



## ROLE OF WATERBORNE PATHOGENS IN THE FOOD SUPPLY CHAIN: IMPLICATIONS TO RISK MANAGEMENT WITH LOCAL AND GLOBAL PERSPECTIVES



*Nicholas Ashbolt*

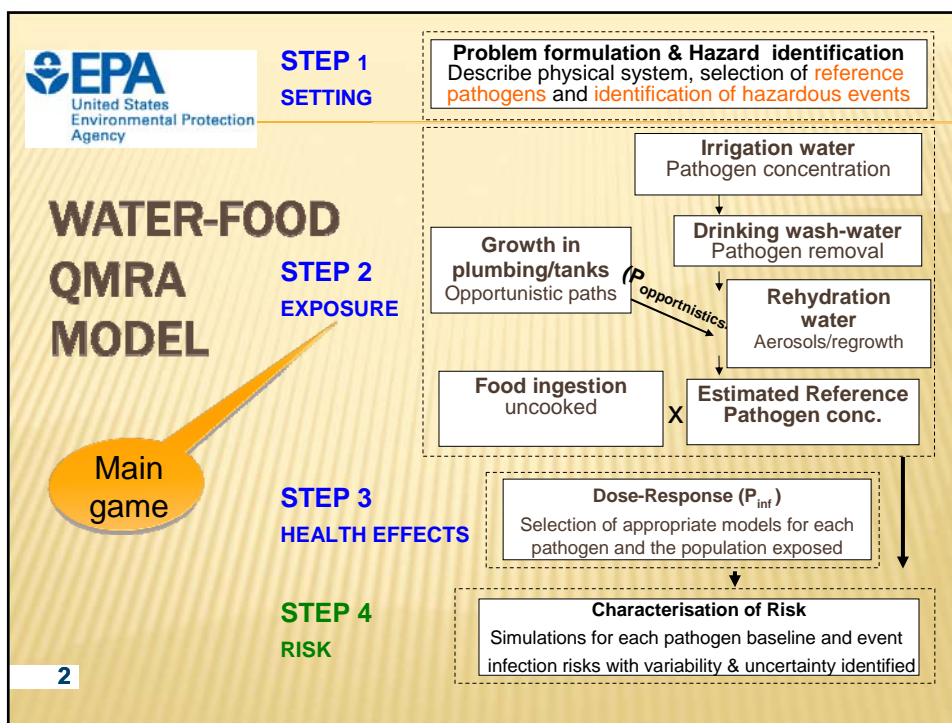
#218 – Water & Food Safety  
IFT09 Conference  
June 9, 2009 Anaheim CA

Office of Research and Development  
National Exposure Research Laboratory



## BACKGROUND

- ✕ *Microbial risk assessment (MRA) in the food industry is used to support HACCP – which largely focuses on bacterial pathogen control in processing foodstuffs*
- ✕ *Potential role of microbially-contaminated water used in food production is not as well understood*
- ✕ *Emergence of Quantitative MRA as a tool for assessing & informing waterborne pathogen risks internationally*
  - *WHO: water safety plans (2004), wastewater reuse (2006)*
- ✕ *Primary point of this paper is to highlight potential risks from water in food production*



**EPA**  
United States  
Environmental Protection  
Agency

## APPLICATIONS FOR QMRA

- ✕ QMRA can be coupled to hydrological or other ecological models, and may for irrigation water:
  - + Provide site-specific criteria/guidance
  - + Account for different fate & transport between pathogens and fecal indicators
- ✕ Examples to be discussed include:
  - + Fecal pollution of irrigation waters
  - + Viral & parasitic protozoan risks on foods
  - + Role of amoebae/biofilms for intracellular pathogens

**3**

## IRRIGATION PATHOGENS

### ✗ Hazardous events need to be assessed

- + Rain-induced pathogen run-off
- + Septic seepage to river waters
- + Waterfowl aggregation



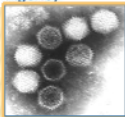
### ✗ Inadequacy of fecal indicators

- + Viral and parasitic protozoa present when  
< 1 *E. coli* per 100 mL drinking water
- + How protective is <35 enterococci / 100 mL  
recreational water for irrigation purposes?

