Integrated Surveillance of Foodborne Diseases in Denmark



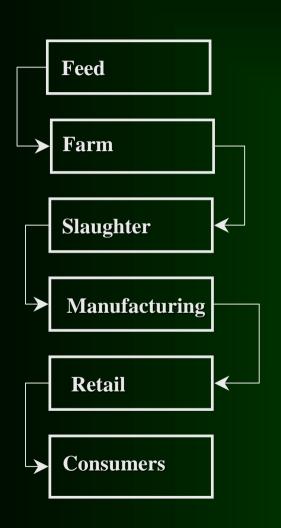
- Control Through Collaboration

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Danish Zoonosis Centre



Need for an integrated approach



- Numerous possible routes for introduction and transmission of pathogens
- Coordinated multi-disciplinary and multi-sector response necessary
- Levels of collaboration/coordination:
 - Microbiology epidemiology
 - Veterinary food hygiene medical
 - Government industry research -NGO

A National Zoonosis Surveillance Unit – Danish Zoonosis Centre

Aims of The Danish Zoonosis Centre:

- To systematically collect, analyse and interpret data on food borne disease in humans and food borne pathogens in the food production chain
- Conduct epidemiological research
- Provide information and advice to private and government sector and to the general public
- Facilitate coordination and collaboration

A National Coordinating Body

Coordination group

- Statens Serum Institut (Inst. of Public Health)
- Danish Veterinary and Food Administration
- Danish Plant Directorate
- Danish Veterinary Institute
- National Board of Health
- Danish Environmental Protection Agency
- Royal Veterinary and Agricultural University

Producer contact group

- Poultry producers org.
- Livestock and meat board
- Pig & pork producers org.
- Danish Dairy Federation
- Egg producers

Danish

Zoonosis

Centre

NGO Contact group

The Consumers Council

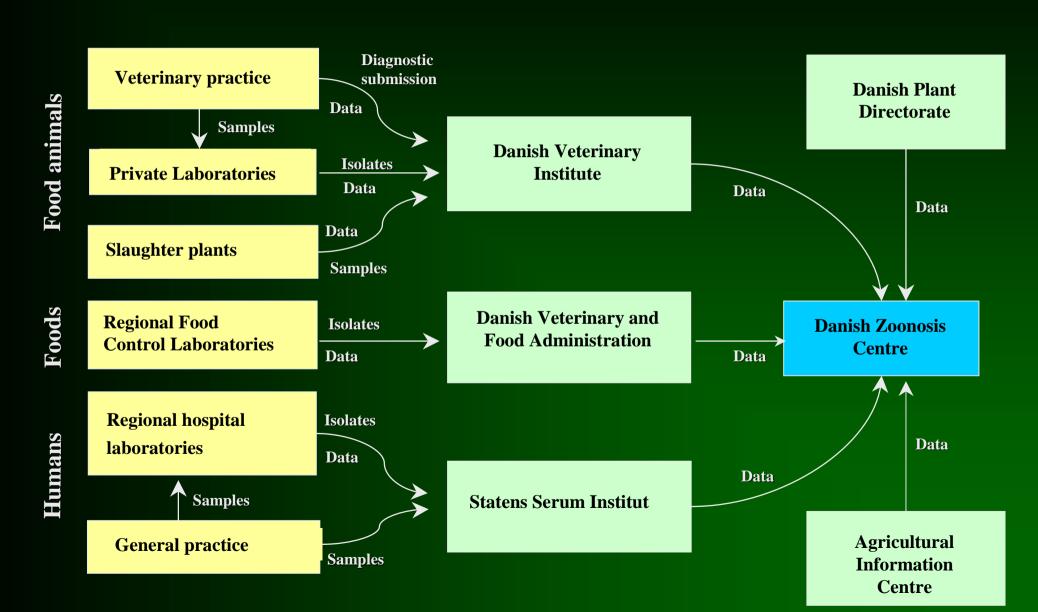
Retailers Association

- Danish Industry Board
- Danish Agricultural Board
- Central Labour Organisation

Danish Integrated Surveillance Programs

- Danish Integrated Zoonoses Surveillance Programme (DANIZO)
- Danish Integrated Antimicrobial Resistance and Antimicrobial Consumption Monitoring Programme (DANMAP)

DANIZO/DANMAP - logistics



Elements in DANIZO

- Feed
- Food animals
- Slaughter houses
- Whole Sale and Retail
- Monitoring of imported foods
- Human Disease

Active surveillance of Salmonella Clinical disease notifiable Active surveillance of Salmonella Active monitoring of Trichinella, More than 3 million monella, samples tested for ria 1 as specific pathogens of each year! Systematic surveillance of Centralised laboratory based and epidemiological surveillance of foodborne diseases

Elements in DANMAP

- Monitoring of antimicrobial resistance
- Monitoring of antimicrobial consumption
- Coordination
- Communication

