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TEXAS TECH UNIVERSITY°

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Fighting Foodborne Illness. *Salmonella*: An Academic Perspective

USDA Agricultural Outlook Forum 2012 Crystal Gateway Marriott Washington, DC, 23-24FEB2012



Outline of Presentation

- How Salmonella challenges our paradigms
 - Live animal to carcass contamination
 - A spectrum from commensal to pathogen
- Pre-harvest approaches to Salmonella control
 - Prevalence, incidence, and duration of infection
- How should we define risk?
 - Different definitions drive different actions
- From the perspective of beef production



Salmonella as a Foodborne Pathogen

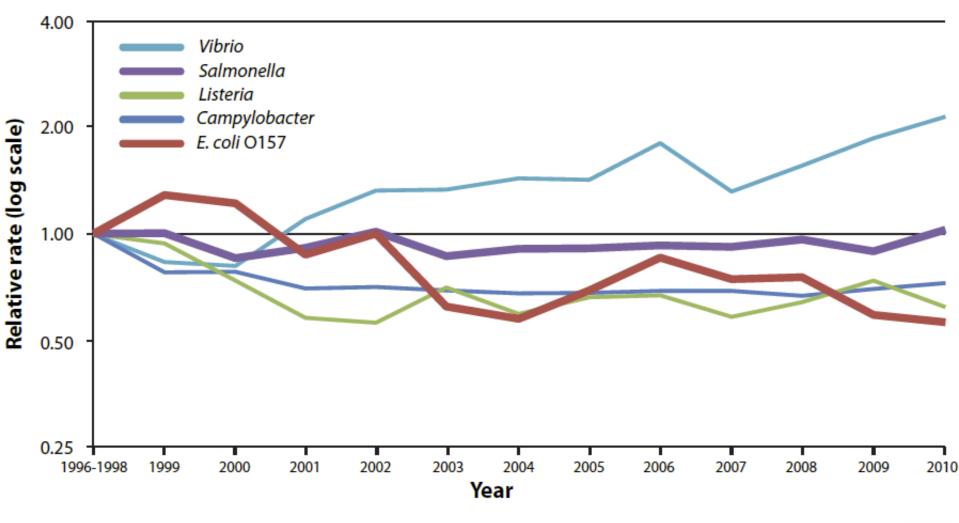
• The sky is not falling



- The US enjoys a very safe food supply but all agree that there is room for improvement
- Salmonella continues to cause significant morbidity in the US as well as globally
 - US incidence ~17 reported cases/100,000/yr
 - CDC 'counted' cases
 - With under reporting/diagnosis, incidence estimated
 - to be closer to 1 case/300 person-yr
 - Scallan et al. Emerg Infect Dis. 2011 17:7-15
- Clearly we have room for improvement
 - Particular with Salmonella



