Mass Immigrants Outbreak: A case control study of Food Poisoning at X Immigration Detention Centre in Bera Pahang

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ABSTRACT:

Food poisoning is the commonest health problems encountered world-wide including Malaysia and Pahang is no exception. A study was conducted during an outbreak of food poisoning which occurred from 16 May 2020 until 18 May 2020 at Depo Tahanan Imigresen Kemayan to determine the etiology, the mode of transmission the source and the risk factors for the outbreak and in order to take appropriate remedial actions and preventive measures. A case control study was conducted on 233 immigrant. Equal number of healthy individuals matched for age were taken as controls.

The study using clerking sheets from patients as well environmental and bacteria investigations. A total of 233 out of 1018 immigrants, 159 males and 74 females were examined and having symptoms. Preliminary investigations show that 98.70% presented with diarrhoea, followed by vomiting (22.32%), abdominal pain (17.60%), headache (7.29%) and nausea (6.44%). 13 out of 233 patients also had develop fever (5.58%). Most of the patient presented more than one symptom.

The epidemic curve plotted showed a point source with one peak and the contaminant was most probably consumed at 10 a.m on the 18 of May 2020. It was found that chicken tom yam was the source of the outbreak (0.000073).

The most likely active organism was the Staphylococcus aureus due to the incubation period for the first onset are 6 hours after eating the meal. Following the outbreaks, several remedial action were taken include the close up with the caterer premise under CDC act and all the cases were treated.

KEYWORDS: