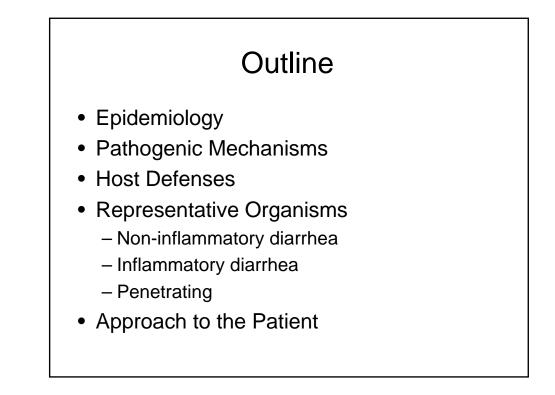
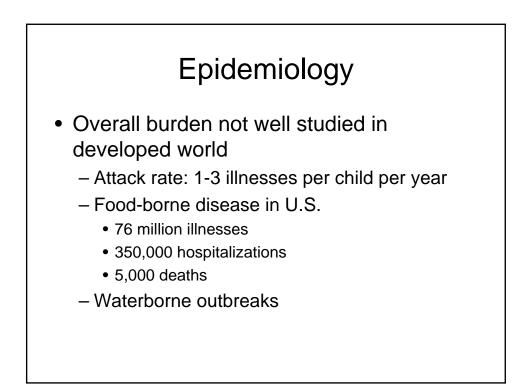
Infectious Diarrheal Diseases

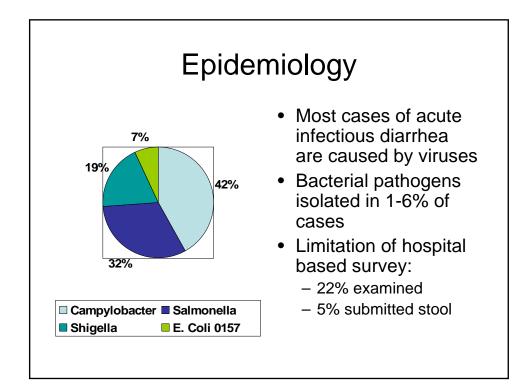
Michael Yin, MD MS

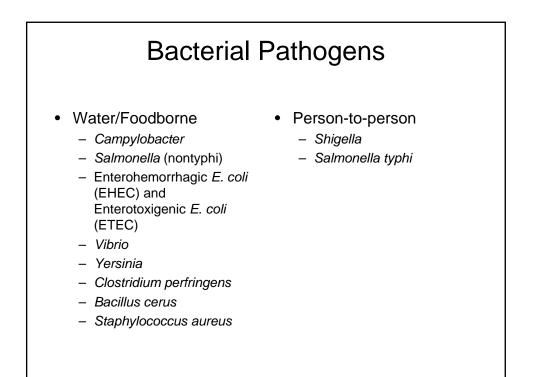


Epidemiology

- Major cause of morbidity and mortality in children developing world
 - Attack rate: 10-18 illnesses per child per year
 - In Asia, Africa, Latin America there are approximately 1 billion cases/yr resulting in 4-6 million deaths per year (12,600 deaths/day)
 - In some areas >50% of childhood deaths are attributable to acute diarrheal illnesses







Pathogenic Mechanisms

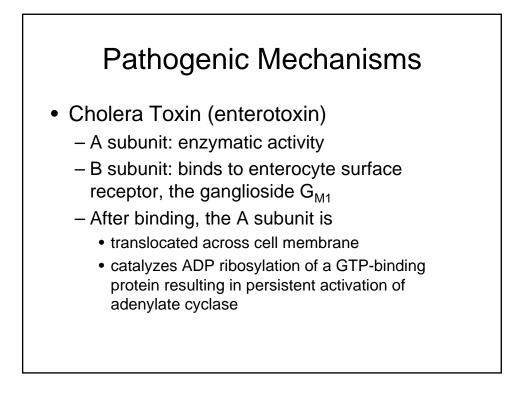
- Inoculum size
- Adherence
- Toxin Production
 - Enterotoxin
 - Cytotoxin
 - Neurotoxin
- Invasion

