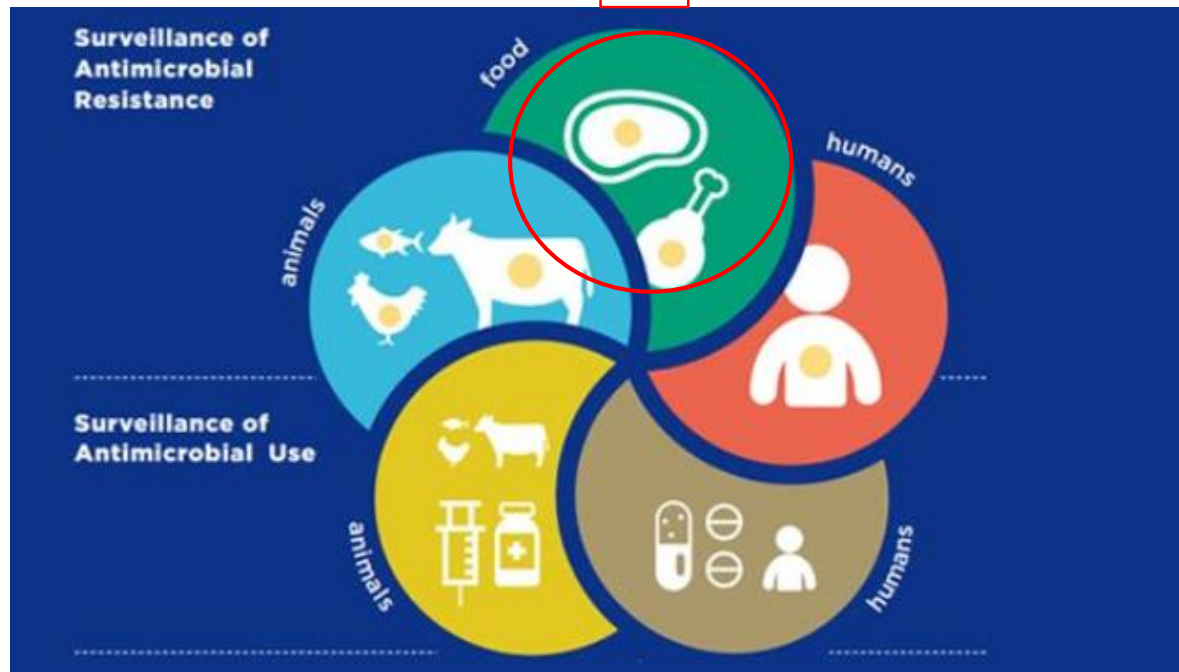


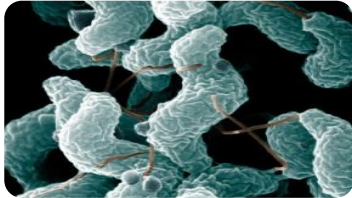
TENDANCE ET OCCURRENCE DES
RÉSISTANCES AUX ANTIBIOTIQUES CHEZ
SALMONELLA, *CAMPYLOBACTER* ET *E.*
COLI ISOLÉES À PARTIR D'ALIMENTS

AMR Action Plan-One Health Approach

Denrées alimentaires



Surveillance RAM- chez les bactéries zoonotiques et commensales dans les denrées alimentaires



Campylobacter jejuni et *coli*

Identification de l'espèce

C. jejuni (Decision 2013/652/EU)



EN

Official Journal of the European Union

DECISIONS



COMMISSION IMPLEMENTING DECISION
of 12 November 2013

on the monitoring and reporting of antimicrobial resistance in zoonotic and commensal bacteria
(notified under document C(2013) 7145)
(Text with EEA relevance)
(2013)652(EU)



Salmonella

Food (toutes les matrices alimentaires, contrôle officiel)

EU-AMR (Decision 2013/652/EU)

- Carcasse de bovins de moins d'un an (abattoir)
- Carcasses de porcs d'engraissement (abattoir)

Feed



2015, 2017, 2019



E.coli BLSE/AmpC/CP

Viande fraîche de bœuf/veaux (marché)

Viande fraîche de porc (marché)



2014, 2016, 2018

Panel de substances antimicrobiennes incluses dans la surveillance

WHO Critically Important Antimicrobials for Human Medicine 6th revision
 Advisory Group on Integrated Surveillance of Antimicrobial Resistance (AGISAR)
 November 2018



Summary of categorization and prioritization of antimicrobials categorized as Critically Important, Highly Important and Important

	Antimicrobial class	Criterion / Prioritization factor (Yes = ●)				
		C1	C2	P1	P2	P3
CRITICALLY IMPORTANT ANTIMICROBIALS						
<i>HIGHEST PRIORITY</i>						
Highest Priority	Cephalosporins (3 rd , 4 th and 5 th generation)	●	●	●	●	●
	Glycopeptides	●	●	●	●	●
	Macrolides and ketolides	●	●	●	●	●
	Polymyxins	●	●	●	●	●
	Quinolones	●	●	●	●	●
<i>HIGH PRIORITY</i>						
Critically Important	Aminoglycosides	●	●		●	●
	Ansamycins	●	●	●	●	
	Carbapenems and other penems	●	●	●	●	
	Glycylcyclines	●	●	●		
	Lipopeptides	●	●	●		
	Monobactams	●	●	●		
	Oxazolidinones	●	●	●		
	Penicillins (antipseudomonal)	●	●		●	
	Penicillins (aminopenicillins)	●	●		●	●
	Penicillins (aminopenicillins with β -lactamase inhibitors)	●	●		●	●
	Phosphonic acid derivatives	●	●	●	●	
	Drugs used solely to treat tuberculosis / mycobacterial diseases	●	●	●	●	
	HIGHLY IMPORTANT ANTIMICROBIALS					

C1 Criterion 1

The antimicrobial class is the sole, or one of limited available therapies, to treat serious bacterial infections in people.

C2 Criterion 2

The antimicrobial class is used to treat infections in people caused by either: (1) bacteria that may be transmitted to humans from nonhuman sources, or (2) bacteria that may acquire resistance genes from nonhuman sources.

