




STATE OF MICHIGAN
DEPARTMENT OF AGRICULTURE
LANSING

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DATE: July 19, 2005

TO: Local Health Departments
Attn: Directors of Environmental Health

FROM: Siobhan Kent, Departmental Analyst
Food and Dairy Division 

SUBJECT: Year-to-Date Report
Foodborne Illness Reports, CDC 52.13 forms and Termination Reports
2005 Reporting Period through 6/30/05

If you find a line-listing enclosed, events classified as foodborne illness outbreaks are missing proper documentation. This line-listing reflects 2005 events through 6/30/05. Your assistance is requested by using one of two reporting options:

- 1) For foodborne illness outbreaks, please send final narrative reports and CDC 52.13 forms. For small outbreaks (typically ≤ 5 ill), a complete CDC 52.13 form is expected, but no final narrative is necessary.
- 2) If investigation of these events could not be completed due to lack of sufficient information from complainants or delayed reporting of outbreak occurrence, or if events were determined not to be foodborne illness outbreaks, termination reports may be submitted. Termination reports must indicate reasons why investigations were not completed.

Final reports should be submitted to MDA within 90 days after the investigation has been completed (MPR 6.1).

If no line-listing is enclosed, your agency does not have any outstanding final reports, CDC 52.13 forms or termination reports to submit, according to our records.

Current foodborne illness reporting and documentation guidance is available online at http://michigan.gov/documents/MDA_FSPR_FBlltr2LHDs+attachments_69152_7.pdf.

A one-page summary of Michigan data for the first half of 2005 is attached.

Thank you for your hard work throughout the year and for your assistance in accurately representing foodborne illness data for the fiscal year.

**Michigan Foodborne Illness Surveillance
Working Summary of Incidences*
January 1, 2005 through June 30, 2005****

Summary:

Local health agencies report events classified as foodborne illness outbreaks to the Michigan Department of Agriculture (MDA). Outbreak information is entered into a statewide surveillance database, from which Michigan statistics can be extracted.

If you have any reporting questions, feel free to contact me, Siobhan Kent, at 517-241-0099.

Michigan regulatory definition of a foodborne illness outbreak:

An incident where:

- 1) Two or more persons, not of the same household, have ingested a common food and have a similar disease, similar symptoms, or excrete the same pathogens, and there is a time, place, or person association between these persons,
- 2) There is a single case of suspected botulism, mushroom poisoning, paralytic shellfish poisoning, or other rare disease; or
- 3) There is a case of a disease or poisoning that can be definitely related to ingestion of food.

Comparison in number of complaints received for first halves of 2005, 2004 and 2003:

	First half of 2005	First half of 2004	First half of 2003
Foodborne illness outbreaks:	78	103	91

Laboratory confirmed foodborne illness outbreaks, 2005:

Norovirus	4
<i>Salmonella spp.</i>	2
<i>Clostridium spp.</i>	1
Scombroid	1

(over)

*Work in progress

**Reports falling within these dates, but received after 7/13/05, are not included

Foodborne illness outbreaks spotlight

In March, at least twenty-six individuals became ill within two hours after consuming appetizers and salad at a conference held at a casino. Local health staff collaborated with staff from the casino and the Inter-Tribal Council of Michigan to investigate. Laboratory testing did not reveal a causative agent. Following the investigation, local health staff and tribal staff saw the need for improved cooperation and proposed the development of a memorandum of understanding to assist them with future investigations.

During April and May, twenty-five individuals became infected with *Salmonella enteritidis* after eating éclairs and other dessert items prepared by a food service facility and served at post-concert receptions held at a college performing arts center. The investigation was unable to identify how the *Salmonella* was introduced into the food service facility, however the local health agency made recommendations to increase food safety at the facility.

In May and June, at least eleven individuals became infected with an identical strain of *Salmonella typhimurium*, making a common food source suspect. Additionally, several other states have reported cases with the same strain. Local, state and federal agencies continue to work on this investigation as more cases are being identified. The infections appear to be linked to unpasteurized orange juice produced by a Florida company. In early July, after the link was identified, the Florida company recalled the unpasteurized orange juice.