



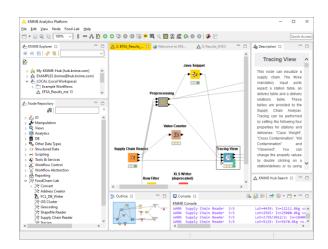
Data for FoodChain-Lab

Collection – Import – Cleaning

<u>Alexander Falenski</u>, Marion Gottschald, Marco Rügen, Birgit Lewicki, Christian Thöns, Matthias Filter, Annemarie Käsbohrer, Bernd Appel, Armin A. Weiser

Overview: FoodChain-Lab Desktop and Web App

Desktop



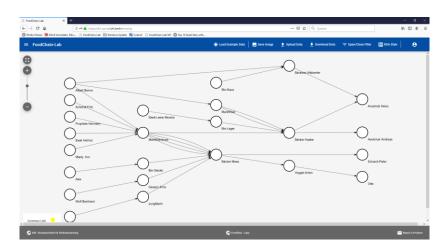
- In KNIME (~ 1 GB installation)
- Data is stored locally
- Using KNIME needs to be learned

Features

- Database with plausibility checks
- Geocoding
- KNIME Data analytics functionalities
- Graph view and GIS view
- Tracing
- Hypothesis generation

• _

Web App





- In a web browser (no installation)
- Data stays local, browser is only for visualisation
- Intuitive handling

Features

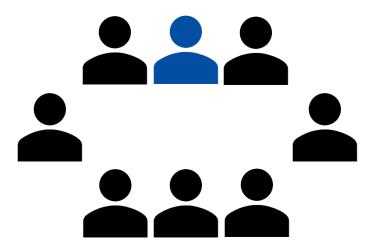
- _
- -
- _
- Graph view and GIS view
- Tracing
- Hypothesis generation
- ROA style for reports





Overview: FoodChain-Lab Desktop and Web App





Direct support

The outbreak investigation experts discuss the FoodChain-Lab results together with the data analyst and test *in silico* new hypotheses.



