



WG 2 Farm-level controls & risk categorisation of farms

Objectives and work in WG2

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WG 2 Objectives & Tasks



Objective 2.1

Assessment of the effectiveness of **pre-harvest meat safety interventions** (on-farm and in-farm-to-abattoir stages);



Objective 2.2

Assessment of the performance of Food Chain Information (FCI) and improvements



Objective 2.3

Assessment of harmonized epidemiological indicators (HEI) in risk categorisations of farms;



Task 2.1

Training school on pre-harvest meat safety interventions and Food Chain Information;



Task 2.2

Workshop on Food Chain Information improvements;



Task 2.3

Workshop on use of harmonized epidemiological indicators in farm risk categorization;





WG 2 Deliverables



Month 23 (February 2021):

Report on <u>pre-harvest meat safety interventions</u> and <u>FCI</u> assessment and improvements

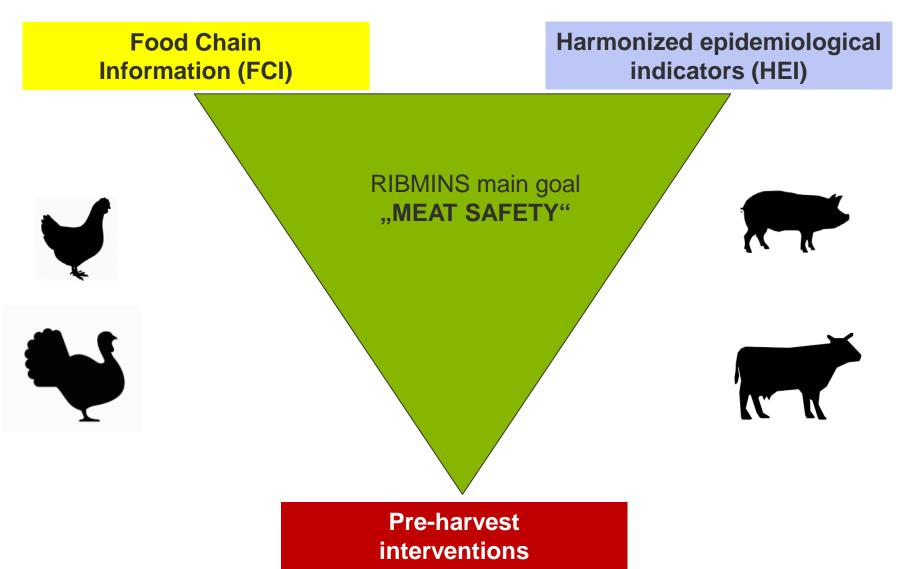
Month 45 (December 2022):

Report on the use of <u>harmonized epidemiological indicators</u> for specific hazards in farm risk categorisation



Core topics of WG 2







Food Chain Information (FCI)



Legal basis – according to Regulation (EU) No. 853/2004

The relevant food chain information

- (a) the status of the holding of provenance or the regional animal health status;
- (b) the animals' health status;
- (c) **veterinary medicinal products** or other treatments administered to the animals within a relevant period and with a withdrawal period greater than zero, together with their dates of administration and withdrawal periods;
- (d) the occurrence of diseases that may affect the safety of meat;
- (e) the **results**, if they are **relevant to the protection of public health**, of any analysis carried out on samples taken from the animals or other samples taken to diagnose diseases that may affect the safety of meat, including samples taken in the framework of the **monitoring and control of zoonoses and residues**;
- (f) relevant reports about **previous ante- and post-mortem inspections** of animals from the same holding of provenance including, in particular, reports from the official veterinarian;
- (g) production data, when this might indicate the presence of disease; and
- (h) the name and address of the private veterinarian normally attending the holding of provenance.



Harmonized epidemiological indicators (HEI)



Basis: Scientific reports from EFSA:

"Technical specifications on harmonised epidemiological indicators (HEIs) for biological hazards to be covered by meat inspection of different species*" (EFSA Journal 2013;11(6):3276)

Definitions:

The prevalence or concentration of the **hazard** at a certain stage of the food chain **that correlates with the human health risk** caused by the hazard.

Indirect indicators of the hazards, audits of farms or transport, are also covered and could be HEIs

Purpose of HEIs:

a) categorization of herds and slaughterhouses in meat safety assurance system

. . . .



Example: HEIs for bovines



Table 1: Harmonised epidemiological indicators for Salmonella in bovine animals

Indicators (animal/ food category/other)	Food chain stage	Analytical/diagnostic method	Specimen
HEI 1: Practices which increase the risk of introducing Salmonella into the farm (purchase policy, mixing with other herds, access to pasture, access to surface water)	Farm	Auditing	Not applicable
HEI 2: On-farm practices and conditions	Farm	Auditing	Not applicable
HEI 3: Salmonella status of the group(s) of bovine animals containing animals to be slaughtered within one month	Farm	Microbiology	Pooled faeces
HEI 4: Transport and lairage conditions	Transport and lairage	Auditing	Not applicable
HEI 5: Visual inspection of hide conditions of animals at lairage (clean animal scoring system)	Slaughterhouse	Visual inspection	Not applicable
HEI 6: Salmonella on incoming animals (after bleeding and before dehiding)	Slaughterhouse	Microbiology (detection and serotyping)	Hide swabs
HEI 7: Salmonella in incoming animals (evisceration stage)	Slaughterhouse	Microbiology (detection and serotyping)	Lymph nodes
HEI 8:. Salmonella on carcases pre-chilling	Slaughterhouse	Microbiology (detection and scrotyping)	Carcase swabs
HEI 9: Salmonella on carcases post-chilling	Slaughterhouse	Microbiology (detection and serotyping)	Carcase swabs



WG 2 meeting in Berlin 22.-24.10.2019









Main tasks for the WG 2 meeting

- Discussing similarities and differences in the application of FCI and HEI in different countries
- Developing a draft of a stakeholder questionnaire to gain information on the status-quo and improvements of FCI and HEI





Sections of the questionnaire



- demographic data (country)
- professional background (official vet, food business operator)
- livestock sector (broiler, turkey, pig, bovine)
- number of slaughterings/day/hour

What is in place?, Consequences?, What should be added? Why?

