

# Typhoidal Salmonellosis (TS) (Enteric fever)

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**Abstracts:** The incidence of salmonellosis continues to rise, and it is one of the fastest spreading bacteria in the globe. It's responsible for the vast majority of bacterial infections in animals everywhere. Enteric fever is a worldwide health issue, especially prevalent in places with poor sanitation that allow for the contamination of food and water sources with human feces. This illness is also known as Typhoid fever. The neuropsychiatric effects of untreated typhoid were so severe that the disease was given a name taken from the ancient Greek word for cloud. It's a public health problem, especially in poor areas, because it can affect multiple body systems and kill you. *Salmonella typhi* and *Salmonella paratyphi* are the bacteria responsible for this disease. Typhoid fever and paratyphoid fever are both types of enteric fever. Worldwide, approximately 21 million individuals contract typhoid each year. Every year, it accounts for about 200,000 fatalities around the world. Its tolerance to antibiotics has grown over time. *Salmonella* is a genus of Enterobacteriaceae that can cause a wide range of illnesses in the digestive tract. Antibiotic resistance is a growing problem, and even though these diseases have been eliminated in most industrialized countries, they are still a major cause of death and disability worldwide. Typhoid and paratyphoid fever can be mitigated through the sanitation of potable water, but they cannot be eradicated without the control of human carriers as well. Nontyphoidal *Salmonella* serovars, which cause only mild cases of gastroenteritis in people, are genetically related to typhoidal *Salmonella* serovars.

**Keywords:** Typhoidal Salmonellosis, Enteric fever, *S.typhi*, *S.paratyphi*

## 1. INTRODUCTION

### 1.1 OVERVIEW

When it comes to infectious illnesses, salmonellosis is one of the most rapidly spreading and frequently reemerging threats. [1, 2]. It is a zoonotic disease that affects people all over the globe. In particular, sub clinically infected food animals represent a significant reservoir of human illness [3, 4]. *Salmonella enterica* serovar Typhi (*S. Typhi*) is an extremely virulent and invasive species of bacteria that causes typhoid fever in humans. [5]. Salmonellosis is a type of intestinal illness that is extremely widespread. In developing nations, it is a leading source of death and illness. [6, 7]. Salmonellosis is an illness brought on by certain types of salmonella. *Salmonella* is a major source of diarrhea in humans and animals. Disease intensity is affected by both host and *Salmonella* serotype. [8]. *Salmonella* serovars are a major contributor to the disease's variability, which manifests itself in a wide range of symptoms. Salmonellosis in people can manifest either as an acute, self-limiting gastroenteritis or as a systemic infection characterized by septicemia and ultimate localization in extra-intestinal sites. The gastrointestinal variety is commonly called "food poisoning syndrome." The illness is actually an infection, not an intoxication, despite the misleading name. Typhoid fever is the classic form of the systemic illness known as enteric fever. [9; 10]. Presumably, all *Salmonella* serovars pose health risks to people. [11]. In newborns, the elderly, and those with compromised immune systems, *Salmonella* infections can have devastating effects in terms of morbidity, mortality, and cost [12, 13]. Bloodstream infections caused by *Salmonella enterica* are prevalent in low-resource areas, where they may be hard to diagnose because of the similarity between their symptoms and those of other, more common causes of fever. [14, 15]. More than 2,600 distinct *Salmonella* serotypes have been identified to date. The vast majority of potentially fatal infections in people are caused by pathogenic strains of bacteria or viruses that contaminate their food [16, 17]. The two main types of *Salmonella* genotypes are Typhoid salmonellae (TS) and Non-typhoidal salmonellae (NTS). [18]. Typhoid salmonellae (TS) are characterized by the presence of Serotype Typhi (*S. Typhi*), Serotype Paratyphi (*S. Paratyphi*), and Serotype Sendai (*S. Sendai*), all of which are extremely adapted to human hosts. [19]. One subtype of salmonella, *Salmonella typhi*, is unique to human beings. Only

