2/69 46=1-10,18,19,22 LIBRARY COMMUNICABLE DISEASE CENTER



CENTER FOR DISEASE CONTROL

ATLANTA, GA. 3033%

SALMONELLA

SURVEILLANCE

CONTENTS.

FOR THE MONTH OF OCTOBER 1970

- I. SUMMARY
- II. REPORTS OF ISOLATIONS
- III. CURRENT INVESTIGATIONS
- IV. REPORTS FROM STATES
- V. SPECIAL REPORTS
- VI. INTERNATIONAL

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, lowa, 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:

Center for Disease Control Attn: Salmonellosis Surveillance Activity, Epidemiology Program Atlanta, Georgia 30333

Center for Disease Control
Epidemiology Program
Bacterial Diseases Branch
Eugene J. Gangarosa, M.D., Deputy Chief
Enteric Diseases Section
Salmonellosis Surveillance Activity
Statistician Stanley M. Martin, M.S.
Office of Veteringry Public Health Services Igmes H. Steele D.V.M. Chief

TABLE OF CONTENTS

		PAGE
I.	SUMMARY	1
II.	REPORTS OF ISOLATIONS	1
III.	CURRENT INVESTIGATIONS	
	A. A <u>Salmonella enteritidis</u> Outbreak in a Prison Cafeteria - Michigan	1
	B. Salmonellosis in Lambs - Colorado	4
IV.	REPORTS FROM THE STATES	
	A. <u>Salmonella enteritidis</u> Outbreak in a Nursing Home - Pennsylvania	5
	B. Salmonellosis from Homemade Salami - Seattle, Washington	7
٧.	SPECIAL REPORTS	
	A. Recent Articles on Salmonellosis	8
	B. Recalls of Products Contaminated with Salmonellae for Period November 4, 1970, to January 13, 1971	9
	C. Announcement of a Change in the Frequency of Salmonella Surveillance Reports	10
VI.	INTERNATIONAL	
	NONE	10

I. SUMMARY

In October 1970, 2,573 isolations of salmonellae were reported from humans, an average of 644 isolations per week (Tables I, II, and V-A). This number represents an increase of 26 (4.2 percent) over the weekly average of September 1970 and an increase of 159 (32.8 percent) over the weekly average of October 1969.

Reports of 733 nonhuman isolations of salmonellae were received during October 1970 (Tables II, IV, and V-B).

II. REPORTS OF ISOLATIONS

The ten most frequently reported serotypes during October:

		HUMAN			NONE	IUMAN	
				Rank Last			
	Serotype	Number	Percent	Month	Serotype	Number	Percent
_		535	20.8	1		132	18.0
1	typhi-murium*		15.6	1	typhi-murium*	57	7.8
2	enteritidis	401	7.2	2	heidelberg	35	4.8
3	newport	186			san-diego	34	4.6
4	heidelberg	152	5.9	4	montevideo	30	4.0
5	saint-paul	135	5.2 4.6	5 7	worthington	29	4.1
6	infantis	119			saint-paul	28	3.8
7	blockley	82	3.2	10	senftenberg	28	3.8
8	thompson	78	3.0	6	thompson	20	3.0
9	javiana	65	2.5	8	cholerae-suis	6 0/	2.2
				10	var. kunzendor		3.3
10	java	56	2.2	>10	newport	24	3.3
	oranienburg	56	2.2	>10			
	Total	1865	72.5		Total	421	57.4
	TOTAL	2573			TOTAL	733	
	(all serotypes)				(all serotypes)	, 55	
	*Includes <u>var</u> . <u>copenhagen</u>	15	0.6		*Includes <u>var</u> . <u>copenhagen</u>	22	3.0

III. CURRENT INVESTIGATIONS

A. A Salmonella enteritidis Outbreak in a Prison Cafeteria - Michigan

Reported by Donald B. Coohon, D.V.M., Chief, Division of Acute Communicable Diseases, Kenneth R. Wilcox, Jr., M.D., Chief, Bureau of Laboratories, and Owen R. Birchman and Russell J. Vizina, Environmental Sanitarians, Division of Engineering, Michigan Department of Public Health; Richard Hardy,

Environmental Sanitarian, Jackson County Health Department, and Jeffrey G. Rosenstock, M.D., and Marshall D. Fox, D.V.M., EIS Officers, CDC.

During a 10-day period in October 1970, an outbreak of salmonellosis occurred among 900 employees of a state prison in southern Michigan. The outbreak was traced to food prepared on October 12 through October 21 in the officers' cafeteria, one of nine kitchens at the prison. In a questionnaire survey of 876 employees, 353 (40 percent) had experienced symptoms of gastroenteritis including diarrhea (92 percent), abdominal cramps (88 percent), fever (76 percent), headache (58 percent), vomiting (35 percent), bloody diarrhea (14 percent), and chills (9 percent). Days of onsets are shown in Figure 1. One hundred twenty-eight persons (36 percent) consulted a physician for their illness and 22 persons (6 percent) were hospitalized. At least eight inmate kitchen workers had also experienced gastrointestinal symptoms.

 $\underline{\text{Salmonella}}$ enteritidis was recovered from 84 employees and 6 of their family members. In addition, a stool culture survey of inmates working or occasionally eating in the officers' cafeteria revealed 20 more persons infected with $\underline{\text{S.}}$ enteritidis.

Meal specific attack rates calculated from questionnaire food histories suggested that many of the meals served between October 12 and 20 may have been sources of infection (Table 1). Several specific food items were implicated, such as hamburger steak served on October 12, and stuffed peppers and cole slaw served on October 13 (Table 2).