Data analyst prepares data in FCL desktop



Dataset is sent as JSON file to experts

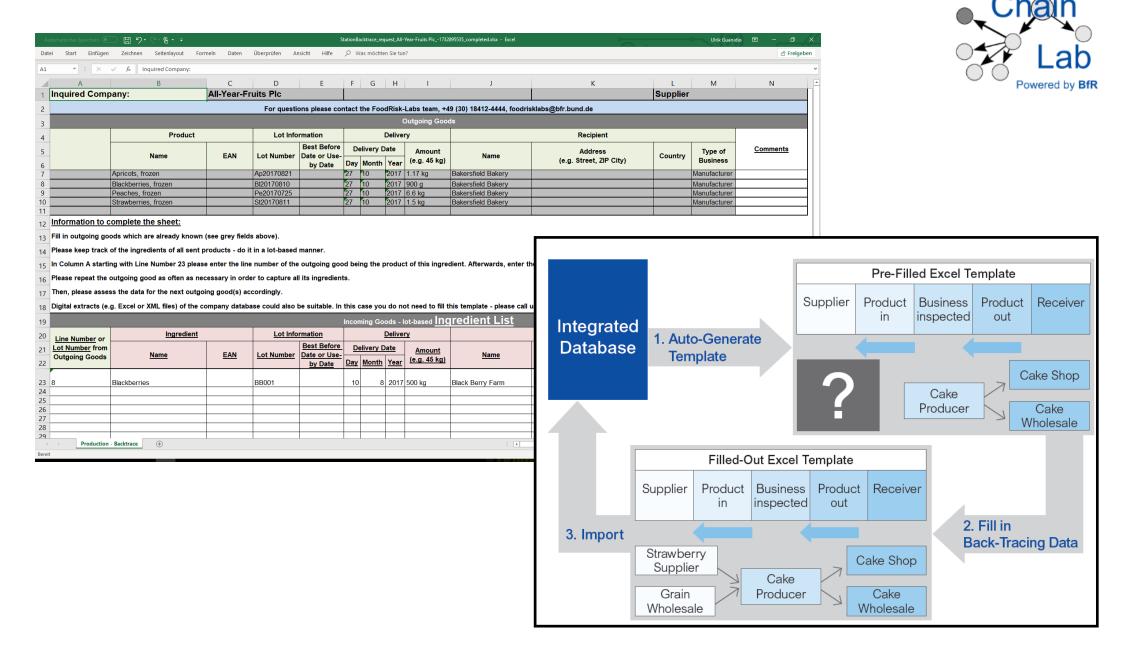


The outbreak investigation experts in different parts of the world upload the JSON file in the FCL Web App and test *in silico* new hypothesis





Collecting Data: Excel Template



Online Validation: https://foodrisklabs.bfr.bund.de/templatevalidator/





Outbreak: Tracing workflow using FoodChain-Lab I

First information on food producing company involved in foodborne disease outbreak



Template

Start tracing template





Data needs for tracing – by type

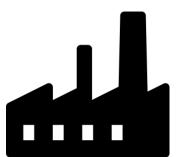


The Or Business

Harr

A station

(e.g. a food producer)



TOOPES

Cox No.

A delivery

(e.g. of a food ingredient)

Amount

"wery Date



The Polation

***•efsa

Start Forward tracing template: Bakery and patients



Bakery

Inquired Compa	any:	Bakerst	ield Bakery	[Address]	DE	Manufacturer
	For questions	s please c	ontact the FoodRisk-Labs team,	+49 (30) 18412-4444, foodrisklab	os@bfr.bund.de	
Products in	Relevant period of sale:	Onset of				
Focus:	,	disease:				

Information to complete the sheet:

Please keep track of all delivered products matching the product descriptions that were sold during the relevant period in a lot-based manner.

	<u>Recipient</u>	Product		<u>Lot Information</u>			<u>D</u>					
Namo	Address	Country	Type of Business	<u>Name</u>	EAN	Lot Number	Best Before	<u> </u>	livery D		<u>Amount</u>	<u>Comments</u>
<u>Name</u>	(e.g. Street, ZIP, City)	Country			LAN	<u>Lot Number</u>	Date or Use-by Date	<u>Day</u>	<u>Month</u>	<u>Year</u>	(e.g. 45 kg)	
Patient01		DE	Patient	Summer Cake		SC01		6	11	2017	1 Piece	
Patient02		DE	Patient	Summer Cake		SC02		6	11	2017	1 Piece	
Patient03		DE	Patient	Summer Cake		SC03		6	11	2017	1 Piece	
Patient04		DE	Patient	Summer Cake		SC04		6	11	2017	1 Piece	
Patient05		DE	Patient	Summer Cake		SC05		6	11	2017	1 Piece	

Patients

Contaminated product

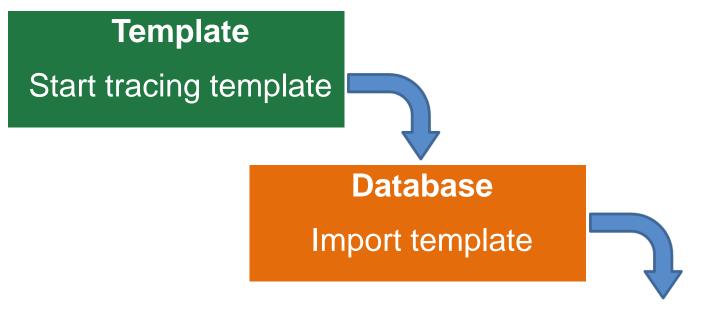




Outbreak: Tracing workflow using FoodChain-Lab II

First information on food producing company involved in foodborne disease outbreak