P1 Prioritization factor 1

Large number of people in the community or in certain high-risk populations (e.g. patients with serious infections in health care settings), who are affected by diseases for



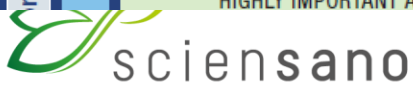
- Antimicrobien
- Tétracycline
- Acide nalidixique
- Ciprofloxacine
- Erythromycine
- Gentamicine
- Streptomycine



- Antimicrobien
- Ampicilline
- Céfotaxime
- Ceftazidime



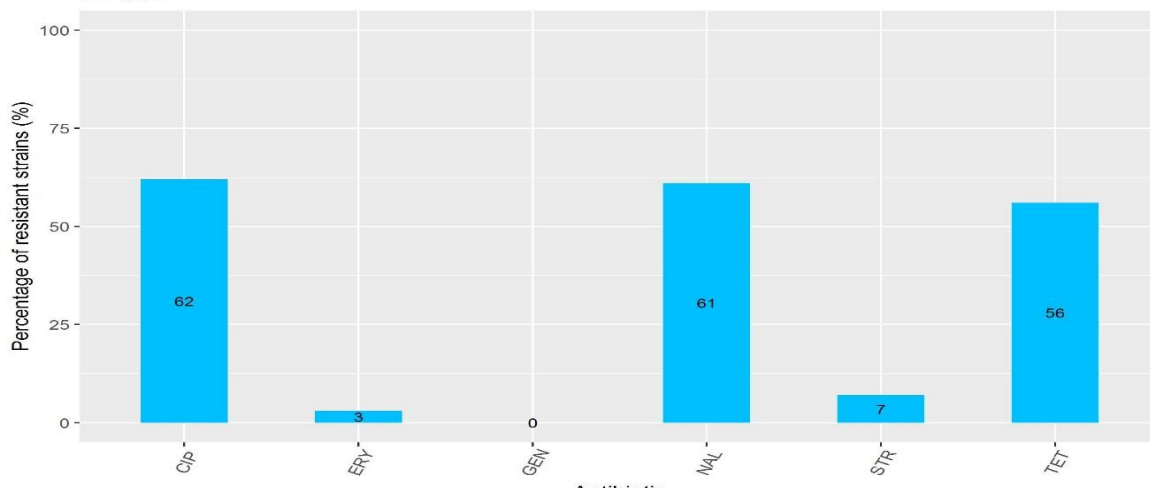
- Méropénème
- Acide Nalidixique
- Ciprofloxacine
- Tétracycline
- Colistine
- Gentamicine
- Triméthoprime
- Sulfaméthoxazole
- Chloramphénicol
- Azithromycine
- Tigécycline



Campylobacter *jejuni* isolés de la volaille et la viande de volaille

Campylobacter *jejuni* Food 2018

n = 271

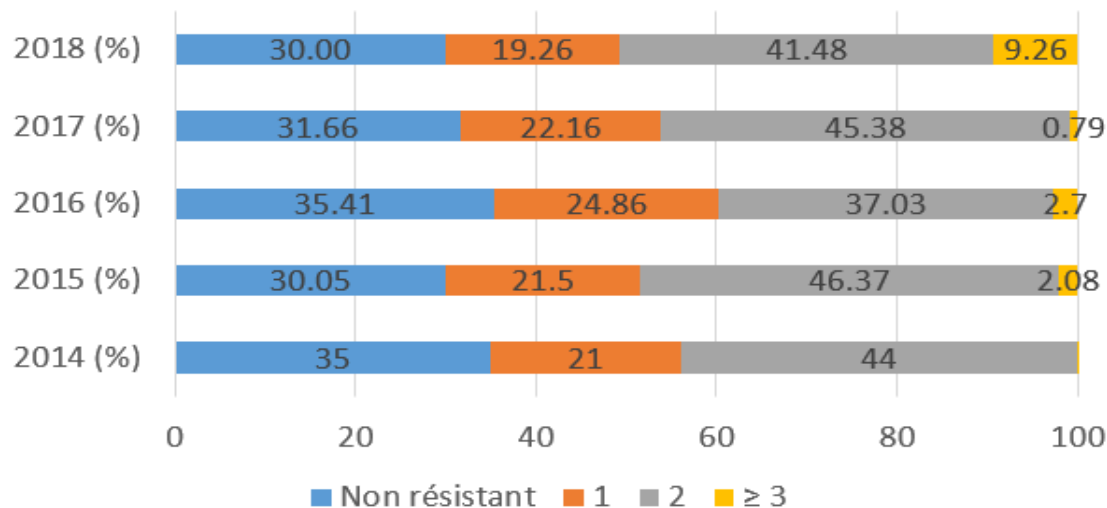


Str ↑ 7% en 2018 vs 1% 2017

CipNaITet Stable (60%)

