

National Advisory Committee for Microbiological Criteria in Foods (NACMCF)

Role – provide impartial, scientific advice to federal food safety agencies (FDA, USDA, CDC, Commerce, NMFS, DOD).

Members – academia, industry, state and federal agencies.
Nominated; vetted and selected. 2 yr term



NACMCF- STEC subcommittee (2015 - 2017)

FDA Charge: *Virulence factors and attributes that define food borne Shiga toxin-producing E. coli (STEC) as severe human pathogens*

- *Current knowledge on virulence and pathogenicity of STEC*
- *Methods available for STEC and virulence testing*
- *Criteria for assessing severe health risk*
- *Criteria for distinguishing STEC pathogens from non-pathogens*
- *Data gap for molecular risk characterization.*



NACMCF- STEC subcommittee (2015-2017)

Chairs – Alison O'Brien (USUHS) and Carolyn Hovde (U of ID)

Members – P. Feng (FDA); R. Tauxe (CDC); B. Cloutier (US Army); T. Onifade (Fl. D.A.); L. Goodridge (McGill U.); P. Muriana (Ok. SU); O. Oyarzabal (U. Vt.); D. Gombas (Uni. Fresh Prod.); J. Ruby (JBS); M. Koohmaraie (IEH); L. Post (Deibel Lab.); W. Ocasio (Nat. Food Lab); V. Coffman (Safe Antibiotics Coalition)

Adhoc advisors – A. Melton-Celsa (USUHS); N. Strockbine (CDC); M. Iwamoto (CDC); C. Elkins (FDA/CDC); J. Kase (FDA); M. Allard (FDA)

3 Workgroups – 1. Health burden; 2. pathogenesis and virulence; 3. methods – detection/risk characterization.



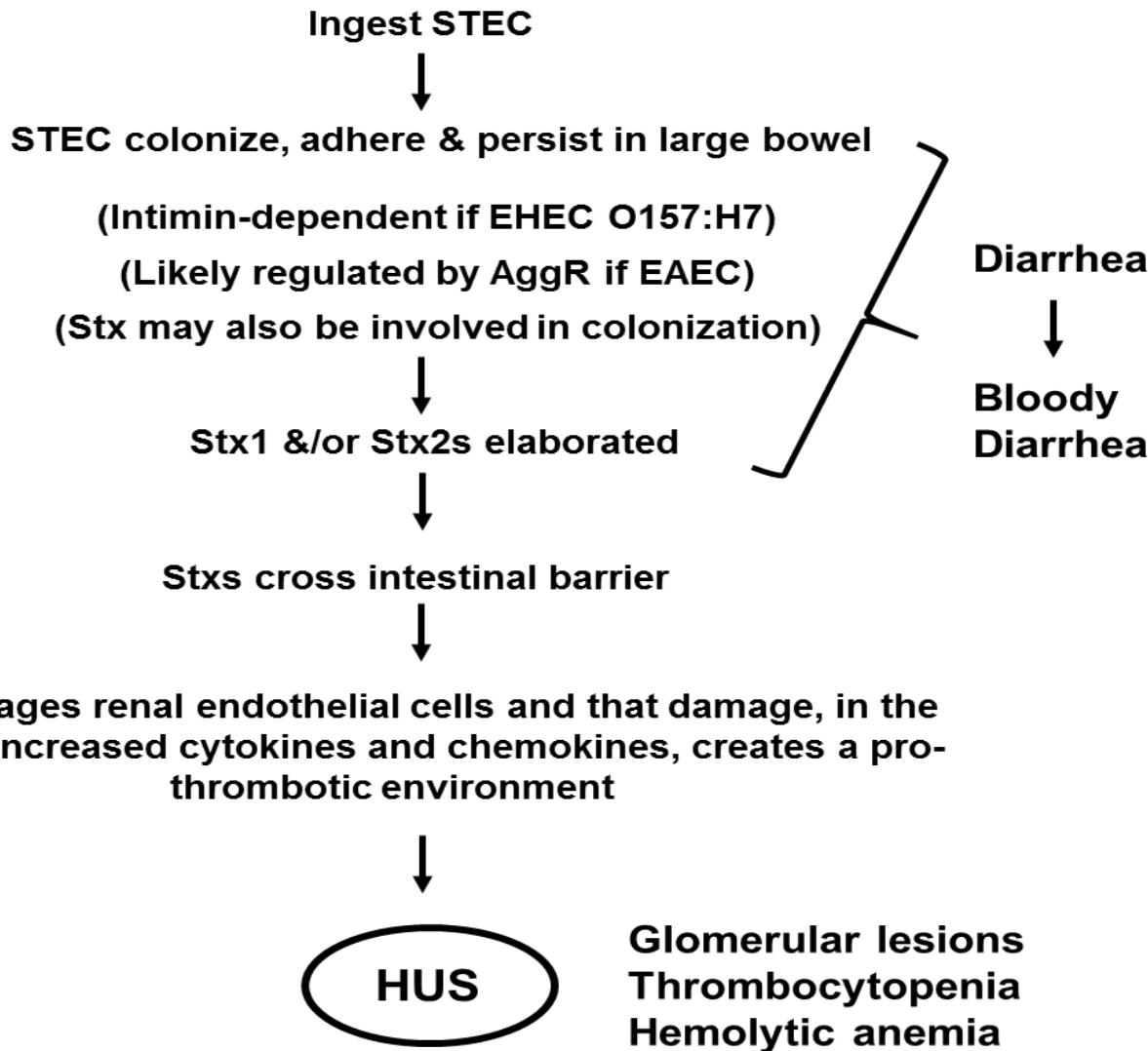
1. Burden - Clinical & epidemiological features

