

RESULTS OF PROFICIENCY TESTS NO. 26 AND 27

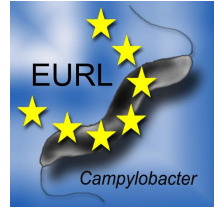


Helena Höök
EURL-Campylobacter
Workshop 2020





Thank you for your participation and for providing information in the questback reports!

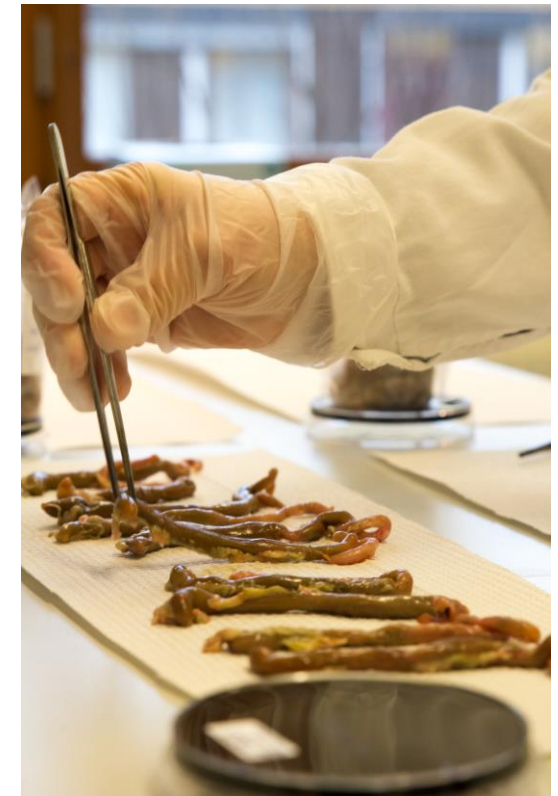


NUMBERS OF PARTICIPANTS

Year	2020	2019	2018	2017	2016	2015	2014	2013	2012
	PT 26	PT 23	PT 21	PT 19	PT 17	PT 15	PT 13	PT 11	PT 9
Enumeration	33/38	35	37	36	36	36	35	36	33
	PT 27	PT 24	PT 22	PT 20	PT 18	PT 16	PT 14	PT 12	PT 9
Detection & species id	29/31	33	31	34	33	32	36	34	36

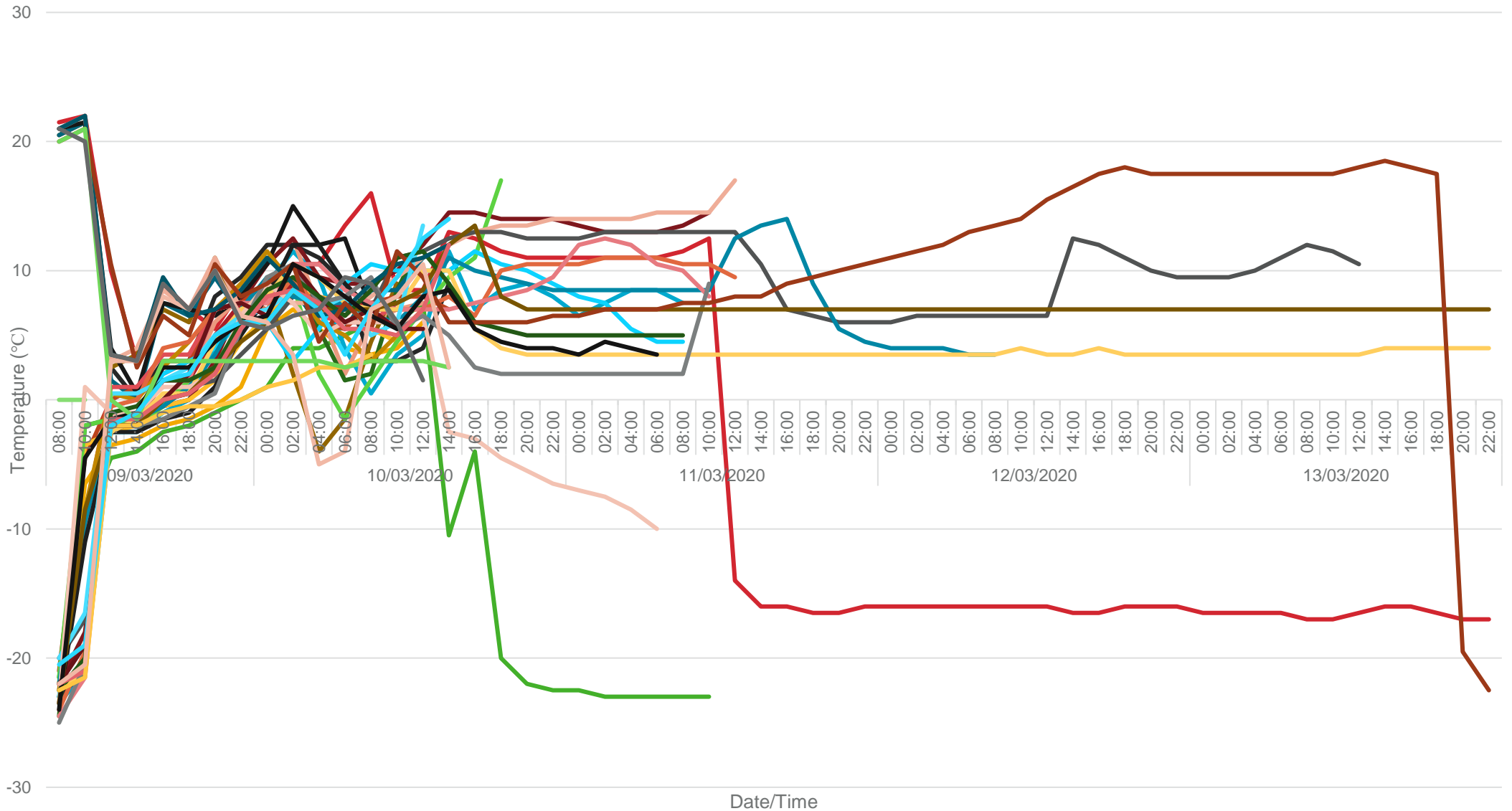
CAMPYLOBACTER-FREE MATRICES

- Chicken skin (PT 26)
- Caecal material (PT 27)
- All from a producer with no *Campylobacter*-positive broiler flocks for several months, and a slaughterhouse with very low level of *Campylobacter*-positive flocks
- Chicken skin and caecal material tested negative for presence of *Campylobacter*