humans can contract it through sharing infected food or drink. As a rule, it leads to a potentially fatal illness known as typhoid fever. [20]. The bacteria known as non-typhoidal salmonellae (NTS) are a major contributor to food poisoning outbreaks. The World Health Organization estimates that annually there are about 1.3 billion instances of non-typhoidal salmonellosis worldwide. There are about 80.3 million instances worldwide, and 85.6% of them are caused by eating contaminated food [21, 22]. The bacterium *Salmonella* is widely recognized as a dangerous pathogen that can infect both people and animals. *Salmonella* is a bacterium that can cause diarrhea and other symptoms if it becomes ingested. Anyhow More than 2,600 antigenically distinct serotypes (serovars) of *Salmonella* have been identified; however, the toxicity of the vast majority of these serovars remains unknown. The majority of human and animal salmonellosis cases can be traced back to just a handful of Serovars. On the basis of their typical hosts, we can classify them into one of three categories. Different *Salmonella* serotypes can cause disease in humans and animals due to differences in their ability to adjust to their hosts [23]. First-Serotype strains that can affect humans and can be passed between people and other animals. *Salmonella typhi* and *Salmonella paratyphi* A, B, and C, for example, are not known to cause disease in mammals. Human-adapted serotypes of *Salmonella*, such as *Typhi* and *Paratyphi*, can induce life-threatening illnesses like septicemic typhoid syndrome in humans. (enteric fever). Generally speaking, serotypes like these do not cause disease in mammals. [24]. Two, animal-host-specific serotypes like *Salmonella gallinarum*, *Salmonella abortusovis*, *Salmonella choleraesuis*, and *Salmonella abortus equi*. (Horse). *Salmonella enterica* serovar *Gallinarum* (found in poultry) and *Salmonella enterica* serovar *Abortus-ovis* (found in sheep) are extremely adaptable serotypes that typically only cause mild symptoms in men. [24].

There are three types of unadapted species: 1) invasive species, 2) introduced species, and 3) non-host species. *S. typhimurium*, *S. enteritidis*, *S. Newport*, and *S. anatum* are just a few of the many species in this group that can cause infections in people and other animals. The pig is the main host for *Salmonella enterica* serovar *Choleraesuis*, which also causes fatal systemic illness. The systemic form of salmonellosis in humans is also caused mainly by *Salmonella enterica* serovar *Dublin*, which prefers bovines. High mortality rates are observed in young calves, while in adult cattle the disease causes fever, decreased milk production, diarrhea, abortion, and rarely death. Common serotypes, like *Salmonella enterica* serovar *Enteritidis* and *Salmonella enterica* serovar *Typhimurium*, can produce milder gastrointestinal infections in humans and animals alike. Typhoid-like infections in mice and people, as well as asymptomatic intestinal colonization in poultry, are also possible. [25]. Non-typhoidal *Salmonella* primarily spreads through the feces of animals like poultry, cattle, pets, and reptiles. [26]. Only humans can become colonized by the bacteria *Salmonella enterica* serovar *Typhi* and *Salmonella enterica* serovar *Paratyphi*, which are spread through ingesting tainted food or water, coming into contact with someone with typhoid fever, or being exposed to chronic carriers. [27].

## 1.2 HISTORICAL ASPECTS OF TYPHOIDAL SALMONELLA

Eberth discovered *Salmonella* around the middle of the nineteenth century, and Gaffky later isolated and proved that *Bacillus* produces human typhoid fever. [28]. In 1885, *S. Choleraesuis* was isolated from the digestive tracts of swine by US Department of Agriculture bacteriologist Theobald Smith and American veterinary pathologist Dr. Daniel Elmer Salmon. [29]. In honor of Dr. Daniel Elmer Salmon's contributions to veterinary science in the United States, the *Salmonella* genus bears his name. His helper Theobald Smith isolated *Salmonella choleraesuis* for the first time in 1885. [30].

