



# WG1 Scope + targets of meat safety assurance

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- To analyse options for integration of MSAS within official control;
- To outline to the extent possible the interface and developing and validating conceptual model for MSAS,
- and c) to outline future development and utilisation of the profile of risk manager (draft paper to be made out of the report)

From year 1

To define what are the current MSAS and future MSAS objectives and deliverables in terms of food/meat safety, animal welfare, environmental protection, food/meat quality, ethical and sustainable food production, and monitoring and surveillance

1. Preliminary report on scope of meat safety assurance system and competences and roles of risk manager; (end 2020) – 2nd draft under preparation
2. Paper based on this WG 1 report to be prepared
3. Focus on joint RIBMINS papers during the summer 20
4. Covid-19 changes the ballgame
5. Final report on scope of meat safety assurance system and competences and roles of risk manager (autumn 2022)

- *MSAS should be **output based (ALOP meat safety)***
  - Fit for purpose MSAS for large-scale operations
  - Generic MSAS for SME meat businesses.
- Partnership is necessary for successful MSAS.
- EU Acquis offers options to integrate MSAS with official control
- *COVID - 19 accelerates changes – but unclear which*

- Several different competency profiles (OV – audit, risk manager FBO both industry and abattoir risk analysis)
  - FBO RM include quality, authenticity, health claims, profitability, ...
- Official control – food safety, fraud & defence, animal health & welfare,
- Perspectives for a framework for evaluating MSAS
  - on equivalence with regulatory requirements
  - on other safety achievements
  - on risk classification and mitigation
  - on independence vs control of MSAS
  - on evidence/data based Risk Management

- Suggest a 4-tiered hierarchical approach
  - Community levels
    - Responsibility CA, data from monitoring and surveillance, early warning
  - National and regional levels data from MOSS, audit results
    - Responsibility CA (e.g., parts of UK Tb in cattle, risk of campylobacter in summer)
  - Company, industry level
    - Responsibility industry FBO risk manager
  - Abattoir - FBO company risk manager
    - Based on risk analyses above, knowledge of operations and farms, and FCI
    - Decide on day to day risk management measures (how to deal with emergency slaughter, findings from live animal controls (AM) and findings post mortem)
    - Food chain information probably important here

- Official veterinarian at competent authority
  - Audit, food safety AHAW, risk analysis, food fraud/defense, ...
  - Legislation
- Risk manager meat industry
  - Develop industry guidelines, how to integrate other schemes
  - Risk analysis, industry knowledge large, and SME
  - food quality, safety, fraud, defence, AHAW
- Risk manager abattoir
  - Business context
  - Understand slaughter (FCI, AM, PM), animal production
  - Risk management food safety, AHAW, quality...

- Large outbreaks in slaughterhouses and processing
  - Occupational risk
  - Findings in China of Sars-Cov-2 on seafood and meat
- EU opened up for adaptations in meat control due to Covid 2
- Much more experimental and ad-hoc solutions
- FAO published guidance on risk ranking – should this be adapted
- For example Sweden
  - remote PM and AM for small scale slaughterhouses