Thanksgiving 2016
Food Borne Illness Investigation-
Contra Costa County

Marilyn C. Underwood, PhD, REHS
Contra Costa County Environmental Health
The Three Legged Stool of Outbreak Investigation Team

- Epidemiology
- Environmental Health
- Public Health Laboratory
Additional Component Added to Collaboration

Emergency Response Activated
Foodborne Outbreak Investigation- Beginning

November 2016

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Approximately 5:30PM; Health officer on duty calls EH Director with news of death.
3 dead, 5 ill in Calif. after Thanksgiving charity dinner, health officials say

By Derek Hawkins  November 29, 2016

On Thanksgiving Day, the American Legion hall in Antioch, Calif., opened its doors to anyone who didn’t have a place to go for the holiday. With the help of a local church, the veterans’ organization hosted a dinner for those who would have otherwise dined alone, complete with turkey, stuffing, green beans and other Thanksgiving fare.
Church dinner at Legion post on Thanksgiving ends in tragedy

BY NEWS DESK | NOVEMBER 30, 2016

The Antioch, CA Thanksgiving dinner tragedy spread beyond one family to cause at least 19 illnesses including three deaths, local health officials say.

All the victims attended a Thanksgiving dinner that served 800. It was put on at the Antioch American Legion Hall by the Golden Hills Community Church with food prepared in private homes.

The event was produced without obtaining any permits, which would not have permitted food from private homes or from unlicensed facilities.

How the dinner was depicted has changed as it unfolded this week. On Monday, there were three deaths and five illnesses all limited to one family who did attend the dinner at the legion. Health officials did not view it as either an outbreak or ongoing event.

On Tuesday, it became an outbreak with illnesses reported by nine others who attended the church dinner.

Mashed potatoes and stovetop stuffing was made at the American Legion and green beans were warmed up there, and everything else came from the homes of volunteers.

Food safety attorney William Marler suspects the source of the illnesses and three deaths was clostridium perfringens, a bacteria known for occurring in undercooked meats that are left to sit for a long period of time. (Marler is also publisher of s.Food Safety News.)
The Health Department Team In Action

<table>
<thead>
<tr>
<th>Environmental Health</th>
<th>Public Health Epi &amp; Nurses</th>
<th>Public Health Lab</th>
<th>Community &amp; Ed Involvement</th>
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<tbody>
<tr>
<td>• Inspected site of Thanksgiving event</td>
<td>• Led investigation/ Emergency Response Incident Command</td>
<td>• Analyzed stool samples using FilmArray GI panel</td>
<td>• Release 4 media advisories</td>
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<td>• Interviewed church members involved in preparation of meal</td>
<td>• Kept department and county officials informed</td>
<td>• Liaison with coroner</td>
<td>• Organized 3 media briefings</td>
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<tr>
<td>• Provided event specific info for case questionnaire</td>
<td>• Liaison with Sutter Delta</td>
<td>• Delivered stool and autopsy samples to CDC lab</td>
<td>• Posted latest information on website and through Facebook and Twitter</td>
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<td>• Inspected 3 board &amp; care homes</td>
<td>• Developed survey</td>
<td>• Use PulseNet</td>
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<td>• Assisted with interviews of board and care employees and occupants</td>
<td>• Liaison with state health</td>
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<td>• Helped with messaging and media</td>
<td>• Led interviews</td>
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<td>• Use EHS Net</td>
<td>• Distributed and collected stool samples</td>
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<td>• Collated data</td>
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<td>• Helped with messaging and media</td>
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<td>• Use Epi-Ready</td>
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FilmArray™ Gastrointestinal Panel

1 Test. 22 Targets. All in about an hour.

**Bacteria**
- Campylobacter (jejuni, coli and upsaliensis)
- Clostridium difficile (toxin A/B)
- Plesiomonas shigelloides
- Salmonella
- Yersinia enterocolitica
- Vibrio (parahaemolyticus, vulnificus and cholerae)
  - Vibrio cholerae
- **Diarrheagenic E. coli/Shigella**
  - Enteroaggregative E. coli (EAEC)
  - Enteropathogenic E. coli (EPEC)
  - Enterotoxigenic E. coli (ETEC) lt/st
- Shiga-like toxin-producing E. coli (STEC) stx1/stx2
  - E. coli O157
- Shigella/Enteroinvasive E. coli (EIEC)

**Parasites**
- Cryptosporidium
- Cyclospora cayetanensis
- Entamoeba histolytica
- Giardia lamblia

**Viruses**
- Adenovirus F 40/41
- Astrovirus
- Norovirus GI/GII
- Rotavirus A
- Sapovirus (I, II, IV and V)

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November 29 - results for 3 stool samples tested negative in the FilmArray
### December 2016

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Received preliminary results from CDC- Clostridium perfringens Type A

Received final results from CDC- Clostridium perfringens Type A
CDC identifies bacteria that killed 3 who ate church meal

BY NEWS DESK | DECEMBER 21, 2016

A Thanksgiving Day meal served by a church group in Antioch, CA, that killed three people was evidently contaminated with the bacteria Clostridium perfringens.

“Clostridium perfringens is one of the most common foodborne illnesses in the U.S. It can be found in the human intestine without hurting us, but eating food containing large amounts of this bacteria can cause illness and in some cases death,” Louise McNitt, deputy health officer for Contra Costa Health Services, said in a news release late Tuesday.

It remains unknown exactly what food, or foods, served by members of the Golden Hills Community Church on Thanksgiving Day was contaminated. Several hundred people ate the food, served at an American Legion auditorium in Antioch.

