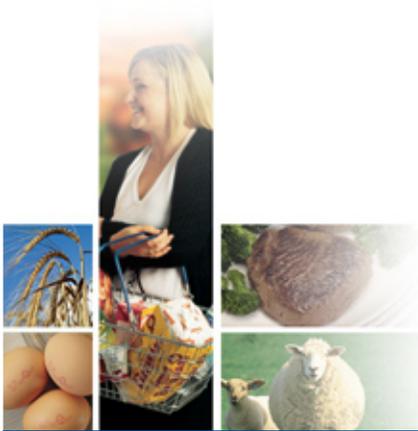




"Multistate outbreak of hepatitis A virus (HAV) linked to frozen berries - a European case study"

Dr. Shaun Smith
ssmith@fsai.ie

Food Chain Lab Workshop
November 2017



Time line of events in 2013



- **March/April:** Alert on Nordic outbreak (HAV subgenotype **IB**)
- **April:** Alert on outbreak in EU travellers returning from Egypt (HAV subgenotype **IB**)
- **May:** Alert on Italian outbreak (HAV subgenotype **IA**)
- **18 June:** Three Irish HAV (subgenotype **IA**) cases identical (based on RNA sequence) to Italian outbreak strain – but no travel history to Italy
- **By mid-July:** 10 cases in Irish outbreak
- **22 July:** Advice to public - boil imported frozen berries
- **Oct:** Irish outbreak declared over **but**, Outbreak ongoing in Italy and appeared to have spread to at least one more Member State



Irish outbreak investigation

- **Focused** on asking cases about consumption of imported frozen berries due to Italian investigation (where contaminated mixed berries had been identified) **however**, Qs on other foods previously linked to HAV also asked.
- The **challenge** of the very long incubation period (average 28 days; max 50 days, min 15 days):
 - long lists of foods for each case over this time
 - incomplete/general recall
 - most foods/ingredients no longer available for testing
 - no specific dates of consumption so often no specific batches identified
 - plausible batches based on incubation period were traced

