

# **Whole Genome Sequencing— The Basics**

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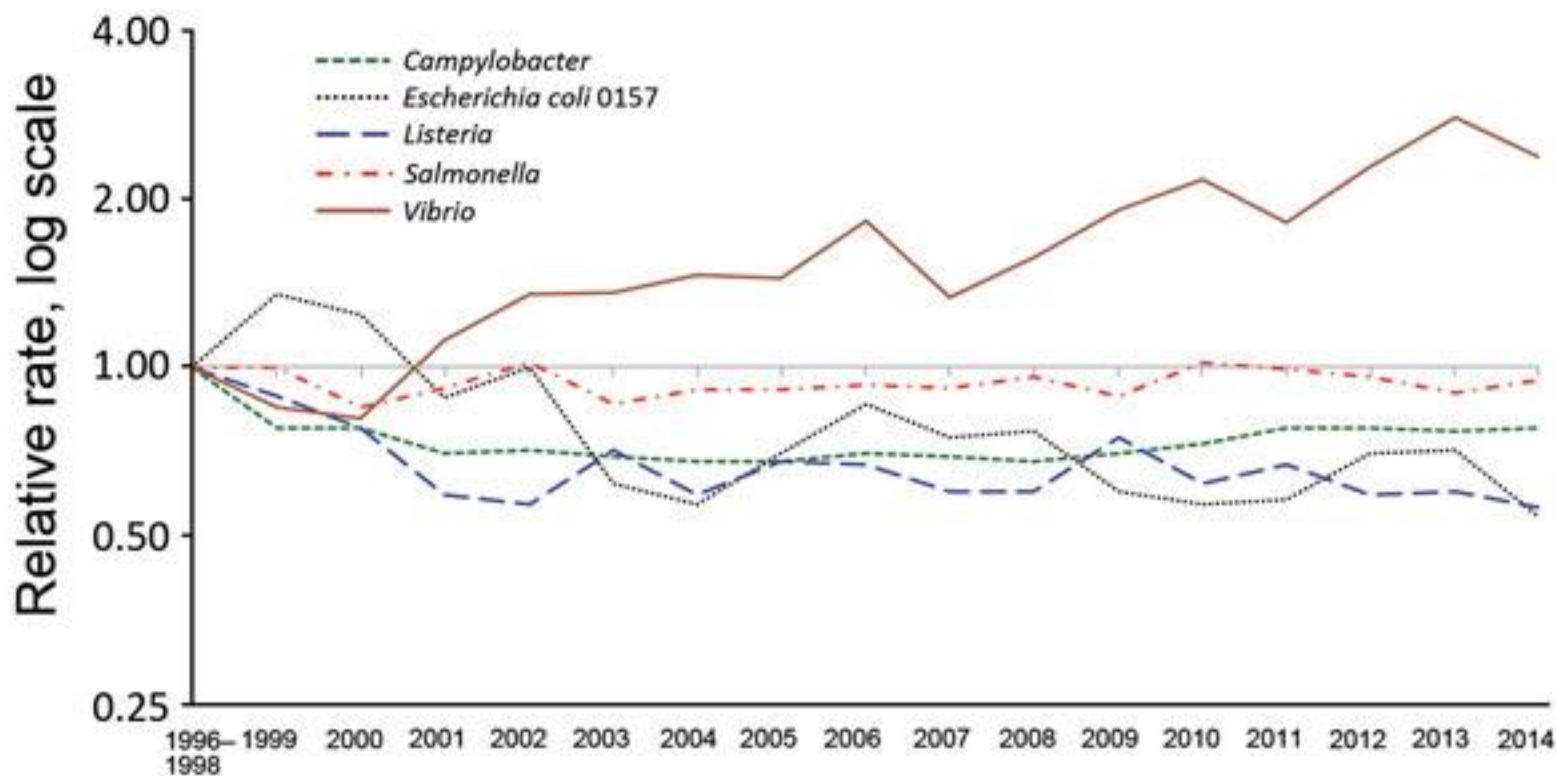
## Estimated annual human health burden of selected known foodborne diseases, United States

| Pathogen               | Illnesses | Deaths | Case-fatality |
|------------------------|-----------|--------|---------------|
| <i>Campylobacter</i>   | 1,322,137 | 119    | 0.1%          |
| <i>Salmonella</i>      | 1,229,007 | 452    | 0.5%          |
| <i>E. coli</i> O157:H7 | 96,534    | 31     | 0.5%          |
| <i>Listeria</i> (LM)   | 1662      | 266    | 15.9%         |



