

Department of Disease Control

Weekly Disease Forecast No. 210_ *Streptococcus suis* Infection (12 - 18 May 2019)

From the national disease surveillance system, the Department of Disease Control (DDC) reveals 93 cases with 12 deaths from *Streptococcus suis* infection during 1 January to 28 April 2019.

The highest incidences were found in adults over 65 years followed by 55 - 64 years and 45 - 54 years age groups respectively. The disease was mostly found in the northern region followed by the northeastern and the central regions respectively. Provinces with the highest incidence rates were Nakhonsawan, Uttaradit, Uthaithani, and Nan.



According to this week disease forecast, *Streptococcus suis* infection tends to occur sporadically especially in the northern and the northeastern regions due to a risky behavior of eating local favorite food, i.e. raw pork with fresh blood (Lahp-moo).

Streptococcus suis infection, a zoonotic disease, is usually asymptomatic in pigs, but can result in septicemia, meningitis, pneumonia and arthritis. Humans can be infected by consumption of contaminated raw or under-cooked pork and fresh blood or direct contact with infected pigs or pork products through wounds on the skin. The incubation period ranges from a few hours up to five days. Symptoms include fever and meningitis (headache, vomiting, diarrhea, neck stiffness, intolerance of light, decreased level of consciousness, and hearing loss). Complications include arthritis, pneumonia, endocarditis, deafness, vertigo, ataxia, and skin lesion (hemorrhagic blebs). Severe illness, especially in patients with underlying diseases such as diabetes, heart diseases, hypertension, liver cirrhosis, and cancer, might result in death due to sepsis. Therefore, the history of raw pork consumption or close contact with pigs is helpful for life saving and risk reduction of deafness.

The DDC advises all to 1) avoid consumption of raw or under-cooked pork and fresh blood. Pork should be cooked to reach an internal temperature of 70°C, or until the juices are clear and not pink, 2) buy only fresh pork from reliable source, 3) those who prepare pork should be aware of the disease, if there is a wound on the hand, cover it properly with waterproof bandage or plastic gloves before handling raw pork, keep raw pork and ready-to-eat foods separately, never share the same knife and chopping board between raw and cooked foods, and wash hands thoroughly in between handling of raw and cooked foods, and 4) improve pig raising conditions and increase self protection among farm workers including washing hands thoroughly after handling pigs.

For queries or additional information, please call DDC hotline 1422.



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