



7th Annual Egg Industry Issues Forum
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Salmonella and Eggs: What do we really know?

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Salmonella and eggs

- SE and eggs
- Relationships: routes, egg formation, serotypes
- Interventions
 - FDA Egg Safety Rule
 - Vaccinations
- ISU Testing
- Final comments



SE Emergence

- Late 1980's became predominate Salmonella serotype found in human cases
- Linked to eggs and egg products
- Industry and government take measures to address
- Outbreaks decrease but SE remains common serotype

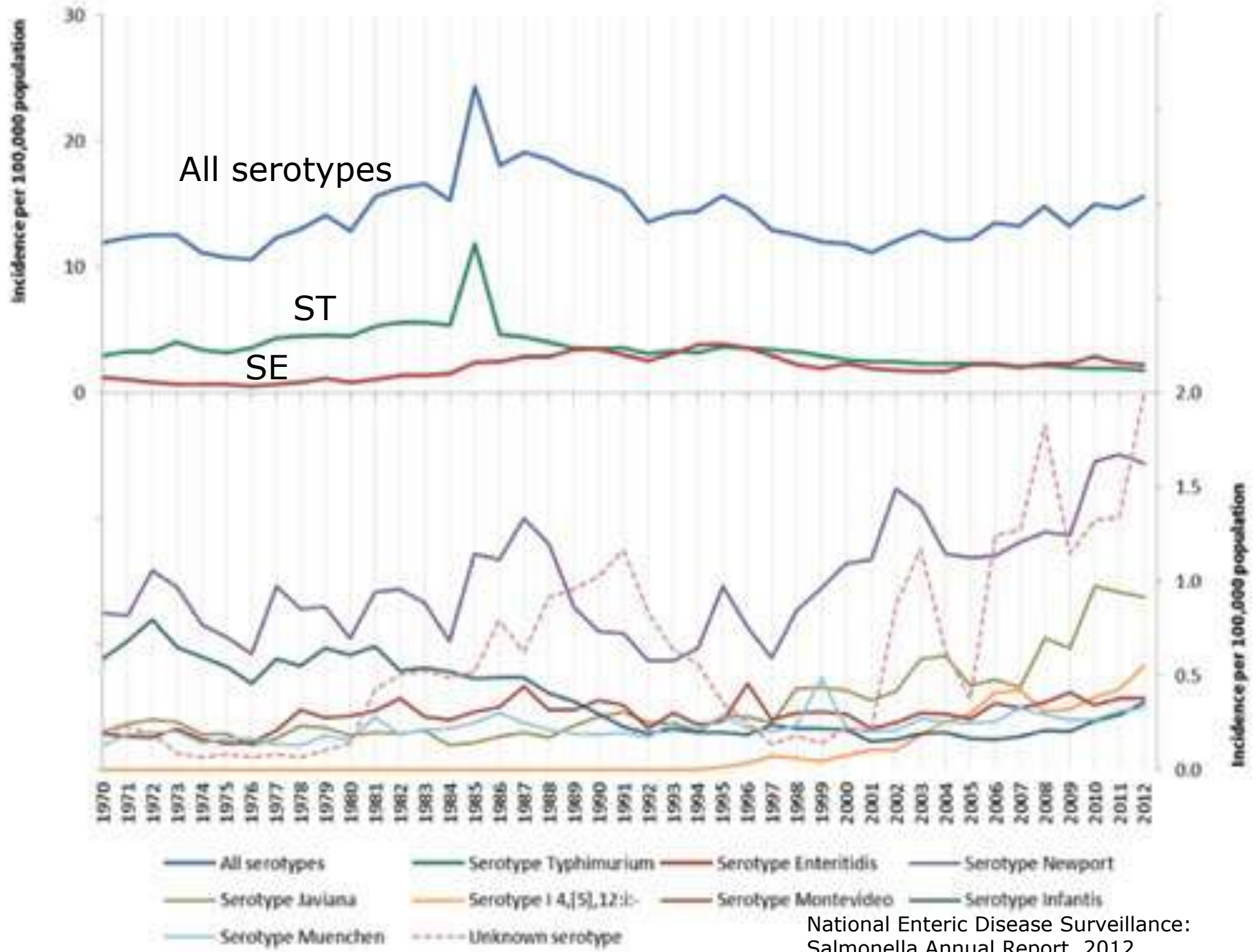


SE Emergence

St Louis ME, Morse DL, Potter ME, DeMelfi TM, Guzewich JJ, Tauxe RV, et al.

The emergence of grade A eggs as a major source of *Salmonella enteritidis* infections. New implications for the control of salmonellosis.

JAMA 1988 Apr;259(14):2103-7.