Scallan, et al., *Emerging Infectious Diseases*, 2011

## Relative Rates of Foodborne Illness Compared to '96-98



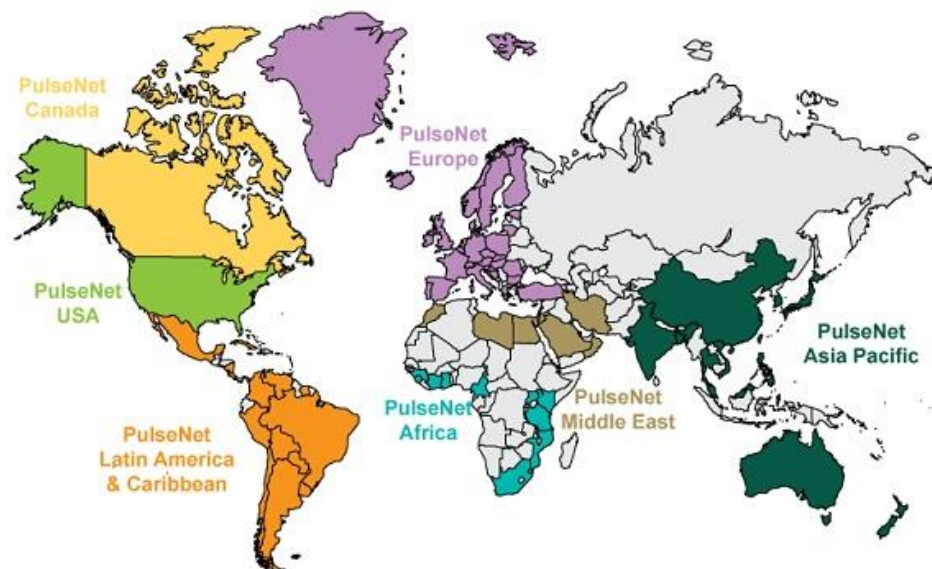
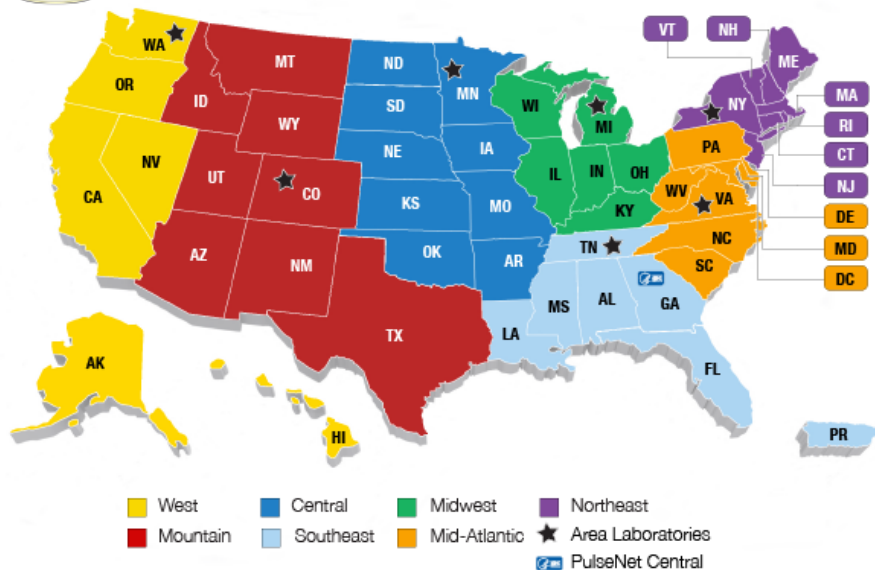
# 2014 FOOD SAFETY PROGRESS REPORT

| Pathogen                         | Healthy People 2020 target rate                                                         | 2014 rate* | Change compared with 2006-2008 <sup>†</sup>                                                           |                                                                                       |
|----------------------------------|-----------------------------------------------------------------------------------------|------------|-------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------|
| <i>Campylobacter</i>             |  8.5   | 13.45      | <br>13% increase   |    |
| <i>E. coli</i> O157 <sup>‡</sup> |  0.6   | 0.92       | <br>32% decrease   |    |
| <i>Listeria</i>                  |  0.2   | 0.24       | No change                                                                                             |    |
| <i>Salmonella</i>                |  11.4  | 15.45      | No change                                                                                             |    |
| <i>Vibrio</i>                    |  0.2 | 0.45       | <br>52% increase |  |
| <i>Yersinia</i>                  |  0.3 | 0.28       | <br>22% decrease |  |