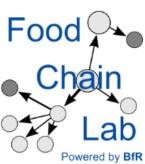


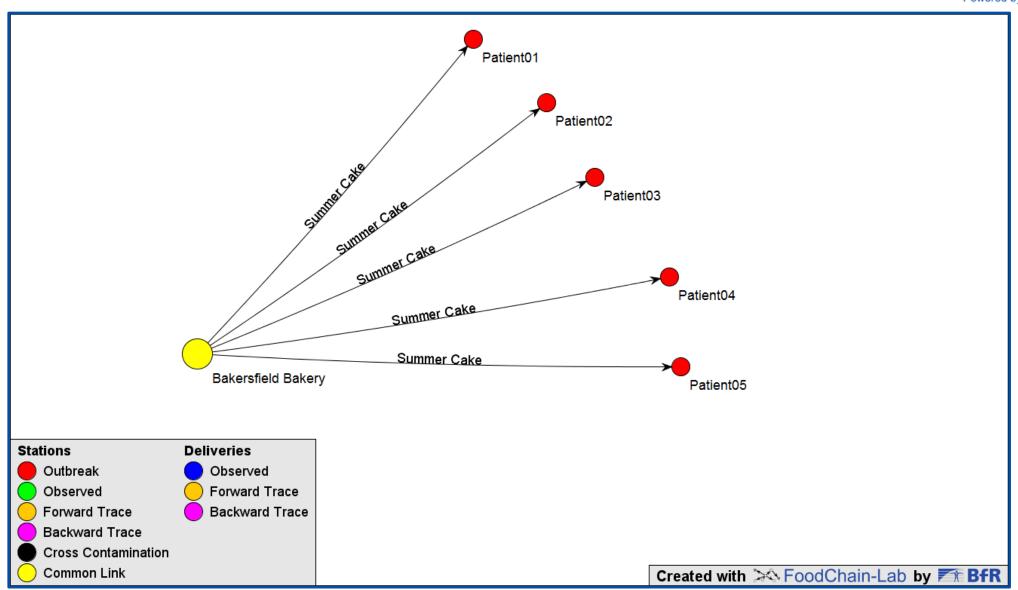
Tracing View
View network
Generate hypotheses





Tracing View: Bakery and patients









Database: Structure of food chains

Station

Product

Lot

Delivery



Station

Outbreak: Tracing workflow using FoodChain-Lab III

First information on food producing company involved in foodborne disease outbreak



Template

Start tracing template



Import template



Tracing View
View network
Generate hypotheses

Template
Pre-filled tracing template



DatabaseGenerate templates
(backward / forward)





Pre-filled backtracing template generated by the database



Inquired Com	quired Company: Bakersfield Bakery					dress]				DE	Manufa				
	For questions please contact the FoodRisk-Labs team, +49 (30) 18412-4444, foodrisklabs@bfr.bund.de														
	Outgoing Goods														
	Product Lot Information						Deliver	у		Recipient					
	Name	ne EAN Lot Number Best Before D		Best Before Date or Use-by Date	Delivery Date			Amount	Name	Address	Country	Type of Business	Comments		
	Summer Cake		SC01		6	11	2017	1 Piece	Patient01		DE	Patient			
	Summer Cake		SC02		6	11	2017	1 Piece	Patient02		DE	Patient			
	Summer Cake		SC03		6	11	2017	1 Piece	Patient03		DE	Patient			
	Summer Cake		SC04		6	11	2017	1 Piece	Patient04		DE	Patient			
	Summer Cake		SC05		6	11	2017	1 Piece	Patient05		DE	Patient			

Information to complete the sheet:

Fill in outgoing goods which are already known (see grey fields above).

Please keep track of the ingredients of all sent products - do it in a lot-based manner.

In Column A starting with Line Number 22 please enter the line number of the outgoing good being the product of this ingredient. Afterwards, enter the ingredient information in Please repeat the outgoing good as often as necessary in order to capture all its ingredients.

