

CA18105



RIBMINS

Risk-based meat inspection and
integrated meat safety assurance

RIBMINS mapping of systems in place for monitoring and management of AM residues

Lis Alban | 7 April 2022 | Córdoba, Spain

On behalf of WG1 on AM Residues



Background

Consumers are preoccupied about residues of antimicrobials (AM) in meat

- Although prevalence is very low

No international agreement about maximum residue limits (MRL)

- From high to low: USA > Codex > EU > Russia
- Resulting in costly rejections of imported meat

Many resources spent on monitoring and management

- But are resources spent in the most cost-effective way?



Case: Farmer calls in too late

- How do we handle the situation when a farmer calls in to inform the abattoir about the mistakenly delivery of an animal before the end of the withdrawal period?
- Are the current ways of handling sustainable?



Danish experience related to finding residues of AM in pigs in monitoring or because farmer called abattoir

Inadequate marking of treated animal

Inadequate use of water-medication mixer

Lack of internal **communication** - Farmer called slaughterhouse in time and treated pigs were driven back

Inexperienced driver took wrong pigs to slaughter. Farmer called slaughterhouse when aware of problem, but it was too late

Interview with farmer did not reveal reason for finding

Farmer called slaughterhouse too late

Information unavailable

Farmer called driver in time to avoid deliverance of treated pigs. Problem arose because of lack of **communication** in combination with defect medication mixer

Farmer called slaughterhouse too late. All 170 pigs tested

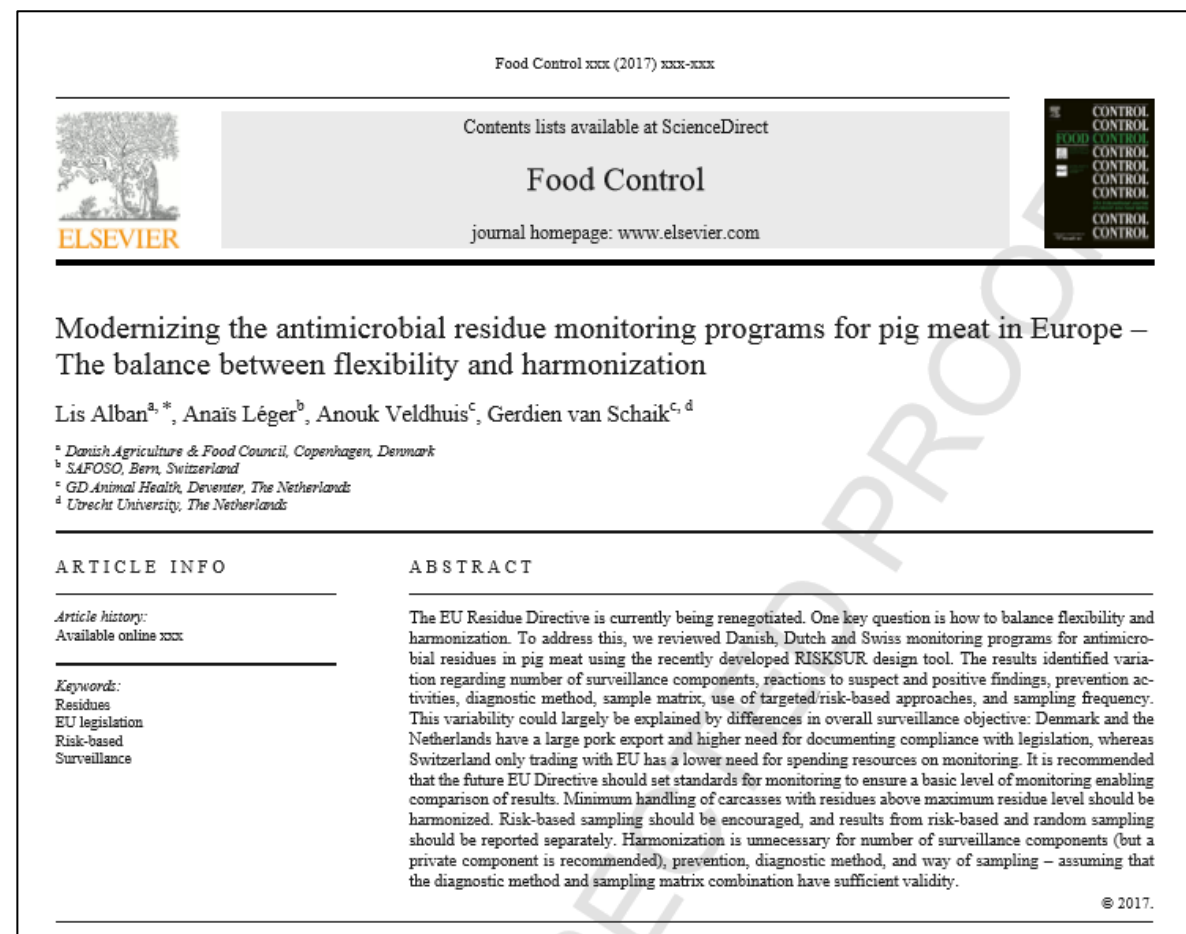
Aims

These issues will be investigated through mapping of national programmes

- Earlier work has shown substantial differences within European countries (Alban et al., 2017)

