

Bridging Food Security, Nutrition, and Health Issues

[29th August 2024]

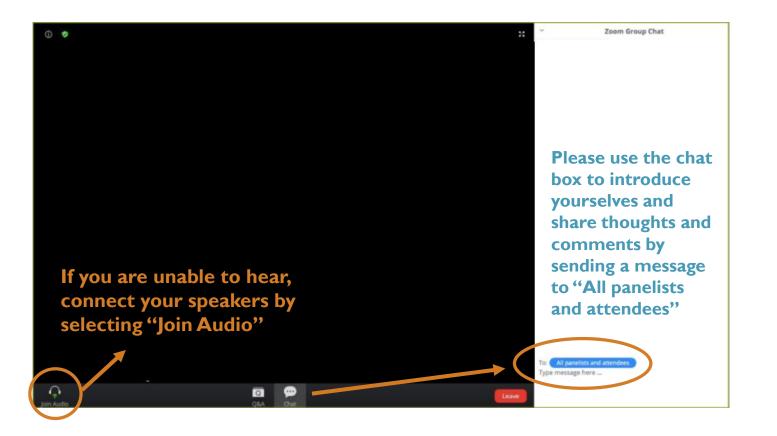
Dr. Aliyar Cyrus Fouladkhah | Ms. Kiyana E Kelly







WELCOME TO THE ZOOM WEBINAR

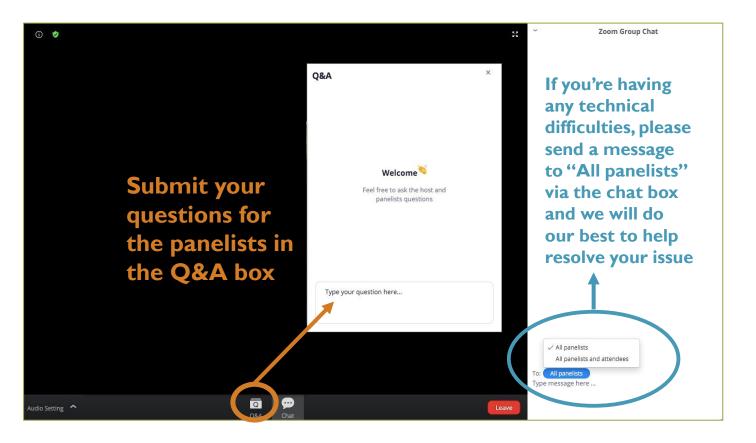








Q&A AND CHAT







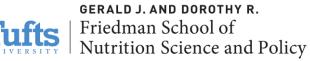




Dr. Lynne M. Ausman

- Saqr Bin Mohammed Al Qasimi Professor in International Nutrition
- Professor at the Friedman School of Nutrition Science and Policy
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- Adjunct Professor, Family Medicine and Consumer Health, Tufts University School of Medicine









Dr. Aliyar Fouladkhah

- Assistant Professor, College of Agriculture, Human, and Natural Sciences
- Director, Public Health Microbiology Laboratory
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The MSI Student Working Group Presents

Bridging Food Security, Nutrition, and Health Issues

Zoom Webinar | Thursday, August 29th, 2024 | 10:00-11:00AM (CST)

*The MSI Student Working Group is a student-led group created by the Feed the Future Food Systems for Nutrition Innovation Lab & the 1890 Universities Foundation.



Aliyar Cyrus Fouladkhah, PhD,MS, MPH, MACE, CFS, CPH

Faculty Director, Public Health Microbiology Foundation, Process Authority Board Certified in Public Health



Director, Center of Excellence for Nutrition, Health, Wellness and Quality of Life

MODERATORS



ANJULA SWATHI Tennessee State University



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Gerald J. and Dorothy R. Friedman School of Nutrition Science and Policy



Impact of Climate Change on Food Security and Crop Nutrition



Aliyar Cyrus Fouladkhah, PhD, MS, MPH, CFS, CPH

Associate Professor, Tennessee State University Faculty Director, Public Health Microbiology Laboratory Founding Director, Public Health Microbiology Foundation

August 29, 2024, Via Zoom











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Presentation Content

<u>Part I:</u> Epidemiology of Foodborne and Waterborne Diseases

<u>Part II:</u> Impact of Climate Change on Food Security

Part III: Impact Analysis (134,592 reach)













Editorial



Editorial Safety of Food and Water Supplies in the Landscape of Changing Climate

Aliyar Cyrus Fouladkhah ^{1,*}, Brian Thom

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Biology | Aliyar Fouladkhah

Changing climate

A 'threat multiplier' for foodborne and waterborne infectious diseases and antibiotic resistance

Dr Aliyar Cyrus Fouladkhah of Tennessee State University is an Assistant Professor in Public Health Microbiology. His laboratory explores preventive measures for the spread of infectious diseases, antibiotic resistance, and food security in the landscape of changing climate. His research aims to provide better understanding of the ecology, epidemiolog and effectiveness of control measures of enteric and environmental pathogens at planktonic and biofilm stages

resistance/

South Africa

survival, and spread of microbial

pathogens, and thus on the prevalence

of foodborne and waterborne diseases

food and water, may provide examples

More than 200 diseases, known to be

transmitted through contaminated

United States experiencing illness from foodborne pathogens in a typical year. Foodborne diseases cause an estimated 420,000 deaths worldwide each year. Furthermore, climate change is expected to enhance the spread of infectious

ccording to the U.S. Centers for in Guatemala, Dominican Republic, and ADisease Control and Prevention, achieving safe and healthier foods is one of the top ten achievements THE ROLE OF CLIMATE CHANGE of 20th century public health. Despite Microbial pathogens have an incredible the marked progress, considerable ability to evolve and move towards challenges remain to further assure the fitness' in response to changes in their safety and security of food and water environment. Climate change will have supplies, with one in six adults in the pronounced effects on the proliferation

microorganisms

holistic 'one health' approach should be embraced, which includes limiting the use of current antibiotics to those individuals with dire need for antibioti therapies and incorporating evidencebased stewardship programmes such as susceptibility testing and watchful waiting in hospitals. This also requires eliminating or minimising the prophylactic and subtherapeutic use of antibiotics in animal husbandry as the spread of antibiotic resistance in animal populations could be very closely associated with human health complications. Additionally, continuing the search for new antibiotics and antimicrobials, implementing microbial hurdle validation studies in

multiplier-foodborne-waterborne-infectious-diseases-antibiotic-



Outreach Article Available at:



The Threat of Antibiotic Resistance in **Changing Climate** of these treatments is diminishing, with resistance in many of the common public health threat



