## Shiga Toxin-producing *Escherichia coli*: connecting standardization, public health and food safety regulatory bodies

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#### **EU Food safety regulations**

What

EC Reg 178/2002

Competent authority

Who

EC Reg 882/2004
Official controls for food conformity assessment
EC Reg 854/2004
Official controls on food of animal origin

**FOOD BUSINESS OPERATORS** 

EC Reg 852/2004 General food hygiene rules

EC Reg 853/2004
General hygiene rules for food of animal origin

How EC Reg 2073/2005 Microbiological criteria EC Reg 2074/2005 Fishery products, biotoxins, calcium in meat and meat products...

EC Reg 2075/2005
Trichinella spp in meat

## Food safety assessment follows the classical food microbiology approach

- ✓ 5 Cultural Standards for food safety assessment (1441/07)
  - √ 1HPLC (1441/07 Histamin)
- √ 12 Cultural Standards for process hygiene assessment
  (1441/07)





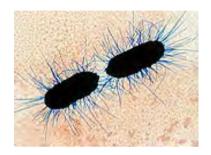
## Emergence of a new food safety paradigm

#### **New threats!**

- ✓ Non cultivable microorganisms (NoV, HAV)
- ✓ Microorganisms that cannot be distinguished from non-pathogenic strains belonging to the same species (STEC)
  - ✓ Microorganisms evolving new or shuffled virulence traits (STEC)

#### Shiga Toxin-producing *E. coli*

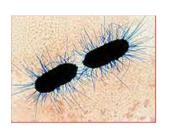
One of the most dangerous foodborne pathogens!



Life-threatening clinical manifestation

**Very low** infectious dose (10-100 CFU!)

**Large** community outbreaks



#### STEC: Clinical manifestation

- Intestinal
- Asymptomatic
- Watery Diarrhoea
- Hemorrhagic Colitis



- Systemic Hemolitic Uremic Syndrome (HUS)
  - Neurological involvement





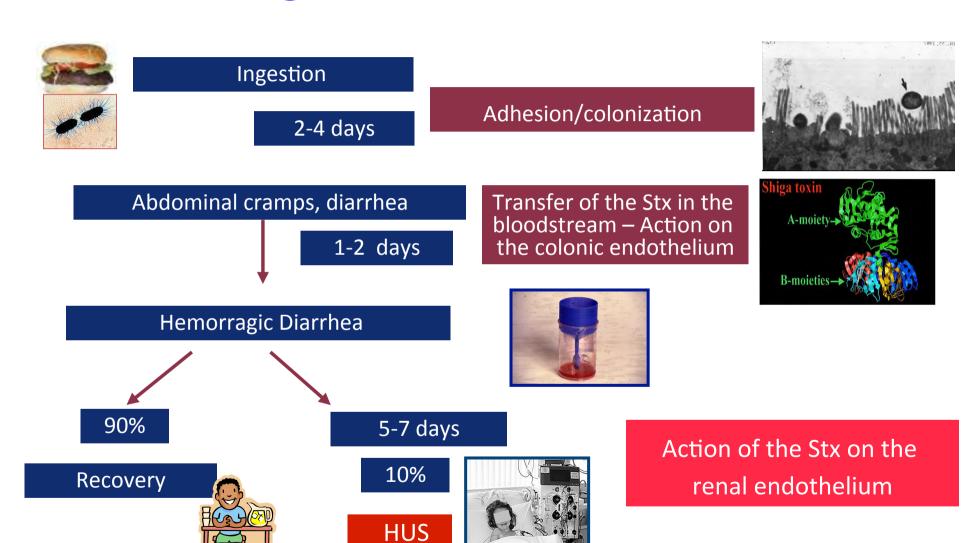
#### **Hemolytic Uremic Syndrome (HUS)**

- Hemolytic Anemia
- Thrombocytopenia
- Acute Renal failure



- Main cause of renal failure in childhood and usually requires dialysis
- Antibiotic treatment is not effective and is not recommended

