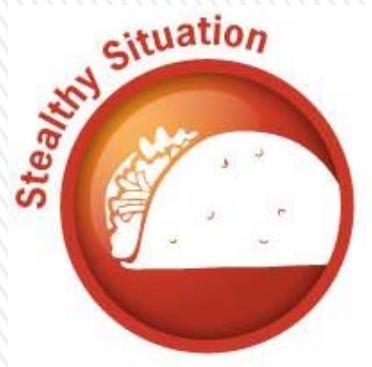
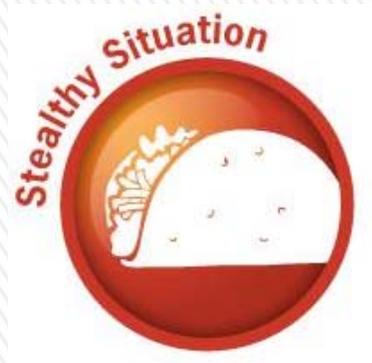


The presentation will begin shortly.



# Stealthy Situation

## Tabletop Exercise

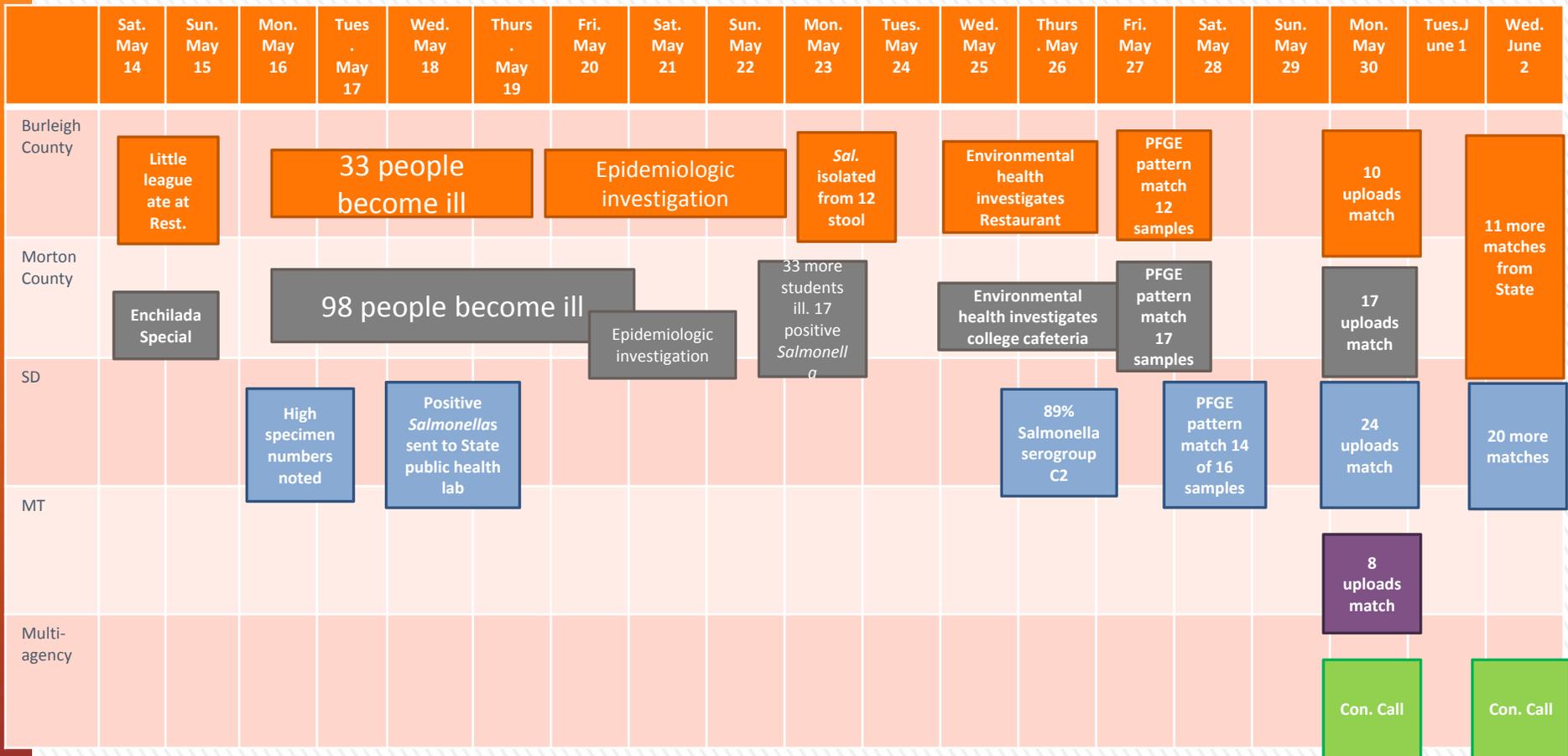


# Stealthy Situation

## Tabletop Exercise

# Review

- » CDC OutbreakNet engaged and conference call with three states conducted.
- » Multi-agency (CDC, FDA and FSIS) and multi-state conference call conducted.
- » CDC issued a nationwide notification to public health agencies.
- » FDA and USDA FSIS released a statement to the regional media regarding the outbreak.
- » Case control study initiated.
- » Investigation focused on chicken, salsa and iceberg lettuce.



## Traceback: North Dakota, South Dakota, Montana, CDC, FSIS and FDA- June 3

- » North Dakota and FDA conduct a joint inspection at Miguel's Mexican Specialties.
  - > FDA requesting Miguel's Mexican Specialties consider recalling green chili salsa.
    - + Agreed to recall all of the green chili salsa in distribution and halt production of that product.
- » South Dakota and FDA inspected Juanita's Fresh Sauces and Soups plant.
- » FDA and CDC hosted a call with produce industry trade associates and representatives to inform them of the outbreak, possible food vehicles and positive salsa sample.
  - > Were told that they would be notified before new public communications issued by the Federal agencies.
- » FDA inspection of Continental Foodservice Distribution warehouses to evaluate the temperature control and inventory management systems.



## Traceback: North Dakota, South Dakota, Montana, CDC, FSIS and FDA- June 4

- » FDA's incident command established audit check system for investigators to ensure that the product was not being used by Miguel's customers.
- » What is an audit check?
