

COMMUNICABLE DISEASE CENTER

SALMONELLA

SURVEILLANCE

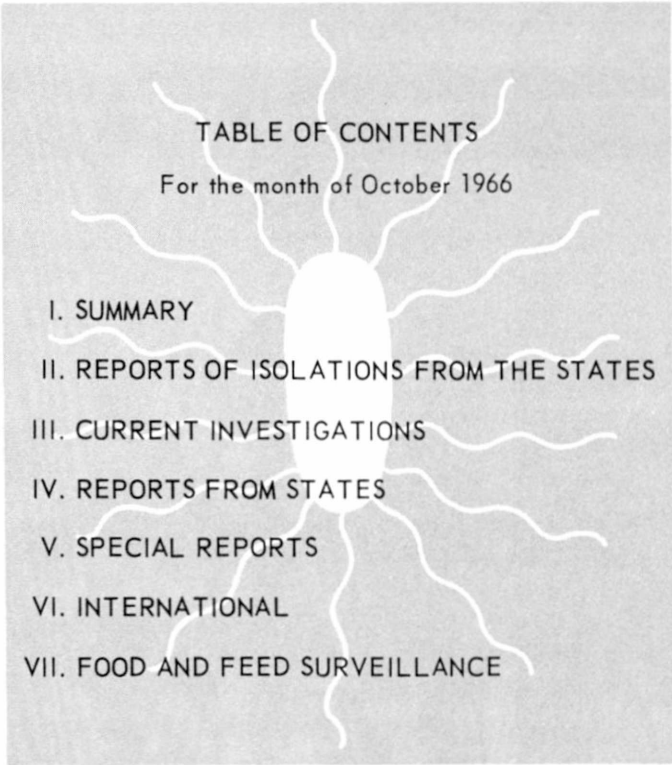


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PREFACE

Summarized in this report is information received from State and City Health Departments, university and hospital laboratories, the National Animal Disease Laboratory (USDA, ARS), Ames, Iowa, and other pertinent sources, domestic and foreign. Much of the information is preliminary. It is intended primarily for the use of those with responsibility for disease control activities. Anyone desiring to quote this report should contact the original investigator for confirmation and interpretation.

Contributions to the Surveillance Report are most welcome. Please address to:

Communicable Disease Center, Atlanta, Georgia 30333, Attention: Chief, Salmonella Unit.

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I. SUMMARY

This issue of the Salmonella Surveillance Report includes progress reports on salmonella contamination of powdered milk and carmine dye and discussions of outbreaks in three states. In addition, summaries of salmonella isolations from Australia for the second and third quarters 1966 and for the Netherlands for the first and second quarters 1966 are included.

In October 1966, 1,721 isolations of salmonellae were reported from humans, an average of 430 isolations per week. This number represents a decrease of 26 (5.7 percent) from the weekly average of September 1966 and a decrease of 48 (10.0 percent) from the weekly average of October 1965. The cumulative number of isolations reported for the first ten months of 1966 (16,460) represents a decrease of 5.9 percent from the total number of isolations reported during this same period in 1965 (17,495).

Reports of 713 nonhuman isolations of salmonellae were received during October, an increase of 167 (30.6 percent) over September 1966.

II. REPORTS OF ISOLATIONS FROM THE STATES

A. Human

The seven most frequently reported serotypes during October were:

<u>Rank</u>	<u>Serotype</u>	<u>Number</u>	<u>Percent</u>	<u>Rank Last Month</u>
1	<u>S. typhi-murium</u> and <u>S. typhi-murium var.</u> <u>copenhagen</u>	525	30.5	1
2	<u>S. heidelberg</u>	140	8.1	2
3	<u>S. newport</u>	129	7.5	5
4	<u>S. enteritidis</u>	104	6.0	3
5	<u>S. infantis</u>	91	5.3	4
6	<u>S. typhi</u>	70	4.1	Not Listed
7	<u>S. saint-paul</u>	<u>56</u>	<u>3.3</u>	6
	Total	1,115	64.8	
	Total (all serotypes)	1,721		

The age and sex distribution (Table III) was similar to that of previous months.

B. Nonhuman

Thirty-seven states reported nonhuman isolations, represented by 58 different serotypes.

The seven most frequently reported serotypes during October were:

<u>Rank</u>	<u>Serotype</u>	<u>Predominant Source and Number</u>	<u>Number</u>	<u>Percent</u>	<u>Rank Last Month</u>
1	<u>S. heidelberg</u>	Turkeys (95) and Chickens (14)	113	15.8	2
2	<u>S. typhi-murium</u> and <u>S. typhi-murium var.</u> <u>copenhagen</u>	Chickens (17) and Bovine (15)	60	8.4	1
3	<u>S. montevideo</u>	Frozen eggs (23) and Chickens (11)	53	7.4	6
4	<u>S. infantis</u>	Chickens (17) and Porcine (11)	49	6.9	4
5	<u>S. thompson</u>	Chickens (16)	28	3.9	Not Listed
6	<u>S. schwarzengrund</u>	Turkeys (19)	27	3.8	Not Listed
7	<u>S. saint-paul</u>	Chickens (18)	<u>26</u>	<u>3.6</u>	5
	Total		356	49.8	
	Total (all serotypes)		713		

The most prominent nonhuman sources of salmonellae reported during October were turkeys, 218 (30.6 percent); chickens, 128 (18.0 percent); livestock feed, 47 (6.6 percent); frozen eggs, 44 (6.2 percent); porcine, 41 (5.8 percent); animal feed, 33 (4.6 percent); and bovine, 20 (2.8 percent). Salmonella heidelberg was the most prevalent serotype this month because of 66 reported isolations from turkeys in Minnesota.

