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TEXAS TECH UNIVERSITY®

Guy H. Loneragan

# **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



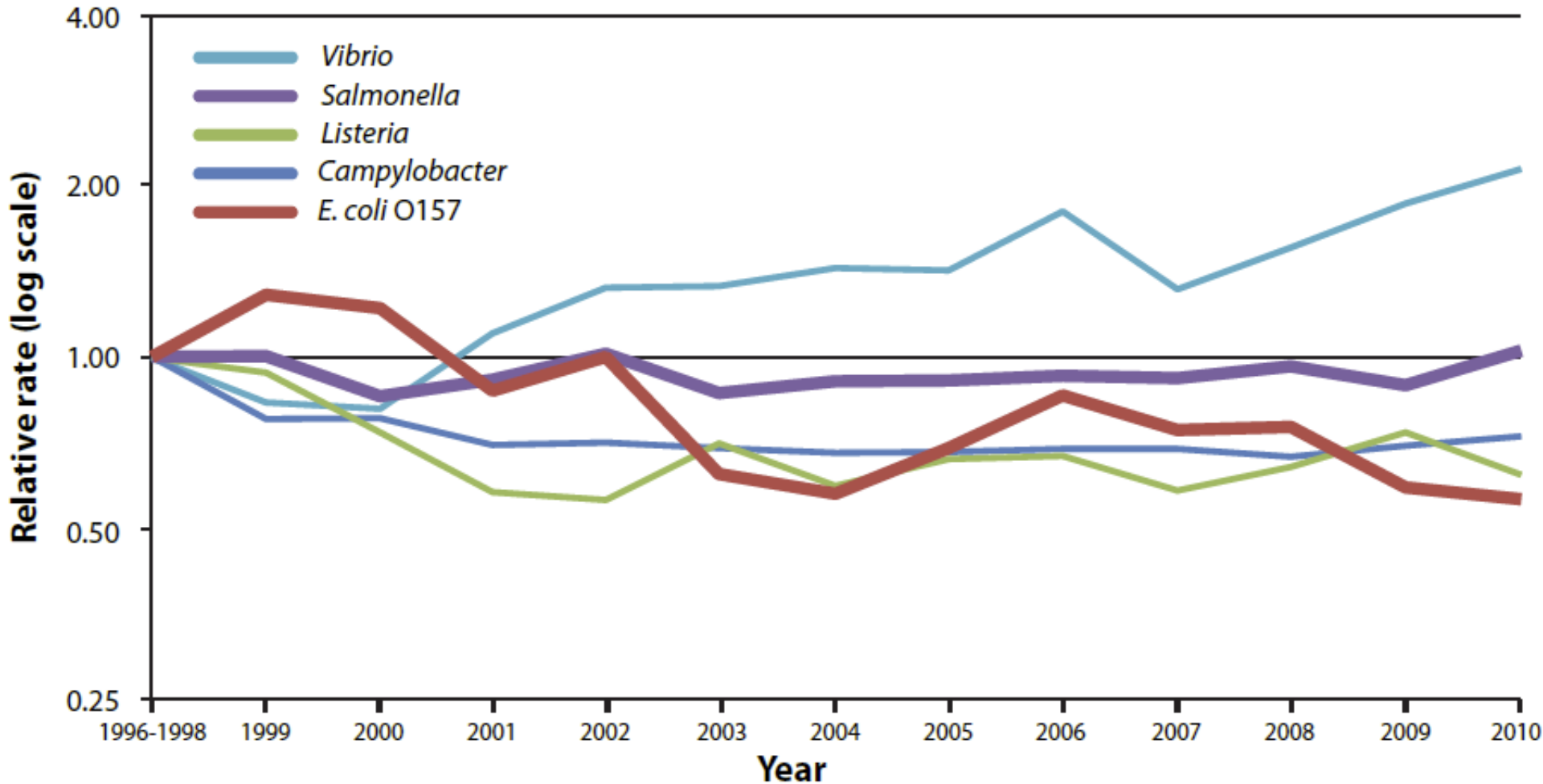
# *Salmonella* as a Food-borne Pathogen



- 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*



