Goal

To enhance early recognition, reporting, and clinical management of chemical associated gastrointestinal foodborne illness by clinicians and healthcare providers.

Objectives

- Distinguish features of chemical associated foodborne illness
- Describe epidemiologic clues of a covert chemical associated foodborne illness

Objectives

- Describe a structured approach to guide the generation of a differential diagnosis targeting various chemical etiologies
- Describe appropriate reporting strategies for suspected covert chemical associated foodborne illness

Objectives

 Discuss the clinical course and general management of poisoning from various chemicals U.S. Voice Calls: 800.793.8598

International Voice Calls: 404.639.0180

Fax: 800.553.6323

International Fax: 404.639.0181

TTY: 800.815.8152

International TTY: 404.639.0182

E-mail questions to:

EHHEINQ@cdc.gov

Tech Assistance: 800.728.8232

International Tech Assistance: 404.639.1289

Webcast Goals

- Give background
- Distinguish differences between chemical and infectious foodborne illness in patient presentation
- Present epidemiologic clues of chemical illness

Webcast Goals

- Determine how to recognize a possible covert chemical terrorism foodborne poisoning event
- Offer a structured approach to guide the generation of a differential diagnosis targeting chemical etiologies
- Discuss possible chemical etiologies and their management

Historical Example One



Source: Florida Fish and Wildlife Conservation Commission, Fish & Wildlife Research Institute(FWC / FWRI)

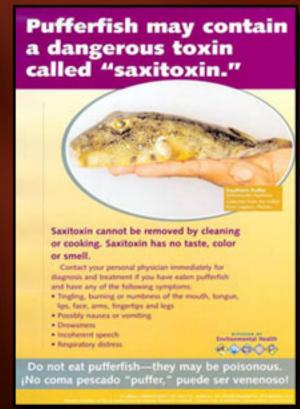
Pufferfish Origination





Toxin Identification

- Presumptive diagnosis by history and physical exam
- Saxitoxin identified in fish and patient biologic samples
- Rapid identification allowed targeted therapy



Source: Florida Department of Health

Historical Example Two

- Rapid onset of illness
- Some had received food, others only fountain drinks
- Incubation period about 10 minutes



Epidemiological Investigation

- No obvious health code violations
- 7 out of 10 patrons consumed fountain drinks
- Samples collected
 - Ice
 - Water
 - Carbonated beverages



Laboratory Identification

 Copper concentrations seven times higher than limit

Laboratory Identification

- Copper concentrations seven times higher than limit
- Leaching of copper from pipes
 - Restaurant Worker Syndrome
- All ill persons recovered

Historical Example Three

- Sixteen people fall ill at a church
- Infectious etiology initially suspected
- Chemicals considered more likely as event progresses
 - New England Poison Control Center contacted
 - Health Department contacted

Arsenic Poisoning in Maine

 Intentional contamination of coffee with arsenic by parishioner



Infectious Foodborne Illness Symptoms

- Mean incubation periods usually > 12 hours
- Some exceptions do occur
- Upper or lower GI symptoms

- Symptoms similar to some aspects of fluor or an infectious gastroenteritis
 - Upper GI symptoms predominate
- Short latency, usually < 12 hours
 - Often within minutes of exposure

- Rapid onset of illness following meal
 - Often < 30-60 minutes</p>
 - Almost always < 6-12 hours

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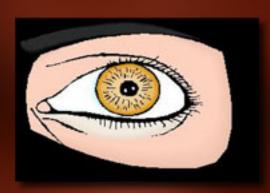
- Rapid onset of illness following meal
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- Non-resolution of symptoms or rapid progression of symptom severity
- Organoleptic comments
- Symptoms
 - Vomiting, neurologic symptoms, burning, or other sensations

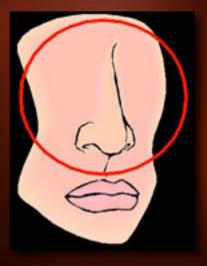
Chemical Foodborne Illness Clinical Clues

- Metabolic acidosis
- Hypoglycemia
- Tachycardia
- Hypotension
- Tachypnea
- Neurologic and other symptoms

Organoleptic Comments & Clues

- Unusual appearance of food
- Strange smell
- Odd taste





Chemical Foodborne Illness Clinical Course

- Dependent on type and amount of chemical
- Treatment needs are agent-dependent
 - Antidotes
 - Supportive treatment
 - Observation

Chemical Foodborne Illness

Laboratory

- Rapid and correct biologic sample collection
 - Urine
 - First vomitus
 - Blood
- Proper sample storage
- Laboratory analysis for agent, metabolite or surrogate marker



Chemical Foodborne Illness Laboratory

- Chemical agents measurable in urine
 - Short elimination half-life

Chemical Foodborne Illness Laboratory

- Chemical agents measurable in urine
 - Short elimination half-life
- Collect:
 - Urine from ill and non-ill exposed persons (controls)
 - Initial vomitus
 - Implicated food
 - Unused specimen containers