  - > An audit check is when the environmental health sanitarians physically go to the locations where the recalled product was shipped and ensure that it is removed from commerce, segregated or destroyed. It is best executed when the collaborating regulatory jurisdictions (sanitarians) efficiently divide up the workload to cover as many locations as possible without duplication.



# Traceback: North Dakota, South Dakota, Montana, CDC, FSIS and FDA- June 4

## Recipe Card for Green Chili Salsa at Miguel's Mexican Specialties:

- Fresh cilantro
- Diced green chiles, canned
- Fresh jalapeno chiles
- Lime juice – bottled
- Minced garlic – bottled
- Salt

## Recipe Card for Tomatillo Salsa at Juanita's Fresh Sauces and Soups:

- Tomatillos, canned
- Onion, white
- Cilantro, fresh
- Lime juice concentrate
- Sugar
- Serrano chiles, canned
- Salt

## Traceback: North Dakota, South Dakota, Montana, CDC, FSIS and FDA- June 5-6

Food Eaten	Ill	Well	Total	Odds Ratio
Ate Salsa				
+	37	27	64	
-	6	70	76	
				15.99
Ate Iceberg Lettuce				
+	25	62	87	
-	18	35	53	
				0.78
Total participants	43	97	140	



## What is a traceback investigation?

- » A traceback involves examination of the supply chain records to identify each prior upstream source of the foods and/or ingredients to identify any commonalities in sourcing of the ingredients for the two salsa firms. This will help to identify the contaminated food or ingredient and to verify the common source of the outbreak. Conducting a traceback is a painstaking effort to gather the shipping and receiving documents, quantities and lot numbers for the specific food product or products, as far upstream in the supply chain as possible, beginning at the point of service. In a traceback, production codes must be common to the distribution points, raw material must be common to the initial point of distribution, ranch(es) must be common to the raw material and code, and links must lead back to a common source.



