# UNIVERSITY<sup>OF</sup> BIRMINGHAM

**Research at Birmingham** 

# The hidden resistome of retail chicken meat

Amos, Gregory C.a.; Carter, Abigail; Hawkey, Peter; Gaze, William H.; Wellington, Elizabeth M.

DOI: 10.1016/j.jgar.2014.11.003

License: Other (please specify with Rights Statement)

Document Version Peer reviewed version

Citation for published version (Harvard):

Amos, GCA, Carter, A, Hawkey, PM, Gaze, WH & Wellington, EM 2015, 'The hidden resistome of retail chicken meat', Journal of Global Antimicrobial Resistance. https://doi.org/10.1016/j.jgar.2014.11.003

Link to publication on Research at Birmingham portal

#### Publisher Rights Statement:

NOTICE: this is the author's version of a work that was accepted for publication in Journal of Global Microbial Resistance. Changes resulting from the publishing process, such as peer review, editing, corrections, structural formatting, and other quality control mechanisms may not be reflected in this document. Changes may have been made to this work since it was submitted for publication. A definitive version was subsequently published in Journal of Global Microbial Resistance, DOI: 10.1016/j.jgar.2014.11.003.

#### **General rights**

Unless a licence is specified above, all rights (including copyright and moral rights) in this document are retained by the authors and/or the copyright holders. The express permission of the copyright holder must be obtained for any use of this material other than for purposes permitted by law.

• Users may freely distribute the URL that is used to identify this publication.

• Users may download and/or print one copy of the publication from the University of Birmingham research portal for the purpose of private study or non-commercial research.

• User may use extracts from the document in line with the concept of 'fair dealing' under the Copyright, Designs and Patents Act 1988 (?) • Users may not further distribute the material nor use it for the purposes of commercial gain.

Where a licence is displayed above, please note the terms and conditions of the licence govern your use of this document.

When citing, please reference the published version.

#### Take down policy

While the University of Birmingham exercises care and attention in making items available there are rare occasions when an item has been uploaded in error or has been deemed to be commercially or otherwise sensitive.

If you believe that this is the case for this document, please contact UBIRA@lists.bham.ac.uk providing details and we will remove access to the work immediately and investigate.

#### Accepted Manuscript

Title: The hidden resistome of retail chicken meat

Authors: Gregory C.A. Amos Abigail Carter Peter M. Hawkey W.H. Gaze E.M. Wellington



 PII:
 S2213-7165(14)00123-4

 DOI:
 http://dx.doi.org/doi:10.1016/j.jgar.2014.11.003

 Reference:
 JGAR 120

To appear in:

Received date:	10-7-2014
Revised date:	12-11-2014
Accepted date:	12-11-2014

Please cite this article as: Amos GCA, Carter A, Hawkey PM, Gaze WH, Wellington EM, The hidden resistome of retail chicken meat, *Journal of Global Antimicrobial Resistance* (2010), http://dx.doi.org/10.1016/j.jgar.2014.11.003

This is a PDF file of an unedited manuscript that has been accepted for publication. As a service to our customers we are providing this early version of the manuscript. The manuscript will undergo copyediting, typesetting, and review of the resulting proof before it is published in its final form. Please note that during the production process errors may be discovered which could affect the content, and all legal disclaimers that apply to the journal pertain.

#### The hidden resistome of retail chicken meat

Sir,

The increasing spread of multidrug-resistant bacteria is a worldwide health issue. The role of the environment in dissemination of resistance genes and the ultimate burden on the clinic is widely unknown [1]. Many resistance genes originate from the environment, such as  $bla_{CTX-M}$ , the most common clinical extended-spectrum  $\beta$ lactamase (ESBL) conferring resistance to the important third-generation cephalosporin (3GC) antibiotics [2]. The environment also provides a potential risk to humans through direct exposure to antibiotic-resistant bacteria [1].

