



OFICINA REGIONAL PARA LAS Américas

### "La transdisciplinariedad para enfrentar los desafíos en inocuidad en América Latina y El Caribe"

Enrique Pérez Gutiérrez Asesor Principal en Enfermedades Transmitidas por los Alimentos y Zoonosis





#### **Temario**

- Nutrición, Seguridad Alimentaria
- Carga e impacto de las Enfermedades Transmitidas por los Alimentos
- · Patógenos emergentes y resistencia antimicrobiana
- Los Sistemas de Inocuidad de Alimentos
- La participación de la industria y los consumidores





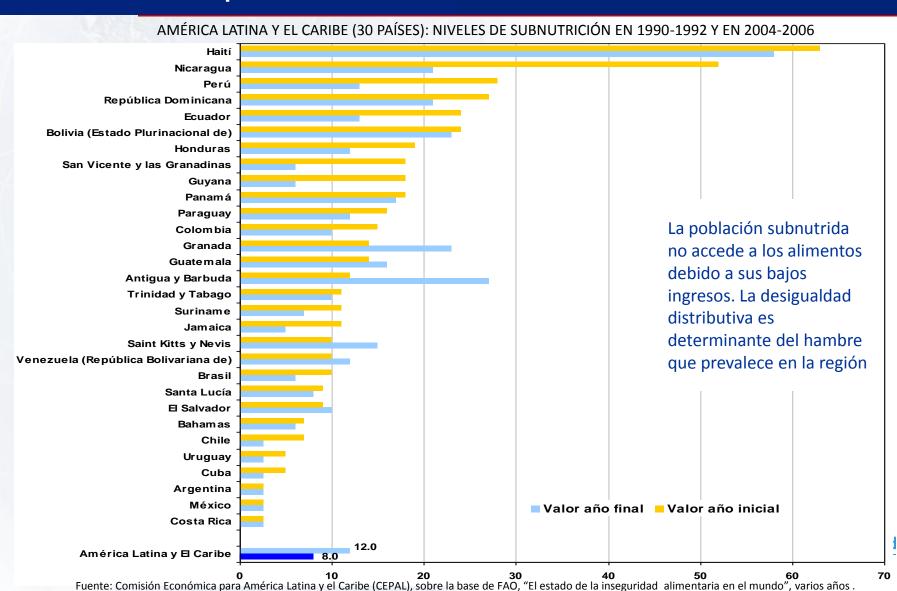
#### Desafío 1

Nutrición, Seguridad Alimentaria

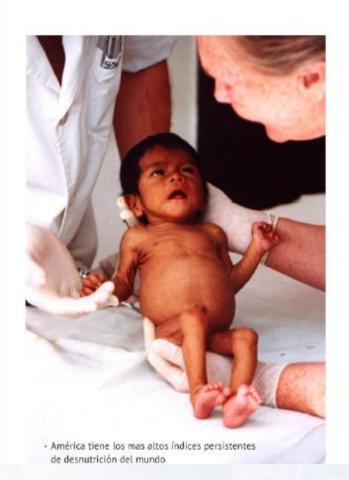




## 45 millones de personas en la Región sin acceso suficiente a alimentos, aún cuando la producción supera en 40% las necesidades



## Paradoja producción de alimentos vs consumo y acceso en América



 América es el mayor productor y exportador de alimentos del mundo





#### Marasmo Nutricional





#### Desnutrición Crónica

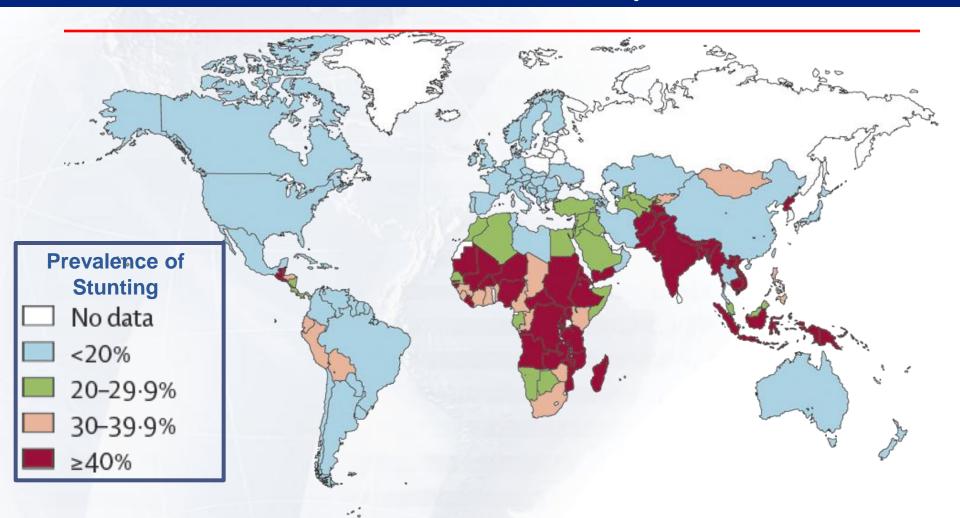




#### Obesidad



## 171 millones de niños menores de 5 años sufren retardo del crecimiento, 2010

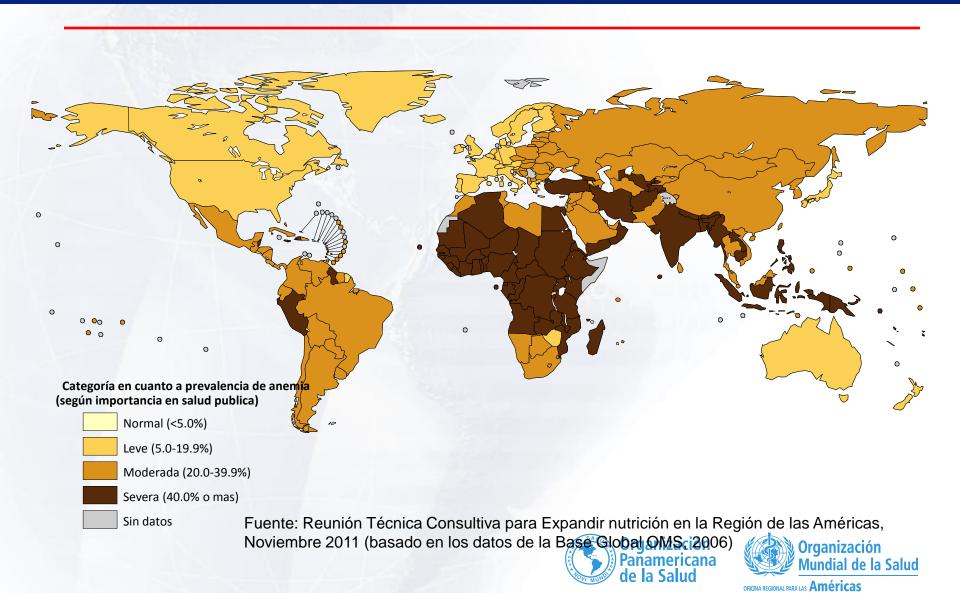


Fuente: Reunión Técnica Consultiva para Expandir nutrición en la Región de las Américas, Noviembre 2011

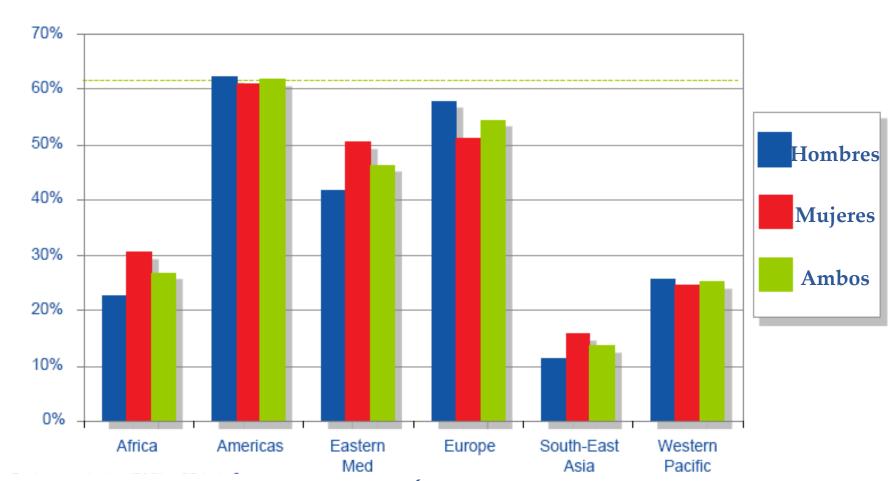




## 56 millones de mujeres embarazadas sufren anemia



## Las Américas, la región con la prevalencia de obesidad mas alta, 2008



Obesidad definida como un Índice de Masa Corporal (IMC) superior o igual a 25kg/m<sup>2</sup>



Fuente: Estimaciones estandarizadas de la OMS, 2008

#### La Transición en LAC

#### Child malnutrition in Latin America and the Caribbean, 2000 - 2010\*

Percentage of children under five years old



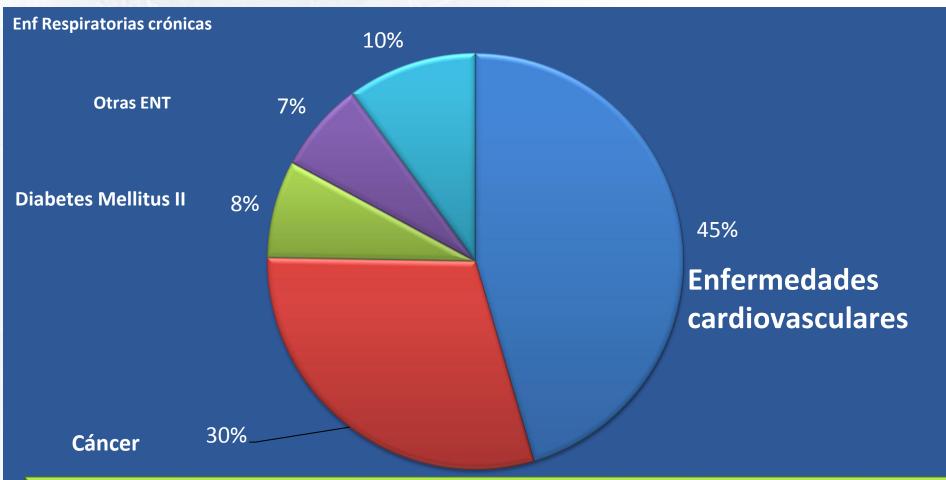
\*Latest figures available within the period considered.

Source: World Health Observatory. WHO, 2011.

#### Situación de las ECNT



#### ECNT 2009: 4.5 M de Muertes/año



Globalmente: 1,500 millones con sobrepeso; 500 millones con obesidad Mayor carga de enfermedad en los pobres y menor nivel educativo

