

# EU management of STEC findings in food

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## EU informal guidance

- Developed in 2013-2014 (aftermath of 2011 STEC crisis) to set up harmonised approach for STEC findings in food other than sprouts
- Based on 2013 EFSA scientific opinion (molecular approach) and EU general food law
- Discussed on several occasions with MS
- Two-step approach: (1) food profiling and (2) risk management based on food profile and hazard characterisation
- No consensus reached, <u>draft guidance not approved but</u> informally used

## EFSA molecular approach

**Table 14:** Proposed<sup>(a)</sup> molecular approach for the categorisation of VTEC (vtx present)

Group	Genes <sup>(b)</sup>	Serogroups	Potential risk <sup>(c)</sup>	
			Diarrhoea	HUS/HC <sup>(d)</sup>
I	eae-positive or (aaiC and aggR)-positive	O157, O26, O103, O145, O111, O104	High	High
II	eae-positive or (aaiC and aggR)-positive	Any other	High	Unknown
III	eae-negative and (aaiC plus aggR)-negative	Any other	Unknown	Unknown



## Step 1: food profiling

## Food category "a" The analysed food is a RTE food as defined in Regulation 2073/2005

(e.g. meat consumed raw as Carpaccio)

#### Food category "b"

Taking into account consumers' consumption habits, the analysed food is very likely to be consumed with a mild treatment not sufficient to eliminate or reduce to an acceptable level the risk of infection by STEC

(e.g. minced beef steak consumed rare)

Food Profile 1

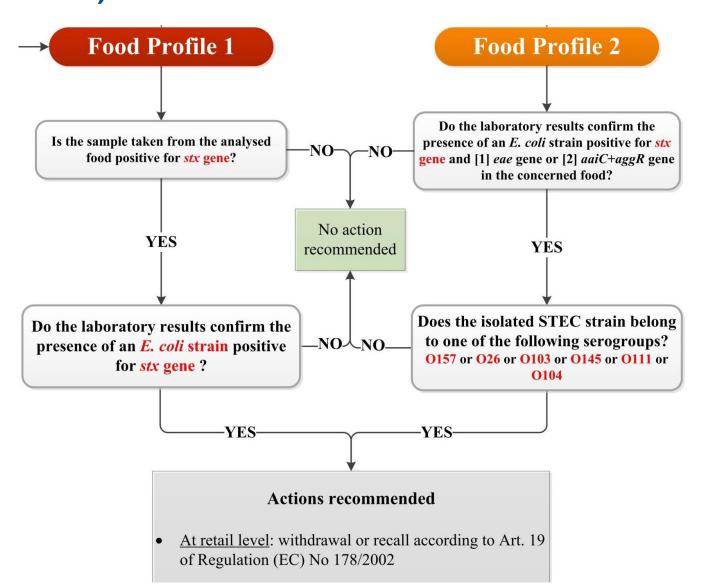
#### Food category "c"

Taking into account consumers' consumption habits, the analysed food is very likely to be consumed with the appropriate treatment able to eliminate or reduce to an acceptable level the risk of infection by STEC (e.g. roast beef) and for which clear information are provided to the consumer, including information on the label, or other information generally available to the consumer concerning the avoidance of specific adverse health effects from a particular food or category of foods

Food Profile 2



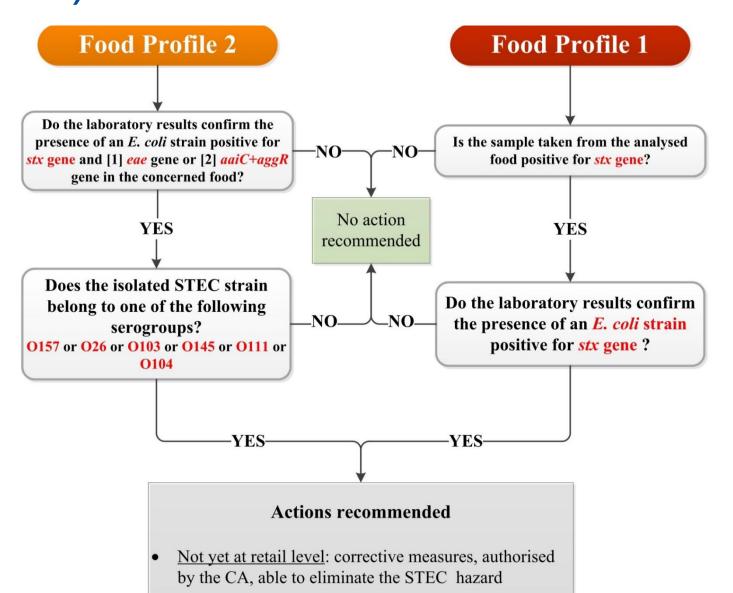
## Step 2: recommendation for risk management (retail level)



European

Commission

## Step 2: recommendation for risk management (other level)



European Commission

### Recent developments

Increased MS experience (detection)

 EFSA opinion 2020: all STEC strains and subtypes pathogenic

Codex work ongoing based on 2018 WHO/FAO report



### Next steps

Food profile 1: EU draft guidance still appropriate

- Food profile 2: to be updated based on recent EFSA/FAO work?
- Set-up an EU food safety microbiological criterion for STEC: not envisaged so far



## Questions?