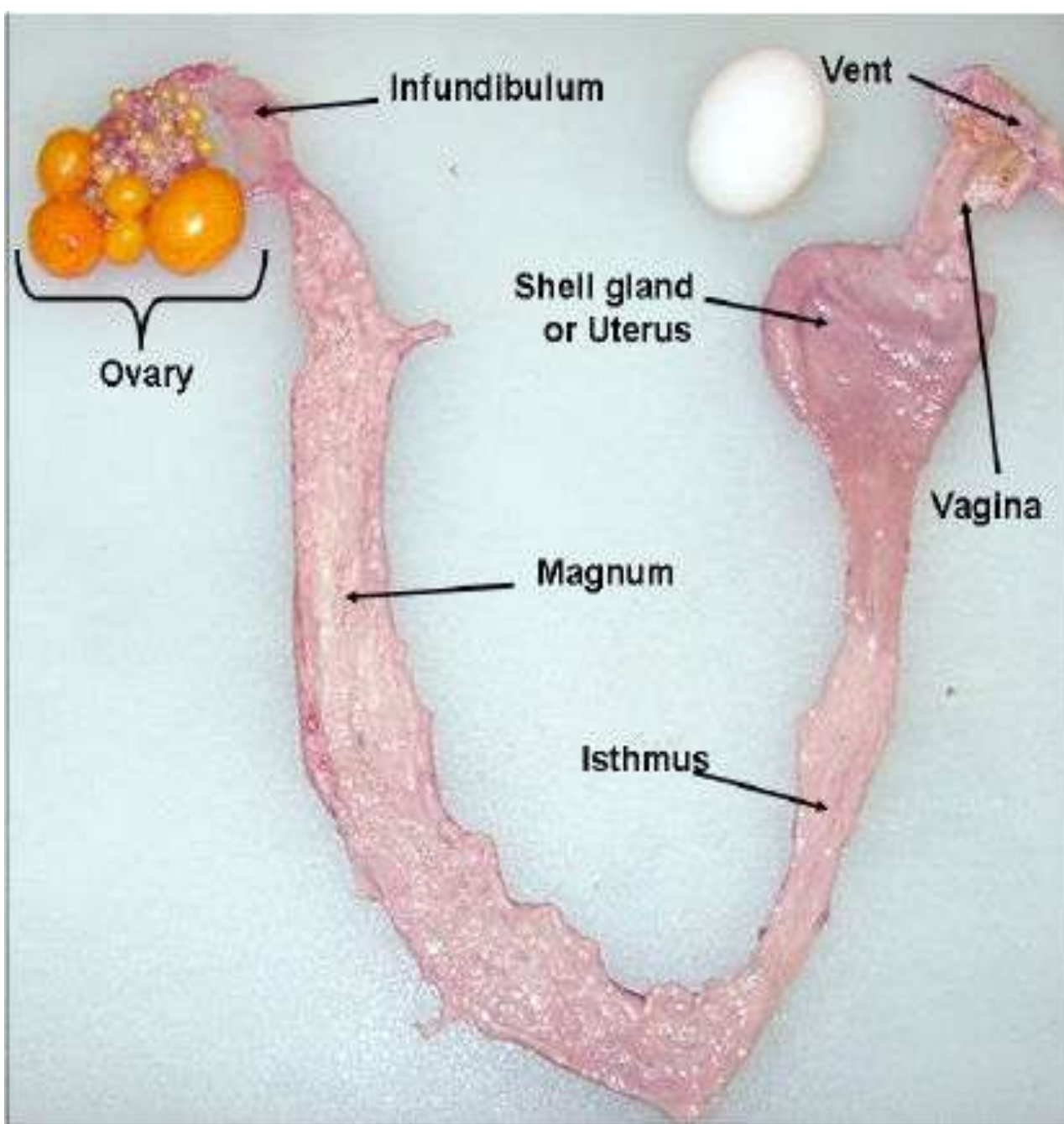


National Enteric Disease Surveillance:
Salmonella Annual Report, 2012



How does Salmonella get into an egg?

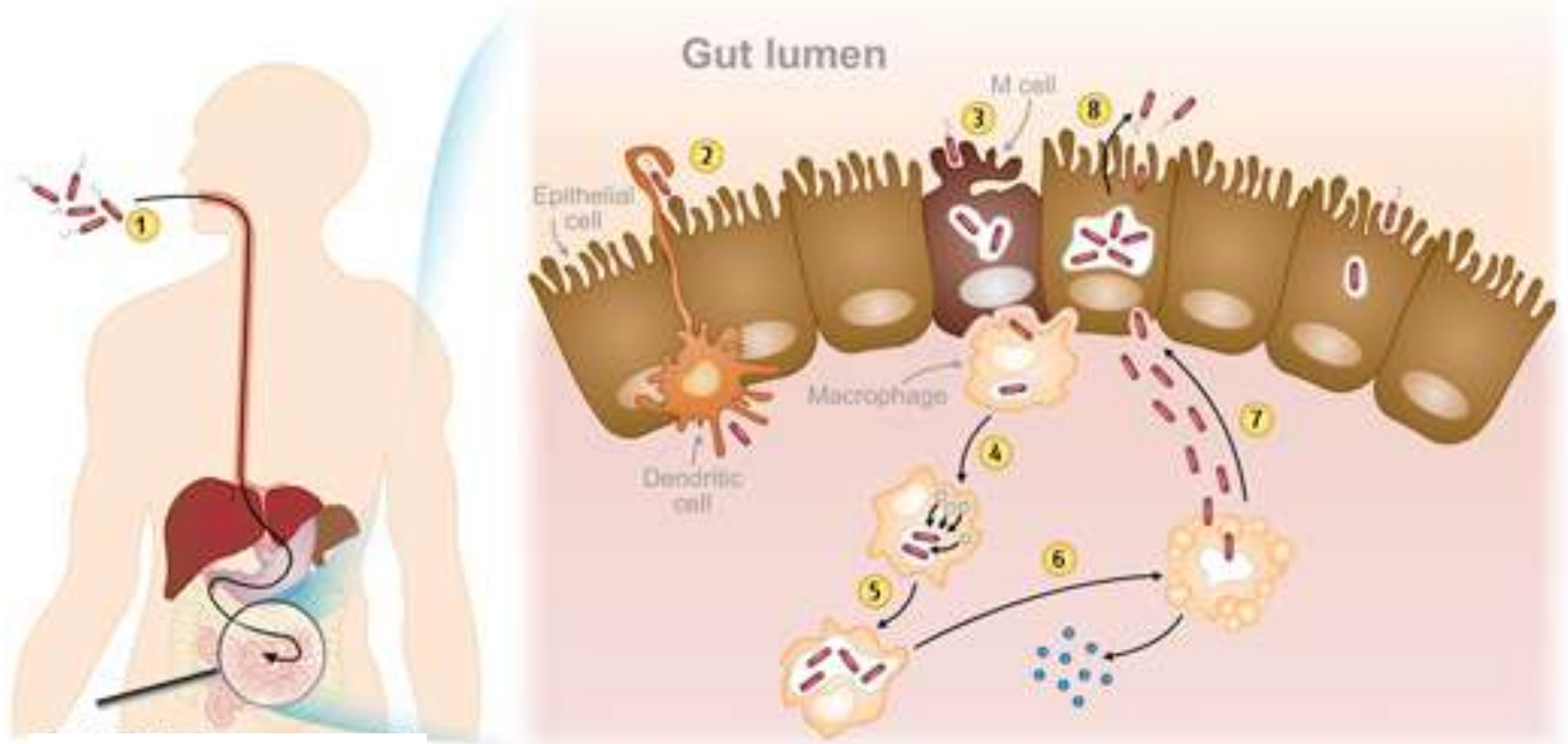
- Direct contamination
 - Colonization of reproductive organs -> contamination of yolk, membranes, albumen, shell before oviposition
- Egg shell penetration
 - Colonization of gut-> deposition of organisms on shell after oviposition and translocate through cracks, pores
- SE vs non-SE



