of visitation in the nursery. RESULTS: A total of three babies and one employee in the surveillance were found to have *Salmonella* sp. An additional two hospitalized adult patients had *S. poona*. Of all the people included in

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the surveillance, only the three babies were found to have *S. poona*. The hospital employee had *S. enteritidis*. CONCLUSIONS: Timely culture results, rapid cohort placement of infected babies, and strict adherence to universal precautions led to the successful eradication of the organism.

【#0034】

TI: An outbreak of *Bacillus cereus* food poisoning--are caterers supervised sufficiently.

AU: Slaten,-D-D; Oropeza,-R-I; Werner,-S-B

SO: Public-Health-Rep. 1992 Jul-Aug; 107(4): 477-80

AB: *Bacillus cereus* is an uncommonly reported cause of foodborne illness in the United States. In May 1989, an outbreak of *B. cereus* gastroenteritis occurred among 140 guests who had attended a catered wedding reception in Napa, CA. Investigation established Cornish game hens served at the event as the vehicle for disease transmission (OR = 29, P = 0.0001). Although the spores of *B. cereus* are ubiquitous, large numbers of toxin-producing organisms (more than 10⁵ per gram of food) are required for illness to occur. In the Napa outbreak, bacterial multiplication was facilitated at several points during the preparation and transportation of the food. While a licensed restaurant kitchen was used, the facilities were clearly inadequate for the event. At present, the California Health and Safety Code does not address the scope of catering operations. As caterers increase in number, there will be a growing need for governmental oversight to ensure that food production on a large scale is conducted safely.

【#0035】

TI: Epidemiologia molecular de toxiinfecciones producidas por *Salmonella enterica*: correlacion del serotipo y del perfil proteico y analisis del ADN plasmidico.

[Molecular epidemiology of *Salmonella enterica* poisoning: correlation of the serotype and protein profile and plasmid DNA analysis]

AU: Mariscal-Larrubia,-A; Clavijo-Frutos,-E; Carnero-Varo,-M; Garcia-Ruiz,-R; Garcia-Rodriguez,-A; Pinedo-Sanchez,-A; Fernandez-Crehuet,-J

SO: Enferm-Infec-Microbiol-Clin. 1992 Jun-Jul; 10(6): 328-33

AB: Food-borne diseases nosocomial outbreaks due to *Salmonella enterica* strains have a high incidence nowadays. We describe here an outbreak that occurred in July 1990 in the Malaga University Hospital, that only involves one shift of health care workers. *Salmonella enterica* was detected in stool samples from HCW and a first analysis revealed the presence of two different antibiotic susceptibility patterns (resistotypes)

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among isolated strains. Two months after the outbreak started, the CNVIS (Majadahonda, Spain) confirmed the presence of two different serotypes (bovismorbificans and enteritidis). The delayed availability of the results (due to the lack of specific sera needed in most of the clinical Laboratories) was responsible for finishing only a partial and restricted epidemiologic study in terms of source identification for one particular serotype as well as for the antimicrobial resistance studies. The molecular identification techniques, particularly the electrophoretic protein profile could overcome these problems.

【#0036】

TI: Opracowanie i sprawdzenie funkcjonowania nowego systemu gromadzenia i analizy danych na temat zatruc i zakazen pokarmowych w Polsce.

[Elaboration and examination of the functioning of a new system for collection and analysis of information on foodborne and waterborne diseases in Poland]

AU: Przybylska,-A; Jaworski,-E; Chrzescijanska,-I

SO: Przegl-Epidemiol. 1992; 46(4): 335-43

AB: During 1986-1989 the new computerized system of collection and analysis of foodborne and waterborne infections and intoxications (based on the proposition of World Health Organization) was developed in the Department of Epidemiology of the National Institute of Hygiene in Warsaw. System consists of the new forms (including computer's form) and adapted original programming. The new forms were officially introduced by the Ministry of Health and Welfare for the use by the all Sanitary Stations in Poland from the beginning of 1991. That system was served to present data on epidemiological situation of foodborne and waterborne infections and intoxications in Poland in 1988-1991, demonstrated in the paper. Criteria of analysis were adapted to meet conditions of the international cooperation, and first of all to the requirements of Polish epidemiological situation.