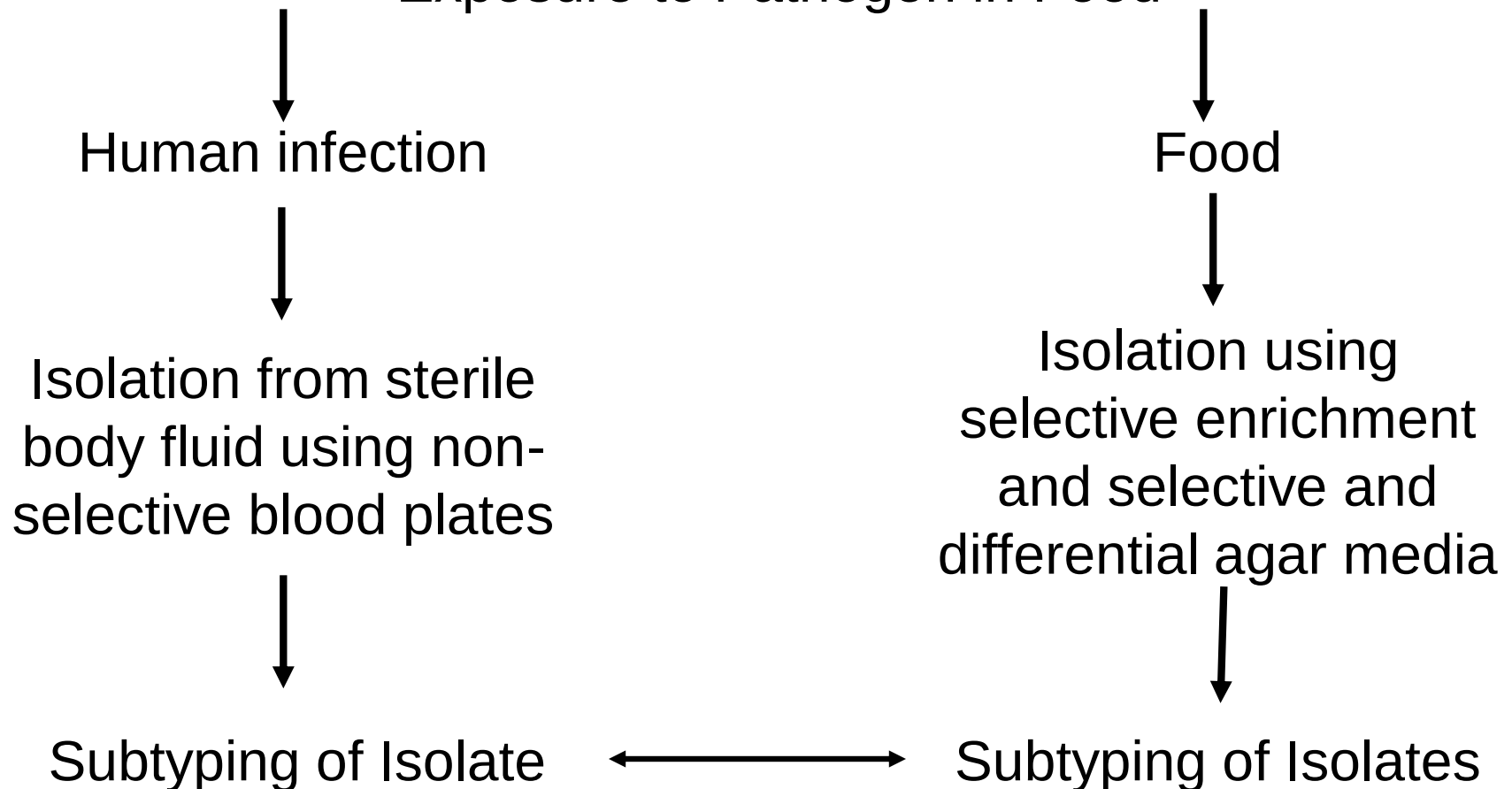
# PulseNet USA & International

## The National Molecular Subtyping Network for Foodborne Disease Surveillance



# Subtyping & Outbreak Investigations

Exposure to Pathogen in Food



# Pulsed Field Gel Electrophoresis

The Workhorse from 1996-2015



# The Pulsed-field Gel Electrophoresis Process

## Bacterial Culture



- 1 The scientist takes bacterial cells from an agar plate.

Mix bacteria with Agarose



- 2 The scientist mixes bacterial cells with melted agarose and pours into a plug mold.

## Plug Mold



Lyse Cells and Wash Plugs

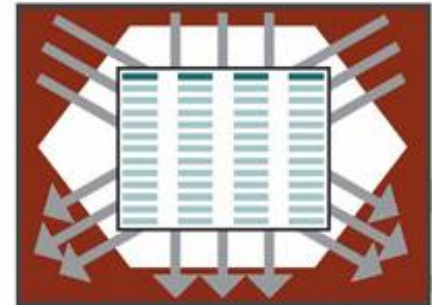


## DNA is now in Plugs

- 3 The bacterial cells are broken open with biochemicals, or lysed, so that the DNA is free in the agarose plugs.

Cut DNA with Restriction Enzyme

## Pulsed-field Gel Electrophoresis (PFGE)



- 4 The scientist loads the DNA gelatin plug into a gel, and places it in an electric field that separates DNA fragments according to their size.

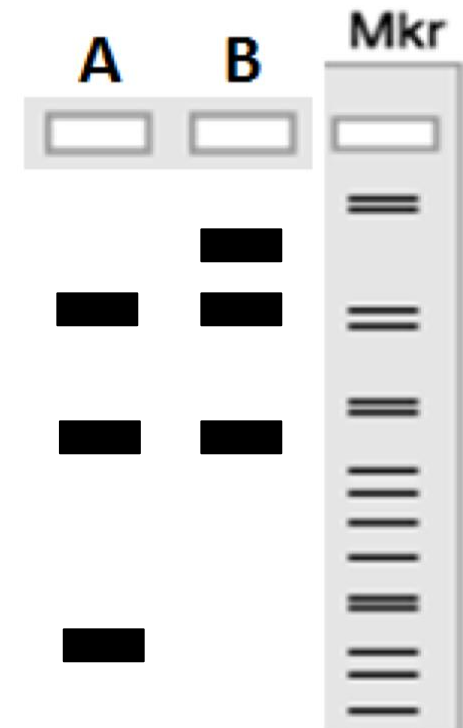
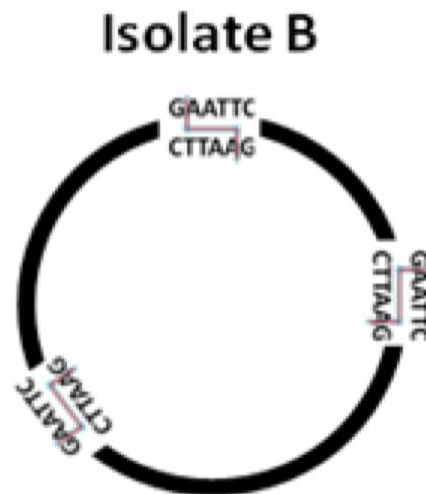
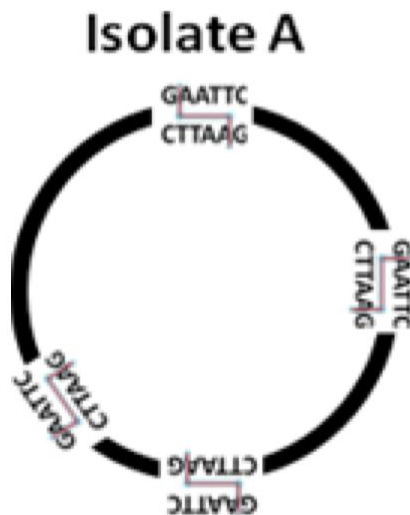
## Data Analysis (BioNumerics)