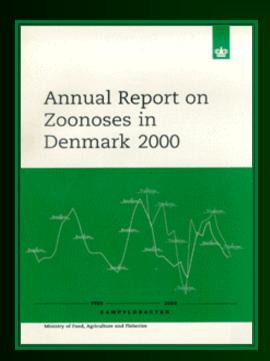
Specific human pathogens
Specific animal pathogens
Zoonotic bacteria
Indicator bacteria

Antimicrobials for therapy and prophylaxis in animals (VETSTAT) Antimicrobials for therapy and prophylaxis in humans

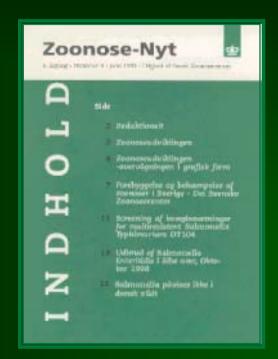
Steering committee

DANMAP report
Scientific publications
Open annual meetings

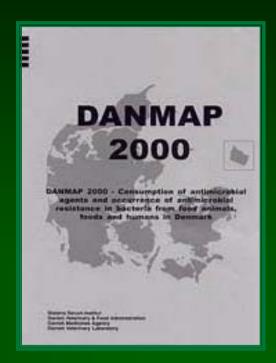
Integrated Surveillance Reports



Annual Report

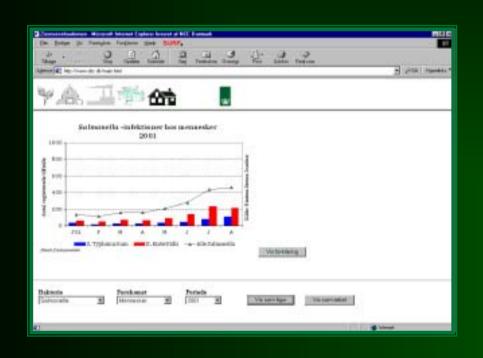


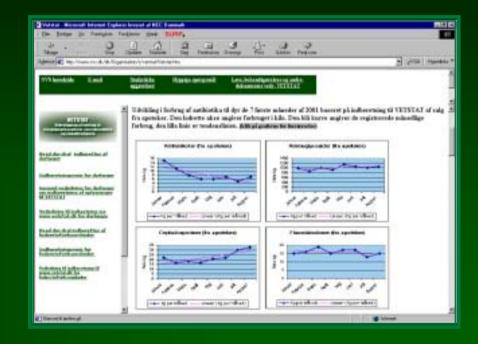
Zoonoses News



DANMAP Report

Integrated Internet Information

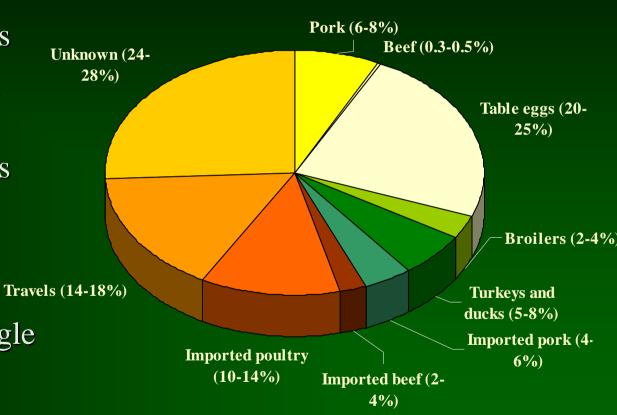




Zoonoses Homepage VETSTAT Homepage

Salmonella Source Account

- Registered human cases
 - Sero-, phage- & DNA types
- Prevalence in food animal reservoirs
 - Sero-, phage- & DNA types
- Comparison of types isolated
 - certain types almost exclusive isolated from single sources
 - Other types ascribed to source proportionally to indicative types



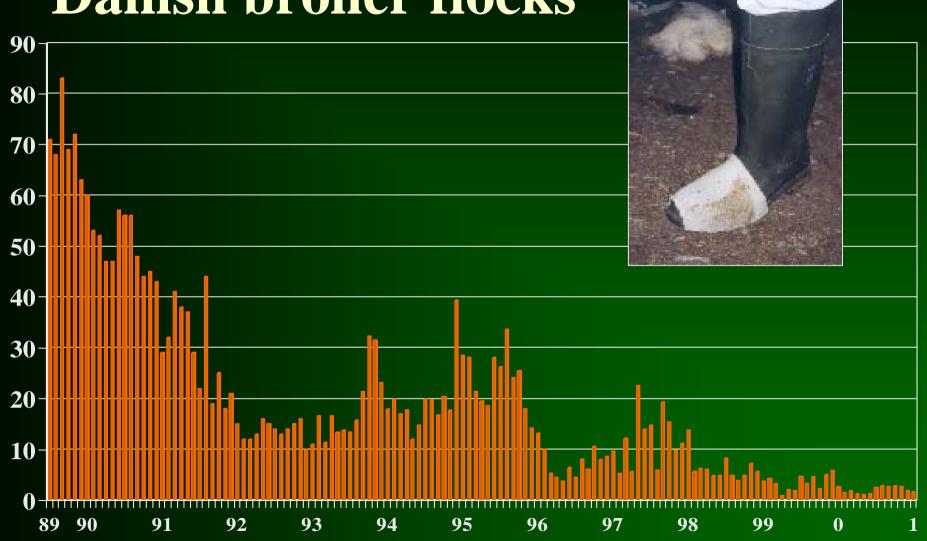
Salmonella sources 2000

Salmonella Control Programs and Public Health Impact (I)