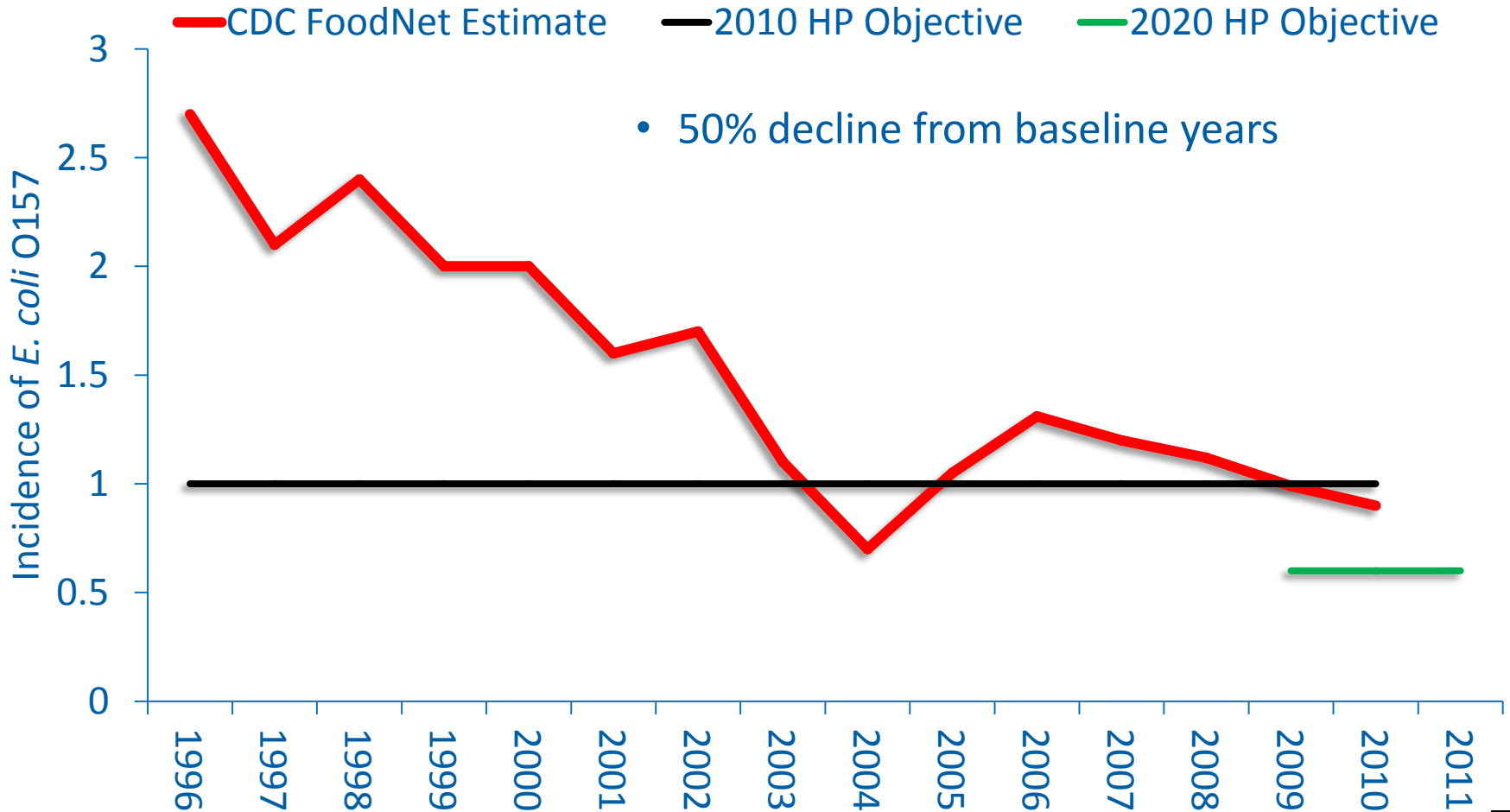
# US Trends from FoodNet



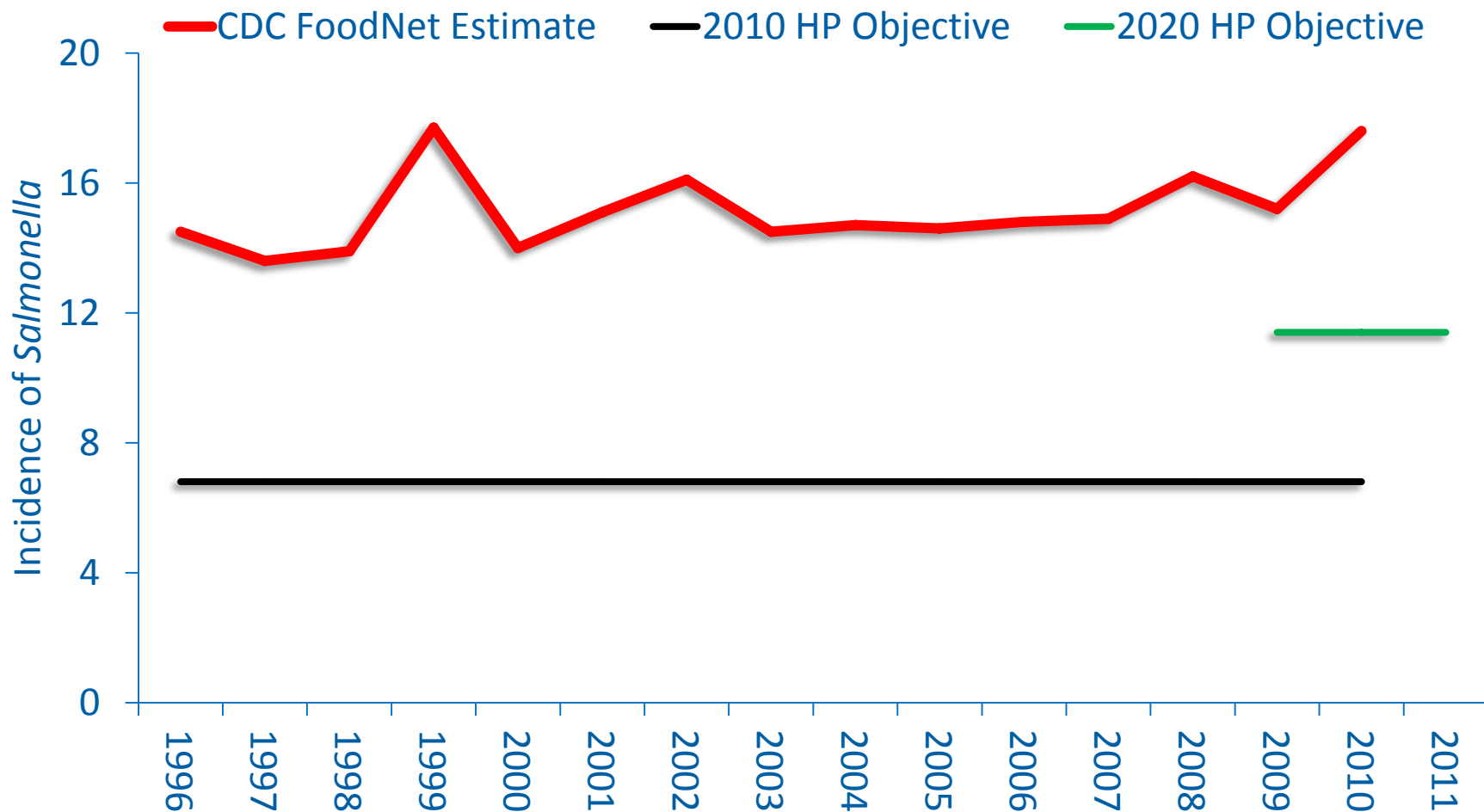
CDC Factsheet: Trends in Foodborne Illness, 1996–2010