Major Events in Egg Formation

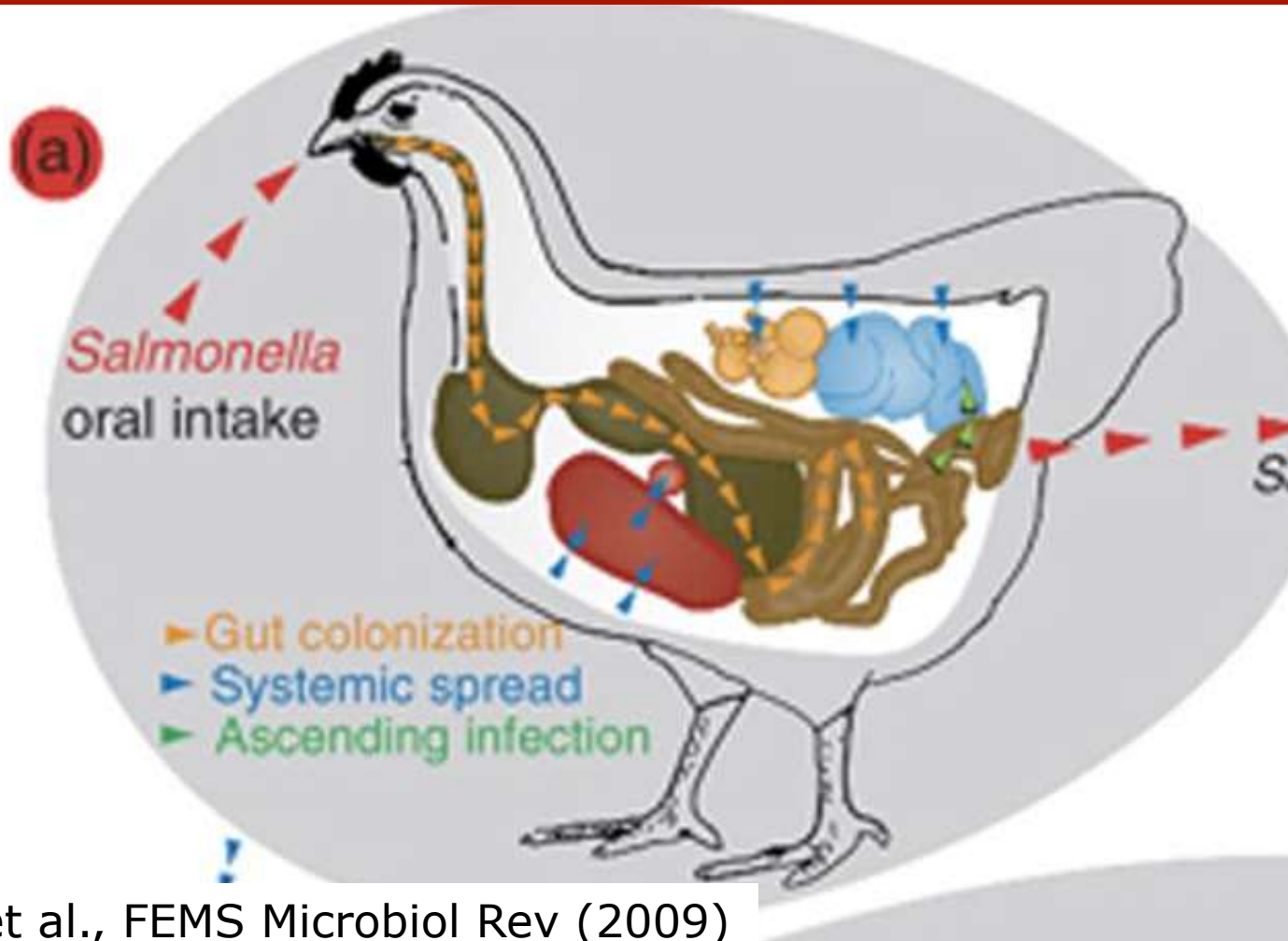
- Ovary: follicle to yolk formation.
 - Vitelline membrane
- Infundibulum: 15 minutes
 - Captures ovum/yolk
 - Fertilization
- Magnum: 3 hours
 - Largest section
 - Albumen
- Isthmus: 75 minutes
 - Shell membranes
- Uterus: 20+ hours
 - Longest stage
 - Egg shell
- Vagina: just a few minutes
 - Oviposition
 - Cuticle added to shell