	Incoming Goods - lot-based Ingredient List														
<u>Line Number</u> or	Ingredien	<u>ıt</u>		Lot Information				У							
<u>Lot Number</u>					De	Delivery Date Amount				Address	_		Comments		
from Outgoing Goods	<u>Name</u>	<u>EAN</u>	Lot Number	Best Before Date or Use-by Date	Day	Month	Year	(e.g. 45 kg)	<u>Name</u>	(e.g. Street, ZIP City)	Country	Type of Business			
Outgoing Goods															





Outbreak: Tracing workflow using FoodChain-Lab IV

First information on food producing company involved in foodborne disease outbreak



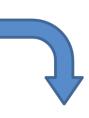
Template

Start tracing template



Database

Import template



Food Safety Officer

Conducts interviews with companies





Template
Pre-filled tracing template



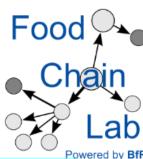
DatabaseGenerate templates
(backward / forward)

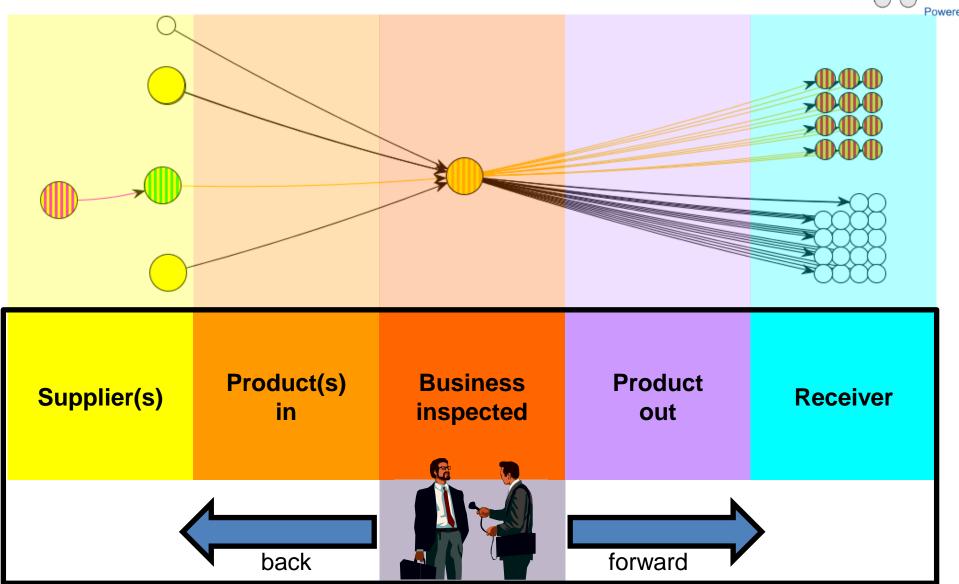






Inquiry at a cake manufacturer









REGULATION (EC) No. 178/2002, Article 18, Traceability Food



- (1) at all stages of production, processing and distribution substance intended to be, or expected to be, incorporated into a food or feed shall be established at all stages of production, processing and distribution.
- (2) Food and feed business operators shall be able to identify any person from whom they have been supplied

To this end, such operators shall have in place **systems and procedures** which allow for this information to be made available to the competent authorities **on demand**.

(3) Food and feed business operators shall have in place systems and procedures to which their products have been supplied been supplied.

This information shall be made available to the competent authorities on demand





Outbreak: Tracing workflow using FoodChain-Lab V

First information on food producing company involved in foodborne disease outbreak



Template

Start tracing template

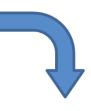




Template
Completed tracing template



Import template



Food Safety Officer

Conducts interviews with companies

Tracing View
View network
Generate hypotheses



Template
Pre-filled tracing template



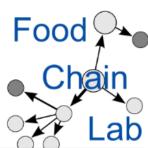
DatabaseGenerate templates
(backward / forward)







The pre-filled backtracing template has been completed



Inquired Com	nquired Company: Bakersfield Bakery									DE	Manufacturer				
	For questions please contact the FoodRisk-Labs team, +49 (30) 18412-4444, foodrisklabs@bfr.bund.de														
	Outgoing Goods														
	Product Lot Information					D	elive	y							
	Name	ΕΔN	Lot Number	Best Before Date or Use-by Date	Delivery Date		Amount	Name	Address	Country	Type of Business	Comments			
	Name			Da	Day			(e.g. 45 kg)	Ivaille	(e.g. Street, ZIP City)	Country				
	Summer Cake		SC01		6	11	2017	1 Piece	Patient01		DE	Patient			
	Summer Cake		SC02		6	11	2017	1 Piece	Patient02		DE	Patient			
	Summer Cake		SC03		6	11	2017	1 Piece	Patient03		DE	Patient			
	Summer Cake		SC04		6	11	2017	1 Piece	Patient04		DE	Patient			
	Summer Cake		SC05		6	11	2017	1 Piece	Patient05		DE	Patient			

Information to complete the sheet:

Fill in outgoing goods which are already known (see grey fields above).

