This is an Accepted Manuscript for Epidemiology & Infection. Subject to change during the editing and production process.

DOI: 10.1017/S095026882400030X

- 1 A genetically related cluster of *Salmonella* Typhimurium cases in humans associated with
- 2 ruminant livestock and related food chains, United Kingdom, August 2021-December 2022
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17 SUMMARY

18 Following an outbreak of Salmonella Typhimurium in Wales in July 2021 associated with sheep meat 19 and offal, further genetically related cases were detected across the UK. Cases were UK residents 20 with laboratory-confirmed Salmonella Typhimurium in the same 5-single nucleotide polymorphism (SNP) single-linkage cluster with specimen date between 01/08/2021-31/12/2022. We described 21 22 cases using routine (UK) and enhanced (Wales only) surveillance data. Exposures in cases in Wales 23 were compared with non-Typhimurium Salmonella case-controls. Environmental Health Practitioners and the Food Standards Agency investigated supply chains of food premises reported 24 by ≥2 cases. Animal, carcass, and environmental samples taken for diagnostic or monitoring 25 26 purposes for gastrointestinal pathogens were included in microbiological investigations. We 27 identified 142 cases: 75% in England, 23% in Wales and 3% in Scotland. Median age was 32 years and 28 59% were male. Direct contact with sheep was associated with becoming a case (aOR: 14, 95%CI: 1.4-145) but reported by few (6/32 cases). No single food item, premises or supplier linked all cases. 29 Multi-agency collaboration enabled the identification of isolates in the same 5-SNP single-linkage 30 cluster from a sheep carcass at an English abattoir and in ruminant, wildlife, poultry, and 31 32 environmental samples, suggesting multiple vehicles and pathways of infection.

33

35 INTRODUCTION

36 Salmonella Typhimurium outbreaks, UK

37 Non-typhoidal salmonellosis is caused by the enteric pathogen Salmonella enterica, a species that

- 38 includes over 2600 different serovars [1]. In the United Kingdom (UK), over 8000 cases of
- 39 salmonellosis are reported annually [2], with the most commonly reported serovars in humans being

40 Salmonella Enteritidis and Salmonella enterica subsp. enterica serovar Typhimurium (S.

- 41 Typhimurium). The majority of reported outbreaks of *S*. Typhimurium are considered to be
- 42 associated with foodborne transmission [3]. Since 2000, vehicles of reported S. Typhimurium
- 43 outbreaks have included: lettuce (n=3), duck eggs (n=2), cooked ham (n=1), pre-packaged salad
- 44 (n=1), pre-packaged sandwiches (n=1), lamb (n=1), suspected raw lamb liver (n=1), and chocolate
- 45 products (n=1) [2,4-6].

Whole genome sequencing (WGS) of all *Salmonella* isolates received by the UK Health
Security Agency (UKHSA) (formerly Public Health England) was implemented in April 2014, which
improved the detection of outbreaks of gastrointestinal illness (GI) [7,8]. Isolates are grouped using a
single-linkage clustering approach based upon single nucleotide polymorphism (SNP) differences,
enabling the identification of linked cases even when epidemiological links are obscured [7-9]. A 5SNP threshold denotes high genetic relatedness and identifies cases likely associated with a common
source [8,9].

53 Point-source outbreak, Cardiff, Wales

A previously described outbreak of 22 cases of genetically related *S*. Typhimurium was detected in
Cardiff, Wales in July 2021 following an Eid al-Adha barbecue celebration [5]. Isolates belonging to
the same 5-SNP single-linkage cluster were first detected in Mid Wales in April 2018 and
intermittently thereafter [5]. The clinical severity of cases in the barbecue outbreak was high, with
55% of cases reporting attendance at emergency health services and 27% requiring admission [5].
Contaminated sheep meat and lamb liver consumed raw were identified as likely vehicles of

60 infection.

61

62 Wider investigations, UK

Further S. Typhimurium infections belonging to the same 5-SNP single-linkage cluster to those in the
point-source barbecue outbreak were subsequently identified. Here, we describe investigations into
the national expansion of the cluster of S. Typhimurium that was linked with ruminant livestock and
related food chains in the UK.