III. CURRENT INVESTIGATIONS

- A. Progress Report - Interstate Outbreak of Salmonellosis Related to Nonfat Dry Milk
Compiled by the Salmonella Unit from data received from the U.S. Department of Agriculture and the U.S. Food and Drug Administration.

Previous issues of the Salmonella Surveillance Report (Nos. 47, 49, 51, 53) have contained information concerning contamination of nonfat dry milk with multiple salmonella serotypes. During that time several dry milk products were recalled from the market because of salmonella contamination. During the month of November, Borden's Starlac and Kroger's instant nonfat dry milk were also recalled. The contaminating serotypes of the Borden product were Salmonella binza and S. worthington, while S. cubana was found in the Kroger product.

The Dairy Division, Consumer and Marketing Service, U.S. Department of Agriculture, has continued its salmonella testing of milk-drying plants. In September and October 1966, 1,618 samples from 44 plants were tested for salmonellae. The results showed 2 positive samples of nonfat dry milk and 17 positive environmental samples. The following table summarizes results of positive samples obtained over the past 8 months and not previously reported in the Salmonella Surveillance Report.

<u>Serotype</u>	<u>Samples and Source</u>	<u>State</u>
<u>S. oranienburg</u>	1 plant environment	Iowa
<u>S. heidelberg</u>	1 plant environment	Iowa
<u>S. heidelberg</u>	1 NDM	Iowa
<u>S. montevideo</u>	2 NDM	Iowa
<u>S. tennessee</u>	1 NDM	Idaho
<u>S. montevideo</u>	9 NDM	Minnesota
<u>S. senftenberg</u>	1 NDM	Minnesota
<u>S. tennessee</u>	1 environment	Minnesota
<u>S. heidelberg</u>	1 NDM	South Dakota
<u>S. orion</u>	1 environment	Wisconsin
<u>S. montevideo</u>	4 NDM	Wisconsin

- B. Progress Report - Salmonella cubana Infections Associated with Carmine Dye
 Compiled by the Salmonella Unit from data received from the Ohio State Department of Health and the U.S. Food and Drug Administration.

Three new cases of hospital-acquired Salmonella cubana infections due to ingestion of carmine dye as a diagnostic material have been reported by Dr. Ralph A. Masterson of the Ohio State Department of Health. The patients were all infants hospitalized at a pediatric center, and all developed symptoms within a week after consuming capsules of the dye. One infant received four capsules, one received three, and the last received only one capsule.

Though contamination of carmine dye with S. cubana was initially discovered through use of the dye as a clinical diagnostic aid, the vast majority of carmine manufactured in this country is used to color foods, cosmetics, and drugs. Extensive sampling of products containing carmine dye has been undertaken by the U.S. Food and Drug Administration, many State health laboratories, and the Communicable Disease Center. To date, several products have been found to contain S. cubana.

Food Products Containing Carmine Dye and Contaminated with
Salmonella cubana

<u>Product</u>	<u>Manufacturer</u>
Carmine stock solution	J. O. Welch Company
Pink summer coating	Merckens Company
Rainbow peach coating	Merckens Company
Rainbow yellow coating	Merckens Company
Kiddy Pops	Fanny Farmer
Raspberry Creams	Fanny Farmer
Candy	Helen Grace Company
Remembrance Chocolates	Miss Saylor's
Chocolates and Pastels	Miss Saylor's
Party Wafers	Miss Saylor's
Master Chocolates	Miss Saylor's
Candy Mints	Saunders Candy Company
Hostens Thin Mints	Hooper's Confections, Inc.
Paprika Mix	(One lot only - being recalled by California firm)
Meat Binder	(Being recalled within state by Illinois firm)
Meat Preservative	(Being recalled within state by Illinois firm)
Peppermint Ice	(Being recalled within state by California firm)

The source of contamination for all the candies can be traced to a stock coloring material containing carmine. No contamination of drugs or cosmetics has yet been reported. All the contaminated products, as well as the dye itself, have been recalled from the market. Examination of carmine-containing products will continue, and findings will be reported in future issues of the Salmonella Surveillance Report. Numerous food samples containing red coloring material have recently been examined by the Veterinary Public Health Laboratory of the Communicable Disease Center. The results are listed in the Food and Feed Surveillance Section of this report.

