



**Agriculture
& Markets**

Whole Genome Sequencing from a State Regulatory Perspective: Impacts on Foodborne Disease Surveillance and Regulatory Testing

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Foodborne Illness in the US

- “One of the safest food supplies in the world” ...
- CDC estimates 1 in 6 Americans (48 million people) are sick annually with foodborne illness
 - ✓ 128,000 hospitalizations
 - ✓ 3,000 deaths
- ✓ Laboratory Confirmed Case Reports Annually in US
 - ✓ *Campylobacter* – 43,696
 - ✓ *Salmonella* – 41,930
 - ✓ *E. coli* O157 – 3,704
 - ✓ Shiga-toxin producing *E. coli* (STECs) – 1,579
 - ✓ *Listeria monocytogenes* – 808

Tracking Foodborne Pathogens

- Traditionally performed with by observation of biochemical reactions and often in combination with specific serotyping schema
 - Advantage: relatively low tech, low complexity
 - Disadvantage: expensive (materials and labor), requires growth of organism, slow to produce results
 - Example: *Salmonella* Typhimurium in milk from Hillfarm Dairy, IL
 - 16,284 cases from IL, IA, IN, MN, and WI
- Molecular subtyping brought methods that allowed visualization of genetic material or so-called “fingerprints”
 - Advantage: based on genetic information; more specific/discriminating; in some cases faster results; more widespread geographical recognition of “case clusters”
 - Disadvantage: in some cases less expensive (materials), requires growth of organism
 - Examples: *Ribotyping*, *pulsed-field gel electrophoresis* (PFGE), *PCR RFLP*; many different methods, multiple examples of application to outbreak investigations

PulseNet

- Network of public health labs
- Perform standardized protocols of PFGE on:
 - ✓ *Salmonella*
 - ✓ *Campylobacter*
 - ✓ *E. coli* O157 and other Shiga-toxin producing *E. coli* (STECs)
 - ✓ *Listeria monocytogenes*
 - ✓ *Shigella*
- Data uploaded with 4 days of receipt of isolate
- Additional data required for some organisms (e.g. serotyping for *Salmonella*)
- Each analyst is certified for gel and data analysis
- Data sharing is performed securely in a private network

87 labs in the PulseNet USA network



83 member countries from 7 national and regional PulseNet networks



The Pulsed-field Gel Electrophoresis Process

Bacterial Culture



- 1 The scientist takes bacterial cells from an agar plate.

Mix bacteria with Agarose



- 2 The scientist mixes bacterial cells with melted agarose and pours into a plug mold.

DNA is now in Plugs



Lyse Cells and Wash Plugs

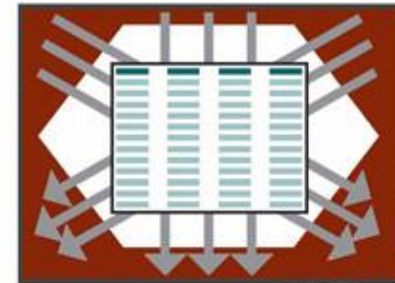
- 3 The bacterial cells are broken open with biochemicals, or lysed, so that the DNA is free in the agarose plugs.

Plug Mold



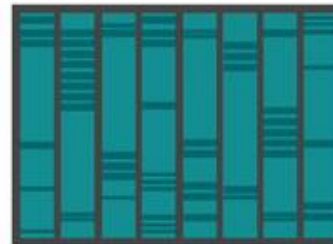
Cut DNA with Restriction Enzyme

Pulsed-field Gel Electrophoresis (PFGE)



- 4 The scientist loads the DNA gelatin plug into a gel, and places it in an electric field that separates DNA fragments according to their size.

