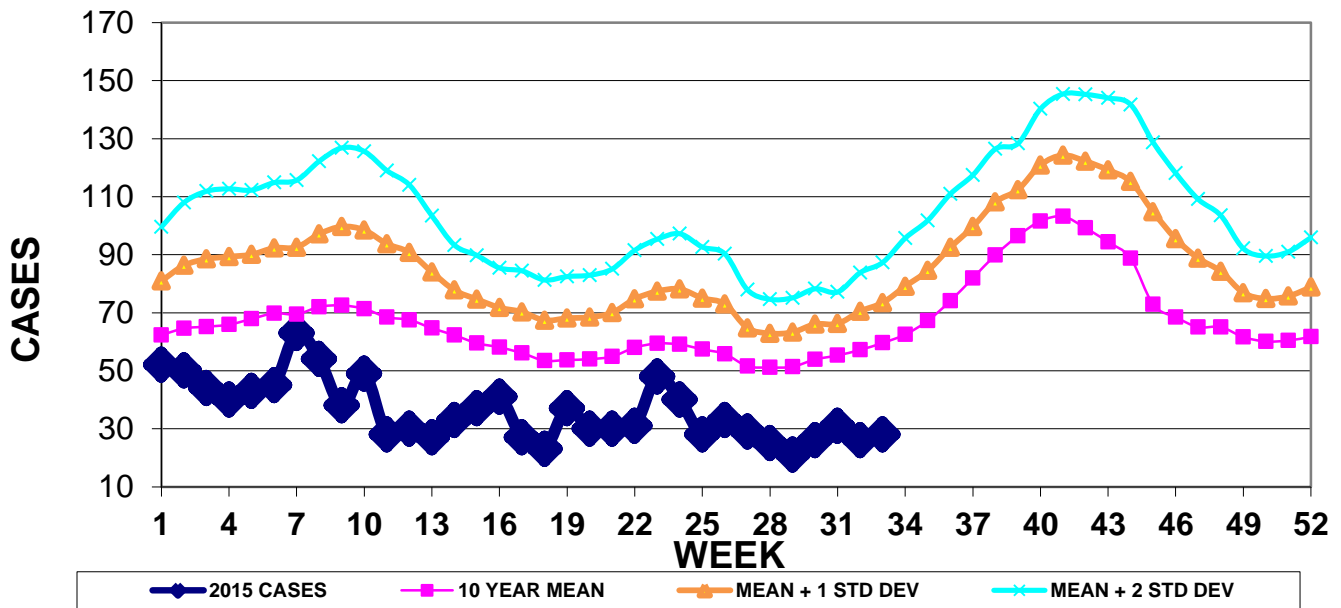


INFECTION CONTROL DEPARTMENT
 GUAM MEMORIAL HOSPITAL AUTHORITY
GUAM EPIDEMIOLOGY NEWSLETTER

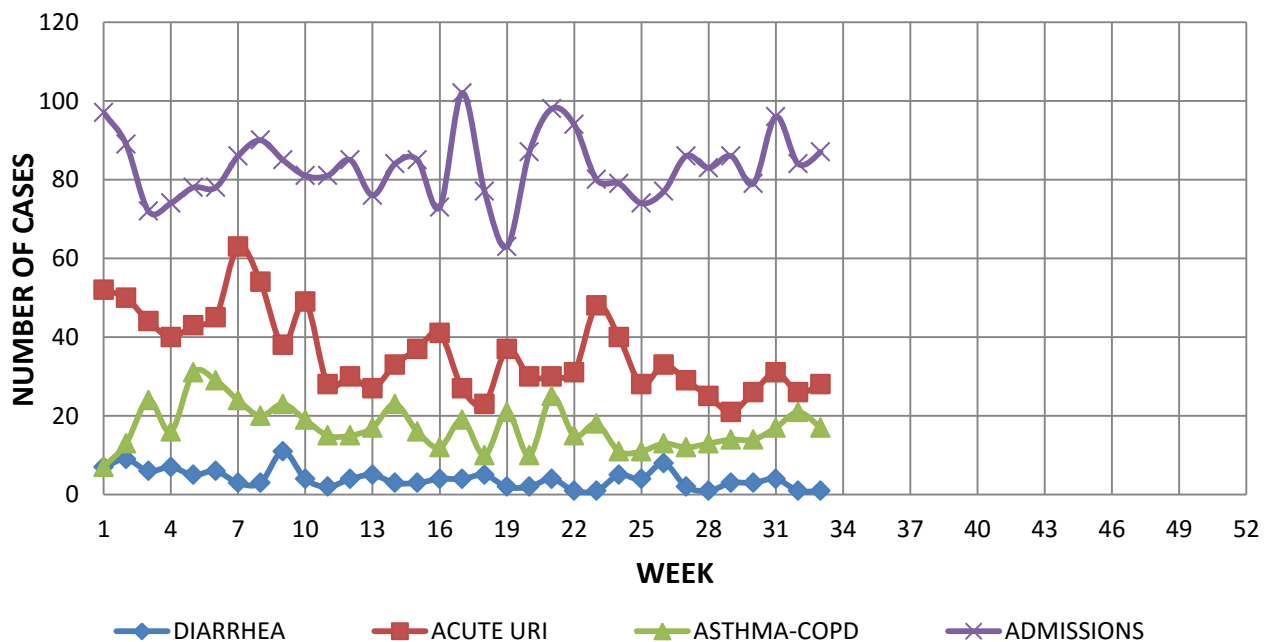
REPORT FOR WEEK ENDING: 8/22/2015 (Reporting week 2015-33)