67 METHODS

68 Epidemiological investigation

69 *Descriptive study*

A case was defined as a resident in the UK with laboratory-confirmed S. Typhimurium belonging to
the same 5-SNP single-linkage cluster as the barbecue outbreak strain according to the UKHSA SNP
pipeline and with a specimen date between 1 August 2021 and 31 December 2022. Barbecue
attendees were excluded from analyses given their known source of infection [5].
For cases in England and Wales, routine surveillance data collected by the UKHSA

75 Gastrointestinal Bacteria Reference Unit were used to obtain demographic and laboratory information (date of data extraction: 3 January 2023). Environmental Health Practitioners and Health 76 77 Protection teams collected questionnaire information via telephone interview for all cases in Wales 78 (as is routine) and a subset of cases in England (not routine) on exposures in the week before 79 symptom onset, or positive specimen date if the former was missing. Data were collected on 80 symptoms, hospital admission, travel, contacts, food history, household water supplier, pets, contact 81 with animals and/or birds, swimming and contact with faeces. Trawling questionnaires were used by 82 national teams in the UKHSA and Public Health Wales (PHW) for a subset of cases using purposive 83 sampling, prioritising by most recent date of symptom onset, to obtain further exposure information 84 via telephone interview. Trawling questionnaires were used to generate hypotheses pertaining to

85 potential vehicles of infection and premises for investigation.

- For cases in Scotland, routine surveillance data collected by Public Health Scotland
 were used to obtain demographic and laboratory information (date of data extraction: 17
 March 2023).
- 89 Intelligence on localised outbreaks in England was received through personal
 90 communication with incident directors in regional UKHSA teams.
- 91 Case-case study
- 92 PHW compared exposures in cases from Wales with those of individuals notified with non
- 93 Typhimurium Salmonella (defined as "case-controls") [4] with sample date between 1 August 2021
- 94 and 16 May 2022 to test associations between case-status and exposures. The ratio of case-controls
- 95 to cases was 3:1. Case-controls were selected using simple random sampling. Secondary cases
- 96 (defined as onset of illness ≥24 hours after illness in a household with a primary case, or close
- 97 contact with an individual reporting diarrhoea or vomiting) and cases who had travelled abroad in
- 98 the week prior to symptom onset were excluded.
- 99 For cases, information from routine or trawling questionnaires was supplemented using an 100 enhanced questionnaire which was based on the findings of trawling questionnaires. Interviews 101 were conducted by the PHW Field Epidemiology Team by telephone and included detailed questions 102 relating to the week prior to the earliest of symptom onset or specimen date. For case-controls, data 103 were obtained from routine questionnaires on individuals with reported *Salmonella* infection 104 (response rate: 50%).
- 105 Data analysis

106 Cases were summarised by time, place, and person. Continuous data were assessed for normality 107 using histograms and the Shapiro-Wilk test [10]. Skewed data were summarised with the median 108 and interquartile range (IQR). Categorical variables were presented in frequency tables and missing 109 data summarised. Pearson's Chi-squared [11], Fisher's exact [12] and Wilcoxon rank-sum tests [13]

- 110 were used to compare differences in all cases and trawled cases, and cases and case-controls by
- 111 demographic and clinical variables to assess comparability. Exposure attack rates were calculated.
- 112 Odds of exposures among cases and case-controls with 95% confidence intervals (95%CI)
- 113 were calculated using logistic regression. Observations with missing values were excluded from
- 114 statistical analysis. Stratified analysis was used to assess for potential confounding and effect
- 115 modification. A multivariable model was created using forward-stepwise logistic regression, with
- each variable retained if significant (p<0.05) in the likelihood ratio test [14].
- 117 Analysis was carried out using Stata v14.2 [15] and visualisations were created using RStudio

118 v4.2.2 [16].

119 Environmental and microbiological investigations

- 120 Tracing supply chains and environmental sampling
- 121 Environmental Health Practitioners investigated selected premises (e.g., butchers, restaurants,
- 122 cafés) reported by ≥2 cases in questionnaires. The Food Standards Agency (FSA) then made enquiries
- to trace supply chains to source (*e.g.*, abattoirs). Suppliers were prioritised for inspection by the FSA
- 124 if supplying ≥2 premises under investigation. Environmental swabs were taken from implicated
- suppliers (e.g., equipment and carcasses). Specimens were cultured for bacterial pathogens
- 126 including Salmonella spp., and all Salmonella isolates were typed and sent to the Gastrointestinal
- 127 Bacteria Reference Unit for confirmation and sequencing. Information on routine microbiological
- sampling of carcasses (in accordance with Regulation (EC) No 2073/2005 [17]) undertaken by food
- 129 business operators at abattoirs and corrective enforcement action was provided by the FSA.