Editor's Comment: Human illness has not been traced to carmine other than that used in hospitals for diagnostic tests. This is not surprising in light of the large number of food, drug, and cosmetic products which are colored red. Only a small portion of these contain carmine. It is hoped that an association between human illness and carmine-containing products will be sought and reported to the Salmonella Unit, CDC.

IV. REPORTS FROM THE STATES

A. New York

Hospital Outbreak of Salmonella typhi-murium
Reported by Matthew A. Vassallo, M.D., County Health Commissioner,
New York.

An outbreak of febrile gastroenteritis, involving over 1,000 patients and employees, occurred at a mental hospital in New York this summer. Typical symptoms included fever from 102° to 104°, nausea, vomiting, cramps, and diarrhea. Severity of illness varied considerably. Four deaths were attributed to the outbreak. Stool cultures from many of the patients were positive for S. typhi-murium. The cases began on July 20, 1966, peaked the following day, and then continued to occur sporadically for the next 2 weeks. Over 90 percent of the cases occurred during the first 3 days of the outbreak.

Health authorities learned that all the persons who became ill had eaten in the dining room served by one kitchen. This kitchen was the largest in the hospital, and the attack rate for those who ate in the dining room was estimated at 33 percent. The investigators reasoned that the infecting vehicle must have been food consumed July 18 or 19. Accordingly, bacteriological examination was performed on samples of foods served on these days, as well as numerous environmental samples from the kitchen. All the samples tested were negative except one. A sample of powdered milk taken from an opened bag was positive for S. typhi-murium. Other bags of the same lot were tested but did not contain salmonellae. Powdered milk had been used extensively in many of the foods prepared in the kitchen, and the investigators felt that it was a likely cause of the outbreak.

Editor's Comment: While a contaminated food item such as powdered milk seems a possible cause for such an extensive and explosive outbreak, particularly if handled in such a way as to promote bacterial multiplication, it is impossible to definitely incriminate any vehicle on the basis of one positive culture and in the absence of food histories.

B. Massachusetts

Hospital Outbreak of Salmonella blockley

Leonard J. Morse, M.D., Director, Section of Infectious Diseases, Saint Vincent Hospital; G. Foard McGinnes, M.D., Commissioner of Public Health, Worcester, Massachusetts; and A. Daniel Rubenstein, M.D., Commissioner of Hospitals, Commonwealth of Massachusetts Department of Public Health.

Between May 27 and June 16, 1966, 167 cases of infection due to Salmonella blockley were reported at a Massachusetts hospital. The peak incidence occurred during the first 10 days in June. Approximately 40 percent of those infected experienced mild fever and transient symptoms of enteritis. The remainder of the patients were asymptomatic and were identified only as a result of rectal swab cultures taken from all dietary, nursing, and house officer personnel after the outbreak began. During the height of the epidemic, 50 percent of the rectal swab cultures were positive for S. blockley in the nursing and dietary groups. Epidemiologic investigation suggested that ice cream made on May 24 from frozen, unpasteurized egg yolks (5 pounds per 5 gallons) might have been the vehicle of infection. The ice cream was placed in a new hardening machine used for the first time, but after approximately 3 hours it was recognized that the machine was not operating. The ice cream was then placed in the old unit for effective refrigeration. Although samples of egg yolk and ice cream were not available for culture, three 5-pound cans of unpasteurized, frozen egg yolks were available for laboratory study. Multiple specimens yielded abundant bacterial growth with the predominant organisms being Escherichia coli, Aerobacter, and Proteus species. In one of the cans, S. anatum was identified.

The high incidence of infected personnel and the relatively short time period of the outbreak support the hypothesis that a common food was probably responsible. Few cases occurred in hospital employees in the maintenance and research departments; most of these people customarily carry their own lunches and do not patronize the hospital cafeteria. It was felt that the outbreak was due to the use of contaminated frozen, unpasteurized egg yolks which had been allowed to incubate in the nonfunctioning ice cream machine. The measures used to halt this institutional infection were primarily geared toward education and intensified personal hygiene. There were no associated or subsequent cases of S. blockley infection in the community.

C. Idaho

Outbreak of Salmonella typhi-murium Due to Contaminated Raw Milk
Reported by Alvin Holterman, Sanitarian, and John Mather, M.D.,
Division of Preventive Medicine, Idaho Department of Health.

An outbreak of gastroenteritis due to raw milk contaminated with Salmonella typhi-murium and involving 11 persons in 5 families occurred in late January and early February 1966. The farmer responsible for the milk was not in the business of selling raw milk but gave his surplus to relatives and friends. The exact method by which the milk was contaminated is unknown, but several possibilities are apparent. The farmer responsible was busy throughout the winter making trips to a beef cattle feeding lot several miles from his farm. Apparently, 16 calves were in the feed lot and 3 died between January 1 and January 15 from diarrheal disease. Fecal specimens were taken from 6 of the calves 5 weeks after recovery from the illness; 1 was positive for S. typhi-murium. The farmer admitted that he often worked late in the evening with the calves while they were ill, and after returning home, had neglected to wash his hands prior to milking. The milk was collected in open buckets and then poured into large wide-mouthed jars. In addition to the possible contamination of the milk from the farmer's hands, manure and other barnyard materials could have easily fallen into the bucket during the milking process. The milk was

cooled very slowly after the collection. It took more than 2 hours to bring the milk temperature down to 40° F., thus allowing considerable incubation time for bacterial growth.

