

Our world-class services
ensure FOOD SAFETY AND QUALITY



Over 100 laboratories in 22 countries



December 2019

MARKET NEWS



Hotline: 400-627-8088

Email: sales.china@mxns.com

www.merieuxnutrisciences.com

www.merieuxnutrisciences.com/cn



CONTENTS

ABOUT SINO SILLIKER	1
<i>Notice of Sino Silliker Sample Testing Arrangement during 2020 CNY</i>	1
FOCUS ON CHINA	1
<i>China imposes tougher punishments for food safety violators</i>	1
<i>Crackdown on illicit additives improves food safety</i>	1
<i>Ministry releases pork action plan</i>	2
<i>China vows to ensure food safety in schools, kindergartens</i>	4
INTERNATIONAL NEWS	4
<i>FDA Releases Supplement to the 2017 Food Code</i>	4
<i>FDA Announces Effective Date for Final Rule Adding Soy Leghemoglobin to List of Color Additives Exempt from Certification</i>	5
<i>Plants and plant products exported to EU countries must soon carry phytosanitary certificates</i>	5
<i>EU votes against renewing chlorpyrifos approval</i>	6
<i>European rules for safer food come into force</i>	8
<i>New Zealand says food strategy will help focus resources</i>	9
<i>USDA report shows more than half of foods tested have pesticide residues</i>	10
<i>Canadians renew warning about Salmonella outbreak and raw poultry</i>	12
<i>A look back on Europe’s 2019 food safety record</i>	13
<i>Our world view of 2019’s Top 10 food safety stories</i>	16
SAFETY ALERTS	20
ENTERPRISE NEWS	22
<i>Study backs up rise of Salmonella infantis in poultry</i>	22
<i>Risk of exploding bottles prompts chilli sauce recall</i>	23
<i>Hodgson Mill recalls flour because of E. coli tests; ADM Milling named again</i>	24
MARKET NEWS - REPLY	25

About Sino Silliker

Notice of Sino Silliker Sample Testing Arrangement during 2020 CNY

Dear Customers:

Sino Silliker will be off for bank holiday from 24th Jan. to 30th Jan. 2020 according to the holiday arrangement from Office of the State Council. To reduce the impact on report issuance, Sino Silliker has made the following arrangement for sample testing during this long holiday period:

- Samples arrive at the lab before 12:00 on 19th Jan. (Mold, Yeast, Listeria by 17th Jan.)will be tested by normal process and report will be issued before 24th Jan.; for samples arrive after 12:00 on 19th Jan., the testing period will be started from 31st Jan. and reports will be issued after actual working days;
- For some special testing items like commercial sterility, considering the cultivation period and positive results, if you would like to get your report before the new year holidays, please make sure the samples can arrive at the lab before 13rd Jan.; or the testing report will be issued after CNY;
- Any expedited serviced is required, please notify your sales representatives one week in advance to make arrangement.

Our kind reminder to our customers, please plan your sample submission in advance to ensure you can get your report on time. Please call our hotline 400-627-8088 or call your sales representatives for more information. Sorry for any inconvenience caused!

Sino Silliker Testing Services Co. Ltd.



Focus on China

China imposes tougher punishments for food safety violators

China's revised regulation on the implementation of the Food Safety Law is scheduled to take effect on Sunday, Dec 1.

The regulation underscored tougher punishments for food safety violators, adding a system to hold legal representatives and persons responsible to account, imposing fines of up to 10 times their annual income.

Random inspections from higher departments and other supervisory means were also required by the regulation. In addition, for those food items not covered by current food safety standards, supplementary items and examination methods will be drawn up by the food-safety-related department of the State Council.

The reward system for tip-offs was optimized with greater rewards to be given to internal whistle-blowers, according to the regulation.

Crackdown on illicit additives improves food safety

China has uncovered about 78,000 food safety violations since June in a crackdown on the illicit use of food additives and the sale of counterfeit or substandard food products, the State Administration for Market Regulation said on Friday.

The crackdown has resulted in fines totaling 910 million yuan (\$130 million) and suspensions of more than 2,400 manufacturers, said Yang Hongcan, head of the administration's law enforcement bureau.

"We have targeted pressing issues that the public has complained about most in the food safety sector, including food containing excessive amounts of additives or inedible substances, and meat products that have failed inspection tests," he said.

The campaign is jointly led by the administration and the Ministry of Public Security with support from 12 other government bodies.

In one case revealed on Friday, three farmers in Gansu province's Jinchang city in July were found to have spread a prohibited and highly poisonous pesticide, known as Thimet, to farmland growing onions. The local public security authority has now taken over the case.

Li Jiantao, deputy director of the ministry's bureau that tackles food and drug-related crimes, said during the campaign that intense surveillance has been paid to health supplements, meat and dairy products as well as the use of pesticides and veterinary drugs.

"These sectors have seen rampant offenses and sparked widespread revulsion from the public," he said. The bureau was set up in May to step up the country's measures to stem the tide of fake or hazardous products.

He added that local public security authorities have cracked more than 8,700 cases and arrested 16,000 suspects during the campaign.

In the meantime, training and advocacy programs intended to promote the safe use of pesticides and veterinary and fish antibiotics have also been offered to farmers in key vegetable-producing areas and other rural regions in China, according to Huang Xiuzhu, an official with the Ministry of Agriculture and Rural Affairs.

As of late last week, nearly 950 metric tons of problematic agricultural products and drugs had been destroyed.

"We aim to foster an environment that shows zero tolerance for safety issues involving agricultural products," he added.

The crackdown was prompted by an education campaign on the theme of "staying true to our founding mission" that was launched throughout the Communist Party of China Central Committee in June.

Yang, from the State Administration for Market Regulation, said the joint mission will maintain its "highhanded posture" to crack down on crimes.

In the past, China was rocked by a slew of food safety scandals involving dangerous baby formula and "gutter oil"-recycled cooking oil from kitchen waste-but it has since ramped up supervision over the industry, pledging to slap the strictest punishment on violators.

On Monday, a regulation based on the revised Food Safety Law, which was adopted in 2015, took effect. The regulation was released by the State Council in October.

The new regulation looks to intensify supervision that covers the entire spectrum of the food sector and effectively deter violations by handing out harsher penalties to individual offenders.

Ministry releases pork action plan

China's pork production is expected to recover gradually and return to normal by 2021, according to an action plan released on Friday by the Ministry of Agriculture and Rural Affairs.

The plan said agricultural authorities across China must consider stabilizing pork production, with guaranteeing supply a key task, and try every means to restore pork production as quickly as possible.

The target is to ensure the stock of pigs stops declining and starts increasing before the end of the year, and ensure a generally stable supply of pork during the New Year's Day holiday on Jan 1, the seven-day Spring Festival holiday in late January, and the annual sessions of China's top legislative and advisory bodies in March, the plan said.

The stock of pigs, which has been affected by outbreaks of African swine fever, is expected to recover to close to the normal level by the end of next year, and reach the normal level before the outbreaks by 2021, the plan said.

The ministry urged local authorities to provide financial support as soon as possible, guide pig farmers to restore production, and honor subsidies offered to pig farmers who have slaughtered pigs to prevent and control the swine fever.

Agricultural authorities across China should build another 120 high-quality standardized pig farms within three years, so experiences can be promoted across China to improve standardized production of pork.