## LOS 4 PRINCIPALES FACTORES DE RIESGO EN ECNT

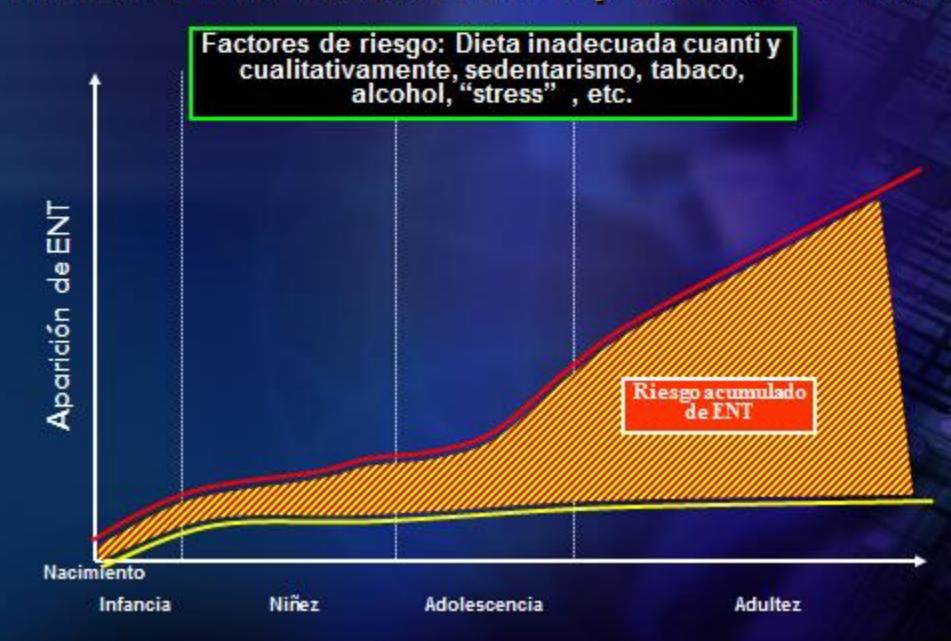


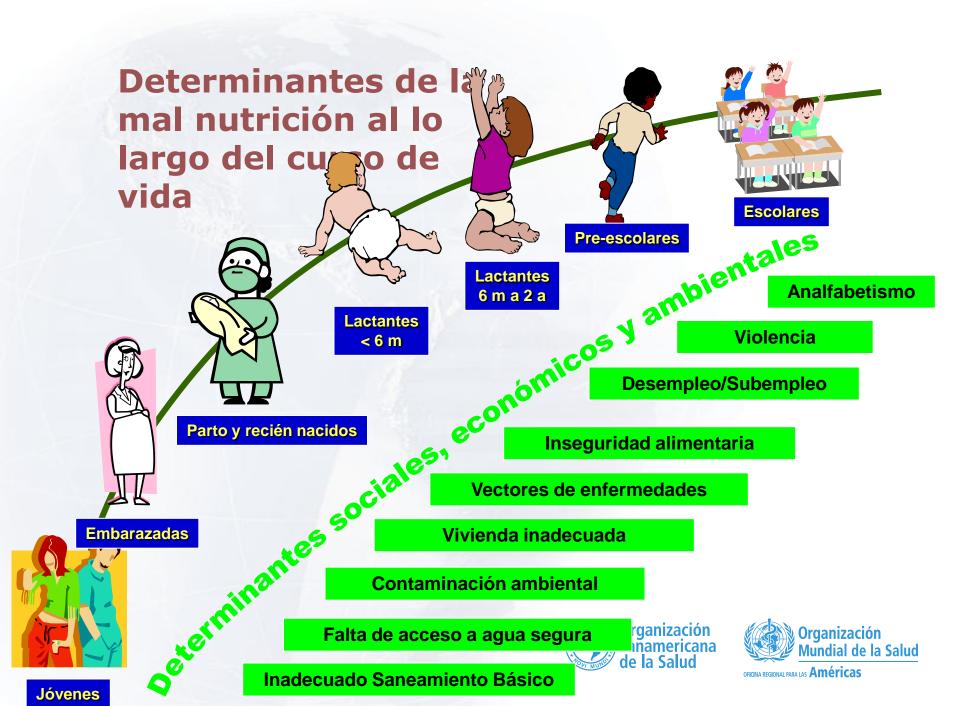
- ➤ Abuso de alcohol
- **≻**Consumo de tabaco
- >Inactividad Física
- > Alimentación no saludable



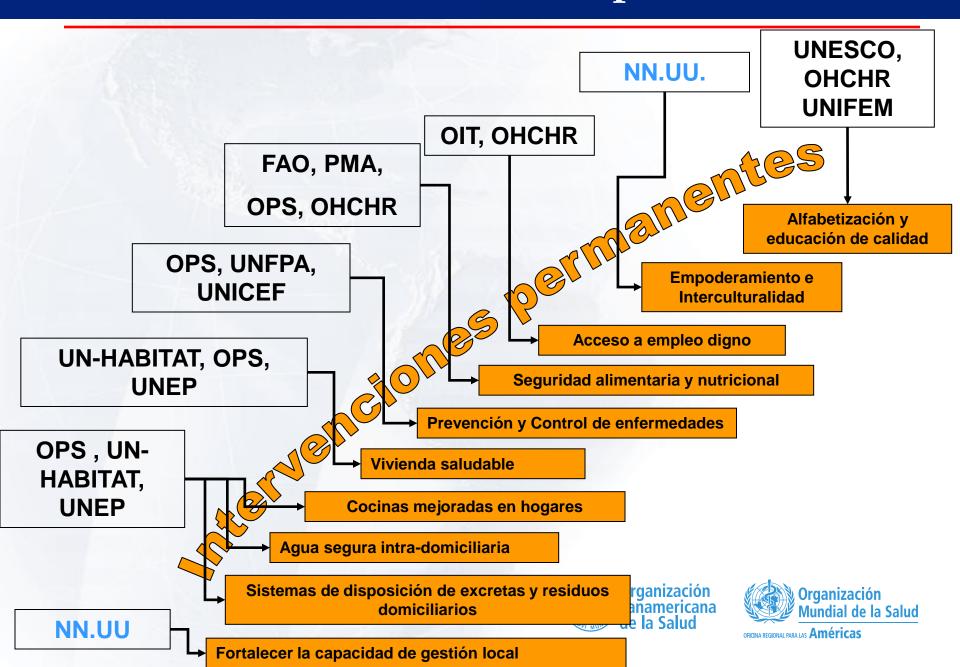


#### "Estilos de Vida" adecuados en la prevención de ECNT





#### Fundamental la Transdisciplinariedad



#### **DAVID (Siglo XVI)**





#### DAVID (Siglo XXI)





#### **DESAFIO 2**

Carga e impacto de las Enfermedades Transmitidas por los Alimentos

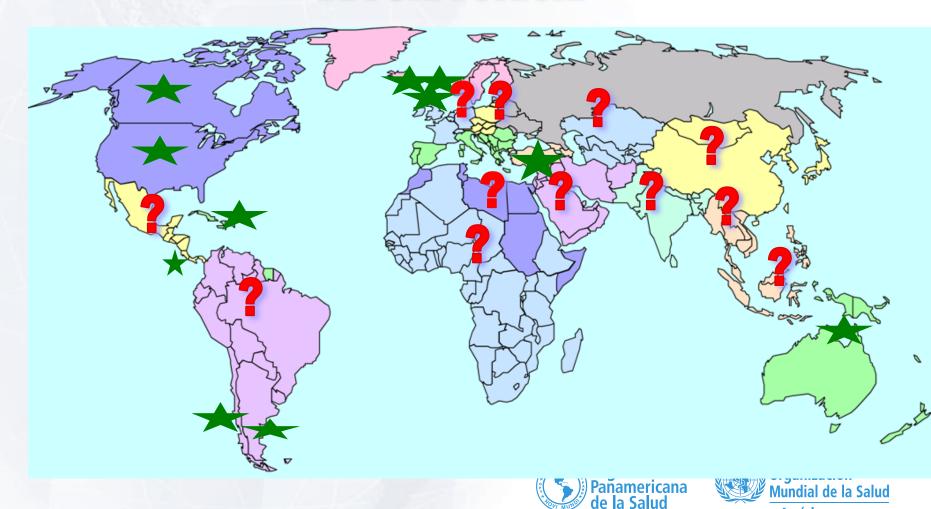




#### Impacto-Carga de las Enfermedades Transmitidas por los Alimentos



# Que sabemos a nivel mundial



OFICINA REGIONAL PARA LAS Américas

## Estimado Global de Salmonella.

•Estimate	Value	No. cases	No. deaths
Minimum	<i>EE</i> 0/	E1 million	22.000
•Minimum	55%	51 million	33,000
<ul><li>Most likely</li></ul>	86%	80 million	126,000
<ul><li>Most likely</li><li>Maximum</li></ul>	95%	80 million 89 million	<b>126,000</b> 256,000

Shannon E. Majowicz <sup>1</sup>, Jennie Musto <sup>2</sup>\*, Elaine Scallan <sup>3</sup>, Frederick J. Angulo <sup>3</sup>, Martyn Kirk<sup>4,5</sup>, Sarah J. O' Brien<sup>6</sup>, Timothy F. Jones<sup>7</sup> Ampripation Robert Mundial de la Salud Mundial de la Salud Mundial de la Salud Mundial de la Salud Américas

# Numero de casos anuales en algunos patógenos T.A., en USA, 2011

- Bacillus cereus: 63,400
- Norovirus: 5,461,731
- Clostridium perfringens: 965,958
- STEC 0157: 63,153
- STEC no 157:112,152
- Listeria monocytogenes: 1,591
- Salmonella no tifoide: 1,027,561
- Staphylococcus aureus: 241,178





#### Casos en Canadá, 2012

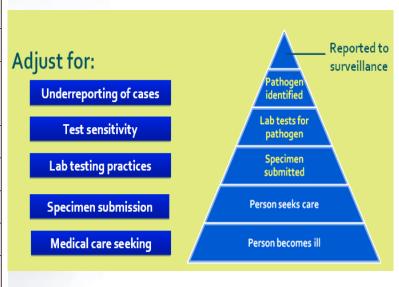
Table 3. Total Estimated Domestically Acquired Foodborne Illness in Canada, Estimated Cases per 100,000 and Pathogen Rank

Pathogen	Mean count	% of total (30 pathogens)	Estimated cases per 100,000	Overall rank	Rank for pathogens based primarily on Canadian data	Rank for pathogens based on limited Canadian data
Norovirus	1,047,733	65.12	3,223.79	1		1
Clostridium perfringens	176,963	11.00	544.50	2		2
Campylobacter spp.	145,350	8.42	447.23	3	1	
Salmonella spp., nontyphoidal	87,510	5.07	269.26	4	2	
Bacillus cereus	36,269	2.25	111.60	5		3
Yersinia enterocolitica	25,915	1.49	79.74	6	3	
Staphylococcus aureus	25,110	1.56	77.26	7		4
VTEČ non-O157	20,523	1.19	63.15	8		5
VTEC O157	12,827	0.75	39.47	9	4	
Sapovirus	9491	0.59	29.20	10		6
Toxoplasma gondii	9132	0.57	28.10	11		7
Giardia spp.	7776	0.45	23.93	12	5	
Rotavirus	4252	0.26	13.08	13		8
ETEC	3848	0.22	11.84	14		9
Adenovirus	3739	0.23	11.51	15		10
Escherichia coli, other diarrheagenic	2565	0.15	7.89	16		11
Cyclospora cayetanensis	2450	0.14	7.54	17	6	
Cryptosporidium spp.	2321	0.13	7.14	18	6 7	
Astrovirus	1912	0.12	5.88	19		12
Vibrio parahaemolyticus	1798	0.10	5.53	20	8	
Shigella spp.	1202	0.07	3.70	21	9	
Vibrio, other spp.	1112	0.06	3.42	22	10	
Salmonella Typhi	287	0.02	0.88	23	11	
Hepatitis A	271	0.02	0.83	24	12	
Listeria monocytogenes	178	0.01	0.55	25	13	
Trichinella spp.	63	< 0.01	0.19	26	14	
Brucella spp.	22	< 0.01	0.07	27	15	
Clostridium botulinum	14	< 0.01	0.04	28	16	
Vibrio vulnificus	1	< 0.01	0.00	29	17	
Vibrio cholerae, toxigenic	0	0.0	0.00	30	18	

#### Estudios de Carga en el Caribe Ingles

Table 1: Key Summary data from BOI population and laboratory surveys

AGE population and laboratory surveys data	Range * (from 6 countries)
Survey Respondent /cooperation rate	65.8%- 99.95%
Monthly Prevalence of AGE	4.03%- 10.7%
Incidence/ episodes of diarrheal per person year.	0.52 -1.4 episodes /year
Duration of diarrhea (Mean)	1-20 days (2-4 days)
Loss of productive days due to illness	1-20 days
Mean Loss of productive days	1.5-4 days
Ill persons sought seek medical care	15.4%-36%
Hospitalizations	0-14%
Stool specimens requested from ill persons	12.5 %- 23%
Stools specimens Submitted for testing	1%-43%
Laboratory tested for AGI stool specimen	25%-95%
Proportion of Laboratory positive AGE specimen	8.5%-47%
Lab confirmed AGE reported to surveillance unit	11.8%-76.4%
Treatment of AGE with ORS	4.3%- 65%
Treatment of AGE with antibiotics	2.0- 41%
Hand washing before and after toilet use	21%-58%
Using soap to wash hands.	28-68 %







#### Gastroenteritis aguda en Chile

Table 7. Descriptive statistics of acute gastrointestinal illness based on 30-day recall period following the proposed standard case definition of gastrointestinal illness, Metropolitan region, Chile, 2008

0.98 (0.89-1.07)
0.95
1.00
36
2.09
2.36
21.20
1.93
14.13
12.85

Epidemiol. Infect., Page 1 of 12. © Cambridge University Press 2010 doi:10.1017/S0950268810001160

Burden of acute gastrointestinal illness in the Metropolitan region, Chile, 2008

ación de la Salud

#### Factores de Riesgo GEA

Table 6. Final multivariable model of risk factors associated with acute gastrointestinal illness, Metropolitan region, Chile, 2008

