Parasites and Food Pollution



• <u>Basic definitions in Parasitology</u>:

1. **Parasites** are organisms that derive nourishment and protection from other living organisms known as hosts. They may be transmitted from animals to humans, from humans to humans, or from humans to animals. Several parasites have emerged as significant causes of foodborne and waterborne illness. These organisms live and reproduce within

the tissues and organs of infected human and animal hosts, and are often excreted in feces.

It is may be:

- a- <u>Ectoparasite</u>: they live adherent on the outer skin, and take the food by sucking human blood such as lice, ticks and mosquitoes. It is transmitted to human a lot of diseases such as malaria, elephantiasis, and others).
- b- **Endoparasites**: they live inside the body such as worms, and take the food from human body.
- 2. **Host** a neighborhood that carries the parasite and it has several types:
- (A) final host (Definitive host): It holds adult (sexually) phases of the parasite.
- (B) intermediate hosts: It holds sexually immature (asexually) phase of the parasite.

The Quality of the Environment Sector

Environmental Health Administration

Date: /12/2016

(C) Reservoir host: It is any animal that carries the same parasite that

infects the human and lies its importance in that the source of human

infection from time to time.

(D) Essential host: It is the final host that the parasite favored it from

others.

(E) Accidental host: It is abnormal host or non-natural host for parasite.

(F) Transport host: It is the host that carries eggs or larvae of the parasite

without any change but as a mediator helps to spread.

✓ Parasites may be present in food or in water and can be identified

as causes of foodborne or waterborne illness.

✓ Parasites may be transmitted from host to host through

consumption of contaminated food and water, or by putting

anything into your mouth that has touched the stool (feces) of an

infected person or animal.

✓ Parasites are of different types and range in size from tiny, single-

celled, microscopic organisms (protozoa) to larger, multi-cellular

worms (helminths) that may be seen without a microscope. The

size ranges from 1 to 2 µm (micrometers) to 2 meters long.

The more common foodborne parasites include the following:

1- Several protozoa.

2- Three types of worms, tapeworms (cestodes), flukes (trematodes) and

roundworms (nematodes).

Protozoa and Foodborne parasitic worms

1- Protozoa

Protozoa are one-celled organisms but are larger and more complex

than bacteria. These parasites are generally not susceptible to antibiotics

that kill bacteria but there are effective drugs to treat some (not all)

parasitic infections. Many parasitic infections are asymptomatic, others

cause acute short lived effects, and still others may persist in the body

causing chronic effects.

Protozoan parasites may be present in freshwater sources that have

been contaminated with human or animal feces or in fruits and vegetables

grown or washed with such contaminated water may have parasites on

their surface and be sources of infection.

Example of Foodborne protozoa:

Toxoplasma cause of the disease toxoplasmosis, it is a single-celled,

microscopic parasite found throughout the world. It is the third leading

cause of death from foodborne disease. It is interesting to note that these

organisms can only carry out their reproductive cycle within members of

the cat family. In this parasite-host relationship, the cat is the definitive

host. The infective stage (oocyst) develops in the gut of the cat. The

oocysts are then shed into the environment with cat feces.

People get toxoplasmosis the following ways:

• By consuming foods (such as raw or undercooked meats, especially

pork, lamb, or wild game) or drinking untreated water (from rivers or

ponds) that may contain the parasite.

Dr/ Reham Lotfy Abd El-Aziz

Environmental Health Administration

The Quality of the Environment Sector

Environmental Health Administration

Date: /12/2016

• Fecal-oral: Touching your hands to your mouth after gardening,

handling cats, cleaning a cat's litter box, or anything that has come

into contact with cat feces.

• Mother-to-fetus (if mother is pregnant when first infected with T.

gondii).

• Through organ transplants or blood transfusions, although these

modes are rare.

Foodborne parasitic worms

Cestodes (tape worms):

Taenia saginata (beef tapeworm) and Taenia solium (pork tapeworm)

are parasitic worms. Taeniasis is the name of the intestinal infection

caused by adult-stage tapeworms (beef or pork tapeworms). Cysticercosis

is the name of the tissue (other than intestinal) infection caused by the

larval-stage of the pork tapeworm only. It is interesting to note that

humans are the definitive hosts of both organisms. This means that the

reproductive cycle, and thus egg production by the organisms, occurs

only within humans. Eggs are passed in human feces and they may be

shed into the environment for as long as the worms remain in the

intestines (for as long as 30 years).