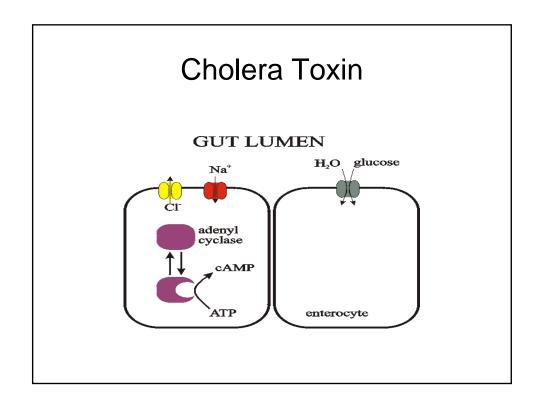
Pathogenic Mechanisms

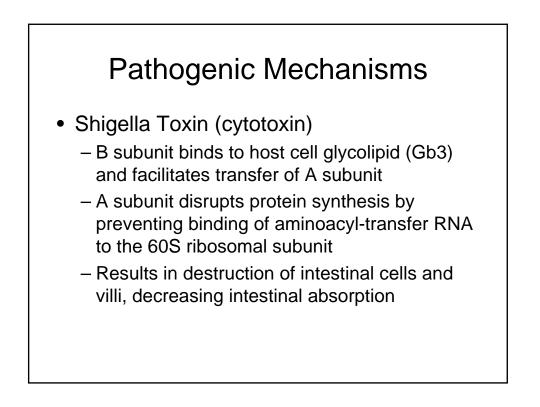
- Inoculum size
 - 10-100 organisms
 - Shigella
 - Enterohemorrhagic E. coli (EHEC)
 - <1000 organisms
 - Salmonella typhi
 - Campylobacter jejuni
 - -10^5 to 10^8 organisms
 - Vibrio cholera
 - Salmonella (nontyphoidal)

Pathogenic Mechanisms

- Toxin Production
 - Enterotoxin: cause watery diarrhea by acting directly on secretory mechanisms in the intestinal mucosa
 - Vibrio cholera, ETEC, Clostridium perfringens
 - Cytotoxin: cause destruction of mucosal cells and associated with inflammatory diarrhea
 - Shigella, EHEC
 - Neurotoxin: act directly on central or peripheral nervous system
 - Staphylococcus aureus, Bacillus cereus







Pathogenic Mechanisms

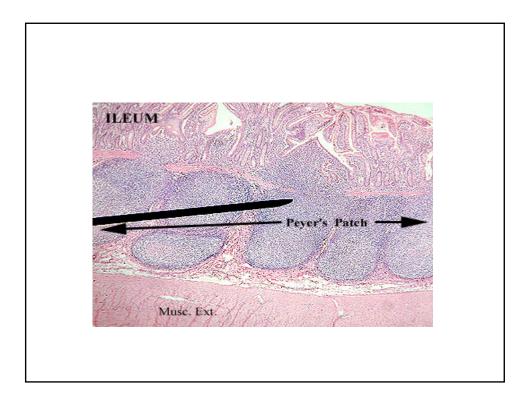
- Staphylococcus Aureus enterotoxin (neurotoxin)
 - Heat-stabile toxin
 - Increases peristalsis by sympathetic activation, resulting in intense vomiting
- Bacillus Cereus enterotoxin
 - Two enterotoxins
 - Emetic: incubation period 1-6 hours
 - Diarrheal: Incubation period 10-12 hours



- Tissue Invasion
 - Salmonella Pathogenicity Island-1 and 2 (SPI-1 & SPI-2)
 - Binds to microfold cells (M cell) or enterocytes
 - Introduces salmonella-secreted invasion proteins (Sips or Ssps) into M cells resulting in membrane ruffling and phagocytosis
 - Replicates in phagasome (tolerant to acids)
 - Spreads to adjacent epithelial cells and lymphoid tissue.