Variable	Frequency	Odds ratio	P value
Age (yr)			0.0117
0-4	88	2.98 (1.32-6.69)	
5–9	99	0.99(0.46-2.13)	
10-19	491	1.55 (1.08-2.22)	
20-59	4174	Referent	
≥60	845	0.83 (0.56-1.22)	
Health system			0.0040
Military	126	1.02 (0.52-1.97)	
Private system	1254	0.68 (0.53-0.90)	
Private individual	70	0.94 (0.37-2.37)	
No insurance	409	1.54 (1.10-2.16)	
Public	3834	Referent	
Occupation			0.0486
Not applicable (i.e. child)	71	1.11 (0.41-3.03)	
Unemployed	245	1.30 (0.79-2.15)	
Self-employed	771	0.74(0.49-1.10)	
Private sector	1105	1.06 (0.75–1.50)	
Public sector	656	1.39 (0.95-2.03)	
General employer	181	1.53 (0.88-2.68)	
Student	1036	1.42 (0.99-2.06)	
Retired	441	1.44 (0.87–2.36)	
Housewife	1186	Referent	
Sewer system			0.0092
Septic tank/latrine	18	4.18 (1.42-12.25)	
Municipal	5679	Referent	
Antibiotic use			0.0045
Yes	790	0.61 (0.43-0.86)	
No	4907	Referent	
Ownership of cat			0.0080
Yes	1214	1.36 (1.08-1.71)	
No	4483	Referent	

# Gastroenteritis Aguda en Cuba

Table 3. Proportion (reported as %) of respondents with acute gastrointestinal illness, for each gender and age-group, within each sentinel site and season in Cuba

Variable	Ove	erall	Cient	fuegos	Centro	Habana	Santiago de Cuba		
variable	Dry	Rainy	Dry	Rainy	Dry	Rainy	Dry	Rainy	
Total number of respondents	3,187	3,212	548	548	1,084	1,109	1,555	1,555	
Number of ill respondents Ill respondents (%)	150	530 16.5	21 3.8	96 17.5	76 7.0	135 12.2	53 3.4	299 19.2	
Gender (%)	4.7	10.5	3.6	17.3	7.0	12.2	3.4	19.2	
Male	42.0	34.2	23.8	28.1	40.8	41.5	50.9	32.8	
Female	58.0	65.9	76.2	71.9	59.2	58.5	49.1	67.2	
Age-group (years) (%)									
0-12	5.3	10.2	4.8	4.2	3.9	11.1	7.5	11.7	
13-17	5.3	4.9	0	1.0	5.3	12.6	7.5	2.7	
18-24	10.7	7.5	0	6.2	14.5	11.9	9.4	6.0	
25-54	51.3	45.5	66.7	54.2	52.6	32.6	43.4	48.5	
55-64	7.3	15.1	9.5	19.8	6.6	9.6	7.5	16.0	
65+	20.0	16.8	19.0	14.6	17.1	22.2	24.5	15.0	

#### Brotes reportados SIRVETA 93/2010

S.M. Pires et al. / International Journal of Food Microbiology xxx (2011) xxx-xxx

Table 2
Number of outbreaks by pathogen reported by each country in the whole study period (1993–2010).

Etiology	В.	C.	E.	S.	Salmonella	Shigella	V.	V.	Others <sup>a</sup>	Total
Country	cereus	perfringens	coli	aureus	aureus		cholerae	parahemolyticus		
Argentina	13	20	1				1		0	35
Bahamas	7	6							13	26
Barbados								1	1	
Bolivia					5				0	5
Brazil		25							0	25
Chile	14	125	182	64	139	105		513	2632	3781
Colombia	1								0	1
Costa Rica	1	18	7	5	20	65			0	116
Cuba		3		852	761	122	23	9	43	1813
Ecuador		5	2				2		1	10
El Salvador	7	3						2	12	
Guatemala	9							0	9	
México	9		144						15	168
Nicaragua	1	35	12	19	4		15		8	103
Panama					2				0	2
Paraguay	1	2	3	6	15	3	3		12	45
Peru		1							2	8
Dominican Rep.	4	7	11						2	24
Uruguay	8	2	2						21	33
Venezuela	10	30	26						30	96
Total	69	295	402	946	946	294	44	522	2776	6313

a Includes unknown.

4





#### Atribución al Alimento

**Table 3** Estimates for  $P_i$  for food sources and water per pathogen (mean and 95% Credibility interval<sup>a</sup>).

	Salmone	lla	E. coli		Shigella	spp.	C. perfi	ingens	S. aurei	ıs	B. cereu	s
Eggs	0.15	[0.12,0.19]	0.00	[0,0]	0.05	[0.02,0.09]	0.01	[0,0.02]	0.01	[00.02]	0.00	[0,0]
Dairy	0.02	[0.01,0.04]	0.09	[0.06,0.14]	0.02	[0,54,517]	0.02	[0,0.04]	0.44	[0.4,0.49]	0.19	[0.07,0.34]
Coat Milk	0.03	[0.01,0.04]	0.02	[0,0.04]	0.03	[0.01,0.07]	0.01	[0,0,02]	0.07	[פטט,כטט]	0.00	[0,0]
Meat	0.24	[0,2,0.28]	0.18	[0.13,0.23]	0.07	[0.02,0.12]	0.28	[0.22,0.35]	0.13	[0.1,0.16]	0.09	[0.02,0,21]
Poultry	0.06	[0.04,0.08]	0.02	[0.01,0.05]	0.03	[0.01,0.07]	0.04	[0.02,0.08]	0.03	[0.02,0.05]	0.06	[0.01,0.17]
Chicken	0.11	[0.08,0.14]	0.06	[0.03,0.09]	0.02	[0,0.05]	0.17	[0.12,0.23]	0.05	[0.03, 0.07]	0.06	[0.01,0.17]
Ducks	0.00	[0,0.01]	0.01	[0,0.02]	0.0	[0,0]	0.01	[0,0.03]	0.00	[0,0]	0.00	[0,0]
Turkey	0.00	[00.0,0]	0.00	[0,0]	0.0	[0,0]	0.0	[0,0]	0.00	[0,0]	0.00	[0,0]
Beef	0.07	[0.04,0.09]	0.04	[0.02,0.07]	0.0	[0,0]	0.16	[0.11,0.22]	0.04	[0.02,0.05]	0.00	[0,0]
Pork	0.11	[0.08,0.14]	0.05	[0.02,0.08]	0.02	[0.01,0.06]	0.13	[0.08, 0.18]	0.06	[0.04,0.08]	0.19	[0.07,0.34]
Lamb	0.00	[0,0]	0.00	[0,0]	0.0	[0,0]	0.0	[0,0]	0.00	[0,0.01]	0.00	[0,0]
Mutton	0.00	[0,0]	0.00	[0,0]	0.0	[0,0]	0.0	[0,0]	0.00	[0,0.01]	0.06	[0.01,0.17]
Game	0.00	[0,0]	0.00	[0,0]	0.0	[0,0]	0.0	[0,0]	0.00	[0,0.07]	0.00	[0,0]
Fruits Nuts	0.01	[0,0.02]	0.01	[0,0.02]	0.0	[0,0]	0.01	[0,0.02]	0.00	[0,0.01]	0.00	[0,0]
Vegetables	0.08	[0.06,0.11]	0.05	[0.02,0.08]	0.0	[0,0]	0.07	[0.04,0.11]	0.09	[0.07,0.12]	0.06	[0.01.0.17]
Grains Beans	0.06	[0.04,0.08]	0.05	[0.03,0.09]	0.05	[0.02,0.09]	0.04	[0.02,0.07]	0.03	[0.02,0.05]	0.44	[0,27,0.61]
Oils Sugar	0.00	[0,0.01]	0.02	[0.012,0.05]	0.02	[0,0.05]	0.01	[0,0.02]	0.00	[0,0.01]	0.00	[ט,ט]
Seafood	0.05	[0.030.07]	0.04	[0.02,0.07]	0.07	[0.03.0.12]	0.13	[0.09,0.18]	0.06	[0.04,0.08]	0.06	[0.01,0.17]
Water	0.04	[0.03,0.06]	0.50	[0.43,0.56]	0.71	[0.62,0.78]	0.01	[0,0.02]	0.00	[0,0.01]	0.00	[0,0]

a 95% Credibility Intervals describe 2.5%-97.5% percentiles. The narrow credibility intervals around some estimates are a consequence of the high number of simple-food outbreaks in the data-set, when compared with complex-food outbreaks. The former are attributed directed to the food source, i.e. with no variance in effects across observations.

Attributing human foodborne illness to food sources and water in Latin America and the Caribbean using data from outbreak investigations

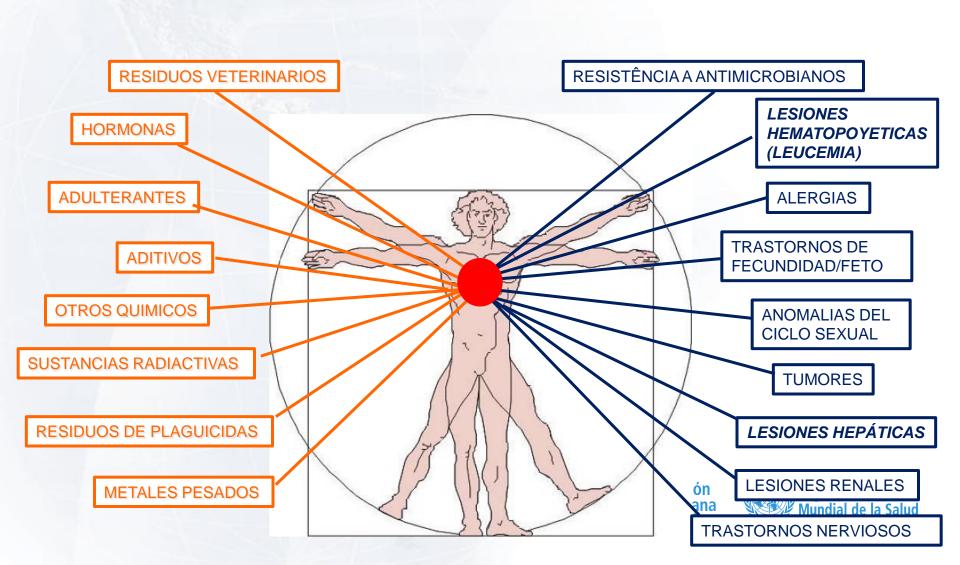
Sara M. Pires a,\*, Antonio Vieira a, Enrique Perez b, Danilo Lo Fo Wong c, Tine Hald a

<sup>&</sup>lt;sup>a</sup> National Food Institute, Technical University of Denmark, Lyngby, Denmark

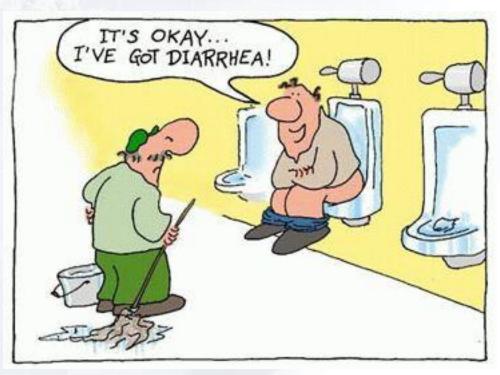
b Health Surveillance, Disease Prevention and Control Area, Pan American Health Organization/World Health Organization, Panama, Panama

<sup>&</sup>lt;sup>c</sup> Department of Food Safety and Zoonoses, World Health Organization, Geneva, Switzerland

#### PELIGROS QUÍMICOS EN ALIMENTOS



# Algunos datos para calcular el costo







Casos Gastroenteritis por persona ano	Fuente	Población de America	Costo por caso	Fuente Hellard et al
0.27370543	Taller de WHO-GFN Taller de WHO	902892047	20.9	2003 Roberts et
0.26503128	Taller de WHO		80.75	al., 2003 van den
	raner de virie			Brandhof et
0.0212348	T. II. I. M. II.		121.6	al., 2004
0.00000707	Taller de WHO		00.75	Lindquist et
0.08863787	Taller de WHO		80.75	al., 2001 Scott et al.,
0.18961214	Tallel de WITO		381.9	2000
	Taller de WHO			Withinghton
0.08260504			493.05	et al., 1997
0.00400070	Taller de WHO		004.05	Roberts et
0.06499276	Estudio Carga de		601.35	al., 2003 Todd et al.,
0.56108152	Enfermedad		859.75	1989
	Estudio Carga de			Todd et al.,
2.45908539	Enfermedad		989.9	1989
0.98	Estudio Carga de Enfermedad		1755.6	Todd et al., 1989
0.00	Estudio Carga de		1700.0	Sockett et
2.3	Enfermedad		109.25	al., 1991
0.7	Akheter et al., 1994			
3.2	Sandler et al., 2000			
0.7	Herikstad et al., 2002			
0.6 0.7	Hawkins et al., 2001 Imhoff et al., 1999			
1.3	Majowicz et al., 2004			
1.6	Dingle et al., 1953			
1	Fox et al., 1966			
0.3	Fox et al., 1972			
4.0	Monto & Koopman.,			
1.2	1980			
1.9 1.9	Guerrant et al., 1990 Hughes et al., 1978			
0.71	Garhtright et al., 1988			
0.62	Garhtright et al., 1988			
2.11	Colford et al., 2005			
0.76	Payment et al., 1991			
0.66	Payment et al., 1997			
0.26	Raina et al., 1999			
1.1	Strauss et al., 2001			
0.99	Scallan et al., 2005			