#### **Pathogenesis of STEC infections**

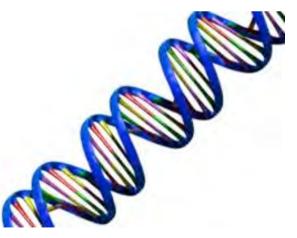


#### STEC identification: A challenge!

Cannot be differentiated phenotypically from commensali di E. coli







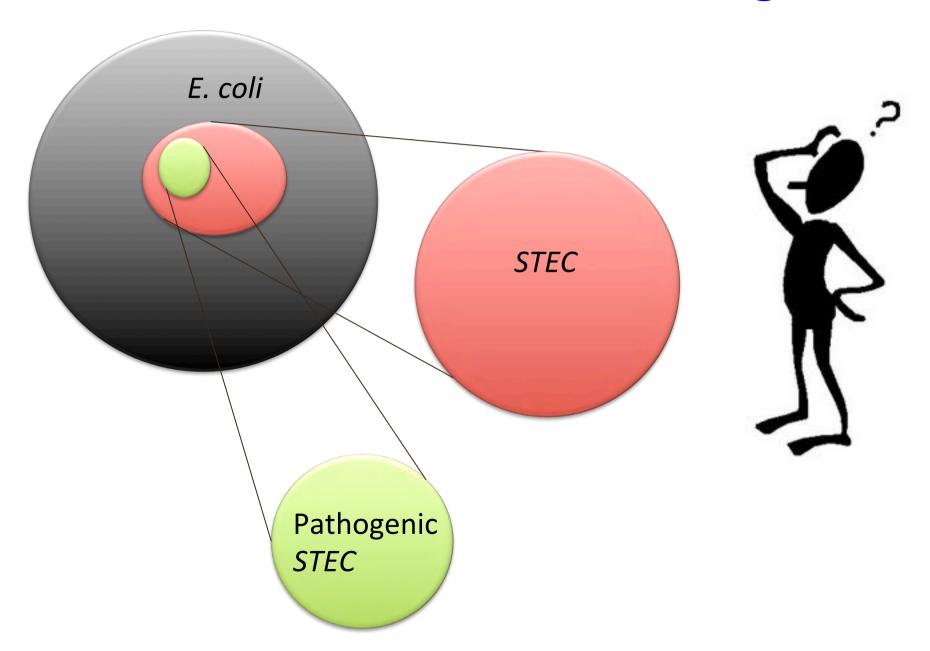
Identification based on the presence of virulence genes

#### **STEC: Public health considerations**



EFSA Definition (opinions 2007 and 2009)

#### **STEC: Standardization challenges**



#### **STEC:** Diagnostic Complexity

Clinical Diagnosis: Any STEC in a stool specimen form a patient with compatible symptoms is pathognomonic

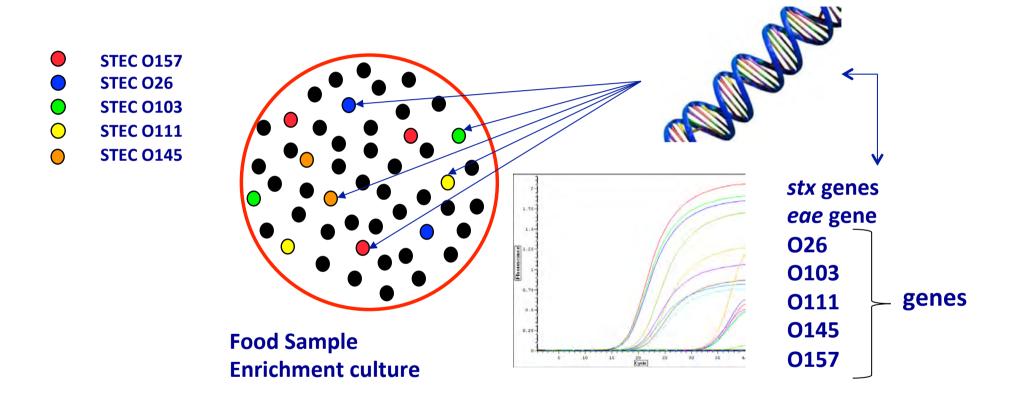
What about the predictive value of the stx genes in the vehicles of infection?