V. SPECIAL REPORTS

NONE

VI. INTERNATIONAL

A. Australia

Report of Isolations of Salmonellae from Human and Nonhuman Sources in Australia, Second and Third Quarters 1966
Reported by Helen McDonald, B.Sc., Salmonella Reference Laboratory,
Institute of Medical and Veterinary Science, Adelaide, Australia.

During the second quarter of 1966, 480 isolations of salmonellae were typed in the Salmonella Reference Laboratory. Of these 95 were from human sources, 238 from animals, and 147 from miscellaneous sources, including meat. In the third quarter, 377 isolations were typed, including 63 from human sources, 143 from animals, and 101 from miscellaneous sources. The most frequently isolated serotypes from humans during the two quarters are listed below.

Second Quarter

<u>Rank</u>	<u>Serotype</u>	<u>Number of Isolations</u>	<u>Percent</u>
1	<u>S. typhi-murium</u>	44	46.3
2	<u>S. chester</u>	7	7.4
3	<u>S. anatum</u>	5	5.3
4	<u>S. bovis-morbificans</u>	4	4.2

Third Quarter

<u>Rank</u>	<u>Serotype</u>	<u>Number of Isolations</u>	<u>Percent</u>
1	<u>S. typhi-murium</u>	23	36.5
2	<u>S. chester</u>	5	7.9
	<u>S. oranienburg</u>	5	7.9
4	<u>S. enteritidis</u>	3	4.6
	<u>S. typhi</u>	3	4.6

The most common nonhuman sources were bovine, meat, egg products, porcine, chickens, and soil. Salmonella kinondoni, S. sofia, S. lansing, S. kimberley, and S. schleissheim were isolated for the first time in Australia.

B. Netherlands

Reports of Isolations of Salmonellae, First and Second Quarters 1966
Reported from the National Salmonella Center, Netherlands.

During the first quarter of 1966, a total of 524 human and 1,215 nonhuman isolations of salmonellae were typed, and during the second quarter 1,215 human and 987 nonhuman isolations were typed by the National Salmonella Center. The five most common serotypes isolated from humans are listed below.

First Quarter

<u>Rank</u>	<u>Serotype</u>	<u>Number of Isolations</u>	<u>Percent</u>
1	<u>S. typhi-murium</u>	275	52.5
2	<u>S. panama</u>	104	19.8
3	<u>S. stanley</u>	36	6.9
4	<u>S. newport</u>	15	2.9
5	<u>S. anatum</u>	13	2.5
	<u>S. typhi</u>	13	2.5

Second Quarter

<u>Rank</u>	<u>Serotype</u>	<u>Number of Isolations</u>	<u>Percent</u>
1	<u>S. typhi-murium</u>	530	43.6
2	<u>S. stanley</u>	318	26.2
3	<u>S. panama</u>	113	9.3
4	<u>S. newport</u>	31	2.6
5	<u>S. bovis-morbificans</u>	28	2.3

The most common sources for nonhuman isolations were meat and meat products, cattle, pigs, fowl, and sewage and surface water.

VII. FOOD AND FEED SURVEILLANCE

A. Progress Report on Food Surveillance

Forty-three beef samples were received from three states and examined for salmonellae, shigellae, E. coli, and coagulase-positive staphylococci. The results in Table VII show 12 samples positive for coagulase-positive staphylococci, 15 samples positive for E. coli, and 1 sample positive for salmonellae. The salmonella isolate was serotyped as S. blockley.

Recently salmonellae have been isolated from carmine, a red dye extracted from the cochineal insect. This dye is commonly used as a food coloring, resulting in a potential hazard when foods are colored with this product. Carmine is not usually listed by name as a food ingredient but is designated only as food coloring. One hundred seventy-six food samples containing red coloring were received by the Veterinary Public Health Laboratory and examined for salmonellae, shigellae, coagulase-positive staphylococci, and E. coli. The samples were soft drink mix, 38; gelatin dessert, 24; liquid food coloring, 16; food decorations, 26; candy, 31; liquid drink, 5; cake icing, 3; meat preservatives, 3; lipstick, 2; and miscellaneous food products, 18.

Coagulase-positive staphylococci were isolated from 1 sample, liquid drink. The drink ingredients were carbonated water, sugar, artificial flavor and color, and citric acid. Salmonella cubana was isolated from 1 sample of meat preservative from Illinois. The product contained salt, dextrose, bicarbonate of soda, sodium benzoate,

ascorbic acid, sodium citrate, monosodium glutamate, paprika, and carmine. This meat preservative product is labeled for use "as an oxidant to preserve meat and meat color in which it is used." Other samples were negative for these four organisms.