MDPI

Website: https://publichealthmicrobiology.education/



PROSPECTIVE STUDENTS, EDUCATORS, AND STAKEHOLDERS

If you would like to pursue your education in Public Health Microbiology area, need education material for your outreach events, or would need assistance to assure safety of your operation would be pleased to hear from you

Extramural Funding: >\$3.4M since 2015

- \div Pressure BioScience Inc.: \$35,000 (Role: PD, 2019-2024)
- ÷ USDA-NIFA CBG: \$350,000 (Role: PD, 2018-2022)
- USDA-NIFA HEC: \$50,000 (Role: PD, 2018-2021) \div
- \div USDA-NIFA FSOP: \$165,000 (Role: PD, 2018-2021)
- * Pressure BioScience Inc.: \$23,500 (Role: PD, 2017-2019)
- \div USDA-NIFA FSOP: \$59,750 (Role: PD, 2016-2019)
- \div Pressure BioScience Inc.: \$9,400 (Role: PD, 2017-2019)
- NIFA FSOP .: \$880,000 (Role: CO-PD, 2019-2023)** $\dot{\mathbf{v}}$
- \div USDA-NIFA FSOP .: \$1,197,751 (Role: CO-PD, 2015-2020)**
- \div NIFA CBG.: \$300.000 (Role: CO-PD. 2018-2022)

*Pending account setting and internal administrative approval. ** Sub-awardee of Southern Center Main Awards.











Part I: Epidemiology of Foodborne Diseases













Bacterial Multiplication

<u>Binary Fission</u>: 20 minutes or less when intrinsic and extrinsic factors are optimal.

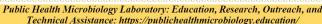


Information and photos are modified and adopted from BBB of Food and Drug Administration, BAM Resources of Centers for Disease Control and Prevention. Photo Courtesy: Adobe Stock (standard license of photos purchased by the Public Health Microbiology laboratory).



<u>Bacteria</u>	Estimated Infective Dose *
Salmonella serovars	<10 cells
Shiga toxin-producing E. coli	10 to 100 cells
Cronobacter sakazakii	10 to 100 cells
Listeria monocytogenes	<1000 cells
Campylobacter spp.	5000 to 10,000 cells
Staphylococcus aureus	>100,000 cells
Vibrio cholerae	1,000,000 cells

* Calculated for oral ingestion based on epidemiological data from outbreaks and human feeding trials of volunteers. Data obtained from BBB of Food and Drug Administration (2nd edition).













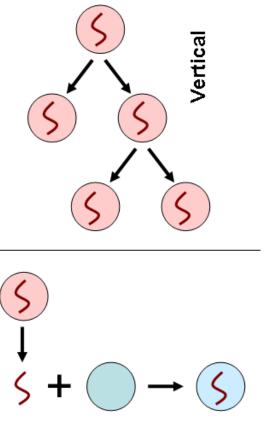


Emerging pathogens

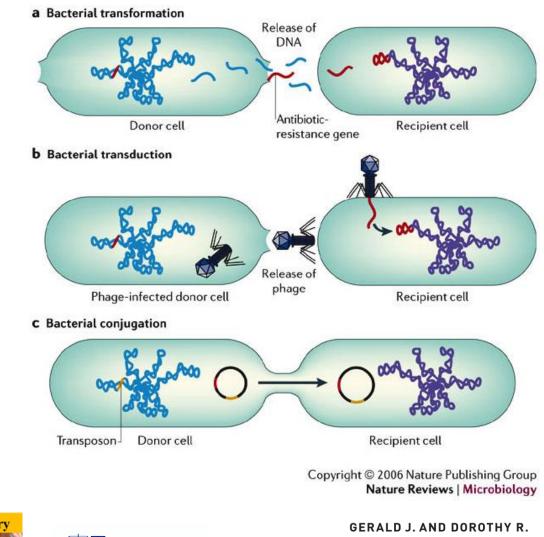
Vertical and Horizontal Gene Transfer and Emerging Pathogens



Photo Courtesy: http://www.daviddarling.info/encyclopedia /B/binary_fission.html



Horizontal







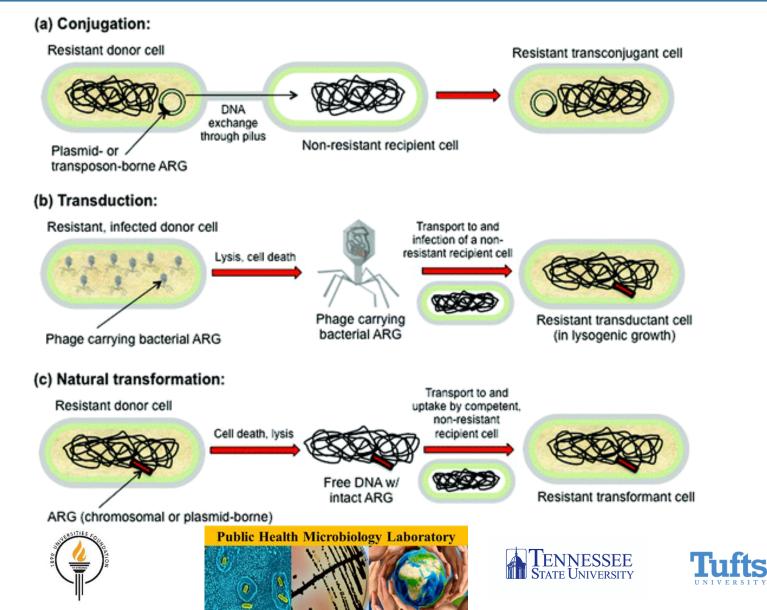






FROM THE AMERICAN PEOPLE

Horizontal Gene Transfer



Donn, 2012



Planktonic cells and Biofilm Communities

Biofilm formation on **biotic** and **abiotic** surfaces

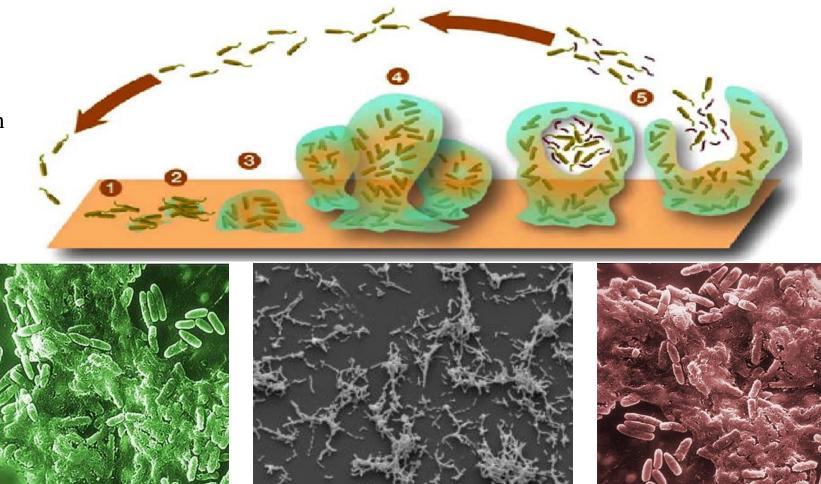


Photo Courtesy: http://www.microbiologybytes.co m/blog/category/biofilms/

http://www.ifenergy.com/50226711/b oosting_microbial_fuel_cells_with_biofi

Photo Courtesy: http://microwriters.egybio.net/blog/?tag=antibiotic-

Photo Courtesy: http://prometheus. matse.illinois.edu/ glossary/biofilms/

resistance

lm.php

Photo Courtesy:



