

## Review on Epidemiological Survey On Foodborn Infection In Romania

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An outbreak of Foodborne disease, is considered and defined up to the WHO data, when two or more people experience similar illness after consuming food, from a common source. There is important to be mentioned then on each year, an estimated 48 million people in the United States get foodborne illness, who cause 128, 000 hospitalizations and about 3,000 deaths annually. Each year, 1 in 6 Americans gets sick by consuming contaminated foods or beverages. More than 250 different foodborne diseases can be described yearly worldwide. Most of these diseases are infections, causing a difficult morbidity, by a variety of bacteria, viruses, and parasites, that can be existent in many food products everywhere in our world today. All these statistic arguments were used by us to start and study such infections and their incidence and morbidity in some specific and separate Romanian regions. The detection and investigation was primarily handled by local health jurisdictions of medical polices. We have studied professional all happened and determined already in detail such appeared medical phenomena for Foodborn inefctions. True is and it must be accepted then anyone can get sick by a foodborne illness, caused by foods improperly prepared or mishandled at home, or in food service establishments, or even on markets. That for, during 2015-2019, it was studied in our institutions many data, for to determine a complex epidemiological and clinical survey and study. The reason was to figure out how such diseases can appear in our territory. All present and occurred facts were analyzed, as well all phenomena caused foodborn infections. Finally all this let many data and interpretations. With, many cases of the diseases from our Ro regions, were well analyzed, from several medical and epidemiological point of view. There were cumulate during the study time , 18,890 suspect and real sick cases. Foodborne diseases occurred mostly

as a result of ingestion of contaminated food products, because of several microorganisms, which appeared at any stage in the food process from: food production, processing to consumption. Most illness usually have arise even from improper handling, incorrect hand washing in meals preparation, or food storage.. All these were serious analyzed arguments and have started observations and comprehensive epidemiological study , for the appeared foodborn infections and their incidence, detected in our regions. Most of our reported cases of foodborne illness occured as individual 15% or sporadic cases, in family or collectivity situations- 27%. All almost appeared during the summer season, from May to September, on each year. It was present an average of 10 % for the hot year 2016 in special in august time and even an increase of 5% cases, in the very warm summer days of the year 2017 and 2019. Most of illnesses were simple forms 70% , or 22% middle one. Only 5% have need hospitalization and from this only 3% were considered emergency cases for a specific treatment use . The microbiological etiology was suggestive for: Salmonella spp. in 67% forms and Salmonella enteritidis was a characteristic in 29% of the cases. It was identified even then 14% of diseases were determined by Staphylococcus aureus . Foodborne diseases are globally important, because of their often high incidence in some places and the costs that they impose on each land or society in such conditions. Food contamination occurred in our cases , at any activity point, during: production, processing, distribution, or preparation. In our Ro situation, some foods were contaminated before to reach in the kitchen, by incorrect hand washing of the food handlers. When contaminated food stayed on store shelves, in restaurant kitchens, or in home pantries, more people became sick. Outbreaks occurred in Urban in 57% cases and in Rural in 43% of

cases. We have detect mostly the disease, in adults with several chronically diseases, male in 56%, followed by elderly people in 24%, or young children in 20% of cases .It was also determined the opportunity how the diseases can happen in our Ro population and so, it was demonstrate that the insecure food preparations and less hygiene habits in some kitchens, let the outbreaks happen. Most frequent contaminated food products found I our regions were: egg products in 25%; meat products in 20%; milk products in 18%, unwashed well fruits in 17% , or even some seafood dishes, in 11% of the cases. It is clear already then foodborn infections must and can be prevent in population, and that for, there are some food safety recommended steps as: clean, separate, cook, and chill to lower chance of food poisoning and to can protect well all of us, for to not get sick and infected. Also, it is necessary to wash correct hands when we prepare any food, or eat them, More

there is useful to clean correct all surfaces as often possible and to not allow any cross-contaminate can happen anywhere where food can be prepared for several meals distributions. Also, we must be attentive to never leave perishable food outside for more than 2 hours and to refrigerate promptly the food prepares for any dishes use.. Foodborn diseases are globally important because of their high incidence, medical damages and even the costs they impose anytimes and anywhere. It is necessary to prevent and control such infection, which means almost to be put together specialists for: laboratory, epidemiology, environmental health, hygiene as several other one, with more possible enteric disease expertise. All efforts conduct to prevent foodborn infections and are attributes for correct determination of all medical phenomena and analyzes of the outbreaks responsibilities anywhere else worldwide.