

# Industry perspective to risk-based meat-inspection

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# Why risk-based meat inspection?

How I interpret it.

## Pitfalls

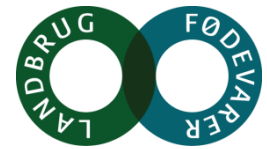
## Private standards as a tool

Combining public and private control

Avoid unnecessary control – challenges

## The future

# Why risk-based meat inspection?



## Optimizing resources

Include information from other sources

Example: Why look for cysts in cattle not exposed to the infection (Calvo-Artavia, 2012)

# What is important?

- Ensuring and documenting Food Safety information
- Sharing of information
- Clear definitions
- How to control



# Ways to control

- **Inspection by the authorities, including meat inspection**
- **Inspection by private veterinarians as part of veterinary visits**
- **Surveillance**
- **Own checks**
- **Private standards**





# Private standards as a tool

- Independent 3rd part audits
- Fast and efficient implementation
- Reliable documentation to customers
- Can be combined with other customer requirements

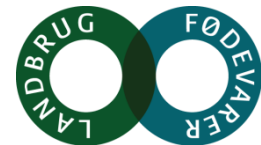


# GLOBAL RED MEAT STANDARD

- commercial standard that covers Food Safety



# History



- **GRMS was developed based on experience from the Danish meat industry. It was developed by DAFC in collaboration with meat industry and DMRI**
- **The aim was to develop a product standard especially designed for the meat industry**
- **GRMS was first published in 2006**
- **GRMS was designed for red meat and red meat products, including all relevant processes**
- **Non profit standard = everybody can get access**

More info:

[WWW.GRMS.ORG](http://WWW.GRMS.ORG)



# Global Red Meat Standard

## Slaughterhouse

### Scope

- Slaughter, cutting and deboning of red meat
- Fresh meat, meat products, meat preparations and edible by-products

### Audits

- Independent audit every year

### Certification

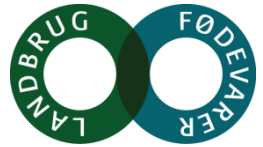
- Implemented at Danish slaughterhouses and processing plants

### International recognition

- GFSI approval since October 2009



# Benefits of GRMS



- Specifically developed for the meat industry
- Covers food safety, animal welfare (transport and lairage), working and external environments
- Focus on areas critical for maintaining high meat safety and quality
- Links to good farming practise e.g. Danish Product Standard
- Provides a more detailed basis for assessing meat and meat products
- Focus on operation rather than documentation

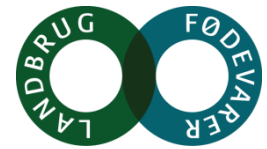
# Key Areas

## Global Red Meat Standard

	GRMS
HACCP system	✓
Quality management system	✓
Internal audit	✓
Corrective action	✓
Traceability and product recall	✓
Purchasing and sales	✓
Layout, product flow and segregation	✓
Animal welfare (transport, lairage)	✓
Cleaning, Housekeeping and hygiene	✓
Handling requirements for specific materials	✓
Control of products and operations	✓
Training	✓



# Fundamentals



**Fundamentals**

**HACCP system**

**Quality management system**

**Corrective actions**

**Traceability**

**BSE surveillance program**

**Origin of slaughter animals known**



# Examples

## Global Red Meat Standard

### Requirements

Production of slaughter animals shall be in accordance with a **Good Agricultural Practice programme**, which for pig production shall include a risk based surveillance programme for slaughter animals (pigs).

Producers shall receive continuous feedback on the Salmonella level.

Risk based Salmonella monitoring of carcasses (pigs) shall be in place

Slaughter hygiene shall be monitored continually via swab testing. The samples shall be analysed for at least total viable counts and faecal bacteria

The company shall perform random sampling for presence of residues in accordance with industry codes and/or surveillance programme





# Danish Quality System, link to farm

To ensure and document food safety

## Pig Production

“Danish Product Standard”

## Slaughterhouses

“Global Red Meat Standard (GRMS)”



Both standards are accredited to EN 45011 used for product certification

Danish farms and slaughterhouses are audited by an independent third party

# Danish Product Standard

## Pig Production

### Scope

- Production of Danish pigs

### Aim

- Assurance and documentation that all Danish pig farms comply with Danish legislation and industry agreements, such as controlled housing, use of medicine and low level of Salmonella

### Audits

- Minimum every third year

DANISH  
PRODUCT STANDARD  
2019

Main document  
Version 1.01



 SEGES  
Danish Pig Producers



# Key areas

160 requirements in the area of

- Traceability
- Feed
- Herd health and use of medicine
- Animal welfare
- Housing and equipment
- Management
- Delivery of pigs

**Infringements of requirements in Danish Product Standard may result in an exclusion from the programme**



# Example: Controlled housing

Controlled housing means a type of animal husbandry, where swine are kept at all times under conditions controlled by the food business operator with regard to feeding and housing (COMMISSION REGULATION (EC) No 2075/2005, ANNEX IV)

Implies high biosecurity eg. prevention entry of rodents





# Example: grouping animals

## High biosecurity



### Indoor units

- High biosecurity
- Eg. prevention of entry by rodents

## Low biosecurity



### Covers among others outdoor units

- Low level of biosecurity
- Possibility of contact to wildlife



# Example: Controlled use of medicine

- Instruction of producers and staff
- Identification of treated animals
- Withdrawal period before slaughter
- When using tetracycline, 30 days
- Unused medicine must not be kept on-site (unless prescribed by a veterinarian)



# Example: Salmonella

- The Salmonella level of all finisher herds delivering more than 200 pigs for slaughter per year must be known



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# European Livestock and Meat Trades Union – **UECBV**

## **UECBV Guide to Good Practice on Slaughter Hygiene**

UECBV Working group on Veterinary issues

# European Livestock and Meat Traders Union – UECBV

Today, UECBV represents **53 associations** out of :

- **24 EU Member States** as well as certain EFTA countries and **EU candidate countries (Turkey)**.
- Other countries, EU trade partners in the meat sector, are also associated to the UECBV (**Japan, Russia and Ukraine**)

## 3 European Associations

Livestock markets (AEMB)  
Casings industry (ENSCA)  
Ship suppliers (OCEAN)

In total, some **20,000 firms** of all sizes and over **230,000 jobs** are represented within the UECBV through its national member federations.





