

Historic Vibriosis Trends

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Background/ Health Issue

Vibrio Background

- Vibrio are bacteria that are naturally found in salty/ brackish costal waters.
- These bacteria thrive in warm waters
- Different species can cause vibriosis (a human infection)
 - Most common species in the U.S. include *V.*
 - parahaemolyticus, V. vulnificus, V. alginolyticus

• Some species of Vibrio cause cholera

Vibriosis Infection

- Caused by Vibrio bacteria entering the body by:
 - Consuming raw or undercooked shellfish, particularly oysters
- Having an open wound exposed to salt or brackish waters Three types of infection: gastrointestinal, wound, and blood

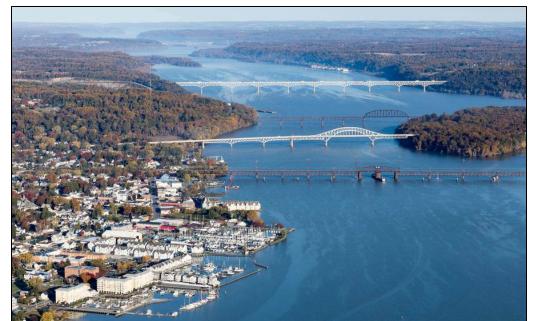
Populations at risk

 Anyone can get vibriosis, but it is more common in immunocompromised people

Health Burden

- CDC estimates that 80,000 cases of vibriosis happen annually in the US
- 52,000 cases of vibriosis are caused by eating contaminated food





Projects Undertaken

- Input historic patient identifiers between 2000-2023 into REDCap vibriosis repository
- Input case report data into REDCap for 2023 and 2024 cases

