

Food Safety and Inspection Service

Simplified Modeling Framework for Microbial Food-Safety Risk Assessments

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Overview:

- Goal of the symposium: The role of mathematics and statistics in food safety
- Topics covered so far include epidemiology, quantitative microbiology, risk assessment
- Topics not covered (in depth): survey stats (consumption patterns, consumer behavior...), economics, censored data, genetics, toxicology, differences between microbial and chemical risk assessment
- Goal: Demonstrate how risk assessment ties together research results from a broad range of disciplines



Overview: Part II

- Briefly describe the Food Safety and Inspection Service (FSIS)
- Overview of food-safety risk assessment
- Describe how risk assessment integrates data and research/models from diverse fields to support decision making
- Describe the current "philosophy" for risk assessments in FSIS
- Provide a range of examples



What is FSIS?

- Public health regulatory agency in USDA
 - considers the entire food-safety system (from farm-totable)
 - collaborates with other federal agencies (e.g., FDA, CDC)
 - collaborates with domestic and international partners
- Ensure meat, poultry, and egg products are safe
 - inspection and monitoring of all aspects of processing for good hygienic practices across all producers/processor of meat and poultry products.
 - establishing standards (mandatory) and guidelines (voluntary) for production and processing facilities





Food Safety Challenge: Existing & Emerging Hazards

- Mitigating established microbial food safety risks
 - Campylobacter, Salmonella, Listeria monocytogenes, and E. coli O157:H7
- Preventing emerging food safety risks
 - non-O157 STECs, *C. difficile, toxoplasmosa,* highly pathogenic avian influenza, antimicrobial resistant pathogen strains, bovine spongiform encephalopathy (BSE),...
 - chemical contaminants (e.g., PFCs, heavy metals), veterinary drug residues,...



Campylobacter



Listeria monocytogenes



Salmonella





Arsenic, Mercury, Cadmium



Food-Safety Risk Assessment at FSIS

- Scientific process for estimating the probability of exposure to a hazard and the resulting public health impact (risk);
- Predicts public health benefits (reduction in illnesses) from changes in policies, practices, and operations (can be retrospective).
- Used to facilitate the application of science to policy (decision support tool)



Mathematics of Food-Safety Risk Assessment

Many food-safety risk assessments reduce to:

$$N_{ill} = N_{servings} P(ill)$$
, where ill =illness per serving

- The effect of a change (reduction) in contamination (risk) is: $\Delta N_{ill} = N_{servings} \left[P_{old} (ill) - P_{new} (ill) \right]$
- Probability of illness can be factored as: $P(ill)=P(ill | exp)P(exp) + P(ill | \overline{exp})P(\overline{exp})$, where exp=exposure
- Probability of illness depends on level of contamination: $P(ill) = \int R(D) f(D) dD$, where D = dose, f(D) is dose distribution, $R(D) = P(ill \mid D)$ is dose-response model

Lon Dose



Sources of complexity in risk-assessment models: Need for quantitative microbiology models

Typical point of data collection (where change is likely to occur)

Growth, partitioning, mixing

Growth Is there a sufficient dose to be a cause illness? Growth or attenuation Cross-contamination,

partitioning, attenuation

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Sources of randomness in risk-assessment models: Variability=true differences that cannot be reduced with the collection of additional data.





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Sources of randomness in risk-assessment models: Uncertainty = characteristics that <u>can</u> be reduced with the collection of additional data.

5 months of data



8 months of data

Weighted distribution of plant prevalence with additional data with 5th and 95th percentiles



prevalence

Hypothetical mechanistic risk assessment model



Example 1. Estimate the effect of instituting a inspection program for catfish

- FDA responsible for catfish safety
- Proposed law to move catfish regulation from FDA to FSIS
- Question: What would be the effect of instituting an inspection program for catfish that is similar to other meat and poultry inspection programs?

Figure 1: Basic construction of FSIS catfish risk assessment model



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Figure 2: Determination of *P*(*ill*|*exp*)



$P(ill \mid exp)$

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Concerns with only using predictive microbiology models

•Users primarily interested in estimates of illness but...

- predicted illnesses may not match surveillance data
- models are difficult to calibrate
- not clear which processes should be modified during calibration?
- hard to maintain objectivity

Data intensive

- how to address data gaps?
- how long will it take to collect and analyze missing information?
- how much will it cost?
- is your agency responsible for the specific part of the food-chain?

Time consuming

- typically takes 1 to 2 years to complete
- changes to proposed policy require modification and recalibration
- Difficult to review and communicate

Guiding principles for a simplified risk assessment framework

- Models should be no more complex than necessary
- Fewer data requirements
 - Data should be relevant to policy question
- Models should produce uncertainty estimates
 - 2-d model
 - Reflects both variability and uncertainty
- Model is flexible
 - Needs to address many FSIS applications

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What is the key piece of information that allows simplification?

- Microbial contamination generally lead to acute illness
 - Single meal -> illness
- Human health surveillance "counts" total illnesses
 - Pathogen specific
 - CDC FoodNet (US), National Enteric Surveillance Program (NESP)
 - Counts consist of laboratory confirmed cases
- Outbreak investigation provides attribution estimates
 - Simple attribution

Schematic for a simplified modeling process





Example 2: Which FSIS-regulated product is most likely to cause illness?