B. Summary of Food and Drug Cultures by the U.S. Food and Drug Administration

A summary of data on foods and drugs examined for salmonellae in the U.S. Food and Drug Administration Field Districts for the fiscal years 1965 and 1966 has been received. These reports indicate a substantial increase in the number of samples examined for salmonellae in fiscal year 1966 compared with 1965. However, the number of samples containing salmonellae did not increase proportionally. Most of the increase was attributed to the greater attention to nonfat dry milk and egg products. The findings in the 19 different categories of food are given in the following table.

Foods and Drugs Analyzed for Salmonella by Field Districts of the U.S. Food and Drug Administration

Type of Product	1965		1966	
	Samples Examined		Samples Examined	
	Number	Positive	Number	Positive
Eggs and egg-containing foods	382	127	595	141
Yeast and yeast products	107	27	57	7
Bakery products (without egg)	29	0	19	0
Fish products	25	0	62	2
Fruit	2	0	2	0
Nuts	25	0	23	0
Ice Balls, Pink Elephants	0	0	13	0
Teething rings, pacifiers	0	0	14	0
Drugs	2	0	74	16
Salads	3	0	7	0
Dairy products	1	0	664	40
Grains	19	0	3	0
Drinks	2	0	10	0
Vegetables	10	0	9	0
Meats	7	0	14	0
Animal feed	2	0	8	4
Salad dressing	2	0	9	0
Candy syrups	4	0	1	0
Miscellaneous	3	0	4	0
Totals	625	154	1588	210

Seventy-five kinds of food were represented, of which 8 were found to contain salmonellae. The positive foods included eggs and egg-containing foods, nonfat dry milk, dried yeast, thyroid and other drugs of animal origin, meat and bone meal, and smoked fish and fish meal.

C. Supplement - List of Organizations Concerned with Salmonellae in Foods or Feeds - International

A conference on the Destruction of Salmonellae was held in Albany, California, March 9 through 11, 1966, by the U.S. Department of Agriculture in cooperation with the Western State Experiment Stations. It was organized by Dr. Hans Lineweaver (U.S. Department of Agriculture) and Dr. A. W. Brant (University of California, Davis) under the guidance of Dr. M. J. Copley, Director of the Department's Western Regional Research Laboratory. One of the sessions dealt with national and international activities on salmonellae in food. For this session, Dr. John Ayres prepared a list of national and international laboratories concerned with salmonellosis.

We have added to the international portion of this list and included this supplement for use as reference by the recipients of the Salmonella Surveillance Report. It is recognized that this list is by no means complete. Therefore, if you are aware of omissions, please send the names and location of the organization and the name of the principal investigator to the attention of Mildred M. Galton, Veterinary Public Health Laboratory, Communicable Disease Center, Atlanta, Georgia 30333.

When additional data is received, a supplement to the list will be distributed.

Organizations Concerned with Salmonellae in Foods

International

Country	Investigators	Organization
Africa (South)	Dr. Ben Jansen	Director of Veterinary Services Onderstepoort
Argentina	Dr. Boris Szyfres	Director, Centro Panamericano de Zoonosis Buenos Aires
Australia	Dr. Nancy Atkinson	University of Adelaide Department of Bacteriology Adelaide
	Mrs. Helen K. McDonald	Salmonella Reference Laboratory Institute of Medical and Veterinary Science Adelaide
	Dr. N. Kovacs	Public Health Laboratories Royal Perth Hospital Perth, W. Australia
Austria	Dr. Doz DDr. F. Petuely	Bundesanstalt fur Lebensmittel Untersuchung, Wien 9 Kinderspitalgasse 15
Belgium	Dr. E. L. van Oye	Institut d'Hygiene et d'Epidemiologie Brussels
Brazil	Prof. Dacio de Almeida Christovao	School of Hygiene and Public Health University of Sao Paulo Sao Paulo

Country	Investigators	Organization
Bulgaria	Frau Ing. Nadescha Dimitrowa	Institut fur Fleischwirtschaft Sofia
Canada	Dr. E. T. Bynoe	Chief, Bacteriological Laboratories Laboratory of Hygiene Department of National Health and Welfare Ottawa, Ontario
	Dr. F. S. Thatcher	Head, Microbiology Section Food and Drug Directorate Department of National Health and Welfare Ottawa, Ontario
Ceylon	Dr. C. L. Wisidagama	Municipal Veterinary Surgeon Colombo Municipal Council Colombo
Chile	Dr. Enrique Mora	Professor of Public Health School of Veterinary Medicine University of Chile Santiago
Costa Rica	Dr. Fred Payne	Program Coordinator
	Dr. Henri de la Cruz	Food Microbiologist International Center for Medical Research and Training San Jose
Czechoslovakia	Ing. Milan Pazlor	Central Research Institute of Food Industry Prague
	Dr. Dobromila Matejovska	National Reference Laboratory for Salmonella Typing Prague
Denmark	Dr. V. Biering-Sorenson	Chief Veterinarian Royal Veterinary and Agricultural College Rengsted
		State Serum Institute Copenhagen
		State Veterinary Service Laboratories Copenhagen
		Danish Meat Products Laboratories Copenhagen
East Germany	Dr. Stellmacher	Staatl. Vet. Med. Prufungsinstitut Berlin 4
	Dr. Med. Gunter Fuchs	Hygiene Institut der TH und Medizineschen Akademie, Dresden