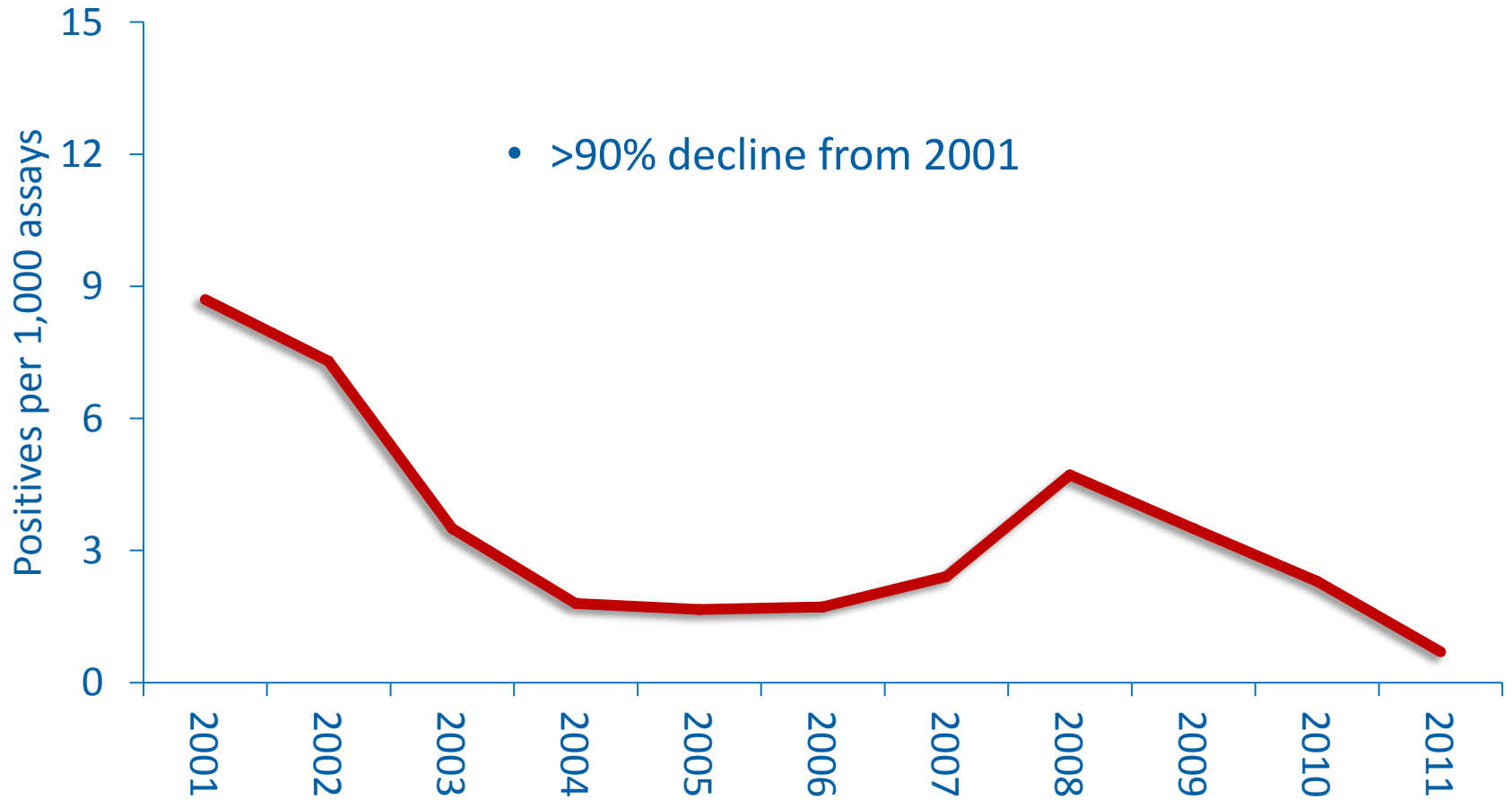
# *E. coli* O157: FoodNet



# Salmonella: FoodNet



# *E. coli* O157: USDA/FSIS

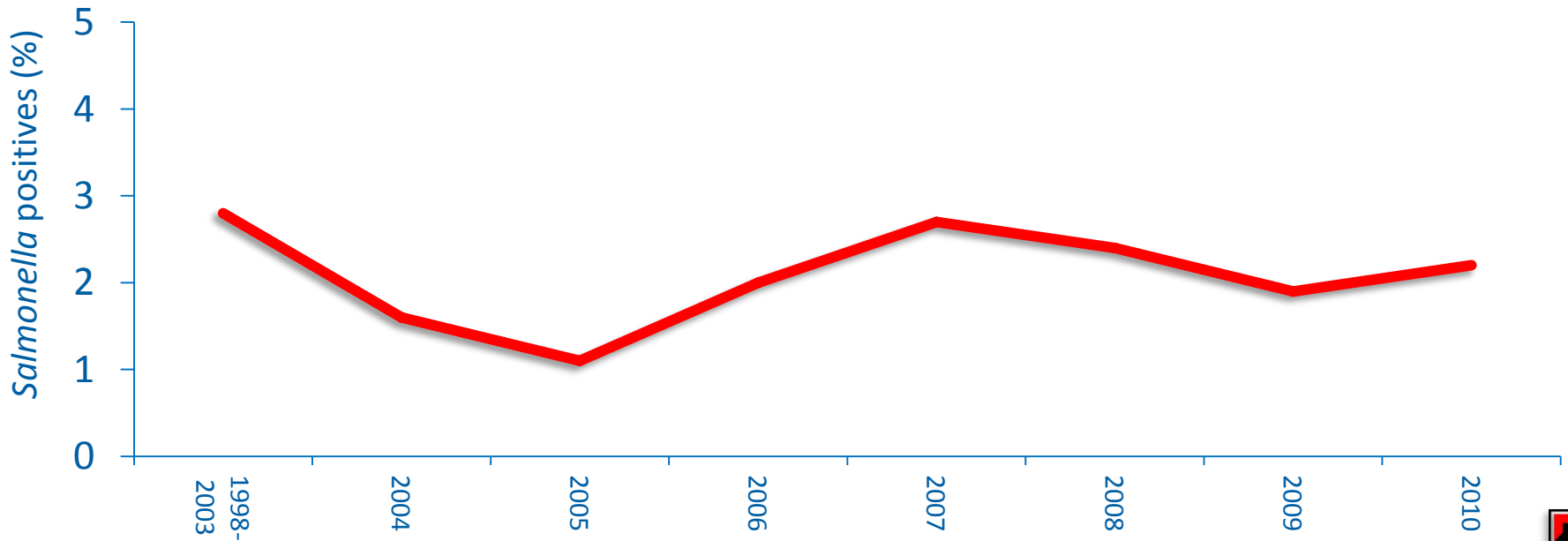