【#0037】

TI: [Carcinogenic effects of polychlorinated biphenyls (PCBs) and their derivatives, including carcinogenicity to the lung]

AU: Nakanishi,-Y; Shigematsu,-N

SO: Fukuoka-Igaku-Zasshi. 1991 May; 82(5): 251-5

AB: PCBs are compounds whose physical/chemical properties led to their wide spread commercial use. The persistence and stability of PCBs have resulted in a world wide distribution. PCDFs, ones of PCB derivatives, are primary causal agents of mass food

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poisoning, called Yusho in Japan and Yu-Cheng in Taiwan. Several epidemiologic studies on the carcinogenicity of PCBs in both occupational exposure and accidental intoxication suggest that PCBs might be a potent carcinogen in liver and lung. Many investigators reported that PCBs induced hepatocellular carcinoma in rat and mice. Although either mutagenic or genotoxic effects of PCBs are not definite, their tumor promoting effects have been repeatedly demonstrated in the liver. The effects of PCBs as tumor promoter in the lung have also been reported. PCB congeners that efficaciously promote carcinogenesis increase cytochrome P-450-dependent monooxygenases, which are abundant both in bronchiolar Clara cells and in hepatocytes. PCB congeners which are inducers of P-450 may be active as tumor promoter by inhibiting intercellular communication and/or by stimulating cell proliferation. Furan derivatives like PCDFs have high affinity to bronchiolar Clara cells and hepatocytes. PCDFs induce necrosis and epoxide formation to their target cells, which might result in carcinogenesis of liver and lung.

【#0038】

TI: Assessment of safety/risk of chemicals: inception and evolution of the ADI and dose-response modeling procedures.

AU: Lu,-F-C; Sielken,-R-L Jr

SO: Toxicol-Lett. 1991 Dec; 59(1-3): 5-40

AB: This article reviews the procedures for the assessment of safety/risk of chemicals to human health. Because the nature and severity of toxicity and the extent of the database vary from chemical to chemical, the assessment is done on a case by case basis. Essentially 5 steps are involved in the assessment: (a) identification of hazards based on appropriate human and animal data; (b) determination of the dose-response relationship of the adverse effects of the chemical; (c) extrapolation of the dose-response data from test subjects to human populations; (d) estimation of the exposure; and (e) assessment of the safety/risk of the chemical under a specified exposure. Emphasis in this article, however, is placed on the extrapolation of the dose-response data to the human situation. The extrapolation is done by the identification of a no-observed-adverse-effect level (NOAEL) and the application of a safety factor, thereby arriving at an acceptable daily intake (ADI). The safety factor is selected on the basis of, inter alia, the severity of the adverse effect and the adequacy of the database. On the other hand, with genotoxic carcinogens, mathematical modeling is used for extrapolation. This is because the effects of genotoxic carcinogens are generally believed to have no threshold. The ADI approach, which involves the

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identification of a NOAEL, is therefore not applicable. A number of mathematical models have been developed to assess, from the dose-response data, either the risks that may be associated with a specified dose, or the 'virtually safe dose' at a specified risk level. The evolution, application and shortcomings of these procedures and the potential improvements in the ADI approach and in the dose-response characterization based on these mathematical models are also discussed.

【#0039】

TI: Bavaroise en een epidemie van Salmonella enteritidis.

[Bavaroise and an epidemic of Salmonella enteritidis]

AU: Mertens, -P-L; Willemsen, -F; Houben, -A-W; van Boven, -C-P

SO: Ned-Tijdschr-Geneskd. 1990 Jun 30; 134(26): 1258-61

AB: In the literature an association is made between the increasing prevalence of Salmonella enteritidis in poultry products and in the isolates of patients with gastroenteritis, without sufficient evidence of a causal relationship between the increasing prevalences. A microbiological and epidemiological analysis of a food poisoning incident among 239 visitors of a restaurant by way of food specific attack rates and food specific infection rates revealed an epidemic of 70 cases of S. enteritidis enteritis. The analysis supports the causal relationship with the consumption of an infected, unhygienically prepared egg product, in this case bavaroise.

【#0040】

TI: Analysis of clinical and food-borne isolates of Listeria monocytogenes in the United States by multilocus enzyme electrophoresis and application of the method to epidemiologic investigations.

AU: Bibb, -W-F; Gellin, -B-G; Weaver, -R; Schwartz, -B; Plikaytis, -B-D; Reeves, -M-W; Pinner, -R-W; Broome, -C-V

SO: Appl-Environ-Microbiol. 1990 Jul; 56(7): 2133-41

AB: To investigate the microbiology and epidemiology of the 1,700 sporadic cases of listeriosis that occur annually in the United States, we developed a multilocus enzyme electrophoresis (MEE) typing system for Listeria monocytogenes. We studied 390 isolates by MEE. Eighty-two electrophoretic types (ETs) were defined. Two distinct clusters of ETs, ET group A (ETGA) and ET group B (ETGB), separated at a genetic distance of 0.440, were identified. Strains of ETGB were associated with perinatal listeriosis ($P = 0.03$). All strains of H antigen type a were in ETGA, while all strains of H antigen type b were in ETGB. Among 328 clinical isolates from cases of listeriosis, 55

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ETs of *L. monocytogenes* were defined. Thirty-four ETs were identified among 62 isolates from food products. The mean number of strains per ET (5.2) was significantly higher among clinical isolates than among food-borne isolates. Examination of isolates from outbreaks further documented the link between cases and contaminated food products. In one investigation, we found 11 different ETs, ruling out a single common source as a cause of that outbreak. By examining a large number of isolates collected over a specified time in diverse geographic locations in the United States, we have begun to establish a baseline for the study of the epidemiology of listeriosis by MEE.