Chemical Foodborne Illness Laboratory Resources

Guidelines for Specimen Collection

www.cdc.gov/foodborneoutbreaks/ guide_sc.htm

Standard Food Questionnaire

- Commonalities
 - Predominant symptoms
 - Latency
 - Food item availability
 - Food types consumed
 - Food preparation

Standard Food Questionnaire

- Additional questions to ask
 - Neurologic and other symptoms
 - Organoleptic qualities
 - Patient's perceptions of etiologic agent

Chemical Associated Illness Barriers to Recognition

 Symptoms often mimic more common non-chemical etiologies

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Chemical Associated Illness Barriers to Recognition

- Symptoms often mimic more common non-chemical etiologies
- Exposure over wide geographic and temporal course
- Exposure to >1 agent with overlapping clinical findings
- Clinician less familiar with chemical induced foodborne illness

Chemical Foodborne Illness Epidemiologic Clues

- An unusual increase in the number of patients
- Unexplained deaths among young or healthy persons
- Emission of unexplained odors

Chemical Foodborne Illness Epidemiologic Clues

- An unusual increase in the number of patients
- Unexplained deaths among young or healthy persons
- Emission of unexplained odors
- Clusters of illness in persons who have common characteristics
- Rapid onset of symptoms after an exposure to a potentially contaminated medium

Classification Scheme

- Foodborne Poisoning
 - With neurologic signs and symptoms
 - With cardiotoxic signs and symptoms
 - With multi-system organ failure
 - With localized gastrointestinal effects

Neurologic Findings

- Cholinergic effects
- Parasthesias and weakness
- Agitation and/or seizures

Neurologic Findings Cholinergic

- Excess acetylcholine levels in synapse
- Observe muscarinic and/or nicotinic signs and symptoms
- Classic cholinergic crisis
 - Organic phosphorous compounds
 - Garden variety insecticides
 - Military grade nerve agents
 - Carbamates



Neurologic Findings Cholinergic

- Insecticides
 - Organic phosphorous compounds
 - Carbamates

Neurologic Findings Cholinergic

- Insecticides
 - Organic phosphorous compounds
 - Carbamates
- Nicotinic agonists
 - Nicotine or nicotine-like compounds
- Mushrooms
 - Muscarine

Muscarinic Findings

- Diarrhea
- Urination
- Miosis
- Bradycardia, Bronchorrhea, Bronchospasm
- Emesis
- Lacrimation
- Salivation, Secretion, Sweating

Muscarinic Agonists

- Muscarine containing mushrooms
 - Clitocybe and Inocybe genus
 - Amanita muscaria rare



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Neurologic Findings Cholinergic Nicotinic

- Mydriasis
- Tachycardia
- Weakness
- Hypertension and Hyperglycemia
- Fasciculations

Nicotinic Agonists

- Genus Nicotiana or the tobacco plant
- Other plants:
 - Lobeline from Lobelia inflata
 - Sparteine from Cytisus scoparius
 - N-methylcytisine from Caulophyllum thalictroides or Blue Cohosh
 - Arecoline from Areca catechu or the betel nut

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Neurologic Findings

Parasthesias and Weakness

- Seafood toxins
 - Ciguatoxin
 - Tetrodotoxin
 - Saxitoxin
 - Brevetoxin



Ciguatera Poisoning Symptoms

- Gastrointestinal illness
- Bradycardia
- Neurologic symptoms
 - Paresthesias
 - Reversal of temperature discrimination
 - Headaches



Source: (FWC / FWRI)

Tetrodotoxin Poisoning Symptoms

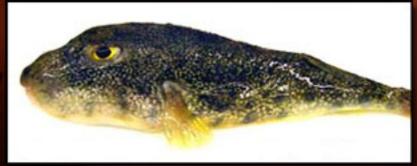
- Headache
- Diaphoresis
- Parasthesias
 - Especially in the perioral area
- Gastrointestinal illness
- Ascending paralysis



Source: (FWC / FWRI)

Saxitoxin Poisoning Symptoms

- Headache
 - Perioral and extremity parasthesias
 - Sensation of floating, weakness, paralysis
 - –Cranial nerve dysfunction



Source: (FWC / FWRI)

Respiratory failure may occur

Brevetoxin Poisoning Symptoms

- Neurologic
 - Paralysis usually not noted
- Gastrointestinal
 - Effects more pronounced than saxitoxin



Source: (FWC / FWRI)

Neurologic Findings Agitation/Seizures

- Mushrooms (Gyromitra or false morel)
 - Latency approximately 5 hours
 - Gastrointestinal symptoms
 - Other symptoms:
 - Headaches, Myalgias
 - Severe toxicity may include: confusion, refractory seizures and coma
- Tetramine
 - Multiple types of tetramine compounds
 - Gastrointestinal symptoms
 - Seizures may progress to status epilepticus