Presence of stx genes do not necessarily implies the presence of a pathogenic STEC in the food sample

Presence of eae gene in together with the stx genes is a good cue, but is not sufficient yet

Serogroup must be determined

#### **STEC: Standardization reaction**



CEN/ISO/PRF 13136 for the detection of STEC belonging to the top five serogroups

#### **Multi-Target Molecular Screening**

Virulence and serogroup-associated genes might be present in different bacterial cells

Presence of free stx-phages in the enrichment culture



ISOLATION IS REQUIRED TO DEMONSTATE THE PRESENCE OF ALL THE GENES IDENTIFIED IN THE SAME LIVE BACTERIAL CELL

## May-June 2011: Germany struck by the largest STEC outbreak in the EU

3,842 cases

2987

non-HUS STEC

855

HUS

18 deaths (0.6%)

35 deaths

(4.1%)

Of HUS cases,

- 68% women

- Median age 42 years (0-91 years)

- Bloody diarrhoea in 79%



#### A brand new type of STEC?

#### E-ALERT

Characteristics of the enteroaggregative Shiga toxin/ verotoxin-producing *Escherichia coli* O104:H4 strain causing the outbreak of haemolytic uraemic syndrome in Germany, May to June 2011

F Scheutz (fsc@ssi.dk)1,2, E Møller Nielsen2, J Frimodt-Møller1,3, N Boisen1,2, S Morabito4, R Tozzoli4, J P Nataro5, A Caprioli4

 World Health Organization Collaborating Centre for Reference and Research on Escherichia and Klebsiella, Department of Microbiological Surveillance and Research, Copenhagen, Denmark

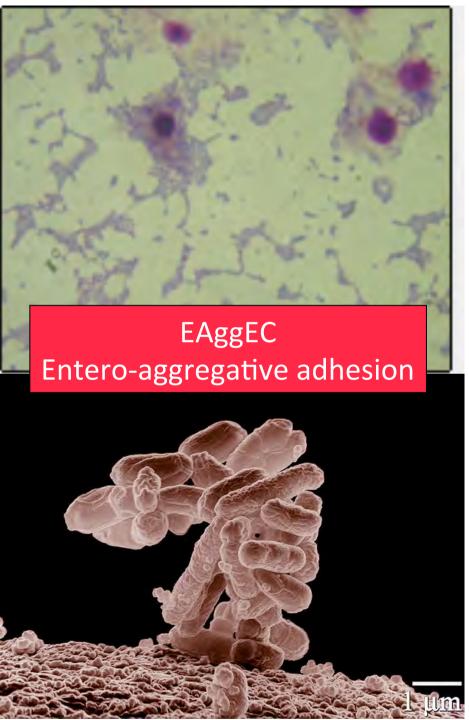
Food-borne pathogens and typing, Department of Microbiological Surveillance and Research, Statens Serum Institut, Copenhagen, Denmark

3. Department of Clinical Microbiology, Hillerød Sygehus, Hillerød, Denmark

 European Union Reference Laboratory for Escherichia coli, Department of veterinary public health and food safety, Istituto Superiore di Sanità, Rome, Italy

