

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

Vice President of Food Safety & Technology
United Fresh Produce Association

www.unitedfresh.org



Dr. Trevor V. Suslow

Vice President of Food Safety
Produce Marketing Association

www.pma.com

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!

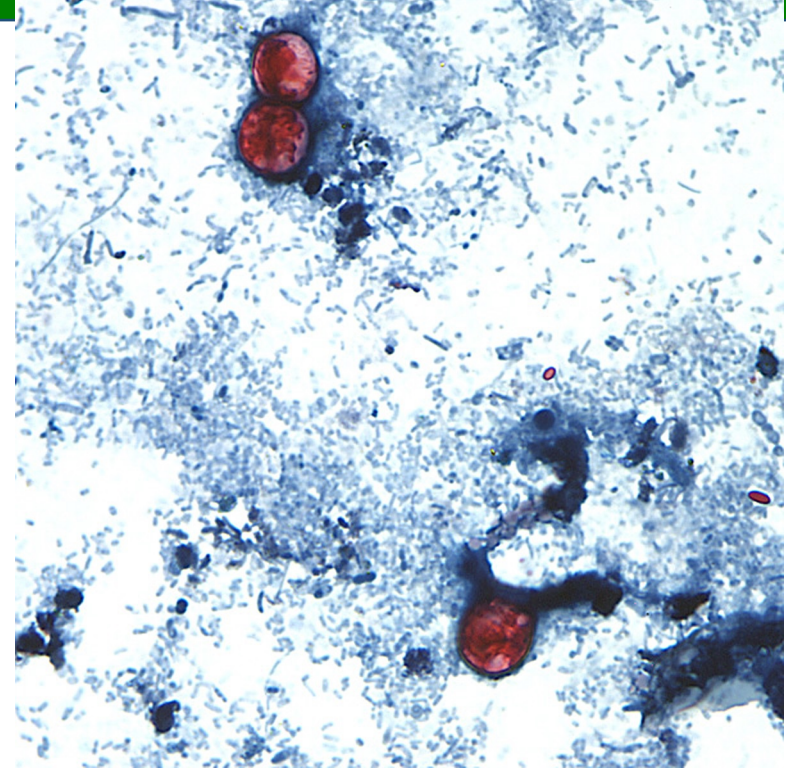
Poll Question

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

1. Very confident. I'm an expert.
2. Somewhat confident – I want to learn more.
3. Not at all confident – just learning about it.

