

Analysis. Answers. Action.

Cooperative Agreement Updates

Work to Support Human & Animal Food Testing Laboratories

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Sr. Specialist, Food Laboratory Accreditation Association of Public Health Laboratories (APHL) AAFCO 2020 Annual Meeting – Albuquerque, NM

Overview

Resources

Accreditation Consultation

GenomeTrakr Efforts OTED
Framework and
Course
Development



RESOURCES



Highlighting Successes



ACCREDITATION PROVIDES STRONG DATA TO TAKE ACTION ON CONTAMINATED PET FOOD



Animal food testing laboratories are working diligently to protect animals and humans, conducting surveillance testing on various raw animal food products to intercept contaminated products before they <u>cause illness</u>. This routine testing has resulted in several positive findings in laboratories around the country (see references). While various animal food manufacturers have voluntarily recalled their products out of an abundance of caution, some have questioned laboratory results.

Nebraska Department of Agriculture

The Nebraska Department of Agriculture (NDA) Laboratory had their <u>testing questioned</u> by a company whose raw animal food product tested positive for Salmonella in a random sampling. The company alleged that, since only one sample was positive while four subsequent samples were negative, the initial sample must have been cross-contaminated at some point in the analysis. Given its ISO/IEC 17025 accreditation status and rigorous testing standards, NDA was able to refute the company's allegations.

The laboratory emphasized that the inspector who collected the sample and the laboratory personnel who conducted the testing used appropriate chain of custody procedures. No other testing was performed in the laboratory at the same time to reduce the risk of cross-contamination. Positive and negative controls were used to confirm that the testing was performed properly. Molecular subtyping (performed by the Nebraska Public Health Laboratory) confirmed the sample culture as Salmonella Cerro, with the laboratory utilizing Salmonella Arizonae as its positive control. Sally Flowers, laboratory administrator for NDA, said "Being accredited to ISO/IEC 17025 means

https://www.aphl.org/abo utAPHL/publications/Do cuments/FS-2019Jun-Raw-Pet-Food-Update.pdf



Highlighting Successes

FOOD SAFETY

Detecting Cyclospora in Food: FDA's Success with a New Method during Outbreaks

by Robyn Randolph, senior specialist, Food Laboratory Accreditation

Protecting our food supply and preventing human illness is a core mission for the US Food and Drug Administration (FDA). In summer 2018, FDA led several investigations into multistate outbreaks of Cyclosporiasis, an intestinal illness caused by the parasite Cyclospora cayetanensis that sickened hundreds of people. Luckily, a newly-developed FDA food testing method allowed investigators to identify the pathogen in food or food articles, and remove implicated product from shelves quickly.

Public Health Significance

C. cayetanensis is not a newly emerging threat, as outbreaks have been associated with the parasite for years. However, both sporadic case reports and outbreaks of Cyclosporiasis are increasing based on surveillance data from the US Centers for Disease Control and Prevention (CDC). These increases could be due to improvements in surveillance methods. better diagnostic testing methods for human illness, or actual increases in illness due to vet-unknown factors. Whatever the reason for the reported increase in Cyclosporiasis cases, FDA's development of a new Cyclospora food testing method was timely given last year's large-scale outbreaks. Having a method to confirm the parasite's presence in food commodities helps identify potentially contaminated products and hasten their removal from commerce.

Validation of the New Method

FDA has not been able to detect Cyclospora in food since the early 2000s, as the previous detection method relied on supplies that are no longer commercially available. Following large, multi-state Cyclosporiasis outbreaks in 2013, FDA's Center for Food Safety and Applied Nutrition (CFSAN) created the Foodborne Institution (CFSAN) created the Foodborne Institution (FSAN) created the Foodborne Institution (FSAN) created the Foodborne

method for detection of C. cayetanensis in fresh produce such as leafy greens and berries. The Parasitology Program conducted a multi-laboratory validation to ensure the method's accuracy and reproducibility. The method was published in 2017 in FDA's Microbiological Methods & Bacteriological Analytical Manual (BAMP), which lists the FDA's preferred methods for pathogen detection. All seven FDA Office of Regulatory Affairs (ORA) Human and Animal Food (HAF) laboratories can conduct the Cyclospora analysis, with an ongoing expansion to state laboratories.

Cyclospora Outbreaks in Summer 2018

Summer 2018 was a busy season with two large multi-state outbreaks attributed to C. cavetanensis.

In June 2018, FDA² and CDC² worked together on a Cyclosporiasis multi-state

outbreak in four states. As of September 2018, the CDC had been notified of 250 laboratory-confirmed cases of Cyclosporiasis from four states. Epidemiologic evidence pointed to pre-packaged vegetable trays. Unfortunately, traceback analysis was unable to determine the specific component of the vegetable tray that was responsible for the contamination.

