TABLE 160-4 BACTERIAL FOOD POISONING

Incubation Period, Organism	Symptoms	Common Food Sources
1–6 h		
Staphylococcus aureus	Nausea, vomiting, diarrhea	Ham, poultry, potato or egg salad, mayonnaise, cream pastries
Bacillus cereus	Nausea, vomiting, diarrhea	Fried rice
8–16 h		
Clostridium perfringens	Abdominal cramps, diarrhea (vomiting rare)	Beef, poultry, legumes, gravies
B. cereus	Abdominal cramps, diarrhea (vomiting rare)	Meats, vegetables, dried beans, cereals
>16 h		
Vibrio cholerae	Watery diarrhea	Shellfish, water
Enterotoxigenic *Escherichia coli*	Watery diarrhea	Salads, cheese, meats, water
Enterohemorrhagic *E. coli*	Bloody diarrhea	Ground beef, roast beef, salami, raw milk, raw vegetables, apple juice
Salmonella spp.	Inflammatory diarrhea	Beef, poultry, eggs, dairy products
Campylobacter jejuni	Inflammatory diarrhea	Poultry, raw milk
Shigella spp.	Dysentery	Potato or egg salad, lettuce, raw vegetables
Vibrio parahaemolyticus	Dysentery	Mollusks, crustaceans

Bacterial disease caused by an enterotoxin elaborated outside the host, such as that due to *Staphylococcus aureus* or *B. cereus*, has the shortest incubation period (1–6 h) and generally lasts <12 h. Most cases of staphylococcal food poisoning are caused by contamination from infected human carriers. Staphylococci can multiply at a wide range of temperatures; thus, if food is left to cool slowly and remains at room temperature after cooking, the organisms will have the opportunity to form enterotoxin. Outbreaks following picnics where potato salad, mayonnaise, and cream pastries have been served offer classic examples of staphylococcal food poisoning. Diarrhea, nausea, vomiting, and abdominal cramping are common, while fever is less so.

B. cereus can produce either a syndrome with a short incubation period—the *emetic* form, mediated by a staphylococcal type of enterotoxin—or one with a longer incubation period (8–16 h)—the *diarrheal* form, caused by an enterotoxin resembling *E. coli* LT, in which diarrhea and abdominal cramps are characteristic but vomiting is uncommon. The emetic form of *B. cereus* food poisoning is associated with contaminated fried rice; the organism is common in uncooked rice, and its heat-resistant spores survive boiling. If cooked rice is not refrigerated, the spores can germinate and produce toxin. Frying before serving may not destroy the preformed, heat-stable toxin.

Food poisoning due to *Clostridium perfringens* also has a slightly longer incubation period (8–14 h) and results from the survival of heat-resistant spores in inadequately cooked meat, poultry, or legumes. After ingestion, toxin is produced in the intestinal tract, causing moderately severe abdominal cramps and diarrhea; vomiting is rare, as is fever. The illness is self-limited, rarely lasting >24 h.

Not all food poisoning has a bacterial cause. Nonbacterial agents of short-incubation food poisoning include capsaicin, which is found in hot peppers, and a variety of toxins found in fish and shellfish (Chap. 474).

LABORATORY EVALUATION

Many cases of noninflammatory diarrhea are self-limited or can be treated empirically, and in these instances the clinician may not need to determine a specific etiology. Potentially pathogenic *E. coli* cannot be distinguished from normal fecal flora by routine culture, and tests to detect enterotoxins are not available in most clinical laboratories. In situations in which cholera is a concern, stool should be cultured on selective media such as thiosulfate–citrate–bile salts–sucrose (TCBS) or tellurite-taurocholate-gelatin (TTG) agar. A latex agglutination test has made the rapid detection of rotavirus in stool practical for many laboratories, while reverse-transcriptase polymerase chain reaction (PCR) and specific antigen enzyme immunoassays have been developed for the identification of norovirus. Stool specimens should be examined by immunofluorescence-based rapid assays or (less sensitive) standard microscopy for *Giardia* cysts or *Cryptosporidium* if the level of clinical suspicion regarding the involvement of these organisms is high.

All patients with fever and evidence of inflammatory disease acquired outside the hospital should have stool cultured for *Salmonella*, *Shigella*, and *Campylobacter*. *Salmonella* and *Shigella* can be selected on MacConkey agar as non-lactose-fermenting (colorless) colonies or can be grown on *Salmonella-Shigella* agar or in selenite enrichment broth, both of which inhibit most organisms except these pathogens. Evaluation of nosocomial diarrhea should initially focus on *C. difficile*; stool culture for other pathogens in this setting has an extremely low yield and is not cost-effective. Toxins A and B produced by pathogenic strains of *C. difficile* can be detected by rapid enzyme immunoassays, latex agglutination tests, or PCR (Chap. 161). Isolation of *C. jejuni* requires inoculation of fresh stool onto selective growth medium and incubation at 42°C in a microaerophilic atmosphere. In many laboratories in the United States, *E. coli* O157:H7 is among the most common pathogens isolated from visibly bloody stools. Strains of this enterohemorrhagic serotype can be identified in specialized laboratories by serotyping but also can be identified presumptively in hospital laboratories as lactose-fermenting, indole-positive colonies of sorbitol nonfermenters (white colonies) on sorbitol MacConkey plates. If the clinical presentation suggests the possibility of intestinal amebiasis, stool should be examined by a rapid antigen detection assay or by (less sensitive and less specific) microscopy.

TREATMENT INFECTIOUS DIARRHEA OR BACTERIAL FOOD POISONING

In many cases, a specific diagnosis is not necessary or not available to guide treatment. The clinician can proceed with the information obtained from the history, stool examination, and evaluation of dehydration severity. Empirical regimens for the treatment of traveler's diarrhea are listed in Table 160-5.

The mainstay of treatment is adequate rehydration. The treatment of cholera and other dehydrating diarrheal diseases was revolutionized by the promotion of oral rehydration solution (ORS), the efficacy of which depends on the fact that glucose-facilitated absorption of sodium and water in the small intestine remains intact in the presence of cholera toxin. The use of ORS has reduced mortality rates for cholera from >50% (in untreated cases) to <1%. A number of ORS formulas have been used. Initial preparations were based on the treatment of patients with cholera and included a solution containing 3.5 g of sodium chloride, 2.5 g of sodium bicarbonate (or 2.9 g of sodium citrate), 1.5 g of potassium chloride, and 20 g of glucose (or 40 g of sucrose) per liter of water. Such a preparation can still be used for the treatment of severe cholera. Many causes of secretory diarrhea, however, are associated with less electrolyte loss than occurs in cholera. Beginning in 2002, the World Health Organization recommended a "reduced-osmolarity/reduced-salt" ORS that is better tolerated and more effective than classic ORS. This preparation contains 2.6 g of sodium chloride, 2.9 g of trisodium citrate, 1.5 g of potassium chloride, and 13.5 g of glucose (or 27 g of sucrose) per liter of water. ORS formulations containing rice or cereal as the carbohydrate source may be even more effective than glucose-based solutions. Patients who are severely dehydrated or in whom vomiting precludes the use of oral therapy should receive IV solutions such as Ringer's lactate.

Although most secretory forms of traveler's diarrhea (usually due to enterotoxigenic or enteroaggregative *E. coli* or to *Campylobacter*) can be treated effectively with rehydration, bismuth subsalicylate,