# MOTIVATION AND INITIATIVE

## *Ad hoc working group on slaughter hygiene*

- Initiated at veterinary working group meeting in UECBV in December 2014 and representing bovine/porcine/ovine and caprine species
- Health and Food Safety Commissioner and EU organizations pushed for a guideline
- Willingness to develop business guide coordinated to the COM (ex-FVO)/MS work, based on former FVO advice

# PROCESS ON DEVELOPING THE GUIDE



- **Scope validated in SCoPAFF on 15<sup>th</sup> December 2015**
- **Internal meetings:** In 2015, 2016 and 2017
- **Meetings with former FVO/MS** (May 2015; June 2015 (only with ex-FVO); January 2016; September 2016; January 2017)
- **Advisory group** of the Food Chain and Animal and Plant Health (April 2016)
- **Internal consultation** (January-March 2017)
- **Public consultation** (June-September 2017)
- **Official submission** to Health and Food Safety Commissioner on 20<sup>th</sup> Oct. 2017
- **Presentation of the guide** to this COM/MS working group on hygiene on 3<sup>rd</sup> April 2018.
- **Comments received** until June 2018.

# Examples of comments from MS



MS commented on the following issues (highlighted with red in this presentation):

- Scope
- Risk based focus and practical approach
- Contamination at the slaughterline
- Preventive measures

Alterations/modifications to the guide on these issues are considered in the following presentation and highlighted in green.

# AIM AND SCOPE

## Aim

- Practical handling at slaughterhouse level
- Raise the bottom level
- Practical implementation of the hygiene package to align implementation at local or national level

## Scope

- To develop EU guidelines on good practises for prevention of faecal and digestive tract content contamination at slaughterhouses (including SME)
- Red meat sector (bovine, porcine, ovine-caprine)

MS raised questions regarding clarification of the scope in relations to other national guidelines and the HACCP system.

# AIM AND SCOPE

Based on the comments from MS



- The general part has been updated, and it has been highlighted that the guideline is not a HACCP guideline, but references are made to the HACCP system.
- Furthermore it's emphasized that the guide is a supplement to already existing, national guidelines and should not overrule these, but be a parallel tool.



# RISK BASED FOCUS AND PRACTICAL APPROACH

- Only dealing with faecal and digestive tract content contamination
- Primarily dealing with the slaughterhouses
- To put focus on the risky parts and thinking risk minded. **MS wanted the risk based focus to be highlighted further in the guide.**
- The guide is based on our experience on the ground, (practical input not written else where). **MS stated that the guide lacks a practical approach and logical structure.**

# RISK BASED FOCUS AND PRACTICAL APPROACH

The general part considers the 4 prerequisites for the food safety (based on FVO advice to MS):

- Job descriptions **reflecting risk associated with specific operations.**
- Training according to these job descriptions.
- FBO management. Proper management is crucial to make procedures work in practice.
- **HACCP based system** (practical supplement to the already existing procedures).

**Our ambition is to help the manager on the ground.**

# IMPLEMENTATION – NEXT STEPS

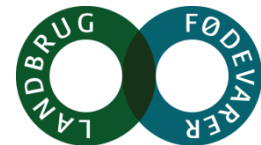
## When validated:

- Translation by COM services if validated by SCoPAFF
- Publication on the EU website to be used on a voluntary basis by all EU Members as a supplement to other national guidelines.
- Dissemination/promotion among all UECBV Members
- Implementation team / training scheme

# Laboratory requirements

- GRMS contains specific sampling requirements
- Laboratory analyses shall be carried out using recognized methods
- Laboratories shall be part of documented inter-calibration (ring test) or hold an accreditation according to ISO 17025.

# GRMS / Government audit - partnership



Link:

<https://www.foedevarestyrelsen.dk/Kontrol/Fodevarevirksomheder/kontrolfrekvens/Sider/Kontrolfrekvensvejledningen.aspx?Indgang=Kontrol&>

## *3. partscertificeringsordning*

*Den frivillige ordning med 3. partscertificering<sup>1</sup> betyder, at fødevarerekontrolobjekter efter ansøgning kan få nedsat det årlige antal ordinære kontrolbesøg. Forudsætningerne er, at kontrolobjektet har et certificeret kvalitetsstyringssystem, og at standard- eller elitefrekvensen for antal årlige ordinære kontrolbesøg er mindst 1. Nedsættelsen af antal årlige ordinære kontrolbesøg får virkning, når Fødevarestyrelsen har registreret virksomheden som 3. partscertificeret. Det første kontrolbesøg efter registreringen skal som udgangspunkt være efter den nye nedsatte kontrolfrekvens.*

- Meaning that in case of e.g. GRMS certification it is possible to have a reduction of one Danish government audit

# Summary

Essential to control Food Safety

Private standards are a tool

The standards must be based on legislation, industry agreements and good practice – important with chain perspective (farm to table)

Covers also animal welfare, working environment and external environment – existing and future customer requirements

Interaction between GRMS and Danish government audit

More info:

<http://www.pigresearchcentre.dk/Pig%20Production/The%20Danish%20Product%20Standard.aspx> and [www.grms.org](http://www.grms.org)



# Questions ?

