

toute une vie en bonne santé

NRL-SALMONELLA BELGIUM

EURL- Salmonella Workshop 22-23 2022



FoodBorne Pathogens-Sciensano







Requirements/Duties for NRLs

L 95/80 EN Official Journal of the European Union 7.4.2017 http://eur-lex.europa.eu/legal-content/EN/TXT/PDF/?uri=CELEX:32017R0625&rid=3

- Analytical methods: Harmonizing and improving the methods of laboratory analysis
- PT: Organize inter-laboratory comparative testing or proficiency tests between official laboratories
- FBO outbreaks: Assist diagnosis of outbreaks of foodborne-Salmonella spp.
- Training: training courses for the staff of official laboratories designated
- Dissemination: Ensure the dissemination to the competent authorities and official laboratories of information that the European Union reference laboratory supplies



ISO 16140-3:2021 Method validation

Part 3: protocol for the verification of reference methods and validated alternative methods in a single laboratory.



Implementation verification (Minced meat)



Food item verification (5 categories of food)



Culture overnight (BHI 37°C, OD_{600nm}1), plating (1ml of 10⁻⁷,10⁻⁸) and counting Dilutions: A, B, C and D (4replicates for each)



Estimated LOD₅₀

based on the number of positive results per level of contamination (protocole1)

Table 6 — Determination of $\rm eLOD_{50}$ based on the number of positive results per level of contamination using protocol 1

High inoculation level	Intermediate inoculation level	Low inoculation level	Blank level	eLOD ₅₀
targeted 9 × LOD ₅₀ / test portion	targeted 3 × LOD ₅₀ / test portion	targeted 1 × LOD ₅₀ / test portion		cfu/test portion
1/1	4/4	4/4	0/1	$< 1.0 \times LIL^{a}$
1/1	4/4	3/4	0/1	= 0,5 × LIL
1/1	4/4	2/4	0/1	= 0,7 × LIL
1/1	4/4	1/4	0/1	= 1,0 × LIL



Acceptability limits for food item verification:

the $eLOD_{50}$ shall not be > 4 x LOD_{50} observed in the validation study

Food item verification Selection of food categories (+challenging!)

Classification of food categories for verification studies	Number of samples
(Annex A - Table A.1)	(Internal data)
Multi-component foods or meat components	521
Raw meat and ready-to-cook meat products (except poultry)	391
Heat-processed milk and dairy products	255
Raw and ready-to-cook fish and seafoods (unprocessed)	245
Fresh procude and fruits	216
Raw poultry and ready-to-cook poultry products	178
Ready-to-eat, ready-to-reheat meat products	165
Raw milk and dairy products	64
Infant formla and infant cereals	61
Eggs and egg products (derivates)	49
Chocolate, bakery products and confectionary	41
Processed fruits and vegetables	35
Dried cereals, fruits, nuts, seeds and vegetables	21

Most frequently analyzed matrices in the service, 2018-2020

Description Food items (test portion 25g)

Food category	Туре	Serotype	Challenge
Ready to eat food	Ready to eat salad	S. Dublin	Background flora, fat, acetic acid
Meat Products	Pork fresh meat	S. Typhimurium	Background flora
Meat Products	Poultry fresh meat	S. Kottbus	High background flora, higher pH than pork meat
Dairy products	Raw milk cheese	S. Dublin	High fat content (30%), low acidity, probiotics
Fishery	Mussels	S. Typhimurium	High background flora, high pH





Excel-calculation tool ISO 16140-3 'Method verification'

5.4.2 Inoculation of the test portions

5.6

Determination of the inoculum level (based on appropriate enumeration of the high-level inoculum, or by MPN according to Annex C)

	Implementation				(Food) item	verification
	verification					
	Minced meet	Mixed salad	Raw pork chop	Raw poultry meat	Roquefort cheese	Raw mussels
test portion):	0,2	0,6	0,3	0,4	0,3	0,2

Determined low inoculum level LIL (cfu/test porti

5.5.1 Determination of eLOD₅₀ using protocol 1

Results per Inoculum level [number of positive (food) item test portions per inoculum level: enter 0, 1, 2, 3 or 4 in each cell]

