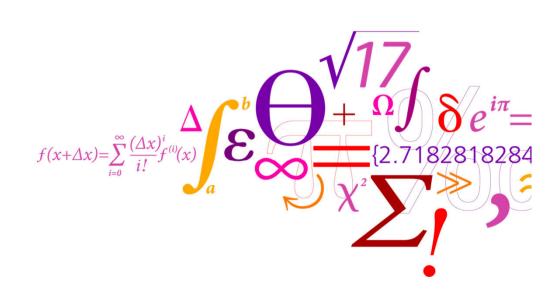




Listeria-outbreak in Denmark spring-summer 2014

Jens Kirk Andersen Eva Møller Nielsen Charlotta Löfström



DTU Food National Food Institute





- 44 Cases traced to Jørn A. Rullepølser in Hedehusene 16 fatal! (36 % fatality)
- The production has been closed down products have been recalled
- Success or failure?



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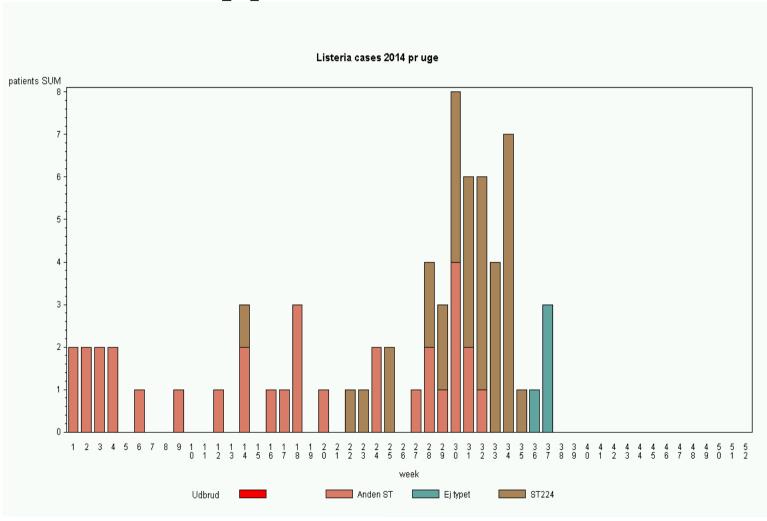
Time - line

- SSI starts WGS on human isolates in December 2013
- From spring 2014 also food isolates are WGS typed
- 28. April 2014: a routine sample collected by CA at Jørn A.
- 6 May: Listeria is detected in the sample product is withdrawn/recalled
- 27 May: FVST controls that withdrawal is performed OK



Listeria cases 2014 per week WGS types

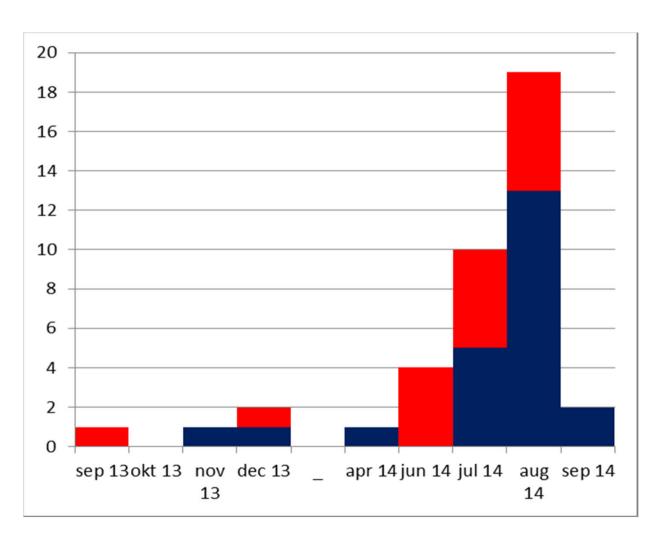












Blå: Lever (24)