In addition to providing assistance to sizable farms, authorities should also help small farmers to restore production, and encourage them to intensify cooperation with big companies to replenish stocks, the plan said.

Developers of farms able to produce more than 5,000 pigs a year may be exempt from inspection by environmental protection authorities before building the farms, as long as they have pledged to protect the environment, the plan said.

Meanwhile, the authorities should report suspicious African swine fever outbreaks to the ministry as soon as possible, and hot lines will be established to receive whistleblowing information from the public regarding outbreaks, with whistleblowers to be rewarded if the information is verified, the plan said.

Although pork production in China has seen signs of recovery as a result of a favorable

market and supporting policies, the ministry said many challenges remain in restoring production to meet demand from consumers, and strenuous efforts are needed.

Pork production in China has been seriously affected by African swine fever outbreaks since August last year, resulting in a sharp decline in the stock of pigs and this year's production of China's favorite meat.

Various central government departments, including the Ministry of Agriculture and Rural Affairs and the National Development and Reform Commission, have released policies to encourage the production of pork since early this year, including providing subsidies to sizable pig farms and loosening registration restrictions for pig-raising companies.

All 31 provinces, autonomous regions and municipalities on the Chinese mainland have also released guidelines to support pork production.

In October, the stock of breeding sows in China saw the first month-on-month increase since April last year, and the decline in the stock of other pigs was further curbed, the ministry said.

Zhu Zengyong, a pork industry analyst at the Chinese Academy of Agricultural Sciences, said with supporting policies from the government and relatively high pork prices, pig farmers will be encouraged to continue replenishing stocks.

"Some big producers of pigs started to replenish stocks in the first half of the year, driven by profit prospects," he said. "African swine fever will be less active in winter, which will be a favorable condition for restoration of production."

He predicted the stock of pigs in China will start to recover early next year, but said pork production is lagging behind and may not recover before the middle of next year.

China vows to ensure food safety in schools, kindergartens



China's Ministry of Education on Monday said it will establish a long-term mechanism to ensure food safety for students and teachers in middle and primary schools, as well as kindergartens.

There are 515,000 middle and primary schools and kindergartens in China, the ministry said, noting that 417,000 of them have introduced a regulation asking school officials to accompany students during each school meal.

The ministry added that 398,000 of the schools and kindergartens have set up parent committees to supervise food safety and 340,000 of them have made public their canteens' cooking process.

The ministry will also strengthen training for managerial personnel to improve their supervision on food safety.

International News

FDA Releases Supplement to the 2017 Food Code

The U.S. Food and Drug Administration (FDA) has made available the Supplement to the 2017 Food Code. The update addresses recommendations made by regulatory officials, industry, academia, and consumers at the 2018 Biennial Meeting of the Conference for Food Protection.

The Food Code and its Supplement provide government and industry with practical, science-based controls for reducing the risk of foodborne illness in retail and foodservice establishments of all types. The Food Code and the Supplement are joint projects by the FDA, the Centers for Disease Control and Prevention, and the United States Department of Agriculture (USDA) – Food Safety and Inspection Service (FSIS).

The Supplement modifies the 2017 Food Code to, among other things:

- Allow food establishments in limited circumstances, such as in a restricted office building or break room, that pose minimal risk of causing, or contributing to foodborne illness to operate without a person in charge, as approved by the regulatory authority.
- Add a new exception for when “time without temperature control” is used as the public health control for ready-to-eat produce and hermetically sealed food upon cutting, chopping or opening of the hermetically sealed container. This exception allows these foods to begin at 70°F or less and remain at 70°F for a maximum of 4 hours.
- Remove the allowance for use of chemically treated towelettes for hand

washing because the means to wash hands in limited situations is readily available and hand washing has been determined to be effective.

- Expand and clarify the type of information that should be included when a Hazard Analysis and Critical Control Point Plan is required by a regulatory authority.
- Include new supporting documents such as the USDA-FSIS Chicken Liver Guidance and the Conference of Food Protection's Mail Order Food Companies Guidance Document.

FDA Announces Effective Date for Final Rule Adding Soy Leghemoglobin to List of Color Additives Exempt from Certification

The U.S. Food and Drug Administration (FDA) is providing notice that the stay of the effective date for the final rule amending the color additive regulations to allow for the safe use of soy leghemoglobin as a color additive in ground beef analogue products (e.g., “veggie burgers”) is now lifted. This announcement follows the agency's review of objections submitted by the Center for Food Safety (CFS), a public advocacy organization. The FDA has concluded that CFS's objections do not raise genuine and substantial issues of fact and do not provide any substantive evidence that would justify a hearing or otherwise provide a basis for revoking the amendment to the regulations. Therefore, the request for the hearing is denied and the final rule adding the regulation is effective.

Plants and plant products exported to EU countries must soon carry phytosanitary certificates

Phytosanitary certificates will have to accompany most plants and plant products — including some foods — entering the European Union (EU) countries



beginning Dec. 14.

The new EU rules mean expanded inspections for U.S. plant products. Before plants and other raw and minimally processed plant products can enter EU member states, or Switzerland or Montenegro, the shipments must be inspected and receive a phytosanitary certificate.

Without the necessary certificate, shipments will be rejected with recourse.

The new EU regulations are to prevent the introduction of plant insects and disease pests. The EU made the change in 2016, but delays delayed the implementation to next week.

The new regulations affect all plant products, virtually. While some plant products already required phytosanitary certification, many have not had any requirement to enter the EU market.

Plant products that will now require phytosanitary certification include:

- Fruit and vegetables (except that preserved by deep-freezing.)
- Cut flowers
- Cut trees or branches retaining foliage

- Grain or grain products
- Hop bales, pellets, and cones
- Seeds
- Other unprocessed or minimally processed plant products, including wood.

In addition to the new requirements for certificates, the EU will ban 36 high-risk plant groups that will be completely prohibited from entering the Continent.

State agencies, such as the Washington State Department of Agriculture, are authorized to provide exports with certification services for the new EU requirements. Inspections and phytosanitary certificates are required for each and every shipment after Dec. 14.

EU votes against renewing chlorpyrifos approval

European officials have voted not to renew the approvals of chlorpyrifos and chlorpyrifos-methyl.

Chlorpyrifos and chlorpyrifos-methyl are insecticides to control insect pests on a range of crops. Chlorpyrifos-methyl is also used to treat stored cereal grain.

This past week at a meeting of the Standing Committee on Plants, Animals, Food and Feed (PAFF) member states voted on two draft implementing regulations proposing to not renew their approvals. The committee also discussed renewal of metalaxyl-M, foramsulfuron and approval of L-cysteine.

Newly-appointed European Commissioner for Health and Food Safety, Stella Kyriakides, welcomed the decision on Chlorpyrifos.

Once the European Commission formally adopts the regulations, which is

expected in January 2020, member states must withdraw all authorisations for plant protection products containing the active substances. A period of grace for final storage, disposal and use of a maximum of three months may be granted by countries. After that, such products cannot be put on the market or used in Europe.



Decision backed by campaign groups

Chlorpyrifos is a commonly used pesticide in Europe and its residues can be present in fruits, vegetables, cereals and dairy products, as well as drinking water.

Genon K. Jensen, executive director of the Health and Environment Alliance (HEAL), said the ban was a “major win” for the healthy development of children and future generations.