Co-R Cip Ery 1.84%

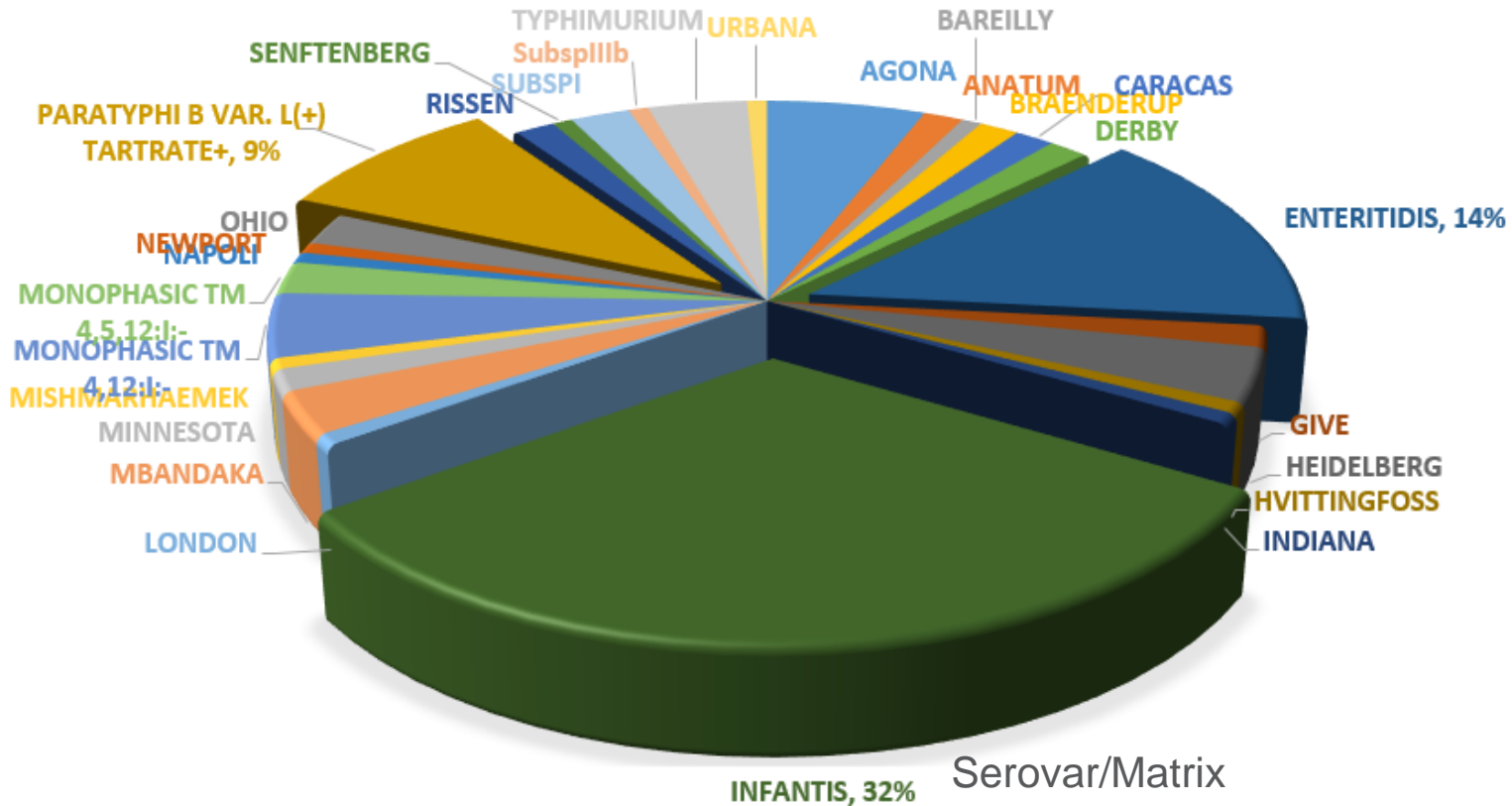
Tendance de R



↑ Str R à 3 CipNaITetStr

MDR 9.26 % en 2018 vs 0.79 % 2017

Salmonella Food



Serovar/Matrix

- Enteritidis: carcasses de poules
- Infantis: viandes découpées de volailles
- Paratyphi B, var L(+), Tartrate +: viandes découpées de volailles

Salmonella Food

Profile

Core-R	Smx, Cip, Tet, Nal, Tmp
ESBL	ESBL 4/130 (3.07%)
Colistine	7/130 (5.38%)
CP	No R (0%)

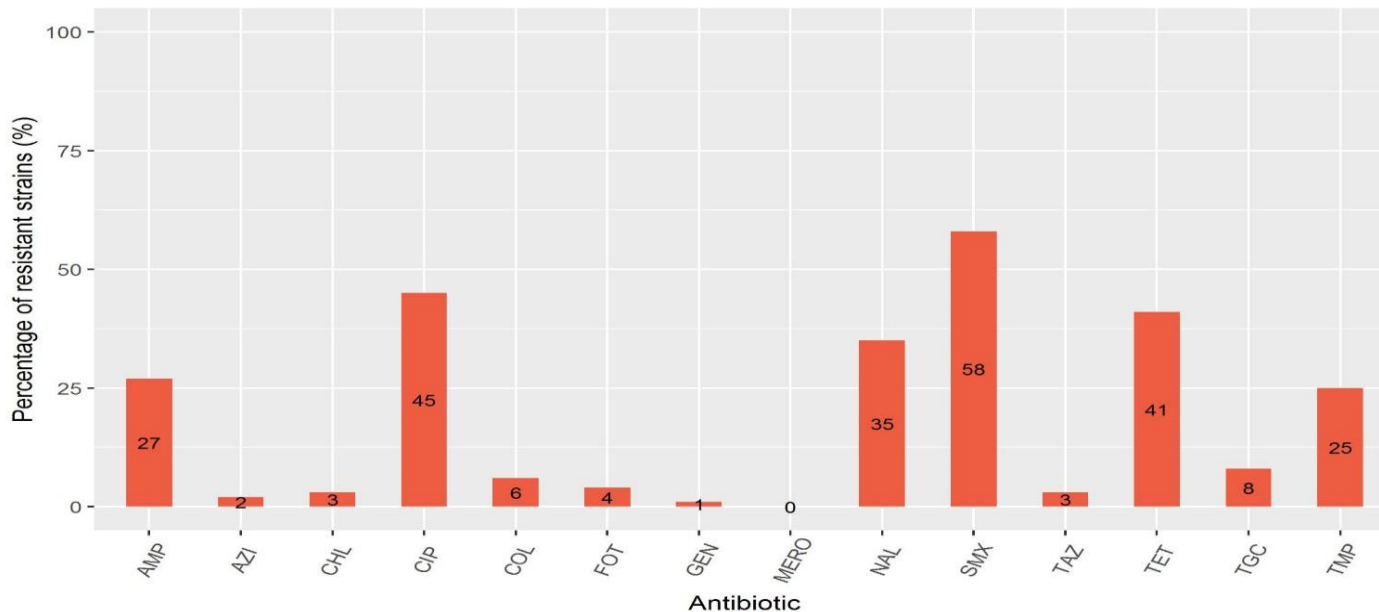
Salmonella spp. productrices de β -lactamases

Serovar	Origin	Matrix	Phenotype
Minnesota (n=1)	Non EU country	Fresh poultry meat	AmpC
Heidelberg (n=2)	Non EU country	Fresh poultry meat	ESBL+AmpC
Subspi (n=1)	Non EU country	Fresh poultry meat	ESBL+AmpC