【#0041】

TI: Outbreak of trichothecene mycotoxicosis associated with consumption of mould-damaged wheat production in Kashmir Valley, India.

AU: Bhat,-R-V; Beedu,-S-R; Ramakrishna,-Y; Munshi,-K-L

SO: Lancet. 1989 Jan 7; 1(8628): 35-7

AB: During June to September, 1987, there were reports that a considerable segment of the population of Kashmir Valley, India, were affected by a gastrointestinal disorder. Epidemiological investigations and laboratory based studies indicated that the outbreak was associated with the consumption of bread made from mould-damaged wheat. The disease was not age or sex specific. Evidence of mould damage of wheat consisted of the presence of moulds (such as *Fusarium* sp, *Aspergillus* sp), and varying quantities of trichothecene mycotoxins (such as deoxynivalenol, nivalenol, acetyldeoxynivalenol, T-2 toxin) in samples tested. The symptoms were reproduced in dogs fed extracts of contaminated samples. The finding that trichothecene mycotoxins, especially deoxynivalenol trichothecene, cause symptoms in man emphasizes the need for a reappraisal of its safety limits in food.

【#0042】

TI: Results of routine restaurant inspections can predict outbreaks of foodborne illness: the Seattle-King County experience.

AU: Irwin,-K; Ballard,-J; Grendon,-J; Kobayashi,-J

SO: Am-J-Public-Health. 1989 May; 79(5): 586-90

AB: To analyze the association between the results of routine inspections and foodborne outbreaks in restaurants, we conducted a matched case-control study using available data from Seattle-King County, Washington. Case restaurants were facilities with a reported foodborne outbreak between January 1, 1986 and March 31, 1987 (N = 28). Two control restaurants with no reported outbreaks during this period were matched

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to each case restaurant on county health district and date of routine inspection (N = 56). Data from the routine inspection that preceded the outbreak (for case restaurants) or the date-matched routine inspection (for control restaurants) were abstracted from computerized inspection records. Case restaurants had a significantly lower mean inspection score (83.8 on a 0 to 100 point scale) than control restaurants (90.9). Restaurants with poor inspection scores and violations of proper temperature controls of potentially hazardous foods were, respectively, five and ten times more likely to have outbreaks than restaurants with better results. Although this study demonstrates that Seattle-King County's routine inspection form can successfully identify restaurants at increased risk of foodborne outbreaks, it also illustrates that more emphasis on regulation and education is needed to prevent outbreaks in restaurants with poor inspection results.

【#0043】

TI: Identifying health problems and health research priorities in developing countries.

AU: Feachem, -R-G; Graham, -W-J; Timaeus, -I-M

SO: J-Trop-Med-Hyg. 1989 Jun; 92(3): 133-91

AB: When we were invited to prepare this background paper on the health problems of the developing countries for the Commission on Health Research for Development, our first thought was to compile and organize available data on the causes of morbidity and mortality affecting different age groups in various populations. It soon became clear that this would not be especially useful. There are major gaps in the available data, particularly from the poorer countries and for people above 5 years of age. The data that are available are often of poor or uncertain quality, collected from unrepresentative or undefined subpopulations, and not strictly comparable due to different definitions and data-collection methods. Additionally, in the absence of agreed definitions and analytical frameworks, it is not clear what could or should be done with the data on health problems so amassed. More fundamentally, we have come to doubt whether the current array of epidemiological concepts and tools is sufficient for the task. We therefore decided that, while giving an overview of current knowledge on levels and trends of morbidity and mortality, the emphasis of this paper should be more towards concepts, methods, and data deficiencies. In Section 1, we set out definitions and frameworks for considering health problems and health research; we review recent conceptual models for the analysis of the determinants of child survival; and we outline a framework, focusing on modifiable determinants of health and life-cycle health effects, which is used in subsequent sections. In Section 2,

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relationships between national and societal level determinants and health are reviewed and then set aside. In Section 3, we review available data on world patterns and trends of morbidity and mortality, highlighting the data deficiencies and lacunae. In Section 4, we follow the life of a woman in a developing country and examine the health problems, and their determinants, which she and her children face. In Section 5, we draw these strands together and, having reviewed current approaches to prioritizing health problems and suggested some ways in which they could be improved, in Section 6 identify several research priorities, emphasizing the need for methodological research. This paper was commissioned in March 1987; prepared in draft and presented to a meeting at Chateau de Bossey, Geneva, Switzerland during 15-17 July; and revised and completed in September 1987. It is in no sense definitive or final.(ABSTRACT TRUNCATED AT 400 WORDS)

【#0044】

TI: Epidemic of restaurant-associated illness due to *Salmonella* newport.