## 1.3 TAXONOMY (NOMENCLATURE)(CLASSIFICATION) OF SALMONELLA

*Salmonella* classification is complex because of the organism's diversity. *Salmonella enterica* and *Salmonella bongori* are the most common types of bacteria in this family. As a result of their unique biochemical characteristics and close genetic relationships, *S. enteric* has been further classified into six varieties. [31]. *Salmonella*'s genus categorization has been hotly contested for decades. *Salmonella enterica* is a single type of bacteria that has been further subdivided into six different subspecies: *enterica* (I), *salamae* (II), *arizonae* (IIIa), *diarizonae* (IIIb), *houtenae* (IV), and *indica*. (VI). Subspecies II, IIIa, IIIb, IV, and VI typically inhabit the environment and cold-blooded animals,

while subspecies enterica (I) lives primarily in warm-blooded animals. However, any *Salmonella* species is capable of causing human infection. There are 26,010 serotypes of the *Salmonella enterica* subgroup enterica, with Typhi, Paratyphi, Enteritidis, Typhimurium, and Choleraesuis being the most well-known.

The oligosaccharide (O) antigen, the flagellar (H) antigen, and the polysaccharide (Vi) antigen (*S.typhi* and *S.paratyphi*) are the surface antigens used to differentiate between the serotypes. [32, 33]. About 99% of *Salmonella* infections in people and other warm-blooded animals are linked to the *S. enterica* subsp. *enterica* (I), the most common subspecies of *Salmonella*. [34]. *Salmonella* infections in people are extremely uncommon for the other five subspecies, which are more commonly associated with infections in cold-blooded animals. [35]. *Salmonella* is currently classified as a genus within the Enterobacteriaceae family in the system of bacterial classification in use. *Salmonella enterica* and *Salmonella bongori* are the two species in the family, but *S. enterica* accounts for over 99 percent of all serotypes. [1, 29]. In 1966, following the discovery of the O and H antigens, Kauffmann suggested the one serotype one species concept for the genus *Salmonella*. In doing so, we created new organisms for each serotype. More than 3000 distinct *Salmonella* species would emerge from applying this idea today. [31, 36]. However, the majority of serotype names indicate the place (geographic) where the serotype / serovar was first identified. The first letter of each designated serotype is capitalized and not italicized to prevent transposition of species names into serotype names. Whenever a serotype is referenced for the first time, the genus name comes first, then the word "serotype" or the abbreviated form "ser," and lastly the serotype name. *Salmonella* serotype Typhimurium is one such case. Following that, the genus name is written first, then the serotype designation, as in *S. Typhimurium*. [37].

#### **1.4 MORPHOLOGY AND BIOCHEMICAL CHARACTERISTICS**

*Salmonella* are rod-shaped, Gram-negative, anaerobic, chemo-organotrophic bacteria that range in size from 0.2 to 1.5 by 2 to 5 micrometers. [38]. All members of this genus generate hydrogen sulfide, and the vast majority of them do not engage in lactose fermentation, with the exception of a small number of serovars such as *S. choleraesuis*. [39]. Non-typhoidal salmonellosis has an incubation period that can vary from 5 to 72 hours; this time frame is highly variable and is based on the inoculum size. Although most cases of typhoid develop within a week to two weeks after exposure to a polluted environment, the incubation period can vary from three to sixty days depending on host susceptibility, bacterial strain, and inoculum size. [40]. Both dry heat (170 oC for at least 1 hour) and wet heat (121 oC for at least 15 minutes) are effective against *Salmonella* species. Ozone can also be used to sanitize it. [41]. Temperatures between 15 and 35 degrees Celsius slow development significantly, while temperatures above 45 degrees Celsius kill it completely. Some strains of *Salmonella* can survive in frozen yogurt for up to 63 days, on frozen ground beef and poultry for up to 20 weeks, on lettuce for up to 63 days, on parsley for up to 231 days, on butter for up to 9 months, on refrigerated cheddar cheese for up to 10 months, and on pecans for up to 32 weeks. Depending on the inoculum size, some serotypes have been shown to persist on fingertips for up to 80 minutes. Certain fly serotypes are shed for up to 8 days, and bed bugs can shed bacilli for up to 21 days. Serotype Typhimurium can live in water for up to 152 days, and for 19-60 days in bovine slurry, cattle manure, soil, and water, respectively. Serotype Dublin can live for nearly six years in excrement when left on hard surfaces like concrete, rubber, and polyester. At least three months pass when serotype Choleraesuis is present in moist swine feces, and at least thirteen months pass when it is present in dry swine feces. [42, 43].

