

From: "Bergmire-sweat, David" <david.bergmire-sweat@dhhs.nc.gov>
To: "Von Stein, Diana". <DVonStej@idph.state.ia.us>, "Smith, Kirk (MDH)" <Kir...
CC: "Barton Behravesh, Casey (CDC/CCID/NCZVED)" <dlx9@cdc.gov>, "Nguyen, Thai...
Date: 10/13/2009 7:20 AM
Subject: RE: E. coli O157:H7 cluster 0910MLEXH-1 Conference Call

Our patient in NC ate a dish called Shrimp Diablo, along with a house salad with Bleu Cheese dressing. She also had a balsamic vinegar drizzled over her salad, and house bread served at the table as an appetizer. She and her husband split the entrée but had separate salads. The only difference between them was he did not add the balsamic vinegar to his salad. He did not become ill. As far as the entrée, this is a seafood pasta dish as follows: the sauce, noodles and shrimp are cooked together then plated. One thing added after cooking is fresh parsley (from IFH). It is placed on the side. No other herbs are added after cooking. The sauce that is in it is canned crushed tomatoes, Hunts brand and garlic all from IFH.

Salad: They are all bought from IFH and includes lettuce, carrots, cucumber, tomatoes and olives

Salad dressing: Blue cheese from IFH is Ken's

Balsamic Vinegar: Bought from Roma and the brand name is Roland Food Corp.

David Bergmire-Sweat, MPH

Foodborne Disease Epidemiologist
North Carolina Division of Public Health
Communicable Disease Branch
1902 Mail Service Center
Raleigh, NC 27699-1902
919-715-4818

From: Von Stein, Diana [mailto:DVonStej@idph.state.ia.us]
Sent: Tuesday, October 13, 2009 9:11 AM
To: Smith, Kirk (MDH); Bergmire-sweat, David; Robinson, Trisha (MDH); Schwensohn, Colin A. (CDC/CCID/NCZVED) (CTR); Cronquist, Alicia (CDC state.co.us); Phan, Quyen; David.Bergmire-Sweat@ncmail.net; joann.rudroff@dhss.mo.gov; jsadlows@smtpgate.dphe.state.co.us; dennis.leschinsky@dhhs.ne.gov
Cc: Barton Behravesh, Casey (CDC/CCID/NCZVED); Nguyen, Thai-An (CDC/CCID/NCZVED)
Subject: RE: E. coli O157:H7 cluster 0910MLEXH-1 Conference Call

Good morning everyone,

I was finally able to talk with both of our cases.

The first case is a 27 y/o female with an illness onset date of 12 Sep 09. She visited Spezia's Restaurant in Omaha on 5 Sep 09 around 2000. She ate the Seafood Fra Diavolo. This entree includes shrimp, scallops, mussels, spicy tomato sauce, roasted garlic, lemon, and Italian parsley over capellini pasta. She also had a house salad, bread, and olive oil. She had water with lemon and wine to drink. No dessert. No one else in her party became ill. She commented that the restaurant looked clean and that no of the wait staff appeared ill. However she thought her mussels did not taste how they should.

Another exposure she noted was that she had gone swimming at Lake Manaway on 6 Sep 09. This exposure was unique to her.

She was hospitalized for four days.

The second case is a 46 y/o female with an illness onset date of 9 Sep 09. She visited Spezia's Restaurant in Omaha on 5 Sep 09 around 1830. She ate the Penne Chicken Piccata. This entree includes sautéed borettane onions, cremini mushrooms, fresh rosemary, Italian parsley, lemon, capers, and chicken. She also had a house salad, bread, and olive oil. She had water with a lemon slice to drink. No dessert. Her husband also had the house salad, but no bread or olive oil. He did not become ill. She was unable to finish her entree so she did take some of it back to her hotel with her. She stored it in the hotel room fridge and reheated it the next day in the hotel room microwave.

When I asked about her overall impression of the restaurant, she commented that their waiter was not around much. She was not sure what to attribute this to and it may not be significant.

She was hospitalized for six days.

I will be interested to hear more information on today's conference call. Thanks. Diana

From: Smith, Kirk (MDH) [Kirk.Smith@state.mn.us]
Sent: Monday, October 12, 2009 11:13 AM
To: Bergmire-sweat, David; Robinson, Trisha (MDH); Schwensohn, Colin A. (CDC/CCID/NCZVED) (CTR); Von Stein, Diana; Cronquist, Alicia (CDC state.co.us); Phan, Quyen; David.Bergmire-Sweat@ncmail.net; joann.rudroff@dhss.mo.gov; jsadlows@smtpgate.dphe.state.co.us; dennis.leschinsky@dhhs.ne.gov
Cc: Barton Behravesh, Casey (CDC/CCID/NCZVED); Nguyen, Thai-An (CDC/CCID/NCZVED)
Subject: RE: E. coli O157:H7 cluster 0910MLEXH-1 Conference Call
Thanks David - very interesting. Can't wait to here from the others!

Kirk

Kirk Smith, DVM, MS, PhD
Supervisor, Foodborne, Vectorborne, and Zoonotic Diseases Unit
Acute Disease Investigation and Control Section
Minnesota Department of Health
Phone: 651-201-5240
Fax: 651-201-5082
kirk.smith@state.mn.us

From: Bergmire-sweat, David [mailto:david.bergmire-sweat@dhhs.nc.gov]
Sent: Monday, October 12, 2009 9:27 AM
To: Robinson, Trisha (MDH); Schwensohn, Colin A. (CDC/CCID/NCZVED) (CTR); Von Stein, Diana; Cronquist, Alicia (CDC state.co.us); Phan, Quyen; David.Bergmire-Sweat@ncmail.net; joann.rudroff@dhss.mo.gov; jsadlows@smtpgate.dphe.state.co.us; Smith, Kirk (MDH); dennis.leschinsky@dhhs.ne.gov
Cc: Barton Behravesh, Casey (CDC/CCID/NCZVED); Nguyen, Thai-An (CDC/CCID/NCZVED)
Subject: RE: E. coli O157:H7 cluster 0910MLEXH-1 Conference Call

FYI

We have learned that the NC patient also ate a meal at a local small Italian restaurant on September 5. We haven't connected with the family (despite leaving multiple messages) so I don't know what she ate that night, but the exposure is interesting given what we learned on Friday in the conference call. We have learned that the Italian specialty supplier for the that restaurant is Roma Foods, and that the company has locations in Denver, near Minneapolis, and several locations in the Northeast, among others. It would be interesting to know if they were the specialty supplier for the other small Italian restaurants as well. We retrieved invoices of product that was in the restaurant at the time of her