



Project “Determine the Outbreak Mechanisms and Development of a Surveillance Model for Multi-Drug Resistant Bacteria.”

## Multi- drug resistant bacteria surveillance model

*National Institute of Nutrition*

*Institute Pasteur in Nha Trang*

*Institute of Public Health in HCM city*

*Ha Noi, 25<sup>th</sup> August 2016*

# Outputs of the Project

- **Output 1:** The widespread mechanisms of multi-drug resistant bacteria in Vietnam are clarified microbiologically, pharmacologically and anthropologically
- **Output 2:** *A comprehensive monitoring system for antibiotics residues and antibiotic-resistant bacteria over the process from food production to intake is developed*
- **Output 3:** Researchers and technical staffs related to food safety monitoring at the member institutes are trained.

# Options for action to combat to threat of antibiotic resistance

**Action 1** - Surveillance to track antimicrobial use and resistance in bacteria

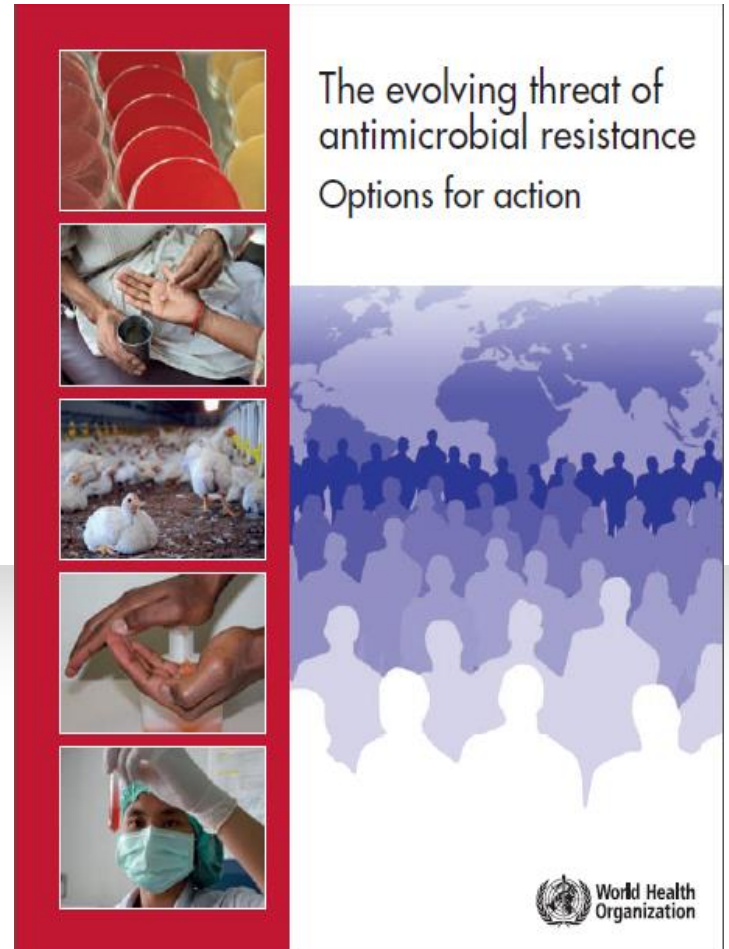
**Action 2** - Measures to ensure better use of antibiotics

**Action 3** - Reducing antimicrobial use in animal husbandry

**Action 4** - Infection prevention and control in health-care facilities

**Action 5** - Fostering innovation to combat antimicrobial resistance

**Action 6** - Political commitment to enable options for action

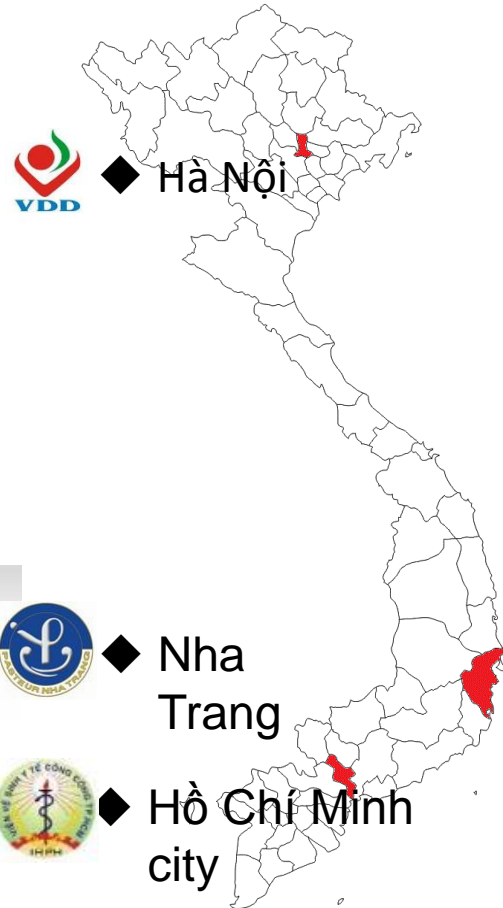


# How did we develop a pilot surveillance model?

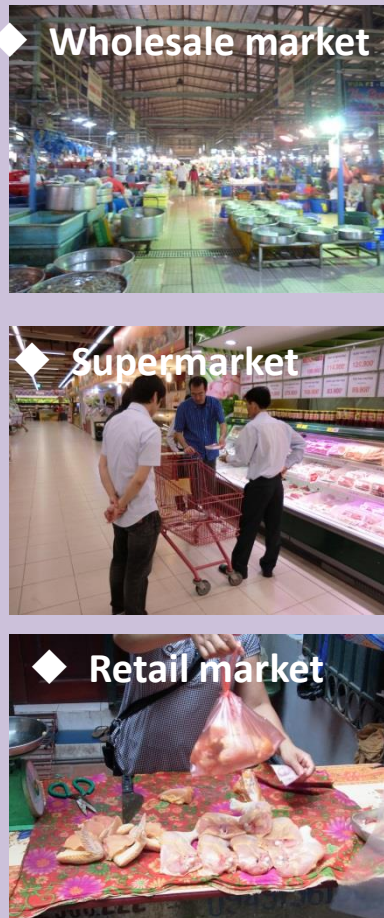
- WHO Recommended Surveillance Standards
- **Sentinel surveillance, active, routine**
- Maintaining surveillance standards:  
standardized technical systems, reporting methods
- Microbiological methods  
Consistent way and appropriate quality standard