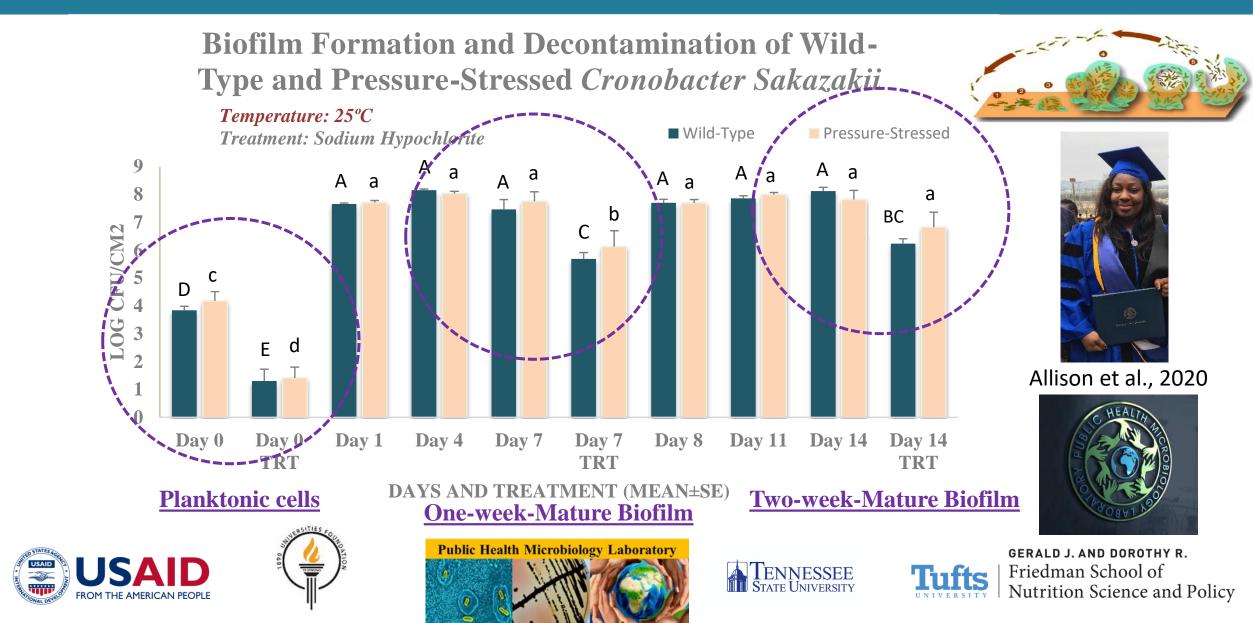








FEEDHFUTURE The U.S. Government's Global Hunger & Food Security Initiative Two outbreaks in Tennessee (1998, Memphis; 2001 Knoxville)





Quorum Sensing and Biofilm formation

Shiga toxin producing *E*. *coli*, not antibiotic treatment due to Quorum Sensing Concerns

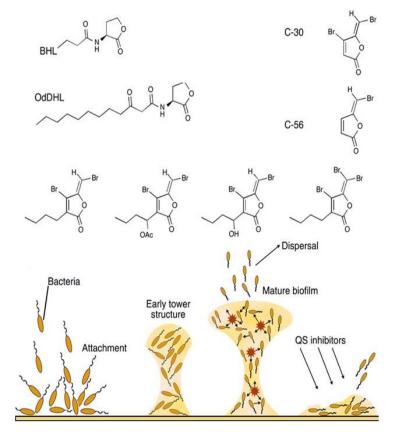


Photo Courtesy: http://www.jci.org/articles/view/20074/figure/2







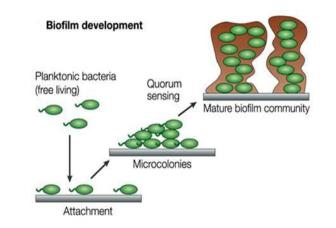
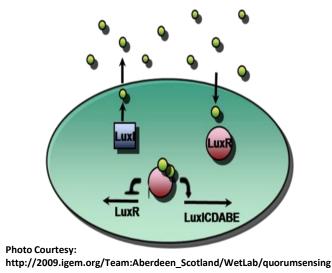


Photo Courtesy: http://labrat.fieldofscience.com/2010/07/quorum-sensing-and-biofilms.html



TENNESSEE State University





Infectious Diseases is a Moving Target...

- It is estimated only 1% of microbial community has been identified.
- Currently **etiological agent** of 80.3% of foodborne illnesses, **56.2% of hospitalization**, and 55.5% of deaths remain unknown (in a typical year, Scallan et all., 2011).

4.5 Billion, 3.5 Billion years 100,000 to 300,000 years

"Emerging" Pathogens:

- Vertical and horizontal gene transfer spores and biofilm formation
- Quorum sensing and cell to cell communication

"It is the microbes who will have the last word."

-Louis Pasteur







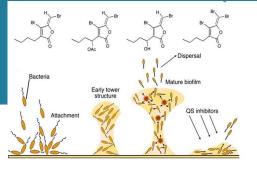
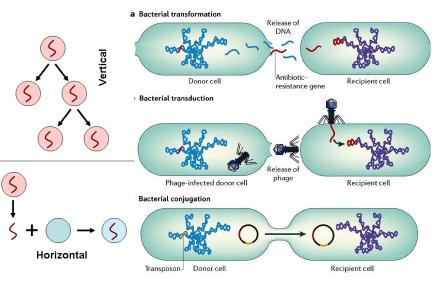
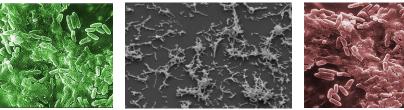


Photo Courtesy: http://www.jci.org/articles/view/20074/figure/2



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Photo Courtesy: http://www.microbiologybytes.com/blog/category/biofilms/ Nature R http://www.ifenergy.com/50226711/boosting_microbial_fuel_cells_with_biofilm.php http://micro-writers.egybio.net/blog/?tag=antibiotic-resistance







Epidemiology of Foodborne Diseases in the United States

Based on data from 1990s: (Mead et al., 1999)

76 million illnesses, 323,000 hospitalizations, 5,200 deaths in the United States.