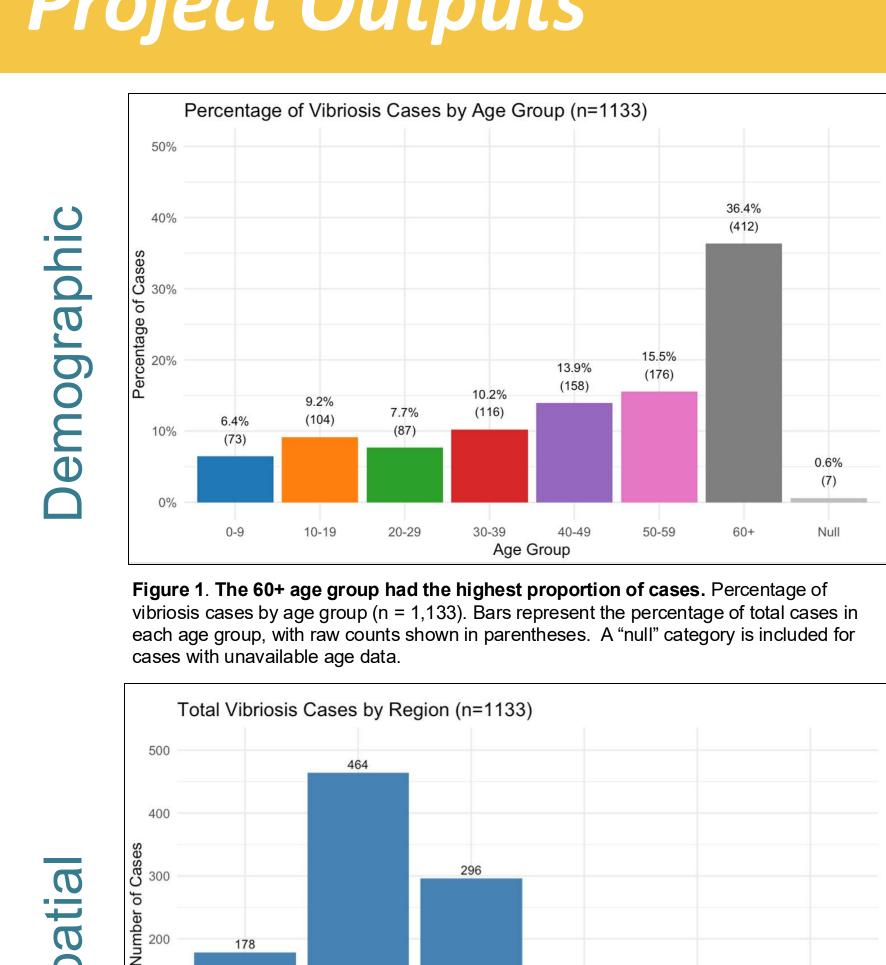
REDCap*

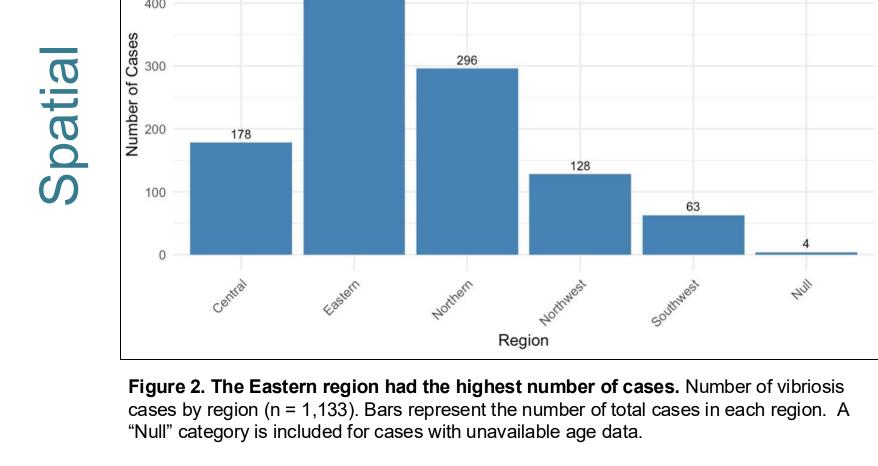
 Created demographic, spatial, temporal, and exposure trend visualizations and conducted statistical analyses to extrapolate significant trends for the 2000-2023 data using Rstudio

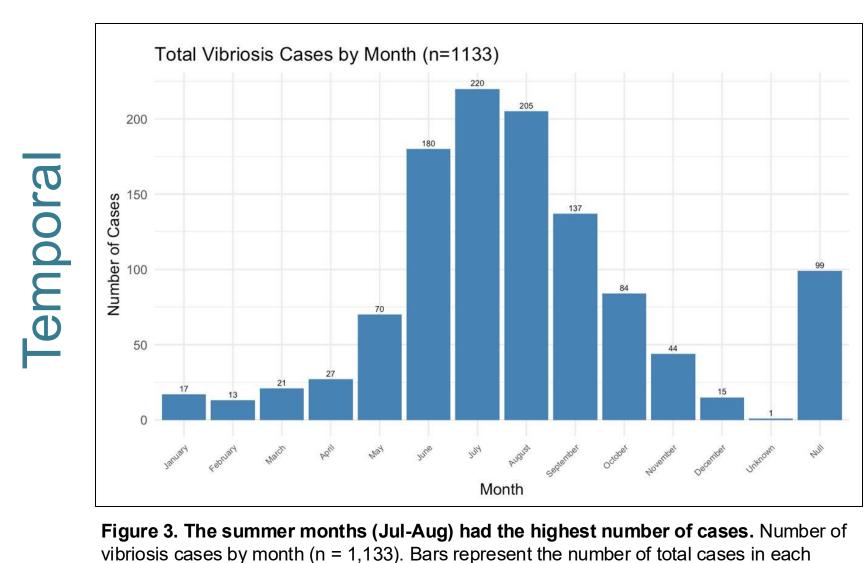


- Created a slideshow of data trends to present at DSI all hands meeting
- Participated in a restaurant inspection with Richmond City Health Department, Environmental Health

Project Outputs







month. A "Null" category is included for cases with unavailable age data

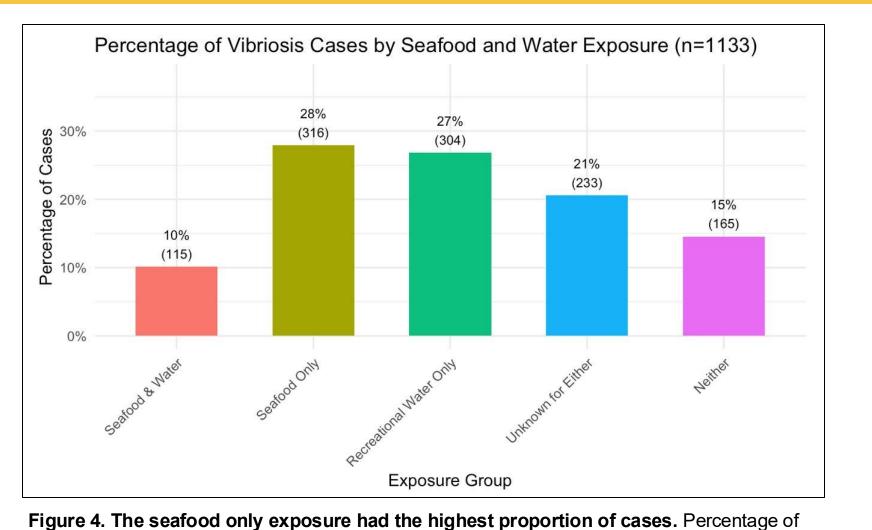


Figure 4. The seafood only exposure had the highest proportion of cases. Percentage of vibriosis cases by exposure (n = 1,133). Bars represent the percentage of total cases in each exposure group, with raw counts shown in parentheses. A "Null" category is included for cases with unavailable age data.