# Multi- drug resistant bacteria surveillance model

## ➤ Monitoring sites



## ➤ Sampling



## ➤ Food samples

### ◆ Fish



### ◆ Pork



### ◆ Chicken

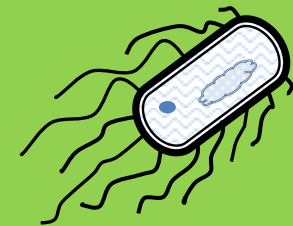


### ◆ Shrimps

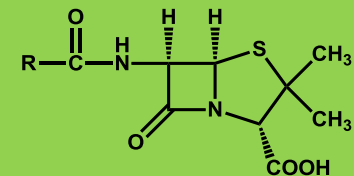


## ➤ Analyse

➤ **ESBL producing E. coli**



◆ **Beta-lactam residue**



# How did we develop a pilot surveillance model?

- WHO Recommended Surveillance Standards
- Sentinel surveillance, active, routine
- **Maintaining surveillance standards: standardized technical systems, reporting methods**
- Microbiological methods
  - Consistent way and appropriate quality standard





# Development of a manual for surveillance



Mục lục

|  |    |
|--|----|
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Pre-printed Version

SƠ ĐỒ QUY TRÌNH ĐỊNH LƯỢNG E. COLI SINH ESBL TRONG THỰC PHẨM

| Ngày | Các bước tiến hành  | Nội dung                  |
|------|---|---------------------------|
| 1    | Sử dụng kéo, kẹp hoặc dao vô trùng, cắt nhỏ và chuyển 25 gam mẫu vào túi đựng thử mẫu                 | Chẩn bị mẫu               |
|      | Đổ 225 ml đệm pepton vào túi đựng thử mẫu   |                           |
|      | Đông thử mẫu trong 30-60 giây   |                           |
|      | Dùng pipet chuyển 1 ml dịch đồng nhất vào 1 đĩa petri   |                           |
| 2    | Đổ vào mỗi đĩa petri 15 ml thạch TBX bổ sung 2mg/ml CTX đã giờ ấm ở khoảng 55°C                       | Xác định vi khuẩn E. coli |
|      | Ủ đĩa ươm ở 44°C trong 18 đến 24 giờ  |                           |
|      | Đếm số khuẩn lạc màu xanh mọc trên các đĩa (vi khuẩn E. coli β-glucuronidase-dương tính và kháng CTX) |                           |

## AGENDA

2/2015

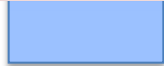
Approved by a text book review committee (MOH, MARD)

6/2014

Validate and revise the manual by three institutes and Japanese experts

12/2013

Develop a surveillance manual by Japanese and Vietnamese researchers





# How did we develop a pilot surveillance model?

- WHO Recommended Surveillance Standards
- Sentinel surveillance, active, routine
- Maintaining surveillance standards: standardized technical systems, reporting methods
- **Microbiological methods**  
**Consistent way and appropriate quality standard**

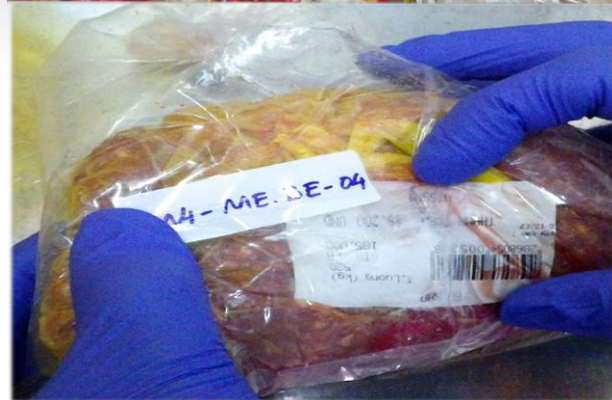
# Microbiological analysis

Chicken  
Pork

Shrimp  
Fish

ESBL E. coli

Antibiotics



# Isolation protocol of ESBL-*E.coli* in food (ISO 16649-2)

Day 1

Sample 25 g

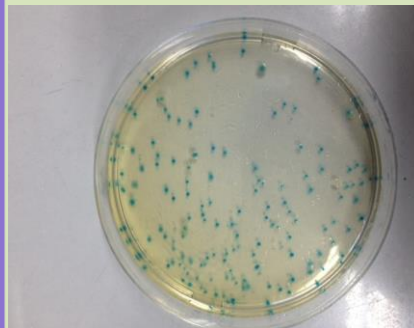
+

BPW

(225 g)

TBX with 2  
µg/ml CTX

Day 2



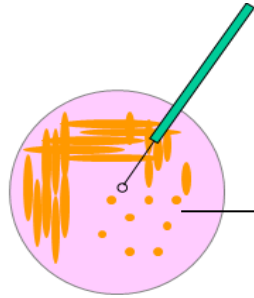
ESBL *E.coli*  
(blue)

Day 3

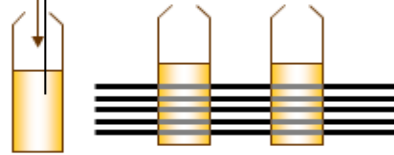
Enumerate,  
Pick up, Stock

Select 3 typical  
ESBL *E. coli*  
colonies for  
confirmation by  
Disc diffusion test

