



Does the recent EU revision of official controls results in a more risk-based meat inspection and integrated meat safety assurance?

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Outline

- **Why a revision of meat inspection?**
- **The initial steps: Review of pig meat inspection in the EU in 2013**
- **The Regulation (EU) 2016/625 (new OCR) and its:**
 - Delegated Regulation (EU) 2019/624
 - Implementing Regulation (EU) 2019/627
- **More risk-based?**
- **More integrated approach?**

Why a review of meat inspection?



Consultations and recommendations

- **CVO and Council Conclusions 2009, Conclusions DK Conference 2012, LT Presidency Conference 2013, Commission Round Table Conferences in 2010-2011**
- **Main issues:**
 - Diseases currently covered by meat inspection are now largely reduced by eradication campaigns and changes in the way animals are kept;
 - Today's meat-borne risks are not sufficiently addressed;
 - More official resources cannot be made available;
 - Food Chain Information

A more risk-based meat inspection: EFSA opinions on the public health risks to be covered by inspection

- **October 2011: Swine**
- **July 2012: Poultry**
- **June 2013:**
 - **Bovine animals**
 - **Domestic sheep and goats**
 - **Farmed game**
 - **Domestic solipeds**

EFSA opinions: public health hazards

Species	Most relevant public health hazards	Included in meat inspection before revision?
Swine	<i>Salmonella</i> , <i>Toxoplasma</i> , <i>Trichinella</i> and <i>Yersinia</i>	+/- Yes (reviewed meat inspection)
Poultry	<i>Campylobacter</i> , <i>Salmonella</i> , ESBL-AmpC carriers	No
Cattle	Verocytotoxin-producing <i>E. Coli</i> (VTEC), <i>Salmonella</i>	No
Sheep and goat	VTEC, <i>Toxoplasma</i>	No
Solipeds	<i>Trichinella</i>	Yes
Wild boar	<i>Salmonella</i> , <i>Toxoplasma</i>	No
Farmed game (deer)	<i>Toxoplasma</i>	No

EFSA opinions: animal health concerns

Species	Most relevant animal health hazards impacted by public health recommendations
Swine	<i>Cysticercosis, TB: limited impact</i>
Poultry	Some compensation possible by extended food chain information
Cattle	<i>TB: negative impact on the overall surveillance system</i>
Sheep and goat	<i>TB and fasciolosis: reduce detection effectiveness at animal level</i>
Solipeds	<i>Reduction in the detection of strangles and mild cases of rhodococcosis</i>
Farmed game	<i>TB: detrimental for detecting</i>

Review of pig meat inspection



Revised pigs meat inspection

- **Regulations (EU) Nos 216/2014, 217/2014, 218/2014 and 219/2014**
- **Main amendments:**
 - **Stronger *Salmonella* controls**
 - **Standard visual post mortem inspection**
 - **Reduction/stop of *Trichinella* testing in pigs under controlled housing conditions**

***Salmonella* controls in pigs**

- **When *Salmonella* is identified on more than 6% (used to be 10%) of the pig carcasses, the food business operator has to improve slaughter hygiene and/or biosecurity on the farm**
- **The competent authority has to keep a closer eye on the *Salmonella* tests performed by the food business operators**

Visual post mortem inspection

- **Routine post mortem inspection is visual**
- **Risk based palpations and incisions are only required when abnormalities are detected in:**
 - **food chain information**
 - **ante mortem inspection**
 - **post mortem inspection**

***Trichinella* control**

- **Domestic pigs under controlled housing conditions are not at risk of being infected with *Trichinella*, and do not have to be tested anymore**
- ***Trichinella* tests will be continued for pigs not under controlled housing conditions which have contact with infected wildlife**



Lessons learned

- ✓ More risk-based approach without need to increase resources (extra *Salmonella* controls compensated by less incisions/palpations and *Trichinella* testing)
- ✓ Need for parallel action at global level (e.g. revision *Trichinella* standards of OIE and Codex)
- ✓ Difficult communication with European Parliament
- ✓ Need for bilateral communication with major trade partners
- ✓ Did we address *Yersinia* and *Toxoplasma*?

The Revision of the Official Control Regulation: Regulation (EU) 2017/625, Delegated Regulation (EU) 2019/624 and Implementing Regulation (EU) 2019/627



Article 18 of the **Regulation (EU) 2017/625 (OCR)**

- 1. Official controls (OC) of products of animal origin by CA**
- 2. OC related to meat production**
 - a) By official veterinarian (OV)
 - b) Under the supervision of the OV
 - c) Under the responsibility of the OV
- 3. Assistance by slaughterhouse staff**
- 4. Health marking**
- 5. End responsibility with OV**
- 6. Classification of production and relaying areas for live bivalve molluscs**
- 7. Legal bases for delegated Regulation**
- 8. Legal basis for implementing Regulation**
- 9. Pilot projects on practical arrangements**

Article 18 of the OCR: Some differences from current rules, fixed in Regulation (EU) 2017/625: Changes

- 1. Clear definition** of "under the supervision of the OV" and "under the responsibility of the OV" (Art 17)
- 2. AMI** always possible by **OA** under the supervision of the OV in case of **poultry and lagomorphs**
- 3. Conditions**, including species, for assistance by **slaughterhouse staff fixed in stone**
- 4. No possibility anymore for adaptations** under national law

Delegated Regulation (EU) 2019/624 (based on Article 18(7) of the OCR)

“WHO”

- 1. AMI by the OA under the supervision or under the responsibility of the OV (Art 3)**
- 2. AMI in case of emergency slaughter (Art 4)**
- 3. AMI at the holding of provenance: general criteria and conditions (Art 5) and species specific criteria and conditions (Art 6)**
- 4. PMI under the responsibility of the OV (Art 7)**
- 5. PMI mandatory by the OV (Art 8)**
- 6. Auditing in slaughterhouses and game-handling establishments (Art 9)**



Delegated Regulation (EU) 2019/624 **(based on Article 18(7) of the OCR)**

“WHO”

- 7. Official Controls in cutting plants (Art 10)**
- 8. Official controls in LBM (Art 11)**
- 9. Derogations for reindeer and grouse (Art 12 + Annex I)**
- 10. Minimum requirements for OV, OA and staff designated by CA (Art 13 + Annex II)**
- 11. Minimum training requirements slaughterhouse staff (Art 14)**

Delegated Regulation (EU) 2019/624: **AMI**

	By OV	Supervision	Responsibility
Poultry and lagomorph		*	Remaining tasks in slaughterhouse in case of AMI at holding of provenance by OV
Other species		Specific tasks	

Changes

- **Possible at the holding of provenance by OV in all species** – High focus on quality and verification of **food chain information** by OV (**certification**) (Art 5)
- **Only OV** (broad definition) in case of emergency slaughter (Art 4)

* Except in cases explicitly imposing the OV (at holding of provenance)

Delegated Regulation (EU) 2019/624:

PMI

	By OV	Supervision	Responsibility
Poultry and lagomorph		*	Low-capacity slaughterhouse – discontinuous slaughter
Other species		*	

Changes

- **Definition of low capacity slaughterhouse (1000 LSU /year)– discontinuous slaughter (Art 7)**
- * Except in cases explicitly imposing the OV: (additional PMI (Art 25 of R 2019/627), delayed PMI, other risk situations (see Article 8 of R 2019/624))

Delegated Regulation (EU) 2019/624: some **other changes**

- ✓ **Concept of “Other Staff designated by the CA” introduced for cutting plants with specific minimum requirements, different from OA (Art 13(4) and Annex II, Chapter III)**
- ✓ **Minimum requirements for OV, OA and other staff:**
 - Mutual recognition of tests (Annex III)
 - Flexibility for the former approved veterinarian (Art 13 (1)(a))
 - Involvement of veterinary students possible (Art 13 (1)(b))
 - Reduction of theoretical training requirements for OA (Annex II, Chapter II, 2(a))

Implementing Regulation (EU) 2019/627 (based on Art. 18(8) of OCR)

"WHAT" – "HOW"

- 1. Specific requirements and minimum frequencies for OC in products of animal origin in general (Art 3-6)**
 - a) Auditing
 - b) Identification marking
 - c) Scientific and technological development
- 2. Specific requirements and minimum frequencies for OC on fresh meat (Art 7-48): see next slide**
- 3. Milk etc (Art 49-50)**
- 4. LBM (Art 51-66)**
- 5. Fishery products (Art 67-72)**
- 6. Reptile meat (Art 73)**

Implementing Regulation (EU) 2019/627 (based on Art. 18(8) of OCR)

Specific requirements and minimum frequencies for OC on fresh meat (Art 7-48):

1. Additional auditing requirements (Art 7)
2. Official controls on fresh meat, including checks of documents, AMI, PMI, emergency, practical arrangements per species/age group (Art 8-28)
3. Official controls on specific hazards and laboratory testing (TSE, cysticercosis, *Trichinella*, glanders, TB, brucellosis, *Salmonella* and *Campylobacter* and laboratory testing (Art 29-37)
4. Official controls on animal welfare (Art 38)
5. Communication of results and measures in case of non-compliance as regards food chain information, live animals, animal welfare, fresh meat or good hygiene practices (Art 39-46 + Annex I)
6. Restrictions for certain fresh meat (Art 47)
7. Health marking (Art 48 + Annex II)

Implementing Regulation (EU) ***2019/627: Changes PMI(1)***

- **Visual inspections <-> incisions/palpations (Art 18-22)**
 - ✓ Balance between public health and animal health
 - ✓ Trade considerations
 - ✓ Differentiation young ruminants – older ruminants:
See for example proposal cattle: less incisions if
 - ✓ Less than 8 months of age (= idem as today), or,
 - ✓ Less than 20 months + indoor reared + TB free country or region (new)
 - ✓ Additional inspections, palpations if abnormalities (Art 24)

*Implementing Regulation (EU) 2019/627: **Changes PMI(2)***

- Possibility for a derogation on the **timing of PMI** in a harmonised way: max 24 h, defined small slaughterhouses and game-handling establishments, ... (Art 13)
- Minor changes on **splitting/cutting** before PMI (Art 15)
- **Batch control approach** for poultry and lagomorphs (Art 25(2))
- More specific to applicable PMI for **farmed game** (Art 27)
- Additional derogation possible for **incision masseter** (Art 30)

Implementing Regulation (EU) 2019/627: Changes Microbiological criteria

- ***Salmonella*** control on carcasses of all species (similar to control on pig carcasses, Art 35)
- ***Campylobacter*** control on carcasses of broilers (Art 36)

*Implementing Regulation (EU) 2019/627: **Other changes***

- **Explicit reference to scientific and technological developments (Art 6)**
- **Non-compliance:** More attention to non-compliance with good hygiene practices including visual contamination of carcasses (Art 46)
- **Inspection reptile meat (Art 73)**

Conclusion:

More risk-based?

More integrated approach?

What do we mean by more risk-based meat inspection?

- **Further delegation/flexibility of tasks from the OV to auxiliaries/ slaughterhouse staff under certain conditions? or/and,**
- **More focus on practical arrangements to address currently most relevant hazards?**

Delegation of tasks

Reduced flexibility

- **Involvement of slaughterhouse staff**
- **Strong focus on size of the slaughterhouse**
- **Pilot projects or adaptations under national law not possible**
- **Emergency slaughter by OV**

Delegation of tasks

Additional flexibility

- **Involvement of veterinary students**
- **Introduction of « other staff designated by the competent authorities**

Addressing current hazards in an integrated approach

- **Minimal incisions and palpations**
- **Salmonella control**
- **Campylobacter control in poultry**
- **Encouragement of AMI in all species at the holding of provenance with enhanced involvement of the OV in the food chain information**
- **Batch control approach for PMI in poultry**
- **Pilot projects possible on practical arrangements**
- **Explicit reference to scientific and technological developments**

Thank you



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