Please keep track of the ingredients of all sent products - do it in a lot-based manner.

In Column A starting with Line Number 22 please enter the line number of the outgoing good being the product of this ingredient. Afterwards, enter the ingredient information in columns B Please repeat the outgoing good as often as necessary in order to capture all its ingredients.

	Incoming Goods - lot-based Ingredient List														
Line Number or	Ingredien	Ingredient		Lot Information			elive	<u>ry</u>							
Lot Number from Outgoing Goods	Mama	EAN	Lot Number	Best Before Date or Use-by Date		Month		Amount (e.g. 45 kg)	<u>Name</u>	Address (e.g. Street, ZIP City)	Country	Type of Business	Comments		
									Dairy						
SC01	Butter		Bu100		3	11	2017	6,3 kg	Products Ltd.		DE	Supplier			
									Dry Stuff						
SC01	Sugar		Su200		1	11	2017	12,8 kg	Inc		DE	Supplier			
									Chickens & Eggs						
SC01	Eggs		Eg220		4	11	2017	90 Piece	Farm		DE	Supplier			
									Dry Stuff						
SC01	Flour		FI101		1	11	2017	11,2 kg	Inc		DE	Supplier			
SC01	Salt		Sa121		1	11	2017	116 g	Dry Stuff Inc		DE	Supplier			
									Dry Stuff						
SC01	Baking Powder		BP001		1	11	2017	368 g	Inc		DE	Supplier			





Outbreak: Tracing workflow using FoodChain-Lab VI

First information on food producing company involved in foodborne disease outbreak





Start tracing template





Template
Completed tracing template



Database

Import template



Food Safety Officer

Conducts interviews with companies

Tracing View
View network
Generate hypotheses



Template
Pre-filled tracing template



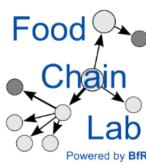
DatabaseGenerate templates
(backward / forward)

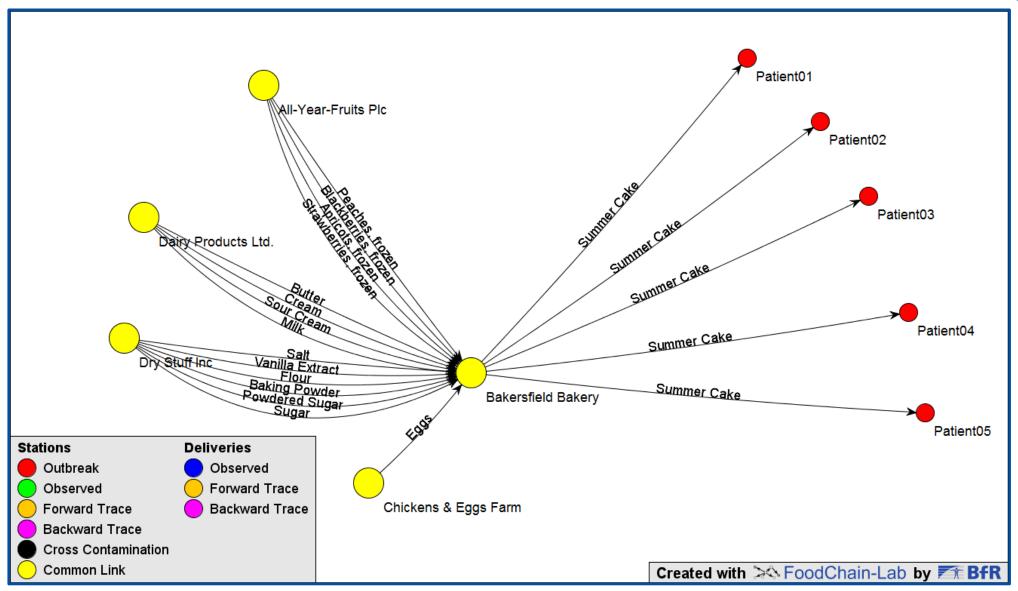






Tracing View: Bakery and patients









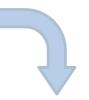
Outbreak: Tracing workflow using FoodChain-Lab VI