Salmonella spp. résistant à la Colistine

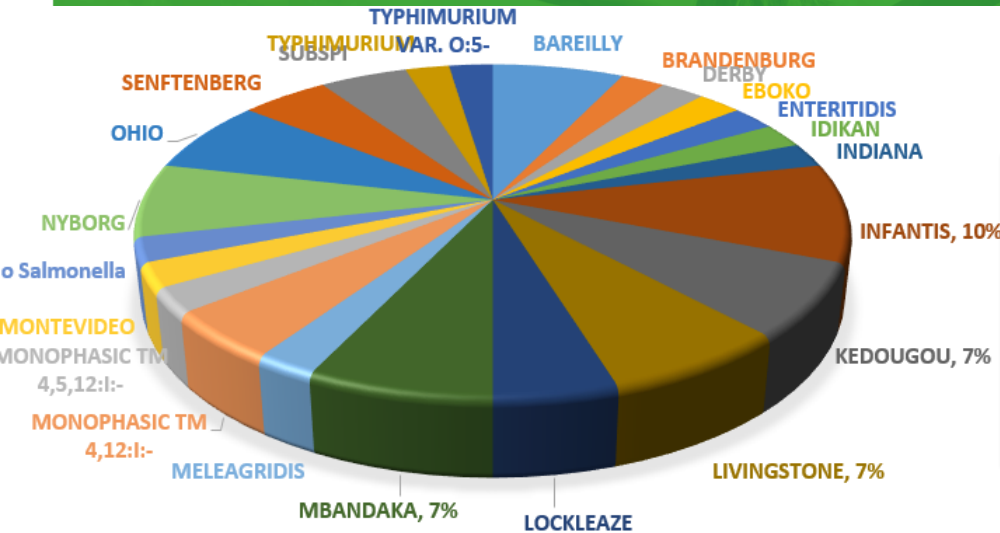
Serovar	Matrix
Enteritidis (n=5)	spent hens
Napoli (n=1)	Spinach
Infantis (n=1)	Poultry fresh meat

Salmonella spp. Food 2018
n = 130



Source: Official control FASFC

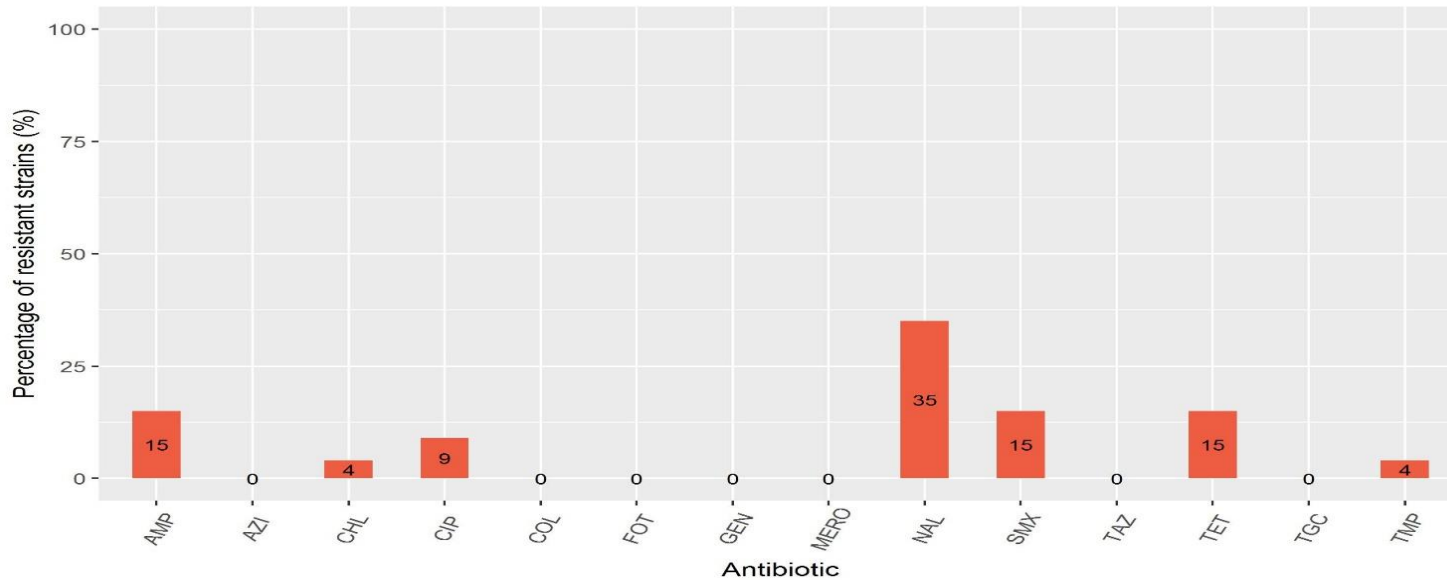
Salmonella Feed



Nal, Amp, Smx, Tet	>R <
ESBL (R 3rd Gen Ceph)	Non détecté
Colistine	Non détecté
Carbapénèmes	Non détecté