AU: Narain,-J-P; Lofgren,-J-P

SO: South-Med-J. 1989 Jul; 82(7): 837-40

AB: In June and July 1982, a large outbreak of gastroenteritis associated with a barbecue restaurant involved 120 persons in central Arkansas. The illness was characterized by diarrhea, abdominal pain, and vomiting; 23 patients (19%) were hospitalized. Epidemiologic investigation showed that persons who became ill were more likely to have eaten ham or pork sandwiches at the restaurant before their illness than those who remained well. Stool cultures from 19 customers and each of the eight restaurant employees were positive for *Salmonella* newport. Cultures of a ham slice obtained from the restaurant and a partially consumed pork sandwich obtained from one ill person both grew *Salmonella* of same serotype.

【#0045】

TI: *Salmonella*-infectie in het verpleeghuis.

[*Salmonella* infection in the nursing home]

AU: Barczuk,-W-J; Schols,-J-M

SO: TVZ. 1989 Oct 5; 43(19): 617-9

AB:

【#0046】

TI: Methodische Erkenntnisse zur Aufklärung alimentär bedingter Epidemien von

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Salmonellose-Erkrankungen.

[Methods for the elucidation of epidemics of salmonella infections limited to the alimentary tract]

AU: Felgentrager,-H-J; Fischer,-S; Scholz,-H; Deutschmann,-D

SO: Z-Gesamte-Hyg. 1989 Nov; 35(11): 672-3

AB: The authors demonstrate results and experience to the methodology of epidemic focus investigations in identification of food causing infections, basing on the evaluation of four Salmonella outbreaks in the district of Gera in 1986 and 1987. The main tasks are: careful anamnestic registration of food and dishes consumed by affected people and persons in the community during the relevant incubation period with help of a check-list, case findings in several stages, continuous documentation of the results in the check-list, analytic evaluation of this list, operative control measures in food-producing factories and super-markets suspected to be a source of infection, microbiologic examinations in men, food, and environment.

【#0047】

TI: Estudio epidemiológico de morbilidad de las toxiinfecciones alimentarias en la Comunidad Valenciana (1982-1986).

[Epidemiologic study of morbidity of food poisoning and infections in the Valencia community (1982-1986)]

AU: Haro-Salinas,-M; Morales-Suarez-Varela,-M-M; Ferrando-Valls,-T; Llopis-Gonzalez,-A

SO: Rev-Sanid-Hig-Publica-(Madr). 1989 Mar-Apr; 63(3-4): 55-61

AB: A descriptive epidemiographic study was conducted on the sickness rate from food-poisoning in the Valencian Autonomous Region between 1982 and 1986. The results indicate that there was an increase in the number of food poisoning cases reported, the majority occurring during the summer months. The districts presenting most cases are the coastal districts, although cases are numerous too in a number of inland districts. A generally upward trend was detected, both in the Region as a whole and in the individual districts, which makes it most advisable to keep a close watch on public health, given the importance of the zone to tourism.

【#0048】

TI: Investigation of an outbreak of Salmonella enteritidis gastroenteritis associated with consumption of eggs in a restaurant chain in Maryland.

AU: Lin,-F-Y; Morris,-J-G Jr; Trump,-D; Tilghman,-D; Wood,-P-K; Jackman,-N; Israel,-E;

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Libonati,-J-P

SO: Am-J-Epidemiol. 1988 Oct; 128(4): 839-44

AB: Salmonella enteritidis ser. enteritidis was isolated from patrons and employees of three restaurants in a restaurant chain in Maryland during August and September 1985. Isolates from all three restaurants had identical plasmid profiles; this profile was present in 13 of 40 randomly selected *S. enteritidis* isolates received by the Maryland state health department laboratory during a comparable time period. The outbreak in one restaurant resulted in at least 71 illnesses, with 17 persons known to have been hospitalized. Scrambled eggs served on a "breakfast bar" were implicated as the vehicle of transmission in this restaurant, with eggs a possible vehicle in another of the three restaurants. The data point out the risks associated with improper handling of eggs in food service establishments, provide further evidence for the observed association between *S. enteritidis* and eggs in the northeastern United States, and demonstrate the utility of plasmid analysis in investigation of outbreaks involving common *Salmonella* serotypes.

