

Joli Weiss

From: Williams, Ian (CDC/OID/NCZVED) [iaw3@cdc.gov]
Sent: Friday, November 12, 2010 2:39 PM
To: Cronquist, Alicia (CDC state.co.us); Nicole Comstock; Shaun Crosgrove; Jessica Jungk; Meg Adams-Cameron; Akiko Kimura; Gilliss, Debra (CDC cdph.ca.gov); Jeffrey Higa; Sovero, Monica K. (CDC sdcounty.ca.gov); Joli Weiss; Jeff McCollum; Anita Watkins; Nancy J. Williams; rsowadsky@health.nv.gov
Cc: Pearson, Christine (CDC/OID/NCPDCID); McGarry, Sherri A (FDA/CFSAN); Lance, Susan (CDC/OID/NCZVED); Lance, Susan (FDA/CFSAN); Bell, Beth (CDC/OID/NCPDCID)
Subject: November 12 web update on the multistate outbreak of *E. coli* O157:H7 infections associated with cheese
Attachments: Picture (Device Independent Bitmap).bmp; Picture (Device Independent Bitmap).bmp

All,

November 12 web update on the multistate outbreak of *E. coli* O157:H7 infections associated with cheese just went live at: <http://www.cdc.gov/ecoli/2010/cheese0157/index.html>. Also pasted below as well.

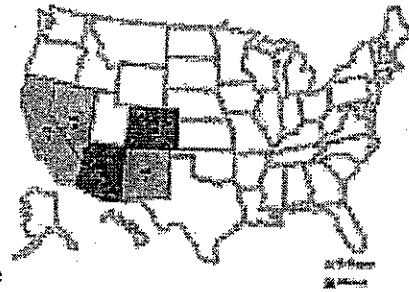
Ian

Investigation Update: Multistate Outbreak of *E. coli* O157:H7 Infections Associated with Cheese

Updated November 12, 2010

Outbreak Highlights

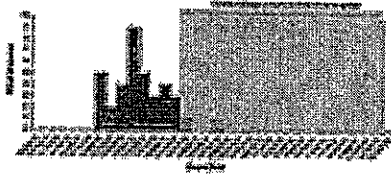
- CDC has issued an alert to consumers and health professionals about an outbreak of *E. coli* O157:H7 in five states: Arizona, California, Colorado, New Mexico and Nevada. Based on current information, there is a link with the consumption of one of several cheeses offered for sampling and sale at the "cheese road show" that was held at Costco Warehouses in these states. This cheese—Bravo Farms Dutch Style Gouda Cheese (Costco Item 40654) manufactured by Bravo Farms, Traver CA—was sold and offered as free samples for in-store tasting from October 5 to November 1.
- Consumers who have any of this cheese should not eat it. Instead, they should return the cheese to the place of purchase or dispose of it in a closed plastic bag placed in a sealed trash can. This will prevent people or animals, including wild animals, from eating it.
- Thirty-seven persons infected with the outbreak strain of *E. coli* O157:H7 have been reported from five states since mid-October. The number of ill persons identified in each state with this strain is as follows: AZ (19), CA (3), CO (10), NM (3) and NV (2). There have been 15 reported hospitalizations, 1 case of hemolytic uremic syndrome (HUS), and no deaths.



Infections with the Outbreak Strain of *E. coli* O157:H7 by state

[Click to view a larger image.](#)

Infections with the outbreak strain of *E. coli* O157:H7 by known or estimated illness onset,



October 2010 - present

[Click to view a larger image.](#)

Investigation of the Outbreak

CDC is collaborating with public health officials in Arizona, California, Colorado, New Mexico, Nevada, the U.S. Department of Health and Human Services' Food and Drug Administration (FDA), and the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) to investigate a multistate outbreak of human infections due to *E. coli* O157:H7. This is a rare strain of *E. coli* O157:H7 that has never been seen before in the PulseNet database. PulseNet is the national subtyping network made up of state and local public health laboratories and federal food regulatory laboratories that performs molecular surveillance of foodborne infections.

Thirty-seven persons infected with the outbreak strain of *E. coli* O157:H7 have been reported from five states. The number of ill persons identified in each state with this strain is as follows: AZ (19), CA (3), CO (10), NM (3) and NV (2). Dates of illness onset range from October 16, 2010 through October 27, 2010. Patients range in age from 1 to 85 years and the median age is 16 years. There have been 15 reported hospitalizations, 1 case of hemolytic uremic syndrome (HUS), and no deaths.

The outbreak can be visually described with a chart showing the number of persons who became ill each day. This chart is called an epidemic curve or epi curve. Illnesses that occurred after October 22, 2010 might not yet be reported due to the time it takes between when a person becomes ill and when the illness is reported. This takes an average of 2 to 3 weeks.

Current Status of the Investigation

Laboratory testing conducted on two opened packages of Bravo Farms Dutch Style Gouda Cheese purchased at Costco from two different case patient's homes has identified *E. coli* O157:H7 matching the outbreak strain. Preliminary laboratory testing conducted on a unopened (intact) package of Bravo Farms Dutch Style Gouda Cheese obtained from a Costco retail location has identified *E. coli* O157:H7. Preliminary laboratory testing conducted on two additional opened packages of Bravo Farms Dutch Style Gouda Cheese purchased at Costco from two other case patient's homes has indicated the presence of *E. coli* O157:H7. Additional laboratory testing is currently ongoing to confirm these results.

FDA is working with its state partners to investigate Bravo Farms and to identify potential sources of contamination. FDA has collected product samples for testing.

Additional investigative activities are ongoing and include:

- Conducting surveillance for additional illnesses that could be related to the outbreak.
- Gathering and testing food products that are suspected as possible sources of infection to see if they are contaminated with bacteria.
- Following epidemiologic leads gathered from interviews with patients, food purchase information, or from patterns of processing, production and/or distribution of suspected products.
- Investigating where in the distribution chain the point of contamination could have occurred.

Costco is cooperating and assisting with this ongoing investigation.

Recall Information

On Nov. 5, 2010, Bravo Farms voluntarily recalled all Dutch Style Gouda cheese because it may be contaminated with *E. coli* O157:H7. The product was distributed primarily through Costco in Southern California, Nevada, Arizona, Utah, Colorado, and New Mexico in 1.5 lb. pieces. It was also distributed through various retail stores within California in 8 oz. pieces.

An unopened (intact) package of Mauri Gorgonzola cheese tested as part of this ongoing investigation identified *E. coli* O157:H7 which **does not** match the outbreak strain. This cheese was cut, packaged and distributed by DPI Specialty Foods. On November 10, DPI Specialty Foods voluntarily recalled and warned consumers not to eat Mauri Gorgonzola cheese with sell-by dates of 01/13/11 and 01/14/11. The strain of *E. coli* O157:H7 identified in the gorgonzola cheese is rare with no human illnesses observed in the PulseNet database for the past several years.

Clinical Features/Signs and Symptoms

Most people infected with *E. coli* O157:H7 develop diarrhea (often bloody) and abdominal cramps 2-8 days (3-4 days, on average) after swallowing the organism, but some illnesses last longer and are more severe. Infection is usually diagnosed by stool sample culture. While most people recover within a week, some develop a severe infection. A type of kidney failure called hemolytic uremic syndrome (HUS) can begin as the diarrhea is improving; this can occur among persons of any age but is most common in children under 5 years old and the elderly. Signs and symptoms of hemolytic uremic syndrome may include: fever, abdominal pain, pale skin tone, fatigue and irritability, small, unexplained bruises or bleeding from the nose and mouth, decreased urination and swelling of the face, hands, feet, or entire body. Persons who experience these symptoms and believe they are at risk for HUS should seek emergency medical care immediately.

Advice to Consumers

Based on current information, there is a link with the consumption of one of several cheeses offered for sampling and sale at the "cheese road show" that was held at Costco Warehouses between October 5 and November 1 in Arizona, California, Colorado, New Mexico and Nevada. This cheese is Bravo Farms Dutch Style Gouda Cheese (Costco Item 40654), manufactured by Bravo Farms of Traver CA.

Consumers who have any of this cheese should not eat it. Instead, they should return the cheese to the place of purchase or dispose of it in a closed plastic bag placed in a sealed trash can. This will prevent people or animals, including wild animals, from eating it.

CDC's Role in Food Safety

CDC leads federal efforts to gather data on foodborne illnesses, investigate foodborne illnesses and outbreaks, and monitor the effectiveness of prevention and control efforts. CDC is not a food safety regulatory agency but works closely with the food safety regulatory agencies, in particular, with FDA and FSIS. CDC also plays a key role in building state and local health department epidemiology, laboratory, and environmental health capacity to support foodborne disease surveillance and outbreak response. Notably, CDC data can be used to help document the effectiveness of regulatory interventions.

Additional Resources

- [*E. coli* O157:H7 Frequently Asked Questions](#)
- [*E. coli* Resources for Clinicians](#)
- [FoodSafety.gov](#)
- [Description of the Steps In a Foodborne Outbreak Investigation](#)
- [CDC's Role during a Multi-State Foodborne Outbreak Investigation](#)

Previous Updates

- [November 10, 2010](#)
- [November 5, 2010](#)
- [November 4, 2010](#)

Joli Weiss

From: Ron Holley
Sent: Monday, November 15, 2010 8:18 AM
To: 'Brooks, Becky'; 'Fletcher, Dave'; 'Irvine, Kevin'; 'Karnes, Neil'; 'Kartchner, Wade'; 'Kizer, Elizabeth'; 'Andy Brooks'; 'Browning, Sharon'; 'Gaither, Marlene'; 'Glos, Reg'; 'Ludwig, David'; 'McCluskey, Joyce'; 'O'Green, Brian'; 'Patterson, Rachel'; 'Shane Stuler'; 'Supalla, Brian'; 'Crum, Patricia'; 'McGee, Michael'; 'Francelli.lugo@pima.gov'; 'dzusy@mail.maricopa.gov'; 'ssam@mail.maricopa.gov'; 'bcaballero@mail.maricopa.gov'; 'kconklin@mail.maricopa.gov'; Harmony Duport; Diane Eckles
Cc: Ken Komatsu; Joli Weiss; Shoana Anderson
Subject: Voluntary Recall of Bravo Farms Dutch Style Gouda Cheese Due to Health Risk

<http://www.fda.gov/Safety/Recalls/ucm233078.htm>

The product was distributed primarily through Costco's in Southern California, Nevada, Arizona, Utah, and Colorado, and New Mexico in 1.5 lb pieces. It was also distributed through various retail stores within California sold in 8 oz pieces.

FYI

Ron



FDA U.S. Food and Drug Administration

Home¹ > Safety² > Recalls, Market Withdrawals, & Safety Alerts³

Safety

Recall -- Firm Press Release

FDA posts press releases and other notices of recalls and market withdrawals from the firms involved as a service to consumers, the media, and other interested parties. FDA does not endorse either the product or the company.

Voluntary Recall of Bravo Farms Dutch Style Gouda Cheese Due to Health Risk

Company Contact:
1-559-897-4634
seriouscheese@bravofarms.com

FOR IMMEDIATE RELEASE - November 8, 2010 - Bravo Farms is voluntarily recalling all Dutch Style Gouda because it may be contaminated with E. coli O157:H7.

E. coli O157:H7 causes diarrhea illness often with bloody stools. Although most healthy adults can recover completely within a week, some people can develop a form of kidney failure. Young children and the elderly are most susceptible to serious complications and even death.

The product was distributed primarily through Costco's in Southern California, Nevada, Arizona, Utah, and Colorado, and New Mexico in 1.5 lb pieces. It was also distributed through various retail stores within California sold in 8 oz pieces.

This recall notification is being issued out of an abundance of caution based on incidences reported to the FDA and CDC in these states. These entities, along with Costco and Bravo Farms are working together on the investigation and will provide further updates as they become available.

We are asking that all Bravo Farms Dutch Style Gouda not to be consumed and be returned to where it was purchased for a full refund.

People with questions can call Bravo Farms at 1-559-897-4634 Monday through Friday 8am to 5 pm Pacific time or email at seriouscheese@bravofarms.com.

#

Photos: Product Labels⁹

[RSS Feed for FDA Recalls Information¹⁰ \[what's this? ¹¹\]](#)

Links on this page:

1. [/default.htm](#)
2. [/Safety/default.htm](#)
3. [/Safety/Recalls/default.htm](#)
4. [/Safety/Recalls/default.htm](#)
5. [/Safety/Recalls/ArchiveRecalls/default.htm](#)
6. [/Safety/Recalls/EnforcementReports/default.htm](#)
7. [/Safety/Recalls/IndustryGuidance/default.htm](#)
8. [/Safety/Recalls/MajorProductRecalls/default.htm](#)
9. [/Safety/Recalls/ucm233749.htm](#)
10. [/AboutFDA/ContactFDA/StayInformed/RSSFeeds/Recalls/rss.xml](#)
11. [/AboutFDA/ContactFDA/StayInformed/RSSFeeds/default.htm](#)

Joli Weiss

From: Ettestad, Paul, DOH [Paul.Ettestad@state.nm.us]
Sent: Friday, November 12, 2010 9:34 AM
To: Joli Weiss; Williams, Ian (CDC/OID/NCZVED)
Cc: Cronquist, Alicia (CDC state.co.us); Jeff McCollum; Culpepper, Wright A. (CDC/OID/NCZVED); scosgrove@smtpgate.dphe.state.co.us
Subject: NM testing

Our intact Bravo Gouda cheese sample, lot 0168 with the E. coli O157 isolate, is a PFGE match to the outbreak strain on both enzymes.

Paul

Paul Ettestad DVM, MS
State Public Health Veterinarian
Epidemiology and Response Division
New Mexico Department of Health
phone: 505-827-0006 fax: 505-827-0013

Confidentiality Notice: This e-mail, including all attachments is for the sole use of the intended recipient(s) and may contain confidential and privileged information. Any unauthorized review, use, disclosure or distribution is prohibited unless specifically provided under the New Mexico Inspection of Public Records Act. If you are not the intended recipient, please contact the sender and destroy all copies of this message. -- This email has been scanned by the Sybari - Antigen Email System.

Joli Weiss

From: Williams, Ian (CDC/OID/NCZVED) [iaw3@cdc.gov]
Sent: Thursday, November 11, 2010 1:39 PM
To: Cronquist, Alicia (CDC state.co.us); Nicole Comstock; Shaun Crosgrove; Jessica Jungk; Meg Adams-Cameron; Akiko Kimura; Gilliss, Debra (CDC cdph.ca.gov); Jeffrey Higa; Sovero, Monica K. (CDC sdcounty.ca.gov); Joli Weiss; Jeff McCollum; Anita Watkins; Nancy J. Williams; rsowadsky@health.nv.gov
Cc: Pearson, Christine (CDC/OID/NCPDCID); McGarry, Sherri A (FDA/CFSAN); Lance, Susan (CDC/OID/NCZVED); Lance, Susan (FDA/CFSAN); Bell, Beth (CDC/OID/NCPDCID); Braden, Chris (CDC/OID/NCZVED); PFGE National Database (CDC); Hoffman, Stacey (CDC/OID/NCZVED)
Subject: RE: Lot of Mauri Gorgonzola cheese positive for E. coli O157:H7

All,

CO received PFGE results this morning on the gorgonzola isolate below. PulseNet checked and this is pattern EXHX01.3096/EXHA26.0762. This combination has been seen 2 other times in the PulseNet database, but the last time was in 2007 and before that was 2005. So, good news is looks like no recent cases.

Ian

From: Williams, Ian (CDC/OID/NCZVED)
Sent: Thursday, November 11, 2010 9:17 AM
To: Cronquist, Alicia (CDC state.co.us); 'Nicole Comstock'; 'Shaun Crosgrove'; 'Jessica Jungk'; 'Meg Adams-Cameron'; 'Akiko Kimura'; Gilliss, Debra (CDC cdph.ca.gov); 'Jeffrey Higa'; Sovero, Monica K. (CDC sdcounty.ca.gov); 'Joli Weiss'; 'Jeff McCollum'; 'Anita Watkins'; 'Nancy J. Williams'; 'rsowadsky@health.nv.gov'
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Subject: FDA: Lot of Mauri Gorgonzola cheese positive for E. coli O157:H7

All,

The FDA presser on the gorgonzola cheese is pasted below and available at:
<http://www.fda.gov/NewsEvents/Newsroom/PressAnnouncements/ucm233539.htm>.

Ian

FDA NEWS RELEASE

For Immediate Release: Nov. 10, 2010

Media Inquiries: Siobhan DeLancey, 301-796-4668, siobhan.delancey@fda.hhs.gov

Consumer Inquiries: 888-INFO-FDA

UPDATE: Nov. 11, 2010: This release is being reissued because of an error in the sell-by date of one of the lots. Please note that the recalled lots carry a sell-by date of 1/13/11 and 1/14/11.

FDA: Lot of Mauri Gorgonzola cheese positive for *E. coli* O157:H7

Cheese was sold in Colorado Costco stores

Fast Facts

- Mauri Gorgonzola cheese with sell-by dates of 01/13/11 and 01/14/11 is being recalled because of a positive test for *E. coli* O157:H7. DPI Specialty Foods of Tualatin, Ore., cut, packaged and distributed the cheese to Costco Wholesale Corporation (Costco) stores in Colorado.
- Consumers who have any of this cheese should not eat it. They should return the cheese to the place of purchase or dispose of it in a closed plastic bag and place in a sealed trash can to prevent people or animals, including wild animals, from eating it.
- Most people infected with *E. coli* O157:H7 develop diarrhea and abdominal cramps, but some illnesses may last longer and can be more severe. While most people recover within a week, some may develop a severe infection. Rarely, as symptoms of diarrhea improve, a type of kidney failure called hemolytic uremic syndrome (HUS) can occur; this can happen at any age but is most common in children under 5 years old and in older adults. People with HUS should be hospitalized immediately, as their kidneys may stop working and they may be at risk for other serious health problems.
- The bacterial strain from this cheese is different from the strain linked to those illnesses reported in the recent *E. coli* O157:H7 outbreak in Southwestern states. Investigations are ongoing to determine if any illnesses are associated with eating this recalled cheese.
- The FDA is investigating how this cheese became contaminated.

What is the Problem?

The Food and Drug Administration and the Centers for Disease Control and Prevention join DPI Specialty Foods in warning consumers not to eat Mauri Gorgonzola cheese with sell-by dates of 01/13/11 and 01/14/11. A sample of this cheese tested positive for *E. coli* O157:H7 in a Colorado state laboratory. Colorado officials discovered the positive sample during the investigation into the recent *E. coli* O157:H7 outbreak in Southwestern states.

What are the Symptoms of Illness/Injury?

Most people infected with *E. coli* O157:H7 develop diarrhea and abdominal cramps, but some illnesses may last longer and can be more severe. While most people recover within a week, some may develop a severe infection. Rarely, as symptoms of diarrhea improve, a type of kidney failure called hemolytic uremic syndrome (HUS) can occur; this can happen at any age but is most common in children under 5 years old and in older adults. People with HUS should be hospitalized immediately, as their kidneys may stop working and they may be at risk for other serious health problems.

What Do Consumers Need To Do?

Do not eat Mauri Gorgonzola with sell-by dates of 01/13/11 and 01/14/11. Consumers should return this product to the place of purchase or dispose of it in a closed plastic bag and place in a sealed trash can to prevent people or animals, including wild animals, from eating them. Anyone who experienced signs or symptoms of *E. coli* O157:H7 infection should contact his or her health care provider immediately. Health care providers should report any suspected infection to state or local public health authorities right away.

Where is it Distributed?

DPI Specialty Foods distributed the Mauri Gorgonzola in Costco locations in Colorado only. Costco is using card record information to contact its members who bought the cheese.

What is Being Done to Protect Consumers?

The FDA, CDC and DPI are working together on the investigation and will update the public with more information as soon as it is available. As more information becomes available, the recommendations to consumers may change.

Consumers who have purchased Mauri Gorgonzola are urged to return it to Costco for a full refund. Consumers with questions may contact DPI Specialty Foods at 1-800-597-3876.

The information in this press release reflects FDA's best efforts to communicate what the manufacturer has reported to FDA.

FoodSafety.gov on *E. coli*

From: Williams, Ian (CDC/OID/NCZVED)

Sent: Wednesday, November 10, 2010 5:43 PM

To: Cronquist, Alicia (CDC state.co.us); 'Nicole Comstock'; 'Shaun Crosgrave'; 'Jessica Jungk'; 'Meg Adams-Cameron';

'Akiko Kimura'; Gilliss, Debra (CDC cdph.ca.gov); 'Jeffrey Higa'; Sovero, Monica K. (CDC sdcounty.ca.gov); 'Joli Weiss'; 'Jeff McCollum'; 'Anita Watkins'; 'Nancy J. Williams'; 'rsowadsky@health.nv.gov'

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Subject: November 10 web update on the multistate outbreak of *E. coli* O157:H7 infections associated with cheese

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Ian

Investigation Update: Multistate Outbreak of *E. coli* O157:H7 Infections Associated with Cheese

Updated November 10, 2010

Outbreak Highlights

- CDC has issued an alert to consumers and health professionals about an outbreak of *E. coli* O157:H7 in five states: Arizona, California, Colorado, New Mexico and Nevada. Based on current information, there is a link with the consumption of one of several cheeses offered for sampling and sale at the “cheese road show” that was held at Costco Warehouses in these states. This cheese—Bravo Farms Dutch Style Gouda Cheese (Costco Item 40654) manufactured by Bravo Farms, Traver CA—was sold and offered as free samples for in-store tasting from October 5 to November 1.
- Consumers who have any of this cheese should not eat it. Instead, they should return the cheese to the place of purchase or dispose of it in a closed plastic bag placed in a sealed trash can. This will prevent people or animals, including wild animals, from eating it.
- Thirty-three persons infected with the outbreak strain of *E. coli* O157:H7 have been reported from five states since mid-October. The number of ill persons identified in each state with this strain is as follows: AZ (15), CA (3), CO (10), NM (3) and NV (2). There have been 15 reported hospitalizations, 1 case of hemolytic uremic syndrome (HUS), and no deaths.

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[Click to view a larger image.](#)

Infections with the outbreak strain of *E. coli* O157:H7 by known or estimated illness onset, October 2010 - present << OLE Object: Picture (Device Independent Bitmap) >>

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Investigation of the Outbreak

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The outbreak can be visually described with a chart showing the number of persons who became ill each day. This chart is called an epidemic curve or epi curve. Illnesses that occurred after October 22, 2010 might not yet be reported due to the time it takes between when a person becomes ill and when the illness is reported. This takes an average of 2 to 3 weeks.

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FDA is working with its state partners to investigate Bravo Farms and to identify potential sources of contamination. FDA has collected product samples for testing. Bravo Farms is recalling the affected Gouda cheese.

Additional investigative activities are ongoing and include:

- Conducting surveillance for additional illnesses that could be related to the outbreak.
- Gathering and testing food products that are suspected as possible sources of infection to see if they are contaminated with bacteria.
- Following epidemiologic leads gathered from interviews with patients, food purchase information, or from patterns of processing, production and/or distribution of suspected products.
- Investigating where in the distribution chain the point of contamination could have occurred.

Costco is cooperating and assisting with this ongoing investigation.

Clinical Features/Signs and Symptoms

Most people infected with *E. coli* O157:H7 develop diarrhea (often bloody) and abdominal cramps 2-8 days (3-4 days, on average) after swallowing the organism, but some illnesses last longer and are more severe.

Infection is usually diagnosed by stool sample culture. While most people recover within a week, some develop a severe infection. A type of kidney failure called hemolytic uremic syndrome (HUS) can begin as the diarrhea is improving; this can occur among persons of any age but is most common in children under 5 years old and the elderly. Signs and symptoms of hemolytic uremic syndrome may include: fever, abdominal pain, pale skin tone, fatigue and irritability, small, unexplained bruises or bleeding from the nose and mouth, decreased urination and swelling of the face, hands, feet, or entire body. Persons who experience these symptoms and believe they are at risk for HUS should seek emergency medical care immediately.

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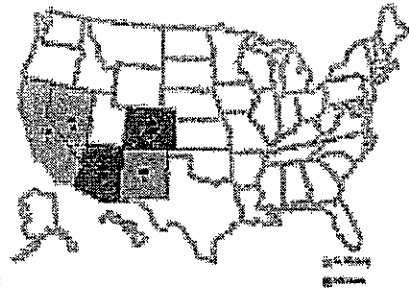
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Outbreak Highlights

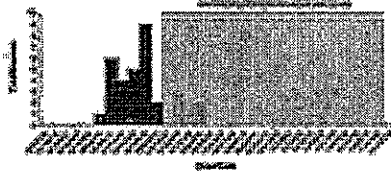
- CDC has issued an alert to consumers and health professionals about an outbreak of *E. coli* O157:H7 in five states: Arizona, California, Colorado, New Mexico and Nevada. Based on current information, there is a link with the consumption of one of several cheeses offered for sampling and sale at the “cheese road show” that was held at Costco Warehouses in these states. This cheese—Bravo Farms Dutch Style Gouda Cheese (Costco Item 40654) manufactured by Bravo Farms, Traver CA—was sold and offered as free samples for in-store tasting from October 5 to November 1.
- Consumers who have any of this cheese should not eat it. Instead, they should return the cheese to the place of purchase or dispose of it in a closed plastic bag placed in a sealed trash can. This will prevent people or animals, including wild animals, from eating it.
- Thirty-three persons infected with the outbreak strain of *E. coli* O157:H7 have been reported from five states since mid-October. The number of ill persons identified in each state with this strain is as follows: AZ (15), CA (3), CO (10), NM (3) and NV (2). There have been 15 reported hospitalizations, 1 case of hemolytic uremic syndrome (HUS), and no deaths.



Infections with the Outbreak Strain of *E. coli* O157:H7 by state

[Click to view a larger image.](#)

Infections with the outbreak strain of *E. coli* O157:H7 by known or estimated illness onset,



October 2010 - present

[Click to view a larger image.](#)

Investigation of the Outbreak

CDC is collaborating with public health officials in Arizona, California, Colorado, New Mexico, Nevada, the U.S. Department of Health and Human Services’ Food and Drug Administration (FDA), and the U.S. Department of Agriculture’s Food Safety and Inspection Service (FSIS) to investigate a multistate outbreak of human infections due to *E. coli* O157:H7. This is a rare strain of *E. coli* O157:H7 that has never been seen before in the PulseNet database. PulseNet is the national subtyping network made up of state and local public health laboratories and federal food regulatory laboratories that performs molecular surveillance of foodborne infections.

Thirty-three persons infected with the outbreak strain of *E. coli* O157:H7 have been reported from five states. The number of ill persons identified in each state with this strain is as follows: AZ (15), CA (3), CO (10), NM (3) and NV (2). Dates of illness onset range from October 16, 2010 through October 24, 2010. Patients range in age from 1 to 81 years and the median age is 14 years. There have been 15 reported hospitalizations, 1 case of hemolytic uremic syndrome (HUS), and no deaths.

The outbreak can be visually described with a chart showing the number of persons who became ill each day. This chart is called an epidemic curve or epi curve. Illnesses that occurred after October 22, 2010 might not yet be reported due to the time it takes between when a person becomes ill and when the illness is reported. This takes an average of 2 to 3 weeks.

Current Status of the Investigation

Laboratory testing conducted on two opened packages of Bravo Farms Dutch Style Gouda Cheese purchased at Costco from two different case patient’s homes has identified *E. coli* O157:H7 matching the outbreak strain. Preliminary laboratory testing conducted on a unopened (intact) package of Bravo Farms Dutch Style Gouda Cheese obtained from a Costco retail location has identified *E. coli* O157:H7. Preliminary laboratory testing conducted on two additional opened packages of Bravo Farms Dutch Style Gouda Cheese purchased at Costco from two other case patient’s homes has indicated the presence of *E. coli* O157:H7. Additional laboratory testing is currently ongoing to confirm these results.

FDA is working with its state partners to investigate Bravo Farms and to identify potential sources of contamination. FDA has collected product samples for testing. Bravo Farms is recalling the affected Gouda cheese.

Additional investigative activities are ongoing and include:

- Conducting surveillance for additional illnesses that could be related to the outbreak.
- Gathering and testing food products that are suspected as possible sources of infection to see if they are contaminated with bacteria.
- Following epidemiologic leads gathered from interviews with patients, food purchase information, or from patterns of processing, production and/or distribution of suspected products.
- Investigating where in the distribution chain the point of contamination could have occurred.

Costco is cooperating and assisting with this ongoing investigation.

Clinical Features/Signs and Symptoms

Most people infected with *E. coli* O157:H7 develop diarrhea (often bloody) and abdominal cramps 2-8 days (3-4 days, on average) after swallowing the organism, but some illnesses last longer and are more severe.

Infection is usually diagnosed by stool sample culture. While most people recover within a week, some develop a severe infection. A type of kidney failure called hemolytic uremic syndrome (HUS) can begin as the diarrhea is improving; this can occur among persons of any age but is most common in children under 5 years old and the elderly. Signs and symptoms of hemolytic uremic syndrome may include: fever, abdominal pain, pale skin tone, fatigue and irritability, small, unexplained bruises or bleeding from the nose and mouth, decreased urination and swelling of the face, hands, feet, or entire body. Persons who experience these symptoms and believe they are at risk for HUS should seek emergency medical care immediately.

Advice to Consumers

Based on current information, there is a link with the consumption of one of several cheeses offered for sampling and sale at the "cheese road show" that was held at Costco Warehouses between October 5 and November 1 in Arizona, California, Colorado, New Mexico and Nevada. This cheese is Bravo Farms Dutch Style Gouda Cheese (Costco Item 40654), manufactured by Bravo Farms of Traver CA.

Consumers who have any of this cheese should not eat it. Instead, they should return the cheese to the place of purchase or dispose of it in a closed plastic bag placed in a sealed trash can. This will prevent people or animals, including wild animals, from eating it.

CDC's Role in Food Safety

CDC leads federal efforts to gather data on foodborne illnesses, investigate foodborne illnesses and outbreaks, and monitor the effectiveness of prevention and control efforts. CDC is not a food safety regulatory agency but works closely with the food safety regulatory agencies, in particular, with FDA and FSIS. CDC also plays a key role in building state and local health department epidemiology, laboratory, and environmental health capacity to support foodborne disease surveillance and outbreak response. Notably, CDC data can be used to help document the effectiveness of regulatory interventions.

Additional Resources

- [*E. coli* O157:H7 Frequently Asked Questions](#)
- [*E. coli* Resources for Clinicians](#)
- [FoodSafety.gov](#)
- [Description of the Steps In a Foodborne Outbreak Investigation](#)
- [CDC's Role during a Multi-State Foodborne Outbreak Investigation](#)

Previous Updates

- [November 5, 2010](#)
- [November 4, 2010](#)

Joli Weiss

From: Shoana Anderson [Shoana.Anderson@azdhs.gov]
Sent: Friday, November 05, 2010 9:21 AM
To: Joli Weiss; Clarisse Tsang; Erica Weis; Catherine Foley; Jessica Rigler
Subject: FW: E. coli O157 EXHX01.2292/EXHA26.0621 (now cluster 1011COEXH-1) conference call

From: Foodborne Outbreaks Listserv on behalf of Culpepper, Wright A. (CDC/OID/NCZVED)[SMTP:IQJ1@CDC.GOV]
Sent: Friday, November 05, 2010 9:20:39 AM
To: FOODBORNE-OUTBREAKS@LISTSERV.CDC.GOV
Subject: E. coli O157 EXHX01.2292/EXHA26.0621 (now cluster 1011COEXH-1) conference call
Auto forwarded by a Rule

Dear Colleagues,

There will be a conference call to discuss this outbreak today at 5:00PM Eastern. All states are invited to listen in and/or participate. Please be aware that there is a limited amount of room on the conference line. If more than one person can log on using the same phone, that would be great.

Conference line: 1.866.687.4175
Passcode: 6210397

Thank you,

Wright Culpepper, MSPH
Surveillance Epidemiologist
Outbreak Response Unit, OutbreakNet Team
Outbreak Response and Prevention Branch
Division of Foodborne, Bacterial, and Mycotic Diseases
National Center for Emerging and Zoonotic Infectious Diseases
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Atlanta, GA 30333
Tel. 404.639.1539 / Fax 404.718.2126
Email: iqj1@cdc.gov

From: Foodborne Outbreaks Listserv [<mailto:FOODBORNE-OUTBREAKS@LISTSERV.CDC.GOV>] **On Behalf Of** Williams, Ian (CDC/OID/NCZVED)
Sent: Thursday, November 04, 2010 10:43 PM
To: FOODBORNE-OUTBREAKS@LISTSERV.CDC.GOV
Subject: Re: E. coli O157 EXHX01.2292/EXHA26.0621 (now cluster 1011COEXH-1)

Dear Colleagues,

Below please find an update on this investigation (now cluster 1011COEXH-1). This information will be posted on the CDC and FDA web sites later tonight. CDC will also be posting a full web update tomorrow. Some amazing work in a very short time.

Ian

Ian Williams, PhD, MS

FDA, CDC, and Costco warn consumers to avoid Bravo Farms Dutch Style Gouda cheese
*Cheese may be related to outbreak of *E. coli* infections*

Fast Facts

- Bravo Farms Dutch Style Gouda cheese, (Costco item 40654) offered for sale and in cheese sampling events at Costco Wholesale Corporation (Costco) locations is preliminarily linked with an outbreak of *E. coli* O157:H7 infections.
- Consumers who have any of this cheese should not eat it. They should return the cheese to the place of purchase or dispose of it in a closed plastic bag and place in a sealed trash can to prevent people or animals, including wild animals, from eating it.
- Most people infected with *E. coli* O157:H7 develop diarrhea and abdominal cramps, but some illnesses may last longer and can be more severe. While most people recover within a week, some may develop a severe infection. Rarely, as symptoms of diarrhea improve, a type of kidney failure called hemolytic uremic syndrome (HUS) can occur; this can happen at any age but is most common in children under 5 years old and in older adults. People with HUS should be hospitalized immediately, as their kidneys may stop working and they may be at risk for other serious health problems.
- As of Thursday, November 4, 2010, 25 persons infected with the outbreak strain of *E. coli* O157:H7 have been reported from five states since mid-October. The number of ill persons identified in each state with this strain is as follows: AZ (11), CA (1), CO (8), NM (3) and NV (2). There have been 9 reported hospitalizations, 1 possible case of hemolytic uremic syndrome (HUS), and no deaths.

What is the Problem?

The U.S. Food and Drug Administration and the Centers for Disease Control and Prevention join Costco Wholesale Corporation (Costco), in warning consumers not to consume Bravo Farms Dutch Style Gouda cheese (Costco item 40654), as this cheese may be associated with an outbreak of *E. coli* O157:H7 infections. The cheese was available for sale, and free samples were offered for in-store tasting at Costco in Arizona, California, Colorado, New Mexico and Nevada.

What are the Symptoms of Illness/Injury?

Most people infected with *E. coli* O157:H7 develop diarrhea and abdominal cramps, but some illnesses may last longer and can be more severe. While most people recover within a week, some may develop a severe infection. Rarely, as symptoms of diarrhea improve, a type of kidney failure called hemolytic uremic syndrome (HUS) can occur; this can happen at any age but is most common in children under 5 years old and in older adults. People with HUS should be hospitalized immediately, as their kidneys may stop working and they may be at risk for other serious health problems.

What Do Consumers Need To Do?

Do not eat Bravo Farms Dutch Style Gouda cheese (Costco Item 40654) purchased at Costco. Consumers should return this product to the place of purchase or dispose of it in a closed plastic bag and place in a sealed trash can to prevent people or animals, including wild animals, from eating them. Anyone who experienced signs or symptoms of *E. coli* O157:H7 infection should contact his or her healthcare provider immediately. Healthcare providers should report any suspected infection to state or local public health authorities right away.

Where is it Distributed?

Costco offered the Bravo Farms Dutch Style Gouda cheese for sale and for in-store tasting at its stores in Colorado, New Mexico, California and Arizona.

What is Being Done to Protect Consumers?

The FDA, CDC and Costco are working together on the investigation and will update the public with more information as soon as it is available. As more information becomes available, the recommendations to consumers may change. The FDA, in conjunction with the state of California, has initiated an investigation at Bravo Farms.

In addition, Costco is advising consumers to return any remaining Bravo Farms Dutch Style Gouda cheese they may have at home to Costco for a full refund. Costco has voluntarily removed the cheese from its stores and, using card purchase records, has notified consumers by phone of the situation.

The information in this press release reflects FDA's best efforts to communicate what the manufacturer has reported to FDA.

From: Foodborne Outbreaks Listserv [mailto:FOODBORNE-OUTBREAKS@LISTSERV.CDC.GOV] **On Behalf Of** Culpepper, Wright A. (CDC/OID/NCZVED)
Sent: Monday, November 01, 2010 4:16 PM
To: FOODBORNE-OUTBREAKS@LISTSERV.CDC.GOV
Subject: E. coli O157 EXHX01.2292/EXHA26.0621

Sent on behalf of the Colorado Department of Public Health:

State and local health departments in Arizona, California and Colorado and the CDC are investigating an outbreak of STEC 0157:H7 cases that appears to be associated with Costco store. The CDC PFGE patterns for this cluster are EXHX01.2292 and EXHA26.0621. A PulseNet cluster code has not yet been assigned. Colorado has identified 9 STEC 0157:H7 cases (3 match by two enzymes, three that match by one enzyme with Bln pending and 3 with PFGE pending). California has identified one San Diego case that matches by two enzymes. Arizona has identified several 0157:H7 cases with PFGE for all pending at this time.

Initial case interviews from all three states have identified a strong connection to Costco stores. In Colorado, 9 of the 9 cases reported shopping at 3 different Costco locations. Further, many cases report consuming free samples at Costco stores during their incubation periods.

If your state has identified cases of STEC 0157:H7 that match this PFGE pattern or other STEC 0157:H7 cases where PFGE is pending, but have a strong connection to Costco please contact Shaun Cosgrove at the Colorado Department of Public Health and Environment at 720-219-5761 or by e-mail at Shaun.Cosgrove@state.co.us.

Wright Culpepper, MSPH
Surveillance Epidemiologist
Outbreak Response Unit, OutbreakNet Team
Outbreak Response and Prevention Branch (proposed)

Division of Foodborne, Bacterial, and Mycotic Diseases
National Center for Emerging and Zoonotic Infectious Diseases (proposed)
Centers for Disease Control and Prevention
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Joli Weiss

From: Kimura, Akiko (CDPH-CID-DCDC) [Akiko.Kimura@cdph.ca.gov]
Sent: Thursday, November 04, 2010 4:10 PM
To: Kimura, Akiko (CDPH-CID-DCDC); Azarnoush Maroufi; Annie S. Kao; Ginsberg, Michele M. (San Diego); Sovero, Monica; Gilliss, Debra (CDPH-CID-DCDC-IDB); Wheeler, Charlotte (CDPH-CID-DCDC-IDB); Hernandez, Michael (CDPH-DFDRS); Kennelly, Pat (CDPH-FDB); Stephen Beam
Cc: Alicia Cronquist; Joli Weiss; Williams, Ian (CDC/OID/NCZVED); Culpepper, Wright A. (CDC/OID/NCZVED)
Subject: Second probable SDC case

I just spoke with Monica Sovero, who was able to contact the PFGE pending E. coli O157 case-patient. She is a [REDACTED] resident who became ill (and was hospitalized) on [REDACTED]

She reported being at Costco on the weekend of October 15. She reports only tasting the La Plasir cheese, on a piece of toast. She denied tasting any other cheese. (i.e., she was not "not sure"). All of the cheeses were described in detail for her. She was at Costco in Scripps-Poway (the same as the other patient) Her friend ate the cranberry goat cheese but did not get ill. Monica is trying to get additional information for the other case, who did in fact eat cheese from the cheese demo.

Was there some sort of common toast or cracker that the cheeses were served on?

Ian, Wright, could you let FDA/Costco know about this; since we have 2 probable cases associated with the San Diego cheese demo I hope that [REDACTED] Costco members would also be notified.

akiko

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From: Kimura, Akiko (CDPH-CID-DCDC)
Sent: Thursday, November 04, 2010 3:45 PM
To: Kimura, Akiko (CDPH-CID-DCDC); 'Azarnoush Maroufi'; 'Annie S. Kao'; Ginsberg, Michele M. (San Diego); 'Sovero, Monica'; Gilliss, Debra (CDPH-CID-DCDC-IDB); Wheeler, Charlotte (CDPH-CID-DCDC-IDB); Lidgard, Janice (CDPH-CID-DCDC-MDL); Crandall, Claudia (CDPH-CID-DCDC-MDL); Probert, Will (CDPH-CID-DCDC-MDL); Hernandez, Michael (CDPH-DFDRS); Kennelly, Pat (CDPH-FDB); 'Stephen Beam'
Cc: Vugia, Duc (CDPH-CID-DCDC-IDB); Watt, James (CDPH-CID-DCDC); Oliva, Greg (CDPH-DCDC); Chavez, Gilberto (CDPH-CID); Small, Ingeborg (CDPH-DFDRS-FDB)
Subject: E coli O157 outbreak 1011COEXH-1; update 11/4/10

Dear Colleagues,

The E coli O157 outbreak 1011COEXH-1 associated with the consumption of cheese from Costco continues to evolve quickly. Here are key points of where we are at as of this afternoon.

- The AZ state laboratory has reported an E coli O157 PCR positive (and both STEC 1 and 2 pos) from a sample of gouda purchased from Costco (and was part of the cheese sampling demonstration). There also appears to be growth on cultures sufficient to perform PFGE, though this will not be verified until Monday. This sample was obtained from an open package of gouda purchased by a case on 10/16; the case-patient became ill on around 10/27. In addition, this case-patient reported only consuming the gouda at the cheese demo.
- At least one other case-patient from New Mexico reported only consuming the gouda at the Costco cheese demo. In addition, this gouda was the most frequently sampled cheese among the cases who recalled the type of cheese eaten. However, all of the cases identified thus far had reported tasting cheeses at the cheese demo; whereas no cases have been identified who have not sampled the cheese prior to purchase. Therefore, although gouda is suspicious, cross contamination cannot be ruled out at this time.
- Of note, the gouda is manufactured by Bravo Farms, located in Traver, CA. This gouda is made from raw milk, though aged at least 60 days. San Francisco region FDA has been dispatched to inspect the farm.
- The father of the SDC case-patient was re-interviewed. He now believes that the case-patient did consume cheese at the Costco cheese demo, though the exact type of cheese is not known. However, this lends further support to the overwhelming likelihood that one of the cheeses from the cheese demo is responsible for illness.
- Little is known about the two Nevada case-patients that were just identified this morning, other than that they are both Costco shoppers. NV is also part of the San Diego distribution region, along with AZ, CO, NM, UT, and SDC.
- Based on this new information, FDA is working with Costco to develop a press release announcing the link between cheese and illness. The exact messaging is still under development, but the consensus was to highlight the gouda as the product of greatest concern, though the other cheeses are under investigation. CDC will be coordinating with FDA to post an update on this investigation to the CDC website. The goal is to release this information this evening.
- In the meanwhile, laboratory testing of samples of cheese collected from both Costco stores and patient homes are underway. Costco has also contracted out testing of all of the cheese provided at the cheese demonstration to a private laboratory, and preliminary results should be available tomorrow.
- An analytical study is planned, although there is tremendous logistical difficulty in obtaining controls. The ideal control would be a Costco member who shopped during the days of interest who sampled cheese from the cheese demo.
- Dr. Michele Ginsberg has graciously agreed to be the press point of contact regarding the San Diego case-patient.

Please let me know if you have any questions, or if you would like to be taken off of this distribution list.

Akiko

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From: Kimura, Akiko (CDPH-CID-DCDC)
Sent: Wednesday, November 03, 2010 4:06 PM
To: 'Azarnoush Maroufi'; 'Annie S. Kao'; Ginsberg, Michele M. (San Diego); 'Sovero, Monica'; Gilliss, Debra

(CDPH-CID-DCDC-IDB); Wheeler, Charlotte (CDPH-CID-DCDC-IDB); Lidgard, Janice (CDPH-CID-DCDC-MDL); Crandall, Claudia (CDPH-CID-DCDC-MDL); Probert, Will (CDPH-CID-DCDC-MDL); Hernandez, Michael (CDPH-DFDRS); Kennelly, Pat (CDPH-FDB)
Cc: Vugia, Duc (CDPH-CID-DCDC-IDB); Watt, James (CDPH-CID-DCDC); Oliva, Greg (CDPH-DCDC); Chavez, Gilberto (CDPH-CID); Small, Ingeborg (CDPH-DFDRS-FDB)
Subject: E coli O157 outbreak 1011COEXH-1; update 11/3/10

Dear Colleagues,

The E coli O157 outbreak 1011COEXH-1 associated with the consumption of cheese from Costco continues to evolve. Here are key points of where we are at as of today.

- The primary PFGE pattern for this outbreak is very unusual, and has never been seen in the PulseNet database
- The working case definition for this outbreak is a patient from whom E coli O157 has been isolated, with PFGE pattern EXHX01.2292, or PFGE pending with a history of shopping at Costco in the week prior to illness onset. Cases have been identified in CO (9), AZ (16), NM (3), and CA (1) The one CA case is a 6 y/o San Diego resident with onset of 10/20/10, who recovered without hospitalization.
- Consumption of cheese served at a traveling cheese demonstration ("cheese demo road show") is the most highly suspect food item associated with illness. This particular cheese demo road show covered the Costco "San Diego region", and had only traveled to stores in AZ, CO, NM, UT, and San Diego between 10/14-10/17.
- In CO, all nine cases consumed cheeses from the Costco cheese demo between 10/14-10/17; in AZ, 11 recalled consuming cheeses from the Costco demo between 10/14 and 10/16; in NM, all three cases had consumed cheese from the demo. The father of the San Diego case denies that his daughter ate any samples, but is a reluctant historian. However, they did shop at Costco on 10/15, 16, and 17.
- Eight different cheese were passed out as samples during this cheese demo, which included cranberry goat cheese, a soft brie-type cheese, gouda, and scamorza (an Italian smoked mozzarella). These were considered to be the highest risk in terms of the packaging and distribution (i.e., the other cheese were either tested routinely internally, or were distributed outside of the San Diego region). Unfortunately, the cases have largely been unsure of which of the specific cheese they had sampled.
- Due to an abundance of caution, Costco began to remove all four of the above cheese from the store shelves in the San Diego region yesterday.
- The cheeses are undergoing testing by Costco's contract laboratory, as well as by CO and AZ health departments.
- In the meanwhile, Costco plans to begin calling all customers in CO, AZ, and NM who purchased any of the four suspect cheeses. They have opted NOT to call San Diego customers at this time, as the one case in CA had no history of sampling or consuming cheese, and there are no other cases identified, despite the number of San Diego stores that were reached by the cheese demo road show. The calls should begin within the next 24 hours.
- CDC is also drafting a press statement about this outbreak, and mention the states involved, including California. There may be some press calls related to this outbreak. San Diego, is it okay to refer the press calls to you?

Please let me know if you have any questions, or if you prefer to be removed from this list.

akiko

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From: Kimura, Akiko (CDPH-CID-DCDC)

Sent: Monday, November 01, 2010 3:43 PM

To: Azarnoush Maroufi; Annie S. Kao; Ginsberg, Michele M. (San Diego); 'Sovero, Monica'; Gilliss, Debra (CDPH-CID-DCDC-IDB); Wheeler, Charlotte (CDPH-CID-DCDC-IDB); Lidgard, Janice (CDPH-CID-DCDC-MDL); Crandall, Claudia (CDPH-CID-DCDC-MDL); Probert, Will (CDPH-CID-DCDC-MDL); Hernandez, Michael (CDPH-DFDRS); Kennelly, Pat (CDPH-FDB)

Cc: Vugia, Duc (CDPH-CID-DCDC-IDB); Watt, James (CDPH-CID-DCDC-TCB); Oliva, Greg (CDPH-DCDC); Chavez, Gilberto (CDPH-CID); Small, Ingeborg (CDPH-DFDRS-FDB)

Subject: E coli O157 outbreak 1011COEXH-1; update 11/1/10

Greetings Colleagues,

This is a quick summary on the E coli O157 outbreak investigation being led by Colorado, and posted to the Foodborne Outbreak Listserv this afternoon (see below). Preliminary information suggests an association with shopping at Costco.

To date, Colorado has identified 9 cases of E coli O157:H7. Of these, 6 have been confirmed to be pattern combination EXHX01.2292 and EXHA26.0621. EXH01.2292 is a new pattern to the PulseNet database. All 9 case-patients are Costco members, and have shopped at three different Costco stores prior to their illness onset.

Onset dates have ranged from 10/16-10/22/10. Three have been hospitalized; none have died. Interviews are ongoing, but most of the members contacted reported consuming samples from a cheese demo at Costco prior to illness onset.

Arizona has also seen a marked rise in their reported E coli O157 cases, 18 with collection dates between 10/12-10/26. PFGE is pending for all 18 isolates. However, of the eight interviewed to date, all eight have been Costco members who consumed samples from a cheese demo prior to illness onset.

CA has identified one case, a child from San Diego with an onset date of 10/20/10; she was not hospitalized. Interview of the case's father has been difficult, but SDC has confirmed that they are Costco members. The father denied that the child sampled any food at Costco prior to illness onset.

There was a conference call this afternoon between CDC, AZ, CO, San Diego County, DIS, and Costco. We learned that the food sampling demo service is contracted out to a separate company, but all foods that are provided as demos are taken off of the selling floor. (i.e., what is provided as samples are sold at the store). The products demonstrated vary by region, but it was confirmed that Colorado, Arizona, and San Diego do belong to the same region. I am trying to verify what other areas in CA would be part of this same distribution region.

Colorado is currently leading the investigation. They will work with Costco to determine if they are able to obtain non-ill member contact information to use as controls. The other CA public health laboratories with PFGE capacity have no isolates with this PFGE pattern.

This is still very early in the investigation. I will keep the group updated as things progress. Please let me know if you need any additional information, or if you would prefer not to be on this distribution list.

Akiko

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Sent: Monday, November 01, 2010 1:16 PM
To: FOODBORNE-OUTBREAKS@LISTSERV.CDC.GOV
Subject: E. coli O157 EXHX01.2292/EXHA26.0621

Sent on behalf of the Colorado Department of Public Health:

State and local health departments in Arizona, California and Colorado and the CDC are investigating an outbreak of STEC 0157:H7 cases that appears to be associated with Costco store. The CDC PFGE patterns for this cluster are EXHX01.2292 and EXHA26.0621. A PulseNet cluster code has not yet been assigned. Colorado has identified 9 STEC 0157:H7 cases (3 match by two enzymes, three that match by one enzyme with Bln pending and 3 with PFGE pending). California has identified one San Diego case that matches by two enzymes. Arizona has identified several 0157:H7 cases with PFGE for all pending at this time.

Initial case interviews from all three states have identified a strong connection to Costco stores. In Colorado, 9 of the 9 cases reported shopping at 3 different Costco locations. Further, many cases report consuming free samples at Costco stores during their incubation periods.

If your state has identified cases of STEC 0157:H7 that match this PFGE pattern or other STEC 0157:H7 cases where PFGE is pending, but have a strong connection to Costco please contact Shaun Cosgrove at the Colorado Department of Public Health and Environment at 720-219-5761 or by e-mail at Shaun.Cosgrove@state.co.us.

Wright Culpepper, MSPH
Surveillance Epidemiologist
Outbreak Response Unit, OutbreakNet Team
Outbreak Response and Prevention Branch (proposed)
Division of Foodborne, Bacterial, and Mycotic Diseases
National Center for Emerging and Zoonotic Infectious Diseases (proposed)
Centers for Disease Control and Prevention
1600 Clifton Road, MS-A38
Atlanta, GA 30333
Tel. 404.639.1539 / Fax 404.718.2126
Email: iqj1@cdc.gov

***** Disclaimer: The information provided through this listserv should be considered preliminary; therefore, it should not be shared with others who are not subscribers to this listserv without first obtaining permission from the person or agency that posted the information. *****

Joli Weiss

From: Jessica Rigler
Sent: Thursday, November 04, 2010 4:04 PM
To: Ruth Penn
Cc: Shoana Anderson; Joli Weiss; Catherine Foley; Cara Christ, MD
Subject: Multi-state Outbreak of *E. coli*

The Arizona Department of Health Services, in conjunction with other state and local health agencies, is investigating a multi-state outbreak of enterohemorrhagic *E. coli* (EHEC). Twenty-five cases of EHEC have been identified nationally and 11 confirmed cases have been reported in Arizona in the past month. This outbreak is under active investigation. However, initial data indicate that illness may be associated with specialty cheeses, either sampled or purchased at Costco stores.

E. coli 0157 can cause severe bloody diarrhea and abdominal cramps; however, sometimes the infection causes non-bloody diarrhea or no symptoms. The Arizona Department of Health Services is encouraging providers to test for EHEC in patients with diarrhea who report consuming specialty cheeses from Costco since October 5th. All positive isolates should be forwarded to the Arizona State Public Health Laboratory for additional testing. Because current data indicate that antibiotics are of limited benefit for management of enterohemorrhagic *E. coli*, the Department does not recommend the use of antimicrobial therapy for treatment of bloody diarrhea suspected to be due to EHEC. If you identify additional cases associated with this outbreak or have any questions, please contact your local health department or Joli Weiss at <mailto:weissj@azdhs.gov> or (602) 364-3676.

Joli Weiss

From: Craig Wilson [cwilson@costco.com]
Sent: Thursday, November 04, 2010 1:32 PM
To: Joli Weiss
Cc: Shoana Anderson; Jessica Rigler; Diane Eckles; Harmony Duport; Christine Summers; Tim Rose; Dennis Zook; Doug Schutt
Subject: RE: Cheese specimen

Thanks !!! This is a very big deal----Nicely Done !!!

From: Joli Weiss [<mailto:Joli.Weiss@azdhs.gov>]
Sent: Thursday, November 04, 2010 1:19 PM
To: Craig Wilson
Cc: Shoana Anderson; Jessica Rigler; Diane Eckles; Harmony Duport; Christine Summers
Subject: Cheese specimen
Importance: High

Hi Craig,

As I mentioned on the phone, our state lab has a positive E. coli PCR result (stx1 and stx2 positive) in a sample of gouda taken from a case household in Sun City. The lab will be attempting to obtain a culture for this sample so that we can match it by PFGE to the case isolates. This process might take a few days yet. The sample was already opened and did not include a label just so you are aware. We have some additional specimens that we are testing as well and will keep you informed of any results.

Thanks very much for your assistance with this investigation! Please call me if you have any questions,
~Joli

Joli R Weiss, PhD
Foodborne Disease Epidemiologist
Arizona Department of Health Services
602.364.3675
weissj@azdhs.gov

CONFIDENTIALITY NOTICE

NOTICE: This E-mail is the property of the Arizona Department of Health Services and contains information that may be PRIVILEGED, CONFIDENTIAL or otherwise exempt from disclosure by applicable law. It is intended only for the person(s) to whom it is addressed. If you receive this communication in error, please do not retain or distribute it. Please notify the sender immediately by E-mail at the address shown above and delete the original message. Thank you.

Joli Weiss

From: Shoana Anderson
Sent: Wednesday, November 03, 2010 6:41 PM
To: Joli Weiss; Diane Eckles
Cc: Jessica Rigler
Subject: Cheese

One more thought. Since these cheeses are not exclusively Costco brands we may want to be poised to make sure they are not sold or distributed elsewhere as we get more definitive data on implicated brands.

Joli Weiss

From: Laura Oxley
Sent: Wednesday, November 03, 2010 6:03 PM
To: Jessica Rigler; Diane Eckles; Joli Weiss; Shoana Anderson
Cc: Carol Vack
Subject: Cheese E coli Talking Points
Attachments: Cheese E Coli TPs 11 2010.doc

Hello,

The conversation went pretty well with Jeanine. I explained we aren't ready to do a news release tonight, because it has to be multi-state. I told her I would call Colorado in the am... her biggest concern was that Costco was going to start calling tonight. I said we think Costco will send the calling script to CDC before starting the calls. But if it does start calling and she gets calls, she can send them to me.

Take a look at the points, I think the numbers I have for AZ are for everything, not just confirmed cases. Any of you want to be on TV tonight if we get a request???

By the way I stole some of the general e coli info from another outbreak on our website... I think I sterilized it okay, but please proof that too.

Thank you all,

Laura Oxley
Communication Director
Arizona Department of Health Services
602-542-1094
Leadership for a Healthy Arizona

Due to State of Arizona government furloughs, Arizona state government will close most state agencies including the Department of Health Services on November 26th. This closure requires our employees to take an unpaid furlough day. Please visit AZDHS.gov for more information. We apologize for any inconvenience this closure may cause. Future furlough days include December 23rd.

Arizona E-Coli 0157 Talking Points 11/3/10

Arizona along with Colorado, New Mexico and California are investigating confirmed cases of E. Coli 0157. (should we put in something about it being a new type?)

So far there are 40? of confirmed cases in the four states:

- Arizona – 27?
- Colorado – 9
- New Mexico – 3
- California - 1

While there is much more investigating to do, the FDA along with local and state health departments have determined the cases most likely came from cheese tasted or purchased at Costco stores in the four states. The tastings were held from October 14th -17th. Anyone who may have eaten the suspect cheese in that time would have been sick within 3-4 days and recovered by now.

Costco is cooperating on every level with the investigation and removed all suspect products from store shelves. It is also working to notify customers who purchased the cheese through its membership information.

The investigation has been able to narrow the suspect product down to specialty cheeses, but not specific brands yet.

E.coli is *Escherichia coli*, a naturally occurring bacteria that lives in people's stomachs, but some strains can make people very sick.

Severe strains of *E. coli* can cause severe bloody diarrhea and abdominal cramps; sometimes the infection causes nonbloody diarrhea or no symptoms. Usually little or no fever is present, and the illness resolves in 5 to 10 days.

In some persons, particularly children under 5 years of age and the elderly, the infection can affect the kidneys. About 2-7% of infections lead to this complication.

Joli Weiss

From: Ronald Klein - PHSX [ronaldklein@mail.maricopa.gov]
Sent: Monday, November 01, 2010 8:57 AM
To: Joli Weiss
Subject: FW: Christine Summers
Attachments: image001.png; 674 food products 10-6 -10-29.tif

From: Christine Summers [<mailto:CSUMMER@costco.com>]
Sent: Friday, October 29, 2010 4:41 PM
To: Sarah Sam - ENVX
Cc: Ronald Klein - PHSX
Subject: FW: Christine Summers

Sarah -

Attached is the full list of demos for 738 (Cave Creek - 2450 E Beardsley). According to the list the cheeses they had out to sample on those days are:

10/15

Item 16890 Cranberry Wensleydale

Item 34449 Gorgonzola

Item 433580 Tillamook 3 Year Extra Sharp Cheddar

Item 5628 Cranberry Goat Cheese

10/17

Item 5628 Cranberry Goat Cheese

Item 16890 Cranberry Wensleydale

Item 27583 Le Plaisir Cheese w/Herbs

Item 34449 Gorgonzola

Item 40654 Gouda

Item 40707 Scamorza

Item 433580 Tillamook 3 Year Extra Sharp Cheddar

Joli Weiss

From: Alicia Cronquist [cronquis@smtpgate.dphe.state.co.us]
Sent: Wednesday, November 03, 2010 1:09 PM
To: Joli Weiss; Akiko (CDPH-CID-DCDC) 'Kimura; Christine Summers; 'Ronald Klein -PHSX'
Cc: Ian Williams; Wright A. (CDC/CCID/NCZVED) (CTR) Culpepper; Craig Wilson; 'ORA SEA Recalls'
Subject: Re: Code Dates

Thanks very much Christine,

OK, so if reading this correctly:

- * there is a single lot of Cranberry goat cheese that went to all implicated stores
- * gorgonzola too, pending info from Colorado
- * le plaisir also all the same lot number/best by date across states
- * several of the same lot numbers for gouda across states *Scamorza --- a least one lot number did got to all stores
- * Cheddar has best by 1/16/2011 common to all states

*Cranberry Wensleydale --- different lots; this one can probably be excluded

Alicia

>>> Christine Summers <CSUMMER@costco.com> 11/3/2010 1:56 PM >>>

In the interest of getting you the information as quickly as possible I am sending you the Code Date information I have. I am still missing the information for Gorgonzola distributed to Colorado. I sent you the information for the Cranberry Goat Cheese yesterday so you can just add this information to what I previously sent. As soon as I receive the final piece of information I willl resend.

THANKS AND HAVE A GREAT DAY !

Christine Summers
Director of Food Safety & Corporate Quality Assurance Costco Wholesale csummers@costco.com
(425) 313-6097

Joli Weiss

From: Sarah Sam - ENVX [SSam@mail.maricopa.gov]
Sent: Tuesday, November 02, 2010 12:39 PM
To: 'Craig Wilson'; Ronald Klein - PHSX; Christine Summers; Joli Weiss
Cc: Eric Carlson - ENVX; Scott Zusy - ENVX; Blanca Caballero - ENVX
Subject: RE: Cheese Roadshows
Attachments: image001.jpg; image002.jpg; image003.jpg; image004.jpg; image005.jpg; image006.jpg; image007.jpg; image008.jpg; image009.jpg

Hi Craig,

Joli had a conference call yesterday with the other states (California and Colorado), CDC, Maricopa County Epidemiologists and a representative from Costco (I'm assuming it was either you or Christine) and came up with the following list of cheeses:

The cheeses demo'd were:

(Item 433580) Tillamook 3 year extra sharp cheddar
(Item 5628) Cranberry Goat cheese w/cinnamon
(Item 16890) Cranberry Wensleydale
(Item 27583) Le Plaisir Cheese w/herbs
(Item 34449) Gorgonzola
(Item 40654) Gouda
(Item 40707) Scamorza
(Item 35382) Parmigiano Reggiano

Of these cheeses, Eric found Items 5628 (cranberry goat cheese with cinnamon), 16890 (cranberry Wensleydale), 34449 (gorgonzola), 40707 (Scamorza), and 35382 (parmigiano reggiano). Apparently, the gouda and Tillamook cheeses were sold out and the store did not receive any of the Le Plaisir cheese with herbs. The manager showed Eric a list of cheeses that were "recalled" from corporate, which only included the gorgonzola, Scamorza, and Le Plaisir (but none of the other types). The manager of the store stated that they demo'd the available cheeses as early as yesterday. I think Eric took samples of 5 of the 8 cheeses that were available and the remainder was taken off retail shelves until the samples were cleared.

Sarah Sam, R.S.

Environmental Related Illness EHS
Maricopa County Environmental Services Department
1001 N. Central Avenue Suite #401
Phoenix, AZ 85004
(602) 506-6982

[Environmental Related Illness Information](#)

From: Craig Wilson [mailto:cwilson@costco.com]
Sent: Tuesday, November 02, 2010 12:26 PM
To: Sarah Sam - ENVX; Ronald Klein - PHSX; Christine Summers; 'WEISSJ@azdhs.gov'
Cc: Eric Carlson - ENVX; Scott Zusy - ENVX; Blanca Caballero - ENVX
Subject: Re: Cheese Roadshows

What did he find? Have you implicated a particular cheese?

Thanks

From: Sarah Sam - ENVX [mailto:SSam@mail.maricopa.gov]
Sent: Tuesday, November 02, 2010 12:16 PM
To: Craig Wilson; Ronald Klein - PHSX <ronaldklein@mail.maricopa.gov>; Christine Summers; 'WEISSJ@azdhs.gov' <WEISSJ@azdhs.gov>
Cc: Eric Carlson - ENVX <ECarlson@mail.maricopa.gov>; Scott Zusy - ENVX <DZusy@mail.maricopa.gov>; Blanca Caballero - ENVX <bcaballero@mail.maricopa.gov>
Subject: RE: Cheese Roadshows

Hi Craig and Christine,

One of the members of our team (Eric Carlson) went to a Costco at Spectrum mall today and found some of the implicated cheese is still on the retail shelves. We were not sure if the cheese he found today is in the same lot number, but he did take some samples for the state lab. In the meantime, the store management decided to set aside the other cheese until the state lab has cleared the sampled cheese. We were thinking it may be prudent to have other stores set aside any implicated cheeses from the same company until the lab has had a chance to evaluate the samples. I understand that an inspector in Colorado also found some of the implicated cheese on the retail shelves. Please give us a call with any questions or let me know what you think. Thank you!

Sarah Sam, R.S.

Environmental Related Illness EHS
Maricopa County Environmental Services Department
1001 N. Central Avenue Suite #401
Phoenix, AZ 85004
(602) 506-6982

[Environmental Related Illness Information](#)

From: Craig Wilson [mailto:cwilson@costco.com]
Sent: Monday, November 01, 2010 5:48 PM
To: Ronald Klein - PHSX; Christine Summers; 'cronquis@smtpgate.dphe.state.co.us'; 'Akiko.Kimura@cdph.ca.gov'; Sarah Sam - ENVX; 'WEISSJ@azdhs.gov'
Subject: Re: Cheese Roadshows

They ended on the 17th.

From: Ronald Klein - PHSX [mailto:ronaldklein@mail.maricopa.gov]
Sent: Monday, November 01, 2010 05:19 PM
To: Christine Summers; 'Alicia Cronquist' <cronquis@smtpgate.dphe.state.co.us>; 'Kimura, Akiko (CDPH-CID-DCDC)' <Akiko.Kimura@cdph.ca.gov>; Sarah Sam - ENVX <SSam@mail.maricopa.gov>; 'Joli Weiss' <WEISSJ@azdhs.gov>
Cc: Craig Wilson
Subject: RE: Cheese Roadshows

Thanks Christine, do you know if the cheese demo road show is ongoing in AZ at this time or ended. If ended, do you know the last date?

Ron Klein, RN BSN
Health Surveillance Supervisor
Office of Community Health Nursing
Maricopa County Department of Public Health
(602) 506-6722
(602) 506-8444 Fax

From: Christine Summers [mailto:CSUMMER@costco.com]
Sent: Monday, November 01, 2010 4:29 PM
To: 'Alicia Cronquist'; 'Kimura, Akiko (CDPH-CID-DCDC)'; Ronald Klein - PHSX; Sarah Sam - ENVX; 'Joli Weiss'
Cc: Craig Wilson
Subject: Cheese Roadshows

It turns out that we ran the same demo in all 50 SD Region buildings for the same time period. I am attaching a list of locations as well as the schedule.

Item 35382 Parmigiano Reggiano	Item 5628 Cranberry Goat Cheese	Item 16890 Cranberry Wensleydale	Item 27583 Le Plaisir Cheese w/Herbs	Item 34449 Gorgonzola	Item 40654
10/14/2010	10/14/2010 10/15/2010 10/16/2010 10/17/2010	10/14/2010 10/15/2010 10/16/2010 10/17/2010	10/14/2010 10/15/2010 10/16/2010 10/17/2010	10/14/2010 10/15/2010 10/16/2010 10/17/2010	10/14/2010 10/15/2010 10/16/2010 10/17/2010

Here are the labels you requested.

TILLAMOOK CHEESE® #433580

The Tillamook Cheese story...

Tillamook County Creamery Assoc. is a 101 year old farmer-owned and operated dairy cooperative located along the scenic Oregon Coast. Famous for award winning cheddar cheese using the same 101 year old recipe. Tillamook cheddars are aged naturally with time! Tillamook uses the highest quality milk, with NO ARTIFICIAL GROWTH HORMONES, from a mixture of dairy cow breeds, including Holstein-Friesians, Jerseys, Brown Swiss and Guernseys that give us that blend of protein and butterfat components that is perfect for making the highest quality, consistent and best tasting cheeses in the world.

FAQ...

> Why is this cheese round and packaged in wax?
This is a 3 Year Anniversary item using traditional production methods...the wax is not edible.

Limited Edition 100th Anniversary Rounds
3 Year Vintage White Extra Sharp

Serving Suggestions:

Served over Potatoes, Pasta, Salad,
Cheese Puffer - cubed, crumbled
Premium Grilled Cheese Sandwich
Takes every dish and every occasion to the next level!

Characteristics:

Bold, rich taste, smooth, slightly crumbly texture

Serve With:

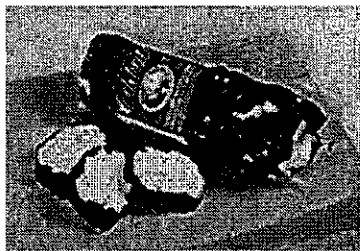
Pink Note / Syrah / Cabernet / Merlot
Premium Beer.



COSTCO
WHOLESALE

Cranberry Goat Cheese w/Cinnamon

#5628



Cranberry Goat At A Glance...

Fresh Canadian chevre rolled in cranberries and cinnamon! The goat cheese is young and creamy with a tangy flavor. The tart cranberries combined with the warm, spicy cinnamon create a uniquely festive cheese that could not be more ideal for entertaining.

Country of Origin:

Canada.

Milk Type:

Pasteurized Goat.

Try With:

Fruity, sweet rose.

CRANBERRY GOAT CHEESE w/CINNAMON

Cranberry Cinnamon Goat at a glance...

Leave it to the Canadians to fashion a goat cheese rolled in cranberries and cinnamon. This unique chèvre is perfect for any festive occasion, but the cranberries make it especially popular during the holiday season. The goat cheese itself is fresh and creamy with a lightly acidic flavor. To make it even tastier, the cheese makers at Celebrity have added a flavorful twist - the classic combination of cranberries and cinnamon. The sweet tanginess of the fruit with the warm spice of cinnamon creates a uniquely festive cheese that could not be more ideal for entertaining. This cheese is mild enough for breakfast and sweet enough for dessert.

FAQ...

How do I preserve this cheese? Keep it loosely wrapped in plastic and refrigerated. Change the plastic every other day and eat the cheese within a week of opening for maximum freshness.

Serving Suggestions...

Cranberry Goat is ready for a party at a moment's notice! A refreshing appetizer at holiday parties, this cheese also works well as a dessert or even spread onto a bagel for breakfast. To keep the "log" shape, remove the plastic while the cheese is still cool and then allow it to come to room temperature.

Wine Pairing...

Fruity, sweet rosé.

Country of Origin:

Canada.

Ingredients:

Pasteurized goat's milk, sea salt, bacterial culture, microbial enzymes, cranberries and cinnamon.



COSTCO
WHOLESALE

SCAMORZA (skah-MOHRD-tsay) #40707

SCAMORZA at a glance...

Scamorza was first made in southern Italy. Fiscalini's Farmstead Scamorza is made in the traditional shape. This tantalizing mozzarella is smoked with Cherry Wood chips from neighboring orchards. The mozzarella is dried then packaged individually then in pairs. The delicate smoke is not overpowering to the mild slightly sweet mozzarella cheese.

FAQ...

HOW DO I PRESERVE THIS CHEESE? Keep refrigerated in tight plastic wrap. Change wrap weekly.

CAN I EAT THE RIND? Yes. The rind is edible.

Serving Suggestions...

Heat on Baguettes, Ciabatta Bread or Pizza. Garnish with Pesto and Tomatoes with a drizzle of olive oil and the result is heavenly.

Wine Pairing...

Chardonnay

Country of Origin

California, USA

Ingredients:

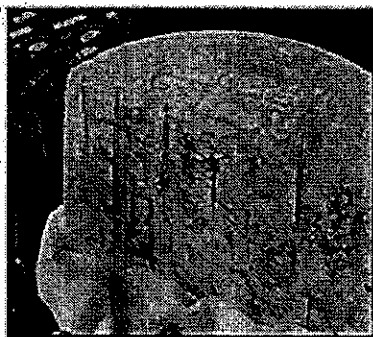
Pasteurized Cow's Milk, Culture,
Microbial Rennet & Salt



COSTCO
WHOLESALE

Mountain Gorgonzola (#34449)

(Mountain gor-gohn-ZOH-lah)



Mountain Gorgonzola at a Glance...

From Italy's Lombardy region, marbled with blue-green veins and creamy white body. Enjoy on salads or with ripe pears.

Country of Origin: Italy
Milk Type: Pasteurized Cow
Try With: Chianti

MOUNTAIN GORGONZOLA #34449

Mountain Gorgonzola at a Glance...

From Italy's Lombardy region, marbled with blue-green veins and creamy white body. Enjoy on salads or with ripe pears.

Serving Suggestions...

Crumble into salads and dips • Serve with pears, apples & walnuts as an appetizer • Add to pasta sauce for a smooth creamy finish

Wine Pairing...

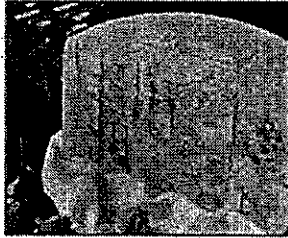
Chianti

Country of Origin...

Italy

Quick Facts...

Pasteurized Cows' Milk



COSTCO
WHOLESALE

Bravo Farms Dutch Style Gouda 340554

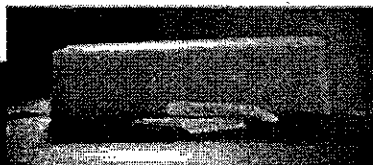
What is Gouda? Originally made in the Netherlands, we found the recipe in a Dutch Library and added our own style and methods to create a soft and creamy cheese that everyone seems to enjoy. The recipe is over 500 years old and still continues to win awards internationally.

Why is it so special? Handmade with raw milk in small batches. Vegetarian approved. Absolutely all natural and all of Bravo's cheeses are safe for lactose intolerant people.

Serving Suggestions...

Very versatile cheese that can be used a number of ways:

- cheese starters with crackers
- Sandwiches
- Pairs well with Apples and Pears.



LE PLAISIR Garlic and Herbs #27583

(leh play-ZEER)

Le Plaisir with Garlic and Herbs at a glance...

This fantastic soft ripened cheese is a welcome addition to the brie-world. When ripe it has a runny texture that coats like icing. The rind is flawless and the paste is like butter with a slight tang of garlic and herbs. This is truly an addictive cheese that will please nearly every palate. The texture is satisfyingly creamy, smooth and spreadable. This double cream soft ripened cheese is made in Southeast France at the foothills of the Alps. Extra rich and silky smooth, the garlic and herbs marry extremely well with the buttery quality of the paste.

FAQ...

HOW DO I PRESERVE THIS CHEESE? Keep refrigerated in tight plastic wrap. Change wrap weekly.

CAN I EAT THE RIND? Yes. The rind is edible, give it a try and find out for yourself! It has a mushroom-like aroma and delicate texture.

THE CHEESE IS OOZING ON THE TRAY, SHOULD I STILL SERVE IT? If the texture becomes runny, your cheese must be at its best! This soft texture is something you should look for. Bon Appétit!

Serving Suggestions...

Perfect as a snack, on sandwiches, with bread or crackers or simply at room temperature as part of a cheese tray.

Wine Pairing...

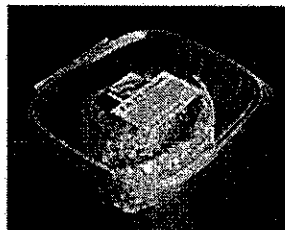
Sauvignon Blanc

Country of Origin

France

Ingredients:

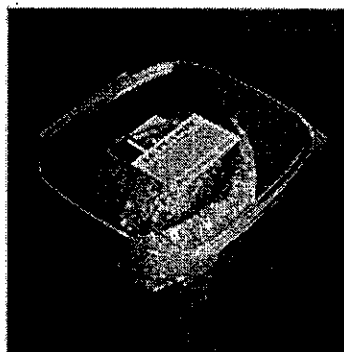
Pasteurized Cow's Milk, Cultures,
Salt, Rennet, Garlic, Herbs



COSTCO
WHOLESALE

Le Plaisir with Garlic and Herbs

#27583



Le Plaisir with garlic and herbs

At A Glance...

A fantastic double cream cream cheese. It has a runny texture that coats like icing. The rind is flawless and the paste is like butter with a slight tang of garlic and herbs.

Country of Origin:

France

Milk Type:

Pasteurized Cow

Try With:

Sauvignon Blanc

THANKS AND HAVE A GREAT DAY !

Christine Summers
Director of Food Safety & Corporate Quality Assurance
Costco Wholesale
csummers@costco.com
(425) 313-6097

Joli Weiss

From: Christine Summers [CSUMMER@costco.com]
Sent: Tuesday, November 02, 2010 8:35 AM
To: 'Ronald Klein - PHSX'; Craig Wilson; 'cronquis@smtpgate.dphe.state.co.us'; 'Akiko.Kimura@cdph.ca.gov'; Sarah Sam - ENVX; Joli Weiss
Subject: RE: Cheese Roadshows
Attachments: image001.jpg; image002.jpg; image003.jpg; image004.jpg; image005.jpg; image006.jpg; image007.jpg; image008.jpg; image009.jpg

It isn't currently in stock

From: Ronald Klein - PHSX [<mailto:ronaldklein@mail.maricopa.gov>]
Sent: Tuesday, November 02, 2010 8:34 AM
To: Craig Wilson; Christine Summers; 'cronquis@smtpgate.dphe.state.co.us'; 'Akiko.Kimura@cdph.ca.gov'; Sarah Sam - ENVX; 'WEISSJ@azdhs.gov'
Subject: RE: Cheese Roadshows

Thank You Craig, are the cheeses still available for purchase after the road show ends?

Ron

From: Craig Wilson [<mailto:cwilson@costco.com>]
Sent: Monday, November 01, 2010 5:48 PM
To: Ronald Klein - PHSX; Christine Summers; 'cronquis@smtpgate.dphe.state.co.us'; 'Akiko.Kimura@cdph.ca.gov'; Sarah Sam - ENVX; 'WEISSJ@azdhs.gov'
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Cc: Craig Wilson
Subject: RE: Cheese Roadshows

Thanks Christine, do you know if the cheese demo road show is ongoing in AZ at this time or ended. If ended, do you know the last date?

*Ron Klein, RN BSN
Health Surveillance Supervisor
Office of Community Health Nursing
Maricopa County Department of Public Health
(602) 506-6722
(602) 506-8444 Fax
ronaldklein@mail.maricopa.gov*

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It turns out that we ran the same demo in all 50 SD Region buildings for the same time period. I am attaching a list of locations as well as the schedule.

Item 35382 Parmigiano Reggiano	Item 5628 Cranberry Goat Cheese	Item 16890 Cranberry Wensleydale	Item 27583 Le Plaisir Cheese w/Herbs	Item 34449 Gorgonzola	Item
10/14/2010	10/14/2010 10/15/2010 10/16/2010 10/17/2010	10/14/2010 10/15/2010 10/16/2010 10/17/2010	10/14/2010 10/15/2010 10/16/2010 10/17/2010	10/14/2010 10/15/2010 10/16/2010 10/17/2010	10/1 10/1 10/1 10/1

Here are the labels you requested.

TILLAMOOK CHEESE #433580

The Tillamook Cheese story...