TEMPERATURE DURING TRANSPORT

Proficiency test 26, 27 and 28



PT 26 – ENUMERATION (AND SPECIES IDENTIFICATION) IN CHICKEN SKIN



PROFICIENCY TEST NO. 26

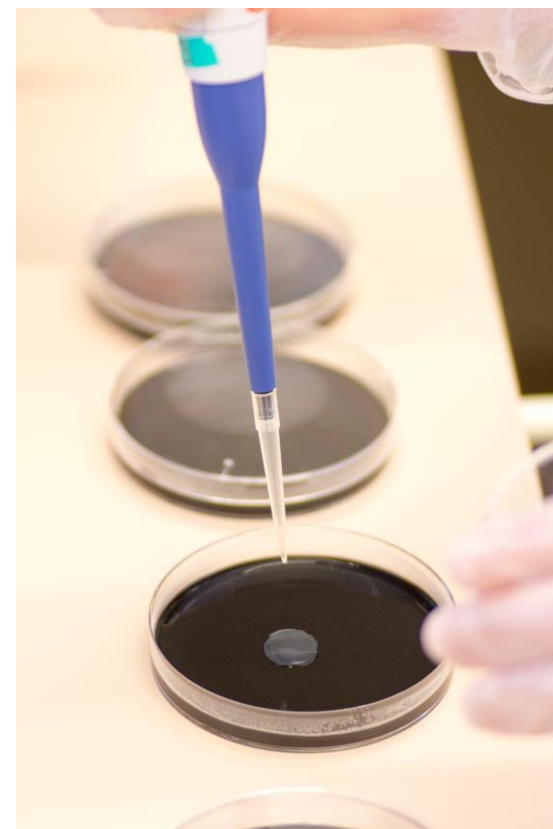
The objective was to assess the performance of the NRLs to enumerate (and voluntary species identify) *Campylobacter* in chicken skin.

- Enumeration and confirmation of *Campylobacter* spp. in chicken skin
- Species identification of *Campylobacter* (voluntary)
- Recommended method ISO 10272-2:2017, but other methods allowed
- Should allow enumeration of between 10 and 10⁵ cfu *Campylobacter*/g chicken skin



PT 26: CONTENTS AND PROCEDURE

- Chicken skin (about 120 g) to be divided into 10 portions of 10 g
- 10 vials with freeze-dried sample (with or without *Campylobacter*)
- Homogenise and make a initial dilution of 10^{-1}
- Follow the method(s) of choice for
 - enumeration
 - species identification (voluntary)



of *Campylobacter* spp.

PT 26: QUALITY CONTROL

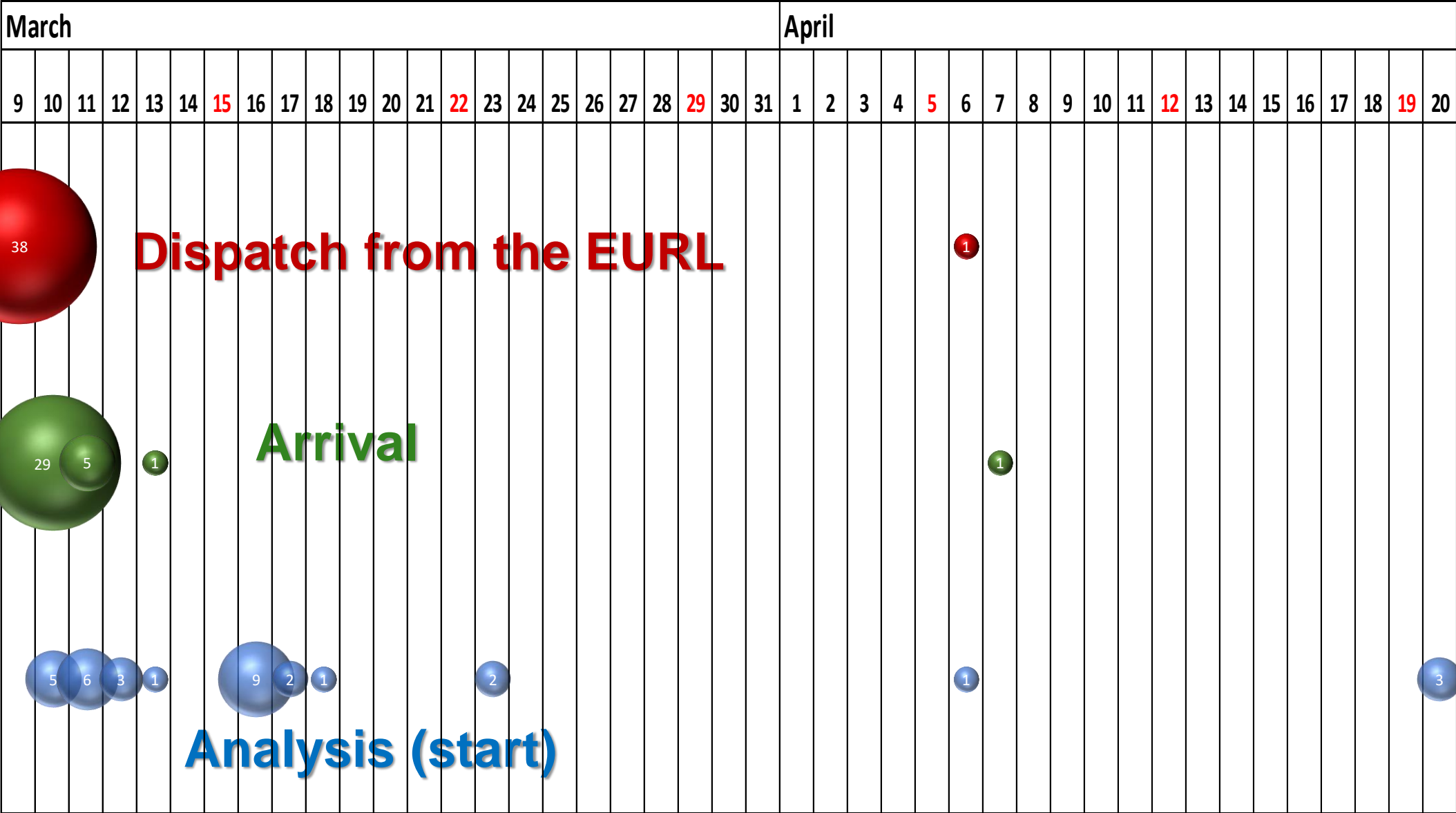
- Vials produced by the National Food Agency or the EURL
- Vials tested for homogeneity and stability by the producer and in triplicates by EURL
- Enumerations with chicken skin for control of *Campylobacter* levels and homogeneity
- Tested four times, once before and three times after dispatch (last time at last day for start of analysis)