Salmonella infection



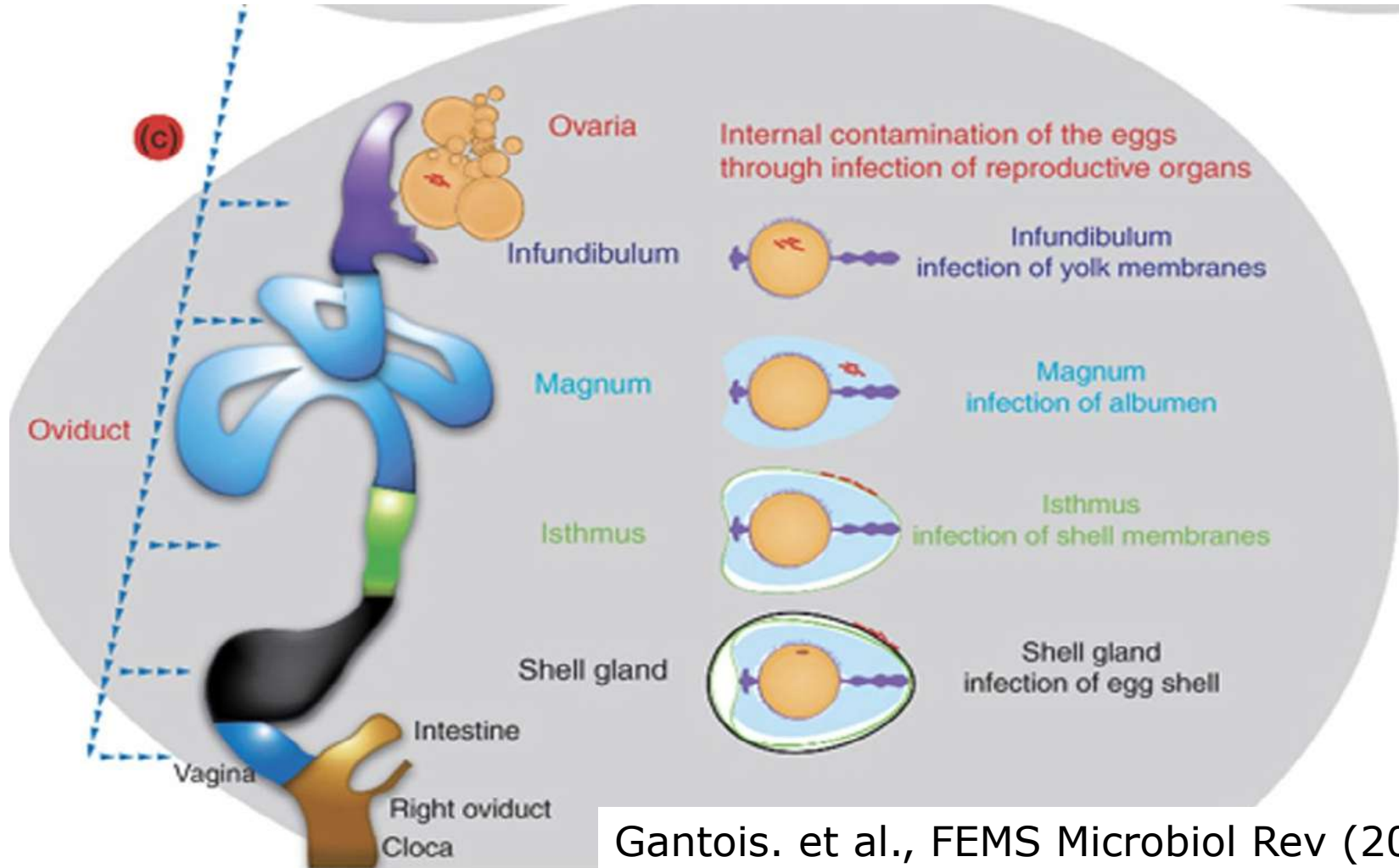
http://eng.sheba.co.il/Research_and_Development/Infectious_Diseases_Research_Lab/

Salmonella infection



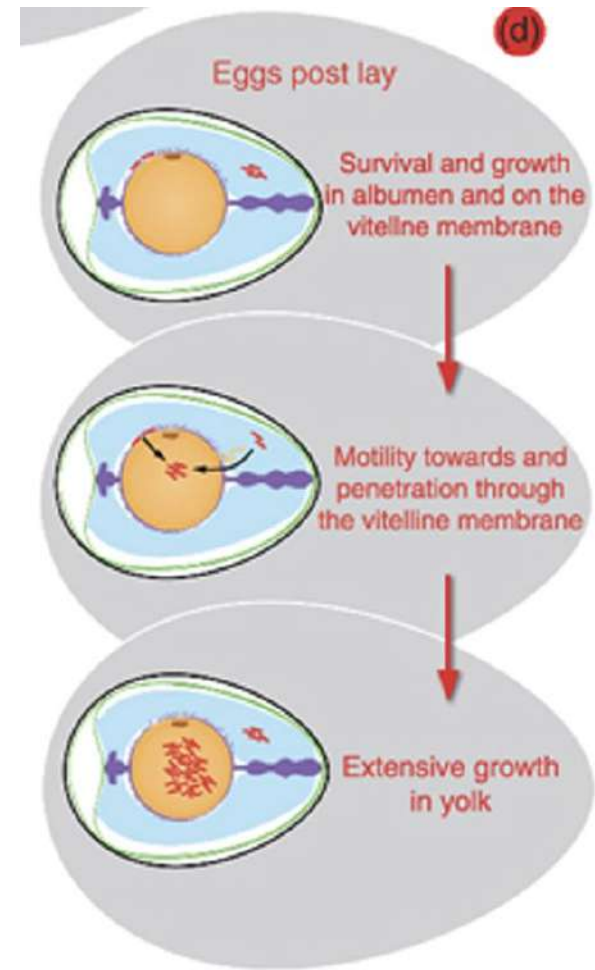
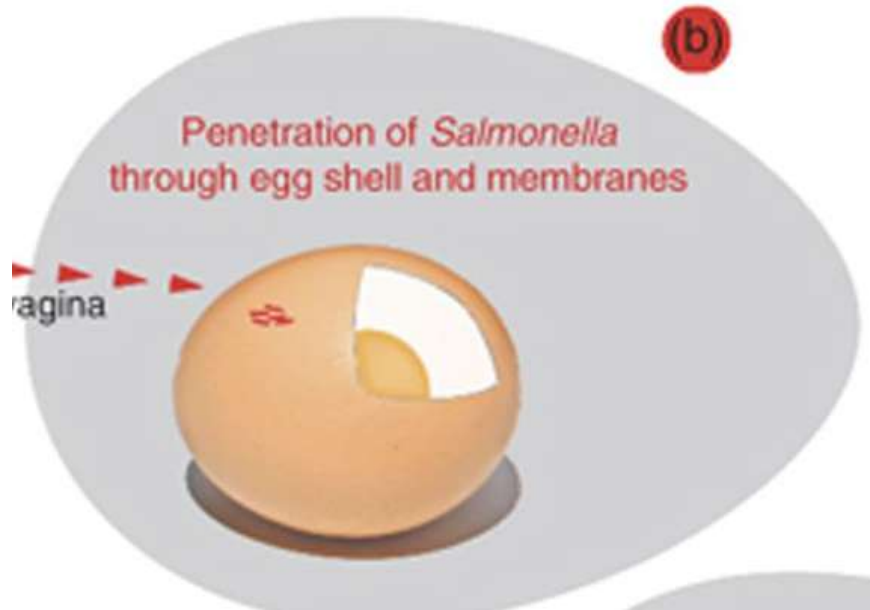
Gantois. et al., FEMS Microbiol Rev (2009)