130 Animals and animal environments

- 131 The Animal and Plant Health Agency (APHA) surveillance system comprises diagnostic, serotyping,
- and WGS data from animal and post-mortem samples submitted as part of disease investigations,
- described in detail elsewhere [18]. Any Salmonella identified in species for which Salmonella is

- 134 reportable under the zoonosis order is received at the Salmonella National Reference Laboratory at
- 135 APHA Weybridge for further characterisation by WGS and, on occasion, by conventional serotyping
- 136 methods in parallel.
- 137 Data were obtained from the APHA surveillance system for samples with specimen date
- 138 between 1 August 2021 and 31 December 2022.
- 139 Whole Genome Sequencing (WGS) and phylogenetic analysis
- 140 Isolates were sequenced on an Illumina sequencing platform, as described previously [19,20].
- 141 Sequences were analysed to determine the sequence type, serotype, and SNP type.
- 142 Illumina reads were mapped to *S*. Typhimurium reference genome (AE006468) using BWA
- 143 v0.7.12 and Samtools v1.1 [21,22]. High-quality variants (SNPs) were identified using GATK v2.6.5 in
- 144 unified genotyper mode [23]. High-quality core-genome SNPs (>90% consensus, minimum depth
- 145 10×, GQ ≥30) were extracted from SnapperDB v0.2.8 [24]. IQtree v2.0.4 [25] was used to derive the
- 146 maximum likelihood phylogeny of the isolates. Visualisation and annotation of the phylogeny was
- 147 performed through the iTol platform.
- 148 Ethical approval
- 149 Ethical approval was not required as this study was conducted as part of an outbreak public health
- 150 response. All data containing patient identifiable information was handled and stored in compliance
- 151 with the Data Protection Act (2003) and GDPR (2018).
- 152 **RESULTS**
- 153 Epidemiological investigation
- 154 Descriptive study
- 155 1. Routine surveillance
- 156 From 1 August 2021 to 31 December 2022, 142 cases were identified in the UK, of which 11 (8%)
- 157 were known to be part of a localised outbreak associated with raw drinking milk in Northwest

England between September to December 2022. Cases peaked in September following the pointsource outbreak in July 2021 (Figure 1). The median age of cases was 32 (IQR: 5-57 years) and over half (59%, 81/137) were male (Figure 2). Cases were geographically dispersed across the UK, with 106 (/142, 75%) in England, 32 (23%) in Wales and four (3%) in Scotland. The incidence of cases was highest in Powys in Mid Wales (8 per 100000 population) (Figure 3). Among cases with available information, fewer than five (/31) in England were hospitalised, and seven (/32, 22%) in Wales. No deaths due to infection with *Salmonella* were reported.

165 2. Trawling questionnaires

- 166 Between August and September 2021, 19 trawling questionnaires were completed: 11 for cases
- 167 resident in England and eight in Wales. Compared to all cases, cases who completed a trawling
- 168 questionnaire were younger (median: 5 years, *p*=0.04). The majority were of White (9/19, 47%) or
- 169 (8/19, 42%) Asian British ethnicity. Median symptom duration was 14 days (IQR: 10-28 days).
- Eating any meat and eating outside of the home were commonly reported exposures (both 15/19, 79%). Chicken (14/19, 74%) was consumed by most cases while lamb and mutton were reportedly eaten by few (<5/19, <26%). Approximately half of cases reported washing raw meats in their household (11/19, 58%) and adhering to a halal diet (*i.e.*, meat processed as prescribed in accordance with the Islamic faith) (9/19, 47%).
- 175 Epidemiological investigation

176 Analytical study

177 Among cases in Wales, 32 cases were eligible for inclusion in the analytical study. Cases (median: 14

- 178 years, IQR: 3-44) were younger on average than case-controls (median: 38 years, IQR: 16-58, p<0.03)
- 179 (Table 1). Most cases were male (19/31, 61%) but no statistical difference by sex was observed
- 180 compared to case-controls (*p*=0.3). Cases were more frequently identified in Cardiff (10/32, 31%),
- the capital city of Wales (19/86, 20%, *p*=0.001), than case-controls. Case-controls had infection with

