

**January 2016**

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# CHELAN-DOUGLAS PUBLIC HEALTH



Current Conditions of Interest

*"Always Working for a Safer and Healthier Community"*

**TO REPORT A  
NOTIFIABLE  
CONDITION:**

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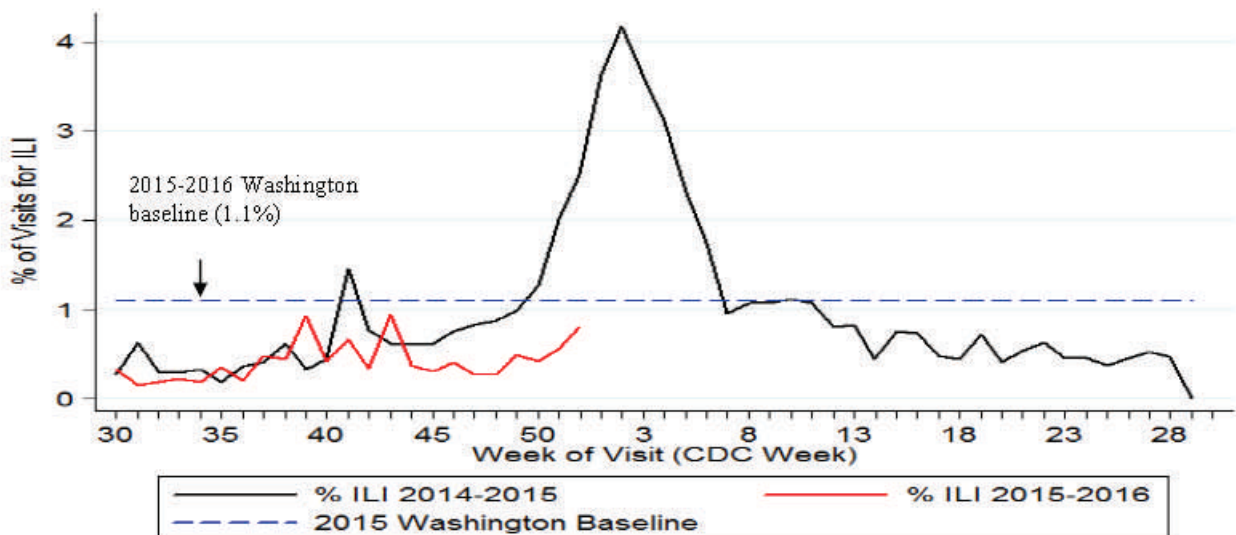
(509) 886-6499

## Influenza Report Week 52, 2015-2016

### Flu activity is increasing.

- Eight lab-confirmed influenza deaths have been reported for the 2015-2016 season to date.
- During week 52, 406 specimens were tested by the World Health Organization/National Respiratory and Enteric Virus Surveillance System (WHO/NREVSS) collaborating laboratories in Washington, with 15 specimens positive for influenza. Ten specimens were positive for influenza B, two were positive for influenza A (H3N2), two were positive for influenza A (subtyping not performed) and one was positive for influenza A (H1N1).
- During week 52, the proportion of outpatient visits for influenza-like illness (ILI) was 0.8 percent, below the baseline of 1.1 percent.
- Influenza is characterized as sporadic in Washington.

**Figure 3. Percentage of ILI Visits Reported by Sentinel Providers, Washington, 2014–2016**



### **Resources:**

- Historic influenza reports from past seasons are available [here](#).
- Influenza information for healthcare providers and public health professionals is available [here](#).



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## Safer Food Safer Lives- Multistate Foodborne Outbreaks, CDC [Link](#)



Multistate outbreaks cause **56% of deaths** in all reported foodborne outbreaks.

An average of **24 multistate outbreaks** are reported a year, each involving from 2 to 37 states.

**46%** of multistate foodborne outbreaks result in product recalls.

Multistate foodborne outbreaks are serious and hard to solve.

Multistate outbreaks can be hard to detect.

- Contaminated food grown or produced in a single place can wind up in kitchens across America.
- People in many states may get sick from a contaminated food, making it difficult to spot the outbreak.
- Detecting that an outbreak is happening requires specialized testing of germs in laboratories across the country.

Multistate outbreaks can be hard to investigate.

- Investigators depend on sick people to remember what they ate several weeks earlier.
- If the problem is a contaminated ingredient, people may unknowingly eat it in many different foods.
- Unexpected foods have been linked to recent multistate outbreaks, such as caramel apples and chia powder.

Contaminated food can be hard to trace to the source.

- Companies may not have complete records of the source or destination of foods.
- Imported food can be even harder to trace to its source, and imports to the US are increasing.
- Many different farms may produce the beef in a single burger or the fresh vegetables sold in a single crate.

Innovative methods are helping detect and solve more multistate outbreaks.

- New DNA sequencing technology is improving public health's ability to link germs found in sick people and in contaminated foods.
- Information technology is helping investigators in many places work together.
- Efforts by food industries are helping trace contaminated foods to their source.

### List of Selected Outbreaks Investigations, by Year [Link](#)

2015	2014	2013	2012	2011	2010	2009	2008	2007	2006
<ul style="list-style-type: none"> <li>• <a href="#">Raw Sprouted Nut Butter Spreads</a> - <i>Salmonella</i> Paratyphi B variant L(+) tartrate(+)</li> <li>• <a href="#">Costco Rotisserie Chicken Salad</a> - <i>E. coli</i> O157:H7</li> <li>• <a href="#">Chipotle Mexican Grill</a> - <i>E. coli</i> O26</li> <li>• <a href="#">Soft Cheeses</a> - <i>Listeria monocytogenes</i></li> <li>• <a href="#">Cucumbers</a> <i>Salmonella</i> Poona</li> <li>• <a href="#">Pork</a> - <i>Salmonella</i> 14,[5],12:i:- and <i>Salmonella</i> Infantis</li> <li>• <a href="#">Unknown</a> - <i>Cyclospora</i></li> <li>• <a href="#">Raw, Frozen, Stuffed Chicken Entrees Produced by Aspen Foods</a> - <i>Salmonella</i> Enteritidis</li> <li>• <a href="#">Raw, Frozen, Stuffed Chicken Entrees Produced by Barber Foods</a> - <i>Salmonella</i> Enteritidis</li> <li>• <a href="#">Frozen Raw Tuna</a> - <i>Salmonella</i> Paratyphi B variant L(+) tartrate(+) and <i>Salmonella</i> Weltevreden</li> <li>• <a href="#">Blue Bell Ice Cream</a> - <i>Listeria monocytogenes</i></li> </ul>									