Salmonella infection

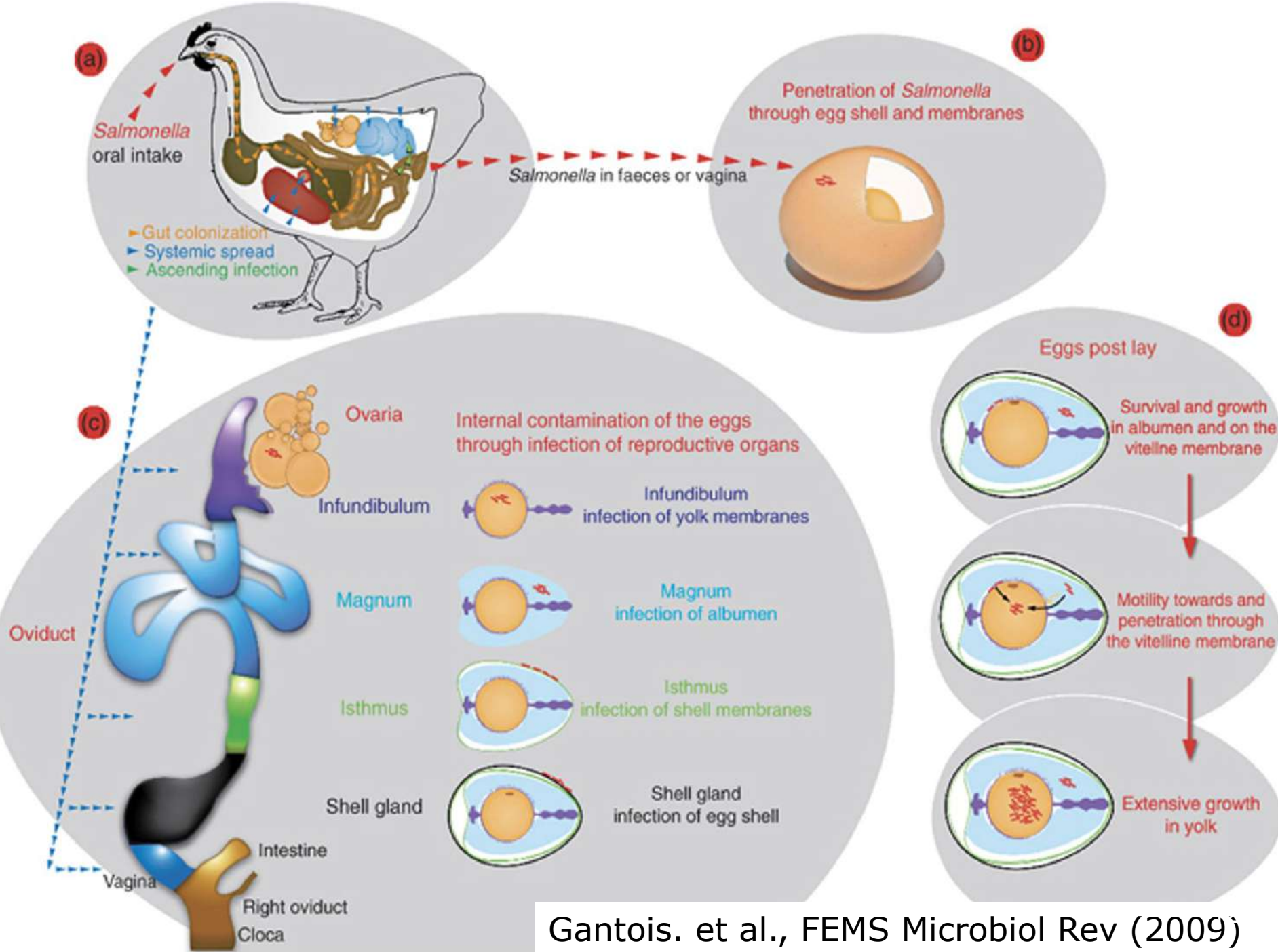


Gantois. et al., FEMS Microbiol Rev (2009)

Salmonella infection



Gantois. et al., FEMS Microbiol Rev (2009)



Gantois. et al., FEMS Microbiol Rev (2009)



SE advantages - Direct

- Relationship to *S. Gallinarum*
- Colonization of reproductive tissues
 - Lipopolysaccharide, fimbria, flagella,
- Other virulence factors
 - Survival in hostile environment
 - Antimicrobial peptide, inhibitory proteins
 - Stress tolerance
 - Secretion systems
- Strain variation within SE and other serotypes



SE advantages - Egg Shell

- Survival on egg shell?
- Penetration of egg shell?
 - Motility?
- Survival in albumen?
 - Motility? Resistance?
- Growth in yolk?



