



Welcome to the 15th EURL-*Campylobacter* workshop!



AT THE 15TH EURL-CAMPYLOBACTER WORKSHOP

- 69 pre-registered participants
- From NRLs in 26 MS (excuses from Malta)
- From NRLs in 3 EFTA (European free trade association) countries
- From 4 NRLs in third countries
- From EC DG SANTE
- From EFSA
- From ECDC
- From EURL-*Campylobacter*



NEW CONTACT AT DG SANTE

Jean-Baptiste Perrin, legislative officer in DG Health & Food Safety, Unit G4- Food Hygiene

NEW STAFF AT EURL-CAMPYLOBACTER

Ásgeir Ástvaldsson, PhD molecular biology, Researcher at SVA

WORKSHOP GUIDELINES



- MUTE yourself when not speaking
- Turn OFF the camera when not speaking, but ON when speaking
- Presenters will share their screen to provide their own presentation. Unshare the screen when it is time for the next speaker.

WORKSHOP GUIDELINES



- Ask questions or leave comments at any time in the chat forum (everyone will be able to read) OR by private e-mail to Sevinc
- Teams support: contact Ásgeir Ástvaldsson through e-mail or phone
- Contact details to Sevinc and Ásgeir can be found in the workshop programme information

WORKSHOP GENERAL INFORMATION

- Presentations on the EURL website
- Abstracts should be sent to Hanna as soon as possible (before Friday this week)
- Workshop report produced in October
- Check the list with NRL-contact information during lunch
- If you missed to register this morning, the link will be open again at the breaks.
- The link to the workshop evaluation will be sent out after the workshop. Please do not forget to fill it in.

**EURL-CAMPYLOBACTER
ACTIVITIES 2020 – AND
ADAPTIONS DUE TO COVID-19
OUTBREAK**

THANK YOU

- For doing your very best to participate in collaborative studies and PTs despite lock-down/shortage of staff etc.
- For patience with postponed deadlines/reports



EURL-CAMPYLOBACTER ACTIVITIES 2020

TRAINING

- Enumeration, detection and species identification (Feb)
- WGS for *Campylobacter* (9-11 December)
- Update: 9-10th Dec and provided as an online course
- The aim is the same, to aid laboratories that are in the starting phase of using WGS for *Campylobacter*

EURL-CAMPYLOBACTER ACTIVITIES 2020

PROFICIENCY TESTS

- PT 26 Enumeration of *Campylobacter* in chicken skin
 - PT 27 Detection and species identification of *Campylobacter* in chicken caecum samples
 - PT 28 Whole genome sequencing of *Campylobacter*
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- Adaptions: Deadline for PT 26 and PT 28 extended
 - Preliminary reports – July (PT 26 and PT 27), November (PT 28)



ANALYTICAL METHODS

- Two studies (one together with NRLs) to be able to complete the harmonised protocol for isolation of *Campylobacter* for AMR monitoring (new legislation from 2021)
- Adaptions: The second study 'selective media' postponed
- '*Campylobacter* in raw milk' study
- Adaptions: Postponed start and deadline of the study – which now runs throughout the year



ISO/CEN ACTIVITIES

CEN/TC 463/WG 3 '*Campylobacter*'

Amd1:

- Inclusion of methods for molecular confirmation and identification of thermotolerant *Campylobacter* spp.
- Validation of PCR methods against the reference method according to ISO 16140-6
- DIS draft by March 2021

CEN/TC 463/WG 3 '*Campylobacter*'

Validation for “broad range of foods” :

- For ISO 10272:2017 part 1 and 2, the validation study includes 4 food categories and 1 PPS – therefore 1 food category is missing in order to have a complete validation for « broad range of foods » according to ISO 16140-2 (2016).
- Advantage of validation for “broad range of foods” is that user laboratories can verify the method according to ISO 16140-3 when adding a new category for analysis = less work than validate the method according to ISO 16140-4
- An additional food category can be added if it is found relevant for the method, i.e. if it is routinely analysed by laboratories using ISO 10272. If relevant validation data for this food category already exist, it can be included in the validation – otherwise WG3 needs to perform a new interlaboratory study for this food category.

Cont. CEN/TC 463/WG 3 'Campylobacter

- Asked experts in WG3 (24/8) and the NRLs-*Campylobacter* (28/8) if additional food categories are analysed routinely
 - Fresh produce and fruits
 - multi-component foods or meal components
- WG3 decided to validate one more food category – fresh produce and fruits.
- No existing validation data so will organise ILS for qualitative and quantitative analysis

Cont. CEN/TC 463/WG 3 'Campylobacter'

The composition of Preston broth

- The original composition of Preston broth contains three additional salts (sodium pyruvate, sodium metabisulphite and iron sulphate). Also known as *Campylobacter* growth supplement (eg. Oxoid SR0232) or FBP supplement
- This was not included in 1995 or 2017 version of the standard
- One *C. coli* strain used for performance testing at SVA (ATCC 33559 or NCTC 11366) does not grow in Preston broth without salt supplement



Cont. CEN/TC 463/WG 3 'Campylobacter'

Sent out a question to the NRLs-*Campylobacter* 15/9

1. Do you include the salt supplement in the Preston broth produced in your laboratory? If yes, why?
2. If no, have you encountered any repeated problems with performance testing of Preston broth? If yes, please specify.
3. Which *Campylobacter* control strains do you use for performance testing of Preston broth?