Tillamook County Creamery Assoc. is a 101 year old farmer-owned and operated dairy cooperative located along the scenic Oregon Coast. Famous for award winning cheddar cheese using the same 101 year old recipe. Tillamook cheddars are aged naturally with time! Tillamook uses the highest quality milk, with NO ARTIFICIAL GROWTH HORMONES, from a mixture of dairy cow breeds, including Holstein-Friesians, Jerseys, Brown Swiss and Guernseys that give us that blend of protein and butterfat components that is perfect for making the highest quality, consistent and best tasting cheeses in the world.

FAQ

> Why is the cheese round and packaged in wax?
This is a 3 Year Anniversary item using traditional production methods...the wax is not edible.

Limited Edition 100th Anniversary Round
3 Year Vintage White Extra Sharp

❑ Serving Suggestions:

Served over Potatoes, Pasta Salad,
Cheese Flinger - cubed, crumbled
Premium Gilled Cheese Sandwich
Takes every dish and every occasion to the next level!

❑ Characteristics:

Bold, rich taste, smooth, slightly crumbly texture

❑ Serve With:

Picot Noir / Spicy / Ciberon / Merlot
Premium Beer



COSTCO
WHOLESALE

Cranberry Goat Cheese w/Cinnamon

#5628



Cranberry Goat At A Glance...

Fresh Canadian chevre rolled in cranberries and cinnamon! The goat cheese is young and creamy with a tangy flavor. The tart cranberries combined with the warm, spicy cinnamon create a uniquely festive cheese that could not be more ideal for entertaining.

Country of Origin:

Canada.

Milk Type:

Pasteurized Goat.

Try With:

Fruity, sweet rosé.

CRANBERRY GOAT CHEESE w/CINNAMON

Cranberry Cinnamon Goat at a glance...

Leave it to the Canadians to fashion a goat cheese rolled in cranberries and cinnamon! This unique chèvre is perfect for any festive occasion, but the cranberries make it especially popular during the holiday season. The goat cheese itself is fresh and creamy with a lightly acidic flavor. To make it even tastier, the cheese makers at Celebrity have added a flavorful twist - the classic combination of cranberries and cinnamon. The sweet tanginess of the fruit with the warm spice of cinnamon creates a uniquely festive cheese that could not be more ideal for entertaining. This cheese is mild enough for breakfast and sweet enough for dessert.

FAQ...

How do I preserve this cheese? Keep it loosely wrapped in plastic and refrigerated. Change the plastic every other day and eat the cheese within a week of opening for maximum freshness.

Serving Suggestions...

Cranberry Goat is ready for a party at a moment's notice! A refreshing appetizer at holiday parties, this cheese also works well as a dessert or even spread onto a bagel for breakfast. To keep the "log" shape, remove the plastic while the cheese is still cool and then allow it to come to room temperature.

Wine Pairing...

Fruity, sweet rosé.

Country of Origin:

Canada.

Ingredients:

Pasteurized goat's milk, sea salt, bacterial culture, microbial enzymes, cranberries and cinnamon.



COSTCO
WHOLESALE

SCAMORZA (skah-MOHRD-tzah) #40707

SCAMORZA at a glance...

Scamorza was first made in southern Italy. Fiscalini's Farmstead Scamorza is made in the traditional shape. This tantalizing mozzarella is smoked with Cherry Wood chips from neighboring orchards. The mozzarella is dried then packaged individually then in pairs. The delicate smoke is not overpowering to the mild slightly sweet mozzarella cheese.

FAQ...

HOW DO I PRESERVE THIS CHEESE? Keep refrigerated in tight plastic wrap. Change wrap weekly.

CAN I EAT THE RIND? Yes. The rind is edible.

Serving Suggestions...

Heat on Baguettes, Ciabatta Bread or Pizza. Garnish with Pesto and Tomatoes with a drizzle of olive oil and the result is heavenly.

Wine Pairing...

Chardonnay

Country of Origin

California, USA

Ingredients:

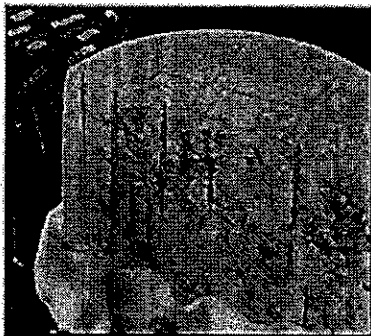
Pasteurized Cow's Milk, Culture,
Microbial Rennet & Salt



COSTCO
WHOLESALE

Mountain Gorgonzola (#34449)

(Mountain gor-gohn-ZOH-lah)



Mountain Gorgonzola at a Glance...

From Italy's Lombardy region, marbled with blue-green veins and creamy white body. Enjoy on salads or with ripe pears.

Country of Origin:	Italy
Milk Type:	Pasteurized Cow
Try With:	Chianti

MOUNTAIN GORGONZOLA #34449

Mountain Gorgonzola at a Glance...

From Italy's Lombardy region, marbled with blue-green veins and creamy white body. Enjoy on salads or with ripe pears.

Serving Suggestions...

Crumble into salads and dips • Serve with pears, apples & walnuts as an appetizer • Add to pasta sauce for a smooth creamy finish

Wine Pairing...

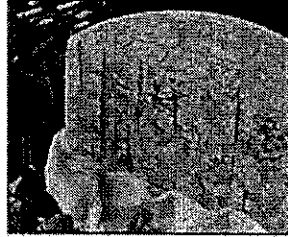
Chianti

Country of Origin...

Italy

Quick Facts...

Pasteurized Cows' Milk



COSTCO
WHOLESALE

Bravo Farms Dutch Style Gouda #40654

What is Gouda? Originally made in the Netherlands, we found the recipe in a Dutch library and added our own style and methods to create a soft and creamy cheese that everyone seems to enjoy. The recipe is over 500 years old and still continues to win awards internationally.

Why is it so special? Handmade with raw milk in small batches. Vegetarian approved. Absolutely all natural and all of Bravo's cheeses are safe for lactose intolerant people.

Serving Suggestions...

Very versatile cheese that can be used a number of ways:

- cheese platters with crackers
- Sandwiches
- Pairs well with Apples and Pears.



LE PLAISIR Garlic and Herbs #27583

(leh play-ZEER)

Le Plaisir with Garlic and Herbs at a glance...

This fantastic soft ripened cheese is a welcome addition to the brie-world. When ripe it has a runny texture that coats like icing. The rind is flawless and the paste is like butter with a slight tang of garlic and herbs. This is truly an addictive cheese that will please nearly every palate. The texture is satisfyingly creamy, smooth and spreadable. This double cream soft ripened cheese is made in Southeast France at the foothills of the Alps. Extra rich and silky smooth, the garlic and herbs marry extremely well with the buttery quality of the paste.

FAQ...

HOW DO I PRESERVE THIS CHEESE? Keep refrigerated in light plastic wrap. Change wrap weekly.

CAN I EAT THE RIND? Yes. The rind is edible, give it a try and find out for yourself! It has a mushroom-like aroma and delicate texture.

THE CHEESE IS OOZING ON THE TRAY. SHOULD I STILL SERVE IT? If the texture becomes runny, your cheese must be at its best! The soft texture is something you should look for. Bon Appetit!

Serving Suggestions...

Perfect as a snack, on sandwiches, with bread or crackers or simply at room temperature as part of a cheese tray.

Wine Pairing...

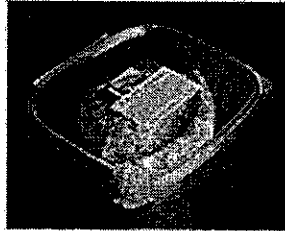
Sauvignon Blanc

Country of Origin

France

Ingredients:

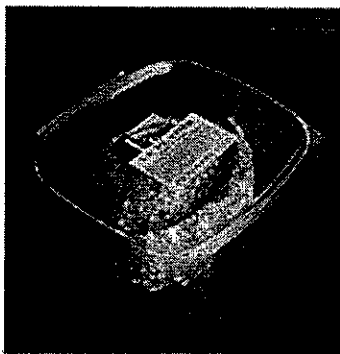
Pasteurized Cow's Milk, Cultures,
Salt, Rennet, Garlic, Herbs



COSTCO
WHOLESALE

Le Plaisir with Garlic and Herbs

#27583



Le Plaisir with garlic and herbs

At A Glance...

A fantastic double cream cream cheese. It has a runny texture that coats like icing. The rind is flawless and the paste is like butter with a slight tang of garlic and herbs.

Country of Origin:

France

Milk Type:

Pasteurized Cow

Try With:

Sauvignon Blanc

THANKS AND HAVE A GREAT DAY !

Christine Summers
Director of Food Safety & Corporate Quality Assurance
Costco Wholesale
csummers@costco.com
(425) 313-6097

Joli Weiss

From: Shoana Anderson
Sent: Tuesday, November 02, 2010 7:07 AM
To: Joli Weiss
Subject: Re: Cheese Roadshows

That description may also explain the unique pfge

On Nov 1, 2010, at 8:01 PM, "Joli Weiss" <Joli.Weiss@azdhs.gov> wrote:

Hi all,
I was just taking a closer look at the cheese descriptions provided and noticed that the gouda cheese says its handmade with raw milk. Might be nothing but we are collecting a sample of gouda cheese purchased by one of our cases and it should be at our lab tomorrow.
~Joli

Joli R Weiss, PhD
Foodborne Disease Epidemiologist
Arizona Department of Health Services
602.364.3675
joli.weiss@azdhs.gov

From: Christine Summers [CSUMMER@costco.com]
Sent: Monday, November 01, 2010 4:28 PM
To: 'Alicia Cronquist'; 'Kimura, Akiko (CDPH-CID-DCDC)'; 'Ronald Klein - PHSX'; 'Sarah Sam - ENVX'; Joli Weiss
Cc: Craig Wilson
Subject: Cheese Roadshows

It turns out that we ran the same demo in all 50 SD Region buildings for the same time period. I am attaching a list of locations as well as the schedule.

Item 35382 Parmigiano Reggiano	Item 5628 Cranberry Goat Cheese	Item 16890 Cranberry Wensleydale	Item 27583 Le Plaisir Cheese w/Herbs	Item 34449 Gorgonzola	Item
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Here are the labels you requested.

<Tillamook 8x10.jpg> <3goatcranberry.jpg> <Cranberry goat cheese 8x10.jpg> <Fiscalini Scarmoza 40707 8x10.jpg> <Gorgonzola 34449 6x4.jpg> <Gorgonzola 34449 8x10.jpg> <Gouda Bravo 40654 8x10.jpg> <Le Plaisir 27583 8x10.jpg> <Le Plaisir Herbs 27583 6x4.jpg>

THANKS AND HAVE A GREAT DAY !

Christine Summers
Director of Food Safety & Corporate Quality Assurance
Costco Wholesale
csummers@costco.com
(425) 313-6097

Joli Weiss

From: Ronald Klein - PHSX [ronaldklein@mail.maricopa.gov]
Sent: Monday, November 01, 2010 5:20 PM
To: 'Christine Summers'; 'Alicia Cronquist'; 'Kimura, Akiko (CDPH-CID-DCDC)'; Sarah Sam - ENVX; Joli Weiss
Cc: Craig Wilson
Subject: RE: Cheese Roadshows
Attachments: image001.jpg; image002.jpg; image003.jpg; image004.jpg; image005.jpg; image006.jpg; image007.jpg; image008.jpg; image009.jpg

Thanks Christine, do you know if the cheese demo road show is ongoing in AZ at this time or ended. If ended, do you know the last date?

*Ron Klein, RN BSN
Health Surveillance Supervisor
Office of Community Health Nursing
Maricopa County Department of Public Health
(602) 506-6722
(602) 506-8444 Fax
ronaldklein@mail.maricopa.gov*

From: Christine Summers [<mailto:CSUMMER@costco.com>]
Sent: Monday, November 01, 2010 4:29 PM
To: 'Alicia Cronquist'; 'Kimura, Akiko (CDPH-CID-DCDC)'; Ronald Klein - PHSX; Sarah Sam - ENVX; 'Joli Weiss'
Cc: Craig Wilson
Subject: Cheese Roadshows

It turns out that we ran the same demo in all 50 SD Region buildings for the same time period. I am attaching a list of locations as well as the schedule.

Item 35382 Parmigiano Reggiano	Item 5628 Cranberry Goat Cheese	Item 16890 Cranberry Wensleydale	Item 27583 Le Plaisir Cheese w/Herbs	Item 34449 Gorgonzola	Item 40654
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Here are the labels you requested.

TILLAMOOK CHEESE® #433580

The Tillamook Cheese story...

Tillamook County Creamery Assoc. is a 101 year old farmer-owned and operated dairy cooperative located along the scenic Oregon Coast. Famous for award winning cheddar cheese using the same 101 year old recipe, Tillamook cheddars are aged naturally with time! Tillamook uses the highest quality milk, with NO ARTIFICIAL GROWTH HORMONES, from a mixture of dairy cow breeds, including Holstein-Friesians, Jerseys, Brown Swiss and Guernseys that give us that blend of protein and butterfat components that is perfect for making the highest quality, consistent and best tasting cheeses in the world.

FAQ...

Why is this cheese round and packaged in wax?

This is a 3-Year Anniversary item using traditional production methods...the wax is not edible.

Limited Edition 100th Anniversary Rounds
3 Year Vintage White Extra Sharp

Serving Suggestions:

Shaved over potatoes, pasta, salad
Cheese Platter - cubed, crumbled
Premium Grilled Cheese Sandwich
Takes every dish and every occasion to the next level!

Characteristics:

Bold, rich taste, smooth, slightly crumbly texture

Serve With:

Pinot Noir / Syrah / Cabernet / Merlot
Premium Beer



COSTCO
WHOLESALE

Cranberry Goat Cheese w/Cinnamon

#5628



Cranberry Goat At A Glance...

Fresh Canadian chevre rolled in cranberries and cinnamon! The goat cheese is young and creamy with a tangy flavor. The tart cranberries combined with the warm, spicy cinnamon create a uniquely festive cheese that could not be more ideal for entertaining.

Country of Origin:

Canada.

Milk Type:

Pasteurized Goat.

Try With:

Fruity, sweet rose.

CRANBERRY GOAT CHEESE w/CINNAMON

Cranberry Cinnamon Goat at a glance...

Leave it to the Canadians to fashion a goat cheese rolled in cranberries and cinnamon! This unique chèvre is perfect for any festive occasion, but the cranberries make it especially popular during the holiday season. The goat cheese itself is fresh and creamy with a lightly acidic flavor. To make it even tastier, the cheese makers at Celebrity have added a flavorful twist - the classic combination of cranberries and cinnamon. The sweet tanginess of the fruit with the warm spice of cinnamon creates a uniquely festive cheese that could not be more ideal for entertaining. This cheese is mild enough for breakfast and sweet enough for dessert.

FAQ...

How do I preserve this cheese? Keep it loosely wrapped in plastic and refrigerated. Change the plastic every other day and eat the cheese within a week of opening for maximum freshness.

Serving Suggestions...

Cranberry Goat is ready for a party at a moment's notice! A refreshing appetizer at holiday parties, this cheese also works well as a dessert or even spread onto a bagel for breakfast. To keep the "log" shape, remove the plastic while the cheese is still cool and then allow it to come to room temperature.

Wine Pairing...

Fruity, sweet rosé.

Country of Origin:

Canada.

Ingredients:

Pasteurized goat's milk, sea salt, bacterial culture, microbial enzymes, cranberries and cinnamon.



COSTCO
WHOLESALE

SCAMORZA (skah-MOHRD-tsah) #40707

SCAMORZA at a glance...

Scamorza was first made in southern Italy. Fiscalini's Farmstead Scamorza is made in the traditional shape. This tantalizing mozzarella is smoked with Cherry Wood chips from neighboring orchards. The mozzarella is dried then packaged individually then in pairs. The delicate smoke is not overpowering to the mild slightly sweet mozzarella cheese.

FAQ...

HOW DO I PRESERVE THIS CHEESE? Keep refrigerated in tight plastic wrap. Change wrap weekly.

CAN I EAT THE RIND? Yes. The rind is edible.

Serving Suggestions...

Heat on Baguettes, Ciabatta Bread or Pizza. Garnish with Pesto and Tomatoes with a drizzle of olive oil and the result is heavenly.

Wine Pairing...

Chardonnay

Country of Origin

California, USA

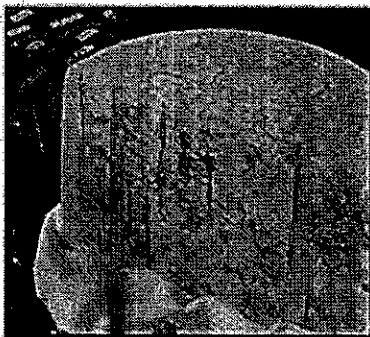
Ingredients:

Pasteurized Cow's Milk, Culture, Microbial Rennet & Salt



Mountain Gorgonzola (#34449)

(Mountain gor-gohn-ZOH-lah)



Mountain Gorgonzola at a Glance...

From Italy's Lombardy region, marbled with blue-green veins and creamy white body. Enjoy on salads or with ripe pears.

Country of Origin:	Italy
Milk Type:	Pasteurized Cow
Try With:	Chianti

MOUNTAIN GORGONZOLA #34449

Mountain Gorgonzola at a Glance...

From Italy's Lombardy region, marbled with blue-green veins and creamy white body. Enjoy on salads or with ripe pears.

Serving Suggestions...

Crumble into salads and dips • Serve with pears, apples & walnuts as an appetizer • Add to pasta sauce for a smooth creamy finish

Wine Pairing...

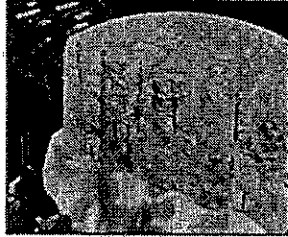
Chianti

Country of Origin...

Italy

Quick Facts...

Pasteurized Cows' Milk



COSTCO
WHOLESALE

Bravo Farms Dutch Style Gouda

#40654

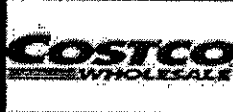
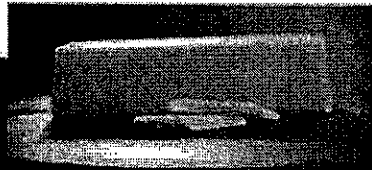
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Why is it so special? Handmade with raw milk in small batches. Vegetarian approved. Absolutely all natural and all of Bravo's cheeses are safe for lactose intolerant people.

Serving Suggestions...

Very versatile cheese that can be used a number of ways:

- cheese crackers with crackers
- Sandwiches
- Pairs well with Apples and Pears.



LE PLAISIR Garlic and Herbs #27583

(leh play-ZEER)

Le Plaisir with Garlic and Herbs at a glance...

This fantastic soft ripened cheese is a welcome addition to the brie-world. When ripe it has a runny texture that coats like icing. The rind is flawless and the paste is like butter with a slight tang of garlic and herbs. This is truly an addictive cheese that will please nearly every palate. The texture is satisfyingly creamy, smooth and spreadable. This double cream soft ripened cheese is made in Southeast France at the foothills of the Alps. Extra rich and silky smooth, the garlic and herbs marry extremely well with the buttery quality of the paste.

FAQ...

HOW DO I PRESERVE THIS CHEESE? Keep refrigerated in tight plastic wrap. Change wrap weekly.

CAN I EAT THE RIND? Yes. The rind is edible, give it a try and find out for yourself! It has a mushroom-like aroma and delicate texture.

THE CHEESE IS OOZING ON THE TRAY. SHOULD I STILL SERVE IT? If the texture becomes runny, your cheese must be at its best! The soft texture is something you should look for. Bon Appetit!

Serving Suggestions...

Perfect as a snack, on sandwiches, with bread or crackers or simply at room temperature as part of a cheese tray.

Wine Pairing...

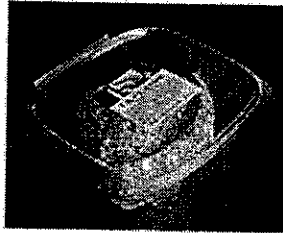
Sauvignon Blanc

Country of Origin

France

Ingredients:

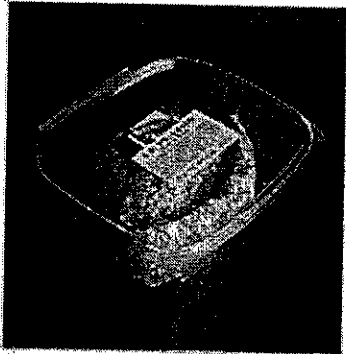
Pasteurized Cow's Milk, Cultures, Salt, Rennet, Garlic, Herbs



COSTCO
WHOLESALE

Le Plaisir with Garlic and Herbs

#27583



Le Plaisir with garlic and herbs At A Glance...

A fantastic double cream cream cheese. It has a runny texture that coats like icing. The rind is flawless and the paste is like butter with a slight tang of garlic and herbs.

Country of Origin:

France

Milk Type:

Pasteurized Cow

Try With:

Sauvignon Blanc

THANKS AND HAVE A GREAT DAY !

Christine Summers
Director of Food Safety & Corporate Quality Assurance
Costco Wholesale
csummers@costco.com
(425) 313-6097

Joli Weiss

From: Shoana Anderson [Shoana.Anderson@azdhs.gov]
Sent: Monday, November 01, 2010 1:18 PM
To: Joli Weiss; Clarisse Tsang; Erica Weis; Catherine Foley; Jessica Rigler
Subject: FW: E. coli O157 EXHX01.2292/EXHA26.0621

From: Foodborne Outbreaks Listserv on behalf of Culpepper, Wright A. (CDC/OID/NCZVED)[SMTP:IQJ1@CDC.GOV]
Sent: Monday, November 01, 2010 1:16:28 PM
To: FOODBORNE-OUTBREAKS@LISTSERV.CDC.GOV
Subject: E. coli O157 EXHX01.2292/EXHA26.0621
Auto forwarded by a Rule

Sent on behalf of the Colorado Department of Public Health:

State and local health departments in Arizona, California and Colorado and the CDC are investigating an outbreak of STEC 0157:H7 cases that appears to be associated with Costco store. The CDC PFGE patterns for this cluster are EXHX01.2292 and EXHA26.0621. A PulseNet cluster code has not yet been assigned. Colorado has identified 9 STEC 0157:H7 cases (3 match by two enzymes, three that match by one enzyme with Bln pending and 3 with PFGE pending). California has identified one San Diego case that matches by two enzymes. Arizona has identified several 0157:H7 cases with PFGE for all pending at this time.

Initial case interviews from all three states have identified a strong connection to Costco stores. In Colorado, 9 of the 9 cases reported shopping at 3 different Costco locations. Further, many cases report consuming free samples at Costco stores during their incubation periods.

If your state has identified cases of STEC 0157:H7 that match this PFGE pattern or other STEC 0157:H7 cases where PFGE is pending, but have a strong connection to Costco please contact Shaun Cosgrove at the Colorado Department of Public Health and Environment at 720-219-5761 or by e-mail at Shaun.Cosgrove@state.co.us.

Wright Culpepper, MSPH
Surveillance Epidemiologist
Outbreak Response Unit, OutbreakNet Team
Outbreak Response and Prevention Branch (proposed)
Division of Foodborne, Bacterial, and Mycotic Diseases
National Center for Emerging and Zoonotic Infectious Diseases (proposed)
Centers for Disease Control and Prevention
1600 Clifton Road, MS-A38
Atlanta, GA 30333
Tel. 404.639.1539 / Fax 404.718.2126
Email: iqj1@cdc.gov

***** Disclaimer: The information provided through this listserv should be considered preliminary; therefore, it should not be shared with others who are not subscribers to this listserv

without first obtaining permission from the person or agency that posted the information.

Joli Weiss

From: Kimura, Akiko (CDPH-CID-DCDC) [Akiko.Kimura@cdph.ca.gov]
Sent: Monday, November 01, 2010 8:49 AM
To: Alicia Cronquist; Azarnoush Maroufi
Cc: Gwen (CDC/CCID/NCZVED) (CTR) Ewald; Ian Williams; Thai-An (CDC/CCID/NCZVED) Nguyen; Gilliss, Debra (CDPH-CID-DCDC-IDB); Higa, Jeffrey (CDPH-CID-DCDC); Monica Sovero; Nicole Comstock; Joli Weiss; Shaun Cosgrove; Anita Watkins; Annie S. Kao
Subject: RE: Re: O157:H7 - correction

It would be great to have just a brief call this morning to see where we are all at, and to coordinate plans- thank you for providing the call-in number, will call in 930 PT.

Akiko

Akiko C. Kimura, MD
Medical Epidemiologist
Infectious Diseases Branch
California Department of Public Health
19300 S. Hamilton Ave. Ste 140
Gardena, CA 90248
310-217-6907
310-217-6911 (Fax)
akiko.kimura@cdph.ca.gov

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-----Original Message-----

From: Alicia Cronquist [mailto:cronquis@smtpgate.dphe.state.co.us]
Sent: Monday, November 01, 2010 7:32 AM
To: Joli Weiss; Kimura, Akiko (CDPH-CID-DCDC); Annie S. Kao; Azarnoush Maroufi
Cc: Gwen (CDC/CCID/NCZVED) (CTR) Ewald; Ian Williams; Thai-An (CDC/CCID/NCZVED) Nguyen; Gilliss, Debra (CDPH-CID-DCDC-IDB); Higa, Jeffrey (CDPH-CID-DCDC); Monica Sovero; Nicole Comstock; Shaun Cosgrove; Anita Watkins
Subject: RE: Re: O157:H7 - correction

Hello all,

I agree we need to have a call. 9:30 Pacific time is fine for me, although I may not have a ton of info from our local health dept by that point.

Unless someone has a toll free number we can use, I would propose that CA, AZ, CO and CDC, if interested, use the following:

712-432-1549
Passcode: 6922629

Costco remains very cooperative and has provided me with shopper info for 2 case so far. Am sending Christine 4 more shopper numbers this AM.

Alicia

Alicia Cronquist, RN, MPH
Foodborne and Enteric Disease Epidemiologist Disease Control and Environmental Epidemiology
Division Colorado Department of Public Health and Environment 4300 Cherry Creek Dr S Denver,
CO 80246
303-692-2629
fax: 303-782-0338
Alicia.cronquist@state.co.us

>>> "Kimura, Akiko (CDPH-CID-DCDC)" <Akiko.Kimura@cdph.ca.gov>
10/29/2010 7:49 PM >>>

Good evening! I just wanted to let you know that I already received the receipts from Christine Summers. She also mentioned that she has only -received one other member number so far. They are very fast once they get it, and put in the query- I think it only took 1.5 hours from request to result. In any event, there were some produce items (tomatoes, melons), meatballs and roast beef on the list, among others. If you would like to compare shopping lists, call me on my cell at 213 509 6206, otherwise should we plan to talk on Monday? How about 930PT?

Akiko

-----Original Message-----

From: Kimura, Akiko (CDPH-CID-DCDC)
Sent: Friday, October 29, 2010 1:29 PM
To: 'Alicia Cronquist'; Maroufi, Azarnoush; Kao, Annie S.
Cc: Higa, Jeffrey (CDPH-CID-DCDC); Nicole Comstock; Gilliss, Debra (CDPH-CID-DCDC-IDB)
Subject: RE: Re: 0157:H7 - correction

Certainly! This is NOT the outbreak that you and Jeff had been emailing about, right (1010CAEXH-1)?

The foodborne Epi contacts in San Diego are Azi Maroufi and Annie Kao, who I am cc'ing on this email. Their number: 619-515-6620 Please let us know what happens with your investigation; SDC lab is very stellar and is one of the first to identify clusters, so it is possible that there may be additional cases elsewhere in the state.

Thank you!

akiko

Akiko C. Kimura, MD
Medical Epidemiologist
Infectious Diseases Branch
California Department of Public Health
19300 S. Hamilton Ave. Ste 140
Gardena, CA 90248
310-217-6907
310-217-6911 (Fax)
akiko.kimura@cdph.ca.gov

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-----Original Message-----

From: Alicia Cronquist [mailto:cronquis@smtpgate.dphe.state.co.us]
Sent: Friday, October 29, 2010 12:12 PM
To: Kimura, Akiko (CDPH-CID-DCDC)
Cc: Higa, Jeffrey (CDPH-CID-DCDC); Nicole Comstock
Subject: Fwd: Re: 0157:H7 - correction

Hi Akiko,

I think Jeff said he is going to be out so am writing to you...

We are investigating an outbreak of E. coli 0157 in Colorado. CDC pattern numbers EXHX01.2292/EXHA26.0621. This is a new pattern for Colorado. Our lab tells me that there is a recent match uploaded from San Diego. Could you put me in touch with someone who might have info about the case?

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Any info you can provide about your case would be great!

Alicia

Alicia Cronquist, RN, MPH
Foodborne and Enteric Disease Epidemiologist Disease Control and Environmental Epidemiology
Division Colorado Department of Public Health and Environment 4300 Cherry Creek Dr S Denver,
CO 80246
303-692-2629
fax: 303-782-0338
Alicia.cronquist@state.co.us

>>> Kristin mayo 10/29/2010 1:02 PM >>>

Alicia,

There are no clusters with this pattern combination on the web board.

When I checked the database, SDC uploaded a match to the combo on 10/28/10. Their Key number is [REDACTED].

Thanks
Kristin

Joli Weiss

From: Alicia Cronquist [cronquis@smtpgate.dphe.state.co.us]
Sent: Monday, November 01, 2010 7:32 AM
To: Joli Weiss; Akiko (CDPH-CID-DCDC) Kimura; Annie S. Kao; Azarnoush Maroufi
Cc: Gwen (CDC/CCID/NCZVED) (CTR) Ewald; Ian Williams; Thai-An (CDC/CCID/NCZVED) Nguyen; Debra(CDPH-CID-DCDC-IDB) Gilliss; Jeffrey (CDPH-CID-DCDC) Higa; Monica Sovero; Nicole Comstock; Shaun Cosgrove; Anita Watkins
Subject: RE: Re: O157:H7 - correction

Follow Up Flag: Follow up
Flag Status: Completed

Hello all,

I agree we need to have a call. 9:30 Pacific time is fine for me, although I may not have a ton of info from our local health dept by that point.

Unless someone has a toll free number we can use, I would propose that CA, AZ, CO and CDC, if interested, use the following:

712-432-1549
Passcode: 6922629

Costco remains very cooperative and has provided me with shopper info for 2 case so far. Am sending Christine 4 more shopper numbers this AM.

Alicia

Alicia Cronquist, RN, MPH
Foodborne and Enteric Disease Epidemiologist Disease Control and Environmental Epidemiology
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CO 80246
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>>> "Kimura, Akiko (CDPH-CID-DCDC)" <Akiko.Kimura@cdph.ca.gov>
>>> 10/29/2010 7:49 PM >>>

Good evening! I just wanted to let you know that I already received the receipts from Christine Summers. She also mentioned that she has only -received one other member number so far. They are very fast once they get it, and put in the query- I think it only took 1.5 hours from request to result. In any event, there were some produce items (tomatoes, melons), meatballs and roast beef on the list, among others.
If you would like to compare shopping lists, call me on my cell at 213 509 6206, otherwise should we plan to talk on Monday? How about 930PT?

Akiko

-----Original Message-----

From: Kimura, Akiko (CDPH-CID-DCDC)

Sent: Friday, October 29, 2010 1:29 PM
To: 'Alicia Cronquist'; Maroufi, Azarnoush; Kao, Annie S.
Cc: Higa, Jeffrey (CDPH-CID-DCDC); Nicole Comstock; Gilliss, Debra (CDPH-CID-DCDC-IDB)
Subject: RE: Re: 0157:H7 - correction

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The foodborne Epi contacts in San Diego are Azi Maroufi and Annie Kao, who I am cc'ing on this email. Their number: 619-515-6620 Please let us know what happens with your investigation; SDC lab is very stellar and is one of the first to identify clusters, so it is possible that there may be additional cases elsewhere in the state.

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is [REDACTED]

Thanks
Kristin

Joli Weiss

From: Williams, Ian (CDC/OID/NCZVED) [jaw3@cdc.gov]
Sent: Saturday, October 30, 2010 2:19 PM
To: PSC cronquis SMTPGATE.DPHE.STATE.CO.US; Akiko (CDPH-CID-DCDC) Kimura; Azarnoush Maroufi
Cc: Joli Weiss; Ewald, Gwen (CDC/OID/NCZVED); Nguyen, Thai-An (CDC/OID/NCZVED); Gilliss, Debra (CDC cdph.ca.gov); Jeffrey (CDPH-CID-DCDC) Higa; Keene, Bill (CDC epilinks.com); Annie S. Kao; Sovero, Monica K. (CDC sdcounty.ca.gov); Nicole Comstock; Nicole Grisham; Shaun Cosgrove; Hise, Kelley B. (CDC/OID/NCZVED); PFGE National Database (CDC); Besser, John (CDC/OID/NCZVED); Gerner-Smidt, Peter (CDC/OID/NCZVED)
Subject: RE: E. coli O157:H7 Outbreak Pattern Combo EXHX01.2292/EXHA26.0621-- Costco

All,

Sounds like you guys are all over this, but let us know if there is anything CDC can do to help at this point. Also if you need anything from Costco and are having trouble getting it, let me know. I was in a meeting with Craig Wilson from Costco yesterday (interestingly enough) and he reiterated Costco's willingness to help in public investigations. We can check in with CDC PulseNet to get more info to share on the pattern history..

Ian

-----Original Message-----

From: PSC cronquis SMTPGATE.DPHE.STATE.CO.US
Sent: Friday, October 29, 2010 7:18 PM
To: Akiko (CDPH-CID-DCDC) Kimura; Azarnoush Maroufi
Cc: weissj@azdhs.gov; Ewald, Gwen (CDC/OID/NCZVED); Williams, Ian (CDC/OID/NCZVED); Nguyen, Thai-An (CDC/OID/NCZVED); Gilliss, Debra (CDC cdph.ca.gov); Jeffrey (CDPH-CID-DCDC) Higa; Keene, Bill (CDC epilinks.com); Annie S. Kao; Sovero, Monica K. (CDC sdcounty.ca.gov); Nicole Comstock; Nicole Grisham; Shaun Cosgrove
Subject: E. coli O157:H7 Outbreak Pattern Combo EXHX01.2292/EXHA26.0621-- Costco

Thanks Azi,

Just want you to have a few updates. All of our Colorado cases now have a connection to Costco. There are 2 and maybe 3 different stores involved. The local health dept is reinterviewing cases this weekend with a hypothesis generating questionnaire that includes all the samples available during that time frame. We have one case who is pretty sure he had a sample of some sort of beef in gravy.

I spoke with a Food Safety person at Costco who indicated that she has also been talking to Arizona about illness today. She was a little hesitant to provide more details. Jolie Weiss in AZ has confirmed that they also have cases in AZ that appear linked to Costco. Several have eaten samples. PFGE for the AZ cases is pending.

We agreed I would provide names and shopper card numbers to her as we get them and she will give me shopping records. It sounds like they are also going to look internally to try to figure out what cases have in common.

That is it for now. Have a good weekend. I am reachable at 303-916-1891.

Alicia

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>>> "Maroufi, Azarnoush" <Azarnoush.Maroufi@sdcounty.ca.gov> 10/29/2010
4:25 PM >>>
Hi Akiko and Alicia,

Monica Sovero is gathering additional risk history information for San Diego's E. coli
O157:H7 case in this cluster and will keep you posted.

Thanks for your patience!

Azi

Azi Maroufi, MPH
Epidemiology & Immunization Services Branch
County of San Diego HHS
Tel: (619) 515-6619

-----Original Message-----

From: Alicia Cronquist [mailto:cronquist@smtpgate.dphe.state.co.us]
Sent: Friday, October 29, 2010 1:34 PM
To: Akiko (CDPH-CID-DCDC) Kimura; Kao, Annie S.; Maroufi, Azarnoush
Cc: Gwen (CDC/CCID/NCZVED) (CTR) Ewald; Thai-An (CDC/CCID/NCZVED) Nguyen;
Debra(CDPH-CID-DCDC-IDB) Gilliss; Jeffrey (CDPH-CID-DCDC) Higa; Nicole Comstock
Subject: RE: Re: O157:H7 - correction

Correct. This is a new outbreak. I don't think we have a CDC cluster code yet. The San
Diego isolate is ~~XXXXXXXXXX~~ apparently.

Annie and Azi --any info that you have about your case would be greatly appreciated. Happy
to provide details, although we have few at this point beside those that are below.

Alicia

>>> "Kimura, Akiko (CDPH-CID-DCDC)" <Akiko.Kimura@cdph.ca.gov>
10/29/2010
2:28 PM >>>

Certainly! This is NOT the outbreak that you and Jeff had been emailing about, right (1010CAEXH-1)?

The foodborne Epi contacts in San Diego are Azi Maroufi and Annie Kao, who I am cc'ing on this email. Their number: 619-515-6620. Please let us know what happens with your investigation; SDC lab is very stellar and is one of the first to identify clusters, so it is possible that there may be additional cases elsewhere in the state.

Thank you!

akiko

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To: Kimura, Akiko (CDPH-CID-DCDC)
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checked the database, SDC uploaded a match to the combo on 10/28/10.
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Thanks

Kristin

Joli Weiss

From: Kimura, Akiko (CDPH-CID-DCDC) [Akiko.Kimura@cdph.ca.gov]
Sent: Friday, October 29, 2010 6:50 PM
To: Alicia Cronquist; Maroufi, Azarnoush; Kao, Annie S.; Joli Weiss
Cc: Higa, Jeffrey (CDPH-CID-DCDC); Nicole Comstock; Gilliss, Debra (CDPH-CID-DCDC-IDB); Sovero, Monica
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Kristin

Joli Weiss

From: Kimura, Akiko (CDPH-CID-DCDC) [Akiko.Kimura@cdph.ca.gov]
Sent: Friday, October 29, 2010 5:08 PM
To: Hernandez, Michael (CDPH-DFDRS); Alicia Cronquist; Joli Weiss
Cc: Sovero, Monica; Maroufi, Azarnoush; Higa, Jeffrey (CDPH-CID-DCDC); Gilliss, Debra (CDPH-CID-DCDC-IDB); Vugia, Duc (CDPH-CID-DCDC-IDB); Wheeler, Charlotte (CDPH-CID-DCDC-IDB)
Subject: RE: E. coli O157:H7 Outbreak Pattern ComboEXHX01.2292/EXHA26.0621-- Costco

Quick update on the evolving situation regarding a cluster of E coli 0157 cases possibly associated with Costco:

Monica has just interviewed the case-patient's father. Case is [REDACTED] onset on [REDACTED]. He was very certain that his daughter did not eat any display samples, but they definitely did shop at Costco Scripps Parkway (12155 Tech Center Dr., San Diego) prior to illness onset.

We have obtained shopping card information from the father. I'll contact the Costco contact working with AZ and CO to obtain shopping info.

Alicia, Joli, conference call on Monday? Monica, outstanding job!
Could you fax me the completed case- history when you get a chance on Monday?

Thank you!!

Akiko

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From: Sovero, Monica [mailto:Monica.Sovero@sdcounty.ca.gov]
Sent: Friday, October 29, 2010 4:41 PM
To: Alicia Cronquist; Kimura, Akiko (CDPH-CID-DCDC); Maroufi, Azarnoush
Cc: weissj@azdhs.gov; Gwen (CDC/CCID/NCZVED) (CTR) Ewald; Ian Williams; Thai-An (CDC/CCID/NCZVED) Nguyen; Gilliss, Debra (CDPH-CID-DCDC-IDB); Higa, Jeffrey (CDPH-CID-DCDC); Bill Keene; Kao, Annie S.; Nicole Comstock; Nicole Grisham; Shaun Cosgrove
Subject: RE: E. coli O157:H7 Outbreak Pattern
ComboEXHX01.2292/EXHA26.0621-- Costco

Hi Alicia,

Our case has Costco exposure as well but when I asked about samples eaten the father could not recall and doesn't think his daughter ate any.

Our case is a [REDACTED] with onset on [REDACTED]. She was not hospitalized and reported no travel. She ate a cheeseburger at McDonalds during her exposure period and no other foods of interest.

Thanks!

monica

Monica Sovero, MPH

CDC/CSTE Epidemiology Fellow

County of San Diego, Epidemiology and Immunization Services Branch

619-692-8052 (Rosecrans)

619-515-4230 (Pacific Hwy)

From: Alicia Cronquist [mailto:cronquist@smtpgate.dphe.state.co.us]
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Epidemiology & Immunization Services Branch

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Disease Control and Environmental Epidemiology Division

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Kristin

Joli Weiss

From: Sovero, Monica [Monica.Sovero@sdcounty.ca.gov]
Sent: Friday, October 29, 2010 4:41 PM
To: Alicia Cronquist; Akiko (CDPH-CID-DCDC) Kimura; Maroufi, Azarnoush
Cc: Joli Weiss; Gwen (CDC/CCID/NCZVED) (CTR) Ewald; Ian Williams; Thai-An (CDC/CCID/NCZVED) Nguyen; Debra(CDPH-CID-DCDC-IDB) Gilliss; Jeffrey (CDPH-CID-DCDC) Higa; Bill Keene; Kao, Annie S.; Nicole Comstock; Nicole Grisham; Shaun Cosgrove
Subject: RE: E. coli O157:H7 Outbreak Pattern ComboEXHX01.2292/EXHA26.0621-- Costco

Hi Alicia,

Our case has Costco exposure as well but when I asked about samples eaten the father could not recall and doesn't think his daughter ate any.

Our case is a [REDACTED] with onset on [REDACTED]. She was not hospitalized and reported no travel. She ate a cheeseburger at McDonalds during her exposure period and no other foods of interest.

Thanks!

monica

Monica Sovero, MPH

CDC/CSTE Epidemiology Fellow

County of San Diego, Epidemiology and Immunization Services Branch

619-692-8052 (Rosecrans)

619-515-4230 (Pacific Hwy)

From: Alicia Cronquist [mailto:cronquis@smtpgate.dphe.state.co.us]
Sent: Fri 10/29/2010 4:18 PM
To: Akiko (CDPH-CID-DCDC) Kimura; Maroufi, Azarnoush
Cc: weissj@azdhs.gov; Gwen (CDC/CCID/NCZVED) (CTR) Ewald; Ian Williams; Thai-An (CDC/CCID/NCZVED) Nguyen; Debra(CDPH-CID-DCDC-IDB) Gilliss; Jeffrey (CDPH-CID-DCDC) Higa; Bill Keene; Kao, Annie S.; Sovero, Monica; Nicole Comstock; Nicole Grisham; Shaun Cosgrove
Subject: E. coli O157:H7 Outbreak Pattern ComboEXHX01.2292/EXHA26.0621-- Costco

Thanks Azi,

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We agreed I would provide names and shopper card numbers to her as we get them and she will give me shopping records. It sounds like they are also going to look internally to try to figure out what cases have in common.

That is it for now. Have a good weekend. I am reachable at 303-916-1891.

Alicia

Alicia Cronquist, RN, MPH
Foodborne and Enteric Disease Epidemiologist Disease Control and Environmental Epidemiology
Division Colorado Department of Public Health and Environment 4300 Cherry Creek Dr S Denver,
CO 80246
303-692-2629
fax: 303-782-0338
Alicia.cronquist@state.co.us

>>> "Maroufi, Azarnoush" <Azarnoush.Maroufi@sdcounty.ca.gov> 10/29/2010
>>> 4:25
PM >>>
Hi Akiko and Alicia,

Monica Sovero is gathering additional risk history information for San Diego's E. coli 0157:H7 case in this cluster and will keep you posted.

Thanks for your patience!

Azi

Azi Maroufi, MPH
Epidemiology & Immunization Services Branch
County of San Diego HHS
Tel: (619) 515-6619

-----Original Message-----

From: Alicia Cronquist [mailto:cronquis@smtpgate.dphe.state.co.us]
Sent: Friday, October 29, 2010 1:34 PM
To: Akiko (CDPH-CID-DCDC) Kimura; Kao, Annie S.; Maroufi, Azarnoush

Cc: Gwen (CDC/CCID/NCZVED) (CTR) Ewald; Thai-An (CDC/CCID/NCZVED) Nguyen;
Debra(CDPH-CID-DCDC-IDB) Gilliss; Jeffrey (CDPH-CID-DCDC) Higa; Nicole Comstock
Subject: RE: Re: 0157:H7 - correction

Correct. This is a new outbreak. I don't think we have a CDC cluster code yet. The San Diego isolate is [REDACTED], apparently.

Annie and Azi --any info that you have about your case would be greatly appreciated. Happy to provide details, although we have few at this point beside those that are below.

Alicia

>>> "Kimura, Akiko (CDPH-CID-DCDC)" <Akiko.Kimura@cdph.ca.gov>
>>> 10/29/2010
2:28 PM >>>

Certainly! This is NOT the outbreak that you and Jeff had been emailing about, right (1010CAEXH-1)?

The foodborne Epi contacts in San Diego are Azi Maroufi and Annie Kao, who I am cc'ing on this email. Their number: 619-515-6620. Please let us know what happens with your investigation; SDC lab is very stellar and is one of the first to identify clusters, so it is possible that there may be additional cases elsewhere in the state.

Thank you!

akiko

Akiko C. Kimura, MD

Medical Epidemiologist

Infectious Diseases Branch

California Department of Public Health

19300 S. Hamilton Ave. Ste 140

Gardena, CA 90248

310-217-6907

310-217-6911 (Fax)

akiko.kimura@cdph.ca.gov

-----Original Message-----

From: Alicia Cronquist [mailto:cronquis@smtpgate.dphe.state.co.us]

Sent: Friday, October 29, 2010 12:12 PM

To: Kimura, Akiko (CDPH-CID-DCDC)

Cc: Higa, Jeffrey (CDPH-CID-DCDC); Nicole Comstock

Subject: Fwd: Re: 0157:H7 - correction

Hi Akiko,

I think Jeff said he is going to be out so am writing to you...We are investigating an outbreak of E. coli 0157 in Colorado. CDC pattern numbers EXHX01.2292/EXHA26.0621. This is a new pattern for Colorado. Our lab tells me that there is a recent match uploaded from San Diego. Could you put me in touch with someone who might have info about the case?

So far we have 8 confirmed or probable cases. Seven of them have a connection to Costco, which is very concerning. Association seemed to be free samples, but we have another case on the other side of Denver with a restaurant exposure to a rare burger with lettuce and no Costco connection (yet). We are actively working to obtain more info on ground beef, lettuce and Costco.

Any info you can provide about your case would be great!

Alicia

Alicia Cronquist, RN, MPH

Foodborne and Enteric Disease Epidemiologist

Disease Control and Environmental Epidemiology Division

Colorado Department of Public Health and Environment

4300 Cherry Creek Dr S

Denver, CO 80246

303-692-2629

fax: 303-782-0338

Alicia.cronquist@state.co.us

>>> Kristin mayo 10/29/2010 1:02 PM >>>

Alicia,

There are no clusters with this pattern combination on the web board. When I checked the database, SDC uploaded a match to the combo on 10/28/10. Their Key number is [REDACTED].

Thanks

Kristin

Joli Weiss

From: Ronald Klein - PHSX [ronaldklein@mail.maricopa.gov]
Sent: Friday, October 29, 2010 4:27 PM
To: Ronald Klein - PHSX; Vjollca Berisha - PHSX; Mare Schumacher - PHSX; Liva Nohre - PHSX; Tammy Sylvester - PHSX; Bob England - PHSX; Rebecca Sunenshine - PHSX; Sun Wright - PHSX; Karen M. Rose - PHSX; Aurimar Ayala - PHSX; Machrina Leach - PHSX; Scott Zusy - ENVX; Blanca Caballero - ENVX; Sarah Sam - ENVX; Deb Laughlin - PHSX
Cc: Jennifer Stewart - PHSX; James Matthews; Shoana Anderson; Joli Weiss; Jamie Feld; Rachel De La Huerta - PHSX; Susan Miller - PHSX; Telly Der - PHSX
Subject: RE: Possible - Enterohemorrhagic E.coli Outbreak
Attachments: image001.jpg

Update:

Joli just got off the phone with Colorado, Costco called CO and had them call ADHS. CO is the other jurisdiction. CO has 8 PFGE matched cases that are linked to Costco. CORRECTION: NO PRODUCT HAS BEEN IDENTIFIED NOR PFGE MATCHED TO CASES. CHEESE HAS NOT BEEN IMPLICATED IN CO. One case in CO mentioned sampling beef & gravy, no helpful info from other CO cases at this time. CO will ask about cheese exposure. Some of the CO cases are Costco employees.

Thx, Ron

From: Ronald Klein - PHSX
Sent: Friday, October 29, 2010 4:17 PM
To: Vjollca Berisha - PHSX; Mare Schumacher - PHSX; Liva Nohre - PHSX; Tammy Sylvester - PHSX; Bob England - PHSX; Rebecca Sunenshine - PHSX; Sun Wright - PHSX; Karen M. Rose - PHSX; Aurimar Ayala - PHSX; Machrina Leach - PHSX; Scott Zusy - ENVX; Blanca Caballero - ENVX; Sarah Sam - ENVX; Deb Laughlin - PHSX; Ronald Klein - PHSX
Cc: Jennifer Stewart - PHSX; James Matthews; 'Shoana Anderson'; 'Joli Weiss'; Jamie Feld; Rachel De La Huerta - PHSX; Susan Miller - PHSX; Telly Der - PHSX
Subject: RE: Possible - Enterohemorrhagic E.coli Outbreak

Thanks Vjollca,

Sara has been in touch with the Costco Corp & 101 & Cave Creek location. They keep illness logs and have not had any employees with personal illnesses in the last month. Blanca indicated she will be getting some cheese samples from this store and will just hang onto them for now per Joli's recommendation, she will get samples of goat cheese, gouda and Italian style. Per Sara's/Blanca's request, Costco will be getting us a list of items sampled beginning 10/6 for 3 locations (83rd & Bell, I-17 & Yorkshire, 101 & CC Rd).

Received a call from Christine Summers, Costco Corporate. They have another jurisdiction (State I take it) that is having a problem with E-coli, she states that cases & product have been PFGE matched and eluded that cheese is involved. This is very recent. She will pass on info as she receives it. I informed her we don't have any solid leads yet but the 3 cheeses above were sampled by some of our cases.

Surv nurses, for those cases with a Costco history/exposure, please ask cases for permission to use their Costco membership number for the purposes of retrieving their purchase history, to help us and Costco tease out possible items involved.

Deb Laughlin is nurse on-call this weekend and will be interviewing cases that we have contact info for.

Ron Klein, RN BSN

Health Surveillance Supervisor
Office of Community Health Nursing
Maricopa County Department of Public Health
(602) 506-6722
(602) 506-8444 Fax
ronaldklein@mail.maricopa.gov

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Sent: Friday, October 29, 2010 3:36 PM

To: Mare Schumacher - PHSX; Liva Nohre - PHSX; Tammy Sylvester - PHSX; Bob England - PHSX; Rebecca Sunenshine - PHSX; Ronald Klein - PHSX; Sun Wright - PHSX; Karen M. Rose - PHSX; Aurimar Ayala - PHSX

Cc: Jennifer Stewart - PHSX; James Matthews; 'Shoana Anderson'; 'Joli Weiss'

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Some of these likely E. Coli O157:H7, whose confirmation is pending at ASL.

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The earliest date of onset of illness 10/16/2010

As far as we know no deaths reported.

There have been some hospitalizations.

No PFGE at this time

Interviews with patients are being conducted by CHN staff.

Very preliminary from few interviews: mention cheese consumption from sampling site at COSTCO stores in North part of the valley

We are in consultation with Environmental Services, ADHS and Dr. Bob.

As more information becomes available we will keep providing updates.

 **Vjollca**

(602) 372-2611 | C: (602) 763-5335 | F: (602) 372-2610

E-mail: vjollcaberisha@mail.maricopa.gov

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Epidemiology & Immunization Services Branch

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Tel: (619) 515-6619

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Vjollca

(602) 372-2611 | C: (602) 763-5335 | F: (602) 372-2610

E-mail: vjollcaberisha@mail.maricopa.gov

Joli Weiss

From: Joli Weiss [jweiss@siren.az.gov]
Sent: Friday, October 29, 2010 8:41 AM
To: Joli Weiss
Subject: FW: Plethera of E coli

Follow Up Flag: Follow up
Flag Status: Completed

From: Ronald Klein
Sent: Friday, October 29, 2010 8:40:54 AM
To: Joli Weiss
Subject: FW: Plethera of E coli
Auto forwarded by a Rule

From: Karen Rose
Sent: Thu 10/28/2010 4:09 PM
To: Ronald Klein; Jamie Feld; Rachel De La Huerta; Sun Wright; Susan Miller; Telly Der
Subject: RE: Plethera of E coli

Also, [REDACTED] DOB [REDACTED] had onset [REDACTED]
Specimen still pending at ASL, but not on your list, Joli. Maybe outside the dates you are looking at, but onset was [REDACTED] right in the mix with other cases, FYI.

Also, [REDACTED] has a [REDACTED] who attends daycare at [REDACTED] School, and attended with diarrhea. That family of 4 all had onsets GI illness the same day...the morning of [REDACTED]. I have alerted the daycare director re: a possible exposure there. So far, no others seem to have any GI illness.

Karen M. Rose, RN BSN
Disease Surveillance Nurse
Office of Community Health Nursing
Maricopa County Department of Public Health
Phone: 602-506-8881
Fax: 602-506-8444
Email: karenrose@mail.maricopa.gov or krose@siren.az.gov

From: Ronald Klein
Sent: Thu 10/28/2010 3:15 PM
To: Jamie Feld; Karen Rose; Rachel De La Huerta; Sun Wright; Susan Miller; Telly Der
Subject: FW: Plethera of E coli

From: Joli Weiss
Sent: Thu 10/28/2010 3:12 PM

To: Ronald Klein
Subject: FW: Plethera of E coli

Hi Ron,
2 more suspect shigatoxin positives just reported:
[REDACTED] - [REDACTED]; Coll [REDACTED] PBH stool
[REDACTED] (hard to read the handwriting on the report!), [REDACTED] - [REDACTED]; Coll [REDACTED] CRMC
Thanks!
~Joli

From: Joli Weiss
Sent: Thu 10/28/2010 11:56 AM
To: Ronald Klein
Subject: Plethera of E coli

Hey Ron,
Here are the E coli cases that were collected between 10/20 and 10/25. As I mentioned, we have no PFGE results yet and I am not sure if anything is really going on but it seems like an awful lot of E coli reports for a weeks period of time.

[REDACTED]

PI10298009: Chavez, Amari - 8yoM (9/3/02); Coll 10/21/10 SJHP stool

[REDACTED]

I am going to have the lab prioritize these specimens for PFGE testing to help us determine if anything is actually going on. Any questions let me know. Thanks much!

~Joli

Joli Weiss

From: Stephanie Kreis
Sent: Wednesday, October 27, 2010 4:29 PM
To: Joli Weiss
Subject: E. coli isolates and broths

Follow Up Flag: Follow up
Flag Status: Completed

Hi Joli,

These are not confirmed E. coli 0157:H7 yet but I thought it might be something you might like to look into. It looks like we received a broth and isolate on one patient.

Isolates:

[REDACTED]

Broths:

[REDACTED]
PI10298009: Chavez, Amari
[REDACTED]

Thanks,
Stephanie

Stephanie Kreis
Bacteriology/Mycobacteriology
Arizona State Public Health Laboratory
250 N. 17th Ave.
Phoenix, AZ 85007
602.542.6131
602.364.1655 (fax)
kreiss@azdhs.gov

Joli Weiss

From: Catherine Foley
Sent: Friday, November 12, 2010 10:32 AM
To: Culpepper, Wright A. (CDC/OID/NCZVED)
Cc: Joli Weiss
Subject: RE: Latest from PulseNet

Great!

Thanks,
Catherine

From: Culpepper, Wright A. (CDC/OID/NCZVED) [<mailto:iqj1@cdc.gov>]
Sent: Friday, November 12, 2010 10:29 AM
To: Catherine Foley
Subject: RE: Latest from PulseNet

Hi Catherine,

That's the word we got from PulseNet this morning. We've got AZ as 19 confirmed cases.

Wright

From: Catherine Foley [<mailto:Catherine.Foley@azdhs.gov>]
Sent: Friday, November 12, 2010 12:28 PM
To: Culpepper, Wright A. (CDC/OID/NCZVED)
Cc: Joli Weiss
Subject: RE: Latest from PulseNet

Hi Wright,

I just called our lab this morning and our PFGE person is saying that everything is uploaded to PulseNet and that the discrepancies have been resolved. Is there a way that you could follow up with PulseNet to double check? The lab is saying that they should have 19 that match each other.

Thanks,

From: Culpepper, Wright A. (CDC/OID/NCZVED) [<mailto:iqj1@cdc.gov>]
Sent: Wednesday, November 10, 2010 11:50 AM
To: Catherine Foley
Cc: Joli Weiss
Subject: Latest from PulseNet

Hi Catherine,

PulseNet reports that none of the unaccounted for AZ isolates have been uploaded to this or any other cluster/pattern. Someone from the CDC PulseNet team plans on following up with the AZ lab to see what the issue is. Let me know if you have any questions!

Thanks,

Wright Culpepper, MSPH
Surveillance Epidemiologist
Outbreak Response Unit, OutbreakNet Team
Outbreak Response and Prevention Branch (proposed)
Division of Foodborne, Bacterial, and Mycotic Diseases
National Center for Emerging and Zoonotic Infectious Diseases (proposed)
Centers for Disease Control and Prevention
1600 Clifton Road, MS-A38
Atlanta, GA 30333
Tel. 404.639.1539 / Fax 404.718.2126
Email: igj1@cdc.gov

CONFIDENTIALITY NOTICE

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Joli Weiss

From: Williams, Ian (CDC/OID/NCZVED) [iaw3@cdc.gov]
Sent: Friday, November 12, 2010 9:51 AM
To: Ettestad, Paul, DOH; Joli Weiss
Cc: Cronquist, Alicia (CDC.state.co.us); Jeff McCollum; Culpepper, Wright A. (CDC/OID/NCZVED); scosgrov@smtpgate.dphe.state.co.us
Subject: RE: NM testing

Paul,

Awesome. .You OK with us putting that in our web update to go up later today? Could say something like:

“Testing conducted New Mexico Department of Health on a unopened (intact) package of Bravo Farms Dutch Style Gouda Cheese obtained from a Costco retail location has identified *E. coli* O157:H7 matching the outbreak strain.”

Let me know. Excellent work.

Ian

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Cc: Cronquist, Alicia (CDC.state.co.us); Jeff McCollum; Culpepper, Wright A. (CDC/OID/NCZVED); scosgrov@smtpgate.dphe.state.co.us
Subject: NM testing

Our intact Bravo Gouda cheese sample, lot 0168 with the *E. coli* O157 isolate, is a PFGE match to the outbreak strain on both enzymes.

Paul

Paul Ettestad DVM, MS
State Public Health Veterinarian
Epidemiology and Response Division
New Mexico Department of Health
phone: 505-827-0006 fax: 505-827-0013

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Joli Weiss

From: Joli Weiss [jweiss@siren.az.gov]
Sent: Wednesday, November 10, 2010 11:50 AM
To: Joli Weiss
Subject: FW: Costco Cheese Questions

Follow Up Flag: Follow Up
Flag Status: Flagged

From: Scott Zusy
Sent: Wednesday, November 10, 2010 11:50:15 AM
To: James Matthews; Jennifer Stewart; Mare Schumacher
Cc: Joli Weiss; Diane Eckles; Blanca Caballero; Sarah Sam
Subject: RE: Costco Cheese Questions
Auto forwarded by a Rule

James,

We are unsure how the product is broken down prior to arriving at Costco since these activities are occurring outside the State for most of the cheeses and is being investigated by FDA. The hard cheeses, Cheddar and Parmesan, are cut to order at a counter and these cheeses are not part of the outbreak. The sampling is the area where most of the cross contamination could occur. Each Costco has a small area where the demonstrators go to prepare the samples. All the products that are going to be sampled are purchased from the Costco and then taken to this area to be prepped for sampling. It is not hard to imagine one of the cheeses being contaminated with E. coli and then the same knife is used to cut other cheeses.

We have not been able to observe this in action but the physical space is pretty small for the amount of sampling done. Also, these "Road Shows" have a larger set-up and contains more food than the normal sample booth that is common at Costco. We do not have any idea of how long the cheese is removed from temperature control while being prepped and if the cheese is held cold prior to service at the sample booth. If the cheese is held longer than four hours there can be microbial growth. We are hesitant to go back out to any location at this time to gather more information because we do not want to appear to be harassing Costco. We are waiting for instruction from the State, FDA and CDC. Hope this is helpful.

Thanks,

Scott

From: James Matthews
Sent: Mon 11/8/2010 2:40 PM
To: Scott Zusy
Subject: Costco Cheese Questions

Hello Scott,

We wanted to get an idea of how this whole cheese show was setup. I'm not sure how much of the process you investigated. I guess what I'm looking for would be a chain of events from cow to sample table. Are there any common distribution centers? Is there smaller scale cutting/dividing of this cheese in common or different settings? Any details you've figured out would be greatly appreciated. Thank you.

James Matthews
(602) 372-2623

Joli Weiss

From: Carter, Peggy J. [Peggy.Carter@fda.hhs.gov]
Sent: Wednesday, November 10, 2010 9:44 AM
To: Roumen Penev
Cc: Joli Weiss
Subject: FW: AZ_cheese results update
Attachments: AZ samples.xlsx

Hi Roumen,

Thanks for the update.

I am having some difficulty matching your cheeses to my table.

This is the AZ table.

Below you will see my report. The sample number is below the date on the left (starting with 1).

Can you cross check them and see what is correct? Please change the number on the far left on the AZ chart to match the correct cheese on mine.

It also looks like you have 15 cheeses and I either have 13 or 14.

I need to update this quickly – call me if you need to. Thanks!!!

1	#1 Gouda	N/A	Yes	PE10306001
2	#2 Gouda	N/A	Yes	PE10306002
3	#3 Gorgonzola	N/A	Yes	PE10306003
4	Celebrity cranberry w cinnamon goat's milk cheese	2123-2011 FEB 16	Yes	PE10306005
8	Fiscalini scamorza smokked mozzarella	40707 sell by dec.26.10	Yes	PE10306007
6	Gorgonzola	#34449 sell by dec.21.10	Yes	PE10306006
7	Parmesan whole wheel	02630205 exp. Date 9/20/2012	Yes	PE10306004
5	Wensleydale with cranberries	16890 10229	Yes	PE10306008
9	White Cheddar/ Aged cheddar	NA	Yes	PE10307001
	Cranberry Goat Cheese		Yes	PE10309003
12	Le Plaisir w/ herbs	NA	Yes	PE10309002
11	Gouda	NA	Yes	PE10309001
13	Gouda	NA	Yes	PE10312001
10	Gouda		Yes	PE10312002

DATE RECEIVED	PRODUCT	SUPPLIER	LABORATORY NUMBER	REF#
---------------	---------	----------	-------------------	------

11/2/2010 1	Opened gouda cheese – household	Arizona	Positive EC O157:H7	Match to Outbreak Strain
11/2/2010 2	Opened Gouda cheese - household	Arizona	Positive EC O157:H7	Match to Outbreak Strain
11/2/2010 3	Opened gorgonzola – household	Arizona	Negative	
11/2/2010 4	Intact Cranberry goat – Costco	Arizona	Negative	
11/2/2010 5	Intact cranberry wensleydale – Costco	Arizona	Negative	
11/2/2010 6	Intact gorgonzola – Costco	Arizona	Negative	
11/2/2010 7	Intact parmigiano – Costco	Arizona	Negative	
11/2/2010 8	Intact scamorza – Costco	Arizona	Negative	
11/3/2010 9	Opened sharp cheddar – household	Arizona	Negative	
11/5/2010 10	Opened gouda – household	Arizona	Negative	
11/5/2010 11	Opened gouda - household	Arizona	Pending	
11/5/2010 12	Opened Le plaisir – household	Arizona	Negative	
11/8/2010 13	Opened gouda - household	Arizona	Pending	

Peggy J. Carter

MLT ASCP/CLT HHS/M ASCP
Food & Drug Administration
Division of Field Science
Compliance & Guidance Branch
Microbiologist

☎ Office phone: 301-827-1472

✉ Email: peggy.carter@fda.hhs.gov

From: Roumen Penev [<mailto:Roumen.Penev@azdhs.gov>]
Sent: Wednesday, November 10, 2010 10:41 AM
To: Joli Weiss
Cc: Carter, Peggy J.
Subject: AZ_cheese results update

This is the latest from the lab.
Rumen

Roumen P. Penev PhD
Environmental & Food Microbiology Technical Scientist
AZ State Public Health laboratory
250 N. 17th Avenue,
Phoenix, AZ, 85007
602-542-6130
Roumen.Penev@azdhs.gov

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Joli Weiss

From: Culpepper, Wright A. (CDC/OID/NCZVED) [iqj1@cdc.gov]
Sent: Wednesday, November 10, 2010 8:10 AM
To: Joli Weiss
Subject: E. coli O157 uploads

Hi Joli,

I just received an updated line list. There are 15 human isolates from AZ that have been uploaded. We think it would be best to report in our web announcement that AZ has 15 cases, and we can change that figure if and when the other 5 isolates that match are uploaded. It would be easier to report that the case count in AZ has increased to 20 than to report that the case count has decreased from 20 to 18 or 19 (in case one that has been confirmed in the AZ lab actually turns out to not be a match). We know that we will probably do an updated web announcement on Friday, so all of the 20 should be included in that announcement, assuming they all will have been uploaded by then.

I wanted to make sure you were okay with this plan before I submit some updated numbers and figures for clearance here.

Thanks!

Wright Culpepper, MSPH
Surveillance Epidemiologist
Outbreak Response Unit, OutbreakNet Team
Outbreak Response and Prevention Branch (proposed)
Division of Foodborne, Bacterial, and Mycotic Diseases
National Center for Emerging and Zoonotic Infectious Diseases (proposed)
Centers for Disease Control and Prevention
1600 Clifton Road, MS-A38
Atlanta, GA 30333
Tel. 404.639.1539 / Fax 404.718.2126
Email: iqj1@cdc.gov

Joli Weiss

From: Christine Summers [CSUMMER@costco.com]
Sent: Tuesday, November 09, 2010 6:17 PM
To: 'Alicia Cronquist'; 'james.henry@fda.hhs.gov'
Cc: Ian Williams; Akiko (CDPH-CID-DCDC) 'Kimura; Joli Weiss; 'Ronald Klein - PHSX'; Craig Wilson; 'Roberta.Wagner@fda.hhs.gov'; 'ORA SEA Recalls'; 'Hernandez, Michael (CDPH-DFDRS)'
Subject: Cheese Code Dates.xls
Attachments: Cheese Code Dates.xls

I inadvertently put in one wrong receiving date for the Bravo Farms Gouda for location 439. I changed the receiving date to reflect the correct date. Sorry for any confusion. Thanks.

THANKS AND HAVE A GREAT DAY !

Christine Summers
Director of Food Safety & Corporate Quality Assurance
Costco Wholesale
csummers@costco.com
(425) 313-6097

Item # 34449 Gorgonzola

Colorado	PO	Received
480	5850921073	10/10/2010
468	5850921073	10/10/2010
439	5850921073	10/10/2010
480	5851012129	10/16/2010
468	5851012129	10/16/2010
439	5851012129	10/16/2010
California		
775	9610921178	10/8/2010
401	9610921178	10/9/2010
401	9611011049	10/14/2010
Arizona		
738	2600921211	10/7/2010
674	2600921211	10/7/2010
490	2600921211	10/7/2010
665	2600921211	10/7/2010
481	2600921211	10/7/2010
New Mexico		
116	2600921211	10/8/2010

Item 27583 Le Plaisir

Colorado	PO	Received
480	5850924043	10/10/2010
468	5850924043	10/10/2010
439	5850924043	10/10/2010
California		
775	9610924086	10/11/2010
401	9610924086	10/11/2010
Arizona		
738	2600924085	10/5/2010
674	2600924085	10/4/2010
490	2600924085	10/6/2010
665	2600924085	10/5/2010
481	2600924085	10/5/2010
New Mexico		
116	2600924085	10/5/2010

Item 16890 Cranberry Wensleydale

Colorado	PO	Received
480	5850924036	10/8/2010
468	5850924036	10/7/2010
439	5850924036	10/8/2010
California		
775	9610924065	10/7/2010
401	9610924065	10/7/2010
Arizona		
738	2600924078	10/5/2010
674	2600924078	10/4/2010
490	2600924078	10/6/2010
665	2600924078	10/5/2010
481	2600924078	10/4/2010
New Mexico		
116	2600924078	10/5/2010

Item 40654 Gouda

Colorado	PO	Received
480	5850903079	10/6/2010
468	5850903079	10/7/2010
439	5850903079	10/6/2010
439	5851013141	10/31/2010
California		
775	9610903176	10/11/2010
401	9610903176	10/9/2010
Arizona		
738	2600903115	10/7/2010
674	2600903115	10/7/2010
490	2600903115	10/6/2010
665	2600903115	10/7/2010
481	2600903115	10/7/2010
New Mexico		
116	2600903115	10/9/2010

Item 40707 Scamorza

Colorado	PO	Received
480	5850910073	10/6/2010 & 10/7/2010
468	5850910073	10/7/2010
439	5850910073	10/6/2010 & 10/7/2010

480	5850910077	10/13/2010
468	5850910077	10/14/2010
439	5850910077	10/13/2010
California		
775	9610910152	10/6/2010 & 10/7/2010
401	9610910152	10/7/2010
401	9610910154	10/16/2010
Arizona		
738	2600910097	10/5/2010 & 10/7/2010
674	2600910097	10/6/2010
490	2600910097	10/6/2010
665	2600910097	10/6/2010
481	2600910097	10/5/2010 & 10/6/2010
738	2600910098	10/15/2010
674	2600910098	10/14/2010
481	2600910098	10/15/2010
New Mexico		
116	2600910097	10/6/2010 & 10/7/2010
	2600910098	10/15/2010

Item 433580 Cheddar

Colorado	PO	Received
480	5850825263	10/6/2010 & 10/7/2010
468	5850825263	10/7/2010
439	5850825263	10/7/2010
California		
775	9610825479	10/7/2010
401	9610825479	10/7/2010
Arizona		
738	2600825158	10/7/2010
674	2600825158	10/6/2010
490	2600825158	10/6/2010
665	2600825158	10/6/2010
481	2600825158	10/6/2010
New Mexico		
116	2600825158	10/7/2010

Item 5628 Cranberry Goat Cheese

Colorado	PO	Received
480	5850924046	10/6/2010
468	5850924046	10/6/2010
439	5850924046	10/6/2010
California		
775	9610924121	10/7/10 & 10/9/10
401	9610924121	10/7/10 & 10/8/10
Arizona		
738	2600924086	10/5/2010
674	2600924086	10/6/2010
490	2600924086	10/6/2010
665	2600924086	10/6/2010
481	2600924086	10/5/2010
New Mexico		
116	2600924086	10/6/2010

Lot(s)/Best By Date(s)

Best By 1/2/2011 (Manufacturing Code 0229024)

Best By 1/2/2011 (Manufacturing Code 0229024)

081310 / Best By 12/21/10 (Manufacturing Codes 02259021 and 02259023)

08130 / Best By 12/29/10 (Manufacturing Codes 02259021 and 02259023)

081310 / Best By 12/21/10 (Manufacturing Codes 02259021 and 02259023)

081310 / Best By 12/21/10

Lot(s)/Best By Date(s)

Best By 11/09/10

Best By 11/09/10

Best By 11/09/10

Best By 11/09/10

Lot(s)/Best By Date(s)

Best By 12/27/2010

Best By 12/28/2010

Best By 12/26/2010

Best By 12/26/2010

Lot(s)/Best By Date(s)

Mixed Dates In PO : 0152,0153,0154,0155,0159,0160,
0161,0162,0166,0167,0168,0169,0194,0195,0196,0197,
0201,0202,0204

Mixed Dates in PO: 0204,0229,0230,0232

Mixed Dates in PO: 0152,0153,0154,0155,0159,0160,
0161,0162,0166,0167,0168,0169,0194,0195,0196,0197,0201,
0202,0204

Mixed Dates in PO: 0152,0153,0154,0155,0159,0160,
0161,0162,0166,0167,0168,0169,0194,0195,0196,0197,0201,
0202,0204

Same as AZ

Lot(s)/Best By Date(s)

091610, 091410 / Best By 12/19/10

090810, 091010 / Best By 1/4/11

082510, 090810 / Best By 12/19/10

091910 / Best By 1/9/11

082510, 090810, 091010 / Best By 12/26/10

091210, 091410 / Best By 1/9/11

082510, 090810, 091010 / Best By 12/26/10
091210, 091410 / Best By 1/9/11

Lot(s)/Best By Date(s)
1/10/2011; 1/11/2011; 1/16/2011

1/16/2011; 1/17/2011; 1/10/2011

1/16/2001

1/16/2011

Lot(s)/Best By Date(s)

2112/Jan 28; 2113/Feb 1; 2114/Feb 2; 2116/Feb 6; 2117/Feb 7;
2118/Feb 8

2118/Feb 8; 2119/Feb 9; 2122/Feb 15; 2123/Feb 16; 2124/Feb 17;
2126/Feb 21

2112/Jan 28; 2113/Feb 1; 2114/Feb 2; 2116/Feb 6; 2117/Feb 7;
2118/Feb 8; 2119/Feb 9; 2122/Feb 15; 2123/Feb 16; 2124/Feb
17; 2126/Feb 21

Same as AZ

Joli Weiss

From: Culpepper, Wright A. (CDC/OID/NCZVED) [iqj1@cdc.gov]
Sent: Tuesday, November 09, 2010 1:12 PM
To: Joli Weiss
Cc: Williams, Ian (CDC/OID/NCZVED)
Subject: RE: New case counts for AZ E coli cluster

Thanks, Joli! I guess these will show up on the line list in the morning. All of the work from AZ has been much appreciated thus far!

Wright

From: Joli Weiss [mailto:Joli.Weiss@azdhs.gov]
Sent: Tuesday, November 09, 2010 3:03 PM
To: Culpepper, Wright A. (CDC/OID/NCZVED)
Cc: Williams, Ian (CDC/OID/NCZVED)
Subject: New case counts for AZ E coli cluster

Hi Wright,

Just wanted to give you a heads up that we have PFGE results on some additional human isolates. Our lab person is trying to upload them to PulseNet but there is some technical problem that they are working on.

The following lab IDs are the latest confirmed cases according to the state lab:

[REDACTED]
[REDACTED]
[REDACTED]
PI10305012
[REDACTED]
[REDACTED]
[REDACTED]
[REDACTED]

So that is 9 new PFGE matches for today bringing our total to 20. 3 cases are probable (no isolates available, only rapid tests done) and we have about 6 cases still pending PFGE results.

PE10306001 (opened gouda from case household 1) and
PE10306002 (opened gouda from case household 2) are a PFGE match on both enzymes

In addition we should have preliminary results on several more cheese samples by the end of the day today.

Any questions please let me know,
Thanks
~Joli

Joli R. Weiss, PhD
Foodborne Disease Epidemiologist
Arizona Department of Health Services
602.364.3675
weissj@azdhs.gov

From: Kevin Mead
Sent: Tuesday, November 09, 2010 10:08 AM
To: Joli Weiss
Cc: Jon Patterson; Stephanie Kreis; Shoana Anderson; Catherine Foley; Erica Weis
Subject: E coli O157

Hi,

Cheese isolates PE10306001 & PE10306002 match the outbreak patterns for Xbal & BlnI. These patient isolates also match the outbreak patterns;

[REDACTED], 298009, [REDACTED], [REDACTED], [REDACTED], [REDACTED], [REDACTED], 301009, [REDACTED], [REDACTED], 305012, [REDACTED]

Patient isolate numbers [REDACTED], & [REDACTED] do not match the outbreak patterns.

Thanks,
Kevin

Kevin Mead
Public Health Scientist III
Arizona State Public Health Laboratory
250 N. 17th Ave
Phoenix, Az 85007
(602) 542-0961

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Joli Weiss

From: Craig Wilson [cwilson@costco.com]
Sent: Tuesday, November 09, 2010 12:04 PM
To: Joli Weiss; Christine Summers
Subject: Re: member histories

Hi,

Did you happen to run the gorgonzola from the member who purchased the gouda we talked about last night.

Thanks

From: Joli Weiss [mailto:Joli.Weiss@azdhs.gov]
Sent: Tuesday, November 09, 2010 10:22 AM
To: Christine Summers; Craig Wilson
Subject: member histories

A few more member histories for you...

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

Thanks much,
~Joli

Joli R Weiss, PhD
Foodborne Disease Epidemiologist
Arizona Department of Health Services
602.364.3675
weissj@azdhs.gov

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Joli Weiss

From: Kevin Mead
Sent: Tuesday, November 09, 2010 11:57 AM
To: Joli Weiss
Cc: Jon Patterson; Stephanie Kreis; Shoana Anderson; Catherine Foley; Erica Weis
Subject: RE: E coli O157

Hi,

[REDACTED] should be [REDACTED] & [REDACTED] should be [REDACTED]. Still looking into number of specimens received and pending.

From: Joli Weiss
Sent: Tuesday, November 09, 2010 10:38 AM
To: Kevin Mead
Cc: Jon Patterson; Stephanie Kreis; Shoana Anderson; Catherine Foley; Erica Weis
Subject: RE: E coli O157

Hi Kevin,

Thanks for getting me the info – 2 questions:

- 1) [REDACTED] and [REDACTED] don't correspond to any of the E coli cases I have pending (I think they are shigella) - are they mistyped?
- 2) How many more E coli's do you have pending PFGE and what is the estimated time for completion.

Thanks much!

~Joli

Joli R Weiss, PhD
Foodborne Disease Epidemiologist
Arizona Department of Health Services
602.364.3675
weissj@azdhs.gov

From: Kevin Mead
Sent: Tuesday, November 09, 2010 10:08 AM
To: Joli Weiss
Cc: Jon Patterson; Stephanie Kreis; Shoana Anderson; Catherine Foley; Erica Weis
Subject: E coli O157

Hi,

Cheese isolates PE10306001 & PE10306002 match the outbreak patterns for XbaI & BlnI. These patient isolates also match the outbreak patterns;

[REDACTED], 298009, [REDACTED], [REDACTED], [REDACTED], [REDACTED], 301009, [REDACTED], [REDACTED], 305012, [REDACTED], [REDACTED], [REDACTED], [REDACTED]

Patient isolate numbers [REDACTED], [REDACTED], [REDACTED], & [REDACTED] do not match the outbreak patterns.

Thanks,
Kevin

Kevin Mead

Public Health Scientist III
Arizona State Public Health Laboratory
250 N. 17th Ave
Phoenix, Az 85007
(602) 542-0961

Joli Weiss

From: Carol Vack
Sent: Tuesday, November 09, 2010 9:47 AM
To: phyllisentis@gmail.com
Subject: Bravo Farms Cheese Outbreak Investigation

Phyllis,

In the ADHS Bravo Farms Cheese Outbreak Investigation we have 11 confirmed cases of E.coli.

- Six are female and Five are male.
- Age range is from 2-78.
- Six hospitalizations
- All investigations are ongoing and the numbers can change daily

I hope this information will be of help to you.

Carol Vack, Local Health and Communications
Office of the Director
Arizona Department of Health Services
150 N. 18th Ave. Suite 300
Phoenix, Arizona 85007
602 542-7395
Carol.Vack@azdhs.gov

-----Original Message-----

From: Laura Oxley
Sent: Monday, November 08, 2010 4:41 PM
To: Carol Vack
Subject: Fw: Bravo Farms Cheese Outbreak Investigation
Importance: High

Do you want to handle this?
Sent by wireless Blackberry. Please excuse typos.

----- Original Message -----

From: Phyllis Entis [<mailto:phyllisentis@gmail.com>]
Sent: Monday, November 08, 2010 04:25 PM
To: Laura Oxley
Subject: Bravo Farms Cheese Outbreak Investigation

November 8, 2010

Good afternoon, Laura.

Could you possibly provide me with an update on Arizona's investigation into the additional suspect cases of E. coli O157:H7 mentioned in this news article?

<http://www.kpho.com/news/25638792/detail.html?source=pho>

Also, could you provide any additional details on the confirmed cases in your state, including:

1. age range/gender of the confirmed cases

2. number of people hospitalized (I note that one Arizona victim has filed a lawsuit that states she was hospitalized as a result of her infection)
3. number of cases still under investigation

Has Arizona been testing any unopened packages of the implicated cheese? If so, have any of them yielded E. coli O157:H7 (and what is the status of the PFGE profile)?

I am working on a follow-up article about this outbreak investigation, and would appreciate any information that you are able to share for publication.

Thanks in advance for your assistance.

Phyllis Entis

Phyllis Entis, MSc., (SM)NRCM
eFoodAlert

Email: phyllisentis@gmail.com
URL: <http://efoodalert.blogspot.com/>

Carol Vack, Local Health and Communications

Office of the Director
Arizona Department of Health Services
150 N. 18th Ave. Suite 300
Phoenix, Arizona 85007
602 542-7395
Carol.Vack@azdhs.gov

Joli Weiss

From: Alicia Cronquist [cronquist@smtpgate.dphe.state.co.us]
Sent: Monday, November 08, 2010 8:16 PM
To: Joli Weiss
Subject: Re: Coscto Case Control Study

Thanks for the info Joli.

Since case bought gorgonzola and gouda are you sure it wasn't gorgonzola? Only have joking in light of our gorgonzola results so far (stx1 and 2 pos 0157:H7 pfge pending, unopened package). Honestly I have no idea as to what to make of that.

As for case control, control enrollment not going too well. Costco continued to refuse our request and I think our lawyers had change of heart re public health order. I'll get the update from our team tomorrow AM and will give you a call. We are happy to share what we've got for sure (I was out of office today).

Alicia

>>> Joli Weiss <Joli.Weiss@azdhs.gov> 11/8/2010 4:38 PM >>>

Hey Alicia,

We heard on the phone call today that you were able to begin a case-control study at the Costco locations. Just wondering how it went and whether you feel you got some worthwhile information. Maricopa county seems very interested in participating in a case control study and would be interested in reviewing your questionnaire if you could provide it to us.

In addition, just wanted to let you know that it turns out the cheese we thought was cheddar was actually gouda cheese. The case never purchased any white cheddar - only gorgonzola and gouda. The case was confused. So that helps explain our results here in AZ. Both gouda samples are a PFGE match to the outbreak strain. The gorgonzola sample was negative.

Any questions let me know,

Thanks!

~Joli

Joli R Weiss, PhD
Foodborne Disease Epidemiologist
Arizona Department of Health Services
602.364.3675
weissj@azdhs.gov

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Joli Weiss

From: Craig Wilson [cwilson@costco.com]
Sent: Monday, November 08, 2010 4:48 PM
To: Joli Weiss
Cc: Christine Summers
Subject: RE: Gouda cheese specimens

Follow Up Flag: Follow up
Flag Status: Flagged

Great News !!!! Can I get part of the sample? Did you get a code date?

From: Joli Weiss [mailto:Joli.Weiss@azdhs.gov]
Sent: Monday, November 08, 2010 3:44 PM
To: Craig Wilson
Cc: Christine Summers
Subject: Gouda cheese specimens

Hi Craig,

I just wanted to provide you with a quick update:

It turns out that what we thought was a white cheddar cheese sample is instead a gouda cheese sample. When I reviewed the purchase history for the case that provided the cheese they never purchased any white cheddar – only gouda and gorgonzola. The case had picked out the gorgonzola and the husband the other cheese. She thought he had picked out the cheddar but it was really the gouda. So, we have two positive E coli O157:H7 test results in gouda cheese from two separate case households. Both of the samples are a PFGE match to the outbreak strain. The second gouda cheese specimen was purchased on 10/14 from warehouse 674.

If you have any questions please let me know,

Thanks,

~Joli

Joli R Weiss, PhD
Foodborne Disease Epidemiologist
Arizona Department of Health Services
602.364.3675
weissj@azdhs.gov

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Joli Weiss

From: Roumen Penev
Sent: Monday, November 08, 2010 2:45 PM
To: Joli Weiss
Cc: Victor Waddell; Linda Getsinger; LaKeta Kemp; William Slanta; Jon Patterson; peggy.carter@fda.hhs.gov; Angelina Zehrbach
Subject: RE: E coli update

Joli,

Both PE10306001 and PE10306001 O157:H7 isolates are identical with the PFGE pattern of the outbreak strain Rumun

Roumen P. Penev PhD
Environmental & Food Microbiology Technical Scientist
AZ State Public Health laboratory
250 N. 17th Avenue,
Phoenix, AZ, 85007
602-542-6130
Roumen.Penev@azdhs.gov

From: Joli Weiss
Sent: Monday, November 08, 2010 1:58 PM
To: Shoana Anderson; Jessica Rigler; Diane Eckles; Harmony Duport; Cara Christ, MD; Catherine Foley; Ken Komatsu; Don Herrington
Cc: Mare Schumacher - PHSX; Vjolca Berisha - PHSX; Carol Vack; Laura Oxley; Ronald Klein - PHSX; Karen M. Rose - PHSX; Sun Wright - PHSX; Jamie Feld; Jennifer Stewart - PHSX; Roumen Penev; Angelina Zehrbach; Kevin Mead; Jon Patterson; Stephanie Kreis; Rachel De La Huerta - PHSX
Subject: E coli update

Hi all,

Just wanted to give you a quick cheese sampling update:

It looks like both of our positive samples are actually Gouda cheese. In reviewing the purchase hx for the case that supposedly sent the cheddar cheese – it turns out they never purchased any. The only cheese purchases were gorgonzola and gouda cheese. I spoke with the case and she picked out the gorgonzola but her husband had picked out the other cheese. She thought it was cheddar but it would have been the gouda since they did not have any other cheeses in the house. This helps to explain our results much better. I have spoken with Ian Williams at CDC and provided him with that info.

CO also states that they have a positive O157:H7 growing on a plate for the unopened gorgonzola – so not sure what that means yet ☺

Any questions let me know,
Thanks,
~Joli

Joli R Weiss, PhD
Foodborne Disease Epidemiologist
Arizona Department of Health Services
602.364.3675

weissj@azdhs.gov

Joli Weiss

From: Van Houten, David P [David.VanHouten@fda.hhs.gov]
Sent: Monday, November 08, 2010 10:15 AM
To: Joli Weiss; Malais, Tanya
Cc: Porter, Steven; Maxwell, Monica
Subject: RE: E coli outbreak

Tanya - Here is info and contact info for Arizona for f/u to the recent E coli outbreak.

Joli - thanks for your quick reply - I appreciate that.

David Van Houten
SCSO, PHX-RP, FDA
480-829-7396 ext 22

From: Joli Weiss [mailto:Joli.Weiss@azdhs.gov]
Sent: Monday, November 08, 2010 10:03 AM
To: Van Houten, David P
Cc: Jessica Rigler; Shoana Anderson; Catherine Foley
Subject: RE: E coli outbreak

Hi David,

So far we have tested:

Opened gouda – case household: Positive for O157:H7, PFGE pending
Opened sharp cheddar – case household: Positive for O157:H7, PFGE pending
Opened gorgonzola – case household: negative
Cranberry Goat – Intact from Costco: negative
Cranberry Wensleydale – Intact from Costco: negative
Gorgonzola – Intact from Costco: negative
Parmigiano – Intact from Costco: negative
Scamorza – Intact from Costco: negative
Opened sharp cheddar – case household: negative

Samples to be started today:

Opened gouda – case household
Opened gouda – case household
Opened Le plaisir – case household
Unopened goat – case household

If you need to speak directly with the environmental lab people their number is 602.542.6130 (Roumen or Angelina). They can provide you with more detailed info on their testing methods. If you have any other questions please let me know,

~Joli

Joli R Weiss, PhD

Foodborne Disease Epidemiologist
Arizona Department of Health Services
602.364.3675
weissj@azdhs.gov

From: Van Houten, David P [<mailto:David.VanHouten@fda.hhs.gov>]
Sent: Monday, November 08, 2010 9:53 AM
To: Joli Weiss
Subject: E coli outbreak

Joli,

As discussed, please provide me with lab contact info regarding analysis done on samples of cheese associated with the recent E Coli outbreak.

Any assistance you provide on this is greatly appreciated. Please feel free to contact me if we can be of any assistance.

David Van Houten
Supervisory Investigator, FDA Phoenix Res. Post
(480) 829-7396 ext 22

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Joli Weiss

From: Roumen Penev
Sent: Monday, November 08, 2010 8:22 AM
To: Joli Weiss
Subject: FW: Cheese from Costco second positive

As today both samples PE10306001 and PE10306002 are positive for E.coli O157:H7
PFGE will be ready at noon. We do have some issues with sample PE10306001 but it can affect the PFGE result only,
identification as O157 is final.
The numbers ...001 and ...002 correspond to the numbers 1 and 2 on the picture I sent you Friday.
Rumen

Roumen P. Penev PhD
Environmental & Food Microbiology Technical Scientist
AZ State Public Health laboratory
250 N. 17th Avenue,
Phoenix, AZ, 85007
602-542-6130
Roumen.Penev@azdhs.gov

From: Roumen Penev
Sent: Friday, November 05, 2010 2:35 PM
To: Joli Weiss; Jon Patterson; William Slanta; Linda Getsinger; LaKeta Kemp
Cc: Angelina Zehrbach
Subject: Cheese from Costco

Sample PE10306002 Cheese from Costco (epi is trying to figured out the brand) tested positive(confirmed) for O157:H7
/ stx1 and stx2 present
Rumen

Roumen P. Penev PhD
Environmental & Food Microbiology Technical Scientist
AZ State Public Health laboratory
250 N. 17th Avenue,
Phoenix, AZ, 85007
602-542-6130
Roumen.Penev@azdhs.gov

Joli Weiss

From: Williams, Ian (CDC/OID/NCZVED) [iaw3@cdc.gov]
Sent: Monday, November 08, 2010 7:32 AM
To: Joli Weiss
Cc: Cronquist, Alicia (CDC.state.co.us); Jeff McCollum; Paul.Ettestad@state.nm.us; jessica.jungk@state.nm.us; Culpepper, Wright A. (CDC/OID/NCZVED)
Subject: RE: AZ and NM testing

Hey Joli,

Could you let me know as soon as you know anything today about PFGE results for the gouda and aged cheddar. If both come back as "indistinguishable" from OB strain, one question that will be asked (and has been asked already by FDA) is how do we know this is not lab (cross) contamination. So, would be good to be able to address that question as well.. Thanks..

Ian

-----Original Message-----

From: Joli Weiss [mailto:Joli.Weiss@azdhs.gov]
Sent: Saturday, November 06, 2010 4:22 PM
To: Williams, Ian (CDC/OID/NCZVED); Paul.Ettestad@state.nm.us; jessica.jungk@state.nm.us
Cc: Cronquist, Alicia (CDC.state.co.us); Jeff McCollum
Subject: RE: AZ and NM testing

We received some additional samples from case households yesterday. I added them to the list - I don't have all the information at this time since I don't have the actual information in front of me.

Thanks,
~Joli

From: Williams, Ian (CDC/OID/NCZVED) [iaw3@cdc.gov]
Sent: Saturday, November 06, 2010 11:34 AM
To: Paul.Ettestad@state.nm.us; jessica.jungk@state.nm.us; Joli Weiss
Cc: Cronquist, Alicia (CDC.state.co.us); Jeff McCollum
Subject: FW: AZ and NM testing

Jessica, Paul, and Joli

Got the attached list yesterday from the folks on CO and wanted to double check that NM was not testing anything and it included everything in AZ.. FDA working with Costco to planning its collections for testing and just wanted to see what else had already been collected.
Thanks..

Ian

-----Original Message-----

From: Williams, Ian (CDC/OID/NCZVED)
Sent: Saturday, November 06, 2010 12:25 PM
To: McGarry, Sherri A (FDA/CFSAN); Lance, Susan (FDA/CFSAN)
Subject: RE: AZ and NM testing

The list I sent yesterday includes AZ (Column E tells which state).

Attached it here again (CO has been keeping the master list of this). As far as I know NM has not collected anything for testing, but will double check..

Ian

-----Original Message-----

From: McGarry, Sherri A (FDA/CFSAN)

Sent: Saturday, November 06, 2010 10:56 AM

To: Williams, Ian (CDC/OID/NCZVED); Lance, Susan (FDA/CFSAN)

Subject: AZ and NM testing

Thanks for the list of cheese samples that CO is testing. Can you ask AZ and NM to send a list of what cheese (and item/lot/best by) they have collected and testing status. If they just have the list of what was collected that would be fine. I really need this by Sunday noon if possible so we can plan fda collections..

Thanks!

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Joli Weiss

From: Ettestad, Paul, DOH [Paul.Ettestad@state.nm.us]
Sent: Saturday, November 06, 2010 2:51 PM
To: Williams, Ian (CDC/OID/NCZVED); Jungk, Jessica, DOH; Joli Weiss
Cc: Cronquist, Alicia (CDC state.co.us); Jeff McCollum
Subject: RE: AZ and NM testing

Our Dairy Bureau went and collected some Bravo Gouda cheese from the Costco in Albuquerque Friday evening and took it to our state health lab. Costco had this cheese out on pallets (unrefrigerated) after headquarters recalled it so I told the Dairy Bureau inspector to try and get an unopened package of each lot number of the Gouda. I think they got lots 0168 and 0238. Our lab will set up for testing on Monday. When I get more definitive info I will add to the line list.

Paul

Paul Ettestad DVM, MS
State Public Health Veterinarian
Epidemiology and Response Division
New Mexico Department of Health
phone: 505-827-0006 fax: 505-827-0013

From: Williams, Ian (CDC/OID/NCZVED) [mailto:iaw3@cdc.gov]
Sent: Sat 11/6/2010 12:34 PM
To: Ettestad, Paul, DOH; Jungk, Jessica, DOH; Joli Weiss
Cc: Cronquist, Alicia (CDC state.co.us); Jeff McCollum
Subject: FW: AZ and NM testing

Jessica, Paul, and Joli

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To: Williams, Ian (CDC/OID/NCZVED); Lance, Susan (FDA/CFSAN)
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Thanks!

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Joli Weiss

From: Williams, Ian (CDC/OID/NCZVED) [iaw3@cdc.gov]
Sent: Saturday, November 06, 2010 11:34 AM
To: Paul.Ettestad@state.nm.us; jessica.jungk@state.nm.us; Joli Weiss
Cc: Cronquist, Alicia (CDC state.co.us); Jeff McCollum
Subject: FW: AZ and NM testing
Attachments: Product testing.xls

Follow Up Flag: Follow Up
Flag Status: Completed

Jessica, Paul, and Joli

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To: Williams, Ian (CDC/OID/NCZVED); Lance, Susan (FDA/CFSAN)
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Thanks!

Joli Weiss

From: Williams, Ian (CDC/OID/NCZVED) [iaw3@cdc.gov]
Sent: Friday, November 05, 2010 7:33 PM
To: Cronquist, Alicia (CDC state.co.us); Nicole Comstock; Shaun Crosgrove; Jessica Jungk; Meg Adams-Cameron; Akiko Kimura; Gilliss, Debra (CDC cdph.ca.gov); Jeffrey Higa; Sovero, Monica K. (CDC sdcounty.ca.gov); Joli Weiss; Jeff McCollum; Anita Watkins; Nancy J. Williams; rsowadsky@health.nv.gov
Cc: Pearson, Christine (CDC/OID/NCPDCID); McGarry, Sherri A (FDA/CFSAN); Lance, Susan (CDC/OID/NCZVED); Lance, Susan (FDA/CFSAN)
Subject: Web update on the multistate outbreak of *E. coli* O157:H7 infections associated with cheese
Attachments: Picture (Device Independent Bitmap).bmp; Picture (Device Independent Bitmap).bmp

All,

Below please find an investigation update on the multistate outbreak of *E. coli* O157:H7 infections associated with cheese. This can also be found at: <http://www.cdc.gov/ecoli/2010/cheese0157/index.html>.

Ian

Ian Williams, PhD, MS

Acting Chief, Outbreak Response and Prevention Branch

Division of Foodborne, Waterborne and Environmental Diseases

National Center for Emerging and Zoonotic Infectious Diseases

Centers for Disease Control and Prevention

1600 Clifton Road - MS A38 Atlanta, GA 30333

Investigation Update: Multistate Outbreak of *E. coli* O157:H7 Infections Associated with Cheese

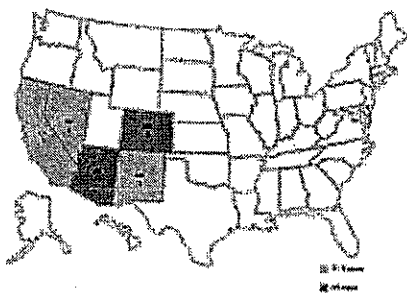
Updated November 5, 2010

Outbreak Highlights

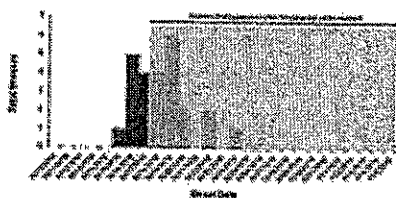
- CDC has issued an alert to consumers and health professionals about an outbreak of *E. coli* O157:H7 in five states: Arizona, California, Colorado, New Mexico and Nevada. Based on current information, there is a preliminary link with the consumption of one of several cheeses offered for sampling and sale at the “cheese road show” that was held at Costco Warehouses. This cheese—Bravo Farms Dutch Style Gouda Cheese (Costco Item 40654) manufactured by Bravo Farms, Traver CA—was sold and offered as free samples for in-store tasting from October 5 to November 1.

- Consumers who have any of this cheese should not eat it. Instead, they should return the cheese to the place of purchase or dispose of it in a closed plastic bag placed in a sealed trash can. This will prevent people or animals, including wild animals, from eating it.
- Twenty-five persons infected with the outbreak strain of *E. coli* O157:H7 have been reported from five states since mid-October. The number of ill persons identified in each state with this strain is as follows: AZ (11), CA (1), CO (8), NM (3) and NV (2). There have been 9 reported hospitalizations, 1 possible case of hemolytic uremic syndrome (HUS), and no deaths.
- CDC and its public health partners are vigorously working to identify the specific contaminated product causing illnesses and will update the public on the progress of this investigation as information becomes available.

Infections with the Outbreak Strain of *E. coli* O157:H7 by state



Infections with the outbreak strain of *E. coli* O157:H7 by known or estimated illness onset, October 2010 – present



Investigation of the Outbreak

CDC is collaborating with public health officials in Arizona, California, Colorado, New Mexico, Nevada, the U.S. Department of Health and Human Services' Food and Drug Administration (FDA), and the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) to investigate a multistate outbreak of human infections due to *E. coli* O157:H7 (*E. coli* O157:H7). This is a rare strain of *E. coli* O157:H7 that has never been seen before in the PulseNet database. PulseNet is the national subtyping network made up of state and local public health laboratories and federal food regulatory laboratories that performs molecular surveillance of foodborne infections.

Twenty-five persons infected with the outbreak strain of *E. coli* O157:H7 have been reported from five states. The number of ill persons identified in each state with this strain is as follows: AZ (11), CA (1), CO (8), NM (3) and NV (2). Dates of illness onset range from October 16, 2010 through October 24, 2010. Patients range in age from 2 to 81 years and the median age is 14 years.

The outbreak can be visually described with a chart showing the number of persons who became ill each day. This chart is called an epidemic curve or epi curve. Illnesses that occurred after October 18, 2010 might not yet be reported due to the time it takes between when a person becomes ill and when the illness is reported. This takes an average of 2 to 3 weeks.

Current Status of the Investigation

Preliminary laboratory testing conducted on an opened package of Bravo Farms Dutch Style Gouda Cheese purchased at Costco from a case patient's home has indicated the presence of *E. coli* O157:H7. Additional laboratory testing is currently ongoing to confirm this result.

Additional investigative activities are ongoing and include:

- Conducting surveillance for additional illnesses that could be related to the outbreak.
- Conducting epidemiologic studies that include collecting detailed information from ill persons (cases) and from healthy persons (controls) about foods recently eaten and other exposures.
- Gathering and testing food products that are suspected as possible sources of infection to see if they are contaminated with bacteria.
- Following epidemiologic leads gathered from interviews with patients, food purchase information, or from patterns of processing, production and/or distribution of suspected products.
- Investigating where in the distribution chain the point of contamination could have occurred.

Clinical Features/Signs and Symptoms

Most people infected with *E. coli* O157:H7 develop diarrhea (often bloody) and abdominal cramps 2-8 days (3-4 days, on average) after swallowing the organism, but some illnesses last longer and are more severe.

Infection is usually diagnosed by stool sample culture. While most people recover within a week, some develop a severe infection. A type of kidney failure called hemolytic uremic syndrome (HUS) can begin as the diarrhea is improving; this can occur among persons of any age but is most common in children under 5 years old and the elderly. Signs and symptoms of hemolytic uremic syndrome may include: fever, abdominal pain, pale skin tone, fatigue and irritability, small, unexplained bruises or bleeding from the nose and mouth, decreased urination and swelling of the face, hands, feet, or entire body. Persons who experience these symptoms and believe they are at risk for HUS should seek emergency medical care immediately.

Advice to Consumers

Based on current information, there is a preliminary link with the consumption of one of several cheeses offered for sampling and sale at the "cheese road show" that was held at Costco Warehouses between October 5 and November 1 in Arizona, California, Colorado, New Mexico and Nevada. This cheese is Bravo Farms Dutch Style Gouda Cheese (Costco Item 40654), manufactured by Bravo Farms of Traver CA.

Consumers who have any of this cheese should not eat it. Instead, they should return the cheese to the place of purchase or dispose of it in a closed plastic bag placed in a sealed trash can. This will prevent people or animals, including wild animals, from eating it.

CDC's Role in Food Safety

CDC leads federal efforts to gather data on foodborne illnesses, investigate foodborne illnesses and outbreaks, and monitor the effectiveness of prevention and control efforts. CDC is not a food safety regulatory agency but works closely with the food safety regulatory agencies, in particular, with FDA and FSIS. CDC also plays a key role in building state and local health department epidemiology, laboratory, and environmental health capacity to support foodborne disease surveillance and outbreak response. Notably, CDC data can be used to help document the effectiveness of regulatory interventions.

Additional Resources

- [*E. coli* O157:H7 Frequently Asked Questions](#)
- [*E. coli* Resources for Clinicians](#)
- [FoodSafety.gov](#)
- [Description of the Steps In a Foodborne Outbreak Investigation](#)
- [CDC's Role during a Multi-State Foodborne Outbreak Investigation](#)

Previous Updates

- [November 4, 2010](#)

Page last modified: November 5, 2010

Content source: [Centers for Disease Control and Prevention](#)

[National Center for Emerging and Zoonotic Infectious Diseases \(NCEZID\)](#)

[Division of Foodborne, Waterborne, and Environmental Diseases \(DFWED\)](#)

Page Located on the Web at <http://www.cdc.gov/ecoli/2010/cheese0157/index.html>

Joli Weiss

From: Roumen Penev
Sent: Friday, November 05, 2010 2:35 PM
To: Joli Weiss; Jon Patterson; William Slanta; Linda Getsinger; LaKeta Kemp
Cc: Angelina Zehrbach
Subject: Cheese from Costco

Follow Up Flag: Follow up
Flag Status: Completed

Sample PE10306006 Cheese from Costco (epi is trying to figured out the brand) tested positive(confirmed) for O157:H7 / stx1 and stx2 present

Roumen

Roumen P. Penev PhD
Environmental & Food Microbiology Technical Scientist
AZ State Public Health laboratory
250 N. 17th Avenue,
Phoenix, AZ, 85007
602-542-6130
Roumen.Penev@azdhs.gov

Joli Weiss

From: Stephanie Kreis
Sent: Friday, November 05, 2010 2:15 PM
To: Joli Weiss
Subject: E. coli isolates

Hi Joli,

Two more E. coli 0157 isolates with H typing pending...

[REDACTED]

E. coli 0157:H7

[REDACTED]

Gordon, Lyle PI10305012

All isolate have been forwarded for PFGE.
Thanks,
Stephanie

Stephanie Kreis
Bacteriology/Mycobacteriology
Arizona State Public Health Laboratory
250 N. 17th Ave.
Phoenix, AZ 85007
602.542.6131
602.364.1655 (fax)
kreiss@azdhs.gov

Joli Weiss

From: Laura Oxley
Sent: Friday, November 05, 2010 8:01 AM
To: Joli Weiss
Cc: Shoana Anderson; Diane Eckles; Cara Christ, MD; Don Herrington; Will Humble; Intranet
Subject: 11 cases of cheese E. coli spur alert

11 cases of cheese E. coli spur alert

Stephanie Innes Arizona Daily Star Arizona Daily Star | Posted: Friday, November 5, 2010 12:00 am |

Arizona has confirmed 11 E. coli cases likely tied to cheese sold or tasted at Costco stores in October, state health officials said late Thursday.

All of the cases are in Maricopa County, said Joli Weiss, foodborne-disease epidemiologist for the Arizona Department of Health Services.

The state laboratory is still testing samples and there could be more people affected, Weiss said.

Investigators are looking at which specific cheeses caused the outbreak. One culprit could be a gouda cheese made with raw milk, but testing is still under way, she emphasized.

The illnesses may be associated with cheese served and sold at "Cheese Road Shows" held by Costco in October, Arizona health officials said.

"The public should know that if they sampled any of these cheeses and purchased them but didn't eat any in the meantime, it's not likely they will get sick," Weiss said. "But they should bring them back. Costco will give them a refund."

Symptoms of E. coli begin to show within one to 10 days after exposure, but the average is three to four days, Weiss said. Certain strains of E. coli can cause severe bloody diarrhea and abdominal cramps; sometimes the infection causes non-bloody diarrhea or no symptoms. Usually little or no fever is present, and the illness goes away in five to 10 days.

Anyone with such symptoms who is concerned should see their health-care provider, officials said.

Six of the 11 Arizonans affected were hospitalized, but all have been discharged. Their ages ranged from 1 to 85.

Arizona isn't the only state with cases. Overall, more than two dozen cases of Escherichia coli (E. coli) in five states, also including Colorado, New Mexico, Nevada and California, are likely tied to such cheese, officials said.

Costco is cooperating with the investigation, removing suspect products from its shelves, and notifying customers who bought the cheese to return it, the state said.

On StarNet: Stephanie Innes brings you the latest health information in her blog, Tucson Health and Wellness, at azstarnet.com/news/blogs/health

Contact reporter Stephanie Innes at sinnes@azstarnet.com or 573-4134.

http://azstarnet.com/news/science/health-med-fit/article_9ae060b2-1b60-585d-a9c0-c8d86c2b6350.html?mode=story

Laura Oxley
Communication Director
Arizona Department of Health Services
602-542-1094
Leadership for a Healthy Arizona

Due to State of Arizona government furloughs, Arizona state government will close most state agencies including the Department of Health Services on November 26th. This closure requires our employees to take an unpaid furlough day. Please visit AZDHS.gov for more information. We apologize for any inconvenience this closure may cause. Future furlough days include December 23rd.

Joli Weiss

From: Alicia Cronquist [cronquis@smtpgate.dphe.state.co.us]
Sent: Friday, November 05, 2010 8:07 AM
To: Joli Weiss
Cc: Jeff McCollum; Nancy J. Williams
Subject: testing?

Follow Up Flag: Follow up
Flag Status: Completed

Hi Joli,

We are still working with Costco to get some control lists but it looks like we'd need to go the legal public health order route to get the lists, which is really unfortunate. I've been sparring with Craig for days now.

With that context, I am trying to figure out how worthwhile it will be to do the study at this point (and to do a PH order). The most likely outcome will be that we find that sampling cheese at Costco is associated with illness. Unlikely to finger a specific cheese. That said, telling the story about sampling itself (as opposed to purchase) may be useful. That story is also told by describing the number of cases who purchase cheese and the number who only sampled it.

With a potentially positive sample, this all seems less necessary however.

So---could you please let me know how things are progressing on the isolate front from the gouda? that might help us decide which way to go.

thanks
Alicia

Joli Weiss

From: Roumen Penev
Sent: Friday, November 05, 2010 8:34 AM
To: Joli Weiss
Subject: RE: E coli Multi-state cluster update 11/4/10
Attachments: IMG_2891.JPG; IMG_2909.JPG

Follow Up Flag: Follow up
Flag Status: Completed

Joli will you please ask the submitter to identify the cheese names from the picture. Sample 1 was in a plastic bag with two small ice packs.

Today I'm running three confirmatory tests – the first one is positive, there is a very good chance to have final ID and confirmation around 2 pm.

We do have an isolate from the sample we named "white cheddar" which is suspect for O157 - ID and confirmation at the same time as "Gouda" isolate.

Rumen

Roumen P. Penev PhD
Environmental & Food Microbiology Technical Scientist
AZ State Public Health laboratory
250 N. 17th Avenue,
Phoenix, AZ, 85007
602-542-6130
Roumen.Penev@azdhs.gov

From: Joli Weiss
Sent: Thursday, November 04, 2010 7:31 PM
To: Joli Weiss; Catherine Foley; Shoana Anderson; Ken Komatsu; Cara Christ, MD; Clarisse Tsang; Diane Eckles; Erica Weis
Cc: Caleb Wiedeman; Aarikha D'Souza; Laura Erhart; Susan Goodykoontz; Don Herrington; jhunt@azda.gov; Katie Wiste; Jennifer Stewart Ricks - PHSX; Roumen Penev; Stephanie Kreis; Steven Baty; Alexandria Barnett; Jessica Rigler; Omar Contreras; Kevin Mead; Laura Oxley; Robert Sportsman; Harmony Duport; Jon Patterson; Jennifer Stewart Ricks - PHSX; Ronald Klein - PHSX; Karen M. Rose - PHSX; Sun Wright - PHSX ; mareschumacher@mail.maricopa.gov; Vjollca Berisha - PHSX ; Scott Zusy - ENVX; Ken Conklin - ENVX; Blanca Caballero - ENVX; ssam@mail.maricopa.gov; Jamie Feld; Stephen Everett; Brad McKinney; Lisa Woodson; Glenda Aguirre; Anissa Taylor; Gail Bradford; Jennifer Stewart Ricks - PHSX; Aurimar Ayala - PHSX ; Rebecca Sunenshine - PHSX; James Matthews; Callahan, Mike; benito.lopez@yumacountyaz.gov; Bill Worsnop; Oertel, Brian; Betty Vanta; Darla Hansen; msarino@co.la-paz.az.us; Telly Der - PHSX; anna.scherzer@co.mohave.az.us; Susie Sandahl; Graham Briggs; spatton@co.santa-cruz.az.us; Marcello, John; Eric Carlson - ENVX; Porter, Steven; Sara Imholte; Kathleen Kennedy
Subject: E coli Multi-state cluster update 11/4/10

Hi all, here is a brief update on the E coli cluster. A lot has been happening today.

Nevada now has 2 PFGE matched cases.

As of COB 11/4/2010, here's the current stats we've collected across the 5 involved states regarding the E. coli O157 Cluster1011COEXH-1 with ties to Costco cheese. All data pertains to confirmed cases only.

- # confirmed PFGE-matched cases: 25
- # confirmed cases by state: CO(8), AZ(11), NM(3), NV(2), CA(1)
- # attributed hospitalizations: CO(3), AZ(6), total=9
- # HUS: AZ(1, suspected)

- # reported deaths: 0
- Illness onset dates: Oct 16 - Oct 24
- Age range: 2-81 years
- Median age: 14 years
- % female: 56%

Costco began calling all their members this afternoon with the following message:

"This is a Costco Food Safety Alert:

Costco, the CDC, FDA, and your state health department, are investigating a possible e-coli illness outbreak in your area. The investigation may be associated with cheese and the cheese road show that was held between Oct. 5th, and Nov. 1st. While no particular cheese has been matched to an illness there is strong evidence that one of the cheeses from that period of time could be involved. A formal recall has not been announced, but out of an abundance of caution and to support member health, please stop eating the cheese you purchased, and return any remaining cheese to Costco for a full refund.

As soon as more information is available we will follow-up with a letter. We are sorry for the inconvenience."

We received notice today from the state lab that a sample of Gouda taken from a case household is PCR positive. The lab is attempting to obtain an isolate for culture and PFGE. Additional cheese specimens are still being tested in AZ, CO, and at FDA.

Arizona has already received numerous media inquiries and several interviews have already been completed with TV stations, newspapers and radio. An FDA press statement should be released shortly, however because of the robo-calls from Costco and the resultant media attention, Arizona has also released their own press statement as well as a HAN to physicians to be on the look-out for potential EHEC cases that might be associated with this outbreak (both of these are attached).

If you have any questions please let me know,
~Joli

Joli R Weiss, PhD
Foodborne Disease Epidemiologist
Arizona Department of Health Services
602.364.3675
weissj@azdhs.gov

From: Joli Weiss
Sent: Tuesday, November 02, 2010 5:27 PM
To: Joli Weiss; Catherine Foley; Shoana Anderson; Ken Komatsu; Cara Christ, MD; Clarisse Tsang; Diane Eckles; Erica Weis; Kathleen Kennedy
Cc: Caleb Wiedeman; Aarikha D'Souza; Laura Erhart; Susan Goodykoontz; Don Herrington; jhunt@azda.gov; Katie Wiste; Jennifer Stewart Ricks - PHSX; Roumen Penev; Stephanie Kreis; Steven Baty; Alexandria Barnett; Jessica Rigler; Omar Contreras; Kevin Mead; Laura Oxley; Robert Sportsman; Harmony Duport; Jon Patterson; Jennifer Stewart Ricks - PHSX; Ronald Klein - PHSX; Karen M. Rose - PHSX; Sun Wright - PHSX ; mareschumacher@mail.maricopa.gov; Vjolica Berisha - PHSX ; Scott Zusy - ENVX; Ken Conklin - ENVX; Blanca Caballero - ENVX; ssam@mail.maricopa.gov; Jamie Feld; Stephen Everett; Brad McKinney; Lisa Woodson; Glenda Aguirre; Anissa Taylor; Gail Bradford; Jennifer Stewart Ricks - PHSX; Aurimar Ayala - PHSX ; Rebecca Sunenshine - PHSX; James Matthews; Callahan, Mike; benito.lopez@yumacountyaz.gov; Bill Worsnop; Oertel, Brian; Betty Vanta; Darla Hansen; msarino@co.la-paz.az.us; Telly Der - PHSX; anna.scherzer@co.mohave.az.us; Susie Sandahl; Graham Briggs; spatton@co.santa-cruz.az.us; Marcello, John; Eric Carlson - ENVX; Porter, Steven
Subject: E coli Multi-state cluster update

Hi all,

Here is a quick update on the E.coli Multi-state cluster (1011COEXH-1) for 11/2/10:

The PFGE pattern associated with this cluster is a brand new one never seen before. CO (9), NM (3) and CA (1) all have cases linked to Costco and a majority of these cases report cheese sampling. In AZ we currently have 27 reported Ecoli/Shigatoxin cases between 10/12 and 10/30 (PFGE still pending):

- 24 Maricopa
 - 2 Pima
 - 1 Yavapai
- 9 cases hospitalized/ 2 unk (out of 16 cases with info provided); 1 possible HUS case (Yavapai)
- Age range 1 to 85 yrs (11 cases are under 17yrs)
- 56% of cases are female
- Onset dates range from 10/17 to 10/27 (for those with info)
- 16 cases have at least some basic interview completed
- 15 cases report shopping at Costco in week prior
- Costco shopping dates range from 10/14 to 10/16
- Cheese tasting:
- 11 definitely tasted cheese
 - 1 unk
 - 2 No cheese tasting

Our main hypothesis right now is that one of the cheeses served as part of the cheese roadshow (not really a travelling roadshow – every warehouse in the SW Costco region served the same cheeses around the same time period that are taken from the warehouse floor) was potentially contaminated. The cheeses in question are: Cranberry goat cheese; Cranberry Wensleydale; Plaisir cheese w/herbs; gorgonzola; parmigiano; Tillamook sharp cheddar; and gouda (this one is the only one made w/raw milk). CO and AZ have obtained several different cheese samples which are currently at the state labs for testing. In addition, **Costco has voluntarily agreed to pull the suspect cheeses off the shelves** until further notice. Costco may also place a call to all members who have purchased one of these items to inform them of a potential problem with the product. They would be requested to return the product to the store. A supplemental questionnaire has been developed to for use with any new cases and a case-control study is being considered.

Any questions please let me know,
~Joli

Joli R Weiss, PhD
Foodborne Disease Epidemiologist
Arizona Department of Health Services
602.364.3675
weissj@azdhs.gov

From: Joli Weiss
Sent: Monday, November 01, 2010 11:36 AM
To: Joli Weiss; Catherine Foley; Shoana Anderson; Ken Komatsu; Cara Christ, MD; Clarisse Tsang; Diane Eckles; Erica Weis
Cc: Caleb Wiedeman; Aarikha D'Souza; Laura Erhart; Susan Goodykoontz; Don Herrington; jhunt@azda.gov; Katie Wiste; Jennifer Stewart Ricks - PHSX; Roumen Penev; Stephanie Kreis; Steven Baty; Alexandria Barnett; Jessica Rigler; Omar

Contreras; Kevin Mead; Laura Oxley; Robert Sportsman; Harmony Duport; Jon Patterson

Subject: Current Outbreak Clusters 11/01/10

Hi all,

We are currently working on one multi-state cluster:

***E. coli* O157:H7:** Over the past week we have seen an increase in the number of reports of *E. coli* and Shiga-toxin positive cases reported to the state lab. We have a total of 17 specimens collected between 10/12/10 and 10/25/10. 8 cases are confirmed O157:H7 and the others are still pending. PFGE results are pending at ASL. While we have 17 potential cases it is difficult at this time to determine if all the cases are matches without the PFGE results. We should hopefully have some PFGE results by Tues or Wed. The majority of the cases are from Maricopa County. One case is from Yavapai and one from Pima. Age range is 1 yr to 84 yrs and 11/17 (65%) are female. During the course of interviewing cases an association between Costco and the cases became apparent. A majority of the cases also reported tasting cheese in store. Types of cheeses include: goat cheese (with cranberry), gouda, Italian, gorgonzola. Colorado has also seen a spike in the number of reported O157 cases with a new PFGE Xba1 pattern. All 8 of their cases report Costco shopping (or were employees) and a majority of these also report cheese tasting. Onset dates for the CO cases are between 10/16 and 10/22. San Diego also reports one case with a connection to Costco. The states affected thus far all fall into Costco's SW Region and it is possible there was a cheese road show during the time period in question for all the affected states. We have been in touch with Costco and obtained a list of all the tastings that have occurred since the 6th of Oct. and we will have a conference call with Costco, the states and CDC this afternoon. A supplemental questionnaire is being developed and shopper card purchase histories are also being requested. CO will include information on this cluster in EPI-X to inform other states of the potential cluster and assoc with Costco.

Any questions please let me know,

~Joli

Joli R Weiss, PhD

Foodborne Disease Epidemiologist

Arizona Department of Health Services

602.364.3675

weissj@azdhs.gov

Joli Weiss

From: Laura Oxley
Sent: Thursday, November 04, 2010 8:31 PM
To: Joli Weiss; Shoana Anderson; Diane Eckles; Cara Christ, MD; Jeanene Fowler (jeanenefowler@mail.maricopa.gov); Harmony Duport; Catherine Foley
Cc: Carol Vack; Don Herrington; Will Humble
Subject: 8:15 pm MST: FDA, CDC, and Costco warn consumers to avoid Bravo Farms Dutch Style Gouda cheese

FDA NEWS RELEASE

For Immediate Release: Nov. 4, 2010

Media Inquiries: Siobhan DeLancey, 301-796-4668, siobhan.delancey@fda.hhs.gov

Consumer Inquiries: 888-INFO-FDA

FDA, CDC, and Costco warn consumers to avoid Bravo Farms Dutch Style Gouda cheese

Cheese may be related to outbreak of E.coli infections

Fast Facts

- Bravo Farms Dutch Style Gouda cheese, (Costco item 40654) offered for sale and in cheese sampling events at Costco Wholesale Corporation (Costco) locations is preliminarily linked with an outbreak of *E.coli* O157:H7 infections.
- Consumers who have any of this cheese should not eat it. They should return the cheese to the place of purchase or dispose of it in a closed plastic bag and place in a sealed trash can to prevent people or animals, including wild animals, from eating it.
- Most people infected with *E. coli* O157:H7 develop diarrhea and abdominal cramps, but some illnesses may last longer and can be more severe. While most people recover within a week, some may develop a severe infection. Rarely, as symptoms of diarrhea improve, a type of kidney failure called hemolytic uremic syndrome (HUS) can occur; this can happen at any age but is most common in children under 5 years old and in older adults. People with HUS should be hospitalized immediately, as their kidneys may stop working and they may be at risk for other serious health problems.
- As of Thursday, November 4, 2010, 25 persons infected with the outbreak strain of *E. coli* O157:H7 have been reported from five states since mid-October. The number of ill persons identified in each state with this strain is as follows: AZ (11), CA (1), CO (8), NM (3) and NV (2). There have been 9 reported hospitalizations, 1 possible case of hemolytic uremic syndrome (HUS), and no deaths.

What is the Problem?

The U.S. Food and Drug Administration and the Centers for Disease Control and Prevention join Costco Wholesale Corporation (Costco), in warning consumers not to consume Bravo Farms Dutch Style Gouda cheese (Costco item 40654), as this cheese may be associated with an outbreak of *E.coli* O157:H7 infections. The cheese was available for sale, and free samples were offered for in-store tasting at Costco in Arizona, California, Colorado, New Mexico and Nevada.

What are the Symptoms of Illness/Injury?

Most people infected with *E. coli* O157:H7 develop diarrhea and abdominal cramps, but some illnesses may last longer and can be more severe. While most people recover within a week, some may develop a severe infection. Rarely, as symptoms of diarrhea improve, a type of kidney failure called hemolytic uremic syndrome (HUS) can occur; this can

happen at any age but is most common in children under 5 years old and in older adults. People with HUS should be hospitalized immediately, as their kidneys may stop working and they may be at risk for other serious health problems.

What Do Consumers Need To Do?

Do not eat Bravo Farms Dutch Style Gouda cheese (Costco Item 40654) purchased at Costco. Consumers should return this product to the place of purchase or dispose of it in a closed plastic bag and place in a sealed trash can to prevent people or animals, including wild animals, from eating them. Anyone who experienced signs or symptoms of *E. coli* O157:H7 infection should contact his or her healthcare provider immediately. Healthcare providers should report any suspected infection to state or local public health authorities right away.

Where is it Distributed?

Costco offered the Bravo Farms Dutch Style Gouda cheese for sale and for in-store tasting at its stores in Arizona, California, Colorado, New Mexico and Nevada.

What is Being Done to Protect Consumers?

The FDA, CDC and Costco are working together on the investigation and will update the public with more information as soon as it is available. As more information becomes available, the recommendations to consumers may change. The FDA, in conjunction with the state of California, has initiated an investigation at Bravo Farms.

In addition, Costco is advising consumers to return any remaining Bravo Farms Dutch Style Gouda cheese they may have at home to Costco for a full refund. Costco has voluntarily removed the cheese from its stores and, using card purchase records, has notified consumers by phone of the situation.

The information in this press release reflects FDA's best efforts to communicate what the manufacturer has reported to FDA.

Laura Oxley
Communication Director
Arizona Department of Health Services

Joli Weiss

From: Williams, Ian (CDC/OID/NCZVED) [iaw3@cdc.gov]
Sent: Thursday, November 04, 2010 7:40 PM
To: Culpepper, Wright A. (CDC/OID/NCZVED); Cronquist, Alicia (CDC state.co.us); Nicole Comstock; Shaun Crosgrove; Jessica Jungk; Meg Adams-Cameron; Akiko Kimura; Gilliss, Debra (CDC cdph.ca.gov); Jeffrey Higa; Sovero, Monica K. (CDC sdcounty.ca.gov); Joli Weiss; Jeff McCollum; Anita Watkins; Nancy J. Williams; rsowadsky@health.nv.gov
Cc: Hoffman, Stacey (CDC/OID/NCZVED); Culpepper, Wright A. (CDC/OID/NCZVED); Pearson, Christine (CDC/OID/NCPDCID); McGarry, Sherri A (FDA/CFSAN); Lance, Susan (CDC/OID/NCZVED); Lance, Susan (FDA/CFSAN); Bell, Beth (CDC/OID/NCPDCID)
Subject: RE: Reminder about the call at 5pm today ET on E. coli O157 Cluster 1011COEXH-1

All,

Below please find an update on this investigation. This will be posted on the CDC and FDA web sites later tonight. CDC will also be posting a full web update tomorrow. Some excellent work on this one. Please forward on as needed.

Ian

FDA NEWS RELEASE

For Immediate Release: Nov. 4, 2010

Media Inquiries: Siobhan DeLancey, 301-796-4668, siobhan.delancey@fda.hhs.gov

Consumer Inquiries: 888-INFO-FDA

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Cheese may be related to outbreak of E. coli infections

Fast Facts

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- Most people infected with *E. coli* O157:H7 develop diarrhea and abdominal cramps, but some illnesses may last longer and can be more severe. While most people recover within a week, some may develop a severe infection. Rarely, as symptoms of diarrhea improve, a type of kidney failure called hemolytic uremic syndrome (HUS) can occur; this can happen at any age but is most common in children under 5 years old and in older adults. People with HUS should be hospitalized immediately, as their kidneys may stop working and they may be at risk for other serious health problems.
- As of Thursday, November 4, 2010, 25 persons infected with the outbreak strain of *E. coli* O157:H7 have been reported from five states since mid-October. The number of ill persons identified in each state with this strain is as follows: AZ (11), CA (1), CO (8), NM (3) and NV (2). There have been 9 reported hospitalizations, 1 possible case of hemolytic uremic syndrome (HUS), and no deaths.

What is the Problem?

The U.S. Food and Drug Administration and the Centers for Disease Control and Prevention join Costco Wholesale Corporation (Costco), in warning consumers not to consume Bravo Farms Dutch Style Gouda cheese (Costco item 40654), as this cheese may be associated with an outbreak of *E. coli* O157:H7 infections. The cheese was available for sale, and free samples were offered for in-store tasting at Costco in Arizona, California, Colorado, New Mexico and Nevada.

What are the Symptoms of Illness/Injury?

Most people infected with *E. coli* O157:H7 develop diarrhea and abdominal cramps, but some illnesses may last longer and can be more severe. While most people recover within a week, some may develop a severe infection. Rarely, as symptoms of diarrhea improve, a type of kidney failure called hemolytic uremic syndrome (HUS) can occur; this can happen at any age but is most common in children under 5 years old and in older adults. People with HUS should be hospitalized immediately, as their kidneys may stop working and they may be at risk for other serious health problems.

What Do Consumers Need To Do?

Do not eat Bravo Farms Dutch Style Gouda cheese (Costco Item 40654) purchased at Costco. Consumers should return this product to the place of purchase or dispose of it in a closed plastic bag and place in a sealed trash can to prevent people or animals, including wild animals, from eating them. Anyone who experienced signs or symptoms of *E. coli* O157:H7 infection should contact his or her healthcare provider immediately. Healthcare providers should report any suspected infection to state or local public health authorities right away.

Where is it Distributed?

Costco offered the Bravo Farms Dutch Style Gouda cheese for sale and for in-store tasting at its stores in Colorado, New Mexico, California and Arizona.

What is Being Done to Protect Consumers?

The FDA, CDC and Costco are working together on the investigation and will update the public with more information as soon as it is available. As more information becomes available, the recommendations to consumers may change. The FDA, in conjunction with the state of California, has initiated an investigation at Bravo Farms.

In addition, Costco is advising consumers to return any remaining Bravo Farms Dutch Style Gouda cheese they may have at home to Costco for a full refund. Costco has voluntarily removed the cheese from its stores and, using card purchase records, has notified consumers by phone of the situation.

The information in this press release reflects FDA's best efforts to communicate what the manufacturer has reported to FDA.

From: Williams, Ian (CDC/OID/NCZVED)

Sent: Thursday, November 04, 2010 4:34 PM

To: Culpepper, Wright A. (CDC/OID/NCZVED); Cronquist, Alicia (CDC state.co.us); 'Nicole Comstock'; 'Shaun Crosgrove'; 'Jessica Jungk'; 'Meg Adams-Cameron'; 'Akiko Kimura'; Gilliss, Debra (CDC cdph.ca.gov); 'Jeffrey Higa'; Sovero, Monica K. (CDC sdcounty.ca.gov); 'Joli Weiss'; 'Jeff McCollum'; 'Anita Watkins'; 'Nancy J. Williams'; 'rsowadsky@health.nv.gov'

Cc: Hoffman, Stacey (CDC/OID/NCZVED); Culpepper, Wright A. (CDC/OID/NCZVED); Pearson, Christine (CDC/OID/NCPDCID); McGarry, Sherri A (FDA/CFSAN); Lance, Susan (CDC/OID/NCZVED); Lance, Susan (FDA/CFSAN); Bell, Beth (CDC/OID/NCPDCID)

Subject: Reminder about the call at 5pm today ET on E. coli O157 Cluster 1011COEXH-1

All,

Just a reminder of the call with the states and including FDA in about 30 minutes from now... Call info is:

Conference line: 1.866.797.9293

Passcode: 2360067

Please invite others who you think need to be on.

Ian

Joli Weiss

From: FoodSafety.gov [subscriptions@hhs.gov]
Sent: Thursday, November 04, 2010 7:32 PM
To: Joli Weiss
Subject: ALERT: FDA, CDC, and Costco warn consumers to avoid Bravo Farms Dutch Style Gouda cheese

FDA, CDC, and Costco warn consumers to avoid Bravo Farms Dutch Style Gouda cheese

FDA, CDC, and Costco warn consumers to avoid Bravo Farms Dutch Style Gouda cheese

Cheese may be related to outbreak of E.coli infections

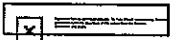
Fast Facts

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- As of Thursday, November 4, 2010, 25 persons infected with the outbreak strain of *E. coli* O157:H7 have been reported from five states since mid-October. The number of ill persons identified in each state with this strain is as follows: AZ (11), CA (1), CO (8), NM (3) and NV (2). There have been 9 reported hospitalizations, 1 possible case of hemolytic uremic syndrome (HUS), and no deaths.

Go to FoodSafety.gov for information on *E. coli* and updates on this alert.

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Joli Weiss

From: Rebecca Sunenshine - PHSX [RebeccaSunenshine@mail.maricopa.gov]
Sent: Thursday, November 04, 2010 5:28 PM
To: 'Stevens, Donna'; 'Welch, Sharyn'
Cc: Machrina Leach - PHSX; Mare Schumacher - PHSX; Bob England - PHSX; Jeanene Fowler-DeRepentigny - PHSX; Joli Weiss; Shoana Anderson; Ronald Klein - PHSX; Karen M. Rose - PHSX; Rachel De La Huerta - PHSX; Telly Der - PHSX; 'Jamie Sunenshine'; Susan Miller - PHSX
Subject: Multi-state outbreak of enterohemorrhagic E. coli associated with cheese from Costco
Importance: High

Dear Donna and Sharyn,

Please see the press release and HAN sent out by ADHS below this e-mail.

Also, could you please distribute the following information to assist DRL folks in answering questions from the public.

There have been 11 confirmed cases of Enterohemorrhagic E. coli infection (also called O157:H7) in Arizona (all in Maricopa County) in the past month. Initial information indicates that **illness is likely associated with specialty cheeses, either sampled or purchased at Costco stores, with bravo Farms Dutch style Gouda being highly suspect.**

Enterohemorrhagic E. coli infection (also called O157:H7) typically causes diarrhea accompanied by abdominal cramping, which can be severe. Diarrhea can be bloody or non-bloody. Fever occurs in less than one third of cases. Some patients may have no diarrhea at all. The disease can progress to cause kidney failure and other severe complications like hemolytic uremic syndrome (HUS), so it is important for people with symptoms, **especially children**, to see their healthcare provider.

Ill persons who call and have consumed cheese from Costco, either purchased or sampled, should inform their provider that they may have been exposed to E-coli O157:H7 and let the provider know they want their stool cultured. For people who don't have a healthcare provider, please advise them to see an urgent care center and relay the same info as above and ask for a stool culture. Unfortunately, we (public health) cannot treat ill people nor can we pay for their healthcare. Please have DRL fill out a CDR for ill callers and please get provider information from the caller.

For callers who are NOT ill, please inform them to follow the directions on the Costco robocall or instructions in the press release ie, return the product to Costco or destroy the product. **If they did purchase and consume cheese**, they should be informed of the signs and symptoms associated with E-coli O157:H7 and to seek medical care if symptoms occur. Callers who had been ill with diarrhea but are no longer ill, should be advised to seek advice from their medical provider regarding infection with O157:H7, especially children and older adults, because of the risk of severe complications including HUS.

If callers only sampled (but did not purchase) cheese during the road show and do not have symptoms, please reassure them that they should not expect to become ill from the cheese they sampled.

Thank you and please call with any additional questions.

Rebecca

Press release sent today November 4th

E. COLI CASES TIED TO CHEESE

More than two dozen cases of *Escherichia coli* (*E. coli*) in five states are likely tied to cheese sold or tasted at Costco stores in October. Federal, state and local health officials are working to determine the type of cheese causing illness. Preliminary data are pointing to the Dutch style Gouda, but health officials are still investigating. The Arizona State Public Health Laboratory currently is testing several samples.

These illnesses may be associated with cheese served and sold at “Cheese Road Shows” Costco held during the month of October. Costco is fully cooperating with the investigation and stores are voluntarily removing suspect products from its shelves. In order to protect consumer health, Costco is also notifying customers who purchased the cheese and is asking members to return all cheese from the road show.

There are at least 25 confirmed *E. coli* cases in several states including Arizona (11), California (1), Colorado (8), Nevada (2) and New Mexico (3).

With *E. coli* people usually will experience symptoms between one and 10 days after consuming a contaminated product. Certain strains of *E. coli* can cause severe bloody diarrhea and abdominal cramps; sometimes the infection causes non-bloody diarrhea or no symptoms. Usually little or no fever is present, and the illness resolves in five to 10 days.

If you have these symptoms and are concerned, contact your healthcare provider. If you have concerns about your cheese, take it to the Costco where it was purchased.

Health Alert Notification (HAN)

Dear Healthcare Providers:

The Arizona Department of Health Services, in conjunction with other state and local health agencies, is investigating a multi-state outbreak of enterohemorrhagic *E. coli* (EHEC). Twenty-five cases of EHEC have been identified nationally and 11 confirmed cases have been reported in Arizona in the past month. This outbreak is under active investigation. However, initial data indicate that illness may be associated with specialty cheeses, either sampled or purchased at Costco stores.

E. coli 0157 can cause severe bloody diarrhea and abdominal cramps; however, sometimes the infection causes non-bloody diarrhea or no symptoms. The Arizona Department of Health Services is encouraging providers to test for EHEC in patients with diarrhea who report consuming specialty cheeses from Costco since October 5th. All positive isolates should be forwarded to the Arizona State Public Health Laboratory for additional testing. Because current data indicate that antibiotics are of limited benefit for management of enterohemorrhagic *E. coli*, the Department does not recommend the use of antimicrobial therapy for treatment of bloody diarrhea suspected to be due to EHEC.

If you identify additional cases associated with this outbreak or have any questions, please contact your local health department or Joli Weiss at <mailto:weissj@azdhs.gov> or (602) 364-3676.

Rebecca Sunenshine, MD

CDR, USPHS
Career Epidemiology Field Officer
Maricopa County Department of Public Health
4041 N. Central Avenue, Suite 600
Centers for Disease Control and Prevention
Phone: (602) 568-2250
Fax: 372-2656
e-mail: RebeccaSunenshine@mail.maricopa.gov

From: Ronald Klein - PHSX
Sent: Thursday, November 04, 2010 4:36 PM
To: Karen M. Rose - PHSX; Sun Wright - PHSX; Rachel De La Huerta - PHSX; Telly Der - PHSX; Jamie Feld; Susan Miller - PHSX
Cc: Machrina Leach - PHSX; Mare Schumacher - PHSX; Rebecca Sunenshine - PHSX; Bob England - PHSX; Jeanene Fowler-DeRepentigny - PHSX; 'Joli Weiss'; 'ANDERSSM@azdhs.gov'
Subject: RE: Costco

And it begins...can we update DRL about this.
Please edit DRL message as you see fit, did I leave anything out? Thx, Ron

From: Karen M. Rose - PHSX
Sent: Thursday, November 04, 2010 4:04 PM
To: Ronald Klein - PHSX; Sun Wright - PHSX; Rachel De La Huerta - PHSX; Telly Der - PHSX; Jamie Feld; Susan Miller - PHSX
Cc: Machrina Leach - PHSX; Mare Schumacher - PHSX; Rebecca Sunenshine - PHSX; Bob England - PHSX; Jeanene Fowler-DeRepentigny - PHSX; 'Joli Weiss'; 'ANDERSSM@azdhs.gov'
Subject: Costco

I just got a voicemail...about to return a call from a woman who reports being very ill, and receiving a call from Costco about the cheese she ate. She says she called Costco, and they told her to call us...

Fyi,
K.

Karen M. Rose, RN BSN

Disease Surveillance Nurse
Office of Community Health Nursing
Maricopa County Department of Public Health
Phone: 602-506-8881
Fax: 602-506-8444
Email: karenrose@mail.maricopa.gov

www.wearepublichealth.org

Confidentiality Statement: The information contained in this email is intended to be viewed only by the individual(s) and/or entities named herein. This email may contain confidential information. If you have received this email in error, please inform me and delete this email immediately. Thank you.

Joli Weiss

From: Jeff McCollum [jmccollu@cdphe.state.co.us]
Sent: Thursday, November 04, 2010 4:00 PM
To: Joli Weiss; Ian (CDC/OID/NCZVED) Williams; Akiko Kimura; Debra (CDC cdph.ca.gov) Gilliss; Jeffrey Higa; rsowadsky@health.nv.gov; Monica K. (CDC sdcounty.ca.gov) Sovero; Alicia (CDC state.co.us) Cronquist; Nicole Comstock; Shaun Crosgrove; Jessica Jungk; Meg Adams-Cameron; Anita Watkins; Nancy J. Williams
Cc: Christine (CDC/OID/NCPDCID) Pearson; Beth (CDC/OID/NCPDCID) Bell; Stacey (CDC/OID/NCZVED) Hoffman; Wright A. (CDC/OID/NCZVED) Culpepper; Susan (CDC/OID/NCZVED) Lance; Sherri A (FDA/CFSAN) McGarry; Susan (FDA/CFSAN) Lance
Subject: Case Stats E. coli O157 Cluster1011COEXH-1

Hello all,

As of COB 11/4/2010, here's the current stats we've collected across the 5 involved states regarding the E. coli O157 Cluster1011COEXH-1 with ties to Costco cheese. All data pertains to confirmed cases only.

- # confirmed PFGE-matched cases: 25
- # confirmed cases by state: CO(8), AZ(11), NM(3), NV(2), CA(1)
- # attributed hospitalizations: CO(3), AZ(6), total=9
- # HUS: AZ(1, suspected)
- # reported deaths: 0
- Illness onset dates: Oct 16 - Oct 24
- Age range: 2-81 years
- Median age: 14 years
- % female: 56%

Please provide updates regarding your state's cases prior to 5pm Eastern if any changes or corrections are needed.

Thanks!

Jeff

Jeff McCollum, DVM, MPH
Epidemic Intelligence Service Officer
Colorado Department of Public Health and Environment Communicable Disease Epidemiology
Program 4300 Cherry Creek Drive South Denver, CO 80246-1530
Direct: (303) 692-2745
Fax: (303) 782-0338
jeff.mccollum@state.co.us

Joli Weiss

From: Craig Wilson [cwilson@costco.com]
Sent: Thursday, November 04, 2010 1:04 PM
To: Joli Weiss
Subject: FW: Cheese food safety issue. AZ, CO, & NM Only---CONFIDENTIAL
Attachments: Message45.wav

Importance: High

FYI---

Wilson
y, November 04, 2010 11:48 AM
rton@fda.hhs.gov; 'Farrar, Jeff A.'
Summers
W: Cheese food safety issue. AZ, CO, & NM Only---CONFIDENTIAL
High

This may be a bit more help---I sent this out to the effected area last night.

Wilson
day, November 03, 2010 5:00 PM
alhour; David Darrock; Tony Rizzo; Debbie Castillo; Dennis Zook; Bob Hicok; Bryan Blank; Mike Casebier
2 - Jeff Felz; W116MER; W407MGR - Gregory Scheid; W407MER; W407MGR2Merch; W116MGR2Merch; W427MGR - Alex Valasakos; W427MER; W427MGR2Merch;
W431MGR - H. Adamson; W431MER; W431MGR2Merch; W436MGR - Laurel Ness; W436MGR2Merch; W436MER; W465MGR - Nancy Sanders; W465MGR2Merch;
W465MER; W466MGR - Meg Glime; W466MER; W466MGR2Merch; W481MGR - Joanie Giles; W481MER; W481MGR2Merch; W490MGR - Carolyn Adams;
W490MER; W490MGR2Merch; W644MGR - Mary Magel; W644MGR2Merch; W644MER; W665MGR - Paul Woods; W665MGR2Merch; W667MGR -
Jeffrey Gilkey; W667MER; W667MGR2Merch; W674MGR - Richard Wilhelmi; W674MGR2Merch; W674FD; W674MER; W691MER; W691MGR2Merch; W691MGR -
Lynn Toloskiewich; W736MGR - Lori Smith; W736MER; W736MGR2Merch; W738MGR; W738MGR2Merch; W738MGR - Anthony Facemire; W01016MGR - Miguel
Canez; W01016MER; W01016MGR2; W01028MGR - Joel Winburn; W01028MER; W01028MGR2; W01058MGR - Mickey Wilson; W01058MGR2; W01058MER;
W439MGR2Merch; W439MER; W439MGR - Edward Blewett; W440MER; W440MGR - Kathleen Gonzales; W440MGR2Merch; W443MGR2Merch; W443MGR -
Christopher Reynolds; W443MER; W468MGR2Merch; W468MGR - Cynthia Cordell; W468MER; W480MGR - Denise Golembieski; W480MER; W480MGR2Merch;
W629MGR - Joseph Stanovcak; W629MGR2Merch; W629MER; W637MGR2Merch; W637MER; W637MGR - Ken Wadsworth; W676MGR - Cameron Lynch;
W676MGR2Merch; W676MER; W01014MER; W01014MGR - John Wynns; W01014MGR3; W01022MGR - Craig Good; W01022MGR2; W01014MGR2; W01022MER;
W01027MER; W01027MGR2; W01027MGR - Danny Williams; W01030MGR - Tom Zeien; W01030MER; W01030MGR2; Tess Wilkins; Gary Kotzen; Craig Wilson;
Anna Johnston; Jamie Abernathy; Kristiana Morris; Leah Monica; Melinda Davis; Aaron Rusnak; Alicia Hotchkiss; Ana Pinto Villazon; Angela Cruz; Ashley Ara Min;
Becky Berg; Behn Johnson; Carla Darlington; Carla Kopet; Christine Summers; Darlene Balaoing; Davida St. Yves; Dawn Mann; Diane Brittain; Diane Pavlicek; Earl
Wiramanaden - KR; Eric Benolkin; Frank Madrigal; Glendee Ruh; Jeffrey Junsoo Park; Jennifer Thompson; Jeremiah Slater; Joyce Malone; Justin Knapp; Ken Li;
Kenny Brock; Laura Altarac; Linda Holvey; Marcelle Lavergne; Martin Légaré; Michael Bradley; Mike Freal; Mike Sanchez; Mike Tarli; Milinda Dwyer; Patty Earnich;
Paul Dampier; Paul Sass; Pauleen Stallard; Peggy Liao; Rhonda Keeler; Rob Hodge; Robin Forgey; Sandy Wang; Sara Cheng; Scott Mogil; Serap Coskunsever;
Shari Richards; Sherry Ann Allen; Sierra Carter; Stefanny Keller; Stephen Rue; Steve Bell; Steve Wilk; Sung Fitzgerald; Tom Liburdi; Tony Nguyen; William
Rawers; Yosuke Aikawa-Tokyo
heese food safety issue. AZ, CO, & NM Only---CONFIDENTIAL
High

To: All Building Managers,

I wanted to let each of you know what is going on with the cheese issue in your states (AZ, CO, & NM) at this point.

We were contacted last Friday by the health departments in each state, each state is dealing with an unspecified e-coli outbreak, where each of the people that have gotten ill remembers eating cheese from the road show that was held in your buildings between Oct 14th and Oct 17th. There shopping histories confirm that they shopped during the specified period when these special cheeses were in your buildings. The cheeses for the road show were received starting Oct 5th and sold through Nov 1st. There were hospitalizations associated with the outbreak but everyone appears to be well now with no issues.

It appears that the illnesses match each other but no cheese or other food item is confirmed at this point. All the different cheeses are being testing now by us and the state health departments. With your help we have pulled all the cheese that may be involved.

Out of an abundance of caution and to support public health we will be calling members tomorrow morning who purchased the road show cheeses between Oct 5 and Nov 1. to inform them of the investigation and to ask them to return any cheese that may still have for a full refund.

I have included the script below.

Thank you all for helping with this food safety issue. We will keep you informed as we move forward.

Call with your questions.

Best Regards,

Craig Wilson
Costco Wholesale
Assistant Vice President/GMM
Quality Assurance & Food Safety
(425) 313-2880
cwilson@costco.com

PHONE MESSAGE to MEMBERS:

"This is a Costco Food Safety Alert:

Costco, the CDC, FDA, and your state health department, are investigating a possible e-coli illness outbreak in your area. The investigation may be associated with cheese and the cheese road show that was held between Oct. 5th, and Nov. 1st. While no particular cheese has been matched to an illness there is strong evidence that one of the cheeses from that period of time could be involved. A formal recall has not been announced, but out of an abundance of caution and to support member health, please stop eating the cheese you purchased, and return any remaining cheese to Costco for a full refund.

As soon as more information is available we will follow-up with a letter. We are sorry for the inconvenience."

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News Media Talking Points

E. coli O157:H7 Infections

November 4, 2010

CDC is collaborating with public health officials in Arizona, California, Colorado, and New Mexico and the U.S. Department of Health and Human Services' Food and Drug Administration (FDA), and the United States Department of Agriculture's Food Safety and Inspection Service (FSIS) to investigate a multistate outbreak of human infections due to *Escherichia coli* O157:H7 (*E. coli* O157:H7).

This is a rare strain of *E. coli* O157:H7 that has never been seen before in the PulseNet database. PulseNet is the national subtyping network made up of state and local public health laboratories and federal food regulatory laboratories that performs molecular surveillance of foodborne infections.

As of Thursday, November 4, 2010, 25 persons infected with the outbreak strain of *E. coli* O157:H7 have been reported from five states. The number of ill persons identified in each state with this strain is as follows: AZ (11), CA (1), CO (8), NM (6), and NV (2). Dates of illness onset range from October XX, 2010 through October XX, 2010.

Patients range in age from X to XX years and the median age is XX years. XX percent of patients are females. There have been XX reported hospitalizations, 1 possible case of hemolytic uremic syndrome (HUS), and no deaths. Illnesses that occurred after October XX, 2010 might not yet be reported due to the time it takes between when a person becomes ill and when the illness is reported. This takes an average of 2 to 3 weeks. (CDC WILL WORK WITH COLORADO TO COMPLETE THESE NUMBERS.)

Preliminary investigations indicate illnesses may be linked to cheese sold by Costco Wholesale Corporation. Preliminary information also suggests the contaminated cheese was offered as free in store samples to customers. This investigation is ongoing and illnesses have not yet been associated with a specific type of cheese or cheeses sold by Costco Wholesale Corporation.

Current Status of the Investigation

Public health and agriculture officials in Arizona, California, Colorado, Nevada, and New Mexico, along with CDC and FDA, are involved in many different types of investigative activities, including:

- Conducting surveillance for additional illnesses that could be related to the outbreak.
- Conducting epidemiologic studies that include collecting detailed information from ill persons (cases) and from healthy persons (controls) about foods recently eaten and other exposures.
- Gathering and testing food products that are suspected as possible sources of infection to see if they are contaminated with bacteria.
- Following any epidemiologic leads gathered from interviews with patients, food purchase information, or from patterns of processing, production and/or distribution of suspected products.
- Investigating where in the distribution chain the point of contamination likely occurred.

Clinical Features/Signs and Symptoms:

Comment [h1]: Delete this paragraph. It is scientifically interesting, but might create fear.

Comment [h2]: Costco is cooperating with local health authorities by removing the cheese or cheeses possibly connected to the illnesses from their shelves until such time as the exact cause of the illnesses can be determined.

Most people infected with *E. coli* O157:H7 develop diarrhea (often bloody) and abdominal cramps 2-8 days (3-4 days, on average) after swallowing the organism, but some illnesses last longer and are more severe. Infection is usually diagnosed by stool sample culture. While most people recover within a week, some develop a severe infection. A type of kidney failure called hemolytic uremic syndrome (HUS) can begin as the diarrhea is improving; this can occur at any age but is most common in children under 5 years old and the elderly. People with HUS should be hospitalized because their kidneys may stop working and they may develop other serious problems. Most people with HUS recover within a few weeks, but some suffer permanent damage or die.

Comment [h3]: This sentence seems to create fear as well. Can we stop the explanation at the end of the last sentence, since we are advising that people with symptoms should contact their healthcare provider immediately?

Advice to Consumers:

Out of an abundance of caution, Costco Wholesale Corporation is advising consumers not to eat the following types cheeses purchased at Costco store locations in Arizona, Colorado, and New Mexico:

- Cranberry Goat Cheese (Costco Item 5628)
- Le Plaisir Cheese with Herbs (Costco Item 27583)
- Gouda (Costco Item 40654)
- Scamorza (Costco Item 40707).

Consumers who have any of these products should not eat them. They should return them to the place of purchase or dispose of them in a closed plastic bag and place in a sealed trash can to prevent people or animals, including wild animals, from eating them.

Any consumer who has recently eaten any variety of cheese purchased at Costco and has experienced signs or symptoms *E. coli* O157:H7 infection should contact his or her healthcare provider immediately. Healthcare providers should report any suspected infection to state or local public health authorities right away.

More information about *E. coli* O157:H7 can be found on CDC's website, including [E. coli Resources for Clinicians](#).

DRAFT

Joli Weiss

From: Williams, Ian (CDC/OID/NCZVED) [iaw3@cdc.gov]
Sent: Thursday, November 04, 2010 10:04 AM
To: Culpepper, Wright A. (CDC/OID/NCZVED); Cronquist, Alicia (CDC state.co.us); Nicole Comstock; Shaun Crosgrove; Jessica Jungk; Meg Adams-Cameron; Akiko Kimura; Gilliss, Debra (CDC cdph.ca.gov); Jeffrey Higa; Sovero, Monica K. (CDC sdcounty.ca.gov); Joli Weiss; Jeff McCollum; Anita Watkins; Nancy J. Williams; rsowadsky@health.nv.gov
Cc: Hoffman, Stacey (CDC/OID/NCZVED); Culpepper, Wright A. (CDC/OID/NCZVED); Pearson, Christine (CDC/OID/NCZVED); McGarry, Sherri A (FDA/CFSAN); Lance, Susan (CDC/OID/NCZVED); Lance, Susan (FDA/CFSAN)
Subject: Draft Talking points E. coli O157 Cluster 1011COEXH-1
Attachments: E Coli Talking Points DRAFT 11-4- 2010_1pm.docx

All,

As discussed on the call last night, attached (and pasted below) please find a first crack at some talking points for this investigation. These are still very much a draft have not been cleared by CDC. We would appreciate any suggestions for revision ASAP as this seems to be moving rapidly.

Ian

Ian Williams, PhD, MS
Acting Chief, Outbreak Response and Prevention Branch

Division of Foodborne, Waterborne and Environmental Diseases
National Center for Emerging and Zoonotic Infectious Diseases
Centers for Disease Control and Prevention
1600 Clifton Road - MS A38
Atlanta, GA 30333
Phone: 404-639-2210
Fax: 404-639-2205
Email: IWILLIAMS@CDC.GOV

<<E Coli Talking Points DRAFT 11-4- 2010_1pm.docx>>

FOR INTERNAL USE ONLY: PLEASE DO NOT DISTRIBUTE

News Media Talking Points

***E. coli* O157:H7 Infections**

November 4, 2010

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Advice to Consumers:

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Any consumer who has recently eaten any variety of cheese purchased at Costco and has experienced signs or symptoms *E. coli* O157:H7 infection should contact his or her healthcare provider immediately. Healthcare providers should report any suspected infection to state or local public health authorities right away.

More information about *E. coli* O157:H7 can be found on CDC's website, including *E. coli* Resources for Clinicians.

##

Joli Weiss

From: Stephanie Kreis
Sent: Thursday, November 04, 2010 9:37 AM
To: Joli Weiss
Cc: Linda Getsinger; Jean Carol Flemming
Subject: E. coli 0157

Follow Up Flag: Follow up
Flag Status: Completed

Hi Joli,

I just wanted to send you a quick update. All of these isolates have been passed along to Kevin for PFGE.

Confirmed E. Coli 0157:H7

Sutfin, Annette PI10301009
[REDACTED]

Chavez, Amari PI10298009
[REDACTED]

O157 confirmed, H-typing pending

[REDACTED]

Gordon, Lyle PI10305012
[REDACTED]

Thanks,

Stephanie Kreis
Bacteriology/Mycobacteriology
Arizona State Public Health Laboratory
250 N. 17th Ave.
Phoenix, AZ 85007
602.542.6131
602.364.1655 (fax)
kreiss@azdhs.gov

Joli Weiss

From: Harmony Duport
Sent: Thursday, November 04, 2010 9:21 AM
To: Diane Eckles
Cc: Joli Weiss; Catherine Foley
Subject: Call from Scott Zusy
Attachments: image001.jpg

Follow Up Flag: Follow up
Flag Status: Completed

Hi Diane,

I received a message from Scott Zusy (MCESD) this morning, inquiring about our knowledge about the level of response from other county health departments in Arizona regarding the Costco outbreak. He received a call from Craig Wilson (Costco) who was concerned because he was told not to receive cheeses at this time. Scott said that all the MCESD inspectors were doing at this point was advising the Costco's to pull and hold the suspect cheeses.

Do you know if the other CHD's (Pima, Pinal, etc...) have conducted inspections at their local Costco's and if so, what they have instructed the stores to do?

Thank you,

Harmony Duport, R.S.

Sanitarians' Council Chair
Acting Smoke-Free Arizona Program Manager
Acting Food Safety & Environmental Services Manager

Arizona Department of Health Services
Division of Public Health Services
Bureau of Epidemiology & Disease Control
Office of Environmental Health
Ph: (602)364-3138 Fax: (602)364-3146

Visit us at: www.smokefreearizona.org and www.azdhs.gov

Joli Weiss

From: Carol Vack
Sent: Thursday, November 04, 2010 9:21 AM
To: Barbara Worgess; Becky Brooks; Bob England; Carol Vack; Carolyn Haro; Chris Sexton; Daniels Sherry; David Fletcher; Diane Williams; Jendean Sartain; Kevin Irvine; Marion Shontz; Mary Tyler; Neil Karnes; Patty Mead; Ramona Rusinak; Robert Resendes; Steve Rutherford; Tom Schryer; Vaira Harik; Wade Kartchner
Cc: Will Humble; Laura Oxley; Diane Eckles; Jessica Rigler; Joli Weiss; 'Jeanene Fowler-DeRepentigny - PHSX'; Diane Williams; Ramona Rusinak
Subject: FW: Cheese E coli Talking Points
Attachments: Cheese E Coli TPs 11 2010.doc

Follow Up Flag: Follow up
Flag Status: Completed

Good Morning,

Most of you have heard by now about the Costco cheese E Coli. Laura Oxley and our epis have put together talking points and want to share them with you. Please pass them on to your public information folks as they may be the ones that will get calls. Our Epis and Environmental folks will be sending them out to their county contacts also.

Multiple states are involved and we continue to talk with them. Costco knows which of their members purchased the cheese in question and they will be making "robo" calls to inform those customers. As soon as the "robo" calls begin we will send out a HAN; however we will not be sending out a news release at this time. It appears that Costco can target the information to those with the cheese and we agree that is the best communication plan for now.

If you have questions, please let me know.

Carol Vack
Local Health & Communications
Office of the Director
Arizona Department of Health Services
150 N. 18th Ave. Suite 300
Phoenix, Arizona 85007
602 542-7395
Carol.Vack@azdhs.gov

Due to State of Arizona government furloughs, Arizona state government will close most state agencies including the Department of Health Services on November 26th. This closure requires our employees to take an unpaid furlough day. Please visit AZDHS.gov for more information. We apologize for any inconvenience this closure may cause. Future furlough days include December 23rd.