Meat used in the hamburger steak and stuffed peppers was prepared in the prison butcher shop on October 10. The employee in charge of meat preparation did not work on October 11 and 12. On October 13, he reported for work but developed gastrointestinal symptoms during the morning and went home without eating at the prison. Even though he had not consumed any of the meals during the remainder of the outbreak and had denied tasting the meat when it was prepared on October 10, \underline{S} . enteritidis was recovered from his stool.

The meat served on October 12 and 13 may have originated from cattle at the prison beef farm or from other local farms. With the exception of a \underline{S} . $\underline{thompson}$ isolation from a dairy cow at the prison, no salmonellae were recovered from prison livestock or from environmental swabs or leftover food specimens in the officers' cafeteria. Presumably, the meat which was first served on October 12 introduced \underline{S} . $\underline{enteritidis}$ into the cafeteria kitchen. Isolation of \underline{S} . $\underline{enteritidis}$ from an inmate who had experienced mild gastrointestinal illness early in the outbreak but continued to work in the officers' cafeteria revealed a possible means of continuing food contamination.

Inadequate handwashing facilities, poor lighting, worn cutting boards, and inadequate heating of foods in the serving line were noted at the time of inspection. All of these deficiencies may have contributed to extensive cross-contamination in the kitchen area. The cafeteria was closed for cleaning and improvements on October 22.

Figure / 338 CASES OF GASTROINTESTINAL ILLNESS, BY DATE OF ONSET, JACKSON, MICHIGAN, OCTOBER 1-25, 1970

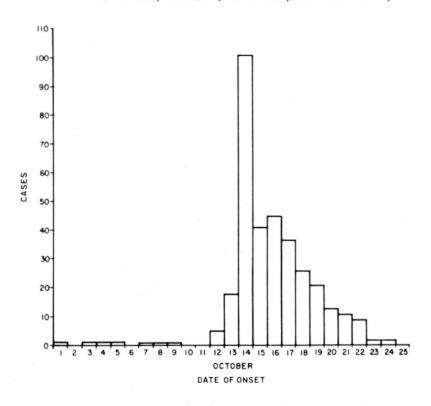


Table 1 Meal Specific Attack Rates (Adjusted)

		ATE				DID NOT EAT		
	<u> 111</u> *	Not Ill**	<u>Total</u>	Attack Rate (%)	<u>111</u> *	Not Ill**	Total	Attack Rate (%)
Oct. 12	82	179	261	31.4	20	84	104	19.2
Oct. 13	130	132	262	49.6	9	98	107	8.4
Oct. 14	99	146	245	40.4	54	70	124	43.5
Oct. 15	78	123	201	38.8	19	123	142	13.4
Oct. 16	58	111	169	34.3	30	142	172	17.4
Oct. 17	24	74	98	24.5	33	188	221	14.9
Oct. 18	27	83	110	24.5	14	196	210	6.7
Oct. 19	19	144	163	11.7	9	167	176	5.1
Oct. 20	9	127	136	6.6	8	190	198	4.0

^{*}The number ill includes only those persons with onsets of illness on the day of the meal or the following 2 days.

^{**}The number not ill includes persons never ill during the outbreak plus persons not becoming ill during the 3 day period after the meal specified.

FOOD ITEM			ATE			DID N	OT EAT	
	I11*	Not I11**	Total	Attack Rate (%)	<u> 111</u> *	Not I11**	Total	Attack Rate (%)
	111"	111	Total	Rate (%)	111	111	Iocar	Table 147
Oct. 12								
Potato Soup	21	40	61	34.4	25	81	106	23.6
Hamburger Steak	79	156	235	33.6	2	12	14	14.3
Potatoes	58	115	173	33.5	8	27	35	22.9
Relish	27	48	75	36.0	22	64	86	25.6
Corn & Tomatoes	15	33	48	31.2	29	78	107	27.1
Lemon Pudding	46	94	140	32.9	18	42	60	30.0
Oct. 13								
Chili	58	66	124	46.8	31	29	60	51.7
Stuffed Peppers	118	105	223	52.9	5	12	17	29.4
Cornbread	39	41	80	48.8	47	47	94	50.0
Cole Slaw	85	39	124	68.5	18	45	63	28.6
Green Beans	69	63	132	52.3	24	33	57	42.1
Spiced Apples	49	46	95	51.6	38	43	81	46.9

^{*}The number ill includes only those persons with onsets of illness on the day of the meal or the following 2 days.

B. Salmonellosis in Lambs - Colorado

Reported by Martin D. Baum, D.V.M., State Public Health Veterinarian, Colorado State Department of Health, Robert E. Pierson, D.V.M., and L. Paul Williams, Jr., D.V.M., College of Veterinary Medicine, Colorado State University; and Marshall D. Fox, D.V.M., EIS Officer, Enteric Diseases Section, Bacterial Diseases Branch, CDC.

In August and September 1970, outbreaks of salmonellosis in young lambs occurred in three northeastern Colorado feedlots with combined populations of approximately 64,000 lambs. A total of 1,000 deaths were attributed to salmonellosis, and morbidity was high in selected pens of remaining lambs. Necropsy specimens from each feedlot were positive for <u>Salmonella</u> typhi-murium.

Investigation of the origins of feed, water, and lambs failed to reveal a common source of infection. Samples of individual feed ingredients and well water were negative for salmonellae. However, at one of the feedlots, S. derby and S. typhimurium were isolated from a wet spot in the feedlot pen near the watering trough, and S. derby was isolated from feed in one of the troughs. While the origin of these salmonellae is not known, certainly the disease could have been disseminated to the animals from these sources. Since the feedlots were separated by distance ranging from 10 to 50 miles, there was little opportunity for direct transmission of infection between feedlots by persons, animals, or mechanical vectors.