5. University of Virginia School of Medicine, Charlottesville, United States





#### The infecting agent was not in the definition



**STEC 0104:H4** 

### After the "STEC O104" outbreak the need to rethink on the method emerged

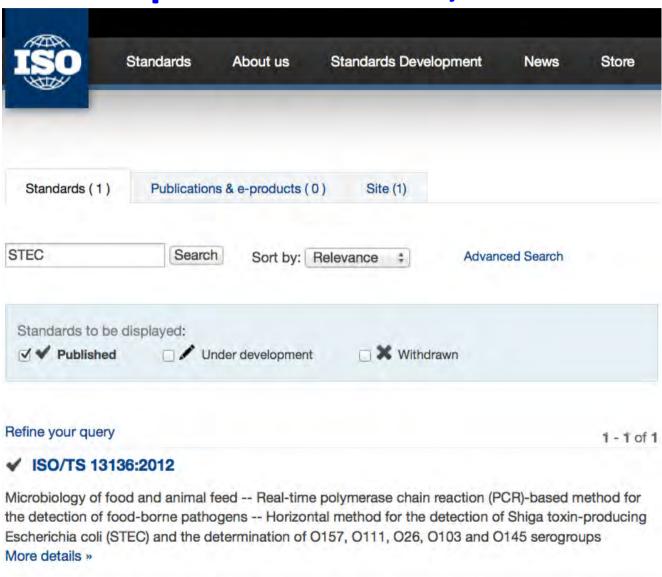
- ✓ More STEC serogroups beside the "top five" cause severe disease
- ✓ eae-negative STEC are not necessarily a "second-grade" hazard
- ✓ Diarrhoea is a disease anyway

Request for a revision of the pathogenic STEC definition and the associated detection methodology

# DRAFT SCIENTIFIC OPINION Scientific Opinion on VTEC-seropathotype and scientific criteria regarding pathogenicity assessment Published on April the 9<sup>th</sup>, 2013 EFSA Panel on Biological Hazards (BIOHAZ)

- ✓ ...Pathogenicity can neither be excluded nor confirmed for a given STEC serogroup or serotype based on the seropathotype concept or analysis of the public health surveillance data.
- ✓ ...There is no single or combination of marker(s) that defines the potential of a STEC strain to cause human disease. While vtx2- and eae-positive strains are associated with a high risk of more serious illness other virulence gene combinations and/or serotypes may also be associated with serious disease, including HUS.
- ✓ ...Patient-associated (e.g., age, immune status, antibiotic therapy in the preinfection period), and dose-related factors may also be of importance.

## ISO/TS 13136:2012 for the detection of STEC in food published Nov., 7<sup>th</sup> 2012



## ISO TS 13136: Detection of STEC in food and identification of the "top five serogroups"

...any STEC must be considered pathogenic to humans and potentially causing severe disease depending on both the risk profile of the food commodity (ready-toeat foods vs foods intended to be consumed after technological treatment such as pasteurization, cooking etc. used to reduce any bacteria present in the food) and the health status of the subject ingesting the food.

## ISO TS 13136: Detection of STEC in food and identification of the "top five serogroups"

STEP 1 (24h)

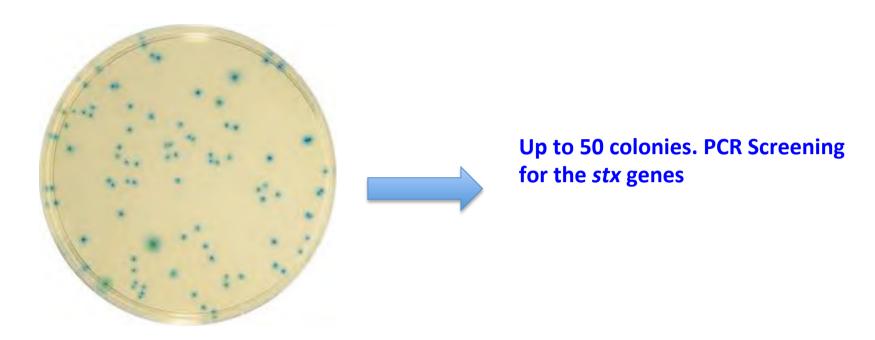
Real Time PCR stx genes

5 h

Negative specimens: release!

<u>Positive</u> specimens: Presumptive identification of VTEC - Isolation- Hold!

## Isolation of VTEC from food enrichment cultures



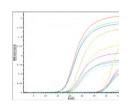
The scope of the ISO TS 13136 is the detection of STEC in food. Any risk evaluation of has been removed from the standard 'cause it is prerogative of the risk manager!!!