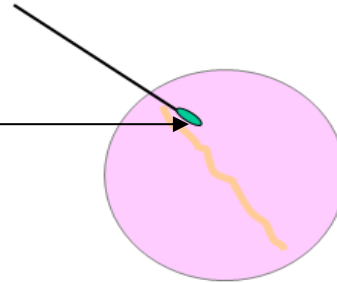
# Disk diffusion method (CLSI, 2012)



Bacteria incubated at 35°C/20h on TSA

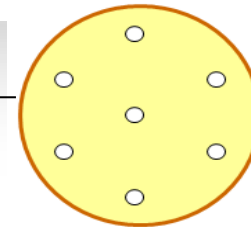


Dilution bacteria turbidity the same as 0.5 Mc Farland turbidity



Dry surface 15'

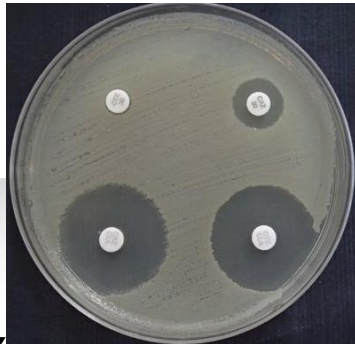
ceftazidime and cefotaxime with and without clavulanic acid



Place the antibiotic disks



incubation



CTX

CAZ

CAZ  
CLA

Read results

CTX  
CLA

# Pharmacological analysis

- Development HPLC method for ampicillin monitoring
  - Sample preparation protocol
  - Analytical protocol
- Validation of HPLC method
  - Validation method at NIN
  - Verification data at IPH and PINT
- → Manual for antibiotic monitoring



# HPLC-FL determination of ampicillin in meat and sea food

| Parameters             | Pork       | Chicken    | Fish       | Shrimp      |
|------------------------|------------|------------|------------|-------------|
| LOD                    | 0.7        | 1.0        | 1.2        | 0.4         |
| LOQ                    | 2.2        | 3.3        | 3.8        | 1.5         |
| RSD (%) at 50ppb level | 8.0        | 9.7        | 8.8        | 8.4         |
| Recovery (n=10)        |            |            |            |             |
| 50 ppb                 | 95.1 ± 7.6 | 91.6 ± 8.9 | 89.5 ± 7.8 | 103.0 ± 8.7 |
| 100 ppb                | 94.5 ± 2.9 | 91.3 ± 2.7 | 95.4 ± 2.3 | 93.0 ± 1.8  |
| 1000 ppb               | 92.2 ± 2.4 | 94.1 ± 2.5 | 94.2 ± 5.1 | 92.8 ± 2.7  |