Despite the importance of the environment as a reservoir of diverse resistance genes, the exposure route to humans is understudied. A probable route is through the food chain, and a few studies have observed ESBL-producing *Escherichia coli* in chicken meat, which may be associated with infection [1]. To date, no study has examined the wider commensal resistome associated with retail meat, which is vital when considering the potential of mobile resistance genes to transfer into the human microflora and pathogens. In this study, we tested the hypothesis that retail meat has a hidden reservoir of resistance genes in the animals' wider commensal flora.

Nine swab samples (three per carcass) were taken in March 2011 from retail organic chicken (UK reared), conventional chicken (UK reared) and budget chicken (source unavailable). Swabs were analysed for antibiotic resistance load using Luria broth agar plates supplemented with either ampicillin (32 mg/L), ciprofloxacin (1 mg/L),

cefotaxime (2 mg/L), chloramphenicol (16 mg/L), erythromycin (4 mg/L), gentamicin (4 mg/L), imipenem (8 mg/L), streptomycin (16 mg/L), sulfachloropyridazine (8 mg/L) or trimethoprim (4 mg/L). Swabs were also analysed using chromogenic medium (ChromoCult<sup>®</sup>; Merck Millipore, Feltham, UK) supplemented with the same antibiotics at clinical British Society for Antimicrobial Chemotherapy (BSAC) breakpoints [2]. Counts indicated that for all Gram-negative bacteria there were >10<sup>5</sup> CFU/swab resistant to six different antibiotics of five different classes (including 3GCs) (Fig. 1). When all Gram-positive and Gram-negative bacteria were considered, retail meat was found to contain  $>10^6$  CFU/swab resistant to seven antibiotics covering five classes including 3GCs. Resistance to 3GCs is of particular concern and indeed third- and fourth-generation cephalosporins are not permitted for use in the UK in line with the Red Tractor Assurance scheme (http://assurance.redtractor.org.uk/resources/000/965/989/Poultry\_Scheme\_-\_Broilers\_and\_Poussin\_Standards.pdf; accessed 6 November 2014). To further investigate resistance to 3GCs, 60 Gram-negative 3GC-resistant isolates were purified from across the three chickens for analysis of mobile genetic elements and resistance genes. PCR screening for class 1 integrons and insertion elements ISCR1 and ISEcp1, which have previously mobilised resistance genes from the environment into clinical bacteria, allowed for the calculation of the number of resistance determinants per swab. A total of 60% of isolates were positive for integrons and 6.7% of isolates were positive for ISCR1 and ISEcp1; it was calculated that the number of 3GC-resistant bacteria per swab containing integrons was  $3.8 \times$  $10^4$  and the number containing mobile elements ISCR1 and ISEcp1 was  $4.2 \times 10^3$ . Screening for the common ESBLs bla<sub>TEM</sub>, bla<sub>SHV</sub> and bla<sub>CTX-M</sub> [2] revealed that the prevalence of *bla*<sub>CTX-M</sub> was 11.3%, with 53.4% of isolates associated with a full

IS*Ecp1* module confirming gene mobility [2]. A total of 81.6% of isolates carried  $bla_{\text{TEM}}$  and 5% carried  $bla_{\text{SHV}}$ . It can be calculated that there were  $7.2 \times 10^3 bla_{\text{CTX-M}}$ containing 3GC-resistant bacteria per swab of chicken. Identification of the 3GCresistant bacteria revealed that 82.8% of isolates were *Rahnella aquatilis*, an
environmental bacterium [3], with other bacteria identified as *Serratia* sp. (5%) and *Pseudomonas* sp. (12.2 %).