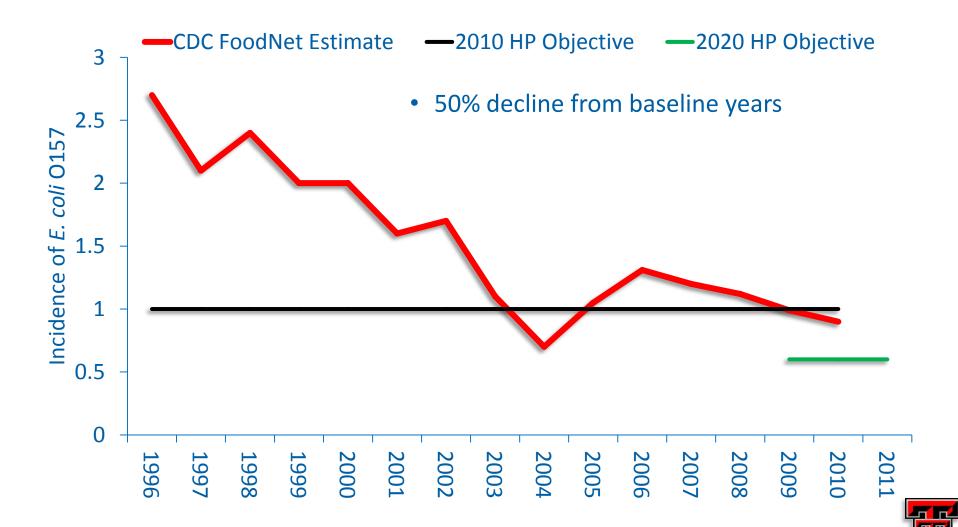
US Trends from FoodNet



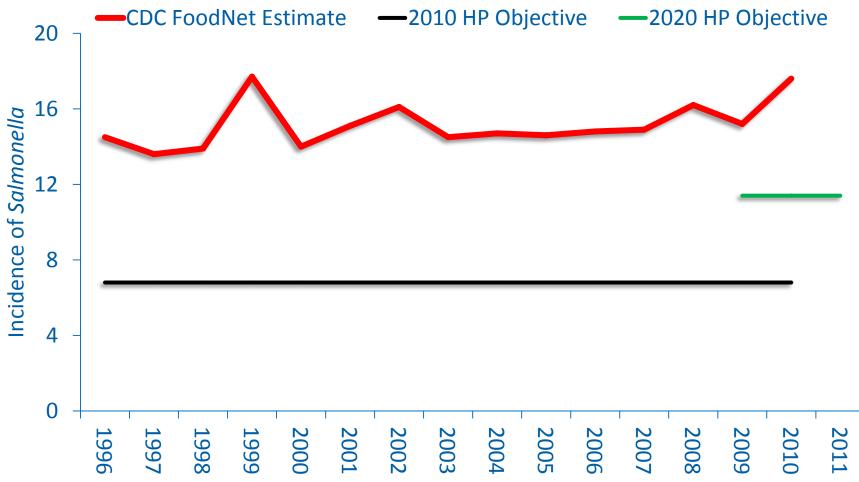
CDC Factsheet: Trends in Foodborne Illness, 1996–2010



E. coli O157: FoodNet

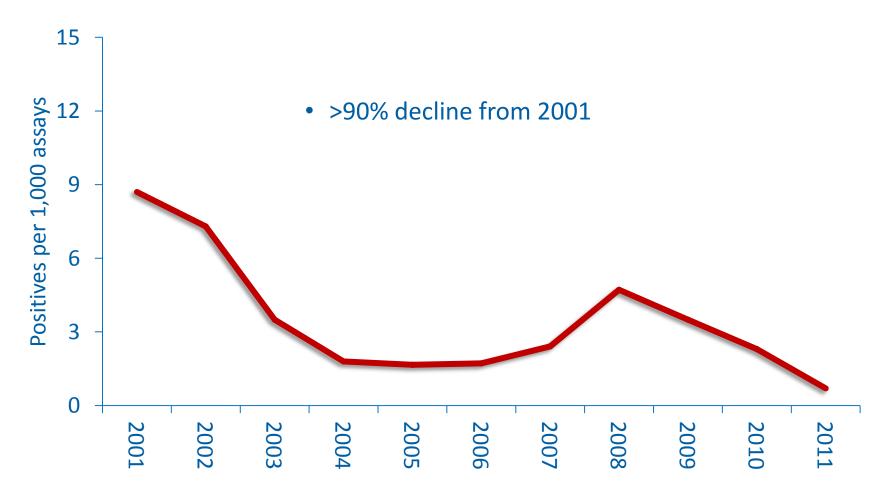


Salmonella: FoodNet





E. coli O157: USDA/FSIS



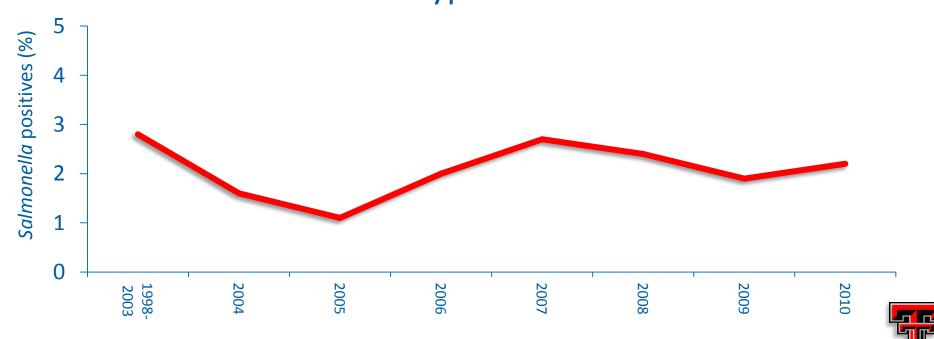


Salmonella: USDA/FSIS



No observable change from baseline years

 2.2% of 9,256 GB samples positive for *Salmonella* Montevideo #1 serotype



Challenging our Paradigms



- Why observe meaningful improvements in one pathogen yet not in another?
 - Salmonella is similarly susceptible to interventions
 - Many studies validate interventions against *Salmonella*
 - Improbable that it tolerates HACCP plans
- Salmonella may be evading our system by hiding out in the lymph nodes
 - Harhay, Loneragan, Edrington, Brashears, Gragg