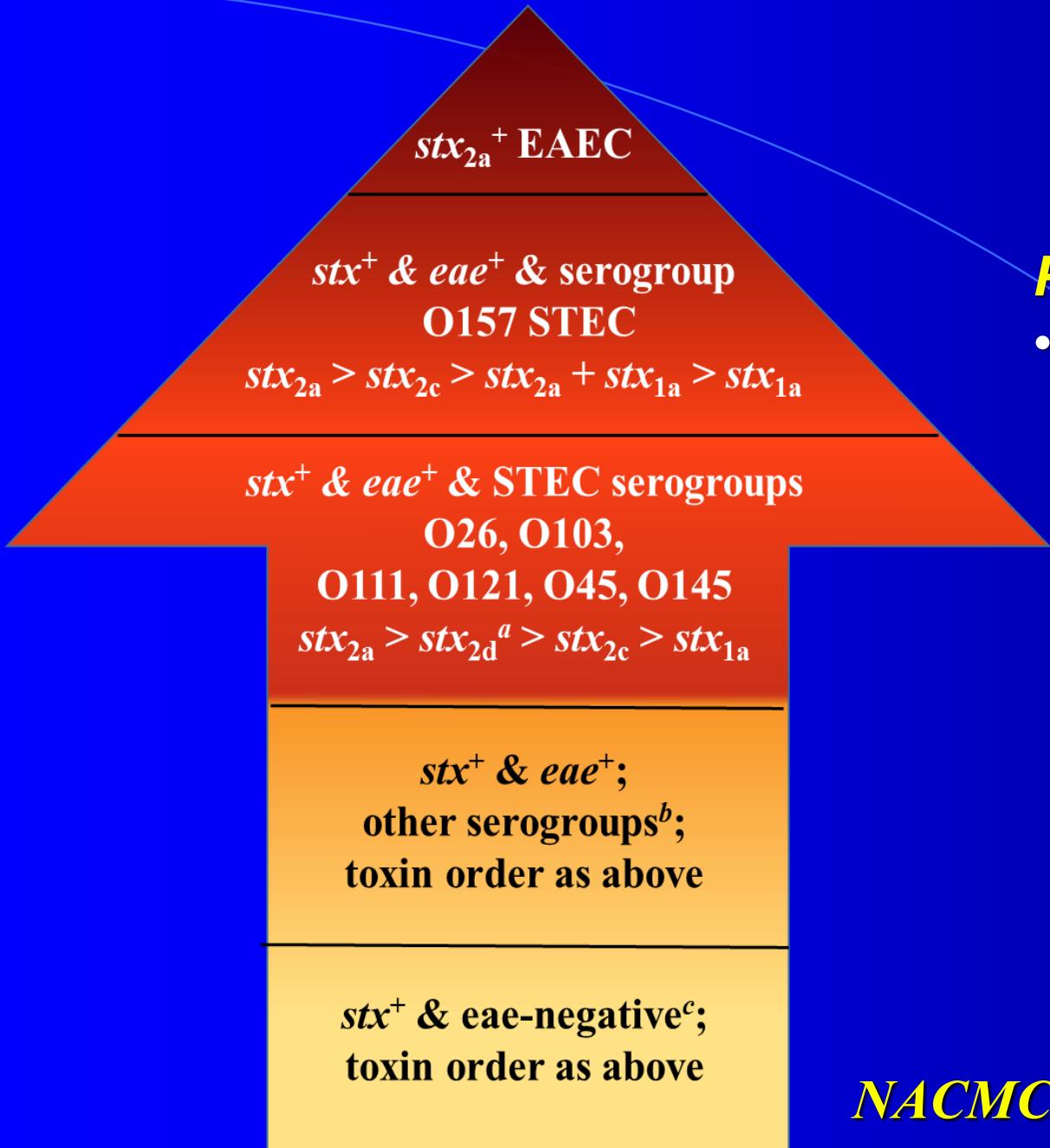
- **Epidemiology and infections**
 - Surveillance; incidences; serogroups; clinical features
- **Burden of disease**
 - Health & economy; International
- **Trends in incidences**
 - Surveillance artifacts; improved safety measures; food sources of STEC
- **Prevalence**
 - Cattle, fresh produce, dairy