Joli Weiss

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Sent: Thursday, November 04, 2010 9:21 AM
To: Barbara Worgess; Becky Brooks; Bob England; Carol Vack; Carolyn Haro; Chris Sexton; Daniels Sherry; David Fletcher; Diane Williams; Jendean Sartain; Kevin Irvine; Marion Shontz; Mary Tyler; Neil Karnes; Patty Mead; Ramona Rusinak; Robert Resendes; Steve Rutherford; Tom Schryer; Vaira Harik; Wade Kartchner
Cc: Will Humble; Laura Oxley; Diane Eckles; Jessica Rigler; Joli Weiss; 'Jeanene Fowler-DeRepentigny - PHSX'; Diane Williams; Ramona Rusinak
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Carol Vack
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Joli Weiss

From: Culpepper, Wright A. (CDC/OID/NCZVED) [iqj1@cdc.gov]
Sent: Thursday, November 04, 2010 8:47 AM
To: Culpepper, Wright A. (CDC/OID/NCZVED); Cronquist, Alicia (CDC state.co.us); Nicole Comstock; Shaun Crosgrove; Jessica Jungk; Meg Adams-Cameron; Akiko Kimura; Gilliss, Debra (CDC cdph.ca.gov); Jeffrey Higa; Sovero, Monica K. (CDC sdcounty.ca.gov); Joli Weiss; Jeff McCollum; Anita Watkins; Nancy J. Williams
Cc: Williams, Ian (CDC/OID/NCZVED)
Subject: E. coli O157 Cluster 1011COEXH-1 updated line list
Attachments: States_MasterLL_1011COEXH-1.xlsx

Follow Up Flag: Follow up
Flag Status: Flagged

<<States_MasterLL_1011COEXH-1.xlsx>>

Dear Colleagues,

I have attached the most recent PulseNet line list, which we received minutes ago. Could you please provide onset date information for each patient whose isolate ID is on the current line list and also provide any demographic information that may be missing? Current PFGE confirmed case counts by state are as follows: AZ (11), CA (1), CO (8), NM (3), and NV (2). Can you please confirm your state's case count, as well?

Finally, please let me know if I need to include anyone else from your state or jurisdiction in further email communications.

Thank you,

Wright Culpepper, MSPH
Surveillance Epidemiologist
Outbreak Response Unit, OutbreakNet Team
Outbreak Response and Prevention Branch (proposed)
Division of Foodborne, Bacterial, and Mycotic Diseases
National Center for Emerging and Zoonotic Infectious Diseases (proposed)
Centers for Disease Control and Prevention
1600 Clifton Road, MS-A38
Atlanta, GA 30333
Tel. 404.639.1539 / Fax 404.718.2126
Email: iqj1@cdc.gov

Joli Weiss

From: Joli Weiss
Sent: Wednesday, November 03, 2010 3:58 PM
To: Joli Weiss; Catherine Foley; Jessica Rigler; Shoana Anderson; Ronald Klein - PHSX; Jennifer Stewart Ricks - PHSX; Mare Schumacher - PHSX
Cc: Diane Eckles; Harmony Duport; Erica Weis; Laura Oxley; Roumen Penev; Stephanie Kreis; Clarisse Tsang; DZusy@mail.maricopa.gov
Subject: RE: E coli update

Brief CDC Conference call update: (Couldnt listen to all the call so Catherine if you have anything to add please feel free)
CO still has 9 cases (one case might have a different PFGE pattern)

NM still has 3 cases

CA still has 1 case

AZ has 11 PFGE matched cases (1 case with a slightly differnt pattern but CDC thinks it is very close); 17 cases pending.

Between CO and AZ the state labs have all the different varieties of cheeses from the roadshow for testing. Preliminary results should be available soon.

CO is working with Costco in an attempt to get control info for people who shopped at Costco the same days as the cheese roadshow, also exploring alternatives (standing outside Costco/newspaper ads) in case Costco cant provide that infomation

Costco may start to robocall all people in the SW region (excluding SD?) who purchased any of the suspect cheeses as early as this evening so it is possible word might get out regarding this.

CDC is putting together talking points and a draft press release. Will likely mention The states with cases, Costco, E coli and suspect cheeses. They will send out for review first. CDC will also draft up something about this outbreak to put on their webpage.

Next call Thurs at 2pm ET same call in info.....

Any questions let me know,

~Joli

From: Joli Weiss
Sent: Wednesday, November 03, 2010 12:56 PM
To: Joli Weiss; Catherine Foley; Jessica Rigler; Shoana Anderson
Cc: Diane Eckles; Harmony Duport; Erica Weis
Subject: RE: E coli update

Update from the update:

Just spoke with pulsenet and they said one of the 2 cases that didn't match actually looks pretty close and they would call it a match for now. Bln should be completed tomorrow so that might help narrow it down. So for now I am going to keep that case (no interview completed at this time so unk Costco connection)

- So, total of 11 PFGE matches

Joli R Weiss, PhD

Foodborne Disease Epidemiologist

Arizona Department of Health Services

602.364.3675

weissj@azdhs.gov

From: Joli Weiss
Sent: Wednesday, November 03, 2010 11:48 AM

To: Catherine Foley; Jessica Rigler; Shoana Anderson
Cc: Diane Eckles; Harmony Duport; Erica Weis
Subject: E coli update

Hi all – here is what I have at this time:

10 cases are a PFGE match to the Costco Cluster (2 cases did not match this cluster/each other/or anything else and thus I dropped them from the linelist)

- 8 of the cases have been interviewed and all 8 had Costco shopping
 - 6=definite cheese tasting
 - 1= unk
 - 1=no
- Onset dates range from 10/16-10-23 (collect dates 10/20-10/24)

7 new specimens arrived at ASL yesterday (all from MCPA – Ron is aware) – so that leaves 17 cases still pending

- Collect dates range from 10/12-10/30
- 7 interviews complete and all 7 had Costco shopping
 - 6=definite cheese tasting
 - 1=no

Roumen is testing a slew of specimens at the lab and we should have preliminary PCR results on several of the samples sometime this afternoon.

Any questions let me know,
~Joli

Joli R Weiss, PhD
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Joli Weiss

From: Joli Weiss [jweiss@siren.az.gov]
Sent: Wednesday, November 03, 2010 12:11 PM
To: Joli Weiss
Subject: FW: Update Ecoli Linelist
Attachments: E Coli Linelist 11-1-10.xlsx

From: Ronald Klein
Sent: Wednesday, November 03, 2010 12:08:08 PM
To: Joli Weiss
Subject: RE: Update Ecoli Linelist
Auto forwarded by a Rule

Updated

From: Joli Weiss
Sent: Tue 11/2/2010 4:49 PM
To: Ronald Klein
Subject: Update Ecoli Linelist

Hi Ron,
Attached is the E coli linelist I have right now. I incorporated most of the info you sent me from your linelist but I still have some blanks, so if you could update if you have the info I would appreciate it. Also, I added 5 new cases to the linelist (hopefully you already have them!). If you have any additional cases not on my list can you please add?
Thanks much!
Any questions let me know,
~Joli

From: Ronald Klein
Sent: Mon 11/1/2010 5:51 PM
To: Joli Weiss; Jamie Feld; Jennifer Stewart; Karen Rose; Karen Rose; Mare Schumacher; Rebecca Sunenshine; Rachel De La Huerta; Sun Wright; Susan Miller; Telly Der
Subject:

Hi Joli, Here's a spreadsheet i started, still have much entry to do but might save you some work

Joli Weiss

From: Culpepper, Wright A. (CDC/OID/NCZVED) [iqj1@cdc.gov]
Sent: Wednesday, November 03, 2010 11:49 AM
To: Joli Weiss
Subject: RE: E. coli O157 EXHX01.2292/EXHA26.0621 conference call

Good news. According to PulseNet, the AZ lab has uploaded the 1st enzyme for 13 of the pending isolates; 12/13 match our cluster. Second enzyme confirmation should come sometime tomorrow. The one that doesn't match is likely sporadic because it's a common pattern. Let me know if you have any additional questions.

Wright

From: Joli Weiss [mailto:Joli.Weiss@azdhs.gov]
Sent: Wednesday, November 03, 2010 1:51 PM
To: Culpepper, Wright A. (CDC/OID/NCZVED)
Subject: RE: E. coli O157 EXHX01.2292/EXHA26.0621 conference call

Hi Wright, here are the lab IDs for the cases that match each other here in AZ but don't appear to match anything else:

[REDACTED]

[REDACTED]

[REDACTED]

PI10298009

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

PI10301009

Any questions let me know,
Thanks much!
~Joli

Joli R Weiss, PhD
Foodborne Disease Epidemiologist
Arizona Department of Health Services
602.364.3675
weissj@azdhs.gov

From: Culpepper, Wright A. (CDC/OID/NCZVED) [mailto:iqj1@cdc.gov]
Sent: Tuesday, November 02, 2010 11:04 AM
To: Cronquist, Alicia (CDC state.co.us); Jennifer Sadlowski; Nicole Comstock; Shaun Crosgrove; Jessica Jungk; Meg Adams-Cameron; Akiko Kimura; Gilliss, Debra (CDC cdph.ca.gov); Jeffrey Higa; Sovero, Monica K. (CDC sdcounty.ca.gov); Joli Weiss
Cc: Williams, Ian (CDC/OID/NCZVED)
Subject: E. coli O157 EXHX01.2292/EXHA26.0621 conference call

Dear Colleagues,

We would like to schedule a conference call for this afternoon at 5:00PM Eastern, the same time as yesterday's call. This call will not include any representatives from Costco. Also, I wanted to let you know that this cluster has been assigned a cluster code of 1011COEXH-1. Please let me know if you have any questions or if we can assist you in any way.

Conference line: 1.866.797.9293

Passcode: 2360067

Thank you,

Wright Culpepper, MSPH
Surveillance Epidemiologist
Outbreak Response Unit, OutbreakNet Team
Outbreak Response and Prevention Branch (proposed)
Division of Foodborne, Bacterial, and Mycotic Diseases
National Center for Emerging and Zoonotic Infectious Diseases (proposed)
Centers for Disease Control and Prevention
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Atlanta, GA 30333
Tel. 404.639.1539 / Fax 404.718.2126
Email: iqj1@cdc.gov

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Joli Weiss

From: Shaun Cosgrove [scosgrov@smtpgate.dphe.state.co.us]
Sent: Wednesday, November 03, 2010 10:47 AM
To: Joli Weiss
Subject: Testing Log
Attachments: Product testing log.xls

Follow Up Flag: Follow up
Flag Status: Completed

Joli:

We are trying to make a central location for tracking what is being tested and where. Attached is a spread sheet, could you or one of your staff complete the cheese testing log sheet on all of the specimens that Az has collected for testing. Also, you may want to see the lot numbers tab for information that was supplied to us from Costco. Feel free to make a copy for Az's records.

Joli Weiss

From: Joli Weiss
Sent: Tuesday, November 02, 2010 5:27 PM
To: Joli Weiss; Catherine Foley; Shoana Anderson; Ken Komatsu; Cara Christ, MD; Clarisse Tsang; Diane Eckles; Erica Weis; Kathleen Kennedy
Cc: Caleb Wiedeman; Aarikha D'Souza; Laura Erhart; Susan Goodykoontz; Don Herrington; jhunt@azda.gov; Katie Wiste; Jennifer Stewart Ricks - PHSX; Roumen Penev; Stephanie Kreis; Steven Baty; Alexandria Barnett; Jessica Rigler; Omar Contreras; Kevin Mead; Laura Oxley; Robert Sportsman; Harmony Duport; Jon Patterson; Jennifer Stewart Ricks - PHSX; Ronald Klein - PHSX; Karen M. Rose - PHSX; Sun Wright - PHSX; mareschumacher@mail.maricopa.gov; Vjolca Berisha - PHSX; Scott Zusy - ENVX; Ken Conklin - ENVX; Blanca Caballero - ENVX; ssam@mail.maricopa.gov; Jamie Feld; Stephen Everett; Brad McKinney; Lisa Woodson; Glenda Aguirre; Anissa Taylor; Gail Bradford; Jennifer Stewart Ricks - PHSX; Aurimar Ayala - PHSX; Rebecca Sunenshine - PHSX; James Matthews; Callahan, Mike; benito.lopez@yumacountyaz.gov; Bill Worsnop; Oertel, Brian; Betty Vanta; Darla Hansen; msarino@co.la-paz.az.us; Telly Der - PHSX; anna.scherzer@co.mohave.az.us; Susie Sandahl; Graham Briggs; spatton@co.santa-cruz.az.us; Marcello, John; Eric Carlson - ENVX; Porter, Steven
Subject: E coli Multi-state cluster update

Hi all,

Here is a quick update on the E.coli Multi-state cluster (1011COEXH-1) for 11/2/10:

The PFGE pattern associated with this cluster is a brand new one never seen before.

CO (9), NM (3) and CA (1) all have cases linked to Costco and a majority of these cases report cheese sampling.

In AZ we currently have 27 reported Ecoli/Shigatoxin cases between 10/12 and 10/30 (PFGE still pending):

- 24 Maricopa
 - 2 Pima
 - 1 Yavapai
- 9 cases hospitalized/ 2 unk (out of 16 cases with info provided); 1 possible HUS case (Yavapai)
- Age range 1 to 85 yrs (11 cases are under 17yrs)
- 56% of cases are female
- Onset dates range from 10/17 to 10/27 (for those with info)
- 16 cases have at least some basic interview completed
- 15 cases report shopping at Costco in week prior
- Costco shopping dates range from 10/14 to 10/16
- Cheese tasting:
- 11 definitely tasted cheese
 - 1 unk
 - 2 No cheese tasting

Our main hypothesis right now is that one of the cheeses served as part of the cheese roadshow (not really a travelling roadshow – every warehouse in the SW Costco region served the same cheeses around the same time period that are taken from the warehouse floor) was potentially contaminated. The cheeses in question are: Cranberry goat cheese; Cranberry Wensleydale; Plaisir cheese w/herbs; gorgonzola; parmigiano; Tillamook sharp cheddar; and gouda (this one

is the only one made w/raw milk). CO and AZ have obtained several different cheese samples which are currently at the state labs for testing. In addition, **Costco has voluntarily agreed to pull the suspect cheeses off the shelves** until further notice. Costco may also place a call to all members who have purchased one of these items to inform them of a potential problem with the product. They would be requested to return the product to the store. A supplemental questionnaire has been developed to for use with any new cases and a case-control study is being considered.

Any questions please let me know,
~Joli

Joli R Weiss, PhD
Foodborne Disease Epidemiologist
Arizona Department of Health Services
602.364.3675
weissj@azdhs.gov

From: Joli Weiss
Sent: Monday, November 01, 2010 11:36 AM
To: Joli Weiss; Catherine Foley; Shoana Anderson; Ken Komatsu; Cara Christ, MD; Clarisse Tsang; Diane Eckles; Erica Weis
Cc: Caleb Wiedeman; Aarikha D'Souza; Laura Erhart; Susan Goodykoontz; Don Herrington; jhunt@azda.gov; Katie Wiste; Jennifer Stewart Ricks - PHSX; Roumen Penev; Stephanie Kreis; Steven Baty; Alexandria Barnett; Jessica Rigler; Omar Contreras; Kevin Mead; Laura Oxley; Robert Sportsman; Harmony Duport; Jon Patterson
Subject: Current Outbreak Clusters 11/01/10

Hi all,
We are currently working on one multi-state cluster:

E. coli O157:H7: Over the past week we have seen an increase in the number of reports of E. coli and Shiga-toxin positive cases reported to the state lab. We have a total of 17 specimens collected between 10/12/10 and 10/25/10. 8 cases are confirmed O157:H7 and the others are still pending. PFGE results are pending at ASL. While we have 17 potential cases it is difficult at this time to determine if all the cases are matches without the PFGE results. We should hopefully have some PFGE results by Tues or Wed. The majority of the cases are from Maricopa County. One case is from Yavapai and one from Pima. Age range is 1 yr to 84 yrs and 11/17 (65%) are female. During the course of interviewing cases an association between Costco and the cases became apparent. A majority of the cases also reported tasting cheese in store. Types of cheeses include: goat cheese (with cranberry), gouda, Italian, gorgonzola. Colorado has also seen a spike in the number of reported O157 cases with a new PFGE Xba1 pattern. All 8 of their cases report Costco shopping (or were employees) and a majority of these also report cheese tasting. Onset dates for the CO cases are between 10/16 and 10/22. San Diego also reports one case with a connection to Costco. The states affected thus far all fall into Costco's SW Region and it is possible there was a cheese road show during the time period in question for all the affected states. We have been in touch with Costco and obtained a list of all the tastings that have occurred since the 6th of Oct. and we will have a conference call with Costco, the states and CDC this afternoon. A supplemental questionnaire is being developed and shopper card purchase histories are also being requested. CO will include information on this cluster in EPI-X to inform other states of the potential cluster and assoc with Costco.

Any questions please let me know,
~Joli

Joli R Weiss, PhD
Foodborne Disease Epidemiologist
Arizona Department of Health Services
602.364.3675
weissj@azdhs.gov

Joli Weiss

From: Christine Summers [CSUMMER@costco.com]
Sent: Tuesday, November 02, 2010 2:14 PM
To: 'Alicia Cronquist'; Joli Weiss; 'Ronald Klein - PHSX'; 'Kimura, Akiko (CDPH-CID-DCDC)'
Cc: Craig Wilson
Subject: Cheese Roadshow

Follow Up Flag: Follow up
Flag Status: Completed

Craig and I wanted to let you know we have instructed all locations in the San Diego Region to pull off the floor any remaining product of the 4 following item numbers.

#5628 Cranberry Goat
#27583 Le Plaisir
#40654 Gouda
#40707 Scamorza

We feel that if there is an issue with a cheese item it will be in one of these 4 items.

We also may place a call to all members who have purchased one of these items to inform them of the current situation. Craig is working on this at the present moment. We will let you know if we decide to do it.

THANKS AND HAVE A GREAT DAY !

Christine Summers
Director of Food Safety & Corporate Quality Assurance
Costco Wholesale
csummers@costco.com
(425) 313-6097

Catherine Foley

From: Shoana Anderson [Shoana.Anderson@azdhs.gov]
Sent: Monday, November 01, 2010 1:18 PM
To: Joli Weiss; Clarisse Tsang; Erica Weis; Catherine Foley; Jessica Rigler
Subject: FW: E. coli O157 EXHX01.2292/EXHA26.0621

From: Foodborne Outbreaks Listserv on behalf of Culpepper, Wright A. (CDC/OID/NCZVED)[SMTP:IQJ1@CDC.GOV]
Sent: Monday, November 01, 2010 1:16:28 PM
To: FOODBORNE-OUTBREAKS@LISTSERV.CDC.GOV
Subject: E. coli O157 EXHX01.2292/EXHA26.0621
Auto forwarded by a Rule

Sent on behalf of the Colorado Department of Public Health:

State and local health departments in Arizona, California and Colorado and the CDC are investigating an outbreak of STEC 0157:H7 cases that appears to be associated with Costco store. The CDC PFGE patterns for this cluster are EXHX01.2292 and EXHA26.0621. A PulseNet cluster code has not yet been assigned. Colorado has identified 9 STEC 0157:H7 cases (3 match by two enzymes, three that match by one enzyme with Bln pending and 3 with PFGE pending). California has identified one San Diego case that matches by two enzymes. Arizona has identified several 0157:H7 cases with PFGE for all pending at this time.

Initial case interviews from all three states have identified a strong connection to Costco stores. In Colorado, 9 of the 9 cases reported shopping at 3 different Costco locations. Further, many cases report consuming free samples at Costco stores during their incubation periods.

If your state has identified cases of STEC 0157:H7 that match this PFGE pattern or other STEC 0157:H7 cases where PFGE is pending, but have a strong connection to Costco please contact Shaun Cosgrove at the Colorado Department of Public Health and Environment at 720-219-5761 or by e-mail at Shaun.Cosgrove@state.co.us.

Wright Culpepper, MSPH
Surveillance Epidemiologist
Outbreak Response Unit, OutbreakNet Team
Outbreak Response and Prevention Branch (proposed)
Division of Foodborne, Bacterial, and Mycotic Diseases
National Center for Emerging and Zoonotic Infectious Diseases (proposed)
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Atlanta, GA 30333
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Email: iqj1@cdc.gov

***** Disclaimer: The information provided through this listserv should be considered preliminary; therefore, it should not be shared with others who are not subscribers to this listserv

Catherine Foley

From: Joli Weiss
Sent: Monday, November 01, 2010 4:59 PM
To: Jessica Rigler; Shoana Anderson; Catherine Foley; Ronald Klein - PHSX; mareschumacher@mail.maricopa.gov; Jennifer Stewart Ricks - PHSX; Rebecca Sunenshine - PHSX
Cc: Ken Conklin - ENVX; Scott Zusy - ENVX; Blanca Caballero - ENVX; ssam@mail.maricopa.gov; Stephen Everett
Subject: FW: Cheese Roadshows
Attachments: SD Locations.xls

Here is some additional info on the cheese demo's with pictures and descriptions.....

Joli R Weiss, PhD
Foodborne Disease Epidemiologist
Arizona Department of Health Services
602.364.3675
weissj@azdhs.gov

From: Christine Summers [<mailto:CSUMMER@costco.com>]
Sent: Monday, November 01, 2010 4:29 PM
To: 'Alicia Cronquist'; 'Kimura, Akiko (CDPH-CID-DCDC)'; 'Ronald Klein - PHSX'; 'Sarah Sam - ENVX'; Joli Weiss
Cc: Craig Wilson
Subject: Cheese Roadshows

It turns out that we ran the same demo in all 50 SD Region buildings for the same time period. I am attaching a list of locations as well as the schedule.

Item 35382 Parmigiano Reggiano	Item 5628 Cranberry Goat Cheese	Item 16890 Cranberry Wensleydale	Item 27583 Le Plaisir Cheese w/Herbs	Item 34449 Gorgonzola	Item 40654
10/14/2010	10/14/2010 10/15/2010 10/16/2010 10/17/2010	10/14/2010 10/15/2010 10/16/2010 10/17/2010	10/14/2010 10/15/2010 10/16/2010 10/17/2010	10/14/2010 10/15/2010 10/16/2010 10/17/2010	10/14/2010 10/15/2010 10/16/2010 10/17/2010

Here are the labels you requested.

TILLAMOOK CHEESE® #433580

The Tillamook Cheese story...
 Tillamook County Creamery Assoc. is a 101 year old farmer-owned and operated dairy cooperative located along the scenic Oregon Coast. Famous for award winning cheddar cheese using the same 101 year old recipe. Tillamook cheddars are aged naturally with time! Tillamook uses the highest quality milk, with NO ARTIFICIAL GROWTH HORMONES, from a mixture of dairy cow breeds, including Holstein-Friesians, Jerseys, Brown Swiss and Guernseys that give us that blend of protein and butterfat components that is perfect for making the highest quality, consistent and best tasting cheeses in the world.

FAQ
 Why is this cheese round and packaged in wax?
 This is a 3-Year Anniversary item using traditional production methods...the way it was made.

Limited Edition 100th Anniversary Rounds
 3 Year Vintage White Extra Sharp

- Serving Suggestions:
 Shaved over Potatoes, Pasta, Salad
 Cheese Platter - cubed, crumbed
 Premium Grilled Cheese Sandwich
 Take every dish and every occasion to the next level!
- Characteristics:
 Bold, rich taste, smooth, slightly crumbly texture
- Serve With:
 Pinot Noir / Syrah / Cabernet / Merlot
 Premium Beer



**Cranberry Goat Cheese
 w/Cinnamon
 #5628**



Cranberry Goat At A Glance...
Fresh Canadian chèvre rolled in cranberries and cinnamon! The goat cheese is young and creamy with a tangy flavor. The tart cranberries combined with the warm, spicy cinnamon create a uniquely festive cheese that could not be more ideal for entertaining.

Country of Origin: Canada.
Milk Type: Pasteurized Goat.
Try With: Fruity, sweet rosé.

CRANBERRY GOAT CHEESE w/CINNAMON

Cranberry Cinnamon Goat at a glance...

Leave it to the Canadians to fashion a goat cheese rolled in cranberries and cinnamon. This unique chèvre is perfect for any festive occasion, but the cranberries make it especially popular during the holiday season. The goat cheese itself is fresh and creamy with a lightly acidic flavor. To make it even tastier, the cheese makers at Celebrity have added a flavorful twist – the classic combination of cranberries and cinnamon. The sweet tanginess of the fruit with the warm spice of cinnamon creates a uniquely festive cheese that could not be more ideal for entertaining. This cheese is mild enough for breakfast and sweet enough for dessert.

FAQ...

How do I preserve this cheese? Keep it loosely wrapped in plastic and refrigerated. Change the plastic every other day and eat the cheese within a week of opening for maximum freshness.

Serving Suggestions...

Cranberry Goat is ready for a party at a moment's notice! A refreshing appetizer at holiday parties, this cheese also works well as a dessert or even spread onto a bagel for breakfast. To keep the "log" shape, remove the plastic while the cheese is still cool and then allow it to come to room temperature.

Wine Pairing...

Fruity, sweet rosé.

Country of Origin:

Canada.

Ingredients:

Pasteurized goat's milk, sea salt, bacterial culture, microbial enzymes, cranberries and cinnamon.



COSTCO
WHOLESALE

SCAMORZA (skah-MOHRD-tsay) #40707

SCAMORZA at a glance...

Scamorza was first made in southern Italy. Fiscalini's Farmstead Scamorza is made in the traditional shape. This tantalizing mozzarella is smoked with Cherry Wood chips from neighboring orchards. The mozzarella is dried then packaged individually then in pairs. The delicate smoke is not overpowering to the mild slightly sweet mozzarella cheese.

FAQ...

HOW DO I PRESERVE THIS CHEESE? Keep refrigerated in light plastic wrap. Change wrap weekly.

CAN I EAT THE RIND? Yes. The rind is edible.

Serving Suggestions...

Heat on Baguettes, Ciabatta Bread or Pizza. Garnish with Pesto and Tomatoes with a drizzle of olive oil and the result is heavenly.

Wine Pairing...

Chardonnay

Country of Origin

California, USA

Ingredients:

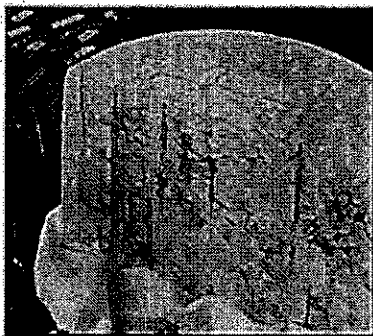
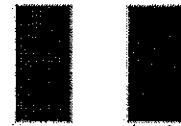
Pasteurized Cow's Milk, Culture,
Microbial Rennet & Salt



COSTCO
WHOLESALE

Mountain Gorgonzola (#34449)

(Mountain gor-gohn-ZOH-lah)



Mountain Gorgonzola at a Glance...

From Italy's Lombardy region, marbled with blue-green veins and creamy white body. Enjoy on salads or with ripe pears.

Country of Origin: Italy
Milk Type: Pasteurized Cow
Try With: Chianti

MOUNTAIN GORGONZOLA #34449

Mountain Gorgonzola at a Glance...

From Italy's Lombardy region, marbled with blue-green veins and creamy white body. Enjoy on breads or with ripe pears.

Serving Suggestions...

Crumble into salads and dips • Serve with pears, apples & walnuts as an appetizer • Add to pasta sauce for a smooth creamy finish

Wine Pairing...

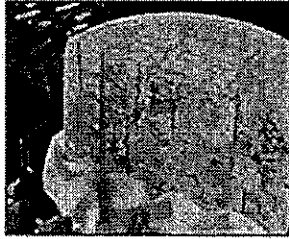
Chianti

Country of Origin...

Italy

Quick Facts...

Pasteurized Cows' Milk



COSTCO
WHOLESALE

Bravo Farms Dutch Style Gouda #40854

What is Gouda? Originally made in the Netherlands, we found the recipe in a Dutch library and added our own style and methods to create a soft and creamy cheese that everyone seems to enjoy. The recipe is over 500 years old and still continues to win awards internationally.

Why is it so special? Handmade with raw milk in small batches. Vegetarian approved. Absolutely all natural and all of Bravo's cheeses are safe for lactose intolerant people.

Serving Suggestions...

Very versatile cheese that can be used a number of ways.

- Cheese platters with crackers
- Sandwiches
- Pairs well with Apples and Pears.



LE PLAISIR Garlic and Herbs #27583

(leh play-ZEER)

Le Plaisir with Garlic and Herbs at a glance...

This fantastic soft ripened cheese is a welcome addition to the brie-world. When ripe it has a runny texture that coats like icing. The rind is flawless and the paste is like butter with a slight tang of garlic and herbs. This is truly an addictive cheese that will please nearly every palate. The texture is satisfyingly creamy, smooth and spreadable. This double cream soft ripened cheese is made in Southeast France at the foothills of the Alps. Extra rich and silky smooth, the garlic and herbs marry extremely well with the buttery quality of the paste.

FAQ...

HOW DO I PRESERVE THIS CHEESE? Keep refrigerated in tight plastic wrap. Change wrap weekly.

CAN I EAT THE RIND? Yes. The rind is edible, give it a try and find out for yourself! It has a mushroom-like aroma and delicate texture.

THE CHEESE IS OOOZING ON THE TRAY. SHOULD I STILL SERVE IT? If the texture becomes runny, your cheese must be at its best! The soft texture is something you should look for. Bon Appetit!

Serving Suggestions...

Perfect as a snack, on sandwiches, with bread or crackers or simply at room temperature as part of a cheese tray.

Wine Pairing...

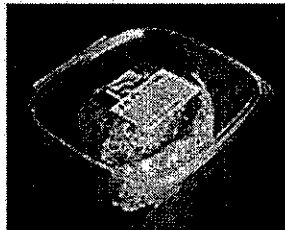
Sauvignon Blanc

Country of Origin

France

Ingredients:

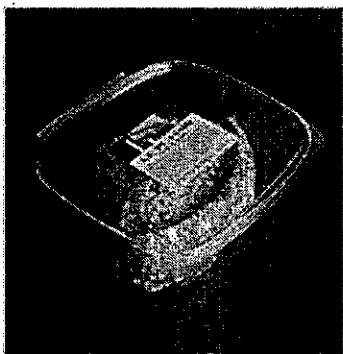
Pasteurized Cow's Milk, Cultures,
Salt, Rennet, Garlic, Herbs



COSTCO
WHOLESALE

Le Plaisir with Garlic and Herbs

#27583



Le Plaisir with garlic and herbs

At A Glance...

A fantastic double cream cream cheese. It has a runny texture that coats like icing. The rind is flawless and the paste is like butter with a slight tang of garlic and herbs.

Country of Origin:

France

Milk Type:

Pasteurized Cow

Try With:

Sauvignon Blanc

THANKS AND HAVE A GREAT DAY !

Christine Summers
Director of Food Safety & Corporate Quality Assurance
Costco Wholesale
csummers@costco.com
(425) 313-6097

Catherine Foley

From: Joli Weiss
Sent: Monday, November 01, 2010 11:46 PM
To: Jessica Rigler; Catherine Foley
Cc: Shoana Anderson; Erica Weis; Diane Eckles; Joli Weiss
Subject: E Coli Linelist
Attachments: E_Coli_Linelist_11-1-10(1).xlsx

Follow Up Flag: Follow up
Flag Status: Flagged

Hi all,

I have put together a linelist of our recent E coli/shigatoxin cases and made a new folder in Outbreaks 2010. As of 11pm Monday night:

- 22 reported cases with collect dates between 10/12 and 10/28 (excluding the fed prisoner for now)

- 19 MCPA
- 2 Pima
- 1 Yavapai

- 6 cases hospitalized (out of 9 cases with info provided); 1 possible HUS case (Yavapai)

- Age range 1 to 85 yrs (11 cases are under 17yrs)
- 59% of cases are female
- Onset dates range from 10/17 to 10/27
- 16 cases have at least some basic interview
- 15 cases report shopping at Costco in week prior
- Costco shopping dates range from 10/14 to 10/23?

- Cheese tasting:

- 11 definitely tasted cheese
- 1 unk
- 2 No cheese tasting

- Cheeses:

- goat=2
- soft cheese=2
- gouda=2
- cheddar=3
- brie=1
- italian=1
- gorgonzola=1

Any questions let me know

~Joli

Joli R Weiss, PhD

Foodborne Disease Epidemiologist
Arizona Department of Health Services

602.364.3675

joli.weiss@azdhs.gov

Catherine Foley

From: Joli Weiss
Sent: Tuesday, November 02, 2010 5:27 PM
To: Joli Weiss; Catherine Foley; Shoana Anderson; Ken Komatsu; Cara Christ, MD; Clarisse Tsang; Diane Eckles; Erica Weis; Kathleen Kennedy
Cc: Caleb Wiedeman; Aarikha D'Souza; Laura Erhart; Susan Goodykoontz; Don Herrington; jhunt@azda.gov; Katie Wiste; Jennifer Stewart Ricks - PHSX; Roumen Penev; Stephanie Kreis; Steven Baty; Alexandria Barnett; Jessica Rigler; Omar Contreras; Kevin Mead; Laura Oxley; Robert Sportsman; Harmony Duport; Jon Patterson; Jennifer Stewart Ricks - PHSX; Ronald Klein - PHSX; Karen M. Rose - PHSX; Sun Wright - PHSX ; mareschumacher@mail.maricopa.gov; Vjollca Berisha - PHSX ; Scott Zusy - ENVX; Ken Conklin - ENVX; Blanca Caballero - ENVX; ssam@mail.maricopa.gov; Jamie Feld; Stephen Everett; Brad McKinney; Lisa Woodson; Glenda Aguirre; Anissa Taylor; Gail Bradford; Jennifer Stewart Ricks - PHSX; Aurimar Ayala - PHSX ; Rebecca Sunenshine - PHSX; James Matthews; Callahan, Mike; benito.lopez@yumacountyaz.gov; Bill Worsnop; Oertel, Brian; Betty Vanta; Darla Hansen; msarino@co.la-paz.az.us; Telly Der - PHSX; anna.scherzer@co.mohave.az.us; Susie Sandahl; Graham Briggs; spatton@co.santa-cruz.az.us; Marcello, John; Eric Carlson - ENVX; Porter, Steven
Subject: E coli Multi-state cluster update

Hi all,

Here is a quick update on the E.coli Multi-state cluster (1011COEXH-1) for 11/2/10:

The PFGE pattern associated with this cluster is a brand new one never seen before.

CO (9), NM (3) and CA (1) all have cases linked to Costco and a majority of these cases report cheese sampling.

In AZ we currently have 27 reported Ecoli/Shigatoxin cases between 10/12 and 10/30 (PFGE still pending):

- 24 Maricopa
 - 2 Pima
 - 1 Yavapai
- 9 cases hospitalized/ 2 unk (out of 16 cases with info provided); 1 possible HUS case (Yavapai)
- Age range 1 to 85 yrs (11 cases are under 17yrs)
- 56% of cases are female
- Onset dates range from 10/17 to 10/27 (for those with info)
- 16 cases have at least some basic interview completed
- 15 cases report shopping at Costco in week prior
- Costco shopping dates range from 10/14 to 10/16
- Cheese tasting:
- 11 definitely tasted cheese
 - 1 unk
 - 2 No cheese tasting

Our main hypothesis right now is that one of the cheeses served as part of the cheese roadshow (not really a travelling roadshow – every warehouse in the SW Costco region served the same cheeses around the same time period that are taken from the warehouse floor) was potentially contaminated. The cheeses in question are: Cranberry goat cheese; Cranberry Wensleydale; Plaisir cheese w/herbs; gorgonzola; parmigiano; Tillamook sharp cheddar; and gouda (this one

is the only one made w/raw milk). CO and AZ have obtained several different cheese samples which are currently at the state labs for testing. In addition, **Costco has voluntarily agreed to pull the suspect cheeses off the shelves** until further notice. Costco may also place a call to all members who have purchased one of these items to inform them of a potential problem with the product. They would be requested to return the product to the store. A supplemental questionnaire has been developed to for use with any new cases and a case-control study is being considered.

Any questions please let me know,
~Joli

Joli R Weiss, PhD
Foodborne Disease Epidemiologist
Arizona Department of Health Services
602.364.3675
weissj@azdhs.gov

From: Joli Weiss
Sent: Monday, November 01, 2010 11:36 AM
To: Joli Weiss; Catherine Foley; Shoana Anderson; Ken Komatsu; Cara Christ, MD; Clarisse Tsang; Diane Eckles; Erica Weis
Cc: Caleb Wiedeman; Aarikha D'Souza; Laura Erhart; Susan Goodykoontz; Don Herrington; jhunt@azda.gov; Katie Wiste; Jennifer Stewart Ricks - PHSX; Roumen Penev; Stephanie Kreis; Steven Baty; Alexandria Barnett; Jessica Rigler; Omar Contreras; Kevin Mead; Laura Oxley; Robert Sportsman; Harmony Duport; Jon Patterson
Subject: Current Outbreak Clusters 11/01/10

Hi all,
We are currently working on one multi-state cluster:

E. coli O157:H7: Over the past week we have seen an increase in the number of reports of E. coli and Shiga-toxin positive cases reported to the state lab. We have a total of 17 specimens collected between 10/12/10 and 10/25/10. 8 cases are confirmed O157:H7 and the others are still pending. PFGE results are pending at ASL. While we have 17 potential cases it is difficult at this time to determine if all the cases are matches without the PFGE results. We should hopefully have some PFGE results by Tues or Wed. The majority of the cases are from Maricopa County. One case is from Yavapai and one from Pima. Age range is 1 yr to 84 yrs and 11/17 (65%) are female. During the course of interviewing cases an association between Costco and the cases became apparent. A majority of the cases also reported tasting cheese in store. Types of cheeses include: goat cheese (with cranberry), gouda, Italian, gorgonzola. Colorado has also seen a spike in the number of reported O157 cases with a new PFGE Xba1 pattern. All 8 of their cases report Costco shopping (or were employees) and a majority of these also report cheese tasting. Onset dates for the CO cases are between 10/16 and 10/22. San Diego also reports one case with a connection to Costco. The states affected thus far all fall into Costco's SW Region and it is possible there was a cheese road show during the time period in question for all the affected states. We have been in touch with Costco and obtained a list of all the tastings that have occurred since the 6th of Oct. and we will have a conference call with Costco, the states and CDC this afternoon. A supplemental questionnaire is being developed and shopper card purchase histories are also being requested. CO will include information on this cluster in EPI-X to inform other states of the potential cluster and assoc with Costco.

Any questions please let me know,
~Joli

Joli R Weiss, PhD
Foodborne Disease Epidemiologist
Arizona Department of Health Services
602.364.3675
weissj@azdhs.gov

Catherine Foley

From: Joli Weiss
Sent: Wednesday, November 03, 2010 3:58 PM
To: Joli Weiss; Catherine Foley; Jessica Rigler; Shoana Anderson; Ronald Klein - PHSX; Jennifer Stewart Ricks - PHSX; Mare Schumacher - PHSX
Cc: Diane Eckles; Harmony Duport; Erica Weis; Laura Oxley; Roumen Penev; Stephanie Kreis; Clarisse Tsang; DZusy@mail.maricopa.gov
Subject: RE: E coli update

Brief CDC Conference call update: (Couldnt listen to all the call so Catherine if you have anything to add please feel free)
CO still has 9 cases (one case might have a different PFGE pattern)

NM still has 3 cases

CA still has 1 case

AZ has 11 PFGE matched cases (1 case with a slightly differnt pattern but CDC thinks it is very close); 17 cases pending.

Between CO and AZ the state labs have all the different varieties of cheeses from the roadshow for testing. Preliminary results should be available soon.

CO is working with Costco in an attempt to get control info for people who shopped at Costco the same days as the cheese roadshow, also exploring alternatives (standing outside Costco/newspaper ads) in case Costco cant provide that infomation

Costco may start to robocall all people in the SW region (excluding SD?) who purchased any of the suspect cheeses as early as this evening so it is possible word might get out regarding this.

CDC is putting together talking points and a draft press release. Will likely mention The states with cases, Costco, E coli and suspect cheeses. They will send out for review first. CDC will also draft up something about this outbreak to put on their webpage.

Next call Thurs at 2pm ET same call in info.....

Any questions let me know,

~Joli

From: Joli Weiss
Sent: Wednesday, November 03, 2010 12:56 PM
To: Joli Weiss; Catherine Foley; Jessica Rigler; Shoana Anderson
Cc: Diane Eckles; Harmony Duport; Erica Weis
Subject: RE: E coli update

Update from the update:

Just spoke with puisenet and they said one of the 2 cases that didn't match actually looks pretty close and they would call it a match for now. Bln should be completed tomorrow so that might help narrow it down. So for now I am going to keep that case (no interview completed at this time so unk Costco connection)

- So, total of 11 PFGE matches

Joli R Weiss, PhD

Foodborne Disease Epidemiologist

Arizona Department of Health Services

602.364.3675

weissj@azdhs.gov

From: Joli Weiss
Sent: Wednesday, November 03, 2010 11:48 AM

To: Catherine Foley; Jessica Rigler; Shoana Anderson
Cc: Diane Eckles; Harmony Duport; Erica Weis
Subject: E coli update

Hi all – here is what I have at this time:

10 cases are a PFGE match to the Costco Cluster (2 cases did not match this cluster/each other/or anything else and thus I dropped them from the linelist)

- 8 of the cases have been interviewed and all 8 had Costco shopping
 - 6=definite cheese tasting
 - 1=unk
 - 1=no
- Onset dates range from 10/16-10-23 (collect dates 10/20-10/24)

7 new specimens arrived at ASL yesterday (all from MCPA – Ron is aware) – so that leaves 17 cases still pending

- Collect dates range from 10/12-10/30
- 7 interviews complete and all 7 had Costco shopping
 - 6=definite cheese tasting
 - 1=no

Roumen is testing a slew of specimens at the lab and we should have preliminary PCR results on several of the samples sometime this afternoon.

Any questions let me know,
~Joli

Joli R Weiss, PhD
Foodborne Disease Epidemiologist
Arizona Department of Health Services
602.364.3675
weissj@azdhs.gov

Catherine Foley

From: Joli Weiss
Sent: Wednesday, November 03, 2010 1:13 PM
To: Jessica Rigler; Shoana Anderson; Catherine Foley; Diane Eckles; Harmony Duport
Cc: Roumen Penev
Subject: FW: Code Dates
Attachments: Cheese Code Dates.xls

FYI...

OK, so if reading this correctly:

- * there is a single lot of Cranberry goat cheese that went to all implicated stores
- * gorgonzola too, pending info from Colorado
- * le plaisir also all the same lot number/best by date across states
- * several of the same lot numbers for gouda across states
- * Scamorza --- a least one lot number did go to all stores
- * Cheddar has best by 1/16/2011 common to all states

*Cranberry Wensleydale --- different lots; this one can probably be excluded
Alicia

Joli R Weiss, PhD
Foodborne Disease Epidemiologist
Arizona Department of Health Services
602.364.3675
weissj@azdhs.gov

From: Christine Summers [<mailto:CSUMMER@costco.com>]
Sent: Wednesday, November 03, 2010 12:56 PM
To: 'Alicia Cronquist'; 'Ronald Klein - PHSX'; Joli Weiss; 'Kimura, Akiko (CDPH-CID-DCDC)'
Cc: 'ORA SEA Recalls'; Craig Wilson
Subject: Code Dates

In the interest of getting you the information as quickly as possible I am sending you the Code Date information I have. I am still missing the information for Gorgonzola distributed to Colorado. I sent you the information for the Cranberry Goat Cheese yesterday so you can just add this information to what I previously sent. As soon as I receive the final piece of information I will resend.

THANKS AND HAVE A GREAT DAY !

Christine Summers
Director of Food Safety & Corporate Quality Assurance
Costco Wholesale
csummers@costco.com
(425) 313-6097

Catherine Foley

From: Arizona Health Alert Network
Sent: Thursday, November 04, 2010 4:30 PM
To: Jessica Rigler; Cara Christ, MD
Cc: Alexander Hunter; Paul Barbeau; Dolores Miranda; Teresa Marin; Ruth Penn; Timothy Singleton
Subject: Health Advisory: Multi-state Outbreak of enterohemorrhagic *E. coli*

Dear Healthcare Providers:

The Arizona Department of Health Services, in conjunction with other state and local health agencies, is investigating a multi-state outbreak of enterohemorrhagic *E. coli* (EHEC). Twenty-five cases of EHEC have been identified nationally and 11 confirmed cases have been reported in Arizona in the past month. This outbreak is under active investigation. However, initial data indicate that illness may be associated with specialty cheeses, either sampled or purchased at Costco stores.

E. coli 0157 can cause severe bloody diarrhea and abdominal cramps; however, sometimes the infection causes non-bloody diarrhea or no symptoms. The Arizona Department of Health Services is encouraging providers to test for EHEC in patients with diarrhea who report consuming specialty cheeses from Costco since October 5th. All positive isolates should be forwarded to the Arizona State Public Health Laboratory for additional testing. Because current data indicate that antibiotics are of limited benefit for management of enterohemorrhagic *E. coli*, the Department does not recommend the use of antimicrobial therapy for treatment of bloody diarrhea suspected to be due to EHEC.

If you identify additional cases associated with this outbreak or have any questions, please contact your local health department or Joli Weiss at <mailto:weissj@azdhs.gov> or (602) 364-3676.

**** Distributed by the Arizona Health Alert Network***

This E-mail is the property of the Arizona Department of Health Services and contains information that may be PRIVILEGED, CONFIDENTIAL, or otherwise exempt from disclosure by applicable law. It is intended for the person(s) to whom it is addressed. If you receive this communication in error, please do not retain or distribute it. Please notify the sender immediately by E-mail at the address shown above and delete the original message. Thank you.

Catherine Foley

From: Joli Weiss
Sent: Thursday, November 04, 2010 4:43 PM
To: Jessica Rigler; Shoana Anderson; Cara Christ, MD; Ken Komatsu; Don Herrington; Diane Eckles; Harmony Duport; Catherine Foley
Cc: Ronald Klein - PHSX; mareschumacher@mail.maricopa.gov; Jennifer Stewart Ricks - PHSX; Rebecca Sunenshine - PHSX; Karen M. Rose - PHSX; Sun Wright - PHSX ; Scott Zusy - ENVX; ssam@mail.maricopa.gov; Blanca Caballero - ENVX; Ken Conklin - ENVX; Brad McKinney; Stephen Everett; Graham Briggs
Subject: FW: Cheese food safety issue. AZ, CO, & NM Only----CONFIDENTIAL
Attachments: Message45.wav

Importance: High

Here is the robocall info from Costco that went out today.....

Joli R Weiss, PhD
Foodborne Disease Epidemiologist
Arizona Department of Health Services
602.364.3675
weissj@azdhs.gov

From: Craig Wilson [mailto:cwilson@costco.com]
Sent: Thursday, November 04, 2010 1:04 PM
To: Joli Weiss
Subject: FW: Cheese food safety issue. AZ, CO, & NM Only----CONFIDENTIAL
Importance: High

FYI---

Wilson
y, November 04, 2010 11:48 AM
rton@fda.hhs.gov; 'Farrar, Jeff A.'
Summers
W: Cheese food safety issue. AZ, CO, & NM Only----CONFIDENTIAL
High

This may be a bit more help---I sent this out to the effected area last night.

Wilson
Jay, November 03, 2010 5:00 PM
alhoun; David Darrock; Tony Rizzo; Debbie Castillo; Dennis Zook; Bob Hicok; Bryan Blank; Mike Casebier
r - Jeff Felz; W116MER; W407MGR - Gregory Scheid; W407MER; W407MGR2Merch; W116MGR2Merch; W427MGR - Alex Valasakos; W427MER; W427MGR2Merch;
W431MGR - H. Adamson; W431MER; W431MGR2Merch; W436MGR - Laurel Ness; W436MGR2Merch; W436MER; W465MGR - Nancy Sanders; W465MGR2Merch;
W465MER; W466MGR - Meg Glime; W466MER; W466MGR2Merch; W481MGR - Joanie Giles; W481MER; W481MGR2Merch; W490MGR - Carolyn Adams;
W490MER; W490MGR2Merch; W644MGR - Mary Magel; W644MGR2Merch; W644MER; W665MGR; W665MGR - Paul Woods; W665MGR2Merch; W667MGR -
Jeffrey Gilkey; W667MER; W667MGR2Merch; W674MGR - Richard Wilhelmi; W674MGR2Merch; W674FD; W674MER; W691MER; W691MGR2Merch; W691MGR -
Lynn Toloskiewich; W736MGR - Lori Smith; W736MER; W736MGR2Merch; W738MGR; W738MGR2Merch; W738MGR - Anthony Facemire; W01016MGR - Miguel
Canez; W01016MER; W01016MGR2; W01028MGR - Joel Winburn; W01028MER; W01028MGR2; W01058MGR - Mickey Wilson; W01058MGR2; W01058MER;
W439MGR2Merch; W439MER; W439MGR - Edward Blewett; W440MER; W440MGR - Kathleen Gonzales; W440MGR2Merch; W443MGR2Merch; W443MGR -
Christopher Reynolds; W443MER; W468MGR2Merch; W468MGR - Cynthia Cordell; W468MER; W480MGR - Denise Golembieski; W480MER; W480MGR2Merch;
W629MGR - Joseph Stanovcak; W629MGR2Merch; W629MER; W637MGR2Merch; W637MER; W637MGR - Ken Wadsworth; W676MGR - Cameron Lynch;
W676MGR2Merch; W676MER; W01014MER; W01014MGR - John Wynns; W01014MGR3; W01022MGR - Craig Good; W01022MGR2; W01014MGR2; W01022MER;
W01027MER; W01027MGR2; W01027MGR - Danny Williams; W01030MGR - Tom Zeien; W01030MER; W01030MGR2; Tess Wilkins; Gary Kotzen; Craig Wilson;
Anna Johnston; Jamie Abernathy; Kristiana Morris; Leah Monica; Melinda Davis; Aaron Rusnak; Alicia Hotchkiss; Ana Pinto Villazon; Angela Cruz; Ashley Ara Min;
Becky Berg; Behn Johnson; Carla Darlington; Carla Kopet; Christine Summers; Darlene Balaoing; Davida St. Yves; Dawn Mann; Diane Brittain; Diane Pavlicek; Earl
Wiramanaden - KR; Eric Benolkin; Frank Madrigal; Glendee Ruh; Jeffrey Junsoo Park; Jennifer Thompson; Jeremiah Slater; Joyce Malone; Justin Knapp; Ken Li;
Kenny Brock; Laura Altarac; Linda Holvey; Marcelle Lavergne; Martin Légaré; Michael Bradley; Mike Freal; Mike Sanchez; Mike Tarli; Milinda Dwyer; Patty Earnich;
Paul Dampier; Paul Sass; Pauleen Stallard; Peggy Liao; Rhonda Keeler; Rob Hodge; Robin Forgey; Sandy Wang; Sara Cheng; Scott Mogil; Serap Coskunsever;

To: All Building Managers,

I wanted to let each of you know what is going on with the cheese issue in your states (AZ, CO, & NM) at this point.

We were contacted last Friday by the health departments in each state, each state is dealing with an unspecified e-coli outbreak, where each of the people that have gotten ill remembers eating cheese from the road show that was held in your buildings between Oct 14th and Oct 17th. Their shopping histories confirm that they shopped during the specified period when these special cheeses were in your buildings. The cheeses for the road show were received starting Oct 5th and sold through Nov 1st. There were hospitalizations associated with the outbreak but everyone appears to be well now with no issues.

It appears that the illnesses match each other but no cheese or other food item is confirmed at this point. All the different cheeses are being tested now by us and the state health departments. With your help we have pulled all the cheese that may be involved.

Out of an abundance of caution and to support public health we will be calling members tomorrow morning who purchased the road show cheeses between Oct 5 and Nov 1. to inform them of the investigation and to ask them to return any cheese that may still have for a full refund.

I have included the script below.

Thank you all for helping with this food safety issue. We will keep you informed as we move forward.

Call with your questions.

Best Regards,

Craig Wilson
Costco Wholesale
Assistant Vice President/GMM
Quality Assurance & Food Safety
(425) 313-2880
cwilson@costco.com

PHONE MESSAGE to MEMBERS:

"This is a Costco Food Safety Alert:

Costco, the CDC, FDA, and your state health department, are investigating a possible e-coli illness outbreak in your area. The investigation may be associated with cheese and the cheese road show that was held between Oct. 5th, and Nov. 1st. While no particular cheese has been matched to an illness there is strong evidence that one of the cheeses from that period of time could be involved. A formal recall has not been announced, but out of an abundance of caution and to support member health, please stop eating the cheese you purchased, and return any remaining cheese to Costco for a full refund.

As soon as more information is available we will follow-up with a letter. We are sorry for the inconvenience."

Catherine Foley

From: Joli Weiss
Sent: Thursday, November 04, 2010 7:31 PM
To: Joli Weiss; Catherine Foley; Shoana Anderson; Ken Komatsu; Cara Christ, MD; Clarisse Tsang; Diane Eckles; Erica Weis
Cc: Caleb Wiedeman; Aarikha D'Souza; Laura Erhart; Susan Goodykoontz; Don Herrington; jhunt@azda.gov; Katie Wiste; Jennifer Stewart Ricks - PHSX; Roumen Penev; Stephanie Kreis; Steven Baty; Alexandria Barnett; Jessica Rigler; Omar Contreras; Kevin Mead; Laura Oxley; Robert Sportsman; Harmony Duport; Jon Patterson; Jennifer Stewart Ricks - PHSX; Ronald Klein - PHSX; Karen M. Rose - PHSX; Sun Wright - PHSX ; mareschumacher@mail.maricopa.gov; Vjollca Berisha - PHSX ; Scott Zusy - ENVX; Ken Conklin - ENVX; Blanca Caballero - ENVX; ssam@mail.maricopa.gov; Jamie Feld; Stephen Everett; Brad McKinney; Lisa Woodson; Glenda Aguirre; Anissa Taylor; Gail Bradford; Jennifer Stewart Ricks - PHSX; Aurimar Ayala - PHSX ; Rebecca Sunenshine - PHSX; James Matthews; Callahan, Mike; benito.lopez@yumacountyaz.gov; Bill Worsnop; Oertel, Brian; Betty Vanta; Darla Hansen; msarino@co.la-paz.az.us; Telly Der - PHSX; anna.scherzer@co.mohave.az.us; Susie Sandahi; Graham Briggs; spatton@co.santa-cruz.az.us; Marcello, John; Eric Carlson - ENVX; Porter, Steven; Sara Imholte; Kathleen Kennedy
Subject: E coli Multi-state cluster update 11/4/10
Attachments: Cheese E Coli News Release 20101104.doc; E.coli provider HAN 11-4-10.docx

Hi all, here is a brief update on the E coli cluster. A lot has been happening today.

Nevada now has 2 PFGE matched cases.

As of COB 11/4/2010, here's the current stats we've collected across the 5 involved states regarding the E. coli O157 Cluster1011COEXH-1 with ties to Costco cheese. All data pertains to confirmed cases only.

- # confirmed PFGE-matched cases: 25
- # confirmed cases by state: CO(8), AZ(11), NM(3), NV(2), CA(1)
- # attributed hospitalizations: CO(3), AZ(6), total=9
- # HUS: AZ(1, suspected)
- # reported deaths: 0
- Illness onset dates: Oct 16 - Oct 24
- Age range: 2-81 years
- Median age: 14 years
- % female: 56%

Costco began calling all their members this afternoon with the following message:

"This is a Costco Food Safety Alert:

Costco, the CDC, FDA, and your state health department, are investigating a possible e-coli illness outbreak in your area. The investigation may be associated with cheese and the cheese road show that was held between Oct. 5th, and Nov. 1st. While no particular cheese has been matched to an illness there is strong evidence that one of the cheeses from that period of time could be involved. A formal recall has not been announced, but out of an abundance of caution and to support member health, please stop eating the cheese you purchased, and return any remaining cheese to Costco for a full refund.

As soon as more information is available we will follow-up with a letter. We are sorry for the inconvenience."

We received notice today from the state lab that a sample of Gouda taken from a case household is PCR positive. The lab is attempting to obtain an isolate for culture and PFGE. Additional cheese specimens are still being tested in AZ, CO, and at FDA.

Arizona has already received numerous media inquiries and several interviews have already been completed with TV stations, newspapers and radio. An FDA press statement should be released shortly, however because of the robo-calls from Costco and the resultant media attention, Arizona has also released their own press statement as well as a HAN to

physicians to be on the look-out for potential EHEC cases that might be associated with this outbreak (both of these are attached).

If you have any questions please let me know,
~Joli

Joli R Weiss, PhD
Foodborne Disease Epidemiologist
Arizona Department of Health Services
602.364.3675
weissj@azdhs.gov

From: Joli Weiss
Sent: Tuesday, November 02, 2010 5:27 PM
To: Joli Weiss; Catherine Foley; Shoana Anderson; Ken Komatsu; Cara Christ, MD; Clarisse Tsang; Diane Eckles; Erica Weis; Kathleen Kennedy
Cc: Caleb Wiedeman; Aarikha D'Souza; Laura Erhart; Susan Goodykoontz; Don Herrington; jhunt@azda.gov; Katie Wiste; Jennifer Stewart Ricks - PHSX; Roumen Penev; Stephanie Kreis; Steven Baty; Alexandria Barnett; Jessica Rigler; Omar Contreras; Kevin Mead; Laura Oxley; Robert Sportsman; Harmony Duport; Jon Patterson; Jennifer Stewart Ricks - PHSX; Ronald Klein - PHSX; Karen M. Rose - PHSX; Sun Wright - PHSX ; mareschumacher@mail.maricopa.gov; Vjollca Berisha - PHSX ; Scott Zusy - ENVX; Ken Conklin - ENVX; Blanca Caballero - ENVX; ssam@mail.maricopa.gov; Jamie Feld; Stephen Everett; Brad McKinney; Lisa Woodson; Glenda Aguirre; Anissa Taylor; Gail Bradford; Jennifer Stewart Ricks - PHSX; Aurimar Ayala - PHSX ; Rebecca Sunenshine - PHSX; James Matthews; Callahan, Mike; benito.lopez@yumacountyaz.gov; Bill Worsnop; Oertel, Brian; Betty Vanta; Darla Hansen; msarino@co.la-paz.az.us; Telly Der - PHSX; anna.scherzer@co.mohave.az.us; Susie Sandahl; Graham Briggs; spatton@co.santa-cruz.az.us; Marcello, John; Eric Carlson - ENVX; Porter, Steven
Subject: E coli Multi-state cluster update

Hi all,

Here is a quick update on the E.coli Multi-state cluster (1011COEXH-1) for 11/2/10:

The PFGE pattern associated with this cluster is a brand new one never seen before.

CO (9), NM (3) and CA (1) all have cases linked to Costco and a majority of these cases report cheese sampling.

In AZ we currently have 27 reported Ecoli/Shigatoxin cases between 10/12 and 10/30 (PFGE still pending):

- 24 Maricopa
 - 2 Pima
 - 1 Yavapai
-
- 9 cases hospitalized/ 2 unk (out of 16 cases with info provided); 1 possible HUS case (Yavapai)
 - Age range 1 to 85 yrs (11 cases are under 17yrs)
 - 56% of cases are female
 - Onset dates range from 10/17 to 10/27 (for those with info)
 - 16 cases have at least some basic interview completed
 - 15 cases report shopping at Costco in week prior
 - Costco shopping dates range from 10/14 to 10/16
 - Cheese tasting:

- 11 definitely tasted cheese
- 1 unk
- 2 No cheese tasting

Our main hypothesis right now is that one of the cheeses served as part of the cheese roadshow (not really a travelling roadshow – every warehouse in the SW Costco region served the same cheeses around the same time period that are taken from the warehouse floor) was potentially contaminated. The cheeses in question are: Cranberry goat cheese; Cranberry Wensleydale; Plaisir cheese w/herbs; gorgonzola; parmigiano; Tillamook sharp cheddar; and gouda (this one is the only one made w/raw milk). CO and AZ have obtained several different cheese samples which are currently at the state labs for testing. In addition, **Costco has voluntarily agreed to pull the suspect cheeses off the shelves until further notice.** Costco may also place a call to all members who have purchased one of these items to inform them of a potential problem with the product. They would be requested to return the product to the store. A supplemental questionnaire has been developed to for use with any new cases and a case-control study is being considered.

Any questions please let me know,
~Joli

Joli R Weiss, PhD
Foodborne Disease Epidemiologist
Arizona Department of Health Services
602.364.3675
weissj@azdhs.gov

From: Joli Weiss
Sent: Monday, November 01, 2010 11:36 AM
To: Joli Weiss; Catherine Foley; Shoana Anderson; Ken Komatsu; Cara Christ, MD; Clarisse Tsang; Diane Eckles; Erica Weis
Cc: Caleb Wiedeman; Aarikha D'Souza; Laura Erhart; Susan Goodykoontz; Don Herrington; jhunt@azda.gov; Katie Wiste; Jennifer Stewart Ricks - PHSX; Roumen Penev; Stephanie Kreis; Steven Baty; Alexandria Barnett; Jessica Rigler; Omar Contreras; Kevin Mead; Laura Oxley; Robert Sportsman; Harmony Duport; Jon Patterson
Subject: Current Outbreak Clusters 11/01/10

Hi all,
We are currently working on one multi-state cluster:

E. coli O157:H7: Over the past week we have seen an increase in the number of reports of E. coli and Shiga-toxin positive cases reported to the state lab. We have a total of 17 specimens collected between 10/12/10 and 10/25/10. 8 cases are confirmed O157:H7 and the others are still pending. PFGE results are pending at ASL. While we have 17 potential cases it is difficult at this time to determine if all the cases are matches without the PFGE results. We should hopefully have some PFGE results by Tues or Wed. The majority of the cases are from Maricopa County. One case is from Yavapai and one from Pima. Age range is 1 yr to 84 yrs and 11/17 (65%) are female. During the course of interviewing cases an association between Costco and the cases became apparent. A majority of the cases also reported tasting cheese in store. Types of cheeses include: goat cheese (with cranberry), gouda, italian, gorgonzola. Colorado has also seen a spike in the number of reported O157 cases with a new PFGE Xba1 pattern. All 8 of their cases report Costco shopping (or were employees) and a majority of these also report cheese tasting. Onset dates for the CO cases are between 10/16 and 10/22. San Diego also reports one case with a connection to Costco. The states affected thus far all fall into Costco's SW Region and it is possible there was a cheese road show during the time period in question for all the affected states. We have been in touch with Costco and obtained a list of all the tastings that have occurred since the 6th of Oct. and we will have a conference call with Costco, the states and CDC this afternoon. A supplemental questionnaire is being developed and shopper card purchase histories are also being requested. CO will include information on this cluster in EPI-X to inform other states of the potential cluster and assoc with Costco.

Any questions please let me know,

Catherine Foley

From: Joli Weiss
Sent: Thursday, November 04, 2010 7:41 PM
To: Shoana Anderson; Jessica Rigler; Diane Eckles; Harmony Duport; Catherine Foley; Don Herrington; Cara Christ, MD; Laura Oxley; Carol Vack
Cc: mareschumacher@mail.maricopa.gov; Jennifer Stewart Ricks - PHSX; Ronald Klein - PHSX
Subject: FW: ALERT: FDA, CDC, and Costco warn consumers to avoid Bravo Farms Dutch Style Gouda cheese

FDA press release just came out.....

FDA NEWS RELEASE

For Immediate Release: Nov. 4, 2010

Media Inquiries: Siobhan DeLancey, 301-796-4668, siobhan.delancey@fda.hhs.gov

Consumer Inquiries: 888-INFO-FDA

FDA, CDC, and Costco warn consumers to avoid Bravo Farms Dutch Style Gouda cheese

Cheese may be related to outbreak of E.coli infections

Fast Facts

- Bravo Farms Dutch Style Gouda cheese, (Costco item 40654) offered for sale and in cheese sampling events at Costco Wholesale Corporation (Costco) locations is preliminarily linked with an outbreak of *E.coli* O157:H7 infections.
- Consumers who have any of this cheese should not eat it. They should return the cheese to the place of purchase or dispose of it in a closed plastic bag and place in a sealed trash can to prevent people or animals, including wild animals, from eating it.
- Most people infected with *E. coli* O157:H7 develop diarrhea and abdominal cramps, but some illnesses may last longer and can be more severe. While most people recover within a week, some may develop a severe infection. Rarely, as symptoms of diarrhea improve, a type of kidney failure called hemolytic uremic syndrome (HUS) can occur; this can happen at any age but is most common in children under 5 years old and in older adults. People with HUS should be hospitalized immediately, as their kidneys may stop working and they may be at risk for other serious health problems.
- As of Thursday, November 4, 2010, 25 persons infected with the outbreak strain of *E. coli* O157:H7 have been reported from five states since mid-October. The number of ill persons identified in each state with this strain is as follows: AZ (11), CA (1), CO (8), NM (3) and NV (2). There have been 9 reported hospitalizations, 1 possible case of hemolytic uremic syndrome (HUS), and no deaths.

What is the Problem?

The U.S. Food and Drug Administration and the Centers for Disease Control and Prevention join Costco Wholesale Corporation (Costco), in warning consumers not to consume Bravo Farms Dutch Style Gouda cheese (Costco item 40654), as this cheese may be associated with an outbreak of *E.coli* O157:H7 infections. The

cheese was available for sale, and free samples were offered for in-store tasting at Costco in Arizona, California, Colorado, New Mexico and Nevada.

What are the Symptoms of Illness/Injury?

Most people infected with *E. coli* O157:H7 develop diarrhea and abdominal cramps, but some illnesses may last longer and can be more severe. While most people recover within a week, some may develop a severe infection. Rarely, as symptoms of diarrhea improve, a type of kidney failure called hemolytic uremic syndrome (HUS) can occur; this can happen at any age but is most common in children under 5 years old and in older adults. People with HUS should be hospitalized immediately, as their kidneys may stop working and they may be at risk for other serious health problems.

What Do Consumers Need To Do?

Do not eat Bravo Farms Dutch Style Gouda cheese (Costco Item 40654) purchased at Costco. Consumers should return this product to the place of purchase or dispose of it in a closed plastic bag and place in a sealed trash can to prevent people or animals, including wild animals, from eating them. Anyone who experienced signs or symptoms of *E. coli* O157:H7 infection should contact his or her healthcare provider immediately. Healthcare providers should report any suspected infection to state or local public health authorities right away.

Where is it Distributed?

Costco offered the Bravo Farms Dutch Style Gouda cheese for sale and for in-store tasting at its stores in Arizona, California, Colorado, New Mexico and Nevada.

What is Being Done to Protect Consumers?

The FDA, CDC and Costco are working together on the investigation and will update the public with more information as soon as it is available. As more information becomes available, the recommendations to consumers may change. The FDA, in conjunction with the state of California, has initiated an investigation at Bravo Farms.

In addition, Costco is advising consumers to return any remaining Bravo Farms Dutch Style Gouda cheese they may have at home to Costco for a full refund. Costco has voluntarily removed the cheese from its stores and, using card purchase records, has notified consumers by phone of the situation.

The information in this press release reflects FDA's best efforts to communicate what the manufacturer has reported to FDA

Joli R Weiss, PhD
Foodborne Disease Epidemiologist
Arizona Department of Health Services
602.364.3675
weissj@azdhs.gov

From: FoodSafety.gov [mailto:subscriptions@hhs.gov]
Sent: Thursday, November 04, 2010 7:32 PM
To: Joli Weiss
Subject: ALERT: FDA, CDC, and Costco warn consumers to avoid Bravo Farms Dutch Style Gouda cheese

FDA, CDC, and Costco warn consumers to avoid Bravo Farms Dutch Style Gouda cheese

FDA, CDC, and Costco warn consumers to avoid Bravo Farms Dutch Style Gouda cheese

Cheese may be related to outbreak of E.coli infections

Fast Facts

- Bravo Farms Dutch Style Gouda cheese, (Costco item 40654) offered for sale and in cheese sampling events at Costco Wholesale Corporation (Costco) locations is preliminarily linked with an outbreak of *E.coli* O157:H7 infections.
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- Most people infected with *E. coli* O157:H7 develop diarrhea and abdominal cramps, but some illnesses may last longer and can be more severe. While most people recover within a week, some may develop a severe infection. Rarely, as symptoms of diarrhea improve, a type of kidney failure called hemolytic uremic syndrome (HUS) can occur; this can happen at any age but is most common in children under 5 years old and in older adults. People with HUS should be hospitalized immediately, as their kidneys may stop working and they may be at risk for other serious health problems.
- As of Thursday, November 4, 2010, 25 persons infected with the outbreak strain of *E. coli* O157:H7 have been reported from five states since mid-October. The number of ill persons identified in each state with this strain is as follows: AZ (11), CA (1), CO (8), NM (3) and NV (2). There have been 9 reported hospitalizations, 1 possible case of hemolytic uremic syndrome (HUS), and no deaths.

Go to FoodSafety.gov for information on *E. coli* and updates on this alert.

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- Questions about this service? support@govdelivery.com
- Other inquiries? [Contact HHS](#)



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Catherine Foley

From: Joli Weiss
Sent: Friday, November 05, 2010 5:38 PM
To: Laura Oxley; Carol Vack; Cara Christ, MD; Jessica Rigler; Don Herrington; Diane Eckles; Harmony Duport; Catherine Foley
Subject: FW: E. coli O157 EXHX01.2292/EXHA26.0621 (now cluster 1011COEXH-1)

Info now available on CDCs webpage.....

Joli R Weiss, PhD
Foodborne Disease Epidemiologist
Arizona Department of Health Services
602.364.3675
weissj@azdhs.gov

From: Foodborne Outbreaks Listserv on behalf of Williams, Ian (CDC/OID/NCZVED)[SMTP:IAW3@CDC.GOV]
Sent: Friday, November 05, 2010 5:33:08 PM
To: FOODBORNE-OUTBREAKS@LISTSERV.CDC.GOV
Subject: Re: E. coli O157 EXHX01.2292/EXHA26.0621 (now cluster 1011COEXH-1)
Auto forwarded by a Rule

Dear Colleagues,

Below please find an investigation update on the multistate outbreak of *E. coli* O157:H7 infections associated with cheese. This can also be found at: <http://www.cdc.gov/ecoli/2010/cheese0157/index.html>.

Ian

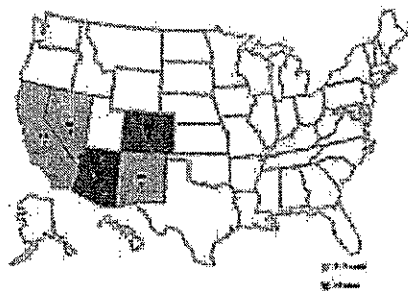
Ian Williams, PhD, MS
Acting Chief, Outbreak Response and Prevention Branch
Division of Foodborne, Waterborne and Environmental Diseases
National Center for Emerging and Zoonotic Infectious Diseases
Centers for Disease Control and Prevention
1600 Clifton Road - MS A38 Atlanta, GA 30333

Investigation Update: Multistate Outbreak of *E. coli* O157:H7 Infections Associated with Cheese
Updated November 5, 2010

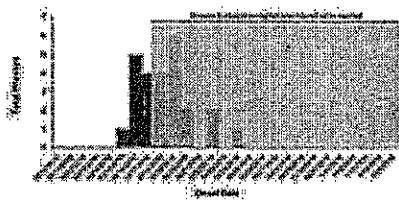
Outbreak Highlights

- CDC has issued an alert to consumers and health professionals about an outbreak of *E. coli* O157:H7 in five states: Arizona, California, Colorado, New Mexico and Nevada. Based on current information, there is a preliminary link with the consumption of one of several cheeses offered for sampling and sale at the “cheese road show” that was held at Costco Warehouses. This cheese—Bravo Farms Dutch Style Gouda Cheese (Costco Item 40654) manufactured by Bravo Farms, Traver CA—was sold and offered as free samples for in-store tasting from October 5 to November 1.
- Consumers who have any of this cheese should not eat it. Instead, they should return the cheese to the place of purchase or dispose of it in a closed plastic bag placed in a sealed trash can. This will prevent people or animals, including wild animals, from eating it.
- Twenty-five persons infected with the outbreak strain of *E. coli* O157:H7 have been reported from five states since mid-October. The number of ill persons identified in each state with this strain is as follows: AZ (11), CA (1), CO (8), NM (3) and NV (2). There have been 9 reported hospitalizations, 1 possible case of hemolytic uremic syndrome (HUS), and no deaths.
- CDC and its public health partners are vigorously working to identify the specific contaminated product causing illnesses and will update the public on the progress of this investigation as information becomes available.

Infections with the Outbreak Strain of *E. coli* O157:H7 by state



Infections with the outbreak strain of *E. coli* O157:H7 by known or estimated illness onset, October 2010 – present



Investigation of the Outbreak

CDC is collaborating with public health officials in Arizona, California, Colorado, New Mexico, Nevada, the U.S. Department of Health and Human Services’ Food and Drug Administration (FDA), and the U.S. Department of Agriculture’s Food Safety and Inspection Service (FSIS) to investigate a multistate outbreak of human infections due to *E. coli* O157:H7 (*E. coli* O157:H7). This is a rare strain of *E. coli* O157:H7 that has never been seen before in the PulseNet database. PulseNet is the national subtyping network made up of state and local public health laboratories and federal food regulatory laboratories that performs molecular surveillance of foodborne infections.

Twenty-five persons infected with the outbreak strain of *E. coli* O157:H7 have been reported from five states. The number of ill persons identified in each state with this strain is as follows: AZ (11), CA (1), CO (8), NM (3)

and NV (2). Dates of illness onset range from October 16, 2010 through October 24, 2010. Patients range in age from 2 to 81 years and the median age is 14 years.

The outbreak can be visually described with a chart showing the number of persons who became ill each day. This chart is called an epidemic curve or epi curve. Illnesses that occurred after October 18, 2010 might not yet be reported due to the time it takes between when a person becomes ill and when the illness is reported. This takes an average of 2 to 3 weeks.

Current Status of the Investigation

Preliminary laboratory testing conducted on an opened package of Bravo Farms Dutch Style Gouda Cheese purchased at Costco from a case patient's home has indicated the presence of *E. coli* O157:H7. Additional laboratory testing is currently ongoing to confirm this result.

Additional investigative activities are ongoing and include:

- Conducting surveillance for additional illnesses that could be related to the outbreak.
- Conducting epidemiologic studies that include collecting detailed information from ill persons (cases) and from healthy persons (controls) about foods recently eaten and other exposures.
- Gathering and testing food products that are suspected as possible sources of infection to see if they are contaminated with bacteria.
- Following epidemiologic leads gathered from interviews with patients, food purchase information, or from patterns of processing, production and/or distribution of suspected products.
- Investigating where in the distribution chain the point of contamination could have occurred.

Clinical Features/Signs and Symptoms

Most people infected with *E. coli* O157:H7 develop diarrhea (often bloody) and abdominal cramps 2-8 days (3-4 days, on average) after swallowing the organism, but some illnesses last longer and are more severe. Infection is usually diagnosed by stool sample culture. While most people recover within a week, some develop a severe infection. A type of kidney failure called hemolytic uremic syndrome (HUS) can begin as the diarrhea is improving; this can occur among persons of any age but is most common in children under 5 years old and the elderly. Signs and symptoms of hemolytic uremic syndrome may include: fever, abdominal pain, pale skin tone, fatigue and irritability, small, unexplained bruises or bleeding from the nose and mouth, decreased urination and swelling of the face, hands, feet, or entire body. Persons who experience these symptoms and believe they are at risk for HUS should seek emergency medical care immediately.

Advice to Consumers

Based on current information, there is a preliminary link with the consumption of one of several cheeses offered for sampling and sale at the "cheese road show" that was held at Costco Warehouses between October 5 and November 1 in Arizona, California, Colorado, New Mexico and Nevada. This cheese is Bravo Farms Dutch Style Gouda Cheese (Costco Item 40654), manufactured by Bravo Farms of Traver CA.

Consumers who have any of this cheese should not eat it. Instead, they should return the cheese to the place of purchase or dispose of it in a closed plastic bag placed in a sealed trash can. This will prevent people or animals, including wild animals, from eating it.

CDC's Role in Food Safety

CDC leads federal efforts to gather data on foodborne illnesses, investigate foodborne illnesses and outbreaks, and monitor the effectiveness of prevention and control efforts. CDC is not a food safety regulatory agency but works closely with the food safety regulatory agencies, in particular, with FDA and FSIS. CDC also plays a key role in building state and local health department epidemiology, laboratory, and environmental health capacity to support foodborne disease surveillance and outbreak response. Notably, CDC data can be used to help document the effectiveness of regulatory interventions.

Additional Resources

- [E. coli O157:H7 Frequently Asked Questions](#)
- [E. coli Resources for Clinicians](#)
- [FoodSafety.gov](#)
- [Description of the Steps In a Foodborne Outbreak Investigation](#)
- [CDC's Role during a Multi-State Foodborne Outbreak Investigation](#)

Previous Updates

- [November 4, 2010](#)

Page last modified: November 5, 2010

Content source: [Centers for Disease Control and Prevention](#)

[National Center for Emerging and Zoonotic Infectious Diseases \(NCEZID\)](#)

[Division of Foodborne, Waterborne, and Environmental Diseases \(DFWED\)](#)

Page Located on the Web at <http://www.cdc.gov/ecoli/2010/cheese0157/index.html>

From: Williams, Ian (CDC/OID/NCZVED)

Sent: Thursday, November 04, 2010 10:43 PM

To: FOODBORNE-OUTBREAKS@LISTSERV.CDC.GOV

Cc: Bell, Beth (CDC/OID/NCPDCID)

Subject: RE: E. coli O157 EXHX01.2292/EXHA26.0621 (now cluster 1011COEXH-1)

Dear Colleagues,

Below please find an update on this investigation (now cluster 1011COEXH-1). This information will be posted on the CDC and FDA web sites later tonight. CDC will also be posting a full web update tomorrow. Some amazing work in a very short time.

Ian

Ian Williams, PhD, MS
Acting Chief, Outbreak Response and Prevention Branch
Division of Foodborne, Waterborne and Environmental Diseases
National Center for Emerging and Zoonotic Infectious Diseases
Centers for Disease Control and Prevention
1600 Clifton Road - MS A38 Atlanta, GA 30333

FDA, CDC, and Costco warn consumers to avoid Bravo Farms Dutch Style Gouda cheese
Cheese may be related to outbreak of E. coli infections

Fast Facts

- Bravo Farms Dutch Style Gouda cheese, (Costco item 40654) offered for sale and in cheese sampling events at Costco Wholesale Corporation (Costco) locations is preliminarily linked with an outbreak of *E. coli* O157:H7 infections.
- Consumers who have any of this cheese should not eat it. They should return the cheese to the place of purchase or dispose of it in a closed plastic bag and place in a sealed trash can to prevent people or animals, including wild animals, from eating it.
- Most people infected with *E. coli* O157:H7 develop diarrhea and abdominal cramps, but some illnesses may last longer and can be more severe. While most people recover within a week, some may develop a severe infection. Rarely, as symptoms of diarrhea improve, a type of kidney failure called hemolytic uremic syndrome (HUS) can occur; this can happen at any age but is most common in children under 5 years old and in older adults. People with HUS should be hospitalized immediately, as their kidneys may stop working and they may be at risk for other serious health problems.
- As of Thursday, November 4, 2010, 25 persons infected with the outbreak strain of *E. coli* O157:H7 have been reported from five states since mid-October. The number of ill persons identified in each state with this strain is as follows: AZ (11), CA (1), CO (8), NM (3) and NV (2). There have been 9 reported hospitalizations, 1 possible case of hemolytic uremic syndrome (HUS), and no deaths.