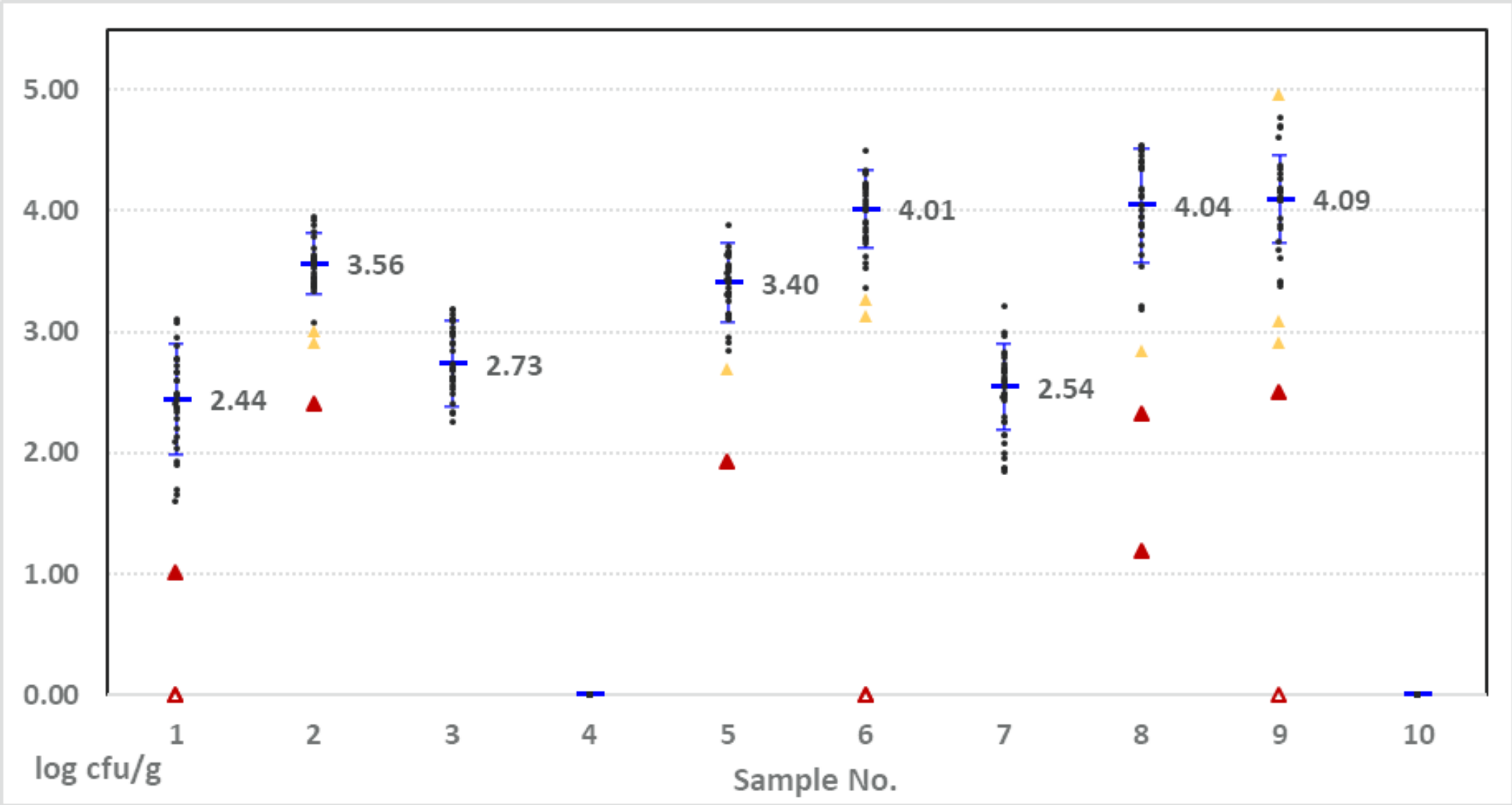
DESCRIPTION OF THE 10 VIALS IN PT 26

Sample No.	Species	Level (log cfu/vial)		Batch No.
1	<i>C. coli</i>	3.90		SLV334
2	<i>C. jejuni</i>	4.82		SLV305
3	<i>C. jejuni</i> + <i>Escherichia coli</i>	3.53	4.00	SLV313
4	<i>Escherichia coli</i>		3.41	SLV159
5	<i>C. jejuni</i>	4.60		SLV336
6	<i>C. lari</i>	5.10		SLV335
7	<i>C. jejuni</i>	3.71		SLV306
8	<i>C. coli</i>	5.50		SLV333
9	<i>C. jejuni</i>	6.12		SVA038
10	Negative	5.67		SLV287/SLV272

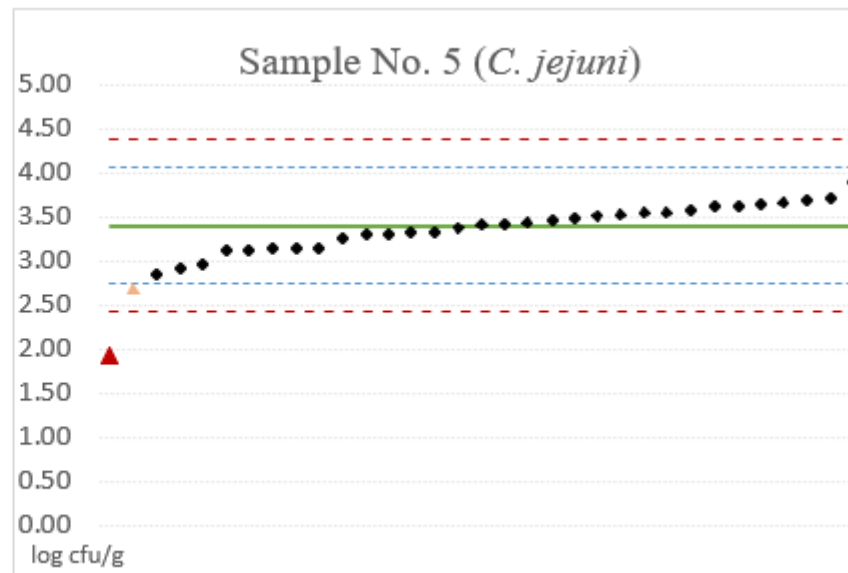
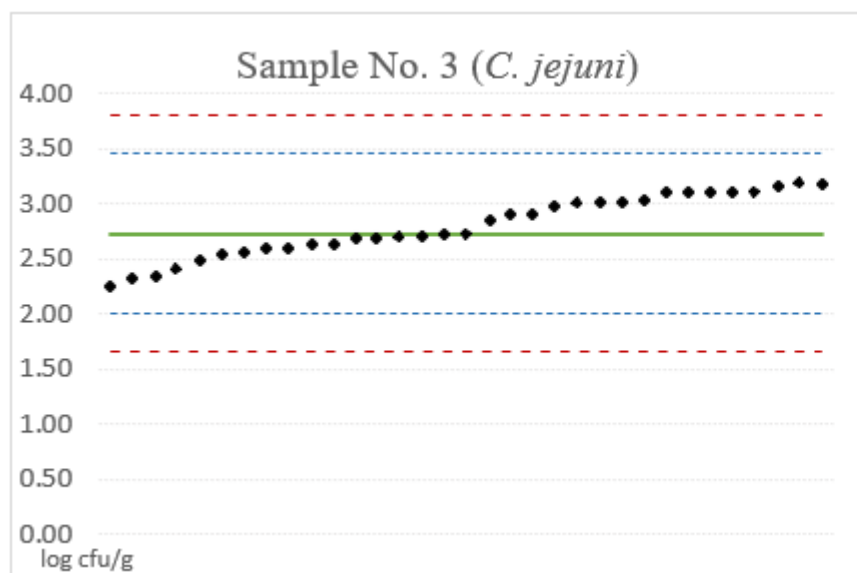
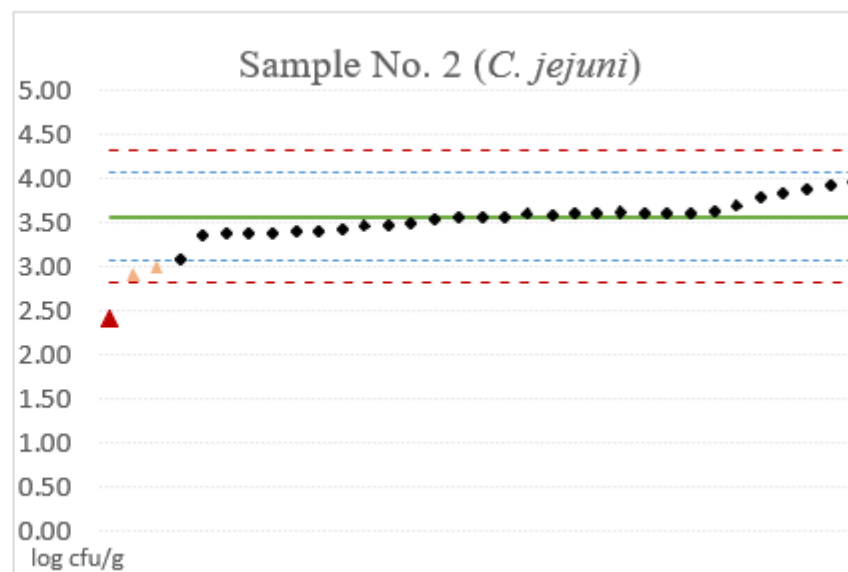
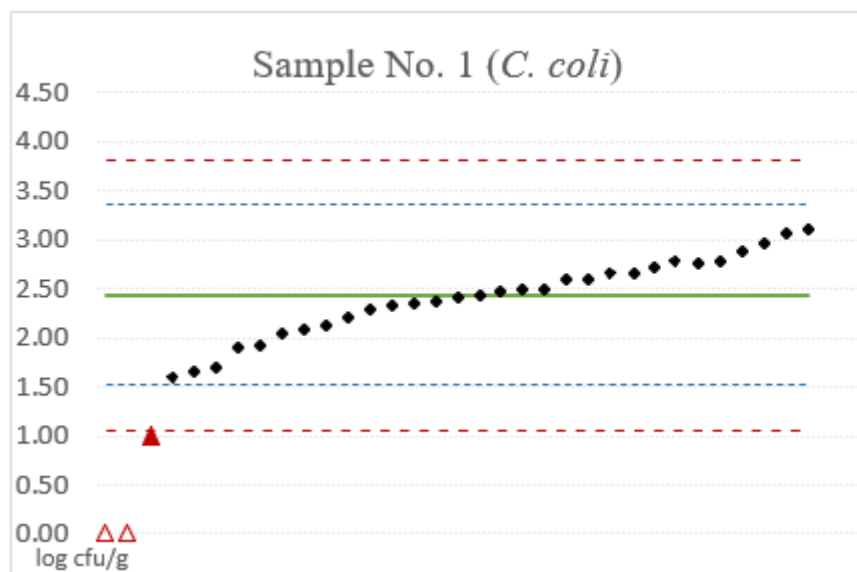
PT 26: TIME TO ARRIVAL & START OF ANALYSIS