4

- ✗ Use of *Bacteroidales* microbial source tracking

## EPIDEMIOLOGIC EVIDENCE: ENTERIC VIRUSES



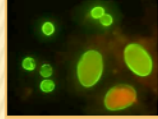
### ✗ Recent epidemiological evidence indicates that enteric viruses, in particular noroviruses (but also hepatitis A virus & rotavirus [bovine too]), are the leading cause of foodborne illness

- + E.g. viruses implicated in U.S. foodborne diseases increased from 4.7% in 1997 to 52% in 2004
  - ✗ Mostly due to increased virus analyses/understanding

**Butot et al. (2007) Appl. Environ. Microbiol. 73:186–192**

**5 Vega et al. (2008) J. Fd Prot. 71:522-9**





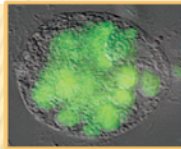
## EPIDEMIOLOGIC EVIDENCE: PARASITIC PROTOZOA

- ✗ A number of *Cyclospora*, *Cryptosporidium*, *Giardia* & *Toxoplasma* outbreaks from fresh berries from central America and also dairy products generally

**Rose & Slifko (1999) *Giardia, Cryptosporidium, and Cyclospora and their impact on foods: A review. J. Fd Prot.* 62:1059-1070**

**Smith & Nichols (2006) Zoonotic protozoa - food for thought. *Parasitologia* 48:101-4.**

6



## EPIDEMIOLOGIC EVIDENCE: AMOEBA/BIOFILM PATHOGENS

- ✗ Presence of amoebae on leafy vegetables & biofilms and their sequestration of enteric bacteria in vesicles indicate that they may play an important role in the ecology of human pathogens (*E. coli* O157, *Salmonella*, *Listeria*...) on produce

**Gourabathini *et al.* (2008) Interactions between food-borne pathogens and protozoa isolated from lettuce and spinach. *Appl. Environ. Microbiol.* 74:2518-25**

7

## RISK-BASED APPROACH

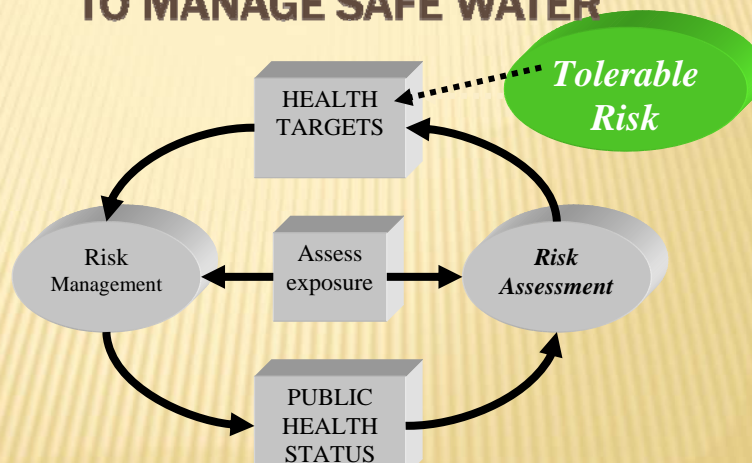
- Australian Drinking Water Guidelines – HACCP-like
  - As in the UK, largely directed to control *Cryptosporidium*
- World Health Organization - Guidelines for drinking water quality, 3<sup>rd</sup> edition, September 2004
  - New approach based on risk assessment / risk management
  - Tools: Water Safety Plan, Quantitative Microbial Risk Assessment
- ISO 22000 standard, October 2005
  - Possibility to certify water safety plans
- European Union / WHO working group, May 2006 – March 2009
  - Develop a harmonized regulatory framework for WSP
  - Introduction expected in the European legislation in 2009-2010



- Implementation of WSPs now in many water companies
- Some ISO 22000 certificates delivered

8

## WHO RISK-BASED FRAMEWORK TO MANAGE SAFE WATER



Water Quality: Guidelines, Standards and Health. Risk Assessment and Management for Water Related Infectious Diseases. IWA Publishing, London (WHO website)

9

## FRAMEWORK FOR SAFE DRINKING WATER

Health-based targets

Public health context  
and health outcome

Water Safety Plans

System  
Assessment

Monitoring

Management and  
Communication

Surveillance

10

## RISK MANAGEMENT QUESTIONS THAT NEED QUANTIFICATION

System Assessment	Assemble team
	Describe water supply
	Conduct hazard analysis
	Identify Control Measures

What is my health target?

**Infections, DALYs**

What are the priority hazards?

**Ref pathogens**

What is the significance of hazardous events?

**Sensitivity analysis**

Is my overall treatment adequate to produce drinking water that meets the health target?

**QMRA**

Op Mon't/g	Define Operational Limits
	Establish monitoring

What are appropriate critical limits?

**QMRA surrogates**

How much monitoring is necessary?

**Sensitivity analysis**

Mang't & Comm'tion	Establish corrective actions
	Establish record keeping
	Establish validation + verification

What level of corrective actions is needed?