What is the Problem?

The U.S. Food and Drug Administration and the Centers for Disease Control and Prevention join Costco Wholesale Corporation (Costco), in warning consumers not to consume Bravo Farms Dutch Style Gouda cheese (Costco item 40654), as this cheese may be associated with an outbreak of *E. coli* O157:H7 infections. The cheese was available for sale, and free samples were offered for in-store tasting at Costco in Arizona, California, Colorado, New Mexico and Nevada.

What are the Symptoms of Illness/Injury?

Most people infected with *E. coli* O157:H7 develop diarrhea and abdominal cramps, but some illnesses may last longer and can be more severe. While most people recover within a week, some may develop a severe infection. Rarely, as symptoms of diarrhea improve, a type of kidney failure called hemolytic uremic syndrome (HUS) can occur; this can happen at any age but is most common in children under 5 years old and in older adults. People with HUS should be hospitalized immediately, as their kidneys may stop working and they may be at risk for other serious health problems.

What Do Consumers Need To Do?

Do not eat Bravo Farms Dutch Style Gouda cheese (Costco Item 40654) purchased at Costco. Consumers should return this product to the place of purchase or dispose of it in a closed plastic bag and place in a sealed trash can to prevent people or animals, including wild animals, from eating them. Anyone who experienced signs or symptoms of *E. coli* O157:H7 infection should contact his or her healthcare provider immediately. Healthcare providers should report any suspected infection to state or local public health authorities right away.

Where is it Distributed?

Costco offered the Bravo Farms Dutch Style Gouda cheese for sale and for in-store tasting at its stores in Colorado, New Mexico, California and Arizona.

What is Being Done to Protect Consumers?

The FDA, CDC and Costco are working together on the investigation and will update the public with more information as soon as it is available. As more information becomes available, the recommendations to consumers may change. The FDA, in conjunction with the state of California, has initiated an investigation at Bravo Farms.

In addition, Costco is advising consumers to return any remaining Bravo Farms Dutch Style Gouda cheese they may have at home to Costco for a full refund. Costco has voluntarily removed the cheese from its stores and, using card purchase records, has notified consumers by phone of the situation.

The information in this press release reflects FDA's best efforts to communicate what the manufacturer has reported to FDA.

From: Foodborne Outbreaks Listserv [mailto:FOODBORNE-OUTBREAKS@LISTSERV.CDC.GOV] **On Behalf Of** Culpepper, Wright A. (CDC/OID/NCZVED)
Sent: Monday, November 01, 2010 4:16 PM
To: FOODBORNE-OUTBREAKS@LISTSERV.CDC.GOV
Subject: E. coli O157 EXHX01.2292/EXHA26.0621

Sent on behalf of the Colorado Department of Public Health:

State and local health departments in Arizona, California and Colorado and the CDC are investigating an outbreak of STEC 0157:H7 cases that appears to be associated with Costco store. The CDC PFGE patterns for this cluster are EXHX01.2292 and EXHA26.0621. A PulseNet cluster code has not yet been assigned. Colorado has identified 9 STEC 0157:H7 cases (3 match by two enzymes, three that match by one enzyme with Bln pending and 3 with PFGE pending). California has identified one San Diego case that matches by two enzymes. Arizona has identified several 0157:H7 cases with PFGE for all pending at this time.

Initial case interviews from all three states have identified a strong connection to Costco stores. In Colorado, 9 of the 9 cases reported shopping at 3 different Costco locations. Further, many cases report consuming free samples at Costco stores during their incubation periods.

If your state has identified cases of STEC 0157:H7 that match this PFGE pattern or other STEC 0157:H7 cases where PFGE is pending, but have a strong connection to Costco please contact Shaun Cosgrove at the Colorado Department of Public Health and Environment at 720-219-5761 or by e-mail at Shaun.Cosgrove@state.co.us.

Wright Culpepper, MSPH
Surveillance Epidemiologist
Outbreak Response Unit, OutbreakNet Team
Outbreak Response and Prevention Branch (proposed)
Division of Foodborne, Bacterial, and Mycotic Diseases
National Center for Emerging and Zoonotic Infectious Diseases (proposed)
Centers for Disease Control and Prevention
1600 Clifton Road, MS-A38
Atlanta, GA 30333
Tel. 404.639.1539 / Fax 404.718.2126
Email: iqj1@cdc.gov

***** Disclaimer: The information provided through this listserv should be considered preliminary; therefore, it should not be shared with others who are not subscribers to this listserv without first obtaining permission from the person or agency that posted the information. *****

***** Disclaimer: The information provided through this listserv should be considered preliminary; therefore, it should not be shared with others who are not subscribers to this listserv without first obtaining permission from the person or agency that posted the information. *****

Catherine Foley

From: Joli Weiss
Sent: Monday, November 08, 2010 10:03 AM
To: Van Houten, David P
Cc: Jessica Rigler; Shoana Anderson; Catherine Foley
Subject: RE: E coli outbreak

Hi David,

So far we have tested:

Opened gouda – case household: Positive for O157:H7, PFGE pending
Opened sharp cheddar – case household: Positive for O157:H7, PFGE pending
Opened gorgonzola – case household: negative
Cranberry Goat – Intact from Costco: negative
Cranberry Wensleydale – Intact from Costco: negative
Gorgonzola – Intact from Costco: negative
Parmigiano – Intact from Costco: negative
Scamorza – Intact from Costco: negative
Opened sharp cheddar – case household: negative

Samples to be started today:

Opened gouda – case household
Opened gouda – case household
Opened Le plaisir – case household
Unopened goat – case household

If you need to speak directly with the environmental lab people their number is 602.542.6130 (Roumen or Angelina). They can provide you with more detailed info on their testing methods. If you have any other questions please let me know,

~Joli

Joli R Weiss, PhD

Foodborne Disease Epidemiologist
Arizona Department of Health Services
602.364.3675
weissj@azdhs.gov

From: Van Houten, David P [<mailto:David.VanHouten@fda.hhs.gov>]
Sent: Monday, November 08, 2010 9:53 AM
To: Joli Weiss
Subject: E coli outbreak

Joli,

As discussed, please provide me with lab contact info regarding analysis done on samples of cheese associated with the recent E Coli outbreak.

Any assistance you provide on this is greatly appreciated. Please feel free to contact me if we can be of any assistance.

David Van Houten
Supervisory Investigator, FDA Phoenix Res. Post

(480) 829-7396 ext 22

Catherine Foley

From: Joli Weiss
Sent: Wednesday, November 10, 2010 7:37 PM
To: Laura Oxley; Carol Vack; Jessica Rigler; Shoana Anderson; Catherine Foley; Cara Christ, MD; Diane Eckles; Don Herrington; Ken Komatsu
Cc: Ronald Klein - PHSX; karenrose@mail.maricopa.gov; sunwright@mail.maricopa.gov; racheldelahuerta@mail.maricopa.gov; Stephanie Kreis; Roumen Penev; Angelina Zehrbach; Jennifer Stewart Ricks - PHSX; Mare Schumacher - PHSX; Kevin Mead; Jon Patterson
Subject: FW: November 10 web update on the multistate outbreak of E. coli O157:H7 infections associated with cheese

Here is the info from the CDCs webposting on the E coli cluster.....

From: Williams, Ian (CDC/OID/NCZVED) [iaw3@cdc.gov]
Sent: Wednesday, November 10, 2010 3:43 PM
To: Cronquist, Alicia (CDC state.co.us); Nicole Comstock; Shaun Crosgrove; Jessica Jungk; Meg Adams-Cameron; Akiko Kimura; Gilliss, Debra (CDC cdph.ca.gov); Jeffrey Higa; Sovero, Monica K. (CDC sdcounty.ca.gov); Joli Weiss; Jeff McCollum; Anita Watkins; Nancy J. Williams; rsowadsky@health.nv.gov
Cc: Pearson, Christine (CDC/OID/NCPDCID); McGarry, Sherri A (FDA/CFSAN); Lance, Susan (CDC/OID/NCZVED); Lance, Susan (FDA/CFSAN); Bell, Beth (CDC/OID/NCPDCID)
Subject: November 10 web update on the multistate outbreak of E. coli O157:H7 infections associated with cheese

All,
November 10 web update on the multistate outbreak of E. coli O157:H7 infections associated with cheese just went live at: <http://www.cdc.gov/ecoli/2010/cheese0157/index.html>. Also pasted below as well.
Ian

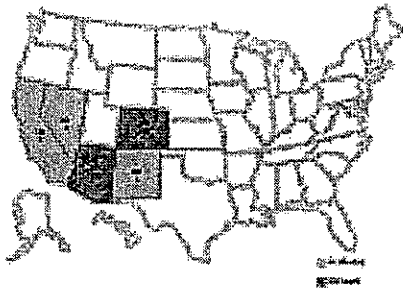
Investigation Update: Multistate Outbreak of *E. coli* O157:H7 Infections Associated with Cheese

Updated November 10, 2010

Outbreak Highlights

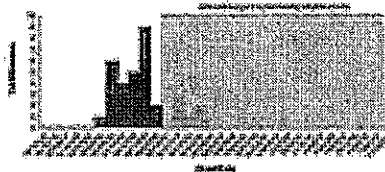
- CDC has issued an alert to consumers and health professionals about an outbreak of *E. coli* O157:H7 in five states: Arizona, California, Colorado, New Mexico and Nevada. Based on current information, there is a link with the consumption of one of several cheeses offered for sampling and sale at the "cheese road show" that was held at Costco Warehouses in these states. This cheese—Bravo Farms Dutch Style Gouda Cheese (Costco Item 40654) manufactured by Bravo Farms, Traver CA—was sold and offered as free samples for in-store tasting from October 5 to November 1.
- Consumers who have any of this cheese should not eat it. Instead, they should return the cheese to the place of purchase or dispose of it in a closed plastic bag placed in a sealed trash can. This will prevent people or animals, including wild animals, from eating it.
- Thirty-three persons infected with the outbreak strain of *E. coli* O157:H7 have been reported from five states since mid-October. The number of ill persons identified in each state with this strain is as follows: AZ (15), CA (3), CO (10), NM (3) and NV (2). There have been 15 reported hospitalizations, 1 case of hemolytic uremic syndrome (HUS), and no deaths.

Infections with the Outbreak Strain of *E. coli* O157:H7 by state



[Click to view a larger image.](#)

Infections with the outbreak strain of *E. coli* O157:H7 by known or estimated illness onset, October 2010 - present



illness onset, October 2010 - present

[Click to view a larger image.](#)

Investigation of the Outbreak

CDC is collaborating with public health officials in Arizona, California, Colorado, New Mexico, Nevada, the U.S. Department of Health and Human Services' Food and Drug Administration (FDA), and the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) to investigate a multistate outbreak of human infections due to *E. coli* O157:H7.

This is a rare strain of *E. coli* O157:H7 that has never been seen before in the PulseNet database. PulseNet is the national subtyping network made up of state and local public health laboratories and federal food regulatory laboratories that performs molecular surveillance of foodborne infections.

Thirty-three persons infected with the outbreak strain of *E. coli* O157:H7 have been reported from five states. The number of ill persons identified in each state with this strain is as follows: AZ (15), CA (3), CO (10), NM (3) and NV (2). Dates of illness onset range from October 16, 2010 through October 24, 2010. Patients range in age from 1 to 81 years and the median age is 14 years. There have been 15 reported hospitalizations, 1 case of hemolytic uremic syndrome (HUS), and no deaths.

The outbreak can be visually described with a chart showing the number of persons who became ill each day. This chart is called an epidemic curve or epi curve. Illnesses that occurred after October 22, 2010 might not yet be reported due to the time it takes between when a person becomes ill and when the illness is reported. This takes an average of 2 to 3 weeks.

Current Status of the Investigation

Laboratory testing conducted on two opened packages of Bravo Farms Dutch Style Gouda Cheese purchased at Costco from two different case patient's homes has identified *E. coli* O157:H7 matching the outbreak strain. Preliminary laboratory testing conducted on a unopened (intact) package of Bravo Farms Dutch Style Gouda Cheese obtained from a Costco retail location has identified *E. coli* O157:H7. Preliminary laboratory testing conducted on two additional opened packages of Bravo Farms Dutch Style Gouda Cheese purchased at Costco from two other case patient's homes has indicated the presence of *E. coli* O157:H7. Additional laboratory testing is currently ongoing to confirm these results. FDA is working with its state partners to investigate Bravo Farms and to identify potential sources of contamination. FDA has collected product samples for testing. Bravo Farms is recalling the affected Gouda cheese.

Additional investigative activities are ongoing and include:

- Conducting surveillance for additional illnesses that could be related to the outbreak.
- Gathering and testing food products that are suspected as possible sources of infection to see if they are contaminated with bacteria.
- Following epidemiologic leads gathered from interviews with patients, food purchase information, or from patterns of processing, production and/or distribution of suspected products.
- Investigating where in the distribution chain the point of contamination could have occurred.

Costco is cooperating and assisting with this ongoing investigation.

Clinical Features/Signs and Symptoms

Most people infected with *E. coli* O157:H7 develop diarrhea (often bloody) and abdominal cramps 2-8 days (3-4 days, on average) after swallowing the organism, but some illnesses last longer and are more severe. Infection is usually diagnosed by stool sample culture. While most people recover within a week, some develop a severe infection. A type of kidney failure called hemolytic uremic syndrome (HUS) can begin as the diarrhea is improving; this can occur among

persons of any age but is most common in children under 5 years old and the elderly. Signs and symptoms of hemolytic uremic syndrome may include: fever, abdominal pain, pale skin tone, fatigue and irritability, small, unexplained bruises or bleeding from the nose and mouth, decreased urination and swelling of the face, hands, feet, or entire body. Persons who experience these symptoms and believe they are at risk for HUS should seek emergency medical care immediately.

Advice to Consumers

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CDC's Role in Food Safety

CDC leads federal efforts to gather data on foodborne illnesses, investigate foodborne illnesses and outbreaks, and monitor the effectiveness of prevention and control efforts. CDC is not a food safety regulatory agency but works closely with the food safety regulatory agencies, in particular, with FDA and FSIS. CDC also plays a key role in building state and local health department epidemiology, laboratory, and environmental health capacity to support foodborne disease surveillance and outbreak response. Notably, CDC data can be used to help document the effectiveness of regulatory interventions.

Additional Resources

- [E. coli O157:H7 Frequently Asked Questions](#)
- [E. coli Resources for Clinicians](#)
- [FoodSafety.gov](#)
- [Description of the Steps in a Foodborne Outbreak Investigation](#)
- [CDC's Role during a Multi-State Foodborne Outbreak Investigation](#)

Previous Updates

- [November 5, 2010](#)
- [November 4, 2010](#)

Catherine Foley

From: Joli Weiss
Sent: Friday, November 12, 2010 2:50 PM
To: Catherine Foley; Jessica Rigler; Shoana Anderson; Diane Eckles; Cara Christ, MD; Carol Vack; Laura Oxley; Don Herrington; Ken Komatsu
Cc: Ronald Klein - PHSX; karenrose@mail.maricopa.gov; sunwright@mail.maricopa.gov; Mare Schumacher - PHSX; Jennifer Stewart Ricks - PHSX; racheldelahuerta@mail.maricopa.gov; Kevin Mead; Jon Patterson; Stephanie Kreis; Angelina Zehrbach; Roumen Penev; Clarisse Tsang; Erica Weis; Aarikha D'Souza; Caleb Wiedeman
Subject: FW: November 12 web update on the multistate outbreak of E. coli O157:H7 infections associated with cheese

Here is the latest update on the E coli cluster and posting on the CDC webpage....

~Joli

From: Williams, Ian (CDC/OID/NCZVED) [iaw3@cdc.gov]
Sent: Friday, November 12, 2010 2:38 PM
To: Cronquist, Alicia (CDC state.co.us); Nicole Comstock; Shaun Crosgrove; Jungk; Meg Adams-Cameron; Akiko Kimura; Gilliss, Debra (CDC cdph.ca.gov); Jeffrey Higa; Sovero, Monica K. (CDC sdcounty.ca.gov); Joli Weiss; Jeff McCollum; Anita Watkins; Nancy J. Williams; rsowadsky@health.nv.gov
Cc: Pearson, Christine (CDC/OID/NCPDCID); McGarry, Sherri A (FDA/CFSAN); Lance, Susan (CDC/OID/NCZVED); Lance, Susan (FDA/CFSAN); Bell, Beth (CDC/OID/NCPDCID)
Subject: November 12 web update on the multistate outbreak of E. coli O157:H7 infections associated with cheese

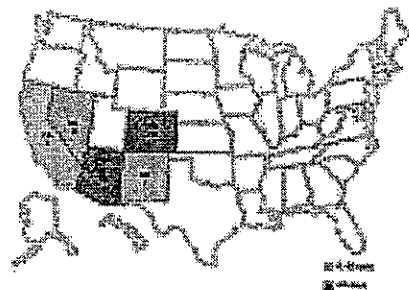
All,
November 12 web update on the multistate outbreak of E. coli O157:H7 infections associated with cheese just went live at: <http://www.cdc.gov/ecoli/2010/cheese0157/index.html>. Also pasted below as well.
Ian

Investigation Update: Multistate Outbreak of *E. coli* O157:H7 Infections Associated with Cheese

Updated November 12, 2010 Outbreak Highlights

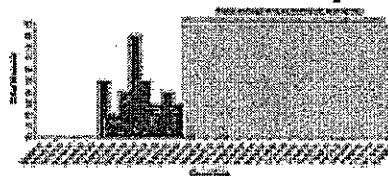
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Infections with the Outbreak Strain of *E. coli* O157:H7 by state



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Infections with the outbreak strain of *E. coli* O157:H7 by known or estimated



illness onset, October 2010 - present

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CDC is collaborating with public health officials in Arizona, California, Colorado, New Mexico, Nevada, the U.S. Department of Health and Human Services' Food and Drug Administration (FDA), and the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) to investigate a multistate outbreak of human infections due to *E. coli* O157:H7.

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The outbreak can be visually described with a chart showing the number of persons who became ill each day. This chart is called an epidemic curve or epi curve. Illnesses that occurred after October 22, 2010 might not yet be reported due to the time it takes between when a person becomes ill and when the illness is reported. This takes an average of 2 to 3 weeks.

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- Investigating where in the distribution chain the point of contamination could have occurred.

Costco is cooperating and assisting with this ongoing investigation.

Recall Information

On Nov. 5, 2010, Bravo Farms voluntarily recalled all Dutch Style Gouda cheese because it may be contaminated with *E. coli* O157:H7. The product was distributed primarily through Costco in Southern California, Nevada, Arizona, Utah, Colorado, and New Mexico in 1.5 lb. pieces. It was also distributed through various retail stores within California in 8 oz. pieces.

An unopened (intact) package of Mauri Gorgonzola cheese tested as part of this ongoing investigation identified *E. coli* O157:H7 which **does not** match the outbreak strain. This cheese was cut, packaged and distributed by DPI Specialty Foods. On November 10, DPI Specialty Foods voluntarily recalled and warned consumers not to eat Mauri Gorgonzola cheese with sell-by dates of 01/13/11 and 01/14/11. The strain of *E. coli* O157:H7 identified in the gorgonzola cheese is rare with no human illnesses observed in the PulseNet database for the past several years.

Clinical Features/Signs and Symptoms

Most people infected with *E. coli* O157:H7 develop diarrhea (often bloody) and abdominal cramps 2-8 days (3-4 days, on average) after swallowing the organism, but some illnesses last longer and are more severe. Infection is usually diagnosed by stool sample culture. While most people recover within a week, some develop a severe infection. A type of kidney failure called hemolytic uremic syndrome (HUS) can begin as the diarrhea is improving; this can occur among persons of any age but is most common in children under 5 years old and the elderly. Signs and symptoms of hemolytic uremic syndrome may include: fever, abdominal pain, pale skin tone, fatigue and irritability, small, unexplained bruises or bleeding from the nose and mouth, decreased urination and swelling of the face, hands, feet, or entire body. Persons who experience these symptoms and believe they are at risk for HUS should seek emergency medical care immediately.

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- [*E. coli* Resources for Clinicians](#)
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- [Description of the Steps In a Foodborne Outbreak Investigation](#)
- [CDC's Role during a Multi-State Foodborne Outbreak Investigation](#)

Previous Updates

- [November 10, 2010](#)
- [November 5, 2010](#)
- [November 4, 2010](#)

Jessica Rigler

From: Shoana Anderson [Shoana.Anderson@azdhs.gov]
Sent: Friday, October 29, 2010 3:36 PM
To: Jessica Rigler
Subject: FW: Possible - Enterohemorrhagic E.coli Outbreak
Attachments: image001.jpg

From: Vjollca Berisha - PHSX[SMTP:VJOLLCABERISHA@MAIL.MARICOPA.GOV]
Sent: Friday, October 29, 2010 3:36:17 PM
To: Mare Schumacher - PHSX; Liva Nohre - PHSX; Tammy Sylvester - PHSX;
Bob England - PHSX; Rebecca Sunenshine - PHSX; Ronald Klein - PHSX;
Sun Wright - PHSX; Karen M. Rose - PHSX; Aurimar Ayala - PHSX
Cc: Jennifer Stewart - PHSX; James Matthews; Shoana Anderson; Joli Weiss
Subject: Possible - Enterohemorrhagic E.coli Outbreak
Auto forwarded by a Rule

In the last two days there has been noted an increase in incoming Enterohemorrhagic E. coli cases from hospital laboratories.

Some of these likely E. Coli O157:H7, whose confirmation is pending at ASL.

In the last week and half there have been received 15-17 reports.

The earliest date of onset of illness 10/16/2010

As far as we know no deaths reported.

There have been some hospitalizations.

No PFGE at this time

Interviews with patients are being conducted by CHN staff.

Very preliminary from few interviews: mention cheese consumption from sampling site at COSTCO stores in North part of the valley

We are in consultation with Environmental Services, ADHS and Dr. Bob.

As more information becomes available we will keep providing updates.



Vjollca

(602) 372-2611 | C: (602) 763-5335 | F: (602) 372-2610

E-mail: vjollcaberisha@mail.maricopa.gov

Jessica Rigler

From: Shoana Anderson [Shoana.Anderson@azdhs.gov]
Sent: Friday, October 29, 2010 4:32 PM
To: Jessica Rigler
Subject: FW: Possible - Enterohemorrhagic E.coli Outbreak
Attachments: image001.jpg

From: Ronald Klein - PHSX[SMTP:RONALDKLEIN@MAIL.MARICOPA.GOV]
Sent: Friday, October 29, 2010 4:27:28 PM
To: Ronald Klein - PHSX; Vjollca Berisha - PHSX; Mare Schumacher - PHSX; Liva Nohre - PHSX; Tammy Sylvester - PHSX; Bob England - PHSX; Rebecca Sunenshine - PHSX; Sun Wright - PHSX; Karen M. Rose - PHSX; Aurimar Ayala - PHSX; Machrina Leach - PHSX; Scott Zusy - ENVX; Blanca Caballero - ENVX; Sarah Sam - ENVX; Deb Laughlin - PHSX
Cc: Jennifer Stewart - PHSX; James Matthews; Shoana Anderson; Joli Weiss; Jamie Feld; Rachel De La Huerta - PHSX; Susan Miller - PHSX; Telly Der - PHSX
Subject: RE: Possible - Enterohemorrhagic E.coli Outbreak
Auto forwarded by a Rule

Update:

Joli just got off the phone with Colorado, Costco called CO and had them call ADHS. CO is the other jurisdiction. CO has 8 PFGE matched cases that are linked to Costco. CORRECTION: NO PRODUCT HAS BEEN IDENTIFIED NOR PFGE MATCHED TO CASES. CHEESE HAS NOT BEEN IMPLICATED IN CO. One case in CO mentioned sampling beef & gravy, no helpful info from other CO cases at this time. CO will ask about cheese exposure. Some of the CO cases are Costco employees.

Thx, Ron

From: Ronald Klein - PHSX
Sent: Friday, October 29, 2010 4:17 PM
To: Vjollca Berisha - PHSX; Mare Schumacher - PHSX; Liva Nohre - PHSX; Tammy Sylvester - PHSX; Bob England - PHSX; Rebecca Sunenshine - PHSX; Sun Wright - PHSX; Karen M. Rose - PHSX; Aurimar Ayala - PHSX; Machrina Leach - PHSX; Scott Zusy - ENVX; Blanca Caballero - ENVX; Sarah Sam - ENVX; Deb Laughlin - PHSX; Ronald Klein - PHSX
Cc: Jennifer Stewart - PHSX; James Matthews; 'Shoana Anderson'; 'Joli Weiss'; Jamie Feld; Rachel De La Huerta - PHSX; Susan Miller - PHSX; Telly Der - PHSX
Subject: RE: Possible - Enterohemorrhagic E.coli Outbreak

Thanks Vjollca,

Sara has been in touch with the Costco Corp & 101 & Cave Creek location. They keep illness logs and have not had any employees with personal illnesses in the last month. Blanca indicated she will be getting some cheese samples from this store and will just hang onto them for now per Joli's recommendation, she will get samples of goat cheese, gouda and Italian style. Per Sara's/Blanca's request, Costco will be getting us a list of items sampled beginning 10/6 for 3 locations (83rd & Bell, I-17 & Yorkshire, 101 & CC Rd).

Received a call from Christine Summers, Costco Corporate. They have another jurisdiction (State I take it) that is having a problem with E-coli, she states that cases & product have been PFGE matched and eluded that cheese is involved. This is

very recent. She will pass on info as she receives it. I informed her we don't have any solid leads yet but the 3 cheeses above were sampled by some of our cases.

Surv nurses, for those cases with a Costco history/exposure, please ask cases for permission to use their Costco membership number for the purposes of retrieving their purchase history, to help us and Costco tease out possible items involved.

Deb Laughlin is nurse on-call this weekend and will be interviewing cases that we have contact info for.

Ron Klein, RN BSN
Health Surveillance Supervisor
Office of Community Health Nursing
Maricopa County Department of Public Health
(602) 506-6722
(602) 506-8444 Fax
ronaldklein@mail.maricopa.gov

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To: Mare Schumacher - PHSX; Liva Nohre - PHSX; Tammy Sylvester - PHSX; Bob England - PHSX; Rebecca Sunenshine - PHSX; Ronald Klein - PHSX; Sun Wright - PHSX; Karen M. Rose - PHSX; Aurimar Ayala - PHSX
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We are in consultation with Environmental Services, ADHS and Dr. Bob.

As more information becomes available we will keep providing updates.

 **Vjollca**
(602) 372-2611 | C: (602) 763-5335 | F: (602) 372-2610
E-mail: vjollcaberisha@mail.maricopa.gov

Jessica Rigler

From: Joli Weiss
Sent: Monday, November 01, 2010 12:05 PM
To: Jennifer Stewart Ricks - PHSX; Ronald Klein - PHSX; Karen M. Rose - PHSX; Sun Wright - PHSX ; mareschumacher@mail.maricopa.gov; Vjollca Berisha - PHSX ; Scott Zusy - ENVX; Ken Conklin - ENVX; Blanca Caballero - ENVX; ssam@mail.maricopa.gov; Jamie Feld; Stephen Everett; Brad McKinney; Lisa Woodson; Glenda Aguirre; Anissa Taylor; Gail Bradford; Jennifer Stewart Ricks - PHSX; Aurimar Ayala - PHSX ; Rebecca Sunenshine - PHSX; James Matthews; Callahan, Mike; benito.lopez@yumacountyaz.gov; Bill Worsnop; Oertel, Brian; Betty Vanta; Darla Hansen; msarino@co.la-paz.az.us; Telly Der - PHSX; anna.scherzer@co.mohave.az.us; Susie Sandahl; Graham Briggs; spatton@co.santa-cruz.az.us
Cc: Jessica Rigler; Shoana Anderson
Subject: E coli O157 multi-state cluster

Hi all – we are currently investigating a multi-state cluster of E. coli O157:

E. coli O157:H7: Over the past week we have seen an increase in the number of reports of E. coli and Shiga-toxin positive cases reported to the state lab. We have a total of 17 specimens collected between 10/12/10 and 10/25/10. 8 cases are confirmed O157:H7 and the others are still pending. PFGE results are pending at ASL. While we have 17 potential cases it is difficult at this time to determine if all the cases are matches without the PFGE results. We should hopefully have some PFGE results by Tues or Wed. The majority of the cases are from Maricopa County. One case is from Yavapai and one case is from Pima (this case resides in Fed Prison so likely not assoc with this cluster but included here until PFGE results return). Age range is 1 yr to 84 yrs and 11/17 (65%) are female. During the course of interviewing cases an association between Costco and the cases became apparent. A majority of the cases also reported tasting cheese in store. Types of cheeses include: goat cheese (with cranberry), gouda, Italian, gorgonzola. Colorado has also seen a spike in the number of reported O157 cases with a new PFGE Xba1 pattern. All 8 of their cases report Costco shopping (or were employees) and a majority of these also report cheese tasting. Onset dates for the CO cases are between 10/16 and 10/22. San Diego also reports one case with a connection to Costco. The states affected thus far all fall into Costco's SW Region and it is possible there was a cheese road show during the time period in question for all the affected states. We have been in touch with Costco and obtained a list of all the tastings that have occurred since the 6th of Oct. and we will have a conference call with Costco, the states and CDC this afternoon. A supplemental questionnaire is being developed and shopper card purchase histories are also being requested. CO will include information on this cluster in EPI-X to inform other states of the potential cluster and assoc with Costco.

Any questions please let me know,
~Joli

Joli R Weiss, PhD
Foodborne Disease Epidemiologist
Arizona Department of Health Services
602.364.3675
weissj@azdhs.gov

Jessica Rigler

From: Joli Weiss
Sent: Monday, November 01, 2010 1:37 PM
To: Diane Eckles; Harmony Duport; Laura Oxley
Cc: Jessica Rigler; Shoana Anderson; Jon Patterson; Kevin Mead; Stephanie Kreis; Ronald Klein - PHSX; mareschumacher@mail.maricopa.gov; Jennifer Stewart Ricks - PHSX; Roumen Penev
Subject: FW: E. coli O157 EXHX01.2292/EXHA26.0621

FYI...here is what went out to the Outbreak listserv....

The Xba1 pattern name is included. CDC will be assigning a cluster code shortly.

Joli R Weiss, PhD

Foodborne Disease Epidemiologist
Arizona Department of Health Services
602.364.3675
weissj@azdhs.gov

From: Foodborne Outbreaks Listserv on behalf of Culpepper, Wright A. (CDC/OID/NCZVED)[SMTP:IQJ1@CDC.GOV]
Sent: Monday, November 01, 2010 1:16:28 PM
To: FOODBORNE-OUTBREAKS@LISTSERV.CDC.GOV
Subject: E. coli O157 EXHX01.2292/EXHA26.0621
Auto forwarded by a Rule

Sent on behalf of the Colorado Department of Public Health:

State and local health departments in Arizona, California and Colorado and the CDC are investigating an outbreak of STEC O157:H7 cases that appears to be associated with Costco store. The CDC PFGE patterns for this cluster are EXHX01.2292 and EXHA26.0621. A PulseNet cluster code has not yet been assigned. Colorado has identified 9 STEC O157:H7 cases (3 match by two enzymes, three that match by one enzyme with Bln pending and 3 with PFGE pending). California has identified one San Diego case that matches by two enzymes. Arizona has identified several O157:H7 cases with PFGE for all pending at this time.

Initial case interviews from all three states have identified a strong connection to Costco stores. In Colorado, 9 of the 9 cases reported shopping at 3 different Costco locations. Further, many cases report consuming free samples at Costco stores during their incubation periods.

If your state has identified cases of STEC O157:H7 that match this PFGE pattern or other STEC O157:H7 cases where PFGE is pending, but have a strong connection to Costco please contact Shaun Cosgrove at the Colorado Department of Public Health and Environment at 720-219-5761 or by e-mail at Shaun.Cosgrove@state.co.us.

Wright Culpepper, MSPH
Surveillance Epidemiologist

Outbreak Response Unit, OutbreakNet Team
Outbreak Response and Prevention Branch (proposed)
Division of Foodborne, Bacterial, and Mycotic Diseases
National Center for Emerging and Zoonotic Infectious Diseases (proposed)
Centers for Disease Control and Prevention
1600 Clifton Road, MS-A38
Atlanta, GA 30333
Tel. 404.639.1539 / Fax 404.718.2126
Email: iqj1@cdc.gov

***** Disclaimer: The information provided through this listserv should be considered preliminary; therefore, it should not be shared with others who are not subscribers to this listserv without first obtaining permission from the person or agency that posted the information. *****

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From: Joli Weiss
Sent: Monday, November 01, 2010 4:59 PM
To: Jessica Rigler; Shoana Anderson; Catherine Foley; Ronald Klein - PHSX; mareschumacher@mail.maricopa.gov; Jennifer Stewart Ricks - PHSX; Rebecca Sunenshine - PHSX
Cc: Ken Conklin - ENVX; Scott Zusy - ENVX; Blanca Caballero - ENVX; ssam@mail.maricopa.gov; Stephen Everett
Subject: FW: Cheese Roadshows
Attachments: SD Locations.xls; Tillamook 8x10.jpg; 3goatcranberry.jpg; Cranberry goat cheese 8x10.jpg; Fiscalini Scarmoza 40707 8x10.jpg; Gorgonzola 34449 6x4.jpg; Gorgonzola 34449 8x10.jpg; Gouda Bravo 40654 8x10.jpg; Le Plaisir 27583 8x10.jpg; Le Plaisir Herbs 27583 6x4.jpg

Here is some additional info on the cheese demo's with pictures and descriptions.....

Joli R Weiss, PhD
Foodborne Disease Epidemiologist
Arizona Department of Health Services
602.364.3675
weissj@azdhs.gov

From: Christine Summers [<mailto:CSUMMER@costco.com>]
Sent: Monday, November 01, 2010 4:29 PM
To: 'Alicia Cronquist'; 'Kimura, Akiko (CDPH-CID-DCDC)'; 'Ronald Klein - PHSX'; 'Sarah Sam - ENVX'; Joli Weiss
Cc: Craig Wilson
Subject: Cheese Roadshows

It turns out that we ran the same demo in all 50 SD Region buildings for the same time period. I am attaching a list of locations as well as the schedule.

Item 35382 Parmigiano Reggiano	Item 5628 Cranberry Goat Cheese	Item 16890 Cranberry Wensleydale	Item 27583 Le Plaisir Cheese w/Herbs	Item 34449 Gorgonzola	Item 40654
10/14/2010	10/14/2010 10/15/2010 10/16/2010 10/17/2010	10/14/2010 10/15/2010 10/16/2010 10/17/2010	10/14/2010 10/15/2010 10/16/2010 10/17/2010	10/14/2010 10/15/2010 10/16/2010 10/17/2010	10/14/2010 10/15/2010 10/16/2010 10/17/2010

Here are the labels you requested.

TILLAMOOK CHEESE #433580

The Tillamook Cheese story...

Tillamook County Creamery Assoc. is a 101 year old farmer-owned and operated dairy cooperative located along the scenic Oregon Coast. Famous for award winning cheddar cheese using the same 101 year old recipe. Tillamook cheddars are aged naturally with time! Tillamook uses the highest quality milk, with NO ARTIFICIAL GROWTH HORMONES, from a mixture of dairy cow breeds, including Holstein-Friesians, Jerseys, Brown Swiss and Guernseys that give us that blend of protein and butterfat components that is perfect for making the highest quality, consistent and best tasting cheeses in the world.

FAQ

Why is this cheese round and packaged in wax?
This is a 3-Year Anniversary item using traditional production methods...the wax is not edible.

Limited Edition 100th Anniversary Rounds
3 Year Vintage White Extra Sharp

Serving Suggestions

Shaved over Potatoes, Pasta, Salad
Cheese Platter - cubed, crumbled
Premium Grilled Cheese Sandwichs
Takes every dish and every occasion to the next level!

Characteristics

Bold, rich taste, smooth, slightly crumbly texture

Serve With

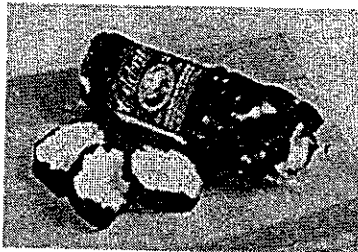
Pinot Noir / Syrah / Cabernet / Merlot
Premium Beer



COSTCO
WHOLESALE

Cranberry Goat Cheese w/Cinnamon

#5628



Cranberry Goat At A Glance...

Fresh Canadian chevre rolled in cranberries and cinnamon! The goat cheese is young and creamy with a tangy flavor. The tart cranberries combined with the warm, spicy cinnamon create a uniquely festive cheese that could not be more ideal for entertaining.

Country of Origin:

Canada

Milk Type:

Pasteurized Goat

Try With:

Fruity, sweet rose.

CRANBERRY GOAT CHEESE w/CINNAMON

Cranberry Cinnamon Goat at a glance...

Leave it to the Canadians to fashion a goat cheese rolled in cranberries and cinnamon. This unique chèvre is perfect for any festive occasion, but the cranberries make it especially popular during the holiday season. The goat cheese itself is fresh and creamy with a lightly acidic flavor. To make it even tastier, the cheese makers at Celebrity have added a flavorful twist - the classic combination of cranberries and cinnamon. The sweet tanginess of the fruit with the warm spice of cinnamon creates a uniquely festive cheese that could not be more ideal for entertaining. This cheese is mild enough for breakfast and sweet enough for dessert.

FAQ...

How do I preserve this cheese? Keep it loosely wrapped in plastic and refrigerated. Change the plastic every other day and eat the cheese within a week of opening for maximum freshness.

Serving Suggestions...

Cranberry Goat is ready for a party at a moment's notice! A refreshing appetizer at holiday parties, this cheese also works well as a dessert or even spread onto a bagel for breakfast. To keep the "log" shape, remove the plastic while the cheese is still cool and then allow it to come to room temperature.

Wine Pairing...

Fruity, sweet rosé.

Country of Origin:

Canada.

Ingredients:

Pasteurized goat's milk, sea salt, bacterial culture, microbial enzymes, cranberries and cinnamon.



COSTCO
WHOLESALE

SCAMORZA (skah-MOHRD-tsah) #40707

SCAMORZA at a glance...

Scamorza was first made in southern Italy. Fiscalini's Farmstead Scamorza is made in the traditional shape. This tantalizing mozzarella is smoked with Cherry Wood chips from neighboring orchards. The mozzarella is dried then packaged individually then in pairs. The delicate smoke is not overpowering to the mild slightly sweet mozzarella cheese.

FAQ...

HOW DO I PRESERVE THIS CHEESE? Keep refrigerated in tight plastic wrap. Change wrap weekly.

CAN I EAT THE RIND? Yes. The rind is edible.

Serving Suggestions...

Heat on Baguettes, Ciabatta Bread or Pizza. Garnish with Pesto and Tomatoes with a drizzle of olive oil and the result is heavenly.

Wine Pairing...

Chardonnay

Country of Origin

California, USA

Ingredients:

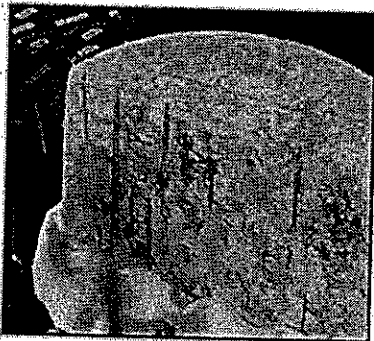
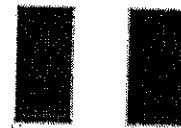
Pasteurized Cow's Milk, Culture, Microbial Rennet & Salt



COSTCO
WHOLESALE

Mountain Gorgonzola (#34449)

(Mountain gor-gohn-ZOH-lah)



Mountain Gorgonzola at a Glance...

From Italy's Lombardy region, marbled with blue-green veins and creamy white body. Enjoy on salads or with ripe pears.

Country of Origin:	Italy
Milk Type:	Pasteurized Cow
Try With:	Chianti

MOUNTAIN GORGONZOLA #34449

Mountain Gorgonzola at a Glance...

From Italy's Lombardy region, marked with blue-green veins and creamy white body. Enjoy on salads or with ripe pears.

Serving Suggestions...

Crumble into salads and dips • Serve with pears, apples & walnuts as an appetizer • Add to pasta sauce for a smooth creamy finish

Wine Pairing...

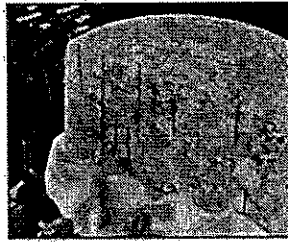
Chianti

Country of Origin...

Italy

Quick Facts...

Pasteurized Cows' Milk



COSTCO
WHOLESALE

Bravo Farms Dutch Style Gouda

840654

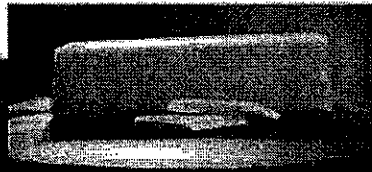
What Is Gouda? Originally made in the Netherlands, we found the recipe in a Dutch library and added our own style and methods to create a soft and creamy cheese that everyone seems to enjoy. The recipe is over 500 years old and still continues to win awards internationally.

Why it's special! Handmade with raw milk in small batches. Vegetarian approved. Absolutely all natural and all of Bravo's cheeses are safe for lactose intolerant people.

Serving Suggestions...

Very versatile cheese that can be used a number of ways:

- cheese platters with crackers
- Sandwiches
- Pairs well with Apples and Pears.



LE PLAISIR Garlic and Herbs #27583

(leh play-ZEER)

Le Plaisir with Garlic and Herbs at a glance...

This fantastic soft ripened cheese is a welcome addition to the brie world. When ripe it has a runny texture that coats like icing. The rind is flawless and the paste is like butter with a slight tang of garlic and herbs. This is truly an addictive cheese that will please nearly every palate. The texture is satisfyingly creamy, smooth and spreadable. This double cream soft ripened cheese is made in Southeast France at the foothills of the Alps. Extra rich and silky smooth, the garlic and herbs marry extremely well with the buttery quality of the paste.

FAQ...

HOW DO I PRESERVE THIS CHEESE? Keep refrigerated in light plastic wrap. Change wrap weekly.

CAN I EAT THE RIND? Yes. The rind is edible, give it a try and find out for yourself! It has a mushroom-like aroma and delicate texture.

THE CHEESE IS OOOZING ON THE TRAY. SHOULD I STILL SERVE IT? If the texture becomes runny, your cheese must be at its best! The soft texture is something you should look for. Bon Appetit!

Serving Suggestions...

Perfect as a snack, on sandwiches, with bread or crackers or simply at room temperature as part of a cheese tray.

Wine Pairing...

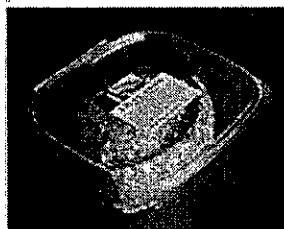
Sauvignon Blanc

Country of Origin

France

Ingredients:

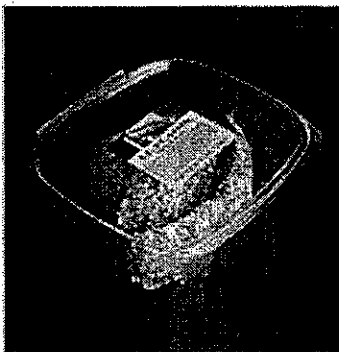
Pasteurized Cow's Milk, Cultures,
Salt, Rennet, Garlic, Herbs



COSTCO
WHOLESALE

Le Plaisir with Garlic and Herbs

#27583



Le Plaisir with garlic and herbs

At A Glance...

A fantastic double cream cream cheese. It has a runny texture that coats like icing. The rind is flawless and the paste is like butter with a slight tang of garlic and herbs.

Country of Origin:

France

Milk Type:

Pasteurized Cow

Try With:

Sauvignon Blanc

THANKS AND HAVE A GREAT DAY !

Christine Summers
Director of Food Safety & Corporate Quality Assurance
Costco Wholesale
csummers@costco.com
(425) 313-6097

Jessica Rigler

From: Joli Weiss
Sent: Monday, November 01, 2010 11:46 PM
To: Jessica Rigler; Catherine Foley
Cc: Shoana Anderson; Erica Weis; Diane Eckles; Joli Weiss
Subject: E Coli Linelist
Attachments: E_Coli_Linelist_11-1-10(1).xlsx

Hi all,

I have put together a linelist of our recent E coli/shigatoxin cases and made a new folder in Outbreaks 2010. As of 11pm Monday night:

- 22 reported cases with collect dates between 10/12 and 10/28 (excluding the fed prisoner for now)

- 19 MCPA
- 2 Pima
- 1 Yavapai

- 6 cases hospitalized (out of 9 cases with info provided); 1 possible HUS case (Yavapai)

- Age range 1 to 85 yrs (11 cases are under 17yrs)
- 59% of cases are female
- Onset dates range from 10/17 to 10/27
- 16 cases have at least some basic interview
- 15 cases report shopping at Costco in week prior
- Costco shopping dates range from 10/14 to 10/23?

- Cheese tasting:

- 11 definitely tasted cheese
- 1 unk
- 2 No cheese tasting

- Cheeses:

- goat=2
- soft cheese=2
- gouda=2
- cheddar=3
- brie=1
- italian=1
- gorgonzola=1

Any questions let me know

~Joli

Joli R Weiss, PhD
Foodborne Disease Epidemiologist
Arizona Department of Health Services
602.364.3675
joli.weiss@azdhs.gov

Jessica Rigler

From: Joli Weiss
Sent: Tuesday, November 02, 2010 5:27 PM
To: Joli Weiss; Catherine Foley; Shoana Anderson; Ken Komatsu; Cara Christ, MD; Clarisse Tsang; Diane Eckles; Erica Weis; Kathleen Kennedy
Cc: Caleb Wiedeman; Aarikha D'Souza; Laura Erhart; Susan Goodykoontz; Don Herrington; jhunt@azda.gov; Katie Wiste; Jennifer Stewart Ricks - PHSX; Roumen Penev; Stephanie Kreis; Steven Baty; Alexandria Barnett; Jessica Rigler; Omar Contreras; Kevin Mead; Laura Oxley; Robert Sportsman; Harmony Duport; Jon Patterson; Jennifer Stewart Ricks - PHSX; Ronald Klein - PHSX; Karen M. Rose - PHSX; Sun Wright - PHSX ; mareschumacher@mail.maricopa.gov; Vjollca Berisha - PHSX ; Scott Zusy - ENVX; Ken Conklin - ENVX; Blanca Caballero - ENVX; ssam@mail.maricopa.gov; Jamie Feld; Stephen Everett; Brad McKinney; Lisa Woodson; Glenda Aguirre; Anissa Taylor; Gail Bradford; Jennifer Stewart Ricks - PHSX; Aurimar Ayala - PHSX ; Rebecca Sunenshine - PHSX; James Matthews; Callahan, Mike; benito.lopez@yumacountyaz.gov; Bill Worsnop; Oertel, Brian; Betty Vanta; Darla Hansen; msarino@co.la-paz.az.us; Telly Der - PHSX; anna.scherzer@co.mohave.az.us; Susie Sandahl; Graham Briggs; spatton@co.santa-cruz.az.us; Marcello, John; Eric Carlson - ENVX; Porter, Steven
Subject: E coli Multi-state cluster update

Hi all,

Here is a quick update on the E.coli Multi-state cluster (1011COEXH-1) for 11/2/10:

The PFGE pattern associated with this cluster is a brand new one never seen before.

CO (9), NM (3) and CA (1) all have cases linked to Costco and a majority of these cases report cheese sampling.

In AZ we currently have 27 reported E.coli/Shigatoxin cases between 10/12 and 10/30 (PFGE still pending):

- 24 Maricopa
 - 2 Pima
 - 1 Yavapai
- 9 cases hospitalized/ 2 unk (out of 16 cases with info provided); 1 possible HUS case (Yavapai)
- Age range 1 to 85 yrs (11 cases are under 17yrs)
- 56% of cases are female
- Onset dates range from 10/17 to 10/27 (for those with info)
- 16 cases have at least some basic interview completed
- 15 cases report shopping at Costco in week prior
- Costco shopping dates range from 10/14 to 10/16
- Cheese tasting:
- 11 definitely tasted cheese
 - 1 unk
 - 2 No cheese tasting

Our main hypothesis right now is that one of the cheeses served as part of the cheese roadshow (not really a travelling roadshow – every warehouse in the SW Costco region served the same cheeses around the same time period that are taken from the warehouse floor) was potentially contaminated. The cheeses in question are: Cranberry goat cheese; Cranberry Wensleydale; Plaisir cheese w/herbs; gorgonzola; parmigiano; Tillamook sharp cheddar; and gouda (this one

is the only one made w/raw milk). CO and AZ have obtained several different cheese samples which are currently at the state labs for testing. In addition, **Costco has voluntarily agreed to pull the suspect cheeses off the shelves** until further notice. Costco may also place a call to all members who have purchased one of these items to inform them of a potential problem with the product. They would be requested to return the product to the store. A supplemental questionnaire has been developed to for use with any new cases and a case-control study is being considered.

Any questions please let me know,
~Joli

Joli R Weiss, PhD
Foodborne Disease Epidemiologist
Arizona Department of Health Services
602.364.3675
weissj@azdhs.gov

From: Joli Weiss
Sent: Monday, November 01, 2010 11:36 AM
To: Joli Weiss; Catherine Foley; Shoana Anderson; Ken Komatsu; Cara Christ, MD; Clarisse Tsang; Diane Eckles; Erica Weis
Cc: Caleb Wiedeman; Aarikha D'Souza; Laura Erhart; Susan Goodykoontz; Don Herrington; jhunt@azda.gov; Katie Wiste; Jennifer Stewart Ricks - PHSX; Roumen Penev; Stephanie Kreis; Steven Baty; Alexandria Barnett; Jessica Rigler; Omar Contreras; Kevin Mead; Laura Oxley; Robert Sportsman; Harmony Duport; Jon Patterson
Subject: Current Outbreak Clusters 11/01/10

Hi all,
We are currently working on one multi-state cluster:

E. coli O157:H7: Over the past week we have seen an increase in the number of reports of E. coli and Shiga-toxin positive cases reported to the state lab. We have a total of 17 specimens collected between 10/12/10 and 10/25/10. 8 cases are confirmed O157:H7 and the others are still pending. PFGE results are pending at ASL. While we have 17 potential cases it is difficult at this time to determine if all the cases are matches without the PFGE results. We should hopefully have some PFGE results by Tues or Wed. The majority of the cases are from Maricopa County. One case is from Yavapai and one from Pima. Age range is 1 yr to 84 yrs and 11/17 (65%) are female. During the course of interviewing cases an association between Costco and the cases became apparent. A majority of the cases also reported tasting cheese in store. Types of cheeses include: goat cheese (with cranberry), gouda, Italian, gorgonzola. Colorado has also seen a spike in the number of reported O157 cases with a new PFGE Xba1 pattern. All 8 of their cases report Costco shopping (or were employees) and a majority of these also report cheese tasting. Onset dates for the CO cases are between 10/16 and 10/22. San Diego also reports one case with a connection to Costco. The states affected thus far all fall into Costco's SW Region and it is possible there was a cheese road show during the time period in question for all the affected states. We have been in touch with Costco and obtained a list of all the tastings that have occurred since the 6th of Oct. and we will have a conference call with Costco, the states and CDC this afternoon. A supplemental questionnaire is being developed and shopper card purchase histories are also being requested. CO will include information on this cluster in EPI-X to inform other states of the potential cluster and assoc with Costco.

Any questions please let me know,
~Joli

Joli R Weiss, PhD
Foodborne Disease Epidemiologist
Arizona Department of Health Services
602.364.3675
weissj@azdhs.gov

Jessica Rigler

From: Joli Weiss
Sent: Wednesday, November 03, 2010 11:48 AM
To: Catherine Foley; Jessica Rigler; Shoana Anderson
Cc: Diane Eckles; Harmony Duport; Erica Weis
Subject: E coli update

Hi all – here is what I have at this time:

10 cases are a PFGE match to the Costco Cluster (2 cases did not match this cluster/each other/or anything else and thus I dropped them from the linelist)

- 8 of the cases have been interviewed and all 8 had Costco shopping
 - 6=definite cheese tasting
 - 1= unk
 - 1=no
- Onset dates range from 10/16-10-23 (collect dates 10/20-10/24)

7 new specimens arrived at ASL yesterday (all from MCPA – Ron is aware) – so that leaves 17 cases still pending

- Collect dates range from 10/12-10/30
- 7 interviews complete and all 7 had Costco shopping
 - 6=definite cheese tasting
 - 1=no

Roumen is testing a slew of specimens at the lab and we should have preliminary PCR results on several of the samples sometime this afternoon.

Any questions let me know,
~Joli

Joli R Weiss, PhD
Foodborne Disease Epidemiologist
Arizona Department of Health Services
602.364.3675
weissj@azdhs.gov

Jessica Rigler

From: Joli Weiss
Sent: Wednesday, November 03, 2010 12:56 PM
To: Joli Weiss; Catherine Foley; Jessica Rigler; Shoana Anderson
Cc: Diane Eckles; Harmony Duport; Erica Weis
Subject: RE: E coli update

Update from the update:

Just spoke with pulsenet and they said one of the 2 cases that didn't match actually looks pretty close and they would call it a match for now. Bin should be completed tomorrow so that might help narrow it down. So for now I am going to keep that case (no interview completed at this time so unk Costco connection)

- So, total of 11 PFGE matches

Joli R Weiss, PhD

Foodborne Disease Epidemiologist
Arizona Department of Health Services
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weissj@azdhs.gov

From: Joli Weiss
Sent: Wednesday, November 03, 2010 11:48 AM
To: Catherine Foley; Jessica Rigler; Shoana Anderson
Cc: Diane Eckles; Harmony Duport; Erica Weis
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Any questions let me know,
~Joli

Joli R Weiss, PhD

Foodborne Disease Epidemiologist
Arizona Department of Health Services
602.364.3675

Jessica Rigler

From: Joli Weiss
Sent: Wednesday, November 03, 2010 1:13 PM
To: Jessica Rigler; Shoana Anderson; Catherine Foley; Diane Eckles; Harmony Duport
Cc: Roumen Penev
Subject: FW: Code Dates
Attachments: Cheese Code Dates.xls

FYI...

OK, so if reading this correctly:

- * there is a single lot of Cranberry goat cheese that went to all implicated stores
- * gorgonzola too, pending info from Colorado
- * le plaisir also all the same lot number/best by date across states
- * several of the same lot numbers for gouda across states
- * Scamorza --- a least one lot number did go to all stores
- * Cheddar has best by 1/16/2011 common to all states

*Cranberry Wensleydale --- different lots; this one can probably be excluded
Alicia

Joli R Weiss, PhD

Foodborne Disease Epidemiologist
Arizona Department of Health Services
602.364.3675
weissj@azdhs.gov

From: Christine Summers [<mailto:CSUMMER@costco.com>]
Sent: Wednesday, November 03, 2010 12:56 PM
To: 'Alicia Cronquist'; 'Ronald Klein - PHSX'; Joli Weiss; 'Kimura, Akiko (CDPH-CID-DCDC)'
Cc: 'ORA SEA Recalls'; Craig Wilson
Subject: Code Dates

In the interest of getting you the information as quickly as possible I am sending you the Code Date information I have. I am still missing the information for Gorgonzola distributed to Colorado. I sent you the information for the Cranberry Goat Cheese yesterday so you can just add this information to what I previously sent. As soon as I receive the final piece of information I will resend.

THANKS AND HAVE A GREAT DAY !

Christine Summers
Director of Food Safety & Corporate Quality Assurance
Costco Wholesale
csummers@costco.com
(425) 313-6097

Jessica Rigler

From: Erica Weis
Sent: Wednesday, November 03, 2010 3:30 PM
To: Joli Weiss
Cc: Jessica Rigler
Subject: RE: E coli specimens to ASL

I called PBH again and got them to look up the shiga-toxin profile. This case is Stx 1+ Stx 2+, which is different from the one case that ASL had information for. So perhaps a not connected?

From: Joli Weiss
Sent: Wednesday, November 03, 2010 10:37 AM
To: Erica Weis
Subject: E coli specimens to ASL

Hey Erica,
Can you see why these specimens have not been sent to ASL? Both are from PBH:

Not at ASL [REDACTED]

Not at ASL [REDACTED]

Hard to know if they are really part of the outbreak without a specimen to test!
~Joli

Joli R Weiss, PhD
Foodborne Disease Epidemiologist
Arizona Department of Health Services
602.364.3675
weissj@azdhs.gov

Jessica Rigler

From: Joli Weiss
Sent: Wednesday, November 03, 2010 3:58 PM
To: Joli Weiss; Catherine Foley; Jessica Rigler; Shoana Anderson; Ronald Klein - PHSX; Jennifer Stewart Ricks - PHSX; Mare Schumacher - PHSX
Cc: Diane Eckles; Harmony Duport; Erica Weis; Laura Oxley; Roumen Penev; Stephanie Kreis; Clarisse Tsang; DZusy@mail.maricopa.gov
Subject: RE: E coli update

Brief CDC Conference call update: (Couldnt listen to all the call so Catherine if you have anything to add please feel free)
CO still has 9 cases (one case might have a different PFGE pattern)
NM still has 3 cases
CA still has 1 case
AZ has 11 PFGE matched cases (1 case with a slightly differnt pattern but CDC thinks it is very close); 17 cases pending.

Between CO and AZ the state labs have all the different varieties of cheeses from the roadshow for testing. Preliminary results should be available soon.

CO is working with Costco in an attempt to get control info for people who shopped at Costco the same days as the cheese roadshow, also exploring alternatives (standing outside Costco/newspaper ads) in case Costco cant provide that infomation

Costco may start to robocall all people in the SW region (excluding SD?) who purchased any of the suspect cheeses as early as this evening so it is possible word might get out regarding this.

CDC is putting together talking points and a draft press release. Will likely mention The states with cases, Costco, E coli and suspect cheeses. They will send out for review first. CDC will also draft up something about this outbreak to put on their webpage.

Next call Thurs at 2pm ET same call in info.....
Any questions let me know,
~Joli

From: Joli Weiss
Sent: Wednesday, November 03, 2010 12:56 PM
To: Joli Weiss; Catherine Foley; Jessica Rigler; Shoana Anderson
Cc: Diane Eckles; Harmony Duport; Erica Weis
Subject: RE: E coli update

Update from the update:

Just spoke with pulsenet and they said one of the 2 cases that didn't match actually looks pretty close and they would call it a match for now. Bln should be completed tomorrow so that might help narrow it down. So for now I am going to keep that case (no interview completed at this time so unk Costco connection)

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Joli R Weiss, PhD
Foodborne Disease Epidemiologist
Arizona Department of Health Services
602.364.3675
weissj@azdhs.gov

From: Joli Weiss
Sent: Wednesday, November 03, 2010 11:48 AM

To: Catherine Foley; Jessica Rigler; Shoana Anderson
Cc: Diane Eckles; Harmony Duport; Erica Weis
Subject: E coli update

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Any questions let me know,
~Joli

Joli R Weiss, PhD
Foodborne Disease Epidemiologist
Arizona Department of Health Services
602.364.3675
weissj@azdhs.gov

Jessica Rigler

From: Laura Oxley
Sent: Thursday, November 04, 2010 8:44 AM
To: Diane Eckles; Shoana Anderson; Jessica Rigler; Joli Weiss
Cc: Carol Vack
Subject: Cheese E coli Talking Points
Attachments: Cheese E Coli TPs 11 2010.doc

Hello -- thanks to all of you for your help in sharing these with all your folks.
Carol, I think it's best going through LHOs anyway because some counties don't own the PIOs for the county!
Thanks,

Laura Oxley
Communication Director
Arizona Department of Health Services
602-542-1094

Leadership for a Healthy Arizona

Due to State of Arizona government furloughs, Arizona state government will close most state agencies including the Department of Health Services on November 26th. This closure requires our employees to take an unpaid furlough day. Please visit AZDHS.gov for more information. We apologize for any inconvenience this closure may cause. Future furlough days include December 23rd.

Arizona E-Coli 0157 Talking Points 11/4/10

Arizona along with Colorado, New Mexico and California are investigating confirmed cases of E. Coli 0157.

So far there are 23 of confirmed cases in the four states:

- Arizona – 11
- Colorado – 8
- New Mexico – 3
- California - 1

While there is much more investigating to do, the FDA and CDC along with local and state health departments have determined the cases most likely came from specialty cheese tasted or purchased at Costco stores in the four states.

The tastings were held from October 14th -17th. Anyone who may have eaten the suspect cheese in that time would have been sick within 1-10 days.

Costco is cooperating on every level with the investigation and removed all suspect products from store shelves. It is also working to notify customers who purchased the cheese through its membership information.

The investigation has been able to narrow the suspect product down to specialty cheeses, but no specific brands yet.

E.coli is *Escherichia coli*, naturally-occurring bacteria that live in people's stomachs, but some strains can make people very sick.

Severe strains of *E. coli* can cause severe bloody diarrhea and abdominal cramps; sometimes the infection causes nonbloody diarrhea or no symptoms. Usually little or no fever is present, and the illness resolves in 5 to 10 days.

If you have these symptoms and are concerned, contact your healthcare provider.

Jessica Rigler

From: Carol Vack
Sent: Thursday, November 04, 2010 9:21 AM
To: Barbara Worgess; Becky Brooks; Bob England; Carol Vack; Carolyn Haro; Chris Sexton; Daniels Sherry; David Fletcher; Diane Williams; Jendean Sartain; Kevin Irvine; Marion Shontz; Mary Tyler; Neil Karnes; Patty Mead; Ramona Rusinak; Robert Resendes; Steve Rutherford; Tom Schryer; Vaira Harik; Wade Kartchner
Cc: Will Humble; Laura Oxley; Diane Eckles; Jessica Rigler; Joli Weiss; Jeanene Fowler-DeRepentigny - PHSX; Diane Williams; Ramona Rusinak
Subject: FW: Cheese E coli Talking Points
Attachments: Cheese E Coli TPs 11 2010.doc

Good Morning,

Most of you have heard by now about the Costco cheese E Coli. Laura Oxley and our epis have put together talking points and want to share them with you. Please pass them on to your public information folks as they may be the ones that will get calls. Our Epis and Environmental folks will be sending them out to their county contacts also.

Multiple states are involved and we continue to talk with them. Costco knows which of their members purchased the cheese in question and they will be making "robo" calls to inform those customers. As soon as the "robo" calls begin we will send out a HAN; however we will not be sending out a news release at this time. It appears that Costco can target the information to those with the cheese and we agree that is the best communication plan for now.

If you have questions, please let me know.

Carol Vack
Local Health & Communications
Office of the Director
Arizona Department of Health Services
150 N. 18th Ave. Suite 300
Phoenix, Arizona 85007
602 542-7395
Carol.Vack@azdhs.gov

Due to State of Arizona government furloughs, Arizona state government will close most state agencies including the Department of Health Services on November 26th. This closure requires our employees to take an unpaid furlough day. Please visit AZDHS.gov for more information. We apologize for any inconvenience this closure may cause. Future furlough days include December 23rd.

Jessica Rigler

From: Joli Weiss
Sent: Thursday, November 04, 2010 11:07 AM
To: Shoana Anderson; Cara Christ, MD; Don Herrington; Diane Eckles; Harmony Duport; Jessica Rigler
Cc: Laura Oxley; Carol Vack
Subject: FW: Draft Talking points E. coli O157 Cluster 1011COEXH-1
Attachments: E Coli Talking Points DRAFT 11-4- 2010_1pm.docx

FYI... here are the CDC draft talking points.....let me know if there is anything we want added/changed...

Joli R Weiss, PhD
Foodborne Disease Epidemiologist
Arizona Department of Health Services
602.364.3675
weissj@azdhs.gov

From: Williams, Ian (CDC/OID/NCZVED) [mailto:iaw3@cdc.gov]
Sent: Thursday, November 04, 2010 10:04 AM
To: Culpepper, Wright A. (CDC/OID/NCZVED); Cronquist, Alicia (CDC state.co.us); Nicole Comstock; Shaun Crosgrove; Jessica Jungk; Meg Adams-Cameron; Akiko Kimura; Gilliss, Debra (CDC cdph.ca.gov); Jeffrey Higa; Sovero, Monica K. (CDC sdcounty.ca.gov); Joli Weiss; Jeff McCollum; Anita Watkins; Nancy J. Williams; rsowadsky@health.nv.gov
Cc: Hoffman, Stacey (CDC/OID/NCZVED); Culpepper, Wright A. (CDC/OID/NCZVED); Pearson, Christine (CDC/OID/NCPDCID); McGarry, Sherri A (FDA/CFSAN); Lance, Susan (CDC/OID/NCZVED); Lance, Susan (FDA/CFSAN)
Subject: Draft Talking points E. coli O157 Cluster 1011COEXH-1

All,

As discussed on the call last night, attached (and pasted below) please find a first crack at some talking points for this investigation. These are still very much a draft have not been cleared by CDC. We would appreciate any suggestions for revision ASAP as this seems to be moving rapidly.

Ian

Ian Williams, PhD, MS
Acting Chief, Outbreak Response and Prevention Branch

Division of Foodborne, Waterborne and Environmental Diseases
National Center for Emerging and Zoonotic Infectious Diseases
Centers for Disease Control and Prevention
1600 Clifton Road - MS A38
Atlanta, GA 30333
Phone: 404-639-2210
Fax: 404-639-2205
Email: IWILLIAMS@CDC.GOV

<<E Coli Talking Points DRAFT 11-4- 2010_1pm.docx>>

FOR INTERNAL USE ONLY: PLEASE DO NOT DISTRIBUTE

News Media Talking Points

***E. coli* O157:H7 Infections**

November 4, 2010

CDC is collaborating with public health officials in Arizona, California, Colorado, and New Mexico and the U.S. Department of Health and Human Services' Food and Drug Administration (FDA), and the United States Department of Agriculture's Food Safety and Inspection Service (FSIS) to investigate a multistate outbreak of human infections due to *Escherichia coli* O157:H7 (*E. coli* O157:H7).

This is a rare strain of *E. coli* O157:H7 that has never been seen before in the PulseNet database. PulseNet is the national subtyping network made up of state and local public health laboratories and federal food regulatory laboratories that performs molecular surveillance of foodborne infections.

As of Thursday, November 4, 2010, 25 persons infected with the outbreak strain of *E. coli* O157:H7 have been reported from five states. The number of ill persons identified in each state with this strain is as follows: AZ (11), CA (1), CO (8), NM (3) and NV (2). Dates of illness onset range from October XX, 2010 through October XX, 2010.

Patients range in age from X to XX years and the median age is XX years XX percent of patients are females. There have been X reported hospitalizations, 1 possible case of hemolytic uremic syndrome (HUS), and no deaths. Illnesses that occurred after October XX, 2010 might not yet be reported due to the time it takes between when a person becomes ill and when the illness is reported. This takes an average of 2 to 3 weeks. (CDC WILL WORK WITH COLORADO TO COMPLETE THESE NUMBERS.)

Preliminary investigations indicate illness may be linked to cheese sold by Costco Wholesale Corporation. Preliminary information also suggests the contaminated cheese was offered as free in store samples to customers. This investigation is ongoing and illnesses have not yet been associated with a specific type of cheese or cheeses sold by Costco Wholesale Corporation.

Current Status of the Investigation:

Public health and agriculture officials in Arizona, California, Colorado, Nevada, and New Mexico, along with CDC and FDA, are involved in many different types of investigative activities, including:

- Conducting surveillance for additional illnesses that could be related to the outbreak.
- Conducting epidemiologic studies that include collecting detailed information from ill persons (cases) and from healthy persons (controls) about foods recently eaten and other exposures.
- Gathering and testing food products that are suspected as possible sources of infection to see if they are contaminated with bacteria.
- Following any epidemiologic leads gathered from interviews with patients, food purchase information, or from patterns of processing, production and/or distribution of suspected products.
- Investigating where in the distribution chain the point of contamination likely occurred.

Clinical Features/Signs and Symptoms:

Most people infected with *E. coli* O157:H7 develop diarrhea (often bloody) and abdominal cramps 2-8 days (3-4 days, on average) after swallowing the organism, but some illnesses last longer and are more severe. Infection is usually diagnosed by stool sample culture. While most people recover within a week, some develop a severe infection. A type of kidney failure called hemolytic uremic syndrome (HUS) can begin as the diarrhea is improving; this can occur at any age but is most common in children under 5 years old and the elderly. People with HUS should be hospitalized because their kidneys may stop working and they may develop other serious problems. Most people with HUS recover within a few weeks, but some suffer permanent damage or die.

Advice to Consumers:

Out of an abundance of caution, Costco Wholesale Corporation is advising consumers not to eat the following types cheeses purchased at Costco store locations in Arizona, Colorado, and New Mexico:

- Cranberry Goat Cheese (Costco Item 5628)
- Le Plaisir Cheese with Herbs (Costco Item 27583)
- Gouda (Costco Item 40654)
- Scamorza (Costco Item 40707).

Consumers who have any of these products should not eat them. They should return them to the place of purchase or dispose of them in a closed plastic bag and place in a sealed trash can to prevent people or animals, including wild animals, from eating them.

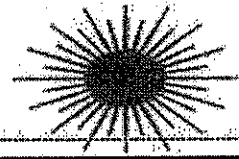
Any consumer who has recently eaten any variety of cheese purchased at Costco and has experienced signs or symptoms *E. coli* O157:H7 infection should contact his or her healthcare provider immediately. Healthcare providers should report any suspected infection to state or local public health authorities right away.

More information about *E. coli* O157:H7 can be found on CDC's website, including *E. coli* Resources for Clinicians.

##

NEWS RELEASE

Arizona Department of Health Services



LEADERSHIP FOR A HEALTHY ARIZONA

FOR IMMEDIATE RELEASE – November 4, 2010
Contact: Laura Oxley, ADHS Public Information: (602) 542-1094

E. COLI CASES TIED TO CHEESE

More than 2 dozen cases of Escherichia coli (E. coli) in 5 states are likely tied to cheese sold or tasted at Costco stores in October. Federal, state and local health officials are working to determine the type of cheese causing illness; preliminary data are pointing to the Dutch style Gouda, but health officials are still investigating.

These illnesses may be associated with cheese served and sold at “Cheese Road Shows” Costco held during October. Costco is fully cooperating with the investigation and stores are voluntarily removing suspect products from shelves. In order to protect consumer health, Costco is also notifying customers who purchased the cheese and is asking members to return all cheese from the road show.

There are at least 25 confirmed E. coli cases in several states including Arizona (11), California (1), Colorado (8), Nevada (2) and New Mexico (3).

With E. coli people usually will experience symptoms between 1 and 10 days after consuming a contaminated product. Severe strains of E. coli can cause severe bloody diarrhea and abdominal cramps; sometimes the infection causes non-bloody diarrhea or no symptoms. Usually little or no fever is present, and the illness resolves in 5 to 10 days.

If you have these symptoms and are concerned, contact your healthcare provider. If you have concerns about your cheese, take it to the Costco where it was purchased.

###

Jessica Rigler

From: Joli Weiss
Sent: Thursday, November 04, 2010 1:19 PM
To: Craig Wilson
Cc: Shoana Anderson; Jessica Rigler; Diane Eckles; Harmony Duport; Christine Summers
Subject: Cheese specimen

Importance: High

Hi Craig,

As I mentioned on the phone, our state lab has a positive *E. coli* PCR result (stx1 and stx2 positive) in a sample of gouda taken from a case household in Sun City. The lab will be attempting to obtain a culture for this sample so that we can match it by PFGE to the case isolates. This process might take a few days yet. The sample was already opened and did not include a label just so you are aware. We have some additional specimens that we are testing as well and will keep you informed of any results.

Thanks very much for your assistance with this investigation! Please call me if you have any questions,
~Joli

Joli R Weiss, PhD
Foodborne Disease Epidemiologist
Arizona Department of Health Services
602.364.3675
weissj@azdhs.gov

Jessica Rigler

From: Laura Oxley
Sent: Thursday, November 04, 2010 3:27 PM
To: Shoana Anderson; Ken Komatsu; Jessica Rigler; Don Herrington; Harmony Duport; Catherine Foley; Cara Christ, MD
Cc: Carol Vack; Laura Oxley
Subject: release draft
Attachments: Cheese E Coli Release 20101104.doc

E. COLI CASES TIED TO COSTCO CHEESE

More than 2 dozen cases of Escherichia coli (E. coli) in 5 states are tied to cheese sold or tasted at Costco stores in October. Federal, state and local health officials are working to isolate the type of cheese; preliminary laboratory results are pointing to the Dutch style Gouda, but there is still testing being done.

The cheeses are all tied to a "Cheese Road Show" Costco held during October. Costco is cooperating with the investigation and told stores to remove all suspect products from shelves, even though there is no recall. Costco is also notifying customers who purchased the cheese through its membership information. Costco is asking members to return all cheese from the road show out of an abundance of caution.

There are at least 25 confirmed e coli cases in Arizona (11), California (1), Colorado (8), Nevada (2) and New Mexico (3) where the person either tasted cheese at Costco or bought and ate cheese from the Costco Cheese Road Show.

E.coli is naturally-occurring bacteria that live in people's stomachs, but some strains can make people very sick.

Severe strains of E. coli can cause severe bloody diarrhea and abdominal cramps; sometimes the infection causes nonbloody diarrhea or no symptoms. Usually little or no fever is present, and the illness resolves in 5 to 10 days.

If you have these symptoms and are concerned, contact your healthcare provider. If you have concerns about your cheese, take it to the Costco where it was purchased.

###

Laura Oxley
Communication Director
Arizona Department of Health Services
602-542-1094

Leadership for a Healthy Arizona

Due to State of Arizona government furloughs, Arizona state government will close most state agencies including the Department of Health Services on November 26th. This closure requires our employees to take an unpaid furlough day. Please visit AZDHS.gov for more information. We apologize for any inconvenience this closure may cause. Future furlough days include December 23rd.

Jessica Rigler

From: Joli Weiss
Sent: Thursday, November 04, 2010 4:10 PM
To: Laura Oxley; Shoana Anderson; Jessica Rigler; Catherine Foley; Cara Christ, MD; Diane Eckles; Harmony Duport
Subject: FW: Case Stats E. coli O157 Cluster1011COEXH-1

FYI.....

Joli R Weiss, PhD
Foodborne Disease Epidemiologist
Arizona Department of Health Services
602.364.3675
weissj@azdhs.gov

-----Original Message-----

From: Jeff McCollum [<mailto:jmccollu@cdphe.state.co.us>]
Sent: Thursday, November 04, 2010 4:00 PM
To: Joli Weiss; Ian (CDC/OID/NCZVED) Williams; Akiko Kimura; Debra (CDC cdphe.ca.gov) Gilliss; Jeffrey Higa; rsowadsky@health.nv.gov; Monica K. (CDC sdcounty.ca.gov) Sovero; Alicia (CDC state.co.us) Cronquist; Nicole Comstock; Shaun Crosgrove; Jessica Jungk; Meg Adams-Cameron; Anita Watkins; Nancy J. Williams
Cc: Christine (CDC/OID/NCPDCID) Pearson; Beth (CDC/OID/NCPDCID) Bell; Stacey (CDC/OID/NCZVED) Hoffman; Wright A. (CDC/OID/NCZVED) Culpepper; Susan (CDC/OID/NCZVED) Lance; Sherri A (FDA/CFSAN) McGarry; Susan (FDA/CFSAN) Lance
Subject: Case Stats E. coli O157 Cluster1011COEXH-1

Hello all,

As of COB 11/4/2010, here's the current stats we've collected across the 5 involved states regarding the E. coli O157 Cluster1011COEXH-1 with ties to Costco cheese. All data pertains to confirmed cases only.

- # confirmed PFGE-matched cases: 25
- # confirmed cases by state: CO(8), AZ(11), NM(3), NV(2), CA(1)
- # attributed hospitalizations: CO(3), AZ(6), total=9
- # HUS: AZ(1, suspected)
- # reported deaths: 0
- Illness onset dates: Oct 16 - Oct 24
- Age range: 2-81 years
- Median age: 14 years
- % female: 56%

Please provide updates regarding your state's cases prior to 5pm Eastern if any changes or corrections are needed.

Thanks!

Jeff

Jeff McCollum, DVM, MPH
Epidemic Intelligence Service Officer
Colorado Department of Public Health and Environment Communicable Disease Epidemiology
Program 4300 Cherry Creek Drive South Denver, CO 80246-1530
Direct: (303) 692-2745

Fax: (303) 782-0338
jeff.mccollum@state.co.us

Jessica Rigler

From: Joli Weiss
Sent: Thursday, November 04, 2010 4:43 PM
To: Jessica Rigler; Shoana Anderson; Cara Christ, MD; Ken Komatsu; Don Herrington; Diane Eckles; Harmony Duport; Catherine Foley
Cc: Ronald Klein - PHSX; mareschumacher@mail.maricopa.gov; Jennifer Stewart Ricks - PHSX; Rebecca Sunenshine - PHSX; Karen M. Rose - PHSX; Sun Wright - PHSX; Scott Zusy - ENVX; ssam@mail.maricopa.gov; Blanca Caballero - ENVX; Ken Conklin - ENVX; Brad McKinney; Stephen Everett; Graham Briggs
Subject: FW: Cheese food safety issue. AZ, CO, & NM Only---CONFIDENTIAL
Attachments: Message45.wav
Importance: High

Here is the robocall info from Costco that went out today.....

Joli R Weiss, PhD
Foodborne Disease Epidemiologist
Arizona Department of Health Services
602.364.3675
weissj@azdhs.gov

From: Craig Wilson [mailto:cwilson@costco.com]
Sent: Thursday, November 04, 2010 1:04 PM
To: Joli Weiss
Subject: FW: Cheese food safety issue. AZ, CO, & NM Only---CONFIDENTIAL
Importance: High

FYI---

Vilson
y, November 04, 2010 11:48 AM
rton@fda.hhs.gov; 'Farrar, Jeff A.'
Summers
W: Cheese food safety issue. AZ, CO, & NM Only---CONFIDENTIAL
High

This may be a bit more help---I sent this out to the effected area last night.