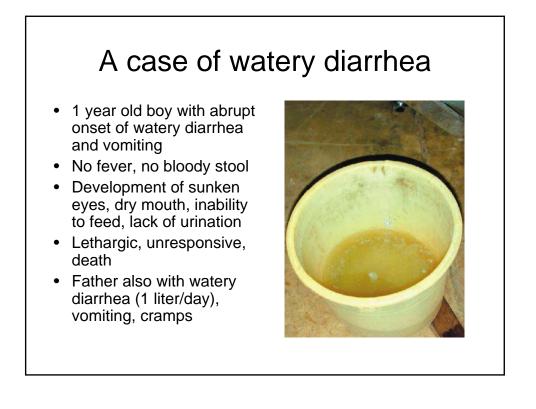
Host Defenses

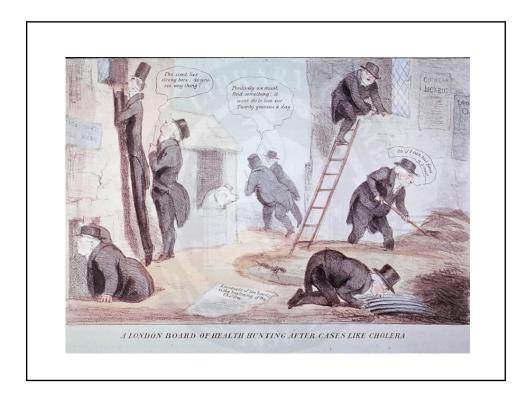
- Normal Flora
 - Anaerobes: acidic pH & fatty acid production prevent colonization by bacterial pathogens
- Gastric Acid
 - Increased frequency of Salmonella among patients with gastric bypass
- Intestinal Motility
 - Impaired motility allows for bacterial overgrowth
- Immunity
 - Secretory IgA, systemic IgG and IgM
 - Cell-mediated immunity
 - Binding of bacterial antigens to the luminal side of M cells in distal small intestines, subsequent presentation of antigen to subepithelial lymphoid tissue

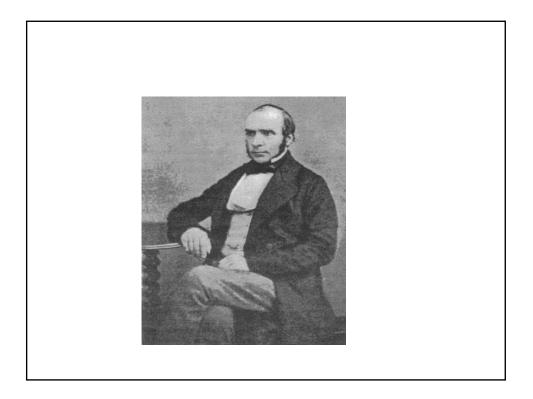


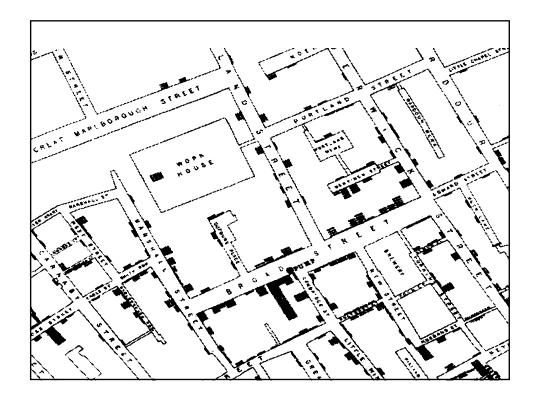
Clinical approach to Infectious Diarrheas