Interventions

- FDA Egg Safety Rule
 - SE targeted
 - prevention plan
 - biosecurity measures
 - pest control programs
 - storage and refrigeration conditions
 - testing of environment and eggs
- Vaccination not required but generally done since implementation of ESR



Appropriate for Non-SE?

- ✓ prevention plan
 - ? Expanded NPIP, serotypes/serogroups, niches
- ✓ biosecurity measures
 - ? Feed
- ✓ pest control programs
- ✓ storage and refrigeration conditions
- ✓ testing of environment and eggs
 - Methods?
- ? Vaccination??



Vaccination??

- Shedding versus systemic protection?
- Immune response?
- Route of administration?
- Type of vaccine?
- Cross protection?
- In ovo protection?
- Other Interventions?
 - Probiotics, prebiotics, supplements, exclusion



ISU VDL Testing



FDA testing requirements

- Testing to detect SE in environmental samples must be conducted by the method entitled “Environmental Sampling and Detection of Salmonella in Poultry Houses” or an equivalent method
- Testing to detect SE in egg samples must be conducted according to Chapter 5 of FDA’s Bacteriological Analytical Manual (BAM) or an equivalent method



FDA Egg Safety Rule

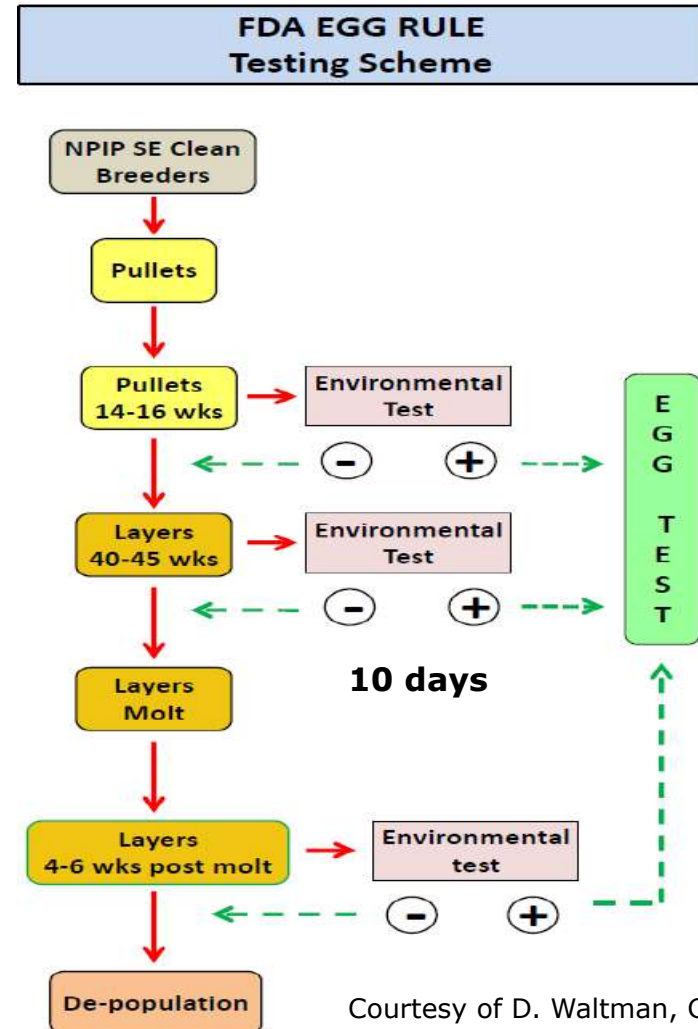
Environmental testing

- 14-16 weeks
- 40-45 weeks
- 4-6 weeks after molt

Egg testing

- 1,000 eggs @ 2 week intervals X 4
- 4,000 eggs/flock

Effective 7/11/2010 and 2012



Courtesy of D. Waltman, GA Poultry Lab



Food



Home > Food > Guidance & Regulation > Guidance Documents & Regulatory Information by Topic > Eggs

Guidance & Regulation

Guidance Documents &
Regulatory Information by Topic

Eggs

Testing methodology for *Salmonella* Enteritidis (SE)

[<< Egg Safety Final Rule Main Page](#)

FDA has determined that the following methods are equivalent to "[Environmental Sampling and Detection of *Salmonella* in Poultry Houses](#)" (April 2008) in accuracy, precision, and sensitivity in detecting *Salmonella* Enteritidis:

1. "Procedures for collection, isolation and identification of *Salmonella* from environmental samples, cloacal swabs, chick box papers, and meconium samples," 9 CFR 147.12.(September 2010)
2. SDIX RapidChek SELECT™ *Salmonella* Enteritidis Test System
3. Neogen Reveal *Salmonella* Enteritidis (SE) Test System
4. Applied Biosystems TaqMan® *Salmonella* Enteritidis Detection Kit from Life Technologies.

FDA has determined that the following methods are equivalent to [Chapter 5 \(*Salmonella*\)](#) of FDA's Bacteriological Analytical Manual (BAM, December 2007 Edition) in accuracy, precision, and sensitivity in detecting *Salmonella* Enteritidis:

1. Applied Biosystems TaqMan® *Salmonella* Enteritidis Detection Kit from Life Technologies, both with and without the 96-hour hold time recommended by the BAM.
2. SDIX RapidChek SELECT™ *Salmonella* Enteritidis Test System, without the 96-hour hold time recommended by the BAM.
3. Neogen Reveal *Salmonella* Enteritidis (SE) Test System, but **only** with the 96-hour hold time recommended by the BAM. It is **not** considered equivalent without the 96-hour hold time.
4. The BAX® System PCR Assay for *Salmonella* and the BAX® System PCR Assay for *Salmonella* 2, without the 96-hour hold time recommended by the BAM.
5. Chapter 5 (*Salmonella*) of FDA's Bacteriological Analytical Manual (BAM, February 2014 Edition).