First information on food producing company involved in foodborne disease outbreak



Template

Start tracing template





Template
Completed tracing template



Database

Import template



Food Safety Officer

Conducts interviews with companies

Tracing View
View network
Generate hypotheses



Template
Pre-filled tracing template



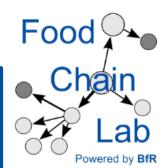
DatabaseGenerate templates
(backward / forward)





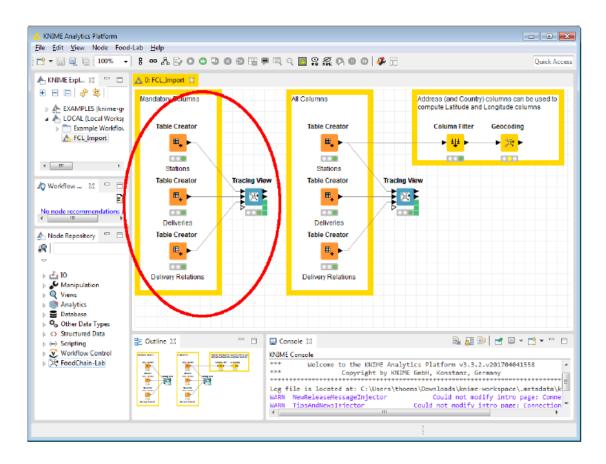


Individual import of data from external sources





Topics



- FoodChain-Lab needs three tables to perform a tracing analysis: Stations, Deliveries and Delivery Relations.
- The **Table Creator** nodes on the left show all mandatory columns for these three tables.

Tutorial: https://foodrisklabs.bfr.bund.de/data-import-from-external-sources/





FoodChain-Lab: Data Cleaning

Chocolate Cake



Bakery 1, **Sesame** Street 15, 12345 Crumbling Hills, Germany

Summer Cake

Luxury Hotel

Hilltop 1

12234 Pompous Hills

Germany

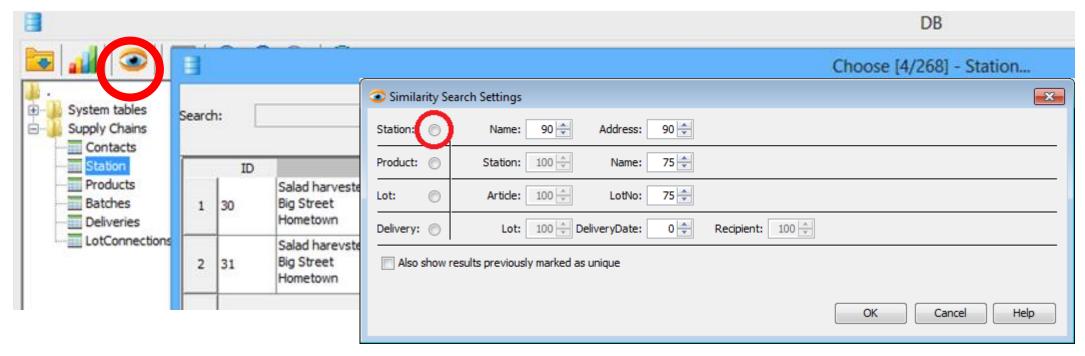
Bakery 1, See Same Street 15, 12345 Crumbling Hills, Germany