3.48

Colford et al., 2002





#### Estimativas de Costo

- El modelo estimó un costo de 125 dólares millones de dólares (EE.UU. \$ 9 a EE.UU. \$ 355 mil millones).
- Utilizando datos de 13 países.
- Costo de la enfermedad dada por la suma de los gastos médicos (atención médica, hospitalización, medicamentos, y se perdió las complicaciones secundarias y discapacidad).
- También se consideró pérdidas de días de trabajo perdidos





### Mito:

ETA son leves, autolimitadas y de poca duración

Campylobacter:

Guillain Barré

**Syndrome** 

Reactive arthritis

Salmonella spp: **Guillain Barré** 

**Syndrome** 

Reactive arthritis

Septicaemia

Meningitis

Listeria: Meningitis

Septicaemia Perinatal loss

E.coli: Renal failure

Pork tapeworm: **Epilepsy** 

Toxoplasma: Retinopathy

Trichinella: Multi-organ failure

Acrylamide: Cancer **Arsenic:** Cancer Aflatoxin: Cancer

Mental retardation Lead:

Dioxins: Cancer

Anaphylactic shock Allergens:

USA:

9.4 millones episodios de

ETA

55,961 hospitalizaciones

1,351 muertes

(Scallan et al, Emerg Infec Dis, . 2011 Jan

OFICINA REGIONAL PARA LAS Américas

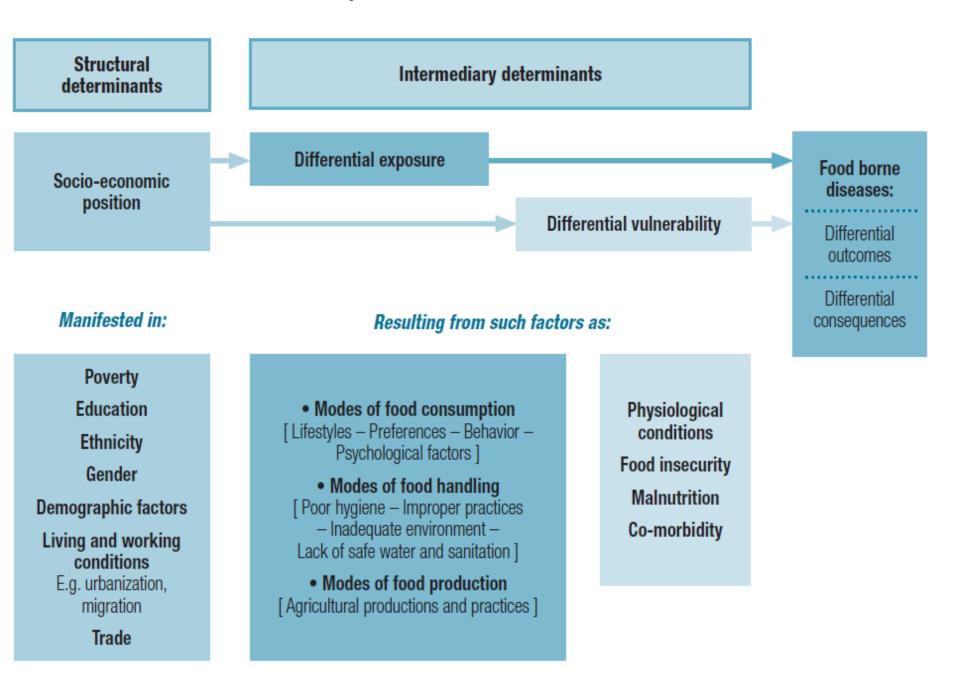
# La necesidad de la interdisciplinariedad

- Cuál es el nivel de contaminación en los alimentos?
- Cuantas personas se enferman al consumir alimento contaminado?
- Cómo se contamina el alimento/como podemos prevenirlo?
- Cómo detectamos la contaminación y respondemos al hecho?
- Quien necesita estar informado?
- Como podemos establecer reglas y normas comunes?





FIGURE 6.1 Social determinants of food safety



# DESAFIO 3

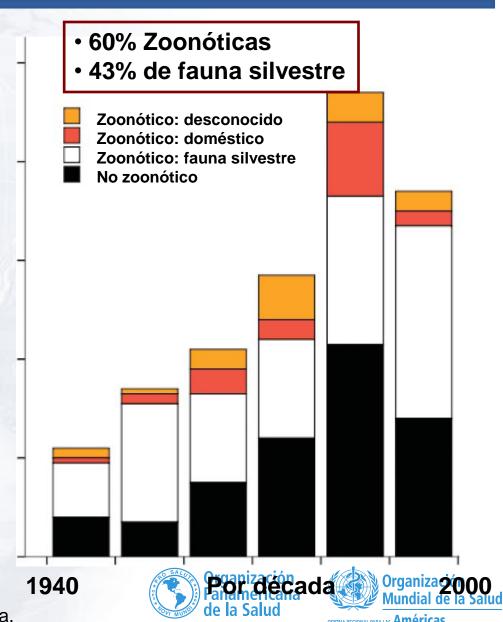
# Patógenos emergentes y resistencia antimicrobiana





## Enfermedades infecciosas en humanos

- Patógenos humanos en el mundo:
  - 1407 patógenos infecciosos
  - 58% (800) zoonóticos
- Enfermedades infecciosas emergentes 1940-2004:
  - 335 Enfermedades emergentes (25% de los patógenos conocidos)
  - 60% (202) Zoonóticos
  - 43% (144) de fauna silvestre

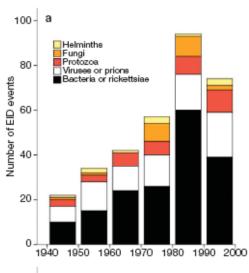


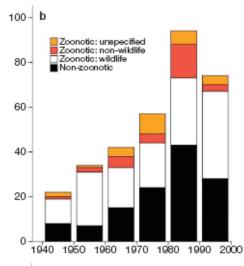
Gráfica: Episodios de enfermedades por década, Jones et al. 2008, Nature 45:990-994 nature

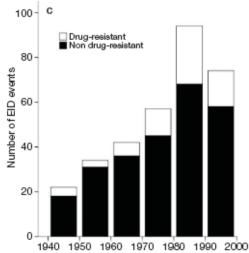
Vol 451 21 February 2008 doi:10.1038/nature06536

#### LETTERS

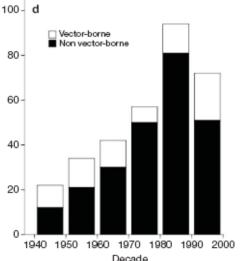
#### Global trends in emerging infectious diseases







Decade



335 eventos nuevas enf. emergentes

• > 90 ETA (~30%)

• 50 (15%) por "cambios en la agricultura o ind. alimentos"





# El reglamento Sanitario Internacional (2005)



#### Procura:

- Fortalecimiento de la capacidad nacional de vigilancia y control, incl. los viajes y el transporte
- Prevención, alerta y respuesta ante emergencias internacionales de salud pública
- Alianza mundial y la colaboración internacional
- Derechos, obligaciones y procedimientos, y monitorear el progreso





# Gobernanza y funciones afectadas por el Reglamento Sanitario Internacional

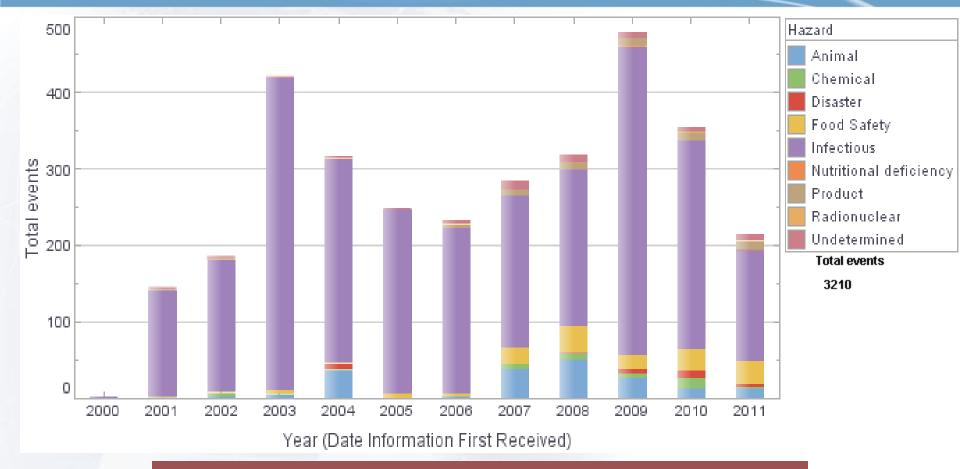
- Medio ambiente
- Salud pública
- Puertos, aeropuertos, pasos fronterizos terrestres
- Aduana
- Inocuidad de los alimentos
- Las fronteras / migración
- cuarentena

- La agricultura (y la salud animal)
- La radiación y la seguridad química
- Comercio internacional el transporte internaciona
- Recolección, uso y divulgación de información de salud pública
- Actividades de las autoridades a nivel nacional, estatal / provincial / distrital,







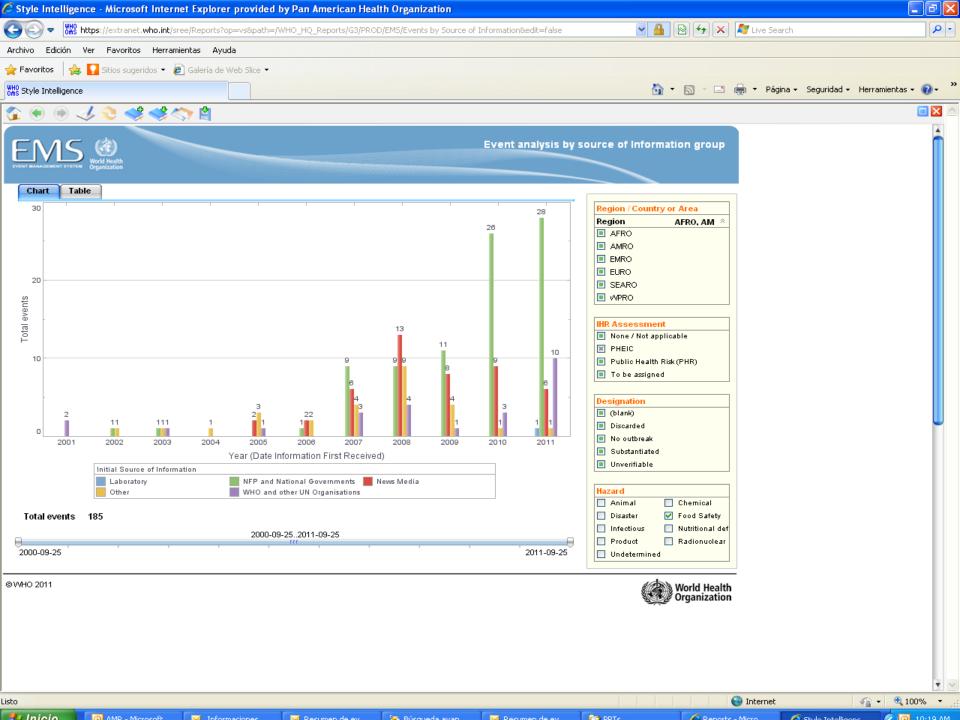


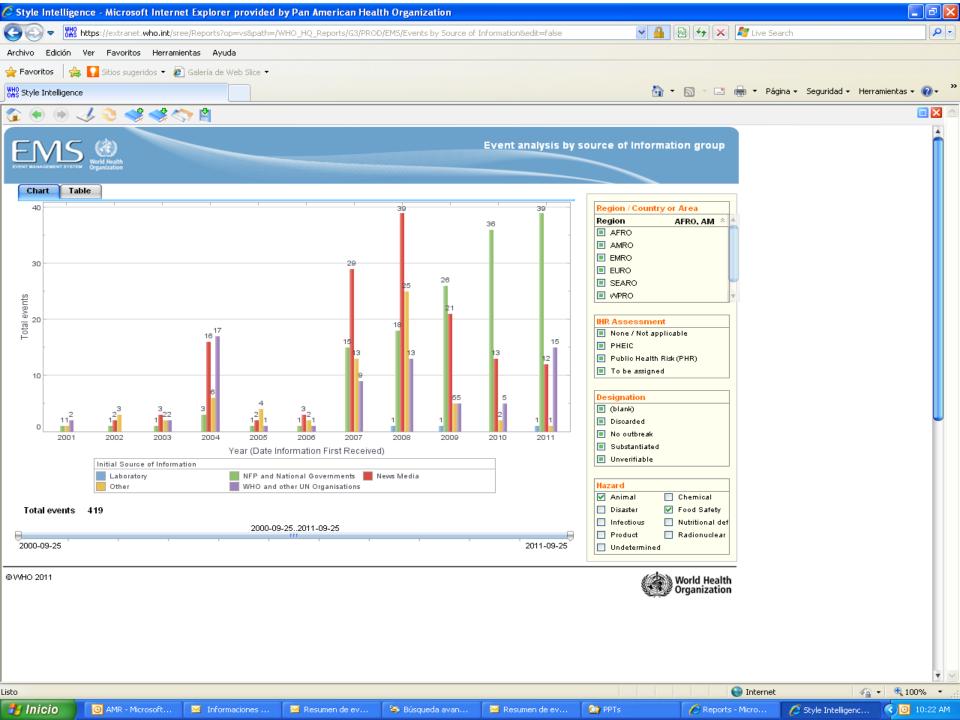
Enfermedades comunes al hombre y animales con transmisión por vector o que los animales son reservorios: 1422 (44%)