Data Analysis (BioNumerics)

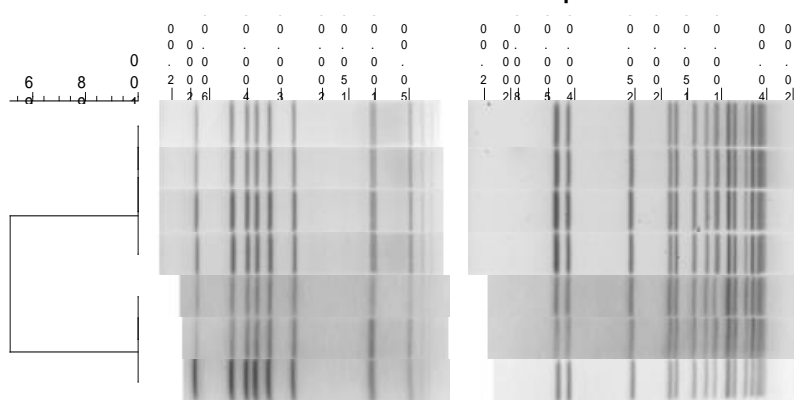


- 5 The gel is stained so that DNA can be seen under ultraviolet (UV) light. A digital camera takes a photograph of the gel and stores the picture in the computer.

Comparison of PFGE patterns of *Listeria monocytogenes* isolated from salads produced by Food Processing Company A (2005-2011)

(7 entries)

Dbe (Opt:1.50%) (Tot1.5%-1.5%) (H+0.0% S=0.0%) [0.0%-100.0%]
 PFGE-Asd PFGE-Ascl PFGE-Apal



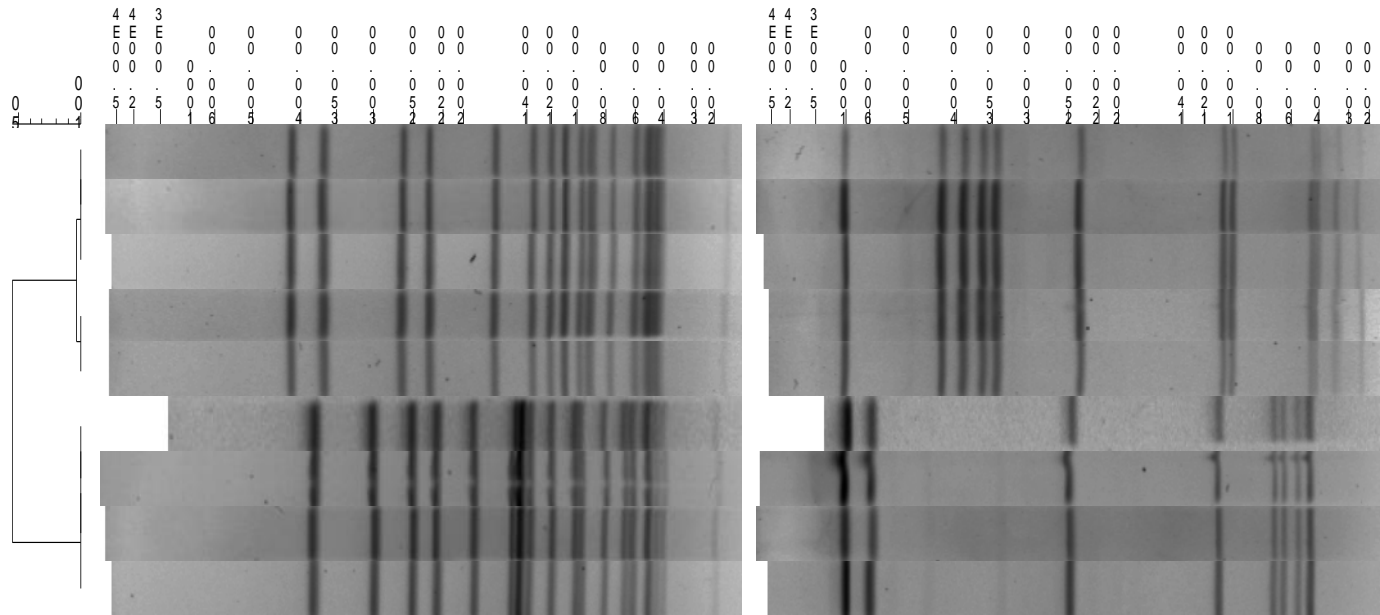
Key	Source	County	Source City	Source Site	Source Type	Type Details	PPatIsolatDate
11B02457A-1	Albany	Slingerlands	Salad	Food	salad-potato	2011-03-23	
11B02457A-2	Albany	Slingerlands	Salad	Food	salad-potato	2011-03-23	
11B02457A-6	Albany	Slingerlands	Salad	Food	salad-potato	2011-03-23	
11B02457A-7	Albany	Slingerlands	Salad	Food	salad-potato	2011-03-23	
05B07990A-1	Oneida	New Hartford	Salad	Food	salad-tuna	2005-09-19	
05B07991A-1	Oneida	New Hartford	Salad	Food	salad-tuna	2005-09-19	
05B08708A-1	Oneida	New Hartford	Salad	Food	salad-tuna	2005-10-03	

