



This table summarizes the most common neurotoxin type affecting the various species affected by *C. botulinum*. All types of botulinum toxins produce the same clinical signs; however, the toxin type is important if antiserum is used for treatment. Type G has been isolated from soil and autopsy specimens but an etiologic role has not been established. Type E outbreaks are usually related to fish, seafood and meat from marine mammals.



Botulism was first discovered by the German physician, Justinius Kerner in 1793. He called the substance "wurstgift" since he found it in spoiled sausages. During this period of time, sausage was made by filling a pig's stomach with meat and blood, boiling it in water then storing it at room temperature. These were ideal conditions for clostridial spores to survive. Botulism gets it name from "botulus" which is Latin for sausage. In 1895, Emile von Ermengem identified *Clostridium botulinum* as the actual source of a botulism outbreak in Belgium. Several outbreaks of botulism in the US have led to federal regulations for food preservation. In 1919, an outbreak from canned olives (15 deaths) led to the use of high temperatures as industry standards for preserving foods. In 1973, an outbreak from canned soup led to further regulations for the safe processing of canned foods.



S 1 d e 1 1	Epidemiology • In U.S., average 110 cases each year - Approximately 25% food-borne - Approximately 72% infant form - Remainder wound form • Case-fatality rate - 5-10% • Infective dose- few nanograms	In the US, there are on average 110 cases of botulism per year. Typically about 25% are food-borne related illnesses. Approximately 72% are the infant botulism form and the remainder are wound related. In 1995, the reported case-fatality rate for botulism cases was 5-10%.
S		To date, the largest botulism outbreak in the US occurred in 1977 in Michigan.
1	Epidemiology	Fifty-nine people were affected after eating poorly preserved jalapeno peppers.
	1077 Lawset betalises suthing by	Approximately 27% of U.S. food-borne botulism cases occur in Alaska. During
i	1977, Largest botulism outbreak	1950-2000, Alaska recorded 226 cases of food-borne botulism from 114
d	– Michigan - 59 people – Poorly preserved jalapeno peppers	outbreaks. All were Alaska Natives and were associated with eating fermented
e	Alaska	foods, which is a part of their culture. Due to changes in the fermentation
Ũ	– 27% of U.S. foodborne botulism cases	process (use of closed storage containers), an increase in botulism rates
	- 1950-2000	occurred in Alaska from 1970-1989.
1	 226 cases from 114 outbreaks 	occurreu ili Alaska nom 1970-1989.
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d	Disease in Humans	
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C		Unman hotpligm illugge can accur in three former foodhome illugge infort
S	Human Disease	Human botulism illness can occur in three forms: foodborne illness, infant
1	Human Disease	botulism and wound contamination. These forms vary by how the toxin is
i	Three forms	obtained. All forms of the disease can be fatal and should be considered a
	– Foodborne	medical emergency. The incubation period can range from 6 hours to 2 weeks.
d	– Wound	However, signs typically occur 12-36 hours after toxin release. Humans can be
e	– Infant	affected by types A, B, E and rarely F neurotoxins.
	All forms fatal and a medical	
1	emergency • Incubation period: 12-36 hours	
	• medbation period. 12 50 hours	
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S	1	Foodborne botulism occurs when the preformed neurotoxin is ingested. The
S	Foodborne Botulism	most common source of the preformed toxin is contaminated food, usually from
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i	Preformed toxin ingested from	improperly home-canned vegetables or fermented fish. Fifty percent of food-
d	contaminated food	borne outbreaks in the US are caused by type A toxins. The most commonly
	Most common from home-canned	isolated neurotoxin is type A for canned foods and type E for improperly
e	foods	fermented fish products.
	 Asparagus, green beans, beets, corn, baked potatoes, garlic, chile peppers, 	
1	tomatoes; type A	
_	- Improperly fermented fish (Alaska);	
5	type E	
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Wound Botulism

- Develops under anaerobic conditions

- Associated with addicts of black-tar

From ground-in dirt or gravel
It does not penetrate intact skin

· Organism enters wound

heroin

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1 9 This graph depicts the trends of foodborne botulism cases in the U.S. from 1982-2002. In 1983, 28 persons in Illinois obtained food-borne botulism from a batch of sautéed onions. Twelve required ventilator support, however no deaths occurred (MMWR 1984:33(2):22-23). During 1950-2000, Alaska recorded 226 cases of food-borne botulism from 114 outbreaks. All were Alaska Natives and were associated with eating fermented foods. In 1994, an outbreak at a Greek restaurant in Texas affected 30 persons from improperly stored foil-wrapped baked potatoes. The 2001 Texas outbreak resulted in 39 cases of foodborne botulism from persons eating commercially produced chili sauce that had been improperly stored. Overall botulism is a rare disease, but it can be fatal and every case of botulism is treated as a public health emergency. Graph from the Summary of Notifiable Diseases 2002, CDC website.