2. STEC – Virulence and pathogenesis

- *Serotypes in human disease*
- *Virulence factors*
 - *adherence factors*
 - *Shiga toxins - subtypes*
 - *Other toxins - subAB, Ehly*
- *Acid tolerance*
- *Approaches to predict disease*
 - *SPT, tissue culture and animal models*

Steps in STEC Pathogenesis





Potential for severe risks

- Virulence factor-based with consideration for:
 - *Stx subtype*
 - *Adherence factors*
 - *serogroups*

NACMCF STEC report

3. Detection & characterization

- *USDA, FDA & clinical*
 - *enrichments, mPCR, EIA, IMS, culture, biochem, serology*
 - *Industry – screen: sensitivity and sampling*
- *Risk characterization (pros/cons)*
 - *Virulence genes & serotype (FSIS)*
 - *Virulence genes (FDA)*
- *New and high-throughput methods*
 - *WGS, digital PCR, biosensors, arrays; genomics & risk prediction; CIDT, transcriptomes, proteomics*

4. Gaps & recommendations

Annex 1. high profile case studies - worldwide



NACMCF Report
(Adopted 2018 Aug. 07, Washington, DC)

*Response to Questions Posed by the Food and Drug Administration Regarding Virulence Factors and Attributes that Define Foodborne Shiga Toxin-producing Escherichia coli (STEC) as Severe Human Pathogens
(96 pages, 348 citations)*

How to access report -

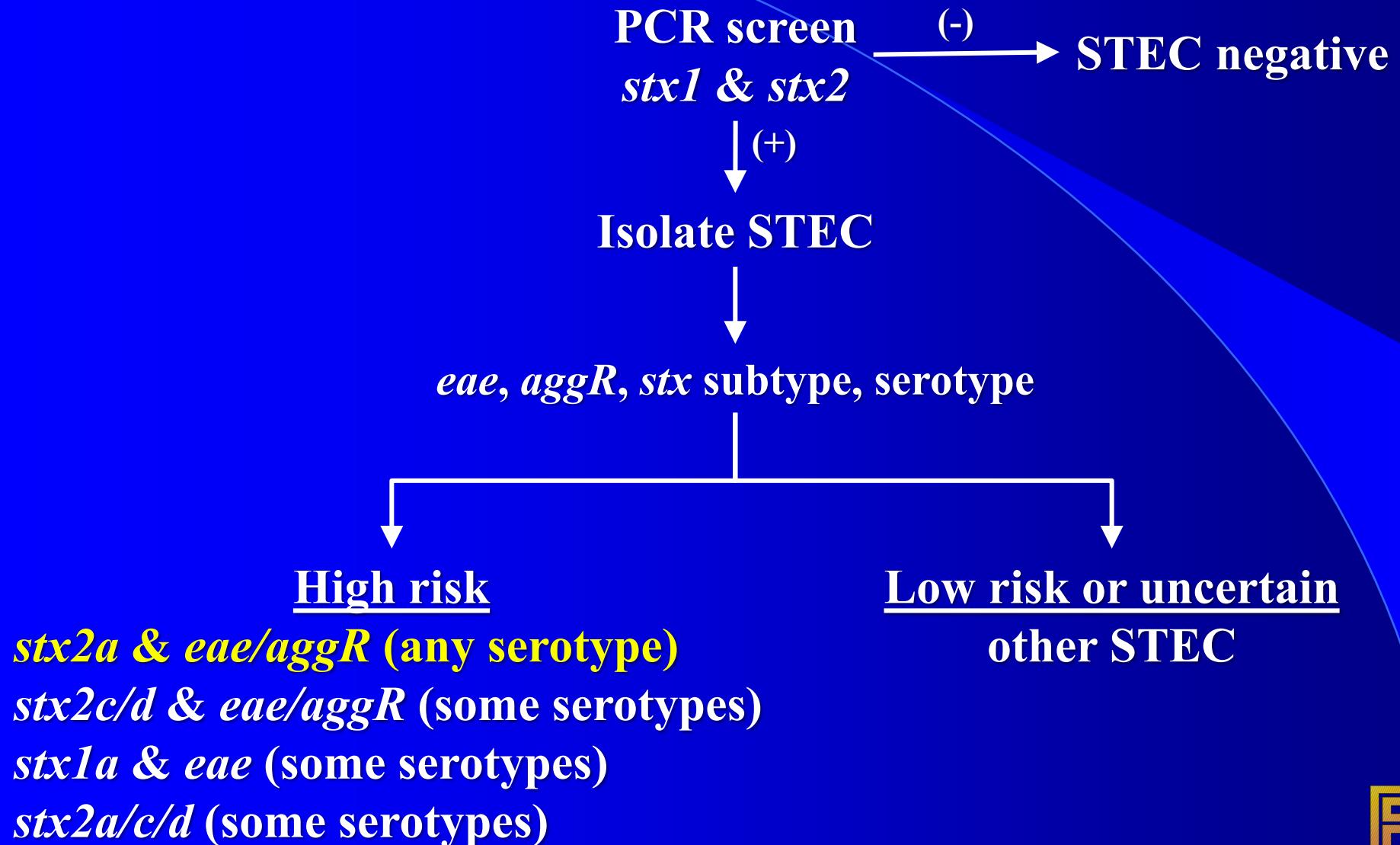
- **Browser – “NACMCF”**
 - **Click “Reports and recommendations issued”**
 - **Click “Responses to questions**