Vilson
day, November 03, 2010 5:00 PM
alhour; David Darrock; Tony Rizzo; Debbie Castillo; Dennis Zook; Bob Hicok; Bryan Blank; Mike Casebier
R - Jeff Felz; W116MER; W407MGR - Gregory Scheid; W407MER; W407MGR2Merch; W116MGR2Merch; W427MGR - Alex Valasakos; W427MER; W427MGR2Merch; W431MGR - H. Adamson; W431MER; W431MGR2Merch; W436MGR - Laurel Ness; W436MGR2Merch; W436MER; W465MGR - Nancy Sanders; W465MGR2Merch; W465MER; W466MGR - Meg Glime; W466MER; W466MGR2Merch; W481MGR - Joanie Giles; W481MER; W481MGR2Merch; W490MGR - Carolyn Adams; W490MER; W490MGR2Merch; W644MGR - Mary Magel; W644MGR2Merch; W644MER; W665MER; W665MGR - Paul Woods; W665MGR2Merch; W667MGR - Jeffrey Gilkey; W667MER; W667MGR2Merch; W674MGR - Richard Wilhelmi; W674MGR2Merch; W674FD; W674MER; W691MER; W691MGR2Merch; W691MGR - Lynn Toloskiewich; W736MGR - Lori Smith; W736MER; W736MGR2Merch; W738MER; W738MGR2Merch; W738MGR - Anthony Facemire; W01016MGR - Miguel Canez; W01016MER; W01016MGR2; W01028MGR - Joel Winburn; W01028MER; W01028MGR2; W01058MGR - Mickey Wilson; W01058MGR2; W01058MER; W439MGR2Merch; W439MER; W439MGR - Edward Blewett; W440MER; W440MGR - Kathleen Gonzales; W440MGR2Merch; W443MGR2Merch; W443MGR - Christopher Reynolds; W443MER; W468MGR2Merch; W468MGR - Cynthia Cordell; W468MER; W480MGR - Denise Golembieski; W480MER; W480MGR2Merch; W629MGR - Joseph Stanovcak; W629MGR2Merch; W629MER; W637MGR2Merch; W637MER; W637MGR - Ken Wadsworth; W676MGR - Cameron Lynch; W676MGR2Merch; W676MER; W01014MER; W01014MGR - John Wynns; W01014MGR3; W01022MGR - Craig Good; W01022MGR2; W01014MGR2; W01022MER; W01027MER; W01027MGR2; W01027MGR - Danny Williams; W01030MGR - Tom Zeien; W01030MER; W01030MGR2; Tess Wilkins; Gary Kotzen; Craig Wilson; Anna Johnston; Jamie Abernathy; Kristiana Morris; Leah Monica; Melinda Davis; Aaron Rusnak; Alicia Hotchkiss; Ana Pinto Villazon; Angela Cruz; Ashley Ara Min; Becky Berg; Behn Johnson; Carla Darlington; Carla Kopet; Christine Summers; Darlene Balaoing; Davida St. Yves; Dawn Mann; Diane Brittain; Diane Pavlicek; Earl Wiramanaden - KR; Eric Benofkin; Frank Madrigal; Glendee Ruh; Jeffrey Junsoo Park; Jennifer Thompson; Jeremiah Slater; Joyce Malone; Justin Knapp; Ken Li; Kenny Brock; Laura Altarac; Linda Holvey; Marcelle Lavergne; Martin Légaré; Michael Bradley; Mike Freal; Mike Sanchez; Mike Tarli; Milinda Dwyer; Patty Eamich; Paul Dampier; Paul Sass; Pauleen Stallard; Peggy Liao; Rhonda Keeler; Rob Hodge; Robin Forgey; Sandy Wang; Sara Cheng; Scott Mogil; Serap Coskunsever;

To: All Building Managers,

I wanted to let each of you know what is going on with the cheese issue in your states (AZ, CO, & NM) at this point.

We were contacted last Friday by the health departments in each state, each state is dealing with an unspecified e-coli outbreak, where each of the people that have gotten ill remembers eating cheese from the road show that was held in your buildings between Oct 14th and Oct 17th. Their shopping histories confirm that they shopped during the specified period when these special cheeses were in your buildings. The cheeses for the road show were received starting Oct 5th and sold through Nov 1st. There were hospitalizations associated with the outbreak but everyone appears to be well now with no issues.

It appears that the illnesses match each other but no cheese or other food item is confirmed at this point. All the different cheeses are being tested now by us and the state health departments. With your help we have pulled all the cheese that may be involved.

Out of an abundance of caution and to support public health we will be calling members tomorrow morning who purchased the road show cheeses between Oct 5 and Nov 1. to inform them of the investigation and to ask them to return any cheese that may still have for a full refund.

I have included the script below.

Thank you all for helping with this food safety issue. We will keep you informed as we move forward.

Call with your questions.

Best Regards,

Craig Wilson
Costco Wholesale
Assistant Vice President/GMM
Quality Assurance & Food Safety
(425) 313-2880
cwilson@costco.com

PHONE MESSAGE to MEMBERS:

"This is a Costco Food Safety Alert:

Costco, the CDC, FDA, and your state health department, are investigating a possible e-coli illness outbreak in your area. The investigation may be associated with cheese and the cheese road show that was held between Oct. 5th, and Nov. 1st. While no particular cheese has been matched to an illness there is strong evidence that one of the cheeses from that period of time could be involved. A formal recall has not been announced, but out of an abundance of caution and to support member health, please stop eating the cheese you purchased, and return any remaining cheese to Costco for a full refund.

As soon as more information is available we will follow-up with a letter. We are sorry for the inconvenience."

Jessica Rigler

From: Shoana Anderson [Shoana.Anderson@azdhs.gov]
Sent: Thursday, November 04, 2010 5:18 PM
To: Jessica Rigler
Subject: FW: Costco

From: Ronald Klein - PHSX[SMTP:RONALDKLEIN@MAIL.MARICOPA.GOV]
Sent: Thursday, November 04, 2010 5:14:47 PM
To: Karen M. Rose - PHSX; Sun Wright - PHSX; Rachel De La Huerta - PHSX;
Telly Der - PHSX; Jamie Feld; Susan Miller - PHSX
Cc: Machrina Leach - PHSX; Mare Schumacher - PHSX;
Rebecca Sunenshine - PHSX; Bob England - PHSX;
Jeanene Fowler-DeRepentigny - PHSX; Joli Weiss; Shoana Anderson
Subject: RE: Costco
Auto forwarded by a Rule

Thanks Karen, well there goes my theory that bloody diarrhea should clue the clinician in to collecting a stool culture. WTH ! ..Am I crazy? Wouldn't this presentation warrant a stool Cx?

From: Karen M. Rose - PHSX
Sent: Thursday, November 04, 2010 5:02 PM
To: Ronald Klein - PHSX; Sun Wright - PHSX; Rachel De La Huerta - PHSX; Telly Der - PHSX; Jamie Feld; Susan Miller - PHSX
Cc: Machrina Leach - PHSX; Mare Schumacher - PHSX; Rebecca Sunenshine - PHSX; Bob England - PHSX; Jeanene Fowler-DeRepentigny - PHSX; 'Joli Weiss'; 'ANDERSSM@azdhs.gov'
Subject: RE: Costco

As a follow up, I have interviewed this caller who self-reports her illness, following the Costco call she received. She called Costco and was given the name and number of Craig Wilson. She called him and he told her he could not tell her about any specific illness to watch for, and when she pressed him, he told her to call us.

This woman had onset severe abd. Pain on 10/21, followed same day by dia. With BRB. She passed out at home and went to the ED and was discharged w/ antibx and no stool cx. She took antibx for 4 days and returned to the same hospital, where she was admitted with dx colitis, but she says she never had a stool test done. She did see a GI specialist today for follow up and had a CBC drawn and was given a kit for stool cx collection. I told her to call her doctor ASAP and tell them to check for E.coli O157 and shiga toxin (although she has had lots of antibx by now), and to review her labs with that possible infection in mind.

I did a partial interview, got her Costco member number, and confirmed with her that she tasted cheese. She says she tried all the white cheeses, and that she would definitely have eaten Gouda, because it is a favorite. Her husband sampled cheeses, but would not have eaten any Gouda because he does not like it. He is not ill. They purchased a cheese and he has been eating it (not her) and he remains asx.

I am going to request records from JCL to be sure there was no shiga toxin or other test done, but if it had been done, we would have received it.

Karen M. Rose, RN BSN

Disease Surveillance Nurse
Office of Community Health Nursing
Maricopa County Department of Public Health
Phone: 602-506-8881
Fax: 602-506-8444
Email: karenrose@mail.maricopa.gov

www.wearepublichealth.org

Confidentiality Statement: The information contained in this email is intended to be viewed only by the individual(s) and/or entities named herein. This email may contain confidential information. If you have received this email in error, please inform me and delete this email immediately. Thank you.

From: Ronald Klein - PHSX
Sent: Thursday, November 04, 2010 4:36 PM
To: Karen M. Rose - PHSX; Sun Wright - PHSX; Rachel De La Huerta - PHSX; Telly Der - PHSX; Jamie Feld; Susan Miller - PHSX
Cc: Machrina Leach - PHSX; Mare Schumacher - PHSX; Rebecca Sunenshine - PHSX; Bob England - PHSX; Jeanene Fowler-DeRepentigny - PHSX; 'Joli Weiss'; 'ANDERSSM@azdhs.gov'
Subject: RE: Costco

And it begins...can we update DRL about this. People that are ill should contact their healthcare provider and inform the provider that they may have been exposed to E-coli 0157:H7 and let the provider know they want their stool cultured. If they don't have a provider, advise them to see an urgent care center and relay the same info as above and ask for a stool culture. We will not see ill people nor pay for their healthcare. DRL can fill out a CDR on ill callers and please get provider info on caller. For callers not ill, please inform them to follow the directions on the Costco robocall or instructions in the press release ie, return or destroy the product. If callers had only sampled (not bought)cheese during the road show and have not experienced illness, they should not expect to become ill from the cheese they sampled. If callers are not ill and had purchased and consumed cheese, they should be informed of the signs and symptoms associated with E-coli 0157:H7 and to seek medical care should they occur. Callers who had been ill with diarrhea but are no longer ill, should be advised to seek advice from their medical provider regarding infection with 0157:H7 especially children and older adults because of the risk of HUS. Infection with 0157:H7 typically causes diarrhea accompanied with abdominal cramping which can be severe. Diarrhea often begins as non-bloody but usually progresses to diarrhea with visible blood. Fever occurs in less than one third of cases.

Please edit DRL message as you see fit, did I leave anything out? Thx, Ron

From: Karen M. Rose - PHSX
Sent: Thursday, November 04, 2010 4:04 PM
To: Ronald Klein - PHSX; Sun Wright - PHSX; Rachel De La Huerta - PHSX; Telly Der - PHSX; Jamie Feld; Susan Miller - PHSX
Cc: Machrina Leach - PHSX; Mare Schumacher - PHSX; Rebecca Sunenshine - PHSX; Bob England - PHSX; Jeanene Fowler-DeRepentigny - PHSX; 'Joli Weiss'; 'ANDERSSM@azdhs.gov'
Subject: Costco

I just got a voicemail...about to return a call from a woman who reports being very ill, and receiving a call from Costco about the cheese she ate. She says she called Costco, and they told her to call us...

Fyi,
K.

Karen M. Rose, RN BSN

Disease Surveillance Nurse
Office of Community Health Nursing
Maricopa County Department of Public Health
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www.wearepublichealth.org

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Jessica Rigler

From: Ronald Klein - PHSX [ronaldklein@mail.maricopa.gov]
Sent: Thursday, November 04, 2010 5:37 PM
To: Jessica Rigler
Subject: FW: Multi-state outbreak of enterohemorrhagic E. coli associated with cheese from Costco

Importance: High

I didn't do it this time

From: Rebecca Sunenshine - PHSX
Sent: Thursday, November 04, 2010 5:28 PM
To: 'Stevens, Donna'; 'Welch, Sharyn'
Cc: Machrina Leach - PHSX; Mare Schumacher - PHSX; Bob England - PHSX; Jeanene Fowler-DeRepentigny - PHSX; 'Joli Weiss'; 'ANDERSSM@azdhs.gov'; Ronald Klein - PHSX; Karen M. Rose - PHSX; Rachel De La Huerta - PHSX; Telly Der - PHSX; 'Jamie Sunenshine'; Susan Miller - PHSX
Subject: Multi-state outbreak of enterohemorrhagic E. coli associated with cheese from Costco
Importance: High

Dear Donna and Sharyn,

Please see the press release and HAN sent out by ADHS below this e-mail.

Also, could you please distribute the following information to assist DRL folks in answering questions from the public.

There have been 11 confirmed cases of Enterohemorrhagic E. coli infection (also called O157:H7) in Arizona (all in Maricopa County) in the past month. Initial information indicates that **illness is likely associated with specialty cheeses, either sampled or purchased at Costco stores, with bravo Farms Dutch style Gouda being highly suspect.**

Enterohemorrhagic E. coli infection (also called O157:H7) typically causes diarrhea accompanied by abdominal cramping, which can be severe. Diarrhea can be bloody or non-bloody. Fever occurs in less than one third of cases. Some patients may have no diarrhea at all. The disease can progress to cause kidney failure and other severe complications like hemolytic uremic syndrome (HUS), so it is important for people with symptoms, **especially children**, to see their healthcare provider.

Ill persons who call and have consumed cheese from Costco, either purchased or sampled, should inform their provider that they may have been exposed to E-coli O157:H7 and let the provider know they want their stool cultured. For people who don't have a healthcare provider, please advise them to see an urgent care center and relay the same info as above and ask for a stool culture. Unfortunately, we (public health) cannot treat ill people nor can we pay for their healthcare. Please have DRL fill out a CDR for ill callers and please get provider information from the caller.

For callers who are NOT ill, please inform them to follow the directions on the Costco robocall or instructions in the press release ie, return the product to Costco or destroy the product. **If they did purchase and consume cheese**, they should be informed of the signs and symptoms associated with E-coli O157:H7 and to seek medical care if symptoms occur. Callers who had been ill with diarrhea but are no longer ill, should be advised to seek advice from their medical provider regarding infection with O157:H7, especially children and older adults, because of the risk of severe complications including HUS.

If callers only sampled (but did not purchase) cheese during the road show and do not have symptoms, please reassure them that they should not expect to become ill from the cheese they sampled.

Thank you and please call with any additional questions.

Rebecca

Press release sent today November 4th

E. COLI CASES TIED TO CHEESE

More than two dozen cases of Escherichia coli (E. coli) in five states are likely tied to cheese sold or tasted at Costco stores in October. Federal, state and local health officials are working to determine the type of cheese causing illness. Preliminary data are pointing to the Dutch style Gouda, but health officials are still investigating. The Arizona State Public Health Laboratory currently is testing several samples.

These illnesses may be associated with cheese served and sold at "Cheese Road Shows" Costco held during the month of October. Costco is fully cooperating with the investigation and stores are voluntarily removing suspect products from its shelves. In order to protect consumer health, Costco is also notifying customers who purchased the cheese and is asking members to return all cheese from the road show.

There are at least 25 confirmed E. coli cases in several states including Arizona (11), California (1), Colorado (8), Nevada (2) and New Mexico (3).

With E. coli people usually will experience symptoms between one and 10 days after consuming a contaminated product. Certain strains of E. coli can cause severe bloody diarrhea and abdominal cramps; sometimes the infection causes non-bloody diarrhea or no symptoms. Usually little or no fever is present, and the illness resolves in five to 10 days.

If you have these symptoms and are concerned, contact your healthcare provider. If you have concerns about your cheese, take it to the Costco where it was purchased.

Health Alert Notification (HAN)

Dear Healthcare Providers:

The Arizona Department of Health Services, in conjunction with other state and local health agencies, is investigating a multi-state outbreak of enterohemorrhagic *E. coli* (EHEC). Twenty-five cases of EHEC have been identified nationally and 11 confirmed cases have been reported in Arizona in the past month. This outbreak is under active investigation. However, initial data indicate that illness may be associated with specialty cheeses, either sampled or purchased at Costco stores.

E. coli O157 can cause severe bloody diarrhea and abdominal cramps; however, sometimes the infection causes non-bloody diarrhea or no symptoms. The Arizona Department of Health Services is encouraging providers to test for EHEC in patients with diarrhea who report consuming specialty cheeses from Costco since October 5th. All positive isolates should be forwarded to the Arizona State Public Health Laboratory for additional testing. Because current data indicate that antibiotics are of limited benefit for management of enterohemorrhagic *E. coli*, the Department does not recommend the use of antimicrobial therapy for treatment of bloody diarrhea suspected to be due to EHEC.

If you identify additional cases associated with this outbreak or have any questions, please contact your local health department or Joli Weiss at <mailto:weissj@azdhs.gov> or (602) 364-3676.

Rebecca Sunenshine, MD
CDR, USPHS
Career Epidemiology Field Officer
Maricopa County Department of Public Health
4041 N. Central Avenue, Suite 600
Centers for Disease Control and Prevention
Phone: (602) 568-2250
Fax: 372-2656
e-mail: RebeccaSunenshine@mail.maricopa.gov

From: Ronald Klein - PHSX
Sent: Thursday, November 04, 2010 4:36 PM
To: Karen M. Rose - PHSX; Sun Wright - PHSX; Rachel De La Huerta - PHSX; Telly Der - PHSX; Jamie Feld; Susan Miller - PHSX
Cc: Machrina Leach - PHSX; Mare Schumacher - PHSX; Rebecca Sunenshine - PHSX; Bob England - PHSX; Jeanene Fowler-DeRepentigny - PHSX; 'Joli Weiss'; 'ANDERSSM@azdhs.gov'
Subject: RE: Costco

And it begins...can we update DRL about this.
Please edit DRL message as you see fit, did I leave anything out? Thx, Ron

From: Karen M. Rose - PHSX
Sent: Thursday, November 04, 2010 4:04 PM
To: Ronald Klein - PHSX; Sun Wright - PHSX; Rachel De La Huerta - PHSX; Telly Der - PHSX; Jamie Feld; Susan Miller - PHSX
Cc: Machrina Leach - PHSX; Mare Schumacher - PHSX; Rebecca Sunenshine - PHSX; Bob England - PHSX; Jeanene Fowler-DeRepentigny - PHSX; 'Joli Weiss'; 'ANDERSSM@azdhs.gov'
Subject: Costco

I just got a voicemail...about to return a call from a woman who reports being very ill, and receiving a call from Costco about the cheese she ate. She says she called Costco, and they told her to call us...

Fyi,
K.

Karen M. Rose, RN BSN

Disease Surveillance Nurse
Office of Community Health Nursing
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and/or entities named herein. This email may contain confidential information. If you have received this email in error, please inform me and delete this email immediately. Thank you.

Jessica Rigler

From: Joli Weiss
Sent: Thursday, November 04, 2010 7:31 PM
To: Joli Weiss; Catherine Foley; Shoana Anderson; Ken Komatsu; Cara Christ, MD; Clarisse Tsang; Diane Eckles; Erica Weis
Cc: Caleb Wiedeman; Aarikha D'Souza; Laura Erhart; Susan Goodykoontz; Don Herrington; jhunt@azda.gov; Katie Wiste; Jennifer Stewart Ricks - PHSX; Roumen Penev; Stephanie Kreis; Steven Baty; Alexandria Barnett; Jessica Rigler; Omar Contreras; Kevin Mead; Laura Oxley; Robert Sportsman; Harmony Duport; Jon Patterson; Jennifer Stewart Ricks - PHSX; Ronald Klein - PHSX; Karen M. Rose - PHSX; Sun Wright - PHSX; mareschumacher@mail.maricopa.gov; Vjolca Berisha - PHSX; Scott Zusy - ENVX; Ken Conklin - ENVX; Blanca Caballero - ENVX; ssam@mail.maricopa.gov; Jamie Feld; Stephen Everett; Brad McKinney; Lisa Woodson; Glenda Aguirre; Anissa Taylor; Gail Bradford; Jennifer Stewart Ricks - PHSX; Aurimar Ayala - PHSX; Rebecca Sunenshine - PHSX; James Matthews; Callahan, Mike; benito.lopez@yumacountyaz.gov; Bill Worsnop; Oertel, Brian; Betty Vanta; Darla Hansen; msarino@co.la-paz.az.us; Telly Der - PHSX; anna.scherzer@co.mohave.az.us; Susie Sandahl; Graham Briggs; spatton@co.santa-cruz.az.us; Marcello, John; Eric Carlson - ENVX; Porter, Steven; Sara Imholte; Kathleen Kennedy
Subject: E coli Multi-state cluster update 11/4/10
Attachments: Cheese E Coli News Release 20101104.doc; E.coli provider HAN 11-4-10.docx

Hi all, here is a brief update on the E coli cluster. A lot has been happening today.

Nevada now has 2 PFGE matched cases.

As of COB 11/4/2010, here's the current stats we've collected across the 5 involved states regarding the E. coli O157 Cluster1011COEXH-1 with ties to Costco cheese. All data pertains to confirmed cases only.

- # confirmed PFGE-matched cases: 25
- # confirmed cases by state: CO(8), AZ(11), NM(3), NV(2), CA(1)
- # attributed hospitalizations: CO(3), AZ(6), total=9
- # HUS: AZ(1, suspected)
- # reported deaths: 0
- Illness onset dates: Oct 16 - Oct 24
- Age range: 2-81 years
- Median age: 14 years
- % female: 56%

Costco began calling all their members this afternoon with the following message:

"This is a Costco Food Safety Alert:

Costco, the CDC, FDA, and your state health department, are investigating a possible e-coli illness outbreak in your area. The investigation may be associated with cheese and the cheese road show that was held between Oct. 5th, and Nov. 1st. While no particular cheese has been matched to an illness there is strong evidence that one of the cheeses from that period of time could be involved. A formal recall has not been announced, but out of an abundance of caution and to support member health, please stop eating the cheese you purchased, and return any remaining cheese to Costco for a full refund.

As soon as more information is available we will follow-up with a letter. We are sorry for the inconvenience."

We received notice today from the state lab that a sample of Gouda taken from a case household is PCR positive. The lab is attempting to obtain an isolate for culture and PFGE. Additional cheese specimens are still being tested in AZ, CO, and at FDA.

Arizona has already received numerous media inquiries and several interviews have already been completed with TV stations, newspapers and radio. An FDA press statement should be released shortly, however because of the robo-calls from Costco and the resultant media attention, Arizona has also released their own press statement as well as a HAN to

physicians to be on the look-out for potential EHEC cases that might be associated with this outbreak (both of these are attached).

If you have any questions please let me know,
~Joli

Joli R Weiss, PhD

Foodborne Disease Epidemiologist
Arizona Department of Health Services
602.364.3675
weissj@azdhs.gov

From: Joli Weiss

Sent: Tuesday, November 02, 2010 5:27 PM

To: Joli Weiss; Catherine Foley; Shoana Anderson; Ken Komatsu; Cara Christ, MD; Clarisse Tsang; Diane Eckles; Erica Weis; Kathleen Kennedy

Cc: Caleb Wiedeman; Aarikha D'Souza; Laura Erhart; Susan Goodykoontz; Don Herrington; jhunt@azda.gov; Katie Wiste; Jennifer Stewart Ricks - PHSX; Roumen Penev; Stephanie Kreis; Steven Baty; Alexandria Barnett; Jessica Rigler; Omar Contreras; Kevin Mead; Laura Oxley; Robert Sportsman; Harmony Duport; Jon Patterson; Jennifer Stewart Ricks - PHSX; Ronald Klein - PHSX; Karen M. Rose - PHSX; Sun Wright - PHSX ; mareschumacher@mail.maricopa.gov; Vjolca Berisha - PHSX ; Scott Zusy - ENVX; Ken Conklin - ENVX; Blanca Caballero - ENVX; ssam@mail.maricopa.gov; Jamie Feld; Stephen Everett; Brad McKinney; Lisa Woodson; Glenda Aguirre; Anissa Taylor; Gail Bradford; Jennifer Stewart Ricks - PHSX; Aurimar Ayala - PHSX ; Rebecca Sunenshine - PHSX; James Matthews; Callahan, Mike; benito.lopez@yumacountyaz.gov; Bill Worsnop; Oertel, Brian; Betty Vanta; Darla Hansen; msarino@co.la-paz.az.us; Telly Der - PHSX; anna.scherzer@co.mohave.az.us; Susie Sandahl; Graham Briggs; spatton@co.santa-cruz.az.us; Marcello, John; Eric Carlson - ENVX; Porter, Steven

Subject: E coli Multi-state cluster update

Hi all,

Here is a quick update on the E.coli Multi-state cluster (1011COEXH-1) for 11/2/10:

The PFGE pattern associated with this cluster is a brand new one never seen before.

CO (9), NM (3) and CA (1) all have cases linked to Costco and a majority of these cases report cheese sampling.

In AZ we currently have 27 reported Ecoli/Shigatoxin cases between 10/12 and 10/30 (PFGE still pending):

- 24 Maricopa
- 2 Pima
- 1 Yavapai

- 9 cases hospitalized/ 2 unk (out of 16 cases with info provided); 1 possible HUS case (Yavapai)

- Age range 1 to 85 yrs (11 cases are under 17yrs)

- 56% of cases are female

- Onset dates range from 10/17 to 10/27 (for those with info)

- 16 cases have at least some basic interview completed

- 15 cases report shopping at Costco in week prior

- Costco shopping dates range from 10/14 to 10/16

- Cheese tasting:

- 11 definitely tasted cheese
- 1 unk
- 2 No cheese tasting

Our main hypothesis right now is that one of the cheeses served as part of the cheese roadshow (not really a travelling roadshow – every warehouse in the SW Costco region served the same cheeses around the same time period that are taken from the warehouse floor) was potentially contaminated. The cheeses in question are: Cranberry goat cheese; Cranberry Wensleydale; Plaisir cheese w/herbs; gorgonzola; parmigiano; Tillamook sharp cheddar; and gouda (this one is the only one made w/raw milk). CO and AZ have obtained several different cheese samples which are currently at the state labs for testing. In addition, **Costco has voluntarily agreed to pull the suspect cheeses off the shelves** until further notice. Costco may also place a call to all members who have purchased one of these items to inform them of a potential problem with the product. They would be requested to return the product to the store. A supplemental questionnaire has been developed to for use with any new cases and a case-control study is being considered.

Any questions please let me know,
~Joli

Joli R Weiss, PhD
Foodborne Disease Epidemiologist
Arizona Department of Health Services
602.364.3675
weissj@azdhs.gov

From: Joli Weiss
Sent: Monday, November 01, 2010 11:36 AM
To: Joli Weiss; Catherine Foley; Shoana Anderson; Ken Komatsu; Cara Christ, MD; Clarisse Tsang; Diane Eckles; Erica Weis
Cc: Caleb Wiedeman; Aarikha D'Souza; Laura Erhart; Susan Goodykoontz; Don Herrington; jhunt@azda.gov; Katie Wiste; Jennifer Stewart Ricks - PHSX; Roumen Penev; Stephanie Kreis; Steven Baty; Alexandria Barnett; Jessica Rigler; Omar Contreras; Kevin Mead; Laura Oxley; Robert Sportsman; Harmony Duport; Jon Patterson
Subject: Current Outbreak Clusters 11/01/10

Hi all,
We are currently working on one multi-state cluster:

E. coli O157:H7: Over the past week we have seen an increase in the number of reports of E. coli and Shiga-toxin positive cases reported to the state lab. We have a total of 17 specimens collected between 10/12/10 and 10/25/10. 8 cases are confirmed O157:H7 and the others are still pending. PFGE results are pending at ASL. While we have 17 potential cases it is difficult at this time to determine if all the cases are matches without the PFGE results. We should hopefully have some PFGE results by Tues or Wed. The majority of the cases are from Maricopa County. One case is from Yavapai and one from Pima. Age range is 1 yr to 84 yrs and 11/17 (65%) are female. During the course of interviewing cases an association between Costco and the cases became apparent. A majority of the cases also reported tasting cheese in store. Types of cheeses include: goat cheese (with cranberry), gouda, Italian, gorgonzola. Colorado has also seen a spike in the number of reported O157 cases with a new PFGE Xba1 pattern. All 8 of their cases report Costco shopping (or were employees) and a majority of these also report cheese tasting. Onset dates for the CO cases are between 10/16 and 10/22. San Diego also reports one case with a connection to Costco. The states affected thus far all fall into Costco's SW Region and it is possible there was a cheese road show during the time period in question for all the affected states. We have been in touch with Costco and obtained a list of all the tastings that have occurred since the 6th of Oct. and we will have a conference call with Costco, the states and CDC this afternoon. A supplemental questionnaire is being developed and shopper card purchase histories are also being requested. CO will include information on this cluster in EPI-X to inform other states of the potential cluster and assoc with Costco.

Any questions please let me know,

~Joli

Joli R Weiss, PhD

Foodborne Disease Epidemiologist

Arizona Department of Health Services

602.364.3675

weissj@azdhs.gov

Jessica Rigler

From: Joli Weiss
Sent: Thursday, November 04, 2010 7:41 PM
To: Shoana Anderson; Jessica Rigler; Diane Eckles; Harmony Duport; Catherine Foley; Don Herrington; Cara Christ, MD; Laura Oxley; Carol Vack
Cc: mareschumacher@mail.maricopa.gov; Jennifer Stewart Ricks - PHSX; Ronald Klein - PHSX
Subject: FW: ALERT: FDA, CDC, and Costco warn consumers to avoid Bravo Farms Dutch Style Gouda cheese

FDA press release just came out.....

FDA NEWS RELEASE

For Immediate Release: Nov. 4, 2010

Media Inquiries: Siobhan DeLancey, 301-796-4668, siobhan.delancey@fda.hhs.gov

Consumer Inquiries: 888-INFO-FDA

FDA, CDC, and Costco warn consumers to avoid Bravo Farms Dutch Style Gouda cheese

Cheese may be related to outbreak of E.coli infections

Fast Facts

- Bravo Farms Dutch Style Gouda cheese, (Costco item 40654) offered for sale and in cheese sampling events at Costco Wholesale Corporation (Costco) locations is preliminarily linked with an outbreak of *E.coli* O157:H7 infections.
- Consumers who have any of this cheese should not eat it. They should return the cheese to the place of purchase or dispose of it in a closed plastic bag and place in a sealed trash can to prevent people or animals, including wild animals, from eating it.
- Most people infected with *E. coli* O157:H7 develop diarrhea and abdominal cramps, but some illnesses may last longer and can be more severe. While most people recover within a week, some may develop a severe infection. Rarely, as symptoms of diarrhea improve, a type of kidney failure called hemolytic uremic syndrome (HUS) can occur; this can happen at any age but is most common in children under 5 years old and in older adults. People with HUS should be hospitalized immediately, as their kidneys may stop working and they may be at risk for other serious health problems.
- As of Thursday, November 4, 2010, 25 persons infected with the outbreak strain of *E. coli* O157:H7 have been reported from five states since mid-October. The number of ill persons identified in each state with this strain is as follows: AZ (11), CA (1), CO (8), NM (3) and NV (2). There have been 9 reported hospitalizations, 1 possible case of hemolytic uremic syndrome (HUS), and no deaths.

What is the Problem?

The U.S. Food and Drug Administration and the Centers for Disease Control and Prevention join Costco Wholesale Corporation (Costco), in warning consumers not to consume Bravo Farms Dutch Style Gouda cheese (Costco item 40654), as this cheese may be associated with an outbreak of *E.coli* O157:H7 infections. The

cheese was available for sale, and free samples were offered for in-store tasting at Costco in Arizona, California, Colorado, New Mexico and Nevada.

What are the Symptoms of Illness/Injury?

Most people infected with *E. coli* O157:H7 develop diarrhea and abdominal cramps, but some illnesses may last longer and can be more severe. While most people recover within a week, some may develop a severe infection. Rarely, as symptoms of diarrhea improve, a type of kidney failure called hemolytic uremic syndrome (HUS) can occur; this can happen at any age but is most common in children under 5 years old and in older adults. People with HUS should be hospitalized immediately, as their kidneys may stop working and they may be at risk for other serious health problems.

What Do Consumers Need To Do?

Do not eat Bravo Farms Dutch Style Gouda cheese (Costco Item 40654) purchased at Costco. Consumers should return this product to the place of purchase or dispose of it in a closed plastic bag and place in a sealed trash can to prevent people or animals, including wild animals, from eating them. Anyone who experienced signs or symptoms of *E. coli* O157:H7 infection should contact his or her healthcare provider immediately. Healthcare providers should report any suspected infection to state or local public health authorities right away.

Where is it Distributed?

Costco offered the Bravo Farms Dutch Style Gouda cheese for sale and for in-store tasting at its stores in Arizona, California, Colorado, New Mexico and Nevada.

What is Being Done to Protect Consumers?

The FDA, CDC and Costco are working together on the investigation and will update the public with more information as soon as it is available. As more information becomes available, the recommendations to consumers may change. The FDA, in conjunction with the state of California, has initiated an investigation at Bravo Farms.

In addition, Costco is advising consumers to return any remaining Bravo Farms Dutch Style Gouda cheese they may have at home to Costco for a full refund. Costco has voluntarily removed the cheese from its stores and, using card purchase records, has notified consumers by phone of the situation.

The information in this press release reflects FDA's best efforts to communicate what the manufacturer has reported to FDA

Joli R Weiss, PhD
Foodborne Disease Epidemiologist
Arizona Department of Health Services
602.364.3675
weissj@azdhs.gov

From: FoodSafety.gov [mailto:subscriptions@hhs.gov]
Sent: Thursday, November 04, 2010 7:32 PM
To: Joli Weiss
Subject: ALERT: FDA, CDC, and Costco warn consumers to avoid Bravo Farms Dutch Style Gouda cheese

FDA, CDC, and Costco warn consumers to avoid Bravo Farms Dutch Style Gouda cheese

FDA, CDC, and Costco warn consumers to avoid Bravo Farms Dutch Style Gouda cheese

Cheese may be related to outbreak of E.coli infections

Fast Facts

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- As of Thursday, November 4, 2010, 25 persons infected with the outbreak strain of *E. coli* O157:H7 have been reported from five states since mid-October. The number of ill persons identified in each state with this strain is as follows: AZ (11), CA (1), CO (8), NM (3) and NV (2). There have been 9 reported hospitalizations, 1 possible case of hemolytic uremic syndrome (HUS), and no deaths.

Go to FoodSafety.gov for information on *E. coli* and updates on this alert.

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- Other inquiries? [Contact HHS](#)



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Jessica Rigler

From: Shoana Anderson
Sent: Friday, November 05, 2010 8:08 AM
To: Laura Oxley
Cc: Joli Weiss; Diane Eckles; Cara Christ, MD; Don Herrington; Jessica Rigler
Subject: Re: 11 cases of cheese E. coli spur alert

Joli-

Thanks for all your hard work on media last night!

Sho

On Nov 5, 2010, at 8:01 AM, "Laura Oxley" <Laura.Oxley@azdhs.gov> wrote:

11 cases of cheese E. coli spur alert

Stephanie Innes Arizona Daily Star Arizona Daily Star | Posted: Friday, November 5, 2010 12:00 am |

Arizona has confirmed 11 E. coli cases likely tied to cheese sold or tasted at Costco stores in October, state health officials said late Thursday.

All of the cases are in Maricopa County, said Joli Weiss, foodborne-disease epidemiologist for the Arizona Department of Health Services.

The state laboratory is still testing samples and there could be more people affected, Weiss said.

Investigators are looking at which specific cheeses caused the outbreak. One culprit could be a gouda cheese made with raw milk, but testing is still under way, she emphasized.

The illnesses may be associated with cheese served and sold at "Cheese Road Shows" held by Costco in October, Arizona health officials said.

"The public should know that if they sampled any of these cheeses and purchased them but didn't eat any in the meantime, it's not likely they will get sick," Weiss said. "But they should bring them back. Costco will give them a refund."

Symptoms of E. coli begin to show within one to 10 days after exposure, but the average is three to four days, Weiss said. Certain strains of E. coli can cause severe bloody diarrhea and abdominal cramps; sometimes the infection causes non-bloody diarrhea or no symptoms. Usually little or no fever is present, and the illness goes away in five to 10 days.

Anyone with such symptoms who is concerned should see their health-care provider, officials said.

Six of the 11 Arizonans affected were hospitalized, but all have been discharged. Their ages ranged from 1 to 85.

Arizona isn't the only state with cases. Overall, more than two dozen cases of Escherichia coli (E. coli) in five states, also including Colorado, New Mexico, Nevada and California, are likely tied to such cheese, officials said.

Costco is cooperating with the investigation, removing suspect products from its shelves, and notifying customers who bought the cheese to return it, the state said.

On StarNet: Stephanie Innes brings you the latest health information in her blog, Tucson Health and Wellness, at azstarnet.com/news/blogs/health

Contact reporter Stephanie Innes at sinnes@azstarnet.com or 573-4134.

http://azstarnet.com/news/science/health-med-fit/article_9ae060b2-1b60-585d-a9c0-c8d86c2b6350.html?mode=story

Laura Oxley

Communication Director

Arizona Department of Health Services

602-542-1094

Leadership for a Healthy Arizona

Due to State of Arizona government furloughs, Arizona state government will close most state agencies including the Department of Health Services on November 26th. This closure requires our employees to take an unpaid furlough day. Please visit AZDHS.gov for more information. We apologize for any inconvenience this closure may cause. Future furlough days include December 23rd.

Jessica Rigler

From: Joli Weiss
Sent: Monday, November 08, 2010 9:49 AM
To: Williams, Ian (CDC/OID/NCZVED)
Cc: Cronquist, Alicia (CDC state.co.us); Jeff McCollum; Paul.Ettestad@state.nm.us; jessica.jungk@state.nm.us; Culpepper, Wright A. (CDC/OID/NCZVED); Jessica Rigler; Shoana Anderson
Subject: RE: AZ and NM testing

Hi Ian,

We are hoping to have PFGE results by this afternoon. We had an additional opened white cheddar sample from a case household which was negative and all samples of cheese collected from Costco are negative at this time (goat, scamorza, wenselydale, parmigiano, gorgonzola). The lab will be testing some additional samples today of gouda, le plaisir, and goat cheese from another case household. These results should be available tomorrow afternoon. Will keep you informed as we get in our results.

~Joli

Joli R Weiss, PhD
Foodborne Disease Epidemiologist
Arizona Department of Health Services
602.364.3675
weissj@azdhs.gov

-----Original Message-----

From: Williams, Ian (CDC/OID/NCZVED) [<mailto:iaw3@cdc.gov>]
Sent: Monday, November 08, 2010 7:32 AM
To: Joli Weiss
Cc: Cronquist, Alicia (CDC state.co.us); Jeff McCollum; Paul.Ettestad@state.nm.us; jessica.jungk@state.nm.us; Culpepper, Wright A. (CDC/OID/NCZVED)
Subject: RE: AZ and NM testing

Hey Joli,

Could you let me know as soon as you know anything today about PFGE results for the gouda and aged cheddar. If both come back as "indistinguishable" from OB strain, one question that will be asked (and has been asked already by FDA) is how do we know this is not lab (cross) contamination. So, would be good to be able to address that question as well.. Thanks..

Ian

-----Original Message-----

From: Joli Weiss [<mailto:Joli.Weiss@azdhs.gov>]
Sent: Saturday, November 06, 2010 4:22 PM
To: Williams, Ian (CDC/OID/NCZVED); Paul.Ettestad@state.nm.us; jessica.jungk@state.nm.us
Cc: Cronquist, Alicia (CDC state.co.us); Jeff McCollum
Subject: RE: AZ and NM testing

We received some additional samples from case households yesterday. I added them to the list - I dont have all the information at this time since I dont have the actual information in front of me.

Thanks,

~Joli

From: Williams, Ian (CDC/OID/NCZVED) [iaw3@cdc.gov]
Sent: Saturday, November 06, 2010 11:34 AM
To: Paul.Ettestad@state.nm.us; jessica.jungk@state.nm.us; Joli Weiss
Cc: Cronquist, Alicia (CDC state.co.us); Jeff McCollum
Subject: FW: AZ and NM testing

Jessica, Paul, and Joli

Got the attached list yesterday from the folks on CO and wanted to double check that NM was not testing anything and it included everything in AZ.. FDA working with Costco to planning its collections for testing and just wanted to see what else had already been collected. Thanks..

/Ian

-----Original Message-----

From: Williams, Ian (CDC/OID/NCZVED)
Sent: Saturday, November 06, 2010 12:25 PM
To: McGarry, Sherri A (FDA/CFSAN); Lance, Susan (FDA/CFSAN)
Subject: RE: AZ and NM testing

The list I sent yesterday includes AZ (Column E tells which state). Attached it here again (CO has been keeping the master list of this). As far as I know NM has not collected anything for testing, but will double check..

Ian

-----Original Message-----

From: McGarry, Sherri A (FDA/CFSAN)
Sent: Saturday, November 06, 2010 10:56 AM
To: Williams, Ian (CDC/OID/NCZVED); Lance, Susan (FDA/CFSAN)
Subject: AZ and NM testing

Thanks for the list of cheese samples that CO is testing. Can you ask AZ and NM to send a list of what cheese (and item/lot/best by) they have collected and testing status. If they just have the list of what was collected that would be fine. I really need this by Sunday noon if possible so we can plan fda collections..

Thanks!

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Jessica Rigler

From: Joli Weiss
Sent: Monday, November 08, 2010 10:03 AM
To: Van Houten, David P
Cc: Jessica Rigler; Shoana Anderson; Catherine Foley
Subject: RE: E coli outbreak

Hi David,

So far we have tested:

Opened gouda – case household: Postive for O157:H7, PFGE pending
Opened sharp cheddar – case household: Positive for O157:H7, PFGE pending
Opened gorgonzola – case household: negative
Cranberry Goat – Intact from Costco: negative
Cranberry Wensleydale – Intact from Costco: negative
Gorgonzola – Intact from Costco: negative
Parmigiano – Intact from Costco: negative
Scamorza – Intact from Costco: negative
Opened sharp cheddar – case household: negative

Samples to be started today:

Opened gouda – case household
Opened gouda – case household
Opened Le plaisir – case household
Unopened goat – case household

If you need to speak directly with the environmental lab people their number is 602.542.6130 (Roumen or Angelina). They can provide you with more detailed info on their testing methods. If you have any other questions please let me know,

~Joli

Joli R Weiss, PhD

Foodborne Disease Epidemiologist
Arizona Department of Health Services
602.364.3675
weissj@azdhs.gov

From: Van Houten, David P [<mailto:David.VanHouten@fda.hhs.gov>]
Sent: Monday, November 08, 2010 9:53 AM
To: Joli Weiss
Subject: E coli outbreak

Joli,

As discussed, please provide me with lab contact info regarding analysis done on samples of cheese associated with the recent E Coli outbreak.

Any assistance you provide on this is greatly appreciated. Please feel free to contact me if we can be of any assistance.

David Van Houten
Supervisory Investigator, FDA Phoenix Res. Post

Jessica Rigler

From: Joli Weiss
Sent: Monday, November 08, 2010 1:58 PM
To: Shoana Anderson; Jessica Rigler; Diane Eckles; Harmony Duport; Cara Christ, MD; Catherine Foley; Ken Komatsu; Don Herrington
Cc: Mare Schumacher - PHSX; Vjollca Berisha - PHSX; Carol Vack; Laura Oxley; Ronald Klein - PHSX; Karen M. Rose - PHSX; Sun Wright - PHSX; Jamie Feld; Jennifer Stewart - PHSX; Roumen Penev; Angelina Zehrbach; Kevin Mead; Jon Patterson; Stephanie Kreis; Rachel De La Huerta - PHSX
Subject: E coli update

Hi all,

Just wanted to give you a quick cheese sampling update:

It looks like both of our positive samples are actually Gouda cheese. In reviewing the purchase hx for the case that supposedly sent the cheddar cheese – it turns out they never purchased any. The only cheese purchases were gorgonzola and gouda cheese. I spoke with the case and she picked out the gorgonzola but her husband had picked out the other cheese. She thought it was cheddar but it would have been the gouda since they did not have any other cheeses in the house. This helps to explain our results much better. I have spoken with Ian Williams at CDC and provided him with that info.

CO also states that they have a positive O157:H7 growing on a plate for the unopened gorgonzola – so not sure what that means yet ☺

Any questions let me know,

Thanks,

~Joli

Joli R Weiss, PhD

Foodborne Disease Epidemiologist

Arizona Department of Health Services

602.364.3675

weissj@azdhs.gov

Jessica Rigler

From: Catherine Foley
Sent: Wednesday, November 10, 2010 4:20 PM
To: Carol Vack
Cc: Jessica Rigler
Subject: CDC E.coli Call 11/10

Hi Carol,

I just wanted to let you know a little bit about what was discussed on the call today regarding communications.

-CDC has updated their web posting which can be found here:

<http://www.cdc.gov/ecoli/2010/cheese0157/index.html>.

-Supposedly Bravo Farms has updated their recall to include all Gouda Cheese instead of just specific lot numbers. I have not seen this notice only heard about it on the call, and it is not on the Bravo Farms website (only the one from Nov 4th)

<http://bravofarms.com/shop/recall>

-There is still some discussion going on about issuing a recall for the Gorgonzola that was positive for E.coli but did not match the outbreak strain (this was also mentioned on yesterdays call).

Please let me know if you have any questions.

Thanks,

Catherine Foley, MPH, MA
CDC/CSTE Fellow
Office of Infectious Disease Services
Arizona Department of Health Services
150 N. 18th Avenue, Suite 140
Phoenix, AZ 85007-3237
Tel: (602) 364-3682
Fax:(602) 364-3199
catherine.foley@azdhs.gov

Jessica Rigler

From: Joli Weiss
Sent: Friday, November 12, 2010 7:14 AM
To: Shoana Anderson; Jessica Rigler; Catherine Foley; Diane Eckles; Cara Christ, MD; Don Herrington; Ken Komatsu
Cc: Kevin Mead; Roumen Penev; Jon Patterson; Angelina Zehrbach; Ronald Klein - PHSX; Jennifer Stewart Ricks - PHSX; Mare Schumacher - PHSX; karenrose@mail.maricopa.gov; sunwright@mail.maricopa.gov; racheldelahuerta@mail.maricopa.gov
Subject: FW: Lot of Mauri Gorgonzola cheese positive for E. coli O157:H7

PFGE results on gorgonzola came in - looks like no recent matches....
~Joli

From: Williams, Ian (CDC/OID/NCZVED) [iaw3@cdc.gov]
Sent: Thursday, November 11, 2010 1:39 PM
To: Cronquist, Alicia (CDC state.co.us); Nicole Comstock; Shaun Crosgrove; Jessica Jungk; Meg Adams-Cameron; Akiko Kimura; Gilliss, Debra (CDC cdph.ca.gov); Jeffrey Higa; Sovero, Monica K. (CDC sdcounty.ca.gov); Joli Weiss; Jeff McCollum; Anita Watkins; Nancy J. Williams; rsowadsky@health.nv.gov
Cc: Pearson, Christine (CDC/OID/NCPDCID); McGarry, Sherri A (FDA/CFSAN); Lance, Susan (CDC/OID/NCZVED); Lance, Susan (FDA/CFSAN); Bell, Beth (CDC/OID/NCPDCID); Braden, Chris (CDC/OID/NCZVED); PFGE National Database (CDC); Hoffman, Stacey (CDC/OID/NCZVED)
Subject: RE: Lot of Mauri Gorgonzola cheese positive for E. coli O157:H7

All,
CO received PFGE results this morning on the gorgonzola isolate below. PulseNet checked and this is pattern EXHX01.3096/EXHA26.0762. This combination has been seen 2 other times in the PulseNet database, but the last time was in 2007 and before that was 2005. So, good news is looks like no recent cases.
Ian

From: Williams, Ian (CDC/OID/NCZVED)
Sent: Thursday, November 11, 2010 9:17 AM
To: Cronquist, Alicia (CDC state.co.us); 'Nicole Comstock'; 'Shaun Crosgrove'; 'Jessica Jungk'; 'Meg Adams-Cameron'; 'Akiko Kimura'; Gilliss, Debra (CDC cdph.ca.gov); 'Jeffrey Higa'; Sovero, Monica K. (CDC sdcounty.ca.gov); 'Joli Weiss'; 'Jeff McCollum'; 'Anita Watkins'; 'Nancy J. Williams'; 'rsowadsky@health.nv.gov'
Cc: Pearson, Christine (CDC/OID/NCPDCID); McGarry, Sherri A (FDA/CFSAN); Lance, Susan (CDC/OID/NCZVED); Lance, Susan (FDA/CFSAN); Bell, Beth (CDC/OID/NCPDCID); Braden, Chris (CDC/OID/NCZVED)
Subject: FDA: Lot of Mauri Gorgonzola cheese positive for E. coli O157:H7

All,
The FDA presser on the gorgonzola cheese is pasted below and available at:
<http://www.fda.gov/NewsEvents/Newsroom/PressAnnouncements/ucm233539.htm>.
Ian

FDA NEWS RELEASE

For Immediate Release: Nov. 10, 2010
Media Inquiries: Siobhan DeLancey, 301-796-4668, siobhan.delancey@fda.hhs.gov
Consumer Inquiries: 888-INFO-FDA

UPDATE: Nov. 11, 2010: This release is being reissued because of an error in the sell-by date of one of the lots. Please note that the recalled lots carry a sell-by date of 1/13/11 and 1/14/11.

FDA: Lot of Mauri Gorgonzola cheese positive for E. coli O157:H7
Cheese was sold in Colorado Costco stores

Fast Facts

- Mauri Gorgonzola cheese with sell-by dates of 01/13/11 and 01/14/11 is being recalled because of a positive test for *E. coli* O157:H7. DPI Specialty Foods of Tualatin, Ore., cut, packaged and distributed the cheese to Costco Wholesale Corporation (Costco) stores in Colorado.
- Consumers who have any of this cheese should not eat it. They should return the cheese to the place of purchase or dispose of it in a closed plastic bag and place in a sealed trash can to prevent people or animals, including wild animals, from eating it.
- Most people infected with *E. coli* O157:H7 develop diarrhea and abdominal cramps, but some illnesses may last longer and can be more severe. While most people recover within a week, some may develop a severe infection. Rarely, as symptoms of diarrhea improve, a type of kidney failure called hemolytic uremic syndrome (HUS) can occur; this can happen at any age but is most common in children under 5 years old and in older adults. People with HUS should be hospitalized immediately, as their kidneys may stop working and they may be at risk for other serious health problems.
- The bacterial strain from this cheese is different from the strain linked to those illnesses reported in the recent *E. coli* O157:H7 outbreak in Southwestern states. Investigations are ongoing to determine if any illnesses are associated with eating this recalled cheese.
- The FDA is investigating how this cheese became contaminated.

What is the Problem?

The Food and Drug Administration and the Centers for Disease Control and Prevention join DPI Specialty Foods in warning consumers not to eat Mauri Gorgonzola cheese with sell-by dates of 01/13/11 and 01/14/11. A sample of this cheese tested positive for *E. coli* O157:H7 in a Colorado state laboratory. Colorado officials discovered the positive sample during the investigation into the recent *E. coli* O157:H7 outbreak in Southwestern states.

What are the Symptoms of Illness/Injury?

Most people infected with *E. coli* O157:H7 develop diarrhea and abdominal cramps, but some illnesses may last longer and can be more severe. While most people recover within a week, some may develop a severe infection. Rarely, as symptoms of diarrhea improve, a type of kidney failure called hemolytic uremic syndrome (HUS) can occur; this can happen at any age but is most common in children under 5 years old and in older adults. People with HUS should be hospitalized immediately, as their kidneys may stop working and they may be at risk for other serious health problems.

What Do Consumers Need To Do?

Do not eat Mauri Gorgonzola with sell-by dates of 01/13/11 and 01/14/11. Consumers should return this product to the place of purchase or dispose of it in a closed plastic bag and place in a sealed trash can to prevent people or animals, including wild animals, from eating them. Anyone who experienced signs or symptoms of *E. coli* O157:H7 infection should contact his or her health care provider immediately. Health care providers should report any suspected infection to state or local public health authorities right away.

Where is it Distributed?

DPI Specialty Foods distributed the Mauri Gorgonzola in Costco locations in Colorado only. Costco is using card record information to contact its members who bought the cheese.

What is Being Done to Protect Consumers?

The FDA, CDC and DPI are working together on the investigation and will update the public with more information as soon as it is available. As more information becomes available, the recommendations to consumers may change.

Consumers who have purchased Mauri Gorgonzola are urged to return it to Costco for a full refund. Consumers with questions may contact DPI Specialty Foods at 1-800-597-3876.

The information in this press release reflects FDA's best efforts to communicate what the manufacturer has reported to FDA.

FoodSafety.gov on *E. coli*

From: Williams, Ian (CDC/OID/NCZVED)

Sent: Wednesday, November 10, 2010 5:43 PM

To: Cronquist, Alicia (CDC state.co.us); 'Nicole Comstock'; 'Shaun Crosgrave'; 'Jessica Jungk'; 'Meg Adams-Cameron'; 'Akiko Kimura'; Gilliss, Debra (CDC cdph.ca.gov); 'Jeffrey Higa'; Sovero, Monica K. (CDC sdcounty.ca.gov); 'Joli Weiss'; 'Jeff McCollum'; 'Anita Watkins'; 'Nancy J. Williams'; 'rsowadsky@health.nv.gov'

Cc: Pearson, Christine (CDC/OID/NCPDCID); McGarry, Sherri A (FDA/CFSAN); Lance, Susan (CDC/OID/NCZVED); Lance,

Susan (FDA/CFSAN); Bell, Beth (CDC/OID/NCPDCID)

Subject: November 10 web update on the multistate outbreak of *E. coli* O157:H7 infections associated with cheese

All, November 10 web update on the multistate outbreak of *E. coli* O157:H7 infections associated with cheese just went live at: <http://www.cdc.gov/ecoli/2010/cheese0157/index.html>. Also pasted below as well.

Ian

Investigation Update: Multistate Outbreak of *E. coli* O157:H7 Infections Associated with Cheese

Updated November 10, 2010

Outbreak Highlights

- CDC has issued an alert to consumers and health professionals about an outbreak of *E. coli* O157:H7 in five states: Arizona, California, Colorado, New Mexico and Nevada. Based on current information, there is a link with the consumption of one of several cheeses offered for sampling and sale at the "cheese road show" that was held at Costco Warehouses in these states. This cheese—Bravo Farms Dutch Style Gouda Cheese (Costco Item 40654) manufactured by Bravo Farms, Traver CA—was sold and offered as free samples for in-store tasting from October 5 to November 1.
- Consumers who have any of this cheese should not eat it. Instead, they should return the cheese to the place of purchase or dispose of it in a closed plastic bag placed in a sealed trash can. This will prevent people or animals, including wild animals, from eating it.
- Thirty-three persons infected with the outbreak strain of *E. coli* O157:H7 have been reported from five states since mid-October. The number of ill persons identified in each state with this strain is as follows: AZ (15), CA (3), CO (10), NM (3) and NV (2). There have been 15 reported hospitalizations, 1 case of hemolytic uremic syndrome (HUS), and no deaths.

Infections with the Outbreak Strain of *E. coli* O157:H7 by state << OLE Object: Picture (Device Independent Bitmap) >>

[Click to view a larger image.](#)

Infections with the outbreak strain of *E. coli* O157:H7 by known or estimated illness onset, October 2010 - present << OLE Object: Picture (Device Independent Bitmap) >>

[Click to view a larger image.](#)

Investigation of the Outbreak

CDC is collaborating with public health officials in Arizona, California, Colorado, New Mexico, Nevada, the U.S. Department of Health and Human Services' Food and Drug Administration (FDA), and the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) to investigate a multistate outbreak of human infections due to *E. coli* O157:H7.

This is a rare strain of *E. coli* O157:H7 that has never been seen before in the PulseNet database. PulseNet is the national subtyping network made up of state and local public health laboratories and federal food regulatory laboratories that performs molecular surveillance of foodborne infections.

Thirty-three persons infected with the outbreak strain of *E. coli* O157:H7 have been reported from five states. The number of ill persons identified in each state with this strain is as follows: AZ (15), CA (3), CO (10), NM (3) and NV (2). Dates of illness onset range from October 16, 2010 through October 24, 2010. Patients range in age from 1 to 81 years and the median age is 14 years. There have been 15 reported hospitalizations, 1 case of hemolytic uremic syndrome (HUS), and no deaths.

The outbreak can be visually described with a chart showing the number of persons who became ill each day. This chart is called an epidemic curve or epi curve. Illnesses that occurred after October 22, 2010 might not yet be reported due to the time it takes between when a person becomes ill and when the illness is reported. This takes an average of 2 to 3 weeks.

Current Status of the Investigation

Laboratory testing conducted on two opened packages of Bravo Farms Dutch Style Gouda Cheese purchased at Costco from two different case patient's homes has identified *E. coli* O157:H7 matching the outbreak strain. Preliminary laboratory testing conducted on a unopened (intact) package of Bravo Farms Dutch Style Gouda Cheese obtained from a Costco retail location has identified *E. coli* O157:H7. Preliminary laboratory testing conducted on two additional opened

packages of Bravo Farms Dutch Style Gouda Cheese purchased at Costco from two other case patient's homes has indicated the presence of *E. coli* O157:H7. Additional laboratory testing is currently ongoing to confirm these results. FDA is working with its state partners to investigate Bravo Farms and to identify potential sources of contamination. FDA has collected product samples for testing. Bravo Farms is recalling the affected Gouda cheese.

Additional investigative activities are ongoing and include:

- Conducting surveillance for additional illnesses that could be related to the outbreak.
- Gathering and testing food products that are suspected as possible sources of infection to see if they are contaminated with bacteria.
- Following epidemiologic leads gathered from interviews with patients, food purchase information, or from patterns of processing, production and/or distribution of suspected products.
- Investigating where in the distribution chain the point of contamination could have occurred.

Costco is cooperating and assisting with this ongoing investigation.

Clinical Features/Signs and Symptoms

Most people infected with *E. coli* O157:H7 develop diarrhea (often bloody) and abdominal cramps 2-8 days (3-4 days, on average) after swallowing the organism, but some illnesses last longer and are more severe. Infection is usually diagnosed by stool sample culture. While most people recover within a week, some develop a severe infection. A type of kidney failure called hemolytic uremic syndrome (HUS) can begin as the diarrhea is improving; this can occur among persons of any age but is most common in children under 5 years old and the elderly. Signs and symptoms of hemolytic uremic syndrome may include: fever, abdominal pain, pale skin tone, fatigue and irritability, small, unexplained bruises or bleeding from the nose and mouth, decreased urination and swelling of the face, hands, feet, or entire body. Persons who experience these symptoms and believe they are at risk for HUS should seek emergency medical care immediately.

Advice to Consumers

Based on current information, there is a link with the consumption of one of several cheeses offered for sampling and sale at the "cheese road show" that was held at Costco Warehouses between October 5 and November 1 in Arizona, California, Colorado, New Mexico and Nevada. This cheese is Bravo Farms Dutch Style Gouda Cheese (Costco Item 40654), manufactured by Bravo Farms of Traver CA.

Consumers who have any of this cheese should not eat it. Instead, they should return the cheese to the place of purchase or dispose of it in a closed plastic bag placed in a sealed trash can. This will prevent people or animals, including wild animals, from eating it.

CDC's Role in Food Safety

CDC leads federal efforts to gather data on foodborne illnesses, investigate foodborne illnesses and outbreaks, and monitor the effectiveness of prevention and control efforts. CDC is not a food safety regulatory agency but works closely with the food safety regulatory agencies, in particular, with FDA and FSIS. CDC also plays a key role in building state and local health department epidemiology, laboratory, and environmental health capacity to support foodborne disease surveillance and outbreak response. Notably, CDC data can be used to help document the effectiveness of regulatory interventions.

Additional Resources

- [*E. coli* O157:H7 Frequently Asked Questions](#)
- [*E. coli* Resources for Clinicians](#)
- [FoodSafety.gov](#)
- [Description of the Steps in a Foodborne Outbreak Investigation](#)
- [CDC's Role during a Multi-State Foodborne Outbreak Investigation](#)

Previous Updates

- [November 5, 2010](#)
- [November 4, 2010](#)

Jessica Rigler

From: Joli Weiss
Sent: Tuesday, November 16, 2010 8:45 AM
To: Karen M. Rose - PHSX; Scott Zusy - ENVX; Mare Schumacher - PHSX; Jennifer Stewart - PHSX; Catherine Foley; Shoana Anderson; Jessica Rigler; Carol Vack; Laura Oxley
Cc: Ronald Klein - PHSX; Sun Wright - PHSX
Subject: RE: Lot of Mauri Gorgonzola cheese positive for E. coli O157:H7

Yes, that is correct, the Mauri brand was only sold in CO. No recent human cases associated with the PFGE pattern.

~Joli

Joli R Weiss, PhD
Foodborne Disease Epidemiologist
Arizona Department of Health Services
602.364.3675
weissj@azdhs.gov

-----Original Message-----

From: Karen M. Rose - PHSX [mailto:KarenRose@mail.maricopa.gov]
Sent: Tuesday, November 16, 2010 8:18 AM
To: Scott Zusy - ENVX; Mare Schumacher - PHSX; Jennifer Stewart - PHSX; Joli Weiss; Catherine Foley; Shoana Anderson; Jessica Rigler; Carol Vack; Laura Oxley
Cc: Ronald Klein - PHSX; Sun Wright - PHSX
Subject: RE: Lot of Mauri Gorgonzola cheese positive for E. coli O157:H7

That's what I read, too...

Karen M. Rose, RN BSN

Disease Surveillance Nurse
Office of Community Health Nursing
Maricopa County Department of Public Health
Phone: 602-506-8881
Fax: 602-506-8444
Email: karenrose@mail.maricopa.gov

www.wearepublichealth.org

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-----Original Message-----

From: Scott Zusy - ENVX
Sent: Tuesday, November 16, 2010 7:10 AM
To: Mare Schumacher - PHSX; Jennifer Stewart - PHSX; Karen M. Rose - PHSX; 'Joli Weiss'; Catherine Foley; Shoana Anderson; Jessica Rigler; Carol Vack; Laura Oxley
Cc: Ronald Klein - PHSX; Sun Wright - PHSX
Subject: RE: Lot of Mauri Gorgonzola cheese positive for E. coli O157:H7

Mare,

I am not 100% sure but I think that is correct that it was only sold in Colorado. I think that is why the recall says Colorado specifically.

Thanks,

Scott Zusy, M.S., R.S.
Maricopa County Environmental Services
Environmental Health Specialist Supervisor Environmental Related Illness and HACCP Programs
(602) 506-5359 - Office
(602) 506-5141 - FAX

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-----Original Message-----

From: Mare Schumacher - PHSX
Sent: Tuesday, November 16, 2010 7:02 AM
To: Jennifer Stewart - PHSX; Karen M. Rose - PHSX; 'Joli Weiss'; Catherine Foley; Shoana Anderson; Jessica Rigler; Carol Vack; Laura Oxley
Cc: Scott Zusy - ENVX; Ronald Klein - PHSX; Sun Wright - PHSX
Subject: RE: Lot of Mauri Gorgonzola cheese positive for E. coli 0157:H7

I believe that this cheese was sold only in Colorado. Scott, Blanca, do you know if this is true?

From: Jennifer Stewart - PHSX
Sent: Monday, November 15, 2010 1:36 PM
To: Karen M. Rose - PHSX; 'Joli Weiss'; Catherine Foley; Shoana Anderson; Jessica Rigler; Diane Eckles; Carol Vack; Cara Christ, MD; Don Herrington; Laura Oxley
Cc: Scott Zusy - ENVX; Ronald Klein - PHSX; Sun Wright - PHSX; Mare Schumacher - PHSX
Subject: RE: Lot of Mauri Gorgonzola cheese positive for E. coli 0157:H7

No, no human cases have been linked to this strain of E. coli in Pulse Net.

From: Karen M. Rose - PHSX
Sent: Monday, November 15, 2010 8:26 AM
To: 'Joli Weiss'; Catherine Foley; Shoana Anderson; Jessica Rigler; Diane Eckles; Carol Vack; Cara Christ, MD; Don Herrington; Laura Oxley
Cc: Scott Zusy - ENVX; Ronald Klein - PHSX; Sun Wright - PHSX; Mare Schumacher - PHSX; Jennifer Stewart - PHSX
Subject: RE: Lot of Mauri Gorgonzola cheese positive for E. coli 0157:H7

Any info. from Pulse Net yet about human cases linked to the Gorgonzola?

Karen M. Rose, RN BSN

Disease Surveillance Nurse
Office of Community Health Nursing
Maricopa County Department of Public Health
Phone: 602-506-8881

Fax: 602-506-8444
Email: karenrose@mail.maricopa.gov

www.wearepublichealth.org

Confidentiality Statement: The information contained in this email is intended to be viewed only by the individual(s) and/or entities named herein. This email may contain confidential information. If you have received this email in error, please inform me and delete this email immediately. Thank you.

From: Joli Weiss [mailto:Joli.Weiss@azdhs.gov]
Sent: Thursday, November 11, 2010 11:10 AM
To: Catherine Foley; Shoana Anderson; Jessica Rigler; Diane Eckles; Carol Vack; Cara Christ, MD; Don Herrington; Laura Oxley
Cc: Scott Zusy - ENVX; Ronald Klein - PHSX; Karen M. Rose - PHSX; Sun Wright - PHSX; Mare Schumacher - PHSX; Jennifer Stewart - PHSX
Subject: FW: Lot of Mauri Gorgonzola cheese positive for E. coli 0157:H7

FYI.....

~Joli

From: Williams, Ian (CDC/OID/NCZVED) [iaw3@cdc.gov]
Sent: Thursday, November 11, 2010 7:17 AM
To: Cronquist, Alicia (CDC state.co.us); Nicole Comstock; Shaun Crosgrove; Jessica Jungk; Meg Adams-Cameron; Akiko Kimura; Gilliss, Debra (CDC cdph.ca.gov); Jeffrey Higa; Sovero, Monica K. (CDC sdcounty.ca.gov); Joli Weiss; Jeff McCollum; Anita Watkins; Nancy J. Williams; rsowadsky@health.nv.gov
Cc: Pearson, Christine (CDC/OID/NCPDCID); McGarry, Sherri A (FDA/CFSAN); Lance, Susan (CDC/OID/NCZVED); Lance, Susan (FDA/CFSAN); Bell, Beth (CDC/OID/NCPDCID); Braden, Chris (CDC/OID/NCZVED)
Subject: FDA: Lot of Mauri Gorgonzola cheese positive for E. coli 0157:H7

All,

The FDA presser on the gorgonzola cheese is pasted below and available at:
<http://www.fda.gov/NewsEvents/Newsroom/PressAnnouncements/ucm233539.htm>.

Ian

FDA NEWS RELEASE

For Immediate Release: Nov. 10, 2010

Media Inquiries: Siobhan DeLancey, 301-796-4668,
siobhan.delancey@fda.hhs.gov<mailto:siobhan.delancey@fda.hhs.gov>

Consumer Inquiries: 888-INFO-FDA

UPDATE: Nov. 11, 2010: This release is being reissued because of an error in the sell-by date of one of the lots. Please note that the recalled lots carry a sell-by date of 1/13/11 and 1/14/11.

FDA: Lot of Mauri Gorgonzola cheese positive for E. coli O157:H7

Cheese was sold in Colorado Costco stores

Fast Facts

- * Mauri Gorgonzola cheese with sell-by dates of 01/13/11 and 01/14/11 is being recalled because of a positive test for E. coli O157:H7. DPI Specialty Foods of Tualatin, Ore., cut, packaged and distributed the cheese to Costco Wholesale Corporation (Costco) stores in Colorado.
- * Consumers who have any of this cheese should not eat it. They should return the cheese to the place of purchase or dispose of it in a closed plastic bag and place in a sealed trash can to prevent people or animals, including wild animals, from eating it.
- * Most people infected with E. coli O157:H7 develop diarrhea and abdominal cramps, but some illnesses may last longer and can be more severe. While most people recover within a week, some may develop a severe infection. Rarely, as symptoms of diarrhea improve, a type of kidney failure called hemolytic uremic syndrome (HUS) can occur; this can happen at any age but is most common in children under 5 years old and in older adults. People with HUS should be hospitalized immediately, as their kidneys may stop working and they may be at risk for other serious health problems.
- * The bacterial strain from this cheese is different from the strain linked to those illnesses reported in the recent E. coli O157:H7 outbreak in Southwestern states. Investigations are ongoing to determine if any illnesses are associated with eating this recalled cheese.
- * The FDA is investigating how this cheese became contaminated.

What is the Problem?

The Food and Drug Administration and the Centers for Disease Control and Prevention join DPI Specialty Foods in warning consumers not to eat Mauri Gorgonzola cheese with sell-by dates of 01/13/11 and 01/14/11. A sample of this cheese tested positive for E. coli O157:H7 in a Colorado state laboratory. Colorado officials discovered the positive sample during the investigation into the recent E. coli O157:H7 outbreak in Southwestern states.

What are the Symptoms of Illness/Injury?

Most people infected with E. coli O157:H7 develop diarrhea and abdominal cramps, but some illnesses may last longer and can be more severe. While most people recover within a week, some may develop a severe infection. Rarely, as symptoms of diarrhea improve, a type of kidney failure called hemolytic uremic syndrome (HUS) can occur; this can happen at any age but is most common in children under 5 years old and in older adults. People with HUS should

be hospitalized immediately, as their kidneys may stop working and they may be at risk for other serious health problems.

What Do Consumers Need To Do?

Do not eat Mauri Gorgonzola with sell-by dates of 01/13/11 and 01/14/11. Consumers should return this product to the place of purchase or dispose of it in a closed plastic bag and place in a sealed trash can to prevent people or animals, including wild animals, from eating them. Anyone who experienced signs or symptoms of E. coli O157:H7 infection should contact his or her health care provider immediately. Health care providers should report any suspected infection to state or local public health authorities right away.

Where is it Distributed?

DPI Specialty Foods distributed the Mauri Gorgonzola in Costco locations in Colorado only. Costco is using card record information to contact its members who bought the cheese.

What is Being Done to Protect Consumers?

The FDA, CDC and DPI are working together on the investigation and will update the public with more information as soon as it is available. As more information becomes available, the recommendations to consumers may change.

Consumers who have purchased Mauri Gorgonzola are urged to return it to Costco for a full refund. Consumers with questions may contact DPI Specialty Foods at 1-800-597-3876.

The information in this press release reflects FDA's best efforts to communicate what the manufacturer has reported to FDA.

FoodSafety.gov on E.

coli<<http://www.foodsafety.gov/poisoning/causes/bacteriaviruses/ecoli.html>>

From: Williams, Ian (CDC/OID/NCZVED)
Sent: Wednesday, November 10, 2010 5:43 PM
To: Cronquist, Alicia (CDC state.co.us); 'Nicole Comstock'; 'Shaun Crosgrove'; 'Jessica Jungk'; 'Meg Adams-Cameron'; 'Akiko Kimura'; Gilliss, Debra (CDC cdph.ca.gov); 'Jeffrey Higa'; Sovero, Monica K. (CDC sdcounty.ca.gov); 'Joli Weiss'; 'Jeff McCollum'; 'Anita Watkins'; 'Nancy J. Williams'; 'rsowadsky@health.nv.gov'
Cc: Pearson, Christine (CDC/OID/NCPDCID); McGarry, Sherri A (FDA/CFSAN); Lance, Susan (CDC/OID/NCZVED); Lance, Susan (FDA/CFSAN); Bell, Beth (CDC/OID/NCPDCID)
Subject: November 10 web update on the multistate outbreak of E. coli O157:H7 infections associated with cheese

All,

November 10 web update on the multistate outbreak of E. coli O157:H7 infections associated with cheese just went live at: <http://www.cdc.gov/ecoli/2010/cheese0157/index.html>. Also pasted below as well.

Ian

Investigation Update: Multistate Outbreak of E. coli O157:H7 Infections Associated with Cheese

Updated November 10, 2010

Outbreak Highlights

* CDC has issued an alert to consumers and health professionals about an outbreak of E. coli O157:H7 in five states: Arizona, California, Colorado, New Mexico and Nevada. Based on current information, there is a link with the consumption of one of several cheeses offered for sampling and sale at the "cheese road show" that was held at Costco Warehouses in these states. This cheese-Bravo Farms Dutch Style Gouda Cheese (Costco Item 40654) manufactured by Bravo Farms, Traver CA-was sold and offered as free samples for in-store tasting from October 5 to November 1.

* Consumers who have any of this cheese should not eat it. Instead, they should return the cheese to the place of purchase or dispose of it in a closed plastic bag placed in a sealed trash can. This will prevent people or animals, including wild animals, from eating it.

* Thirty-three persons infected with the outbreak strain of E. coli O157:H7 have been reported from five states since mid-October. The number of ill persons identified in each state with this strain is as follows: AZ (15), CA (3), CO (10), NM (3) and NV (2). There have been 15 reported hospitalizations, 1 case of hemolytic uremic syndrome (HUS), and no deaths.

Infections with the Outbreak Strain of E. coli O157:H7 by state << OLE Object: Picture (Device Independent Bitmap) >><<http://www.cdc.gov/ecoli/2010/cheese0157/map.html>>

Click to view a larger image.<<http://www.cdc.gov/ecoli/2010/cheese0157/map.html>>

Infections with the outbreak strain of E. coli O157:H7 by known or estimated illness onset, October 2010 - present << OLE Object: Picture (Device Independent Bitmap) >><<http://www.cdc.gov/ecoli/2010/cheese0157/epi.html>>

Click to view a larger image.<<http://www.cdc.gov/ecoli/2010/cheese0157/epi.html>>

Investigation of the Outbreak

CDC is collaborating with public health officials in Arizona, California, Colorado, New Mexico, Nevada, the U.S. Department of Health and Human Services' Food and Drug Administration (FDA), and the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) to investigate a multistate outbreak of human infections due to E. coli O157:H7. This is a rare strain of E. coli O157:H7 that has never been seen before in the PulseNet database. PulseNet is the national subtyping network made up of state and local public health laboratories and federal food regulatory laboratories that performs molecular surveillance of foodborne infections.

Thirty-three persons infected with the outbreak strain of E. coli O157:H7 have been reported from five states. The number of ill persons identified in each state with this strain is as follows: AZ (15), CA (3), CO (10), NM (3) and NV (2). Dates of illness onset range from October 16, 2010 through October 24, 2010. Patients range in age from 1 to 81 years and the

median age is 14 years. There have been 15 reported hospitalizations, 1 case of hemolytic uremic syndrome (HUS), and no deaths.

The outbreak can be visually described with a chart showing the number of persons who became ill each day. This chart is called an epidemic curve or epi curve<<http://www.cdc.gov/ecoli/2010/cheese0157/epi.html>>. Illnesses that occurred after October 22, 2010 might not yet be reported due to the time it takes between when a person becomes ill and when the illness is reported. This takes an average of 2 to 3 weeks.

Current Status of the Investigation

Laboratory testing conducted on two opened packages of Bravo Farms Dutch Style Gouda Cheese purchased at Costco from two different case patient's homes has identified E. coli O157:H7 matching the outbreak strain. Preliminary laboratory testing conducted on a unopened (intact) package of Bravo Farms Dutch Style Gouda Cheese obtained from a Costco retail location has identified E. coli O157:H7. Preliminary laboratory testing conducted on two additional opened packages of Bravo Farms Dutch Style Gouda Cheese purchased at Costco from two other case patient's homes has indicated the presence of E. coli O157:H7. Additional laboratory testing is currently ongoing to confirm these results.

FDA is working with its state partners to investigate Bravo Farms and to identify potential sources of contamination. FDA has collected product samples for testing. Bravo Farms is recalling the affected Gouda cheese.

Additional investigative activities are ongoing and include:

- * Conducting surveillance for additional illnesses that could be related to the outbreak.
- * Gathering and testing food products that are suspected as possible sources of infection to see if they are contaminated with bacteria.
- * Following epidemiologic leads gathered from interviews with patients, food purchase information, or from patterns of processing, production and/or distribution of suspected products.
- * Investigating where in the distribution chain the point of contamination could have occurred.

Costco is cooperating and assisting with this ongoing investigation.

Clinical Features/Signs and Symptoms

Most people infected with E. coli O157:H7 develop diarrhea (often bloody) and abdominal cramps 2-8 days (3-4 days, on average) after swallowing the organism, but some illnesses last longer and are more severe. Infection is usually diagnosed by stool sample culture. While most people recover within a week, some develop a severe infection. A type of kidney failure called hemolytic uremic syndrome (HUS) can begin as the diarrhea is improving; this can occur among persons of any age but is most common in children under 5 years old and the elderly. Signs and symptoms of hemolytic uremic syndrome may include: fever, abdominal pain, pale skin tone, fatigue and irritability, small, unexplained bruises or bleeding from the nose and mouth, decreased urination and swelling of the face, hands, feet, or entire body. Persons who experience these symptoms and believe they are at risk for HUS should seek emergency medical care immediately.

Advice to Consumers

Based on current information, there is a link with the consumption of one of several cheeses offered for sampling and sale at the "cheese road show" that was held at Costco Warehouses between October 5 and November 1 in Arizona, California, Colorado, New Mexico and Nevada. This cheese is Bravo Farms Dutch Style Gouda Cheese (Costco Item 40654), manufactured by Bravo Farms of Traver CA.

Consumers who have any of this cheese should not eat it. Instead, they should return the cheese to the place of purchase or dispose of it in a closed plastic bag placed in a sealed trash can. This will prevent people or animals, including wild animals, from eating it.

CDC's Role in Food Safety

CDC leads federal efforts to gather data on foodborne illnesses, investigate foodborne illnesses and outbreaks, and monitor the effectiveness of prevention and control efforts. CDC is not a food safety regulatory agency but works closely with the food safety regulatory agencies, in particular, with FDA and FSIS. CDC also plays a key role in building state and local health department epidemiology, laboratory, and environmental health capacity to support foodborne disease surveillance and outbreak response. Notably, CDC data can be used to help document the effectiveness of regulatory interventions.