More recent estimates show: (Scallan et al., 2011)

- 47.8 million illnesses, 127,839 hospitalizations, and more than **3,037** deaths in the United States. (c. 1.7M cases 300K deaths/year of sepsis)
- 9.4 million illnesses, 55,961 hospitalizations, and 1,351 deaths are cause by 31 known foodborne agents.
- In addition to consumer insecurity, foodborne diseases cause around \$77.7 billion for losses in productivity and economical losses.
 (2021 GPD of Jamaica 14.7 Billion)
- Approximately 30% of population are especially "at risk" for foodborne diseases (The YOPI's: The young, the old, Pregnant, and Immunocompromised)















Significant foodborne pathogens... based on Mead et al., 1999 and Scallan et al., 2011 studies

- Leading etiological agents for illnesses: Norovirus (58%), Nontyphoidal Salmonella serovars (11%), Clostridium perfringens (10%), and Campylobacter spp (9%).
- Leading etiological agents for hospitalization: Nontyphoidal *Salmonella* serovars (35%), *Norovirus* (26%), *Campylobacter* spp (15%), and *Toxoplasma* gondii (8%).
- Leading etiological agents for death: Nontyphoidal Salmonella serovars (28%), T. gondii (24%), Listeria monocytogenes (19%), and Norovirus (11%).







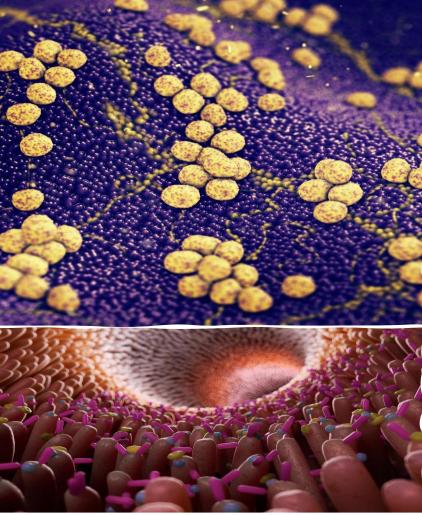


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Signs and Symptoms of Foodborne Diseases

- Mild illness (no medical care sought)
- Guillain–Barré syndrome (Campylobacter and Salmonella)
- **Post-infectious irritable bowel syndrome** (*Campylobacter* and *Salmonella*)
- **Reactive arthritis** (*Campylobacter* and *Salmonella*)
- Haemolytic uraemic syndrome (E. coli O157)
- End-stage renal disease (E. coli O157)
- Death









Significant foodborne pathogens... (Scallan et al., 2015 study)

Disability adjusted life year (DALY). DALY: Loss of life and health due to illness Non-typhoidal *Salmonella* (329000) Toxoplasma (32700) *Campylobacter* (22500) Norovirus (9900) Listeria monocytogenes (8800) Clostridium perfringens (4000) Escherichia coli O157 (1200)

62% bacterial agents; 29% parasitic agents; 9% viral agents







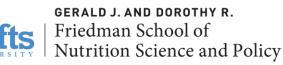
One DALY can be thought of as one **lost year of ''healthy'' life**.

DALY= YLL+YLD

YLL: Years of Life Lost (YLL) due to premature mortality in the population
YLD: Years Lost due to Disability (YLD) for people living with the health condition



Source: WHO, 2019





National-wide and Regional Foodborne Episodes

- Centers for Disease Control and Prevention: Foodborne diseases episodes 1998 to 2019.
- *Etiological agents for Tennessee episodes:
- >200 species of bacteria, viruses, parasites, and chemical toxins.

Per 100K	Outbreaks	Illness	Hospitalization	Deaths
Nation-wide	11.1	304.5	7.7	0.4
California	2.9	75.0	10.7	0.3
Tennessee	14.4	571.2	54.4	1.5
Colorado	1.90	64.99	0.56	<0.02

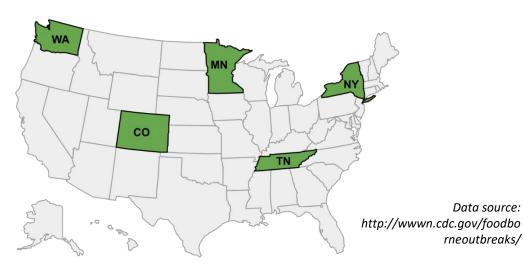






Total	Outbreaks	Illness	Hospitalization	Deaths
Nation-wide	36,680*	999,364	25,332	1,404
California	1,154	29,642	4,257	123
Tennessee	982	39,005	3,717	104
Colorado	1098	37,429	323	8









Water Safety Study



MDPI

Article

Fate and Biofilm Formation of Wild-Type and Pressure-Stressed Pathogens of Public Health Concern in Surface Water and on Abiotic Surfaces

Md Niamul Kabir ¹, Sadiye Aras ¹, Sabrina Wadood ¹, Shahid Chowdhury ¹ and Aliyar Cyrus Fouladkhah ^{1,2,*}

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Received: 18 February 2020; Accepted: 11 March 2020; Published: 13 March 2020

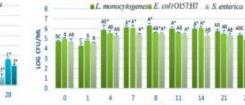
Public Health Burden of Waterborne Diseases

17 waterborne pathogens cause estimated: (Collier et al., 2021) 601,000 **illness**; 118,000 **hospitalization**; 6,630 **deaths**, and cost the economy up to \$ 8.77 **billions**.

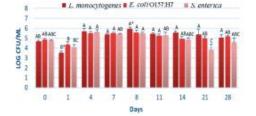
> Fate of L. monocytogenes, Escherichia coli O157:H7 and Salmonella enterica serovars in Surface Water at 5 °C L. monocytogenes = E. coli O157:H7 = S. enterica

Α.

Fate of L. monocytogenes, Escherichia coli O157:H7 and Salmonella enterica serovars in Surface Water at 25 °C



C. Fate of L. monocytogenes, Escherichia coli O157:H7 and Salmonella enterica serovars in Surface Water at 37 °C







Public Health Microbiology Laboratory





Water Safety Study-Biofilm Formation on Abiotic Surfaces

Microorganisms 2020, 8, 408

A.