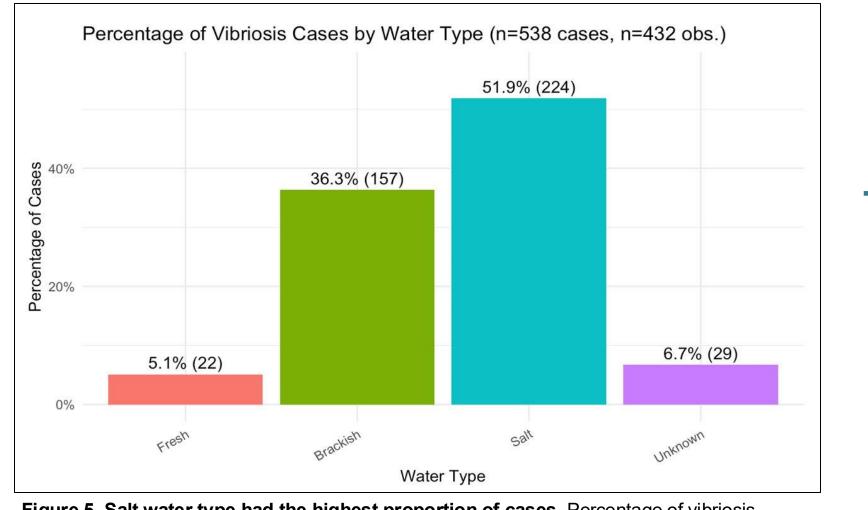


Figure 5. Salt water type had the highest proportion of cases. Percentage of vibriosis cases by water type exposure (n = 538 cases ("yes" and "unknown" water exposures only), with 432 observations). Bars represent the percentage of total cases in each exposure group, with raw counts shown in parentheses.

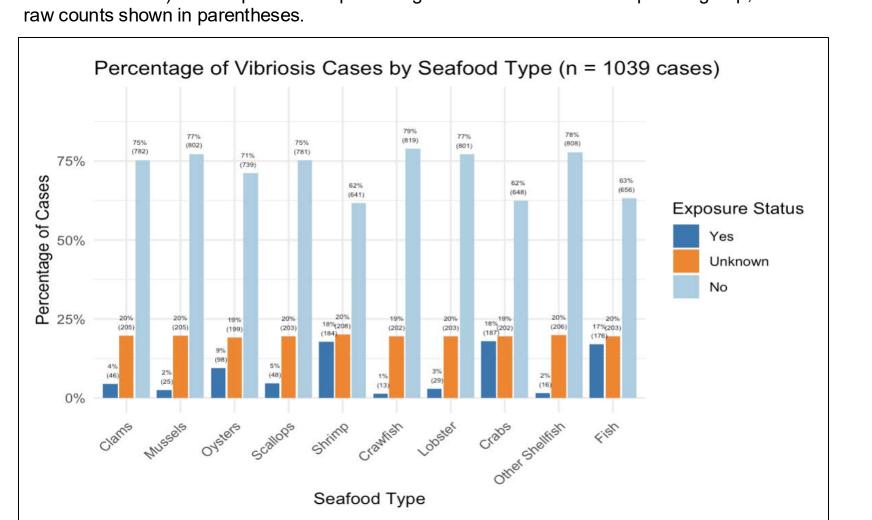


Figure 6. Shrimp and Crabs have the highest proportion of cases. Percentage of vibriosi cases by seafood type (n = 1039 cases (excludes "null")). Bars represent the percentage of total cases in each exposure group, with raw counts shown in parentheses

Additional Findings/ Conclusions

Demographic: Men, aged 60+, white race, and those of unknown ethnicity had the highest number of cases. 60+ populations are more likely to be immunocompromised, and therefore have a higher risk of infection.

Spatial: Eastern & Northern regions had higher cases, potentially due to proximity to coastal waters and consumption of raw oysters.

Temporal: Increase in cases since 2000, peaking in 2023 potentially due to climate change warming coastal waters; higher cases in summer months (June-Aug) due to the bacteria thriving in warmer waters.

Seafood Exposure: Most cases only had seafood exposure, with raw oysters being consumed the most. Recreational Water Exposure: Most cases involved no wound exposure (seafood only exposure), while the

second most common had recent wounds, a risk factor for vibriosis. The highest number of cases occurred in the Eastern region water bodies, particularly in salt or brackish waters where Vibrio naturally occurs.

Notable Experiences

Team Meetings

VA Rapid Response Team (RRT) weekly meetings

Weekly Foodborne Disease **Epidemiology Team Meetings**

VDH All-Epidemiologist Meeting at

Division of Surveillance and Investigation (DSI) staff meeting

the Monroe Building, Central Office

Monthly

Meetings Monthly Statewide Epi Calls

Genomic Epidemiology Monthly Seminars

DSI Investigation Team Biweekly Meetings

Foodborne Disease Epidemiology Team (FDET) /DCLS Monthly Meetings

CDC Meetings

Foodborne Outbreaks Response multistate calls (with CDC)

> Monthly OutbreakNet **Enhanced Calls**

Division of Foodborne. Waterborne, and Environmental Diseases (DFWED) Quarterly Webinar (CDC)

Trainings

Advanced Genomic Epi Training

Restaurant inspection with Richmond City Environmental Health







Challenges

Incomplete exposures:

Those interviewed sometimes had poor recall of exposures, which resulted in "unknowns" and "nulls" into the data

Loss to Follow up:

Some cases were loss to follow up, and therefore their full case history was unavailable

Lack of Controls: To conduct

stronger tests, the entire population data including controls (not cases) are needed as only case series data (only cases) are available

Acknowledgements

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