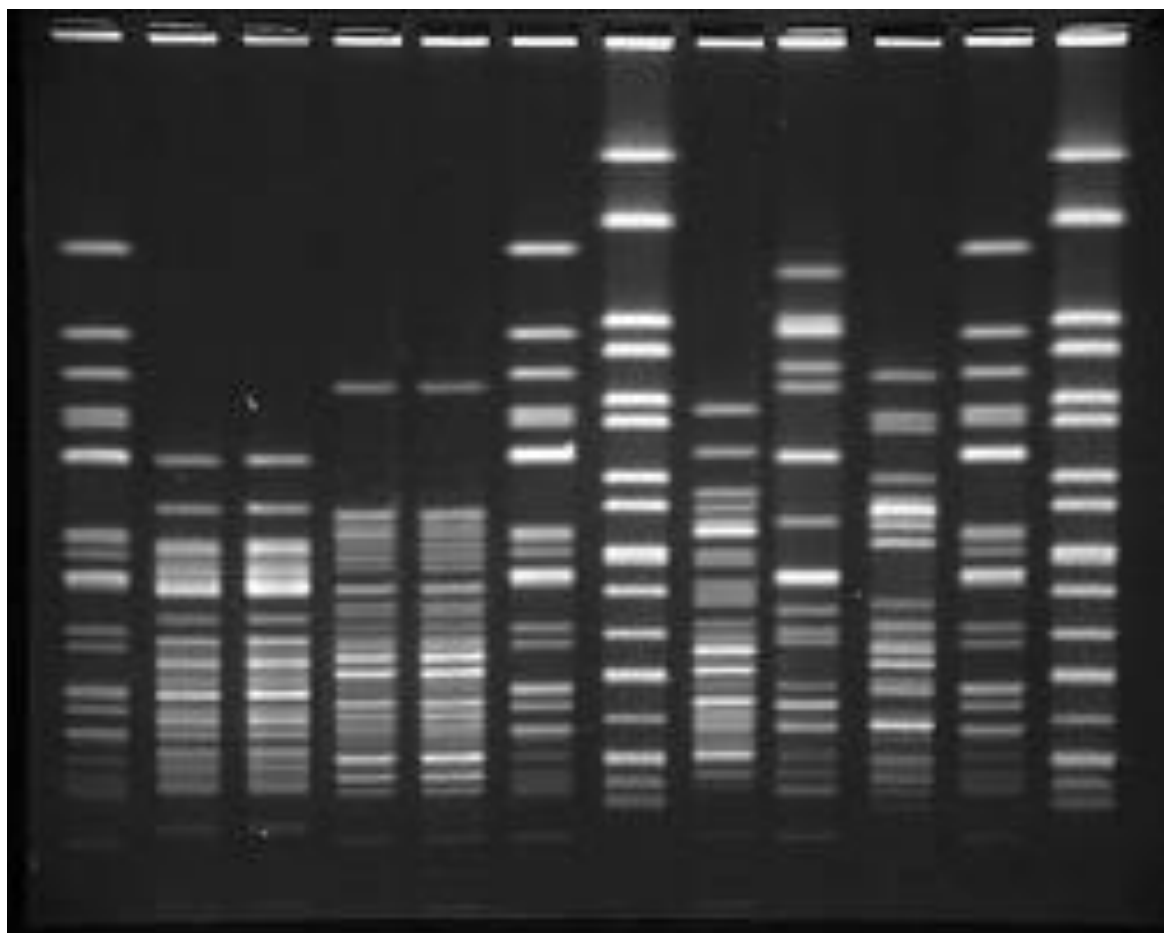
- 5 The gel is stained so that DNA can be seen under ultraviolet (UV) light. A digital camera takes a photograph of the gel and stores the picture in the computer.