Persistence of *Listeria monocytogenes* in farms producing raw bovine milk for sale

Dice (Opt:1.50%) (Tol 1.5%-1.5%) (H>0.0% S>0.0%) [0.0%-100.0%]

PFGE-Asc PFGE-Apal

PFGE-AscI



Key

IsolatDate

08B08598A-1	2008-09-22
08B09227A-1	2008-10-06
08B09602A-1	2008-10-20
08B06577-1	2008-07-22
08B07065-1	2008-05-08
08B04604A-1	2008-05-19
08B08255-1	2008-09-15
08B08738A-6	2008-09-24
08B09594A-1	2008-10-20

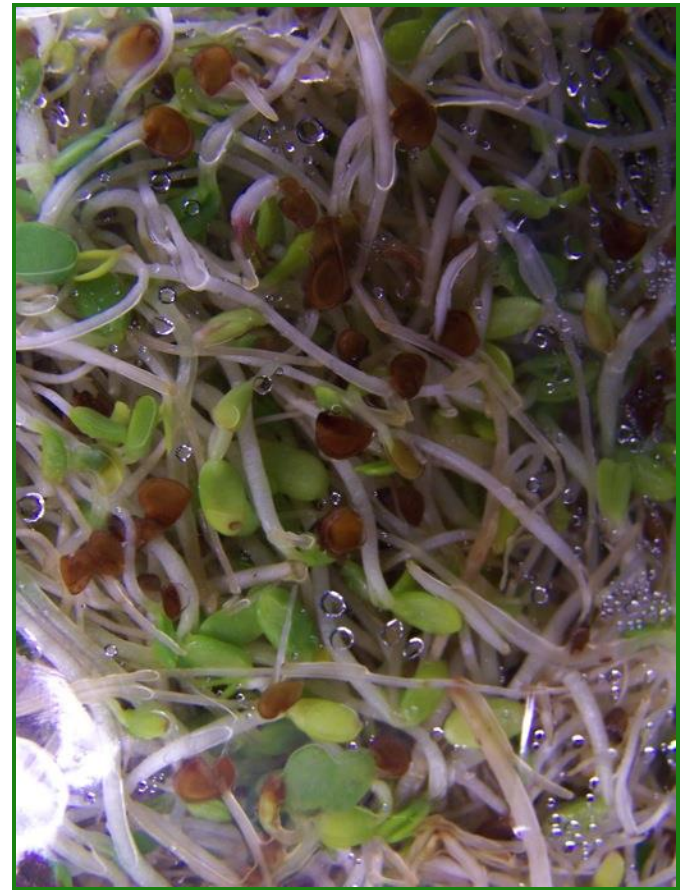
Dairy A

Dairy B

Listeria monocytogenes in Sprouts

- **March 2008-March 2009**

- 20 cases of listeriosis
- Indistinguishable *Ascl* and *Apal* PFGE patterns
- CA (1), MA(6), NY(6); NJ(4); MD(1); ME(1); NH(1)
- No common source identified through initial epidemiologic investigation
- Source identified via routine random sampling of high risk foods (sprouts) by NYSDAM



STEVEN SPIELBERG PRESENTS



BACK TO THE FUTURE

PG

A ROBERT ZEMECKIS FILM



Changes in Technology (1983-2014)



1983 First Cell Phone: Martin Cooper who invented the first “Cell” phone; weighed 2.5lbs and could only be used for 20min before the battery died.