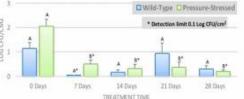
Biofilm formation of Salmonella enterica

c. Biofilm formation of Salmonella enterica serovars on rubber coupon at 37 °C-Selective Counts (XLD)*

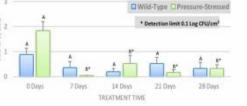


9 of 14

Biofilm formation of Salmonella enterica serovars on rubber coupon at 25 °C-Non-Selective Counts (TSA + YE)*



Biofilm formation of Salmonella enterica serovars on rubber coupon at 37 °C- Non-Non-Selective Counts (TSA + YE)*



Microorganisms 2020, 8, 408

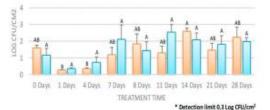
C.

A. Biofilm formation of Salmonella enterica serovars on stainless steel coupon at 25°C-Selective Counts (XLD)*

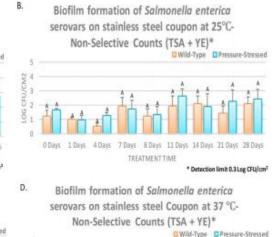
> Days 1 Days 4 Days 7 Days 8 Days 11 Days 14 Days 21 Days 28 Days TREATMENT TIME * Detection limit 0.3 Log CPU/cm2

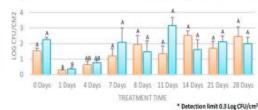
Biofilm formation of Salmonella enterica serovars on stainless steel coupon at 37 °C-Selective Counts (XLD)*





11 of 14









B.

D











Part II: Impact of Climate Change on Food Security













Salmonella serovars (Non-typhoidal)







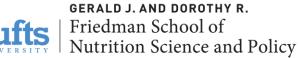


- Annual illness (death): 1,027,561 (378) in humans
- Infection causes nausea, vomiting, diarrhea, fever, headache
- **Primary sources**: Intestinal tract of people and animals
- **Transmitted by** meat, poultry, eggs, raw milk, unpasteurized juice, many other foods (nuts, spices, produce, chocolate, flour)
- **Contributing factors**: cross-contamination, undercooked food, poor agricultural practices

Growth parameters	Minimum	Optimum	Maximum
Temperature	41°F (5.2°C)	95-109°F (35- 43°C)	115°F (46.2°C)
рН	3.7	7-7.5	9.5
a _w	0.94	0.99	>0.99
Other	Non-spore former		
Atmosphere	Facultative - grows with or without oxygen		

Sources: ICMSF 1995 and Bad Bug Book 2nd edition, Scallan et al., 2011, and FSPCA







Climate Change and Public Health Microbiology

Non-typhoidal Salmonella enterica serovars

- Global death: 50,000 global death in 2010 (WHO, 0 2020)
- **Public Health Burden in the U.S.:** >1 million 0 annual cases in 2011 (CDC, 2011)



Climate Change:

- 1 °C increase : 5 to 10% increases in \cap Salmonellosis (WHO, 2010)
- 2500 to 5000 additional global death Ο
- 50,000 to 100,000 U.S. morbidity 0

At our current rate (2021 IPCC report)

- >1.5 °C by 2040 0
- >4.8 °C by 2100 Ο





Biology | Aliyar Fouladkhah

Changing climate

A 'threat multiplier' for foodborne and waterborne infectious diseases and antibiotic resistance

Dr Aliyar Cyrus Fouladkhah nessee State Universit achieving safe and healthier is an Assistant Professor in foods is one of the top ten achievement of 20th century public health. Despite asures for the spread of marked progress, considerable ences remain to further assure th afety and security of food and water plies, with one in six adults in the borne pathogens in a typical yea weral foodbo and waterhome bacteria

cording to the U.S. Centers for in Guatemala, Dominican Republic, and Disease Control and Prevention South Africa. THE ROLE OF CLIMATE CHANGE Microbial pathogens have an incredib ent. Climate change will have d effects on the prolif ome and waterhome disease of the effects of climate change or

ome diseases cause an estimat rmore, climate change is exp nance the spread of infectious nitude of infectious d One example of this is salmonell ultiplication of bacterial pathogens.

Public Health Microbiology Laboratory

States experiencing illness fro

microorganisms

MDPI

Safety of Food and Water Supplies in the Landscape of Changing Climate

Aliyar Cyrus Fouladkhah 1,*, Brian Thompson 20 and Janey Smith Camp 3

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- ³ Department of Civil and Environmental Engineering, Vanderbilt University, Nashville, TN 37235, USA janey.camp@vanderbilt.edu
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In response to evolving environmental, production, and processing conditions, microbial communities have tremendous abilities to move toward increased diversity and fitness by various pathways such as vertical and horizontal gene transfer mechanisms, biofilm formation, and quorum sensing [1,2]. As such, assuring the safety of water and food supplies from various natural and anthropogenic microbial pathogens is a daunting task and a moving target. Recent outbreaks of Listeria monocytogenes in South Africa associated with a ready-to-eat product (affecting close to 1000 individuals) and the 2018 outbreak of Shiga toxin-producing Escherichia coli O26 associated with ground meat in the United States (leading to the recall of more than 132,000 pounds of products) are bitter reminders of the devastating influences of foodborne diseases on the public health and food manufacturing [3,4].

Recent epidemiological studies of world populations indicate that 420,000 people lose their lives every year due to foodborne diseases, with around one-third of those being 5 years of age or younger It is further estimated that every year, 1 in 10 individuals experience foodborne diseases around the globe, leading to an annual loss of 33 million healthy life years [5]. These episodes of food and water



Vibrio spp.

V. cholera V. vulnificus V. parahaemolyticus

GERALD J. AND DOROTHY R.

Nutrition Science and Policy

Friedman School of

Currently 760,000 global illness/24,000 death per year.

- Causing about **80,000 illness and 100 death** annually in the United States.
- Infection symptoms vary depending on strain, ranging from diarrhea to high fever
- Vibrio is a halophilic bacterium and is a major concern in aquaculture industry
- Primary sources: Salt water environments and seafood
- Requires salt to reproduce (halophile)

Growth parameters	Minimum	Optimum	Maximum
Temperature	41°F (5°C)	99°F (37°C)	114°F (45.3°C)
рН	4.8	7.8-8.6	11
a _w	0.94	0.98	0.996 (10% NaCl)
Other	Non-sporeformer, requires salt		
Atmosphere	Facultative - grows with or without oxygen		

