

FOOD SAFETY –THE OHIO MODEL

Ohio Department of Agriculture THE CONSUMER ANALYTICAL LABORATORY Dr. Maya Achen



Consumer Analytical Laboratory



Consumer Analytical Laboratory (CAL)

- Ohio's Food Regulatory Laboratory
- □ Four sections
 - Microbiology
 - General Chemistry
 - Pesticide, Residue and Formulation
 - Analytical Toxicology
 - ODA also has Animal Disease Diag. Lab; Plant Pathology lab



General Microbiology Laboratory

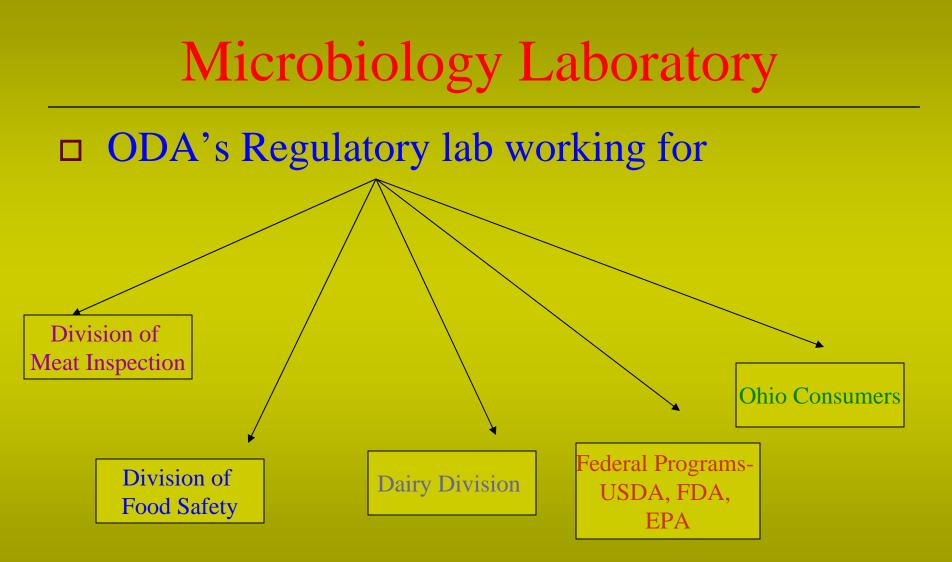


Listeria Laboratory



Pesticide/Residue Laboratory





CAL Microbiology lab analyzed ~16,000 samples in 2007

Division of Meat Inspection

- Meat Inspectors inspect slaughter houses and Meat Processing facilities in Ohio.
- □ These facilities do not ship across state lines
- □ 218 establishments in Ohio.
- □ Samples collected and tested.
- Repeat inspections of "Positive" establishments



Division of Meat Inspection

- Processed meat samples- Salmonella sp., E.coli O157: H7; L.monocytogenes, generic E.coli, S.aureus, B.cereus, C.perfringenes
- Raw meat samples: Baseline Salmonella, E.coli
 O157: H7
- □ Carcass Sponges: Salmonella sp., E.coli O157: H7
- □ Environmental sponges: *Listeria* sp.
- Other testing: Bacillus cereus, Staph. Enterotoxin, STEC,EHEC, ETEC, Campylobacter sp., Yeast and Mold, pH, Water Activity
- □ USDA methods

Division of Food Safety

- Food Safety Inspectors inspect 2559 businesses in Ohio.
- Includes Food warehouses and distribution companies
- □ FDA products inspected (non-meat)
- Samples sent to CAL for testing as part of surveillance program.



Division of Food Safety

- Testing of surveillance samples for: Salmonella sp; L.monocytogenes; E.coli O157: H7, Generic E.coli, S.aureus,
 - Deli salads
 - Fruits, vegetables
 - RTE sandwiches
 - Bottled water
 - Canned products- Commercial Sterility
 - FDA methodology
 - Outbreak related samples
 - Consumer complaints

Sample set up











Rapid Detection Methods











Salmonella sp. and E.coli O157: H7



VIDAS- Salmonella sp., Listeria sp.; Staph. enterotoxin



TEMPO- Generic E.coli



Promega Maxwell 16- DNA extraction



DYNAL Bead Retriever-IMS for *E.coli* O157:H7



VITEK Compact 2-Biochemical confirmation



Dairy Division

- Inspects 3,329 Ohio Dairy farms and 78 milk- processing companies.
- Dairy Inspectors collect samples from each plant once every month.



