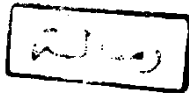


Ain Shams University
Institute of Postgraduate Childhood Studies
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FOOD BORNE POISONING IN PEDIATRICS

*Thesis submitted for the fulfilment of
Ph.D. Degree
in medical childhood studies*



by



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بِسْمِ اللَّهِ الرَّحْمَنِ الرَّحِيمِ
,, قَالُوا سُبْحَانَكَ لَا عِلْمَ لَنَا إِلَّا مَا عَلَّمْتَنَا إِنَّكَ أَنْتَ
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صدق الله العظيم
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ABSTRACT

Food which supposed to be the sources of nutrition and health may become the way to diseases and suffer, due to either man ignorance, negligence or intervention. Through this study we tried to know different types and causes of food poisoning for early prevention, control and proper treatment. In this study we chose cases of food poisoning in children less than 15 years admitted to Poison Control Centre, Ain Shams University through the year 1993. We studied 1170 cases which was monthly distributed through the year. Cases were divided clinically into different groups and according to biochemical investigations, cases were divided into 5 groups. We found increased incidence of cases through summer months, and in low social class. Also, all types of food can cause food poisoning. So food poisoning is a major problem and food hygiene and sanitation are must.

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Amir Hamed Abdalla

To my parents .

To my wife.

To my son Abd El-Rahman.

LIST OF ABBREVIATIONS

PCC	: Poison Control Centre.
FP	: Food poisoning.
CDC	: Centre of Disease Control.
AChE	: Acetyl Cholinesterase.
PChE	: Pseudo Cholinesterase.
GI	: Gastro intestinal
C.Botulinum	: Clostridium botulinum.
EMG	: Electromyogram.
B.Cereus	: Bacillus cereus.
C.Perfringens	: Clostridium perfringens.
Na	: Sodium.
K	: Potassium
Hct	: Hematocrit.
MetHb	: Methemoglobin.
u	: Unit
PCR	: Polymerase chain reaction.
SIADH	:Syndrome of inappropriate antidiuretic hormone secretion.
ARDS	: Adult respiratory distress syndrome.
MSG	: Monosodium-L-glutamate

LIST OF TABLES

<u>Table</u>	<u>Description</u>	<u>Page</u>
1	The general characteristics of the various types of food poisoning.	7
2	Sources and control of food poisoning bacteria.	85
3	Food-born infection in the kitchen and methods of control.	88
4	Monthly distribution of all cases of food poisoning.	110
5	Monthly distribution of cases of food poisoning to all cases of poisoning	113
6	Classification of cases of food poisoning according to age.	115
7	Monthly distribution of cases of food poisoning according to sex.	116
8	Monthly distribution of cases of food poisoning according to social class.	119
9	Monthly distribution of cases of food poisoning according to severity.	122
10	Monthly distribution of cases of food poisoning according to site of intoxication.	124
11	Classification of cases of food poisoning according to incubation period.	125

12	Classification of cases of food poisoning according to type of food.	127
13	Classification of cases of food poisoning according to symptoms.	129
14	Classification of cases of food poisoning according to line of therapy.	131
15	Classification of cases of food poisoning according to period of stay in PCC.	133
16	Classification of cases of food poisoning according to the causative agent.	135
17	Statistical study of biochemical analysis in control group.	137
18	Statistical study of biochemical analysis in group 2.	138
19	Statistical study of biochemical analysis in group 3.	139
20	Statistical study of biochemical analysis in group 4.	140
21	Statistical study of biochemical analysis in group 5.	141

LIST OF CHARTS

<u>Chart</u>	<u>Description</u>	<u>Page</u>
1	Monthly distribution of all cases of food poisoning (1993).	111
2	Percentage of cases of food poisoning in children to all cases of food poisoning.	112
3	Percentage of cases of food poisoning in children to all cases of poisoning.	114
4	Percentage classification of cases of food poisoning according to age.	115
5	Monthly distribution of cases of food poisoning according to sex.	117
6	Percentage classification of cases of food poisoning according to sex.	118
7	Monthly distribution of cases of food poisoning according to social class.	120
8	Percentage classification of cases of food poisoning according to social class	121
9	Percentage classification of cases of food poisoning according to severity.	123
10	Percentage classification of cases of food poisoning	124

	according to site of intoxication.	
11	Percentage classification of cases of food poisoning according to incubation period.	126
12	Classification cases of food poisoning according to type of food.	128
13	Percentage classification of cases of food poisoning according to symptoms.	130
14	Classification of cases of food poisoning according to line therapy.	132
15	Percentage classification of cases of food poisoning according to period of stay in PCC.	134
16	Classification of cases of food poisoning according to the causative agent.	136
17	Mean value of blood glucose in all groups.	142
18	Mean value of serum sodium in all groups.	143
19	Mean value of serum potassium in all groups.	144
20	Mean value of serum hematocrit in all groups.	145
21	Mean value of serum blood pH in control group and group 3 (severe cases).	146
22	Mean value of serum bicarbonate in control. group and group 3 (severe cases).	147
23	Mean value of pseudo cholinesterase (Plasma ChE) in	148

control group and group 4 (contaminated with pesticides).

- 24 Mean value of true cholinesterase (AChE) in control group and group 4.
- 25 Mean value of Methemoglobin blood level in control group and group 5.

Table of contents

• Introduction and aim of the work	1
• Review of literature :	
<i>Historical review.....</i>	2
<i>What is food poisoning ?.....</i>	4
<i>Bacterial food poisoning.....</i>	6
<i>Salmonella food poisoning.....</i>	8
<i>Staphylococcal food poisoning.....</i>	18
<i>Clostridium perfringenes food poisoning.....</i>	25
<i>Botulism.....</i>	30
<i>Infant botulism.....</i>	46
<i>Vibrio parahemolyticus food poisoning.....</i>	51
<i>Bacillus cereus food poisoning.....</i>	53
<i>Non-bacterial food poisoning.....</i>	57
<i>Fish and shellfish poisoning.....</i>	57
<i>Scombroid fish poisoning.....</i>	57
<i>Ciguatera fish poisoning</i>	59
<i>Paralytic shellfish poisoning.....</i>	62
<i>Mushroom poisoning.....</i>	64
<i>Chemical food poisoning.....</i>	67
<i>Methemoglobinemia.....</i>	68
<i>Food contamination.....</i>	70
<i>Pesticides poisoning.....</i>	71
<i>Other organisms.....</i>	73
<i>Prevention of food poisoning.....</i>	75
<i>Food hygiene.....</i>	75
<i>Bacterial growth.....</i>	78