



Store LENTICULE® samples at -20°C ± 5°C

## Food and Environmental Proficiency Testing Unit

Laboratory identification no. (check): <Lab No>  
 Dispatch date: 07 November 2022  
 Final date for return of results: 02 December 2022

**Contact details:**  
 The Organisers - FEPTU  
 UK Health Security Agency  
 61 Colindale Avenue,  
 London, NW9 5EQ, UK.  
 Tel: +44 (0) 20 8327 7119  
 e-mail: foodeqa@phe.gov.uk



Results should be returned on-line using the web-based reporting system. Go to: [www.phe-ega.org.uk/](http://www.phe-ega.org.uk/)  
 You will need your log-in details for this process.

Download the on-line web instructions:  
[https://assets.publishing.service.gov.uk/government/uploads/system/uploads/attachment\\_data/file/722361/FEPTU821.pdf](https://assets.publishing.service.gov.uk/government/uploads/system/uploads/attachment_data/file/722361/FEPTU821.pdf)

<https://www.gov.uk/government/collections/external-quality-assessment-ega-and-proficiency-testing-pt-for-food-water-and-environmental-microbiology#environmental-swab-scheme>

### Environmental Swab Scheme - Request/Report Form

Distribution No: ES27		Sample numbers: ES0053 and ES0054	
Download the sample instruction sheet.		<a href="https://www.gov.uk/government/publications/environmental-swab-scheme-sample-instruction-sheet">https://www.gov.uk/government/publications/environmental-swab-scheme-sample-instruction-sheet</a>	
Download the safety data sheet:		<a href="http://www.gov.uk/government/publications/safety-data-sheet-for-lenticules">www.gov.uk/government/publications/safety-data-sheet-for-lenticules</a>	
<i>If you cannot examine any of these samples tick this box and return the form to the organisers</i> <input type="checkbox"/>			
Sample type:	<p><b>ES0053:</b> Random area swab taken from the inside of an empty spiced mayonnaise container that was used to make the potato salad</p> <p><b>ES0054:</b> Random area swab taken from the inside of an empty ice-cream container recovered from the rubbish bin of one of the cases</p>		
Request:	<p>Examine samples following your routine protocol for pathogens based on the outbreak scenario provided.</p> <p>If your laboratory does not examine for a certain pathogen/s that is potentially implicated in an outbreak please enter a result of 'Not examined' for that pathogen when entering your results online.</p>		

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<b>Outbreak details for ES0053:</b>	At least 15 people who attended a wedding banquet have reported mild to severe gastroenteritis. The wedding buffet consisted of cold and hot dishes that had been prepared by a restaurateur who was inexperienced in catering services and temperature control in particular when food is served outside the restaurant. A questionnaire done by the local authority has shown that the potato salad served at the party was significantly associated with symptoms.
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Results for ES0053:

Pathogens examined for (up to four can be listed)	Detection results	Enumeration results (report as *cfu per swab)

<b>Outbreak details for ES0054:</b>	On Thursday 10 November 2022, the local health authority noted that a total of 23 people had reported having diarrhoea, fever and chills. Eighteen people interviewed reported eating or purchasing ice-cream from a local festival event on Sunday 6 November. The vendor had purchased the ice-cream from a local farm that had produced the item.
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Results for ES0054:

Pathogens examined for (up to four can be listed)	Detection results	Enumeration results (report as *cfu per swab)

Authorised by:

Date reported:

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