Use: phone calls; not widely adopted until late 1990’s/early 2000’s

Apple iPhone 6: Up to 24hr of phone talk time; up to 16 days of standby time; weighs 4.55 oz; 128GB on board storage;

Use: Phone calls, texts, web browsing, fitness tracking, photo/videos, GPS tracking, books, music, movies, games, and the list keeps growing....



Why whole genome sequencing?

- PFGE: served a practical public health function; but data are qualitative and requires difficult to support IT structure
- Technology is advancing at an exponential pace
- Whole genome sequencing (WGS) reveals the complete DNA make-up of an organism, enabling us to better understand variations both within and between species.
- Public health labs are now using this technology to perform basic foodborne pathogen identification during foodborne illness outbreaks

Why whole genome sequencing? (cont)

- Whole genome sequencing performs the same function as PFGE but has the power to differentiate virtually all strains of foodborne pathogens, no matter what the species
- May be used to extrapolate other important information on the organism such as;
 - ✓ Serotype
 - ✓ Virulence gene profiles
 - ✓ Antibiotic resistance patterns
 - ✓ Other novel markers
- This technology can be applied to all microorganisms which makes it ideal for public health laboratories.

Basic Data Flow for Global WGS Public Access Databases

DATA ACQUISITION

Sequence and upload genomic and geographic data



Other distributed sequencing networks



DATA ASSEMBLY, ANALYSIS, AND STORAGE

International Nucleotide Sequence Database Collaboration (INSDC)

Shared Public Access Databases

- NCBI – National Center for Biotechnology Information
- EMBL – European Molecular Biology Laboratory
- DDBJ – DNA Databank of Japan



PUBLIC HEALTH APPLICATION AND INTERPRETATION OF DATA

- Find clinical links
- Identify clusters
- Conduct traceback
- Develop rapid methods
- Develop culture independent tests
- Develop new analytical software



Why do this at the State Level?

- Power in a distributed network of laboratories with a common capability; this model has worked well for PulseNet for the past 20 years
- State and local public health laboratory involvement was crucial to the success of the network
- Foodborne outbreak tracking still relies on coordination and collaboration between the laboratory, epidemiology, and environmental health
- Partnerships are key to the success of an Integrated Food Safety System (IFSS)

**Environmental
Health**

New York State Rapid Response Team

Laboratory



Partnerships



NEW YORK CITY DEPARTMENT of HEALTH and MENTAL HYGIENE

Epidemiology

Linking Food & Environmental Isolates to Human Disease (2008-2012)

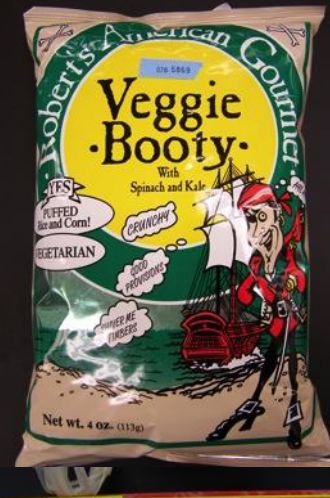
Pathogen	No. of Isolates	No. (%) Overlap with Human Cases*	No. (%) Associated with Cluster or Outbreak**
<i>Campylobacter</i> spp.	8	4 (50%)	2 (25%)
<i>E. coli</i> O157:H7	5	2 (4%)	0 (0%)
Non-O157 STECs	4	1 (25%)	0 (0%)
<i>Listeria monocytogenes</i>	56	44 (79%)	5 (9%)
<i>Salmonella enterica</i>	31	30 (97%)	6 (19%)