【#0049】

TI: Salmonellosis outbreak on transatlantic flights; foodborne illness on aircraft: 1947-1984.

AU: Tauxe,-R-V; Tormey,-M-P; Mascola,-L; Hargrett-Bean,-N-T; Blake,-P-A

SO: Am-J-Epidemiol. 1987 Jan; 125(1): 150-7

AB: In March 1984, 186 cases of gastroenteritis due to *Salmonella enteritidis* were reported after 29 flights to the United States on an international airline. An estimated 2,747 passengers on flights to the United States were affected. Illness was associated with flying supersonic or first class (odds ratio = 15, p less than 0.001). Eating food from the first-class menu was associated with illness ($p = 0.09$), and eating a tourist-class entree was protective (p less than 0.01). In 23 reported outbreaks of foodborne illness on aircraft, *Salmonella* has been the most common pathogen (seven outbreaks), followed by *Staphylococcus* (five outbreaks), and *Vibrio* species (five outbreaks). Outbreaks are most often the result of an improper temperature for preparation or for holding food in the flight kitchens. Serving the flight crew meals from one kitchen carries the risk that the entire crew will become ill.

【#0050】

TI: Outbreak of scombroid fish poisoning, Taiwan.

AU: Chen,-K-T; Malison,-M-D

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SO: Am-J-Public-Health. 1987 Oct; 77(10): 1335-6

AB: Fish implicated in outbreaks of scombroid poisoning have usually undergone prolonged storage at an inadequate temperature. We report an outbreak of scombroid poisoning in which fish stored on ice for two days caused illness after standing at room temperature for only three to four hours; fish from the same catch did not cause illness after standing at room temperature only one hour. This outbreak suggests scombrotoxins may be produced more rapidly than previously thought possible.

【#0051】

TI: Epidemiology and pathogenicity of *Yersinia enterocolitica* in New York State.

AU: Shayegani,-M; Parsons,-L-M

SO: Contrib-Microbiol-Immunol. 1987; 9: 41-7

AB:

【#0052】

TI: Massive outbreak of antimicrobial-resistant salmonellosis traced to pasteurized milk.

AU: Ryan,-C-A; Nickels,-M-K; Hargrett-Bean,-N-T; Potter,-M-E; Endo,-T; Mayer,-L; Langkop,-C-W; Gibson,-C; McDonald,-R-C; Kenney,-R-T; et-al.

SO: JAMA. 1987 Dec 11; 258(22): 3269-74

AB: Two waves of antimicrobial-resistant *Salmonella typhimurium* infections in Illinois totaling over 16 000 culture-confirmed cases were traced to two brands of pasteurized 2% milk produced by a single dairy plant. Salmonellosis was associated with taking antimicrobials before onset of illness. Two surveys to determine the number of persons who were actually affected yielded estimates of 168 791 and 197 581 persons, making this the largest outbreak of salmonellosis ever identified in the United States. The epidemic strain was easily identified because it had a rare antimicrobial resistance pattern and a highly unusual plasmid profile; study of stored isolates showed it had caused clusters of salmonellosis during the previous ten months that may have been related to the same plant, suggesting that the strain had persisted in the plant and repeatedly contaminated milk after pasteurization.

【#0053】

TI: Bluefish-associated scombroid poisoning. An example of the expanding spectrum of food poisoning from seafood.

AU: Etkind,-P; Wilson,-M-E; Gallagher,-K; Cournoyer,-J

SO: JAMA. 1987 Dec 18; 258(23): 3409-10

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AB: Five persons who attended a medical conference developed symptoms suggestive of an intoxication after a common meal. Although the symptoms were recognized as typical of scombroid poisoning, no fish of the Scombridae family had been served. However, food histories implicated bluefish (*Pomatomus saltatrix*). The initially frozen bluefish had been improperly handled in storage and thawing. Elevated levels of histamine, putrescine, and cadaverine were detected in uncooked samples. This outbreak emphasizes that scombroid-type poisoning (1) can be caused by nonscombroid fish such as bluefish, (2) is probably more common than currently recognized, and (3) may become even more widespread as fish become a larger part of our diet. Physicians who work in conjunction with public health officials can help prevent additional cases and outbreaks.

【#0054】

TI: Aislamiento extraintestinal de Salmonella en gallinas: estudio epidemiológico de dos brotes de salmonelosis por consumo de huevo crudo.

[Extraintestinal isolation of Salmonella in chickens: epidemiologic study of 3 salmonellosis outbreaks after ingestion of raw eggs]

AU: Sesma, -B; Alvarez, -M-J; Aramendia, -P; Goni, -B; de-Pablo, -N; Goni, -P

SO: Microbiologia. 1987 Oct; 3(3): 209-12

AB: A taxonomic analysis of the malolactic microflora present in nine grape samples from different zones of Galicia, was carried out. Nineteen strains were isolated and identified as *Lactobacillus plantarum* (42%), *L. brevis* (10.6%), *L. casei* (5.25%), *L. hilgardii* (5.25%), *Streptococcus cremoris* (5.25%), *Leuconostoc lactis* (5.25%), *L. oenos* (10.6%), and *Pediococcus acidilactici* (15.8%).