- 182 Salmonella Enteritidis (30/96, 31%), Infantis (21/96, 22%) or one of 28 other serovars. Fewer case-
- 183 controls reported bloody stools (6/86, 7% of case-controls vs. 8/28, 29% of cases, *p*<0.01).
- 184 Exposure data were missing for up to 10% (10/96) of case-controls (Table 2). In univariate
- analysis, illness was associated with direct contact with sheep or lambs (OR: 21.3, 95%CI: 2.5-183),
- 186 any direct animal contact (OR: 3.3, 95%CI: 1.3-8.4), swimming pool use (OR: 3.1, 95%CI: 1.01-9.7)
- and young age (≥60 vs. 10-19 years, OR: 0.08, 95%CI: 0.01-0.70). After adjusting for age and sex, the
- 188 association between direct contact with sheep or lambs and illness remained (adjusted OR: 14.0,
- 189 95%CI: 1.4-145) but was reported by few (6/32 cases, 19%) (Figure 4).

190 Environmental and microbiological investigation

- 191 1. Tracing supply chains
- 192 No single food item, premises or supplier was identified as a common link between all cases.
- 193 Livestock were identified to have usually passed from farms through markets, before being batched
- 194 together with animals from other farms and taken to abattoirs for slaughter. Abattoirs frequently
- 195 received livestock from different suppliers, some had changed ownership in recent years, and
- 196 invoice trails were difficult to follow.
- 197 Three abattoirs (A, B, and C) were identified as suppliers to premises reported by ≥ 2 cases. 198 Abattoir A was a large red meat slaughterhouse which supplied butchers throughout England and Wales. The FSA took investigation and enforcement action against this abattoir after poor hygiene 199 200 practices were identified in July and August 2021, including unhygienic storage of tools, bunching of 201 carcasses (which can result in cross-contamination) and high faecal contamination of carcasses. Of 202 all investigated abattoirs, Abattoir A was the most common supplier to implicated premises, with 203 known links to eight premises reported by cases (Figure 5). Abattoir B was another large red meat 204 slaughterhouse operating in England. Four premises were linked to Abattoir B. Abattoir C was a small

abattoir operating in Wales with links to five premises, which were all also supplied by Abattoir A (2),

206 B (1) or A and B (2).

- 207 2. Animals and animal environment sampling
- 208 S. Typhimurium isolates within the 5-SNP single-linkage cluster were identified in 47 samples from
- 209 36 premises in England and Wales submitted to the APHA for diagnostic and monitoring purposes.
- 210 This included 20 samples from cattle, nine from sheep, eight from chickens, five from dogs and one
- from a swan. Three samples of raw pet food and one sample of mixed oil seeds intended for poultry
- 212 feed were also identified in the same 5-SNP cluster.
- 213 3. Environmental sampling
- 214 Environmental samples from Abattoir A and B were positive for *Salmonella* spp. but did not belong

215 to the same 5-SNP single-linkage cluster. No sampling was undertaken at Abattoir C due to its low

216 throughput.

- 217 An isolate belonging to the same 5-SNP cluster was identified in a sheep carcass sample in
- 218 Abattoir D in England in December 2021. This isolate was collected as part of routine sampling.

219 Phylogenetic analysis

- 220 The 5-SNP single-linkage cluster reflected some diversity (Figure 6). Highly genetically related
- 221 clusters were observed for previously reported incidents, indicating common sources of infection.
- 222 Isolates from animal, food, and human samples were distributed across the phylogeny.

223 DISCUSSION

- 224 We provide evidence of a highly genetically related cluster of *S*. Typhimurium among humans that
- 225 was associated with ruminant livestock and related food chains in the UK. The evidence for this is
- 226 threefold. Firstly, individuals who had contact with sheep or lambs were 14 times more likely to
- 227 become infected compared to case-controls drawn from other Salmonella serovars. However, fewer