Chemical Foodborne Illness

Cardiotoxicity

Cardioactive Glycosides



Oleander



Lily of the Valley



Digitalis foxglove



Red Squill

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Cardioactive Glycoside Poisoning Symptoms

- Gastrointestinal illness
- Neurologic
 - Drowsiness, confusion
- Cardiac
 - Paroxyxmal ventricular contractions
 - Dysrhythmias similar to digoxin toxicity

Chemical Foodborne Illness Multi-System Organ Failure

- Plants
 - Amanita phalloides (death cap mushroom)
 - Ricinus communis (Ricin)
 - Abrus precatorius (Abrin)





Metals

Abrus precatorius

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Multi-System Organ Failure Amanita phalloides

- Latency of illness 5-6 hours
- Gastrointestinal symptoms
- Hepatic and renal toxicity 24 to 36 hours after consumption
- Death is common after severe poisoning

Multi-System Organ Failure Ricin

- Ricinus communis plant
- Inhibits protein synthesis
- Mastication and ingestion of castor beans
- No reports of purified ricin ingestion



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Ricin Poisoning Symptoms

- Mild toxicity
 - Gastrointestinal illness
 - Abdominal cramping
 - Oropharyngeal irritation

Ricin Poisoning Moderate/Severe Toxicity

- Severe gastrointestinal losses lead to:
 - Dehydration
 - Hypovolemic shock
 - Tachycardia
 - Hypotension
 - Decreased urine output
 - Altered mental status
 - Confusion, disorientation

Multi-System Organ Failure Abrin

- Symptoms similar to ricin poisoning
- Treatment supportive in nature



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Multi-System Organ Failure Metals

- Arsenic
- Mercury
- Iron
- Lead
- Copper
- Cadmium
- Numerous others





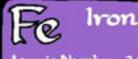


Atomic Number: 80

Atomic Mass: 200

Mercury

Atomic Number: 29 Atomic Mass: 63.55



Atomic Number: 2.6 Atomic Mass: 55.85



Atomic Number: 48 Atomic Mass: 112.41

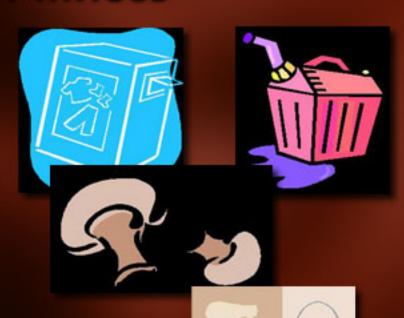
Metal Poisoning Symptoms

- Latency 30-60 minutes
- Metallic or bitter taste
- Gastrointestinal symptoms
- Severe fluid loss
- Difficult to distinguish from ricin or abrin poisoning

Chemical Foodborne Illness

Localized GI Illness

- Hydrocarbons
- Detergents
- Caustics
- Selected mushrooms
- Pre-formed toxins
 - Staphylococcus aureus
 - Bacillus cereus



Exceptions

- Hydrocarbons can be remembered by CHAMP
 - Camphor
 - Halogenated hydrocarbons
 - Aromatic hydrocarbons
 - Hydrocarbons associated with metals
 - Hydrocarbons associated with pesticides

Caustics

- PH
 - Acids
 - Alkalis
- Oxidative states
 - Chlorates
 - Permanganates
 - Chromates





Mushrooms

- Tricholoma, Rhodophyllus, Chlorophyllum, Boletes, Agaricus and Lactarius
- Symptoms within 3 hours
- Gastrointestinal symptoms
 - Self-limited









Pre-formed Toxins

- Bacterial growth in food results in toxin formation
- Common bacterial causes of short-incubation, short-duration illness:
 - Staphylococcus aureus
 - Bacillus cereus
 - Clostridium perfringens
- Depends on dose and agent
 - Onset between 30 minutes to 24 hours after ingestion.
- Duration of illness typically < 36 hours

Pharmaceutical Overdose Poisoning Examples

- Acetaminophen, salicylates and nonsteroidal anti-inflammatory drugs
- Theophylline (Cardiotoxicity/Seizures)
- Lithium
- Digoxin (Cardiotoxicity)
- Colchicine (Multi-system organ failure)
- Podophyllum resin



Summary

- Classification scheme based on clinical presentation
 - Neurologic signs and symptoms
 - Cardiotoxic signs and symptoms
 - Multi-system organ failure
 - Localized gastrointestinal illness

Regional Poison Control Center

- 1-800-222-1222
- Connects caller to closest poison center
- Any suspected chemical-associated illness

ROGUE

Rapid
Onset
Gastroenteritis with
Unexplained
Etiology

- NCEH/HSB 770-488-3410
- NCID/FDDB 404-639-2206

Public Health Foundation

1-877-252-1200

www.phf.org

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Good Day From Atlanta!