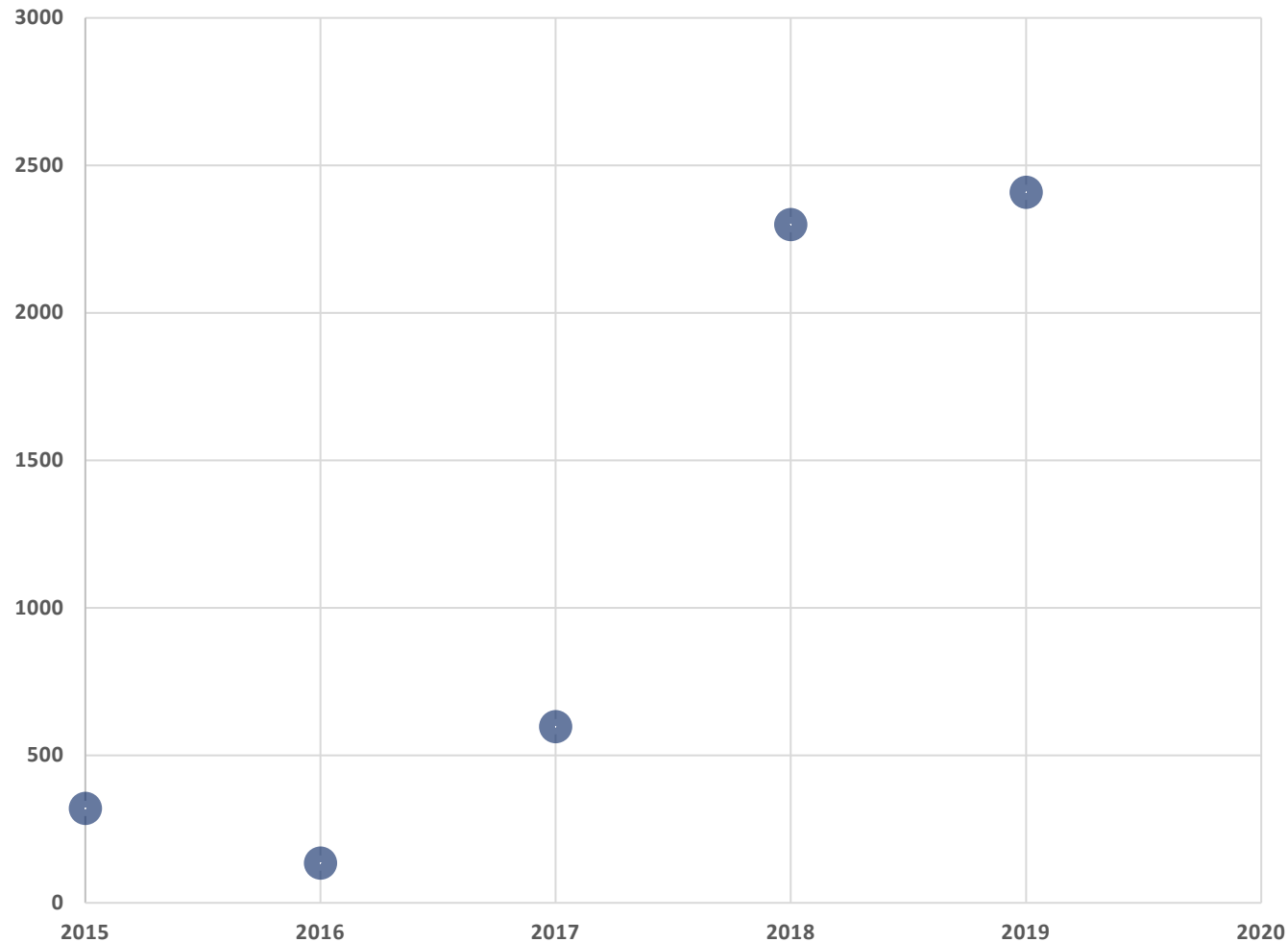
About *Cyclospora cayetanensis*

- 