Sources: Seafood Hazards Guide 2011, ICMSF 1995 and Bad Bug Book 2nd edition





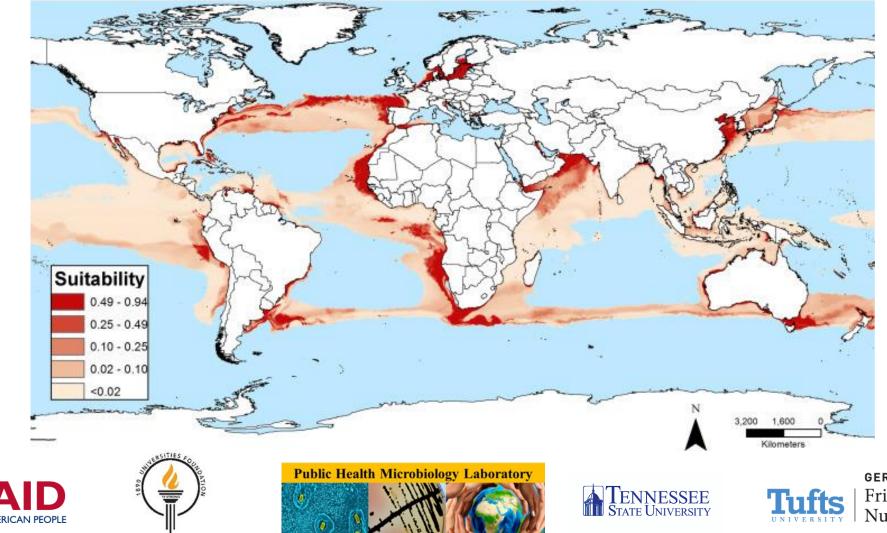






Vibrio cholerae proliferation in sea water: Current Climate

Vibrio Cholerae: currently 760,000 global illness/24,000 death per year **Current climate**

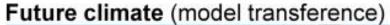


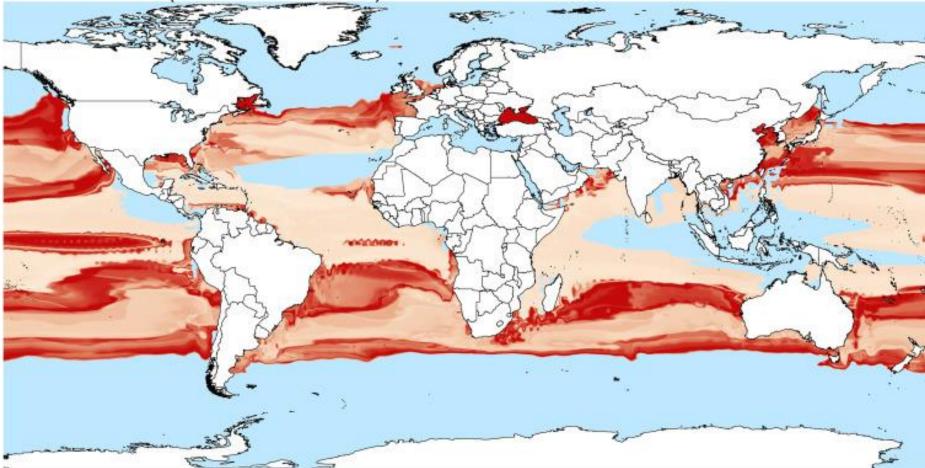
GERALD J. AND DOROTHY R. Friedman School of Nutrition Science and Policy

Escobar LE et al. Acta Tropica 2015;149:202-11



Vibrio cholerae proliferation in sea water: Businessas-Usual Projection in 2100





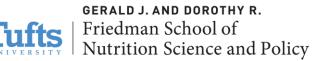
Escobar LE et al. Acta Tropica 2015;149:202-11



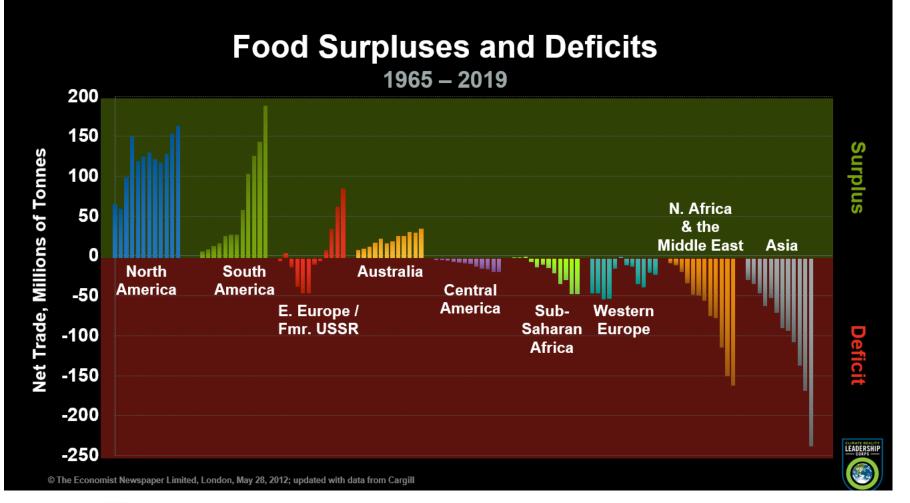






















GERALD J. AND DOROTHY R. Friedman School of Nutrition Science and Policy

CLIMATE REALIT



Projected Yield Declines For Each 1° C of Warming

These four crops make up two thirds of human caloric intake.

















An estimated 60% of known infectious diseases and up to 75% of new or emerging infectious diseases are zoonotic in origin*

Data: S. Machalaba, WB Karesh, "Vector-borne Diseases: Animals and Patterns," *Forum* on *Microbial Threats*, National Academies of Sciences, Engineering and Medicine, 2016 Photo © 2018 Mohssen Assanimoghaddam/picture-alliance/dpa/AP Images

Tick-borne diseases affect up to 80% of the world's livestock, with a cost of up to \$19 billion per year.









Source: https://www.cdc.gov/onehealth/index.html and





Other Climate-Sensitive Challenges

flatoxins

- Mycotoxins (At 2°C increase, aflatoxin, North America and Europe).
 - Aflatoxins: Peanuts, dried corn (maize), tree nuts, certain spices
 - **Ochratoxin A:** Coffee, raisins, wine, cereal grains, certain spices _
 - **Patulin:** Fruits (apple and apple juice) _
- Attraction of **pests**, **plant diseases**, weeds Ο
- Changes in **pesticide use pattern is likely** Ο
- Survival and **proliferation of the pathogen** (*e.g. Salmonella* serovars) Ο
- Antibiotic use and antibiotic residue \bigcirc
- Changes in **migration pathways** (*e.g.* for avian influenza) Ο
- Changes in **carriers and vectors** (*e.g.* Zika virus) Ο
- Changes in **natural ecosystem** Ο
- **Phycotoxins** Ο



microorganisms

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MDPI

check fo

A harmful algal bloom in 2015 closed fisheries from Mexico to Alaska due to high levels of neurotoxins.