**QMRA 95%iles?**

11

## MONITORING REQUIRED TO VERIFY AT THE 95% CONFIDENCE LEVEL THAT FAILURE EVENTS DO NOT SIGNIFICANTLY ADD TO RISK

Nominal log <sub>10</sub> reduction	#/year	Monitoring interval
0.05	1	1 year
1	30	1 week
2	300	1 day
3	3,000	3 hours
4	30,000	15 min
5	300,000	2 min
6	3,000,000	10 sec
7	30,000,000	1 sec

i.e. a 100,000 m<sup>3</sup>/d plant treatment designed for 4 log inactivation of viruses, must monitored every 3000 liters to be 95% confident that all water was sufficiently treated

Smeets (2008)

12



## WATER SAFETY PLAN PATHOGEN (HAZARD) RESEARCH



13



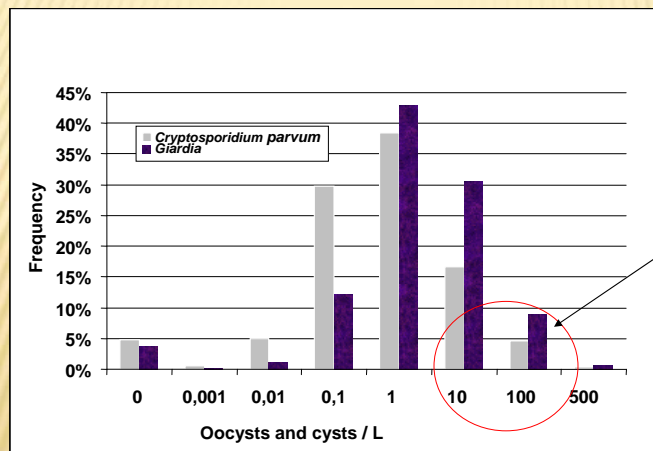
## **E. COLI O157:H7 (RAIN & MANURE ? AMOEBAE)**

- ✗ From 1995–2006, 22 produce outbreaks were documented in the US, with nearly half traced to lettuce or spinach grown in California
- ✗ Rain events in the Salinas and San Juan valleys CA, reported to transport EHEC up to 32 km
- ✗ *E. coli* O157 isolated from carrots 168 days after application of contaminated manure

**Cooley et al. (2007) Incidence and tracking of *Escherichia coli* O157:H7 in a major produce production region in California. PLoS ONE 2:e1159**

14

## **RESEARCH TO IDENTIFY VARIABILITY OF SOURCE WATER CONTAMINATION**



> 100 times the  
average conc.,  
5-10% of the  
time

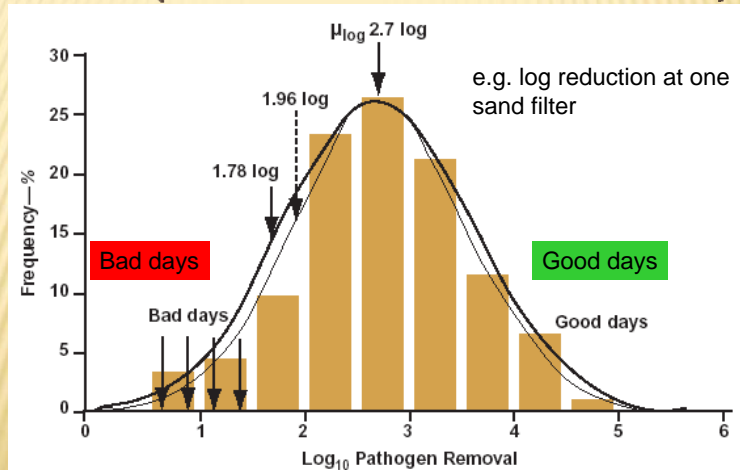
15

Ex.: *Cryptosporidium* and *Giardia* in the Seine water (1991 – 2005)

[www.MicroRisk.com](http://www.MicroRisk.com)



## RESEARCH TO ID BY-PASSES IN TREATMENT (E.G. PARTICLE COUNT SURROGATE)

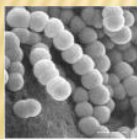


16

Gale (2002) JAWWA **94**(9):30-38

## WSP MONITORING

- + Validation monitoring
  - × Challenge testing
  - × Operational parameters
- + Verification monitoring
  - × 30-day providing period
  - × Operational monitoring