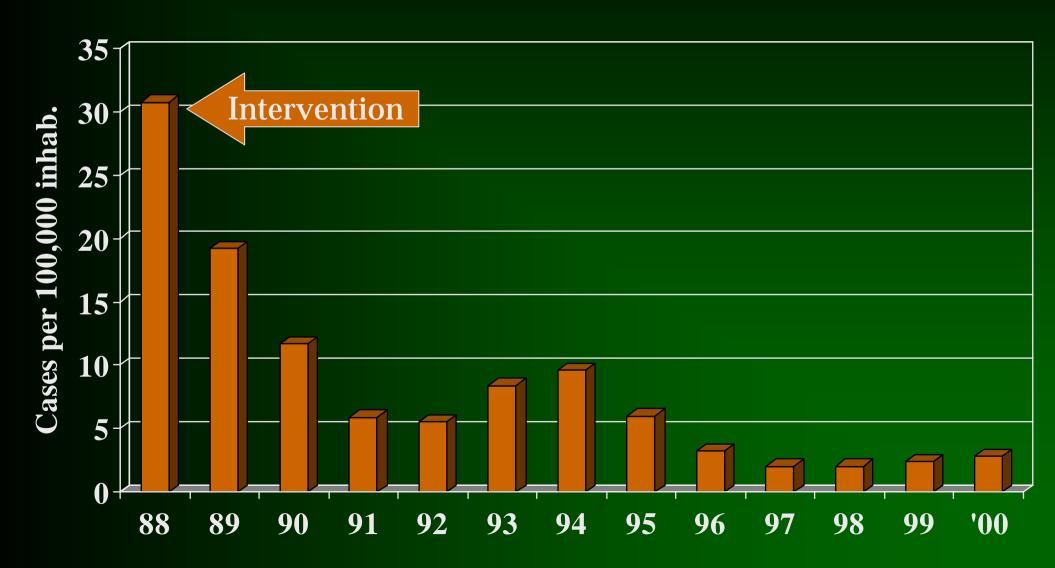
Broiler chicken and table egg production

- Top down eradication programme
- Test and destroy in breeding flocks
- Test and decontaminate broiler/table egg industry
- All commercial producers involved
- All serotypes, but special emphasis on S.
 Typhimurium and S. Enteritidis
- Objective: Eradicate *Salmonella* from broiler chicken and table egg production

Prevalence of Salmonella infected Danish broiler flocks



Incidence of human salmonellosis attributable to broilers in Denmark



Salmonella Control Program in Table Egg Production

60 eggs from every commercial table egg producing flock tested every 9 weeks

Consequences in seropositive flocks:

- Intensive bacteriological sampling
- Eggs are diverted to heat-treatment (pasteurisation)

Salmonella in table egg production



Egg associated human salmonellosis in Denmark



Salmonella Control Programs and Public Health Impact (II)

Integrated Salmonella control program of swine and pork:

- Testing of all breeding and multiplying herds
- Continuous testing of all herds producing more than 200 finishers for slaughter per year
- Herds are ranked by number of salmonella positive animals:
 - Level 1 no reaction
 - Level 2 intervention at herd level (hygiene, feeding, sectioning, a.o.)
 - Level 3 intervention at herd level and special hygienic slaughter