Dairy Division

- All dairy produced in Ohio- Raw milk, Manufactured milk, Grade A milk
 - Aerobic Plate Count (APC), Coliform count, Antibiotics, Phosphatase, DMSCC
 - Laboratory Evaluation Officer (LEO)- conducts audits of Dairy processing plant laboratories
 - All analysts have to be FDA certified.

Dairy Testing





Dairy Testing

- Grade A Products: Fluid Milk/Milk Products & Containers
- Manufactured Grade:
 Cheese/Frozen Desserts
- Dairy Farm Waters
- Analysis:
 - Aerobic bacteria, coliforms, phosphatase, antibiotics.





Federal Inspections

- USDA and FDA inspect establishments in Ohio that ship foods across state lines.
- USDA inspects 177 Ohio slaughter houses and meat-processing companies on a daily basis.
- FDA inspects about 1600 establishments that manufacture and ship foods (no meat) across state lines.



Federal Programs in CAL

- □ Microbiological Data Program (MDP)
- □ Food Emergency Response Network (FERN)
- □ Antimicrobial Pesticide Program (APP)

MDP-USDA







- Produce such as Bagged Lettuce, Bagged Spinach, Sprouts, Cantaloupe, Tomatoes, Peppers, Green Onions
- Samples from Ohio, Maryland, California
- Data Collection Program
- Salmonella sp.; E.coli O157: H7; Pathogenic E.coli (STEC, ETEC), Shigella sp; Generic E.coli, Coliform, Total Viable Count.



FERN (FSIS/FDA)

- Cooperative Agreement Program
- Conduct validation studies/Emergency
 Response
- □ Surge capacity for Ohio Dept. of Health
- □ Training on BSL 3
- □ Select agent status- *C.botulinum*, *Yersinia pestis*, *B.anthracis*



FERN CAP 2005-2008

- □ *Shigella* sp. Nested and RT-PCR- single lab validation
- *E.coli* O157: H7- platform extension and RT-PCR- single lab validation
- C.botulinum NT assay on M1M and RT-PCR
- □ 2008-2009 CAP- non O157: H7 STEC



USEPA Programs

- □ Antimicrobial Pesticides Program(APP)
 - Evaluation of Hospital/Institution Grade
 Disinfectants According to Product Claims
 - Efficacy Against Pseudomonas aeruginosa, Staphylococcus aureus and Mycobacterium bovis BCG



APP (EPA): Carrier Based Test



Glass Slide Carriers vs. Stainless Steel /Porcelain Carriers



Carriers Inoculated with Organism and Exposed to Disinfectant for Timed Interval

Outbreak Response

Ohio Dept. of Agriculture (ODA) and Ohio Dept. of Health (ODH)



ODA and ODH in collaboration

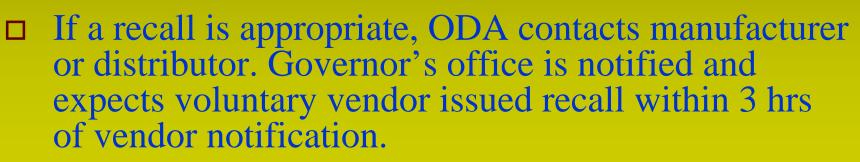
- □ Labs located on same campus
- □ ODA and ODH share a BSL 3 suite
- ODA Food Safety division regularly communicates with ODH Epidemiologists.
- □ All outbreak related food samples currently tested at CAL
- □ PFGE and serotyping of food isolates currently done at ODH (PulseNet lab)

ODA and ODH response to a Food borne outbreak



- □ Epi contacts Local Health Dept.
- LHD sends food sample from patients home (opened/unopened) to CAL
- □ CAL tests food for presence of pathogens
- CAL relays cultural results to Food Safety
 Division and discusses follow up actions

