What’s Going On with *Cyclospora* and Bagged Salads?

Live Q&A Event for Health & Food Safety Educators
Welcome from PFSE

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Today’s Speakers

Dr. Jennifer McEntire
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Dr. Trevor V. Suslow
Vice President of Food Safety
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Get Your Questions Answered!

To ask a question, please use the chat function.

We will have plenty of Q&A time, so submit your questions for our experts!
Poll Question

How confident are you in your knowledge of *Cyclospora* and its impacts on human health?

2. Somewhat confident – I want to learn more.
3. Not at all confident – just learning about it.
About *Cyclospora cayetanensis*

- Causes cyclosporiasis
  - Unpleasant intestinal illness
- Not sure how to kill it
- A parasite, not a bacterium
- Humans are the only known host
- Complex life cycle - goes through multiple stages
  - Direct person-to-person (fecal/oral) transmission of *Cyclospora* is unlikely.
  - The process of maturation (sporulation) is thought to require at least 1–2 weeks outside the (human) host
Why do we care?

- About as many confirmed illnesses as *Salmonella*
- *New clinical diagnostic tools probably influence numbers*
- Currently unable to genetically differentiate to distinguish outbreaks

# Domestically Acquired Cases

www.fightbac.org | storyofyourdinner.org | saferecipeguide.org
Evidence is Increasing for Domestic Sources

With overlapping cases during the typical seasonal outbreaks, such as in 2018, modern molecular tools to tell the related from the unrelated and geographic source prediction will provide enhanced consumer protection.
Produce Items to Date Most Associated with Cc Outbreaks
Current Outbreak Snapshot

People infected with the outbreak strain of *Cyclospora cayetanensis*, by state of residence, as of June 25, 2020 (n=206)

- Total illnesses: **206**
- Hospitalizations: **23**
- Deaths: **0**
- Number of states: **8**
- Illness onset date range: **5/11/2020 - 6/17/2020**
Recalled Products (FDA.gov)

• Fresh Express **recalled** products containing either iceberg lettuce, red cabbage or carrots and displaying product code Z178, or lower number.

• Recalled retail store brands are ALDI Little Salad Bar, Giant Eagle, Hy-Vee, Jewel-Osco Signature Farms, ShopRite Wholesome Pantry, and Walmart Marketside.

• “Best by” date on products run through July 14, 2020. The product code is in the upper right-hand corner of the front of each package.

• Consumers should not eat, and restaurants and retailers should not sell or serve any of the recalled products.
Updates from Federal Agencies

• CDC: Outbreak of Cyclospora Infections in the Midwestern U.S. Linked to Bagged Salad Mix

• FDA: Outbreak Investigation of Cyclospora: Bagged Salads
Resources & Links for Health Educators

• Centers for Disease Control and Prevention

• Latest updates from the FDA on this topic

• Symptoms of *Cyclospora* infection
ProducePro Materials at fightbac.org

Science behind the messages document available

www.fightbac.org | storyofyourdinner.org | saferecipeguide.org
Take Part This Summer!

• Develop an original recipe using the Safe Recipe Style Guide
• Take a high-quality photo
• Submit your recipe online
• Deadline: August 17, 2020
• Winners announced September 9!

Check eligibility and get more info at fightbac.org/recipecontest
Thank You
2020 Tier II PFSE Partners

For a full list of PFSE Partners, visit www.fightbac.org.
Thank You to Our Experts!

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