The most common form of human botulism occurs in infants. Annual incidence in the US is two cases per 100,000 live births. Spores are ingested, germinate, then release their toxin and colonize the large intestine. It occurs predominantly in infants less than 1 year old (94% are less than 6 months old). The spores are obtained from various sources such as honey, food, dust, and corn syrup.

This line graph shows the reported number of cases of infant botulism from 1982 to 2002. Infant botulism is the most common type of botulism in the United States; there were a total of 69 cases reported to the CDC in 2002. Cases are sporadic and risk factors remain largely unknown. Graph is from the Summary of Notifiable Diseases 2002, CDC website.

Wound botulism is rare and occurs when the organism gets into an open wound and develops under anaerobic conditions. The organism typically comes from ground-in dirt or gravel. *C. botulinum*, its spores or neurotoxin cannot penetrate intact skin. This form has also been associated with addicts of black-tar heroin. It is thought to be contaminated with dirt or boot polish during its preparation process. There have been clusters of cases each year in these drug users, some resulting in fatalities.

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IAdult Clinical Signsi• Nausea, vomiting, diarrhead• Double vision
• Difficulty speaking or swallowing
• Descending weakness or paralysis
• Shoulders to arms to thighs to calves2• Symmetrical flaccid paralysis
• Respiratory muscle paralysis
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In humans, the clinical signs of botulism are similar for all forms of the disease. Gastrointestinal signs (i.e., nausea, vomiting, diarrhea) are usually the first signs to appear. They are followed acutely by neurological signs, such as bilateral cranial nerve deficits. The victim will have double vision, and difficulty seeing, speaking and swallowing. This soon develops into a descending weakness to symmetrical flaccid paralysis. This paralysis can affect the respiratory muscles and lead to death.





In cattle and sheep, disease is usually caused by ingestion of neurotoxin in contaminated feed stuffs. Most cattle cases involve type B, C, and D toxin while most sheep cases involve type C toxin. The incubation time is 24 hours to 7 days. Common sources of the toxin include improperly stored silage or spoiled brewer's grains. Silage incorporating poultry litter or poultry products can also be a source of botulism toxin. Cattle with phosphorus deficiency can obtain the toxin via ingestion of soil while enacting pica. Finally, carcasses unintentionally baled into hay or chopped into hay cubes or pellets may potentially contribute to botulism in ruminants. This later source was responsible for the deaths of 400 dairy cattle in a California herd in 1998. Following the outbreak, it was discovered that the unintentional contamination occurred from the carcass of a dead cat in the feed. Photo from Israel Veterinary Medical Association http://www.isrvma.org/article/56_3_4.htm.





S 1 d e 3 5	 Birds and Poultry: Clinical Signs Occurs 12-48 hours after ingestion Droopy head Drowsy Wing and leg paralysis Unable to hold their head up Unable to use their wings or legs Eyelid paralysis 	Avian species typically show clinical signs of botulism 12-48 hours after ingestion of the toxin. They will have a 'limber neck', with a droopy head and appear drowsy. Infection makes these birds unable to use their wings or legs or to hold their heads up, so they drown. Death can also result from water deprivation, electrolyte imbalance, respiratory failure and predation.
S 1 d e 3 6	Mink and Ferrets . Type C . Occasionally A and E . Sources . Chopped raw meat or fish . Improper storage of meat by-products . Vaccine available for type C	Mink and ferrets are extremely susceptible to botulism. They are usually affected by type C toxin, occasionally types A and E can be isolated. The most common sources are from chopped raw meat or fish or can come from improper storage of meat by-products. A vaccine is available for these animals. Annual vaccination of kits and breeding animals with botulism (type C) toxoid is recommended to prevent outbreaks. Kits should be vaccinated after 6 weeks of age.
S 1 d e 3 7	Dogs • Rare • Type C; few cases type D • Source • Ingestion of carrion • Wetland areas with avian botulism epizootics • Incubation period - Few hours to 6 days	Botulism in dogs is rare however, the majority of cases of canine botulism are caused by neurotoxin type C; a few are caused by type D. Cases are typically caused by ingestion of the toxin. This may come from the ingestion of contaminated carrion, or in hunting breeds exposed to wetland areas with avian botulism epizootics. The incubation period in dogs ranges from a few hours to 6 days. Duration of illness is from 14-24 days.
S 1 d e 3 8	Dogs • Progressive symmetric ascending weakness • Rear limbs to forelimbs • Cranial nerve deficits • Respiratory paralysis • Lose ability to urinate and defecate	Clinical signs involve progressive symmetric ascending weakness from rear to forelimbs that can result in quadriplegia. Cranial nerves are also affected causing decreased pupillary light reflexes, jaw tone, and gag reflexes. Pain perception is still maintained and the dog is alert. Death from respiratory paralysis can occur. Dogs can also lose their ability to urinate and defecate.
S 1 d e 3 9	Dogs • Diagnosis • Bloodwork and CSF: Normal • Electromyography (EMG) • Toxin in serum, vomitus, feces, or suspect food/carrion • Mouse neutralization test preferred • Mouse neutralization test preferred • Treatment • Supportive • Antitoxin	The diagnosis of botulism in dogs can be difficult. History of carrion ingestion and physical exam can be helpful. Bloodwork and CSF taps are usually within normal limits. A electromyography (EMG) can be diagnostic. Additionally, demonstration of the toxin in serum, vomitus, feces or the suspected food/carrion can also be diagnostic. The preferred method is the mouse neutralization test. Treatment involves supportive and nursing care because dogs will not be able to swallow, eat or drink well. Additionally, loss of urination and defecation ability may require assistive measures. Antibiotics are usually not indicated, since a toxin is the cause of the clinical signs. Antitoxin can be administered, but it is usually not effective once the toxin has bound to neuromuscular junctions. It can however prevent further binding of any toxin remaining in the system. There is a potential risk of anaphylactic shock with the antitoxin.