Additional Resources

- * E. coli<http://www.cdc.gov/nczved/divisions/dfbmd/diseases/ecoli_o157h7/> O157:H7 Frequently Asked Questions<http://www.cdc.gov/nczved/divisions/dfbmd/diseases/ecoli_o157h7/>
- * E. coli Resources for Clinicians<<http://www.cdc.gov/ecoli/clinicians.htm>>
- * FoodSafety.gov<<http://www.foodsafety.gov>>
- * Description of the Steps In a Foodborne Outbreak Investigation<<http://www.cdc.gov/outbreaknet/investigations/investigating.html>>
- * CDC's Role during a Multi-State Foodborne Outbreak Investigation<http://www.cdc.gov/salmonella/typhimurium/cdc_role_outbreak.html>

Previous Updates

- * November 5, 2010<<http://www.cdc.gov/ecoli/2010/cheese0157/archive/110510.html>>
- * November 4, 2010<<http://www.cdc.gov/ecoli/2010/cheese0157/archive/110410.html>>

CONFIDENTIALITY NOTICE

NOTICE: This E-mail is the property of the Arizona Department of Health Services and contains information that may be PRIVILEGED, CONFIDENTIAL or otherwise exempt from disclosure by applicable law. It is intended only for the person(s) to whom it is addressed. If you receive this communication in error, please do not retain or distribute it. Please notify the sender immediately by E-mail at the address shown above and delete the original message. Thank you.

Diane Eckles

From: Diane Eckles
Sent: Tuesday, November 09, 2010 11:48 AM
To: Joli Weiss
Subject: RE: Got Cheese?

Sure

Diane

From: Joli Weiss
Sent: Tuesday, November 09, 2010 11:44 AM
To: Diane Eckles
Subject: Got Cheese?

Diane,

Can you find out if this Costco below is holding a sample of Gouda for us from a Janet Chmela? If they are we will have to figure out how to obtain it from them – I don't want Maricopa's courier to go out there (and I didn't drive today). Thanks much!

~Joli

I just spoke with Janet Chmela, one of the Costco cases who had a gorgonzola sample. She informed me that she took it to the 27th Ave location (19001 N. 27th Ave) last night and they informed her they would hold it for the health department. I thought I'd give you a heads up.

James Matthews
(602) 372-2623

Joli R Weiss, PhD
Foodborne Disease Epidemiologist
Arizona Department of Health Services
602.364.3675
weissj@azdhs.gov

Diane Eckles

From: Diane Eckles
Sent: Wednesday, November 03, 2010 8:13 PM
To: Shoana Anderson; Jessica Rigler; Laura Oxley; Joli Weiss
Cc: Carol Vack
Subject: Re: Cheese E coli Talking Points

Me too, all looks good!

From: Shoana Anderson
Sent: Wednesday, November 03, 2010 06:30 PM
To: Jessica Rigler
Cc: Laura Oxley; Diane Eckles; Joli Weiss; Carol Vack
Subject: Re: Cheese E coli Talking Points

Agree with all of Jessica's comments. Not sure if it is worth changing but e coli is in both people and some animals. On the becoming ill sentence, 3-4 days is the average 1-10 days is the range so is probably more accurate. Given the rate of hospitalization and severe illness, I would take out "and have recovered. "

Looks good. Thanks.

On Nov 3, 2010, at 6:09 PM, "Jessica Rigler" <Jessica.Rigler@azdhs.gov> wrote:

You're speedy! Thanks for handling this Laura.

I'll let Joli fill in the case numbers. They're actually lower (I think 11 for AZ) because we're only calling PFGE matches confirmed cases. I know you mention specialty cheeses further down, but I would probably include "specialty" the first time you mention cheese from Costco as well.

I think mentioning this is a new type is probably too detailed for this point but could potentially be included in a press release. I'd like to keep these talking points as basic as possible (feel free to disagree with me anyone).

From: Laura Oxley
Sent: Wednesday, November 03, 2010 6:03 PM
To: Jessica Rigler; Diane Eckles; Joli Weiss; Shoana Anderson
Cc: Carol Vack
Subject: Cheese E coli Talking Points

Hello,

The conversation went pretty well with Jeanine. I explained we aren't ready to do a news release tonight, because it has to be multi-state. I told her I would call Colorado in the am... her biggest concern was that Costco was going to start calling tonight. I said we think Costco will send the calling script to CDC before starting the calls. But if it does start calling and she gets calls, she can send them to me.

Take a look at the points, I think the numbers I have for AZ are for everything, not just confirmed cases. Any of you want to be on TV tonight if we get a request???

By the way I stole some of the general e coli info from another outbreak on our website... I think I sterilized it okay, but please proof that too.

Thank you all,

Laura Oxley

Communication Director

Arizona Department of Health Services

602-542-1094

Leadership for a Healthy Arizona

Due to State of Arizona government furloughs, Arizona state government will close most state agencies including the Department of Health Services on November 26th. This closure requires our employees to take an unpaid furlough day. Please visit AZDHS.gov for more information. We apologize for any inconvenience this closure may cause. Future furlough days include December 23rd.

Arizona E-Coli 0157 Talking Points 11/3/10

Arizona along with Colorado, New Mexico and California are investigating confirmed cases of E. Coli 0157. (should we put in something about it being a new type?)

So far there are 40? of confirmed cases in the four states:

- Arizona – 27?
- Colorado – 9
- New Mexico – 3

- California - 1

While there is much more investigating to do, the FDA along with local and state health departments have determined the cases most likely came from cheese tasted or purchased at Costco stores in the four states.

The tastings were held from October 14th -17th. Anyone who may have eaten the suspect cheese in that time would have been sick within 3-4 days and recovered by now.

Costco is cooperating on every level with the investigation and removed all suspect products from store shelves. It is also working to notify customers who purchased the cheese through its membership information.

The investigation has been able to narrow the suspect product down to specialty cheeses, but not specific brands yet.

E.coli is *Escherichia coli*, a naturally occurring bacteria that lives in people's stomachs, but some strains can make people very sick.

Severe strains of *E. coli* can cause severe bloody diarrhea and abdominal cramps; sometimes the infection causes nonbloody diarrhea or no symptoms. Usually little or no fever is present, and the illness resolves in 5 to 10 days.

In some persons, particularly children under 5 years of age and the elderly, the infection can affect the kidneys. About 2-7% of infections lead to this complication.

Diane Eckles

From: Diane Eckles
Sent: Monday, November 01, 2010 1:42 PM
To: Joli Weiss
Subject: RE: E. coli O157 EXHX01.2292/EXHA26.0621

Hi,
I have an office chief meeting and Harmony is at the doctors. I'll come and get the scoop from you after the meeting.

Diane

From: Joli Weiss
Sent: Monday, November 01, 2010 1:37 PM
To: Diane Eckles; Harmony Dupont; Laura Oxley
Cc: Jessica Rigler; Shoana Anderson; Jon Patterson; Kevin Mead; Stephanie Kreis; Ronald Klein - PHSX; mareschumacher@mail.maricopa.gov; Jennifer Stewart Ricks - PHSX; Roumen Penev
Subject: FW: E. coli O157 EXHX01.2292/EXHA26.0621

FYI...here is what went out to the Outbreak listserv....
The Xba1 pattern name is included. CDC will be assigning a cluster code shortly.

Joli R Weiss, PhD
Foodborne Disease Epidemiologist
Arizona Department of Health Services
602.364.3675
weissj@azdhs.gov

From: Foodborne Outbreaks Listserv on behalf of Culpepper, Wright A. (CDC/OID/NCZVED) SMTP:IQJ1@CDC.GOV
Sent: Monday, November 01, 2010 1:16:28 PM
To: FOODBORNE-OUTBREAKS@LISTSERV.CDC.GOV
Subject: E. coli O157 EXHX01.2292/EXHA26.0621
Auto forwarded by a Rule

Sent on behalf of the Colorado Department of Public Health:

State and local health departments in Arizona, California and Colorado and the CDC are investigating an outbreak of STEC 0157:H7 cases that appears to be associated with Costco store. The CDC PFGE patterns for this cluster are EXHX01.2292 and EXHA26.0621. A PulseNet cluster code has not yet been assigned. Colorado has identified 9 STEC 0157:H7 cases (3 match by two enzymes, three that match by one enzyme with Bln pending and 3 with PFGE pending). California has identified one San Diego case that matches by two enzymes. Arizona has identified several 0157:H7 cases with PFGE for all pending at this time.

Initial case interviews from all three states have identified a strong connection to Costco stores. In Colorado, 9 of the 9 cases reported shopping at 3 different Costco locations. Further, many cases report consuming free samples at Costco stores during their incubation periods.

If your state has identified cases of STEC 0157:H7 that match this PFGE pattern or other STEC 0157:H7 cases where PFGE is pending, but have a strong connection to Costco please contact Shaun Cosgrove at the Colorado Department of Public Health and Environment at 720-219-5761 or by e-mail at Shaun.Cosgrove@state.co.us.

Wright Culpepper, MSPH
Surveillance Epidemiologist
Outbreak Response Unit, OutbreakNet Team
Outbreak Response and Prevention Branch (proposed)
Division of Foodborne, Bacterial, and Mycotic Diseases
National Center for Emerging and Zoonotic Infectious Diseases (proposed)
Centers for Disease Control and Prevention
1600 Clifton Road, MS-A38
Atlanta, GA 30333
Tel. 404.639.1539 / Fax 404.718.2126
Email: iqj1@cdc.gov

***** Disclaimer: The information provided through this listserv should be considered preliminary; therefore, it should not be shared with others who are not subscribers to this listserv without first obtaining permission from the person or agency that posted the information. *****

Diane Eckles

From: Joli Weiss
Sent: Friday, November 12, 2010 2:50 PM
To: Catherine Foley; Jessica Rigler; Shoana Anderson; Diane Eckles; Cara Christ, MD; Carol Vack; Laura Oxley; Don Herrington; Ken Komatsu
Cc: Ronald Klein - PHSX; karenrose@mail.maricopa.gov; sunwright@mail.maricopa.gov; Mare Schumacher - PHSX; Jennifer Stewart Ricks - PHSX; racheldehahuerta@mail.maricopa.gov; Kevin Mead; Jon Patterson; Stephanie Kreis; Angelina Zehrbach; Roumen Penev; Clarisse Tsang; Erica Weis; Aarikha D'Souza; Caleb Wiedeman
Subject: FW: November 12 web update on the multistate outbreak of E. coli O157:H7 infections associated with cheese

Here is the latest update on the E coli cluster and posting on the CDC webpage....
~Joli

From: Williams, Ian (CDC/OID/NCZVED) [iaw3@cdc.gov]
Sent: Friday, November 12, 2010 2:38 PM
To: Cronquist, Alicia (CDC state.co.us); Nicole Comstock; Shaun Crosgrave; Jungk; Meg Adams-Cameron; Akiko Kimura; Gilliss, Debra (CDC cdph.ca.gov); Jeffrey Higa; Sovero, Monica K. (CDC sdcounty.ca.gov); Joli Weiss; Jeff McCollum; Anita Watkins; Nancy J. Williams; rsowadsky@health.nv.gov
Cc: Pearson, Christine (CDC/OID/NCPDCID); McGarry, Sherri A (FDA/CFSAN); Lance, Susan (CDC/OID/NCZVED); Lance, Susan (FDA/CFSAN); Bell, Beth (CDC/OID/NCPDCID)
Subject: November 12 web update on the multistate outbreak of E. coli O157:H7 infections associated with cheese

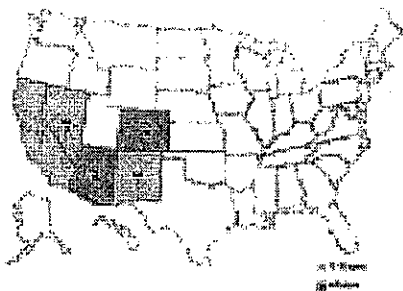
All,
November 12 web update on the multistate outbreak of E. coli O157:H7 infections associated with cheese just went live at: <http://www.cdc.gov/ecoli/2010/cheese0157/index.html>. Also pasted below as well.
Ian

Investigation Update: Multistate Outbreak of *E. coli* O157:H7 Infections Associated with Cheese

Updated November 12, 2010 Outbreak Highlights

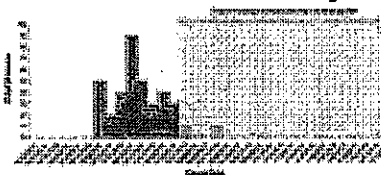
- CDC has issued an alert to consumers and health professionals about an outbreak of *E. coli* O157:H7 in five states: Arizona, California, Colorado, New Mexico and Nevada. Based on current information, there is a link with the consumption of one of several cheeses offered for sampling and sale at the "cheese road show" that was held at Costco Warehouses in these states. This cheese—Bravo Farms Dutch Style Gouda Cheese (Costco Item 40654) manufactured by Bravo Farms, Traver CA—was sold and offered as free samples for in-store tasting from October 5 to November 1.
- Consumers who have any of this cheese should not eat it. Instead, they should return the cheese to the place of purchase or dispose of it in a closed plastic bag placed in a sealed trash can. This will prevent people or animals, including wild animals, from eating it.
- Thirty-seven persons infected with the outbreak strain of *E. coli* O157:H7 have been reported from five states since mid-October. The number of ill persons identified in each state with this strain is as follows: AZ (19), CA (3), CO (10), NM (3) and NV (2). There have been 15 reported hospitalizations, 1 case of hemolytic uremic syndrome (HUS), and no deaths.

Infections with the Outbreak Strain of *E. coli* O157:H7 by state



[Click to view a larger image.](#)

Infections with the outbreak strain of *E. coli* O157:H7 by known or estimated



illness onset, October 2010 - present

[Click to view a larger image.](#)

Investigation of the Outbreak

CDC is collaborating with public health officials in Arizona, California, Colorado, New Mexico, Nevada, the U.S. Department of Health and Human Services' Food and Drug Administration (FDA), and the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) to investigate a multistate outbreak of human infections due to *E. coli* O157:H7.

This is a rare strain of *E. coli* O157:H7 that has never been seen before in the PulseNet database. PulseNet is the national subtyping network made up of state and local public health laboratories and federal food regulatory laboratories that performs molecular surveillance of foodborne infections.

Thirty-seven persons infected with the outbreak strain of *E. coli* O157:H7 have been reported from five states. The number of ill persons identified in each state with this strain is as follows: AZ (19), CA (3), CO (10), NM (3), and NV (2).

Dates of illness onset range from October 16, 2010 through October 27, 2010. Patients range in age from 1 to 85 years and the median age is 16 years. There have been 15 reported hospitalizations, 1 case of hemolytic uremic syndrome (HUS), and no deaths.

The outbreak can be visually described with a chart showing the number of persons who became ill each day. This chart is called an epidemic curve or epi curve. Illnesses that occurred after October 22, 2010 might not yet be reported due to the time it takes between when a person becomes ill and when the illness is reported. This takes an average of 2 to 3 weeks.

Current Status of the Investigation

Laboratory testing conducted on two opened packages of Bravo Farms Dutch Style Gouda Cheese purchased at Costco from two different case patient's homes has identified *E. coli* O157:H7 matching the outbreak strain. Preliminary laboratory testing conducted on a unopened (intact) package of Bravo Farms Dutch Style Gouda Cheese obtained from a Costco retail location has identified *E. coli* O157:H7. Preliminary laboratory testing conducted on two additional opened packages of Bravo Farms Dutch Style Gouda Cheese purchased at Costco from two other case patient's homes has indicated the presence of *E. coli* O157:H7. Additional laboratory testing is currently ongoing to confirm these results. FDA is working with its state partners to investigate Bravo Farms and to identify potential sources of contamination. FDA has collected product samples for testing.

Additional investigative activities are ongoing and include:

- Conducting surveillance for additional illnesses that could be related to the outbreak.
- Gathering and testing food products that are suspected as possible sources of infection to see if they are contaminated with bacteria.
- Following epidemiologic leads gathered from interviews with patients, food purchase information, or from patterns of processing, production and/or distribution of suspected products.
- Investigating where in the distribution chain the point of contamination could have occurred.

Costco is cooperating and assisting with this ongoing investigation.

Recall Information

On Nov. 5, 2010, Bravo Farms voluntarily recalled all Dutch Style Gouda cheese because it may be contaminated with *E. coli* O157:H7. The product was distributed primarily through Costco in Southern California, Nevada, Arizona, Utah, Colorado, and New Mexico in 1.5 lb. pieces. It was also distributed through various retail stores within California in 8 oz. pieces.

An unopened (intact) package of Mauri Gorgonzola cheese tested as part of this ongoing investigation identified *E. coli* O157:H7 which **does not** match the outbreak strain. This cheese was cut, packaged and distributed by DPI Specialty Foods. On November 10, DPI Specialty Foods voluntarily recalled and warned consumers not to eat Mauri Gorgonzola cheese with sell-by dates of 01/13/11 and 01/14/11. The strain of *E. coli* O157:H7 identified in the gorgonzola cheese is rare with no human illnesses observed in the PulseNet database for the past several years.

Clinical Features/Signs and Symptoms

Most people infected with *E. coli* O157:H7 develop diarrhea (often bloody) and abdominal cramps 2-8 days (3-4 days, on average) after swallowing the organism, but some illnesses last longer and are more severe. Infection is usually diagnosed by stool sample culture. While most people recover within a week, some develop a severe infection. A type of kidney failure called hemolytic uremic syndrome (HUS) can begin as the diarrhea is improving; this can occur among persons of any age but is most common in children under 5 years old and the elderly. Signs and symptoms of hemolytic uremic syndrome may include: fever, abdominal pain, pale skin tone, fatigue and irritability, small, unexplained bruises or bleeding from the nose and mouth, decreased urination and swelling of the face, hands, feet, or entire body. Persons who experience these symptoms and believe they are at risk for HUS should seek emergency medical care immediately.

Advice to Consumers

Based on current information, there is a link with the consumption of one of several cheeses offered for sampling and sale at the "cheese road show" that was held at Costco Warehouses between October 5 and November 1 in Arizona, California, Colorado, New Mexico and Nevada. This cheese is Bravo Farms Dutch Style Gouda Cheese (Costco Item 40654), manufactured by Bravo Farms of Traver CA.

Consumers who have any of this cheese should not eat it. Instead, they should return the cheese to the place of purchase or dispose of it in a closed plastic bag placed in a sealed trash can. This will prevent people or animals, including wild animals, from eating it.

CDC's Role in Food Safety

CDC leads federal efforts to gather data on foodborne illnesses, investigate foodborne illnesses and outbreaks, and monitor the effectiveness of prevention and control efforts. CDC is not a food safety regulatory agency but works closely with the food safety regulatory agencies, in particular, with FDA and FSIS. CDC also plays a key role in building state and local health department epidemiology, laboratory, and environmental health capacity to support foodborne disease surveillance and outbreak response. Notably, CDC data can be used to help document the effectiveness of regulatory interventions.

Additional Resources

- [E. coli O157:H7 Frequently Asked Questions](#)
- [E. coli Resources for Clinicians](#)
- [FoodSafety.gov](#)
- [Description of the Steps in a Foodborne Outbreak Investigation](#)
- [CDC's Role during a Multi-State Foodborne Outbreak Investigation](#)

Previous Updates

- [November 10, 2010](#)
- [November 5, 2010](#)
- [November 4, 2010](#)

Diane Eckles

From: Joli Weiss
Sent: Wednesday, November 10, 2010 7:37 PM
To: Laura Oxley; Carol Vack; Jessica Rigler; Shoana Anderson; Catherine Foley; Cara Christ, MD; Diane Eckles; Don Herrington; Ken Komatsu
Cc: Ronald Klein - PHSX; karenrose@mail.maricopa.gov; sunwright@mail.maricopa.gov; racheldelahuerta@mail.maricopa.gov; Stephanie Kreis; Roumen Penev; Angelina Zehrbach; Jennifer Stewart Ricks - PHSX; Mare Schumacher - PHSX; Kevin Mead; Jon Patterson
Subject: FW: November 10 web update on the multistate outbreak of *E. coli* O157:H7 infections associated with cheese

Here is the info from the CDCs webposting on the E coli cluster.....

From: Williams, Ian (CDC/OID/NCZVED) [jaw3@cdc.gov]
Sent: Wednesday, November 10, 2010 3:43 PM
To: Cronquist, Alicia (CDC state.co.us); Nicole Comstock; Shaun Crosgrave; Jessica Jungk; Meg Adams-Cameron; Akiko Kimura; Gilliss, Debra (CDC cdph.ca.gov); Jeffrey Higa; Sovero, Monica K. (CDC sdcounty.ca.gov); Joli Weiss; Jeff McCollum; Anita Watkins; Nancy J. Williams; rswadsky@health.nv.gov
Cc: Pearson, Christine (CDC/OID/NCPDCID); McGarry, Sherri A (FDA/CFSAN); Lance, Susan (CDC/OID/NCZVED); Lance, Susan (FDA/CFSAN); Bell, Beth (CDC/OID/NCPDCID)
Subject: November 10 web update on the multistate outbreak of *E. coli* O157:H7 infections associated with cheese

All,
November 10 web update on the multistate outbreak of *E. coli* O157:H7 infections associated with cheese just went live at: <http://www.cdc.gov/ecoli/2010/cheese0157/index.html>. Also pasted below as well.
Ian

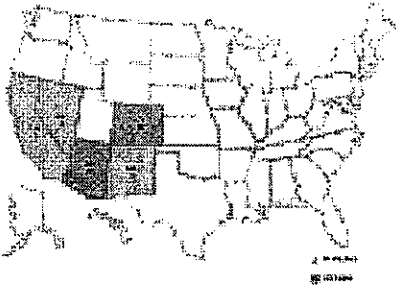
Investigation Update: Multistate Outbreak of *E. coli* O157:H7 Infections Associated with Cheese

Updated November 10, 2010

Outbreak Highlights

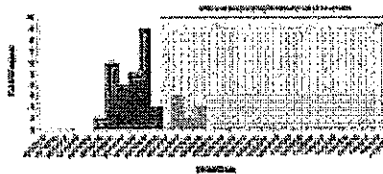
- CDC has issued an alert to consumers and health professionals about an outbreak of *E. coli* O157:H7 in five states: Arizona, California, Colorado, New Mexico and Nevada. Based on current information, there is a link with the consumption of one of several cheeses offered for sampling and sale at the "cheese road show" that was held at Costco Warehouses in these states. This cheese—Bravo Farms Dutch Style Gouda Cheese (Costco Item 40654) manufactured by Bravo Farms, Traver CA—was sold and offered as free samples for in-store tasting from October 5 to November 1.
- Consumers who have any of this cheese should not eat it. Instead, they should return the cheese to the place of purchase or dispose of it in a closed plastic bag placed in a sealed trash can. This will prevent people or animals, including wild animals, from eating it.
- Thirty-three persons infected with the outbreak strain of *E. coli* O157:H7 have been reported from five states since mid-October. The number of ill persons identified in each state with this strain is as follows: AZ (15), CA (3), CO (10), NM (3) and NV (2). There have been 15 reported hospitalizations, 1 case of hemolytic uremic syndrome (HUS), and no deaths.

Infections with the Outbreak Strain of *E. coli* O157:H7 by state



[Click to view a larger image.](#)

Infections with the outbreak strain of *E. coli* O157:H7 by known or estimated



illness onset, October 2010 - present

[Click to view a larger image.](#)

Investigation of the Outbreak

CDC is collaborating with public health officials in Arizona, California, Colorado, New Mexico, Nevada, the U.S. Department of Health and Human Services' Food and Drug Administration (FDA), and the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) to investigate a multistate outbreak of human infections due to *E. coli* O157:H7.

This is a rare strain of *E. coli* O157:H7 that has never been seen before in the PulseNet database. PulseNet is the national subtyping network made up of state and local public health laboratories and federal food regulatory laboratories that performs molecular surveillance of foodborne infections.

Thirty-three persons infected with the outbreak strain of *E. coli* O157:H7 have been reported from five states. The number of ill persons identified in each state with this strain is as follows: AZ (15), CA (3), CO (10), NM (3) and NV (2).

Dates of illness onset range from October 16, 2010 through October 24, 2010. Patients range in age from 1 to 81 years and the median age is 14 years. There have been 15 reported hospitalizations, 1 case of hemolytic uremic syndrome (HUS), and no deaths.

The outbreak can be visually described with a chart showing the number of persons who became ill each day. This chart is called an **epidemic curve or epi curve**. Illnesses that occurred after October 22, 2010 might not yet be reported due to the time it takes between when a person becomes ill and when the illness is reported. This takes an average of 2 to 3 weeks.

Current Status of the Investigation

Laboratory testing conducted on two opened packages of Bravo Farms Dutch Style Gouda Cheese purchased at Costco from two different case patient's homes has identified *E. coli* O157:H7 matching the outbreak strain. Preliminary laboratory testing conducted on a unopened (intact) package of Bravo Farms Dutch Style Gouda Cheese obtained from a Costco retail location has identified *E. coli* O157:H7. Preliminary laboratory testing conducted on two additional opened packages of Bravo Farms Dutch Style Gouda Cheese purchased at Costco from two other case patient's homes has indicated the presence of *E. coli* O157:H7. Additional laboratory testing is currently ongoing to confirm these results. FDA is working with its state partners to investigate Bravo Farms and to identify potential sources of contamination. FDA has collected product samples for testing. Bravo Farms is recalling the affected Gouda cheese.

Additional investigative activities are ongoing and include:

- Conducting surveillance for additional illnesses that could be related to the outbreak.
- Gathering and testing food products that are suspected as possible sources of infection to see if they are contaminated with bacteria.
- Following epidemiologic leads gathered from interviews with patients, food purchase information, or from patterns of processing, production and/or distribution of suspected products.
- Investigating where in the distribution chain the point of contamination could have occurred.

Costco is cooperating and assisting with this ongoing investigation.

Clinical Features/Signs and Symptoms

Most people infected with *E. coli* O157:H7 develop diarrhea (often bloody) and abdominal cramps 2-8 days (3-4 days, on average) after swallowing the organism, but some illnesses last longer and are more severe. Infection is usually diagnosed by stool sample culture. While most people recover within a week, some develop a severe infection. A type of kidney failure called hemolytic uremic syndrome (HUS) can begin as the diarrhea is improving; this can occur among

persons of any age but is most common in children under 5 years old and the elderly. Signs and symptoms of hemolytic uremic syndrome may include: fever, abdominal pain, pale skin tone, fatigue and irritability, small, unexplained bruises or bleeding from the nose and mouth, decreased urination and swelling of the face, hands, feet, or entire body. Persons who experience these symptoms and believe they are at risk for HUS should seek emergency medical care immediately.

Advice to Consumers
Based on current information, there is a link with the consumption of one of several cheeses offered for sampling and sale at the "cheese road show" that was held at Costco Warehouses between October 5 and November 1 in Arizona, California, Colorado, New Mexico and Nevada. This cheese is Bravo Farms Dutch Style Gouda Cheese (Costco Item 40654), manufactured by Bravo Farms of Traver CA.

Consumers who have any of this cheese should not eat it. Instead, they should return the cheese to the place of purchase or dispose of it in a closed plastic bag placed in a sealed trash can. This will prevent people or animals, including wild animals, from eating it.

CDC's Role in Food Safety

CDC leads federal efforts to gather data on foodborne illnesses, investigate foodborne illnesses and outbreaks, and monitor the effectiveness of prevention and control efforts. CDC is not a food safety regulatory agency but works closely with the food safety regulatory agencies, in particular, with FDA and FSIS. CDC also plays a key role in building state and local health department epidemiology, laboratory, and environmental health capacity to support foodborne disease surveillance and outbreak response. Notably, CDC data can be used to help document the effectiveness of regulatory interventions.

Additional Resources

- [E. coli O157:H7 Frequently Asked Questions](#)
- [E. coli Resources for Clinicians](#)
- [FoodSafety.gov](#)
- [Description of the Steps In a Foodborne Outbreak Investigation](#)
- [CDC's Role during a Multi-State Foodborne Outbreak Investigation](#)

Previous Updates

- [November 5, 2010](#)
- [November 4, 2010](#)

Diane Eckles

From: Joli Weiss
Sent: Tuesday, November 09, 2010 11:49 AM
To: Diane Eckles
Subject: RE: Got Cheese?

Thanks much!

Joli R Weiss, PhD
Foodborne Disease Epidemiologist
Arizona Department of Health Services
602.364.3675
weissj@azdhs.gov

From: Diane Eckles
Sent: Tuesday, November 09, 2010 11:48 AM
To: Joli Weiss
Subject: RE: Got Cheese?

Sure

Diane

From: Joli Weiss
Sent: Tuesday, November 09, 2010 11:44 AM
To: Diane Eckles
Subject: Got Cheese?

Diane,

Can you find out if this Costco below is holding a sample of Gouda for us from a Janet Chmela? If they are we will have to figure out how to obtain it from them – I don't want Maricopa's courier to go out there (and I didn't drive today). Thanks much!

~Joli

I just spoke with Janet Chmela, one of the Costco cases who had a gorgonzola sample. She informed me that she took it to the 27th Ave location (19001 N. 27th Ave) last night and they informed her they would hold it for the health department. I thought I'd give you a heads up.

James Matthews
(602) 372-2623

Joli R Weiss, PhD
Foodborne Disease Epidemiologist
Arizona Department of Health Services
602.364.3675
weissj@azdhs.gov

Diane Eckles

From: Joli Weiss
Sent: Monday, November 08, 2010 1:58 PM
To: Shoana Anderson; Jessica Rigler; Diane Eckles; Harmony Duport; Cara Christ, MD; Catherine Foley; Ken Komatsu; Don Herrington
Cc: Mare Schumacher - PHSX; Vjollca Berisha - PHSX; Carol Vack; Laura Oxley; Ronald Klein - PHSX; Karen M. Rose - PHSX; Sun Wright - PHSX; Jamie Feld; Jennifer Stewart - PHSX; Roumen Penev; Angelina Zehrbach; Kevin Mead; Jon Patterson; Stephanie Kreis; Rachel De La Huerta - PHSX
Subject: E coli update

Hi all,
Just wanted to give you a quick cheese sampling update:
It looks like both of our positive samples are actually Gouda cheese. In reviewing the purchase hx for the case that supposedly sent the cheddar cheese – it turns out they never purchased any. The only cheese purchases were gorgonzola and gouda cheese. I spoke with the case and she picked out the gorgonzola but her husband had picked out the other cheese. She thought it was cheddar but it would have been the gouda since they did not have any other cheeses in the house. This helps to explain our results much better. I have spoken with Ian Williams at CDC and provided him with that info.

CO also states that they have a positive O157:H7 growing on a plate for the unopened gorgonzola – so not sure what that means yet ☺

Any questions let me know,

Thanks,

~Joli

Joli R Weiss, PhD

Foodborne Disease Epidemiologist

Arizona Department of Health Services

602.364.3675

weissj@azdhs.gov

Diane Eckles

From: Joli Weiss
Sent: Friday, November 05, 2010 5:38 PM
To: Laura Oxley; Carol Vack; Cara Christ, MD; Jessica Rigler; Don Herrington; Diane Eckles; Harmony Duport; Catherine Foley
Subject: FW: E. coli O157 EXHX01.2292/EXHA26.0621 (now cluster 1011COEXH-1)

Info now available on CDCs webpage.....

Joli R Weiss, PhD
Foodborne Disease Epidemiologist
Arizona Department of Health Services
602.364.3675
weissj@azdhs.gov

From: Foodborne Outbreaks Listserv on behalf of Williams, Ian (CDC/OID/NCZVED)[SMTP:IAW3@CDC.GOV]
Sent: Friday, November 05, 2010 5:33:08 PM
To: FOODBORNE-OUTBREAKS@LISTSERV.CDC.GOV
Subject: Re: E. coli O157 EXHX01.2292/EXHA26.0621 (now cluster 1011COEXH-1)
Auto forwarded by a Rule

Dear Colleagues,

Below please find an investigation update on the multistate outbreak of *E. coli* O157:H7 infections associated with cheese. This can also be found at: <http://www.cdc.gov/ecoli/2010/cheese0157/index.html>.

Ian

Ian Williams, PhD, MS
Acting Chief, Outbreak Response and Prevention Branch
Division of Foodborne, Waterborne and Environmental Diseases
National Center for Emerging and Zoonotic Infectious Diseases
Centers for Disease Control and Prevention
1600 Clifton Road - MS A38 Atlanta, GA 30333

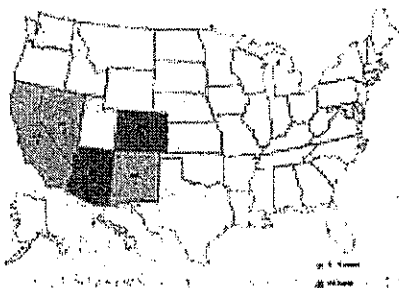
Investigation Update: Multistate Outbreak of *E. coli* O157:H7 Infections Associated with Cheese

Updated November 5, 2010

Outbreak Highlights

- CDC has issued an alert to consumers and health professionals about an outbreak of *E. coli* O157:H7 in five states: Arizona, California, Colorado, New Mexico and Nevada. Based on current information, there is a preliminary link with the consumption of one of several cheeses offered for sampling and sale at the “cheese road show” that was held at Costco Warehouses. This cheese—Bravo Farms Dutch Style Gouda Cheese (Costco Item 40654) manufactured by Bravo Farms, Traver CA—was sold and offered as free samples for in-store tasting from October 5 to November 1.
- Consumers who have any of this cheese should not eat it. Instead, they should return the cheese to the place of purchase or dispose of it in a closed plastic bag placed in a sealed trash can. This will prevent people or animals, including wild animals, from eating it.
- Twenty-five persons infected with the outbreak strain of *E. coli* O157:H7 have been reported from five states since mid-October. The number of ill persons identified in each state with this strain is as follows: AZ (11), CA (1), CO (8), NM (3) and NV (2). There have been 9 reported hospitalizations, 1 possible case of hemolytic uremic syndrome (HUS), and no deaths.
- CDC and its public health partners are vigorously working to identify the specific contaminated product causing illnesses and will update the public on the progress of this investigation as information becomes available.

Infections with the Outbreak Strain of *E. coli* O157:H7 by state



Infections with the outbreak strain of *E. coli* O157:H7 by known or estimated illness onset, October 2010 – present



Investigation of the Outbreak

CDC is collaborating with public health officials in Arizona, California, Colorado, New Mexico, Nevada, the U.S. Department of Health and Human Services’ Food and Drug Administration (FDA), and the U.S. Department of Agriculture’s Food Safety and Inspection Service (FSIS) to investigate a multistate outbreak of human infections due to *E. coli* O157:H7 (*E. coli* O157:H7). This is a rare strain of *E. coli* O157:H7 that has never been seen before in the PulseNet database. PulseNet is the national subtyping network made up of state and local public health laboratories and federal food regulatory laboratories that performs molecular surveillance of foodborne infections.

Twenty-five persons infected with the outbreak strain of *E. coli* O157:H7 have been reported from five states. The number of ill persons identified in each state with this strain is as follows: AZ (11), CA (1), CO (8), NM (3)

and NV (2). Dates of illness onset range from October 16, 2010 through October 24, 2010. Patients range in age from 2 to 81 years and the median age is 14 years.

The outbreak can be visually described with a chart showing the number of persons who became ill each day. This chart is called an epidemic curve or epi curve. Illnesses that occurred after October 18, 2010 might not yet be reported due to the time it takes between when a person becomes ill and when the illness is reported. This takes an average of 2 to 3 weeks.

Current Status of the Investigation

Preliminary laboratory testing conducted on an opened package of Bravo Farms Dutch Style Gouda Cheese purchased at Costco from a case patient's home has indicated the presence of *E. coli* O157:H7. Additional laboratory testing is currently ongoing to confirm this result.

Additional investigative activities are ongoing and include:

- Conducting surveillance for additional illnesses that could be related to the outbreak.
- Conducting epidemiologic studies that include collecting detailed information from ill persons (cases) and from healthy persons (controls) about foods recently eaten and other exposures.
- Gathering and testing food products that are suspected as possible sources of infection to see if they are contaminated with bacteria.
- Following epidemiologic leads gathered from interviews with patients, food purchase information, or from patterns of processing, production and/or distribution of suspected products.
- Investigating where in the distribution chain the point of contamination could have occurred.

Clinical Features/Signs and Symptoms

Most people infected with *E. coli* O157:H7 develop diarrhea (often bloody) and abdominal cramps 2-8 days (3-4 days, on average) after swallowing the organism, but some illnesses last longer and are more severe. Infection is usually diagnosed by stool sample culture. While most people recover within a week, some develop a severe infection. A type of kidney failure called hemolytic uremic syndrome (HUS) can begin as the diarrhea is improving; this can occur among persons of any age but is most common in children under 5 years old and the elderly. Signs and symptoms of hemolytic uremic syndrome may include: fever, abdominal pain, pale skin tone, fatigue and irritability, small, unexplained bruises or bleeding from the nose and mouth, decreased urination and swelling of the face, hands, feet, or entire body. Persons who experience these symptoms and believe they are at risk for HUS should seek emergency medical care immediately.

Advice to Consumers

Based on current information, there is a preliminary link with the consumption of one of several cheeses offered for sampling and sale at the "cheese road show" that was held at Costco Warehouses between October 5 and November 1 in Arizona, California, Colorado, New Mexico and Nevada. This cheese is Bravo Farms Dutch Style Gouda Cheese (Costco Item 40654), manufactured by Bravo Farms of Traver CA.

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Additional Resources

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- [E. coli Resources for Clinicians](#)
- [FoodSafety.gov](#)
- [Description of the Steps In a Foodborne Outbreak Investigation](#)
- [CDC's Role during a Multi-State Foodborne Outbreak Investigation](#)

Previous Updates

- [November 4, 2010](#)

Page last modified: November 5, 2010

Content source: [Centers for Disease Control and Prevention](#)

[National Center for Emerging and Zoonotic Infectious Diseases \(NCEZID\)](#)

[Division of Foodborne, Waterborne, and Environmental Diseases \(DFWED\)](#)

Page Located on the Web at <http://www.cdc.gov/ecoli/2010/cheese0157/index.html>

From: Williams, Ian (CDC/OID/NCZVED)

Sent: Thursday, November 04, 2010 10:43 PM

To: FOODBORNE;OUTBREAKS@LISTSERV.CDC.GOV

Cc: Bell, Beth (CDC/OID/NCPDCID)

Subject: RE: E. coli O157 EXHX01.2292/EXHA26.0621 (now cluster 1011COEXH-1)

Dear Colleagues,

Below please find an update on this investigation (now cluster 1011COEXH-1). This information will be posted on the CDC and FDA web sites later tonight. CDC will also be posting a full web update tomorrow. Some amazing work in a very short time.

Ian

Ian Williams, PhD, MS
Acting Chief, Outbreak Response and Prevention Branch
Division of Foodborne, Waterborne and Environmental Diseases
National Center for Emerging and Zoonotic Infectious Diseases
Centers for Disease Control and Prevention
1600 Clifton Road - MS A38 Atlanta, GA 30333

FDA, CDC, and Costco warn consumers to avoid Bravo Farms Dutch Style Gouda cheese
Cheese may be related to outbreak of E. coli infections

Fast Facts

- Bravo Farms Dutch Style Gouda cheese, (Costco item 40654) offered for sale and in cheese sampling events at Costco Wholesale Corporation (Costco) locations is preliminarily linked with an outbreak of *E. coli* O157:H7 infections.
- Consumers who have any of this cheese should not eat it. They should return the cheese to the place of purchase or dispose of it in a closed plastic bag and place in a sealed trash can to prevent people or animals, including wild animals, from eating it.
- Most people infected with *E. coli* O157:H7 develop diarrhea and abdominal cramps, but some illnesses may last longer and can be more severe. While most people recover within a week, some may develop a severe infection. Rarely, as symptoms of diarrhea improve, a type of kidney failure called hemolytic uremic syndrome (HUS) can occur; this can happen at any age but is most common in children under 5 years old and in older adults. People with HUS should be hospitalized immediately, as their kidneys may stop working and they may be at risk for other serious health problems.
- As of Thursday, November 4, 2010, 25 persons infected with the outbreak strain of *E. coli* O157:H7 have been reported from five states since mid-October. The number of ill persons identified in each state with this strain is as follows: AZ (11), CA (1), CO (8), NM (3) and NV (2). There have been 9 reported hospitalizations, 1 possible case of hemolytic uremic syndrome (HUS), and no deaths.

What is the Problem?

The U.S. Food and Drug Administration and the Centers for Disease Control and Prevention join Costco Wholesale Corporation (Costco), in warning consumers not to consume Bravo Farms Dutch Style Gouda cheese (Costco item 40654), as this cheese may be associated with an outbreak of *E. coli* O157:H7 infections. The cheese was available for sale, and free samples were offered for in-store tasting at Costco in Arizona, California, Colorado, New Mexico and Nevada.

What are the Symptoms of Illness/Injury?

Most people infected with *E. coli* O157:H7 develop diarrhea and abdominal cramps, but some illnesses may last longer and can be more severe. While most people recover within a week, some may develop a severe infection. Rarely, as symptoms of diarrhea improve, a type of kidney failure called hemolytic uremic syndrome (HUS) can occur; this can happen at any age but is most common in children under 5 years old and in older adults. People with HUS should be hospitalized immediately, as their kidneys may stop working and they may be at risk for other serious health problems.

What Do Consumers Need To Do?

Do not eat Bravo Farms Dutch Style Gouda cheese (Costco Item 40654) purchased at Costco. Consumers should return this product to the place of purchase or dispose of it in a closed plastic bag and place in a sealed trash can to prevent people or animals, including wild animals, from eating them. Anyone who experienced signs or symptoms of *E. coli* O157:H7 infection should contact his or her healthcare provider immediately. Healthcare providers should report any suspected infection to state or local public health authorities right away.

Where is it Distributed?

Costco offered the Bravo Farms Dutch Style Gouda cheese for sale and for in-store tasting at its stores in Colorado, New Mexico, California and Arizona.

What is Being Done to Protect Consumers?

The FDA, CDC and Costco are working together on the investigation and will update the public with more information as soon as it is available. As more information becomes available, the recommendations to consumers may change. The FDA, in conjunction with the state of California, has initiated an investigation at Bravo Farms.

In addition, Costco is advising consumers to return any remaining Bravo Farms Dutch Style Gouda cheese they may have at home to Costco for a full refund. Costco has voluntarily removed the cheese from its stores and, using card purchase records, has notified consumers by phone of the situation.

The information in this press release reflects FDA's best efforts to communicate what the manufacturer has reported to FDA.

From: Foodborne Outbreaks Listserv [mailto:FOODBORNE-OUTBREAKS@LISTSERV.CDC.GOV] **On Behalf Of** Culpepper, Wright A. (CDC/OID/NCZVED)
Sent: Monday, November 01, 2010 4:16 PM
To: FOODBORNE-OUTBREAKS@LISTSERV.CDC.GOV
Subject: E. coli O157 EXHX01.2292/EXHA26.0621

Sent on behalf of the Colorado Department of Public Health:

State and local health departments in Arizona, California and Colorado and the CDC are investigating an outbreak of STEC 0157:H7 cases that appears to be associated with Costco store. The CDC PFGE patterns for this cluster are EXHX01.2292 and EXHA26.0621. A PulseNet cluster code has not yet been assigned. Colorado has identified 9 STEC 0157:H7 cases (3 match by two enzymes, three that match by one enzyme with Bln pending and 3 with PFGE pending). California has identified one San Diego case that matches by two enzymes. Arizona has identified several 0157:H7 cases with PFGE for all pending at this time.

Initial case interviews from all three states have identified a strong connection to Costco stores. In Colorado, 9 of the 9 cases reported shopping at 3 different Costco locations. Further, many cases report consuming free samples at Costco stores during their incubation periods.

If your state has identified cases of STEC 0157:H7 that match this PFGE pattern or other STEC 0157:H7 cases where PFGE is pending, but have a strong connection to Costco please contact Shaun Cosgrove at the Colorado Department of Public Health and Environment at 720-219-5761 or by e-mail at Shaun.Cosgrove@state.co.us.

Wright Culpepper, MSPH
Surveillance Epidemiologist
Outbreak Response Unit, OutbreakNet Team
Outbreak Response and Prevention Branch (proposed)
Division of Foodborne, Bacterial, and Mycotic Diseases
National Center for Emerging and Zoonotic Infectious Diseases (proposed)
Centers for Disease Control and Prevention
1600 Clifton Road, MS-A38
Atlanta, GA 30333
Tel. 404.639.1539 / Fax 404.718.2126
Email: iqj1@cdc.gov

***** Disclaimer: The information provided through this listserv should be considered preliminary; therefore, it should not be shared with others who are not subscribers to this listserv without first obtaining permission from the person or agency that posted the information. *****

Diane Eckles

From: Joli Weiss
Sent: Thursday, November 04, 2010 7:41 PM
To: Shoana Anderson; Jessica Rigler; Diane Eckles; Harmony Duport; Catherine Foley; Don Herrington; Cara Christ, MD; Laura Oxley; Carol Vack
Cc: mareschumacher@mail.maricopa.gov; Jennifer Stewart Ricks - PHSX; Ronald Klein - PHSX
Subject: FW: ALERT: FDA, CDC, and Costco warn consumers to avoid Bravo Farms Dutch Style Gouda cheese

FDA press release just came out.....

FDA NEWS RELEASE

For Immediate Release: Nov. 4, 2010

Media Inquiries: Siobhan DeLancey, 301-796-4668, siobhan.delancey@fda.hhs.gov

Consumer Inquiries: 888-INFO-FDA

FDA, CDC, and Costco warn consumers to avoid Bravo Farms Dutch Style Gouda cheese

Cheese may be related to outbreak of E.coli infections

Fast Facts

- Bravo Farms Dutch Style Gouda cheese, (Costco item 40654) offered for sale and in cheese sampling events at Costco Wholesale Corporation (Costco) locations is preliminarily linked with an outbreak of *E. coli* O157:H7 infections.
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- Most people infected with *E. coli* O157:H7 develop diarrhea and abdominal cramps, but some illnesses may last longer and can be more severe. While most people recover within a week, some may develop a severe infection. Rarely, as symptoms of diarrhea improve, a type of kidney failure called hemolytic uremic syndrome (HUS) can occur; this can happen at any age but is most common in children under 5 years old and in older adults. People with HUS should be hospitalized immediately, as their kidneys may stop working and they may be at risk for other serious health problems.
- As of Thursday, November 4, 2010, 25 persons infected with the outbreak strain of *E. coli* O157:H7 have been reported from five states since mid-October. The number of ill persons identified in each state with this strain is as follows: AZ (11), CA (1), CO (8), NM (3) and NV (2). There have been 9 reported hospitalizations, 1 possible case of hemolytic uremic syndrome (HUS), and no deaths.

What is the Problem?

The U.S. Food and Drug Administration and the Centers for Disease Control and Prevention join Costco Wholesale Corporation (Costco), in warning consumers not to consume Bravo Farms Dutch Style Gouda cheese (Costco item 40654), as this cheese may be associated with an outbreak of *E. coli* O157:H7 infections. The

cheese was available for sale, and free samples were offered for in-store tasting at Costco in Arizona, California, Colorado, New Mexico and Nevada.

What are the Symptoms of Illness/Injury?

Most people infected with *E. coli* O157:H7 develop diarrhea and abdominal cramps, but some illnesses may last longer and can be more severe. While most people recover within a week, some may develop a severe infection. Rarely, as symptoms of diarrhea improve, a type of kidney failure called hemolytic uremic syndrome (HUS) can occur; this can happen at any age but is most common in children under 5 years old and in older adults. People with HUS should be hospitalized immediately, as their kidneys may stop working and they may be at risk for other serious health problems.

What Do Consumers Need To Do?

Do not eat Bravo Farms Dutch Style Gouda cheese (Costco Item 40654) purchased at Costco. Consumers should return this product to the place of purchase or dispose of it in a closed plastic bag and place in a sealed trash can to prevent people or animals, including wild animals, from eating them. Anyone who experienced signs or symptoms of *E. coli* O157:H7 infection should contact his or her healthcare provider immediately. Healthcare providers should report any suspected infection to state or local public health authorities right away.

Where is it Distributed?

Costco offered the Bravo Farms Dutch Style Gouda cheese for sale and for in-store tasting at its stores in Arizona, California, Colorado, New Mexico and Nevada.

What is Being Done to Protect Consumers?

The FDA, CDC and Costco are working together on the investigation and will update the public with more information as soon as it is available. As more information becomes available, the recommendations to consumers may change. The FDA, in conjunction with the state of California, has initiated an investigation at Bravo Farms.

In addition, Costco is advising consumers to return any remaining Bravo Farms Dutch Style Gouda cheese they may have at home to Costco for a full refund. Costco has voluntarily removed the cheese from its stores and, using card purchase records, has notified consumers by phone of the situation.

The information in this press release reflects FDA's best efforts to communicate what the manufacturer has reported to FDA

Joli R Weiss, PhD
Foodborne Disease Epidemiologist
Arizona Department of Health Services
602.364.3675
weissj@azdhs.gov

From: FoodSafety.gov [mailto:subscriptions@hhs.gov]
Sent: Thursday, November 04, 2010 7:32 PM
To: Joli Weiss
Subject: ALERT: FDA, CDC, and Costco warn consumers to avoid Bravo Farms Dutch Style Gouda cheese

FDA, CDC, and Costco warn consumers to avoid Bravo Farms Dutch Style Gouda cheese

FDA, CDC, and Costco warn consumers to avoid Bravo Farms Dutch Style Gouda cheese

Cheese may be related to outbreak of E.coli infections


Fast Facts

- Bravo Farms Dutch Style Gouda cheese, (Costco item 40654) offered for sale and in cheese sampling events at Costco Wholesale Corporation (Costco) locations is preliminarily linked with an outbreak of *E.coli* O157:H7 infections.
- Consumers who have any of this cheese should not eat it. They should return the cheese to the place of purchase or dispose of it in a closed plastic bag and place in a sealed trash can to prevent people or animals, including wild animals, from eating it.
- Most people infected with *E. coli* O157:H7 develop diarrhea and abdominal cramps, but some illnesses may last longer and can be more severe. While most people recover within a week, some may develop a severe infection. Rarely, as symptoms of diarrhea improve, a type of kidney failure called hemolytic uremic syndrome (HUS) can occur; this can happen at any age but is most common in children under 5 years old and in older adults. People with HUS should be hospitalized immediately, as their kidneys may stop working and they may be at risk for other serious health problems.
- As of Thursday, November 4, 2010, 25 persons infected with the outbreak strain of *E. coli* O157:H7 have been reported from five states since mid-October. The number of ill persons identified in each state with this strain is as follows: AZ (11), CA (1), CO (8), NM (3) and NV (2). There have been 9 reported hospitalizations, 1 possible case of hemolytic uremic syndrome (HUS), and no deaths.

Go to FoodSafety.gov for information on *E. coli* and updates on this alert.

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Diane Eckles

From: Joli Weiss
Sent: Thursday, November 04, 2010 7:31 PM
To: Joli Weiss; Catherine Foley; Shoana Anderson; Ken Komatsu; Cara Christ, MD; Clarisse Tsang; Diane Eckles; Erica Weis
Cc: Caleb Wiedeman; Aarikha D'Souza; Laura Erhart; Susan Goodykoontz; Don Herrington; jhunt@azda.gov; Katie Wiste; Jennifer Stewart Ricks - PHSX; Roumen Penev; Stephanie Kreis; Steven Baty; Alexandria Barnett; Jessica Rigler; Omar Contreras; Kevin Mead; Laura Oxley; Robert Sportsman; Harmony Duport; Jon Patterson; Jennifer Stewart Ricks - PHSX; Ronald Klein - PHSX; Karen M. Rose - PHSX; Sun Wright - PHSX ; mareschumacher@mail.maricopa.gov; Vjollca Berisha - PHSX ; Scott Zusy - ENVX; Ken Conklin - ENVX; Blanca Caballero - ENVX; ssam@mail.maricopa.gov; Jamie Feld; Stephen Everett; Brad McKinney; Lisa Woodson; Glenda Aguirre; Anissa Taylor; Gail Bradford; Jennifer Stewart Ricks - PHSX; Aurimar Ayala - PHSX ; Rebecca Sunenshine - PHSX; James Matthews; Callahan, Mike; benito.lopez@yumacountyaz.gov; Bill Worsnop; Oertel, Brian; Betty Vanta; Darla Hansen; msarino@co.la-paz.az.us; Telly Der - PHSX; anna.scherzer@co.mohave.az.us; Susie Sandahl; Graham Briggs; spatton@co.santa-cruz.az.us; Marcello, John; Eric Carlson - ENVX; Porter, Steven; Sara Imholte; Kathleen Kennedy
Subject: E coli Multi-state cluster update 11/4/10
Attachments: Cheese E Coli News Release 20101104.doc; E.coli provider HAN 11-4-10.docx

Hi all, here is a brief update on the E coli cluster. A lot has been happening today. Nevada now has 2 PFGE matched cases.

As of COB 11/4/2010, here's the current stats we've collected across the 5 involved states regarding the E. coli O157 Cluster1011COEXH-1 with ties to Costco cheese. All data pertains to confirmed cases only.

- # confirmed PFGE-matched cases: 25
- # confirmed cases by state: CO(8), AZ(11), NM(3), NV(2), CA(1)
- # attributed hospitalizations: CO(3), AZ(6), total=9
- # HUS: AZ(1, suspected)
- # reported deaths: 0
- illness onset dates: Oct 16 - Oct 24
- Age range: 2-81 years
- Median age: 14 years
- % female: 56%

Costco began calling all their members this afternoon with the following message:

"This is a Costco Food Safety Alert:

Costco, the CDC, FDA, and your state health department, are investigating a possible e-coli illness outbreak in your area. The investigation may be associated with cheese and the cheese road show that was held between Oct. 5th, and Nov. 1st. While no particular cheese has been matched to an illness there is strong evidence that one of the cheeses from that period of time could be involved. A formal recall has not been announced, but out of an abundance of caution and to support member health, please stop eating the cheese you purchased, and return any remaining cheese to Costco for a full refund.

As soon as more information is available we will follow-up with a letter. We are sorry for the inconvenience."

We received notice today from the state lab that a sample of Gouda taken from a case household is PCR positive. The lab is attempting to obtain an isolate for culture and PFGE. Additional cheese specimens are still being tested in AZ, CO, and at FDA.

Arizona has already received numerous media inquiries and several interviews have already been completed with TV stations, newspapers and radio. An FDA press statement should be released shortly, however because of the robo-calls from Costco and the resultant media attention, Arizona has also released their own press statement as well as a HAN to

physicians to be on the look-out for potential EHEC cases that might be associated with this outbreak (both of these are attached).

If you have any questions please let me know,
~Joli

Joli R Weiss, PhD
Foodborne Disease Epidemiologist
Arizona Department of Health Services
602.364.3675
weissj@azdhs.gov

From: Joli Weiss
Sent: Tuesday, November 02, 2010 5:27 PM
To: Joli Weiss; Catherine Foley; Shoana Anderson; Ken Komatsu; Cara Christ, MD; Clarisse Tsang; Diane Eckles; Erica Weis; Kathleen Kennedy
Cc: Caleb Wiedeman; Aarikha D'Souza; Laura Erhart; Susan Goodykoontz; Don Herrington; jhunt@azda.gov; Katie Wiste; Jennifer Stewart Ricks - PHSX; Roumen Penev; Stephanie Kreis; Steven Baty; Alexandria Barnett; Jessica Rigler; Omar Contreras; Kevin Mead; Laura Oxley; Robert Sportsman; Harmony Duport; Jon Patterson; Jennifer Stewart Ricks - PHSX; Ronald Klein - PHSX; Karen M. Rose - PHSX; Sun Wright - PHSX; mareschumacher@mail.maricopa.gov; Vjollca Berisha - PHSX; Scott Zusy - ENVX; Ken Conklin - ENVX; Blanca Caballero - ENVX; ssam@mail.maricopa.gov; Jamie Feld; Stephen Everett; Brad McKinney; Lisa Woodson; Glenda Aguirre; Anissa Taylor; Gail Bradford; Jennifer Stewart Ricks - PHSX; Aurimar Ayala - PHSX; Rebecca Sunenshine - PHSX; James Matthews; Callahan, Mike; benito.lopez@yumacountyaz.gov; Bill Worsnop; Oertel, Brian; Betty Vanta; Darla Hansen; msarino@co.la-paz.az.us; Telly Der - PHSX; anna.scherzer@co.mohave.az.us; Susie Sandahl; Graham Briggs; spatton@co.santa-cruz.az.us; Marcello, John; Eric Carlson - ENVX; Porter, Steven
Subject: E coli Multi-state cluster update

Hi all,

Here is a quick update on the E.coli Multi-state cluster (1011COEXH-1) for 11/2/10: The PFGE pattern associated with this cluster is a brand new one never seen before. CO (9), NM (3) and CA (1) all have cases linked to Costco and a majority of these cases report cheese sampling. In AZ we currently have 27 reported Ecoli/Shigatoxin cases between 10/12 and 10/30 (PFGE still pending):

- 24 Maricopa
 - 2 Pima
 - 1 Yavapai
- 9 cases hospitalized/ 2 unk (out of 16 cases with info provided); 1 possible HUS case (Yavapai)
- Age range 1 to 85 yrs (11 cases are under 17yrs)
- 56% of cases are female
- Onset dates range from 10/17 to 10/27 (for those with info)
- 16 cases have at least some basic interview completed
- 15 cases report shopping at Costco in week prior
- Costco shopping dates range from 10/14 to 10/16
- Cheese tasting:

- 11 definitely tasted cheese
- 1 unk
- 2 No cheese tasting

Our main hypothesis right now is that one of the cheeses served as part of the cheese roadshow (not really a travelling roadshow – every warehouse in the SW Costco region served the same cheeses around the same time period that are taken from the warehouse floor) was potentially contaminated. The cheeses in question are: Cranberry goat cheese; Cranberry Wensleydale; Plaisir cheese w/herbs; gorgonzola; parmigiano; Tillamook sharp cheddar; and gouda (this one is the only one made w/raw milk). CO and AZ have obtained several different cheese samples which are currently at the state labs for testing. In addition, Costco has voluntarily agreed to pull the suspect cheeses off the shelves until further notice. Costco may also place a call to all members who have purchased one of these items to inform them of a potential problem with the product. They would be requested to return the product to the store. A supplemental questionnaire has been developed to for use with any new cases and a case-control study is being considered.

Any questions please let me know,
~Joli

Joli R Weiss, PhD
Foodborne Disease Epidemiologist
Arizona Department of Health Services
602.364.3675
weissj@azdhs.gov

From: Joli Weiss
Sent: Monday, November 01, 2010 11:36 AM
To: Joli Weiss; Catherine Foley; Shoana Anderson; Ken Komatsu; Cara Christ, MD; Clarisse Tsang; Diane Eckles; Erica Weis
Cc: Caleb Wiedeman; Aarikha D'Souza; Laura Erhart; Susan Goodykoontz; Don Herrington; jhunt@azda.gov; Katie Wiste; Jennifer Stewart Ricks - PHSX; Roumen Penev; Stephanie Kreis; Steven Baty; Alexandria Barnett; Jessica Rigler; Omar Contreras; Kevin Mead; Laura Oxley; Robert Sportsman; Harmony Duport; Jon Patterson
Subject: Current Outbreak Clusters 11/01/10

Hi all,
We are currently working on one multi-state cluster:

E. coli O157:H7: Over the past week we have seen an increase in the number of reports of E. coli and Shiga-toxin positive cases reported to the state lab. We have a total of 17 specimens collected between 10/12/10 and 10/25/10. 8 cases are confirmed O157:H7 and the others are still pending. PFGE results are pending at ASL. While we have 17 potential cases it is difficult at this time to determine if all the cases are matches without the PFGE results. We should hopefully have some PFGE results by Tues or Wed. The majority of the cases are from Maricopa County. One case is from Yavapai and one from Pima. Age range is 1 yr to 84 yrs and 11/17 (65%) are female. During the course of interviewing cases an association between Costco and the cases became apparent. A majority of the cases also reported tasting cheese in store. Types of cheeses include: goat cheese (with cranberry), gouda, Italian, gorgonzola. Colorado has also seen a spike in the number of reported O157 cases with a new PFGE Xba1 pattern. All 8 of their cases report Costco shopping (or were employees) and a majority of these also report cheese tasting. Onset dates for the CO cases are between 10/16 and 10/22. San Diego also reports one case with a connection to Costco. The states affected thus far all fall into Costco's SW Region and it is possible there was a cheese road show during the time period in question for all the affected states. We have been in touch with Costco and obtained a list of all the tastings that have occurred since the 6th of Oct. and we will have a conference call with Costco, the states and CDC this afternoon. A supplemental questionnaire is being developed and shopper card purchase histories are also being requested. CO will include information on this cluster in EPI-X to inform other states of the potential cluster and assoc with Costco.

Any questions please let me know,

~Joli

Joli R Weiss, PhD
Foodborne Disease Epidemiologist
Arizona Department of Health Services
602.364.3675
weissj@azdhs.gov

Diane Eckles

From: Joli Weiss
Sent: Thursday, November 04, 2010 4:10 PM
To: Laura Oxley; Shoana Anderson; Jessica Rigler; Catherine Foley; Cara Christ, MD; Diane Eckles; Harmony Duport
Subject: FW: Case Stats E. coli O157 Cluster1011COEXH-1

FYI.....

Joli R Weiss, PhD
Foodborne Disease Epidemiologist
Arizona Department of Health Services
602.364.3675
weissj@azdhs.gov

-----Original Message-----

From: Jeff McCollum [<mailto:imccollu@cdphe.state.co.us>]
Sent: Thursday, November 04, 2010 4:00 PM
To: Joli Weiss; Ian (CDC/OID/NCZVED) Williams; Akiko Kimura; Debra (CDC cdphe.ca.gov) Gilliss; Jeffrey Higa; rsowadsky@health.nv.gov; Monica K. (CDC sdcounty.ca.gov) Sovero; Alicia (CDC state.co.us) Cronquist; Nicole Comstock; Shaun Crosgrove; Jessica Jungk; Meg Adams-Cameron; Anita Watkins; Nancy J. Williams
Cc: Christine (CDC/OID/NCPDCID) Pearson; Beth (CDC/OID/NCPDCID) Bell; Stacey (CDC/OID/NCZVED) Hoffman; Wright A. (CDC/OID/NCZVED) Culpepper; Susan (CDC/OID/NCZVED) Lance; Sherri A (FDA/CFSAN) McGarry; Susan (FDA/CFSAN) Lance
Subject: Case Stats E. coli O157 Cluster1011COEXH-1

Hello all,

As of COB 11/4/2010, here's the current stats we've collected across the 5 involved states regarding the E. coli O157 Cluster1011COEXH-1 with ties to Costco cheese. All data pertains to confirmed cases only.

- # confirmed PFGE-matched cases: 25
- # confirmed cases by state: CO(8), AZ(11), NM(3), NV(2), CA(1)
- # attributed hospitalizations: CO(3), AZ(6), total=9
- # HUS: AZ(1, suspected)
- # reported deaths: 0
- Illness onset dates: Oct 16 - Oct 24
- Age range: 2-81 years
- Median age: 14 years
- % female: 56%

Please provide updates regarding your state's cases prior to 5pm Eastern if any changes or corrections are needed.

Thanks!

Jeff

Jeff McCollum, DVM, MPH
Epidemic Intelligence Service Officer
Colorado Department of Public Health and Environment Communicable Disease Epidemiology Program 4300 Cherry Creek Drive South Denver, CO 80246-1530
Direct: (303) 692-2745
Fax: (303) 782-0338
jeff.mccollum@state.co.us

Diane Eckles

From: Joli Weiss
Sent: Thursday, November 04, 2010 1:19 PM
To: Craig Wilson
Cc: Shoana Anderson; Jessica Rigler; Diane Eckles; Harmony Duport; Christine Summers
Subject: Cheese specimen

Importance: High

Hi Craig,

As I mentioned on the phone, our state lab has a positive E. coli PCR result (stx1 and stx2 positive) in a sample of gouda taken from a case household in Sun City. The lab will be attempting to obtain a culture for this sample so that we can match it by PFGE to the case isolates. This process might take a few days yet. The sample was already opened and did not include a label just so you are aware. We have some additional specimens that we are testing as well and will keep you informed of any results.

Thanks very much for your assistance with this investigation! Please call me if you have any questions,
~Joli

Joli R Weiss, PhD
Foodborne Disease Epidemiologist
Arizona Department of Health Services
602.364.3675
weissj@azdhs.gov

Diane Eckles

From: Joli Weiss
Sent: Thursday, November 04, 2010 11:07 AM
To: Shoana Anderson; Cara Christ, MD; Don Herrington; Diane Eckles; Harmony Duport; Jessica Rigler
Cc: Laura Oxley; Carol Vack
Subject: FW: Draft Talking points E. coli O157 Cluster 1011COEXH-1
Attachments: E Coli Talking Points DRAFT 11-4- 2010_1pm.docx

FYI... here are the CDC draft talking points.....let me know if there is anything we want added/changed...

Joli R Weiss, PhD
Foodborne Disease Epidemiologist
Arizona Department of Health Services
602.364.3675
weissj@azdhs.gov

From: Williams, Ian (CDC/OID/NCZVED) [mailto:iaw3@cdc.gov]
Sent: Thursday, November 04, 2010 10:04 AM
To: Culpepper, Wright A. (CDC/OID/NCZVED); Cronquist, Alicia (CDC state.co.us); Nicole Comstock; Shaun Crosgrove; Jessica Jungk; Meg Adams-Cameron; Akiko Kimura; Gilliss, Debra (CDC cdph.ca.gov); Jeffrey Higa; Sovero, Monica K. (CDC sdcounty.ca.gov); Joli Weiss; Jeff McCollum; Anita Watkins; Nancy J. Williams; rsowadsky@health.nv.gov
Cc: Hoffman, Stacey (CDC/OID/NCZVED); Culpepper, Wright A. (CDC/OID/NCZVED); Pearson, Christine (CDC/OID/NCPDCID); McGarry, Sherri A (FDA/CFSAN); Lance, Susan (CDC/OID/NCZVED); Lance, Susan (FDA/CFSAN)
Subject: Draft Talking points E. coli O157 Cluster 1011COEXH-1

All,

As discussed on the call last night, attached (and pasted below) please find a first crack at some talking points for this investigation. These are still very much a draft have not been cleared by CDC. We would appreciate any suggestions for revision ASAP as this seems to be moving rapidly.

Ian

Ian Williams, PhD, MS
Acting Chief, Outbreak Response and Prevention Branch

Division of Foodborne, Waterborne and Environmental Diseases
National Center for Emerging and Zoonotic Infectious Diseases
Centers for Disease Control and Prevention
1600 Clifton Road - MS A38
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<<E Coli Talking Points DRAFT 11-4- 2010_1pm.docx>>

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News Media Talking Points

E. coli O157:H7 Infections

November 4, 2010

CDC is collaborating with public health officials in Arizona, California, Colorado, and New Mexico and the U.S. Department of Health and Human Services' Food and Drug Administration (FDA), and the United States Department of Agriculture's Food Safety and Inspection Service (FSIS) to investigate a multistate outbreak of human infections due to *Escherichia coli* O157:H7 (*E. coli* O157:H7).

This is a rare strain of *E. coli* O157:H7 that has never been seen before in the PulseNet database. PulseNet is the national subtyping network made up of state and local public health laboratories and federal food regulatory laboratories that performs molecular surveillance of foodborne infections.

As of Thursday, November 4, 2010, 25 persons infected with the outbreak strain of *E. coli* O157:H7 have been reported from five states. The number of ill persons identified in each state with this strain is as follows: AZ (11), CA (1), CO (8), NM (3) and NV (2). Dates of illness onset range from October XX, 2010 through October XX, 2010.

Patients range in age from X to XX years and the median age is XX years XX percent of patients are females. There have been X reported hospitalizations, 1 possible case of hemolytic uremic syndrome (HUS), and no deaths. Illnesses that occurred after October XX, 2010 might not yet be reported due to the time it takes between when a person becomes ill and when the illness is reported. This takes an average of 2 to 3 weeks. (CDC WILL WORK WITH COLORADO TO COMPLETE THESE NUMBERS.)

Preliminary investigations indicate illness may be linked to cheese sold by Costco Wholesale Corporation. Preliminary information also suggests the contaminated cheese was offered as free in-store samples to customers. This investigation is ongoing and illnesses have not yet been associated with a specific type of cheese or cheeses sold by Costco Wholesale Corporation.

Current Status of the Investigation:

Public health and agriculture officials in Arizona, California, Colorado, Nevada, and New Mexico, along with CDC and FDA, are involved in many different types of investigative activities, including:

- Conducting surveillance for additional illnesses that could be related to the outbreak.
- Conducting epidemiologic studies that include collecting detailed information from ill persons (cases) and from healthy persons (controls) about foods recently eaten and other exposures.
- Gathering and testing food products that are suspected as possible sources of infection to see if they are contaminated with bacteria.
- Following any epidemiologic leads gathered from interviews with patients, food purchase information, or from patterns of processing, production and/or distribution of suspected products.
- Investigating where in the distribution chain the point of contamination likely occurred.

Clinical Features/Signs and Symptoms:

Most people infected with *E. coli* O157:H7 develop diarrhea (often bloody) and abdominal cramps 2-8 days (3-4 days, on average) after swallowing the organism, but some illnesses last longer and are more severe. Infection is usually diagnosed by stool sample culture. While most people recover within a week, some develop a severe infection. A type of kidney failure called hemolytic uremic syndrome (HUS) can begin as the diarrhea is improving; this can occur at any age but is most common in children under 5 years old and the elderly. People with HUS should be hospitalized because their kidneys may stop working and they may develop other serious problems. Most people with HUS recover within a few weeks, but some suffer permanent damage or die.

Advice to Consumers:

Out of an abundance of caution, Costco Wholesale Corporation is advising consumers not to eat the following types cheeses purchased at Costco store locations in Arizona, Colorado, and New Mexico:

- Cranberry Goat Cheese (Costco Item 5628)
- Le Plaisir Cheese with Herbs (Costco Item 27583)
- Gouda (Costco Item 40654)
- Scamorza (Costco Item 40707).

Consumers who have any of these products should not eat them. They should return them to the place of purchase or dispose of them in a closed plastic bag and place in a sealed trash can to prevent people or animals, including wild animals, from eating them.

Any consumer who has recently eaten any variety of cheese purchased at Costco and has experienced signs or symptoms of *E. coli* O157:H7 infection should contact his or her healthcare provider immediately. Healthcare providers should report any suspected infection to state or local public health authorities right away.

More information about *E. coli* O157:H7 can be found on CDC's website, including [E. coli Resources for Clinicians](#).

##

Diane Eckles

From: Joli Weiss
Sent: Wednesday, November 03, 2010 6:17 PM
To: Jessica Rigler; Laura Oxley; Diane Eckles; Shoana Anderson
Cc: Carol Vack
Subject: RE: Cheese E coli Talking Points

I think it looks good as well and very speedily done! I will confirm the case counts tomorrow morning. I also agree w/Jess about not putting that this is a new strain at this time. I would also include CDC along with FDA - I dont think FDA has concluded anything at this point actually. Also do we need to include a sentence about calling their physician if they are ill?

Thanks for putting this together so quickly. I will try to be in by 8 tomorrow to call CO with you.

~Joli

From: Jessica Rigler
Sent: Wednesday, November 03, 2010 6:09 PM
To: Laura Oxley; Diane Eckles; Joli Weiss; Shoana Anderson
Cc: Carol Vack
Subject: RE: Cheese E coli Talking Points

You're speedy! Thanks for handling this Laura.

I'll let Joli fill in the case numbers. They're actually lower (I think 11 for AZ) because we're only calling PFGE matches confirmed cases. I know you mention specialty cheeses further down, but I would probably include "specialty" the first time you mention cheese from Costco as well.

I think mentioning this is a new type is probably too detailed for this point but could potentially be included in a press release. I'd like to keep these talking points as basic as possible (feel free to disagree with me anyone).

From: Laura Oxley
Sent: Wednesday, November 03, 2010 6:03 PM
To: Jessica Rigler; Diane Eckles; Joli Weiss; Shoana Anderson
Cc: Carol Vack
Subject: Cheese E coli Talking Points

Hello,

The conversation went pretty well with Jeanine. I explained we aren't ready to do a news release tonight, because it has to be multi-state. I told her I would call Colorado in the am... her biggest concern was that Costco was going to start calling tonight. I said we think Costco will send the calling script to CDC before starting the calls. But if it does start calling and she gets calls, she can send them to me.

Take a look at the points, I think the numbers I have for AZ are for everything, not just confirmed cases. Any of you want to be on TV tonight if we get a request???

By the way I stole some of the general e coli info from another outbreak on our website... I think I sterilized it okay, but please proof that too.

Thank you all,

Laura Oxley
Communication Director
Arizona Department of Health Services

Due to State of Arizona government furloughs, Arizona state government will close most state agencies including the Department of Health Services on November 26th. This closure requires our employees to take an unpaid furlough day. Please visit AZDHS.gov for more information. We apologize for any inconvenience this closure may cause. Future furlough days include December 23rd.

Arizona E-Coli 0157 Talking Points 11/3/10

Arizona along with Colorado, New Mexico and California are investigating confirmed cases of E. Coli 0157. (should we put in something about it being a new type?)

So far there are 40? of confirmed cases in the four states:

- Arizona – 27?
- Colorado – 9
- New Mexico – 3
- California - 1

While there is much more investigating to do, the FDA along with local and state health departments have determined the cases most likely came from cheese tasted or purchased at Costco stores in the four states. The tastings were held from October 14th -17th. Anyone who may have eaten the suspect cheese in that time would have been sick within 3-4 days and recovered by now.

Costco is cooperating on every level with the investigation and removed all suspect products from store shelves. It is also working to notify customers who purchased the cheese through its membership information. The investigation has been able to narrow the suspect product down to specialty cheeses, but not specific brands yet.

E.coli is *Escherichia coli*, a naturally occurring bacteria that lives in people's stomachs, but some strains can make people very sick.

Severe strains of *E. coli* can cause severe bloody diarrhea and abdominal cramps; sometimes the infection causes nonbloody diarrhea or no symptoms. Usually little or no fever is present, and the illness resolves in 5 to 10 days.

In some persons, particularly children under 5 years of age and the elderly, the infection can affect the kidneys. About 2-7% of infections lead to this complication.

Diane Eckles

From: Joli Weiss
Sent: Wednesday, November 03, 2010 6:42 PM
To: Shoana Anderson; Diane Eckles
Cc: Jessica Rigler
Subject: RE: Cheese

It sounds like FDA and CDC were looking into that aspect.....

From: Shoana Anderson
Sent: Wednesday, November 03, 2010 6:40 PM
To: Joli Weiss; Diane Eckles
Cc: Jessica Rigler
Subject: Cheese

One more thought. Since these cheeses are not exclusively Costco brands we may want to be poised to make sure they are not sold or distributed elsewhere as we get more definitive data on implicated brands.

Diane Eckles

From: Joli Weiss
Sent: Wednesday, November 03, 2010 3:58 PM
To: Joli Weiss; Catherine Foley; Jessica Rigler; Shoana Anderson; Ronald Klein - PHSX; Jennifer Stewart Ricks - PHSX; Mare Schumacher - PHSX
Cc: Diane Eckles; Harmony Duport; Erica Weis; Laura Oxley; Roumen Penev; Stephanie Kreis; Clarisse Tsang; DZusy@mail.maricopa.gov
Subject: RE: E coli update

Brief CDC Conference call update: (Couldnt listen to all the call so Catherine if you have anything to add please feel free)
CO still has 9 cases (one case might have a different PFGE pattern)
NM still has 3 cases
CA still has 1 case
AZ has 11 PFGE matched cases (1 case with a slightly differnt pattern but CDC thinks it is very close); 17 cases pending.

Between CO and AZ the state labs have all the different varieties of cheeses from the roadshow for testing. Preliminary results should be available soon.

CO is working with Costco in an attempt to get control info for people who shopped at Costco the same days as the cheese roadshow, also exploring alternatives (standing outside Costco/newspaper ads) in case Costco cant provide that infomation

Costco may start to robocall all people in the SW region (excluding SD?) who purchased any of the suspect cheeses as early as this evening so it is possible word might get out regarding this.

CDC is putting together talking points and a draft press release. Will likely mention The states with cases, Costco, E.coli outbreak and suspect cheeses. They will send out for review first. CDC will also draft up something about this outbreak to put on their webpage.

Next call Thurs at 2pm ET same call in info.....
Any questions let me know,
~Joli

From: Joli Weiss
Sent: Wednesday, November 03, 2010 12:56 PM
To: Joli Weiss; Catherine Foley; Jessica Rigler; Shoana Anderson
Cc: Diane Eckles; Harmony Duport; Erica Weis
Subject: RE: E coli update

Update from the update:
Just spoke with pulsenet and they said one of the 2 cases that didn't match actually looks pretty close and they would call it a match for now. Bln should be completed tomorrow so that might help narrow it down. So for now I am going to keep that case (no interview completed at this time so unk Costco connection)

- So, total of 11 PFGE matches

Joli R Weiss, PhD
Foodborne Disease Epidemiologist
Arizona Department of Health Services
602.364.3675
weissj@azdhs.gov

From: Joli Weiss
Sent: Wednesday, November 03, 2010 11:48 AM

To: Catherine Foley; Jessica Rigler; Shoana Anderson
Cc: Diane Eckles; Harmony Duport; Erica Weis
Subject: E coli update

Hi all – here is what I have at this time:

10 cases are a PFGE match to the Costco Cluster (2 cases did not match this cluster/each other/or anything else and thus I dropped them from the linelist)

- 8 of the cases have been interviewed and all 8 had Costco shopping
 - 6=definite cheese tasting
 - 1= unk
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- Onset dates range from 10/16-10-23 (collect dates 10/20-10/24)

7 new specimens arrived at ASL yesterday (all from MCPA – Ron is aware) – so that leaves 17 cases still pending

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Roumen is testing a slew of specimens at the lab and we should have preliminary PCR results on several of the samples sometime this afternoon.

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weissj@azdhs.gov

Diane Eckles

From: Joli Weiss
Sent: Wednesday, November 03, 2010 1:13 PM
To: Jessica Rigler; Shoana Anderson; Catherine Foley; Diane Eckles; Harmony Duport
Cc: Roumen Penev
Subject: FW: Code Dates
Attachments: Cheese Code Dates.xls

FYI...

OK, so if reading this correctly:

- * there is a single lot of Cranberry goat cheese that went to all implicated stores
- * gorgonzola too, pending info from Colorado
- * le plaisir also all the same lot number/best by date across states
- * several of the same lot numbers for gouda across states
- * Scamorza --- a least one lot number did go to all stores
- * Cheddar has best by 1/16/2011 common to all states

*Cranberry Wensleydale --- different lots; this one can probably be excluded
Alicia

Joli R Weiss, PhD

Foodborne Disease Epidemiologist
Arizona Department of Health Services
602.364.3675
weissj@azdhs.gov

From: Christine Summers [<mailto:CSUMMER@costco.com>]
Sent: Wednesday, November 03, 2010 12:56 PM
To: 'Alicia Cronquist'; 'Ronald Klein - PHSX'; Joli Weiss; 'Kimura, Akiko (CDPH-CID-DCDC)'
Cc: 'ORA SEA Recalls'; Craig Wilson
Subject: Code Dates

In the interest of getting you the information as quickly as possible I am sending you the Code Date information I have. I am still missing the information for Gorgonzola distributed to Colorado. I sent you the information for the Cranberry Goat Cheese yesterday so you can just add this information to what I previously sent. As soon as I receive the final piece of information I will resend.

