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Standards
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NACC South East Region Spring Seminar 4 March 2015

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FSA Foodborne Disease Strategy

- ***Campylobacter* Risk Management Programme**
- ***Listeria* Risk Management Programme**
- Other pathogens

Acting on *Campylobacter* Together (ACT) Campaign

- Tackling *Campylobacter* is FSA top priority in the fight against food poisoning.
- The most significant source of *Campylobacter* with respect to human health is raw poultry meat - 70% campylobacteriosis cases can be attributed to chicken.
- ACT campaign brings together work from farm to fork, including chicken producers, processors, caterers and retailers.



Retail

Retail survey

- 4000 samples at point of sale, UK-wide
- 12 months from Feb 2014
- Publish results every 3 months

Retail communications

- **Labelling**
'Do not wash' on fresh poultry:
consistent, prominent, readable



Consumers

- Don't wash raw chicken.
- Washing raw chicken can spread *Campylobacter* by splashing contaminated water to other surfaces.



Food business

Raise awareness of *Campylobacter*

- Raise awareness of *Campylobacter* → improved risk management through better handling, cooking and good kitchen hygiene practices.
- Include *Campylobacter* messaging in training materials e.g. for EHOs, food hygiene trainers, FBOs, food handlers, catering students.



Campylobacter - What next?

- ACT e-newsletter published – sign up at:
<http://www.food.gov.uk/news-updates/campaigns/campylobacter/actnow/act-e-newsletter>
- Publication of Q4 Retail Survey Results
- Food Safety Week 2015
The Chicken Challenge 18 – 24 May
- Continuing to discuss initiatives and interventions with industry partners

What is Listeriosis?

- Infection caused by *Listeria monocytogenes* is rare but is the number one cause of death due to foodborne disease in the UK.
- Most cases are hospitalised and approximately a third die.
- Generally associated with ready-to-eat foods - 73% of listeriosis outbreaks (2003-2012) were associated with hospital sandwiches.

Higher risk foods

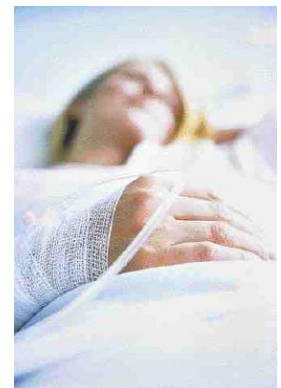
- Higher risk foods for *L. monocytogenes* are generally those that are:
 - Ready-to-eat
 - Able to support the growth of the bacterium
 - Sold with a long shelf life
 - Chilled, i.e. refrigerated