“While we can’t take away the decades of exposure to these substances and the associated neurodevelopmental impacts, the new Commission can make sure this doesn’t continue to happen with other substances by committing to decreasing Europe’s dependency on pesticides and addressing remaining loopholes in evaluation processes.”

Angeliki Lyssimachou, science policy officer at Pesticide Action Network Europe, said human health has been put above industry interests and private profit.

“It took an overwhelming amount of evidence – showing that chlorpyrifos insecticides may cause brain toxicity in children – for the European Commission to propose a ban; member states voting against it would have left European citizens in complete despair.”

Nabil Berbour, campaign manager at SumOfUs, said European citizens are more and more concerned by dangerous pesticides on their plates.

“The EU is the largest single market in the world and the most powerful trading power, so we hope this ban will pave the way to other bans elsewhere in the world.”

In April 2019, the European Food Safety Authority (EFSA) and member states discussed the human health assessment of chlorpyrifos and chlorpyrifos-methyl. Experts found concerns related to human health due to possible genotoxicity and developmental neurotoxicity. The Commission then mandated EFSA to provide statements on the main findings on health for the two substances.

In August, EFSA confirmed concerns for health have been identified and safe levels of exposure cannot be determined based on available data. The agency concluded the approval criteria for health in EU legislation are not met.

The Commission is discussing a draft regulation with member states to lower Maximum Residue Levels (MRLs) of chlorpyrifos and chlorpyrifos-methyl in food and feed to the lowest level that can be measured by analytical laboratories. A vote on this is expected in February 2020.

Situation in the United States

Chlorpyrifos has been banned in Hawaii and California, and a ban in New York is pending the governor’s signature.

Kristin Schafer, PAN North America executive director, said EU leaders have followed the science and taken a stand for public and environmental health, despite pressure from the pesticide industry.

“Unfortunately the U.S. government is not as strong in the face of such pressure. The politically appointed leaders of our Environmental Protection Agency flouted the recommendations of their own scientists, and reversed the planned ban of Dow’s chlorpyrifos just weeks after meeting with representatives of the corporation in early 2017,” she said.

“This kow-towing to industry pressure left another generation of U.S. children needlessly exposed to a brain-harming pesticide. We’ll continue to support action at the state level here in this country, and heartily congratulate EU countries for doing the right thing.”

Chlorpyrifos is a widely used pesticide in the U.S. on food crops, including apples, strawberries, cherries, pears, peaches, nectarines, and cherries.

“American children and farmworkers would not be exposed to this dangerous pesticide today if the Trump EPA had not ignored the advice of its scientists and kowtowed to the chemical agricultural industry,” said Environmental Working

Group president Ken Cook.

“ Why should kids in France, Germany and Italy be protected from a brain-damaging chemical while U.S. kids continue to be exposed?”

European rules for safer food come into force

Regulations aimed at modernizing protections against animal diseases and plant pests as well as improving food safety will apply beginning at the end of this week in Europe.

The United Kingdom will implement EU Smarter Rules for Safer Food (SRSF) regulations from 11 p.m. on Dec. 13. The new rules replace more than 70 existing European directives.

The package will modernize existing health and safety standards for the agri-food chain and take a risk-based approach to animal, plant and public health protection, modifying pest and disease control measures.

SRSF regulations are divided into two areas: The Official Controls Regulation (OCR) applying to companies part of trade in animals and products of animal origin (POAO); and the Plant Health Regulation (PHR) for businesses involved in the production, manufacture, supply and regulation of plants, seeds, timber and plant products.

Expected changes

The OCR was published in March 2017 and covers how inspections, audits and sampling take place to ensure consistency across the agricultural industry and food chain. It will offer more targeted and risk-based controls.

The European Commission is organizing a conference “Smarter rules for safer

food and plant health” on Dec. 13 in Brussels to share best practices and increase awareness and preparedness among EU countries, interested parties and trading partners.

Speakers include Stella Kyriakides, Commissioner for Health and Food Safety, Anja Hazekamp, vice chair, Committee on the Environment, Public and Food Safety, Jan Baele, RASFF head of sector, Petr Čejka, from the Czech Agriculture and Food Inspection Authority, Dr. Thomas Jemmi, of the Swiss Federal Food Safety and Veterinary Office and Dr. Ana Afonso, team leader emerging risks at the European Food Safety Authority (EFSA).

Changes for animal and animal by products businesses include using the IT system TRACES (NT) to log imports from beyond the EU and new look import forms. A new Information Management System for Official Controls (IMSOC) will link existing systems, such as RASFF, TRACES and the Food Fraud Network.

All Border Inspection Posts (BIPs) and Designated Points of Entry (DPEs) will become Border Control Posts (BCPs). Importers of live animals and animal products will need to give a BCP at least one working day, and a minimum of four hours prior notice of importation.

Importers will need to complete a Common Health Entry Document (CHED), replacing the Common Veterinary Entry Document (CVED) and Common Entry



Document (CED).

The regulations will apply to the U.K. in all Brexit scenarios even if it was to leave the EU without a deal.

Animal Health Regulation (EU) 2016/429 is the third part of the SRSF package and will apply from April 21, 2021.

New Zealand says food strategy will help focus resources



New Zealand has unveiled a strategy and action plan to help focus resources so it can quickly respond to current issues and prepare for emerging threats.

The strategy sets out a plan of action to 2024 and includes five priorities: to ensure the country’s food safety system remains robust, support consumers to make informed food choices, contribute to new thinking in international forums, work in partnership with Māori and be innovative and forward-looking in meeting new challenges.

Bryan Wilson, deputy director-general at New Zealand Food Safety, discussed it at the organization’s inaugural Food Safety Summit in Auckland. New Zealand Food Safety is part of the Ministry for Primary Industries (MPI).

Reducing foodborne illness in wider context

“It’s the beginning of a lot more work to ensure we are keeping pace with changing consumer expectations, complex food supply chains, and constantly evolving science,” he said.

“Reducing foodborne illness will always be New Zealand Food Safety’s core business. The strategy allows us to look at that work in a wider context so we can do our part in achieving the vision that New Zealand food is trusted and recognized by everyone, everywhere.

“The five priorities underpinning our strategy out to 2024 will pave the way for us to minimize foodborne risks to consumers and meet their expectations in other ways, for example informing them about the origin and authenticity of their food.”

Attendees at the one-day summit this week heard from Damien O’Connor, minister for food safety; Ray Smith, director-general at MPI; Dr. Guilherme da Costa, chair of the Codex Alimentarius Commission and Dr. Amy Kircher, director at the Food Protection and Defense Institute, University of Minnesota.

New Zealand exports food to more than 200 countries. In the year to June 2018 the value of food imports reached NZ\$6.9 billion (US\$4.5 billion), with 80 percent of the food made exported. The country also hosts two Codex commodity committees: meat hygiene and milk products.

Wilson said the strategy was tested with partners, consumers, customers,

co-regulators and industry representatives.

“The strategy will help us to focus our resources on what’s important so that we can respond quickly to current issues, predict, and prepare for emerging threats,” he said.

“It’s important to note that the strategy and action plan is not an end, but a beginning. We will be actively monitoring and reviewing our progress every year. The good news is that New Zealand’s food already enjoys an excellent reputation at home and with our trading partners.”