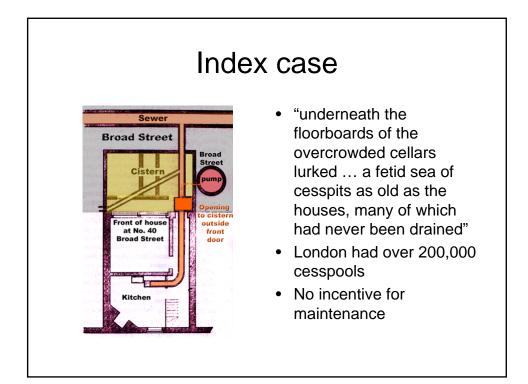
	Watery Diarrhea	Bloody diarrhea (Dysentery)	Enteric Fever
Mechanism	Non inflammatory (enterotoxin)	Inflammatory (invasion or cytotoxin)	Penetrating systemic infection
Location	Proximal small bowel	Colon or distal small bowel	Distal small bowel
Pathogens	Vibrio cholera ETEC Clostridium Perfringens Bacillus cereus Stapholococcus aureus	Shigella spp. Salmonella (Nontyphoidal) Campylobacter jejuni EHEC/EIEC Clostridium difficile	Salmonella typhi Yersinia enterocolitica

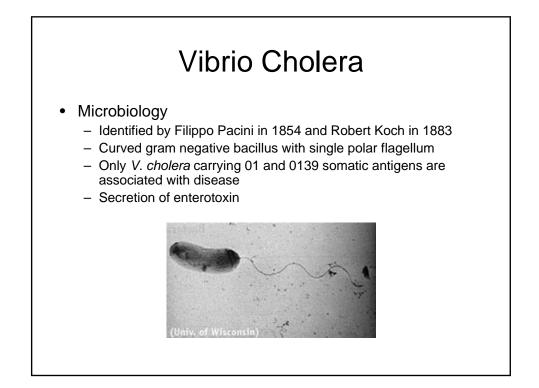