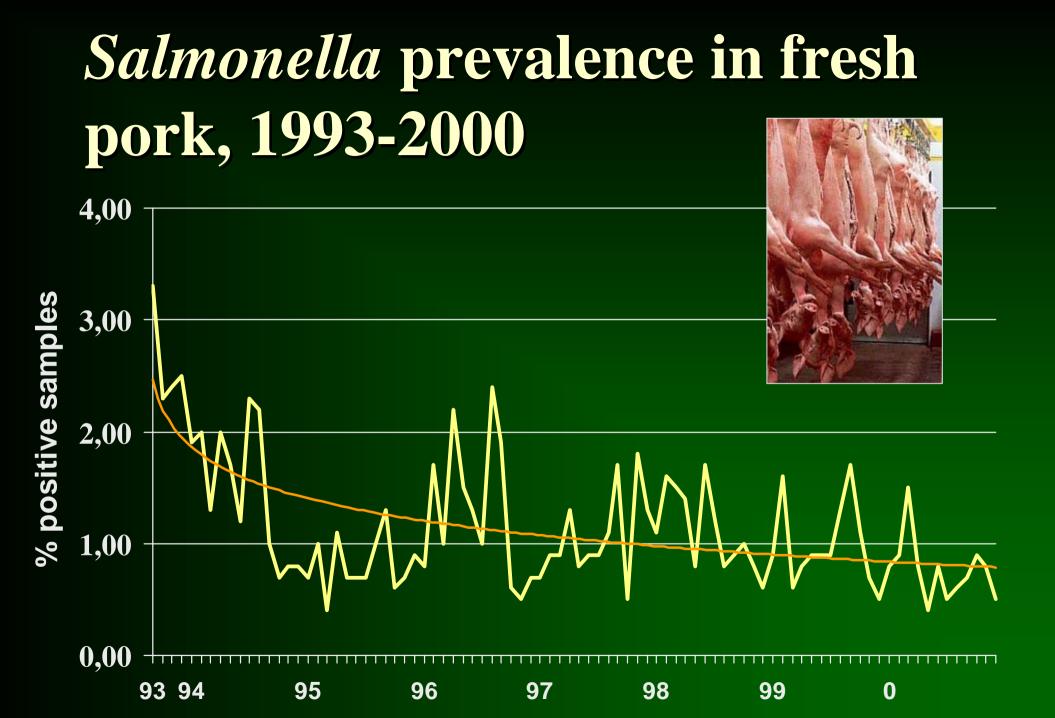
Objective: Reduce Salmonella in pork



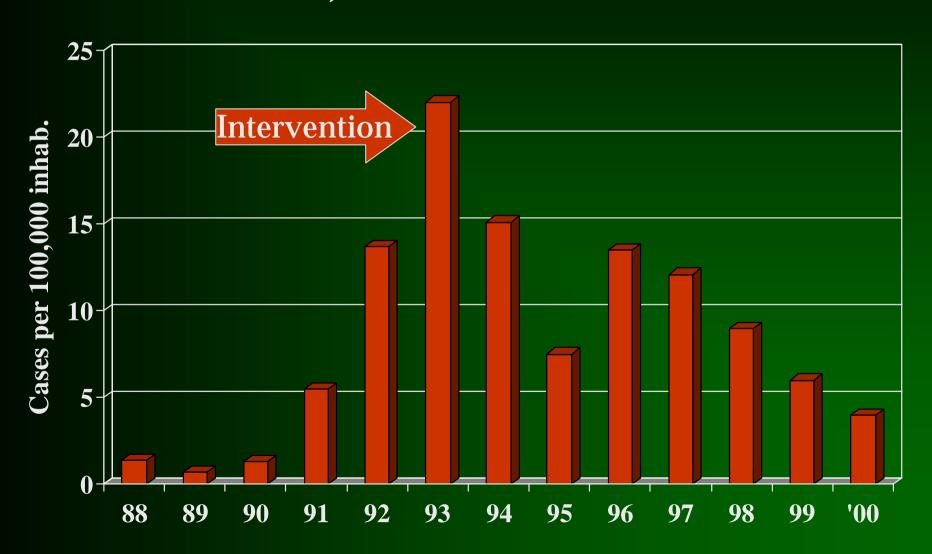
Serological examination of "meat juice" samples by an ELISA technique (LPS antigens - O:1,4,5,6,7,12)