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



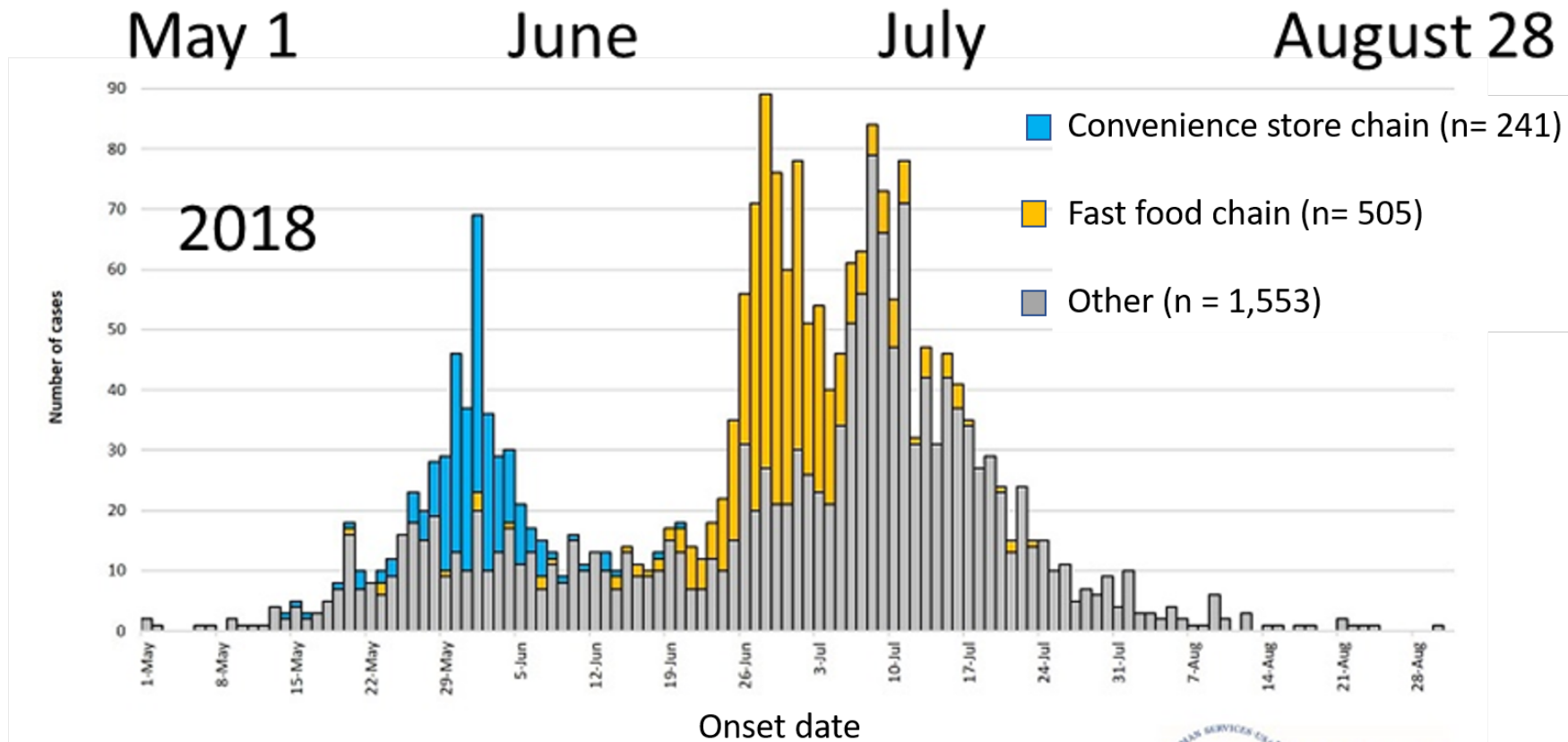
Why do we care?