*=PFGE pattern with at least one human case in PulseNet database

**=Isolates assigned PulseNet outbreak code or linked to New York State only cluster

Historical Examples of Major Outbreak & Recall Investigations

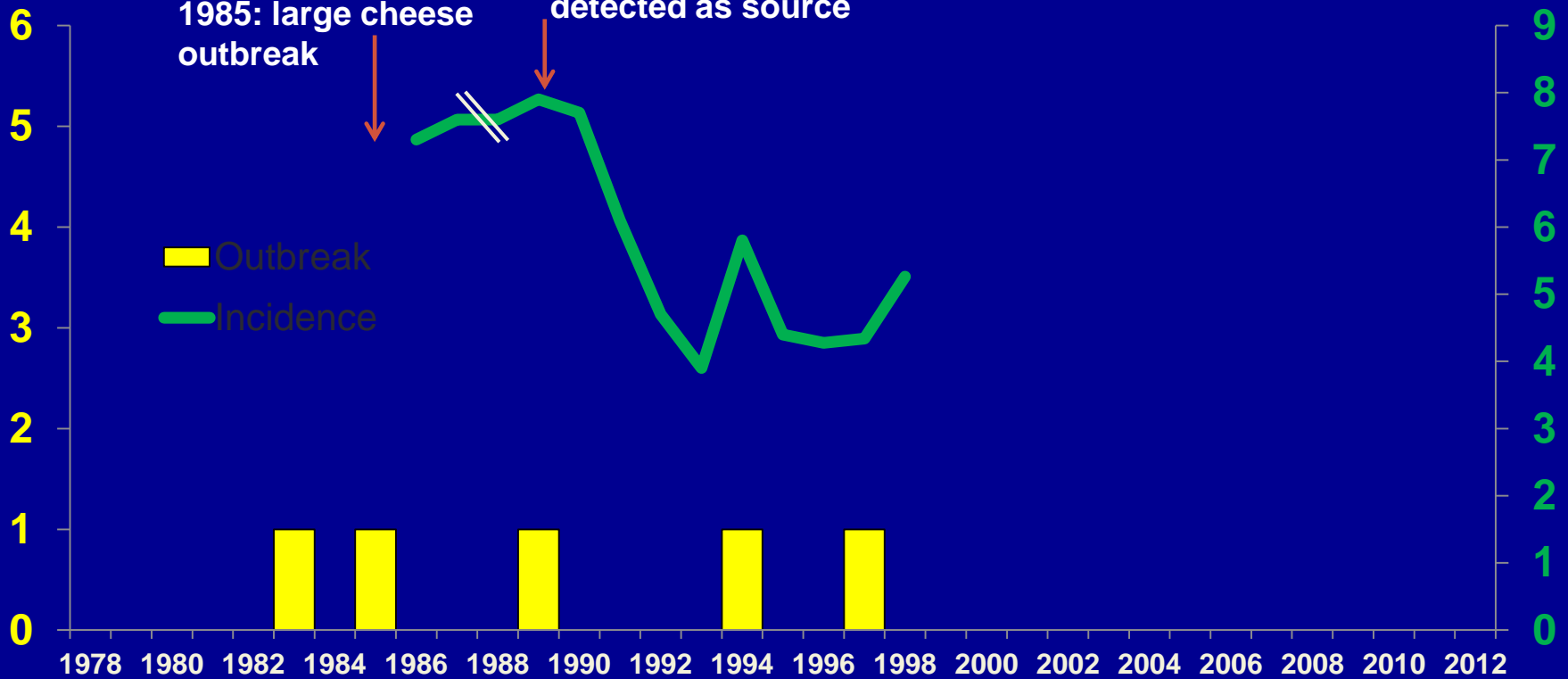
- *E. coli* O157:H7 in fresh spinach (2006)
- *E. coli* O157:H7 in ground beef (2007)
- *Salmonella* associated with peanut butter (2007)
- *Salmonella* associated with “Veggie Booty” (2007)
- *Salmonella* associated with fresh produce (2008)
- *Listeria monocytogenes* associated with sprouts (2008-09)
- *Listeria monocytogenes* in a hospital cafeteria (2008)
- *Salmonella* associated with peanut butter (2009)
- *Listeria monocytogenes* in Spanish-style soft cheese (2009)
- *Salmonella* associated with deli meats/spices (2010)
- Shiga-toxin producing *E. coli* O145 in lettuce (2010)
- *Listeria monocytogenes* in potato salad (2011)
- *Salmonella* in chicken livers (2011)
- *E. coli* O157:H7 associated with produce (2013)
- *Listeria monocytogenes* in imported seafood (2012-13)
- *Salmonella* in pet foods/treats (2013)