Algae

August 2015 Image: 2015 National Oceanic and Atmospheric Administration/NASA

clouds





Biology | Aliyar Fouladkhah

Changing climate

A 'threat multiplier' for foodborne and waterborne infectious diseases and antibiotic resistance

The research group of Dr Aliyar

Fouladkhah at Tennessee State

and re-emerging challenges. His

Dr Aliyar Cyrus Fouladkhah of Tennessee State University is an Assistant Professor in Public Health Microbiology. His laboratory explores preventive measures for the spread of infectious diseases, antibiotic resistance, and food security in the landscape of changing climate. His research aims to provide better understanding of the ecology, epidemiology and effectiveness of control measures of enteric and environmental pathogens at planktonic and biofilm stages including several foodborne and waterborne bacteria. His work contributes to reducing the current burden of premature morbidity and mortality associated with infectious diseases and antibiotic resistance

ccording to the U.S. Centers for in Guatemala, Dominican Republic, and Disease Control and Prevention, South Africa achieving safe and healthier

foods is one of the top ten achievements THE ROLE OF CLIMATE CHANGE of 20th century public health. Despite Microbial pathogens have an incredible the marked progress, considerable ability to evolve and move towards challenges remain to further assure the 'fitness' in response to changes in their safety and security of food and water environment. Climate change will have supplies, with one in six adults in the pronounced effects on the proliferation United States experiencing illness from survival and spread of microbial foodborne pathogens in a typical year. pathogens, and thus on the prevalence Foodborne diseases cause an estimated of foodborne and waterborne diseases 420,000 deaths worldwide each year. More than 200 diseases, known to be Furthermore, climate change is expected transmitted through contaminated to enhance the spread of infectious food and water, may provide examples of the effects of climate change on diseases since changes in environmental the magnitude of infectious diseases. temperatures appreciably augment the multiplication of bacterial pathogens. One example of this is salmonellosis, an infection caused by nontyphoidal Salmonella enterica serovars, which is currently responsible for over one million University addresses these emerging cases of foodborne illness in the United States in a typical year. laboratory utilises new technologies,

of these treatments is diminishing, with resistance in many of the common bacterial pathogens now categorised as a public health threat.

Dr Fouladkhah comments that, although there is a focus on identifying new classes of antibiotics, this strategy alone is not sufficient to alleviate the public health challenge of antibiotic resistance. He emphasises that a holistic 'one health' approach should be embraced, which includes limiting the use of current antibiotics to those individuals with dire need for antibiotic therapies and incorporating evidencebased stewardship programmes such as susceptibility testing and watchful waiting in hospitals. This also requires eliminating or minimising the prophylactic and subtherapeutic use of antibiotics in animal husbandry as the spread of antibiotic resistance in animal populations could be very closely associated with human health complications. Additionally, continuing the search for new antibiotics and antimicrobials, implementing microbial hurdle validation studies in processing and manufacturing, and multiagency efforts to mitigate climate

change could assure the control of antibiotics resistance Ultimately, Dr Fouladkhah states that the "climate change-induced antibiotic resistance threat will affect citizens of

countries with suboptimal public heath

and the surface they live on) on abiotic surfaces, detectable for up to 28 days. These results suggest that the occurrence of contamination in water supplies car

could survive in surface water and foodborne illnesses, in particular O157 Shiga toxin-producing E. coli (STEC) and form complex biofilms (a collection of microbes which stick to each other non-O157 Shiga taxin-producing E. coli (nSTEC). The majority of illnesses relating to these serogroups are derived from foodborne infections

Outreach Article Available at: https://researchoutreach.org/articles/changingclimate-threat-multiplier-foodborne-waterborneinfectious-diseases-antibiotic-resistance/









IMPACT

ANALYSIS

Issue RO 114

Aliyar Fouladkhah



GERALD J. AND DOROTHY R. Friedman School of Nutrition Science and Policy

research OUTREACH

Vresea

science with socie

Connecting science with society

Climate change is one of the most significant public health challenges of our time and threatens the safety of our food and water supplies.

three bacteria of public health concern do not receive any additional processing in waters of different temperatures (5, or treatment before consumption. 25 and 37°C) and on stainless steel

and rubber surfaces. They found that Various serogroups of Escherichia coli the bacteria included in the study (E. coli) are among the top causes of





Biology | Aliyar Fouladkhah

Changing climate

A 'threat multiplier' for foodborne and waterborne infectious diseases and antibiotic resistance

Dr Aliyar Cyrus Fouladkhah of Tennessee State University is an Assistant Professor in Public Health Microbiology. His laboratory explores preventive measures for the spread of infectious diseases, antibiotic resistance, and food security in the landscape of changing climate. His research aims to provide better understanding of the ecology, epidemiology and effectiveness of control measures of enteric and environmental pathogens at planktonic and biofilm stages, including several foodborne and waterborne bacteria. His work contributes to reducing the current burden of premature morbidity and mortality associated with infectious diseases and antibiotic resistance.

ccording to the U.S. Centers for ADisease Control and Prevention, achieving safe and healthier foods is one of the top ten achievements of 20th century public health. Despite

the marked progress, considerable challenges remain to further assure the safety and security of food and water supplies, with one in six adults in the United States experiencing illness from foodborne pathogens in a typical year. Foodborne diseases cause an estimated 420,000 deaths worldwide each year. Furthermore, climate change is expected to enhance the spread of infectious diseases since changes in environmental temperatures appreciably augment the multiplication of bacterial pathogens.

The research group of Dr Aliyar Fouladkhah at Tennessee State University addresses these emerging and re-emerging challenges. His laboratory utilises new technologies

in Guatemala, Dominican Republic, and South Africa.

THE ROLE OF CLIMATE CHANGE Microbial pathogens have an incredible ability to evolve and move towards 'fitness' in response to changes in their environment. Climate change will have pronounced effects on the proliferation. survival, and spread of microbial pathogens, and thus on the prevalence of foodborne and waterborne diseases. More than 200 diseases, known to be transmitted through contaminated food and water, may provide examples of the effects of climate change on the magnitude of infectious diseases. One example of this is salmonellosis, an infection caused by nontyphoidal Salmonella enterica serovars, which is currently responsible for over one million cases of foodborne illness in the United States in a typical year.

Public Health Microbiology Laboratory



researchoutreach.org website analysis

Changing climate: A 'threat multiplier' for foodborne and waterborne infectious diseases and antibiotic resistance

Aliyar Fouladkhah Tennessee State University

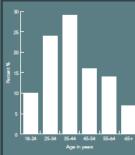
https://bit.ly/3600HB9

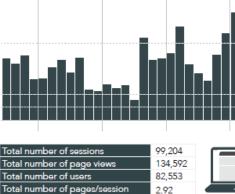
Demographics



Male 49% Female 51%

Age range





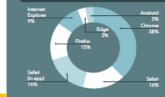
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TENNESSEE STATE UNIVERSITY



GERALD J. AND DOROTHY R. Friedman School of





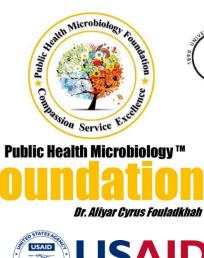


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Contributions of members of the Public Health Microbiology laboratory is greatly acknowledged. Finding supports of the program funders are additionally and gratefully acknowledged.