Country	Investigators	Organization
East Germany (Continued)	Dr. J. Kiesevalter	Zentrallaboratorium, für bakterielle Darminfektionen, beim Institut für Serum- und Impfstoffprüfung Institutsteil Potsdam Potsdam
Egypt	Dr. Ahmed El Take Shehata	Food Technology Department University of Alexandria Alexandria
	Dr. Hassan Kamel El-Mansoury	High Institut of Public Health Alexandria
England	Dr. Betty C. Hobbs Dr. Joan Taylor	Food Hygiene Laboratory Salmonella Reference Laboratory Central Public Health Laboratory Collindale Avenue London, N.W.9
	Dr. W. Sojka	Salmonella and Enteric Laboratory Central Veterinary Laboratory Weybridge, New Haw
France	Dr. L. Le Minor	Centres des Salmonellae de l'Institut Pasteur de Paris
	Dr. R. Buttiaux	Laboratory of Experimental Hygiene Pasteur Institute Lille
	Dr. Moquot	Director, Institut Nationale de la Recherche Agronomique Jouy-en-Joses, Seine-at-Oise
Germany (West)	Dr. M. Bischof, Director Dr. R. Rohde	Hygienisches Institut Salmonella-Zentrale 2 Hamburg 36, Groch-Fock Wall 15/17
	Prof. N. G. Seidel	Bezirks-Hygiene Institut Berlin c.2
	Dr. H.P.R. Seeliger	Hygiene-Institut Rheinische Friedrich-Wilhelms Institute Bonn
	Dr. D. Schimmel	Duetsche Akademie der Landwirtschafts- wissenschaften Berlin
	Dr. Siegfried Hoffman	Federal Health Office Berlin

Country	Investigator	Organization
Guatemala	Dr. Olsina Narcyz	Food Microbiologist Institute of Nutrition for Central America and Panama Guatemala City
Hungary	Dr. G. Nagy	Director Central Food Research Institute Budapest
	Dr. J. Takacs	Head, Central Laboratory of Veterinary Meat Control Service Budapest
	Dr. Nikodemus	Institute of Nutrition Budapest
India	Dr. D. K. Murty	Deputy Director, Microbiology National Institute of Communicable Disease Delhi 6
	Dr. B. R. Baliga	Director of Meat and Fish Technology Central Food Technological Research Institute Mysore
Israel	W. Silberstein	Government Central Labs. National Salmonella Centre of Israel Ministry of Health Jerusalem
Italy	Prof. Dr. Gianfranco Tiecco	Institute Superiore di Sonita Laboratori di Veterinaria Rome
	Dr. C. Cominazzini	Provincial Institute of Hygiene via Mossotti 4, Novara
Japan	Dr. Hideo Fukumi Dr. Ruchi Sakazaki	Department of Bacteriology National Institute of Health Tokyo
	Dr. Hiroo Iida	Hokkaido Institute of Public Health Epidemiology Section South 2, West 15, Sapporo
Mexico	Dr. Jorge Olarte	Hospital Infantil de Mexico Mexico, D. F.
	Dr. Gerardo Varela	Instituto de Salubridad y Enfermedades Tropicales Mexico, D. F.

Country	Investigator	Organization
Mexico (Continued)	Dr. Adolfo Perez-Miravete	Dept. of Microbiology, Escuela Nacional de Ciencias Biologicas Institute Politecnico Nacional Mexico, D. F.
Netherlands	Dr. E. H. Kampelmacher	Laboratory for Zoonoses, Rijks Institut Voor de Volksgezondheid Sterrenbos 1, Utrecht
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Figure 1.