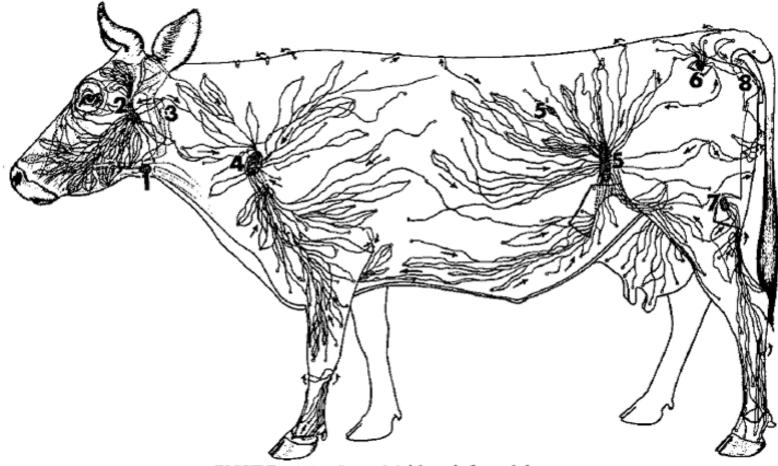


FIGURE 34-1. Superficial lymph flow of the cow.

1, Mandibular In.; 2, parotid In.; 3, lateral retropharyngeal In.; 4, superficial cervical In.; 5, subiliac In.; 5', Inn. of paralumbar fossa; 6, gluteal In.; 7, popliteal In.; 8, tuberal In. (After Baum, 1912.)



From: Ruminant Lymphatic System (Saar and Getty) In Anatomy of the Domestic Animals. Eds Sisson and Grossman

Salmonella in Lymph Nodes Challenging our Paradigms

Funded by the Beef Checkoff

BEEF

- Collected lymph nodes from 8 plants
- 50 3,327 lymph nodes assayed to date Prevalence of *Salmonella* 01 02 02 05 05 - 8.0% positive Cull cows Feedlot 0

Summer/Fall



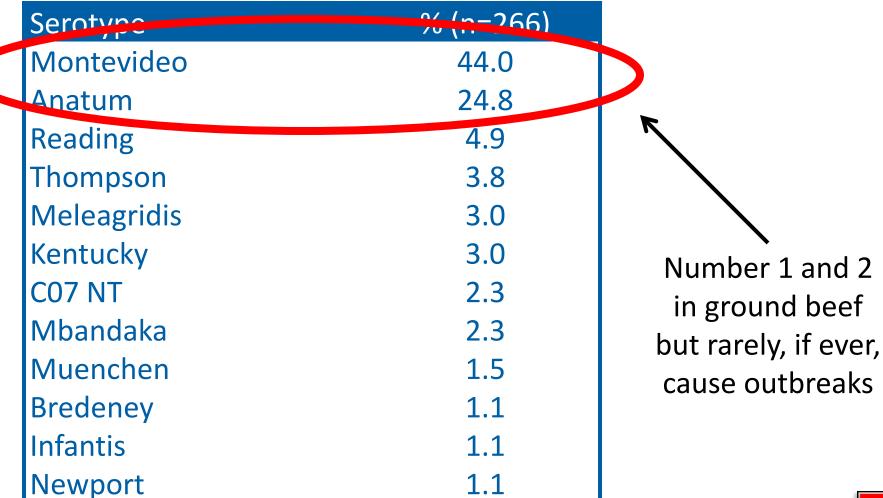


Salmonella in Lymph Nodes Challenging our Paradigms

Serotype	% (n=266)
Montevideo	44.0
Anatum	24.8
Reading	4.9
Thompson	3.8
Meleagridis	3.0
Kentucky	3.0
C07 NT	2.3
Mbandaka	2.3
Muenchen	1.5
Bredeney	1.1
Infantis	1.1
Newport	1.1



Salmonella in Lymph Nodes Challenging our Paradigms





How Does *Salmonella* get to the Nodes?