- transmission procedure (paper-based, fax, e-mail, mobile App, ...)
- source of information regarding current outbreaks of notifiable diseases (a)
- monitoring system/ HEIs (b, d, e)
- mortality data (b, g)
- treatment data (b, c, g)
- data from private vet (h)
- ante-and post-mortem inspection results (f)
- data on pregnancy/cleanliness of animals (g, extra)
- feedback to the farmer (which information?, how?)
- other (quality assurance sýstem, husbandry system, ...)



Example: HEIs for broiler Salmonella monitoring system



Point of sampling	Samples	Methods
 Hatchery/Farm start of new round 	o Box paper	 Microbiology
	 Boot swabs/pooled 	o PCR
	feces	o Others:
	o Others:	
o Farm – prior to slaughter	o Boot swabs/pooled	 Microbiology
	feces o Dust	o PCR
	o Audit	o Others:
	o Others:	
 Slaughterhouse before chilling 	o Feces	 Microbiology
	 Cecal contents 	o PCR
	o Others:	o Others:
o Slaughterhouse	o Swabs	o Microbiology
after chilling	o Tissue sample	o PCR
	o Others:	o Others:
o Other:	0	0

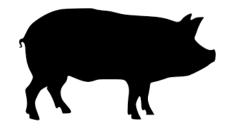




Example: HEIs for pigs Yersinia monitoring system



Point of sampling	Samples	Methods	Reason for testing
o At Farm	 Faeces Blood Oral fluids Auditing Others: 	o Microbiol ogy o PCR o Serology o Others:	 preselection of herds before slaughter logistic slaughter intensification of meat inspection channelling of the processed products no consequence others:
o Slaughterh ouse before chilling	 Meat Juice blood lleal content tonsil Swaps Others:	Microbiol ogyPCRSerologyOthers:—	o intensification of meat inspection o channelling of the processed products o Feedback to farm o no consequence o others:
Slaughterh ouse after chilling	SwabsTissue sampleOthers:	o Microbiol ogy o PCR o Others:	o intensification of meat inspection o channelling of the processed products o Feedback to farm o no consequence o others:
o Other sampling points	O	0	O





Next tasks (objective 2.2 and objective 2.3)



Status-quo and improvements of FCI and HEI

- Identifying volunteers like PhD students, doctoral students (Copenhagen)
- Discussing the draft of the joint questionnaire (WG 2 in Copenhagen)
- Including the questions in an online survey tool like LimeSurvey®
- Validating the online survey by volunteer stakeholders
- Dessemination of the final version via all RIBMINS members
- Evaluating the "general outcomes" (tick box) of the survey
- Evaluating the "specific outcomes" (free text) of the survey



Next tasks (objective 2.1)



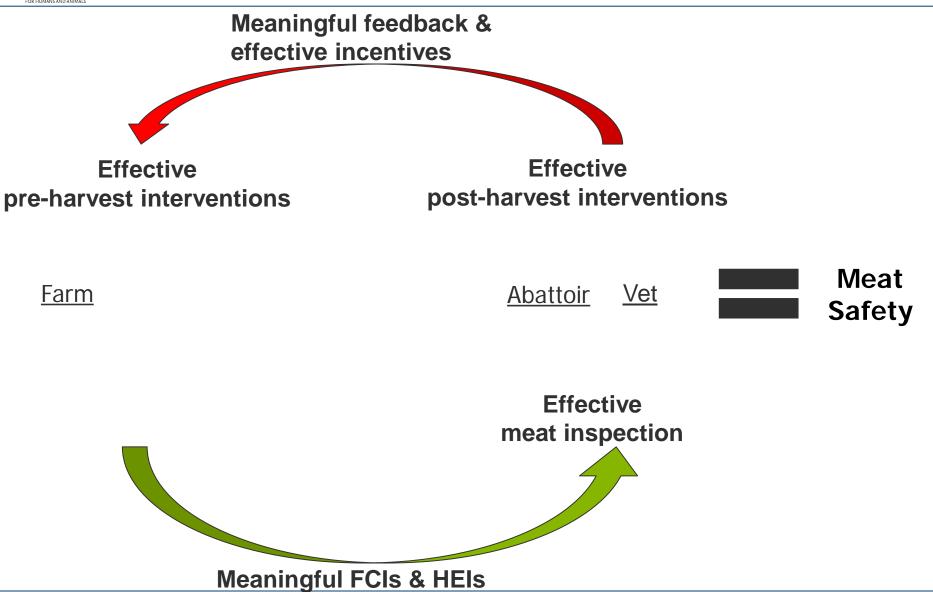
Assessment of the effectiveness of pre-harvest meat safety intervention (on-farm and in-farm-to-abattoir stages)

- Literature review on the effectiveness of pre-harvest interventions by volunteers
-further steps needs to be discussed!



Target outcome











Thank you for your attention