Replies (14):

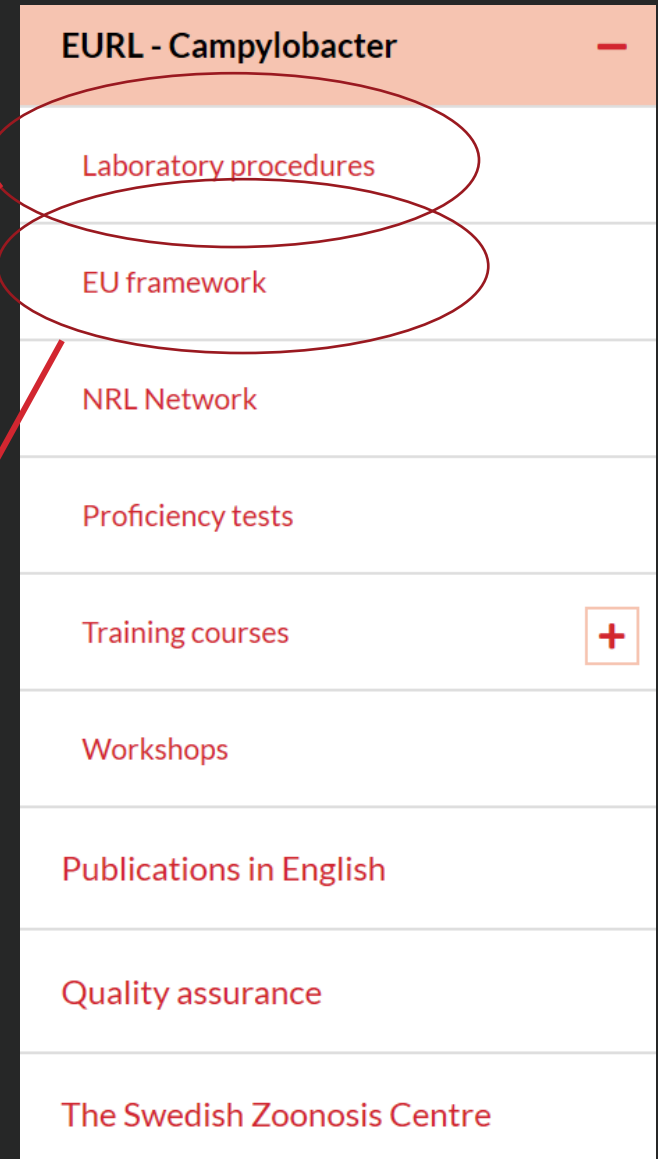
- 4 does not use Preston broth
- 5 include salt supplement – 2 because old protocol, 1 because the *C. coli* strain used for performance testing does not grow otherwise
- 5 use Preston broth without salt supplement. 4 replied No problem noticed. But 2 only use a *C. jejuni* strain for performance testing. 1 replied some strains of *C. coli* grows better with the salt supplement.



- **EURL-Campylobacter website**

- A new structure autumn 2020

- www.sva.se/eurl-campylobacter



”Learning material”

Harmonised protocol for isolation of *Campylobacter* for AMR monitoring

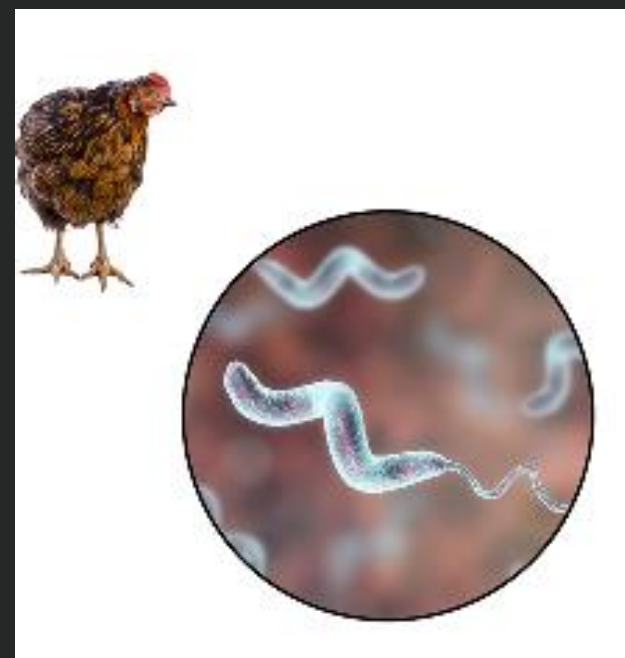
Documents generated in WG-WGS

EU legislation

Links to other EURLs

ON THE PROGRAM

- Session 1: *Campylobacter* control strategies (before lunch 29/9)
- EFSA scientific opinion 'Update and review of control options for *Campylobacter* in broilers at primary production'
- PHC reporting by MS
- NRL-IR experience with verification testing for the PHC
- Survey on transportation of samples to the lab
- A *Campylobacter* outbreak associated with a hatchery in Sweden



ON THE PROGRAM

- Session 2: EURL/NRL activities (after lunch 29/9)
- Results and discussion regarding PTs 2020 and future PTs
- Harmonised isolation of *Campylobacter* for AMR monitoring
- The collaborative study 'Detection of *Campylobacter* in raw milk'
- Interlaboratory study – PCR methods for confirmation and/or identification of *Campylobacter*



ON THE PROGRAM

- One Health European Joint Programme (OHEJP)
(Last 29/9)
- AIR SAMPLE



ON THE PROGRAM

- Session 3: WGS for surveillance and outbreak detection (30/9)
- An update of the work in the EURL WG-NGS
- WGS of isolates from UK retail chicken and phylogeny in relation to time and processor
- Updates from EFSA and ECDC
- Compare laboratory analysis in National public health laboratories and National reference laboratories *Campylobacter* to explore preparedness for outbreak detection