Table 1: Validation parameters

# HPLC-FL determination of ampicillin in meat and sea food

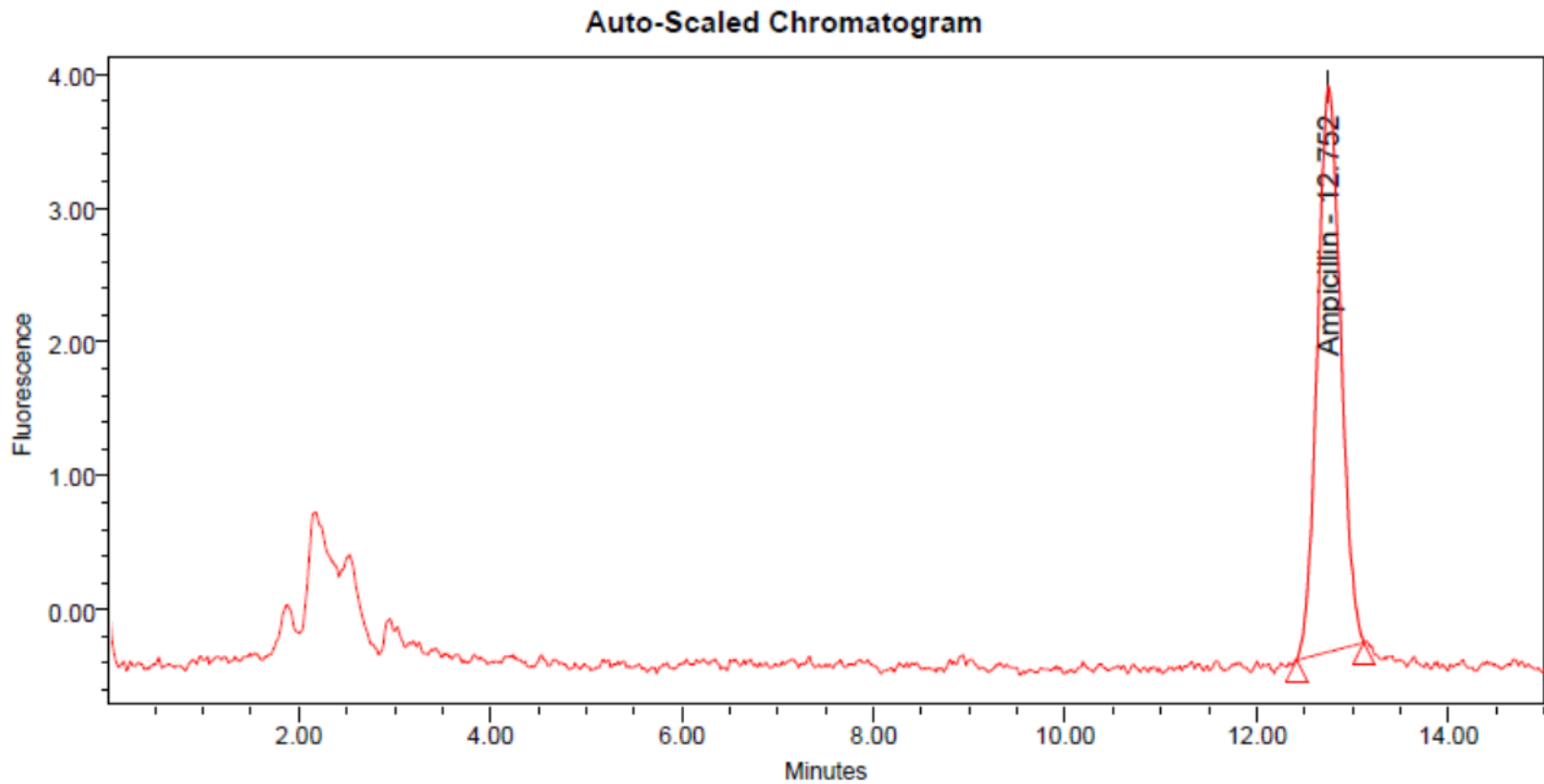


Figure 1. Chromatogram of 10ppb ampicillin standard

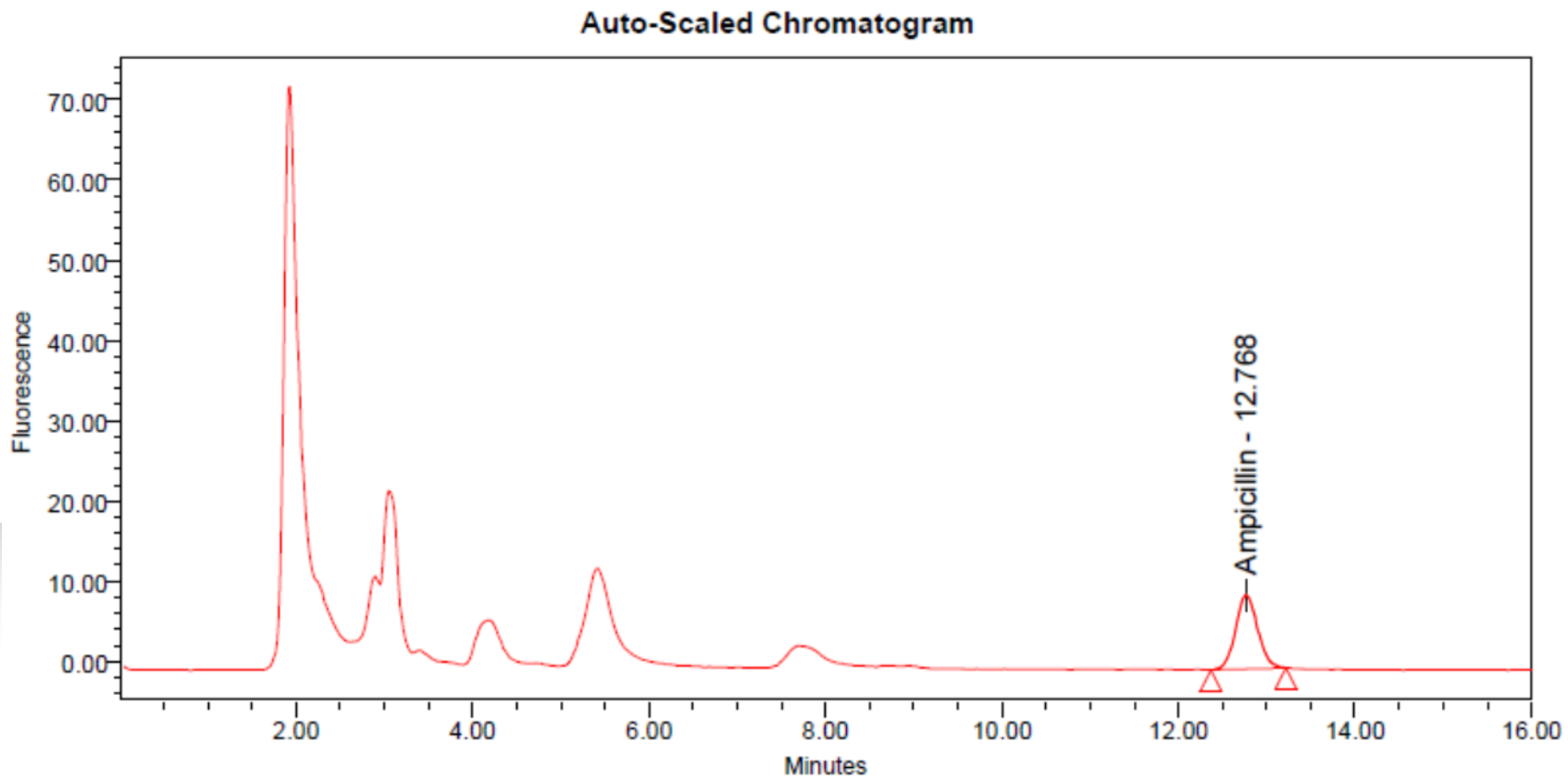


Figure 2. Chromatogram of 32ppb spiked in chicken

