

For safe food and healthy eating



Venison and E. coli O157 Ian McWatt

26 February 2016, Kingussie





- 200-250 cases reported per year in Scotland
- Most patients recover within 10 days
- Symptoms bloody diarrhoea, abdominal cramps, fever and vomiting
- 88 cases hospitalised (38%)
- 10-15% of patients experience haemolytic uraemic syndrome (HUS)



In HUS cases 25% require long-term dialysis/kidney transplant

1-2% fatality rate





- Incubation period of about 3–8 days
- Infective dose is very low
- E. coli can grow in temperatures ranging from 7°C to 50°C, with an optimum temperature of 37°C
- E. coli can grow in acidic foods



Feedstandards Pathogenic E. coli

- Many types of E. coli commonly found in the guts of humans, ruminants etc.
- Most are not pathogenic although some types cause severe illness
- E. coli O157 is most common pathogenic strain



- Human infection also caused by non-O157 types
- VTEC (Vero cytotoxin-producing Escherichia coli) = STEC (Shiga toxinproducing Escherichia coli)



Foodscottand E. coli 0157 cases





*Data outwith Scotland courtesy of Public Health Wales, Public Health Agency (NI) and Public Health England. Data for Wales, N Ireland and England include verotoxin positive cases only. All data for 2014 are provisional.



Who is at risk?



Foodstandings E. coli infection transmission

Direct transmission

Food



Environmental exposure e.g. direct contact with farm animals or faeces

Water





Indirect transmission



Person to person

Feedstandards Where E. coli comes from



Feedscontands E. coli O157 and Meat



Outbreaks

- Wishaw, Scotland (1996) 279 confirmed cases, 17 died
- South Wales (2005) 118 confirmed cases, 1 died



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3 February 2014 Last updated at 10.52

Four more E.coli cases linked to burgers sold at The Hydro



Health officials are investigating whether burgers sold at The Hydro may have paused the outbreak

A further four cases of the potentially fatal E coli O157 have been linked to food sold at Glasgow's Hydro venue.

Related Stories

Health officials said there were now 11 cases linked to burgers consumed at events between 17 and 25 January. All are recovering at home. Nydra link' to server. E coli cases

Cont [] [] @ 8

The cases are from health board areas in Glasgow, Lanadohire, Lothian, Highland, Forth Vallay and Cumbria.

Anyone who attended the venue recently, and who feels unwell, is asked to contact their OP.

Symptoms to lock out for include stomach camps, clarifloes (often bloody), neures and fever.

NHS Greater Glasgow and Clyde (DDC) said possible links to other food sold at The Hydro were also being investigated.

Dr Eleanor Anderson, consultant in public health medicine at NHS GOC said. "We are pleased that all the cases are recovering at home.

"Investigations are ongoing and while there is no conclusive evidence our initial investigations have indicated that there may be a link to the consumption of burgers at the SSE Hydro.

Raw milk probe after children struck with E coli

Friday 03 October 2004 07:00

Philip Case

A Devon dairy farm is recalling a raw milk product after two children were struck down with the potentially fatal E coli infection.

The children, aged 10 and 12, fell ill with E coli 0157 infection two weeks ago.

Both children had drunk Barton Farm Dairy's Rew Cow's Drinking Milk.

The Food Standards Agency (FSA) is recalling all sizes of the product due to a potential link to E coli 0057.

The dairy company's bosses have stressed there is no confirmation that the children became ill due to drinking the milk.

Farm owner Linda Wright said: "As far as we know the children contracted E coli, but we don't know if it is from our milk.

"As a precautionary measure, the FSA has issued a product recall information notice."

"We drink the milk all the time ourselves and we have got lots of other customers that drink it as well. Nobody else has ever reported being ill."

She added: "It is of great concern, especially as there are children involved. At the moment, there is no confirmation that it has come from our milk."



Feedstandards VTEC Action Plan

- Set up by SG in 2010 following an audit of progress since the Task Force on E. coli O157 in 2001
- Representation from HPS, FSAS, NFUS, HUSH, HSE, LAs, NHS, RHET, DWQD, SRUC
- An Action Plan was published Nov 2013 identifying priorities and recommendations to stakeholder groups:
 - risk reduction strategies
 - surveillance, research and education initiatives
 - FSS have responsibilities within the action plan
 - Progress will be monitored on an annual basis

FeedStandards Venison - known source of E.coli





Venison

Many pathogens E. Coli O157 Salmonella Campylobacter Mycobacterium avium Mycobacterium bovis

Prevalence 0-10%

• (Cattle 20%)

The Evidence

- US Outbreaks
- EU detected
- Scotland

Foodscottand So what now?

- FSS recognises venison as an important commodity both from a commercial and healthy eating perspective
- Key benefits also include; sustainability and local production
- But need to ensure food safety is integral part of maintaining reputation of industry
 - FSS keen to work with industry to improve awareness understanding of risks

Foodstandards So what now?

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- Need to visit review commissioned by FSA in 2012
- Key recommendations provide a starting point.....

Education for all hunters supplying collecting agents and processors.

That all wild game operators and collecting agents are registered with LA (FSS has a role to play with LAs) Need for greater intelligence / data on throughput (need also to define what small scale supply is, associated controls and any exemptions)

Need to improve consistency in practice (collecting agents / hunters and maintenance of cold chain)

Improved traceability – compulsory carcase tagging / review hunters declaration?

Working with HPS (Dominic Mellor) and the industry, do we need review guidance and eliminate areas of confusion?

What is certain is that current working practices must change to protect consumers and the future of the industry