We aim at identifying sets of best practices for monitoring

- Depending on country's surveillance objective
- Among others related to their kind of export and national risk perception



Ultimate goal

To create basis for

- more cost-effective routine monitoring and
- more evidence-based procedures regarding when to condemn carcasses, edible organs, blood and animal by-products that might contain AM residues

May lead to a more harmonised approach in Europe

- and allow for reducing food losses without jeopardizing consumer safety.

Hence, more sustainable food production, improved food security and reduced resource footprints

- in line with European Green Deal



Focus is on pigs, delivered to an abattoir and maybe slaughtered

- Only legal veterinary AMs of interest

Questionnaires developed with input from several partners from different countries

- Targeted competent authorities (CA) and Food business operators (FBO)

Different areas covered

1. Routine monitoring, including handling of positives found in monitoring
2. Food Chain Information (FCI) and perception of value of monitoring
3. Case: Farmer calls in about delivery of pig(s) before end of withdrawal period

1. Routine monitoring

- Questions related to system in place, including matrix, analysis method, and whether tested carcass is detained until negative test result etc
- Questions are following RISKSUR model for programme evaluation



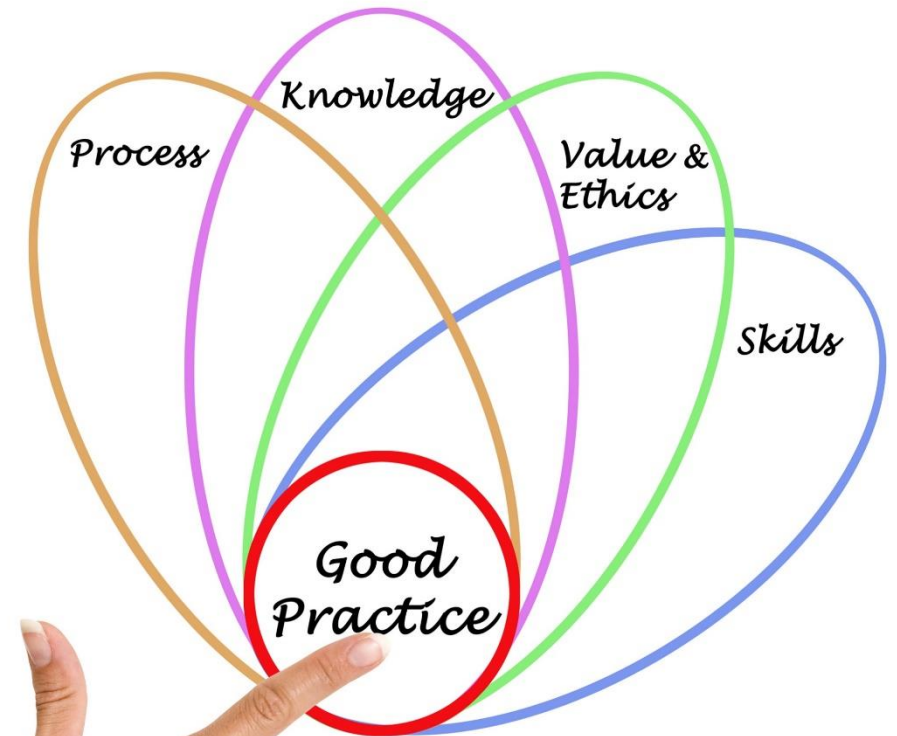
2. FCI and perception of value of monitoring