Serological surveillance of *Salmonella* in Danish pig herds 1995-2001





Pork associated human salmonellosis in Denmark, 1988 - 2000

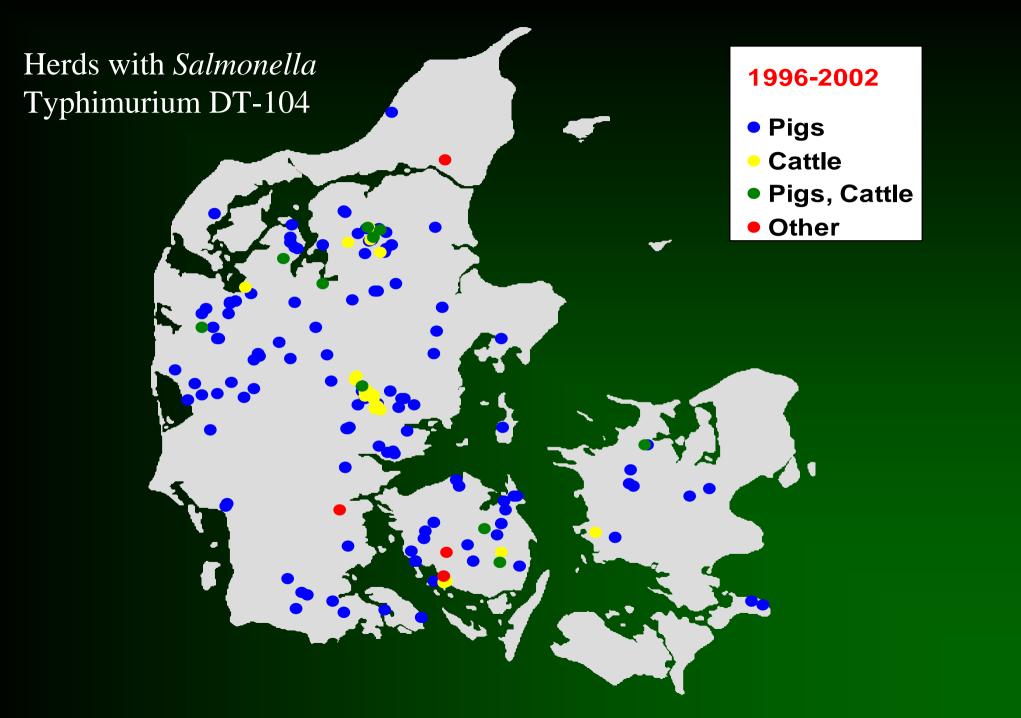


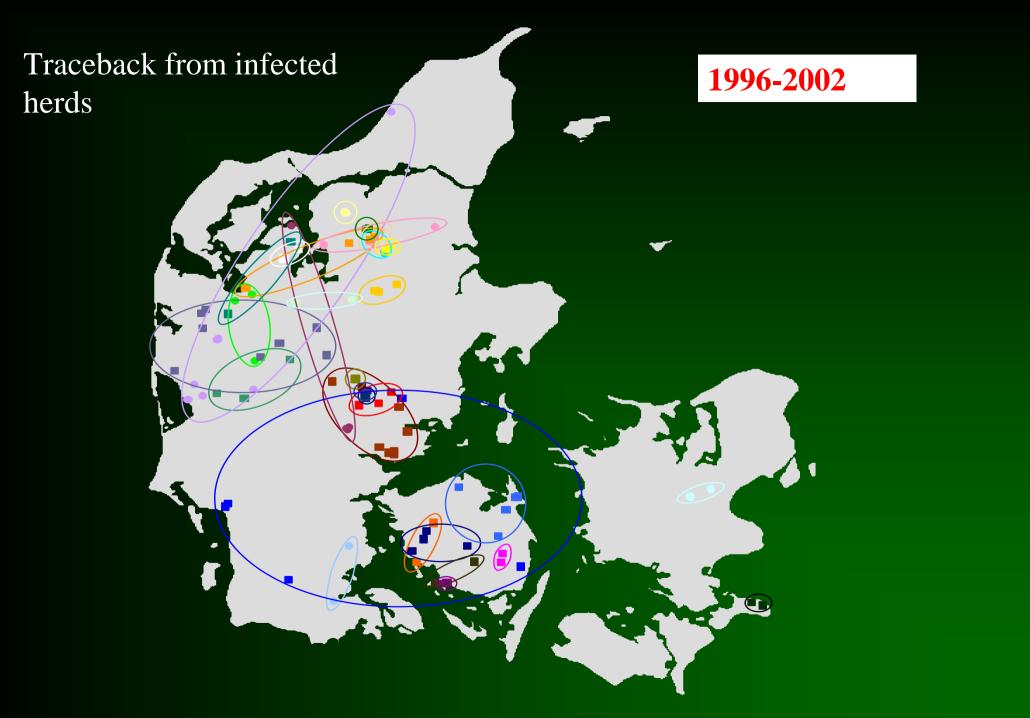
Salmonella Typhimurium DT104 - a cause for extra concern

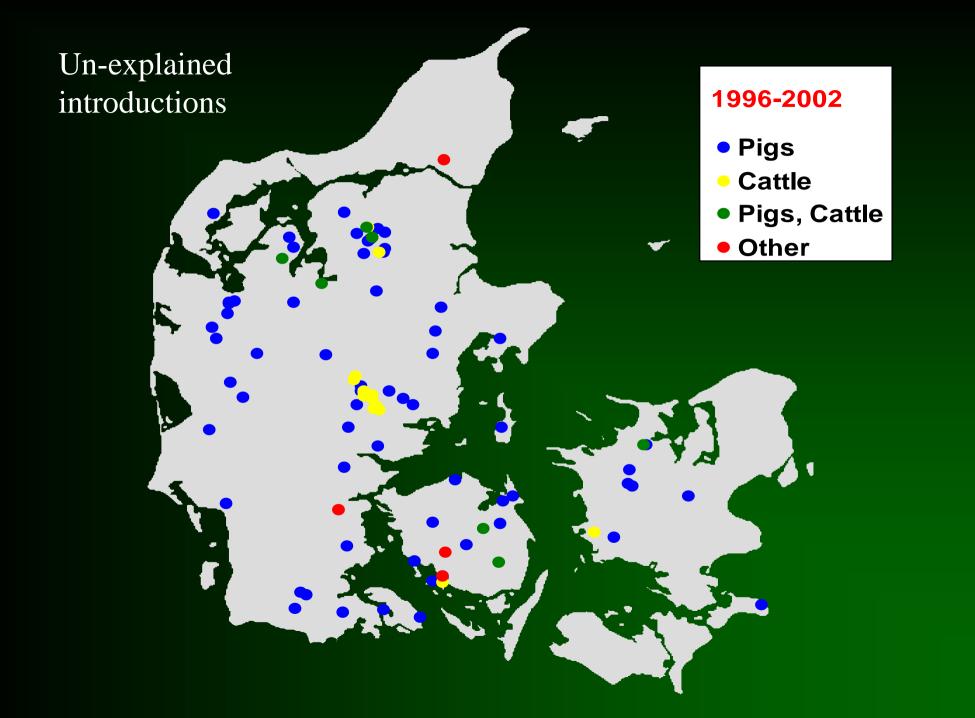
- Multi-resistant: Treatment failures reported
- Pathogenicity: Increased morbidity and mortality reported
- Epidemicity: Spreading rapidly within and between all types of food animal production systems
- Rapid global spread
- Concern: Could potentially compromise the Danish *Salmonella* control strategies in food animals
- Objective: Eradicate DT104 from food animal herds to prevent spread and secure absence in food