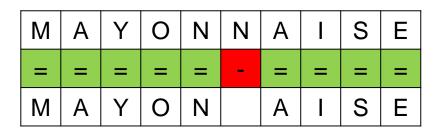


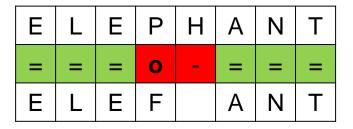
FoodChain-Lab: Data Cleaning





Levenshtein distance





Works well for finding duplicates

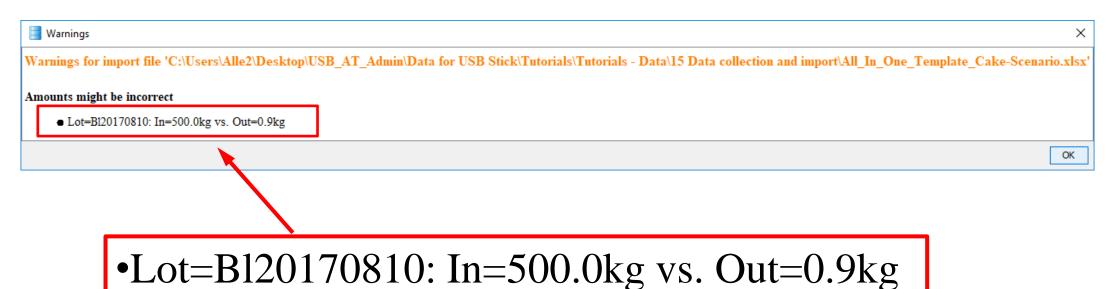




Plausibility checks: Amounts









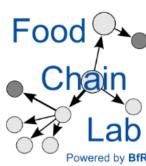


Data – sometimes still analogue...

CatererA

...luckily often digital

Excel spreadsheet, XLSX



	- 2	-			1										
Menu 1 on 1st Depte	**************************************	В	С	D	Е	F	G	Н	- 1	J	K	L	M	N	0
Menu 1 on 1st Septe	1	Station	Product Name	Lot Number	Lot size		Delivery Date Departure			Delivery Date Arrival			Unit weigt/vol./pck.		Recipient
	2		<u> </u>		Quantity	Type / Unit	<u>Day</u>	Month	<u>Year</u>	Day	Month	Year	Quantity	Type / Unit	1100,000
	3	6 Blackb	erries	BB001	500	kg	9	8	2017	10	8	2017	500	kg	36
Pasta with ground bee toundo sauce	. 4	1 Butter		Bu100			2	11	2017	3	11	2017	6,3	kg	2
Lecoure of S	5	37 Sugar		Su200			30	10	2017	1	11	2017	12,8	kg	2
	6	38 Eggs		Eg220			4	11	2017	4	11	2017	90	Piece	2
tomas sauce	7	37 Flour		Fl101			30	10	2017	1	11	2017	11,2	kg	7
	8	37 Salt		Sa121			30	10	2017	1	11	2017	116	g	2
	9	37 Baking	Powder	BP001			30	10	2017	1	11	2017	368	g	2
Vanilla pudding with stra	10	1 Milk		Mi05			2	11	2017	3	11	2017	8.9	Litre	7
Astronomy De Land	11	37 Vani	- <details></details>												
	12	1 Crea	<reference></reference>	2015.1658<	Refere	ence>									1
	13	1 Sour	- <subject></subject>												2
	14	37 Pow	•	(25-1:-	C	141	-1-1-1-	1			C	Ti :1	1	2
	15	36 Peac	Salmonella	(presence /	23 g) in	nozen sa	nea	cnick	en or	east	piece	es mo	m Inaii	and	2
	16	36 Aprid													2
	17	36 Strav	<dateofcase< td=""><td>>29/12/201</td><td>15<!--<b-->Da1</td><td>teOfCase</td><td>></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td>2</td></dateofcase<>	>29/12/201	15 <b Da1	teOfCase	>								2
Henry 2 on 3 set Supto	18	36 Black	- <notification< td=""><td>Type></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td></td><td>2</td></notification<>	Type>											2
The state of the s	19	39 Doug	food - alert		ntrol o		+ .	1	.a						2
	20	2 Sum			muor - C	onsignine	-11t 1	cicase	u						3
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Potato soup with bread			<actiontake< td=""><td>n>informin</td><td>g autho</td><td>rities<td>tio</td><td>nTake</td><td>n></td><td></td><td></td><td></td><td></td><td></td><td></td></td></actiontake<>	n>informin	g autho	rities <td>tio</td> <td>nTake</td> <td>n></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td>	tio	nTake	n>						

