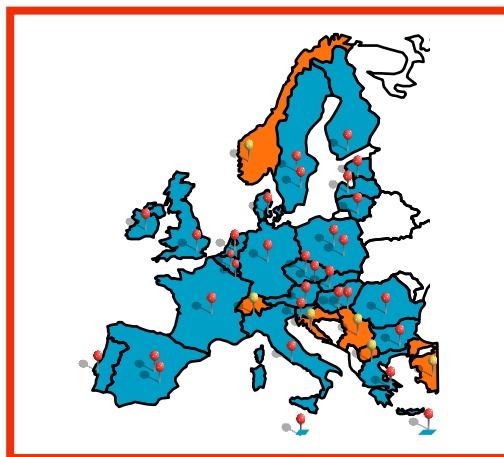


PT20

Detection of STEC in rocket salad

(November-December 2017)



- In the past few years, a growing number of foodborne illnesses have been traced back to fruits and produce, increasing the concern that vegetables might be more important as a vehicle for human enteric pathogens, including STEC
- rocket salad has been recently implicated in an outbreak of STEC O157 infection
- this matrix had never been proposed in previous PTs organized by the EURL-VTEC

The **objectives** of the study were:

- ☐ to improve the preparedness of the NRLs towards testing food commodities for the presence of STEC, by applying to the ISO TS 13136:2012;
- ☐ to improve the preparedness of the NRLs towards the detection and isolation of STEC strains not belonging to the O157 serogroup;
- ☐ to give further support to the NRLs and the Official Laboratories for the accreditation of the ISO TS 13136:2012

PT20

40 NRLs representing 27 EU Member States, Egypt, Iceland, Norway, Russia and Switzerland agreed to participate in the study, 37 submitted the results

Three 25 g rocket samples spiked with 0, 4 and 40 CFU/g of a STEC O111 strain were assayed

Contaminant (<i>Genotype</i>)	Contamination level in:		
	Sample 1	Sample 2	Sample 3
Strain ED476, STEC O111 (<i>stx1+</i> , <i>stx2+</i> , <i>eae+</i>)	-	Low: 4 CFU/g	High: 40 CFU/g

UoM 0.138 log CFU/ml

Stability tests: Real Time PCR screening positive also after 13 days from spiking, Isolation was achieved up to 10 days from spiking

The rocket salad used possessed natural **background microflora** (about 7×10^4 CFU/g)

The artificial contamination of the samples was carried out on the 10th of November 2017

Assessment of the **homogeneity**: eight replicates of each level of contamination

Labeled with randomly generated numerical codes different for each NRL, immediately refrigerated and transferred into refrigerated safety packages that were shipped on 13 November 2017 by courier

Analysis of the NRLs results

Evaluation of proficiency in the Real Time PCR screening step:

- 4 penalty points assigned for incorrect results for *stx1* and *stx2*
- 2 penalty points assigned for incorrect results for *eae* and *wbdl*_{O111}

Two penalty points assigned to the lack of isolation of the STEC O111

Evaluation of sensitivity/specificity

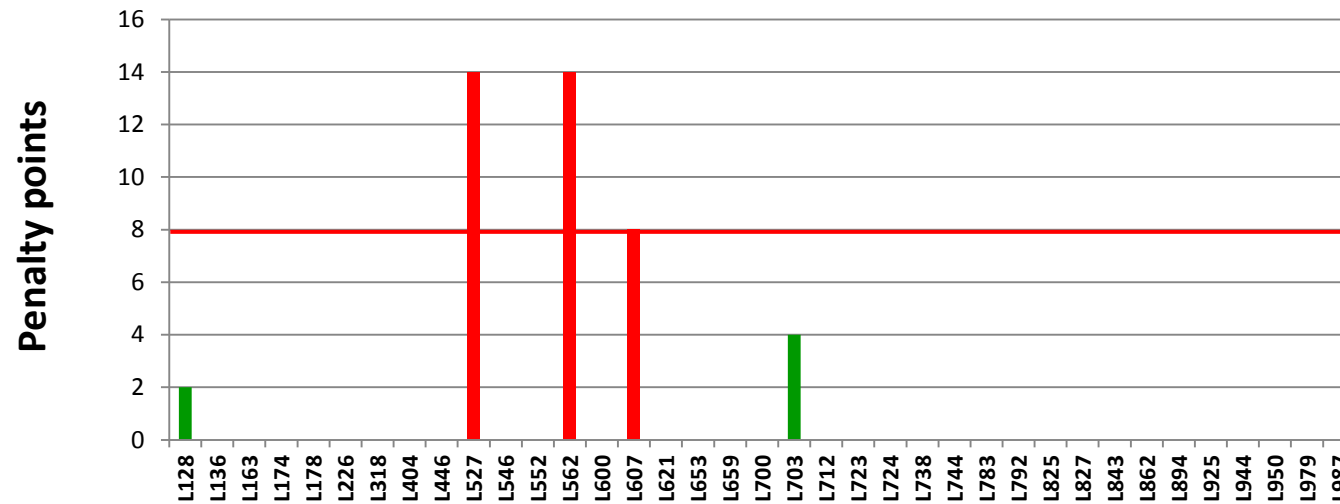
Sensitivity: $Se = [\text{true positives} / (\text{true positives} + \text{false negatives})] \times 100$

Specificity: $Sp = [\text{True negatives} / (\text{true negatives} + \text{false positives})] \times 100$

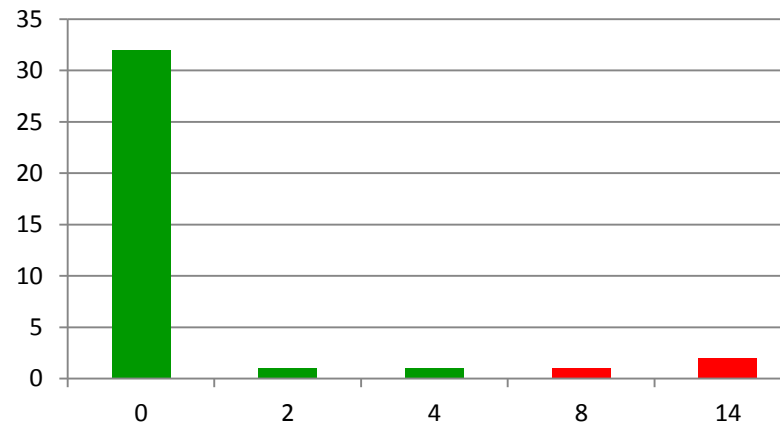
Results: Real Time PCR screening of the test samples

[illegible]

Evaluation of the NRLs proficiency



No of Laboratories per penalty score



3 Labs obtained
a score higher
than 8

Evaluation of the performance of the method

Screening Step

	Se (low)	Se (high)	Sp
<i>stx1</i>	97.2 %	100%	97.3%
<i>stx2</i>	100%	100%	100%
<i>eae</i>	94.6 %	100 %	N.A.
<i>wbdl</i> ₀₁₁₁	97.3 %	90.5 %	N.A.

Isolation Step

Se: 94.4 % for the low contamination level.
Se: 97.2 % for the high contamination level.

PT20: Concluding remarks

- ☐ PT19 was meant to expand the scope of PTs in terms of couples food matrix/contaminating STEC strains.
- ☐ High participation rate was observed
- ☐ The study confirmed that the ISO TS 13136:2012 method represents a suitable tool for the detection of STEC in the food commodity most regarded as vehicles of human infections
- ☐ Three out of the 37 NRLs that contributed results showed an unsatisfactory performance
- ☐ Performance parameters were calculated, providing support for accreditation