In addition, the eggs may remain viable in the environment for many

months. These diseases are more prevalent in underdeveloped countries

where sanitation practices may be substandard and in areas where pork

and beef are consumed raw or undercooked

Nematodes (round worms): include the following human parasites:

Trichinella, Ascaris, and Anisakis, Angiostrongylus and Gnathostoma.

Trichinella spiralis, cause of trichinellosis (also known as trichinosis), it is an intestinal roundworm whose larvae may migrate from the digestive tract and form cysts in various muscles of the body. People get trichinellosis (trichinosis) by consuming raw or undercooked meats such

as pork, wild boar, bear, bobcat, cougar, fox, wolf, dog, horse, seal, or

walrus infected with Trichinella larvae.

<u>Trematodes (flatworms or flukes)</u>: usually have two or more intermediate hosts. Some may be present on aquatic vegetables or foods washed in contaminated water (Fasciola and Fasciolopsis) while others encyst in fish (Clonorchis) or crabs and wild boar (Paragonimus).

Fascioliasis is caused by two species of parasitic flatworms or trematodes that mainly affect the liver. It belongs to the group of foodborne trematode infections and is a zoonosis, meaning an animal infection that may be transmitted to humans. The process starts when infected animals (cattle, sheep, buffaloes, donkeys and pigs but also horses, goats, dromedaries, camels, llamas and other herbivores) defecate in fresh-water sources. Since the worm lives in the bile ducts of such animals, its eggs are evacuated in faeces and hatch into larvae that lodge in a particular type of water snail (the intermediate host).

Once in the snail, the larvae reproduce and eventually release more larvae into the water. These larvae swim to nearby aquatic or semi-aquatic plants, where they attach to the leaves and stems and form small cysts (metacercariae). When the plants with the small cysts attached are

Dr/ Reham Lotfy Abd El-Aziz

Environmental Health Administration

ingested, they act as carriers of the infection. Watercress and water-mint are good plants for transmitting fascioliasis, but encysted larvae may also be found on many other salad vegetables. Ingestion of free metacercariae floating on water (possibly detached from carrier plants) may also be a possible mode of transmission.

• The control of parasites infection transmission:

- 1- Proper disposal of human and animal wastes to prevent contamination of foods and drinking water sources is an excellent and basic strategy for preventing many parasitic infections that are transmitted by the fecal—oral route.
- 2- Well washing of raw vegetables and fruits may remove cysts, oocysts, and eggs of parasites.
- **3- Adequate cooking of foods and boiling of water** able to destroye all infective stages of parasites.
- **4- Chlorination** eliminates bacteria and some parasites from water, but cysts and oocysts are resistant to chlorine.
- **5- Freezing** for several days can inactivate or kill some parasites For food to be eaten raw.
- **6- Soaking of vegetables** in a 1.5% bleach solution, vinegar, potassium permanganate solution (24 mg/L), or saturated cooking salt destroyed infective larvae of some nematode and trematode parasites.
- **7- Frequent handwashing** to prevent cross-contamination during food processing.
- **8- Control of flies, cockroaches, and other insects** may prevent dispersal of infective stages of parasites to foods.

Date: /12/2016

• Summary of parasites found in different foods

Foods	Protozoa	Nematodes	Tapeworms	Flukes
Beef				Taenia saginata
Pork	Toxoplasma	Trichinella	Taenia solium, Taenia asiatica	
Other meat	Toxoplasma, Cryptosporidium (lamb, mutton)	Trichinella (cougar, walrus, bear, horse, wild boar) Gnathostoma (frogs, snakes)		Paragonimus (wild boar, guinea pig)
Milk	Cryptosporidium			
Fish		Anisakis Gnathostoma	Diphyllobothrium	Clonorchis
Fruits, vegetables (raw)	Cyclospora Cryptosporidium Giardia	Angiostrongylus Ascaris	Taenia solium Echinococcus	Fasciola, Fasciolopsis
Water	Cyclospora Cryptosporidium Giardia Toxoplasma	Ascaris, Gnathostoma	Echinococcus	Fasciola, Fasciolopsis

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Date: /12/2016

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