#### **1.5 ETIOLOGY OF TYPHOIDAL SALMONELLOSIS**

In most cases, *Salmonella Typhi* is to blame for Typhoid Fever. About 21 million cases and nearly 200,000 deaths are recorded annually across the world. Since 1990, the annual mortality rate has risen by 39%. [44]. *Salmonellae* are facultative intracellular bacteria that can thrive in a wide range of environments. They are extremely dangerous to the food production business because of their remarkable capacity to adjust to vastly different conditions than those under which they typically thrive. [1]. *Salmonella Paratyphi A, B, and C* are the causative agents of paratyphoid fever, while *Salmonella Typhi* is the causative agent of typhoid fever. Paratyphoid fever and typhoid fever share identical clinical manifestations; consequently, the terms are often used

interchangeably, and *S. Typhi* and *S. Paratyphi* are both referred to as typhoid *Salmonella*. [45]. Typhoidal serovars only infect humans and can cause fatal systemic illness. [46]. Typhoid fever is caused by *Salmonella Typhi* (*S. Typhi*) (also referred to as enteric fever). The closely related but genetically distinct serovars A, B (except B Java), and C of *S. Paratyphi* can also produce an enteric fever that is difficult to tell apart from typhoid. [47]. Both typhoid *Salmonella* types can only be carried and spread between humans. These microorganisms can spread from person to person through contact with contaminated food or drink or through direct contact with infected feces. For at least a week before the fever strikes, patients with enteric fever will experience prodromal symptoms like a headache, stomach discomfort, and diarrhea (or constipation). [48]. A high-grade fever ( $> 38.2^{\circ}\text{C}$  to  $41.5^{\circ}\text{C}$ ) typically occurs after a week of a low-grade fever ( $> 37.5^{\circ}\text{C}$  to  $38.2^{\circ}\text{C}$ ) in patients with enteric fever. Untreated, the patient may experience temperature for a month or more [49]. Besides fever, other symptoms that may appear in infected people include myalgia, bradycardia, enlargement of the liver and spleen, and the appearance of rose spots on the chest and belly. [50]. Pancreatitis, hepatitis, and cholecystitis are all gastrointestinal complications that can arise in about 15% of infected individuals in endemic areas. *Salmonella Typhi* is commonly thought to only infect humans, but it has been shown to infect other animals that are closely related to humans. How common this is in nature, or if it helps the organism spread and survive, is unknown. Both types B and C of *Salmonella Paratyphi* affect non-human primates. All three strains of *Salmonella Paratyphi*—A, B, and C—are distinct bacteria. Typhoid fever, caused by the gram-negative bacterium serotype typhi, has plagued poor countries for decades. After observing lesions in the abdominal lymph nodes of people who had died of "gastric fever," Pierre Louis coined the word "typhoid fever" in 1829. The Greek word "typhus," meaning "smoky," was used to describe the delirium that patients with the disease would display, and thus the term was coined. Although typhoid fever was first reported in the early 1800s, the causative organism wasn't identified until 1880. The German physician Karl Eberth discovered *S. enterica* in 1880. In 1884, Georg Gaffky was the first to successfully cultivate it. A vaccine against the illness was created by Almroth Wright several years afterward. Typhoid fever remains a major global public health concern despite substantial research and medical advancements [51].