## Traceback: North Dakota, South Dakota, Montana, CDC, FSIS and FDA- June 5-6

- » The Mexican restaurant received a shipment from Continental Foodservice Distributors
  - > Four cases of Fresh Green Chili Salsa on Tuesday, May 10, with a production date of 05/06
  - > Six (6) cases on Friday, May 13, with a production date of 05/11
- » Continental Foodservice Distributors received 20 cases from Miguel's Mexican Specialties on Monday, May 9 and 20 more cases on Wednesday, May 11.
- » Miguel's Mexican Specialties indicate that fresh cilantro is received weekly from Joe's Refrigerated Distribution in Montana each Wednesday for use in several of their products
  - > 20-5 lb boxes were received on Wednesday, May 4, and 25- 5 lb boxes on Wednesday, May 11
  - > Fresh jalapeno chilies were also received on Wednesdays, 10-10 lb boxes each preceding Wednesday



## Traceback: North Dakota, South Dakota, Montana, CDC, FSIS and FDA- June 5-6

- » Community College received a shipment from Continental Foodservice Distributors
  - > Six cases of Tomatillo Salsa from Juanita's Fresh Soups and Sauces on Friday, May 13, with a production date of 05/11
- » Continental Foodservice Distributors received the tomatillo salsa from Juanita's on Tuesday, May 10
- » Juanita's Fresh Sauces and Soups indicate that fresh cilantro is received weekly from Joe's Refrigerated Distribution, in Montana, on Tuesdays
  - > Records show receipt of 35-5 lb boxes on Tuesday , May 3, and 35- 5 lb boxes Tuesday, May 10



## Traceback: North Dakota, South Dakota, Montana, CDC, FSIS and FDA- June 5-6

- » FDA incident commander dispatched investigators to join Montana in visiting Joe's Refrigerated Distribution.
  - > Receiving documents indicated that they received fresh cilantro and jalapenos from Primary Produce Distributors in State K.
- » Investigators dispatched to Primary Produce Distributors in Wyoming.
  - > Received cilantro from two different packing houses. Cilantro was not co-mingled.
  - > Records indicated that from April 25 through May 26, all cilantro that was shipped to Joe's came from produce packer #2.