GUAM REPORTS

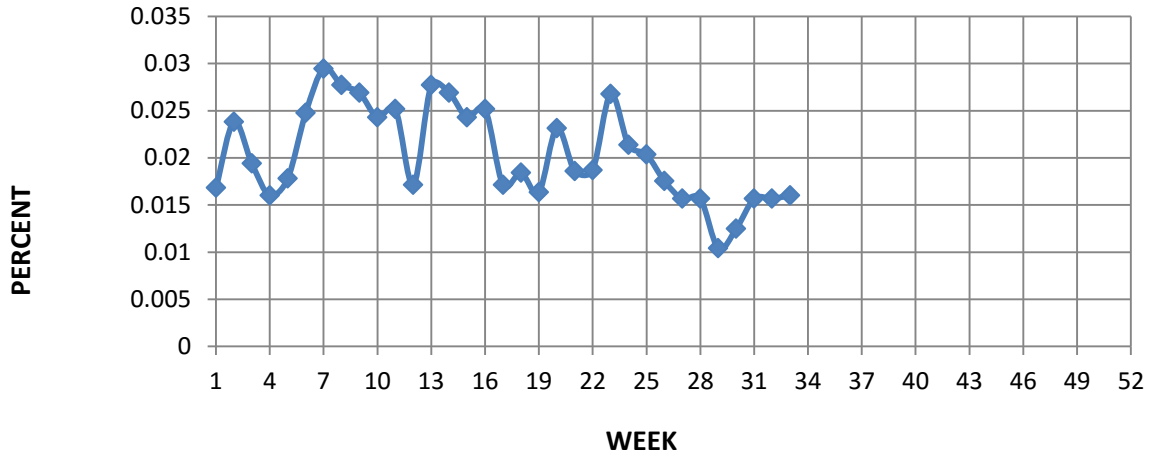
**GUAM ACUTE RESPIRATORY INFECTION SURVEILLANCE 2015;
 GMHA-EMERGENCY DEPARTMENT PATIENTS BY WEEK SEEN**



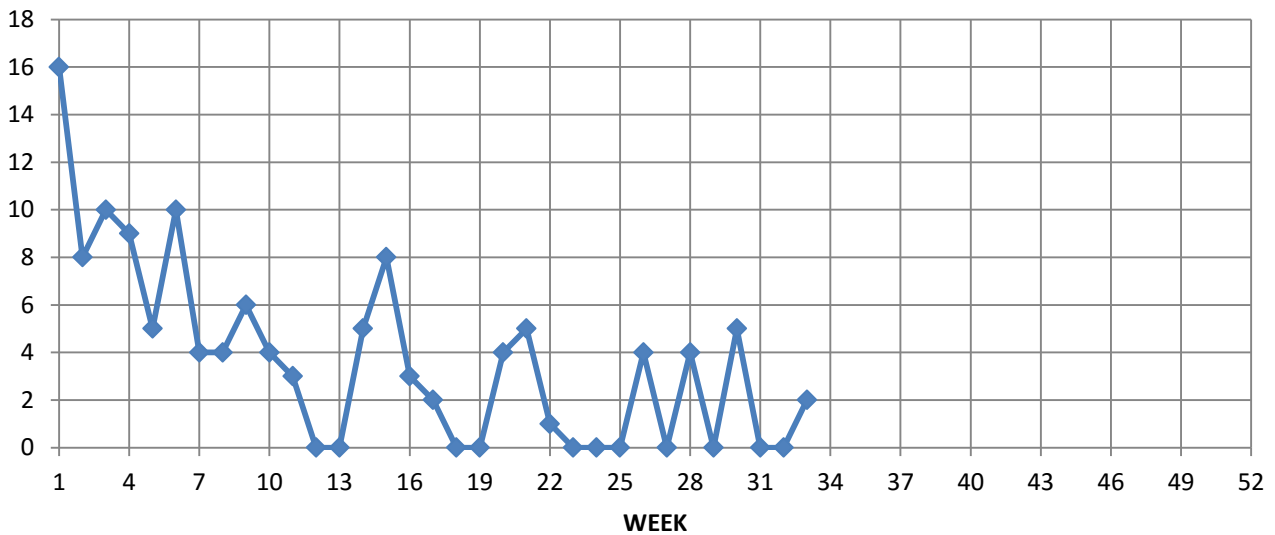
**GUAM SYNDROMIC DISEASE SURVEILLANCE;
 GMHA-ED PATIENT DIAGNOSES BY WEEK SEEN-2015**