Consultation and egg safety

Meanwhile, New Zealand Food Safety is seeking feedback on proposed changes to the Requirements for Recognized Agencies and Persons Food Notice.

The Food Act 2014, which came into effect in March 2016, introduced a risk-based approach to managing food safety. It requires businesses take responsibility for ensuring food is safe and suitable, and for specialist verifiers to check food rules are followed.

In May 2017, the Requirements for Recognized Agencies and Persons Food Notice set the rules for people and organizations wanting to be able to do verification functions under the Food Act 2014. The notice applies to individual verifiers and the agencies they work for, such as councils and private companies.

In July 2019, New Zealand Food Safety launched a remote verification process for food businesses and a recognition process to become a remote verifier.

Draft amendments reflect changes in the verification sector since May 2017. Comments must be submitted by Dec. 20, 2019.

Finally, the risk management program (RMP) template for eggs has been reviewed to update current legislative requirements.

The revised format sets out what operators need to know, what they need to do, records they need to show their verifier and the relevant regulatory requirements.

The template reflects the animal products notice: specifications for products intended for human consumption that came into force on Dec. 2, 2019. The RMP template for harvesting, candling or packing eggs will apply from Feb. 3, 2020 and operators are expected to implement it from this date.

USDA report shows more than half of foods tested have pesticide residues

While more than half of the foods tested had pesticide residues, less than 1 percent of the commodities covered by the USDA’s Pesticide Data Program had levels above legal limits.

The annual report from the Agricultural Marketing Service of the U.S. Department of Agriculture covers testing for 2018 and was released this month. The numbers vary little from those in recent years.

“Over 99 percent of the products sampled through PDP (Pesticide Data Program) had residues below the Environmental Protection Agency tolerances,” according to the report summary.

“. . . For the 10,545 samples analyzed, 47.8 percent of the samples had no detectable pesticides, 21.0 percent had one pesticide, and 31.2 percent of the samples had more than one pesticide.”

The yearly round of testing samples a wide variety of domestic and imported foods, with a strong focus on foods that are consumed by infants and children.

Staff from the PDP work with state agencies representing all census regions of the country and approximately half of the U.S. population. In 2018, food samples were collected and analyzed in California, Colorado, Florida, Maryland, Michigan, New York, North Carolina, Ohio, Texas and Washington.

The EPA uses the data for dietary risk assessments and to help make sure pesticide residues in foods remain at safe levels. The USDA uses the data to monitor the relationship of pesticide residues to agricultural practices, according to the agency's report.

“The PDP is not designed for enforcement of EPA pesticide residue tolerances,” according to the USDA's summary.

“Rather, the U.S. Food and Drug Administration (FDA) is responsible for enforcing EPA tolerances. PDP provides FDA and EPA with monthly reports of pesticide residue testing and informs the FDA if residues detected exceed the EPA tolerance or have no EPA tolerance established.”

In 2018, a total of 704 samples with 909 pesticides were reported to the FDA as Presumptive Tolerance Violations, according to the USDA pesticide report.

Pesticides exceeding the tolerance were detected in 82 samples including:

- 7 samples of asparagus
- 1 sample of cabbage
- 8 samples of cilantro
- 9 samples of heavy cream

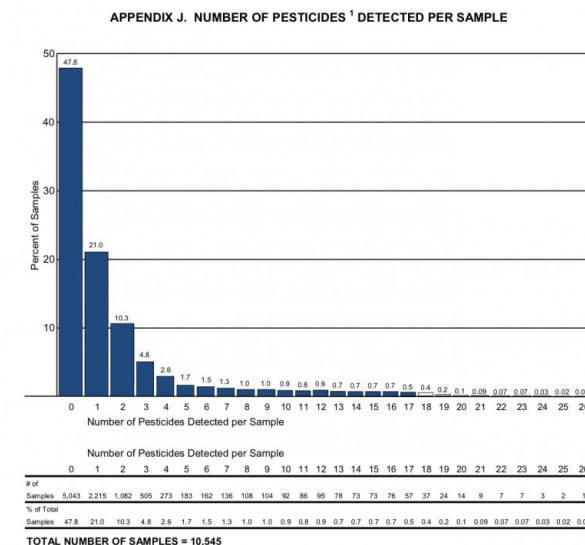
- 19 samples of kale
- 1 sample of kiwi fruit
- 3 samples of mangoes
- 3 samples of raisins
- 1 sample of rice
- 4 samples of frozen spinach
- 23 samples of snap peas
- 1 sample of sweet potatoes

- 2 samples of frozen strawberries

Of those 82 samples, 39 were reported as imported produce. One asparagus sample and one snap pea sample contained two pesticides each that exceeded the established tolerances.

In addition, 642 samples were found to have pesticides for which no tolerance was established, including 444 fresh fruit and vegetable samples, 151 processed fruit/vegetable samples, 30 rice samples, and 17 wheat flour samples.

- 508 samples contained 1 pesticide for which no tolerance was established;
- 106 samples contained 2 pesticides for which no tolerance was established;
- 13 samples contained 3 pesticides for which no tolerance was established;
- 13 samples contained 4 pesticides for which no tolerance was established;



- 2 samples contained 7 pesticides for which no tolerance was established; and
- 20 samples also contained 1 pesticide each that exceeded an established tolerance.

An industry group, the Alliance for Food and Farming, heralded the report as an all clear for consumers to eat as many fresh fruits and vegetables as possible.

“The results were consistent with previous years and showed the exceptional level of compliance among farmers of fruits and vegetables with the stringent laws and regulations governing pesticide use,” according to the farming alliance.

“Despite these consistent and reassuring results, come spring an activist group will predictably release a manipulated version of the USDA PDP report which encourages avoidance of certain healthy and safe produce items.”

A consumer watchdog organization called the Environmental Working Group annually issues its own interpretation of the USDA’s pesticide report after the first of the year, historically. Its annual campaign against the so-called Dirty Dozen fresh produce commodities is based on the pesticide residue report and has spurred an annual debate with the farming alliance.

Canadians renew warning about Salmonella outbreak and raw poultry

Officials continue to warn people to properly handle and cook poultry amidst an ongoing three-year Salmonella Reading outbreak that has sickened more than 120 people in Canada with the same strain of the bacterium that hit people in 43 U.S. states.

At least 16 more people in Canada were confirmed as patients in the outbreak there in November. The Public Health Agency of Canada expects additional sick

people to be identified because it is taking between five and six weeks for confirmation testing and reporting for most cases.

Although the U.S. Centers for Disease Control and Prevention declared the outbreak over in April, the agency continues to

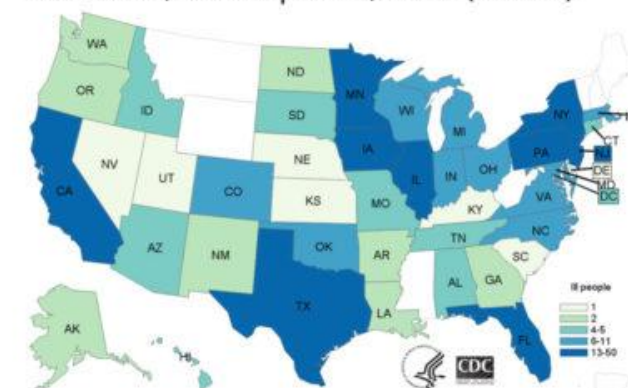
monitor the multi-state PulseNet system for additional ill people. In the U.S. the outbreak ran from November 2017 through the end of March this year.