rganización
Mundial de la Salud

origina regional Para Las **Américas** 





## 0104:H4)



Los turbios lazos





#### El miedo a la bacteria 'E. coli' hunde la exportación de la huerta española

El Gobierno exige a Alemania que concluya la investigación

Moción de censura al

'Diccionario Biográfico'

Educación y Cultura reclaman que se



MAR de FRAdes

Merkel rompe su compromiso y adelanta el apagón nuclear

vapulcado en su feudo de Milán y en Nápoles

de la CEOE aleja el pacto sobre los convenios



de Plata





#### Rubalcaba siente que 'miles de dedazos' avalan su candidatura

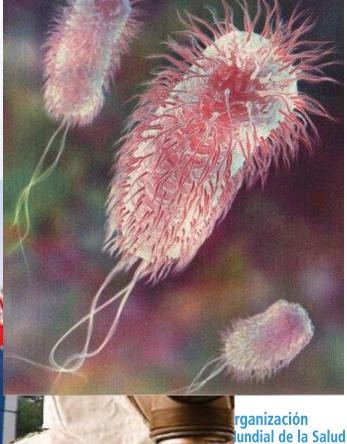
El candidato socialista sustituve la legitimidad que dan las primarias por la adhesión de los militantes: «Cuando uno entra y escucha, sabe descontar bien lo que es el fervor normal de un mitin de las peticiones sinceras»

cargos en el Gobierno controlarà el partido

Merkel irrita a sus socios de la UE con el cierre

Los milaneses humillan a Berlusconi en

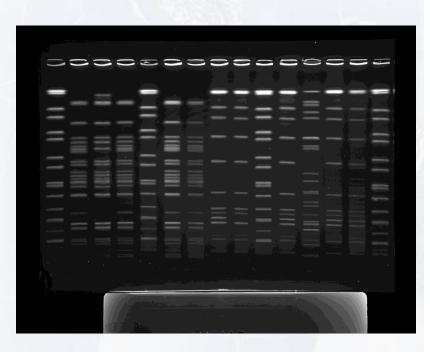




**Américas** 



## La protagonista



EHEC 0104:H4

Aktualisierte Hinweise und Hilfestellungen des RKI zur Diagnostik (1. Veröffentlichung: 26.5.2011; Aktualisiert: 30.5.2011)

#### Eigenschaften des Erregers

Bei dem in dem gegenwärtigen Ausbruch (Mai 2011) zirkulierenden EHEC handelt es sich um:

- EHEC 0104:H4

Shigatoxin 1: - (negativ)
Shigatoxin 2 (vtx2a): + (positiv)
Intimin (eae): - (negativ)

- Enterohämolysin : - (negativ)

#### EaggEC Virulenzplasmid:

aatA-PCR: + (positiv)aggR-PCR: + (positiv)aap-PCR: + (positiv)

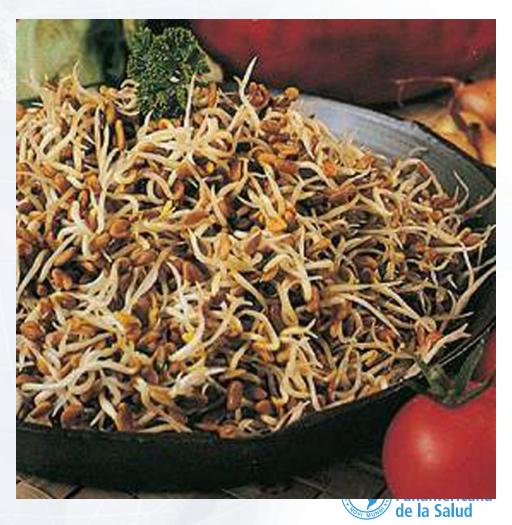
MLST Sequenztyp:

ST678 (adk 6, fumC6, gyrB 5, icd 136, mdh 9, purA 7, recA 7). (\*\*)

(\*\*) MLST: Mit freundlicher Genehmigung von Prof. Dr. H. Karch; Konsiliarlaboratorium für Hämolytisch-Urämisches Syndrom (HUS) Institut für Hygiene am Universitätsklinikum Münster Robert-Koch-Str. 41, 48149 Münster. Dies entspricht HUSEC041 nach der Nomenklatur des Konsiliarlaboratoriums für HUS für bekannte klonale Linien von EHEC.

Pan American Health Organization

# El posible Vehiculo



Pan American Health Organization



# Estudio en las cantinas de Frankfurt

Table 2: Results of the univariate and multivariate analysis of risk factors for the development of bloody diarrhoea in two canteens in Frankfurt am Main

		Univariate	Multivariate Odds ratio (95% CI)		
		Odds ratio (95% CI)			
Salad consumption		5.83 (1.42-23.88)	6.57 (1.37-31.39)		
<b>Dessert consumption</b>		1.52 (0.48-4.81)			
Fruit consumption		0.53 (0.15-1.81)			
Asparagus		0.75 (0.24-2.41)			
consumption					
Gender (♀=1)		2.28 (0.73-7.15)	2.63 (0.63-10.96)		
Age	<30	2.80 (0.62-12.66)	2.13 (0.41-11.17)		
	30-<40	Reference value	Reference value		
	40-<50	0.43 (0.09-2.14)	0.53 (0.09-2.98)		
	≥50	0.70 (0.09-5.43)	0.31 (0.03-3.07)		



# Estudio de cohortes basado en

## las recetas

Table 3: Results of univariate and multivariate data analyses of the restaurant recipe-based cohort study. RR, relative risk; 95% CI, 95% confidence interval (CI).

Ingredient	Total	Cases among the exposed	Total number exposed	Cases among the non- exposed	Total number of non-exposed	RR	95% CI	P-value
Univariate								
Sprouts	152	31	115	0	37	14.23	2.55-infinity	<0.01
Tomatoes	152	14	50	17	102	1.68	0.77-3.62	0.18
Cucumbers	152	14	50	17	102	1.68	0.77-3.62	0.18
Chinese cabbage	152	13	45	18	107	1.72	0.77-3.71	0.17
Radicchio	152	13	45	18	107	1.72	0.77-3.71	0.17
Iceberg lettuce	152	13	45	18	107	1.72	0.77-3.71	0.17
Multivariate								
Sprouts						14.17	2.40-infinity	<0.01

RR= 14.23 para sprouts

Pan American Health Organization





# Enf. Chagas Agudo por Transmisión Oral



### Como tudo começou

O surto de casos agudos de mal de Chagas teve transmissão no município de Navegantes, Santa Catarina, no dia 13 de fevereiro deste ano. No total, foram confirmados 24 casos e três óbitos. De acordo com as investigações epidemiológicas, a transmissão aconteceu pela ingestão de caldo de cana contaminado pelo Trypanossoma cruzi, conhecido popularmente como barbeiro.

Os sintomas apresentados pelos consumidores do produto vendido na rodovia foram: febre, cefaléia e mialgia, com evolução para ictericia, dor abdominal, sangramentos digestivo ou pulmonar, edema agudo de pulmão e/ou derrame pleural e insuficiência cardiaca.

Para evitar novos casos, a Secretaria de Saúde do Estado de Santa Catarina determinou a interdição da venda de caldo de cana enquanto não eram concluídas as investigações. A Anvisa e a Vigilância Sanitária do Estado realizaram inspeções técnicas no quiosque que vendeu o caldo de cana contaminado e constatou irregularidades do ponto de vista higiênico-sanitário.

A elaboração de um regulamento técnico que orientasse esses pequenos estabelecimentos a manipular de forma segura os alimentos, evitando novos surtos de doenças, tornou-se prioridade. A RDC 218 foi aprovada e se destaca por tornar obrigatório o cumprimento das Boas Práticas por todos os estabelecimentos que comercializam alimentos e bebidas à base de vegetais, independentemente de se constituírem instalações fixas ou provisórias.





# Enf. Chagas Agudo por Transmisión Oral



Surtos de Doença de Chagas Ocorridos no Estado pela contaminação do Açaí:

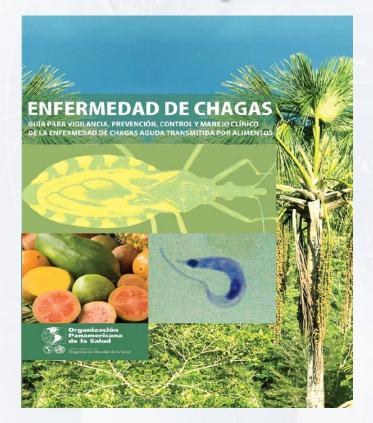
- 2006 em Santarém: Surto de Doença de Chagas Aguda pela contaminação do suco da Bacaba.
- 2006 em Cachoeira do Arari: Surto de Doença de Chagas Aguda pela contaminação da bebida Açaí.
- 2007 em Belém, Barcarena, Abaetetuba, Pirabas, Bagri, Breves: Surto de Doença de Chagas por contaminação da bebida Açaí.
- 2008 em Belém, Abaetetuba, Afuá, Anajás e Breves. Surto de Doença de Chagas Aguda pela contaminação da bebida Açaí





## Guia de Vigilancia

## http://bvs.panalimentos.org



EPIDEMIOLOGÍA DE LA ENFERMEDAD DE CHAGAS POR TRANSMISIÓN ORAL



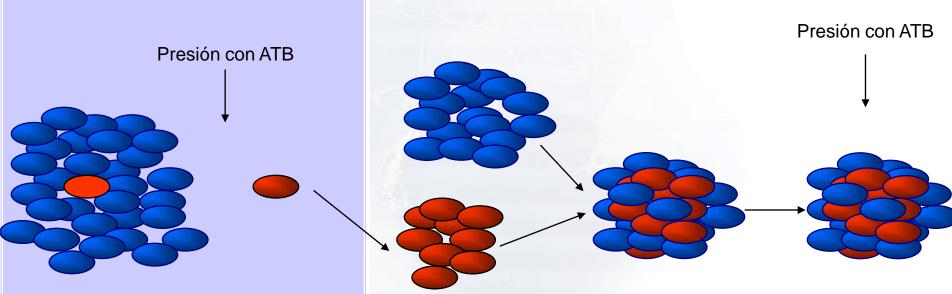
#### Situaciones posibles para exposición:

- Ingestión de las heces o de los triatóminos infectados, en la hipótesis de que sean procesados o beneficiados junto con alimentos (como observado en episodios investigados en que se atribuyó la infección al consumo de "açai", fruto típico de la región amazónica brasileña);
- Contaminación de los utensilios usados para la preparación de los alimentos:
- Ingestión de alimentos contaminados con formas tripomastigotas metaciclicas presentes en la secreción de la glándula anal de marsupiales del género Didelphis;
- Îngestión de carne cruda o mai cocida de mamíferos infectados:
- Consumo de sangre de animales infectados, que tendría una función terapéutica, según algunos grupos indígenas en la Amazonia. Este hecho fue reportado en Colombia, donde se observa en algunas regiones la Ingestión de sangre de armadillos y zariguellas;
- Contaminación de utensillos utilizados en la manipulación de esqueletos de mamíferos infectados.
- Contaminación de alimentos o utensillos a través del contacto de insectos rastreros (cucarachas) o alados (moscas) contaminados con heces frescas de triatóminos en el ambiente.