Prevention of botulism in humans includes educating yourself and clients about this disease. Because honey can contain botulinum spores and is not chemically treated/boiled/pasteurized before consuming, it is recommended that children under one year of age should not eat honey. Other recommendations include proper home canning and food preservation methods which will destroy the spores. Prompt refrigeration of foods will also help. Boiling foods, especially those that are home canned, for over 10 minutes to destroy the toxin. Additionally, avoid feeding honey to infants. Before discarding any suspected food be sure to boil it for the appropriate time to detoxify it. Boil or chlorine disinfect any utensils that were in contact with the suspected food. Finally, report any suspect cases to the state or local health authorities.

Ruminants: Prevention

· Good husbandry practices

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- Rodent and vermin control
- Prompt disposal of carcasses Avoid spoiled feedstuff or poor
 - Vaccination in endemic areas

- quality silage

The best prevention against botulism in ruminants includes good husbandry practices. Rodent and vermin control will minimize potential carcass sources. Prompt disposal of carcasses will be helpful. Avoid spoiled feedstuffs or poor quality silage. Vaccines can be used in cattle, sheep and goats in endemic areas.

Equine: Prevention

- · Good husbandry
- Rodent and vermin control
- · Avoid spoiled feed
- Prophylactic vaccine for pregnant mares - Currently only type B botulinum toxoid available for horses

Prevention of botulism in horses includes good husbandry practices. Rodent and vermin control will help to reduce carcass contamination of feed. Avoid feeding spoiled feed stuffs. A prophylactic vaccine is available for pregnant mares. However, only type B botulinum toxoid is available for horses. Initially, mares should be vaccinated during gestation with a series of three doses administered 1 month apart, with the last dose 2-4 weeks before foaling to ensure optimal protection of the foal via colostrum. Mares should be booster vaccinated with a single dose 1 month before foaling. Vaccination of horses with type B toxoid will not induce protection against other neurotoxin types, since there is no cross-protection between them. Currently there is no approved equine vaccine for protection against type C botulism.

 Potential Bioterrorism Threat Aum Shinriky cult Extremely potent and lethal Easily produced and transported Signs of deliberate aerosol or foodborne release of toxin No common source Large number of acute cases clustered Uncommon toxin type (C, D, F, G) 	Botulinum toxin has been used as an attempted bioweapon. Between 1990 and 1995, the Japanese cult Aum Shinriky used botulinum toxin aerosols at multiple sites in Tokyo, Japan. Fortunately, these attempts failed. As a potential bioterrorism agent, botulism toxin is extremely potent and lethal. It is easily produced and transported. Signs of a deliberate release of the toxin, either via aerosol or food, would be a large number of acute cases from no common source and occurring as a cluster. Additionally, uncommon toxin types, such as C, D, F, or G, may raise suspicion.
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S 1 d e 4 5	 Potential Bioterrorism Threat Point source aerosol release ncapacitate or kill 10% of persons within 0.5 km downwind ODC surveillance system Prompt detection of botulism related events 	It is estimated that a point source aerosol release of botulinum toxin could incapacitate or kill 10% of persons within 0.5 km downwind (JAVMA 2001;285:1059-1070). However, the CDC maintains a well-established surveillance system for reporting human botulism cases that would promptly detect such an event.
S	Additional Resources	
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i d	 CDC – Division of Bacterial and Mycotic Diseases 	
d e	 http://www.cdc.gov/ncidod/dbmd/ diseaseinfo/botulism_g.htm 	
C	 Center for Civilian Biodefense Strategies 	
4	 http://www.hopkins- biodefense.org/pages/agents/ agentbotox.html 	
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