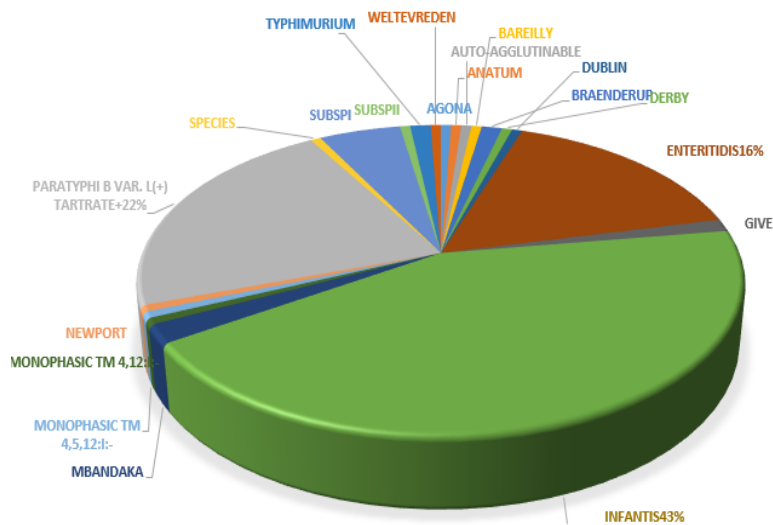
Salmonella spp. Feed 2018

n = 46



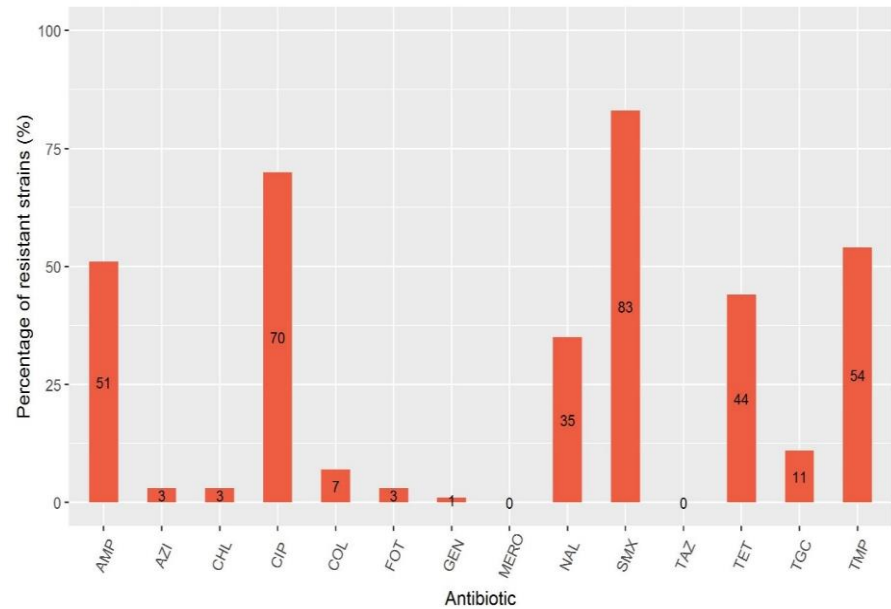
Source: Official control FASFC

Salmonella-carcasses poulet de chair (Peau du cou)



Salmonella spp. PRI 034 2018

n = 115



Source: Autocontrôle PRI 034-like + FASFC PRI 034

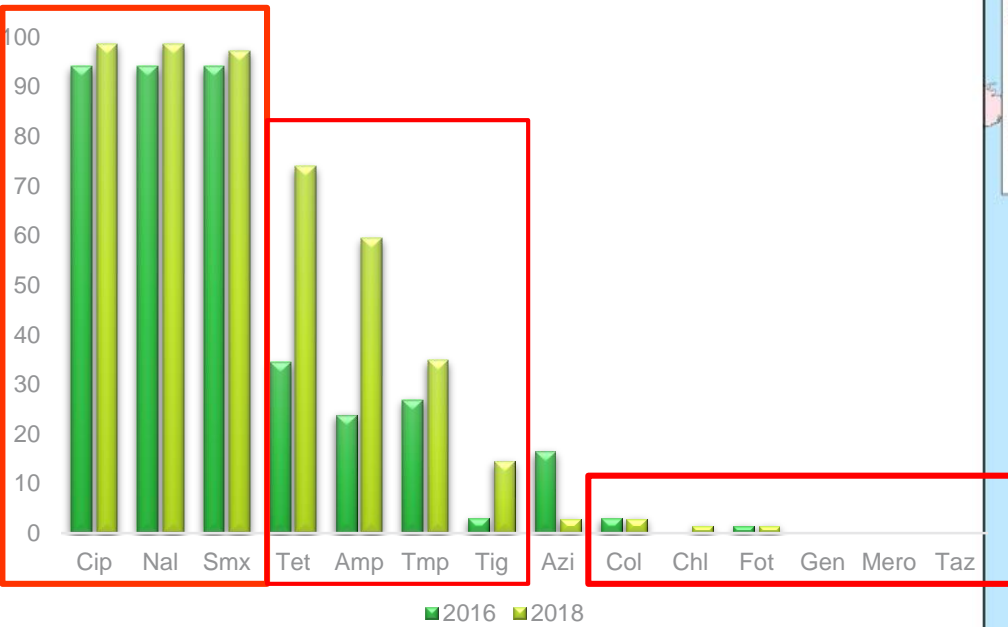
CIA Faible Azi, col, Fot, Taz, élevé Cip, Amp

ESBL 1/155, 0.64%)
Sérovar Paratyphi B var. L(+)-tartrate (+)

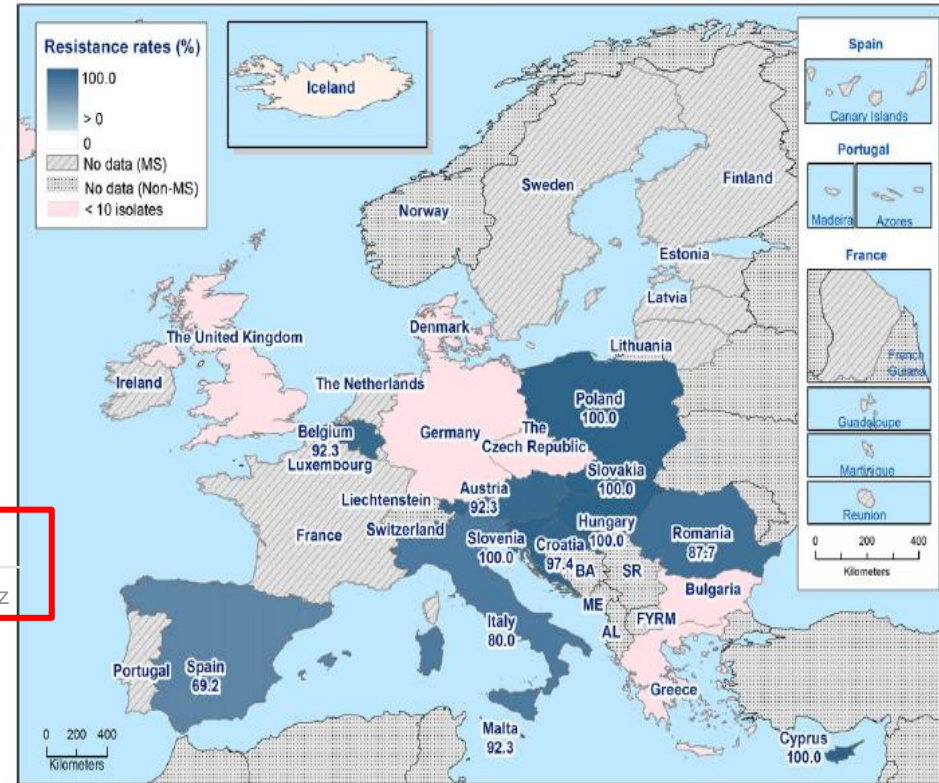
Colistine 12/155 (7.7%), Enteritidis (7), Infantis (2),
Paratyphi B (2), Newport (1)

carbapénèmes Pas détecté

Salmonella Infantis-carcasses poulet de chair (Peau du cou)