## ISO TS 13136: Detection of STEC in food and identification of the "top five serogroups"

**STEP 2 (2h)** 

Attaching/Effacing adhesion

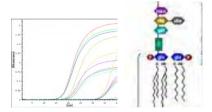
Real Time PCR eae gene





**STEP 3 (2h)** 

Real Time PCR
Top five serogroups-associated
genes



Step 2 and 3: Drive the selection of reagents to ease the isolation. Informative for the Competent Authority

## ISO/TS 13136: Reference method for conformity assessment of sprouts

12.3.2013

EN

Official Journal of the European Union

L 68/19

#### COMMISSION REGULATION (EU) No 209/2013

of 11 March 2013

amending Regulation (EC) No 2073/2005 as regards microbiological criteria for sprouts and the sampling rules for poultry carcases and fresh poultry meat

(Text with EEA relevance)

(c) the following row 1.29 and the corresponding footnotes 22 and 23 are added:

'1.29 Sprouts ( <sup>23</sup> )	Shiga toxin producing E. coli (STEC) O157, O26, O111, O103, O145 and O104:H4		0		the same of the sa	Products placed on the market during their shelf-life
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<sup>(22)</sup> Taking into account the most recent adaptation by the European Union reference laboratory for Escherichia coli, including Verotoxigenic E. coli (VTEC), for the detection of STEC O104:H4.

<sup>(23)</sup> Excluding sprouts that have received a treatment effective to eliminate Salmonella spp. and STEC.';

## ISO/TS 13136: Reference method for conformity assessment of sprouts

#### Recital 12

Certain STEC serogroups (namely O157, O26, O103, O111, O145 and O104:H4) are recognized to be those causing the most of the Haemolytic Uremic Syndrome (HUS) cases occurring in the EU. Furthermore serogroup O104:H4 caused the outbreak in May 2011 in the Union. Therefore microbiological criteria should be considered for these six serotypes. It cannot be excluded that other STEC serogroups may be pathogenic to humans as well. In fact, such STEC may cause less severe forms of disease such as diarrhoea and or bloody diarrhoea or may also cause HUS and therefore represent a hazard for the consumer's health.

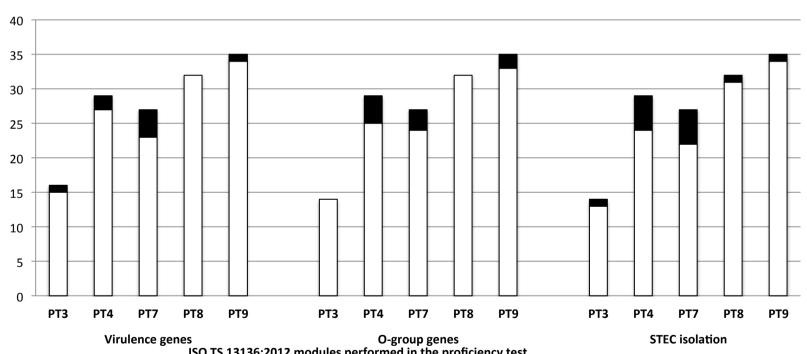
Verotoxigenic E. coli (VTEC), for the detection of STEC O104:H4.

(23) Excluding sprouts that have received a treatment effective to eliminate Salmonella spp. and STEC.';

#### **STEC** detection in food: are we prepared?

#### **Laboratories providing:**





o-group genes
ISO TS 13136:2012 modules performed in the proficiency test

#### **Concluding remarks**

- The global food market multiplied the sources of food commodities and raw materials
- The genomic plasticity of microorganisms like E. coli favours the emergence of new pathogenic variants
- Cross-talking between public health, standardization and regulatory bodies can be the "magic bullet"
- The EU RLs play a pivotal role by acting as trait d'union between all the actors involved and by establishing the preparedness

#### Thank you for your attention











The EU-RL VTEC folks