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Inoculum level of the test portions	(Food) item 1	(Food) item 2	(Food) item 3	(Food) item 4	(Food) item 5	(Food) item 6		
High inoculum	1	1	1	1	1	1		
Intermediate inoculum	4	2	3	2	3	3		
Low inoculum	1	3	3	1	3	2		
Blank (uninoculated)	0	0	0	0	0	0		
eLOD ₅₀ (cfu/test portion)	= 1,0 x LIL	= 1,5 x LIL	= 1,0 x LIL	= 2,6 x LIL	= 1,0 x LIL	= 1,3 x LIL		
Determined eLOD 50 (cfu/test portion)	0,2	0,9	0,3	1,0	0,3	0,3		
Acceptability limits (protocol 1) The eLOD ₅₀ shall not be >4 x LOD ₅₀ observed in the validation study Published validation data of the method. If no validation data is available, assume an LOD ₅₀ of 1 cfu/test portion								
Observed LOD 50 (cfu/test portion)	0,9	1,2	0,6	1,0	1,6	0,9		
Acceptable $eLOD_{50}$ (cfu/test portion) = 4 * LOD_{50}	3,6	4,8	2,4	4,0	6,4	3,6		
Acceptability limit evalution								
Determined eLOD 50 ≤ Acceptable eLOD 50	Accepted	Accepted	Accepted	Accepted	Accepted	Accepted		

https://committee.iso.org/sites/tc34sc9/home/essential-information/content-left-area/validationof-methods/method-validation-and-method-ver.html

Organises inter-laboratory comparative testing or proficiency tests between official laboratories

- Every 2 years (started in 2018)
- Matrix: chicken faeces
- Strain: Salmonella Agona
- About 10 participants, FSAFC approved labs
- About 10 samples
- Inoculation procedure: direct inoculation in 25g matrix → start analyse from de Stomacher bag
- 2 levels of contamination: low and high
- Transportation at fridge temperature
- Start analyses: the day after inoculation \rightarrow fixed day
- Submission of results via web application
- Report







Tableau 2 : Résultats des laboratoires

- 11 laboratories participated
- 6 samples
- 100% obtained results as expected

Nr. Iabo	Nr. d'échantillon					
	S1	S2	S 3	S4	S5	S 6
4	ND	D	D	D	D	ND
5	ND	D	D	D	D	ND
11	ND	D	D	D	D	ND
13	ND	D	D	D	D	ND
17	ND	D	D	D	D	ND
21	ND	D	D	D	D	ND
32	ND	D	D	D	D	ND
33	ND	D	D	D	D	ND
35	ND	D	D	D	D	ND
36	ND	D	D	D	D	ND
37	ND	D	D	D	D	ND

ND : non détecté/25g ; D : détecté/25g



diagnosis of outbreaks of foodborne-Salmonella cases



Laboratory investigation: Results food and environment

65 samples were taken: food leftovers, surfaces (kitchen, machines, tools, ...)

matrix	qPCR screening <i>Salmonella</i>	ISO detection	serotype	MLVA type
Leftovers fish stick+ mashed potatoes + tartar sauce (25g)				
Fish stick (25g)	Detected	Detected	Enteritidis	3-12-5-5-1
Tartare sauce (25g)				
Mashed potatoes (25g)				
Chicken chops (garbage)				





WGS analysis

Link to some EPIS or RASFF?

UI-601: Spanish eggs (RASFF 2019-3069): Not related UI-602: UK eggs (RASFF 2019-1412): Not related German outbreak: eggs: Not related (MLVA 2-10-7-3-2)



(>170 cgMLST differences)

- Human isolates BE identical to food isolates

Sciensano	FAVV	Serotypering	AMR genes	Plasmid replicon	MLST
S19FP07382	1882-19-0071	Salmonella Enteritidis	aac(6')-laa	IncFIB, IncFII	11
S19FP07414	2539-19-0094	Salmonella Enteritidis	aac(6')-laa	IncFIB, IncFII	11
S19FP07457	2205-19-0003	Salmonella Enteritidis	aac(6')-laa	IncFIB, IncFII	11
S19FP07575	2205-19-0008	Salmonella Enteritidis	aac(6')-laa	IncFIB, IncFII	11
S19FP07576	2205-19-0009	Salmonella Enteritidis	aac(6')-laa	IncFIB, IncFII	11



Trace back analysis: outcome





Ensure the dissemination to the competent authorities and official laboratories of information that the European Union reference laboratory supplies

