



Epi Update for Friday, July 2, 2021

Office of the Public Health Medical Director
Center for Acute Disease Epidemiology (CADE)
Bureau of HIV, STD, and Hepatitis

Iowa Department of Public Health (IDPH)

Items for this week's Epi Update include:

- **Cases of melioidosis identified in nearby states, lab misidentification potential**
- **CDC releases COVID-19 Viral Testing Tool for clinicians, individuals**
- **Summer food safety tips**
- **In the news: China declared officially malaria-free by WHO**
- **In the news: 5,000-year-old man was 'oldest plague victim'**
- **Infographic: Get ready to grill safely**
- **Meeting announcements and training opportunities**

Cases of melioidosis identified in nearby states, lab misidentification potential

CDC is investigating three recent cases of melioidosis: a case in Kansas in March, a case in Texas in May, and a case in Minnesota in May. All three organisms were sent to CDC for sequencing, which showed they were clonal to one another and potentially of South Asian origin. None of the patients have traveled outside the U.S. *Burkholderia pseudomallei* is the causative agent of melioidosis in humans and is not the same agent responsible for glanders in animals (*Burkholderia mallei*). The organism is readily aerosolized from its environmental reservoirs and causes outbreaks of disease where it is endemic.

While uncommon, laboratory-associated cases of melioidosis can occur. *B. pseudomallei* is considered a biothreat agent and is listed as a tier 1 select agent. As such, any suspect organism must be sent to SHL for confirmation.

It is recommended that laboratories review their records for any *Burkholderia* species since January 2021. *Burkholderia* can be misidentified by automated systems and MALDI-TOF. Misidentifications include *Burkholderia* spp. (specifically *B. cepacia* and *B. thailandensis*), *Chromobacterium violaceum*, *Ochrobactrum anthropi*, and often *Pseudomonas* spp., *Acinetobacter* spp., and *Aeromonas* spp. If a laboratory needs assistance, please contact SHL.

For more information about melioidosis, including signs and symptoms, visit www.cdc.gov/melioidosis/index.html.

CDC releases COVID-19 Viral Testing Tool for clinicians, individuals

CDC's COVID-19 Viral Testing Tool helps health care providers quickly determine what type(s) of COVID-19 testing they should recommend to patients. The tool also helps individuals determine what type of test they should seek. After test results are in, the tool can help interpret results and guide next steps. The online, mobile-friendly tool asks a series of questions, and provides recommended actions and resources based on the user's responses.

The COVID-19 Viral Testing Tool is available at www.cdc.gov/coronavirus/2019-ncov/testing/index.html.

Summer food safety tips

IDPH is seeing an increase in foodborne illness reports, which tend to peak during the summer. Warmer temperatures help pathogens such as *Salmonella* thrive. Bacteria multiply rapidly at room temperature or in the "Danger Zone" between 40°F and 140°F, so never leave perishable food out for more than 2 hours (or 1 hour if it's hotter than 90°F outside).

Here are a few more summer food safety tips:

- Wash hands for 20 seconds with soap and water before, during, and after preparing food and before eating.
- Rinse fresh fruits and vegetables under running water.
- Use separate cutting boards and plates for raw meat, poultry, and seafood.
- Use a food thermometer to ensure foods are cooked to a safe internal temperature.

For more information, including safe cooking temperatures for various foods, visit www.cdc.gov/foodsafety/keep-food-safe.html.

In the news: China declared officially malaria-free by WHO

www.cnn.com/2021/07/01/asia/china-malaria-free-who-intl-hnk-scn/index.html

In the news: 5,000-year-old man was 'oldest plague victim'

www.bbc.com/news/science-environment-57658859

Infographic: Get ready to grill safely

The infographic features a red top section with a grill and various food items. A yellow banner across the middle reads "Get Ready to Grill Safely". Below this, the "Refrigerate" section is highlighted in orange. It includes a snowflake icon and an illustration of a refrigerator containing a fish, ribs, and a turkey. The CDC logo is in the bottom left, and the website URL is at the bottom.

Get Ready to Grill Safely

Refrigerate

Divide leftovers into small portions and place in covered, shallow containers. Put in freezer or fridge within two hours of cooking (one hour if above 90°F outside).

www.cdc.gov/foodsafety

To view in full size, visit

www.cdc.gov/foodsafety/images/comms/grill-safety/GrillSafety_Refridgerate_1200x675.jpg.

Meeting announcements and training opportunities

In May, CDC hosted a Clinician Outreach and Communication Activity (COCA) Call featuring Lyme disease updates and new educational tools for clinicians. Watch the webinar and get free Continuing Education here: emergency.cdc.gov/coca/calls/2021/callinfo_052021.asp.

Have a healthy and happy week!

Center for Acute Disease Epidemiology
800-362-2736

Bureau of HIV, STD, and Hepatitis
515-281-6801