

EPI Update for Wednesday, December 30, 2009
Center for Acute Disease Epidemiology (CADE)
Iowa Department of Public Health (IDPH)

Items for this week's EPI Update include:

- **Iowa Disease Surveillance System allows electronic STD reporting**
- ***E.coli* 0157:H7 illness associated with recalled meat products**
- **Meeting announcements and training opportunities**

Iowa Disease Surveillance System allows electronic STD reporting

A new enhancement to the Iowa Disease Surveillance System (IDSS) will allow electronic reporting of sexually transmitted diseases (STD). The STD Program at the Iowa Department of Public Health will begin using the IDSS as its information system beginning on January 4, 2010. This will allow more streamlined reporting and investigation of chlamydia, gonorrhea, and syphilis, as well as related co-infections. The upgrade to allow hospital and laboratory staff to report STDs via IDSS should be installed within the first couple weeks of January. Hospital and laboratory staff will be contacted directly when this feature becomes available.

***E.coli* 0157:H7 illness linked to recalled meat**

The Centers for Disease Control and Prevention and public health officials in several states continue to investigate a cluster of *E.coli* 0157:H7 cases. The investigation has resulted in a recall of beef products. There has been one case related to this outbreak, who has since recovered, identified in Iowa.

IDPH recommends that all consumers safely prepare their raw meat products by:

- Washing hands with warm, soapy water for at least 20 seconds before and after handling raw meat, fish, and poultry.
- Washing cutting boards, dishes and utensils with hot, soapy water.
- Immediately cleaning spills.
- Keeping raw meat, fish and poultry away from other food that will not be cooked.
- Using separate cutting boards for raw meat, fish, poultry and other foods.
- Consumers should only eat ground beef or ground beef patties that have been cooked to a safe internal temperature of 160° F.
- Refrigerate raw meat and poultry within two hours after purchase.
- Refrigerate cooked meat and poultry within two hours after cooking.

For more information on *E.coli* 0157:H7 illness, visit www.idph.state.ia.us/idph_universalhelp/main.aspx?system=IdphEpiManual&context=E.coli_O157:H7_Factsheet.

Meeting announcements and training opportunities

Biosafety and Biosecurity: Minimizing the Risks in the Laboratory

On January 13, 2010, at the University Hygienic Laboratory Ankeny facility, this course will cover the differences between biosafety and biosecurity, utilizing biosafety level (BSL) 3 practices in a BSL2 lab, and information on conducting risk assessments for both biosafety and biosecurity. For more information contact Rich Bonar at 319-335-4500 or richard-bonar@uiowa.edu.

Sentinel Lab Rule Out of Potential Agents of Bioterrorism: Wet Workshop

On February 9 and 10 at the University Hygienic Laboratory Ankeny facility, this course will provide in depth information and hands-on experience about specific select agents of bioterrorism. This course is designed for microbiologists who are new to the microbiology lab, laboratorians who want to improve or retain proficiency with select agents, and laboratory managers. Please send an email to richard-bonar@uiowa.edu by Monday, February 2 with the names of the laboratorians who will be attending the workshop and the date they plan to attend.

We wish everyone a very happy, healthy new year!

Center for Acute Disease Epidemiology

Iowa Department of Public Health

800-362-2736