SE Testing Process

- Screen samples with immunoassay
- Culture samples that are positive
- Isolate and identify Group D1 organisms
 - If none found → reported as negative (rare)
 - If isolates found → forward to NVSL
- If SE confirmed from NVSL then reported as SE positive



Add Enrichment



Environmental Sample



Sample Submission



Inspect & Clean Eggs



Disinfect Eggs



Incubate Samples



Screening Test

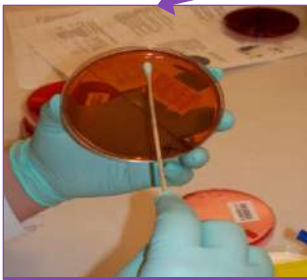


Incubate Samples



Pool Samples

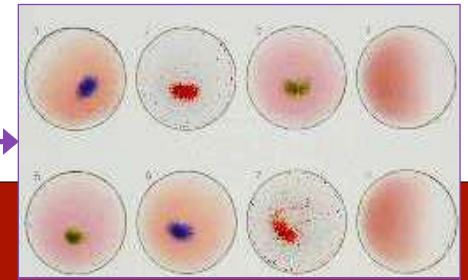
if positive



Culture

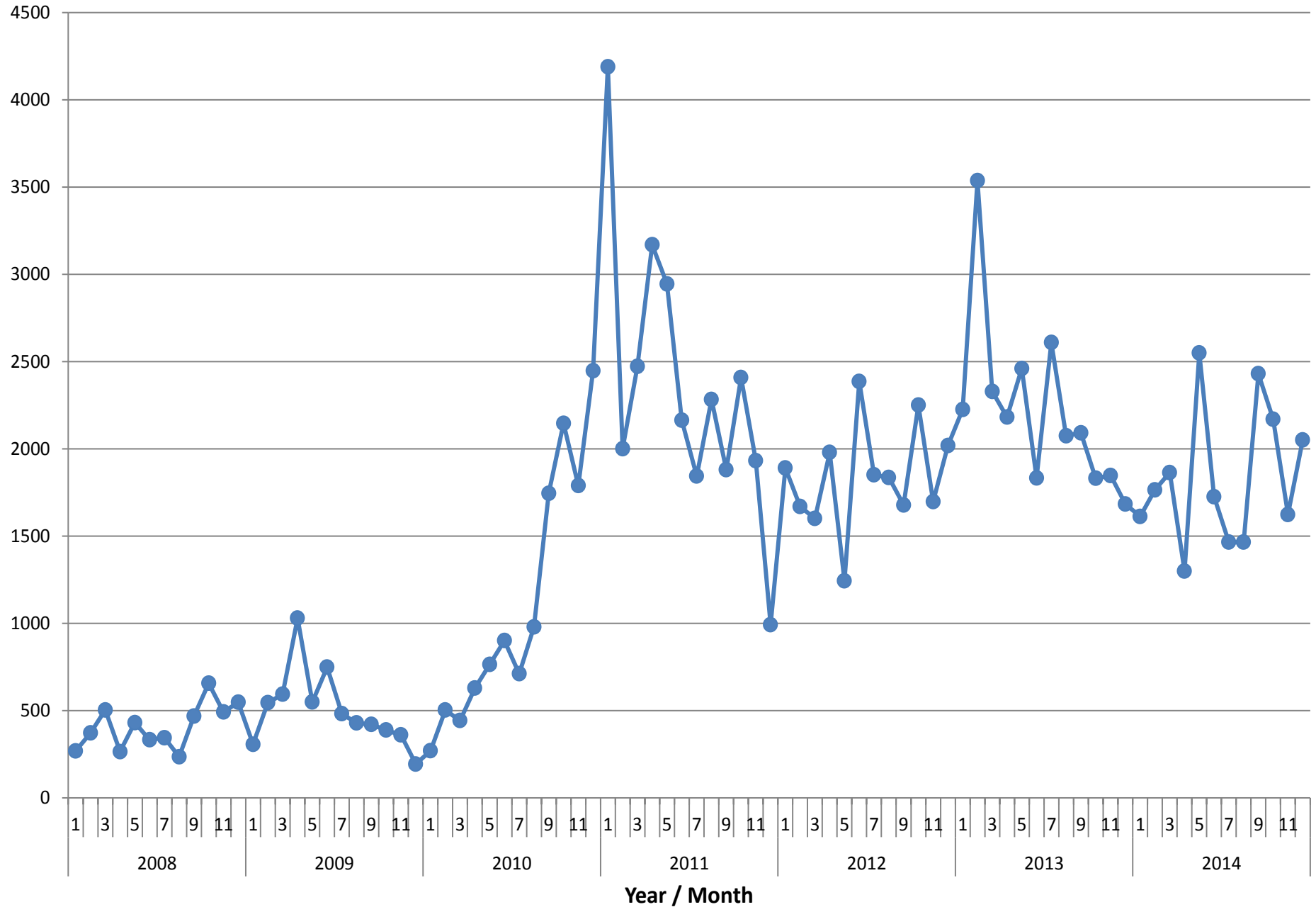


Isolate & Identify Serogroup D1 Organisms



Serotyping at NVSL

Salmonella Enteritis Tests by Year and Month





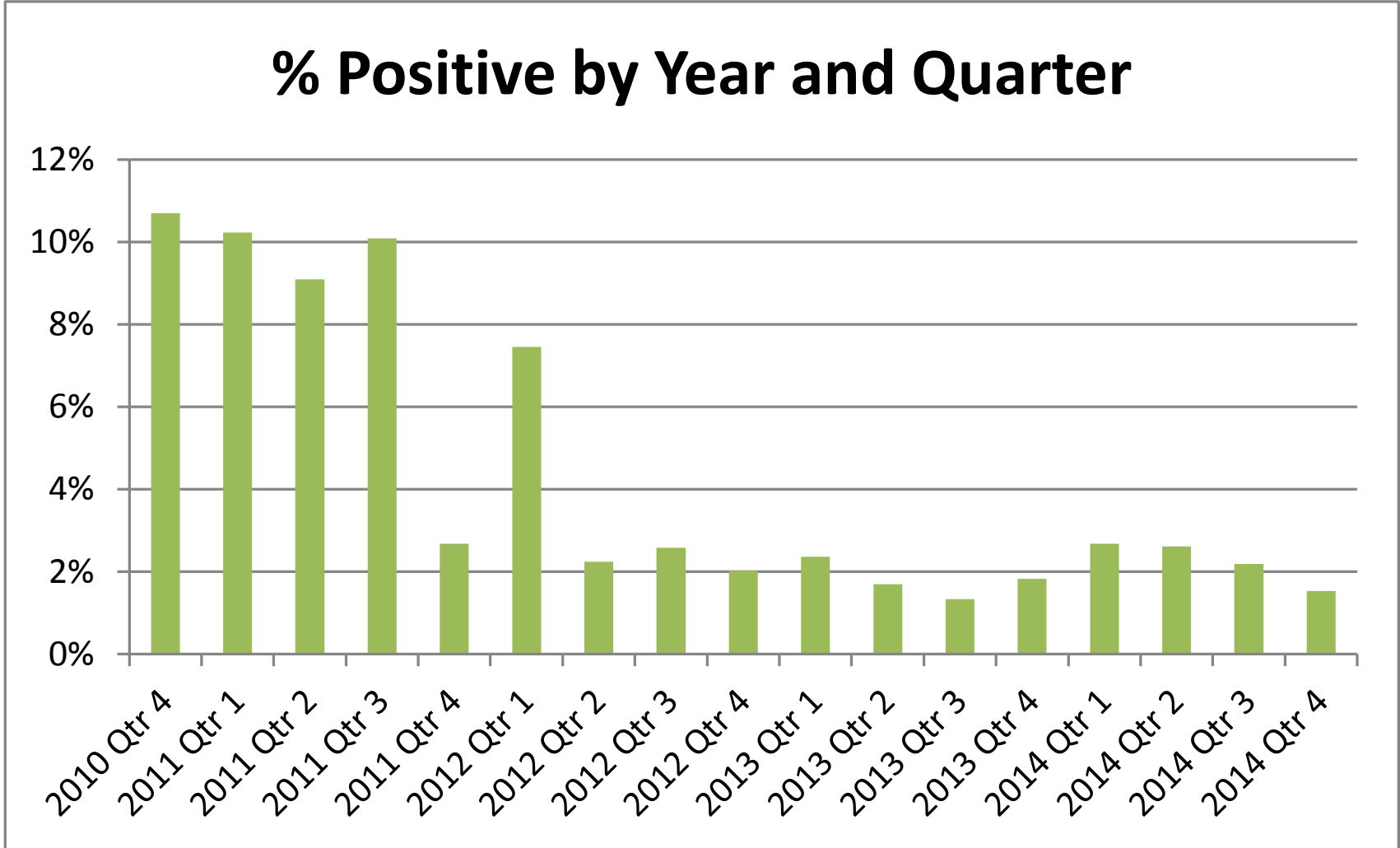
Environmental (Jul 2010- Dec 2014)

- >58,200 Environmental Samples
 - 54,230 samples from 4917 submissions
 - ~12 samples/submission
- Results
 - 599(+)/54,230 samples
 - 1.10% samples positive SE positive
 - 278(+)/4917 submissions
 - 5.65% submissions SE positive



SE + Environmental Results

% Positive by Year and Quarter





Eggs (Jul 2010- Dec 2014)

- >647,300 eggs
 - 647,340 eggs from 655 submissions
 - 32,367 pools tested (20 egg/pool)
 - ~1,000 eggs/submission
- Results
 - 1 SE (+) pool
 - 0.003% pools
 - 0.15% submissions

Go Ahead, Lick That Spoon