# Microbiological result

Fig 3 Prevalence(%) of ESBL-producing *E. coli* by food in Ha Noi, 2014.6-2016.3

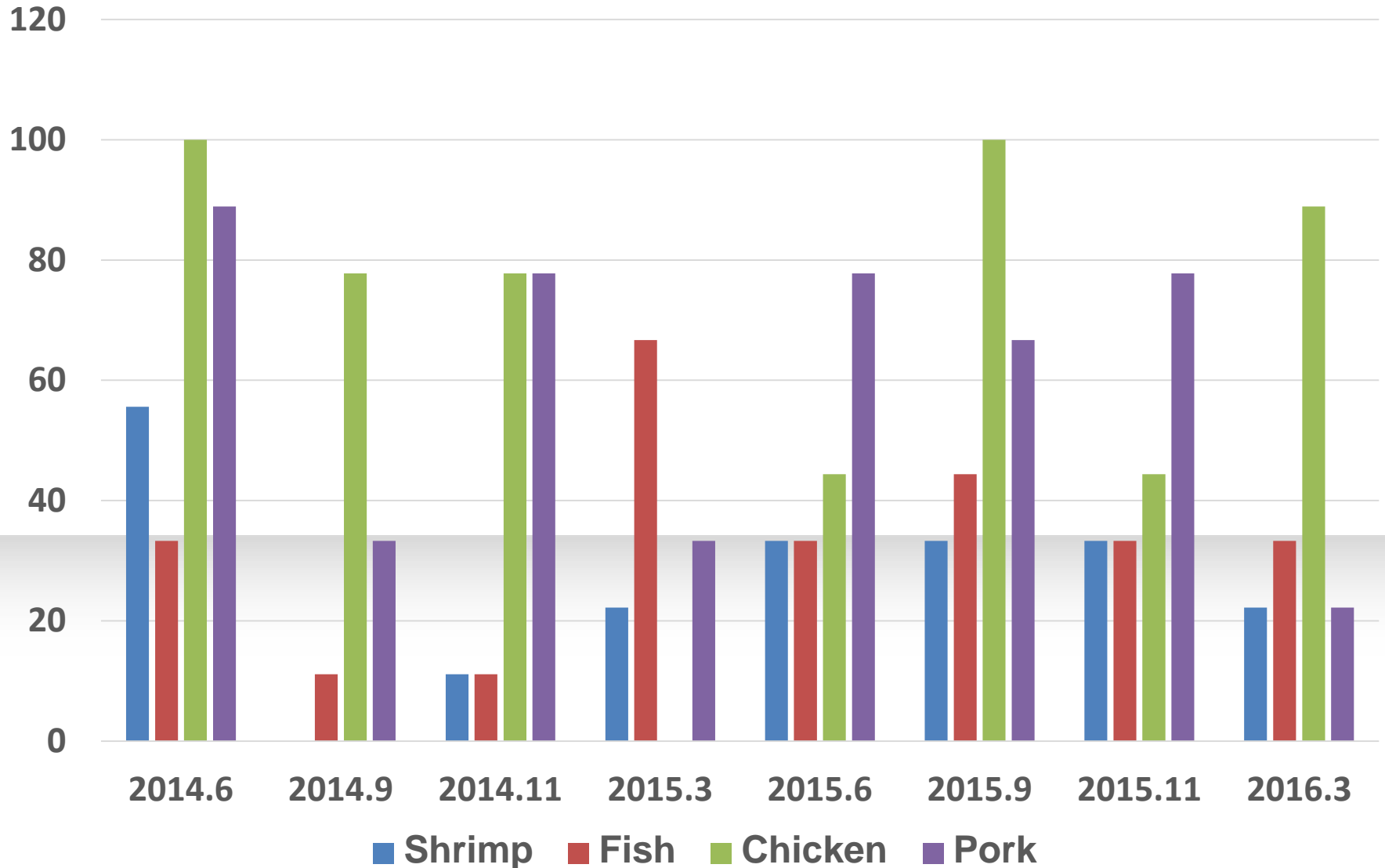


Fig 4 Prevalence(%) of ESBL-producing *E. coli* by food in Nha Trang, 2014.6-2016.3