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## 1.6 EPIDEMIOLOGY OF ENTERIC FEVER

The absence of a rigorous national agenda for monitoring salmonellae, the prevalence of human and animal carrier states, and the size and diversity of the animal reservoir make salmonellosis a serious problem for public health. [55]. Typhoid fever frequency is typically ranked from lowest (less than 10 cases per 100,000 people per year) to highest (greater than or equal to 500 cases per 100,000 people per year). [56]. However, the risk of typhoid is significantly greater in areas where people do not have access to clean water and proper hygiene. Children and other members of vulnerable populations, such as the poor, are particularly vulnerable. There are between 11 and 20 million instances of typhoid fever (TF) each year, with an estimated 128,000 to 161,000 deaths worldwide, according to the World Health Organization. [8]. This illness is widespread in nations with a weak economic infrastructure. The absence of clean water and poor sanitation make it more prevalent in Asia and Africa. It spreads

through feces and saliva. [57]. The World Health Organization estimates that there are 17 million instances of TS and over 500,000 deaths from TS each year, with an additional 1.3 billion cases of NTS occurring each year. Seasonal differences also play a role in this disease's prevalence. Salmonellosis cases tend to rise during the dry summer and autumn months. [58]. Children younger than five and older than twelve are disproportionately affected by enteric fever in endemic areas. The salmonella bacterium is responsible for about 20% of instances of infantile diarrhea in developing nations, contributing to both morbidity and mortality. The spread of salmonella has been linked to institutional settings, including hospitals and care homes. [59]. Typhoid outbreak data research provides further insight into the disease's prevalence. Since 2017, the CDC's Global Disease Detection Operation Centre has identified seven typhoid fever outbreaks through its ongoing outbreak monitoring activities. These include three outbreaks with confirmed antimicrobial-resistant cases in Pakistan (January 2018-December 2019: 14,894 cases) and three outbreaks in Zimbabwe (January-March 2017: 1,312 cases; November 2017-February 2018: 3,187 cases; and August-December 2018: 7,134 cases). [60]. Person-to-person transmission plays a major role in the epidemiology of typhoid fever and other enteric fevers because the organisms responsible for these diseases do not have a large animal reservoir. Transmission typically occurs through contaminated water that has been contaminated by human excrement. In some cases, contaminated food, especially food handled by the individual who carries *S. typhi*, plays a significant role in the epidemiology of TS. [61]. *S. Typhi*, in contrast to NTS, which can infect a variety of different organisms, is found exclusively in people. [62].

### **1.7 MODE OF TRANSMISSION OF SALMONELLA ENTERICA TO HUMANS**

Consumption of foods and water tainted with the feces and occasionally the urine of a typhoid fever patient or an asymptomatic carrier, as well as contact with infected feces, as well as contact with infective animals, animal feed, or people, are the most common routes of human infection. [63, 64]. Milk, dairy products, red meat, white meat, meat products, and eggs eaten at the dinner table all come from animals and represent a greater health risk than plant-based foods. Cross-contamination, environmental contamination, and unwashed hands of food employees are all potential sources of contamination that can affect any food. Diseases spread from animals to people can also be spread through infected foods contaminated by flies. Bacteria have been transmitted in hospitals, typically through the hands of healthcare workers in pediatric wards or through the use of scopes that have not been properly sterilized. [65, 66]. There is also the potential for person-to-person transmission via the fecal-oral pathway. Exposure to sick animals, even domesticated ones, can cause illness in humans. These infected creatures frequently exhibit no outward symptoms. [67].