# *Salmonella:* USDA/FSIS



- 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



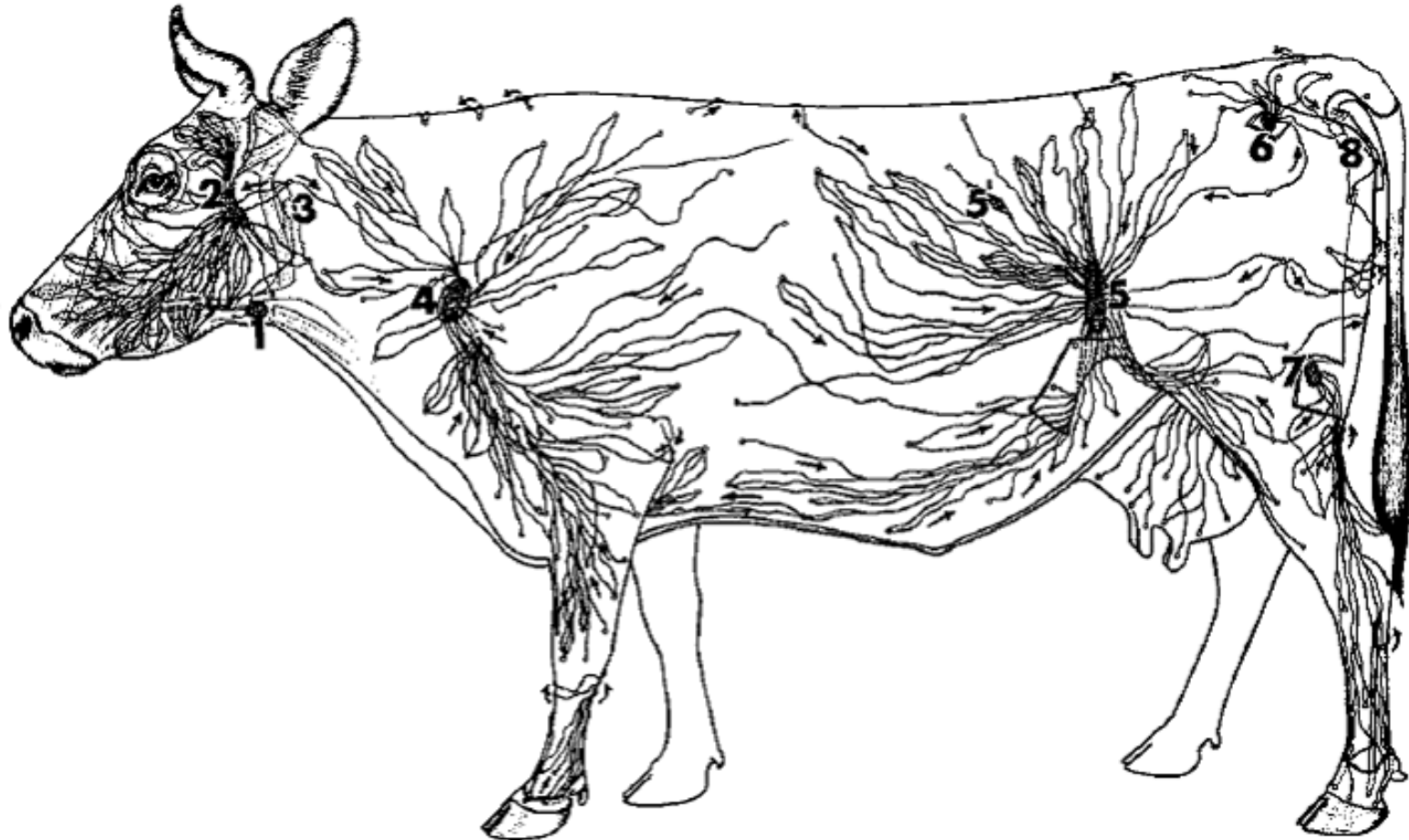


FIGURE 34-1. Superficial lymph flow of the cow.