Domestically Acquired Cases



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

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

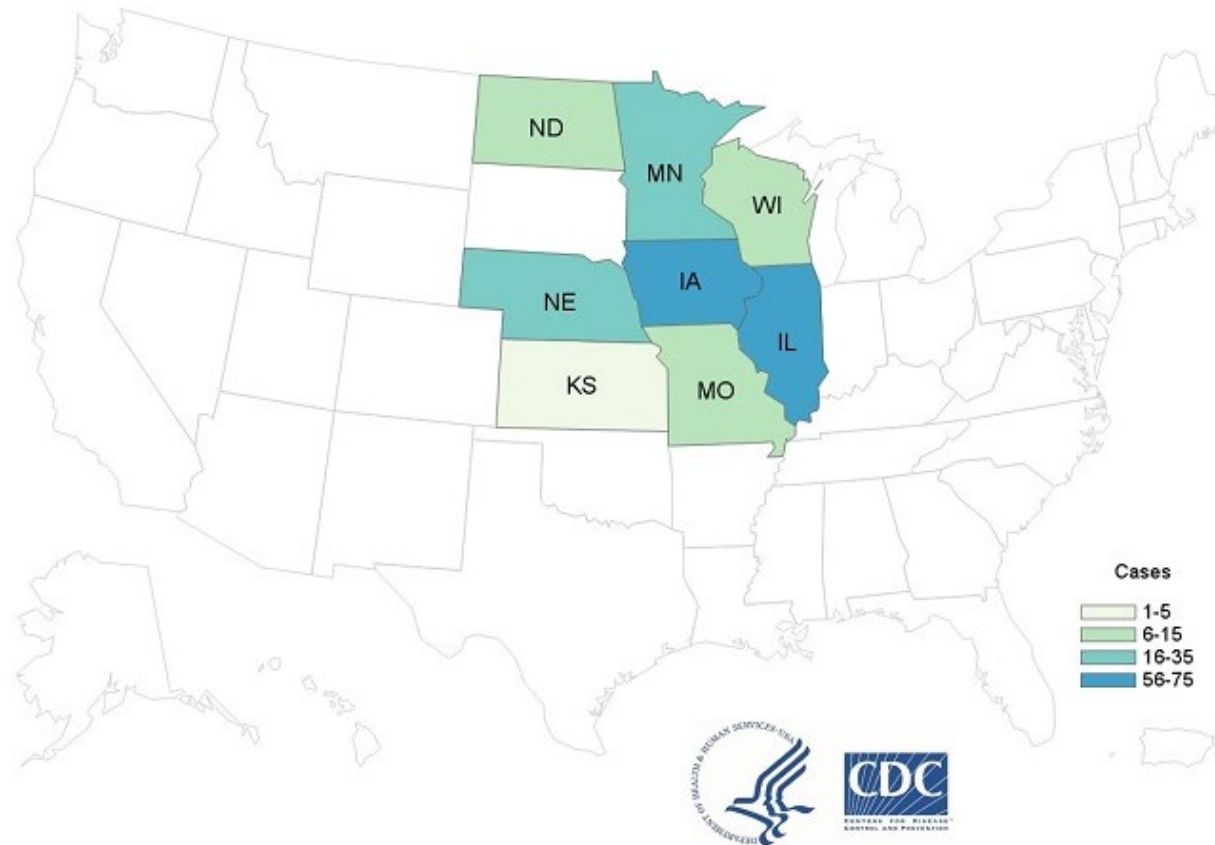




Produce Items to Date Most Associated with Cc Outbreaks

Current Outbreak Snapshot

People infected with the outbreak strain of *Cyclospora cayentanensis*,
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](#)



Questions?

ProducePro Materials at fightbac.org

FIGHT BAC!® LIKE A producepro

As you enjoy fresh fruits and vegetables at home, follow these safe handling tips to help protect yourself and your family from food poisoning. It is important to be consistent in practicing safe food handling at home. For more information, go to www.fightbac.org.

<p>CHECK fresh produce for signs of cuts or bruising, where harmful bacteria can breed</p> <ul style="list-style-type: none"> Check that the fresh fruits and vegetables you buy are not bruised or damaged. When choosing pre-cut fruits and vegetables like packaged salads and sliced melons, check that the product is refrigerated or on ice. 	<p>CLEAN hands, surfaces and utensils to prevent contamination</p> <ul style="list-style-type: none"> Wash hands with warm water and soap for at least 20 seconds before and after handling fresh fruits and vegetables. Clean all surfaces and utensils with hot water and soap, including cutting boards and knives, before and after preparing fresh fruits and vegetables.
<p>RINSE fresh fruits and veggies just before eating</p> <ul style="list-style-type: none"> Just before use, rinse under running water only the fruits and vegetables you plan to eat, including those with skins or rinds that are not eaten. Firm-skinned fruits and vegetables should be rubbed by hand or scrubbed with a clean brush while rinsing under running tap water. Packaged fruits and vegetables labeled "ready-to-eat," "washed" or "triple washed" should not be washed. Dry fruits and vegetables with a clean cloth or paper towel. Do not use soap or bleach to wash fresh fruits or vegetables. These products are not intended for consumption. 	<p>SEPARATE produce from raw meat, seafood, poultry, eggs and household chemicals</p> <ul style="list-style-type: none"> In your shopping cart and in bags at checkout, separate fresh fruits and vegetables from household chemicals and raw meat, poultry, seafood and eggs. In your refrigerator, keep fresh fruits and vegetables separate from raw meat, poultry, seafood and eggs. When preparing food, keep fresh fruits and vegetables separate from raw meat, poultry, seafood, and eggs. Do not use the same cutting board or utensils without cleaning with hot water and soap before and after preparing fresh fruits and vegetables.
<p>CHILL cut fresh produce within two hours to prevent bacteria growth</p> <ul style="list-style-type: none"> Keep your refrigerator at or below 40°F. Refrigerate all cut, peeled or cooked fresh fruits and vegetables within two hours of preparing. 	<p>THROW AWAY bruised, damaged or potentially cross-contaminated produce</p> <ul style="list-style-type: none"> Throw away any fresh fruit and vegetables that have not been refrigerated within two hours of cutting, peeling or cooking. Remove and throw away bruised or damaged portions of fruits and vegetables when preparing to cook them or before eating them raw. Throw away any fruit or vegetables that have touched raw meat, poultry, seafood or eggs. If in doubt, throw it out!

FIGHT BAC!® LIKE A producepro

Partnership for Food Safety Education

CHECK For Bruising or Damage	CLEAN Hands, Surfaces and Utensils	RINSE Fresh Fruits and Vegetables	SEPARATE From Contaminants	CHILL Cut Produce Below 40°F	THROW AWAY If in Doubt, Throw It Out
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Science behind the messages document available

Rinse fresh fruits and veggies under running tap water

THE STORY OF YOUR DINNER
Partnership for Food Safety Education

Keep foods separate.

THE STORY OF YOUR DINNER
Partnership for Food Safety Education

Read and follow package cooking instructions.

1. 2. 3.

KEEP FROZEN

THE STORY OF YOUR DINNER
Partnership for Food Safety Education

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.

www.fightbac.org | storyofyourdinner.org | saferecipeguide.org



Thank You to Our Experts!



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