THANKS AND HAVE A GREAT DAY !

Christine Summers
Director of Food Safety & Corporate Quality Assurance
Costco Wholesale
csummers@costco.com
(425) 313-6097

Diane Eckles

From: Joli Weiss
Sent: Wednesday, November 03, 2010 12:56 PM
To: Joli Weiss; Catherine Foley; Jessica Rigler; Shoana Anderson
Cc: Diane Eckles; Harmony Duport; Erica Weis
Subject: RE: E coli update

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Sent: Wednesday, November 03, 2010 11:48 AM
To: Catherine Foley; Jessica Rigler; Shoana Anderson
Cc: Diane Eckles; Harmony Duport; Erica Weis
Subject: E coli update

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Sent: Wednesday, November 03, 2010 11:48 AM
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~Joli

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Foodborne Disease Epidemiologist
Arizona Department of Health Services
602.364.3675
weissj@azdhs.gov

Diane Eckles

From: Joli Weiss
Sent: Tuesday, November 02, 2010 5:27 PM
To: Joli Weiss; Catherine Foley; Shoana Anderson; Ken Komatsu; Cara Christ, MD; Clarisse Tsang; Diane Eckles; Erica Weis; Kathleen Kennedy
Cc: Caleb Wiedeman; Aarikha D'Souza; Laura Erhart; Susan Goodykoontz; Don Herrington; jhunt@azda.gov; Katie Wiste; Jennifer Stewart Ricks - PHSX; Roumen Penev; Stephanie Kreis; Steven Baty; Alexandria Barnett; Jessica Rigler; Omar Contreras; Kevin Mead; Laura Oxley; Robert Sportsman; Harmony Duport; Jon Patterson; Jennifer Stewart Ricks - PHSX; Ronald Klein - PHSX; Karen M. Rose - PHSX; Sun Wright - PHSX ; mareschumacher@mail.maricopa.gov; Vjollca Berisha - PHSX ; Scott Zusy - ENVX; Ken Conklin - ENVX; Blanca Caballero - ENVX; ssam@mail.maricopa.gov; Jamie Feld; Stephen Everett; Brad McKinney; Lisa Woodson; Glenda Aguirre; Anissa Taylor; Gail Bradford; Jennifer Stewart Ricks - PHSX; Aurimar Ayala - PHSX ; Rebecca Sunenshine - PHSX; James Matthews; Callahan, Mike; benito.lopez@yumacountyaz.gov; Bill Worsnop; Oertel, Brian; Betty Vanta; Darla Hansen; msarino@co.la-paz.az.us; Telly Der - PHSX; anna.scherzer@co.mohave.az.us; Susie Sandahl; Graham Briggs; spatton@co.santa-cruz.az.us; Marcello, John; Eric Carlson - ENVX; Porter, Steven
Subject: E coli Multi-state cluster update

Hi all,

Here is a quick update on the E.coli Multi-state cluster (1011COEXH-1) for 11/2/10:

The PFGE pattern associated with this cluster is a brand new one never seen before.

CO (9), NM (3) and CA (1) all have cases linked to Costco and a majority of these cases report cheese sampling.

In AZ we currently have 27 reported Ecoli/Shigatoxin cases between 10/12 and 10/30 (PFGE still pending):

- 24 Maricopa
 - 2 Pima
 - 1 Yavapai
- 9 cases hospitalized/ 2 unk (out of 16 cases with info provided); 1 possible HUS case (Yavapai)
- Age range 1 to 85 yrs (11 cases are under 17yrs)
- 56% of cases are female
- Onset dates range from 10/17 to 10/27 (for those with info)
- 16 cases have at least some basic interview completed
- 15 cases report shopping at Costco in week prior
- Costco shopping dates range from 10/14 to 10/16
- Cheese tasting:
- 11 definitely tasted cheese
 - 1 unk
 - 2 No cheese tasting

Our main hypothesis right now is that one of the cheeses served as part of the cheese roadshow (not really a travelling roadshow – every warehouse in the SW Costco region served the same cheeses around the same time period that are taken from the warehouse floor) was potentially contaminated. The cheeses in question are: Cranberry goat cheese; Cranberry Wensleydale; Plaisir cheese w/herbs; gorgonzola; parmigiano; Tillamook sharp cheddar; and gouda (this one

is the only one made w/raw milk). CO and AZ have obtained several different cheese samples which are currently at the state labs for testing. In addition, Costco has voluntarily agreed to pull the suspect cheeses off the shelves until further notice. Costco may also place a call to all members who have purchased one of these items to inform them of a potential problem with the product. They would be requested to return the product to the store. A supplemental questionnaire has been developed to for use with any new cases and a case-control study is being considered.

Any questions please let me know,
~Joli

Joli R Weiss, PhD
Foodborne Disease Epidemiologist
Arizona Department of Health Services
602.364.3675
weissj@azdhs.gov

From: Joli Weiss
Sent: Monday, November 01, 2010 11:36 AM
To: Joli Weiss; Catherine Foley; Shoana Anderson; Ken Komatsu; Cara Christ, MD; Clarisse Tsang; Diane Eckles; Erica Weis
Cc: Caleb Wiedeman; Aarikha D'Souza; Laura Erhart; Susan Goodykoontz; Don Herrington; jhunt@azda.gov; Katie Wiste; Jennifer Stewart Ricks - PHSX; Roumen Penev; Stephanie Kreis; Steven Baty; Alexandria Barnett; Jessica Rigler; Omar Contreras; Kevin Mead; Laura Oxley; Robert Sportsman; Harmony Duport; Jon Patterson
Subject: Current Outbreak Clusters 11/01/10

Hi all,
We are currently working on one multi-state cluster:

E. coli O157:H7: Over the past week we have seen an increase in the number of reports of E. coli and Shiga-toxin positive cases reported to the state lab. We have a total of 17 specimens collected between 10/12/10 and 10/25/10. 8 cases are confirmed O157:H7 and the others are still pending. PFGE results are pending at ASL. While we have 17 potential cases it is difficult at this time to determine if all the cases are matches without the PFGE results. We should hopefully have some PFGE results by Tues or Wed. The majority of the cases are from Maricopa County. One case is from Yavapai and one from Pima. Age range is 1 yr to 84 yrs and 11/17 (65%) are female. During the course of interviewing cases an association between Costco and the cases became apparent. A majority of the cases also reported tasting cheese in store. Types of cheeses include: goat cheese (with cranberry), gouda, Italian, gorgonzola. Colorado has also seen a spike in the number of reported O157 cases with a new PFGE Xba1 pattern. All 8 of their cases report Costco shopping (or were employees) and a majority of these also report cheese tasting. Onset dates for the CO cases are between 10/16 and 10/22. San Diego also reports one case with a connection to Costco. The states affected thus far all fall into Costco's SW Region and it is possible there was a cheese road show during the time period in question for all the affected states. We have been in touch with Costco and obtained a list of all the tastings that have occurred since the 6th of Oct. and we will have a conference call with Costco, the states and CDC this afternoon. A supplemental questionnaire is being developed and shopper card purchase histories are also being requested. CO will include information on this cluster in EPI-X to inform other states of the potential cluster and assoc with Costco.

Any questions please let me know,
~Joli

Joli R Weiss, PhD
Foodborne Disease Epidemiologist
Arizona Department of Health Services
602.364.3675
weissj@azdhs.gov

Diane Eckles

From: Joli Weiss
Sent: Monday, November 01, 2010 11:46 PM
To: Jessica Rigler; Catherine Foley
Cc: Shoana Anderson; Erica Weis; Diane Eckles; Joli Weiss
Subject: E Coli Linelist
Attachments: E_Coli_Linelist_11-1-10(1).xlsx

Hi all,

I have put together a linelist of our recent E coli/shigatoxin cases and made a new folder in Outbreaks 2010. As of 11pm Monday night:

- 22 reported cases with collect dates between 10/12 and 10/28 (excluding the fed prisoner for now)

- 19 MCPA
- 2 Pima
- 1 Yavapai

- 6 cases hospitalized (out of 9 cases with info provided); 1 possible HUS case (Yavapai)

- Age range 1 to 85 yrs (11 cases are under 17yrs)
- 59% of cases are female
- Onset dates range from 10/17 to 10/27
- 16 cases have at least some basic interview
- 15 cases report shopping at Costco in week prior
- Costco shopping dates range from 10/14 to 10/23?

- Cheese tasting:

- 11 definitely tasted cheese
- 1 unk
- 2 No cheese tasting

- Cheeses:

- goat=2
- soft cheese=2
- gouda=2
- cheddar=3
- brie=1
- italian=1
- gorgonzola=1

Any questions let me know

~Joli

Joli R Weiss, PhD
Foodborne Disease Epidemiologist
Arizona Department of Health Services
602.364.3675
joli.weiss@azdhs.gov

Diane Eckles

From: Joli Weiss
Sent: Monday, November 01, 2010 1:37 PM
To: Diane Eckles; Harmony Duport; Laura Oxley
Cc: Jessica Rigler; Shoana Anderson; Jon Patterson; Kevin Mead; Stephanie Kreis; Ronald Klein - PHSX; mareschumacher@mail.maricopa.gov; Jennifer Stewart Ricks - PHSX; Roumen Penev
Subject: FW: E. coli O157 EXHX01.2292/EXHA26.0621

FYI...here is what went out to the Outbreak listserv....
The Xba1 pattern name is included. CDC will be assigning a cluster code shortly.

Joli R Weiss, PhD
Foodborne Disease Epidemiologist
Arizona Department of Health Services
602.364.3675
weissj@azdhs.gov

From: Foodborne Outbreaks Listserv on behalf of Culpepper, Wright A. (CDC/OID/NCZVED)[SMTP:IQJ1@CDC.GOV]
Sent: Monday, November 01, 2010 1:16:28 PM
To: FOODBORNE-OUTBREAKS@LISTSERV.CDC.GOV
Subject: E. coli O157 EXHX01.2292/EXHA26.0621
Auto forwarded by a Rule

Sent on behalf of the Colorado Department of Public Health:

State and local health departments in Arizona, California and Colorado and the CDC are investigating an outbreak of STEC 0157:H7 cases that appears to be associated with Costco store. The CDC PFGE patterns for this cluster are EXHX01.2292 and EXHA26.0621. A PulseNet cluster code has not yet been assigned. Colorado has identified 9 STEC 0157:H7 cases (3 match by two enzymes, three that match by one enzyme with Bln pending and 3 with PFGE pending). California has identified one San Diego case that matches by two enzymes. Arizona has identified several 0157:H7 cases with PFGE for all pending at this time.

Initial case interviews from all three states have identified a strong connection to Costco stores. In Colorado, 9 of the 9 cases reported shopping at 3 different Costco locations. Further, many cases report consuming free samples at Costco stores during their incubation periods.

If your state has identified cases of STEC 0157:H7 that match this PFGE pattern or other STEC 0157:H7 cases where PFGE is pending, but have a strong connection to Costco please contact Shaun Cosgrove at the Colorado Department of Public Health and Environment at 720-219-5761 or by e-mail at Shaun.Cosgrove@state.co.us.

Wright Culpepper, MSPH
Surveillance Epidemiologist

Outbreak Response Unit, OutbreakNet Team
Outbreak Response and Prevention Branch (proposed)
Division of Foodborne, Bacterial, and Mycotic Diseases
National Center for Emerging and Zoonotic Infectious Diseases (proposed)
Centers for Disease Control and Prevention
1600 Clifton Road, MS-A38
Atlanta, GA 30333
Tel. 404.639.1539 / Fax 404.718.2126
Email: iqj1@cdc.gov

***** Disclaimer: The information provided through this listserv should be considered preliminary; therefore, it should not be shared with others who are not subscribers to this listserv without first obtaining permission from the person or agency that posted the information.

Diane Eckles

From: Joli Weiss
Sent: Monday, November 01, 2010 11:36 AM
To: Joli Weiss; Catherine Foley; Shoana Anderson; Ken Komatsu; Cara Christ, MD; Clarisse Tsang; Diane Eckles; Erica Weis
Cc: Caleb Wiedeman; Aarikha D'Souza; Laura Erhart; Susan Goodykoontz; Don Herrington; jhunt@azda.gov; Katie Wiste; Jennifer Stewart Ricks - PHSX; Roumen Penev; Stephanie Kreis; Steven Baty; Alexandria Barnett; Jessica Rigler; Omar Contreras; Kevin Mead; Laura Oxley; Robert Sportsman; Harmony Duport; Jon Patterson
Subject: Current Outbreak Clusters 11/01/10
Attachments: Current Outbreak Clusters 2010.xls

Hi all,
We are currently working on one multi-state cluster:

E. coli O157:H7: Over the past week we have seen an increase in the number of reports of E. coli and Shiga-toxin positive cases reported to the state lab. We have a total of 17 specimens collected between 10/12/10 and 10/25/10. 8 cases are confirmed O157:H7 and the others are still pending. PFGE results are pending at ASL. While we have 17 potential cases it is difficult at this time to determine if all the cases are matches without the PFGE results. We should hopefully have some PFGE results by Tues or Wed. The majority of the cases are from Maricopa County. One case is from Yavapai and one from Pima. Age range is 1 yr to 84 yrs and 11/17 (65%) are female. During the course of interviewing cases an association between Costco and the cases became apparent. A majority of the cases also reported tasting cheese in store. Types of cheeses include: goat cheese (with cranberry), gouda, Italian, gorgonzola. Colorado has also seen a spike in the number of reported O157 cases with a new PFGE Xba1 pattern. All 8 of their cases report Costco shopping (or were employees) and a majority of these also report cheese tasting. Onset dates for the CO cases are between 10/16 and 10/22. San Diego also reports one case with a connection to Costco. The states affected thus far all fall into Costco's SW Region and it is possible there was a cheese road show during the time period in question for all the affected states. We have been in touch with Costco and obtained a list of all the tastings that have occurred since the 6th of Oct. and we will have a conference call with Costco, the states and CDC this afternoon. A supplemental questionnaire is being developed and shopper card purchase histories are also being requested. CO will include information on this cluster in EPI-X to inform other states of the potential cluster and assoc with Costco.

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~Joli

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weissj@azdhs.gov

From: Joli Weiss
Sent: Monday, October 18, 2010 11:38 AM
To: Joli Weiss; Catherine Foley; Shoana Anderson; Ken Komatsu; Cara Christ, MD; Clarisse Tsang; Diane Eckles; Erica Weis
Cc: Caleb Wiedeman; Aarikha D'Souza; Laura Erhart; Susan Goodykoontz; Don Herrington; jhunt@azda.gov; Katie Wiste; Jennifer Stewart Ricks - PHSX; Roumen Penev; Stephanie Kreis; Steven Baty; Alexandria Barnett; Jessica Rigler; Omar Contreras; Kevin Mead; Laura Oxley; Robert Sportsman; Harmony Duport; Jon Patterson
Subject: Current Outbreak Clusters 10/18/10

Hi all,
We currently have one multi-state cluster to report here in AZ:

S. Saintpaul (1009NYJN6-1): Currently this cluster consists of 33 isolates from 13 states: CA (2), DE (2), FL (2), GA (1), IL (3), MA (1), MD (2), NM (1), NY (9), OK (1), TX (7), VA (1), and WI (1). Isolation dates range from 7/15/2010 – 10/4/2010. Cases are 47% female and ages range from <1 – 110 y.o. (med. 38). Arizona's case is from Apache Co. It has yet to be PFGE'd but is a Saintpaul and is Epi-linked to a confirmed NM case.

The investigation is in the hypothesis generating phase and NYS has developed a hypothesis generating questionnaire to use with any new Saintpaul cases. Thus far in NYS the foods that have been popping up are: steak (8/9), chicken (7/9), shellfish (7/9), yogurt (7/9), chocolate (6/9), peanut butter (6/9), and tomatoes (6/9). Of note, this PFGE pattern is the same pattern as the *Salmonella* Saintpaul 0805NMJN6-1c cluster associated with jalapenos/serranos/tomatoes.

Any questions let me know,
~Joli

Joli R Weiss, PhD
Foodborne Disease Epidemiologist
Arizona Department of Health Services
602.364.3675
weissj@azdhs.gov

From: Joli Weiss
Sent: Monday, October 04, 2010 4:37 PM
To: Joli Weiss; Catherine Foley; Shoana Anderson; Ken Komatsu; Cara Christ, MD; Clarisse Tsang; Diane Eckles; Erica Weis
Cc: Caleb Wiedeman; Aarikha D'Souza; Laura Erhart; Susan Goodykoontz; Don Herrington; jhunt@azda.gov; Katie Wiste; Jennifer Stewart Ricks - PHSX; Roumen Penev; Stephanie Kreis; Steven Baty; Alexandria Barnett; Jessica Rigler; Omar Contreras; Kevin Mead; Laura Oxley; Robert Sportsman; Harmony Duport; Jon Patterson
Subject: RE: Current Outbreak Clusters 9/20/10

Hi all, there are currently no multi-state outbreaks to report at this time for Arizona.

ADHS and Maricopa County continue to investigate a cluster of S. E.:

We now have **15** cases linked to the 19th/Tbird location of Restaurant F

- 12 cases are confirmed S. Enteritidis
 - 5 cases are a confirmed PFGE match to the JEGX01.0004 pattern; 7 cases are pending PFGE
- 3 cases are suspect
 - 1 case who's sample was collected late and not originally in Cary-Blair media is negative for *Salmonella* at ASL.
 - 2 cases with no samples collected yet

Onset dates range from 7/27/10 to 9/12/10 for those cases with information.

Results from the latest round of environmental sampling that occurred on 9/23/10: All samples NEGATIVE for salmonella. We are still waiting for PFGE results on the S. Anatum isolates. These should be available sometime next week.

Any questions please let me know.
~Joli

Joli R Weiss, PhD
Foodborne Disease Epidemiologist
Arizona Department of Health Services
602.364.3675
weissj@azdhs.gov

From: Joli Weiss

Sent: Monday, September 20, 2010 11:32 AM

To: Catherine Foley; Shoana Anderson; Ken Komatsu; Cara Christ, MD; Clarisse Tsang; Diane Eckles; Erica Weis

Cc: Caleb Wiedeman; Aarikha D'Souza; Laura Erhart; Susan Goodykoontz; Don Herrington; jhunt@azda.gov; Katie Wiste; Jennifer Stewart Ricks - PHSX; Roumen Penev; Stephanie Kreis; Steven Baty; Alexandria Barnett; Jessica Rigler; Omar Contreras; Kevin Mead; Laura Oxley; Robert Sportsman; Harmony Duport; Jon Patterson; Joli Weiss

Subject: Current Outbreak Clusters 9/20/10

Hi all, There are currently no multi-state outbreaks to report at this time.

ADHS and Maricopa county are working together on a cluster of *Salmonella* Enteritidis:

***Salmonella* Enteritidis JEGX01.0004 associated with Restaurant A in Maricopa County:** Maricopa County and ADHS have been investigating a cluster of *Salmonella* infections with a common serotype and PFGE pattern. On Friday Sept 3, Maricopa County identified an epi-link in 3 cases, which implicated a local restaurant (Restaurant A). Restaurant A is a Mexican style restaurant located in North Phoenix. At this time there are 12 cases identified that have eaten at the suspect restaurant. Seven cases are confirmed *S. Enteritidis* and 3 cases have matching PFGE pattern JEGX01.0004 (the same pattern associated with the recent egg recall). Two cases are still pending serotyping and 3 cases have no specimens at this time. Onset dates range from 7/27/10 to 9/4/10 for those cases with information. Specimen collect dates range from 7/29/10 to 9/8/10.

Maricopa Environmental Services, Maricopa PH, and ADHS visited the restaurant and took food and environmental swabs. Several critical violations and areas for cross-contamination were noted at the time of the visit, including the walk-in cooler being out of temperature at 71 degrees F. The pico de gallo was positive for *S. Enteritidis* (PFGE pending). Several swabs are also presumptive positive for *Salmonella*, including the cutting board used for the pico, 2 sets of tongs used in the prep line (one in the pico the other in the chopped cabbage), the outside door handle to the walk-in cooler and the inside door of the walk-in cooler. Serotyping and PFGE are pending. Education and cleaning recommendations have been provided to the restaurant.

Any questions please let me know,

~Joli

Joli R Weiss, PhD

Foodborne Disease Epidemiologist

Arizona Department of Health Services

602.364.3675

weissj@azdhs.gov



FDA U.S. Food and Drug Administration

Home¹ > Safety² > Recalls, Market Withdrawals, & Safety Alerts³

Safety

Recall – Firm Press Release

FDA posts press releases and other notices of recalls and market withdrawals from the firms involved as a service to consumers, the media, and other interested parties. FDA does not endorse either the product or the company.

Bravo Farms announces cheese recall, some products sold under Whole Foods Market label in 5 Western states

Company Contact:

Libba Letton, Whole Foods Market media contact
libba.letton@wholefoods.com
Whole Foods Market
512-542-0878

FOR IMMEDIATE RELEASE - AUSTIN, TX (November 24, 2010) - Whole Foods Market announces that one of its suppliers, Bravo Farms of Traver, California, has issued a voluntary recall due to evidence of Listeria and E. coli contamination at their plant. Bravo's products at Whole Foods Market stores in Arizona, California, Nevada, Oregon, and Washington are part of this recall since they were cut and packaged in clear plastic wrap and sold with a "Distributed by Whole Foods Market" sticker.

All of the following products are included in this recall:

- Sage Cheddar
- Silver Mountain Cheddar
- Chipotle Cheddar
- Premium Block Cheddar
- Premium White Chunk Cheddar
- Chipotle Chunk Cheddar
- White Black Wax Cheddar

Signage is posted in Whole Foods Market stores to notify customers of this recall.

No illnesses have been reported to date.

Consumers who have purchased any of the listed products from Whole Foods Market may return them to the store for a full refund.

Consumers with questions may contact Whole Foods Market at 512-542-0878.

E. coli O157:H7 causes diarrhea illness often with bloody stools. Although most healthy adults can recover completely within a week, some people can develop a form of kidney failure. Young children and the elderly are most susceptible to serious complications and even death. Listeria can cause listeriosis among at risk people, including pregnant women, newborns, older adults, and people with weakened immune systems. Symptoms include fever, muscle aches, and sometimes nausea or diarrhea. If infection spreads to the nervous system, symptoms such as headache and stiff neck can occur. Infected pregnant women may experience only a mild, flu like illness; however, infections during pregnancy can lead to more serious problems for the fetus. Consumers should seek immediate medical care if they develop these symptoms.

###

[RSS Feed for FDA Recalls Information⁹ \[what's this?\]¹⁰](#)

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7. [/Safety/Recalls/IndustryGuidance/default.htm](#)
8. [/Safety/Recalls/MajorProductRecalls/default.htm](#)
9. [/AboutFDA/ContactFDA/StayInformed/RSSFeeds/Recalls/rss.xml](#)
10. [/AboutFDA/ContactFDA/StayInformed/RSSFeeds/default.htm](#)

Joli Weiss

From: Williams, Ian (CDC/OID/NCZVED) [iaw3@cdc.gov]
Sent: Tuesday, November 23, 2010 8:37 PM
To: Cronquist, Alicia (CDC state.co.us); Nicole Comstock; Shaun Crosgrove; Jessica Jungk; Meg Adams-Cameron; Akiko Kimura; Gilliss, Debra (CDC cdph.ca.gov); Jeffrey Higa; Sovero, Monica K. (CDC sdcounty.ca.gov); Joli Weiss; Jeff McCollum; Anita Watkins; Nancy J. Williams; rsowadsky@health.nv.gov; Ettestad, Paul, DOH
Cc: Culpepper, Wright A. (CDC/OID/NCZVED)
Subject: Bravo Farms expands its recall

All,

In case you had not heard, Bravo Farms is expanding its recall to include all of their cheeses. A draft statement from Bravo Farms is below. We will be updating our web site tomorrow with the updated recall info...

Ian

Bravo Farms Cheese Recall

Bravo Farms is expanding its recall to include all Bravo Farms cheese. Bravo Farms had previously issued a recall on its Dutch Style Gouda, and now out of concern for any further contamination we have decided to further expand the recall to include all of our cheeses. Our customer's safety and well being are our top priority, and this is the best way we can be sure we fulfill this obligation.

Bravo Farms sells a variety of cheeses at retail stores throughout the US, mainly on the west coast, including Gouda, Pepper Jack, Tulare Cannonball, and several different styles and flavors of Cheddar cheese.

Through cooperation with the FDA and CDFA we have begun thorough testing of the plant due to the E. Coli contamination that was found in the Gouda. Listeria monocytogenes and E.Coli O157:H7 bacteria were detected by CDFA during the investigation. To date, no illnesses associated with Listeria in Bravo Farm cheese have been reported. Consumers should discard the cheese or return it to the place of purchase.

Our customers know we have high standards and that we produce some of the best tasting cheeses in the United States. We recently were awarded Top Cheddar in the United States in August.

E. coli O157:H7 causes diarrhea illness often with bloody stools. Although most healthy adults can recover completely within a week, some people can develop a form of kidney failure. Young children and the elderly are most susceptible to serious complications and even death. Listeria can cause listeriosis among at risk people, including pregnant women, newborns, older adults, and people with weakened immune systems. Symptoms include fever, muscle aches, and sometimes nausea or diarrhea. If infection spreads to the nervous system, symptoms such as headache and stiff neck can occur. Infected pregnant women may experience only a mild, flu like illness; however, infections during pregnancy can lead to more serious problems for the fetus. Consumers should seek immediate medical care if they develop these symptoms.

Any questions can be directed to us at Bravo Farms 559-897-4634.

Joli Weiss

From: Kimura, Akiko (CDPH-CID-DCDC) [Akiko.Kimura@cdph.ca.gov]
Sent: Tuesday, November 23, 2010 10:27 AM
To: Alicia Cronquist; Joli Weiss; Ian (CDC/OID/NCZVED) Williams; Gilliss, Debra (CDPH-CID-DCDC-IDB); Higa, Jeffrey (CDPH-CID-DCDC); Jeff McCollum; Paul Ettestad; rsowadsky@health.nv.gov; Monica K. (CDC sdcounty.ca.gov) Sovero; alicia.cronquist@state.co.us; Nicole Comstock; Shaun Crosgrave; Jessica Jungk; Meg Adams-Cameron; Anita Watkins; Nancy J. Williams; Ginsberg, Michele M. (San Diego); Maroufi, Azarnoush; Kao, Annie S.
Cc: Wright A. (CDC/OID/NCZVED) Culpepper; Hernandez, Michael (CDPH-DFDRS); Stephen Beam; Haight, Karen (Tulare County); SMinnick@tularehhsa.org; Jeremy Kempf
Subject: Bravo farms

Good morning,

This is to give you a heads-up that I as informed this morning by our CDFA that Bravo Farms will be issuing an expanded recall of other cheeses produced at their farm due to the presence of Listeria in multiple samples. In addition, one of their cheddar cheese samples also yielded E coli O157. This is very preliminary information, and more details (including distribution) should be forthcoming in a press release, but I wanted to alert you, in the event that you have not heard of this yet.

Akiko

Akiko C. Kimura, MD

Medical Epidemiologist

Infectious Diseases Branch

California Department of Public Health

19300 S. Hamilton Ave. Ste 140

Gardena, CA 90248

310-217-6907

310-217-6911 (Fax)

akiko.kimura@cdph.ca.gov

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Joli Weiss

From: FoodSafety.gov [subscriptions@hhs.gov]
Sent: Wednesday, November 24, 2010 10:28 AM
To: Joli Weiss
Subject: RECALL: Bravo Farms Recalls All Cheese

Bravo Farms Cheese Recall
Wed, 24 Nov 2010 09:08:00 -0600

Bravo Farms is expanding its recall to include all Bravo Farms cheese. Bravo Farms had previously issued a recall on its Dutch Style Gouda, and now out of concern for any further contamination we have decided to further expand the recall to include all of our cheeses.

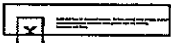
- **Product:** All cheese produced by Bravo Farms ([see product labels](#))
- **Distributed:** Sold at retail stores throughout the United States, mainly on the West Coast
- **Why:** Possible *Listeria* and *E. coli*
- **Illnesses reported:** None
- **For more information:** Phone Bravo Farms at 559-897-4634.

Manage your subscriptions:

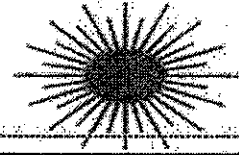
- Update your [preferences or unsubscribe](#)
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- Other inquiries? [Contact us](#)



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FOR IMMEDIATE RELEASE – November 4, 2010
Contact: Laura Oxley, ADHS Public Information: (602) 542-1094

E. COLI CASES TIED TO CHEESE

More than 2 dozen cases of Escherichia coli (E. coli) in 5 states are likely tied to cheese sold or tasted at Costco stores in October. Federal, state and local health officials are working to determine the type of cheese causing illness; preliminary data are pointing to the Dutch style Gouda, but health officials are still investigating.

These illnesses may be associated with cheese served and sold at “Cheese Road Shows” Costco held during October. Costco is fully cooperating with the investigation and stores are voluntarily removing suspect products from shelves. In order to protect consumer health, Costco is also notifying customers who purchased the cheese and is asking members to return all cheese from the road show.

There are at least 25 confirmed E. coli cases in several states including Arizona (11), California (1), Colorado (8), Nevada (2) and New Mexico (3).

With E. coli people usually will experience symptoms between 1 and 10 days after consuming a contaminated product. Severe strains of E. coli can cause severe bloody diarrhea and abdominal cramps; sometimes the infection causes non-bloody diarrhea or no symptoms. Usually little or no fever is present, and the illness resolves in 5 to 10 days.

If you have these symptoms and are concerned, contact your healthcare provider. If you have concerns about your cheese, take it to the Costco where it was purchased.

###

Dear Healthcare Providers:

The Arizona Department of Health Services, in conjunction with other state and local health agencies, is investigating a multi-state outbreak of enterohemorrhagic *E. coli* (EHEC). Twenty-five cases of EHEC have been identified nationally and 11 confirmed cases have been reported in Arizona in the past month. This outbreak is under active investigation. However, initial data indicate that illness may be associated with specialty cheeses, either sampled or purchased at Costco stores.

E. coli 0157 can cause severe bloody diarrhea and abdominal cramps; however, sometimes the infection causes non-bloody diarrhea or no symptoms. The Arizona Department of Health Services is encouraging providers to test for EHEC in patients with diarrhea who report consuming specialty cheeses from Costco since October 5th. All positive isolates should be forwarded to the Arizona State Public Health Laboratory for additional testing. Because current data indicate that antibiotics are of limited benefit for management of enterohemorrhagic *E. coli*, the Department does not recommend the use of antimicrobial therapy for treatment of bloody diarrhea suspected to be due to EHEC.

If you identify additional cases associated with this outbreak or have any questions, please contact your local health department or Joli Weiss at <mailto:weissj@azdhs.gov> or (602) 364-3676.

**** Distributed by the Arizona Health Alert Network***

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November 7, 2010

Voluntary Recall of Bravo Farms Dutch Style Gouda Cheese due to health risk

Bravo Farms is voluntarily recalling all Dutch Style Gouda because it may be contaminated with E. coli 0157:H7.

E. coli 0157:H7 causes diarrhea illness often with bloody stools. Although most healthy adults can recover completely within a week, some people can develop a form of kidney failure. Young children and the elderly are most susceptible to serious complications and even death.

The product was distributed primarily through Costco's in Southern California, Nevada, Arizona, Utah, and Colorado, and New Mexico in 1.5 lb pieces. It was also distributed through various retail stores within California sold in 8 oz pieces. Lot codes less than 0233.

This recall notification is being issued out of an abundance of caution based on incidences reported to the FDA and CDC in these states. These entities, along with Costco and Bravo Farms are working together on the investigation and will provide further updates as they become available.

We are asking that all Bravo Farms Dutch Style Gouda not to be consumed and be returned to where it was purchased for a full refund.

People with questions can call Bravo Farms at 1-559-897-4634 Monday through Friday 8am to 5 pm Pacific time.

Or email at seriouscheese@bravofarms.com

36005 Hwy 99, P.O. Box 219 Traver, CA 93673 559-897-4634 Fax 559-897-4635

New PFGE xbal pattern - never seen b/f
bln pattern - 7th most common

Anty body
LPS
phage

(C6) - 9 cases confirmed - 2 suspect (11 total)

6 matching PFGE
all 9 Costco shoppers

new 2 additional - siblings of ill cases

South of Denver - most cases

tightly clustered onsets 10/16 - 10/22

3 hosp - all d/did

obtaining "shopper card" info

a variety of other shopping venues but no convergence

Re-interviewing cases; many ate free samples

no strong signal in any purchase yet

Costco

Demo service - set up thru regional buying

- San Diego regional office

- food sensed from selling floor - buy product

then set up demo

- never bring in product just for demo - always

for sale @ store

- SD regional office arranges distrib + go thru

distrib centers (depots):

- SLC
- Tolleson AZ
- Mariloma CA

Sw Region
NV - LV
NM
SD Co
AZ

Cheese road show: ~ 8 cheeses

- demand only in sw region

- fine cheeses from around the world

- any photos?

- any leftover cheese for testing
1.1.1 might be done already in time period in Q

CO - 9 cases
7 PFGE matched
last onset 10/24
no common product

NM 4 yps 7 yps 1 yps 2 Alb 1 Los Cur
all shop Costco
2/3 ate cheese samples
parm
gouda
moz
cran wensleydale

CA - 1 boy case
Costco - no cheese tasting?

Central Coord. ctr
CO take leads - line lists, etc
Case def

Conf: PFGE match

Prob: O157⁺ epi-linked Costco

std @

Costco - pulling road show cheeses
may send out generic vm to ppl who bought cheese
asking to return to store

Joli Weiss

Subject: CDC Ecoli Conf Call - New Number!
Location: 150-Conf-Room-115B

Start: Fri 11/5/2010 2:00 PM
End: Fri 11/5/2010 3:00 PM

Recurrence: (none)

Meeting Status: Meeting organizer

Organizer: Joli Weiss
Required Attendees: Jessica Rigler; Shoana Anderson; Catherine Foley; Diane Eckles; Harmony Duport; Don Herrington; Ken Komatsu; Cara Christ, MD; mareschumacher@mail.maricopa.gov; Sun Wright - PHSX ; Roumen Penev; Scott Zusy - ENVX; Ronald Klein - PHSX; Jennifer Stewart Ricks - PHSX; Ken Conklin - ENVX; Rebecca Sunenshine - PHSX; Bob England - PHSX

Resources: 150-Conf-Room-115B

Categories: Conference Call

Importance: High

Looks like a new call in number for today....

There will be a conference call to discuss this outbreak today at 5:00PM Eastern. All states are invited to listen in and/or participate. Please be aware that there is a limited amount of room on the conference line. If more than one person can log on using the same phone, that would be great.

Conference line: 1.866.687.4175

Passcode: 6210397

AZ - 2 cheese samples ⊕ Ecoli O157, PFGE pending
(Gouda)

CO - Gorgonzola - UNOPENED PCR ⊕

CA - new case
visited Costco + tasted only Le Plaisir

FDA coll samples

Gouda

Scamorza

not required to test ~~for~~ pathogens after the aging process

Tillamook
heat to high temp (heat treated) but also use raw milk + then heat

Gouda
162° for 40 min so temp not high enough?

Comm

- CDC put web update online
- recall? FDA working on it - spoke to Dutch Farmers
will likely voluntarily recall product - working on press release
-

E coli O157 Costco Cluster Conf call

CO - ^{Gorgonzola} pattern doesn't match by MLVA

NM - intact pkg of gouda - looking ⊕

lot 0168 - working on biochem conf

someone had pkg + got recall notice → provided to HD

Also testing lot 238 + another

Parm + Scam ⊖

NV - has a non-conf case ± product avail for testing

FDA -

cheddar ⊖

bravo farms 2 intact gouda ⊖

1 " white cheddar ⊖

1 intact gouda - cant R/O run PCR
waiting for additional testing

657180	-	gouda	lot 0189	
657181	-	chedd	lot 0169	
657182	-	gouda	lot 0210	(cant R/O)
63	-	gouda	711610	

cran goat	}	still pending
gouda		
gorgonzola		
scamorza		

Messaging

FDA - would review analytic results if looks good would go to Comp + suggest a recall

Gorg -
cut + pkg in ^{OR} DPT, imported from Italy

CDC- Update website Wed

For ^{Mauri} gorgonzola - with an 0157 ⊕ result - should warn consumers
- tx separately from the outbreak so not confusing

Co will likely put out a press release timed w FDA to warn consumers re: The gorgonzola. FDA has a call tonight to discuss results.

FDA in Denver plus a gorgonzola sample intact from same store as CPH

CO - C-C study

tried to get controls from Costco by requesting member IDs for ppl who shopped the wk of The roadshow. Didn't happen so CO went to a Costco location - most ppl couldn't remember when they shopped 15 yesterday → gave perm to request member info - only 2 ppl turned out to have shopped during that period so gave up

11/8/10 E coli Conf call

20 conf cases

3 CA 2 NV 11 AZ 10 CO 3 NM

10/16 - 10/24 2-81 yrs med = 14

9 hosp one susp HUS no deaths

CO

went to Costco - locations today for C-C study 3-1

3 broad age groups <14, 14-64, 65+

ppl who stopped same like as cheese rd show

looking @ ASU = cheese rd show

what ppl bought, tasted, etc.

O157:H7 isolate from gorg cheese purchased at Costco

on 11/3 - intact Mauri Gorgonzola aged 90 days lot #
1142011

stx1 + 2 (+)

#34499
- one of cheeses from road show

PFGE on Thurs

- cut/wrapped/distrib in OR ?

FDA believes

Costco still planning on holding the 4 suspect cheeses at least

Gouda, gorgonzola, goat, scamorza

NM - picked up intact packages of gouda from Costco

- gouda leftover from case household also avail - no stool ex avail

NV - 14yo tasted cheese; purchased pepperjack

Bravo has recalled Gouda as precautionary measure - all Gouda

Lot code
0233

FDA looking into the manuf. of The Gorgonzola

Gouda #1^o

FDA in AZ, NV, CO, NM to Costco to get any checker still avail.

Inspection started late Thur @ Bravo

- Food + Envir samples taken

June 1 - mid-Aug

3 gouda + 1 cheddar - all raw milk

- cheddar @ still waiting for other results

- Not a large window for the 60 day aging

- Well H₂O → tested @ July 7/22-23 @ coliforms/cc

- no deliveries of raw milk yet so haven't tested

- Know name of dairy - off site from cheese factory

- county inspected dairy

(CA PT requires warning label on raw milk products unless aged 60 days)

- do they supply milk elsewhere?

Costco → all test results @

Communications →

CDC - updating webpage Tom:

Next call 5pm ET Tues

11/15/10

Update

- no additional case reports

lab:

NM BRAVO lot 0168 ~~H7 confirmed~~ PFGE match on both enzymes
other 0168 ⊖

lot 0238 no E.coli but high fecal coliform counts

AZ one gouda sample stx1 ⊕ non-O157?
one gouda conf. O157:H7 PFGE pending

CA - 2 samples lot 0244 gouda. both ⊖
bravo cannonball lot 3584 ⊖

FDA - expect results Tues

Messaging:

CDC - web update Tues

gorgonzola - expanded recall

NM - press release about ⊕ PFGE result in intact sample (in next hr)

FDA - will update website w NM info

Traceback

- Why do some stores have illness + some don't?
- Costco doesn't have a good handle on lot info
- States to collect lot info of any Gouda still left in store
 - Do we want to do additional testing?
 - CDC thinks more value could be had if we do this

- FDA/CDC will call Costco about getting intact samples for testing either at state labs or @ CD

22 lots assoc w roadshow

- not all 22 went to all 4 states
- 19 in common to all the states

DPI - expanded recall for gorgonzola
no signif. findings in inspection

FDA + CA working w Bravo

According to Craig Wilson all the lots were destroyed over the weekend to prevent any @home from being sold to the public

11-3-10

Gouda - 60 day aged

Ecoli call to CDC.

Colorado Onset 14 - 27 8 PFGE confirmed all shopped at Costco

Cranberry goat + Gouda highest % of exposure.

Lab update 9 - O157 cases 10-15 1 case 3 different ~~xxx~~ isolates she's not sure of which cheeses she ate.

AZ - 27 cases Ecoli/Shiga toxin cases 10-17 to 10-27 onset dates

10-14 to 10-16 shopping dates

11 PFGE matches to Colorado

8 interviewed - all shopped at cases

3 cases in California - all shopped at same Costco - tasted Gouda - mom + son specifically only ate Gouda 10-16 ↓ ill

45 - Gouda + 7 - primarily 15th parmesan testing at Calif lab

Costco - provided lot #'s for each store / each cheese ^{each date} similar lot #'s across all locations.

(-) cheese testing - forward to CDC/FDA any and all info and results

Cranberry goat / Gouda / Scarza

rule out Parmesan Reggiano /
cranberry Wesleydale
also distributed outside of target
illness area

All different manufactures
all purchased at the store prior to
demonstrating.

Costco is testing all cheeses also.
Parm Regg ^(Kirkland) is store brand, they
do their own QC along the way

Talking points - Costco will call members
that purchased the cheeses
in CO, NM & AZ & start in the next
24 hours.

"illnesses linked to cheese"

will share script

Costco doesn't view this as a recall
because its out of abundance
of concern.

Person ill - see healthcare provider
CDC will do talking points / what data
& E.coli & case counts - confirmed
of cases in each state.

They will indicate the state # of
illnesses & not say Costco

11-4-10

MCEH - Tues acquired samples from most Costco's

84 lb wheel of cheese in box

MCEH - asked all Maricopa Costco's to hold ~~so~~ cheeses - some of inspectors misspoke - vice Pres has called Scott/Ron/John etc cases in other countries

Costco getting somewhat hostile now, threatening not to cooperate.

~~XXXXXX~~

They told store to hold it store / MCEH found it still out there.

Single point of contact for Costco

- * Call Yavapai
- * Pima County

~~CDC call 11-4-10~~

Costco call - take it up to building yesterday

Depot in Tolleson - MCEH told them not receive the cheese day to receive cheese

~~Costco~~ Cheese was taken yesterday?

Whitney

69773.2
69312.6

CDC call 11-4-10

PCR positive result unlabeled ^{Dutch} Gouda
from 10-16

Colorado has samples pending too.

Product may be sold online also.

Oravo ^{Farms} Cheese Travo Calif 40654
raw milk product +

11-4
(Erik Carlson ^{MCS} RS took the cheese)
Costco Spectrum

2 yr old - 875.07 + tax (17.50 tax)
Store

Mark Decker
623-826-8466
cell

602-293-4524
wlb5mgr2@costco.com

CDC call 11-5-10

Aged Sharp Cheese / Brie
10-21 onset

Communications - CDC working on
the message to typical message
will be on within hour

Why not recall - FDA working on it
firm will probably recall product

Call on Monday - 11-8-10

Colorado update
~~28~~ confirmed
11 in AZ
3 in Calif

Oct 10-24 onset

Colorado - 10 cases confirmed
1 secondary case

isolate from Gorgonzola in unopened
container

Lot #
1142011

Mauri Gorgonzola
Thurs for PFGE

34419

purchased by Costco

* doesn't fit for epi data

AZ PFGE was + for Gouda / both
samples -

One purchased one 14th & one on 16th

Two case homes with + Gouda
same warehouse

Still hold 4 cheese was FDA
message

Gorgonzola
Gouda
Goat / cran
Scamorza

From FDA

Nm is testing 2 intact pkg of
Gouda & pkg from ill family

MV - ^{dr} ill, ~~not~~ tasted cheese at
Roadshow, but purchased pepper-jack

FDA update - district offices
have been to Costco & picking
up samples today

Bravo has recalled Gouda
~~all~~ all Gouda cheeses
less than 0233 all Gouda produced before mid
August was recalled

Julian
date 0238 lot pickup in Albuquerque - so it has
been released (later notes)

Communications -

Inspection - started Thursday -
collected samples - 3 Goudas & 1 cheddar
also took env samples

Verify recall data -
look into 60 day time frame
Well water tested quarterly - okay
~~no more milk~~

Dairy - owned by Bravo on same to
same location in New Mexico

Cheese made to raw milk

~~Cats~~

aged cheese has an exemption

~~Costco reports~~

Costco reports all tests were negative

Communication -

testing done at Colorado Lab?
questions

Tomorrow - call at 3:00 same call-in
info.

12:04 Caroline / ^{at Costco} cut in half.

Staff mtg 11-9-10

Sunwise Poster Contest around the corner

Jessica - attend San Conference?

Dec 14th - Staff mtg
Furlough Nov 26th

11-9-10 E. coli Cases

20 Cases AZ 11 of 20 were hospitalized
3 ~~performed~~ rapid test no stool

New lab results - CO - gorgonzola + shiga 1/2
pattern is very different -
not even a close match

PCR
Open gouda - maricopa & yavapai
~~at~~ both opened - arrived with no identifi

Different Costco

4 Positives from 4 different households

NM - positive not all testing done

0168 lot Bravo gouda
went to all states

FDA - all testing in process

Bravo - 2 intact neg gouda

1 can't rule out intact gouda

657188?

0189

0169

0210 CRO

7/16/10

0168 was shipped to all stores June 16

Messaging -

Gorgonzola is an import - cut & packaged in facility in Oregon

still concerning

confusing messaging

FDA needs to notify the firm first

CO State needs to be on - #

FDA collected sample that was in quarantine in Denver

CO Attempted to do case control
couldn't get names from Costco
interviewed people at Costco stores
very time consuming
got name & Costco # and consent
to get shopper history - was not
successful

STEC

Meeting ~~with CDC~~ W/ CDC 11/04/10

AZ - prelim PCR pos - gorda from case household
purchased cheese on 10/16 & most likely developing HUS
STEC 1 & 2 pos

None of cheeses share manufacturer or "cut & wrap"
Gorda - Bravo Farms, ^{cheese} Traver, CA made, packaged, shipped
Raw milk product
Selling this online

11/08/10

Overview

29 confirmed

11 AZ, 10, CO, 2 NM, 3 CA, 2 NV

Oct 16-24

9 hospitalizations, 1 HUS, no deaths

CO

10 cases (1 is secondary)

Case-control study today - went to costcos & are interviewing people

there - 3:1 control - case

<14, 14-64, 65+

Shopped same week as cases shopped

O157H7 isolate from gorgonzola cheese - intact, unopened package

↳ one of cheeses served in Roadshow

purchased by the station

PFGE pending

Nov 3rd

AZ

(purchased Oct 16) opened gorda pos for O157H7

7 PFGE matches to

~~NM~~

NM

• Couple purchased Gouda - no stool specimen, picked up Gouda

NV

• 14 yr old, Costco Oct 14th, not sure if ate cheese @ road show
↳ older sister symptomatic but never tested

FDA

Gouda no. 1 ^{priority} ~~status~~

AZ, CA, CO, NM going to Costcos to get Cheese today

Bravo recalled Gouda as precautionary measure - all Gouda w/ lot code 0233
Will look into Gorgonzola also not just what was sold @ Costco

Communications

- what to do about gorgonzola result - CDE will do an updated posting tomorrow

CDC E. Coli Call 11/09/10

COLab Results

- Gorganzola 0157H7, pos Shiga 1 & 2
- MLVA pattern different than pattern for Co. cases
- PFGE will be back on Thursday

AZ

New 9 PFGE cases fall in same timeframe

- 1 3 y old child w/ no Costco exposure
- 11²⁰ hospitalized cases, w/ 1 confirmed HUS

3 probable cases - rapid assays (so no isolates) - did have Costco exp of purchase - so those will stay probable

Lab - AZ

- 2 pos. gudda from cases
- PCR pos STEC2 for another opened Gudda from case in Mesa Bell
- Another pos Gudda (opened) from case in Fairview - pres Costco
- Unopened goat - negative
- Le Plus air looking negative

4 total, all opened, 4 separate households

NM

0168 lot

- Intact lots of gudda - working on biochemical confirmation - looks positive
 - ↳ someone had purchased and returned intact; not from someone who was sick
- Also testing lot 238 & another
- Parm & Scamorza negative

NV

No testing

FDA

3 samples of Gouda cheese

- Negative cheddar
- ~~Washed~~
- 2 intact Gouda - neg
- 1 intact white cheddar - neg
- 1 intact Gouda - can't rule out
- other samples in progress

All from
Bravo

0210

Messaging:

(not a match but positive)

- If gorgonzola is really positive then might have to issue a recall
- Cut of packaged in Oregon - Seattle district at there today
- Co does not recommend being this to the attack
- Co issuing press release - gorgonzola incidental finding - consumers should not consume this.
- ↳ FDA wants to talk to firm first
- FDA has a gorgonzola unopened from same lot as positive Denver

Case-Control

- wanted to see if eating cheddar @ rack here was assoc. w/ illness

- Interviewed people @ Costco that had most cases
- Nobody could remember if they were there on days of interest

12513 1866-687-4175
6210397

Cases

Said 20 yesterday

15 confirmed, 3 probable (no isolates)

4 our lab says match but there is a discrepancy w/ pulsed field

1 is *E. coli*

5 pending or 6

Cheese

pos match

- Gouda, opened from case - store 674 - positive & match at break stream
- Gouda, opened from case - store 674 - positive & match at break stream
- Gouda, opened from case - store 466 (not MCPA) - pending

• Gouda, opened from case - store 674 - pending

• All other samples negative

FDA needs

- Updated summary on the consumption of Gouda - need a #
- Need to get list updated

product testing

Shaun. Casgrove Cstate.co.us

↳ assembling spreadsheet of lot #'s we think went to Costco

↳ EH inspectors to Costco to get those lot #'s

Cheese

Gorgonzola - MVA not a match to outbreak MVA pattern

we did recall with lots of Gouda cheese identify customers

↳ New press release came out today

↳ Wrapping cheese prior to 60 days sometime & shipping (records not very good) it a few days after packaging

Foot bath w/ zero residual chlorine

Dipping hands in chlorine bath as their instruments

Raw milk - chloform (1300/mL on avg 3rd)

↳ Grade A dairy - not chloform std.

No testing @ end of

E. coli Meeting w/ Joli

CDC says we have 15 cases - don't know which 15
(PulseNet)

Kevin checking on #'s

CDC - taking email Joli sent to pulseNet to see if there are new ones

15 confirmed cases
11 hospitalizations
1 HUS

possibly 20

problems w/ uploading w/ bio numerics - right now we are trying to work at the actual case cant

of the 20 - we have 11 hospitalizations

MCPA still getting card information

4 that artab says are a match but pulseNet does not take them

Cheese

print Rumen list -

Lab still trying to isolate E. coli from 2 opened Gouda ^{samples} from case households - testing PCR pos but difficulty isolating E. coli
~~will have results until next week~~ ~~due to holiday~~

Folder - New long forms, put in file list & folder

↳ bring to meeting

→ Product Testing Log

If MCPA wants to send cheese - especially unopened -

take Gouda & Gorgonzola only, unless things Δ on the call

Things need to be labeled

TBDO

Colorado "copy of shell - multi state - linelist" ✓

Fill this in

Call him -

Confirmed ~~probable~~ go on linelist

1866-687-4175

6210397

E. Coli 11/12/10

19 confirmed ¹² Hosp, 1 HUS

3 probable - no specimens

4 pending

No lab update

CO(10) AZ(19) NM(3) NU(2) CA(3) - web updated
plus gorgonzola update

Product Testing

CO - Nothing

NM - Gouda 0168 lot - match outbreak strain (PFGE)

AZ - ^{another sample} Nothing Gouda 0168 - str 1 & 2 pos, other still pending

CA - Nothing

FDA - 30 samples, 4 diff labs

9 gouda

5 coat

5 gorgonzola

5 scamorza

etc.

~20 Negative

4 gouda

- 2 can't R/E at (PCR pos)
for 0167

- 7 pending

- 2 goudas - isolated gram neg organisms

11/15/2010

Lab Testing

* NM - lot 0168 gouda = official match

* CA - lot 0244 ^{gouda} negative (two samples)

CDC e coli call

11/1

CO: 89 cases; 6 PFGE confirmed; 2 suspect

- 2 epi-linked to Costco
- all 8 connection to Costco - only commonal ID'd

• 10/16 - 10/22 onset
↳ 1 10/22 is 2^o case

• 2 work @ Costco (1 onset 10/22)

• mostly kids

• lots of cheese sampling (cran. goat cheese)

• 3 Costco locations ↳ road show

• Shugs 1 & 2 positive

18 10/12 - 10/20
AZ: 18 cases b/w 10/16 & 10/25 (collect data)

• 15 MCPA, 1 Pima, 1 Yavapai

• 4 cases mentioned Costco - 3 sampling chee
↓ ↓
8 7

↳ MCPA still working on interviews

• will review sample list & shopper card hx

• ≥ 5 Costco locations

• age range 1 - 78

E. coli

11/2

- CO - still 9 cases
 - onset b/w 10/16 & 10/24
 - haven't ID'd any common product that > 2 cases have purchased
- AZ - 22 cases 10/12 - 10/28 collect dates
 - 9 hosp; 1 suspect HUS 10/17-10/27 onset
 - 15 shopped during wk prior
 - ↳ 11 tasted, 1 wk
- NM - 3 cases - 2 of 3 ate cheese
- CA - 1 case - father denies samples
- proposed central repository - coordinated by CO
 - ↳ Jeff McCollum → CO EIS officer
- cases delineation
 - CONF: PEGE match
 - probable D157 epi-linked to Costco
- Case-control study
 - ↳ PH authority in CO requires Costco to give controls; they will go this route to try to get list of Costco controls
 - ↳ CO designing study & will circulate for comment
- Costco assessed risk of different cheeses & selected some to pull
 - ↳ cran goat, gouda, semihard, Le Puyen
 - ↳ those are unique & offer

4 PM 11/3

CA: 16 go case

- x Denver case-control study
- ↳ could be difficult to pull controls from Costco
- * need all Costco numbers for each household

Costco Conference Call

- road show going any more places? when?
 - demos set up by regional buying staff
 - all states part of SD region
 - never bring in product done just for demo
 - 3 distribution depots → S.C., Tallison, Mira Loma, CA
 - "Cheese road show": only demand in SD region
 - any cheese photos? labeling info may not be helpful
 - will need to get vendors involved to do traceback
- determine dates chopped

Next Steps:

- 2-tiered questionnaire - if don't know what dates, get member info
- environmental: get cheese from Costco sampling list; also cheeses from cases they have left-over

- Costco contemplatry sending out VM to members who bought Cheese asking them to return it
- Christine has lot #'s for Cheese road show products
- Call @ 5 PM tomorrow - same #

FDA

11/2

- any testing results - forward to FDA for products
- send any testing info to Shawn Cosgrove in CO to coordinate all states

Cheese

- unlikely to be parm b/c only demand on 10/14
- Man wenskydale had diff lot #'s b/w states
 - ↳ all other Cheeses had common lot #'s
- three Cheeses are sold outside of Costco system
 - ↳ FDA is requesting vendor names
 - ↳ all diff. manufacturers
- Costco testing all cheeses except parm → results Fri

Communication Plans

- Costco ready to call members who bought 4 Cheeses
 - ↳ limited to CO, NM, & AZ right now (w/ 24 hrs)
 - ↳ market recall withdrawal

E. coli

11/1 - 2/01

11/3

* Communication Plans

- Costco willing to share description of products
- ↳ they don't know this as a recall at this point
- refer sick ppl to healthcare providers
- ↳ could send a HAN to physicians asking them to consider E. coli
- talking points
 - O157
 - case counts/state (only cost.)
 - CDC web posting w/ basic epi data
 - discussion of naming Costco (b/c more ppl sampled than bought)
 - CDC (and) will circulate talking points

* Epi Investigation

- still roadblocks to getting control data from Costco
- ad in paper for ppl who shopped at Costco
 - b/w specific dates
 - ↳ could stand outside
- CDC ▶ if you already have control info, do study, if not, do a binomial calculation
- propose other HDs assess cheese sampling practices (temp control, cross contamination)

need to do in case nothing comes back positive

E. Coli

11/5

- CO - unopened Gorgonzola (+) PCR for O157
- SD new match - 15 g.o.
 - ↳ visited Costco 10/17
 - ↳ sampled cheese but only sampled La Plisier
- Costco did call CA now
- FDA sampling of any products manufactured @ same time (Scamorza?)
 - ↳ also contacting Costco to collect cheese samples
- no regmt that the raw milk cheese has to be tested @ end of 60 days for pathogens
- Gouda 102° for 40 minutes

* Communications

- FDA / CDC sent of release 11/4
 - ↳ CDC turning this into web update
- FDA working w/ firm & they are voluntarily recalling product

Master Multi-State E.coli Cluster Update-11/15/10

A	B	C	D	E	F	G	H	I	J	K	L	M	N	O	P	Q	R	S	T	U	
1	State	State Lab ID	CEDRS # (Y/N)	E.coli O157:H7 (Confirmed or Probable)	Case status (Confirmed or Probable)	Is Case the First in Household? (Y/N)	Age	Sex	Hospitalized Related to Illness (Y/N)	Currently Hospitalized (Y/N)	Number of Days Hospitalized	HUS (Y/N)	Survived (Y/N)	Report Date	Illness Onset Date	Specimen Collected Date	Country	FFCIE Pattern Name (Data)	FFCIE Pattern Name (Seq)	Costco(s) Visited (Match to cities if s.)	Costco Store Location(s) Visited (match to cities if s.)
18	AZ	P110286009	Y	Confirmed	Y	8	F	Y	N	5	N	Y		10/16/2010	10/21/2010	Maricopa	EXH001_2292		Y	Spectrum Mall	Spectrum Mall
20	AZ	P110361009	Y	Confirmed	Y	27	F	Y	N	3	N	Y		10/21/2010	10/23/2010	Maricopa	EXH001_2292		Y	Spectrum Mall	Spectrum Mall
26	AZ	P110360012	Y	Confirmed	Y	65	M	N	N	0	N	Y		10/21/2010	10/27/2010	Maricopa	EXH001_2292	EXH1426.024	Y	ESD Ave & Bell	

AZ E-coil Cost PI Lnk ID																			
AZ E-coil Cost																			
PI Lnk ID																			
PI 029009																			
PI 030109																			
PI 0902004																			
PI 0365017																			
As of 11/24/10																			
Age range conl																			
Gender: 60% #																			
Hosp: 42.1 con																			

States Product Testing Log

A		B		C		D		E	
Product Description	Lot Number	Part of Cheese Road Sh	State lab ID number	State performin					
1 Cranberry Goat Cheese	2/1/2011	Yes	ENV-2010013849	Co					
2 Gorgonzola	1/13/2011	Yes		Co					
3 Le Plaisir w/ herbs	11/09/10 (Code 27583)	Yes		Co					
4 Gouda	08/22/11 (0204 or 40654)	Yes		Co					
5 Tillamook Ceddar Cheese	03/05/11 (TLA2 12:44)	Unknown		Co					
6 Beamster Goat Cheese	01/01/11 (Item # 38848)	No		Co					
7 Beamster Goat Cheese -- maybe	No identification	No		Co					
8 Cranberry Goat Cheese	2/7/2011	Yes		Co					
9 Bravo Farms Dutch Style Gouda	08/22/11 (0204 or 40654)	Yes		Co					
10 Celebrity International Goat Cheese Cranberry v	2/7/2011	Yes		Co					
11 Maun Gorgonzola	1/14/2011	Unknown		Co					
12 Wensleydale with cranberries	12/27/10 (Item code 16890)	Yes		Co					
13 #1 Gouda	N/A	Yes		AZ					
14 #2 Gouda	N/A	Yes		AZ					
15 #3 Gorgonzola	N/A	Yes		AZ					
16 Celebrity cranberry w cinnamon goat's milk che	2123-2011 FEB 16	Yes		AZ					
17 Fiscalini scamorza smokked mozzarella	40707 sell by dec.26.10	Yes		AZ					
18 Gorgonzola	#34449 sell by dec.21.10	Yes		AZ					
19 Parmesan whole wheel	02630205 exp. Date: 9/20/2012	Yes		AZ					
20 Wensleydale with cranberries	16890 10229	Yes		AZ					
21 White Cheddar/ Aged cheddar	NA	Yes		AZ					
22 Cranberry Goat Cheese	NA	Yes		AZ					
23 Le Plaisir w/ herbs	NA	Yes		AZ					
24 Gouda	NA	Yes		AZ					
25 Gouda	NA	Yes		AZ					
26 Gouda	NA	Yes		AZ					
27 Gouda	0169	Yes		AZ					
28 Gouda	Item #40654; sell by 06-30-11 / 0168	Unknown		NM					
29 Gouda	Item # 40654; sell by 06-30-11 / 0168	Unknown		NM					
30 Gouda	Item # 40654; sell by 08-23-11 / 0238	Unknown		NM					
31 Gouda	Item # 40654; sell by 08-23-11 / 0238	Unknown		NM					
32 White Cheddar	Item #546314; sell by 06-01-11	Unknown		NM					
33 Pepper Jack	Item #546314; sell by 06-01-11	Unknown		NM					
34 Chipotle	Item #546314; sell by 06-01-11	Unknown		NM					
35 Gouda	Checking with collector	Unknown		NM					
36 Gouda	Checking with collector	Unknown		FDA SAN					
37 White Cheddar	Checking with collector	Unknown		FDA SAN					
38 Gouda	Checking with collector	Unknown		FDA SAN					
39 Cheddar	Not in system yet	Unknown		FDA SAN					
40 Goat Cranberry cinnamon	2123-2011 FEB 16	Unknown		FDA PR:SW					
41 Gouda	Item #340654 sell by 8/24/11	Unknown		FDA PR:SW					

F	G	H	I	J	K	L	M	N
Obtained from	Purchase date	Purchase Store	Open or Intact	Arrived at lab	Test result	PCR	Culture	O Antigen
1	Direct from Store	11/1/2010	Aurora Store	Intact	11/2/2010 8am	Pending		
2	Direct from Store	11/1/2010	Aurora Store	Intact	11/2/2010 8am	Pending		
3	Direct from Store	11/1/2010	Aurora Store	Intact	11/2/2010 8am	Pending		
4	Direct from Store	11/1/2010	Aurora Store	Intact	11/2/2010 8am	Pending		
5	Case	10/17/2010	Park Meadows Store	Opened	11/2/2010 4:00:00 PM	Pending		
6	case	10/29/2010	Park Meadows Store	Intact	11/2/2010 4:00:00 PM	Pending		
7	case	10/14/2010	Park Meadows Store	Opened				
8	Case	10/14/2010	Park Meadows Store	Opened	11/2/2010 4:00:00 PM	Pending		
9	Direct from Store	11/3/2010	Park Meadows Store	Intact	11/3/2010 11am	Not set up		
10	Direct from Store	11/3/2010	Park Meadows Store	Intact	11/3/2010 11am	Not set up		
11	Direct from Store	11/3/2010	Park Meadows Store	Intact	11/3/2010 11am	Pending	Positive	Positive
12	Direct from Store	11/3/2010	Park Meadows Store	Intact	11/3/2010 11am	Pending	Positive	Positive
13	Direct from Store	11/2/2010	Park Meadows Store	Intact	11/3/2010 11am	Pending		0157
14	Case (BD)	10/16/2010	83rd & Bell (674)	Opened	11/2/2010	Complete	Positive	Positive
15	Case (JB)	10/14/2010	83rd & Bell (674)	Opened	11/2/2010	Complete	Positive	Positive
16	Case (JB)	10/14/2010	83rd & Bell (674)	Opened	11/2/2010	Complete	Negative	
17	Direct from Store	11/2/2010	Spectrum Mall	Intact	11/2/2010	Complete	Negative	
18	Direct from Store	11/2/2010	Spectrum Mall	Intact	11/2/2010	Complete	Negative	
19	Direct from Store	11/2/2010	Spectrum Mall	Intact	11/2/2010	Complete	Negative	
20	Direct from Store	11/2/2010	Spectrum Mall	Intact	11/2/2010	Complete	Negative	
21	Direct from Store	11/2/2010	Spectrum Mall	Intact	11/2/2010	Complete	Negative	
22	Case (LG)	10/15/2010	83rd & Bell (674)	Opened	11/4/2010	Complete	Negative	
23	Case (ES)	10/14/2010	Prescott (466)	Intact	11/5/2010	Complete	Negative	
24	Case (ES)	10/14/2010	Prescott (466)	Opened	11/5/2010	Complete	Negative	
25	Case (ES)	10/14/2010	Prescott (466)	Opened	11/5/2010	Pending	Pending	
26	Case (BD)	10/16/2010	83rd & Bell (674)	Opened	11/8/2010	Complete	Positive	Positive
27	Household (RP)			Opened	11/8/2010	Complete	Negative	
28	Direct from Store	11/5/2010	Renaissance	Intact	11/5/2010	Pending	Positive	Positive
29	Direct from Store	11/5/2010	Renaissance	Intact	11/5/2010	Pending		
30	Direct from Store	11/5/2010	Renaissance	Intact	11/5/2010	Pending		
31	Direct from Store	11/5/2010	Renaissance	Intact	11/5/2010	Pending		
32	Direct from Store	11/5/2010	Renaissance	Intact	11/5/2010	Not set up		
33	Direct from Store	11/5/2010	Renaissance	Intact	11/5/2010	Not set up		
34	Direct from Store	11/5/2010	Renaissance	Intact	11/5/2010	Not set up		
35	Direct from Store	11/5/2010	Bravo	Intact	11/6/2010	Complete	Negative	
36	Direct from Store	11/5/2010	Bravo	Intact	11/6/2010	Complete	Negative	
37	Direct from Store	11/5/2010	Bravo	Intact	11/6/2010	Complete	Negative	
38	Direct from Store	11/5/2010	Bravo	Intact	11/6/2010	Complete	Negative	
39	Direct from Store	11/10/2010	Fiscalini	Intact	11/13/2010	Complete	CRO	
40	Direct from Store	11/8/2010	Atalanta	Intact	11/9/2010	Pending		
41	Direct from Store	11/8/2010	Bravo	Intact	11/9/2010	Pending		

	O	P	Q	R	S
1	H Antigen	Shiga Toxin	PFGE		
2					
3					
4					
5					
6					
7					
8					
9					
10					
11					
12	H7	stx1 and stx2			
13					
14	H7	stx1 and stx2	Match to outbreak strain		
15	H7	stx1 and stx2	Match to outbreak strain		
16					
17					
18					
19					
20					
21					
22					
23					
24					
25	H7	stx1 and stx2	Pending	Possibly Non-O157	
26	H7	stx1 and stx2	Pending		
27					
28	H7	stx1 and stx2	Match to outbreak strain		
29					
30					
31					
32					
33					
34					
35					
36					
37					
38					
39					
40					
41					

	A	B	C	D	E
42	Gorgonzola	Item #344449 sell by 12/22/10	Unknown	657635	FDA PR:SW
43	Scamorza smoked mozzarella	Item #40707 sell by 12/19/2010	Unknown	657636	FDA PR:SW
44	Gorgonzola	Item # 344449 sell by 12/22/2010	Unknown	466560	FDA PR:SW
45	Gouda	Not in system yet	Unknown	466561	FDA PR:SW
46	Goat	Not in system yet	Unknown	466562	FDA PR:SW
47	Scamorza	Not in system yet	Unknown	466563	FDA PR:SW
48	Gorgonzola from CO DPH	1/13/2011	Unknown	640056	FDA PR:SW
49	Goat cinnamon	21182011FEB08	Yes	438818	FDA DEN
50	Scamorza sm mozz	SEP.27.10	Unknown	438819	FDA DEN
51	Scamorza sm mozz	23-Aug-11	Unknown	438820	FDA DEN
52	Mauri gorgonzola	DEC.21.10	Unknown	438821	FDA DEN
53	Goat cranberry cinnamon	2116 2011 FEB 06	Unknown	633586	FDA DEN
54	Gouda	JUL 4 11	Unknown	433587	FDA DEN
55	Scamorza sm mozz	Not in system yet	Unknown	633588	FDA DEN
56	Gorgonzola	1/3/2011	Unknown	633589	FDA DEN
57	Gouda	sell by 8/23/2011	Unknown	651190	FDA DEN
58	Goat cranberry	21182011FEB08	Unknown	651191	FDA DEN

	F	G	H	I	J	K	L	M	N
42	Direct from Store	11/8/2010	Costco	Intact	11/9/2010	Pending			
43	Direct from Store	11/8/2010	Costco	Intact	11/9/2010	Pending			
44	Direct from Store	11/8/2010	Costco	Intact	11/9/2010	Pending			
45	Direct from Store	11/8/2010	Not in system yet	Intact	11/9/2010	Pending			
46	Direct from Store	11/8/2010	Not in system yet	Intact	11/9/2010	Pending			
47	Direct from Store	11/8/2010	Not in system yet	Intact	11/9/2010	Pending			
48	No	11/9/2010		Opened	11/9/2010	Pending			
49	Direct from Store	11/8/2010	Costco	Intact	11/9/2010	Pending			
50	Direct from Store	11/8/2010	Fiscalini	Intact	11/9/2010	Pending			
51	Direct from Store	11/8/2010	Bravo	Intact	11/9/2010	Pending			
52	Direct from Store	11/8/2010	Costco	Intact	11/9/2010	Pending			
53	Direct from Store	11/8/2010	Atalana	Intact	11/9/2010	Pending			
54	Direct from Store	11/8/2010	Bravo	Intact	11/9/2010	Pending			
55	Direct from Store	11/8/2010	Costco	Intact	11/9/2010	Pending			
56	Direct from Store	11/8/2010	Schuman Inc	Intact	11/9/2010	Pending			
57	Direct from Store	11/8/2010	Costco	Intact	11/9/2010	Pending			
58	Direct from Store	11/8/2010	Costco	Intact	11/9/2010	Pending			

AZ Samples log 11-15-10

A	B	C	D	E	F	G	H	I	J	K	L	M	N	O
1														
2														
3														
4	Gorgonzola	N/A	PE10306003	AZ	Case			Opened	11/2/2010	NEG				
5	Gouda	N/A	PE10306001	AZ	Case			Opened	11/2/2010	POS				
6	White Cheddar ??	N/A	PE10306002	AZ	Case			Opened	11/2/2010	POS				
7	Celebrity cranberry w cinnamon goat's milk cheese	2123-2011 FEB 16	PE10306005	AZ	Direct from Store			Intact	11/2/2010	NEG				
8	Fiscalini scamorza smokked mozzarella	40707 sell by dec.26.10	PE10306007	AZ	Direct from Store			Intact	11/2/2010	NEG				
9	Gorgonzola	#34449 sell by dec.21.10	PE10306006	AZ	Direct from Store			Intact	11/2/2010	NEG				
10	Parmesan whole wheel	02630205 exp. Date 9/20/2012	PE10306004	AZ	Direct from Store			Intact	11/2/2010	NEG				
11	Wensleydale with cranberries	16890 10229	PE10306003	AZ	Direct from Store			Intact	11/2/2010	NEG				
12	Aged Cheddar	N/A	PE10307001	AZ	Case			Opened	11/3/2010	NEG				
13	Dutch Style Gouda	0169 / # 40654	PE10309001	AZ				Opened	11/5/2010	Pending	stx2 positive, no O157 that the lab can isolate			
14	Le Plaisir Brie with	27583	PE10309002	AZ				Opened	11/5/2010	NEG				
15	Celebrity International Goat Cheese Cranberry with Cin	2124-2011 FEB 17	PE10309003	AZ				Intact	11/5/2010	NEG				
16	Dutch Style Gouda opened	N/A	PE10312001	AZ	Case			Opened	11/8/2010	Pending				
17	Dutch Style Gouda opened	0161	PE10312002	AZ	from the event			Opened	11/8/2010	NEG				
18	Gorgonzola - case household	N/A - COSTCO Deer Valley	PE10313001	AZ	Case			Opened	11/9/2010	Pending / not started yet				
19														
20														
21														
22														
Method AOAC Official Method 2000.14 Extended with BeadRetriever IMC and culturing by BAM, media in use CT SMAC/ BD O157 CHROM/ R&F O157 HIROME														

Costco Cheese Code Dates

Item # 34449 Gorgonzola

Colorado	PO	Received
480	5850921073	10/10/2010
468	5850921073	10/10/2010
439	5850921073	10/10/2010
480	5851012129	10/16/2010
468	5851012129	10/16/2010
439	5851012129	10/16/2010
California		
775	9610921178	10/8/2010
401	9610921178	10/9/2010
401	9611011049	10/14/2010
Arizona		
738	2600921211	10/7/2010
674	2600921211	10/7/2010
490	2600921211	10/7/2010
665	2600921211	10/7/2010
481	2600921211	10/7/2010
New Mexico		
116	2600921211	10/8/2010

Item 27583 Le Plaisir

Colorado	PO	Received
480	5850924043	10/10/2010
468	5850924043	10/10/2010
439	5850924043	10/10/2010
California		
775	9610924086	10/11/2010
401	9610924086	10/11/2010
Arizona		
738	2600924085	10/5/2010
674	2600924085	10/4/2010
490	2600924085	10/6/2010
665	2600924085	10/5/2010
481	2600924085	10/5/2010
New Mexico		
116	2600924085	10/5/2010

Item 16890 Cranberry Wensleydale

Colorado	PO	Received
480	5850924036	10/8/2010
468	5850924036	10/7/2010
439	5850924036	10/8/2010
California		
775	9610924065	10/7/2010
401	9610924065	10/7/2010
Arizona		
738	2600924078	10/5/2010
674	2600924078	10/4/2010
490	2600924078	10/6/2010
665	2600924078	10/5/2010
481	2600924078	10/4/2010
New Mexico		
116	2600924078	10/5/2010

Item 40654 Gouda

Colorado	PO	Received
480	5850903079	10/6/2010
468	5850903079	10/7/2010
439	5850903079	10/6/2010
439	5851013141	10/31/2010
California		
775	9610903176	10/11/2010
401	9610903176	10/9/2010
Arizona		
738	2600903115	10/7/2010
674	2600903115	10/7/2010
490	2600903115	10/6/2010
665	2600903115	10/7/2010
481	2600903115	10/7/2010
New Mexico		
116	2600903115	10/9/2010

Item 40707 Scamorza

Colorado	PO	Received
480	5850910073	10/6/2010 & 10/7/2010
468	5850910073	10/7/2010
439	5850910073	10/6/2010 & 10/7/2010

480	5850910077	10/13/2010
468	5850910077	10/14/2010
439	5850910077	10/13/2010

California

775	9610910152	10/6/2010 & 10/7/2010
401	9610910152	10/7/2010
401	9610910154	10/16/2010

Arizona

738	2600910097	10/5/2010 & 10/7/2010
674	2600910097	10/6/2010
490	2600910097	10/6/2010
665	2600910097	10/6/2010
481	2600910097	10/5/2010 & 10/6/2010
738	2600910098	10/15/2010
674	2600910098	10/14/2010
481	2600910098	10/15/2010

New Mexico

116	2600910097	10/6/2010 & 10/7/2010
	2600910098	10/15/2010

Item 433580 Cheddar

Colorado	PO	Received
480	5850825263	10/6/2010 & 10/7/2010
468	5850825263	10/7/2010
439	5850825263	10/7/2010

California

775	9610825479	10/7/2010
401	9610825479	10/7/2010

Arizona

738	2600825158	10/7/2010
674	2600825158	10/6/2010
490	2600825158	10/6/2010
665	2600825158	10/6/2010
481	2600825158	10/6/2010

New Mexico

116	2600825158	10/7/2010
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Item 5628 Cranberry Goat Cheese

Colorado	PO	Received
480	5850924046	10/6/2010
468	5850924046	10/6/2010
439	5850924046	10/6/2010
California		
775	9610924121	10/7/10 & 10/9/10
401	9610924121	10/7/10 & 10/8/10
Arizona		
738	2600924086	10/5/2010
674	2600924086	10/6/2010
490	2600924086	10/6/2010
665	2600924086	10/6/2010
481	2600924086	10/5/2010
New Mexico		
116	2600924086	10/6/2010

Lot(s)/Best By Date(s)
Best By 1/2/2011 (Manufacturing Code 0229024)

Best By 1/2/2011 (Manufacturing Code 0229024)

081310 / Best By 12/21/10 (Manufacturing Codes 02259021 and
02259023)

08130 / Best By 12/29/10 (Manufacturing Codes 02259021 and
02259023)

081310 / Best By 12/21/10 (Manufacturing Codes 02259021 and
02259023)

081310 / Best By 12/21/10

Lot(s)/Best By Date(s)
Best By 11/09/10

Best By 11/09/10

Best By 11/09/10

Best By 11/09/10

Lot(s)/Best By Date(s)
Best By 12/27/2010

Best By 12/28/2010

Best By 12/26/2010

Best By 12/26/2010

Lot(s)/Best By Date(s)
Mixed Dates In PO : 0152,0153,0154,0155,0159,0160,
0161,0162,0166,0167,0168,0169,0194,0195,0196,0197,
0201,0202,0204

Mixed Dates in PO: 0204,0229,0230,0232

Mixed Dates in PO: 0152,0153,0154,0155,0159,0160,
0161,0162,0166,0167,0168,0169,0194,0195,0196,0197,0201,
0202,0204

Mixed Dates in PO: 0152,0153,0154,0155,0159,0160,
0161,0162,0166,0167,0168,0169,0194,0195,0196,0197,0201,
0202,0204

Same as AZ

Lot(s)/Best By Date(s)
091610, 091410 / Best By 12/19/10

090810, 091010 / Best By 1/4/11

082510, 090810 / Best By 12/19/10

091910 / Best By 1/9/11

082510, 090810, 091010 / Best By 12/26/10

091210, 091410 / Best By 1/9/11

082510, 090810, 091010 / Best By 12/26/10
091210, 091410 / Best By 1/9/11

Lot(s)/Best By Date(s)
1/10/2011; 1/11/2011; 1/16/2011

1/16/2011; 1/17/2011; 1/10/2011

1/16/2001

1/16/2011

Lot(s)/Best By Date(s)
2112/Jan 28; 2113/Feb 1; 2114/Feb 2; 2116/Feb 6; 2117/Feb 7;
2118/Feb 8

2118/Feb 8; 2119/Feb 9; 2122/Feb 15; 2123/Feb 16; 2124/Feb 17;
2126/Feb 21

2112/Jan 28; 2113/Feb 1; 2114/Feb 2; 2116/Feb 6; 2117/Feb 7;
2118/Feb 8; 2119/Feb 9; 2122/Feb 15; 2123/Feb 16; 2124/Feb
17; 2126/Feb 21

Same as AZ