Listeria Outbreaks and Incidence, 1978-1997

No. outbreaks

Incidence
(per million pop)



Before PulseNet

(20 years)

1978-1997

5 outbreaks

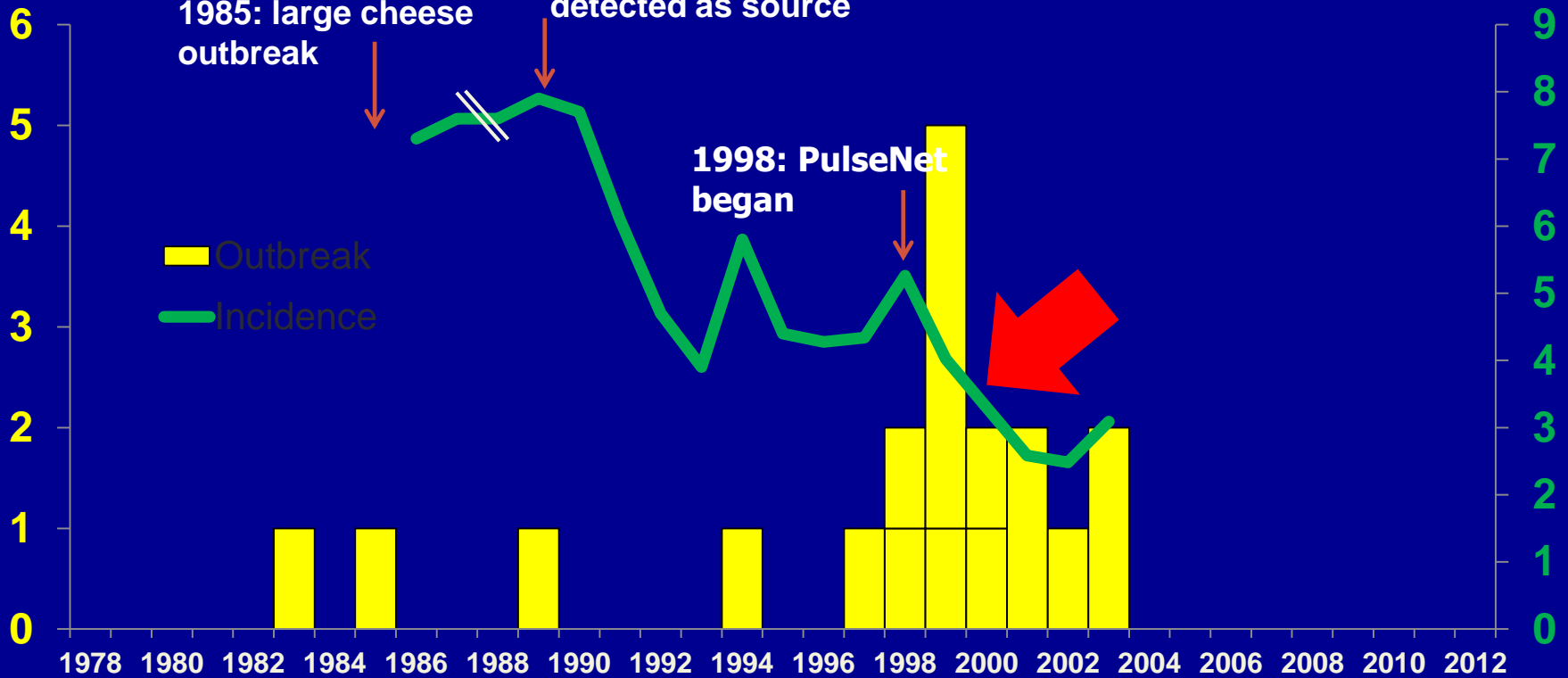
Median **69** cases/outbreak

SOURCE: John Besser (CDC)

Listeria Outbreaks and Incidence, 1978-2003

No. outbreaks

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Before PulseNet

(20 years)
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Median **69** cases/outbreak