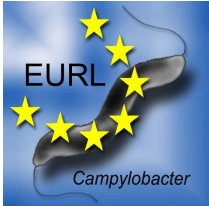
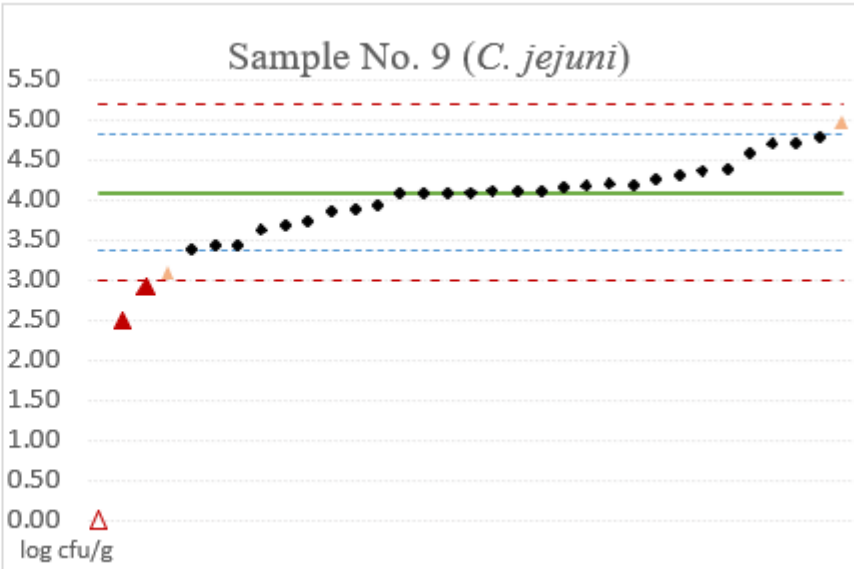
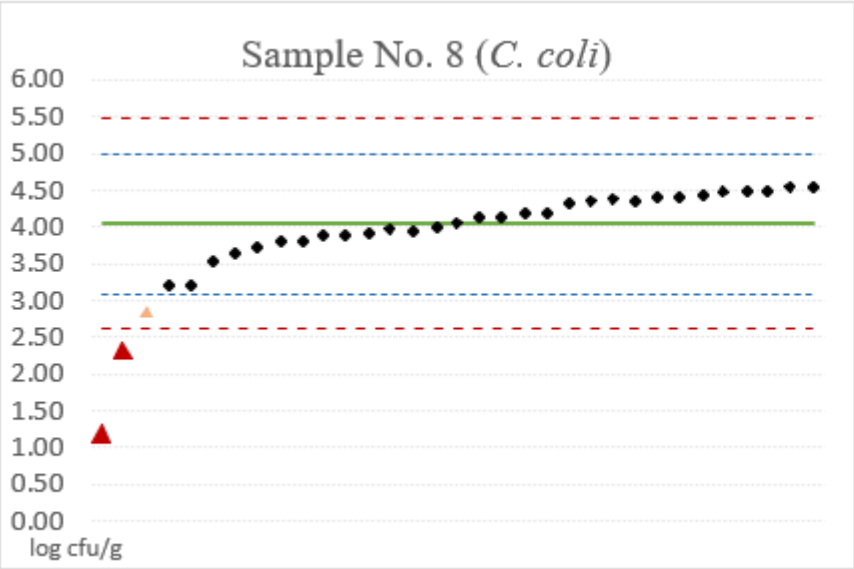
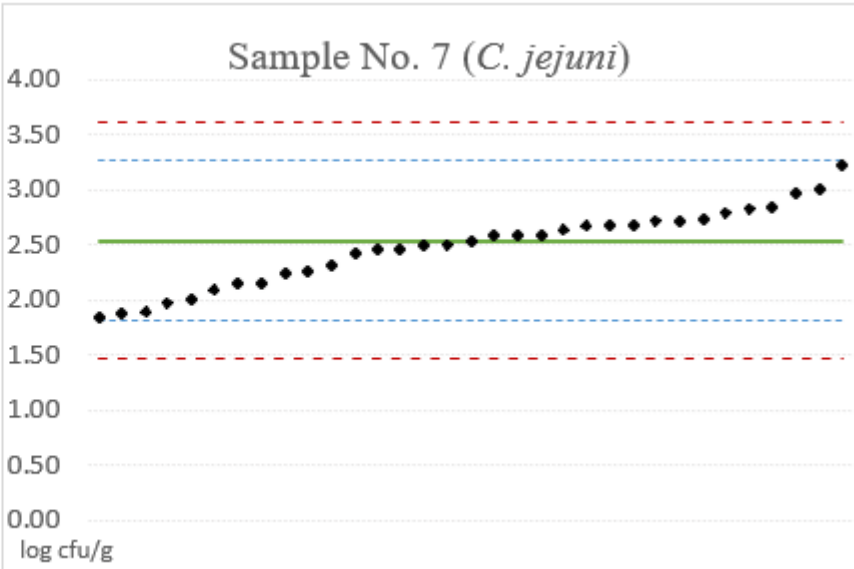
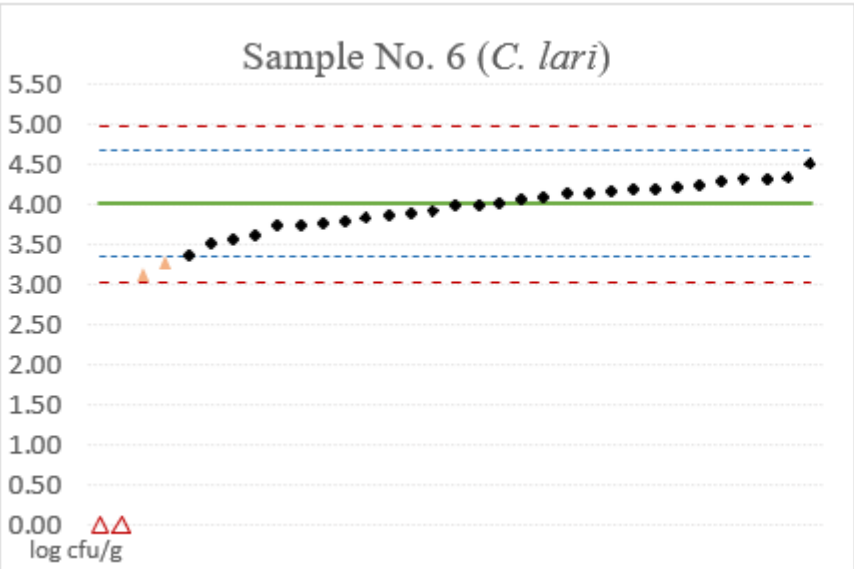
PT 26: RESULTS OF ENUMERATION