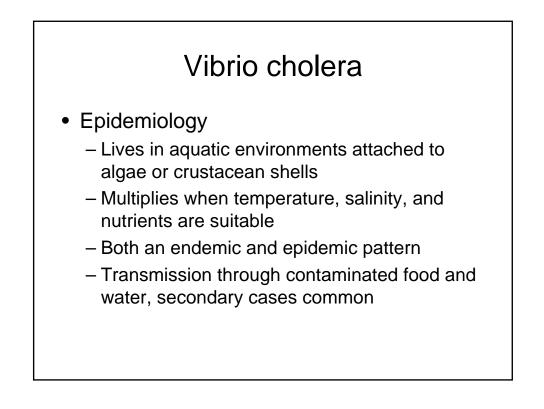


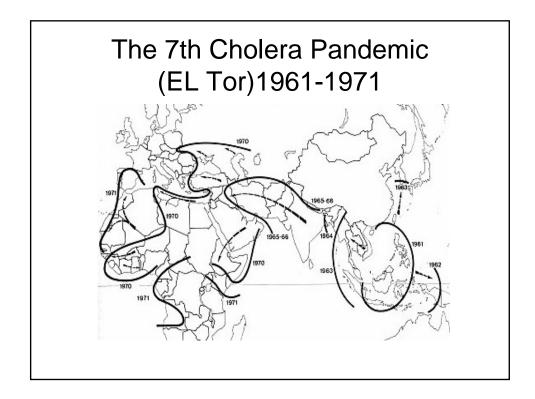


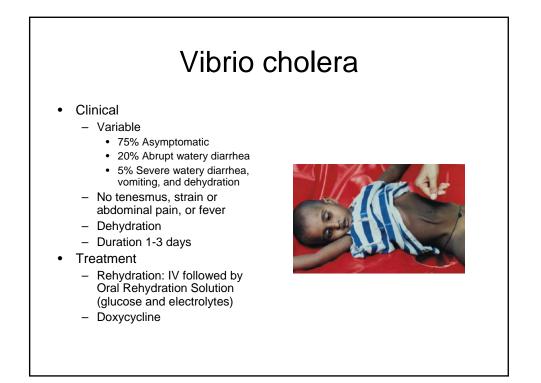


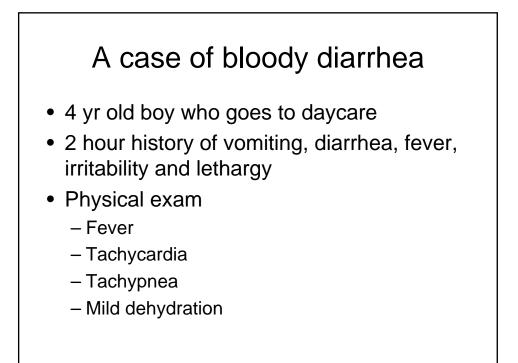


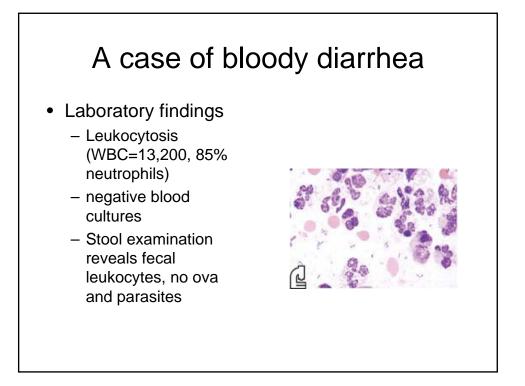






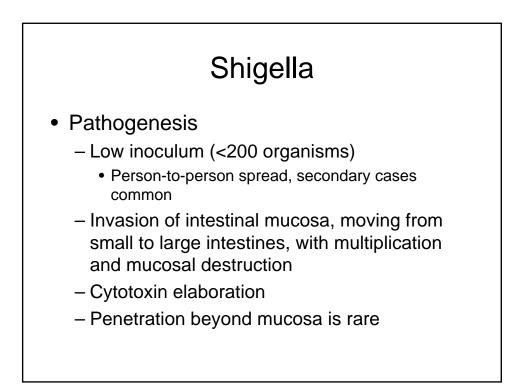


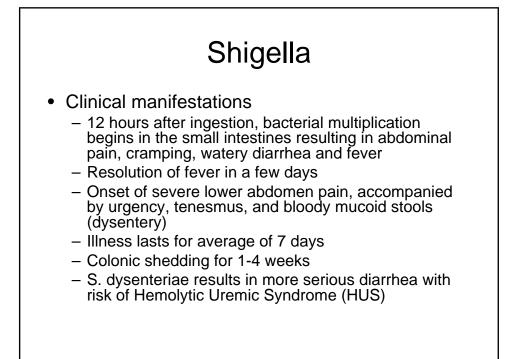


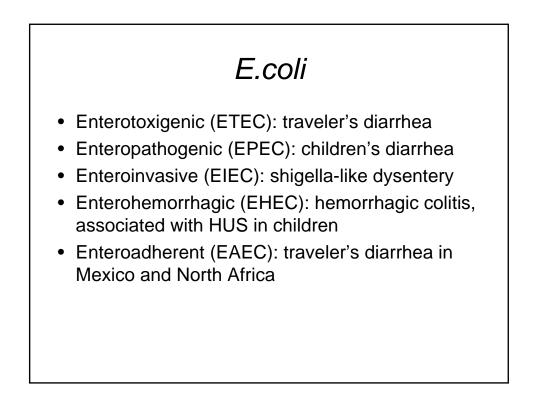


Shigella

- Microbiology
 - Small gram negative rod, member of Enterobacteriaceae, tribe Escherichieae
 - 40 serotypes. Shigella sonnei (40-80% cases in U.S.), S. dysenteriae, S. flexneri, S. boydii
 - S. dysenteriae 1 produces Shiga toxin