PulseNet's first years

(6 years)
1998-2003
14 outbreaks

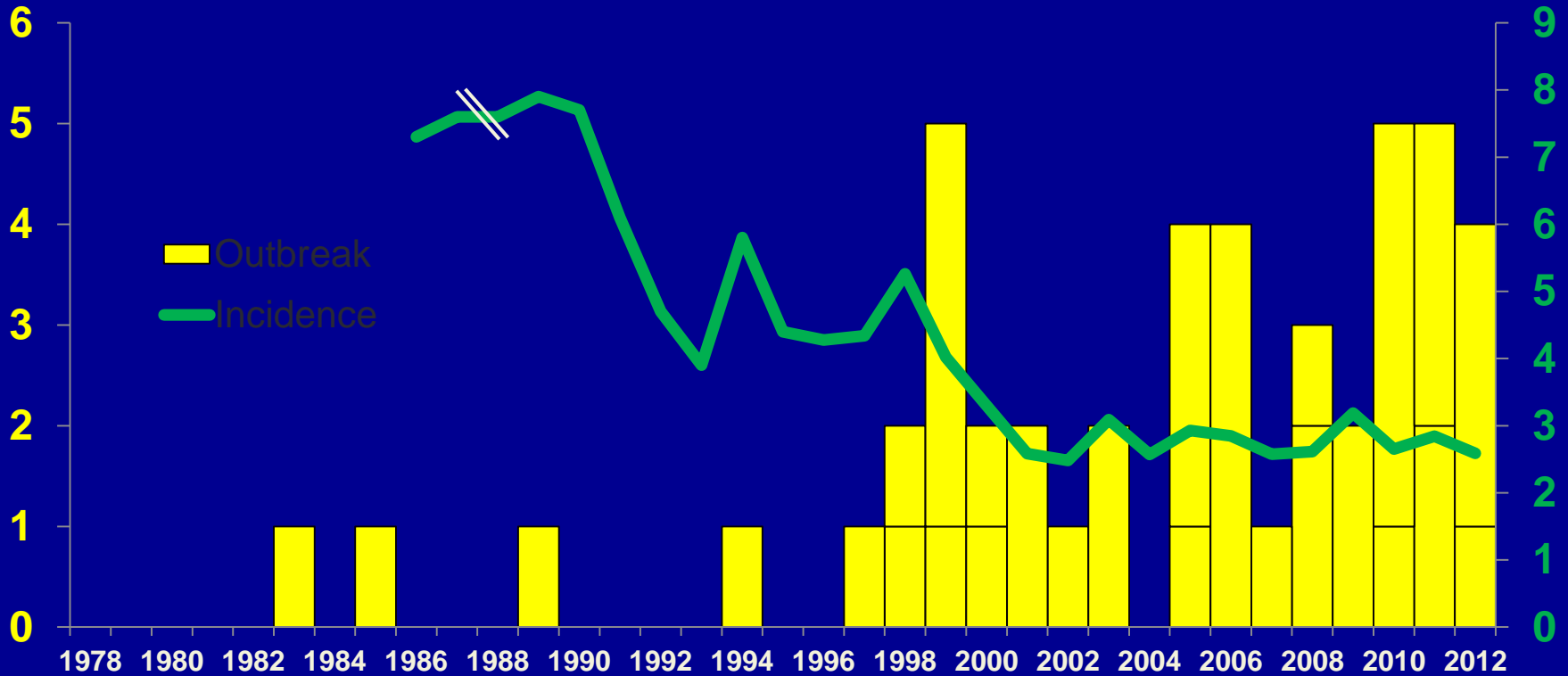
Median **11** cases/outbreak

SOURCE: John Besser (CDC)

Listeria Outbreaks and Incidence, 1978-2012

No. outbreaks

Incidence
(per million pop)



Before PulseNet

(20 years)
1978-1997
5 outbreaks

Median **69** cases/outbreak

PulseNet's first years

(6 years)
1998-2003
14 outbreaks

Median **11** cases/outbreak

Listeria Initiative &

PulseNet (9 years)
2004-2012
28 outbreaks

Median **5.5** cases/outbreak

Listeria monocytogenes Project with Cornell University

- Phase 1 – 60 Large chains and 60 large/medium independents (27, 000ft²)
- Phase 2 – 60 Small independents (2, 200ft²)
- Phase 3 – 60 establishments with poor sanitation history (5, 500ft²) (3 consecutive – food equip./x contam.)

Retail Study Overall Summary

Environmental Samples	Phase 1	Phase 2	Phase 3
Stores Sampled	121	60	60
Store positive for Lm	73 (60%)	33 (55%)	39 (65%)
Multiple Positive sites	44 (36%)	19 (32%)	24 (40%)
Prevalent Ribotypes	27 (22%)	11 (18%)	16 (27%)
Multiple Prevalent Ribotypes	0	1 (2%)	5 (8%)

Retail Study Environmental Summary

Sponge Description	# Tested	# Present	% Present
Slicer/Utensils	131	6	4.6%
Deli Case	63	5	7.9%
Deli Sink	60	10	16.7%
Deli Floor Drain	11	3	27.3%
Deli Floor	13	1	7.7%
Dairy Case	53	8	15.1%
Raw Meat Floor Drain	15	10	66.7%
Dry Aisle	55	4	7.3%
Walk-in Cooler Floor	50	16	32%
Entrance floor mat	60	8	13.3%

Phase 2
3.6%
8.5%
11.7%
0%
14.3%
18.5%
61.5%
10%
27.1%
15.8%

Phase 1
2.6%
3.3%
12.2%
19.7%
10.9%
34.9%
7.3%

Summary

