

院，入院时血压 8/5.33kPa，生理反射消失，经抢救无效于 4 日晨 2 时死亡，临终前肛门及口鼻有大量血性液体排出。

3 实验室调查

3.1 病原体分离：共采集患者肛拭 29 份，该饭店从业人员肛拭 6 份，尸体肛拭 1 份，尸心抽出液 1 份及同批鲑鱼、皮蛋、粉条、肉、饮料、啤酒、白酒、刀具、菜板、冰箱内带血冰霜等标本 13 份，除在冰箱冷冻室原存放同批鲑鱼部位的 2 份血性冰霜和冷藏室相应部位的血水中，各查获 1 株弧菌外，其余标本均未获阳性结果。

阳性菌株特征为：革兰氏阴性，两端浓染的粗短杆菌，在 3%、5%、8%、10% 氯化钠胨水中均生长，S.S 平板上直径 2 ~ 3mm，无色半透明、挑之有粘丝。经上海市防疫站鉴定，2 株阳性菌均为溶藻弧菌。

3.2 抗体测定 以纯化菌种制备 10⁹/mL 抗原菌液，水浴灭活，与 9 月 6 日采集的临床症状较严重的 15 份患者血清作凝集试验。37℃ 过夜后以产生肉眼可见的絮状凝集（++）的最高稀释管为抗体效价，结果 1:80 者 4 份，1:40 者 6 份，1:20 者 2 份，1:10 者 1 份，不凝集者 2 份。

同时作对照的生理盐水不凝集，2 份非食物中毒者血清 1:10 者 1 份，不凝集 1 份。

4 分析

4.1 性质判定 虽因采集者肛拭时均已使用抗菌药物而未直接检出病原菌，但根据卫生学、流行病学及临床表现，可初步认定这是一起溶藻弧菌引起的食物中毒。

4.2 原因 系鲑鱼带菌，烹调不当、食物交叉污染引起。

4.3 实验室依据 国内曾报告嗜盐菌食物中毒者可产生低滴度的凝集抗体增高并于 10d 后迅速下降，〔1〕沿海地区正常人抗体滴度在 1:20 以下。贵州人群食用海产品机率大大低于沿海。本次调查查获 2 株溶藻弧菌，患者抗体 1:40 以上占被检查者 66.7%，而对照健康者血清抗体不超过 1:10，故可证实溶藻弧菌是本次食物中毒病原体。

（本调查在省食监所与防疫站的专家指导下进行，特此致谢。）

5 参考文献

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一起罐装饮料锡异常溶出污染致食物中毒调查分析

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哈密市×单位于 1994 年 6 月 23 日自哈密×经销公司购进 120 件（每件 24 听）×合资企业产易拉罐芒果汁，分发给单位职工，共发出 114 件。

该单位职工及家属饮用芒果汁后，先

后有 106 人出现恶心、呕吐、腹痛、腹泻等中毒症状，潜伏期 15min 至 3h，其中 7 人病情较重，住院治疗，无死亡。停止饮用芒果汁后，未再发现病例。

采集剩余果汁，经感官检查，有金属

异味。实验室检查, 细菌学指标均合格, 此确认本次食物中毒为饮用锡超标的罐装
理化检验发现芒果汁中锡含量 285mg/kg, 芒果汁所致。
超过国家限定标准 ($< 200\text{mg/kg}$)。因

ABSTRACT

State and management of adulterated foods/ Zhu Jianru Chen Yongde// Chinese Journal of Food Hygiene. - 1995, 7(3): 1~5

The investigation on preparation and distribution of adulterated foods indicated that adulterated foods are mainly due to abnormal psychology of consumption, evil mentality of producers, failure of macro-control over production field, local economic protection and group benefits, authorities' corruption, unfair trade, low level of consumers' self-protection. To clear up adulterated foods effectively, it must be based on deepening reform, establishing an equal-competitive environment, punishing adulterated food producers according to food hygiene law, educating food producer and handlers with relevant law and professional morality, circulating notices of the food adulteration cases, praising the units who efficiently clear up adulterated food, enhancing the consumers' ability on distinguishing adulterated foods.

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Key words food adulteration supervisor

Collection and analysis of the diagnostic evidences of the mass food poisoning / Jiang Jiakun// Chinese Journal of Food Hygiene. - 1995, 7(3): 5~11

The collection of evidences have to be done after the mass food poisoning has happened because of the random of the event. The food safety inspectors must do great efforts to get not only the direct proofs, but also the indirect ones as many as possible to make correct diagnosis by epidemiological techniques. The collection of the patient information and samples of suspicious foods, the methods of analysis and treatment in mass food poisoning were discussed.

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Key words food poisoning diagnostic program epidemiological investigation

Study on method of treating contaminated frozen meat due to the fire of thermal

insulation material of fridge/ Li Shengrong Feng Xueshun Li Yumin// Chinese Journal of Food Hygiene. - 1995, 7(3): 11~14

A case of contaminated frozen meat resulting from the fridge thermal insulation material catching fire is reported. Hydride, 3, 4-Benzo (a) pyrene and phthalic acid esters were identified as the main contaminants. It's possible for them to permeate the meat if the meat are washed by water. The treatments