DATA requirement, data sources and tools

Kiran Bhilegaonkar

Microbial Hazard

- Characteristics of the pathogen.
 - Genus, species, strain, subtype, phagetype
 - Infectivity, virulence or pathogenicity, and disease mechanism.
 - Dose-response: Age groups, immune status
 - Genetic factors (e.g. antimicrobial resistance and virulence factors).
- Estimates of prevalence and level of contamination from farm to product
 - season, animal, climate, region, lot-to- lot variation, etc.

Microbial Hazard

- Changes in the level of contamination from the starting point to the end of the production-to-consumption pathway
- Secondary source of contamination:
 Presence and level of the organism on equipment, in water, on hands and on packing, and how this varies
- Growth and survival information
 - Response of the organism to decontamination measures, and how this may vary
 - Survival characteristics in the processing environment, e.g. on equipment, in water, on hands and on packaging, with an indication of variation

Food product

- Detailed description of the product and subproduct
- Domestic production and import data
- Seasonal variations in the product or its composition
- Other food consumed with the product
- Food-microbe interaction
 - Ability of product to support growth or survival
 - Temperature, pH, salt and other ingredients in the product, storage time, etc.
 - Processing causing stress on microbes

Food chain

- Information on production practices
 - Agricultural practices
 - Animal husbandry practices
- Details of pathogen testing of live animals or raw ingredients (including water)
- Processing Practices: Slaughtering
- Main processing events at each stage, with details of any variation
- Times and temperatures during processing, storage or transport, with details of any variation
- Details of mixing/partitioning

Food chain

- Cleansing and disinfection methods how often they are undertaken and the extent to which they vary
- Hygiene and handling practices and how they vary
- Operating equipment, procedures and plant design, and how variable are these
- Use of water and how this may vary
- Good Agricultural Practice (GAP), Good Manufacturing Practice (GMP), HACCP details

Consumer

- Consumer groups characterized by age, gender, ethnic origin, health status, culture, region of the country, socio-economic factors, etc.
- Frequency of consumption of the product or subproducts
- Consumption amount or typical portion or serving sizes and variations
- Storage times and temperatures for the home and catering environments, and variations
- Cooking methods, times and temperatures for the home or catering environments, with indication of variation
- Handling practices and the extent to which crosscontamination can occur



International Organizations

- FAO/WHO/Codex Alimentarius Commission
 - Principles
 - Guidelines
 - Expert consultations
- ICMSF (International Commission on the Microbiological Specifications of Foods)
- ILSI (International Life Sciences Institute)
- OIE (Organisation Internationale Epizooties/World Organisation for Animal Health)
- ISO (International Organization for Standardization)
- EC (European Commission)
- USFDA

National organizations

- Food production, import and export statistics: MoA, MoC, APEDA
- National food consumption and nutrition surveys: NIN, Hyderabad
- Annual health statistics: MoHFW
- National surveillance data for foodborne disease/outbreaks: IDSP of MoHFW
- Data from epidemiological surveys: NCDC, ICMR and ICAR
- Data from governmental reports: ICAR, ICMR, CSIR, MoHFW, MoFPI, DAHDF, FSSAI

Food Industry

- Food production or sales data
- Market share information
- Processing and operation details (HACCP, GHP, GMP, etc)

Published and un-published literature

Journals/books

- Microbiology: Medical/veterinary/ food
- Public health/Veterinary public health: Medical and Veterinary
- Environmental sciences

Annual reports

- Universities/Veterinary and Medical colleges
- Research institutes/organizations
- Students dissertation
- Project/research reports

FAO/WHO (example risk assessments)

- Salmonella in eggs and broiler chickens:
 - FAO/WHO. 2002a. Risk assessment of Salmonella in eggs and broiler chickens. Interpretative summary. [FAO/WHO]
 Microbiological Risk Assessment Series, No. 1. 44p.
 - FAO/WHO. 2002b. Risk assessment of Salmonella in eggs and broiler chickens. Technical report. [FAO/WHO] Microbiological Risk Assessment Series, No. 2. 302p.

FAO/WHO (example risk assessments)

- Listeria monocytogenes in ready-toeat foods:
 - FAO/WHO. 2004a. Risk assessment of Listeria monocytogenes in ready-to-eat foods. Interpretative summary. [FAO/WHO]
 Microbiological Risk Assessment Series, No. 4. 49p.
 - FAO/WHO. 2004b. Risk assessment of Listeria monocytogenes in ready-to-eat foods. Technical report. [FAO/WHO] Microbiological Risk Assessment Series, No. 5. 270p.

FAO/WHO (example risk assessments)

Vibrio spp. in seafood:

- FAO/WHO. 2005. Risk assessment on Vibrio vulnificus in raw oysters. [FAO/WHO] Microbiological Risk Assessment Series, No. 8.
- FAO/WHO. 2005. Risk assessment of choleragenic Vibrio cholerae O1 and O139 in warm-water shrimp in international trade. [FAO/WHO] Microbiological Risk Assessment Series, No. 9.

Campylobacter spp. in broiler chickens:

- FAO/WHO. 2007. Risk characterization of Campylobacter spp. in broiler chickens: Interpretative summary. [FAO/WHO] Microbiological Risk Assessment Series, No. 11.
- FAO/WHO. 2007. Risk characterization of Campylobacter spp. in broiler chickens: Technical report. [FAO/WHO] Microbiological Risk Assessment Series, No. 12.