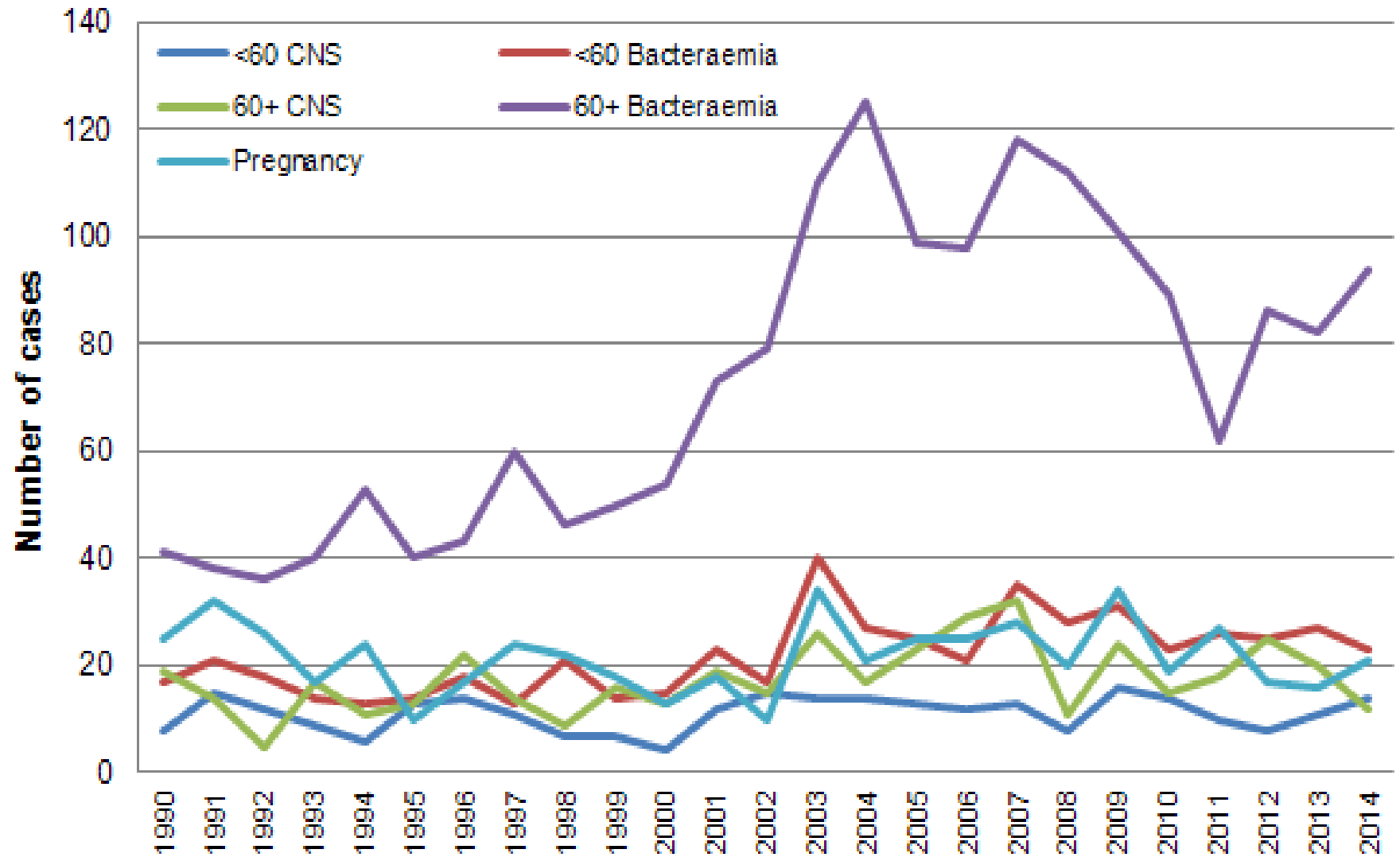
High-risk population groups

Listeriosis generally affects those with reduced immunity:

- Pregnant women and their unborn babies
- Newborns
- Weakened immunity
- Patients with specific underlying medical conditions and/or undergoing certain drug treatments
- Elderly (People aged over 60 years)



Number of cases >60 1990-2014 (PHE)



Listeria Risk Management Programme

Consumer behaviour

- Promote awareness of groups that are at risk and behaviours that can help them to prevent infection

Procurement/ provision to high risk groups

- Reduce risk through procurement policy and consideration of supply processes to dependent and high risk groups

Industry Compliance and Enforcement

- Reduce contamination of higher risk foods through improved guidance and enforcement work

What are we doing?

- FSA Strategy for 2015-2020 will include *listeria*.
- New *Listeria* Reduction Programme being set up.
- FSA commissioned research.
- Online decision support tools for small manufacturers.
- *Listeria* workshops for hospitals.
- *Listeria* messaging for consumers/carers.
- Draft guidance for healthcare organisations.

***Listeria* guidance for hospitals and healthcare organisations**

- Guidance aims to help healthcare organisations reduce the risk of vulnerable groups contracting Listeriosis and highlight important controls for *L. monocytogenes*.

Guidance includes information on:

- **Control of growth**
- **Control of contamination**
- **Management controls**
- **Methods of supplier assessment**
- **Advice for sampling plans**

Listeria controls



E.coli O157: control of cross-contamination guidance

- Revised guidance published in July 2014.
- Layout – easier for FBOs to read and understand what they need to do.
- Clarification – no need to have completely separate areas for raw and cooked foods.
- Use of less complex equipment for both raw and cooked foods.
- **Effective cleaning and disinfection to control cross-contamination risks.**

Further information

- *Listeria* Risk Management Programme: <http://www.food.gov.uk/science/microbiology/listeria>
- Public Health England: Surveillance reports: <https://www.gov.uk/government/publications/listeria-monocytogenes-surveillance-reports>
- *Campylobacter*: <http://www.food.gov.uk/policy-advice/microbiology/campylobacterevidenceprogramme/>
- E.coli O157: Control of cross-contamination refreshed guidance: <http://www.food.gov.uk/news-updates/news/2014/6106/ecoli>

Any questions?



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