



FDA Large Scale Produce Assignment – Improving Risk Assessments



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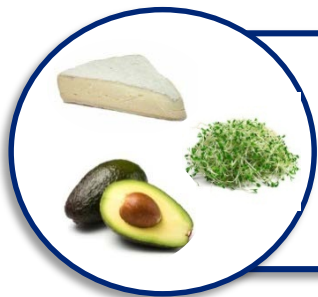
Background of the Assignment

- The Food Safety Modernization Act (FSMA) outlines a new approach to food safety that is risk-informed and preventive in focus
- Not just traditional surveillance and compliance-based, but also a mechanism to actively identify risks and – when possible – identify areas where preventive controls can be put into place to better protect public health
- More effectively allocate resources to address public health risks through compliance sampling, targeted sampling or other risk mitigation strategies.



What Products?

- CFSAN working group was established to perform a five year review of microbiological sampling data.
- Development of a new analytical tool which calculated risk scores of each commodity collected and analyzed over the past five years based on the risk criteria
- Based on the ranking results from the analytical tool, the following commodities were selected for FY 2014: sprouts (seeds, spent irrigation water, and finished product), raw milk cheese (aged 60 days), and avocados (whole pit fruit and pulp)



FDA ranked foods based on a variety of criteria and identify three foods to serve as surveillance sampling pilot programs.

- ✓ Food consistently causing illnesses or linked to outbreaks
- ✓ High consumption level; and/or consumed by a high risk population
- ✓ Ready-to-eat (RTE) food
- ✓ Ingredient in ready-to-eat (RTE) products
- ✓ Food regularly comes in contact with contaminated sources (water, or soil or equipment) during growing, harvesting, processing, or at retail
- ✓ Food is intended to be cooked by consumer
- ✓ Processed or manufactured in a manner without a "kill step"



Avocado Associated Risk

- FDA's limited sampling of avocado (429 avocado samples collected from 2001-2013) indicates the potential for a high incidence of contamination in this commodity (18% violative).
- Avocado products have been associated with six (6) recalls due to the presence of foodborne pathogens from 2004-2011: *Salmonella* in fresh avocado (n=1) and *L. monocytogenes* in frozen/processed products (n=5)
- CDC reported the rise of guacamole and salsa as common vehicles in foodborne outbreaks



Avocado Assignment Overview



“Over the course of 12 months, during Fiscal Years 2014-2015, 1600 whole avocado samples will be collected of which 480 will be Domestic whole avocado samples and 1120 will be imported whole avocado samples..”

-FY 14 and FY 15 CFSAN Surveillance Sampling Program Pilot

Objectives for Avocado Assignment

- To explore new processes and parameters for sample collections and analysis that will enhance our current system - usage of the FERN labs
- To determine the prevalence of selected microbiological hazards (*Salmonella*) in whole pit fresh avocados and *L. monocytogenes* in avocado pulp
- To determine if *Salmonella* or *L. monocytogenes* is present on avocado skin, and/or in the avocado fruit
- To determine if there are common factors among positive findings (region, country of origin, variety, seasonality, domestic vs. import, growing/harvesting practices etc.)

Avocado Assignment Preparation




- FERN MCAP began preparing for this assignment in November, 2013
- Weekly Conference calls to discuss logistics/methods
- Worksheet/Flowchart workgroups
- Reagents/supplies preparation
- Method validation – NMSU, VA, MN, NC and MI
- Set up servicing table based on laboratory capacity
- Assignment issued on May 7th 2014
- First sample arrived to the duty labs on May 14th
- **ORS Avocado Team responsible for overall coordination of FERN labs**

Assignment Preparation - 2014 MCAP Face-to-Face Meeting

- Addressed almost all aspects of the assignment
 - Worksheets
 - Data package
 - Method/Protocol
 - Preparation of the new method for pulp analysis
 - Data reporting procedures

When Sample is Confirmed Positive

Isolate is sent for:

- Serology  *Salmonella* - State CAP FERN Labs
L. monocytogenes – FL Ag lab
- Subtyping
 - Pulsed Field Gel Electrophoresis (PFGE)  *Salmonella* - State CAP FERN Labs
L. monocytogenes – FL Ag lab
 - Whole Genome Sequencing  State CAP FERN Labs or FDA labs

Reporting

- eLEXNET project folder housing all documents related to the assignment
- Data reporting:
 - FERN website – activation module
 - Emails
 - FDA FACTS data entry by ORS team
 - Weekly trackers
 - Communication from ORS to CFSSAN and District Offices (both import and domestics)

Sample Collection Overview

Source of Sample	Samples Collected No. (%)
Domestic Samples	478 (29.6%)
Import Samples	360 (22.3%)
Domestic-Import Samples	777 (48.1%)
Point of Sample Collection	Samples Collected No. (%)
Distributor/Warehouse	198 (12.3%)
Grower	30 (1.9%)
Manufacturer	3 (0.2%)
Packinghouse	28 (1.7%)
Retail	219 (13.6%)
Domestic-Import	777 (48.1%)
Import	360 (22.3%)
Variety	Samples Collected No. (%)
Hass	1120 (69.3%)
Green Skin	495 (30.7%)
Total Samples Collected	1615 (100%)

Summary

Total 1,615 avocado samples were collected
(20 subs per sample)

478 domestic samples (56%
green-skin and 44% Hass variety)

1,137 import samples (20% green-
skin and 80% Hass variety)

Analyzed for *Salmonella* and *L. monocytogenes*

- 3% violated for *Salmonella* - 12 samples from 9 different firms
- 0% violated for *L. mono*

- 0.3% violated for *L.mono* (pulp analysis) - 3 samples from 3 different firms
- 0% violated for *Salmonella*

FDA Enforcement Actions:

- Class I recall
- Follow up inspection
- Product voluntarily destroyed
- Pending action

FDA Enforcement Actions:

- 3 firms on Import Alert

Salmonella Findings:

- 0.74% of 1615 avocado samples collected – all samples

Variety	Positives - Salmonella	Total Collected for Each Row
Hass - Domestic	1 (0.47%)	212
Hass - Import	0 (0%)	908
Green Skin - Domestic	11 (4.14%)	266
Green Skin - Import	0 (0%)	299
Total	12 (0.74%)	1615

- One category of samples that stand out as having particularly high rates of *Salmonella* contamination are domestic, green-skin avocados
- Further sampling and testing suggested

Listeria monocytogenes Findings:

- 0.24% of 1254 avocado samples collected for pulp analysis

Variety	Positives - LM	Total Collected for Each Row
Hass - Domestic	0 (0%)	142
Hass - Import	2 (0.27%)	739
Green Skin - Domestic	0 (0%)	222
Green Skin - Import	1 (0.66%)	151
Total	3 (0.24%)	1254

- For avocados collected from 5/13/2014 to 8/26/2014 and tested using the whole soak (skin) method, FDA observed 17.70% of the 361 samples collected were positive for *L. monocytogenes* on the skin
- No action were taken on these samples (Class 4)

Impact

- Demonstrated the ability of the FERN cooperative agreement program to participate in FDA surveillance program in a unified and coordinated manner
- Exercised all aspects of FDA use of state data from methodology to communication, data reporting, analytical worksheet package submittal, analytical review, ORS and CFSAN communication and district follow-up on positive samples.
- Exemplify on how to utilize the expertise of our national food testing laboratories and could be modeled as a basis for a comprehensive national surveillance system

Future Assignments

- Long list of potential foods
- More complex of an undertaking:
 - Involvement of countries, industry, states, trade associations
- FY 16 currently testing cucumbers and hot peppers



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