Eradication of Salmonella Typhimurium DT104









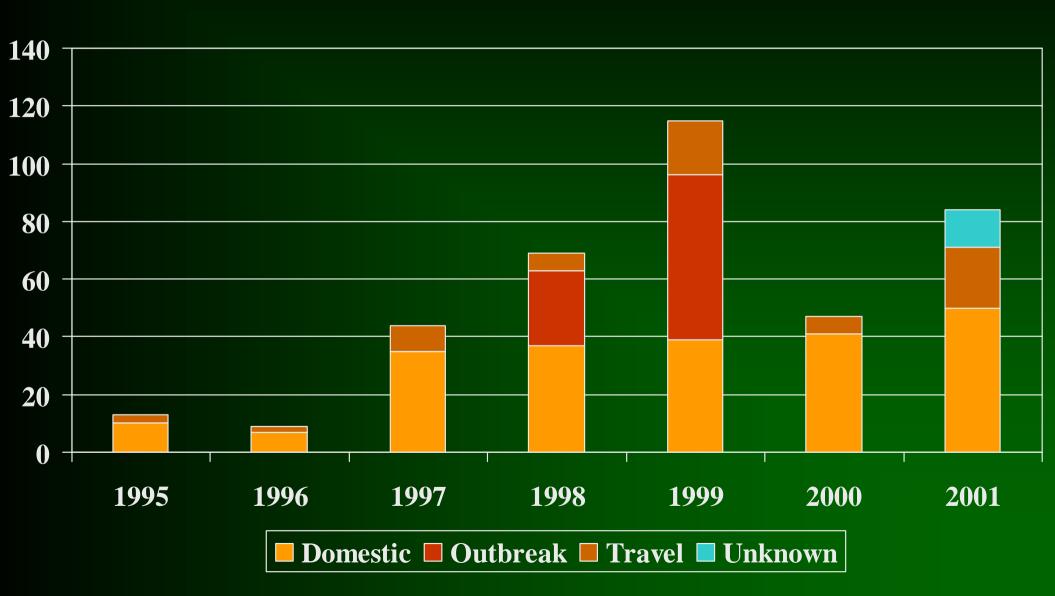
DT104 control program - revised

- Herd with DT104 put under District Veterinary Officers supervision
- No movement of animals
- Cleaning, disinfection, partial eradication, etc.
- Special hygienic slaughter
- All products decontaminated
- Sanctions lifted when herd tested negative twice
- Objective: O-tolerance in food; barrier between herd and consumer (decontamination)

DT104 in meat end-product samples 1996-2001 (N=130,000)



Prevalence of human DT104 infections



Containment of antimicrobial resistance in food animals – the case of the antimicrobial growth promoters

- Special concerns:
 - Vancomycin-resistant *Enterococcus faecium* (VRE)
 - Streptogramin-resistant Enterococcus faecium (SRE)
- Growth promoting antimicrobials belonging to the samme classes of drugs used in food animals for decades
- Selection of resistant enterococci in animals and transmission to humans through the food production chain

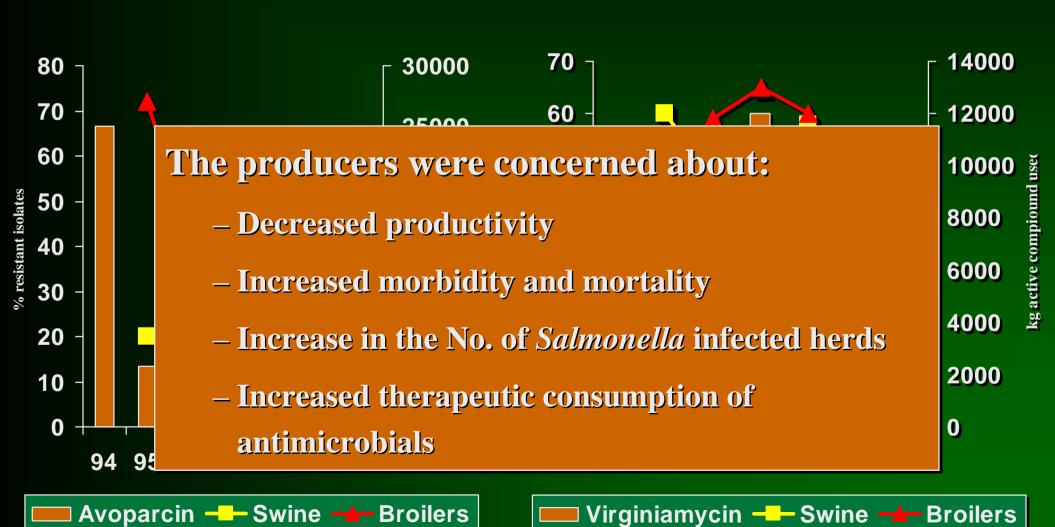
Objective: Reduce animal carriage of VRE and SRE