Of the 126 confirmed patients in Canada and the 358 in the United States, one died in each country. Hospitalization rates have been higher than usual for Salmonella infections, with 38 in Canada and 133 in the United States having been admitted for in-patient care.

“The Public Health Agency of Canada is not advising that consumers avoid eating properly cooked turkey or chicken products, nor is it advising retailers to stop selling raw turkey and raw chicken products. The Canadian Food Inspection Agency has not issued any food recall warnings related to this outbreak,” according to the update Wednesday from Canadian public health officials.

In the U.S. several human and pet foods were recalled, including some Jennie-O brand turkey products and pet food sold under the Woody’s and Raws for Paws

People infected with the outbreak strain of *Salmonella* Reading, by state of residence, as of April 22, 2019 (n=358)



brands.

Canadian officials have come to similar conclusions as their U.S. counterparts in terms of root sources of the Salmonella.

“Based on the investigation findings to date, exposure to raw turkey and raw chicken products has been identified as the likely source of the outbreak. Many of the individuals who became sick reported eating different types of turkey and chicken products before their illnesses occurred,” Canadian public officials report.

“Through the use of a laboratory method called whole genome sequencing, some Salmonella illnesses dating back to 2017 were identified to have the same genetic strain as the illnesses that occurred in late 2018. The majority of illnesses under investigation occurred between October 2018 and November 2019.”

The province of Alberta has been hardest hit in the outbreak, with 44 confirmed patients. Other provincial counts are: British Columbia with 31, Saskatchewan with 8, Manitoba with 24, Ontario with 8, Quebec with 2, New Brunswick with 1, Prince Edward Island with 1, Northwest Territories with 1, and Nunavut with 6.

Canada’s public health agency reports that despite their country’s patients being infected by the same strain as patients in the United States none of the recalled U.S. products were exported to Canada.

Officials in the United States reported the outbreak strain of Salmonella Reading was identified in samples taken from raw turkey products, raw turkey pet food, and live turkeys. The CDC investigation, which included work by state health departments and the U.S. Department of Agriculture, showed widespread contamination through the turkey industry. Industry groups have promised to review mitigation procedures.

“Ill people reported buying many different brands of raw turkey products from multiple stores. Also, 4 of the 200 ill people interviewed became sick after pets in their home ate. Five of the 200 ill people interviewed worked in a facility that raises or processes turkeys, or lived with someone who did. In February 2019, 47 people became ill after eating turkey that was not handled properly at an event in Iowa,” according to the CDC.

“The outbreak strain was also identified in samples from raw turkey products from 24 slaughter and 14 processing establishments.”

A look back on Europe’s 2019 food safety record



This year saw the first World Food Safety Day, a large Listeria outbreak in Spain, and another infant formula Salmonella outbreak.

Below is a selection of some international food safety stories covered in 2019.

South Africa Listeria outbreak

I want to start with this. Yes, I know it happened in 2017 and 2018 but

throughout this year Food Safety News has been publishing articles to help ensure that the public's voice is heard. It is too easy to become disconnected from these personal stories when we see figures such as 1,060 cases confirmed and 216 people dead. The largest ever reported outbreak of listeriosis was traced to a ready-to-eat (RTE) processed meat product, called polony, made at a plant in Polokwane run by Enterprise Foods, which is owned by Tiger Brands.

I went to Johannesburg, South Africa, in February to interview some of the people affected. It is the sort of thing that stays with you. Emotions range from feeling sorry for them, to admiring their strength and anger that such a large outbreak could happen. The holidays are a time for family and being thankful for what we have. I know I will be taking a minute to think about people who lost someone after eating food.

First World Food Safety Day and other international efforts

What did you do to mark the first World Food Safety Day on June 7 this year? Hopefully, you were not one of the 44 people that fall sick every minute from eating contaminated food.

The event is planned to be an annual observance supported by the World Health Organization (WHO) and the United Nations Food and Agriculture Organization (FAO). The Codex Alimentarius Commission first raised the idea in 2016.

In February there was the first FAO/WHO/African Union international food safety conference in Addis Ababa and in April the International Forum on Food Safety and Trade was held at the World Trade Organization (WTO).

I attended the latter, it was interesting and good to see the subject on the agenda with people from across the world attending, but it was lacking in terms of concrete actions on goals and targets to reduce the foodborne illness disease

burden. Fingers crossed for 2020.

Spanish Listeria outbreak

The listeriosis outbreak in Spain was the biggest in national history and caused more than 200 people to fall ill. Three people died. The outbreak from “La Mecha” brand chilled roasted pork meat produced by Magrudis also caused five abortions.

It started in mid-August and was declared over in October. French authorities notified a confirmed case in an English citizen, diagnosed in France and with a history of consuming cold pork in Seville.

Last month, six arrests were made as the Spanish Civil Guard and Europol found individuals were aware since December 2018 that some food products contained Listeria, but they did not inform authorities and continued to sell them.

Facua, a consumer action group, is representing some of the people affected in the outbreak as they try to claim compensation. The city of Seville is scheduled to host an International Symposium on Listeria on Jan. 23-24, 2020. It will address issues such as food safety, epidemiological surveillance, clinical management and healthcare organization as well as microbiological diagnosis, molecular identification and typing.

The cost of getting it wrong

There are two points I want to raise about two outbreaks in Norway linked to rakfisk or raw fermented trout. The first involved seasonal products that can be traditional items and as they are not part of normal behavior can pose an additional risk as they are not stored, handled or cooked correctly – such as Chinese fondue often linked to Campylobacter infections in Switzerland or

norovirus in oysters at this time of year.

The second is how two companies behind different outbreaks in Norway linked to rakfisk have both recently gone bankrupt. Early in 2019, a *Listeria* outbreak was linked to Slidre Ørretsenner products and a case of botulism to items from Torpet Fiskeoppdrettsanlegg AS. While the reason for the former's bankruptcy was outbreak-related it is not certain for the second company.

Another example is the death of six people from *Listeria* infections after eating chicken sandwiches in hospitals in England. Sandwich producer the Good Food Chain had to go into liquidation.

The outbreak strain was found in meat produced by North Country Cooked Meats. The firm and their distributor North Country Quality Foods went into liquidation in late July and both companies ceased trading. It goes to show you can do a lot right for a long time and all it can take is one thing to go wrong once.

Salmonella Enteritidis in Australia

While common in Europe and the U.S., *Salmonella* Enteritidis is rare in Australia but an outbreak traced to eggs led to at least 235 infections in New South Wales, Victoria, Queensland and Tasmania from May 2018 to May 2019. A number of products were recalled.

The outbreak strain was detected on several farms in New South Wales and one in Victoria. It is not clear how the strain arrived in the country.

The Queensland egg industry recently boosted its biosecurity, hygiene and product quality processes to minimize the risk of it becoming more common in the country. Australian Eggs said responding to the *Salmonella* outbreak had

been a learning experience for government and industry.