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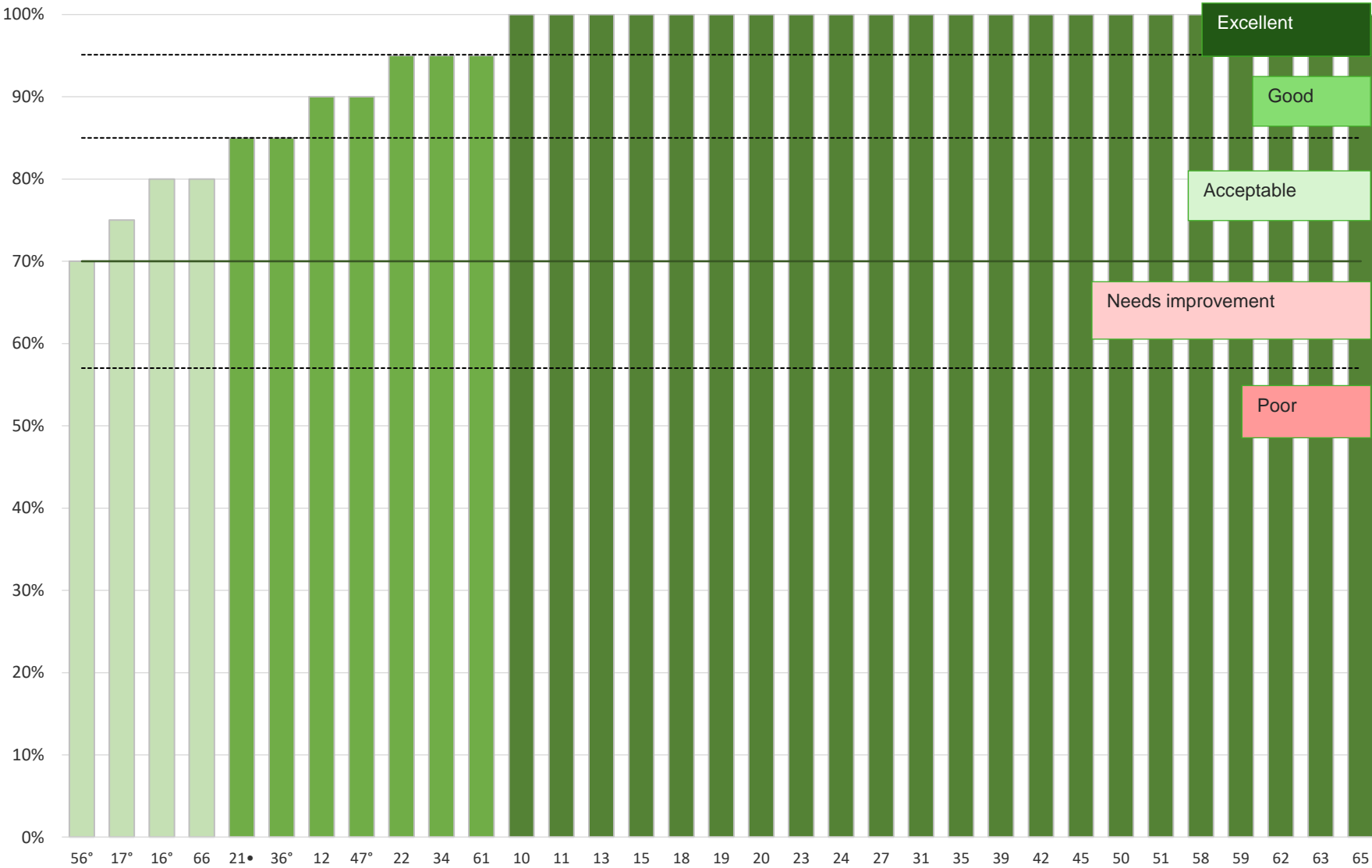


HOW WAS PERFORMANCE CALCULATED?

- The Median Absolute Deviation (MADe) to calculate performance
- $\sigma\text{MADe} = \text{MADe} \times 1.4826$
- *Campylobacter*-containing samples
 - Results within participants' median $\pm 2\sigma\text{MADe} = 2$ points
 - Results between $\pm 2\sigma\text{MADe}$ and $\pm 3\sigma\text{MADe} = 1$ point
 - Results outside $\pm 3\sigma\text{MADe} = 0$ points
- *Campylobacter*-negative samples
 - No *Campylobacter* reported = 2 points
 - False positive result = 0 points
- The maximum score (2 points for each sample) was 20 points
- Calculate the score for each participant

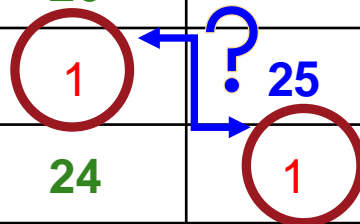
Grade	Scoring limits	
Excellent	20	95.1–100%
Good	17–19	85.0–95.0%
Acceptable	14–16	70.0–84.9%
Needs improvement	12–13	57.0–69.9%
Poor	<12	<57.0%

PERFORMANCE PT 26



PT 26: SPECIES IDENTIFICATION (VOLUNTARY)

Content of sample (vial)	<i>C. jejuni</i>	<i>C. coli</i>	<i>C. lari</i>	Camp spp.	Other / No growth
1. <i>C. coli</i>		25			1
2. <i>C. jejuni</i>	26				
3. <i>C. jejuni</i> + <i>E. coli</i>	26				
4. <i>E. coli</i>					26
5. <i>C. jejuni</i>	26				
6. <i>C. lari</i>			24	1	1
7. <i>C. jejuni</i>	26				
8. <i>C. coli</i>	1	25			
9. <i>C. jejuni</i>	24	1			1
10. Negative					26



PT 27 – DETECTION AND SPECIES IDENTIFICATION OF *CAMPYLOBACTER*



PROFICIENCY TEST NO. 27

The objective was to assess the performance of the NRLs to detect and identify *Campylobacter* species in chicken caecal contents.

