



2nd RIBMINS conference - "Towards the future of meat safety assurance"

Different interpretations of legislation in European countries

The example of evisceration of sheep carcasses

Janne Holthe, BVSc (equivalent DVM)

Animalia





www.cost.eu

of the European Union

Funded by the 2020 Framework Programme

Legislation

REGULATION (EC) No 853/2004 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 29 April 2004 laying down specific hygiene rules for the hygiene of foodstuffs

Annex III Section I Chapter IV SLAUGHTER HYGIENE

7. Stunning, bleeding, skinning, evisceration and other dressing must be carried out without undue delay and in a manner that avoids contaminating the meat. In particular:

c) measures must be taken to prevent the spillage of digestive tract content during and after evisceration and to ensure that evisceration is completed as soon as possible after stunning



Two different methods

Cutting





Two different methods

Cutting





Bagging/bunging with plastic bag







Early 1990s – new slaughter line

1990 - 2000	2006	2012	2015	2018	2022
1998 – 2001 –					
modern meat inspection					





Early 1990s – new slaughter line

2006 - E.coli outbreak Industry Guidelines for

Hygienic Quality of Raw Material

1990 - 2000	2006	2012	2015	2018	2022
-------------	------	------	------	------	------

1998 - 2001 -2003 - current -modern meatHygieneinspectionPerformanceRating



Early 1990s – new 2006 - slaughter line Industr Hygien Materi		 2006 - E.coli out Industry Guideli Hygienic Quality Material 	break 2012 - CAs first notice compliance (administra nes for 2015 - CAs second noti of Raw compliance (administra	of non- ative decision) ice of non- ative decision)		
	1990 - 2000	2006	2012	2015	2018	2022
19 m in	998 – 2001 – odern meat spection	2003 – current – Hygiene Performance Rating	2011 – 2012 - Report from Scientific Committee for Food Safety			
		0	CA national inspection campaign			



Early 1990s – new slaughter line		 2006 - E.coli out Industry Guideli Hygienic Quality Material 	break 2012 - CAs first notice compliance (administr nes for 2015 - CAs second not of Raw compliance (administr	e of non- rative decision) tice of non- rative decision)	2018 - CA maintains notice of non-compliance and gives notice of enforcement fines	
	1990 - 2000	2006	2012	2015	2018	2022
1º m in	998 – 2001 – odern meat spection	2003 – current – Hygiene Performance Rating	2011 – 2012 - Report from Scientific Committee for Food Safety	2013 Field stu publication (R	dy -Scientific øssvoll et al., 2018)	
			CA national inspection campaign			



Ea sla	rly 1990s – nev aughter line	 2006 - E.coli outh Industry Guidelin Hygienic Quality Material 	oreak 2012 - CAs first notice compliance (administr es for 2015 - CAs second not of Raw compliance (administr	of non- rative decision) rice of non- rative decision)	2018 - CA maintains non-compliance and g notice of enforcement	otice of ives : fines	2022 – still meetings between the industry and CA
	1990 - 2000	2006	2012	2015	2018		2022
19 m in	998 – 2001 – odern meat spection	2003 – current – Hygiene Performance Rating	2011 – 2012 - Report from Scientific Committee for Food Safety CA national inspection campaign	2013 Field stud publication (R¢	dy -Scientific øssvoll et al., 2018)	2019 – draft of guideline by UI Good Practices Hygiene	EU community ECBV – Sharing in Slaughter



Field study

- Aim: compare the effects of two evisceration methods under operational conditions, on the pelvic hygiene of sheep carcasses
- 18 largest sheep abattoirs in Norway participated (slaughtering 98% of volume). 8 using the method «cutting» and 10 using «bagging/bunging».