Voluntary stop of all use of AGP in Denmark

- Early 1998, the Danish cattle and broiler industries reacted to consumer concerns and stopped all use of AGP's
- The pig industry withdrew the use of all AGP's in pigs over 35 kg
- The remaining use of AGP's in Danish pigs was phased out during 1999



Trends in the occurrence of resistance to Vancomycin and Synercid[®] in E. faecium from broilers and swine and the consumption of Avoparcin and Virginiamycin in Denmark



Experiences with broiler and pig productivity



- Kg broilers produced per m2 and mortality were <u>not</u> affected by the withdrawal of AGP's
- The feed conversion ratio increased only marginally with 0.016 kg feed/kg broiler
- Cost of feed increase equivalent to costs saved on AGP



- Finishers and growers (>30 kg): No or a very limited effect of the withdrawal of AGP's
- Weaned pigs (<30 kg): In 11% of herds problems with post weaning diarrhea; decrease in daily weight gain; and increase in post weaning mortality

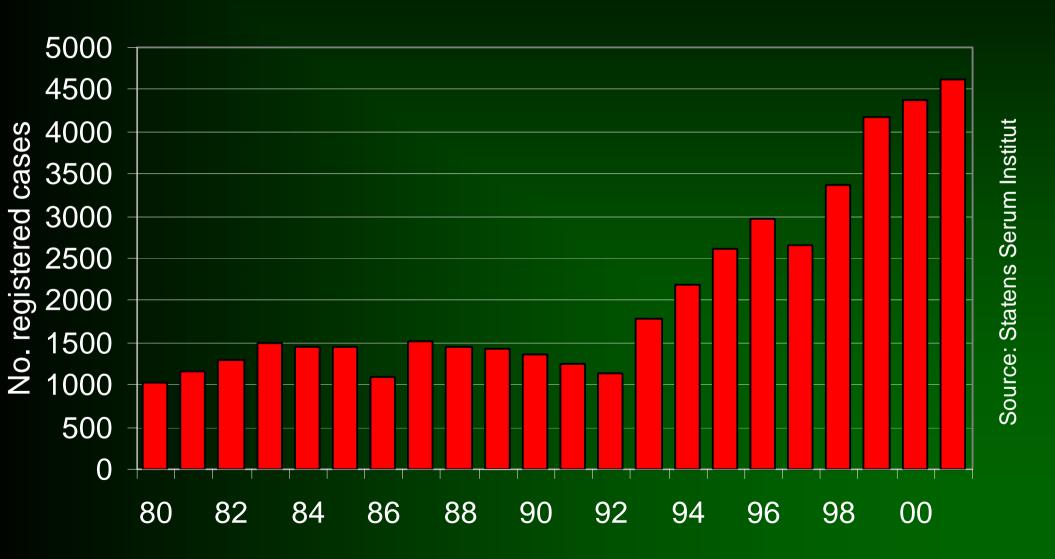
Retail prizes of broiler meat and pork has not increased

Total consumption of antimicrobials for food animals in Denmark 1990-2000

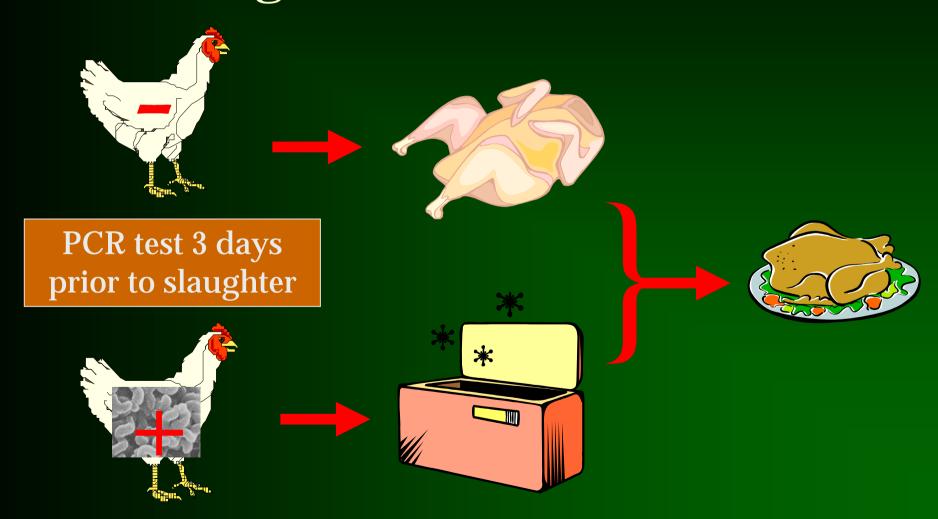


New Challenges

- Campylobacteriosis an increasing problem



Danish Campylobacter action plan – starting 2002



"Free from campylowhatdidyou say?"

