VTEC in Food 2016

Table 1: VTEC in meat and other foods.

Food Type	Sampling	RTE	Batch/Single	Units	Units	%				
1 oou Type	Site	Status	Sample	Tested	Positive	Positive				
Fresh Meat	Jite	Status	Jampic	resteu	TOSITIVE	1 OSICIVE				
Routine Sampling										
Bovine	0	0								
2010	NS Total	Single	4	0	0					
	Suspect Sampling									
Bovine Catering NS Single 3 2 66.6										
Dovine	catering	Total	Jingie	3	2	66.6				
Meat Products		Total				00.0				
Routine Sampling										
Poultry (Broiler)	Catering	RTE	Single	3	0	0				
		Total	Jg.c	3	0	0				
			Sampling							
Beef		RTE	Single	6	0	0				
	Catering	NS	Single	3	0	0				
	Unspecified	RTE	Single	9	0	0				
Broilers	Catering	RTE	Single	9	0	0				
2.0	Unspecified	RTE	Single	1	0	0				
Meat from other animal	·	NS	Single	3	0	0				
species or not specified	Retail		Single							
Pork		Cooked	Single	3	0	0				
. •	Catering	RTE	Single	3	0	0				
	Unspecified	Cooked	Single	1	0	0				
Sheep	Unspecified	NS	Single	3	0	0				
Wild boar	Catering	RTE	Single	3	0	0				
TTIIG BOOK	Catering	Total	Single	44	0	0				
Minced Meat				• •						
		Routine :	Sampling							
Beef	Catering	Raw	Batch	4	3	75				
	Processing	NS	Batch	3	3	100				
	1110000000	Total		7	6	85.7				
			Sampling	-						
Bovine	Catering	Raw	Single	12	0	0				
	Retail	NS	Single	3	0	0				
		Total	<u> </u>	15	0	0				
Meat Preparation					·	<u> </u>				
•		Suspect S	Sampling							
Beef	Catering	NS	Single	3	0	0				
	Retail	NS	Single	3	0	0				
		Total	Ü	6	0	0				
Unspecified Meat										
Routine Sampling										
Bovine	Slaughter	NS	Batch	1	0	0				
	•	Total		1	0	0				
Other foods										

Food Type	Sampling	RTE	Batch/Single	Units	Units	%				
	Site	Status	Sample	Tested	Positive	Positive				
Routine Sampling										
Cheese, Milk and Dairy	Catering	NS	Single	1	0	0				
Products	Retail	NS	Single	4	0	0				
	Farm	NS	Single	1	0	0				
	Unspecified	NS	Single	1	0	0				
Bakery products	Catering	NS	Single	2	0	0				
(desserts)	Retail	NS	Single	1	0	0				
Cereals & meals	Catering	NS	Single	1	0	0				
	Retail	NS	Single	2	0	0				
Fruits, Fruit products,	Catering	NS	Single	1	0	0				
Vegetables and	Retail	NS	Single	1	0	0				
Vegetable products	Unspecified	NS	Single	1	0	0				
Other processed food	Processing	RTE	Single	1	0	0				
products and prepared	Retail	RTE	Single	2	0	0				
dishes	Retail	NS	Single	1	0	0				
RTE Salads	Catering	NS	Single	6	0	0				
	Retail	NS	Single	9	0	0				
	Unspecified	NS	Single	5	0	0				
Sauce and Dressings	Catering	NS	Single	6	0	0				
		Total		46	0	0				
		Suspect S	Sampling							
Cereals and Meals	Catering	NS	Single	3	0	0				
	Unspecified	NS	Single	3	0	0				
Cheese, Milk and Dairy	Processing	NS	Batch	4	0	0				
Products	Catering	NS	Single	6	0	0				
	Unspecified	NS	Single	3	0	0				
Fish and Fishery Products	Catoring	RTE	Single	3	0	0				
	Catering	NS	Single	6	0	0				
Other Processed Foods		RTE	Single	9	0	0				
and Prepared Dishes	Catering	NS	Batch	2	0	0				
			Single	5	0	0				
	Unspecified	NS	Single	3	0	0				
RTE Salads	Catering	NS	Single	9	0	0				
Sauce and Dressings	Unspecified	NS	Single	6	0	0				
Vegetables	Catering	RTE	Single	3	0	0				
	Catering	NS	Single	15	0	0				
	Unspecified	NS	Single	3	0	0				
Water	Processing	NS	Batch	2	0	0				
	Unspecified	NS	Single	3	0	0				
		Total		88	0	0				

		Samples Tested	Samples Positive	% Positive
0	verall Total	217	8	3.7
Total Routi	ne Samples	61	6	9.8
Co				
Total NS	Batch	4	3	75
	Single	47	0	0
Total RTE	Batch	0	0	0

Food Type	Sampl	ing	R1	ΓΕ	Batch/	/Single	Ur	nits	Un	its	%
	Site		Sta	tus	San	nple	Tes	sted	Posi	tive	Positive
		Si	ngle			6		C)		0
Tota	al Raw	В	Batch			4		3		75	
		Si	ngle			0		0		0	
						•					
Total Suspect Samples			ples			156		2			1.3
Consisting of:			g of:								
To	tal NS	В	atch			8		C)		0
		Si	ngle			86		2			2.3
Total RTE		В	atch			0		0		0	
		Si	ngle			46		C)		0
Tota	Total Raw Batch		atch			0		C)		0
		Si	ngle			12		C)		0
Total C	ooked	В	atch	_		0		C)		0
		Si	ngle			4		C)		0

Abbreviations - RTE: Ready-to-Eat; NS: Not specified

Data Source: Dairy Science Laboratory (DSL), Public Health Laboratory, Cherry Orchard Hospital (PHL)

Table 2: Breakdown of VTEC positive food samples and serotypes.

Food Type	Sampling Site Serotype		Number of units positive					
Routine Sampling								
Bovine (Minced Meat)	Catering	VTEC O157	3					
Bovine (Minced Meat)	Processing	VTEC O26	1					
Bovine (Minced Meat)	Processing	VTEC 0145	1					
Bovine (Minced Meat)	Processing	VTEC O157	1					
Suspect Sampling								
Bovine (Fresh)	Catering	VTEC O157	2					