**Percent of GMHA-ER patients with
Influenza/ILI symptoms (3-week smoothed)**



**NUMBER OF CASES OF INFLUENZA AND ILI REPORTED BY SENTINEL
PHYSICIANS BY WEEK REPORTED, 2015**



GUAM SENTINEL PHYSICIAN INFLUENZA SURVEILLANCE

REPORTS OF INFLUENZA OR INFLUENZA-LIKE ILLNESSES
RECEIVED FOR THE WEEK ENDING 8/22/15

Two cases reported by sentinel physicians

Bureau of Communicable Disease Control
 Guam Department of Public Health & Social Services
H1N1 INFLUENZA SURVEILLANCE, WEEK 33
 NO CASES OF H1N1 REPORTED FOR WEEK 33
Cumulative 2015: 0 civilian & 0 military cases

INFECTION CONTROL DEPARTMENT
 GUAM MEMORIAL HOSPITAL AUTHORITY
HOSPITALIZATIONS FOR INFLUENZA A BY AGE
AND MORBIDITY REPORTING WEEK, 2015

AGE	22	23	24	25	26	27	28	29	30	31	32	33	TOTAL
0-4													
5-18	1												1
19-24													
25-49													
50-64													
65+													1
TOTAL	1	0	0	0	0	0	0	0	0	0	0	0	2

Bureau of Communicable Disease Control
 Guam Department of Public Health & Social Services
ISLAND-WIDE COMMUNICABLE DISEASE REPORT

REPORTS RECEIVED DURING THE WEEK ENDING 8/22/2015

<i>Acinetobacter baumannii</i> MDR	2
<i>Chlamydia trachomatis</i>	28
<i>Clostridium difficile</i>	1
Conjunctivitis	4
<i>E. coli</i> MDR	2
Gonorrhea	1
Hepatitis B	1
Hepatitis C	2
Influenza A	1
MRSA	7
Pertussis	1
Salmonellosis	1
Scabies	3
Shigellosis	1
Streptococcal sore throat	7
Streptococcal disease, other	1

INFECTION CONTROL DEPARTMENT
 GUAM MEMORIAL HOSPITAL AUTHORITY
**GMHA-EMERGENCY DEPARTMENT CLINICAL DIAGNOSES OF INFLUENZA OR
 FLU-SYNDROME BY WEEK AND PATIENT'S VILLAGE OF RESIDENCE, 2015**
 (Villages listed geographically from northern-most to southern-most)

VILLAGE	WEEK										TOTAL	2015 RATE
	24	25	26	27	28	29	30	31	32	33		
Yigo	1	1	0	0	2	0	2	2	0	2	38	182.24
Dededo	3	1	2	1	4	0	0	3	2	3	86	188.48
Tamuning	1	1	2	1	0	0	1	0	1	2	30	150.11
Barrigada	0	0	0	0	0	0	0	0	0	0	11	122.09
Mangilao	1	0	0	1	0	0	0	0	0	0	23	149.14
Mongmong-T-M	0	0	0	0	0	1	0	0	1	0	21	303.09
Hagatña	0	1	1	0	1	0	0	0	0	0	7	656.04
Agaña Heights	0	0	0	0	0	0	0	0	0	0	0	0.00
Sinajana	0	0	0	1	0	0	0	0	0	0	5	190.04
Chalan Pago-Ordot	0	0	0	0	0	0	1	0	0	0	5	72.19
Asan-Maina	0	0	1	0	0	0	0	0	0	0	1	46.08
Piti	0	0	0	0	0	0	0	1	0	0	1	67.75
Santa Rita	0	1	0	0	0	0	0	0	0	0	7	113.32
Agat	0	0	0	0	0	0	2	0	1	1	15	300.48
Yona	0	0	1	1	1	0	1	0	0	1	9	136.80
Talofof	1	0	0	0	0	0	0	0	0	0	4	129.20
Inarajan	0	1	1	0	0	0	0	0	0	0	8	346.62
Merizo	0	0	0	0	0	0	0	0	0	0	5	266.24
Umatac	0	0	0	0	0	0	1	0	0	0	2	251.89
Tourist	0	0	0	0	0	0	0	0	0	1	6	
Unknown	0	1	0	0	0	0	0	0	0	0	3	
TOTAL	7	7	8	5	8	1	8	6	5	10	290	179.25

NOTE: Rate = cases per 100,000 population for the year to date.