# Restriction Enzymes = Molecular Scissors

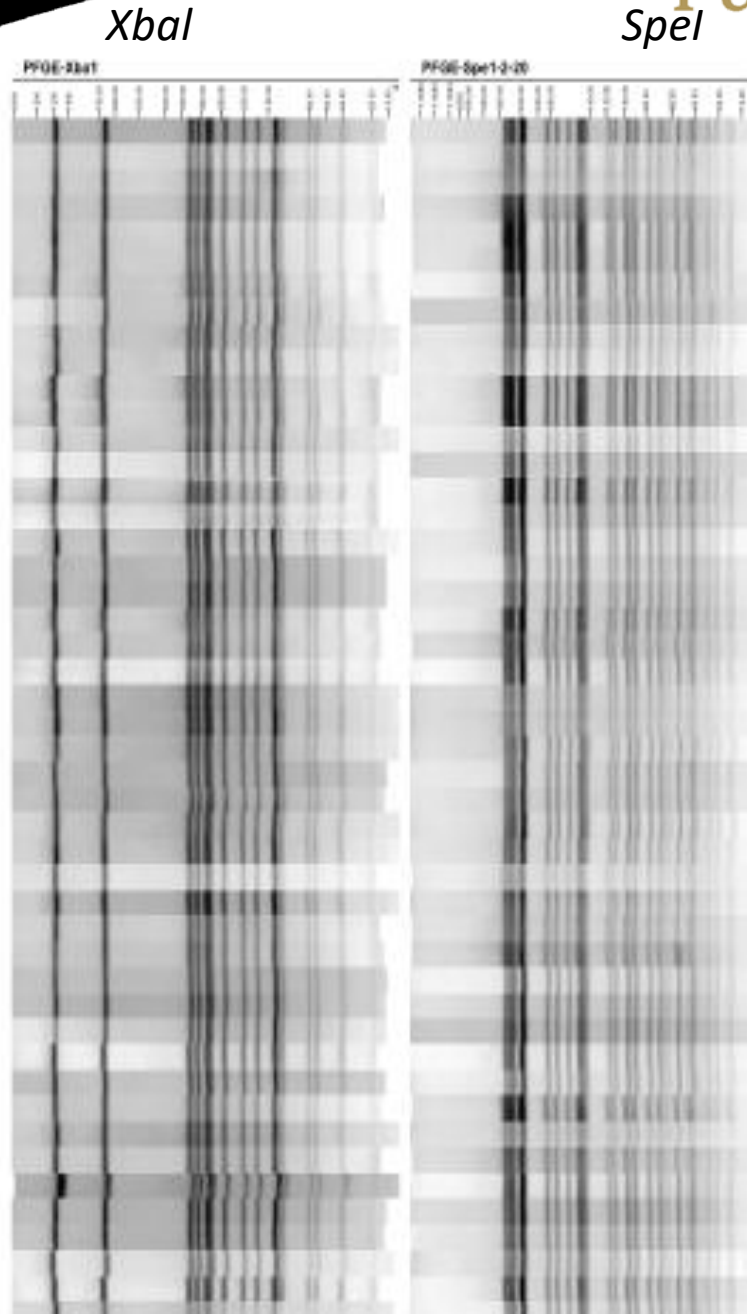


# PFGE Gel



# Challenges of PFGE in Outbreak Investigations

- Two isolates may have same PFGE type even though genetically distinct
- Two isolates may show “slightly” different PFGE patterns despite sharing a very recent common ancestor



- Salmonellosis outbreak linked to sausages (Rhode Island) and isolates from pistachios
- JIXX01.0011 is the most common among 1,225 *S. Montevideo* isolates in the PulseNet database

|                               | April     | May       | June      | July      | August     | September | October   | November   | December  |
|-------------------------------|-----------|-----------|-----------|-----------|------------|-----------|-----------|------------|-----------|
| <b>Food Contact Sites</b>     |           |           |           |           |            |           |           |            |           |
| Slicer                        | -         | -         | -         | -         | -          | -         | -         | -          | -         |
| Deli case                     | NT        | NT        | NT        | -         | -          | -         | -         | -          | -         |
| Deli case near raw meat       | NT        | NT        | NT        | -         | -          | -         | -         | -          | -         |
| Deli case trays               | NT        | NT        | NT        | -         | -          | -         | -         | -          | -         |
| 3-basin sink interior         | NT        | NT        | NT        | CU-57,267 | -          | -         | -         | -          | -         |
| 1-basin sink interior         | NT        | NT        | NT        | CU-258,69 | -          | -         | -         | CU-294,321 | -         |
| Cold room rack                | -         | -         | -         | -         | -          | -         | -         | -          | -         |
| Cutting board                 | NT        | NT        | NT        | NT        | -          | -         | NT        | NT         | -         |
| Rewrap table                  | NT        | NT        | NT        | -         | -          | -         | -         | -          | -         |
| Counter                       | NT        | NT        | NT        | -         | -          | -         | -         | -          | -         |
| <b>Non-food contact sites</b> |           |           |           |           |            |           |           |            |           |
| 3-basin sink exterior         | NT        | NT        | NT        | -         | -          | -         | -         | -          | -         |
| Floor/wall junction (3-basin) | CU-258,69 | CU-258,69 | CU-258,69 | CU-258,69 | CU-258,69  | CU-8,96   | LM        | CU-258,69  | CU-258,69 |
| 1-basin sink exterior         | NT        | NT        | NT        | CU-258,69 | -          | -         | LM        | -          | CU-258,69 |
| Floor/wall junction (1-basin) | NT        | NT        | NT        | CU-258,69 | -          | -         | LM        | CU-258,69  | CU-258,69 |
| Deli drain                    | NT        | NT        | NT        | CU-258,69 | CU-258,333 | -         | CU-258,69 | CU-258,69  | CU-258,69 |
| Floor adjacent to drain       | -         | CU-258,69 | CU-258,69 | CU-258,69 | CU-258,69  | -         | -         | CU-258,69  | CU-258,69 |
| Deli floor                    | NT        | NT        | NT        | CU-258,69 | -          | -         | -         | CU-258,69  | -         |
| Cold room floor               | NT        | NT        | NT        | CU-258,69 | CU-295,329 | -         | CU-258,69 | CU-258,69  | CU-258,69 |
| Cold room wall                | CU-258,69 | -         | -         | -         | -          | -         | -         | -          | -         |
| Cold room drain               | NT        | NT        | NT        | CU-258,69 | CU-258,69  | -         | CU-258,69 | CU-258,69  | CU-258,69 |
| Standing water                | NT        | NT        | NT        | NT        | -          | -         | NT        | NT         | -         |
| Squeegee                      | NT        | NT        | NT        | CU-258,69 | CU-258,69  | -         | CU-258,69 | CU-258,69  | CU-258,69 |
| Cart Wheel                    | -         | -         | CU-258,69 | CU-258,69 | -          | -         | -         | -          | -         |
| Hose                          | NT        | NT        | NT        | -         | CU-258,69  | -         | -         | -          | -         |
| Trash can                     | -         | -         | CU-258,69 | -         | CU-258,69  | -         | -         | -          | -         |
| <b>Transfer Points</b>        |           |           |           |           |            |           |           |            |           |
| Slicer knob                   | -         | -         | -         | -         | -          | -         | -         | -          | -         |
| Case handle                   | -         | -         | -         | -         | -          | -         | -         | -          | -         |
| Scale                         | NT        | NT        | NT        | -         | -          | -         | -         | -          | -         |