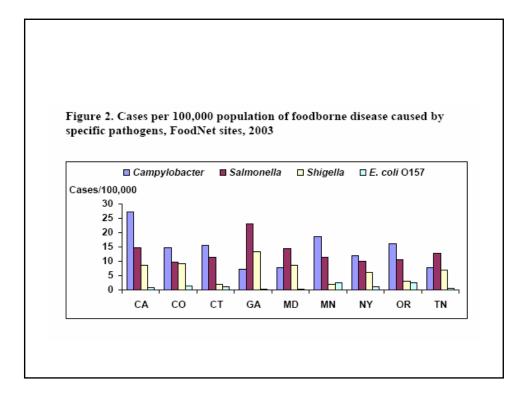


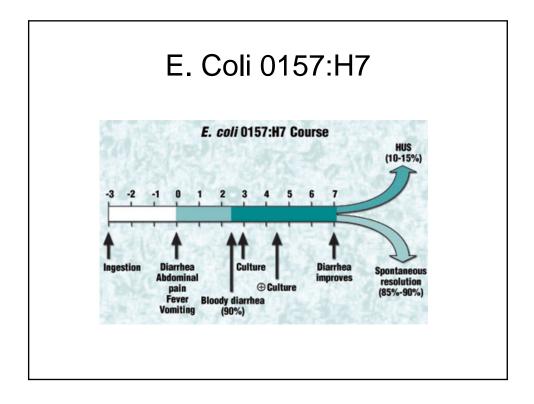


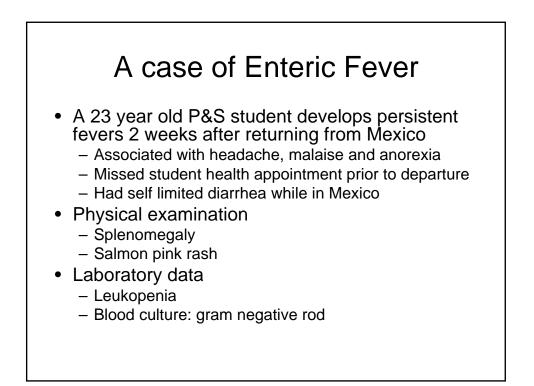
E. Coli 0157:H7

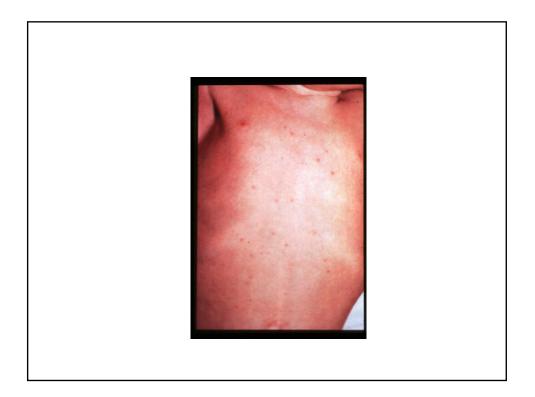


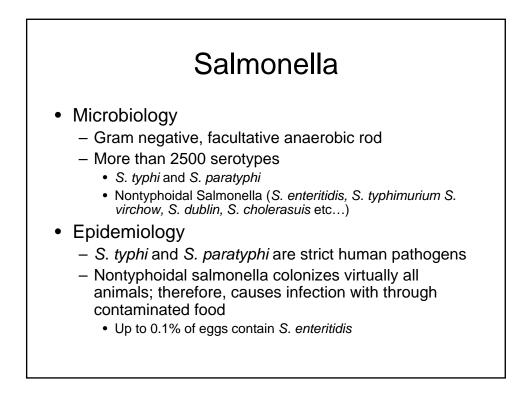
- 1982: ground beef
- 1990: drinking water
- 1991: apple cider
- 1992: hamburger
 - 28 illnesses in 6 states
 - 5 with HUS
 - PFGE analysis links isolates from 18 patients to ground beef from ConAgra & patient's home
 - ConAgra recalls 18.6 million lbs of beef