【#0055】

TI: Classical bacterial diarrhea: perspectives and update--Salmonella, Shigella, Escherichia coli, Aeromonas and Plesiomonas.

AU: Rennels, -M-B; Levine, -M-M

SO: Pediatr-Infect-Dis. 1986 Jan-Feb; 5(1 Suppl): S91-100

AB: Impressive advancements in our understanding of the mechanisms of diarrhea production and of the epidemiologic importance of these "classical" bacterial enteropathogens have been accomplished, but many areas are in need of further exploration. The recent development of gene probes and enzyme-linked immunosorbent assays for the identification of EPEC, ETEC and EIEC will enhance immeasurably the ability to carry out large scale epidemiologic studies which are still

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needed to clarify the global importance of these pathogens in infantile diarrhea. For some of these organisms pathogenic mechanisms remain incompletely understood and the role of antibiotics is not well-established. The delineation of virulence factors, immunity and the construction of attenuated strains through DNA recombination technology are bringing the worthy goal of prevention through vaccination into view. These advances should not, however, detract attention from the primary reason that these bacteria continue to be a major cause of childhood morbidity and mortality in the developing world, which is lack of adequate sanitation. Efforts to provide clean water, safe waste disposal and hygiene education need to proceed in conjunction with development of vaccines.

【#0056】

TI: Estimating prevalence of adverse reactions to foods: principles and constraints.

AU: Nichaman,-M-Z; McPherson,-R-S

SO: *J-Allergy-Clin-Immunol.* 1986 Jul; 78(1 Pt 2): 148-54

AB: Future research in the area of adverse reactions to foods should use the basic principles of epidemiology to allow the prevalence of these adverse reactions to be established. The process of incorporating these principles into future research will aid in the identification of the etiology of adverse reactions through the clarification of definitions, refining of testing and assessment procedures for classifying reactions, and the identification of the populations who are indeed at risk for the numerous types of reactions that may occur. Although the evaluation of adverse reactions is a challenging problem, it is a problem that can be overcome.

【#0057】

TI: Een voedselintoxicatie in een bejaardentehuis.

[Food poisoning in a home for the aged]

AU: De-Schrijver,-K

SO: *Arch-Belg.* 1986; 44(5-6): 197-209

AB:

【#0058】

TI: An outbreak of *Yersinia enterocolitica* infections caused by contaminated tofu (soybean curd).

AU: Tackett,-C-O; Ballard,-J; Harris,-N; Allard,-J; Nolan,-C; Quan,-T; Cohen,-M-L

SO: *Am-J-Epidemiol.* 1985 May; 121(5): 705-11

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AB: The authors investigated 50 *Yersinia enterocolitica* infections during an outbreak of illness due to contaminated tofu (soybean curd) in Washington State between December 15, 1981 and February 22, 1982. The most common clinical syndrome (36 patients) was gastrointestinal infection for which two patients underwent appendectomies and one a partial colectomy. Of the remaining 14 patients, six had extraintestinal infections, two had fever alone, and six were asymptomatic. The patients with enteric infections were younger (median age three years) than those with extraintestinal infections (median age 28 years). In a case-control study of enteritis patients, illness was associated with ingestion of one brand of tofu (p less than 0.01). Ninety-two per cent of patients with gastrointestinal infections and 33% with extraintestinal infections recalled having eaten the implicated product. *Y. enterocolitica* serotype O:8, the most common serotype isolated from patients, was also isolated from tofu and the plant's untreated spring water. There was little clinical or laboratory evidence of secondary spread to family members who did not eat tofu. The outbreak demonstrates the transmission of *Y. enterocolitica* from nature to man and the potential of natural foods as vehicles for environmental pathogens.

【#0059】

TI: Magnesium level in drinking water and cardiovascular risk factor: a hypothesis.