228 than one in five cases reported this exposure and there were no obvious epidemiological links 229 between the remaining, geographically dispersed cases. It is therefore likely that the cause of 230 infection was not only ovine, as is consistent with the isolation of the outbreak strain from wide 231 ranging samples, including wildlife, poultry, and animal environments. Secondly, the three abattoirs 232 identified as suppliers to premises attended by multiple cases in trace back investigations were red 233 meat slaughterhouses, one of which had enforcement action taken against them by the FSA for 234 process hygiene failures between July-August 2021. Thirdly, an isolate in the same 5-SNP single-235 linkage cluster was identified from a sheep carcass sample at another abattoir in December 2021. 236 Control measures exist along the farm to fork pathway to limit zoonotic and foodborne transmission of pathogens from livestock via food products to people. Control failures which occur 237 238 upstream in the food chain can cascade and increase the likelihood of contamination at multiple points later in the farm to fork pathway. In April 2018, the first cases in the S. Typhimurium cluster 239 240 were detected in Mid Wales among individuals living on a sheep farm [5]. The Incident Management 241 Team was informed through personal communication that then, in October 2020, an isolate 242 belonging to the same 5-SNP single-linkage cluster was isolated from an employee at a lamb and mutton supplier, Abattoir D, in England. In December 2021, the strain was linked to this abattoir 243 again after it was isolated from a sheep carcass. Previously, this abattoir had been implicated in a 244 245 similar S. Typhimurium outbreak that was linked to cull ewes and investigated between July 2017 and August 2019 [26,27]. While Abattoir D was not identified as a supplier to premises attended by 246 cases in our trace back investigations, it is possible that connections were missed due to the 247 248 complexity of the distribution network and unavailability of samples and detailed food histories for 249 all cases. Similarly, isolates from samples taken from Abattoir A or B did not belong to the same 5-250 SNP single-linkage cluster. However, both abattoirs were linked to multiple premises identified in 251 trace back investigations and Abattoir A had enforcement action taken against them during the 252 study period for breaches in hygiene practices. These findings are indicative of upstream control

measure failures and provide biologically plausible mechanisms for the potential amplification of
 contamination in the human food chain from ruminant products.

- 255 As well as connections to Abattoir D, our investigation had another important commonality 256 with the 2017-2019 outbreak of S. Typhimurium [26]. As previously described [5], reported cases of 257 S. Typhimurium increased in July 2021 after 22 individuals linked to an Eid al-Adha barbecue were exposed to contaminated sheep meat and a raw lamb liver dish. Eid al-Adha, meaning "festival of 258 259 sacrifice", is one of the most important festivals in the Muslim calendar [28]. In some countries, Muslims may sacrifice an animal for meat during Eid al-Adha, usually sheep [28]. In the S 260 Typhimurium outbreak in the UK that occurred between 2017-2019, rises in cases were linked to the 261 262 cull ewe meat supply chain [26]. Historically, increased demand for cull ewes in the UK has been 263 associated with the Muslim festival of Ramadan [29]. It is uncommon for S. Typhimurium to cause 264 clinical disease in sheep, but host resistance can decrease and bacterial shedding can increase with 265 stress and in the extremes of age [30]. Farms which mix and move large numbers of livestock, such as lambs or cull ewes, are said to be at high risk from Salmonella spp. and other diseases for this 266 267 reason [31]. Supply chain and environmental contamination due to Salmonella spp. may therefore 268 increase around the time of heightened demand for ruminant livestock which, when amplified by 269 warmer summertime conditions, may increase the risk of an outbreak in humans.
- 270 Control measures

271 1. Animal production

| 272 | The identification of isolates in the 5-SNP single-linkage cluster in numerous animal sources, |
|-----|---|
| 273 | including wildlife and poultry, was indicative of likely widespread environmental contamination and |
| 274 | spread to other red meat sources. In response to the cluster, the APHA increased targeted |
| 275 | communication to industry partners and the veterinary community to promote best practice in |
| 276 | biosecurity. This included reinforcing the requirement that visibly unwell livestock should not be |

277 sent for slaughter. Producers were also reminded of their duty to correctly complete food chain278 information documentation [33].

279 2. Slaughter and processing

280 Regulation (EC) No 2073/2005 states that food business operators have a legal responsibility to

281 ensure that unacceptable quantities of micro-organisms are not present in foodstuffs intended for

human consumption [17]. For products marketed as to be eaten cooked, such as mutton and lamb,

283 low quantities of Salmonella spp. are deemed acceptable permitting the review of animal origin,

284 operator process controls and slaughter hygiene. The FSA enforced this action in Abattoir A and D.

285 3. Preparation and consumption

286 Proportional action was required to reduce the bacterial load in the food chain, but action was also 287 required in the processes thereafter to prevent further contamination, especially as not all cases in 288 the cluster reported livestock contact or were knowingly exposed to raw meat products. Health 289 promotion activities taken in response to the barbecue point-source outbreak are described in detail 290 elsewhere [5]. Additional measures introduced at the level of households following the ongoing 291 detection of cases included a social media campaign run by the FSA and PHW in 2022 promoting safe 292 barbecuing. The campaign was informed by ongoing engagement between Environmental Health 293 Practitioners and affected North African networks to identify appropriate modifications, such as 294 language translation, to reach specific communities.