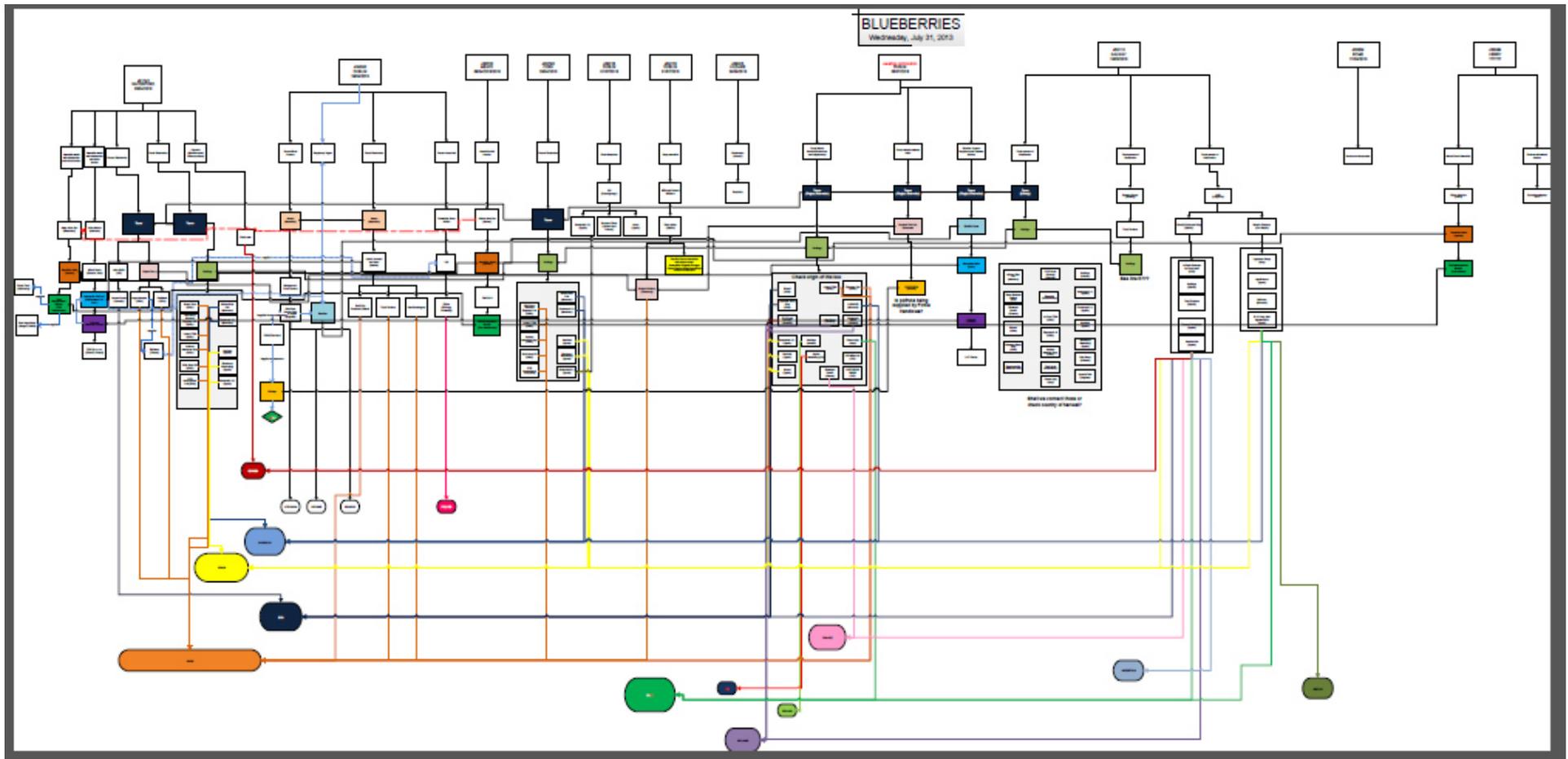


Traceability investigation

- Over **100 foods** identified from **15 confirmed cases**
- Tracing focused on berries and berry containing foods:
 - Smoothies (multiple berry types used in each drink)
 - Desserts with berries (cheese cake & ice cream)
 - Yoghurt (containing a berry compote layer)



Example: A traceability trail for fresh blueberries



Each box is a business, coloured ovals are countries



Evidence for the frozen berry source

- Link with Italian outbreak (contaminated batches of mixed frozen berries identified in Italy)
- Initially fresh berries looked like a possible source but the country of origin changes regularly and could not explain our Jan/Apr and June/Aug clusters
- **Case Control Study** conducted - it involved comparing foods typically consumed by cases to foods typically consumed by controls (people who weren't ill)
 - The results:
 - supported the frozen berry hypothesis
 - did not support fresh berries as a source