- NY State Department of Agriculture and Markets Food Laboratory is joining this network and will begin using this technology in the Summer of 2015
- Well characterized environmental (food, water, facility, etc.) isolates are critical to the success of GenomeTRACKR and PulseNet
- Whole genome sequencing technology is transforming public health microbiology in nearly real-time

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How Culture-Independent Diagnostics Threaten Public Health Surveillance

BY LYDIA ZURAW | NOVEMBER 12, 2014

Traditional methods for diagnosing foodborne illness infections such as Salmonella, Campylobacter and E. coli involve cultivating patient samples in an artificial nutrient medium. But tests that don't require isolates from pure culture are becoming increasingly popular.

There are different kinds of culture-independent diagnostic tests (CIDTs), but they all take a broad look at the DNA in samples, screening for the general types of pathogens that are present. The type of CIDT public health folks think will really overtake culture tests are syndrome-based panels that can test for multiple agents at once. There are five such tests currently licensed for gastrointestinal illnesses, with more expected to follow in coming years.

These CIDTs are particularly attractive to clinicians because, in addition to testing for many different pathogens, they can be faster than traditional methods and can detect bugs that would otherwise be difficult to find. They also don't need as much equipment or highly trained technicians, so they can save labs money.



<http://FoodSafetyNews.com>

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