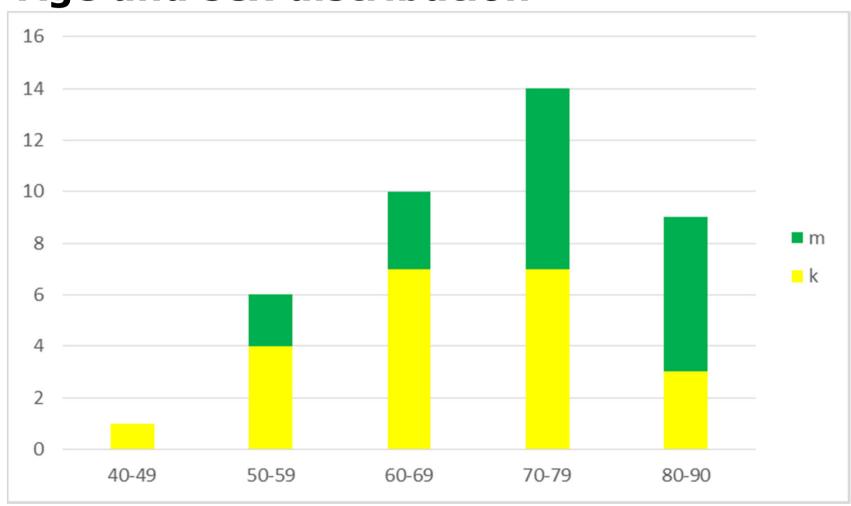
Rød: Død indenfor 30

dage (16)





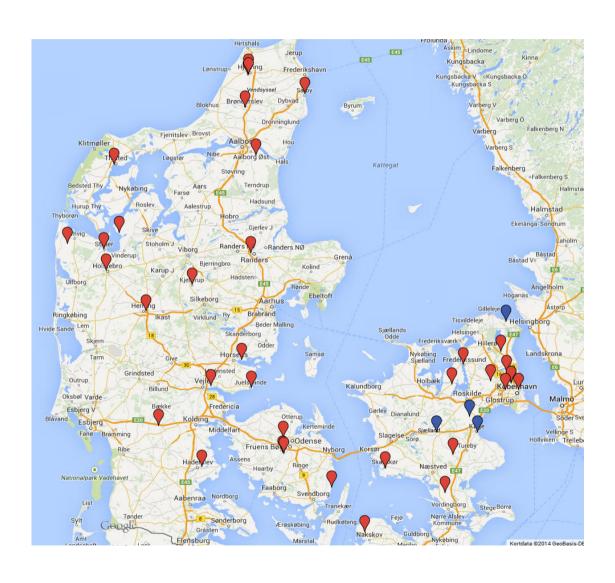
Age and sex distribution





Geographical distribution









- 26 June: SSI informs of finding of 5 possible identical strains indicating an outbreak
- 3 July: WGS typing reveals that only 2 strains are identical. But **5 more strains** of the same type has been identified from patients in 2013 and 14.
- 16 July: SSI identify that the strain from a meat product from Jørn A is of identical type





- 8 August: CA (FVST) collects numerous samples from food and environment
- 11 August: presumptive Listeria are detected in many samples the production is shut down +
 - Recall of products produced after April 28
 - Recall of products handled by sub-contracters
 - 600 control visits and 6000 contacted by phone
- 17 August: SSI identify identical WGS types to outbreak strain in 29 isolates!





Result of FVST sampling/testing

- Product A: 2/5
- Product B: 4 / 5
- Product C: **±0/5**
- Product D: **5/5**
- Product E: **3** / **5**
- Product F: **5/5**
- Product G: 2/5
- Product H: **5/5**
- Product I: **1** / **5**
- Product J: **1** / **5**

•

• 1 environmental sample positive: floor in the room where products are handled after heat treatment

29 isolates detected





Result of FVST sampling/testing

- Product A: 2/5
- Product B: 4 / 5
- Product C: 1/5
- Product D: **5/5**
- Product E: **3** / **5**
- Product F: **5/5**
- Product G: 2/5
- Product H: **5/5**
- Product I: **1/5**
- Product J: **1/5**

29 isolates detected

WGS Typing of 1 strain from each product:

All identical to the outbreak strain

• 1 environmental sample positive: floor in the room where products are handled after heat treatment