This is the first report of *bla*<sub>CTX-M</sub> in *R. aquatilis* (sequencing revealed the genotype to be *bla*<sub>CTX-M-3</sub>) and is cause for concern due to the large number present (>7000 per swab), which is higher than that found per millilitre of sewage-contaminated river sediment [2]. The finding of *bla*<sub>CTX-M-3</sub> is surprising as it is not commonly associated with human infection in the UK and is more common in Poland, where it is one of the most prevalent ESBLs, as well as in China [3]. This study illustrates the importance of screening a wide range of commensal and common environmental bacteria for carriage of resistance genes. Rahnella aquatilis is a common gut commensal in poultry, thus selection may have taken place in the animal gut on the farm. The bacterium can cause sepsis in immunocompromised patients [4], and indeed even when not causing infection the vast number of mobile genetic elements and resistance genes contained in the commensal flora of retail meat will be able to transfer to the human microbiome and enteric pathogens. We hypothesise that the resistant commensal flora of meat contributes to the abundance of diverse resistance genes often observed in human microbiome studies [5]. Clearly the use of indicator organisms such as *E. coli* is important for monitoring food quality, however when studying antibiotic resistance this study suggests we should consider the whole chicken microbiome or bacterial groups rather than single species, as focusing

on one bacteria alone may mask the underlying problem. If we consider that the most likely reason for exposure is through inadequately prepared food and improper hygiene, the same reason for food-related illness, and that the numbers of resistant bacteria and resistance genes present in the chicken microflora (>10<sup>5</sup>) are much higher than the number required for infection by, for example, *Campylobacter* sp. (>10<sup>3</sup>), then we can use the number of foodborne illnesses from chicken as measured by the Health Protection Agency as a proxy for exposure (https://www.gov.uk/government/uploads/system/uploads/attachment\_data/file/2467 60/0174.pdf; accessed 21 November 2014). There are 398 420 cases of food poisoning a year from chicken in the UK; at least this number of people are exposed to the hidden resistome of retail chicken meat per year and the actual number could be several magnitudes greater due to such a large quantity of resistant commensals present in meat.

**Funding:** This work was supported by the University of Warwick and Natural Environment Research Council [grant NE/E004482/1]. GCAA was also supported by a Biotechnology and Biological Sciences Research Council (BBSRC) studentship.

Competing interests: None declared.

Ethical approval: Not required.

#### References

- [1] Wellington EM, Boxall AB, Cross P, Feil EJ, Gaze WH, Hawkey PM, et al. The role of the natural environment in the emergence of antibiotic resistance in Gram-negative bacteria. Lancet Infect Dis 2013;13:155–65.
- [2] Amos GC, Hawkey PM, Gaze WH, Wellington EM. Waste water effluent contributes to the dissemination of CTX-M-15 in the natural environment. J. Antimicrob Chemother 2014;69:1785–91.
- [3] Hawkey PM, Jones AM. The changing epidemiology of resistance. J Antimicrob Chemother 2009;64(Suppl 1):i3–10.
- [4] Chang CL, Jeong J, Shin JH, Lee EY, Son HC. *Rahnella aquatilis* sepsis in an immunocompetent adult. J Clin Microbiol 1999;37:4161–2.
- [5] Sommer MO, Dantas G, Church GM. Functional characterization of the antibiotic resistance reservoir in the human microflora. Science 2009;325:1128–31.

Gregory C.A. Amos <sup>a</sup>

Abigail Carter<sup>a</sup>

Peter M. Hawkey b,c

W.H. Gaze a,1,2

E.M. Wellington <sup>a,2,\*</sup>

<sup>a</sup> School of Life Sciences, University of Warwick, Coventry, UK

<sup>b</sup> Heart of England NHS Foundation Trust, Birmingham, UK

<sup>c</sup> University of Birmingham, Birmingham, UK

\* Corresponding author. Tel.: +44 24 7652 2431

fax: +44 24 7652 3568

*E-mail address*: E.M.H.Wellington@warwick.ac.uk (E.M. Wellington) <sup>1</sup> Present address: European Centre for Environment and Human Health, University of Exeter Medical School, Knowledge Spa, Royal Cornwall Hospital, Truro, UK. <sup>2</sup> These two authors contributed equally to this manuscript.

**Fig. 1.** Number of antibiotic-resistant bacteria based on nine replicate swabs from across three chicken carcasses: (A) total number of bacteria; and (B) number of Gram-negative bacteria.