In our knowledge, *S. Typhi* is only carried by people. (a human host-restricted organism). Reported cases of sexual transmission of typhoid disease from an asymptomatic carrier [68]. Typhoid fever is most commonly contracted by those who have traveled to an endemic area, such as parts of Africa, Asia, or Latin America. [69]. Direct contact between people and infected animals, including their feces, is the means by which these diseases are spread from one species to another. [70]. Typhoid fever is common in areas with unsanitary water and poor trash collection. [71]. As long as the bacterium is shed in human feces, the illness can be transmitted to others. Five percent of people recovering from non-typhoidal salmonellosis can shed the bacteria for 20 weeks, and some carriers shed the bacteria for years. Latent or carrier states exist in animals, where the organism is shed for short periods of time or continuously. As long as the bacteria are passed in the human feces, the illness can be spread. [72].

### **1.8 RISK FACTORS**

Since humans are the only reservoir of *S. Typhi*, epidemics have always been linked to an asymptomatic carrier with risky behaviors. Typhoid is more common in areas where people lack access to clean water and adequate sanitation. The most vulnerable populations, which largely consist of minors, live in low-income areas. [73]. Since the late 1800s, scientists have recognized water's function as a vector for typhoid. [56]. Poor sanitation and a lack of access to safe food and water greatly increase the risk of infection in low and middle-income nations where typhoidal *Salmonella* is endemic. [74, 75]. Typhoid fever is more likely to cause serious sickness in people whose

immune systems are compromised. [76]. Most at risk are those who have traveled to regions where the disease's vector is prevalent. Typhoid fever is most common in developing countries because of unsanitary living conditions, including a lack of safe drinking water, improperly cooked food, and inadequate waste disposal. [77]. Higher standards of sanitation and accommodation; Safe food preparation practices; Proper sewage (human waste) disposal; and access to clean water typically result in a lower risk of illness. [78]. Salmonellosis infection is more likely in people who have recently taken antibiotics, who have cancer, who have abnormalities in their hemoglobin (such as sickle cell anemia), who have a low gastric pH, who have leukemia or lymphoma, who have diabetes, who take immunosuppressive drugs, or who have acquired immunodeficiency syndrome (AIDS) [79].

### **1.9 SIGNS AND SYMPTOMS OF TYPHOID FEVER**

Loss of appetite, temperature, joint pain, chills, fatigue; rash of flat, rose-colored spots on the belly or chest; sore throat; hepatosplenomegaly; abdominal pain; and a swollen liver and spleen are the hallmarks of typhoid fever. In addition, people taking this drug may develop a rash, diarrhea, constipation, or have trouble passing feces, and suffer from migraines. Symptoms typically appear between the eighth and fourteenth day. It could take as little as three days for some people to become ill. Some people may not show symptoms for longer than 60 days. Some individuals, however, show no signs of illness. [80, 81]. The patient's restlessness and heat are symptoms of the fever's progression. Heart rate slows and fatigue sets in if the temperature persists at a high level. Ten percent of patients develop pink spots on the abdomen and thorax between days two and five, and during the second week. Between 3% and 5% of patients are found to have perforation issues, intestinal hemorrhage, or pneumonia. Infection of the liver and bile is possible. Bone infection, occluded heart valves, issues with the genitourinary system, meninges, and the kidneys can occur when typhoid fever is allowed to persist for an extended period of time [10, 82]. Severe cases may present with gastrointestinal bleeding, diarrhea (more frequent in children), and constipation (more common in patients with immunosuppression), as well as enlarged liver and spleen. [83]. Multiple variables, including virulence, host defense, infectious dose, and infectious species, contribute to typhoid fever's pathogenesis. The incubation time and the attack frequency both decrease as the infectious dose increases. [84]. Typhoid toxin and Vi antigen are also important in determining Salmonella pathogenicity. (Polysaccharide capsule). Salmonella typhi, or typhoidal Salmonella, contains the Vi antigen, whereas non-typhoidal Salmonella (NTS) does not. The Vi antigen's primary function is to serve as an antiphagocytic agent, blocking macrophages' ability to do their job and protecting the O antigen from the serum resistance-granting antibodies that would otherwise bind to it [83]. Regardless, typhoid fever and paratyphoid fever are often referred to collectively as enteric fever. Some people can develop dangerous complications and even die if these two illnesses are not treated. Patients with enteric fever for more than two weeks are more likely to develop complications, and these complications can have far-reaching effects on numerous organ systems. There is a high risk of complications such as septic shock, pneumonia, intestinal hemorrhage and rupture, myocarditis, pancreatitis, cholecystitis, and encephalopathy [85; 48].