|                               | August     | September  | October     | November   | December   | January |
|-------------------------------|------------|------------|-------------|------------|------------|---------|
| <i>Food Contact Sites</i>     |            |            |             |            |            |         |
|                               | -          | -          | -           | -          | -          | -       |
| in case                       | -          | -          | -           | -          | -          | -       |
| Deli case near raw meat       | -          | CU-259,322 | -           | -          | -          | -       |
| Deli case trays               | -          | -          | -           | -          | -          | -       |
| 3-basin sink interior         | -          | -          | -           | -          | -          | -       |
| 1-basin sink interior         | CU-40,96   | CU-296,330 | CU-57,267   | CU-296,330 | -          | LM      |
| Cold room rack                | -          | -          | -           | -          | -          | -       |
| Cutting board                 | -          | CU-262,79  | -           | -          | -          | -       |
| Rewrap table                  | -          | -          | -           | -          | -          | -       |
| Counter                       | -          | -          | -           | -          | -          | -       |
| <i>Non-food contact sites</i> |            |            |             |            |            |         |
| 3-basin sink exterior         | -          | -          | -           | -          | -          | -       |
| Floor/wall junction (3-basin) | CU-258,323 | CU-258,322 | -           | -          | -          | LM      |
| 1-basin sink exterior         | -          | -          | -           | -          | -          | -       |
| Floor/wall junction (1-basin) | CU-258,323 | CU-258,323 | -           | CU-258,69  | -          | LM      |
| Deli drain                    | CU-259,322 | CU-258,323 | CU-11,320   | CU-262,334 | -          | LM      |
| Floor adjacent to drain       | CU-259,322 | CU-262,317 | CU-258,322  | LM         | CU-258,322 | LM      |
| Deli floor                    | CU-258,333 | CU-258,323 | -           | -          | -          | LM      |
| Cold room floor               | CU-258,322 | -          | CU-258,322  | -          | -          | LM      |
| Cold room wall                | -          | -          | -           | -          | -          | -       |
| Cold room drain               | CU-258,322 | CU-259,322 | CU-258,67   | LM         | CU-258,323 | LM      |
| Standing water                | CU-82,215  | NT         | CU-298, 335 | NT         | CU-258,323 | -       |
| Squeegee                      | CU-259,322 | CU-258,322 | CU-262,334  | LM         | CU-259,322 | LM      |
| Cart Wheel                    | -          | -          | CU-258,323  | -          | -          | -       |
| Hose                          | -          | -          | -           | -          | -          | -       |
| Trash can                     | -          | CU-258,322 | -           | -          | -          | LM      |
| <i>Transfer Points</i>        |            |            |             |            |            |         |
| Slicer knob                   | -          | -          | -           | -          | -          | 14 -    |
| Case handle                   | -          | CU-258,322 | -           | -          | -          | -       |
| Scale                         | -          | -          | -           | -          | -          | -       |



## Transitioning from PFGE to WGS

- Fast
- Reduced cost
- Increased discriminatory power

“Whole-genome sequencing shines a new light in this area that helps us find unsuspected gaps in the food safety system... this is a wake-up call to the ice cream industry in general and to the regulators.”

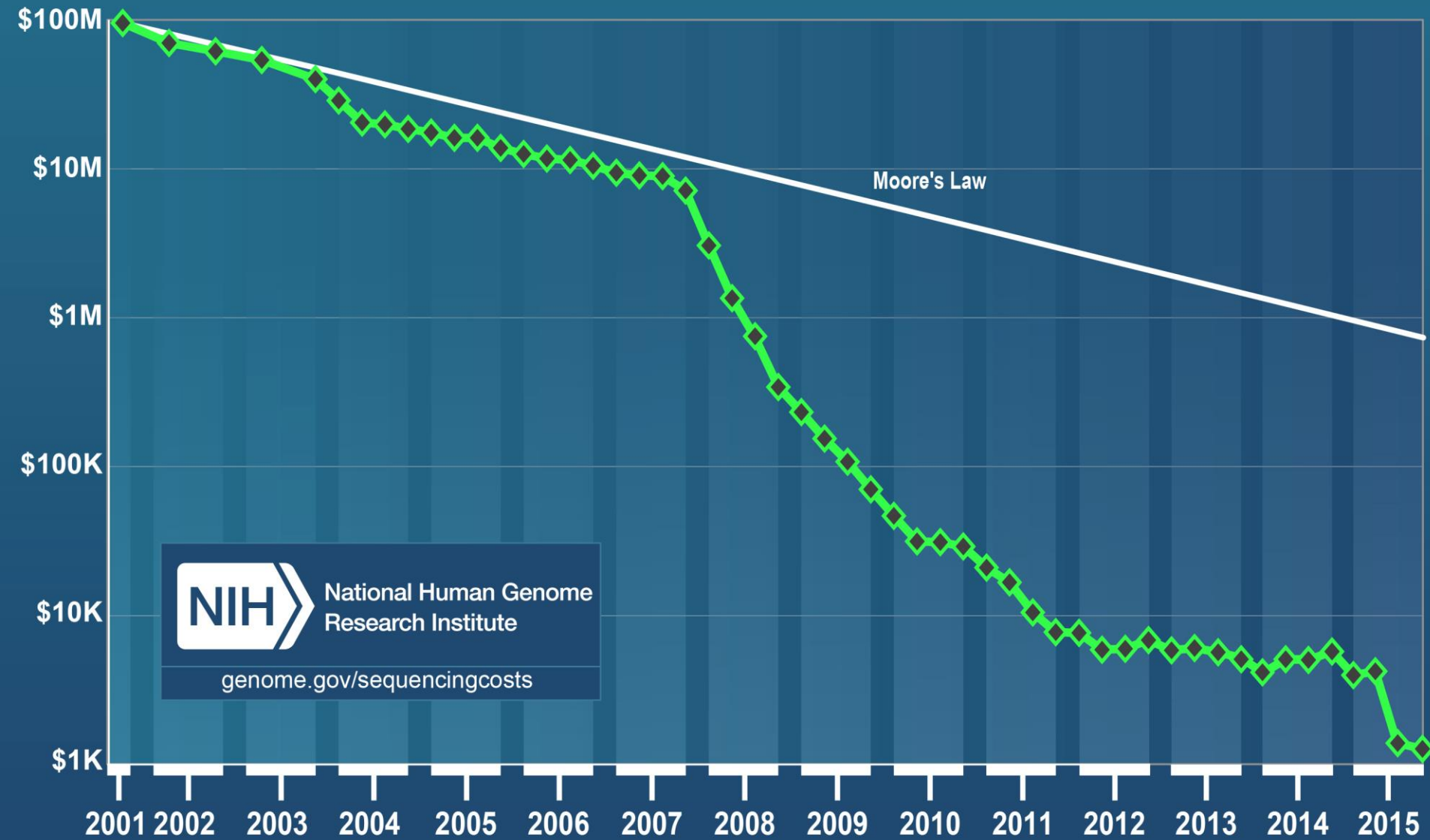
~Robert Tauxe, CDC

DOI: [10.1126/science.aac4551](https://doi.org/10.1126/science.aac4551)

