



WFMF

Welsh Food Microbiological Forum Ice and other Updates

Helen O'Loughlin
Chair

Areas to be covered

- » **What is WFMF**
- » **How does it operate**
- » **Recent Surveys**
- » **Current Surveys**
- » **For the future**





What is the WFMF?

- » **Aim is to improve microbiological quality of food**
- » **Responding to current food issues**
- » **Contribute to the evidence-base for the development of food policy**
- » **Funding via Public Health Wales allocations**
- » **Provides a forum for cross-agency collaboration on Food Hygiene sampling**
- » **Provides learning opportunities for all members**
- » **Feeds in to the All Wales Food Expert Group and regional Task Groups**



How does WFMF Operate?

- » **2 meetings per year (April and October) and attend All Wales Food Safety Expert Group**
- » **Chair – Helen O’Loughlin, Secretary – Paul Ellis**
- » **3 year turnaround on Chair and Secretary – all change in April 2018**
- » **Attendees – all LAs, PHW, FSA Wales and CDSC**
- » **Meetings hosted by LAs, usually Powys CC**
- » **Shared internet-based area hosted by PHW – The Workplace**
- » **WFMF sets National Surveys and provides protocols to be followed**

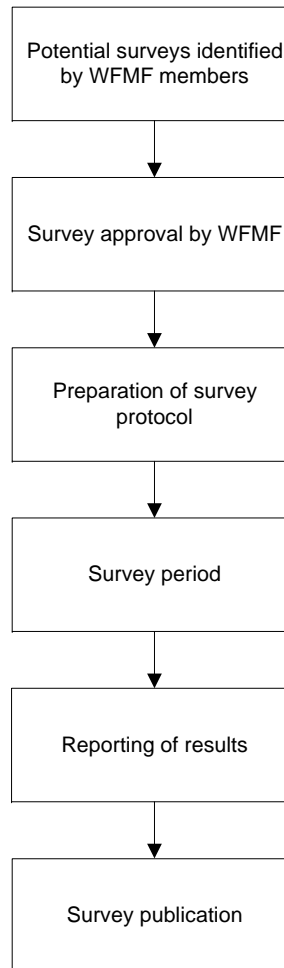


The Workplace

- » **Central co-ordination area for WFMF**
- » **Secure, password protected internet-based site hosted by PHW**
- » **Used to store reference material, share draft protocols for comments**
- » **Provides mechanisms for members to be updated on content by email notifications**
- » **Provides guidance on how to use the system**



WFMF Survey Guidelines



Recent Surveys - 2016

» Bargain Stores – High Risk RTE Foods

- » 327 samples
- » Report due in April
2018





Bargain Stores High Risk RTE Survey Results

- » **Enterobacteriaceae** - Borderline 7.6|%, Unsatisfactory 2.1%
- » ***E. coli*** - All satisfactory
- » **Coagulase positive Staphylococci** – All satisfactory
- » ***Bacillus cereus*** – Borderline 3%
- » ***Bacillus spp.*** – Borderline 4.3%
- » ***Listeria spp.*** – Unsatisfactory 0.3%, detected in 25g 2.8%
- » ***Listeria monocytogenes*** – Borderline 0.6%, detected in 25g 3.1%
- » **ACC** – Unsatisfactory 5.5%

Recent Surveys - 2016

- » **Low Cost Sandwiches**
 - » 691 samples
 - » Survey conducted as a result of issues identified in South Wales
 - » Report should be available within next few months





Low Cost Sandwiches Survey Results

- » **Enterobacteriaceae** – Borderline 10.4%, Unsatisfactory 3.8%
- » ***E. coli*** – Borderline 0.1%
- » **Coagulase positive Staphylococci** – Borderline 0.3%
- » ***Bacillus cereus*** – Borderline 0.6%
- » ***Bacillus spp.*** – Borderline 1.2%
- » ***Listeria spp.*** – Unsatisfactory 0.3%, detected in 25g 5.6%
- » ***Listeria monocytogenes*** – Borderline 0.4%, detected in 25g 6.1%
- » **ACC** – Unsatisfactory 5.8%

Recent Surveys - 2017

» **Cooked Chicken**

- » 167 samples
- » Report due out by April 2018
- » Any results of concern from premises UK4270EC were to be reported to the FSA





Cooked Chicken Survey Results

- » **Enterobacteriaceae** – Borderline 12.6%, Unsatisfactory 5.4%
- » ***Listeria* spp.** – All satisfactory
- » ***Listeria monocytogenes*** – All satisfactory, detected in 25g 1.2%
- » **ACC** – Borderline 11.9%

Ice Survey

- » In response to an article on mainstream TV where ice had been sampled from coffee shop chains
- » Very rapid turnaround on becoming live
- » Intense media interest
- » Narrow scope
- » ACCs, Coliforms, *E. coli*, Enterococcus



Ice Survey Results

- » **Interim results to end of August 2017**
 - » 156 samples submitted
 - » Survey brought to an end in September
 - » LAs to provide details of specific ice machine model numbers for re-samples





Ice Survey – Preliminary Results

- » **ACCs** – At 22°C, 55.8% >300, at 37°C, 28.8% >300
- » **Coliforms** – 13.5% >100, 30.1% >0 but <100
- » **E. coli** – 3.8%, counts between 1 and >30
- » **Enterococcus** - 3.2% >100, 18.6% >0 but <100

- » **Of the 6 samples that grew E. coli, 2 also grew Enterococcus**

Preliminary Lessons Learnt

- » **Difficulty in interpretation of results**
- » **Purpose of surveys for assessment of microbiological quality – managing expectation**
- » **Requires follow up on re-samples**
- » **Local surveys on other types of ice or premises type**



Current Surveys

» School Meals

- » Covers hot and cold High Risk foods, not veg / chips
- » Includes both primary and secondary schools
- » Will involve notifying school prior to sampling
- » ACC, Enterobacteriaceae, *E. coli*, *Bacillus cereus*, *Bacillus* spp. *Listeria* spp, *L monocytogenes*, *Salmonella* and *C perfringens* in meat-based stews / Bolognese etc



Current Surveys

» Shopping Basket

Pate

Smoked Fish

Fresh cream cakes

Deli counter olives

Rice salads

General deli items

Sliced meats

Coleslaws

Dips

Open salads

» Running all year





Proposed Future Surveys

» **Fixed Equipment**

» **Ice Survey 2?**





WFMF - the future

- » **Continuation of fewer surveys, greater sample numbers**
- » **Possible movement from The Workplace to RIAMS**
- » **Increased trialling of surveys on a local level to inform decisions on national surveys**
- » **Awaiting Environmental Samples Guidelines from Public Health England**
- » **Publication of survey reports**
- » **Potential Impact of ROF and Primary Authority**



Summary

- » **Key method of cross agency collaboration in improving food microbiological safety in Wales**
- » **WFMF relies on LAs taking part and supporting surveys**
- » **All ideas are greatly received and will be given due consideration by following survey guidelines**
- » **Survey design is key to it being a success**
- » **Survey work leads to a formal report and directs further work, if appropriate**



Key Contacts

To be added to the mailing list, contact:

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Link to The Workplace

<https://www2.nphs.wales.nhs.uk/WelshFoodMicroWP.nsf>

**Next Meeting is on 6th April 2018 – Royal
Welsh Showground, Builth Wells**