Feedlot records indicated that the outbreaks were of unrelated origin. Outbreaks began at the three feedlots on August 10, August 20, and September 8. At each feedlot, the pens that were affected extensively included several lambs that had exhibited severe diarrhea and depression on arrival or shortly thereafter. These lambs had come from various stockyards and ranches in Colorado and Texas. For several weeks after the initial episode of salmonellosis, in each feedlot there were cases of diarrhea and some deaths with new shipments of lambs beginning 3 to 4 days after the animals entered the feedlot. Postmortem examinations eliminated Clostridium perfringens enterotoxemia and coccidiosis as causes of major death losses.

^{**}The number not ill includes persons never ill during the outbreak plus persons not becoming ill during the 3 day period after the meal specified.

In all of the affected feedlots, salmonellosis had been encountered in previous years but had never reached the magnitude of the current outbreaks. A recent departure from previous management procedures was therefore sought. At all three feedlots, high quality alfalfa hay had been substituted for grass hay during the summer of 1970. Many new lambs subsequently developed mild transient diarrhea after arrival at the feedlots, which was attributed to the laxative effect of the alfalfa. Combined with the stress of shipment, this laxative effect may have contributed to the development of severe systemic salmonellosis in susceptible lambs.

IV. REPORTS FROM THE STATES

A. Salmonella enteritidis Outbreak in a Nursing Home - Pennsylvania

Reported by W. D. Schrack, Jr., M.D., Director, Division of Communicable Disease, John A. Dattoli, M.D., Medical Director, Region Three, and Mrs. Virginia Pawloski and Mrs. Rachel Smallwood, Public Health Nurses, Cumberland County Health Center, Pennsylvania Department of Health; and Ronald H. Goldenson, M.D., EIS Officer located at the Pennsylvania Department of Health.

Beginning the evening of September 23, 1970, 40 of 69 patients and 14 employees in a Pennsylvania nursing home developed a syndrome characterized by diarrhea (100 percent), fever (81 percent), abdominal cramps (49 percent), nausea (48 percent), and vomiting (41 percent). Two employees and two patients were hospitalized and eight patients were treated with intravenous fluids at the nursing home.

The noon meal was implicated by the fact that seven of the employees who became ill eat only lunches at the nursing home. Diet specific attack rates (Tables 3 and 4) indicated a 0 percent attack rate for the seven patients receiving a pureed, liquid, or tube feeding in contrast to a 65 percent attack rate (40 of 62 persons) for those whose diet included escalloped chicken. <u>Salmonella enteritidis</u> was recovered from the chicken, chicken gravy, and from 33 of the ill individuals. The epidemic curve (Figure 2) indicates a mean incubation period of 26 hours.

Preparation of the chicken began September 22 when two 6-pound lots of quartered chicken were cooked for 45 minutes at 15 pounds of steam pressure. After cooking, the chicken was placed on clean trays, cooled for 1 hour at room temperature, and then placed in a 36° F walk-in cooler.

On the morning of September 23, the chicken was removed from the refrigerator, deboned by a newly hired cook (who also prepared the dressing and gravy), warmed, and served at the noon meal. Of the six members of the kitchen staff, all ate chicken and five became ill. Only the newly hired cook remained asymptomatic; however, her stool culture was positive for \underline{S} . enteritidis.

Since cooking temperatures were adequate to destroy salmonella, contamination apparently occurred after the chicken was removed from the pressure cooker. Epidemiologic data suggested that the newly hired cook may have been the source of the \underline{S} . enteritidis and that the chicken became contaminated during the deboning process.

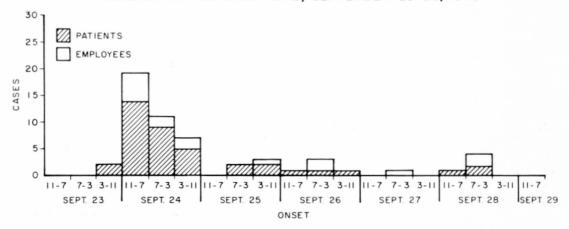
Table 3 Attack Rates by Diet

Diet	Total	I11	Well	Percent Ill
		*		
Regular	39	26	13	67%
Soft	9	3	6	33%
Bland	3	2	1	67%
Pureed	5	0	5	0
Tube Feeding	1	0	1	0
Liquid	1	0	1	0
Low Fat	2	0	2	0
Diabetic	7	6	1	86%

Table 4 Attack Rates by Diet Combinations

_				
Diet	Total	111	Well	Percent Ill
n 1				
Regular Soft				
Bland	62	40	22	65%
Low Fat				
Diabetic				
High Protein				
(all included chicken	at noon meal	September 23	3, 1970)	
Pureed				
Tube Feeding	7	0	7	0
Liquid				
(none included chicker	n at noon meal	September 2	23, 1970)	

Figure 2 CASES OF SALMONELLOSIS, BY DATE AND TIME OF ONSET, PENNSYLVANIA NURSING HOME, SEPTEMBER 23-28, 1970



B. Salmonellosis from Homemade Salami - Seattle, Washington

Reported by Herbert W. Anderson, B.S., R.S., Environmental Epidemiologist, and Donald R. Peterson, M.D., M.P.H., Director of Epidemiology, Seattle-King County Department of Public Health.

On August 4, 1970, a 61-year-old man from Kent, Washington, experienced severe diarrhea, nausea, abdominal pain, headache, chills, fever, and aching back muscles. Four days later he was hospitalized for "viral enteritis" with electrolyte imbalance, and he remained in the hospital for 1 week. <u>Salmonella newport</u> was identified in a stool subculture submitted to the Seattle-King County Health Department Laboratory.

Epidemiologic investigation revealed that 3 days prior to onset of illness the man had prepared homemade smoked salami from pork trimmings and moosemeat. During the preparation, he had tasted the raw meat to determine if it was properly seasoned. He estimated that he ate one tablespoonful of meat at that time.

Leftover raw frozen meat and smoked salami were found in the home. <u>S. newport</u>, <u>S. derby</u>, and <u>S. infantis</u> were isolated from the raw pork, but not from the moosemeat. No viable salmonellae were found in the smoked salami which had been heated to 150° F for 1-1/2 hours.

The patient's 7-month-old, miniature schnauzer had been fed the raw pork scraps. Although the dog had shown no signs of clinical illness, a stool specimen yielded S. heidelberg.

The pork trimmings had been purchased from a neighborhood meat market, where pork sausages and patties were prepared. Market employees denied tasting the raw meat during preparation and also denied illness.

The patient's illness was clearly attributable to ingestion of contaminated raw pork. The dog's infection might possibly have resulted from the same source.

V. SPECIAL REPORTS

A. Recent Articles on Salmonellosis

The following articles on salmonellosis of interest to public health workers have been published in recent months.

- Baird-Parker AC, Boothroyd M, Jones E: The effect of water activity on the heat resistance of heat sensitive and heat resistant strains of salmonellae. J Appl Bact 33:515, 1970
- Chung GT, Frost AJ: The growth of <u>Salmonella cholerae-suis</u> in various enrichment broths. J Appl Bact 33:449, 1970
- 3. Friedberg D, Shilo M: Role of cell wall structure of salmonella in the interaction with phagocytes. Infection and Immunity 2:279, 1970
- Germanier R: Immunity in experimental salmonellosis 1. Protection induced by rough mutants of <u>Salmonella typhi-murium</u>. Infection and Immunity 2:309, 1970
- Hornick RB, Greisman SE, Woodward TE, DuPont HL, Dawkins AT, Snyder MJ: Typhoid fever: pathogenesis and immunologic control (second of two parts). New Eng J Med 283:739, 1970
- 6. Kokolios H, Paizis C, Bredakis F, Georgopoulos AP: Survival of salmonellae in soft agar. Public Health Reports 85:841, 1970
- Lucas TE, Kumar MC, Kleven SH, Pomeroy BS: Antibiotic treatment of turkey hatching eggs preinfected with salmonellae. Avian Diseases 14:3:455, 1970
- 8. Moellering RC Jr, Weinberg AN: Persistent salmonella infection in a female carrier for chronic granulomatous disease. Ann Intern Med 73:595, 1970
- 9. Previte JJ, Alden JC, Gagliardi M, William M, Shampine J: Invasiveness of salmonella administered orally to cold-exposed mice. Infection and Immunity 2:274, 1970
- 10. Randhawa AS, Kalra DS: Human pathogens from goat meat with special reference to sources of contamination. Part II. Salmonellae. Ind J Med Res 58:283
- 11. Siddiqui Y, Pomeroy BS, Heinrich D: Antibody response to <u>Salmonella heidelberg</u> in turkeys. Avian Dis 14:463, 1970

B. Recalls of Products contaminated with Salmonellae for Period November 4, 1970, to January 13, 1971 (reported by the U. S. Food and Drug Administration).

From November 4, 1970 to January 13, 1971, three products were recalled by manufacturers and distributors because of salmonella contamination. These products as reported by the U. S. Food and Drug Administration are summarized in the table below.

Week Ending	Name, Label, Form	Manufacturer, Distributor	Lot No.	Depth of Recall	Product Distribution	Serotype	Use
1/6	Frosty Acres Pure Ground Black Pepper, Pleezing Ground Pepper, Nugget Ground Pepper, Foodland Ground Black Pepper, Frank's Black Pepper Pure Ground, Forbes Pure Ground Black Pepper, Frankford Brand Pure Ground Black Pepper, McMahon's Best Pure Ground Black Pepper, Galanides Brand Pure Ground Black Pepper, White Villa Pure Ground Black Pepper, White Villa Pure Ground Black Pepper, Unity Pure Ground Black Pepper, IGA Black Pepper Pure Ground, Mary Ann Black Pepper Pure Ground, Frank's Ground Black Pepper	(Mfr.) The Frank Tea and Spice Co., Cincinnati, Ohio	3570	Wholesale	National	Group I (1,v in phase 1; phase 2 undetermined)	Food
1/6	Debittered Brewer's Dried Yeast	(Mfr.) Philadelphia Dry Yeast Co., Philadelphia, Pennsylvania	1052	User	Michigan	S. cubana	Food
1/13	Monark Egg Products' Egg Mix	(Mfr.) Monark Egg Corp., Kansas City, Missouri	223-0 272-0 274-0 288-0	User	Memphis, Tenn. Kansas City, Mo.	Serotyping not completed	Food

C. Announcement of a Change in the Frequency of Salmonella Surveillance Reports.

Beginning with the first issue of 1971, it is anticipated that the Salmonella Surveillance Report will be distributed quarterly, rather than the present monthly distribution. All of the surveillance data currently presented in the Salmonella Surveillance Report will, of course, continue to be included in future issues. Consideration of this change has been necessitated by budgetary limitations. We would welcome your comments or questions concerning this proposal.

VI. INTERNATIONAL

None.