# Why WGS?

- Fast
- Reduced cost
- Increased discriminatory power

# Cost per Genome



# History of Sequencing

- Sanger (radioisotopes)
- Sanger (fluorescent dye chemistry)
- SOLiD
- 454
- Illumina
- Ion Torrent
- PacBio
- MinION

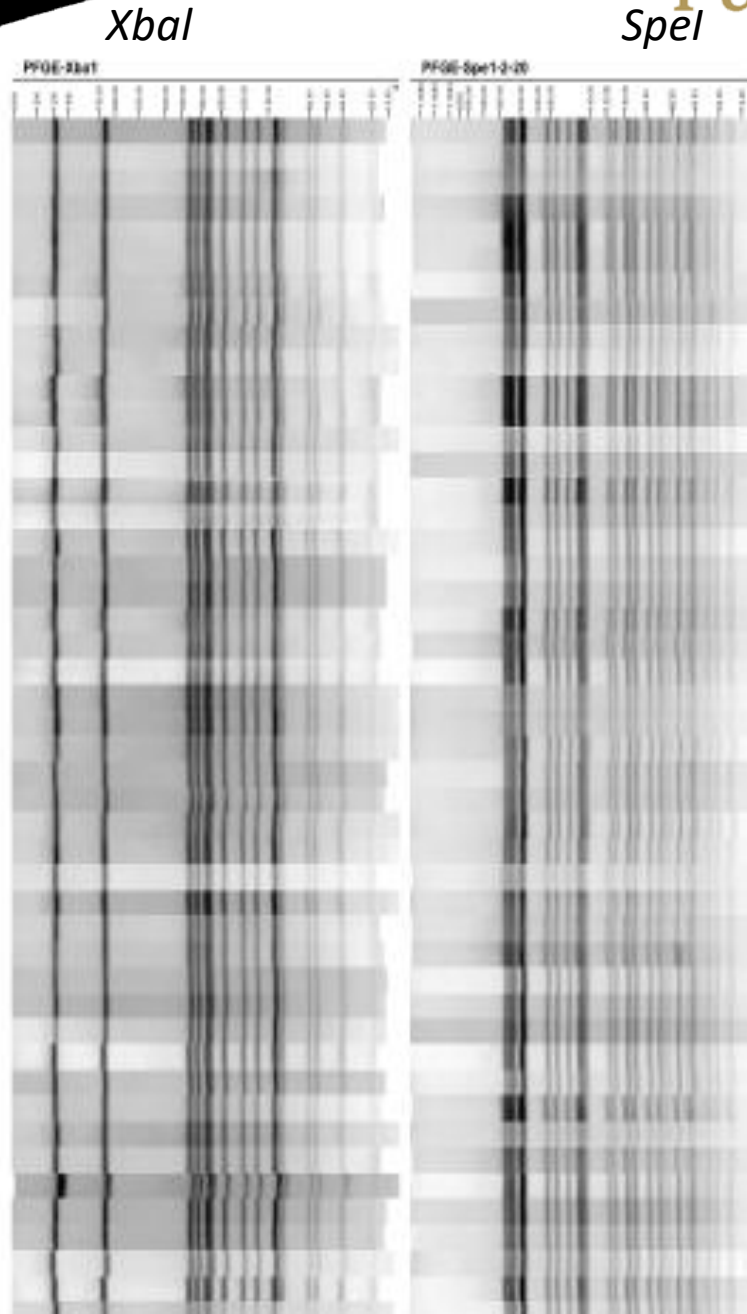
PCR =  
Basis of  
these  
technologies

# Basics of Cycle Sequencing

Cycle [sequencing.html](#)

