



STSM experience

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Host:

University of Helsinki, Faculty of Veterinary Medicine, Department of Food Hygiene and Environmental Health
Prof. Maria Fredriksson-Ahomaa



Idea for STSM

Open Call for STSM <https://ribmins.com/open-calls/>

STSM guideliness

Discuss with supervisor Bojan Blagojevic

My scientific/professional interests; within RIBMINS goals and scope

PhD thesis by Elina Felin „Towards risk-based meat inspection: prerequisites of risk-based meat inspection of pigs in Finland”

Contacting the visiting institution

- Introduction and motivation for visiting *Department of Food Hygiene and Environmental Health*
- Short working plan
- Really fast and kind positive response from Host Professor Maria Fredriksson-Ahomaa
- Defining main goals of visit, proposed period and duration of visit
- Host agreement
- Support Letter from my institution

Preparation for visit



- Travel planning? Corona virus issues? (1st week of February 2020. – epidemiological status in Finland (1 case) and Croatia (0))
- Where to stay in Helsinki?
- Accommodation: recommendation and organisation by Host; near University Campus



how it was to be
a visitor, and
what I got out of
the mission


- Purpose of STSM
 - research on *Salmonella*, *Yersinia enterocolitica*, *Toxoplasma gondii* and *Trichinella* at farm /slaughterhouse level and risk categorization of pig farms and slaughterhouses in Finland
 - surveillance system and research study design, sampling methods (meat juice, serum), ELISA testing and interpretation of results for risk-based meat inspection purposes



how it was to be a visitor, and what I got out of the mission


- introduced to organization of the Faculty, Host Department and all staff working in different areas of Food Hygiene and Environmental Health.
- involved in several laboratory activities:
 - Laboratory equipment (standard food microbiology, screening methods, biochemical, molecular, serological methods, electrophoresis etc.)
 - Preparation of samples for multiplex RT PCR (*Salmonella*, *Campylobacter*, STEC, *Listeria monocytogenes*, *Yersinia enterocolitica*)
 - RT PCR analysis, results interpretation
 - Study design of previous research using meat juice serology in pigs
 - Performing *Salmonella* ELISA tests on stored samples of serum (wild boar's samples) and meat juice
 - Evaluation of protocols for different ELISA tests





how it was to
be a visitor, and
what I got out
of the mission

- My presentation to host's research groups and teachers: "Risk based meat inspection and biological hazards in Croatia".
 - main biological hazards related to meat controls, current results of Croatian surveillance and monitoring programmes for e.g. *Salmonella*, *Campylobacter*, STEC, ESBL *E. coli*, *Listeria monocytogenes*, *Trichinella* and bTBC
 - lack of studies and programs for *Yersinia* and *Toxoplasma gondii* was emphasized
 - statistical data presented for human diseases (zoonoses) in Croatia, as well as results of microbiological testing of food of animal origin (pathogens)



how it was to be
a visitor, and
what I got out of
the mission

- Discussion with colleagues: ECVPH specialization, curriculum of the College, literature for self-studying, opportunities for attending courses, exam structure, resident's reading/learnings groups, workshops for residents, epidemiology and population medicine etc.
- Discussion on EAEVE accreditation of Veterinary Faculties
- Discussion on models of teaching meat inspection in Finland and Croatia, general teaching programmes and specialization in both countries, teaching at slaughterhouses and other plants, PhD studies, extramural teaching, veterinary competencies, food chain information, risk-based meat inspection and risk managers



Acknowledgement

RIBMINS STSM committee

Prof. dr. Fredriksson-Ahomaa, Dipl.ECVPH

and all colleagues from Department of Food Hygiene and
Environmental Health