- Detection of *Campylobacter* spp. in chicken caecal contents
- Species identification of *Campylobacter*
- 10 samples mimicking a sample pooled from up to 30 chicken caeca
- Recommended method ISO 10272-1:2017, but other methods allowed
- A direct procedure (procedure C in the ISO method) was recommended for the analysis

PT 27: CONTENTS AND PROCEDURE: CHICKEN CAECAL CONTENTS

- 10 numbered plastic tubes with 6 ml of caecal material
- 10 freeze-dried vials (with or without *Campylobacter* and/or other bacteria)
- Mix each vial with the corresponding caecal content tube up to a total volume of 10 ml
- Follow the method(s) of choice for
 - detection
 - species identificationof *Campylobacter* spp.

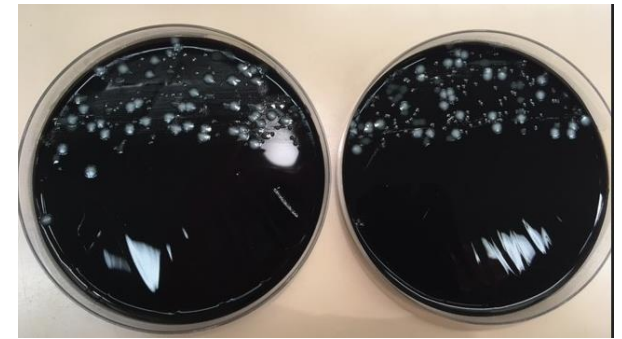


DESCRIPTION OF THE 10 VIALS IN PT 27

Sample No.	Content in vial	Batch No.	Level	log cfu/vial
11	<i>C. jejuni</i>	SVA021	Low	4.28
12	Negative			
13	<i>E. coli</i>	SVA045		
14	<i>C. jejuni</i> + <i>E. coli</i>	SVA041	Low	4.78
15	<i>C. jejuni</i>	SVA036	High	5.52
16	<i>C. coli</i>	SVA033	Low	4.85
17	<i>C. lari</i>	SVA044	Low	4.77
18	<i>C. coli</i> + <i>E. coli</i>	SVA043	High	5.39
19	<i>C. jejuni</i>	SVA039	Low	4.79
20	<i>C. coli</i>	SVA037	Low	4.32



PT 27: QUALITY CONTROL

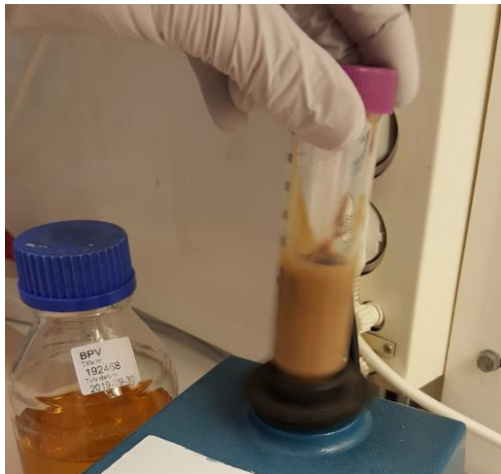


- Vials produced by EURL or the National Food Agency (negatives)
- Tested for homogeneity and stability by the producer
- Vials together with matrix were analysed according to ISO 10272-1:2017, procedure C (direct plating)
- Tested three times, once before and twice after dispatch

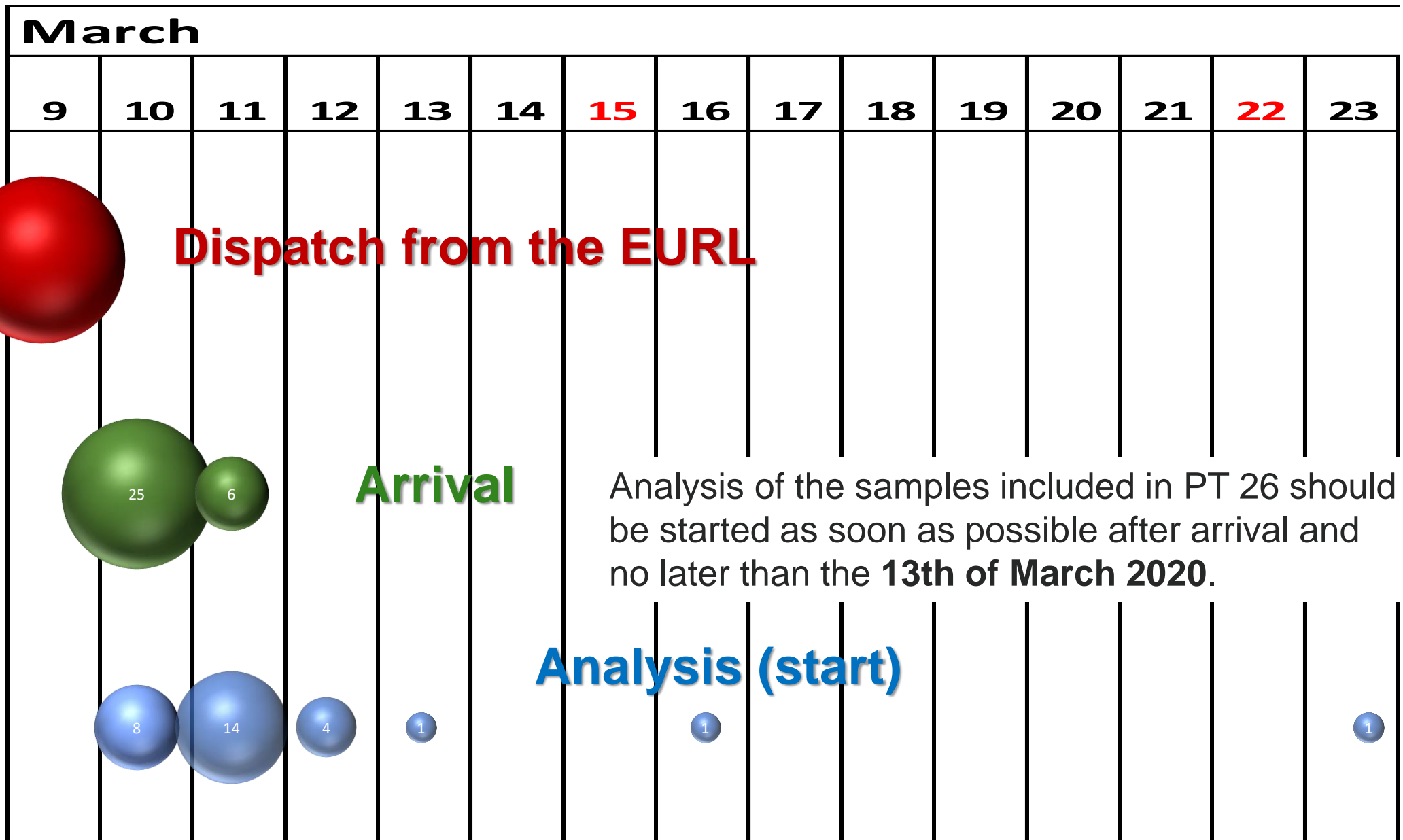


PT 27: PREPARATION OF THE MATRIX: CAECAL CONTENT

- *Campylobacter*-free caeca were cut and placed in a stomacher bag and mixed with Buffered Pepton Water.
- 6 ml of the suspension were added to a plastic tube, one for each sample
- The samples were freeze-stored three days.