### Selección y diseminación de la resistencia a los ATB

# Aparición y selección de la resistencia

#### Diseminación de la resistencia

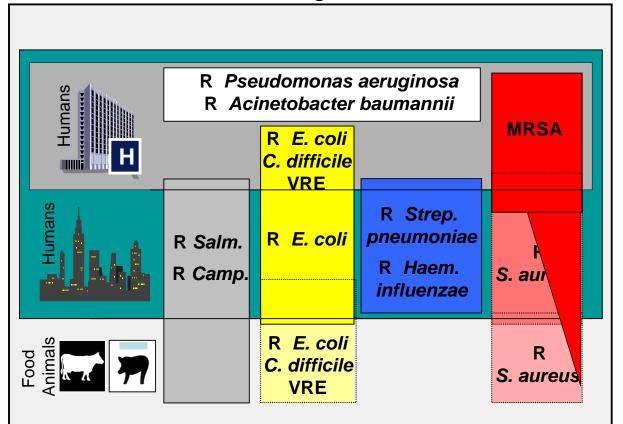


Población bacteriana con mutantes resistentes preexistentes Las células sensibles son eliminadas pero no las mutantes resistentes

Las mutantes resistentes se reproducen ocupando el nicho de las sensibles El clon resistente se mezcla con el resto de la población sensible del medio 2011 La presión de antimicrobianos enriquece la población en el clon resistente

# El mundo de RAM de acuerdo con su habitat

The World (of Antimicrobial Resistance) According to...
Human Bacterial Pathogens and Their Habitat







### Una responsabilidad compartida

#### Control of Fluoroquinolone Resistance through Successful Regulation, Australia

Allen C. Cheng, John Turnidge, Peter Collignon, David Looke, Mary Barton, and Thomas Gottlieb

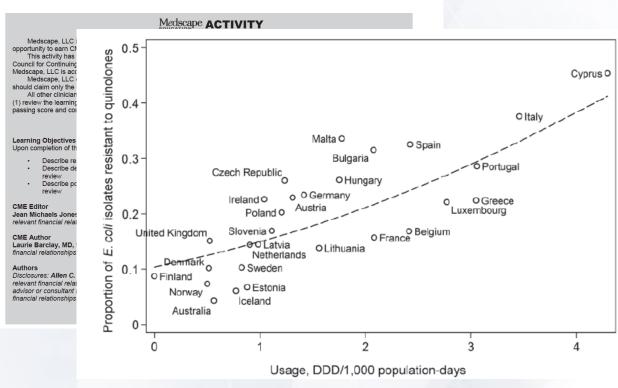


Figure 2. Quinolone use data for Europe from the European Surveillance of Antimicrobial Consumption initiative for antibiotic use in ambulatory care settings and European Antimicrobial Resistance Surveillance System. Use data for Australia from the Australian Group on Antibiotic Resistance (community isolates) and Drug Utilization Sub-Committee Drug Database (Commonwealth of Australia). Line represents logit-modeled relationship between resistance and usage, weighted by number of isolates tested. Usage rate calculated on the basis of medication use of 1,000 persons per day. DDD, defined daily dose; E. coli, Escherichia coli.

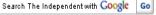






#### **HEALTH NEWS**







ANDREW LANSLEY: IT'S BEEN DIFFICULT, BUT THE NHS WILL BE BETTER FOR IT



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Death wish:

#### Death wish: Routine use of vital antibiotics on farms threatens human health

As Europe and the US face up to the menace of antibiotic-resistant superbugs, UK farmers have dramatically increased their use of the drugs most likely to cause these lethal strains

By Jeremy Laurance, Health Editor

Friday, 17 June 2011

The use of modern antibiotics on British farms has risen dramatically in the past decade, fuelling the development of resistant organisms and weakening the power of human medicine to cure disease.

#### Click HERE to view graphic (218k jpg)

Three classes of antibiotics rated as "critically important in human medicine" by the World Health Organisation - cephalosporins, fluouroquinolones and macrolides - have increased in use by up to eightfold in the animal population over the past decade.

#### Related articles

- · Intensive farming and market forces blamed for reckless practices
- . Jeremy Laurance: The world cannot afford to ignore this biological menace
- · Johann Hari: Cheap meat, MRSA and deadly greed
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In Britain antibiotics are used routinely in cows to prevent mastitis, an infection of the udder, which occurs much more frequently in animals that are intensively milked

ENLARGE

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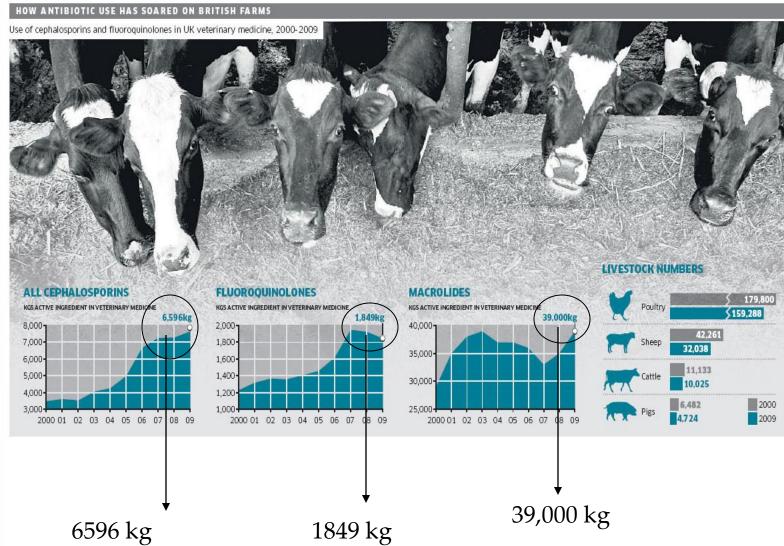






















Veterinary Research Communications, 7 (1983) 101-105 Elsevier Science Publishers B.V., Amsterdam - Printed in The Netherlands

101

#### THE SWANN REPORT IN THE 1980s

#### L.P. LLOYD-EVANS

SmithKline Animal Health Limited, Welwyn Garden City (Great Britain)

#### ABSTRACT

Lloyd-Evans, L.P., 1983. The Swann Report in the 1980s. Vet. Res. Commun., 7: 101-105.

The Swann Report has been effective, particularly in the field of free sale growth promoters and in the promotion of a multidisciplinary approach to disease and bacterial resistance. With the addition of a more pragmatic approach to problems of salmonella control, particularly as explored by Williams Smith and with the implementation as soon as possible of the Protein Processing Order, the Report's philosophy will still be the foundation for feed additive philosophy in the 1980s.

Plasmids coding for drug resistance and transfer factors will always be with us and it is unreasonable to expect that there will never be problems of disease outbreaks in man and animals due to resistant organisms, particularly as standards of hygiene are variable and increased mobility in both man and animals increases the opportunities for spread of pathogens.

Perhaps it should be a tribute to the Swann Report and the spirit with which it has been espoused by the veterinary profession, that despite widespread occurrence of multi-resistant saprophytes and pathogens in man and animals, so few incidents of serious zoonoses occur.

The Swann Report is 11 years old. Does it still have any relevance for the 199th decade of our opportunities for food poisoning?

To judge from recent editorials, letters and articles in the British Medical Journal, the Swann Committee has failed completely in what it set out to do. It is worth re-explaining some of the recommendations of the Report.

First and foremost, the concern was to identify with care those antibiotics for use in animal feeds, which would be of economic benefit in U.K. livestock, would have little or no application in human or animal therapy and would not jeopardise the efficacy of therapeutic drugs by promoting antibiotic resistant bacteria to prosper and spread. The Report added, as a natural corollary, that therapeutic antibiotics including chloramphenical should be under strict veterinary control. Most importantly, there was a recommendation for the setting up and maintenance of surveillance of bacteria and disease epidemiology by the Ministry of Agriculture, and a further recommendation that research programmes should be aimed particularly at salmonellosis and antibiotic-resistant

#### Antibiotic Resistance: What Is the Impact of Agricultural Uses of Antibiotics on Children's Health?

Katherine M. Shea, MD, MPH

Am. J. Trop. Med. Hyg., 82(5), 2010, pp. 879-888 doi:10.4269/ajtmh.2010.09-0143 Copyright @ 2010 by The American Society of Tropical Medicine and Hygiene

Risk Factors for Antibiotic-Resistant Escherichia coli Carriage in Young Children in Peru: Community-Based Cross-Sectional Prevalence Study

Henry D. Kalter,\* Robert H. Gilman, Lawrence H. Moulton, Anna R. Cullotta, Lilia Cabrera, and Billie Velapatiño Department of International Health, Johns Hopkins University Bloomberg School of Public Health, Baltimore, Maryland; Asociación Benéfica Proyectos en Informatica, Salud, Medicina y Agricultura (AB PRISMA), Lima, Peru; Infectious Disease Laboratory, Department of Pathology, Universidad Peruana Cayetano Heredia, Lima, Peru

## **EVIDENCIAS**

APPLIED AND ENVIRONMENTAL MICROBIOLOGY, Oct. 2007, p. 6566–6576 0099-2240/07/\$08.00+0 doi:10.1128/AEM.01086-07

#### **Livestock-associated Methicillin-**Resistant Staphylococcus aureus **Sequence Type 398 in Humans,** Canada

George R. Golding, Louis Bryden, Paul N. Levett, Ryan R. McDonald, Alice Wong, John Wylie, Morag R. Graham, Shaun Tyler, Gary Van Domselaar, Andrew E. Simor, Denise Gravel, and Michael R. Mulvey

Impact of Feed Supplementation with Antimicrobial Agents on Growth Performance of Broiler Chickens, Clostridium perfringens and Enterococcus Counts, and Antibiotic Resistance Phenotypes and Distribution of Antimicrobial Resistance Determinants in *Escherichia coli* Isolates

Moussa S. Diarra, \*\* Fred G. Silversides, \*\* Fatoumata Diarrassouba, \*\* Jane Pritchard, \*\* Luke Masson, \*\* Roland Brousseau, \*\* Claudie Bonnet, \*\* Pascal Delaquis, \*\* Susan Bach, \*\* Brent J. Skura, \*\* and Edward Topp\*\*

**Antimicrobial Drug-Resistant** Escherichia coli from Humans and Poultry Products, Minnesota and Wisconsin, 2002-2004

James R. Johnson,\*† Mark R. Sannes,\*†1 Cynthia Croy,\*† Brian Johnston,\*† Connie Clabots,\*† Michael A. Kuskowski,\*† Jeff Bender, Kirk E. Smith, Patricia L. Winokur, # and Edward A. Belongia\*\*





Vol. 73, No.