FROM THE AMERICAN PEOPLE

Thank you for photo slides:



Pablic Health Microbiology Laboratory Aliyar Cyrus Fouladkhah, PhD, MPH







Tufts

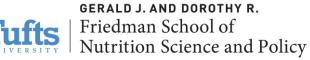




Ms. Kiyana E Kelly

- Director, 1890 Center of Excellence for Nutrition, Health, Wellness, and Quality of Life (COENHWQL)
- Southern University Ag Cente







Enhancing Nutrition, Health, Wellness and Quality of Life through Integrative Approaches



Presented by: Kiyana E. Kelly

08/29/2024

Photo credit: Online





MISSION

The 1890 Center of Excellence for Nutrition, Health, Wellness, and Quality of Life (NHWQL) seeks to support the triple land-grant's mission of research, teaching, and extension to contribute solutions to improve the health and well-being of underserved and minority populations.







INTRODUCTION

- African Americans (AAs) remain the least healthy ethnic group in the USA.
- Diet is a key contributor to disparities in many chronic diseases and conditions.
- AA communities have trusted 1890 institutions for more than a century.
- Therefore, 1890 institutions can play important roles in assisting AAs to combat diet-related disparities, especially obesity and its related chronic diseases.
- Louisiana, North Carolina, and Alabama are among the top 10 most obese states in non-Hispanic black adults. Obesity is a common, serious, and costly disease (approximately \$147 billion annually).





THE 1890 CENTER OF EXCELLENCE GOALS



To enhance the research capacity at 1890 institutions focusing on food intake and nutritional/health outcomes.



EXTENSION

To strengthen and advance innovative food and nutrition educational and instructional strategies for students at 1890 institutions.



To provide training and education to underrepresented communities through multi-state food and innovative nutrition outreach programs.













SOUTHERN UNIVERSITY

Objective: To expose students to the best educational and leadership opportunities within the field of nutrition, health, wellness and quality of life.





SOUTHERN UNIVERSITY

SU Together: Move More, Eat Better

SU Together: Move More, Eat Better is a nutrition and physical fitness program designed to assist African-American men and women in their journey to live their best most healthy lives.













AGRICULTURAI







SU TOGETHER: MOVE MORE, EAT BETTER















SOUTHERN UNIVERSITY GARDENS & GREEN SPACES

- Plainview Church
- Westdale Middle School
- Southern University Lab School
- Pinkie E. Thrift Hall
- Exxon Mobil YMCA
- Northeast High School Fall 2024
- J.W. Fisher Hall Fall 2024
- Faith-based organization Fall 2024















SOUTHERN UNIVERSITY















TUSKEGEE UNIVERSITY

Objective: Create the platform and opportunity for Southern, NCA&T and Tuskegee to work collaboratively to strengthen each institution's existing nutrition education programs.

- Make Fruits and Vegetables Available to ALL
- Serves 8 out 15 Blackbelt Counties















TUSKEGEE UNIVERSITY















NORTH CAROLINA A&T

Objective: To conduct innovative research in the areas of food, nutrition, health and wellbeing





Please scan QR code to watch students prepare samples.















NORTH CAROLINA A&T









EROF







1890 UNIVERSITIES FOUNDATION

- The 1890 Universities Foundation welcomes the participation of 1890 Universities who benefit from the Foundation's fund development activities in publicizing financial awards to support Centers of Excellence and other program initiatives.
- Pilot project program for faculty at all 1890 institutions.





CENTER OF EXCELLENCE IMPACTS

2021-2022

Teaching

- 9 Student Scholars
- 5 Virtual Seminar Series
- Research
- Compare 16 lean and 16 obese participants **Extension**
- 10 SU Together: Move More, Eat Better classes **Publications**
- 4 Road Map to Health Newsletters
- Funded Pilot Projects
- 4 pilot projects were funded

Teaching

- 9 Student Scholars
- 11 Virtual Seminar Series
- 1 COE Symposium
- Attended 5 conferences to present on behalf of COE
- 39 students total

Research

- 97 samples collected
- 80 samples were analyzed

2022-2023

Extension

- 24 SU Together: Move More, Eat Better classes
- 56 garden classes servicing 9 counties/parishes
- 11 health fairs/resource/table displays

Publications

 1 Road Map to Health Newsletter

Funded Pilot Projects

4 pilot projects were funded













CENTER OF EXCELLENCE IMPACTS

2023- Present

Teaching

9 Student Scholars

14 Virtual Seminar Series

Attended 1 conference to present on behalf of COE

Research

97 samples collected 80 samples were analyzed

Extension

- 18 SU Together: Move More, Eat Better classes
- 64 garden classes servicing 9 counties/parishes
- 23 health fairs/resource/table displays

Publications

• 4 Road Map to Health Newsletter

Funded Pilot Projects

 4 pilot projects were funded and more to be announced













REPLICABLE PROGRAMMING









ER HALL LAW

SEPT. 5TH

OCT. 17"

FOOD: QUINOA

PROTEIN BOW

FITNESS:

YOGA

Vegetarian Optier



OCT. 31^{s1}

FOOD: GREEN MONSTER SMOOTHIE

Dairy Free Option

FITNESS:

KICKBOXING

4:15 PM - 5:30 PM | Pinkie Thrift's Teaching Lab • Room 157





hapter of th

d Consumer





ACKNOWLEDGEMENTS

In closing, we are very grateful to USDA/NIFA for providing the funds for our team to continue the work under the Center of Excellence for Nutrition, Health, Wellness, and Quality of Life. We are bringing other 1890 universities on board. We are anticipating connecting with Farmers, Food industries, big chain supermarket foundations (such as Walmart), medical society, politicians, and lawmakers and others so we can reduce and someday eradicate health disparities specifically among African Americans and other minorities not only in the Southern Region but also in the Nation.









LET'S CONNECT!

Instagram: sucenterofexcellence

Facebook: Center of Excellence for Nutrition, Health, Wellness and Quality of Life

Webpage: www.suagcenter.com

The funding for "COE FOR NUTRITION, HEALTH, WELLNESS and QUALITY OF LIFE" has been provided by USDA/NIFA#2021-38427-34836













FEEDIFUTURE

The U.S. Government's Global Hunger & Food Security Initiative

www.feedthefuture.gov