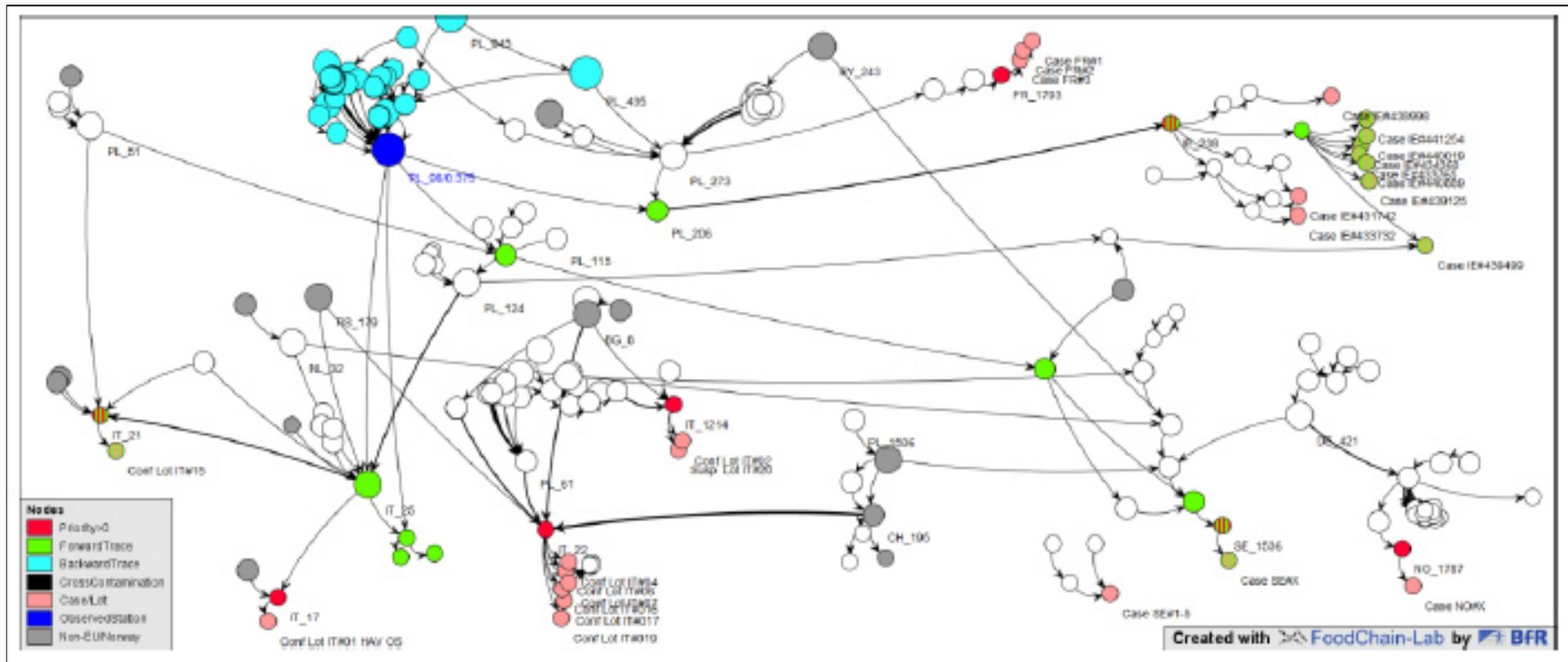


Traceback investigation summary

- Tracing began with **38 lots (batches) and or cases** from Italy, Ireland and the Netherlands
- an additional **5 lots/cases** were added from France, Norway and Sweden in spring 2014
- The tracing data were exchanged via the European Rapid Alert System for Food and Feed (**RASFF**) in a **standardised format**
- The final dataset comprises **6227 transactions** among **1974 food business operators**



Analysis of 'hotspot' (PL#98) by BfR using FoodChainLab



We can explain 7 of 15 confirmed primary Irish cases by exposure to four lots of raspberry crumb from –hotspot PL#98.



Issues considered during hotspot analysis

- Correct **temporal** order of deliveries
- Year of **harvest** of berries
- Where **cross-contamination** should be taken into account, it is assumed that all deliveries from all suppliers are connected to all deliveries to all recipients.
- Taking cross-contamination into account still requires correct temporal order of the deliveries, i.e. a delivery from a supplier may not be connected to an older delivery to a recipient.



Lessons from this traceback investigation

- **Collaboration** between the epidemiologists and the tracing analysts of all countries involved is vital.
- The most critical part of the investigations is a **timely and complete data collection** at the local level.
- Investigations in emergency situation need a smooth and failure-free **exchange of information**.
 - RASFF has limitations
- Access to **interactive visualisation tools** is important, in order to perform real-time analysis on the transaction dataset in order to quickly identify possible hotspots for further investigations





Food Safety

AUTHORITY OF IRELAND



Food Safety

AUTHORITY OF IRELAND