Phage surrogate

17

*Clostridium perfringens* spore  
surrogates



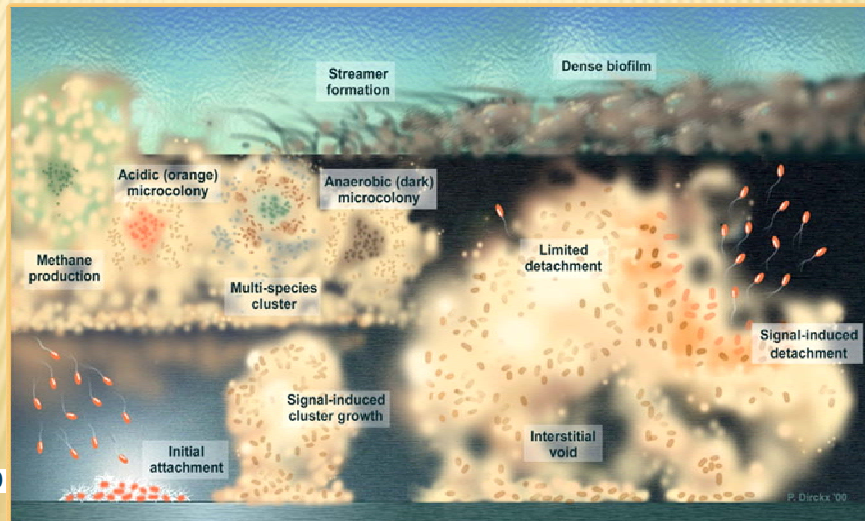
## EXAMPLE OPERATIONAL/ CRITICAL LIMITS

Operational and critical limits allowing to meet (>95% ) an objective of 1 case of infection / 10 000 consumers . Year

CCP	Operational Limits	Critical limits	Conditions
Clarification	T < 0.2 NTU 95% T < 0.5 NTU 100%	T < 1 NTU	
Ozonation	0.15 < O <sub>3</sub> < 0.5 95% 0.05 < O <sub>3</sub> < 1 100%	O <sub>3</sub> < 0.05 ( < 35 days)	O <sub>3</sub> > 0.15 mg/L
Chlorination	0.2 < Cl <sub>2</sub> < 0.5 95% 0.05 < Cl <sub>2</sub> < 0.8 100%	Cl <sub>2</sub> < 0.05 mg/L	NTU < 0.2 Cl <sub>2</sub> > 0.20 mg/L

18

## NEED TO UNDERSTAND (SURFACE) BIOFILM ECOLOGY



19

## ROLE OF FREE-LIVING AMOEBAE IN PIPE BIOFILMS

- ✕ Still (last 28 years) controversial whether *L. pneumophila* can just persist or indeed competitively grows in piped water biofilms without amoebae
- ✕ Up to 40% of various hospital water and dental system biofilms positive for *Acanthamoeba* spp. & other (host) general
- ✕ Many intracellular pathogens grow in biofilms

20

## CONCLUSIONS

- ✕ Uses of water in the food production chain provides a number of ways for microbial contamination – currently under-recognized
  - + Enteric viruses and parasitic protozoa poorly addressed by traditional fecal indicators and are under-rated foodborne pathogens via water
  - + Water-biofilm food interface becoming more recognized as important for the development of intracellular bacterial pathogens via amoebae
    - ✕ And sig. reduce disinfection efficacy

21

## ACKNOWLEDGEMENTS

- ✕ University of New South Wales
  - + Drs. Roser, Davies & Petterson (Dr. Haas)
- ✕ U.S. EPA
  - + Dr. Schoen, John Ravenscroft (Dr. Soller)

Views expressed are not necessarily those of the U.S. EPA

Impact Level	Source	Dry Weather/ Baseline	Baseline Event- Small Event	Large Event - Extreme Event
Low - protected catchment	Large Reservoir	Very Low [0]*	Low [1]	Moderate [3-4]
	Small Reservoir	Low [0]	Moderate [2-3]	High [5]
	River/ Stream	Low [2-3]	Moderate-High [3-4]	High [5]
Moderate- partly impacted catchment	Large Reservoir	Low [1]	Moderate-High [2-3]	High [4]
	Small Reservoir	Low [1-2]	High [3-4]	High-Very High [5-6]
	River/ Stream	Moderate [2-3]	High [3-5]	Very High [5-6]
High - heavily impacted catchment	Large Reservoir	Low-Moderate [1-2]	High [2-3]	Very High [5-6]
	Small Reservoir	Moderate [1-2]	Very High [5-6]	Extreme [6-7]
	River/ Stream	High [3-4]	Very High-Extreme [5-6]	Extreme [6-7]

23

CRC-WQT \*[magnitude of effect to fully-protected, 1=10 fold, 2=100 fold etc.]