Handwritten, sent by fax

RASFF notification, XML

<DistributionStatus>distribution to other member countries</DistributionStatus>

<ProductCategory>poultry meat and poultry meat products</ProductCategory>

<NotificationFrom>Netherlands (NL)</NotificationFrom>

<Product>frozen salted chicken breast pieces</Product>

<RiskDecision>serious</RiskDecision>





<PublishedInRCP/>

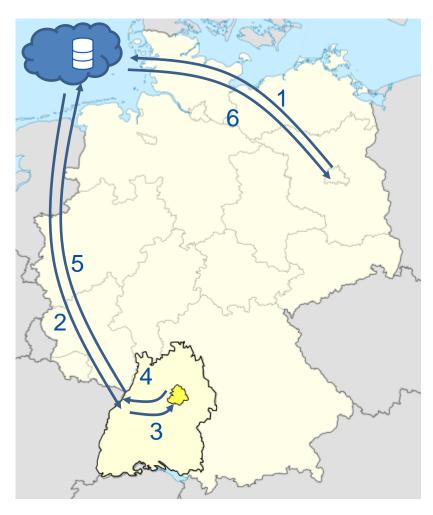
</Details>

Tracing in foodborne outbreaks – the present...

 Database takes any data format (XLSX, PDF, XML, CSV)

2) Ministry of federal state

- Accesses database
- Reads results
- Describes situation to food safety officer from administrative district in own words



3) Local food safety officer

- Visits food company
- Conducts interviews
- Takes samples
- Fills in FoodChain-Lab templates



1) FoodChain-Lab Team

- Receives supply chain data in an individual data format (e.g. CSV)
- Copies data to FCL templates, adds information (type of business, geolocalisation)
- Analyses
- Sends resulting tracing templates and description to German database

4-6) The same way back

- Time-consuming
 - flow of information
 - o re-structuring data
- Information loss





... and (a possible) future

 Database with a harmonised data standard (e.g. XML)

2) Ministry of federal state

- Receives results
 automatically, no need
 to actively access the
 database
- Has a task force which decides immediately whether to block or to forward information





1) FoodChain-Lab Team

- Receives supply chain data in harmonised data format
- Analyses
- Sends resulting tracing templates and description to German database

2) Local food safety officer

Receives original analysis from FoodChain-Lab





... and (a possible) future

 Database with a harmonised data standard (e.g. XML)

2) Ministry of federal state

- Receives results automatically, no need to actively access the database
- Has a task force which decides immediately whether to block or to forward information





1) FoodChain-Lab Team

- Receives supply chain data in harmonised data format
- Analyses
- Sends resulting tracing templates and description to German database

4+5) Direct feedback via database

- Fast
- No data loss
- High data quality

2+3) Local food safety officer

- Receives original analysis from FoodChain-Lab
- Receives order from the ministry
- Visits food company
- Conducts interviews and takes samples
- Fills in tracing data in harmonised standard





COS – a 'bus stop' for FoodChain-Lab – as a first approach on the way to a harmonised standard:

Food Chain Chain Lab

Commodity Online Services (COS)

- Collects (NRW-) Tracing Data
- Contains a food business database with curated data
- Is doing validation internally based on existing master data
- Outputs data into newly defined xml-strukture and sends it into a newly developed webservice

FCL

- Monitors the webservice, awaits new data
- Analyses data (semi)-automatically
- Prepares analysis reports and sends it back to the webservice

COS

Fetches the report – management measures or further data collections will be initiated









Thank you for your attention

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Fax +49 30 - 184 12 - 47 41
bfr@bfr.bund.de

www.bfr.bund.de/en