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



# *Salmonella* in Lymph Nodes

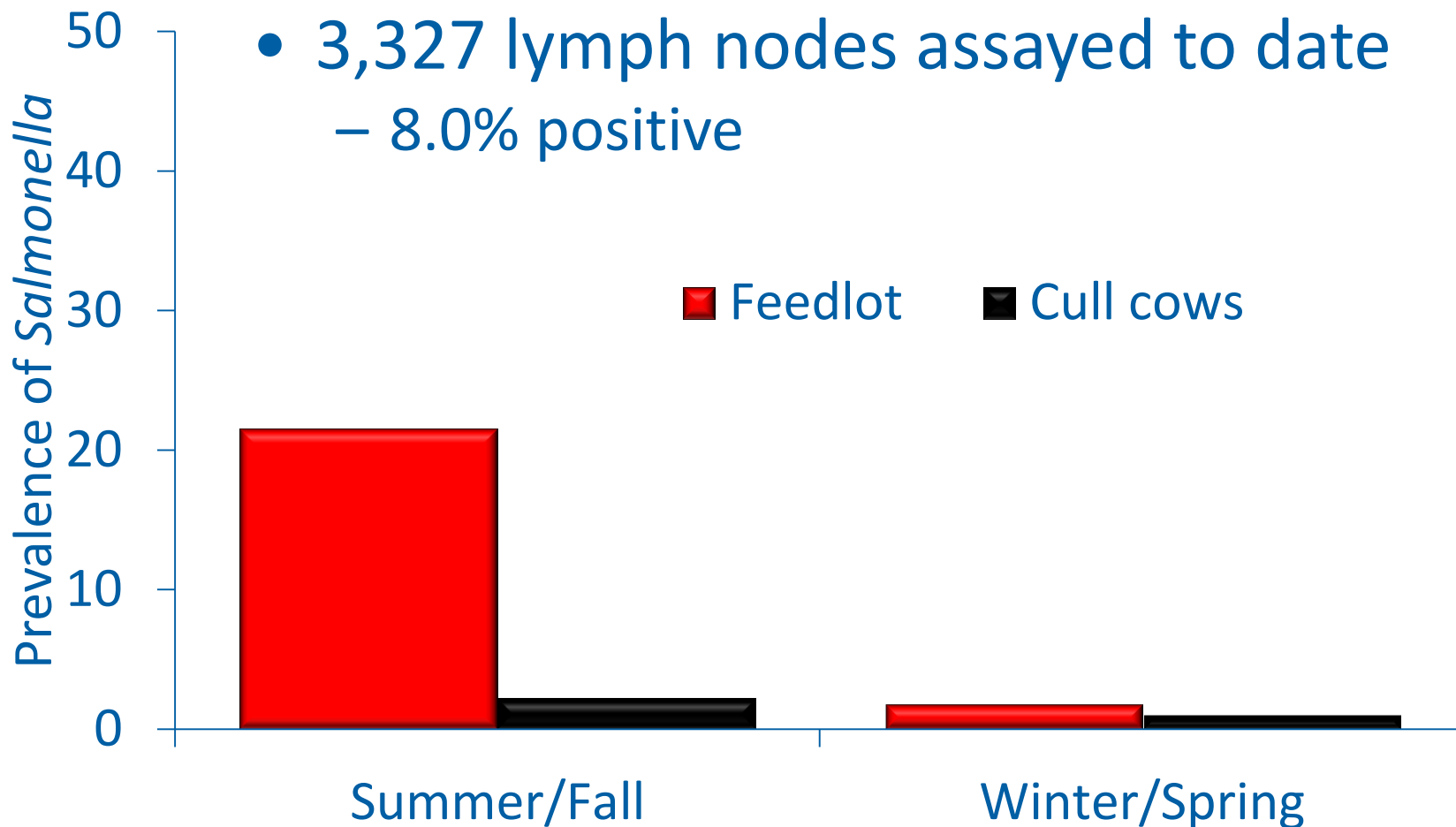
## Challenging our Paradigms

**BEEF**



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- Collected lymph nodes from 8 plants
- 3,327 lymph nodes assayed to date  
– 8.0% positive



# *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

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Number 1 and 2  
in ground beef  
but rarely, if ever,  
cause outbreaks



# 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





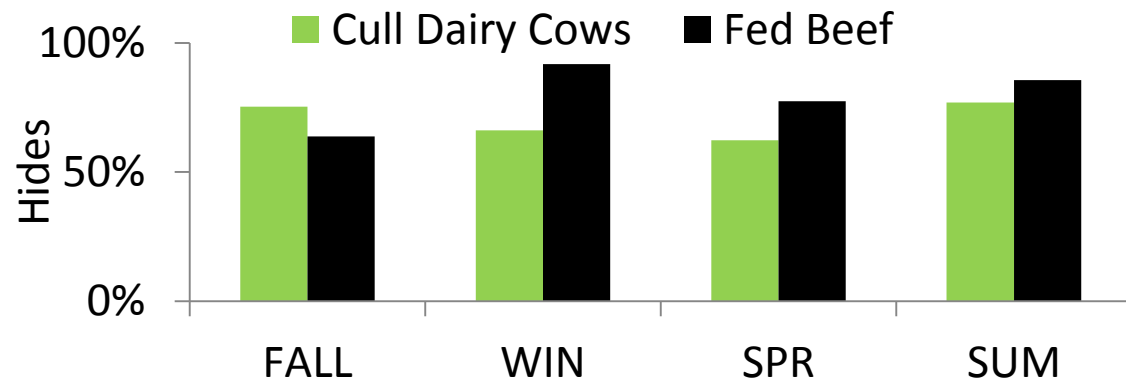
# *Salmonella* – Commensal or Pathogen

## 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*

- Canada 1.0% 21 feedlots (*FPD* 2010;7:449)
- Nebraska 9.1% 3 plants (*JFP* 2003;66:1978)
- TX 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 plants excelling at microbial process control
    - Tremendous improvements in *E. coli* O157
- *Salmonella* might evade systems
  - As sanitary slaughter processes improve, 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