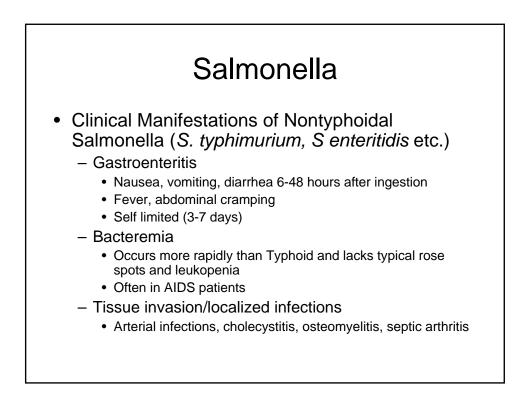






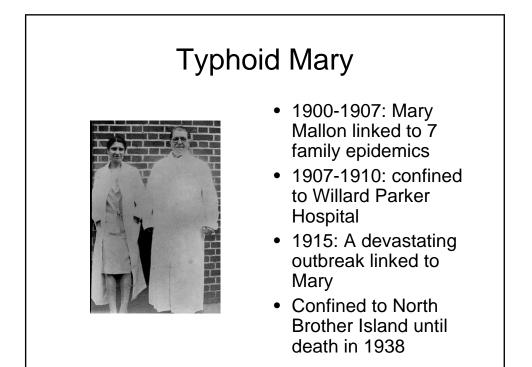
Salmonella

- Pathogenesis
 - Ingested Salmonella induce endocytosis by M cells and enterocytes in small intestines
 - Organisms replicate within phagosomes
 - Transcytose to basolateral surface and interact with macrophages and lymphocytes in Peyer's patch
 - Recruitment of additional mononuclear cells and lymphocytes resulting in mucosal necrosis
 - Spread systemically to bone marrow, liver, spleen within macrophages
 - Risk of invasive salmonellosis greater in patients with impaired cell-mediated immunity (AIDS, transplant)



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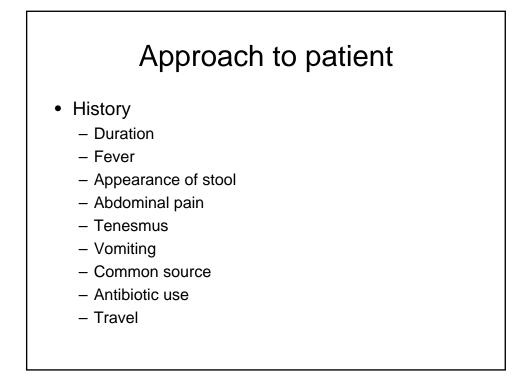




AME Mallon, 1	Mary	ADDRESS Riverside Ho	cARRIE	ER NO. #36
AGE 45 yrs. SE	X Female COLOR W	ONSET-not given BOA	UGH Island CASE NO.	• YEAR-1907
	ed by cook Mrs. Bro	own who proved to be Ma		above since Oct.
1914. Was app her periodical River. to send 1/3/19. Dr. W	ed by cook Mrs. Bro prehended and sent b ly are positive. D l specimen. Dr. MoA West says he will tr		ary Mallon. Emp. at a 5, where she is 2/15/1 hoid to Dr. McAdam- 11 efused to give stools	above since Oct. 16. Stools from 1/5 to notify doctor inf. Carrier. ic Carrier.
1914. Was app her periodical River. to send 1/3/19. Dr. W	ed by cook Mrs. Bro rehended and sent b ly are positive. D i specimen. Dr. MoA West says he will tr PECIMENS	own who proved to be Ma bo Riverside March 1911 Denies ever having typh idam inf. 12/10/18. R ry again 3/12/17. To i	ary Mallon. Emp. at a 5, where she is 2/15/1 hoid to Dr. McAdam- 11 folused to give stools 3.H. 8/8/22- Chronic C 5/24/23 Made Chroni	above since Oct. 16. Stools from 1/5 to notify doctor inf. Carrier.
1914. Was app her periodical River. to send 1/3/19. Dr. W	ed by cook Mrs. Bro rehended and sent t Ly are positive. D is specimen. Dr. WoA Mest says he will tr "BCIMENS Stools +	own who proved to be Ma bo Riverside March 1918 Denies ever having typh Adam inf. 12/10/18. Re	ary Mallon. Emp. at a 5, where she is 2/15/1 hoid to Dr. McAdam- 11 efused to give stools 8-E. 8/8/22- Chronic C	above since Oct. 16. Stools from 1/5 to notify doctor inf. Carrier. ic Carrier.
1914. Was app her periodical River. to send 1/3/19. Dr. W 	ed by cook Mrs. Bro rehended and sent b 19 are positive. D 1 specimen. Dr. McA Nest says he will tr "SCIMENS Stools + DATE & RESULT	vm mho proved to be M boo Riverside March 1911 Benies ever having typ Idam inf. 12/10/18. R ry again 3/12/17. To i Stools DATE & RESULT	ary Mallon. Emp. at a 5, where she is 2/15/1 hold to Dr. Moddam 11 ofused to give stools 5.H. 8/8/22- Chronic C 5/24/23 Made Chroni	above since Oct. 16. Stools from 1/5 to notify doctor inf. Carrier. ic Carrier.