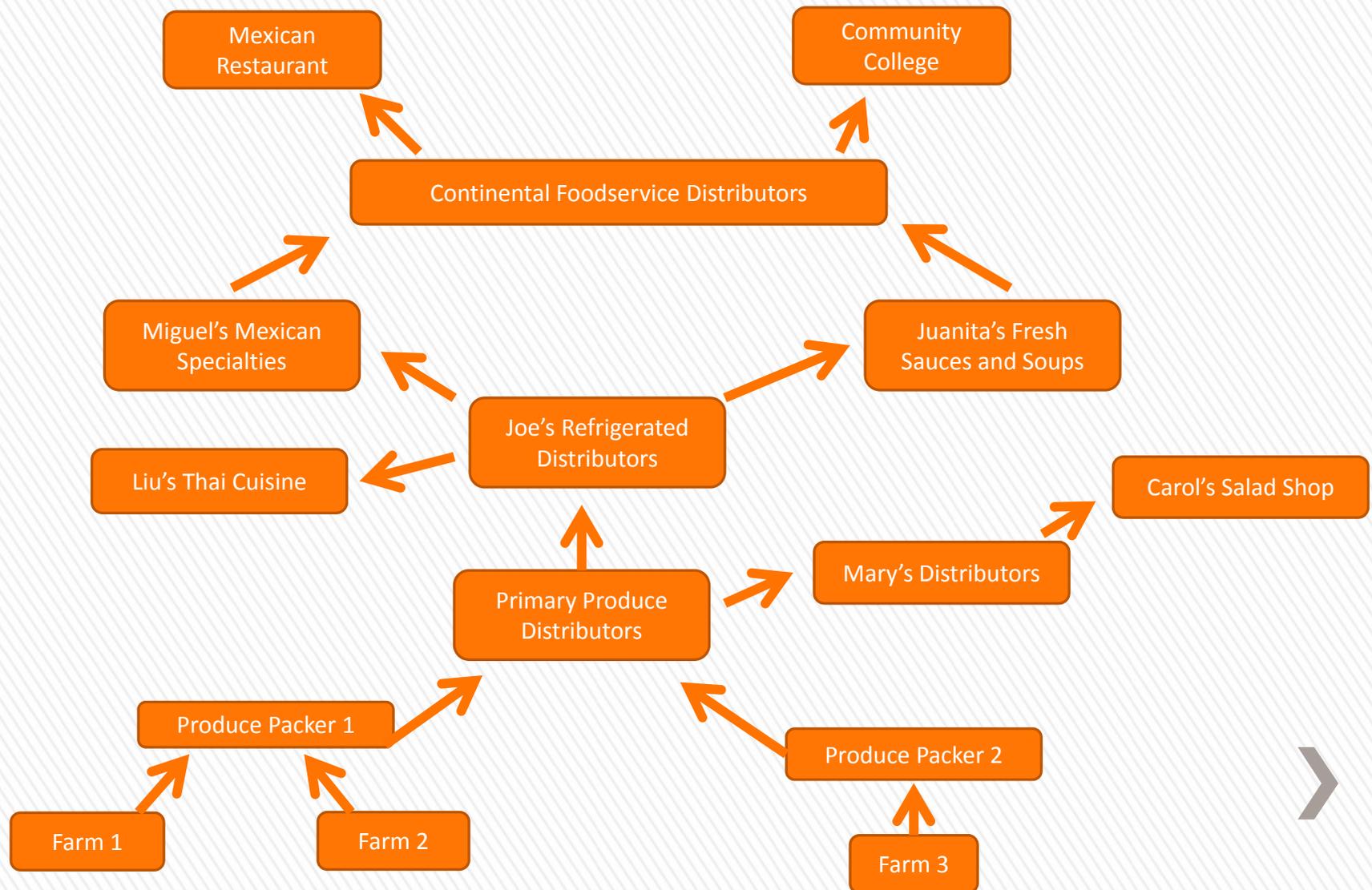
# Traceback: North Dakota, South Dakota, Montana, CDC, FSIS and FDA- June 10

## » Conference Call

- > Primary Produce Distributors obtained their cilantro from two produce packers, representing three farms.
- > FDA engaged a farm investigation at each of the three farms.
- > Three positive samples with outbreak strain of *Salmonella* Muenchen obtained from environmental sampling.
  - + Miguel's Mexican Specialties
    - Fresh cilantro
  - + Juanita's Fresh Sauces and Soups
    - Food contact surface in processing equipment
    - Bag of tomatillo salsa
- > Laboratory results, traceback and epidemiologic analysis all pointed to cilantro as vehicle.
- > Joe's Refrigerated Distributors and Mary's Distribution recalled cilantro.
- > FDA made public announcement about the results of the investigation.



# Fresh Cilantro Traceback Diagram



## Traceback: North Dakota, South Dakota, Montana, CDC, FSIS and FDA- June 12-16

- » Identified the contamination of the cilantro likely occurred via contaminated pesticide application water from a pond on farm #3.
- » Close-out conference call was held with all regulatory and public health partners to review actions and make suggestions for improving the process for the next time.