295 4. Onwards transmission

A "Warn and Inform" communication was issued to Directors of Public Health, medical directors, and primary care clinicians in Wales to raise awareness of the cluster and re-iterate the need for stool samples for individuals presenting with diarrhoea. Laboratory staff in Wales conducted enhanced notification of cases indicative for *S*. Typhimurium to Health Protection Teams over the study period to rapidly alert them to possible cases. Additionally, a weekly report of trends in *Salmonella* spp. was 301 developed by the PHW Field Epidemiology Team to monitor potential exceedances in the period

302 surrounding Eid-al-Adha and other religious festivals, when demand for ruminant livestock products

303 might have been heightened, in 2022. The intended effect was to improve early case detection and

304 thus, reduce onwards person-to-person transmission.

305 Limitations

At the animal production level, we were not able to elucidate the extent of involved supply chains. 306 307 Similarly, we did not identify a direct link throughout the farm to fork pathway. Challenges in 308 identifying connections between the different levels of the supply chain were compounded by the 309 limited availability of livestock samples for microbiological testing. No information was collected for the supply chain of foods consumed by case-controls and food supply chain information was also 310 311 minimal for cases, both due to resource constraints and because specific address data for premises 312 attended was often missing. Traceback investigations were therefore largely based on information 313 provided in trawling questionnaires, for which 19 were completed. The detection of Salmonella spp. 314 in sheep and carcass samples is often as part of clinical investigations of disease as, at time of 315 writing, ruminants are not subject to national disease control plans in the same way that poultry are 316 [18]. Abattoir sampling was likely particularly low during the study period as routine abattoir 317 inspections had been paused during the COVID-19 pandemic, resulting in a higher workload as 318 restrictions eased. There was also no sampling for Salmonella spp. at implicated premises because 319 this was not deemed proportionate; multiple butchers and restaurants were reported so the source 320 of infection was thought to be further upstream. Delay between symptom onset, sampling and 321 sequencing results likely influenced cases' ability to recall exposure histories, including foods 322 consumed and premises visited, when questioned. To limit recall bias, cases were prioritised for 323 questionnaires according to most recent symptom onset date. Nevertheless, these factors likely 324 impaired our ability to trace the infection to potentially many sources.

325 Additionally, enhanced surveillance data were only available routinely for cases in Wales, 326 reducing power for statistical analysis and representativeness. Case-controls were selected from 327 individuals infected with a non-Typhimurium serovar of Salmonella and the data collection method 328 for obtaining exposure information differed from that of cases. The use of cases as controls is 329 considered an appropriate comparison group for some outbreaks of GI illness [4]. However, 330 exposures usually associated with salmonellosis, particularly the more common serovars among 331 case-controls (Salmonella Enteritidis and Salmonella Infantis), such as poultry and eggs, may have 332 been over-represented in the case-control group. This could have biased associations towards the 333 null. However, the aim of our study was to elucidate exposures that were different to other common 334 exposures to Salmonella serovars, such as poultry, and it was assumed that using case-controls 335 would limit recall bias given that they too had been ill. 336 Conclusion WGS-based surveillance facilitated the identification of a likely association between UK ruminant 337 livestock product production and a wider cluster of S. Typhimurium that would likely not have been 338 339 linked through epidemiological investigation alone. The result was a highly complex and 340 multifactorial investigation, through which sheep were identified as one of likely many sources of

infection. Similarities with a previous incident were also identified during the investigation [26],
including a potential association between periods of increased demand on the ruminant livestock
food supply chain and GI illness. After implementing control measures along the farm to fork
pathway and once the incidence of cases had stabilised at a low level, the incident was closed in May
2023.

A multi-agency workshop was convened in June 2023 to discuss commonalities in recent *S*. Typhimurium investigations linked to ruminant livestock food chains. Here, it was agreed that data sharing, such as of human and animal sequencing information, between agencies had greatly assisted outbreak investigations. It was therefore recommended that considerations be made to

- 350 how these data can be shared proactively for routine surveillance to identify and respond to animal
- 351 product-related outbreaks of human disease before they can escalate.