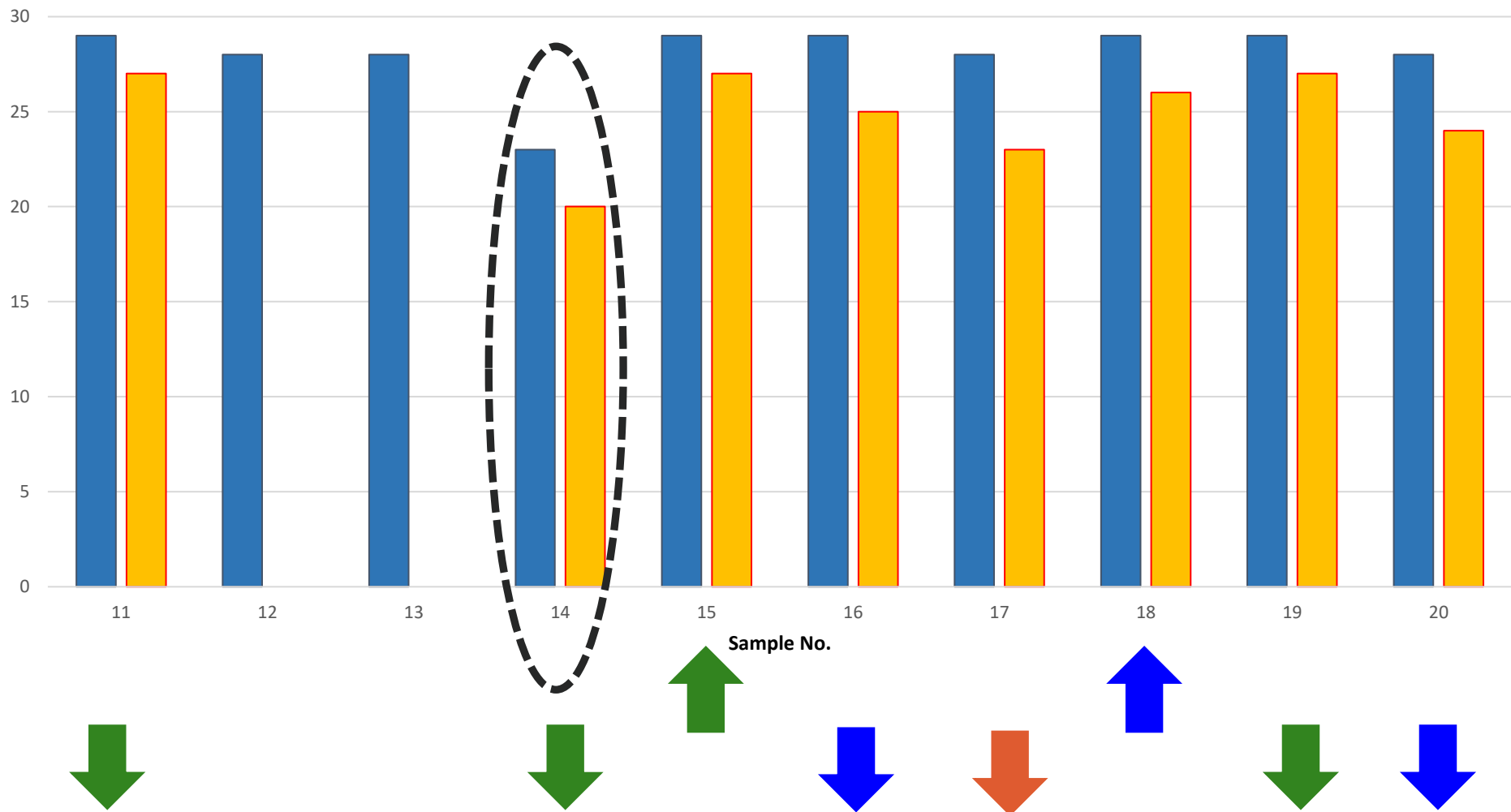
PT 27: TIME TO ARRIVAL & START OF ANALYSIS



PT 27: CORRECT REPORTED RESULTS PER SAMPLE

Number of NRLs

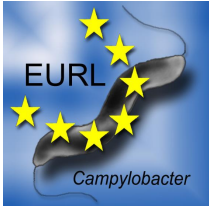
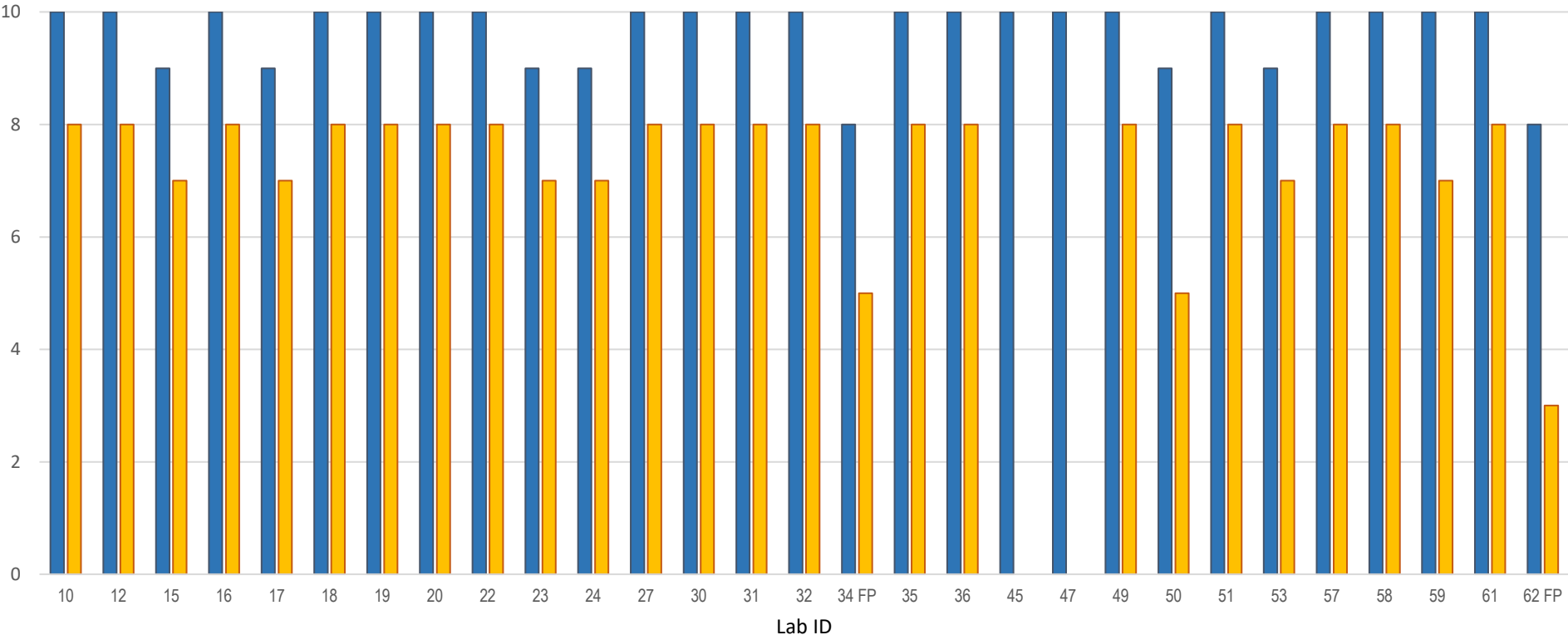
■ Correct Campylobacter detection
■ Correct species identification