I've consumed 360 raw eggs in my life and have never gotten salmonella poisoning. Here's why.

By L.V. Anderson



Is cookie dough really dangerous?

March 5, 2014. Slate.com

Photo by Tyler Olson/iStock/Thinkstock

Since salmonella prevention practices have improved since then, the egg contamination rate is probably even lower now — indeed, according to Patterson, in Pennsylvania only **0.012 percent** of eggs from *salmonella-infected flocks* are contaminated.

Paul Patterson, Pennsylvania State University Professor.



CDC SE Outbreaks

- **2014**
 - Bean Sprouts – Salmonella Enteritidis
- **2012**
 - Restaurant Chain A - Salmonella Enteritidis
 - Ground Beef - Salmonella Enteritidis
- **2011**
 - Alfalfa and Spicy Sprouts - Salmonella Enteritidis
 - Turkish Pine Nuts - Salmonella Enteritidis
- **2010**
 - Shell Eggs – Salmonella Enteritidis

<http://www.cdc.gov/salmonella/outbreaks.html>



Final Comments

- Egg contamination w/ Salmonella not simple
 - Routes
 - Serotypes
 - Interventions
- Progress has been made
 - Few egg associated outbreaks
 - Testing reveals low egg contamination
- Salmonella in eggs is still a threat to public health and public perception



Acknowledgements

- Egg Industry Center
- ISU VDL Bacteriology Section
- Melika Ibukic
- Gantois. et al., FEMS Microbiol Rev (2009)



Questions?

