

Gaulin et al Journal of Food Protection 75: 812–818 Year: 2012						
Agent isolated	Type of cheese	Where agent isolated from	No. people involved	Report type	Score	Comments
<i>E. coli</i> O157:H7	Soft, surface-ripened cheese made from unpasteurised cow milk.	Agent not isolated from cheese. Agent, with indistinguishable PFGE profile with two enzymes, isolated from human cases	16 people, age range 7-77	Journal article (descriptive study, exact probability calculation, case-case study)	2  Exact probability $P < 0.001$  OR Undefined ( $P = 0.008$ )	Quebec and Ontario, Canada;
						Oct – Dec 2008
						2 month aged cheese made from raw milk from single herd

.J.T. McCollum et al Journal of Food Protection 75: 1759-1765 Year: 2012						
Agent isolated	Type of cheese	Where agent isolated from	No. people involved	Report type	Score	Comments
<i>E. coli</i> O157:H7	Aged raw-milk Gouda cheese.	Agent was isolated from cheese. All patients yielded matching strain	41 people, age range 1 - 85; 18 (44%) were hospitalized. 1 patient, an adult, experienced hemolytic-uremic syndrome.	Journal article (descriptive study, exact probability calculation, case control study)	1	Multistate Outbreak, US
						Oct – Nov 2010
						11 (27%) of patients were under 5 years old. 39% of hospitalised patients were under 18 years old.  News release relating to a product recall was reported in the original document. At that time the outbreak was in progress and full data were not available.

I Karagiannis et al. <i>Eurosurveillance</i> Volume 17, Issue 11, Year: 2012						
Agent isolated	Type of cheese	Where agent isolated from	No. people involved	Report type	Score	Comments
<i>Brucella melitensis</i>	Locally produced, fresh, unpasteurised goat and sheep cheese	Agent not isolated from cheese. Agent isolated from blood culture of human cases and positive agglutination test biotype 3, titre=>160	98 cases studied	Journal article (descriptive study, exact probability calculation, case control study)	2  OR 15.1 (95% CI 6.56-34.7)	Greece; Feb-Aug 2008  Failure of brucellosis control programme

C Gaulin, E Levac, D Ramsay, R Dion, J Ismail, S Gingras, and C Lacroix (2012)

*Escherichia coli* O157:H7 Outbreak Linked to Raw Milk Cheese in Quebec, Canada: Use of Exact Probability Calculation and Case-Case Study Approaches to Foodborne Outbreak Investigation, *Journal of Food Protection*, Vol. 75, No. 5, pp 812–818

J.T.McCollum, N.J.Williams, S.W.Beam, S.Cosgrove, P.J.Ettestad, T.G.Ghosh, A.C.Kimura, L.Nguyen, S.G.Stroika, R.L.Vogst, A.K.Watkins, J.R.Weiss, I.T.Williams and A.B.Cronquist

Multistate Outbreak of *Escherichia coli* O157:H7 Infections Associated with In-Store Sampling of an Aged Raw-Milk Gouda Cheese, 2010, *Journal of Food Protection*, Vol. 75, No. 10, pp 1759-1765.

I Karagiannis, K Mellou, K Gkolfinopoulou, G Dougas, G Theocharopoulos, D Vourvidis, D Ellinas, M Sotolidou, T Papadimitriou, R Voro (2012), Outbreak investigation of brucellosis in Thassos, Greece, 2008. *Eurosurveillance* Volume 17, Issue 11, pp 1-4.

In the original document the following entry

Fretz et al. <i>Eurosurveillance</i> 15 (16): Article ID 19543 Year: 22 April 2010						
Agent isolated	Type of cheese	Where agent isolated from	No. people involved	Report type	Score	Comments
<i>Listeria monocytogenes</i> (2 clones identified, both being strain 1/2a).	'Quargel' (sour milk cheese). Whether or not unpasteurised milk used in production is not stated.	Agent isolated from cheese and clinical cases.	Thirty-four cases identified in 3 countries, median age 72 years, range 57–89 years. Twenty-six of 34 cases were male. Twenty-five Austrian cases from 7/8 Austrian provinces. Eight fatalities, 5 in Austria and 3 in Germany.	Journal (case control)	<b>3</b> OR 76.6 (95% CI 9.3 -∞) p value <0.001	Austria June 2009–January 2010 and Germany December 2009–February 2010 International Product exported to German, Czech and Slovakian markets.

has to be updated. A recent report of the full investigation of the outbreak states that the Quargel cheese that caused the outbreak was prepared from pasteurised milk.

Dagmar Schoder, Peter Rossmann, Katrin Glaser, Martin Wagner (2012)

Fluctuation in contamination dynamics of *L. monocytogenes* in quargel (acid curd cheese) lots recalled during the multinational listeriosis outbreak 2009/2010. *International Journal of Food Microbiology*. Article in press accepted 29 April 2012