Another infant formula Salmonella outbreak

From late 2018 to early 2019 there was another *Salmonella* outbreak from infant formula. The *Salmonella* Poona outbreak from rice-based infant formula occurred between August 2018 and February 2019 with 32 confirmed cases. Thirty of these were in France and one each in Belgium and Luxembourg in infants aged 2 months to 28 months old.

Products were made at the Industrias Lacteas Asturianas SA (ILAS) factory in Anleo, Spain, and marketed by Sodilac under the Modilac brand in France. The plant is the same one linked in 2010 and 2011 to an outbreak of *Salmonella* Poona in Spain that sickened almost 300 infants who drank powdered milk. Strains in the two outbreaks were genetically related.

All tests on samples of implicated batches were negative for *Salmonella* Poona. The pathogen had not been detected in the production environment of ILAS or any other product dehydrated in the same drying tower since 2017.

In 2017, Lactalis infant formula was linked to a *Salmonella* Agona outbreak that sickened 38 babies in France, two in Spain and one in Greece. The French Agency for Food, Environmental and Occupational Health and Safety (ANSES) has put forward ideas to help improve the control of microbiological hazards in powdered infant formula.

Germany and Netherlands Listeria outbreaks

Two different *Listeria* outbreaks were reported recently, one from Germany and the other in the Netherlands. They were both linked to meat products and involved infections from years ago. With whole genome sequencing this is

something we can expect to see more of in the future.

In the German outbreak, 37 illnesses from 2014 were linked to meat produced by Wilke Waldecker Fleisch- und Wurstwaren company near Hesse.

One infection was recorded in 2014, three in 2016, four in 2017, 21 in 2018 and eight this year. Three people are thought to have died.

In the Netherlands, 21 people were infected with *Listeria monocytogenes* in the Netherlands and Belgium. One person fell sick in October 2017, eight in 2018 and 12 in 2019. Three people died, all cases were hospitalized and one woman had a miscarriage.

Multiple sliced ready-to-eat (RTE) meat products from different suppliers produced between 2017 and 2019 by Offerman, a Dutch manufacturing company and subsidiary of Ter Beke, were contaminated with *Listeria* that matched the outbreak strain.

Potential for global outbreaks

Ending on a cheery or daunting note, depending on which way you look at it as in one respect we have been lucky this year. Globalization means food is sent across the world,(and occasionally sent back when a recall is required. While borders and trade may be challenging on a practical level it doesn't bother microorganisms.

Whether it is because of low levels of contamination, small product quantities, product not getting to market, illnesses not being picked up, or sheer luck there have been a number of outbreaks this year involving international distribution. Thankfully there have not been global infection events.

The *Listeria* outbreak referenced above made people sick in the Netherlands and

Belgium but distribution included at least another seven countries. For the German outbreak, about 30 nations were involved.

An *E. coli* O26 outbreak only affected France but the contaminated raw cow's milk cheese was sent to 30 other countries including the U.S. and Canada. A similar situation for another type of cheese called Coulommiers from France that caused two *Listeria* illnesses in that country. However, it was sent to more than 30 countries including the U.S. with no other reported illnesses.

Our world view of 2019's Top 10 food safety stories



1. Federal food safety officials kept an outbreak secret.

Early in 2019, top federal officials promised safer “smarter” food safety with a more digital, traceable footprint. As it turned out, all the “smarter” food safety talk was just that, talk. By Nov 1, Food Safety News smoked out the No. 1 story of the year — FDA kept a romaine-related outbreak secret for more than six weeks.

Industry also remained mum.

Lot's of people inside and outside the federal government knew about the secret outbreak — just not the public or the media.

There's been no honest explanation as to why the FDA kept the secret. Indeed, the romaine-related outbreaks of E. coli O157: H7 during the previous year were embarrassing for FDA.

The romaine-related outbreak that FDA kept secret for more than six weeks infected 23 people in 12 states. When he finally did come clean, Frank Yiannas, FDA deputy commissioner for food policy and response, said the agency opted to go public “to help ensure full awareness by the public and to highlight the ongoing importance of industry actions to help ensure the safety of leafy greens.”

2. Romaine-related E. coli outbreaks continue for the third year

Romaine lettuce linked to E. coli outbreaks is a story that's been repeated six times over three years. It is causing plenty of heartburn at the highest levels of the Food and Drug Administration (FDA).

The government and industry are both working on the problem, which in the end is likely to require keeping clean water near and animal agriculture far. In the meantime, the best FDA can do is tell consumers not to eat romaine from a suspect or unknown growing area.

Romaine was responsible for five deaths in 2018, but none during 2019. The stubborn issue remains with these two active outbreaks:

102 illnesses in 23 states with 58 hospitalizations linked to romaine lettuce from California's Salinas growing region.

Eight infected in 3 states with three hospitalizations linked to Fresh Express Sunflower Crisp Chopped Salad kits. Romaine lettuce is one of the ingredients of the salad kit. It may be part of the broader outbreak involving romaine.

A single grower with multiple fields is in the sight of FDA investigators as the year ends. Meanwhile, romaine harvest has begun in the Yuma, AZ, growing area, which was linked to previous outbreaks.

3. South Africa's work on listeria outbreak hailed

If ever there was a test for public health outside the First World, it was South Africa's listeriosis outbreak in 2017-2018. The 216 deaths out of 1,060 illnesses marked the world's worst listeriosis outbreak.

During 2019 the story continued to be among top headlines. World health experts were able to re-trace the steps and make some judgments about the job done by public health officials.

The Foodborne Pathogens and Disease Journal gave high scores for how whole genome sequencing (WGS) and epidemiological data tracked the source of the outbreak to processed meat from Enterprise Foods, which is owned by multi-national Tiger Brands.

“The eight-month timeline was rather remarkable, considering the large number of cases involved and the limited capacity and resources available for foodborne disease outbreak investigations in South Africa,” it said.

The World Health Organization (WHO) earlier congratulated South Africa for its handling of the outbreak, which it said threatened the food safety of many countries in southern Africa.

4. Canada manages a massive beef recall

This much is known: The Canadian Food Inspection Agency (CFIA) since Oct. 3 has managed a massive beef recall of at least 892 brand name products and then suspended the licenses for or Ryding-Regency Meat Packers, and St. Ann's Foods.

The CFIA's inspection activities triggered the action, which was based on fear of E. coli contamination. CFIA disclosed the public list of recalled brands and products in about two dozen separate recall notices.

No illnesses are yet associated with the recalls. Canada has not provided a tonnage figure for the 892 recalled products.

The CFIA has notified the United States, United Arab Emirates, Saudi Arabia, Indonesia, and China that potentially affected products have entered their markets.

USDA's Food Safety and Inspection Service issued a public health alert for the United States regarding the Canadian products on Oct 16.

5. Food servers caught up in historic Hepatitis A outbreaks

Since 2016, the federal Centers for Disease Control and Prevention has tracked local and state outbreaks of hepatitis A. They've put up some enormous numbers since then. Through Dec. 13, 2019, the hepatitis A outbreaks have sickened 29,171 people and hospitalized 17,704, or 61 percent. Hepatitis A has also gone on to kill 298.

These outbreaks are mostly the result of person-to-person transmission by people who are homeless and/or using illegal drugs. But it's also become routine for public health officials to find restaurant workers pulling shifts while they are suffering from hepatitis A exposure and infections.