#### JAC

Plasmid-mediated quinolone resistance conferred by qnrS1 in Salmonella enterica serovar Virchow isolated from Turkish food of avian origin

M. D. Avsaroglu<sup>1</sup>, R. Helmuth<sup>2</sup>, E. Junker<sup>2</sup>, S. Hertwig<sup>2</sup>, A. Schroeter<sup>2</sup>, M. Akcelik<sup>3</sup>, E. Bozoglu<sup>1</sup> and B. Guerra<sup>2</sup>\*

Middle East Technical University, Ankara, Turkey; <sup>2</sup>Federal Institute for Risk Assessment (BfR), Berlin, Germany; <sup>3</sup>Ankara University, Ankara, Turkey

Received 18 May 2007; returned 4 July 2007; revised 13 August 2007; accepted 14 August 2007

Antimicrobial Agents and Chemotherapy, Oct. 2001, p. 2716–2722 0066-4804/01/\$04.00+0 DOI: 10.1128/AAC.45.10.2716-2722.2001 Copyright © 2001, American Society for Microbiology. All Rights Reserved. Vol. 45, No. 10

#### Evidence for Transfer of CMY-2 AmpC β-Lactamase Plasmids between *Escherichia coli* and *Salmonella* Isolates from Food Animals and Humans

P. L. WINOKUR, 1,2+ D. L. VONSTEIN,2 L. J. HOFFMAN,3 E. K. UHLENHOPP,3 AND G. V. DOERN1

University of Iowa College of Medicine<sup>3</sup> and The Veterans Affairs Medical Center,<sup>2</sup> Iowa City, and Iowa State University College of Veterinary Medicine, Ames,<sup>3</sup> Iowa

Received 22 January 2001/Returned for modification 30 April 2001/Accepted 10 July 2001

Escherichia coli is an important pathogen that shows increasing antimicrobial resistance in isolates from both animals and humans. Our laboratory recently described Salmonella isolates from food animals and humans that expressed an identical plasmid-mediated, AmpC-like β-lactamase, CMY-2. In the present study, 59 of 377 E. coli isolates from cattle and swine (15.6%) and 6 of 1,017 (0.6%) isolates of human E. coli from the same geographic region were resistant to both cephamycins and extended-spectrum cephalosporins. An ampC gene could be amplified with CMY-2 primers in 94.8% of animal and 33% of human isolates. Molecular epidemiological studies of chromosomal DNA revealed little clonal relatedness among the animal and human E. coli isolates harboring the CMY-2 gene. The ampC genes from 10 animal and human E. coli isolates were sequenced, and all carried an identical CMY-2 gene. Additionally, all were able to transfer a plasmid containing the CMY-2 gene to a laboratory strain of E. coli. CMY-2 plasmids demonstrated two different plasmid patterns that each showed strong similarities to previously described Salmonella CMY-2 plasmids, Additionally, Southern blot analyses using a CMY-2 probe demonstrated conserved fragments among many of the CMY-2 plasmids identified in Salmonella and E. coli isolates from food animals and humans. These data demonstrate that common plasmids have been transferred between animal-associated Salmonella and E. coli, and identical CMY-2 genes carried by similar plasmids have been identified in humans, suggesting that the CMY-2 plasmid has undergone transfer between different bacterial species and may have been transmitted between food animals and humans.

ión e la Salud





### Extended-Spectrum β-Lactamase Genes of *Escherichia coli* in Chicken Meat and Humans, the Netherlands

llse Overdevest, Ina Willemsen, Martine Rijnsburger, Andrew Eustace, Li Xu, Peter Hawkey, Max Heck, Paul Savelkoul, Christina Vandenbroucke-Grauls, Kim van der Zwaluw, Xander Huijsdens, and Jan Kluytmans

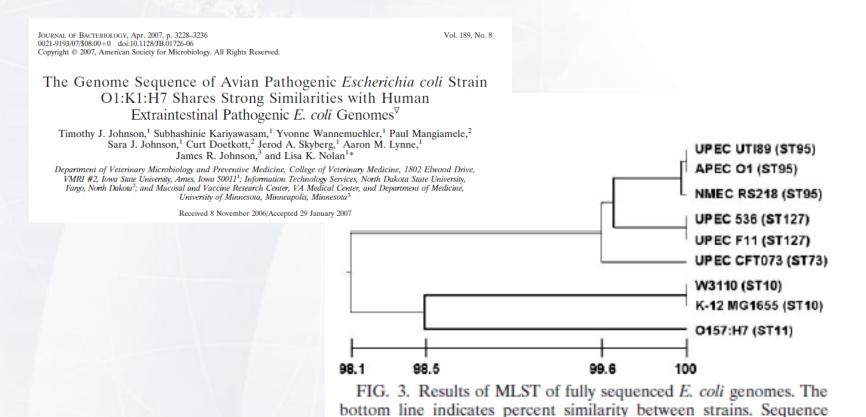
Emerging Infectious Diseases • www.cdc.gov/eid • Vol. 17, No. 7, July 2011





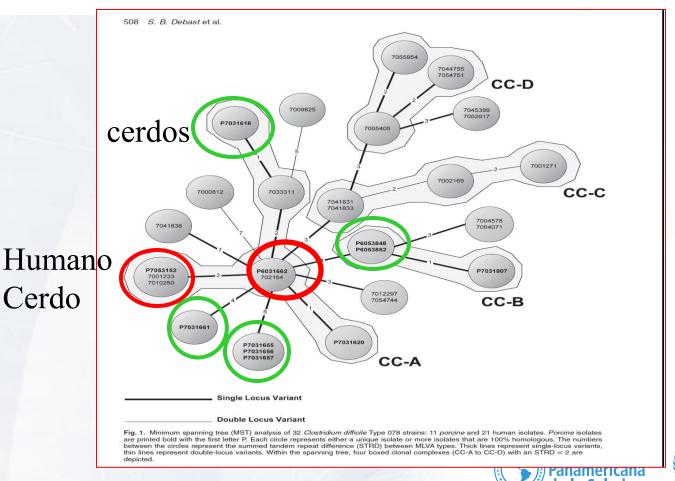
#### Escherichia coli Isolates from Broiler Chicken Meat, Broiler Chickens, Pork, and Pigs Share Phylogroups and Antimicrobial Resistance with Community-Dwelling Humans and Patients with Urinary Tract Infection

Lotte Jakobsen, Azra Kurbasic, Line Skjøt-Rasmussen, Karen Ejrnæs, Lone J. Porsbo, Karl Pedersen, Karen B. Jensen, Hanne-Dorthe Emborg, Yvonne Agersø, Katharina E.P. Olsen, Frank M. Aarestrup, Niels Frimodt-Møller, and Anette M. Hammerum



types (STs) are indicated to the right of the strain's name.

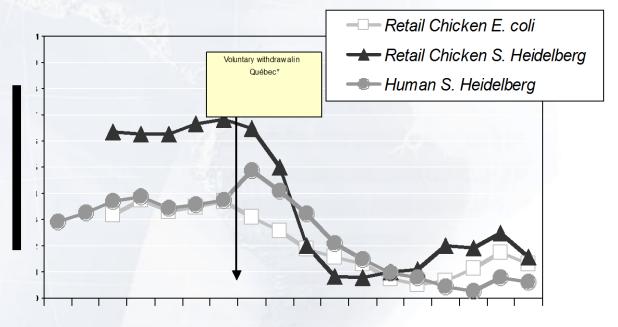
# Clostridium difficile PCR ribotype 078 toxinotype V found in diarrhoeal pigs identical to isolates from affected humans





# Cuales intervenciones han sido efectivas ?

Prohibición y retiros voluntarios

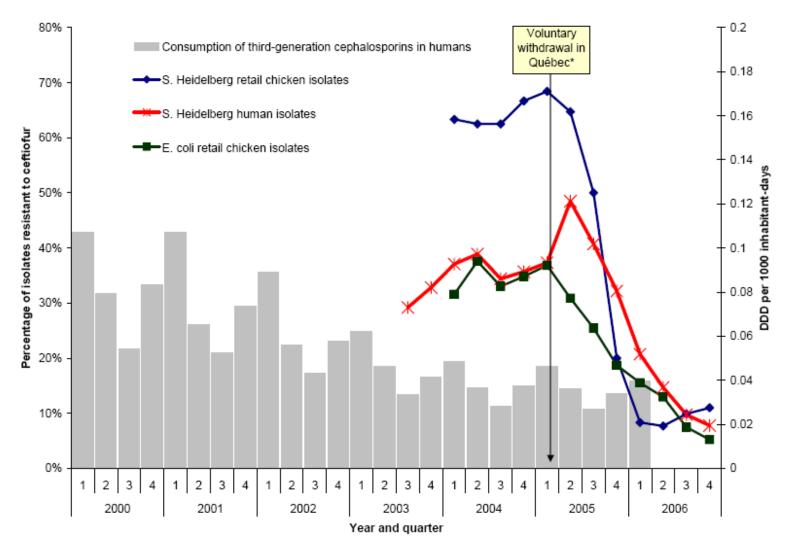


American ceftiofur example





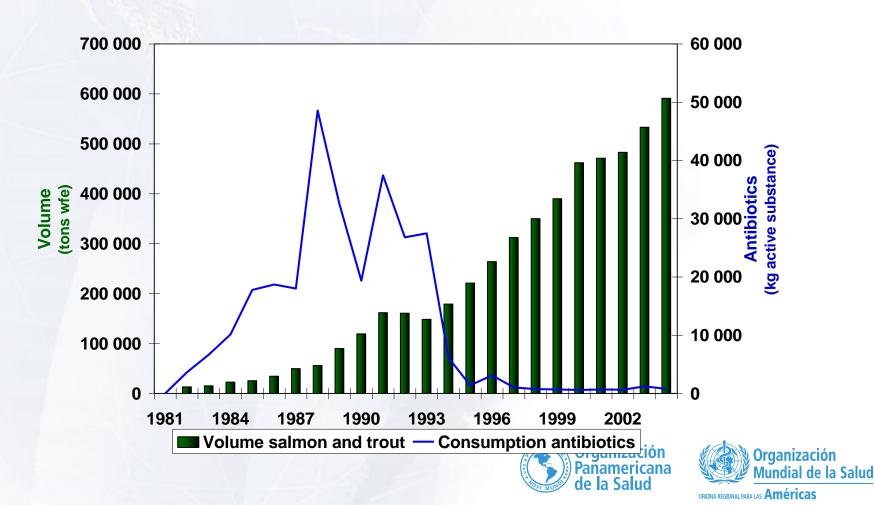
Figure 1. Past three quarters moving average of the percentage of isolates resistant to ceftiofur for retail chicken *E. coli*, retail chicken and human clinical *S.* Heidelberg isolates, and quarterly human consumption of 3<sup>rd</sup> generation cephalosporins dispensed at retail pharmacies (*IMS*<sup>2</sup> *Health*) in Québec.

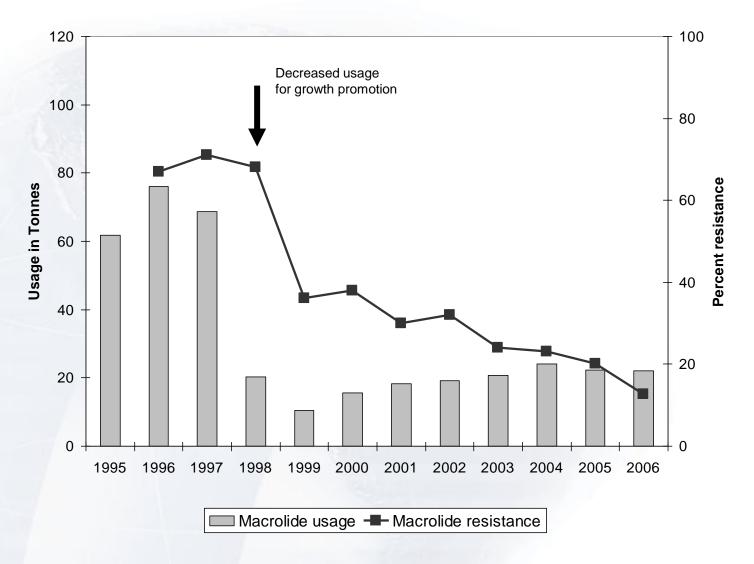


#### **USO DE ANTIMICROBIANOS Y PRODUCCION (antimicrobianos frente**

a producción de salmón y trucha (del Informe de la FAO / OIE / OMS,

#### 2006) NORUEGA





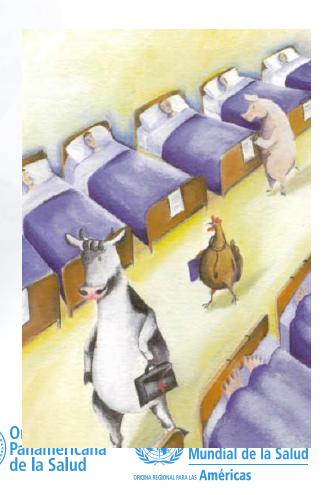
Resistencia a Macrólidos en Campylobacter coli en cerdos y el consumo de tilosina para estimular el crecimiento y la terapia en Dinamarca, 1995-2006.





- Establecer un marco reglamentario para la autorización en medicina veterinaria,
- Antimicrobianos utilizados en la actualidad en la medicina humana, pero no en animales destinados al consumo no debe ser aprobados para el uso en animales.
- La comunicación de los conocimientos actuales.
- Promover la vigilancia mundial armonizada de las cantidades y tipos de AM en las personas, los animales, la acuicultura y otras áreas.