PT 27: CORRECT REPORTED RESULTS PER LAB

Number of correct reported samples

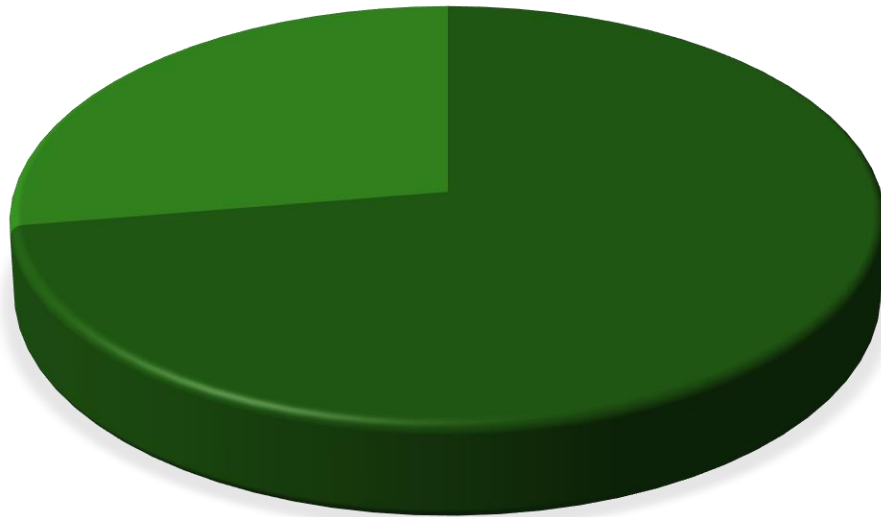
■ Correct Campylobacter detection
■ Correct species identification



PT 27: PERFORMANCE – SENSITIVITY AND ACCURACY IN DETECTION OF *CAMPYLOBACTER*

SENSITIVITY IN DETECTION

Good 28%

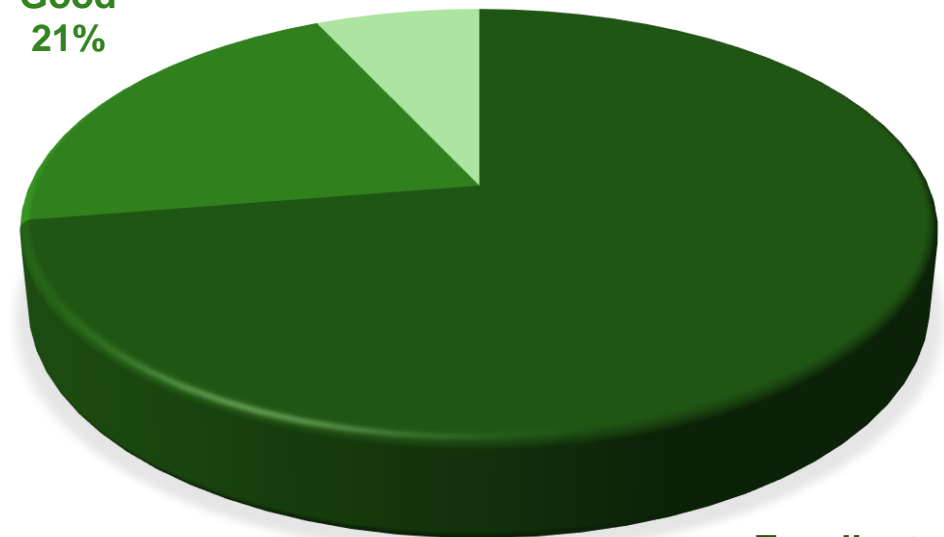


Excellent
72%

ACCURACY IN DETECTION OF POSITIVE AND NEGATIVE SAMPLES

Good 21%

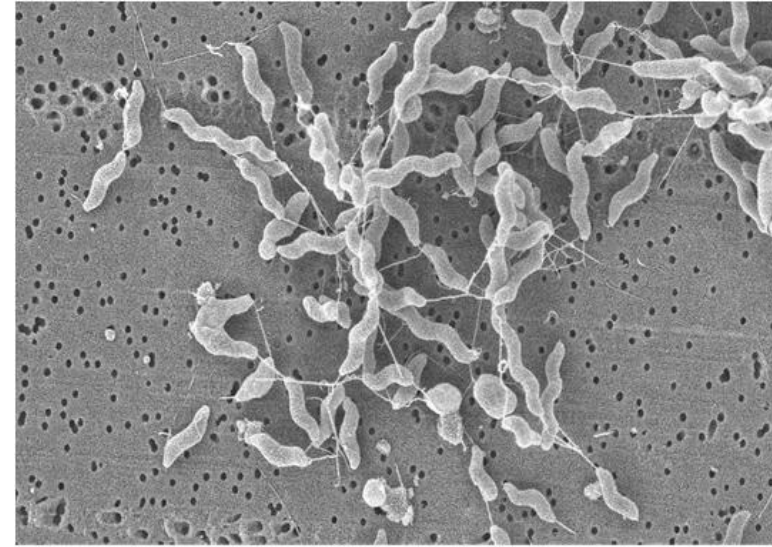
Acceptable 7%



Excellent
72%

PT 27: REPORTED SPECIES IDENTIFICATION

Sample No.	Bacterial species	<i>C. jejuni</i>	<i>C. coli</i>	<i>C. lari</i>	<i>Campylobacter</i> spp. but unable to identify species	Growth of other, not <i>Campylobacter</i>	No growth at all
11	<i>C. jejuni</i>	27					
12	Negative	1				12	14
13	<i>E. coli</i>				1	24	2
14	<i>C. jejuni</i> + <i>E. coli</i>	20			1	6	
15	<i>C. jejuni</i>	27					
16	<i>C. coli</i>		25	2			
17	<i>C. lari</i>	1	2	23			1
18	<i>C. coli</i> + <i>E. coli</i>		26		1		
19	<i>C. jejuni</i>	27					
20	<i>C. coli</i>	1	24	1			1



THANK YOU!

QUESTIONS?