ODA and ODH response to a Food borne outbreak



- □ CAL sends isolate to ODH for PFGE and serotyping
- ODH submits PFGE results to CAL/Food Safety Div.
- In case of PFGE match -Food Safety, CAL and ODH communicate with regards to next course of action.
- □ PFGE is uploaded onto Pulse Net



2007-2008

- □ ConAgra Pot pies- Salmonella sp.
- □ Totino's Pizza- *E.coli* O157: H7
- □ *E.coli* O157: H7 in ground beef (2)- First Gr. Beef isolate to match on PulseNet
- Salmonella sp. in sprouts- MDP sample from CA- multistate recall
- □ *Salmonella* sp. in Cilantro- MDP sample
- □ *Salmonella* sp. in Hot Pepper- MDP sample

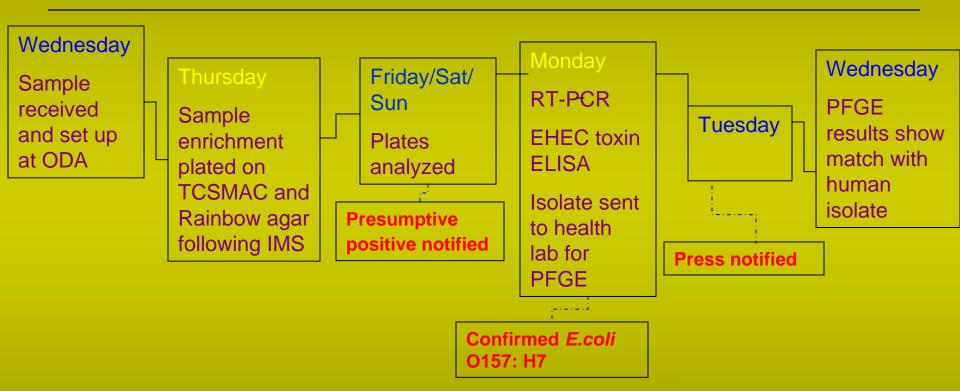


□ *E.coli* O157: H7 outbreak (June 2008)

- OH and MI- PFGE match on human isolates
- Ground beef??
- Ground beef samples collected by local HD
 - □ Samples set up immediately at CAL
 - □ RT-PCR- isolate positive for Stx 2 gene
 - Positive ELISA test for Toxin
 - □ Isolate sent to ODH for PFGE
 - □ PFGE match to human isolate



E.coli O157: H7 Detection timeline – June 2008



Nebraska Beef recall-Beef vs Human isolates

June 25, 2008, E. coli O157:H7 Central Ohio, 0806OHEXH-1mlc

PFGE-Xbal	PFGE-Bini					
				EXHX01.0047	EXHA26.0332	Stool
		Columbus	Franklin	EXHX01.0047	EXHA26.0332	Stool
		Dublin	Franklin	EXHX01.0047	EXHA26.0332	Stool
		Columbus	Franklin	EXHX01.0047	EXHA26.0332	Stool
		New Albany	Franklin	EXHX01.0047	EXHA26.0332	Stool
			Fairfield	EXHX01.0047	EXHA26.0332	Stool
			Delaware	EXHX01.0047	EXHA26.0332	Stool
		New Riegel	Seneca	EXHX01.0047	EXHA26.0332	Stool
		Pickerington	Fairfield	EXHX01.0047	EXHA26.0332	Stool
		Pickerington	Fairfield	EXHX01.0047	EXHA26.0332	Stool
		Sylvania	Lucas	EXHX01.0047	EXHA26.0332	Stool
		Columbus	Franklin	EXHX01.0047	EXHA26.0332	Stool
		Worthington	Franklin	EXHX01.0047	EXHA26.0332	Stool
		Columbus	Franklin	EXHX01.0047	EXHA26.0332	Stool
		Dublin	Franklin	EXHX01.0047	EXHA26.0332	Stool
		Pickerington	Fairfield	EXHX01.0047	EXHA26.0332	Stool
		Gahanna	Franklin			Stool
		Westerville	Franklin			Stool
						Ground Beef
						Ground Beef
						Ground Beef
						Ground Beef
·						Ground Beef





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