- Pathogens of interest Salmonella, E.coli O157:H7
- Commodities
 - Beef
 - Chicken
 - Pork
 - Lamb (no active sampling program=no exposure data)

Data Requirements





Uncertainty distributions describing risk of salmonellosis per serving

Salmonella



Frequency of illness per serving

Probability density



Uncertainty distributions describing risk of *E. coli* O157:H7per serving



STEC 0157

Frequency of illness per serving

Probability density



Uncertainty distributions describing total illnesses from Salmonella





Frequency of illness per pound consumed

Probability density



Summary of results

- Lamb *similar* risk to beef for both *Salmonella* and *E. coli* O157:H7, respectively. Low consumption leads to few illnesses
- Simplified framework allows estimation of P_{lamb}(*ill*) even when FSIS lacks sufficient data to build traditional model.
- Conundrum:
 - Improving food safety -> reducing risk -> regulate lamb and bee similarly.
 - Reducing societal cost of illness -> reduce total illness burden -> continue to focus on chicken-Salmonella and beef-E.coli O157:H7

Example 3: How effective was the PR/HACCP rule for reducing *Salmonella* illnesses in chicken?

- FSIS implemented the Pathogen Reduction / Hazard Analysis and Critical Control Point (PR/HACCP) program
 - Staged introduction between 1996-2000
 - Set performance standards for meat and poultry products
 - FSIS observed significant drop in *Salmonella, particularly* in chicken between 1995 (pre-PR/HACCP) and 2000
- CDC implemented new FoodNet human surveillance program
 - Staged introduction between 1996-2000
 - Program expanded to cover larger population
- Risk assessors asked "How many illnesses were prevented by PR/HACCP?" (retrospective assessment of policy effectiveness)



Risk assessment objectives

- Estimate the total annual Salmonella illnesses and illnesses associated with chicken consumption in 1995 (i.e., prior to PR/HACCP and FoodNet)
- Estimate number of cases in subsequent time periods (2000 and 2007).
- Estimate magnitude of the reduction
- Assess power of the public health surveillance system (FoodNet) to detect changes in illness rates

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Data source and modeling



Estimation of human illness with uncertainty



The 4237 confirmed illnesses scale up to somewhere between 600,000-2 million salmonellosis cases (Scallan 2011).

Data Sources: FoodNet & Scallan et al. (2011) Foodborne Illness Acquired in the United States—Major pathogens. *Emerging Infect. Disease*

What fraction of salmonellosis cases are due to chicken (attribution)?



Data Sources: FSIS analysis of CDC outbreak data suggest between 10 and 40% of illnesses in 2000. Painter et al. (2013) Attribution of Foodborne Illnesses... *Emerging Infect. Disease* United States Department of Agriculture

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Changes (reductions) in *Salmonella* contamination of chicken



Year



Other data:

FoodNet observed illnesses in 2000 and 2007(CDC)

- 4837 in 2000
- 6828 in 2007
- Change in US population over time (US Census Bureau)
- Number of chicken servings (ERS/FSIS, 2008)
- Change in chicken consumption over time (AMI 2009)
- FSIS testing data finds no change significant change in the number of Salmonellae per chicken across the three surveys (1995,2000,2007). P(illness/exposure) =constant across time.



Modeling: Bayesian sampling importance resampling (SIR)

- Construct parametric distributions to describe the uncertainty in each model parameter
- Draw a large number (N) of samples from each distribution (3 million)
- Combine the samples to generate an estimate the observed number of illnesses in FoodNet for the year 2000.
- Compared estimated FoodNet illnesses with observed illnesses in the year 2000. The degree of similarity defines a weight ω_i
- Resample (*n*) with replacement from the *N* with weights ω_i
- The *n* samples represent posterior distribution



Results:



Broiler-related illnesses in 2007



Change in chicken-related salmonellosis cases



Proportional change in chicken-related salmonellosis cases



Proportional change in the rate of illnesses between 2000 and 2007



Estimated change in chicken-related salmonellosis cases in FoodNet



Proportion of illnesses attributed to chicken

Proportion of illnesses due to chicken

Attributable fraction

Model validation

- The model estimates a 19% reduction in total salmonellosis cases between 1995 and 2000. CDC provides estimates an 8% (range 2 to15%) and 25%
- The model estimates that about 18% of salmonellosis cases are attributed to chicken – CDC (2013) estimates that 19% are attributed to poultry
- The model estimates little or no change between 2000 and 2007. Retail survey data (NARMS/FDA) finds that proportion of contaminated chicken breasts is basically unchanged between 2002 and 2011.

NARMS (FDA) exposure data

Proportion of Salmonella-positive retail samples (NARMS/FDA)

year

Conclusions

- PR/HACCP program lead to a reduction of approximately 200,000 illnesses from Salmonellacontamination chicken
- Number of illnesses was relatively stable 2000 and 2007
- Reduction in illnesses would have been observed if FoodNet were operational in 1995
- Changes in contamination were too small for FoodNet to detect between 2000 and 2007
- FSIS institutes stricter performance standards in 2011 to further reduce salmonellosis cases

Final thoughts

- Model are constructed to be no more complex than necessary
- The models depend heavily on public health/epidmiology
- Simplified framework ensures predicted illnesses are consistent with observed numbers.
- Provide a framework for ongoing annual estimates of illness with appropriate uncertainty

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Questions?

Except where noted, the views presented in this presentation are solely those of the presenter.