AU: Durlach,-J; Bara,-M; Guiet-Bara,-A

SO: *Magnesium*. 1985; 4(1): 5-15

AB: Water hardness can no longer be considered as the most reliable "water factor" with regard to the cardiovascular risk observed in epidemiologic studies. Only two out of three studies have shown a reverse correlation between cardiovascular mortality and water hardness. But studies carried out on the water Mg level alone, as opposed to those on water hardness (Ca + Mg) have all shown a reverse correlation between cardiovascular mortality and the Mg level. In developed countries, the Mg intake is often marginal and the Mg intake coming from drinking water represents the critical factor through which the Mg intake is deficient or satisfactory. Thus, Mg deficiency, either experimental or in man facilitates cardiovascular pathology. The importance of the Mg intake in drinking water is both quantitative and qualitative. Water containing Mg is better and more quickly absorbed than dietary Mg. This particular availability might help to understand why an adequate water Mg level may determine a better state of health, even without any Mg deficiency. Epidemiological data in man and experimental data in rats have demonstrated that the intake of water containing a sufficient amount of Mg may prevent arterial hypertension and correlated ionic and

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nervous disturbances. Indirectly the water Mg level also interferes in the leakage of food-borne Mg during cooking. There is an inverse correlation between the Mg loss in the cooked food and the Mg level of the cooking water itself. Mg appears to be an antagonist of noxious polluting agents (e.g. in the human amnion, Mg is a competitive inhibitor of Pb and Cd). It is not advisable to enrich water in Mg in the course of the processing since its corrosivity index would also increase. The best pathway is probably to neutralize corrosive water by filtration on calibrated grains of earth-alkaline metals (Neutralite or Magno or Akdolit) to ensure the highest possible Mg/Ca ratio, with the best anticorrosive power.

【#0060】

TI: Epidemiological value of the gamma-glutamyltransferase test in *Salmonella typhimurium*.

AU: Nastasi,-A; Massenti,-M-F; Pignato,-S

SO: Boll-Ist-Sieroter-Milan. 1985; 64(3): 247-8

AB: The simple and rapid method of Giammanco et al. (1980) has been used for the detection of the gamma-glutamyltransferase (gamma-GT) by means of a chromogenic substrate in 803 endemic and epidemic strains of *Salmonella typhimurium* from Southern Italy. About 20% of the strains have been proved gamma-GT negative. Both in endemic and epidemic isolates, negative and positive strains were respectively belonging to different phage types. The reported data suggest that the presence or absence of the gamma-GT in *S. typhimurium* is an epidemiological marker quickly and easily detectable by the described chromogenic test.

【#0061】

TI: Infectious diarrhea.

AU: Kimmey,-M

SO: Emerg-Med-Clin-North-Am. 1985 Feb; 3(1): 127-42

AB: Patients presenting to the emergency department with diarrhea should be evaluated for infectious causes. Information obtained from the history and physical examination should be used in deciding whether symptomatic treatment alone is sufficient or whether the patient's stool should be examined for pathogens. Antiperistaltic agents should be used only in selected patients, usually after the results of stool cultures are known to be negative. Antibiotic administration should be based on results of stool cultures and examination for parasites. Finally, the emergency physician should be familiar with the special situations of traveler's diarrhea, food-borne illness, and

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sexually transmitted enteric disease.

【#0062】

TI: Osservazioni su tre epidemie di tossinfezione alimentare da *Clostridium perfringens* occorse presso l'ospedale regionale di Perugia nel 1982 e nel 1983.

[Three epidemics of food poisoning caused by *Clostridium perfringens* occurring near the regional hospital of Perugia in 1982 and 1983]

AU: Frongillo,-R-F; Bianchi,-P; Moretti,-A; Morlunghi,-P; Stagni,-G

SO: Nuovi-Ann-Ig-Microbiol. 1985 Jan-Feb; 36(1): 17-24

AB:

【#0063】

TI: Investigation of an outbreak of *Salmonella oranienburg* infections in Norway, caused by contaminated black pepper.

AU: Gustavsen,-S; Breen,-O

SO: Am-J-Epidemiol. 1984 May; 119(5): 806-12

AB: From November 1981 to August 31, 1982, 126 bacteriologically confirmed cases of *Salmonella oranienburg* infections were reported in Norway. This paper summarizes the development of the outbreak and describes the epidemiologic and microbiologic investigations leading to the discovery of contaminated black pepper as the source of the outbreak. In an investigation limited to 26 patients in the Trondelag region, the Trondheim Public Food Control Laboratory isolated *S. oranienburg* from six samples of black, ground pepper from the patients' households and from 15 samples of black, ground pepper from unopened, original packings having the trademark of the Norwegian Cooperative Association (Co-op).

【#0064】

TI: An outbreak of salmonellosis associated with a fatality in a healthy child: a large dose and severe illness.