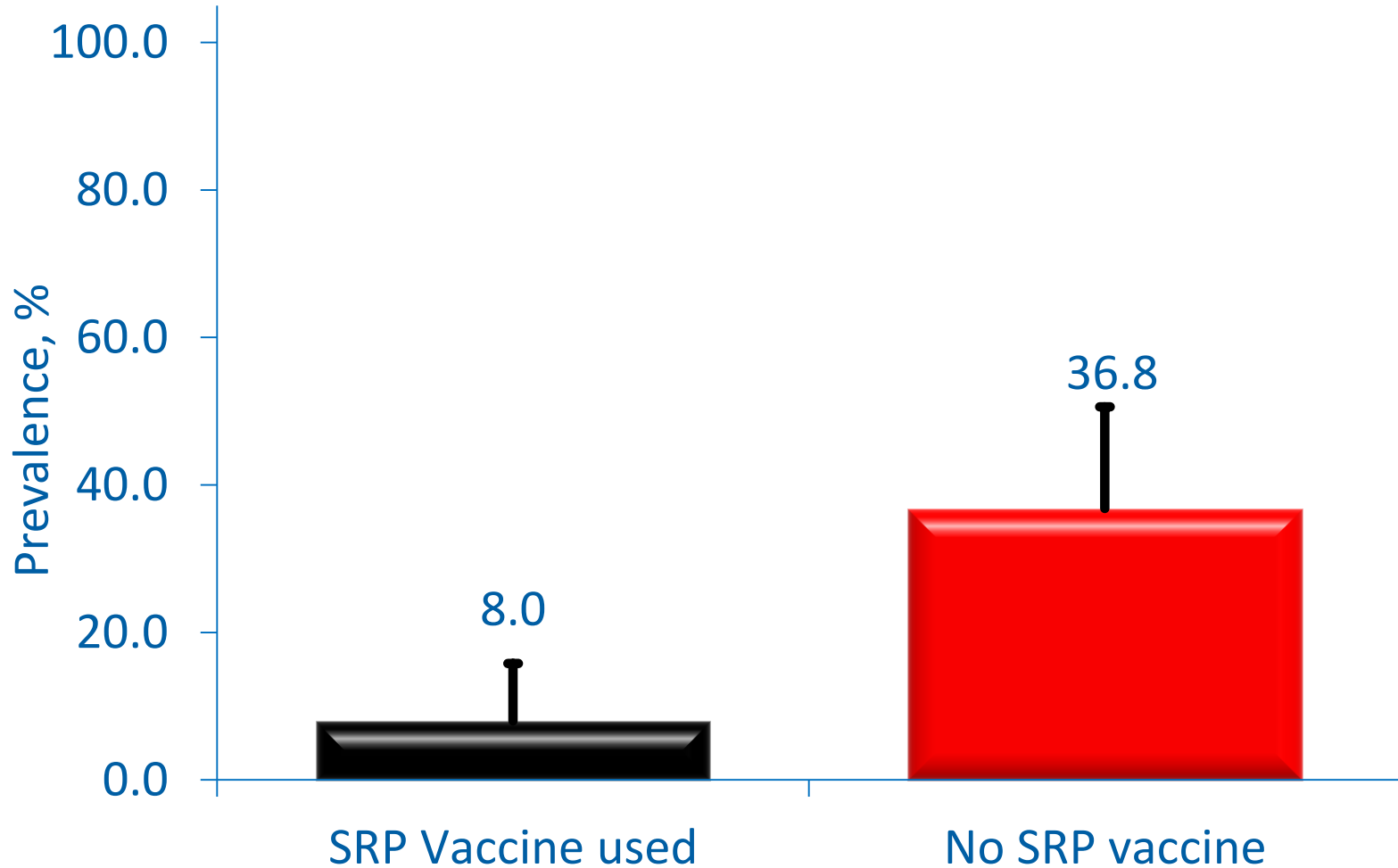


# *Salmonella* Vaccine

Association with prevalence ( $P=0.05$ )