- Participation in EURL-Salmonella Workshop
- Dissemination of the content of the workshop to the national authority



FAVV DG Laboratoria Kruidtuinlaan 55 1000 Brussel

Bruxelles, le 3 juin 2021

Concerne : Rapport d'activités du 26ème workshop virtuel de l'EURL Salmonella, le 28 Mai 2021

Rapporteurs : Cristina Garcia-Graells (Sciensano) Rapport d'activités du workshop virtuel organisé par l'EURL-Salmonella



training courses for the staff of official laboratories designated

- Training Poulpharm: ISO 6579-1:2017 ${}^{\bullet}$
- Participation in the national working group Salmonella in the poultry sector
- Participation in ISO revision part 4: NRC-Salmonella



Poultry: overview of isolated serotypes in





NRL Northern Ireland

In Northern Ireland (UK), EU law continues to apply post EU exit in respect of the majority of food and feed

hygiene law, as listed in the Northern Ireland Protocol (NIP).

This includes the Official Control Regulation (EU) 2017/625 for Official Feed and Food Controls.

The Northern Ireland Protocol has specific requirements for the designation of NRLs in respect to Northern

Ireland (paragraph 43, annex 2):

43. Official controls, veterinary checks

References to national reference laboratories in the acts listed in this section shall not be read as including the reference laboratory in the United Kingdom. This shall not prevent a national reference laboratory located in a Member State from fulfilling the functions of a national reference laboratory in respect of Northern Ireland. Information and material exchanged for that purpose between the competent authorities of Northern Ireland and a national reference laboratory in a Member State shall not be subject to further disclosure by the national reference laboratory without the prior consent of those competent authorities.

— Regulation (EU) 2017/625 of the European Parliament and of the Council of 15 March 2017 on official controls and other official activities performed to ensure the application of food and feed law, rules on animal health and welfare, plant health and plant protection products, amending Regulations (EC) No 999/2001, (EC) No 396/2005, (EC) No 1069/2009, (EC) No 1107/2009, (EU) No 1151/2012, (EU) No 652/2014, (EU) 2016/429 and (EU) 2016/2031 of the European Parliament and of the Council, Council Regulations (EC) No 1/2005 and (EC) No 1099/2009 and Council Directives 98/58/EC, 1999/74/EC, 2007/43/EC, 2008/119/EC and 2008/120/ EC, and repealing Regulations (EC) No 854/2004 and (EC) No 882/2004 of the European Parliament and of the Council, Council Directives 89/608/EEC, 89/662/EEC, 90/425/EEC, 91/496/EEC, 96/23/EC, 96/93/EC and 97/78/EC and Council Decision 92/438/EEC (Official Controls Regulation) (²⁴⁹)



Official Laboratories NI

2 OL located within NI:

- Agri-Food and Biosciences Institute (AFBI)
- The Northern Ireland Public Health Lab (NIPHL)

FSA has also designated OL within MS, which are run by Eurofins and as such they rae also under other MS NRLs.

The UK has designated NRLs which also provide support to the OLs of NI

For Microbiology: Public Health England





Requirements for NI NRLs

The responsibilities and tasks for NRLs are laid out under Article 101 of the EU Official Control Regulation 2017/625.

In accordance with the Northern Ireland Protocol (NIP), the FSA has designated laboratories based in EU Member

States to provide required NRL functions under Regulation 2017/625 for Northern Ireland. However, Northern

Ireland may still refer to UK NRLs for other functions such as assistance with technical questions and support with

proficiency testing beyond that provided by NI specific NRLs.

Therefore, not all of the responsibilities and tasks are needed to the same degree, given the UK's existing NRL

system. The most relevant requirements are:

- Collaborate with the EURLs, and participate in training courses and in inter-laboratory comparative tests organised by these laboratories;
- Ensure the dissimination to the competent authorities and official laboratories of information that the European Union reference laboratory supplies;
- Where appropriate, organise inter-laboratory comparative testing or proficiency tests between official laboratories, ensure an appropriate follow-up of such tests and inform the competent authorities of the results of such tests and follow-up;
- Where necessary, conduct training courses for the staff of official laboratories designated under Article 37(1);
- Coordinate the activities of official laboratories designated in accordance with Article 37(1) with a view of harmonising and improving the methods of laboratory analysis, test or diagnosis and their use







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