INFLUENZA/ILI ACTIVITY LEVEL - REGIONAL (5 villages affected)
 (ACTIVITY LEVELS: No activity, Sporadic, Local, Regional, Widespread)

GUAM ANIMAL DISEASE (ZONOSSES) REPORTS

Anaplasmosis – 5 canine, Ehrlichiosis – 4 canine

CDC INVESTIGATION OF SUSHI-RELATED OUTBREAK

The Centers for Disease Control and Prevention, Atlanta (CDC) has collaborated with public health and regulatory officials in several states and the U.S. [Food and Drug Administration](#) (FDA) to investigate an outbreak of *Salmonella* Paratyphi B variant L(+) tartrate(+) and *Salmonella* Weltevreden infections linked to frozen raw tuna.

A total of 65 people infected with one of the outbreak strains of *Salmonella* Paratyphi B variant L(+) tartrate(+) (64 people) or *Salmonella* Weltevreden (1 person) were reported from 11 states. The number of ill people reported from each state was as follows: Arizona (12), California (35), Illinois (1), Michigan (2), Minnesota (4), Mississippi (1), New Mexico (6), South Dakota (1), Virginia (1), Washington (1), and Wisconsin (1).

Illness onset dates ranged from March 5, 2015 to July 20, 2015. Ill people ranged in age from younger than 1 year to 83 with a median age of 31, and 54% were male. Among 62 people with available information, 11 (18%) were hospitalized, and no deaths were reported.

Epidemiologic, laboratory, and traceback findings indicated that frozen raw tuna was the likely source of this outbreak. In interviews, ill people answered questions about foods eaten and other exposures in the week before they became ill. Of 49 ill people for whom information was known, 46 (94%) reported consuming sushi in the week before they became ill. This proportion was significantly higher when compared with results from a survey of healthy people in which 5% reported eating "sushi, sashimi, or ceviche made with raw fish or shellfish" in the 7 days before they were interviewed. Of the 45 people with information about their sushi exposure, 44 (98%) reported eating a sushi item containing raw tuna, and 28 (80%) of 35 with information reported eating a sushi item containing raw "spicy tuna."

The Maricopa County Environmental Services Department working with the Arizona State Public Health Laboratory collected and tested unopened frozen ground tuna products from various retail locations. The Arizona laboratory isolated *Salmonella* Newport in one sample and *Salmonella* Weltevreden in another sample. The unopened frozen ground tuna products represented two different lots of product imported from Indonesia by Osamu Corporation. The Minnesota Department of Health and Department of Agriculture isolated the outbreak strain of *Salmonella* Paratyphi B variant L(+) tartrate(+) from samples of unopened frozen raw tuna products collected from a Minnesota grocery store where an ill person in this outbreak reported eating tuna sushi. The contaminated frozen raw tuna products collected from the store represented one lot of product from one processing plant in Indonesia imported by Osamu Corporation. On July 21, 2015, Osamu Corporation announced a voluntary recall of the lot of contaminated frozen raw tuna. Additionally, Osamu Corporation voluntarily recalled all frozen yellowfin tuna (loin, saku, chunk, slice, and ground market forms) sold to restaurants and grocery stores throughout the U.S. from May 9, 2014 to July 9, 2015 from the same processing plant in Indonesia.

The National Antimicrobial Resistance Monitoring System (NARMS) is a U.S. public health surveillance system that tracks antibiotic resistance in foodborne and other enteric bacteria found in people, raw meat and poultry, and food-producing animals. CDC's NARMS laboratory conducted antibiotic resistance testing on clinical isolates collected from three ill people infected with the outbreak strain of *Salmonella* Paratyphi B variant L(+) tartrate(+). Of the three isolates, one (33%) isolate was resistant to ampicillin and two (67%) were susceptible to all antibiotics tested on the NARMS panel.

This investigation is over; however, the recalled frozen tuna has a long shelf life and may still be in freezers. Restaurants and retailers unaware of the recalls could continue to serve and sell sushi made with recalled frozen tuna and additional people could get sick.

Source: <http://www.cdc.gov/salmonella/paratyphi-b-05-15/index.html>