REPORTED HUMAN ISOLATIONS OF SALMONELLA
IN THE UNITED STATES

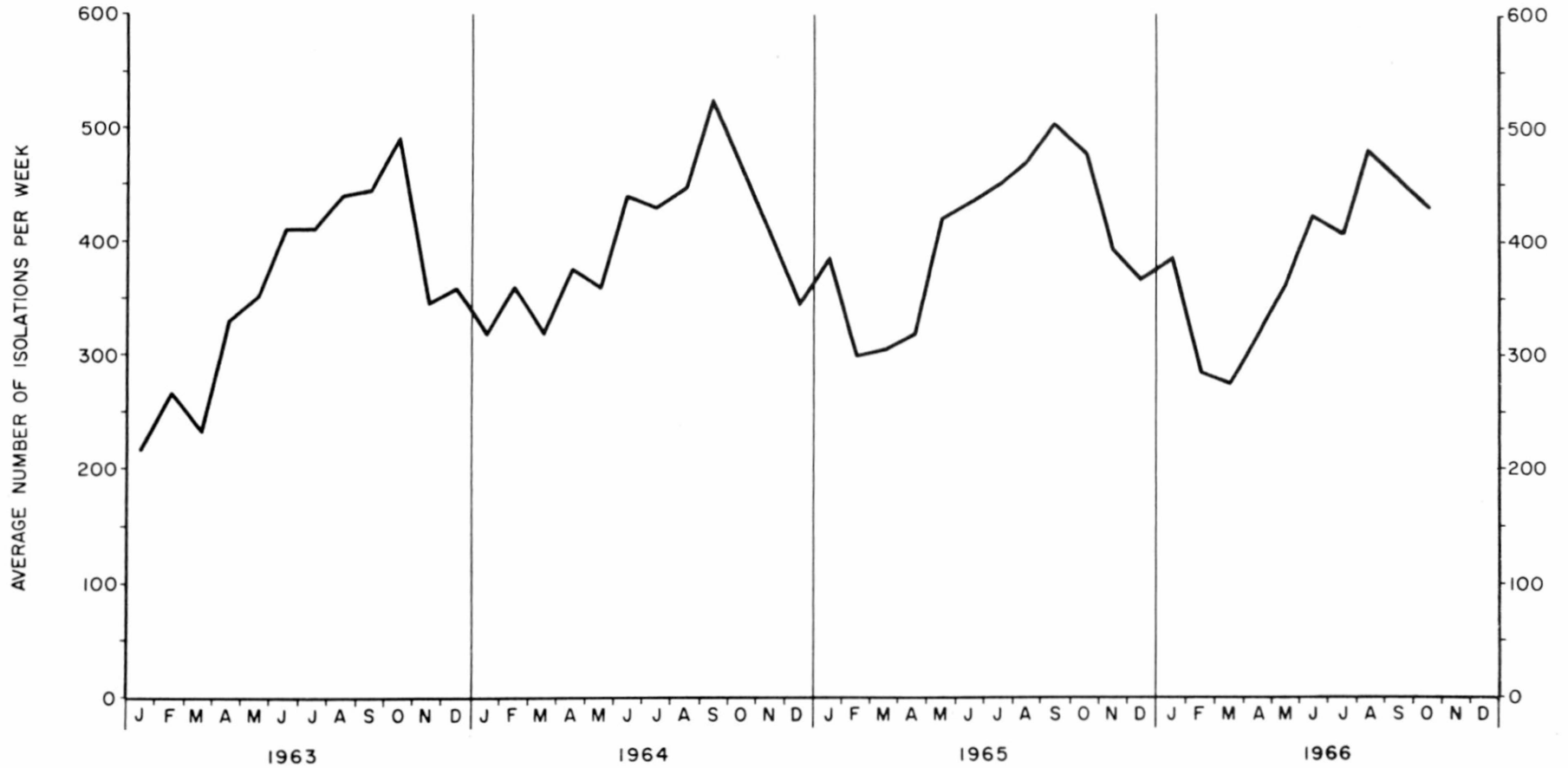


TABLE III

Age and Sex Distribution of Individuals Reported as Harboring Salmonellae
During October 1966

<u>Age (Years)</u>	<u>Male</u>	<u>Female</u>	<u>Unknown</u>	<u>Total</u>	<u>%</u>	<u>Cumulative %</u>
Under 1	98	123	7	228	19.8	19.8
1 - 4	154	149	2	305	26.4	46.2
5 - 9	66	71	1	138	12.0	58.2
10 - 19	50	55		105	9.1	67.3
20 - 29	36	64	1	101	8.8	76.1
30 - 39	29	22	1	52	4.5	80.6
40 - 49	16	52		68	5.9	86.5
50 - 59	31	29		60	5.2	91.7
60 - 69	19	26		45	3.9	95.6
70 - 79	16	21		37	3.2	98.8
80 +	4	11		15	1.3	100.1
Child (Unspec.)	6	15	6	27		
Adult (Unspec.)	6	23		29		
Unknown	<u>253</u>	<u>219</u>	<u>39</u>	<u>511</u>		
Total	784	880	57	1721		
% of Total	47.1	52.9				

