UK Food Surveillance System (UKFSS)

The National Database for Food sampling data in Local Authorities, Port Health Authorities & Public Analyst Laboratories

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Benefits of the UK FSS

- Enhances communications with the laboratory service in relation to the analysis of official control samples

- Centrally held sample data, in a standardised format, easy access:
  - Monitor trends
  - Identify emerging issues
  - Identify gaps in current national sampling programme
  - Allow more intelligence based / targeted sampling by LAs
  - Compare data across regions
  - Allow a National view of the UK LA sampling
  - Offers live access to data – outbreaks
Update so far on rollout of FSS across the UK - England, Scotland, Wales and Northern Ireland

Scotland
- In Scotland database used routinely by 29 out of the 32 councils and all partner labs in Scotland since 2005
- Over 14,000 samples submitted annually
- Scottish annual stats published on HPS website since 2004-press coverage
- Now focusing on applications of the database- interrogation and reporting
- Research Working Group – looks at data and reports to Food Standards Sub-Committee (National Survey Programme)
- Chemical and microbiological

Northern Ireland
- In Northern Ireland database used routinely across NI since 2006; 26 LAs
- 15,000 samples submitted annually
- NI Food Surveillance Committee – established in 2007
  - Annual report produced using the database;
  - Committee made up of PAs, LAs, FSA and PHLS;
  - Identify trends, advice to LAs and FSANI on sampling projects; report to NIFAC
- Chemical and microbiological
Update so far on rollout of FSS across the UK - England, Scotland, Wales and Northern Ireland

England & Wales

- Larger scale programme as more authorities - significantly behind S & NI in implementation of system
- Number of LAs in England & Wales actively using the system = 33 (Aug 09)
- In 2007 - 2,400 samples submitted by 17 LAs
- Chemical samples only at present unless microbiological testing by PAs
- Our emphasis is still on training and rollout – however querying and reporting still important

Experience from Scotland on using data on the system

- Information for FVO missions
- Outbreak/incident investigations e.g. pathogens in salads
- Background data on *Listeria* mono. results (>100) in samples of rte foods to inform Codex negotiations
- Inform development of research projects e.g. foods associated with *Campylobacter/Salmonella* contamination
- Obtaining nutritional data on regional foodstuffs to supplement existing data
- Downloading sampling statistics for FSA monitoring return
UKFSS Phase 2 Stakeholders

1. Food Standards
   - Labelling
   - Composition (ingredients)
   - Contaminants
   - Additives
   - Foreign Body Complaints
2. Animal Feeds
3. Micro-Analysis

Note: Some PA Labs are official Control Labs for Chemical Composites

HPA Labs

Port Health Authority

Local Authorities

Public Analyst Laboratories

Local Liaison Groups

Defra

HPA

L.A.C.O.R.S.

Defra

Port Health Authority

Regional Liaison Groups

• PSD
• RPD (Food Labelling)
• VMD
• DWI (drinking Water Inspectorate)

UKFSS National Database

Registered Licence Groups

A.P.A.

• ISIS - Institute of Trading Standards
• CIEH - Environmental Health
• Food Safety Group

Labelling

Link to Human Health

Link to Animal Health

Note: Local Authorities in the UK

- Total number of Local Authorities in the UK = 469
- Northern Ireland = 26 – Rolled Out = 26
- Scotland = 32 – Rolled Out = 29
- England (District Councils) = 176
- England LAs Currently participating = 19
- Local Authorities to bring on Board in Scotland, England & Wales = 219

Target for 2009 80% of 219 = 175 Local Authorities
(July '09)
Rollout 2009 England & Wales

- 5 regions in England to mirror FSA Regional Areas & Wales as 1 region = 6 regions
- Rollout to 80% of LAs (175) & 100% PA Labs (England) - 2009
- Welsh Labs LIMS IT upgrades underway in 2 PA Labs – May to October 2009
- HPA Labs Pilot Started 2009 (reviewed working model in PA Lab – April 09 with Project Planning underway September 2009)
- London Area LA / PA Pilots in NE Sector LAs – July 09
- Regional LA / PA Lab Rollouts to LAs – Sept to Dec 09
In 2008, 9547 tests for pathogens were conducted on 6792 food samples. Multiple tests for pathogens were conducted on the majority of samples. Only 10 samples out of 6792 were found to contain pathogen at levels above the regulatory limit provided in the PHLS guidelines.

Table shows Breakdown of samples found to be ‘not satisfactory’ for the presence of pathogen.

<table>
<thead>
<tr>
<th>Pathogen detected</th>
<th>Number of samples</th>
<th>Food types</th>
</tr>
</thead>
<tbody>
<tr>
<td>Salmonella</td>
<td>2</td>
<td>Mild chilli powder, Ground coriander</td>
</tr>
<tr>
<td>Listeria monocytogenes</td>
<td>3</td>
<td>Blue sheep’s cheese, Smoked salmon, Egg and cress sandwich</td>
</tr>
<tr>
<td>Clostridium perfringens</td>
<td>5</td>
<td>Home roast gammon, Home roast beef, Prawn cocktail, Doner kebab, Tuna mayonnaise sandwich</td>
</tr>
</tbody>
</table>
- Salmonella - 1271 samples were examined for
  - Two samples were positive for the presence Salmonella in 25g, these were mild chilli powder and ground coriander
- Campylobacter - 220 samples were examined
  - No positive samples were found in 2008
- E. coli O157 - 56 samples were examined
  - No samples tested positive
- L. monocytogenes - 4198 samples were tested
  - Three samples were positive for the presence of L. monocytogenes above the regulatory limit (>100 cfu/g), these were blue sheep’s cheese (2400 cfu/g), smoked salmon (300 cfu/g), egg mayonnaise and cress sandwich (810 cfu/g)
- C. perfringens - 3803 samples were examined
  - Five samples were found to contain C. perfringens at unsatisfactory levels above the current PHLS guideline limit (>100 cfu/g)

[Note: This slide has been updated following the meeting.]

### NL Microbiological 2007 data - Comparison of the number of satisfactory and unsatisfactory food samples with premises hygiene risk category

<table>
<thead>
<tr>
<th>Hygiene Risk Category</th>
<th>Number of samples compared with hygiene risk category</th>
</tr>
</thead>
</table>
|                        | [Bar chart showing the comparison of samples with hygiene risk category]

- Satisfactory
- Unsatisfactory
NI Microbiological Examination - Distribution of satisfactory and unsatisfactory microbiology samples by premises type

Next Steps for UKFSS – 2009/10

- Consider accessing LAEMS data direct from UKFSS (by Q2 2010)
- Until then continue to offer short-term LAEMS interoperability with UKFSS – by Q4 2009;
- Continue to refine data reporting to enable easy access to local, regional, national and UK wide data for comparison and information – by end of Q4 2009;
- Bringing Port Health Authorities into UKFSS interoperability from 2009 and into 2010;
- Bringing the Health Protection Agency (& NHPS) on board in Spring 2010
- Upgrade to the UK FSSNet Version 6 after 3rd August 2009 for all existing Local Authority Users and undertake a training programme
Questions?