Image from UNL Dept of Entomology

- Traditional paradigm is from intestines
- We have observed diversity of serotypes between feces and hides of cattle
 - Some serotypes (e.g., Montevideo) much more likely to be recovered from hides than feces
- It is possible (even probable) that some Salmonella gets to the nodes transdermally
 - Biting flies in the summer and fall
 - Montevideo has gene(s) that facilitate survival within insects



The Challenge



- We should reassess our paradigm of how beef might become contaminated with *Salmonella*
 - Focus has been on preventing hide to carcass
 - Prevent and remove contamination
 - Inspection and PR/HACCP
- Salmonella-positive beef samples might not always result from failure of sanitary slaughter – Sanitary conditions may result in Salmonella
- A consideration of how we approach control



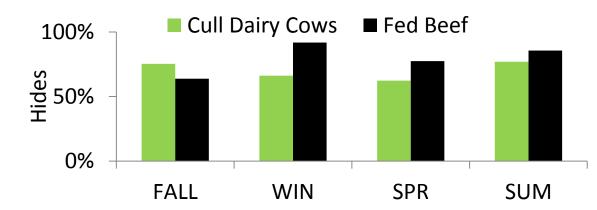
Salmonella – Commensal or Pathogen Challenging our Paradigms

- 'A Rose by Any Other Other Name' re-quoted from Dayna Harhay (and Shakespeare)
- Some Salmonella variants are potent pathogens

 S. Newport, Typhimurium, Enteritidis, Heidelberg
 Some in both animals and people
- Salmonella prevalence increases in a southerly gradient (in the northern hemisphere)
 - Most of the increase is not in these serotypes
 - Cerro, Reading, Anatum, Montevideo, Mbandaka
 - 'The most common consequence of infection [in animals] is continued good health' - Hancock
 - May well be part of good health in southern climates



North to South



Region

- 1.0% 21 feedlots (FPD 2010;7:449)
- Nebraska
 TX

– Canada

- 9.1% 3 plants (*JFP* 2003;66:1978)
 30.0% 37 sites (*AEM* 2008;74:345)
- 27% of ~5,100 dairy fecal samples
- Texas Tech 2011 4-feedlot study

 60.5% of summer/fall samples positive
 30.6, 37.5, 78.8, and 97.0% for the feedlots
- Mexico
 - >80% of fecal samples typically positive



How Might We Approach Control?

- Traditional approach in the plant continues to serve us well
 - Many plans excelling at microbial process control
 - Tremendous improvements in *E. coli* O157
- Salmonella might evade systems
 - As sanitary slaughter processes improves, remaining failures not a consequence of sanitary slaughter issues
- Opportunities for control during harvest

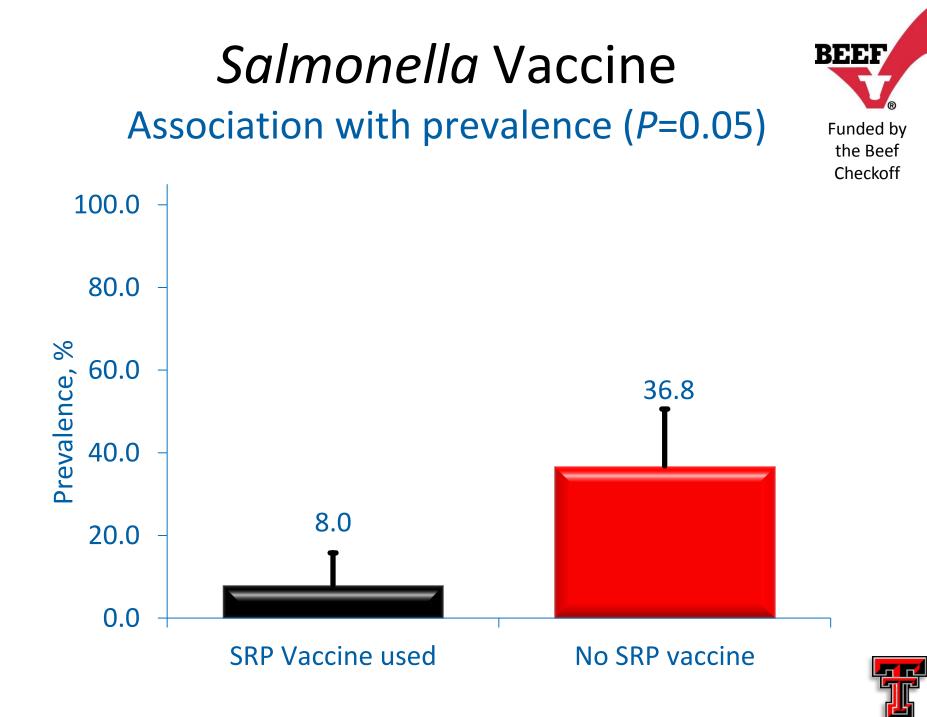
 Selective lymph node removal?
- It might be that effective control requires an evaluation of upstream or downstream options



