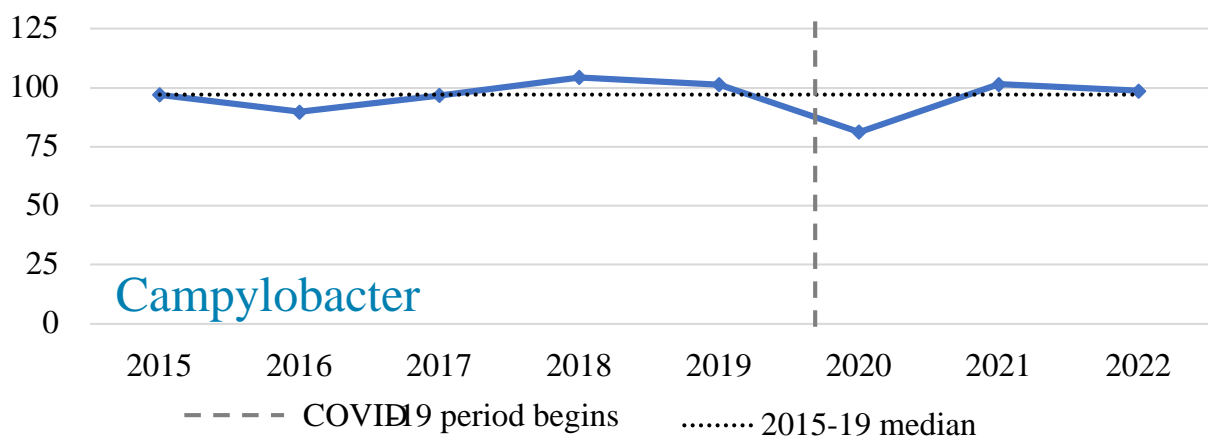


# Performance and Resources report quarter 4 2022 to 2023: Foodborne disease - gastrointestinal (GI) pathogen reporting

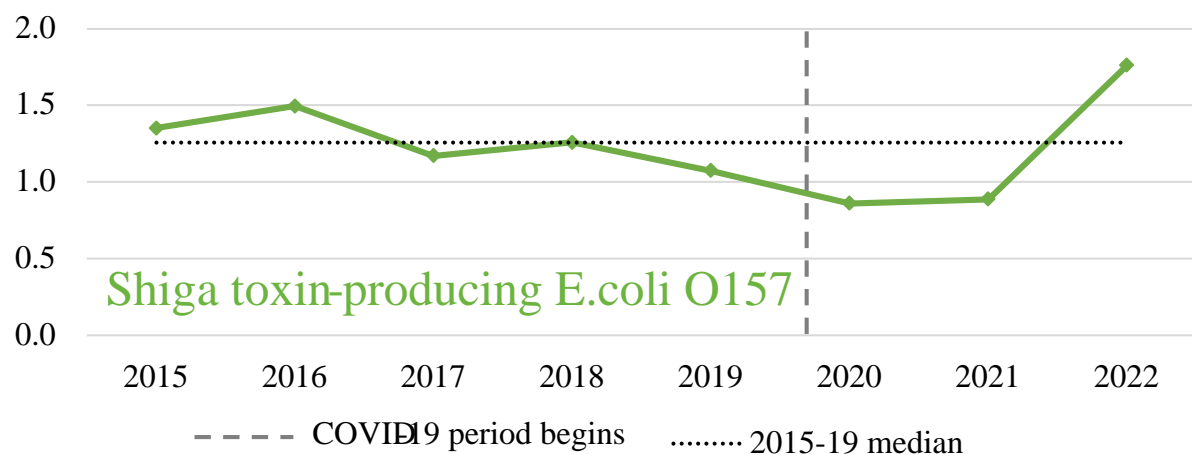
Performance and resources results on Foodborne disease Gastrointestinal (GI) pathogen reporting.

Rate per 100,000 population laboratory confirmed cases in the United Kingdom, 2015 to 2022\*