In July 2018, an even larger outbreak surfaced, with 511 laboratory-confirmed cases from 15 states and New York City. Cases reported consuming salads from a major fast-food chain. FDA' was able to utilize the newly developed method to confirm the presence of C. Cayetanensis in an unopened package of salad mix (romaine and carrots) distributed to the chain restaurants. Although a single source of contamination was not identified, FDA worked with the chain to stop selling salads in 14 states; the



https://view.joomag.c om/lab-mattersspring-2019/029362000155 8533214?short



ISO/IEC 17025 Resources

ISO/IEC 17025:2005

ISO/IEC 17025:2017

(If you are from a governmental food or animal feed laboratory and are unable to login with the above link, please contact the Food Safety Department at foodsafety@aphl.org)

At the link, find resources pertaining to:

ISO/IEC 17025:2005 Standard	ISO/IEC 17025:2017 Standard
4.1 Ethics	4.1 Impartiality
4.3 Document Control	4.2 Confidentiality
4.4 Contract Review	6.2 Personnel
4.5 Subcontracting	6.3 Facilities and environmental
4.6 Purchasing Services and Supplies	conditions
4.7 Customer Service	6.4 Equipment
4.8 Customer Complaints	6.5 Metrological traceability
4.9 Quality Event Management	6.6 Externally provided products and
4.10 Improvement	services
4.11 Root Cause Analysis and Corrective	7.1 Review of requests, tenders and
Action	contracts
4.12 Preventive Action	7.2 Selection, verification and validation
4.13 Record Control	of methods
4.14 Internal Audits	7.3 Sampling
4.15 Management Review	7.4 Handling of test or calibration items
5.2 Training and Competency	7.5 Technical records
5.3 Accommodations & Environmental	7.6 Evaluation of measurement
Conditions	uncertainty
5.4 Validation-Verification	7.7 Ensuring the validity of results

https://www.aphl.org /programs/food_saf ety/laboratoryaccreditation/Pages/ Accreditation-Resources.aspx



Best Practice Resources

GOODSamples: Guidance On Obtaining Defensible Samples

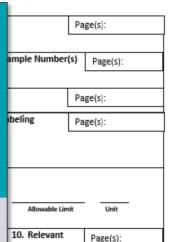


Human and Animal Testing Laboratoric Practices Manual Human and Animal Food Regulatory Compliance Review Checklist

Coversheet

(Package should contain further information and data at the pages indicated)

Best Practices for Submission of Actionable Human and Animal Food Testing Data Generated in State and Local Laboratories



Regulations / Legal Authority



JANUARY 2019



Laboratory Sampling Working Group AAFCO, AFDO, and APHL June 2018 o://www.aafco.org/Publications/GOODTestPortions

Data Auditing Webinars

- Why is Data Auditing Important? (June 2019)
- <u>Data Auditing Series: Organic Data</u> (August 2019)
- <u>Data Auditing Series: Inorganic Data</u> (February 5, 2020)
- Data Auditing Series: Microbiology Data (TBD)



Supporting GOOD Test Portions laboratory trainings

- Working with AAFCO to provide support for three GOOD Test Portions trainings
 - NY Department of Agriculture & Markets (December 2018)
 - VA Division of Consolidated Laboratory Services (June 2019)
 - FDA ORA Laboratory, Lenexa, KS (June 2019)
- An additional training will be held in 2020.



ACCREDITATION CONSULTANT



Accreditation Consultant

Working with 10 laboratories:

- Alabama Department of Agriculture
- Hawaii Department of Health (Accredited!)
- Michigan Department of Health (Accredited!)
- New Hampshire Division of Public Health Services
- New Mexico Department of Health
- New Mexico State University
- Oklahoma Department of Agriculture
- Pennsylvania Department of Health
- South Dakota State University (Accredited!)
- Washington Department of Health (Accredited!)

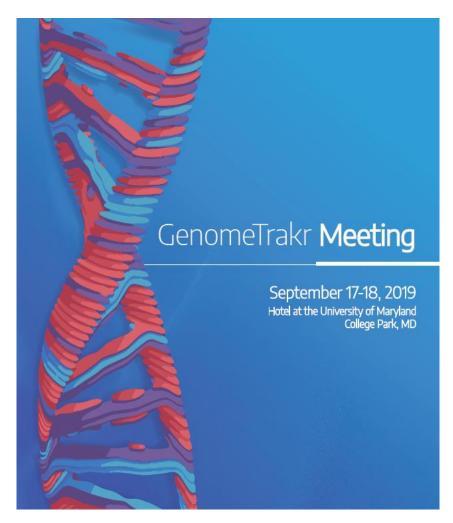


GENOMETRAKR EFFORTS



GenomeTrakr Trainings & Meetings

- 2019 GenomeTrakr Meeting
 - September 17 18, 2019
 - College Park, MD
- Galaxy Training
 - September 16 − 17, 2019
 - Held at Joint Institute for Food Safety and Applied Nutrition (JIFSAN)
 - 30 attendees