# Developments

- » PFGE match to unopened container of green chili salsa
- » ICS established by FDS
- » FDA and State inspect salsa manufacturers
- » Recall initiated
- » Produce trade associations engaged
- » Fresh cilantro identified as common ingredient in both salsa recipes
- » Consumer warning for cilantro initiated
- » Cilantro traceback conducted
- » Environmental and produce samples from salsa manufacturers have positive PFGE matches to the outbreak strain.
- » Producing farm identified
- » Consumer warning for cilantro modified



# Questions for Laboratorians

- » Since the investigation concurrently has laboratory results coming from private labs, public health laboratories and the environmental investigation, does your organization have good communication mechanisms to keep each other informed of the developments?
- » Does your jurisdiction have a review process to examine (after the fact) the actions taken and establish systems for improvement the next time?



# Questions for Nurses

- » After an event like this, do you have systems in place to evaluate the actions taken and establish a plan for improvement if any is indicated?
- » Would the external communications as described here during this scenario have served the students and parents in your district well? If not, what would you do differently?
- » What process do you use to assure students and parents in your district that no recalled product was prepared or served in your school district? Do you communicate how schools safeguard their food(e.g., your food safety plan)?



# Questions for Epidemiologists

- » As the investigation moves from the epidemiology stage to the environmental stage, does your organization have good dialogue mechanisms to be kept apprised of the environmental investigation?
- » Do you work collaboratively with the environmental health/regulatory components and the laboratory to combine all of the evidence from the lab, the epidemiological and the field investigation to have a consolidated report of the findings as ultimate cause?
- » Does your jurisdiction have a review process to examine (after the fact) the actions taken and establish systems for improvement the next time?



# Questions for Environmental Health

- » What could you do if the food producer refused to issue a voluntary recall of the salsa? Who would need to make these decisions and take these actions? What authorities do you have in your jurisdiction to control a violative product in commerce?
- » How is the scope of a recall determined? Who participates in these negotiations? How is the public health threat weighed against the economic loss to the industry or firm?
- » What policies and procedures are in place to identify the correct representative to the FDA ICS?



# Questions for Regulatory Agencies

- » In outbreak situations, it is always a challenge to determine when to issue a public statement, particularly if you are in the stage of the investigation where there is no food vehicle and few, if any, consumer-actionable messages to convey. In your organization, how are these decisions evaluated? What are the advantages to being transparent to the public and advising them that the investigation is ongoing? What are the disadvantages? How is the public health threat weighed against the evidence when determining whether or not to issue a nationwide alert or consumer warning? How is the impact on the affected industry considered? Do you agree with issuing a general message to avoid the consumption of cilantro?



# Questions for Risk Communicators

- » Have you ever worked across an interagency JIC? How would you incorporate your review and clearance procedures with a multi-agency effort?
- » What is your responsibility as a public health risk communicator to inform the public when the outbreak is over; to engage citizens in returning to confidence in the recalled produce in particular and the food supply in general?
- » What is your role in maintaining the “brand” of our food safety mission and agencies?



## Wrap-Up

- » After you close out of this presentation, you will be presented with a survey to obtain your feedback on the overall exercise and will be used in the After-Action Report and Improvement Plan (AAR/IP). An AAR/IP is an important tool used to evaluate the exercise addressing outcomes, strengths, weaknesses and lessons learned. When you receive the AAR/IP it should be treated as a “For Official Use Only” document and only shared with those having a need to know.



# Thank You!

- » Thank you for participating in this 3-day webinar training.
  
- » Recording of this training can be found at [www.ndhealth.gov/disease/GI/training](http://www.ndhealth.gov/disease/GI/training)
  
- » After the presentation, questions may be sent to:
  - > Alicia Lepp [alepp@nd.gov](mailto:alepp@nd.gov)
  - > Or call 701.328.3386



# Post-test

» Nurses and EHPs interested in continuing education credit, visit

[www.ndhealth.gov/disease/foodborne/PostTest.aspx](http://www.ndhealth.gov/disease/foodborne/PostTest.aspx)

- > Successfully complete the post-test to receive your certificate
- > **Credit for this training is only available until 5pm, March 26, 2013.**