TABLE I. COMMON SALMONELLAE REPORTED FROM HUMAN SOURCES, OCTOBER, 1970

										GE	OGF	RAP	ніс	DIV	ISIO	N A	ND	REP	OR	TIN	G	CEN	TEF	₹								
SEROTYPE		NE	EW I	ENGL	AND	1, 1	м	DDL	AT	LAN	ric	EAS	r no	RTH (ENT	RAL	w	EST	NOF	тн	CEN	TRA	L			5	оит	HAT	LAN	тіс		
	ME	NН	VT	MAS	RI	CON	NYA	NYB	NYC	ИЛ	PA	оні	IND	ILL	міс	wis	MIN	ıow	мо	ND	SD	NEB	KAN	DEL	MD	DC	VA	WVA	N C	sc	GA	FLA
anatum bareilly blockley braenderup bredeney	2			14 2	5	3 2		1 2	2 1	1 2	7 1 6 1	1		1 11 4	3	5		2	1				1	1	1 2		3		5		1	4 2
chester cholerae-suis v kun cubana derby enteritidis			2	2 23		7		2	2 9	1 1 11	1 2 33	11	1	1 2 6 15	2 33	9	1	126	2		3	12			1 1 6 12		1 14		4 4		1	1 1 11
give heidelberg indiana infantis java	1			1 15 4		2 5 1		5 1 2	4 2 5	2 4	1 17 2 10 8	5		1 15 2 2 3	10	2 3	1	1			1		1 4 1	1 4	6 1 3	1	3		6		3	6 1 3 4
javiana litchfield livingstone manhattan miami			,	1				1 2	1	3	4	1 4 3	1	2	2	1									4		1		1		1	27 2 2 9
mississippi montevideo muenchen newington newport				2 2 3		1		3	1	2 3 5	5 4 2 5	7	4	1	2	1 1 7	3		1	1	1		1 2		3	1	2		1 2		1	5 9
oranienburg panama paratyphi B reading saint-paul			5	1 2 8 3 3		1 1		3	1 6	2	9 1 1 9	1 4	1	2 2 12	2 2	4 2 1 1 6		2		1	1		1		1 2 8	1	1 1 2		4 2 1 5		1	8
san-diego schwarzengrund senftenberg tennessee thompson				5	1	1		1 1 4	1 1	2	1	8		1 6	3	1 7	1		1				1 3		1 1 1		1		1		1 1	2
typhi typhimurium typhimurium v cop weltevreden worthington	1	1	2	3 51 6	3	2 16 2	1	3 8	5	7	56	6	12	1 20	11	23	3	7	9		3		12	2	2 29	1	12		1 13		1 18	2 18
TOTAL	5	1	9	154	9	49	1	67	53	56	190	64	22	118	82	81	11	139	15	3	9	12	27	8	104	6	42	-	51	-	45	156
TOTAL	5	5	9	12	3 12	3 52	14	70	53	63	197		1	126	4	82	1	139	3		9	1 13	-	-	7	-	-		53	H	5	11

Note: NYA - New York, Albany; NYB - Beth Israel Hospital; NYC - New York City.

Beth Israel Hospital laboratory is a reference laboratory and this month serotyped a total of 98 cultures.

* See Table II.

		GEOGRAPHIC DIVISION AND REPORTING CENTER S. CENTRAL WEST S. CENTRAL MOUNTAIN PACIFIC																								
EAS	ST S.	CEN	TRAL	WES	т 5.	CENT	RAL				MOUN	TAIN					PA	CIFIC	c			% OF	CUMU-	% OF CUMU-	SEROTYPE	
KY	TEN	ALA	міз	ARK	LA	OKL	TEX	MON	IDA	wyo	COL	им	ARI	UTA	NEV	WAS	ORE	CAL	ALK	HAW	TOTAL	TOTAL	TOTAL	TOTAL		
	1				2		4				2		1			2		2		2	42	1.6	209	1.0	anatum	
				1																	14	.5	62	. 3	bareilly	
	1			3			1		1		2		1					6	1		82	3.2	570	2.9	blockley	
							1				1									1	11	.4	69	. 3	braenderup	
																		1		3	16	. 6	164	. 8	bredeney	
																	2				5	. 2	67	.3	chester	
																	-				1	.0	19	. 1	cholerae-suis v kun	
	1	1					2														15	.6	111	.6	cubana	
	2																	5		5	37	1.4	399	2.0	derby	
	4	3			2	1	7	1	1		9					3		12			401	15.6	2043	10.2	enteritidis	
		1		1	3		4													1	13	.5	64	.3	give	
	5	1		2	1		5				3		8	1			2	20		2	152	5.9	1443	7.2	heidelberg	
		3																			9	.3	94	.5	indiana	
1	3	7			2		13									1		20		8	119	4.6	983	4.9	infantis	
1	7				1									5				6			56	2.2	330	1.7	java	
	1		1		9		21						1					1			65	2.5	327	1.6	javiana	
			-		4		1						1								19	.7	152	.8	litchfield	
														1				1		1	9	.3	27	.1	livingstone	
	1	1			2											2		7			36	1.4	285	1.4	manhattan	
																					9	.3	47	. 2	miami	
	1	1			4										-						8	. 3	60	.3	mississippi	
					1	1	3				1					1		8			40	1.6	341	1.7	montevideo	
		2		1			1											2			27	1.0	226	1.1	muenchen	
																	-	1		1	7	.3	38	. 2	newington	
	9	3	1	6	11	1	37				1		6				1	29		1	186	7.2	1408	7.0	newport	
		1		1			7	1										3			56	2.2	335	1.7	oranienburg	
							2				3		1					1		12	30	1.2	191	1.0	panama	
2							1														28	1.1	170	.9	paratyphi B	
								1							1						8	.3	118	.6	reading	
3	2	5			3		1				1		1			1	2	15		1	135	5.2	973	4.9	saint-paul	
																		3			6	. 2	202	1.0	san-diego	
								1													3	. 1	46	. 2	schwarzengrund	
							1				1							2			6	. 2	55	.3	senftenberg	
							1														8	.3	47	. 2	tennessee	
		1			4		4	1	1		1					4	1	13	2		78	3.0	822	4.1	thompson	
1	1		-		5		1						1					11			47	1.8	435	2.2	typhi	
3	14	9		3	12	2	12		1		11		5	2	1	4	10	73		6	520	20.2			typhimurium	
					1				1								1				15	.6			typhimurium v cop	
																				14	14	.5	80	.4	weltevreden	
																				2	4	. 2	45	. 2	worthington	
11	53	38	2	18	67	5	130	5	5	_	36	_	26	9	2	17	19	242	3	60	2337	90.8	17940	89.8	TOTAL	
2	3	3	19	5	10	1	33	-	-	_	-	20	4	_	_	1	4	19	-	2	236	/	2035	7	ALL OTHER*	
13	56	41	21	23	77	6	163	-	5	-	36	20	30	9	2	18	23	261	-	62	2573	X	19975	X	TOTAL	