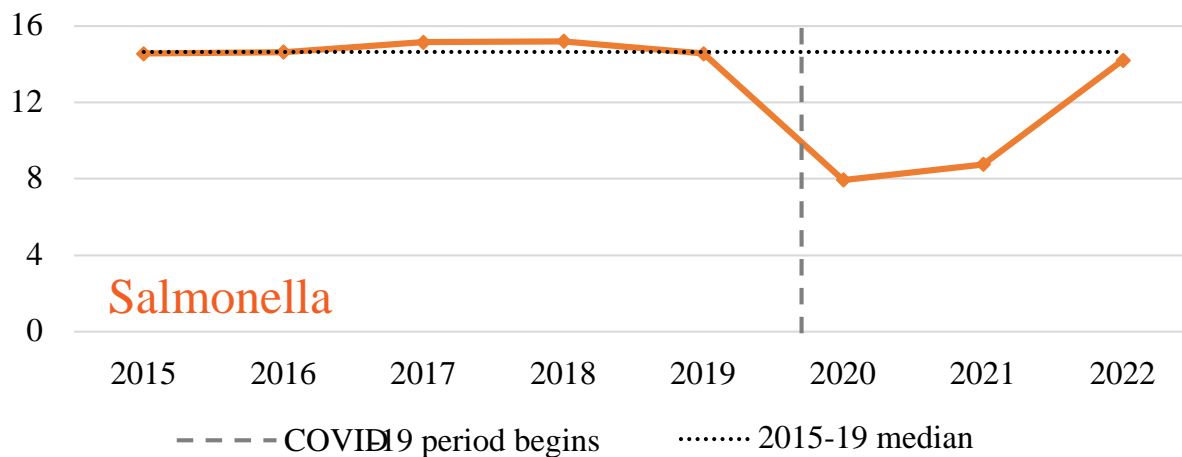
## Campylobacter



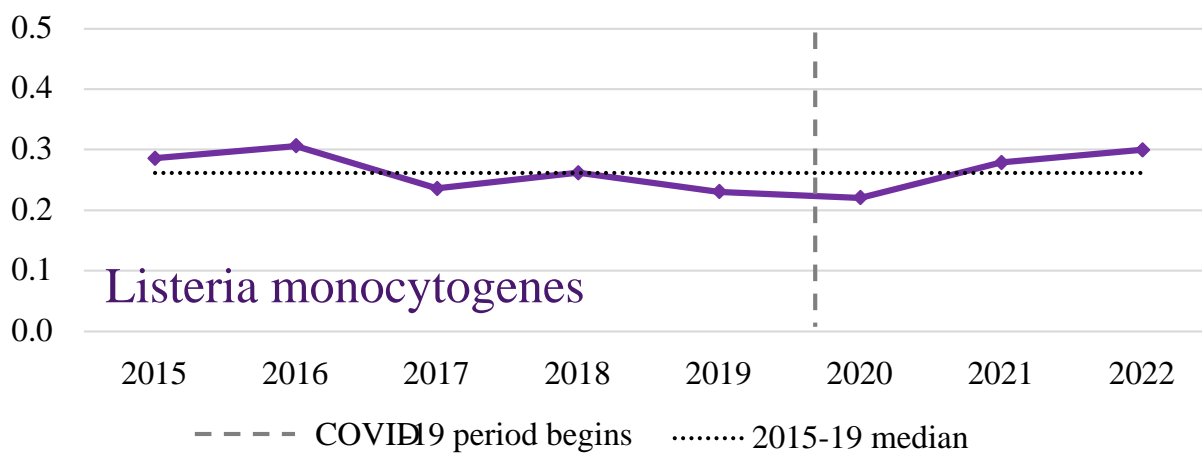
## Shiga toxin-producing E.coli O157



## Salmonella



### Listeria monocytogenes



\*Data are derived from multiple live reporting systems managed by The UK Health Security Agency, Public Health Wales, Public Health Scotland and Public Health Agency Northern Ireland. Data are provisional and may change. Rates per 100,000 population are calculated using ONS mid-year population estimates (2021 estimates used for 2022 as 2022 estimates not yet available). Trends over time should be interpreted with caution, particularly over the 'COVID-19' period (2020 to early 2022) due to many factors which impacted pathogen reporting.

## Key successes

- we have continued to progress our key priorities and work to identify interventions intended to reduce cases of infectious foodborne disease across target pathogens particularly Listeria and Campylobacter. We have also delivered consumer messaging on a range of issues including reducing food waste and the cost of living crisis.
- between January 2022 and December 2022, UKHSA and FSA jointly investigated over 40 new or ongoing clusters of cases with GI infections identified through genomic-based surveillance that were either linked with or potentially linked with foodborne disease, resulting in a number of successful outbreak investigations which identified the vehicle and/or source of contamination after which effective control measures were implemented including:
  - Salmonella outbreak associated with chocolate products resulting in the largest ever recall of chocolate products worldwide.
  - Salmonella Typhimurium outbreak associated with raw drinking milk, resulting in action taken by Dairy Operations.

- safeguarding measures implemented against imported feeder rodents previously linked with Salmonella outbreaks associated with reptile ownership.
- risk analysis to provide targeted consumer advice on listeria in smoked fish in response to a listeriosis outbreak associated with ready to eat smoked fish.

## Concerns/risks and Responses/Next steps

Concerns/Risks	Responses/Next steps
<p>Increase in STEC O157 in 2022 to the highest rate per 100,000 population since 2015, which was driven by two large national outbreaks investigated in summer 2022 (one foodborne and one person-to-person).</p>	<p>FSA, FSS, in conjunction with FSANI with engaged with relevant growers, salad processors and Trade Associations in the UK and Republic of Ireland to discuss specific monitoring data, relevant contingency plans and better understand the relevant industry practices, processes and requirements with a view to identifying opportunities for improving practices and standards across the sector.</p> <p>UK public health agencies* and FSA are working with other partners, to deliver further analyses including data from additional sources to supplement the epidemiological and food chain investigations already completed and to develop new tools for future investigations.</p>
<p>Listeria monocytogenes rate per 100,000 population remained consistent with previous years. During 2022 an outbreak (with multiple cases) associated with ready to eat smoked fish was investigated, which is known to be a high-risk food for listeriosis.</p>	<p>In response to the outbreak, UK public health agencies*, FSA and FSS published interim holding advice to vulnerable consumer groups on the risks of listeriosis linked to ready to eat smoked fish and worked with NHS England to update NHS choices webpage on listeriosis to include more information on the risks of ready to eat smoked fish.</p> <p>The FSA's Listeria work stream is supporting implementation of the recommendations from the NHS Hospital Food Review and has delivered research that will assist the practical application of FSA advice on reducing listeriosis risk in healthcare settings.</p>
<p>Review of the FSA's analysis of foodborne pathogen trends and thresholds at which the FSA would carry out action was undertaken.</p>	<p>Ongoing work to review and, if appropriate, update the thresholds for action.</p>

\*UK Public Health Agencies, UK Health Security Agency, Public Health Wales, Public Health Scotland, Public Health Agency Northern Ireland