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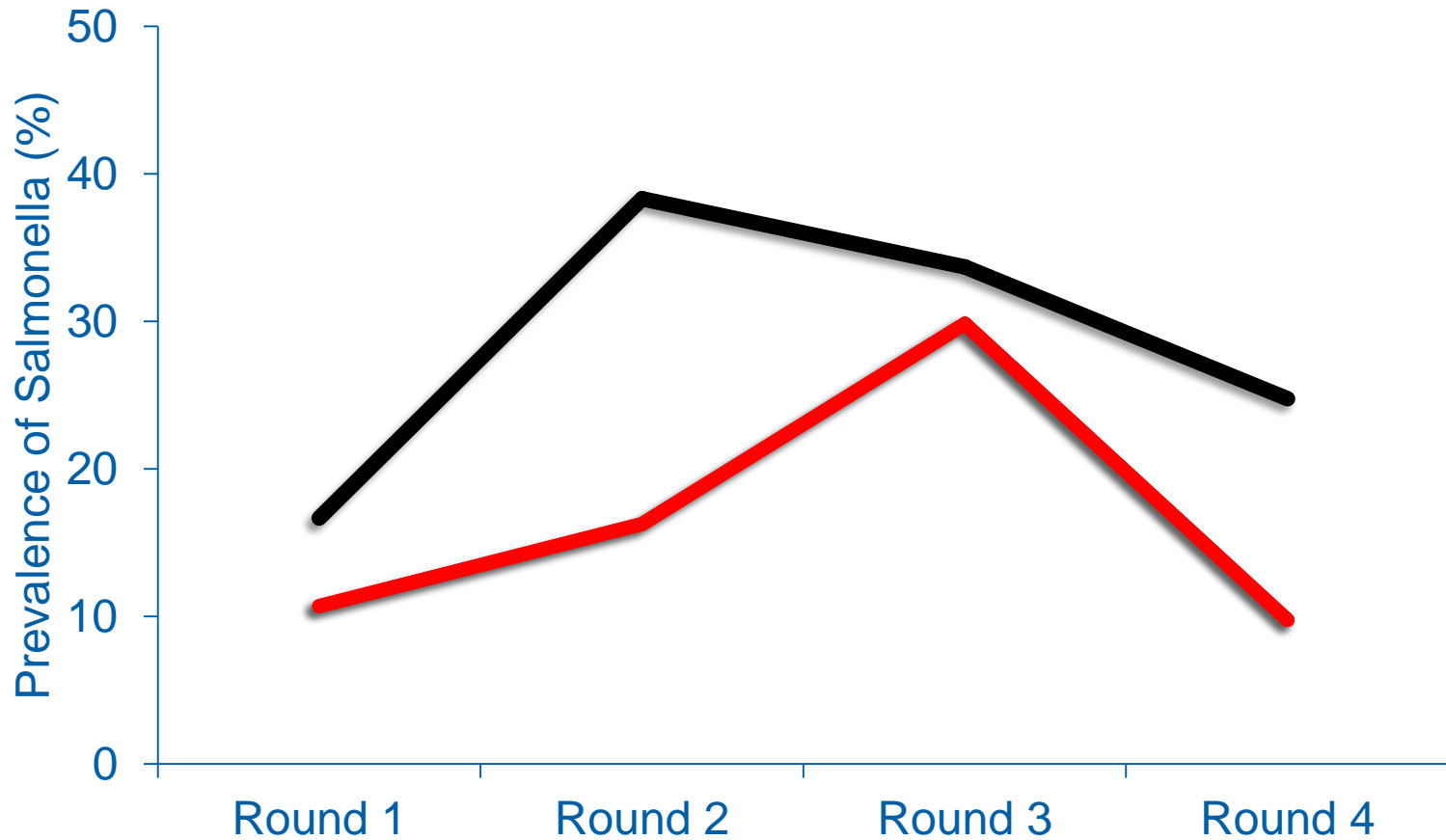


# *Salmonella* Vaccine

28.3 versus 16.6%;  $P < 0.05$



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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?*

## Academic Perspective

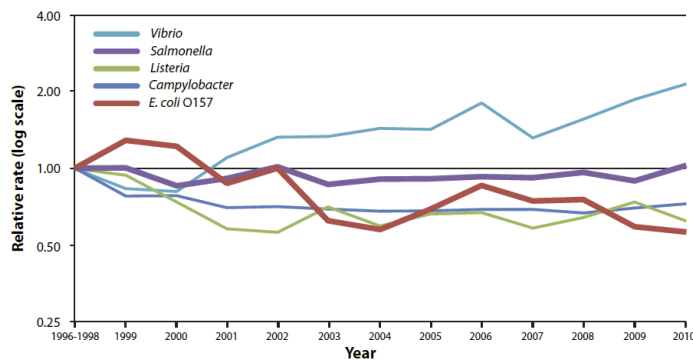
1. All *Salmonella* pose a risk
2. A subset of serotypes pose a risk (e.g., CSPI's petition: Newport, Hadar, Typhimurium, & Heidelberg)
3. Other subsets pose a risk (e.g., highly drug resistant – ACSSuT, or MDR-AmpC – Newport, Typhimurium, Reading, Agona, Anatum, Montevideo, etc.)

## Operational Reality of Today

- Effectively the approach now when USDA/FSIS performs its microbiological performance testing of establishment
- Treats *Salmonella* as equal
- Some are pathogenic & some apathogenic
- At present, no means to identify these with specificity (i.e., exclude others) at the speed needed for commerce
- At present, no means to identify these with specificity (i.e., exclude others) at the speed needed for commerce
- Captures apathogenic variants
- Excludes broadly susceptible pathogens 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





TEXAS TECH UNIVERSITY

# College of Agricultural Sciences & Natural Resources™

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