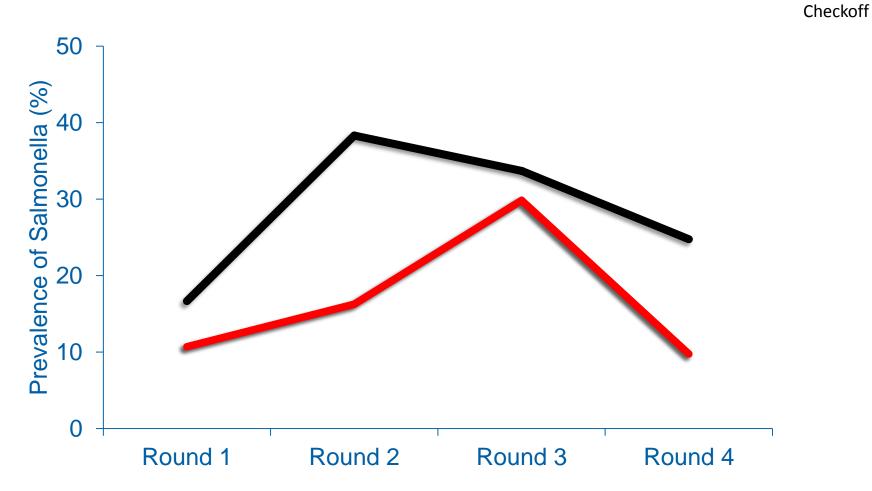
How Might We Approach Control?

- **Prevalence** = incidence * duration of infection
 - Decrease incidence &/or DOI will decrease prevalence





Salmonella Vaccine 28.3 versus 16.6%; P<0.05





BEEF

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How Might We Approach Control?

- Encouraging early signs that some interventions may decrease prevalence of *Salmonella* in herds of cattle
 - More work is clearly needed

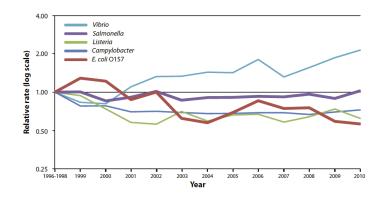




Need for a Discussion of What is Risk?

Operational Reality of Today Academic Perspective 1. All Salmonella pose a risk Effectively the approach now when USDA/FSIS performs its microbiological performance testing of establishment • Treats Salmonella as equal •Some are pathogenic & some apathogenic 2. A subset of serotypes pose a risk •At present, no means to identify these with (e.g., CSPI's petition: Newport, specificity (i.e., exclude others) at the Hadar, Typhimurium, & Heidelberg) speed needed for commerce 3. Other subsets pose a risk (e.g., •At present, no means to identify these with specificity (i.e., exclude others) at the highly drug resistant – ACSSuT, or MDR-AmpC – Newport, speed needed for commerce • Captures apathogenic variants Typhimurium, Reading, Agona, Excludes broadly susceptible pathogens Anatum, Montevideo, etc.) such as some Newport and Enteritidis







- The sky is not falling
 - The US enjoys a very safe food supply but all agree that there is room for improvement
- How do we capture that improvement?
- When it comes to Salmonella
 - We need to work outside of our paradigms
 - Hide to carcass
 - Salmonella can be both commensal and a pathogen
- Opportunities for control
 - Harvest plant (maybe?)
 - Upstream and downstream of harvest plant
 - Approaches that reduce incidence or DOI





College of Agricultural Sciences & Natural Resources

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 - USDA/NIFA/NIFSI
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