352 Acknowledgements

- 353 We wish to thank the Incident Management Team for their work on the point-source barbecue
- 354 outbreak and wider investigations, including representatives from PHW, UKHSA, Public Health
- 355 Scotland, FSA, APHA and Local Public Health Teams. We would also like to thank colleagues in Health
- 356 Protection Teams and Environmental Health Practitioners who assisted with case investigation and
- 357 interviews, John Cowden, and Robert Smith for their support in the Incident Management Team
- 358 Epidemiology Subgroup, Liljana Petrovska and Derek Brown for whole-genome sequencing input and
- 359 Mark McGivern for insights into localised outbreaks. Finally, we would like to thank individuals for
- taking the time to share their personal information for the purposes of this investigation.

361 Authors' contributions

362 RA, SM and DT jointly chaired the Incident Management Team. DT led the Incident Management 363 Team Epidemiology Subgroup. RM, RP, DT, LL, SB, and CW designed the case-case study. CP, JM, LL 364 and RE provided data for cases in England and Wales. LB provided data for cases in Scotland. AM, JL, 365 and LS led and provided data on animal and animal environment investigations. CPo, JLi, TP, and NH 366 led and provided data on supply chain trace back and environmental investigations. KT, DL, and IG 367 provided input on risk assessments for the Food Standards Agency. RM performed the data analysis. 368 RP created the food supply chain flow diagram. AP created the phylogeny, with input from CP, JM, 369 RM, and LS. RM and DT drafted the manuscript. AP drafted the whole-genome sequencing and 370 phylogenetic analysis methods and results sections. All authors reviewed the manuscript and 371 approved the final version.

372 Declaration of interest

- 373 Authors RP, PS, LF, CS, NP, RS, CW, RA, SM and DT are employed by Public Health Wales. Authors
- 374 RM, CP, LL, SB, AP, JM and RE are employed by the UK Health Security Agency. Author LB is
- 375 employed by Public Health Scotland. Authors AM, JL, and LS are employed by the Animal and Plant
- 376 Health Agency. Authors CPo, JLi, TP, NH, KT, DL, and IG are employed by the Food Standards Agency.

377 Data availability statement

- 378 The sequencing data that support the findings of this study are openly available in EnteroBase
- 379 (https://enterobase.warwick.ac.uk), reference number [34].

380 Funding

381 This study received no specific grant from any funding agency, commercial or not-for-profit sectors.

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467 Tables

Table 1. Selected demographic, laboratory, and clinical characteristics of Salmonella non-Typhimurium controls (N=96) and
 cases of Salmonella Typhimurium in five-single nucleotide polymorphism single-linkage cluster (N=32), Wales, Aug 2021 Dec 2022

| (| Characteristic | Case-control, N = 96 ¹ | Case , N = 32 ¹ | <i>p</i> -value |
|-----|------------------|-----------------------------------|-----------------------------------|-----------------|
| | Median age (IQR) | 38 years (16, 58 years) | 14 years (3, 44 years) | 0.033 |
| 1 | Male | 47 (49%) | 19 (<i>61%</i>) | 0.3 |
| | Unknown | 1 | 1 | |
| 9 | Symptoms | | | K |
| | Diarrhoea | 75 (87%) | 27 (96%) | 0.3 |
| | Abdominal pain | 57 (66%) | 20 (71%) | 0.6 |
| | Fever | 47 (55%) | 19 (<i>68%</i>) | 0.2 |
| | Vomiting | 37 (43%) | 8 (<i>29%</i>) | 0.2 |
| | Nausea | 33 (<i>38%</i>) | 9 (<i>32%</i>) | 0.6 |
| | Bloody stools | 6 (7%) | 8 (29%) | 0.006 |
| | Unknown | 10 | 4 | |
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477Table 2. Univariate and multivariable analysis of selected exposures of cases in Salmonella Typhimurium five-single nucleotide polymorphism single-linkage cluster (N=32) and Salmonella non-478Typhimurium case-controls (N=96) reported in the week prior to symptom onset, Wales, Aug 2021-Dec 2022