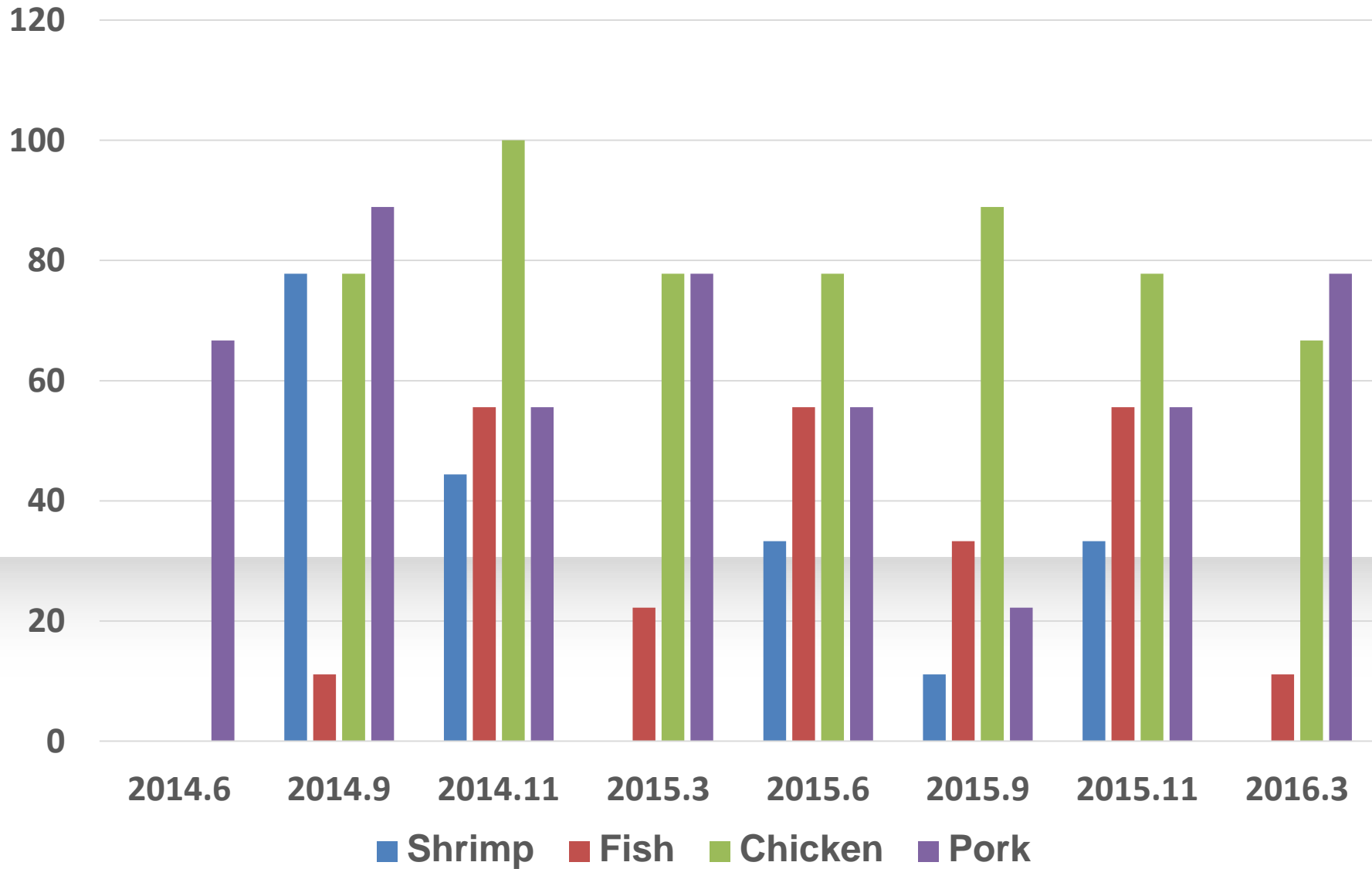




Fig 5 Prevalence(%) of ESBL-producing *E. coli* by food in Ho Chi Minh city, 2014.6-2016.3

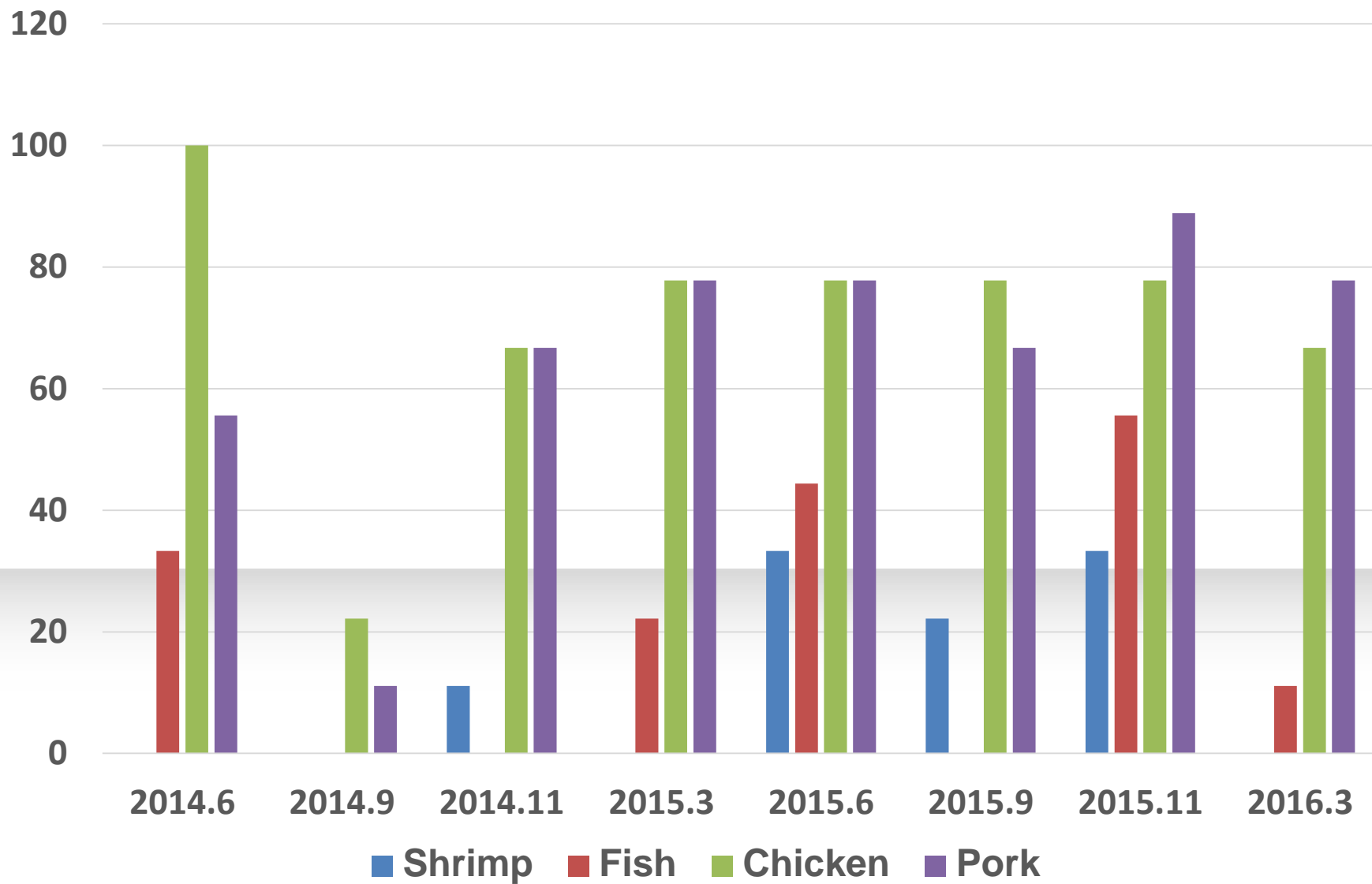


Fig 6: Prevalence(%) of ESBL-producing *E. coli* by food in each city in 2014.6-2016.3

