



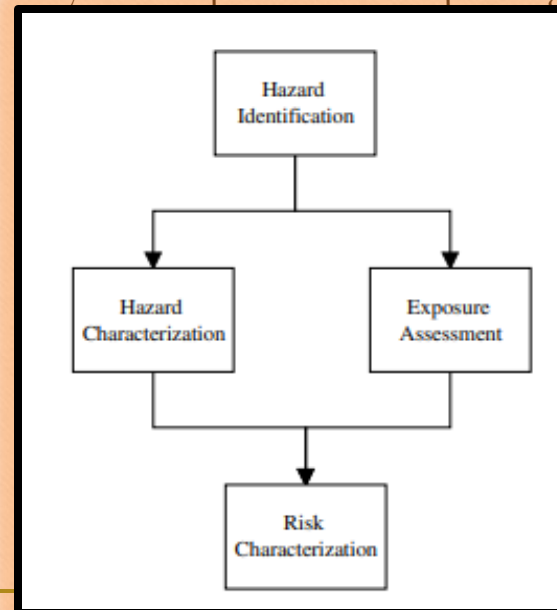
AGRICULTURAL UNIVERSITY OF TIRANA

**MICROBIOLOGICAL RISK ASSESSMENT
AT THE LEVEL OF SLAUGHTERHOUSE**

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Microbiological risk assessment at the level of slaughterhouse

- Microbiological risk assessment (MRA) is an emerging tool for the evaluation of the safety of food in national and international level.
- FAO-WHO-OIE-Guidelines
- The Codex Alimentarius Commission document CAC/GL-30 (CAC, 1999) defined risk assessment for microbiological hazards in foods as a scientifically based process comprising four components.



Microbiological risk assessment at the level of slaughterhouse

- Necessary steps required to undertake an exposure assessment for microbiological hazard.
- In practice
- Level poultry slaughterhouse.
- Salmonella spp
- Campylobacter.
- STSM
- August 2019 – September 2019
- Project proposal
- STSM Coordinator – Madalena Vieira-Pinto

Microbiological risk assessment at the level of slaughterhouse

- Microbiological risk assessment at the level of slaughterhouse.
- Department of Veterinary Medicine Perugia (Italy),
- 5– 24 February, 2020.
- Prof David Ranucci.



Microbiological risk assessment at the level of slaughterhouse

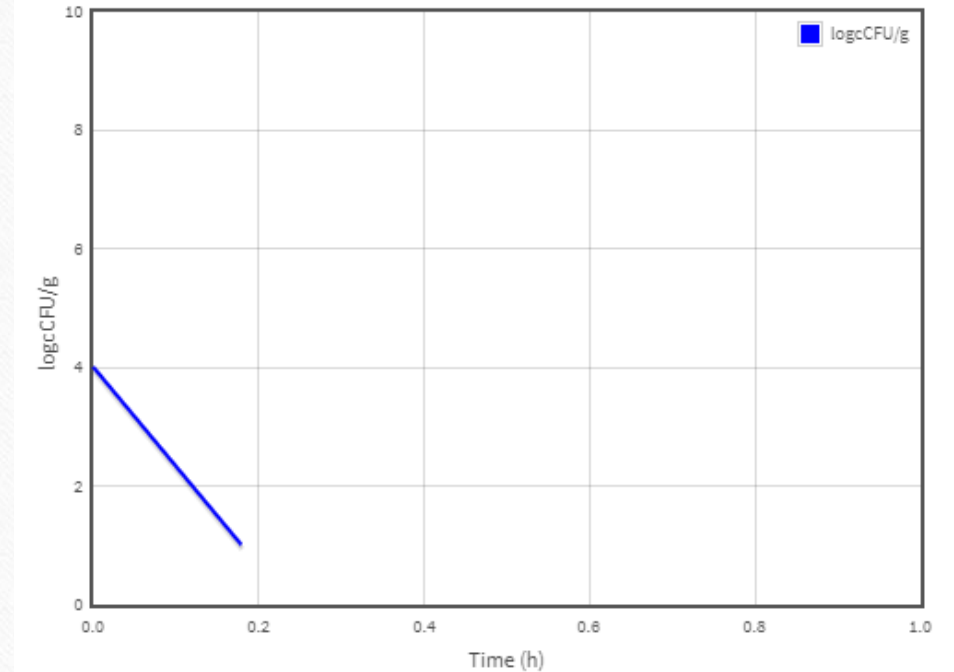
- Sampling twice in a week.
- In different place
- Skin
- Intestine



Microbiological risk assessment at the level of slaughterhouse

ComBase

- Different research
- Online tool for quantitative food microbiology.
- Predict microorganisms survive and grow.
- ComBase Predictor and Food models



Microbiological risk assessment at the level of slaughterhouse

- General considerations
- Easy to apply
- Special thanks
- STSM Coordinator – Madalena Vieira-Pinto, Boris.Antunovic
- Increase the number of STSM
- Extend the period of STSM (not only in November-February.
- Thank you-Stay Safe