										- OK				CEN			, , ,							
SEROTYPE	Δ1.Δ	ALK	ABI	ARK	CAL	CON	DC	FLA	C A	HAW														
ade la ide agona a lachua a lbany berta		ALK	1	AKK	1	CON	bc	FLA	GA	HAW	ILL	IND	KY	1	MD	1 1	MIC	MIZ	MIS	1	NEB	ИН	4 1	NM
bovis-morbificans canoga cerro cholerae-suis claibornei				1	1	1				7						2								
concord degania drypool duesseldorf eimsbuettel					1			1		,				,			1							
flint gaminara gatow habana hartford	1							1	1		1			2				1						
ibadan johannesburg kentucky kottbus lexington				1	2			2	1		3		2	1	4		2						1	
loma-linda lomita london luciana me leagridis			1		1		***************************************	1	1	2	1 2			1			1							
minnesota muenster norwich ohio oslo									1		1			2		1								
papuana paratyphi A pensacola poona rubislaw			1	1	1			3						1	1									
rutgers saphra siegburg tallahassee urbana					10	1		1							1	2				1				
virchow weslaco westerstede	2																			1				
TOTAL	3	-	4	3	19	2	-	11	5	2	8	-	2	10	7	9	4	1	_	3	-	-	7	-
NOT TYPED*	-	3	-	2	-	1	2	-	-	-	-	1	_	-	_	3	-	-	19	-	1	4	-	20
TOTAL	3	3	4	5	19	3	2	11	5	2	8	1	2	10	7	12	4	1	19	3	1	4	7	20

					REPO	ORTI	NGC	ENT	ER					TOTAL	CUMULATIVE	SEROTYPE
NYA	NYB	NC	ND	оні	OKL	ORE	PA	RI	TEN	TEX	VA	WAS	WIS	,	TOTAL	
														1	2	ade la ide
														1	4	agona
	1													1	10	alachua
														5	18	albany
			1											5	57	berta
							4							7	32	bovis-morbificans
										1				1	1	canoga
														1	18	cerro
														1	7	cholerae-suis
														1	1	claiborne i
														1	5	concord
														1	2	degania
														1	10	drypool
														1	12	duesseldorf
												1		1	16	eimsbuette1
														1	2	flint
										2				3	14	gaminara
										1				1	1	gatow
														1	.4	habana
														5	23	hartford
										2				3	7	ibadan
														1	5	johannesburg
									2					8	40	kentucky
	2	2									1			16	29	kottbus
							1							2	4	lexington
														1	3	1oma-1inda
										2				4	16	lomita
	. 1													3	16	london
														1	2	luc iana
														5	21	meleagridis
										1				4	27	minnesota
														2	21	muenster
	- 1								1		2			5	16	norwich
														1	7	ohio
					1									2	21	os lo
										1				1	1	
										1				1	5	papuana paratuphi A
											1			1	9	paratyphi A pensacola
				1			2			1	1			10	81	poona
														3	20	rubislaw
														1		
										5				5	1 11	rutgers
										2				12	43	saphra
										-				1	6	siegburg
														6	50	tallahassee urbana
										.				1	4	virchow
										1				1	1	weslaco
														2	3	westerstede
			-													
-	3	2	1	1	1	_	7	-	3	19	5	1	_	143	910	TOTAL
													-		- 10	
14	-	-	-	-	-	4	-	3	-	14	1	-	1	93	1125	NOT TYPED*
		2	1	1	1	4	7	3	3	33	6	1	1	236	2035	TOTAL

TABLE III. COMMON SALMONELLAE REPORTED FROM NONHUMAN SOURCES, OCTOBER, 1970

		DOMESTIC			IR ENVIR			,	ANIMAL	FEEDS	
SEROTYPE	CHICKENS	TURKEYS	SWINE	CATTLE	HORSES	ОТНЕЯ	SUBTOTAL	TANKAGE	VEGETABLE PROTEIN	ОТНЕЯ	SUBTOTAL
anatum bareilly blockley braenderup bredeney	3	10 3 5		2		1	15 - 15 - 5	1 1 3		1	2 1 - - 3
chester cholerae-suis v kun cubana derby enteritidis	1	4	23		1	1 1	1 23 1 5	8			- 8 1
give heidelberg indiana infantis java	15	34 1 1	3	2 1 2	1	1 2	1 56 2 17	2			- - - 2
javiana litchfield livingstone manhattan miami				1	e e	1	1 - - 2 -		v	3	- 3 -
mississippi montevideo muenchen newington newport	7	1 2 1 5	1 2	3			9 2 1 12	11			- 11 - -
oranienburg panama paratyphi B reading saint-paul	2	12 18	1	1	2	4	- - 12 28	3			3 - - -
san-diego schwarzengrund senftenberg tennessee thompson	4 1 12	34 3 10 2	1		1	1	34 3 15 3	1 3 6 19		3 5	1 6 11 19 5
typhi typhimurium typhimurium v cop weltevreden worthington	9 10 9	11 1	12	47 4	2 2	14 4	95 21 - 26	2		2	- 2 - - 2
TOTAL	97	177	47	64	8	32	425	61	-	19	80
ALL OTHER*	17	16	1	27	-	4	65	35	-	7	42
TOTAL	114	193	48	91	8	36	490	96	- * 6	26	122