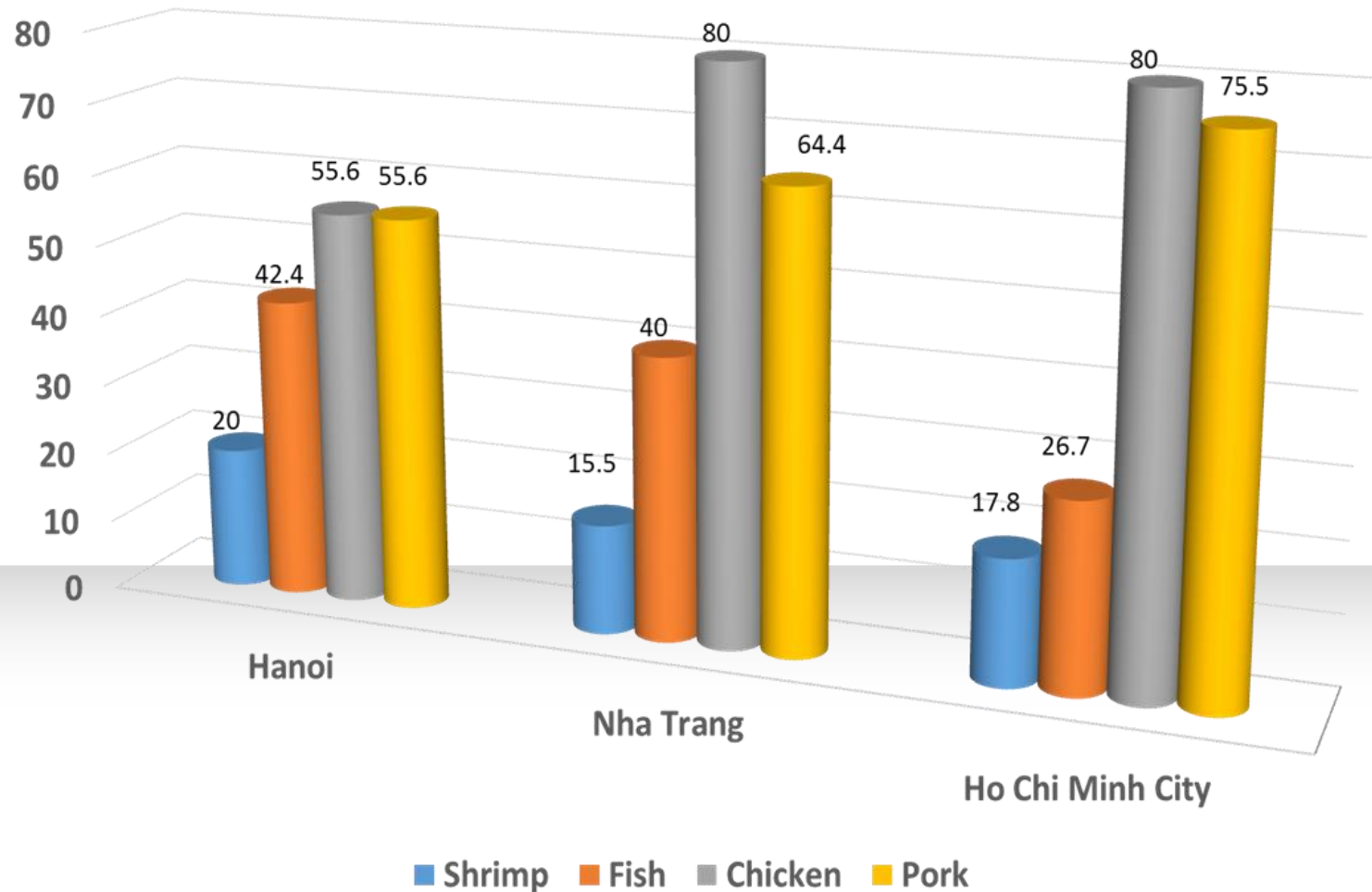
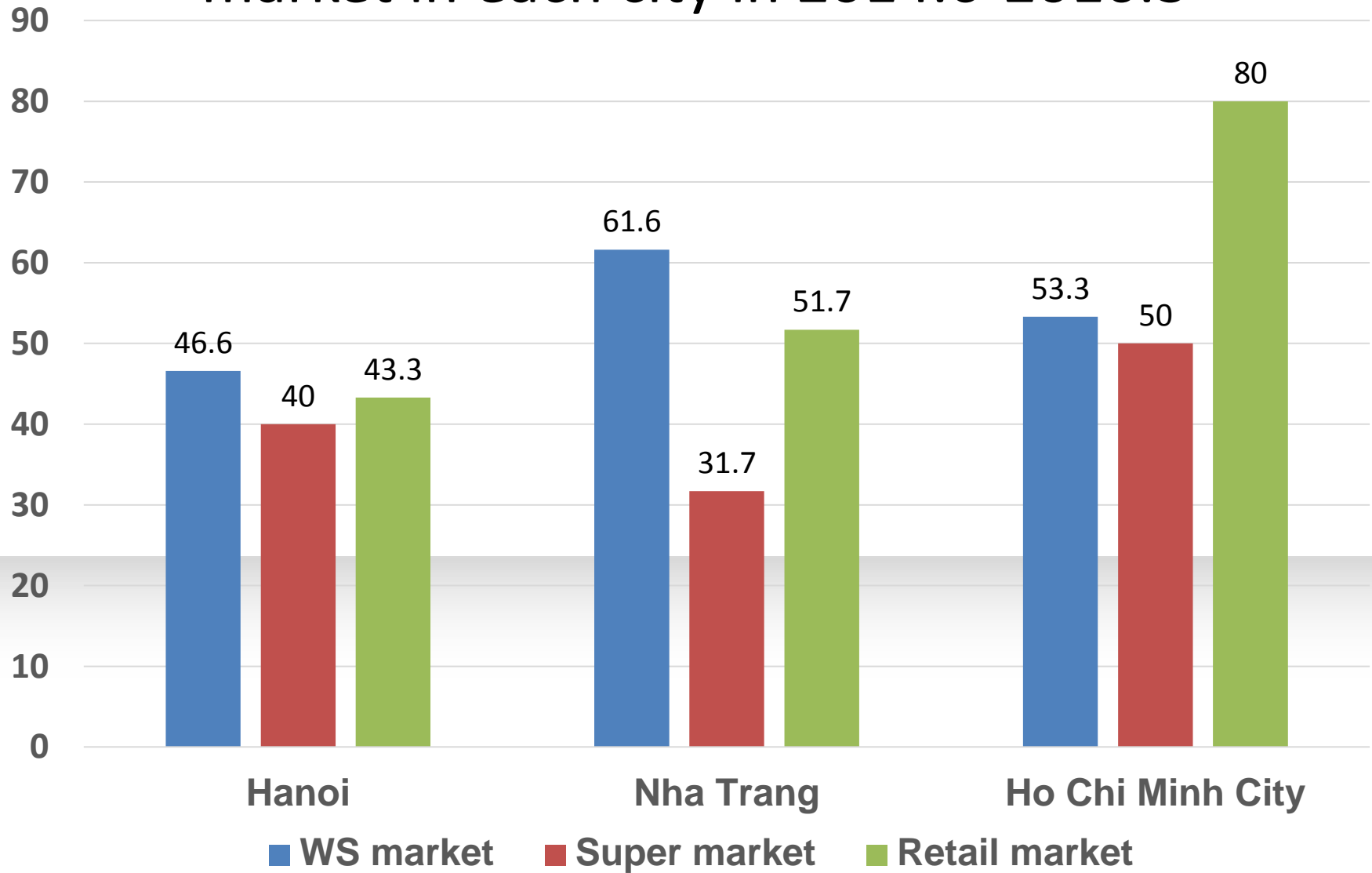


