

## IO2.2. Collection of best practices on zoonoses interventions

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<b>Type of practice</b>	Guideline
<b>Best practice title</b>	Methodological recommendations for Salmonella prophylaxis and control
<b>Period of implementation</b>	2014
<b>Location</b>	–
<b>Geographical coverage</b>	Lithuania – National
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<b>Link</b>	<a href="http://www.ulac.lt/ligos/S/salmoneliozes">http://www.ulac.lt/ligos/S/salmoneliozes</a> <a href="http://www.ulac.lt/uploads/downloads/salmoneliozes_kp_mr.pdf">http://www.ulac.lt/uploads/downloads/salmoneliozes_kp_mr.pdf</a>
<b>Target audience</b>	Society, healthcare professionals working in food departments
<b>Objectives</b>	The objectives of this program are: <ul style="list-style-type: none"> <li>1) prepare methodological recommendations for the prevention and control of Salmonellosis;</li> <li>2) review the epidemiological situation in Lithuania and Europe;</li> <li>3) to inform the society, healthcare professionals working in food departments about prevention methods.</li> </ul>
<b>Short description</b>	The incidence of salmonellosis is prevalent worldwide, and the disease is most commonly reported among zoonoses. These recommendations contain information on Salmonella spp. (except for Salmonella Typhi and Salmonella Paratyphi) caused infection: the biology of causative agent, properties, epidemiology of the disease, clinical forms, methods of spreading the infection and risk factors, and the basic principles of prophylaxis. Epidemiological surveillance of Salmonella is carried out in accordance with the procedure established by legal acts. The recommendations focus on the epidemiology of the disease, which is the basis for the prevention of infectious diseases. An analysis of the causes of Salmonella outbreaks suggests that one of the most common reasons of outbreaks was inappropriate food management in the food business and a lack of personal hygiene. In these guidelines a lot of space is devoted to personal hygiene and food management hygiene. Recommendations for proper hand washing would reduce not only the risk of salmonellosis, but also the transmission of other contagious pathogens to food consumers.

<p><b>Activities/Action plan</b></p>	<p style="text-align: center;"><b>Salmonella Case Study and Management</b></p> <p style="text-align: center;">Suspected and / or confirmed case of Salmonella ↓</p> <p style="text-align: center;">EVALUATION. Each case is interviewed according to a standardized questionnaire (notification form) in accordance with the above conditions. Identify and assess the source, risk factors and risk of spread of infection. ↓↓</p> <p>Sporadic case Suspected outbreak ↓↓</p> <table style="width: 100%; border: none;"> <tr> <td style="width: 50%; vertical-align: top;"> <ul style="list-style-type: none"> <li>✓ The data of the epidemiological inquiry are recorded in the system</li> </ul> </td> <td style="width: 10%; text-align: center; vertical-align: middle;">←</td> <td style="width: 40%; vertical-align: top;"> <ul style="list-style-type: none"> <li>✓ Outbreak test, identification of pathogens</li> <li>✓ Communication</li> <li>✓ Case management, market foreclosure measures</li> </ul> </td> </tr> </table> <p>↔↔</p> <p>RESPONSE</p> <p>↔↔↔</p> <table style="width: 100%; border: none;"> <tr> <td style="width: 33%; vertical-align: top;"> <p>Outbreak related to food business operator</p> <p style="text-align: center;">↓</p> <ul style="list-style-type: none"> <li>✓ Communication</li> <li>✓ Interinstitutional cooperation</li> <li>✓ Epidemiological study and evaluation</li> <li>✓ Proposals for restrictive measures</li> </ul> </td> <td style="width: 33%; vertical-align: top;"> <p>Family outbreak</p> <p style="text-align: center;">↓</p> <ul style="list-style-type: none"> <li>✓ Epidemiological study</li> <li>✓ Provision of information is governed by law</li> </ul> </td> <td style="width: 34%; vertical-align: top;"> <p>Contact, Risk Management</p> <p style="text-align: center;">↓</p> <p><i>Home contacts:</i></p> <ul style="list-style-type: none"> <li>✓ Only sent for inspection by food business operators</li> </ul> <p><i>Food business contacts :</i></p> <ul style="list-style-type: none"> <li>✓ Recommend an health assessment</li> <li>✓ Recommend additional hygiene training</li> <li>✓ Propose removal from food handling (if necessary)</li> </ul> </td> </tr> </table>	<ul style="list-style-type: none"> <li>✓ The data of the epidemiological inquiry are recorded in the system</li> </ul>	←	<ul style="list-style-type: none"> <li>✓ Outbreak test, identification of pathogens</li> <li>✓ Communication</li> <li>✓ Case management, market foreclosure measures</li> </ul>	<p>Outbreak related to food business operator</p> <p style="text-align: center;">↓</p> <ul style="list-style-type: none"> <li>✓ Communication</li> <li>✓ Interinstitutional cooperation</li> <li>✓ Epidemiological study and evaluation</li> <li>✓ Proposals for restrictive measures</li> </ul>	<p>Family outbreak</p> <p style="text-align: center;">↓</p> <ul style="list-style-type: none"> <li>✓ Epidemiological study</li> <li>✓ Provision of information is governed by law</li> </ul>	<p>Contact, Risk Management</p> <p style="text-align: center;">↓</p> <p><i>Home contacts:</i></p> <ul style="list-style-type: none"> <li>✓ Only sent for inspection by food business operators</li> </ul> <p><i>Food business contacts :</i></p> <ul style="list-style-type: none"> <li>✓ Recommend an health assessment</li> <li>✓ Recommend additional hygiene training</li> <li>✓ Propose removal from food handling (if necessary)</li> </ul>
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<p><b>Products</b></p>	<p>Brochure "Methodological recommendations for Salmonella prophylaxis and control" which includes:</p> <ol style="list-style-type: none"> <li>1) Epidemiological situation in Lithuania and Europe;</li> <li>2) Epidemiological surveillance, prevention and control;</li> <li>3) Recommendations for safe food handling.</li> </ol>						
<p><b>Impact</b></p>	<p>Easy-to-reach recommendations for society to reduce the prevalence of salmonella and the risks to public health.</p> <p>Continuous monitoring of epizootological situation of Salmonellosis in Lithuania will enable the application of quality and timely preventive measures for protection of animal and human health.</p>						
<p><b>Key words</b></p>	<p>Salmonellosis, Salmonella outbreaks, methodological recommendations</p>						