

Appendix B

Draft Sampling Programme 2024/25

Sampling and subsequent examination performs an essential function providing intelligence and evidence of food safety within the borough. The sampling programme looks to address both national and local consumer issues.

Sample Type	Key Points/Aims	Officer	Date
UK Health Security Agency Nationally Coordinated Sampling Studies			
Raw shell eggs	Imported shell eggs have posed a risk of varying degrees over recent years but again seem to be becoming an issue with a number of associated Salmonella cases reported. This study will involve testing imported eggs/non lion brand (6 per sample) from retail and catering premises and will be tested for Salmonella only.	All	TBC by UKSA
Cheese	Cheese continues to present an issue microbiologically and has been found as a source of Listeria in previous studies and during investigations of recent outbreaks and incidents. This study would include cheese from both catering and retail premises. Both pre-packed and loose samples would be included. The study will include all types of cheese (pasteurised and unpasteurised; soft and hard cheeses), with an emphasis on Listeria.	All	TBC by UKSA
Nuts/seeds/dried snacks	There is an increasing popularity of 'healthy' snacks which include a large range of nuts and seeds. The majority, if not all, of these product types are likely to be imported. This study would look to establish the microbiological quality and safety of these products. There are also a number of retailers that sell these as 'pick and mix' style products where customers would serve themselves which could further provide issues with cross contamination.	All	TBC by UKSA
Tattoo/piercing premises	Following on from a number of outbreaks of Pseudomonas aeruginosa resulting in permanent disfigurement of some customers and where gross contamination with Pseudomonas was found in a number of areas within the premises, it was felt that a wider look at these types of premises would be beneficial in order to understand risks and prevent future outbreaks and to assist in the developing evidence base for any updates to the relevant guidance. This study would include taking water samples, swabs and samples of any 'green' soap or disinfectants used either for cleaning surfaces or for cleaning customers skin prior to piercing/tattooing.	All	TBC by UKSA
Fresh herbs	Fresh herb products continue to be associated with outbreaks and incidents. There have been previous Salmonella outbreaks in the UK linked to herbs and there have also been recent outbreaks of Shigella associated with fresh herbs e.g. in mint in Denmark, parsley, basil and coriander have also been suspected in a number of Shigella incidents. Although not available as a routine test, we would aim to screen study samples for the presence of Shigella in the testing parameters for this study, along with the routine suite of tests.	All	TBC by UKSA
Raw/ready to cook poultry	Campylobacter is the most common bacterial cause of foodborne disease in the UK and in 2021 the number of cases was back to pre-COVID levels. With poultry continuing to be the most common source of this infection, it is important to continue to monitor the prevalence and types of Campylobacter present in poultry on retail sale, including using whole genome sequencing of isolates to compare with patient isolates. There have also been a number of cases of Salmonella associated with the consumption of certain poultry products, and therefore Salmonella would be included in the testing parameters for the study to	All	TBC by UKSA

	provide further understanding of this risk.		
WHBC Local Sampling			
Approved premises	Microbiological quality of the foods stored and prepared in our approved premises.	All	June 2024- March 2025
Ad-hoc	Sampling of food and environmental swabs to help support food hygiene inspections and any food incidents/complaints that arise during the year	All	April 2024- March 202d