TABLE VI
OTHER SEROTYPES REPORTING DURING 1966
FROM NONHUMAN SOURCES

SEROTYPE	MONTH(S)	REPORTING CENTER(S)	NUMBER OF ISOLATIONS
abortus-bovis	Mar	La	1
adelaide	Mar	La	1
alagbon	Mar	NJ	2
albany	Aug	Miss(1)	
	Sep	Md(1)	2
amsterdam	Jan	Ohio	1
babelsbury	Jan	Ind	1
berta	Feb	Ga(2)	
	May	Cal(1)	3
birmingham	Jun	La	1
bovis-morbificans	Jan	Cal(1)	
	Aug	DC(2)	3
bradford	Jan	NJ	1
cambridge	Apr	La	1
caracas	Mar	La	1
carrau	Apr	Mass	2
cholerae-suis	Feb	Cal(1)	
	Aug	Miss(2)	3
colorado	Mar	NJ	1
corvallis	Apr-Jun	La	2
dublin	Jan-Feb-Mar-Apr- May-Jun-Jul	Cal(26)	
	Jan-Mar-Apr-Aug	Utah(6)	32
emek	Jul	Tex	1
eppendorf	Jan	NJ	1
fayed	Apr	La(1)	
	Apr	NC(1)	2
gaminara	Jul	La(1)	
	Aug	Tex(1)	2
grumpensis	Mar-Jul-Aug	La	5
habana	Apr	Md	1
hamilton	Jan	La	1
hartford	Mar	Fla	1
illinois	Mar-Sep	Minn(2)	
	Jun-Sep	La(2)	
	Jul	Cal(2)	6
javiana	Jul	Cal(1)	
	Sep	La(1)	2
johannesburg	Mar	Mich(1)	
	Sep	Ark(1)	
	Sep	NJ(1)	3
kaapstad	Mar	La	1
kottbus	Feb	Ga	1

TABLE VI (Continued)
OTHER SEROTYPES REPORTING DURING 1966
FROM NONHUMAN SOURCES

SEROTYPE	MONTH(S)	REPORTING CENTER(S)	NUMBER OF ISOLATIONS
lille litchfield	Mar	NJ	1
	Apr	Cal(1)	
	May	Conn(4)	
	May	Ga(1)	
	May	Kan(2)	
	Jun-Jul	Fla(9)	
	Jul	Ohio(1)	
madelia	Jul	Wash(1)	19
	Jul	SC(1)	
meleagridis	Aug	Cal(1)	2
	Jan-Feb-Apr	Cal(4)	
	Feb-May-Jul	Wisc(3)	
	Mar-Aug	Ind(2)	
	Mar-May	La(2)	
menston	May	Minn(1)	12
	Sep	Kan	
miami	Feb	Cal(1)	
	Feb	Tex(1)	
	Jul	Fla(1)	
mikawashima	Jul	Wash(1)	4
	Jul	Ind	
minneapolis	May	Cal	1
mission	Mar	Ohio(1)	2
	May	La(1)	
new-haw	Mar	NJ	1
norwich	Jul	Conn(1)	4
	Jul	Mich(1)	
	Aug	Okla(2)	
	Feb	Iowa(7)	
	Feb	Minn(1)	
ohio	Jun	NJ(1)	10
	Jun	NYA(1)	
	Jan-Mar-May	Cal	
oslo	Jan	Mich	1
pharr	Mar	NJ	1
pomona	Jul	Wash	1
	Jul	Conn(1)	
portland rubislaw	Jul	La(2)	4
	Aug	Ind(1)	
	Aug	Kan	
	May	Ohio	
	Feb-Aug	Cal(2)	
seremban	Apr	Md(1)	1
	Jun	Ga(1)	
	Jun	Ga(1)	
stockholm	Aug	La	1
	Mar	NJ	
taksony	Jan	Mich	1
teddington	Jan	Mo	1
	Jan	Mo	
tournai	Feb-Mar	Cal(6)	7
tuebinger	Mar	Minn(1)	1
typhi	Apr	La	1
typhi-suis	Sep	Minn	1
	Mar	Kan	
vejle	Apr	La	1
waycross	Sep	Minn	1
westhampton	Mar	Kan	1
Total			176

TABLE VII

Results of Examinations of Meat Samples for Salmonellae,
Coagulase-Positive Staphylococci, E. coli, and Shigellae

State	Total Number Samples	Total Number Brands	Type Sample	Number Samples	Number Brands	Salmo- nellae	Shi- gellae	<u>E.</u> <u>coli</u>	Coag.- Pos. Staph
North Carolina	25	14	Beef frankfurters	2	2	0	0	0	0
			Dried beef	2	2	0	0	0	0
			Corned beef	4	4	0	0	1	0
			Breakfast beef sausage	1	1	0	0	1	1
			Chopped beef sirloin	3	3	0	0	2	3
			Chili	2	2	0	0	1	1
			Chopped beef tenderloin	1	1	0	0	0	1
			Beef bologna	2	2	0	0	0	0
			Ground round steak	1	1	1*	0	1	1
			Smoked sliced beef	2	2	0	0	0	0
			Ground beef	3	2	0	0	3	3
			Breaded beef	1	1	0	0	0	0
			Beef bacon	1	1	0	0	0	1
						Total	25		1
Colorado	9	7	Ground beef	6	4	0	0	2	1
			Frankfurters	1	1	0	0	0	0
			Chopped beef sirloin	1	1	0	0	1	0
			Chicken, beef, cereal patties	1	1	0	0	0	0
			Total	9		0	0	3	1
Michigan	9	7	Beef frankfurters	3	3	0	0	1	0
			Beef pie	2	1	0	0	1	0
			Beef patties	2	1	0	0	0	0
			Ground beef	2	2	0	0	1	0
			Total	9		0	0	3	0

*S. blockley