NCBI Best Practices Document

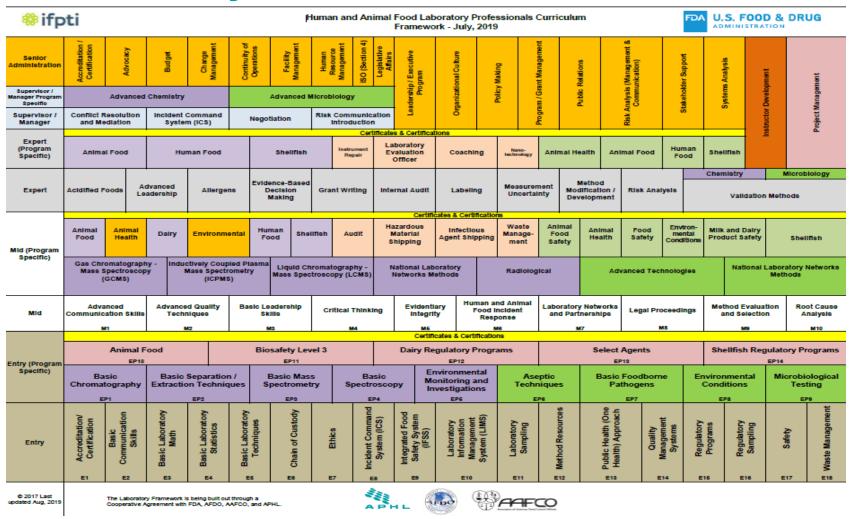
- The document includes:
 - Relevant NCBI databases
 - Community Standards for sequence and metadata quality
 - SOP for using FDA's GalaxyTrakr for quality control
 - Detailed SOP for NCBI submissions
 - Community standards and SOP for data curation



OTED FRAMEWORK AND COURSE DEVELOPMENT

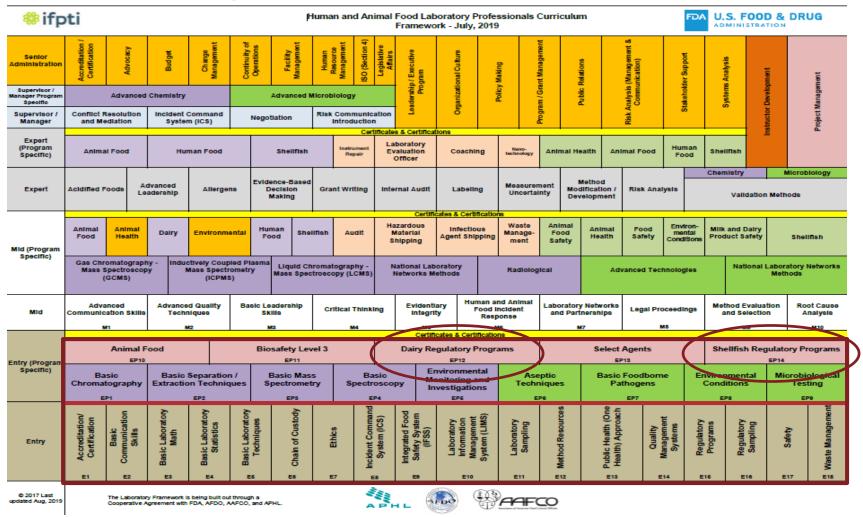


Laboratory Framework





Laboratory Framework





LCF Course Development

- Laboratory Ethics (under review)
- Laboratory Safety (expected Spring 2020)
- Basic Laboratory Statistics (TBD 2020)
- Basic Laboratory Techniques (TBD 2020)
- Basic Laboratory Math (TBD 2020)
- Waste Management (TBD 2020)
- Method Resources (TBD 2020)



Laboratory Ethics



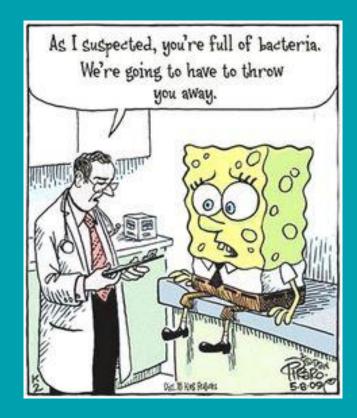


Resources

- APHL Accreditation Resources
- AAFCO Laboratory Resources
- AFDO Directory of State & Laboratory Officials



Thank you



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