“But after extensive interviews we found most of the ill people ate turkey and mashed potatoes and they all ate around the same time. Some dishes served at the event, including cooked turkey, were brought to the site after they were prepared in private homes,” Marilyn Underwood, county environmental health director, said in the release.

The local officials had said it might take months for laboratory confirmation of the specific pathogen responsible for the more than two dozen illnesses and three deaths. However, the U.S. Centers for Disease Control and Prevention’s website notes that the bacteria is easily killed by cooking food properly.
Food borne Outbreak

- 25 reported sick from event
- 22 interviewed
- 6 taken to ER
- 1 admitted who did not die
- 3 died
Clostridium perfringens
Food Poisoning

YOU ARE INVITED TO A
FREE Thanksgiving Dinner
THURSDAY, NOVEMBER 24TH
10:30AM-2:00PM
VETERAN’S MEMORIAL HALL
403 W. 6TH STREET
ANTIOCH

SERVED BY
Golden Hills COMMUNITY CHURCH
Donations needed for Thanksgiving dinner event

Nov 12, 2015  (0)

Thanksgiving is just around the corner and with it comes the Golden Hills Community Church's annual free Thanksgiving dinner at the Brentwood Veterans Hall, at 757 First St., from 10:30 a.m. to 2 p.m., on Thanksgiving Day.

The church will be serving turkey, ham and sides, and will try to send everyone home with a bag of food and clothes. All are welcome to attend.

On Thanksgiving Day, event coordinators ask for cooked and carved turkey or ham to be dropped off at the Veterans Hall in the morning. Other needs for the day of the event will be pies, sweet potatoes and stuffing. The sweet potatoes and stuffing will need to be cooked and then dropped off in a disposable pan.

Other needed supplies include canned items such as soup, tuna, veggies and fruits; non-perishables like noodles, cereal, bread and bottled drinks; any type of clean, usable clothing, blankets and jackets; and new baby diapers in any size are also very popular. Donations can be dropped off at 320 Fairview Ave., in Brentwood. After hours donations can be left on the porch.

For anyone in the local area who could use a meal that day, but can't make it to the Veterans Hall, email their name, address and phone number to Brian@SharpHomesOnline.com, and volunteers will get a meal or meals to them on Thanksgiving.
The Thanksgiving Meal
Food Items Consumed by Ill Patrons (n=22)

- Mashed Potatoes
- Turkey
- Green Beans
- Stuffing/Dressing
- Corn
- Cranberry Sauce/Relish
- Pumpkin Pie
- Gravy
- Olives
- Sweet Potatoes
- Apple Pie
- Ham

Number of Ill Patrons who Ate this Dish
Marilyn’s Theory - One Bad Turkey
Reflection

- Interest of FBI
- Role of coroner
- Improve relationship with Sutter Delta Lab
The CCC Health Services Team

Environmental Health: Vanessa Cordier, Matt Villaber, Nicole Rayonez, William Aleandro

Public Health Epi and Public Health Nurses: Susan Farley, Sara Sowko, Josh Sullivan, Barbara Keller, Daniel Peddycord, Paul Leung

Public Health Lab: Melody Hung-Fan
• Conducting outreach to non-profit organizations in the county via letter and brochure, pointing to website
• Define more clearly our expectation for the terms “members” or “general public”
• Use this unfortunate event to highlight the dangers of homemade food served to the public
CalCode 113789

• (c) “FOOD FACILITY” does not include any of the following:
  
  • (3) A church, private club, or other non-profit association that gives or sells FOOD to its members and guests, and not to the general public, at an event that occurs not more than three days in any 90-day period.
CalCode 113789 (c) (3)-general public removed

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- (3) A church, private club, or other non-profit association that gives or sells FOOD to its members and guests at an event that occurs not more than three days in any 90-day period.
Event versus a Normal Function of the Church

- Funerals that are not public events, ie high profile individuals
- Funerals that are public events and church was asked to host, e.g. police officer killed in the line of duty
- Celebrate Recovery dinners held quarterly and open to the public
Permitted Church Kitchen or Not?

- If permitted kitchen, food for most events, even if serving the public, can be prepared at the church without any additional permits.
- If not a permitted kitchen, events involving members and guests can only occur 3 times in 90 day period.
- If not a permitted kitchen, any event serving the general public must get a Temporary Food Facility (TFF) permit.
A Framework for Understanding EH’s Role

Is the activity a normal function of the church (or “renting” organization) for members and guests?

YES → Does the church have a permitted kitchen?

YES → The activity is not regulated by EH. Potlucks and food made at home are okay. Recommend that Food Safety Tips be made available to members and guests providing or making food.

NO → CalCode 113789(c)(3) applies.

YES → • CalCode 113789©(3) does not apply

NO → • No potlucks and food made at home are okay if serving the general public

YES → • Permitted caterer may be utilized

NO → • Food may be prepared by church members at the permitted kitchen

YES → • Will need a TFF permit if food is prepared or served outside the permitted kitchen
Permitted Church Kitchen or Not?

Is the activity a normal function of the church (or "renting" organization) for members and guests

- Coffee break outreach after service
- Bible Study
- Men’s breakfast
- Staff development quarterly meetings
- Senior adult weekly meetings
- Typical memorial service

Does the church have a permitted kitchen?

Main campus:
- Royal Family (Foster Kids camp) fundraiser tea-monthly- prepare food at the church
- Teen Mothers of Preschoolers (MOPs)- twice a month- change to prepare at church
- Harvest Carnival – served outside so get TFF
- Annual Pancake Breakfast-prepared at church
- Memorial Service that is large enough to be a public event- prepare at church or have a caterer

Satellite campus:
- Trunk or Treat - get TFF

YES

NO

YES

NO