

# The Pump Handle



"I had an interview with the Board of Guardians of St. James's parish, on the evening of Thursday, 7th September, and represented the above circumstances to them. In consequence of what I said, the handle of the pump was removed on the following day."

John Snow, 1855

## July 2006 Topics

- West Nile Virus Update: NDDoH Reports First Human Cases
- Shigellosis in Rolette County
- Monkey Bite at the State Fair Prompts Rabies Vaccination
- Salmonella Associated With Stuffed Chicken Products



### **West Nile Virus Update: NDDoH Reports First Human Cases**

On July 26, 2006, the North Dakota Department of Health (NDDoH) reported the state's first human WNV infection for 2006. As of August 3, 2006, four additional human cases have been added to the state's total number of WNV infections. The five identified cases are from Burleigh (1), Dickey (1), Morton (2) and Richland (1) counties. All are male, with one in the 10 to 19 year age range, one in his 40s and three in their 50s; one required hospitalization.

Twenty-two dead birds and 14 horses have been submitted to the NDSU Veterinary Diagnostic Laboratory for West Nile virus testing. Five dead birds from Cass County and one horse from Burleigh County have tested positive for WNV. In addition, 698 sentinel chicken serums have been tested, with 26 positives identified in all eight of the chicken flock locations (Williston, Minot, Devils Lake, Grand Forks, Fargo, Jamestown, Bismarck and Dickinson).

With the increasing human WNV infections, the NDDoH reminds people to take precautions. These include:

- Wearing mosquito repellent when outdoors.
- Wearing loose-fitting, long-sleeved shirts and pants.

- Removing standing water from around the home.
- Keeping grass and shrubbery well-trimmed.

For more information about WNV, visit the North Dakota Department of Health website at [www.ndwnv.com/](http://www.ndwnv.com/).



### **Shigellosis in Rolette County**

As of August 11, 2006, 59 cases of shigellosis have been reported in North Dakota since July 1, 2006. Seventy-five percent of the shigellosis cases reside in Rolette County. North Dakota counties where shigellosis cases have been identified since July 1<sup>st</sup> include Benson (8), Burleigh (1), LaMoure (1), McKenzie (2), Ramsey (2), Rolette (44) and Towner (1). Forty-eight cases (81 percent) are children younger than 18. Point of source of the bacteria is unknown, but evidence indicates person-to-person transmission. For information about shigellosis and North Dakota statistics, visit [www.health.state.nd.us/disease/Shigella/default.htm](http://www.health.state.nd.us/disease/Shigella/default.htm).

During the course of the investigation, some of the cases reported swimming at Lake Upsilon in Rolette County. These reports lead to the testing of this lake on July 20, 2006, as a precautionary measure to make sure the water quality at the public beach was appropriate for recreational use. All water samples from the lake tested negative for sewage contamination. Follow-up testing of the lake water occurred on July 24, and all samples tested negative. No other lakes in surrounding areas or counties are implicated as the source of illness at this time. Health officials are continuing to investigate cases as they are reported.

Groups at increased risk of shigellosis include children in child-care centers and people in institutions where personal hygiene is difficult to maintain, elderly people, those with suppressed immune systems, health-care workers and people in homes with inadequate water for hand washing.

To prevent the spread of shigellosis:

- Wash hands with soap thoroughly and frequently, especially after going to the bathroom, after changing diapers and before preparing food or beverages.
- Supervise hand washing of toddlers and small children after they use the bathroom.
- Dispose of soiled diapers properly in a closed-lid garbage can.
- Disinfect diaper changing areas after using them.
- Keep children with diarrhea out of child-care settings.
- Do not prepare food for others if you experience diarrhea or vomiting.
- Do not swim if you have diarrhea. This is especially important for kids in diapers.
- Avoid drinking water from lakes or swimming pools.
- Practice good personal hygiene. Shower before and after swimming in lakes or swimming pools.

If diagnosed with shigellosis, health-care workers, food handlers, and children and staff of day-care centers should stay home until diarrhea has ceased and two consecutive stool cultures test negative for the bacteria.

For more information, contact the North Dakota Department of Health at 701.328.2378. To report a possible infection, call 800.472.2180.



### **Monkey Bite at the State Fair Prompts Rabies Vaccination**

The North Dakota Department of Health was notified on Tuesday, July 25, 2006, that a 15-year-old boy was bitten by a monkey at the North Dakota State Fair on Monday, July 24, 2006. An order was issued by the state veterinarian to quarantine the capuchin monkey. The child was seen by a health-care professional who indicated that the wound on the child's finger was consistent with a monkey bite. There is no approved rabies vaccine for any species of monkey. The viral shedding period in primates is also unknown. Therefore, it was recommended that the child receive rabies post-exposure prophylaxis. The monkey was held in quarantine until the North Dakota state epidemiologist authorized the release.



### **Salmonella Associated With Stuffed Chicken Products**

The U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS), in collaboration with the state of Minnesota, issued a public health alert on July 3, 2006, regarding illnesses associated with a class of frozen entrees that contain raw chicken. The alert focuses on frozen, breaded, boneless chicken products that also may be stuffed or filled with additional ingredients. The entrees come in many varieties, such as Chicken Cordon Bleu, Chicken Kiev and Chicken with Mushrooms and Wine Sauce. The products appear browned but are raw and must be cooked to a minimum internal temperature of 165°F. Because these products are stuffed or filled, they may take longer to reach the minimum internal temperature than chicken breasts that do not contain fillings. In some cases, consumers may not realize that the breading on these products has only been pre-browned and these frozen entrees contain raw chicken.

According to FSIS, 34 salmonellosis cases across the nation have been linked to the undercooked chicken entrees in addition to 29 cases identified in Minnesota. The North Dakota Department of Health has investigated two cases of salmonellosis in 2006 that reported eating these types of stuffed-chicken products. More information about the public health alert can be found at [www.fsis.usda.gov/News & Events/NR 070306 01/index.asp](http://www.fsis.usda.gov/News_&_Events/NR_070306_01/index.asp).

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*The pump handle picture in the title was obtained from the website [www.ph.ucla.edu/epi/snow.html](http://www.ph.ucla.edu/epi/snow.html).*



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