However, typhoid fever has a low mortality rate when diagnosed early and treated with current antimicrobials; unsuccessful antimicrobial treatment, delays in treatment, or a lack of quality medical care leads to an important increase in complications and the case fatality ratio. [86]. Hepatitis, cholecystitis, and pancreatitis are all digestive system problems that plague about 15% of sick people in endemic regions. Intestinal bleeding (3/62) was the most common consequence, followed by hepatitis (9/62) and pleural effusion (1/62). [87]. Internal bleeding, bronchitis, pneumonia, and other respiratory issues, inflammation of the heart, inflammation of the bones (osteomyelitis), kidney failure, a swollen or burst gallbladder, intestinal perforation (a hole in the intestine), swelling around the brain (meningitis), neurological (brain) symptoms, and miscarriage are all complications of typhoid fever if it is not treated immediately. [88].

### **2. PREVENTION AND CONTROL OF TYPHOIDAL SALMONELLOSIS**

Typhoid fever, also known as Enteric fever, is a potentially fatal bacterial illness that can manifest itself in a variety of ways. Infection with the bacterium *S.typhi* causes the disease. Typhoid fever is a potentially fatal illness

that must be treated quickly with medicines. [89]. People infected with typhoid contain the bacteria that cause the disease in their intestines and bloodstream, so the disease is most prevalent in areas with poor sanitation and limited access to clean water. The germs that cause the illness are spread through a person's feces and, less frequently, their urine, making the condition extremely contagious. Typhoid is commonly transmitted through ingesting contaminated water or food. An individual's intestinal tract and bloodstream can become infected with bacteria from feces or urine if they ingest tainted food or drink. [90, 91]. There is no animal-to-human transmission of typhoid disease [92]. Maintaining high levels of hygiene and sanitation are, therefore, the most important preventative steps against typhoid. [71]. The following tips are helpful in reducing the risk of contracting Enteric fever. [93,94,95].

## **2.1 PREVENTION ON A PERSONAL LEVEL**

2.1.1 Stay away from flavored ices, as they may have been produced with polluted water.

2.1.2 If you don't know for sure that the ice in your drink was made with bottled or boiled water, try not to consume it.

2.1.3 Stay away from vendors selling drinks and snacks on the sidewalk.

2.1.4 Stay away from meals that have been kept at room temperature for an extended period of time.

2.1.5 Consume only fully cooked, piping hot, and properly seasoned meals.

2.1.6. Eat raw veggies only if they can be peeled, as per rule. Some veggies, like lettuce, are more likely to become contaminated than others.

2.1.7. Carbonated bottled water is safer to consume than noncarbonated bottled water, so it's best to stick to those options if you're trying to avoid drinking polluted water.

2.1.8. Before consuming or preparing food, as well as after using the restroom, it is imperative to always wash hands thoroughly with hot, soapy water.

2.1.9. If you don't have access to boiling water, you can use an alcohol-based sanitizer instead.

2.1.10. If you want to brush your teeth, don't swallow the water from the bathtub or sink.

## **2.2. PREVENTION AT THE COMMUNITY LEVEL**

If the individual is overcoming a *S.typhi* illness, they can follow these steps to protect themselves and others.

2.2.1. When handling food or after using the restroom, it is imperative to regularly cleanse hands with hot, soapy water.

