

Food, Water and Environmental Microbiology National Surveys

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FW&E National Surveys

- Usually carry out 3 National studies per year.
- 2 'routine' and 1 reactive
- Reactive usually runs Jan to end March but this years is a whole year.
- Local and regional studies also carried out to account for local issues or interests.
- England, Northern Ireland, Wales and Scotland are invited to participate in all of the National surveys.



FW&E National Surveys

Year	2020-2021											
Months of sampling		M	7	J	Α	S	0	N	D	J	F	М
Study 70-RTE Salads/slaws and water used during production												
Study 71- Taps/water in temporary/mobile supplies												
Study 72 – reactive study												

Year		2022-2023										
Months of sampling		М	J	J	Α	S	0	N	D	J	F	М
Study 74- Hygiene in sandwich and salad bars												
Study 75- Vegan meals/ingredients/meat alternatives												
Study 76 – reactive study												

Year	2023-2024											
Months of sampling		M	J	J	Α	S	0	N	D	J	F	М
Study 78- Hygiene in catering premises												
Study 79- Cooked sliced meats												
Study 77– reactive study-Salad												

- Suggestions sought from stakeholders at FLG's etc added to a spreadsheet.
- These suggestions are looked at and any studies that aren't feasible are removed eg testing for Norovirus.
- They are then looked at in more detail to see how possible it would be to collect the relevant samples and the testing of the samples. Amalgamate any similar suggestions.
- They are then shortlisted, usually between 6-8 and sent round to LA's and stakeholders in order to 'vote'. This document will include a calendar of the planned survey dates and a brief description of what we hope to include for each of the survey choices.
- I collate all the votes into a spreadsheet and then analyse to find the top two.
 All options need to be completed in your order of preference. I cannot include partially completed forms. Often I'll send it back to complete further.

The 2 surveys that come first and second are those that will be taken forward for next year's 'routine' studies.

Consultation Results for the 2023/2024 studies Programme

Please find below the results of the study consultation. 107 responses were received from Local authorities and liaison groups. Study 78 is due to start in April 2023 and the paperwork for this study will be forwarded to you before the start of the study.

Please contact <u>Lorraine.Sadler-Reeves@ukhsa.gov.uk</u> if you have any queries

Option	Focus	Your Score
1	Carvery/Roast dinners	3rd
2	Cooked Sliced Meats	2 nd - Study 79
3	Pre-cut/prepared fruit	4th
4	Biltong and dried cured meats	6th
5	Hygiene in catering premises	1 ST - Study 78
6	Raw chicken for Campylobacter	5th

Table providing planned study timings for 2023-24 Programme:

Year	2023-2024												
Months of sampling		М	J	J	Α	S	0	N	D	J	F	М	
Study 78- Hygiene in catering premises													
Study 79- Cooked sliced meats													
Study 77- reactive study-Salad													

The reactive study for 2022-2023 study 76, started on 14th November 2022 and will run until 31st March 2023 and is Ready to eat hot and cold smoked fish.

The reactive study for 2023-2024 study 77-salad, will start on 1st April and will run for a full year, until 31st March 2024.

- Once the studies have been decided, it then needs to be decided:
- 1. What sample types we will include
- 2. What premise types we will include
- 3. What we will include in the testing (this sometimes involves adding addition tests for research purposes eg the Yersinia in study 79)
- 4. Once finalised, so begins researching product types, writing the protocol and formatting the form/questionnaire. Tried to streamline this as much as possible and it has evolved over the years to try to prevent free text on the forms and allow easier completion. Protocol contains interpretation of results
- 5. Along with the paperwork for LA's, a crib sheet is also produced for the labs for data entry to ensure consistent data entry.

- As the survey continues and at the end of the survey, the data needs to be analysed.
- This is where it's really important that the questionnaire is completed fully in order to make the analysis useful.
- I'm currently trying to do a summary of study 65 but am having to go through 4296 lines individually and check. 1144 of these have incomplete forms/data
- This makes it difficult to give you a useful summary of results by sample type, premises type etc if there is data missing. The more complete the data, the more meaningful the summary will be for you.

- Once all the data is cleaned up, a summary of the study is produced.
- These summaries are circulated to all stakeholders.
- Some studies will then go on to be published.

National studies- results

- Study 72- pre formed frozen chicken- reactive study 397 samples tested for Salmonella Salmonella detected in 33 samples
- Study 73- Scratchings and Crackling:

605 samples tested

Salmonella detected in 2 samples

L.monocytogenes in 8 samples

L.innocua in 2 samples





National studies- results

Study 75- RTE Vegan alternatives to dairy and meat

937 samples tested

92% satisfactory

3% borderline

5% unsatisfactory (due to elevated Enterobacteriaceae and E.coli)

L.monocytogenes in 5 samples (Tofu)



National studies- results



National Raw Milk Cheese Survey

984 cheeses – 80% satisfactory, 5% unsatisfactory and potentially injurious with goats milk cheese more likely to show unsatisfactory results.

Pathogens isolated were *L. monocytogenes*; coagulase positive Staphylococci; *Salmonella* spp; STEC O157 and other STEC types ... highlighted the risks of raw milk cheese and a correlation of unsatisfactory results with indicator *E. coli*

As you will be aware, not all studies are food, can be swabs or water as well.

I am currently looking for suggestions for next year's studies Lorraine.Sadler-Reeves@ukhsa.gov.uk



Questions?