Field study

- Aim: compare the effects of two evisceration methods under operational conditions, on the pelvic hygiene of sheep carcasses
- 18 largest sheep abattoirs in Norway participated (slaughtering 98% of volume). 8 using the method «cutting» and 10 using «bagging/bunging».
- Samples were taken from two sample areas:
 - 400 cm² inside the pelvic cavity
 - 100 cm² outside the circumanal incision
- Samples were pooled by swabbing the same area of five carcasses. Total number of swabbed carcasses 3115.
- Abattoirs' quality managers performed standardised sampling. Video developed to instruct in sampling method.



Results

Method	Pooled samles (n)	Mean E.coli log ₁₀ CFU/cm ² inside (95% CI)	Mean E.coli log ₁₀ CFU/cm ² outside (95% CI)	Mean E.coli log ₁₀ CFU/cm ² inside and outside (95% CI)
Bagging/bunging	278	-1.61 (-3.72-0.49)	-0.25 (-2.58-2.09)	-0.93 (-3.54-1.67)
Cutting	333	-1.56 (-3.48-0.35)	-0.42 (-2.61-1.76)	-0.99 (-3.34-1.35)

m = log 0.4 cfu/cm² and M = log 1.4 cfu/cm² for E.coli on cold carcasses - Industry Guidelines



Results

Method	Pooled samles (n)	Mean E.coli log ₁₀ CFU/cm ² inside (95% CI)	Mean E.coli log ₁₀ CFU/cm ² outside (95% CI)	Mean E.coli log ₁₀ CFU/cm ² inside and outside (95% CI)
Bagging/bunging	278	-1.61 (-3.72-0.49)	-0.25 (-2.58-2.09)	-0.93 (-3.54-1.67)
Cutting	333	-1.56 (-3.48-0.35)	-0.42 (-2.61-1.76)	-0.99 (-3.34-1.35)

m = log 0.4 cfu/cm² and M = log 1.4 cfu/cm² for E.coli on cold carcasses - Industry Guidelines

- Not able to detect a significant difference between the two methods.
- Significant difference detected between sample sites irrespective of evisceration method.
- Significant difference detected between the samples taken from inside the pelvic cavity in the smallest abattoirs and the larger abattoirs.



Results cont.

- Microbiologically acceptable results (microbiological criteria) were achieved with both methods.
- There are challenges with both methods, and both require skilled and experienced operators to minimise the contamination.

A comparison of two evisceration methods on hygienic quality in the pelvic area of sheep carcasses (Røssvoll et al., 2018), was published in Meat Science



Results cont.

- Microbiologically acceptable results (microbiological criteria) were achieved with both methods.
- There are challenges with both methods, and both require skilled and experienced operators to minimise the contamination.

A comparison of two evisceration methods on hygienic quality in the pelvic area of sheep carcasses (Røssvoll et al., 2018), was published in Meat Science

CA in Norway still claims that the method of cutting cannot be used as a method of evisceration in Norway.



Challenges

- Legislative texts
 - Functional demands i.e., "what should objectively and measurably be achieved (aim)" vs. prescriptive demands i.e., "how an operation should be performed"
 - Need to be obtainable e.g., use of <u>minimise vs optimise</u> to meet objective functional demands
- Common understanding and calibrated interpretation of legislation
 - Focus on the important aspect; to fulfill objective functional demands (e.g microbiological criteria, visual contaminations)
 - Use of scientific research materials
- Risk of taking cases to court



Conclusion

- Legislation and its interpretation should focus on functional demands i.e., "what should objectively and measurably be achieved (aim)"
- Demands need to be obtainable
- Community or industry guidelines based on scientific research



Conclusion

- Legislation and its interpretation should focus on functional demands i.e., "what should objectively and measurably be achieved (aim)"
- Demands need to be obtainable
- Community or industry guidelines based on scientific research

Acknowledgment of co-writers: Sigrun J. Hauge and Ole Alvseike at Animalia







Conclusion

- Legislation and its interpretation should focus on functional demands i.e., "what should objectively and measurably be achieved (aim)"
- Demands need to be obtainable
- Community or industry guidelines based on scientific research

Thank you for your attention!