2.2.2. The recommended time for washing one's hands is 30 seconds.

2.2.3. While waiting for confirmation that the infected individual is no longer contagious, you should wait to prepare food for others.

2.2.4 Until it is determined that there is no longer a threat of spreading typhoid bacteria, the recovered individual will not be able to return to work in the food service sector.

2.2.5. In order to fully heal, the patient must take all prescribed antibiotics as directed by their doctor.

### **2.3. PREVENTION ON THE FOOD HANDLER'S LEVEL**

A food worker can help stop the spread of *S. typhi* in three key ways.

2.3.1. When it comes to working with food, it's important to remember that never go to work if you're sick. A person who handles food and exhibits any of these signs should immediately cease doing so.

2.3.2. Food handlers should always use good hand washing methods, particularly after each use of the restroom. Below is the accurate hand-washing procedure.

2.3.2.1. Soap your hands and wet them under flowing water.

2.3.2.2. Rub the soap between your palms to create a lather.

2.3.2.3. Rub hands together vigorously for 20 seconds, focusing on the back of the hand, the tips of the digits, the spaces in between the fingers, and the area under the fingernails.

2.3.2.4. Please wash your hands thoroughly under flowing water.

2.3.2.5. Faucets should not be touched with bare hands, and they should be turned off using a cloth or an elbow.

2.3.2.6. Use a paper towel or other single-use item to dry your hands.

2.3.2.7. To access the bathroom, just use the towel as a key.

2.3.3. Follow the following instructions regarding the gloves

2.3.3.1. Put on gloves when working with or making foods that are already cooked.

2.3.3.2. Food handlers must change into a clean set of gloves after using the restroom, handling any non-food items, handling raw (to-be-cooked) foods, and after touching clean utensils used immediately to prepare food.

2.3.3.3. If a glove is damaged in any manner, another pair should be used immediately.

2.3.3.4. The use of mittens should never replace proper hand hygiene. Always cleanse your hands before putting on gloves.

### **2.4. PREVENTION ON THE TRAVELLER'S LEVEL**

The following guidelines should be followed by all tourists visiting regions where typhoid fever is prevalent:

2.4.1. The best way to prevent typhoid is with a vaccine. Vaccines can be given either orally or via shot.

2.4. 2. Be cautious about what you eat and drink while in a nation with endemic diseases.

2.4.3. Don't eat fresh produce that requires peeling.

2.4.4. Lettuce and other leafy greens are notoriously difficult to clean properly because of their porous leaves

2.4.5. Don't drink the dirty water.

2.4.6. If the ice isn't packaged or boiled water, ask for your drink without it.



2.4.7. Popsicles and flavored ice produced with unregulated water sources should be avoided.

2.4.8. Never eat anything that hasn't been cooked completely and served while still hot and steaming.

2.4.9. Stay away from anything sold by roadside vendors.

2.4.10. When consuming raw, peelable produce, always thoroughly cleanse your hands with soap and running water before eating.

## CONCLUSION

Typhoid fever, also known as enteric fever, is a worldwide public health issue that is especially prevalent in developing nations with poor sanitation practices that allow for the contamination of food and water sources with human feces. It's a bacterial illness that can spread to other parts of the body and kill you. Typhoid fever and paratyphoid fever are both types of enteric fever. Salmonellosis is an illness brought on by certain types of salmonella. Salmonella is a major source of diarrhea in humans and animals. People infected with typhoid contain the bacteria that cause the disease in their intestines and bloodstream, so the disease is most prevalent in areas with poor sanitation and limited access to clean water. Children and those living in low-income areas are particularly vulnerable. Precautions on personal hygiene, instructions for the person recovering from infection with *S.typhi*, rules for the food handler to prevent the spread of *S.typhi*, and instructions for travelers to areas where typhoid fever has an endemic presence are all helpful in preventing Enteric fever.

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