Adding value to the Salmonella free Danish chicken raised without the use of antibiotic growth promoters

Fri for campylohvadfornoget..?



Campylobacter er ligesom Salmonella bakterier, der giver anledning til sygdom, hvis de overføres fra inficerede madvarer. Salmonella og Campylobacter er de to absolut største kilder til fødevarebårne infektioner hos mennesker i Danmark.

I 1993 introducerede FDB som de første i Danmark Salmonellafri kyllinger. Og nu kan vi som de første i verden tilbyde kyllinger, som er fri for både Salmonella og Campylobacter.

Den nye kylling har også en spisekvalitet, der er er helt på niveau med ferske kyllingers. En skøn spiseoplevelse med sprødt skind og mørt, saftigt kød efter stegningen.



Kvickly, SuperBrugsen, Dagli'Brugsen, LokalBrugsen og OBS:

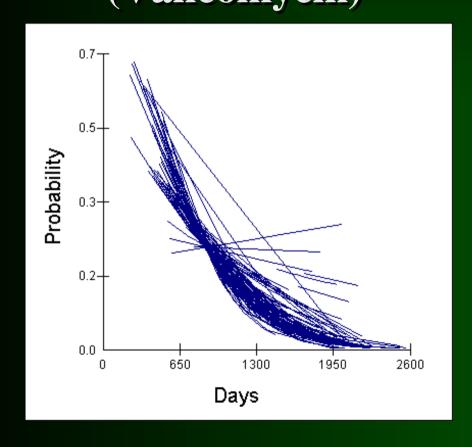
Food safety starts at the farm!

- Foodborne pathogens must be controlled at all stages in the food production chain including at the farm
- Integrated surveillance of foodborne pathogens in all stages of the food production chain provides a powerful and cost efficient tool to prevent contamination of food and consequently foodborne diseases
- The use of antimicrobial growth promoters in food animals can and should be terminated to reduce the selection and spread of resistant bacteria in the food chain
- Formation of a formal coordinating body can facilitate communication and coordination, and ensure consistency in the response to emerging food safety threats

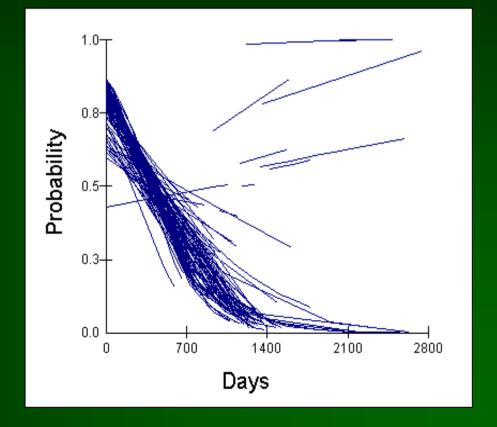


Thank you for your attention!

Resistance in *E. faecium* at flock level - broilers Avoparcin (Vancomycin)

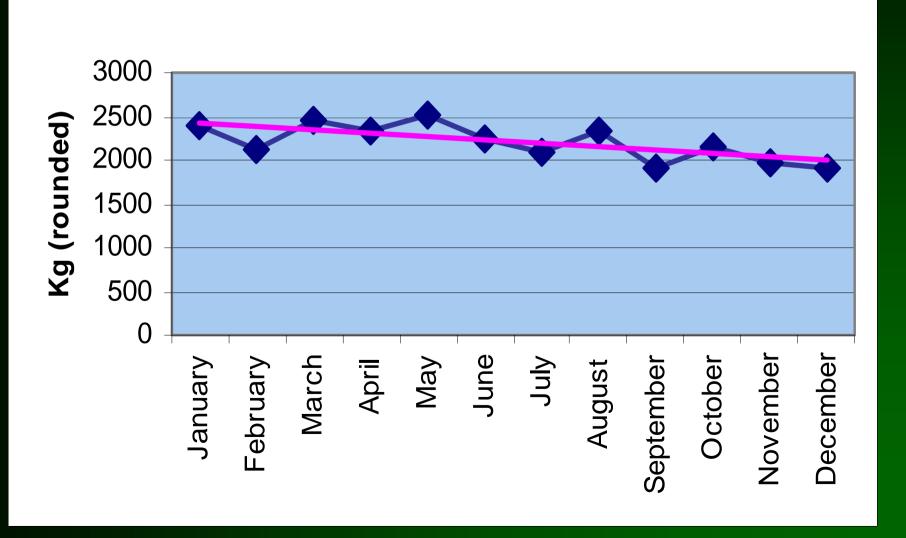


Avilamycin (Ziracin)



VETSTAT output - example

Tetracyclines (pharmacies, 2001)



Consumption of fluoroquinolones in food animals and occurrence of fluoroquinolone resistance in animal-pathogenic *Escherichia coli* in Denmark (DANMAP 2000)