Quantitative results:

```
Qualitative
                    Quantitative analysis
Product A: 2/5
                        both < 10/g
Product B: 4 / 5
                        all <10/g
Product C: 0/5
Product D: 5/5
                        <10 <10 <10 70 380/g
Product E: 3 / 5
                        <10 <10 20/g
                        <10 <10 10 20 30/g
Product F: 5/5
Product G: 2/5
                        both < 10/g
Product H: 5/5
                        all <10/g
Product I: 1/5
                        <10/g
Product J: 1/5
                        <10/g
```



Prediction of growth in rullepølse at 5° C



(FSSP model):



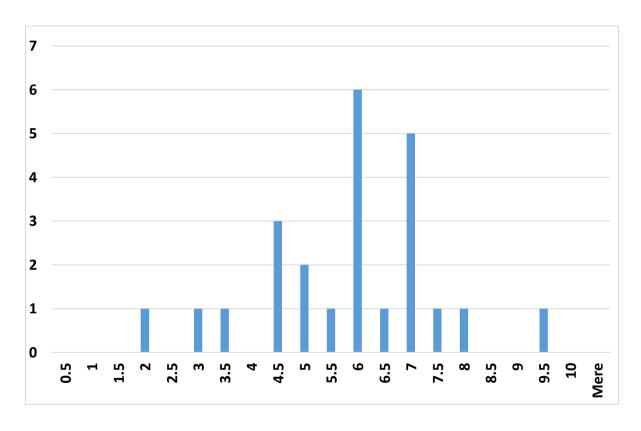




Temperature in household refrigerators

25 observations





Temperature ° C



Hypothesis:



- The plant has a house Lm strain in plant environment
- •Inadequate hygiene or procedures has allowed the house strain to contaminate the products
 - -Cleaning and desinfection should keep the plant contamination low to an acceptable level
- Inadequate cooling, in the plant and/or consumer fridge, has lead to growth to levels presenting a risk



Critical review:



Evaluation of the procedures

Workshop with authorities, industry, universities and consumer representatives

International experts

Working groups established

- Expertise for controlling authorities
- Knowledge in FBO
- Vulnerable population recommendations and demands for production
- Own control use of data



Critical review:

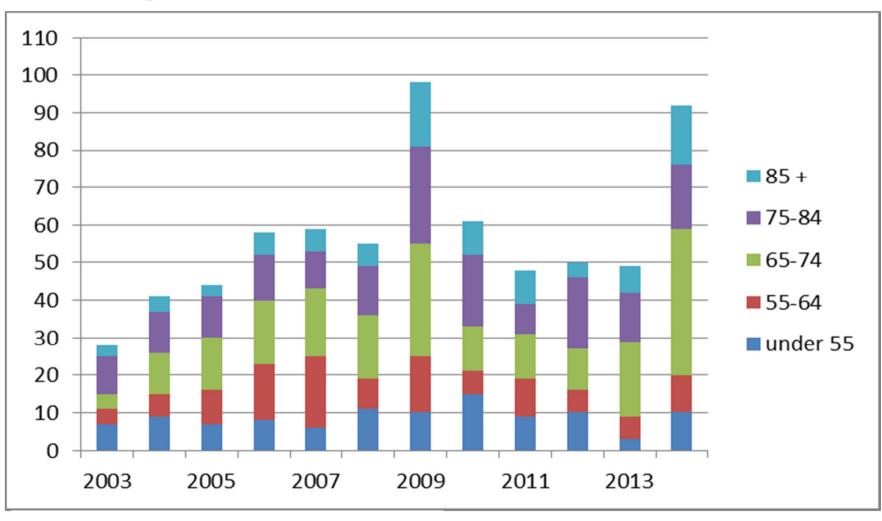


- Recommendations:
 - Sharing of data and isolates from self-checking
 - Vulnerable groups: understanding shelf-life and storing of food?
 - Changing food production gaps?
 - Develop plans for intelligent sampling
 - Use of trend analysis in self-checking
 - Acces to data from self-checking





Listeriosis in Denmark 2003 – 2014 age distribution





Registered cases in Denmark