# Illumina HiSeq and MiSeq Sequencing by Synthesis

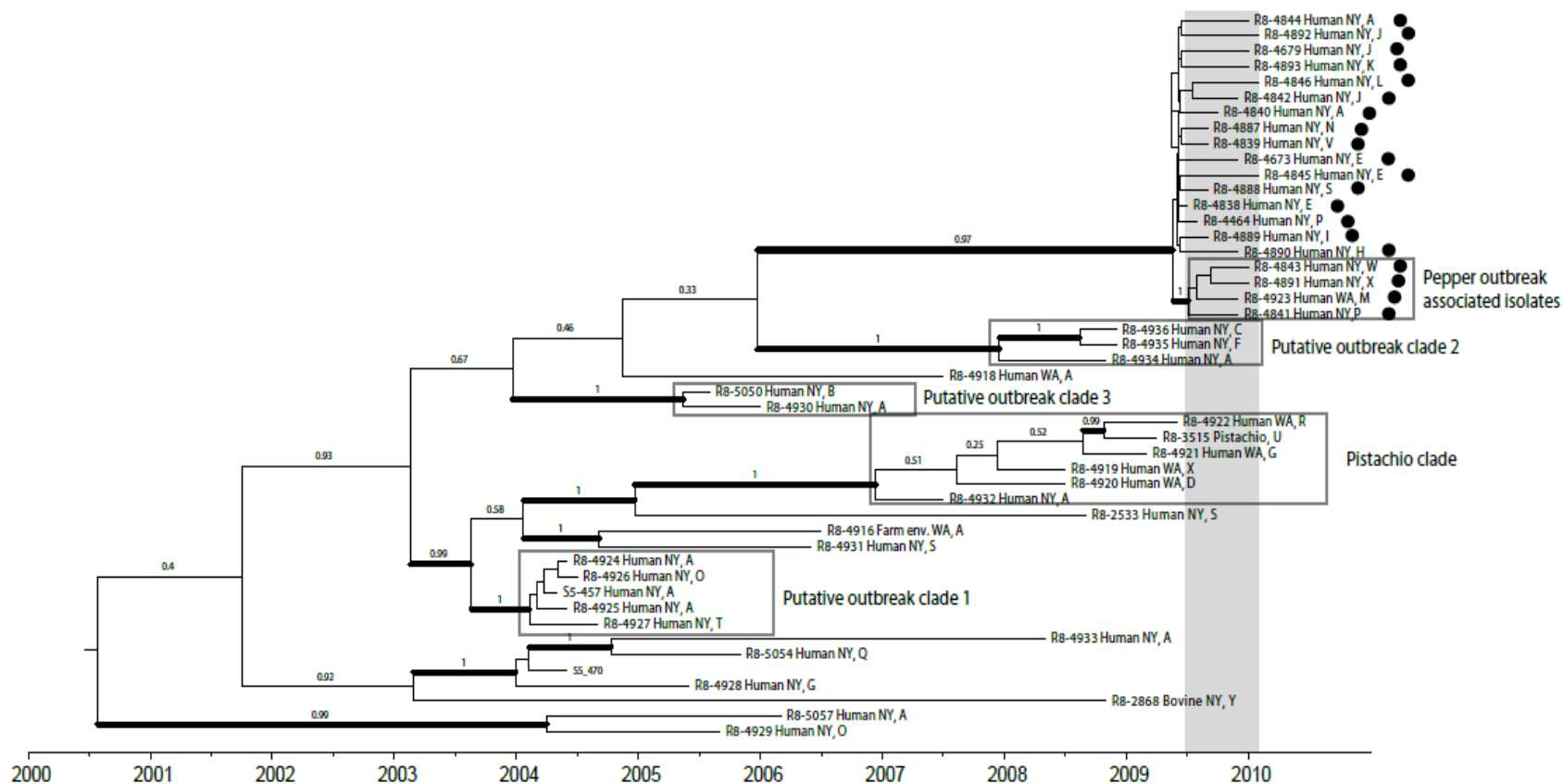
[Illumina Youtube](#)



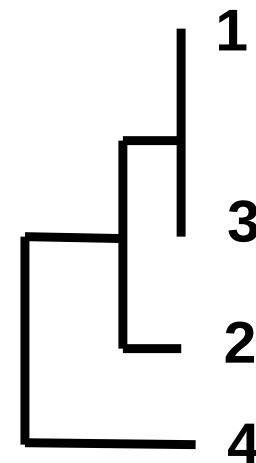
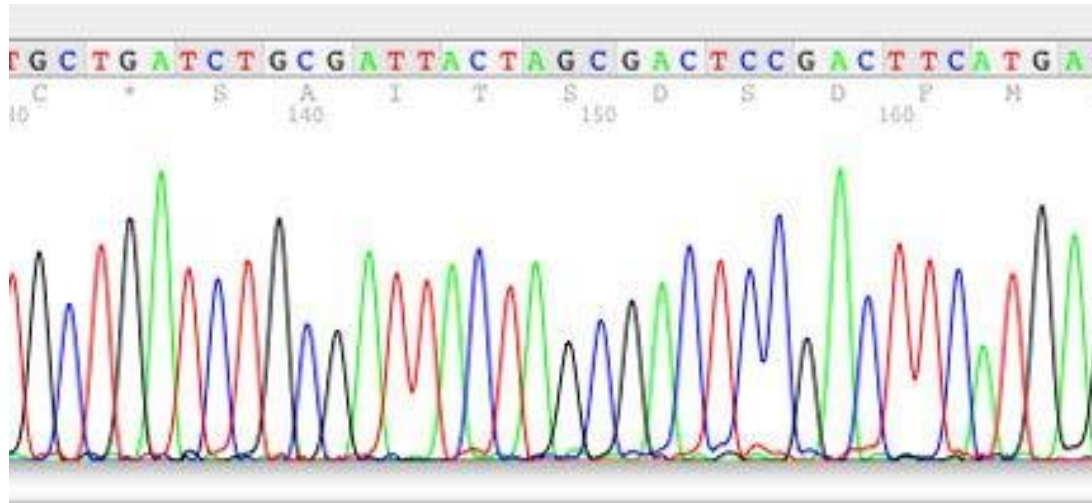
- Salmonellosis outbreak linked to sausages (Rhode Island) and isolates from pistachios
- JIXX01.0011 is the most common among 1,225 *S. Montevideo* isolates in the PulseNet database



Tip-dated maximum clade credibility  
tree based on SNP data for 47  
Montevideo isolates



# DNA sequencing-based subtyping



|           |                                                                       |
|-----------|-----------------------------------------------------------------------|
| Isolate 1 | AACATGCAGACTGACGATTCGACGTAGGCTAGACGTTGACTG                            |
| Isolate 2 | AACATGCAGACTGACGATTCG <b>T</b> CGTAGGCTAGACGTTGACTG                   |
| Isolate 3 | AACATGCAGACTGACGATTCGACGTAGGCTAGACGTTGACTG                            |
| Isolate 4 | AACATGCA <b>T</b> ACTGACGATTCG <b>T</b> CG <b>A</b> AGGCTAGACGTTGACTG |

**SNP: single nucleotide polymorphism**