Approach to patient

- Inflammatory or non-inflammatory
 - Epidemiologic context of infection
 - Traveler's diarrhea
 - Food poisoning
 - Hospital acquired diarrhea
- Degree of dehydration
 - Mild: dry mouth, decreased sweat and urine
 - Moderate: orthostasis, skin tenting, sunken eyes
 - Severe: hypotension, tachycardia, confusion, shock



Approach to patient

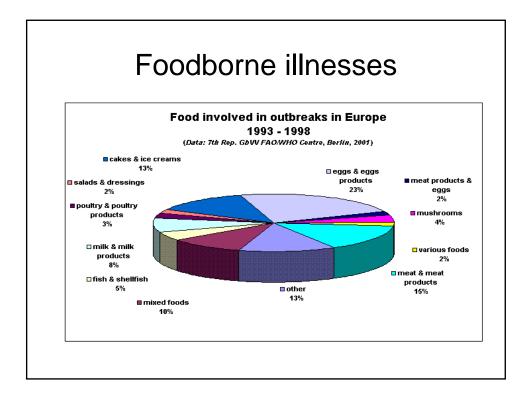
- Stool evaluations
 - Fecal leukocytes
 - Bacterial culture
 - Toxin
 - Clostridium difficile toxin
 - Shiga toxin
 - Ova and parasites



- Rehydration
- If non-inflammatory, continue symptomatic therapy
- If inflammatory, consider empiric antibiotic therapy
 - EHEC infection: increase incidence of HUS
 - Salmonella gastroenteritis: does not shorten illness but increases convalescent carriage

Prevention

- Environmental control
 - Chlorination of water, improved sanitation
 - Improvements in food processing
 - Handwashing
- Vaccines
 - Successful S. typhi vaccine to Vi antigen
 - Oral cholera vaccine (Dukoral) composed of killed organism and cholera B subunit



Foodborne Illnesses from
preformed toxins

Etiology	Incubation	Signs & symptoms	Duration of illness	Associated foods
Bacillus cereus	1-6 hrs	Nausea, vomiting	1 day	Rice, meats
Staph aureus	1-6 hrs	Nausea, vomiting	1-2 days	Meat, eggs, potatoes, salads
Bacillus cereus	10-16 hrs	Cramps, diarrhea	1-2 days	Meat, stews
Clostridium perfringens	8-16 hrs	Diarrhea, vomiting, cramps	1-2 days	Meats, poultry gravy
Clostridium botulinum	12-72 hrs	Vomiting, diarrhea, blurred vision, weakness	variable	Canned foods, cheese sauce

Foodborne Illnesses from Bacterial Infections

Etiology	Incubation	Signs & symptoms	Duration of illness	Associated foods
Listeria monocytogenes	9-48 hrs	Fever, muscle ache, N, D	Variable	Soft cheeses, milk, deli meats
Shigella spp.	24-48 hrs	Cramps, fever, diarrhea	Variable	Person to person, food
Yersinia enterocolytica	24-48 hrs	D,V, abd pain, fever	1-3 weeks	Pork, milk, water
Salmonella spp.	1-3 days	D, Fever, cramps	4-7 days	Poultry, milk, cheese, fruits
EHEC	1-8 days	Severe bloody diarrhea	5-10 days	Beef, milk, raw fruits,veg
Campylobacter jejuni	2-5 days	Diarrhea, cramps, fever	2-10 days	Poultry, milk, water

Prevention

- Food preparation
 - Wash hands, clean surfaces
 - Refrigerate promptly (within 2 hours)
 - Cook to proper temperatures
 - Beef and pork to 160°F
 - Poultry to 160°F
 - Egg until yolk and white are firm
- If at high risk (immunocompromised, gastric surgery, cirrhosis)
 - Avoid raw shellfish, fish, meat, eggs
 - Avoid unpasteurized milks, cheeses, juice