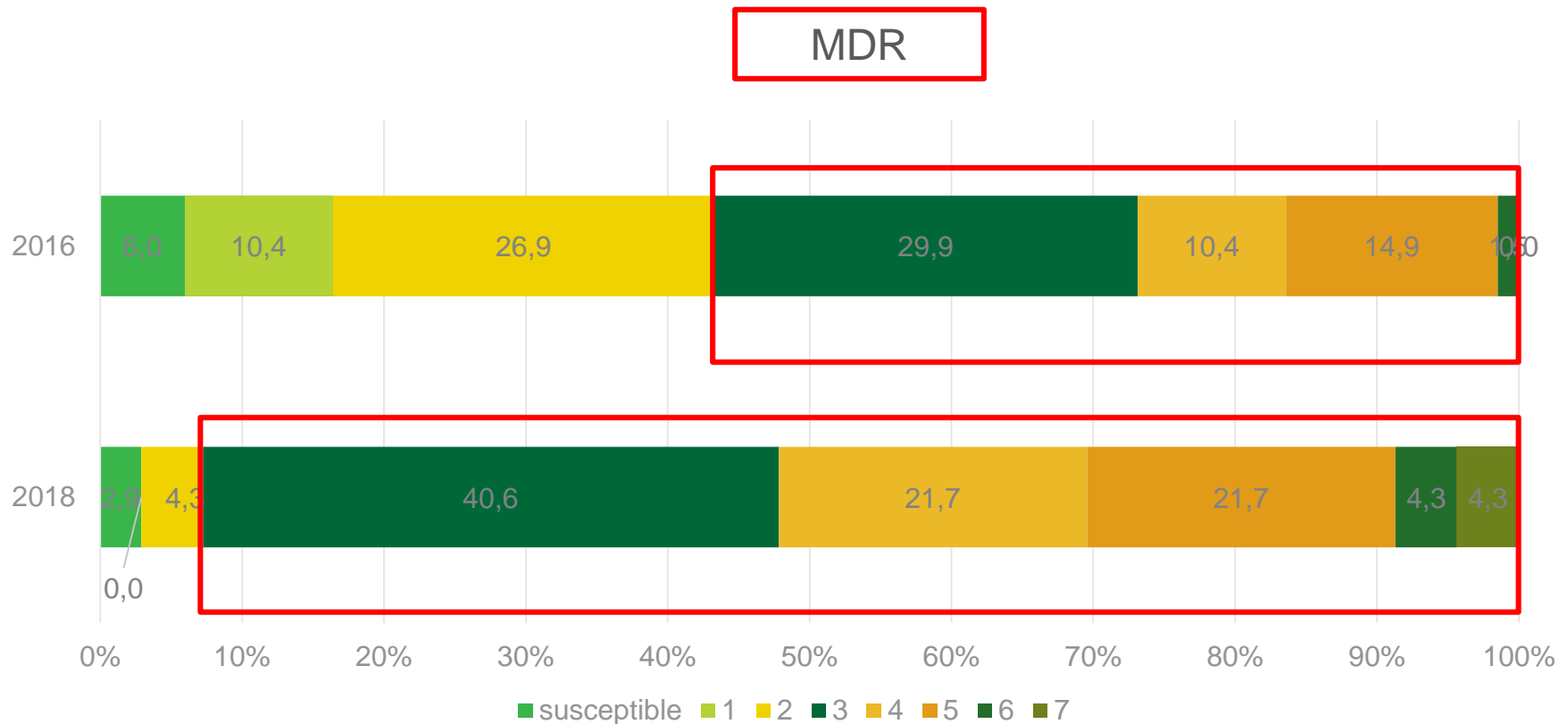


■ 2016 ■ 2018



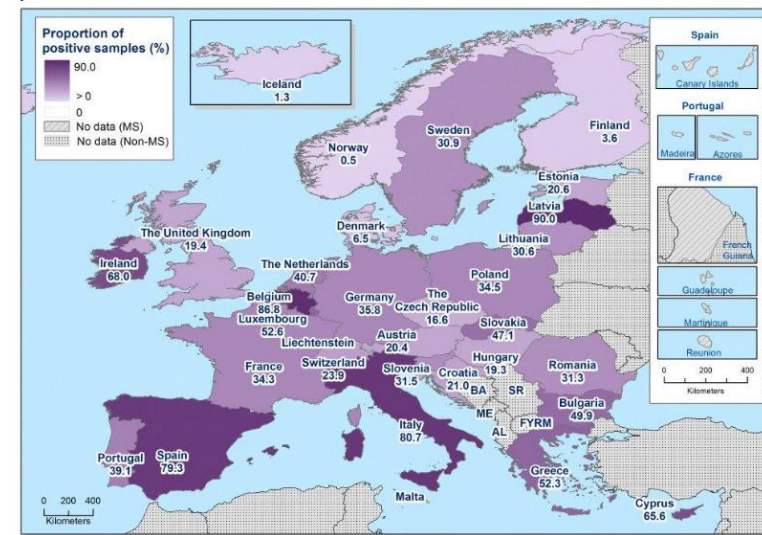
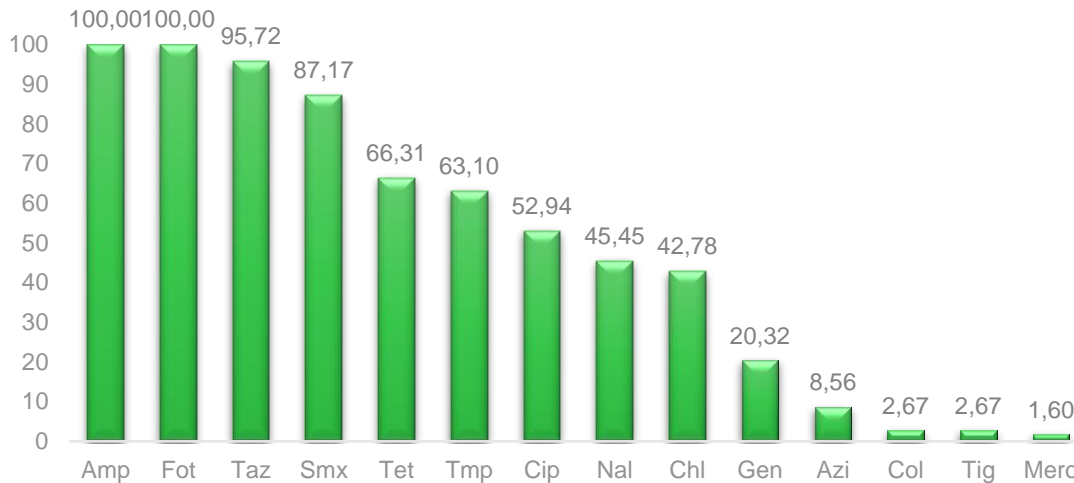
Spatial distribution of ciprofloxacin resistance among *Salmonella Infantis* from broiler flocks, using harmonised ECOFFs, 19 EU/EEA MSs, 2016
 Source: EFSA Journal 2018;16(2):5182