AU: Taylor,-D-N; Bopp,-C; Birkness,-K; Cohen,-M-L

SO: Am-J-Epidemiol. 1984 Jun; 119(6): 907-12

AB: In June 1982, an outbreak of *Salmonella* gastroenteritis occurred on a farm in Wyoming. All eight affected persons became severely ill 8-18 hours after they had eaten homemade ice cream. A previously healthy 13-year-old boy died 37 hours after exposure; his mother and four younger siblings were transferred to intensive care units in hospitals in adjoining states, and the remaining two adult males were

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hospitalized locally. *Salmonella typhimurium* was isolated from all eight ill persons, from the remaining ice cream, and from the family's hens whose eggs were used in the preparation of the ice cream. All *Salmonella* contained identical plasmids (60-, 5.6-, and 3.3-megadalton); the ice cream contained 10(6) salmonellae/g and, according to food histories, individuals consumed an estimated dose of between 10(8) and 10(9) organisms. The fatal illness occurred in the boy who had eaten the largest amount of ice cream (10(9) organisms). This report demonstrates that *Salmonella* can cause fatal illness in previously healthy individuals and that the incubation period and the severity of the illness may be related to the dose.

【#0065】

TI: Epidemiology: use and utility in the process.

AU: Leviton,-A

SO: Fundam-Appl-Toxicol. 1984 Jun; 4(3 Pt 2): S357-66

AB:

【#0066】

TI: Staphylococcal food poisoning associated with an Easter egg hunt.

AU: Merrill,-G-A; Werner,-S-B; Bryant,-R-G; Fredson,-D; Kelly,-K

SO: JAMA. 1984 Aug 24-31; 252(8): 1019-22

AB: Staphylococcal contamination of intact, hard-boiled eggs resulted in the food poisoning of an estimated 300 children out of 850 who had participated in an Easter egg hunt. Enterotoxigenic staphylococci that were isolated from the Easter eggs matched that obtained from an infected cook who prepared the eggs three to five days before the hunt and which he left unrefrigerated. Experimental studies demonstrated that heated eggs can absorb 2 mL of contaminated cool water through intact eggshells. When water was inoculated with pathogenic staphylococci at even low contamination levels, rapid growth and enterotoxin production within cooked eggs could be easily duplicated. This is the first large outbreak of its type; safeguards can and should be employed to prevent future ones.

【#0067】

TI: Multilocus sequence typing reveals a lack of diversity among *Escherichia coli* O157:H7 isolates that are distinct by pulsed-field gel electrophoresis.

AU: Noller,-A-C; McEllistrem,-M-C; Stine,-O-C; Morris,-J-G Jr; Boxrud,-D-J; Dixon,-B;

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Harrison,-L-H

SO: J-Clin-Microbiol. 2003 Feb; 41(2): 675-9

AB: *Escherichia coli* O157:H7 is a major cause of foodborne illness in the United States. Pulsed-field gel electrophoresis (PFGE) is the molecular epidemiologic method mostly commonly used to identify food-borne outbreaks. Although PFGE is a powerful epidemiologic tool, it has disadvantages that make a DNA sequence-based approach potentially attractive. Multilocus sequence typing (MLST) analyzes the internal fragments of housekeeping genes to establish genetic relatedness between isolates. We sequenced selected portions of seven housekeeping genes and two membrane protein genes (*ompA* and *espA*) of 77 isolates that were diverse by PFGE to determine whether there was sufficient sequence variation to be useful as an epidemiologic tool. There was no DNA sequence diversity in the sequenced portions of the seven housekeeping genes and *espA*. For *ompA*, all but five isolates had sequence identical to that of the reference strains. *E. coli* O157:H7 has a striking lack of genetic diversity in the genes we explored, even among isolates that are clearly distinct by PFGE. Other approaches to identify improved molecular subtyping methods for *E. coli* O157:H7 are needed.

【#0068】

TI: Collaborative investigation of an outbreak of *Salmonella enterica* serotype Newport in England and Wales in 2001 associated with ready-to-eat salad vegetables.

AU: Ward,-L-R; Maguire,-C; Hampton,-M-D; de-Pinna,-E; Smith,-H-R; Little,-C-L; Gillespie,-I-A; O'Brien,-S-J; Mitchell,-R-T; Sharp,-C; Swann,-R-A; Doyle,-O; Threlfall,-E-J

SO: Commun-Dis-Public-Health. 2002 Dec; 5(4): 301-4

AB: In June 2001, as part of a microbiological study of bagged, ready-to-eat salad products, *Salmonella enterica* serotype Newport was isolated from a sample of pre-packed green salad distributed by a major supermarket retailer. The strain was characterised by phage typing, plasmid profile typing and pulsed-field gel electrophoresis. Other isolates of *S. Newport* from cases of human infection in England and Wales in the first six months of 2001 were similarly characterised. Of 60 strains from cases of human infection, 19 were found to be indistinguishable from that isolated from the salad product. This study highlights the benefits of an integrated approach to outbreak investigations, involving the various elements of the PHLS and the Food Standards Agency, and acknowledges the full co-operation of the retailer in ensuring the rapid withdrawal of the contaminated product.