Restaurants or public health departments must rally to vaccinate exposed customers. Most people are unaware that hepatitis A can run at epidemic levels in our back streets. Infected restaurant workers is a nasty way to find out about it.

6. Food safety fabric was torn some during the partial government shutdown

The partial shutdown of the federal government early in 2019 was a dangerous disruption for food safety.

It took some time to understand how the partial shutdown played out. USDA meat, poultry, catfish, and egg inspectors continued to provide continuous inspections at more than 6,200 private establishments.

By contrast, only about 60 percent of FDA's inspection personnel remained on the job. But, the drug side of the FDA, which is supported by user fees, got more attention than food safety during the shutdown.

The USDA had to acknowledge it shut down its phone lines that are dedicated to consumer complaints.

7. Congress begins 7th year without food safety team on the field

Stephen Michael Hahn, formerly the Chief Medical Executive of the MD Anderson Cancer Center in Texas, was appointed by the president and confirmed by the U.S. Senate as the 24th FDA Commissioner. However, the federal government begins the seventh year without fielding its full team of food safety leaders.

Mindy Brashears, twice named by the president to be USDA's Under Secretary for Food Safety and twice recommended by the Senate Agriculture Committee, remains without confirmation by the U.S. Senate. Secretary of Agriculture Sonny

Perdue put Brashears to work in the meantime with a “deputy undersecretary for food safety” title.

The USDA’s Under Secretary for Food Safety is the top food safety job in the federal government. It has been vacant since December 2013 when the last person to hold the office, Dr. Elisabeth Hagen, left the government.

During 2019, major agricultural organizations tried to persuade the Senate to confirm Brashears. Her appointment is one of about 100 Trump Administration executive appointments that have not made it to a Senate floor vote.



8. GAO keeps fragmented food safety system on the high-risk list

The federal government’s fragmented food safety program did not make it off the U.S. Government Accountability Office’s “High-Risk List” in 2019.

It’s been on the list since 2007, and the next chance to get off the list won’t come until 2021.

Federal food safety is a complex system. It involves 30 federal laws administered by 15 federal agencies. And, according to the GAO, it puts the federal government at risk, along with such areas of concern as the security clearance system, cybersecurity, and VA health services.

The GAO, in the past, has called for the consolidation of federal food safety agencies. More recently, it asked Congress to consider “alternative” organization structures.

Among other shortcomings of the current federal food safety system, the GAO says the agencies are operating without a government-wide performance plan; nor is there monitoring of the effectiveness of food safety programs.

9. Voices of South African Listeria outbreak get to speak out

In February, Food Safety News sent journalist Joe Whitworth from his home in the United Kingdom to Johannesburg, South Africa. During the previous year, the largest listeriosis outbreak in history had dominated news out of South Africa.

By early 2019, the outbreak was over, and the National Institute for Communicable Diseases had recorded 1,060 cases and 216 deaths in the outbreak linked to processed meat produced by Enterprise Foods in Polokwane, South Africa.

But at that point, the voices not heard were the South African victims of listeriosis. Whitworth went to South Africa to listen to those stories and pass them along to the rest of us.

10. Law enforcement seizes tons of fake food in 78-country Interpol, Europol sting

MARKET NEWS

Food safety is the first casualty of any food fraud scheme. So when the international police agencies Interpol and Europol last June seized \$117 million of potentially dangerous food and beverages, it was a food safety story.

The 78-country sting known as Operation Opson VIII involved food with tampered expiration dates on cheeses and chickens, controlled medicine added to drinks, and meat stored in unsanitary conditions.

Police, customers, national food authorities, and the private sector took part in the five-month operation. It resulted in the seizure of 18.7 million items and the arrests of 672 people.

Safety Alerts

Date	Brand Name(s)	Product Description	Product Type	Recall Reason Description	Company Name
12/23/2019	LemonPrep®, PediaPrep®, Wave Prep, Cardio Prep	LemonPrep®, PediaPrep® and Wave Prep 4-ounce tubes and single use cups, Cardio Prep and Collodions, Collodion removers	Medical Devices,	Burkholderia cepacia	Mavidon
12/23/2019	Trader Joe's	Egg salad and potato salad	Food & Beverages, Prepared	Product has the potential to be	Bakavor Foods

			Food, Foodborne Illness	contaminated with Listeria monocytogenes	USA
12/23/2019	Almark, 7 Select, Best Choice, more	All hard-boiled eggs manufactured at the firm's Gainesville, Georgia facility, including all retail, pillow pack, pouch pack, frozen diced, and protein kit products	Food & Beverages, Egg/Egg Product, Foodborne Illness	Potential to be contaminated with Listeria monocytogenes	Almark Foods
12/20/2019	365 Everyday Value	Dark Chocolate Peppermint Sandwich Cremes & Dark Chocolate Caramel Sea Salt Sandwich Cremes	Food & Beverages, Allergens	Undeclared milk and coconut	Whole Foods Market
12/20/2019	Esmea	Sesame tahini	Food & Beverages,	Product has the potential to be contaminated with Salmonella	Esmea Foods

MARKET NEWS

12/20/2019	Almark, Nic's, Rainbow Farms, Sutherland's, Egggs Select	Hard cooked broken egg whites & hard cooked eggs	Food & Beverages,	Potential to be contaminated with Listeria monocytogenes	Almark Foods	2019	Produce		Beverages, Snack Food Item, Foodborne Illness	be contaminated with Salmonella	Cut Produce
12/18/2019	Lannett	Levetiracetam Oral Solution	Drugs,	Bacillus subtilis	Lannett Company, Inc.	12/06/2019	White Castle	Frozen Cheeseburger and hamburger sliders	Food & Beverages, Prepared Food, Foodborne Illness	Potential Listeria monocytogenes contamination	White Castle Frozen Food Division
12/17/2019	No Brand name Listed on Package	Bull Platinum 30000, Stallion Platinum 30000, Rhino 7 Platinum 30000, Panther Platinum 30000	Drugs,	Presence of Undeclared Tadalafil	Motto International Corp	12/06/2019	Truly Good Foods	South of the Border nut mix	Food & Beverages, Allergens, Snack Food Item	Undeclared almond and soy	Tropical Nut and Fruit Co.
12/17/2019	Glenmark	Ranitidine Tablets 150mg and 300mg	Drugs,	NDMA (Nitrosodimethylamine) impurity	Glenmark Pharmaceuticals, Inc.	12/05/2019	Nancy Adams	Dark Chocolate Graham Crackers	Food & Beverages, Allergens, Snack Food Item	Undeclared Milk	Nassau Candy Distributors
12/10/2019	CATSMO LLC	Cold Smoked Salmon (whole fillets and specialty cuts)	Food & Beverages, Fish, Foodborne Illness	Listeria monocytogenes	CATSMO LLC	12/05/2019	Special Kitty	Wet, canned cat food	Animal & Veterinary, Target Animal - Safety, Pet Food	Products don't meet the Company's quality and safety standards	The J. M. Smucker Company
12/08/	Tailor Cut	Fruit Luau	Food &	Potential to	Tailor	12/03/	Lin's Waha	Suantianyangm	Food &	Undeclared	Lin's