MDR chez S. Infantis carcasses poulet de chair (2016-2018)



Surveillance spécifique des bactéries *E. coli* productrices de β -lactamases, ou de carbapénémases dans les viandes fraîches de volaille

Viandes fraîches de volaille

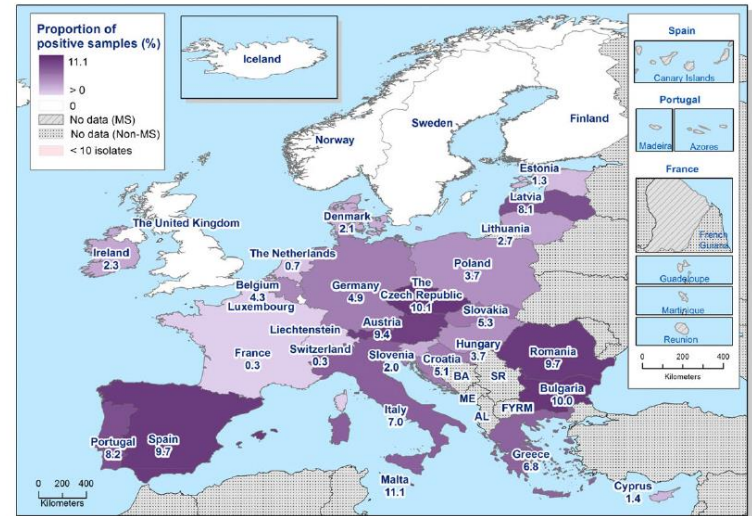
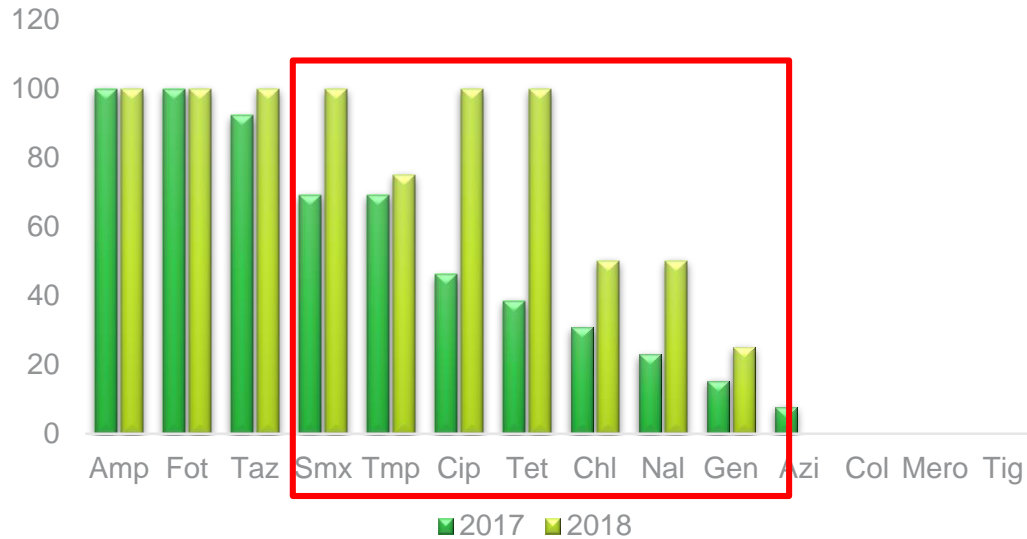


EFSA Journal 2018;16(2):5182

ESBL Food	No samples tested	No samples positive	% Prevalence
Fresh poultry meat	300	188	62.67
Fresh beef meat	301	17	5.65
Fresh pork meat	299	4	1.34

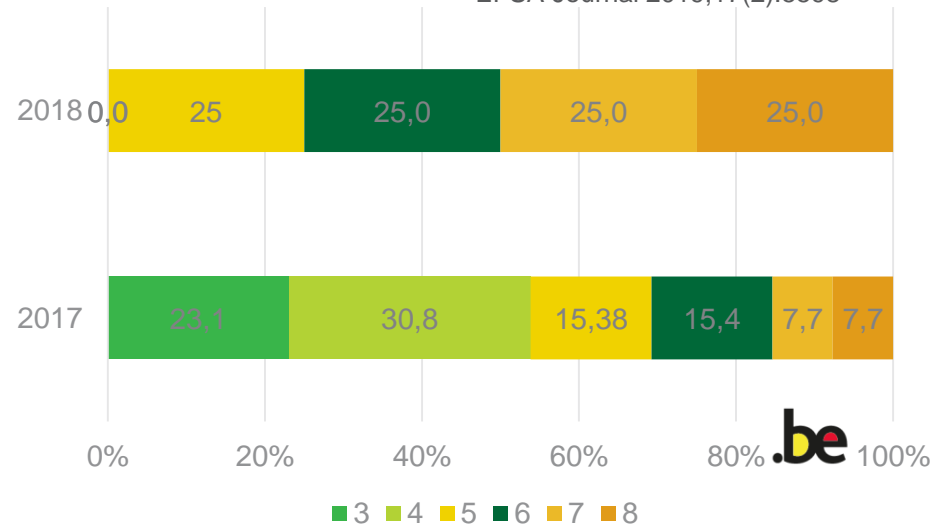


Surveillance spécifique des bactéries *E. coli* productrices de β -lactamases, ou de carbapénémases dans les viandes de porc