WILD	REPTILES		ним	AN DIET	ARY ITE	MS					
ANIMALS AND BIRDS	AND ENVIRON- MENT	EGGS AND PRODUCTS	POULTRY	RED MEAT	D≜IRY PRODUCTS	ОТНЕЯ	SUBTOTAL	MISCEL- LA- NEOUS	TOTAL	CUMU- LATIVE TOTAL	SEROTYPE
1						3	3		21	415	anatum
							-		1	37	bareilly
1							-		16	154	blockley
							-		-	23	braenderup
						1	1		9	113	bredeney
							-		1	38	chester
1							-		24	261	cholerae-suis v ku
					6	1	7		16	113	cubana
1	1						-		8	103	derby
	1		3			1	4		8	121	enteritidis
2							-		3	30	give
							-	1	57	663	heidelberg
							-		2	49	indiana
							-		19	298	infantis
							_	2	2	28	java
							_		1	17	javiana
	1						-	1	2	14	litchfield
							-		3	50	livingstone
	2						-		4	32	manhattan
							-		-	8	miami
							_		-	3	mississippi
		8	2			3	13	1	34	293	montevideo
	1				-		-		3	45	muenchen
							-		1	24	newington
1	6						-	5	24	187	newport
	1						_	2	6	176	oranienburg
	1	1					1		1	9	panama
							-		-	2	paratyphi B
							-		12	46	reading
1							-		29	440	saint-paul
							_		35	176	san-diego
							_		9	125	schwarzengrund
		1					1	1	28	230	senftenberg
							-		22	245	tennessee
		6					6		28	261	thompson
							-		-	_	typhi
11						1	1	1	110	1062	typhimurium
1							-		22	183	typhimurium v cop
						1	1		1	1	weltevreden
		1			1		2		30	215	worthington
20	13	17	5	-	7	11	40	14	592	6290	TOTAL
7	8	5	-	-	1	6	12	7	141	1401	ALL OTHER*
27	21	22	5	-	8	17	52	21	733	7691	TOTAL

		DOMESTI	C ANIMAL	AND THE	IR ENVIR	ONMENT			ANIMAL	FEEDS	
SEROTYPE	CHICKENS	TURKEYS	M Z M	CATTLE	HORSES	ОТНЕЯ	SUBTOTAL	TANKAGE	VEGETABLE PROTEIN	ОТНЕЯ	SUBTOTAL
agona alachua albany berta binza	1	1 2 3				:	1 3 3 -	1 1 3			1 - 1 - 3
california carrau cerro drypool dublin	2	1		13		1	3 1 13	1		4	- - 5 -
eimsbuettel gatuni good habana hato	3	2	,		1		5 - - -	1 1			5 1 - 1 1
illinois kentucky kingston lexington london	7.45	5	-				5 5 	2 1 1		,	2 1 1 - 2
me leagridis minnesota muenster ohio poona	1		1	1 10 1		1	3 10 1 	1 2		1	- 1 2 1
pullorum rubis law siegburg simsbury taks ony	5	1	1 1 2	1			- 1 - 6	7	1		7
thomasville urbana warragul				100		1	1 -	4		1	1 1 -
Conference		\$	3		- 30	1				3	
780 4 HOAT									,		
TOTAL	16	15	1	26	_	3	61	30	-	7	37
NOT TYPED*	1	1	-	1	_	1	4	5	-	-	5
TOTAL	17	16	1	27	_	4	65	35	_	7	42

TABLE IV - Continued

														_		_			-				
7	-	6					1		ω						-		1					WILD ANIMALS AND BIRDS	
80	2	6						-							-			-		-		REPTILES AND ENVIRON- MENT	
5	-	4				2		-					- 1					_				EGGS AND PRODUCTS	
1	ı	ı				1							, ,					i.				POULTRY	I C K
-	ı	ı	,					\$,									RED MEAT	HUMAN DIETARY ITEMS
1	1	-				10				:		-			, -		, .	.,.				DAIRY	ARY ITE
6	1	6					-	4 4		1				1		:						OTHER	M.S.
12	1	11		e d	. 1 1	2	<u>.</u> !	5 1	1	1 1	1 1	۱ ,	. 1 1 7	1	1 1 1	1	11,	1 1	1 1	1 [1 1	SUBTOTAL	
7	2	Si Si			-			2			2						1					MISCEL- LA- NEOUS	
141	15	126				υω	7	3		1 3	5	2	1 6 2	1 1	2 1 1	10	7 14	4 4	ω,	4 .	3 2	TOTAL	
1401	143	1258	-		1	62	27	96	13	11	. 34	6	76 1	1	5 7 1	194	60	33 12	42	16	3 19	CUMU- LATIVE TOTAL	
TOTAL	NOT TYPED*	TOTAL			warragul	thomasville	simsbury taksony	pullorum rubislaw siegburg	poona	muenster	me leagridis minne sota	lexington Iondon	illinois kentucky kingston	hato	gatuni good	e ims buettel	drypool dublin	california	binza	albany	agona alachua	SEROTYPE	

TABLE V. SALMONELLAE REPORTED BY GROUP IDENTIFICATION ONLY, OCTOBER, 1970 A. HUMAN SOURCES

								GROU	P						
REPORTING CENTER	В	С		C1	C2		D	E		G	0		UNK		TOTA
ALASKA ARKANSAS	1	- 3'		-	2		2								3 2
CONNECTICUT	1	l	1			-			1	1					1
D.C. INDIANA	1						1			-			1		2
MASSACHUSETTS	3						-		_	 	_				3
MISSISSIPPI NEBRASKA	13			1	2		1 1	1		1					19
NEW HAMPSHIRE	1				1		1		1	1			1		4
NEW MEXICO	7			2	1 .		9	1							20
NEW YORK-A			-										14		14
DREGON	3	1													4
RHODE ISLAND	2				1	, , , , , , , , , , , , , , , , , , ,									3
TEXAS VIRGINIA	1			2	8		2		,				1		14
WISCONSIN				1						,					1
						3					,				
			-	-	-				_	-				-	-
1.00		1													
		19													
OTAL	33	1		6	15	,	17	2		1	_		18		93