U.S. FDA

how to deal with STEC findings in foods

FDA - non-O157 STEC health risk strategy



past

current - proposed

Field lab
rt-PCR Food Enrichment



isolate



stx PCR/Luminex - 11 O types

Ship isolate ↓

CFSAN

ORS

stx/eae subtype

OARSA

microarray

WGS

SME risk determination

Retrospective genomic/landscape analysis

Field lab
rt-PCR Food Enrichment



isolate

stx PCR/WGS

WGS data

GenomeTrakr

CFSAN

Data analysis (CGE/others):
molecular serotype; virulence
genes & subtype

STEC panel – risk determination

Retrospective genomic/landscape analysis

STEC - health risk strategies

- ***JEMRA (FAO/WHO) STEC Report***
(<http://www.fao.org/3/ca0032en/CA0032EN.pdf>)
 - *Highest risk: Stx2a + aggR or eae (any serotype)*
(General Interest Paper, J. Food Prot. – in press)
- ***NACMCF***
 - *Highest risk: Stx2a + aggR or eae*
- ***U.S. FDA – STEC SOP (approval process)***
 - *Highest risk: Stx2a + aggR or eae (any serotype)*
 - *Process - detect & isolate all STEC; WGS for health risk*
- ***CEN TAG18 – revision of ISO/TS 13136 – method for STEC in food and feed (in process)***
 - *Part 1 – detect & isolate all STEC*
 - *Part 2 – characterize*



STEC Serotypes in produce

- *Basil* – Ont:H38, OX25:H11, O6:H10, O168:H8
- *Thai basil* – Ont:H7
- *Clover sprouts* – O130:H11
- *Habañero peppers* – O17/44/73/77/106:H45, O73:H45
- *Thai pepper* – Ont:H19
- *Persian cucumbers* – O142:H27
- *Parsley* – Ont:H14, O82:H8
- *Kale* – O8:H28, O22:H8, O17/44/73/77/106:H45, O17:H18
- *Microgreen* – O159:H19, O91:H21



STEC in foods - produce

- **Cilantro** – O101:H9, O20:H9, O168:H8, O15:H16, O20:H9, O26:H11, O165:H25
- **Cherry tomato** - O8:H19
- **Chives** – O157:H7
- **Lettuce** – O98:H21, Ont:H30, O8:H19, O2:H27, O121:H19, O163:H19, O157:H7, O165:H25, O174:H21
- **Spinach (0.5–0.8%)** – O157:H7, O8:H19, O26:H11, O82:H8, O91:H21, O98:H36, O113:H21, O116:H21, O174:H2, O174:H21



STEC in foods - others

- **Cheese** – Ont:H52, O81:H21, O2:H1, O21:H10, O174:H27, O91:H14, Ont:H21
 - **Goat cheese** – O111:H8, O9:H19
 - **Roquefort** – O6:H10, O9:H9, O146:H21, O8:H30, Ont:H4, O111:H16, O20:H16
- **Frozen shrimp** – Ont:H25
- **Soy Nut Butter** – O8/O46/O134:H19, O180:H14, O157:H7
- **Feed** – O8:H19, Ont:H16, Ont:H32, O15:H45, O8:H19, O103:H2
- **Flour** – O8/B17:H19, Ont:H19, O8:H28, O8:H19, O9:H7, O157:H7, O121:H19, O103:H2, O103:H11, O26:H11, O111:H8



Mille grazie.

Questions?

Peter.feng@fda.hhs.gov