| | Descriptive | | | Univariate | | | Multivariabl | Multivariable | |
|------------------------------------|-----------------------------------|-----------------------------------|-----------------|---------------------------|---------|--------------|----------------------------|---------------|--|
| Exposure | Case , N = 32 ¹ | Case-control, N = 96 ¹ | OR ² | 95% Cl² | p-value | | 95% Cl ² | p-value | |
| Age category (years) | | | | | | \mathbf{X} | | | |
| <9 | 7 (22%) | 23 (24%) | 0.37 | 0.12, 1.12 | 0.08 | 0.42 | 0.13, 1.35 | 0.14 | |
| 10-19 | 14 (44%) | 17 (18%) | - | | | - | - | - | |
| 20-29 | <5 (<16%) | 12 (12%) | 0.41 | 0.11, 1.54 | 0.2 | 0.32 | 0.07, 1.42 | 0.13 | |
| 30-39 | <5 (<16%) | 10 (10%) | 0.25 | 0.05, 1.30 | 0.1 | 0.31 | 0.06, 1.70 | 0.18 | |
| 40-49 | <5 (<16%) | 10 (10%) | 0.37 | 0.09, 1.59 | 0.2 | 0.46 | 0.10, 2.05 | 0.31 | |
| 50-59 | <5 (<16%) | 9 (9.4%) | 0.14 | 0.02, 1.21 | 0.07 | 0.16 | 0.02, 1.50 | 0.11 | |
| ≥60 | <5 (<16%) | 15 (16%) | 0.08 | 0.01, 0.70 | 0.02 | 0.11 | 0.01, 0.95 | 0.04 | |
| Male ³ | 19 (61%) | 47 (49%) | 1.61 | 0.71, 3.67 | 0.3 | 1.50 | 0.61, 3.67 | 0.37 | |
| Direct contact with sheep or lambs | 6 (19%) | <5 (<6%) | 21.3 | 2.47, 183 | 0.005 | 14.0 | 1.36, 145 | 0.03 | |
| Food item | | | | | | | | | |
| Lamb | <5 (<16%) | 13 (15%) | 0.58 | 0.16, 2.19 | 0.4 | - | - | - | |
| Beef | 8 (25%) | 32 (37%) | 0.57 | 0.23, 1.40 | 0.2 | - | - | - | |
| Chicken | 14 (44%) | 46 (53%) | 0.68 | 0.30, 1.53 | 0.4 | - | - | - | |
| Pork | <5 (<16%) | 13 (15%) | 0.58 | 0.16, 2.19 | 0.4 | - | - | - | |
| Seafood | 5 (16%) | 21 (24%) | 0.58 | 0.20, 1.68 | 0.3 | - | - | - | |
| Salad (loose) | 9 (28%) | 32 (37%) | 0.66 | 0.27, 1.60 | 0.4 | - | - | - | |
| Salad (bagged) | 5 (16%) | 20 (23%) | 0.61 | 0.21, 1.79 | 0.4 | - | - | - | |
| Fruit | 15 (47%) | 46 (53%) | 0.77 | 0.34, 1.73 | 0.5 | - | - | - | |
| Unpasteurised milk | 0 (0%) | <5 (<6%) | - | - | - | - | - | - | |
| Eggs | 10 (31%) | 37 (43%) | 0.60 | 0.26, 1.42 | 0.2 | - | - | - | |
| Cold meats | 6 (19%) | 28 (33%) | 0.48 | 0.18, 1.30 | 0.15 | - | - | - | |
| Dairy | 11 (34%) | 43 (50%) | 0.53 | 0.23, 1.22 | 0.13 | - | - | - | |

| | Descriptive | | Univariate | | | Multivariable | | |
|--------------------------------|-----------------------------------|-----------------------------------|-----------------|---------------------------|---------|-----------------|---------------------------|---------|
| Exposure | Case , N = 32 ¹ | Case-control, N = 96 ¹ | OR ² | 95% Cl² | p-value | OR ² | 95% Cl² | p-value |
| Other exposure | | | | | | | | |
| Ate at commercial food vendor | 13 (41%) | 40 (47%) | 0.79 | 0.35, 1.79 | 0.6 | | - | - |
| Overnight away from home (UK) | <5 (<16%) | 8 (9.3%) | 0.65 | 0.13, 3.23 | 0.6 | | - | - |
| Direct contact with any animal | 12 (38%) | 13 (15%) | 3.33 | 1.32, 8.37 | 0.011 | _ | - | - |
| Used a swimming pool | 7 (22%) | 7 (8.1%) | 3.12 | 1.01, 9.70 | 0.049 | - | - | - |
| Private water supplier | <5 (<16%) | 10 (12%) | 0.51 | 0.11, 2.45 | 0.4 | - | - | - |
| Outdoor activity | 22 (69%) | 64 (74%) | 0.76 | 0.31, 1.84 | 0.5 | - | - | - |
| Unknown | 0 | 10 | - / | | - | - | - | - |
| | | Sed | | | | | | |