B. NONHUMAN SOURCES

soupers							GROU	P					
SOURCES	В	С	 С1	C2		D	E		G	0	UNK		TOTAL
DOMESTIC ANIMALS AND THEIR ENVIRONMENT	2	-							1		1		4
ANIMAL FEEDS			5		1								5
NILD ANIMALS AND BIRDS	, 1				,								1
REPTILES AND ENVIRONMENT						1					1		2
HUMAN DIETARY ITEMS	1						,						1
MISCELLANEOUS										1	1		2
TOTAL	4	_	5	_		1	_		1	1	3		15

STATE EPIDEMIOLOGISTS AND STATE LABORATORY DIRECTORS

Key to all disease surveillance activities are the physicians who serve as State epidemiologists. They are responsible for collecting, interpreting, and transmitting data and epidemiological information from their individual States; their contributions to this report are gratefully acknowledged. In addition, valuable contributions are made by State Laboratory Directors; we are indebted to them for their valuable support.

STATE

Alabama Alaska Arizona Arkansas California Colorado Connecticut Delaware

District of Columbia

Florida Georgia Hawaii Idaho Illinois Indiana lowa Kansas Kentucky Louisiana Maine Maryland Massachusetts Michigan Minnesota Mississippi Missouri Montana Nebraska Nevada New Hampshire

New Jersey New Mexico New York City

New York State North Carolina North Dakota Ohio Oklahoma

Oregon Pennsylvania Puerto Rico Rhode Island South Carolina South Dakota Tennessee Tevas

Vermont Virginia Washington West Virginia Wisconsin Wyoming

Htah

STATE EPIDEMIOLOGIST

Frederick S. Wolf, M.D. Donald K. Freedman, M.D. Philip M. Hotchkiss, D.V.M. John A. Harrel, Jr., M.D. James Chin, M.D. C. S. Mollohan, M.D. James C. Hart, M.D. Floyd I. Hudson, M.D. William E. Long, M.D. E. Charlton Prather, M.D. John E. McCroan, Ph.D. Lloyd C. Guthrie, M.D. John A. Mather, M.D. Norman J. Rose, M.D. Ray H. Vanderhook, M.D. Arnold M. Reeve, M.D. Don E. Wilcox, M.D. Calixto Hernandez, M.D. Charles T. Caraway, D.V.M. O. Thomas Feagin, M.D. (Acting) Howard J. Garber, M.D. Nicholas J. Fiumara, M.D. John L. Isbister, M.D. D. S. Fleming, M.D. Durward L. Blakey, M.D. C. W. Meinershagen, M.D. Mary E. Soules, M.D. Henry D. Smith, M.D. William M. Edwards, M.D. Walter Kaupas, M.D. Ronald Altman, M.D. Paul E. Pierce, M.D. (Acting) Vincent F. Guinee, M.D. Alan R. Hinman, M.D. Martin P. Hines, D.V.M. Kenneth Mosser John H. Ackerman, M.D. R. LeRoy Carpenter, M.D. Morris Chelsky, M.D. W. D. Schrack, Jr., M.D. Rafael Correa Coronas, M.D. David L. Starbuck, M.D. (Acting) Donald H. Robinson, M.D. John A. Lowe, M.D. William H. Armes, M.D. M. S. Dickerson, M.D. Taira Fukushima, M.D. Robert B. Aiken, M.D. H. E. Gillespie, M.D. Byron J. Francis, M.D. N. H. Dyer, M.D. H. Grant Skinner, M.D.

Herman S. Parish, M.D.

STATE LABORATORY DIRECTOR

Thomas S. Hosty, Ph.D.

Ralph B. Williams, Dr.P.H. H. Gilbert Crecelius, Ph.D. Robert T. Howell, Dr.P.H. Howard L. Bodily, Ph.D. C. D. McGuire, Ph.D. William W. Ullmann, Ph.D. Irene V. Mazeika, M.D. Gerrit W. H. Schepers, M.D. Nathan J. Schneider, Ph.D. Earl E. Long, M.S. Henri Minette, Dr.P.H. Darrell W. Brock, Dr.P.H. Richard Morrissey, M.P.H. Josephine Van Fleet, M.D. W. J. Hausler, Jr., M.D. Nicholas D. Duffett, Ph.D. B. F. Brown, M.D. George H. Hauser, M.D. Charles Okey, Ph.D. Robert L. Cavenaugh, M.D. Geoffrey Edsall, M.D. Kenneth R. Wilcox, Jr., M.D. Henry Bauer, Ph.D. R. H. Andrews, M.S. Elmer Spurrier, Dr.P.H. David B. Lackman, Ph.D. Henry McConnell, Dr.P.H. Margaret Williams (Acting) Robert A. Miliner, Dr.P.H. Martin Goldfield, M.D. Daniel E. Johnson, Ph.D. Morris Schaeffer, M.D. Donald J. Dean, D.V.M. Lynn G. Maddry, Ph.D. C. Patton Steele, Ph.D. Charles C. Croft, Sc.D. F. R. Hassler, Ph.D. Gatlin R. Brandon, M.P.H. James E. Prier, Ph.D. Angel A. Colon, M.D. Malcolm C. Hinchliffe, M.S. Arthur F. DiSalvo, M.D. B. E. Diamond, M.S. J. Howard Barrick, Ph.D. J. V. Irons, Sc.D. Russell S. Fraser, M.S. Dymitry Pomar, D.V.M. W. French Skinner, M.P.H. W. R. Giedt, M.D. J. Roy Monroe, Ph.D. S. L. Inhorn, M.D. Donald T. Lee, Dr.P.H.