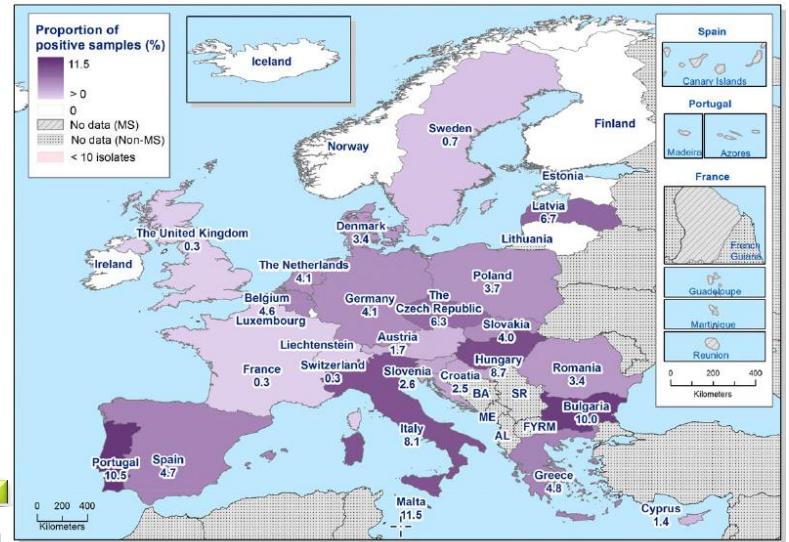
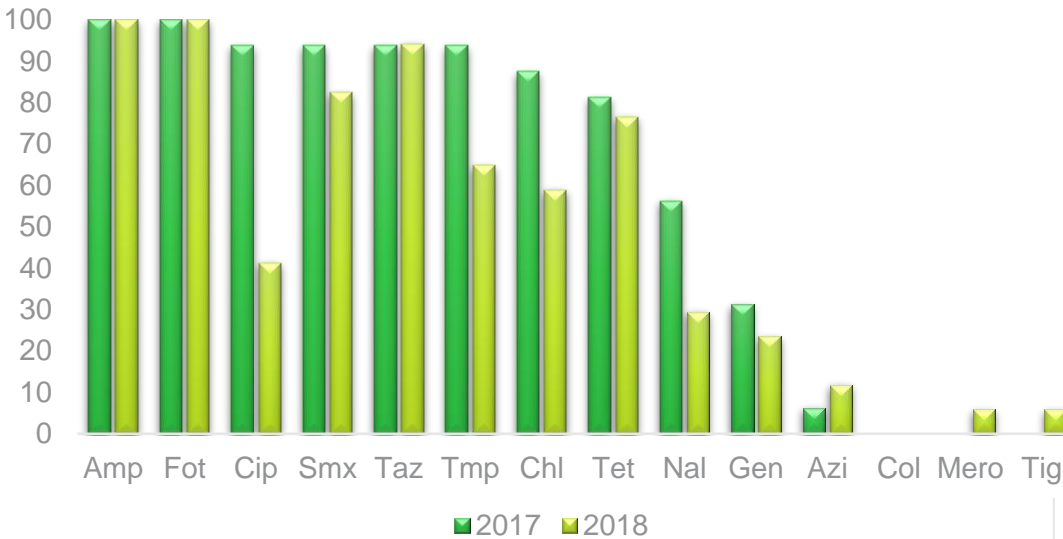


EFSA Journal 2019;17(2):5598

Caractérisation Génotypique est nécessaire afin de clarifier la nature de ces résultats

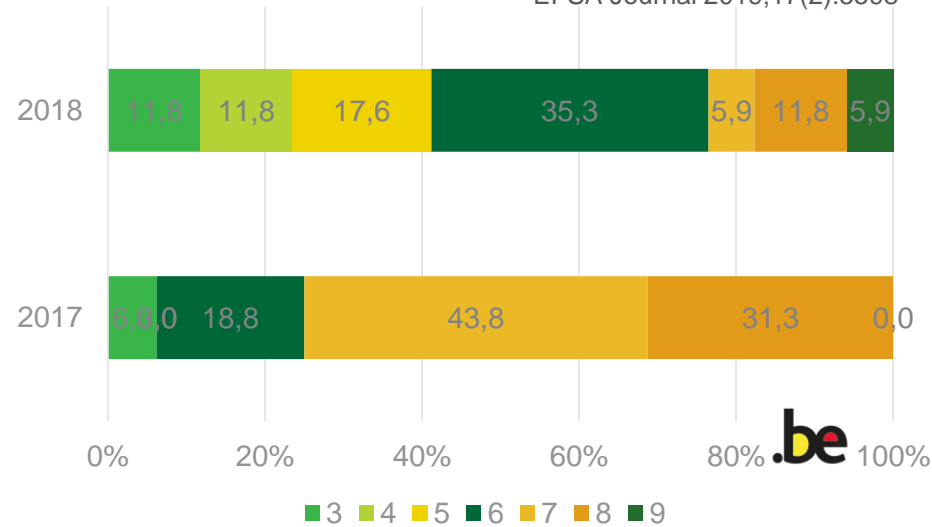


Surveillance spécifique des bactéries *E. coli* productrices de β -lactamases, ou de carbapénémases dans les viandes fraîches de boeuf



EFSA Journal 2019;17(2):5598

Caractérisation Génotypique est nécessaire afin de clarifier la nature de ces résultats





MERCI POUR VOTRE ATTENTION

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