

FAO/WHO Risk Assessments For *Vibrio* Spp In Seafoods

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Pathogenic *Vibrio* spp have been a public health concern for seafood consumers and have been cause of import bans, detentions and rejections in international fish trade. In response to request from the Codex Committee on Food Hygiene, FAO/WHO performed scientific risk assessment of pathogenic *Vibrio* spp in seafood. The risk assessment for choleraogenic *Vibrio cholerae* O1/O139 in warm water shrimp in international trade indicated that the risk of transmission of cholera through shrimp handled and processed under HACCP conditions is very low. A harvest to consumption model was used for risk assessment for *V. vulnificus* in raw oysters, mainly based on data from United States. The risk assessment of *V. parahaemolyticus* was also based on harvest to consumption model developed in the US FDA risk assessment and used data available from Australia, Canada and Japan to assess the risk of illness in these countries. Risk reductions that can be achieved by adopting various criteria for *V. parahaemolyticus* in oysters for live/raw consumption and the impact of such criteria on marketability of oysters was also presented. At the request of Codex Committee on Food Hygiene, FAO/WHO convened an Expert Consultation to advice on the applicability of risk assessment tool developed in US in wider geographical regions. This consultation also reviewed currently available methods for detection and enumeration of *V. parahaemolyticus* and *V. vulnificus* in seafoods. The issue regarding clinical and environmental strains, virulence markers and their application in seafood safety management were also discussed.