### ALGUNAS REFLEXIONES



## Red Nacional: Participación de los actores



























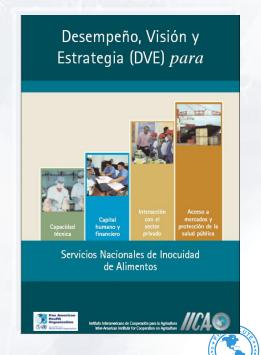


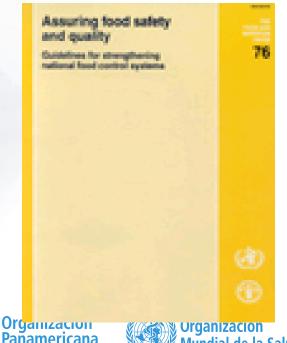


## Desafío 4

Los sistemas de inocuidad de los

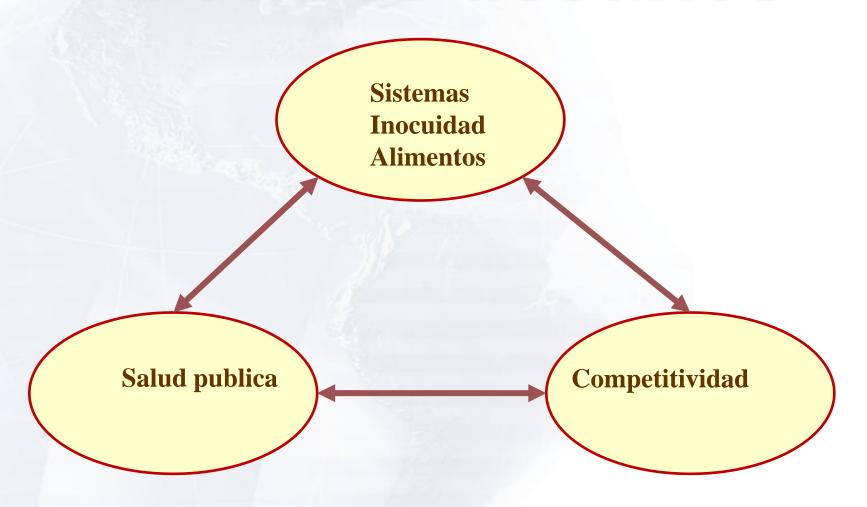
alimentos





OFICINA REGIONAL PARA LAS Américas

## Nuestros desafíos







#### Participantes en Inocuidad de alimentos

Ministerio Agricultura

Ministerio de Salud

Ag. Alimentos

D. Salud Animal

Ag. Salud Publica

Lab Referencia Veterinaria

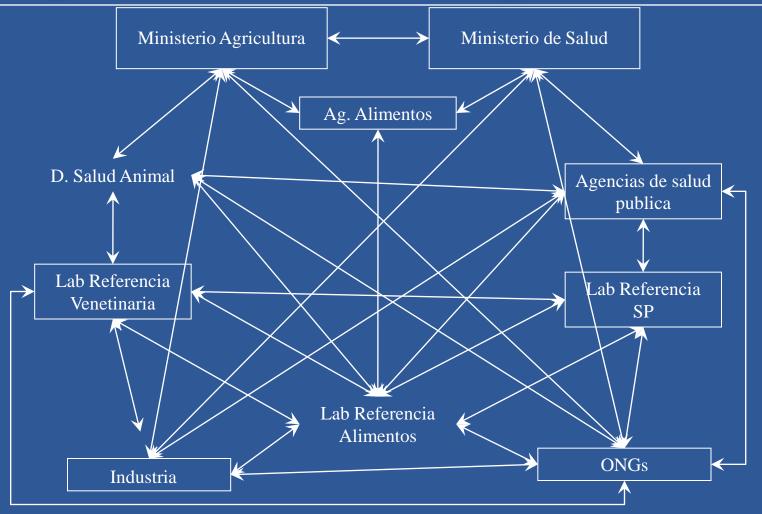
Lab Referencia SP

Industria

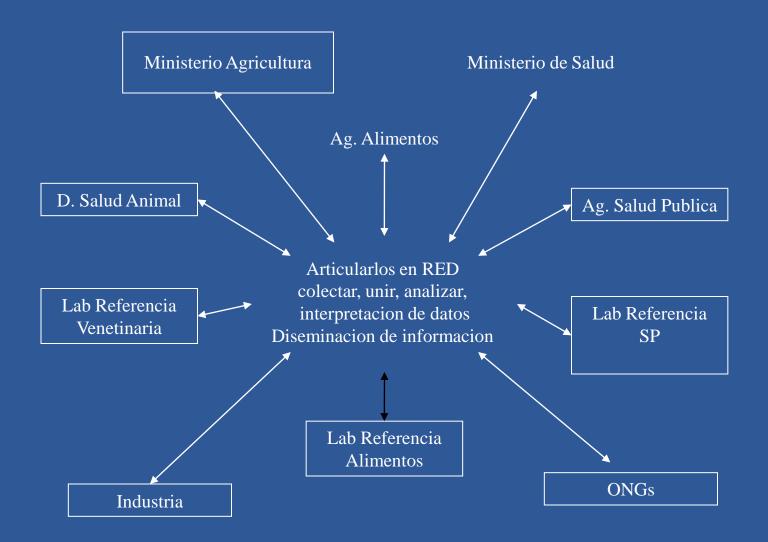
Lab Referencia Alimentos

ONGs

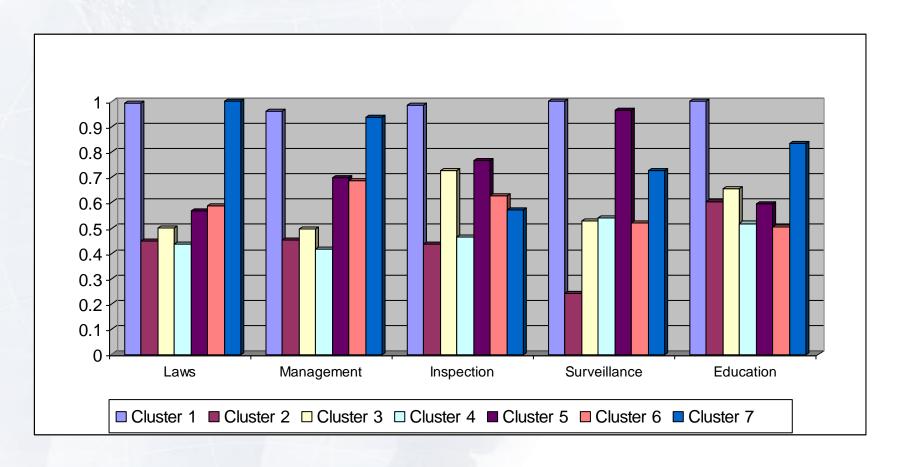
## Integración = transdisciplinariedad



### Colaboración & coordinación



## Sistemas de IA en LAC



## Reflexiones en el Desafío

- Políticas nacionales en inocuidad de alimentos
- Modernizar los servicios para que ejecuten programas integrales de inocuidad de alimento
- Vigilancia de ETA,
- Capacidad de análisis y gestión de riesgo,
- Marco regulatorio,
- Programas de capacitación,
- Educación al consumidor

## Desafío 5

 La participación de la industria y el consumidor





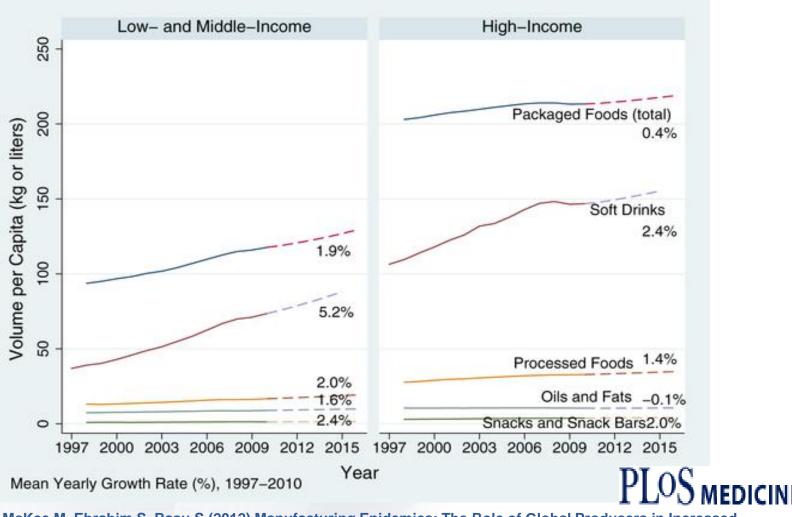
## Premisa

 Una fuerte alianza público - privada es necesaria con la incorporación desde los gobiernos nacionales a los locales parafortalecer las instituciones a todos los niveles





### Tendencias en consumo per cápita de alimentos no saludables y bebidas azucaradas 1997–2010 y la proyección para 2016 (80 países)



Stuckler D, McKee M, Ebrahim S, Basu S (2012) Manufacturing Epidemics: The Role of Global Producers in Increased Consumption of Unhealthy Commodities Including Processed Foods, Alcohol, and Tobacco. PLoS Med 9(6): e1001235. doi:10.1371/journal.pmed.1001235

http://www.plosmedicine.org/article/info:doi/10.1371/journal.pmed.1001235



**Pañamericana** 

de la Salud

#### Algunas reflexiones en las Cadenas de Alimentos

- Producción de alimentos nutritivos (cereales, frutas, hortalizas, productos marinos) y disminución de productos de bajo contenido nutricional (cereales y granos refinados, alimentos procesados, no nutritivos y ricos en azúcares, grasas saturadas, grasas trans, sodio y de alta densidad energética)
- Cambio en el sistema de precios que hace más accesible el consumo de los alimentos no saludables y reduce la ingesta de los alimentos naturales, v.g. frutas, verduras, semillas, cárnicos magros y productos del mar que tienen precios muy elevados
- Colaboración de supermercados para modificar la cultura y detener la rápida transición alimentaria





# Respondabilidades compartidas a lo largo de la cadena



Proveedor







Industria



Supermercado



Calidad	BPA
Etiquetado	Agu
	HACC

BPA Aguas IACCP

**Productor** 

Transporte

SSOP BPH BPM HACCP Etiquetado Empaque Detallista

ggop

SSOP SSOP BHP

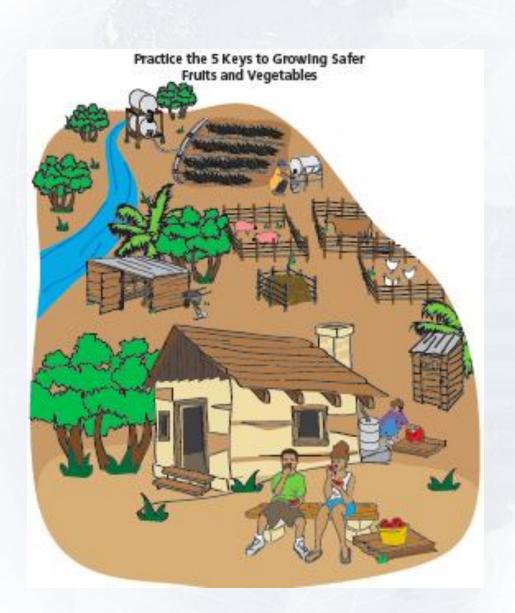
Consumidor

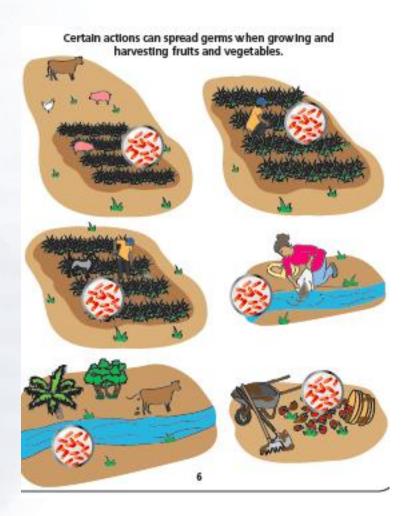
BPH





### MODOS PRODUCCION DE ALIMENTOS









# Sistemas de Aseguramiento de la Calidad Sanitaria



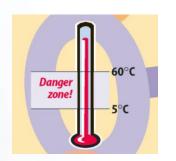




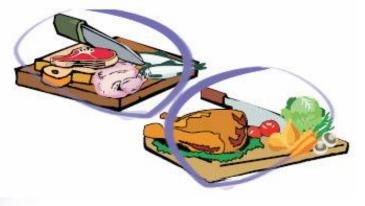
# MODOS DE MANIPULACION DE LOS ALIMENTOS















## Reto del Futuro (?)

- El cambio climático puede tener un impacto sobre la aparición de riesgos para la inocuidad alimentaria en las distintas etapas de la cadena alimentaria, desde la producción primaria hasta el consumo.
- Vías de causalidad: Los cambios en los patrones de temperatura y precipitación, aumento de la frecuencia e intensidad de eventos climáticos extremos, el calentamiento y la acidificación del océano, y los cambios en el transporte de contaminantes.





# Gracias por su atención

Five keys to safer food





Five keys to a healthy diet





Five keys to appropriate physical activity.