Fig 7

# Prevalence(%) of ESBL-producing *E. coli* by market in each city in 2014.6-2016.3



# Pharmacological result

2014 -2016.

Total sample: 972

Samples (+) Ampicillin: 12 (1.2%)

Ampicillin Residue > MRL: 01 (0.1%)

# Result at NIN

Total sample: 324

Samples (+) Ampicillin: 07

\*2014:

Number of sample: 108

- Number of positive sample: 03, range from 1.49 – 5.49 ng/g

| Code     | Sample type | Sampling location | Concentration (ng/g) |
|----------|-------------|-------------------|----------------------|
| 14NRS092 | Shrimp      | Retail market     | 1.49                 |
| 14NWC110 | Chicken     | Whole sale market | 5.49                 |
| 14NRC123 | Chicken     | Retail market     | 3.33                 |

# Result at NIN

\*2015

- Number of sample analysed: 144
- Positive sample: 04, range from 1.8 – 9.1 ng/g

| Code     | Sample type | Sampling location | Concentration (ng/g) |
|----------|-------------|-------------------|----------------------|
| 15NRC50  | Chicken     | Retail market     | 9.1                  |
| 15NWS081 | Shrimp      | Whole sale market | 4.9                  |
| 15NWS080 | Shrimp      | Whole sale market | 1.8                  |
| 15NWS079 | Shrimp      | Whole sale market | 5.5                  |

\*2016

Number of sample: 72

Positive sample: 0



# Result at PINT

Total sample: 324

Samples (+) Ampicillin: 02

2014

- Number of sample collected and analysed : 108
- Positive sample: 01 pork sample, super market, at 52.3 ng/g (> MRL: 50 ng/g)

2015

- Sample analysed: 144
- Positive sample: 0

2016

- Number of sample: 72
- Positive sample: 01 shrimp sample, super market (21.7 ppb)

# Result at IHPH

Total sample: 324

Samples (+) Ampicillin: 03

\*2014

- Number of sample:108
- Positive samples: 03, range 1.9 ng/g -18.23 ng/g
  - 1 pork sample/ Binh Dien: 1.9 ng/g
  - 1 fish sample/ Co-opmart: 4.86 ng/g
  - 1 pork sample/Ben Thanh : 18.23 ng/g

\*2015

- Sample analyzed: 144
- Positive sample: 0

\*2016:

- Number of sample: 72
- Positive sample: 0

# Findings

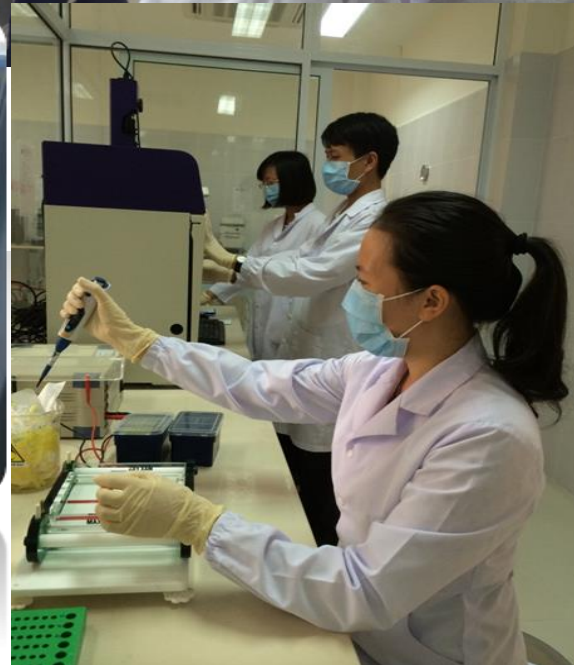
- Prevalence of ESBL producing *E.coli* was highest in chicken (55.6%-80%), followed by pork (55.6%-75.5%)
- Food collected at retail market contaminated ESBL producing *E.coli* more often than food collected in supermarket and wholesale market
- The prevalence of Ampicillin residue in food was low (1.2%)

# Conclusions

- The pilot model is appropriate to:
  - ✓ Apply in AMR surveillance system
  - ✓ Integrate in communicable disease surveillance system

# Recomendation

- Maintain a research network on AMR between Viet Nam and Japan, established by the project
- Maintain the monitoring system performed by NIN, PINT, IHPH but expand areas to 2-3 sites collecting sample /institute
- Sample expansion: add eggs, fish/shrimp/shellfish from cultivated sea farm, environmental samples (ex. cutting boards in retail shops to check cross-contamination, etc) and human feces.
- Target bacteria: we recommend monitoring other type of AMR bacteria, such as *Salmonella*, *Campylobacter*, *Enterococcus*, Colistine resistance bacteria etc.



*THANK YOU FOR YOUR ATTENTION*

