An overview of Crimean Congo hemorrhagic fever in Iran
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Introduction: Crimean Congo Hemorrhagic Fever (CCHF) is a zoonotic viral infection. The route of transmission is through the bite of infected ticks, handling of infected blood or organs of livestock and nosocomially. After emerging of CCHF in Iran in 1999, it was considered as a major public health problem.

Methods: Sera samples from CCHF probable cases and domestic animals were collected from different provinces of Iran and transferred to the Arboviruses and Viral Hemorrhagic Fevers Laboratory (National Ref. Lab); Pasteur Institute of Iran. Samples were analyzed by ELISA and RT-PCR tests.

Results: Males were the major infected gender for CCHF infection and livestock related professions considered among high risk factors for acquiring CCHF infection. The human disease has been seen in the majority of provinces of Iran (27 out of 31). The main human foci of the disease was Sistan-va-Baluchistan province in southeast of Iran. Phylogenetic investigations on CCHFV sequences obtained from human and tick samples showed that clade IV (Asia-1 and 2), clade V (Europe) and clade VI (Greece) are circulating genomic variants of CCHFV in Iran.

Conclusion: CCHF is one of the most important viral emerging zoonotic diseases in Iran. Since understanding the molecular epidemiology of CCHFV, it is an essential action to develop and implement surveillance strategies for its control, on-going surveillance and molecular epidemiology of CCHFV is noteworthy.

Food borne microbes: An emerging dread
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Food borne pathogens are the leading cause of illness and death in developing countries. The majority of foods borne diseases are caused by microbial pathogens such as viruses, bacteria and parasites. A common symptom of many Food borne diseases includes vomiting, diarrhea or bloody diarrhea, abdominal pain, fever and chills. Symptoms can range from mild to serious and can last from a few hours to several days. Food borne illnesses may lead to dehydration, hemolytic uremic syndrome (HUS) and other complications. Acute food borne illnesses may also lead to chronic or long lasting health problems. As Clostridium botulinum affect the nervous system, causing serious alarming symptoms such as food poisoning, headache, skin tingling, blurred vision, weakness, dizziness and paralysis. Food borne illnesses are infections or irritations of the gastrointestinal (GI) tract caused by food or beverages that contain harmful bacteria, parasites, viruses or chemicals. Anyone can get a food borne illness. However, some people are more likely to develop food borne illnesses than others including infants and children, pregnant women and their fetuses, older adults and people with weakened immune systems. Food and Drug Administration (FDA) gives information on 5 food borne illnesses risk factors: Improper hot and cold holding temperatures, inappropriate cooking temperatures, dirty or contaminated utensils and equipment, poor health and personal hygiene and food from unsafe sources. The only treatment needed for most food borne illnesses is replacing lost fluids and electrolytes to prevent dehydration. Food borne illnesses can be prevented by properly storing, cooking, cleaning and handling foods.