MARKET NEWS

2019	Int'l Corp	ei Waxberry and Bingtangyangm ei Waxberry	Beverages, Allergens, Fruit/Fruit Product	sulfites and cyclamates	Waha Int'l Corp
12/03/2019	President's Choice, Marketside	Colorful Coleslaw	Food & Beverages,	Potential Salmonella Contamination	Dole Fresh Vegetables, Inc.
11/27/2019	Hodgson Mill	Unbleached Flour	Food & Beverages,	Potential E. Coli Contamination	Hodgson Mill, Inc.
11/27/2019	Wild Harvest	Organic All-Purpose Flour	Food & Beverages,	Potential E.coli Contamination	UNFI
11/27/2019	Okami & Trader Joes	Ready to eat sushi, salads and spring rolls	Food & Beverages,	Potential Listeria monocytogenes Contamination	Fuji Food Products, Inc.
11/26/2019	B. Braun	Blood Administration Kits	Medical Devices,	Potential leakage at joint between blood filter and tubing	B. Braun Medical, Inc.
11/25/2019	Tuna King	Yellowfin Tuna Medallions	Food & Beverages, Fish	Elevated Histamine Levels	North ern Fisher

					ies LTD
--	--	--	--	--	---------

Enterprise News

Study backs up rise of Salmonella infantis in poultry



The trend of finding Salmonella infantis in poultry products is increasing, according to researchers.

European regulation on fresh poultry specifically mentions

only Salmonella enteritidis or Salmonella typhimurium as a food safety criterion so considers chicken meat contaminated with other Salmonella species as compliant.

Regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs sets Salmonella food safety criteria for some foods of animal origin. That for fresh poultry is limited to enteritidis and typhimurium as they represent the main risk for public health. Whether food containing Salmonella infantis is considered unsafe and not placed on the market should be assessed on a case-by-case basis, according to the European Commission.

The Italian National Salmonellosis Control Plan for Poultry 2019 to 2021

establishes the abatement conditions for poultry farms in case of positive isolation of *Salmonella enteritidis*, *Salmonella typhimurium* and *Salmonella infantis*.

Chicken meat and *Salmonella infantis*

The study was published in the European Journal of Public Health and presented at the European Public Health conference this past November in Marseille.

Several outbreaks of food poisoning caused by fresh chicken meat contaminated with *Salmonella infantis* have been reported recently.

One in the United States infected 129 people from 32 states. Illness dates went from Jan. 8, 2018, to Jan. 27, 2019. Ill people ranged in age from less than one year to 105, with a median of 42. Of 85 people with information available, 25 were hospitalized and one death was reported from New York.

The outbreak strain was identified in raw chicken products from 76 slaughter and/or processing establishments, from raw chicken pet food, and live chickens. A single, common supplier of raw chicken products or live chickens was not identified. Ill people had eaten different types and brands of chicken products purchased from different locations.

In October this year a symposium was held on *Salmonella infantis* infections in poultry by the University of Veterinary Medicine, Vienna. It featured reports on the epidemiological situation of *Salmonella infantis* in Hungary, Italy and Austria.

Positive *Salmonella* findings

For the Italian study, in 2018, the national health system had batches of fresh chicken meat from Poland, sampled in a cold storage facility in Northern Italy.

The food control department of the Istituto Zooprofilattico sperimentale della Lombardia ed Emilia Romagna (IZSLER) in Brescia analyzed 156 samples, making 780 sampling units, for *Salmonella* spp

A total of 72 samples were positive, including 222 sampling units. Forty-two strains were serotyped as *Salmonella enteritidis*, 149 as *infantis*, 26 as *newport*, four as *kentucky* and one as *mbandaka*.

Based on EU regulation, batches positive for *Salmonella enteritidis* were not compliant, while those positive for other *Salmonella* species were considered as fine to commercialize.

In the Lombardy region, *Salmonella infantis* was the sixth most frequent serovar isolated in cases of human salmonellosis during 2016 to 2018.

Researchers said chicken meat should be consumed after appropriate cooking.

“However, cooking alone does not protect the consumer from the risk of cross-contamination of tools and surfaces at the household level. It is therefore fundamental the application of correct processing practices in order to prevent the spreading of *Salmonella* in home kitchens and limit dangerous episodes of infection.”

Risk of exploding bottles prompts chilli sauce recall

A brand of hot chili sauce from the United States has been recalled from countries across Europe due to a risk of the bottles exploding.

The implicated Sriracha Hot Chili Sauce has a best-before date of March 2021, batch code H9TMKA 44 33, and comes in a pack size of 740 ml. Tuong Ot Sriracha brand hot chili sauce is produced by Huy Fong Foods Inc. based in California.

An alert was prompted by a consumer complaint in Ireland. There is a risk the contents may explode once the bottle is opened.

This poses a risk of hot chili sauce irritating eyes or skin, according to the Food Safety Authority of Ireland (FSAI).

The chili sauce came from the United States, via the Netherlands, and was distributed to Austria, Czech Republic, Denmark, Finland, France, Germany, Iceland, Ireland, Poland, Slovakia, Spain, Sweden and the United Kingdom.

French officials said fermentation has occurred in the bottle making its consumption dangerous.

People who bought the product are asked not to consume it and to bring the bottle back to the point of sale or destroy it.

Hodgson Mill recalls flour because of E. coli tests; ADM Milling named again

An Illinois company has launched a recall of an unrevealed volume of all-purpose flour because test results showed contamination with E. coli O157:H7. Hodgson Mill distributed the flour nationwide.

The recalled flour was milled at an ADM Milling facility in St. Louis and repacked at a Hodgson Mill Inc. facility in Effingham, IL, according to the company's recall notice posted by the Food and Drug Administration. The implicated 5-pound bags of flour went to retailers and distributors nationwide and were also sold online.

ADM Milling flour has been involved in a number of recalls this year.

Consumers who have purchased 5-pound packages of Hodgson Mill brand

“Unbleached All-Purpose White Wheat Flour” with certain lot codes are urged to stop using the product immediately and return it to the place of purchase for a full refund, the company notice says.

To determine whether they have the recalled flour in their homes, consumers should look for the following label information:

- UPC 0-71518-05009-2
- Best By Date 10-01-2020 and 10-02-2020
- Lot# 001042 & 005517



Use-by and lot code information can be found on the bottom back panel of the bags. Used-by dates and lot codes, along with their location on the bag, must all match in order to represent flour affected by this recall, according to the Hodgson Mill recall notice.

If consumers have Hodgson Mill flour that is not in its original packaging or that cannot be identified using the label information, they should throw it out. Any containers used to hold the recalled Hodgson Mill flour should be thoroughly washed.

The flour company urged consumers to practice home food safety to avoid food poisoning from raw flour.

“Consumer safety is our top priority. Hodgson Mill package states ‘do not eat raw flour, dough or batter.’ The Centers for Disease Control (CDC) warns consumers to not consume raw flour or uncooked raw dough,” the recall notice states.

“We are taking this voluntary precautionary step because of the potential presence of pathogenic E. coli which was discovered through sampling raw uncooked flour. Hodgson Mill has not received any confirmed reports of illnesses related to this product.

“Any consumers concerned about an illness should contact a physician.”

The flour company also told consumers to wash their hands, work surfaces, and utensils thoroughly after contact with raw dough products or flour.

MARKET NEWS - REPLY

If you have any views or comments on the articles in the marketing news please feel free to contact us on the following email address: sales.china@mxns.com