To understand why actions in place have value, for whom and when

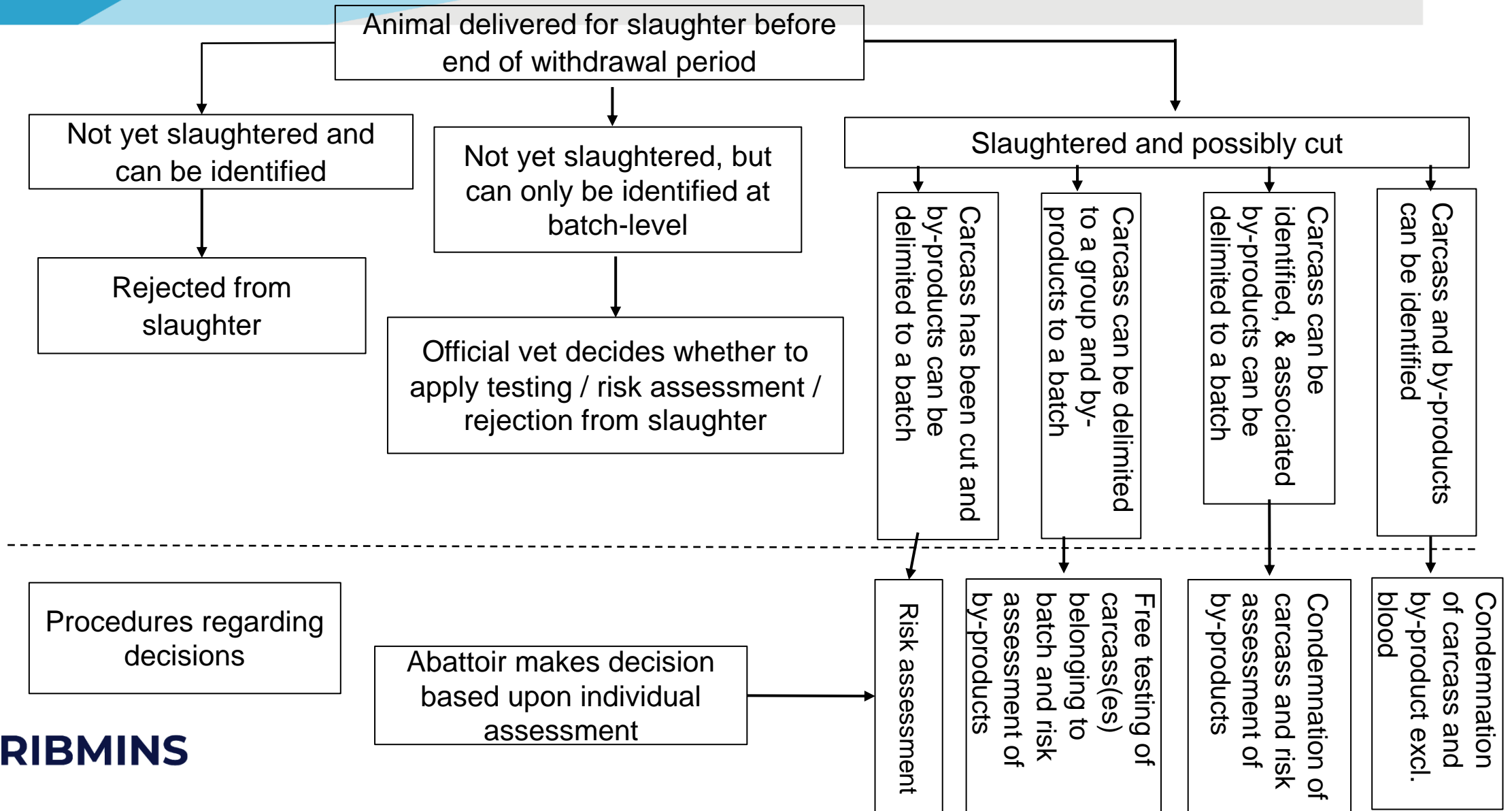
- E.g., when exporting to countries with lower MRL than in own country

Feasible ideas for better FCI are asked for

- Maybe some countries have found a ingenious way?



3. Farmer calls in..... several scenarios



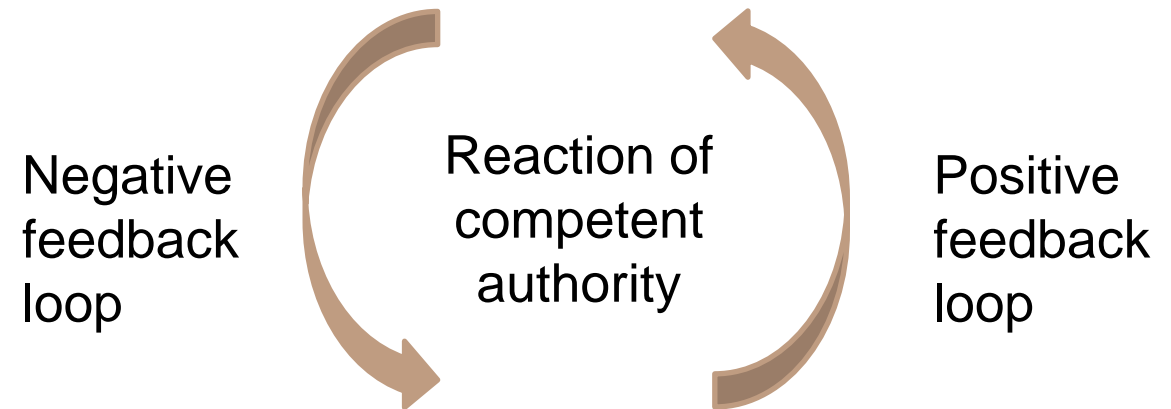
Application of system's thinking

Regarding the case when a farmer calls in:

We will aim at identifying a balance between prevention and management

- e.g., using system's thinking approach involving mapping of system and identification of positive and negative feedback loops

Pig producer will focus on complying with withdrawal periods – including call abattoir in case of irregularities

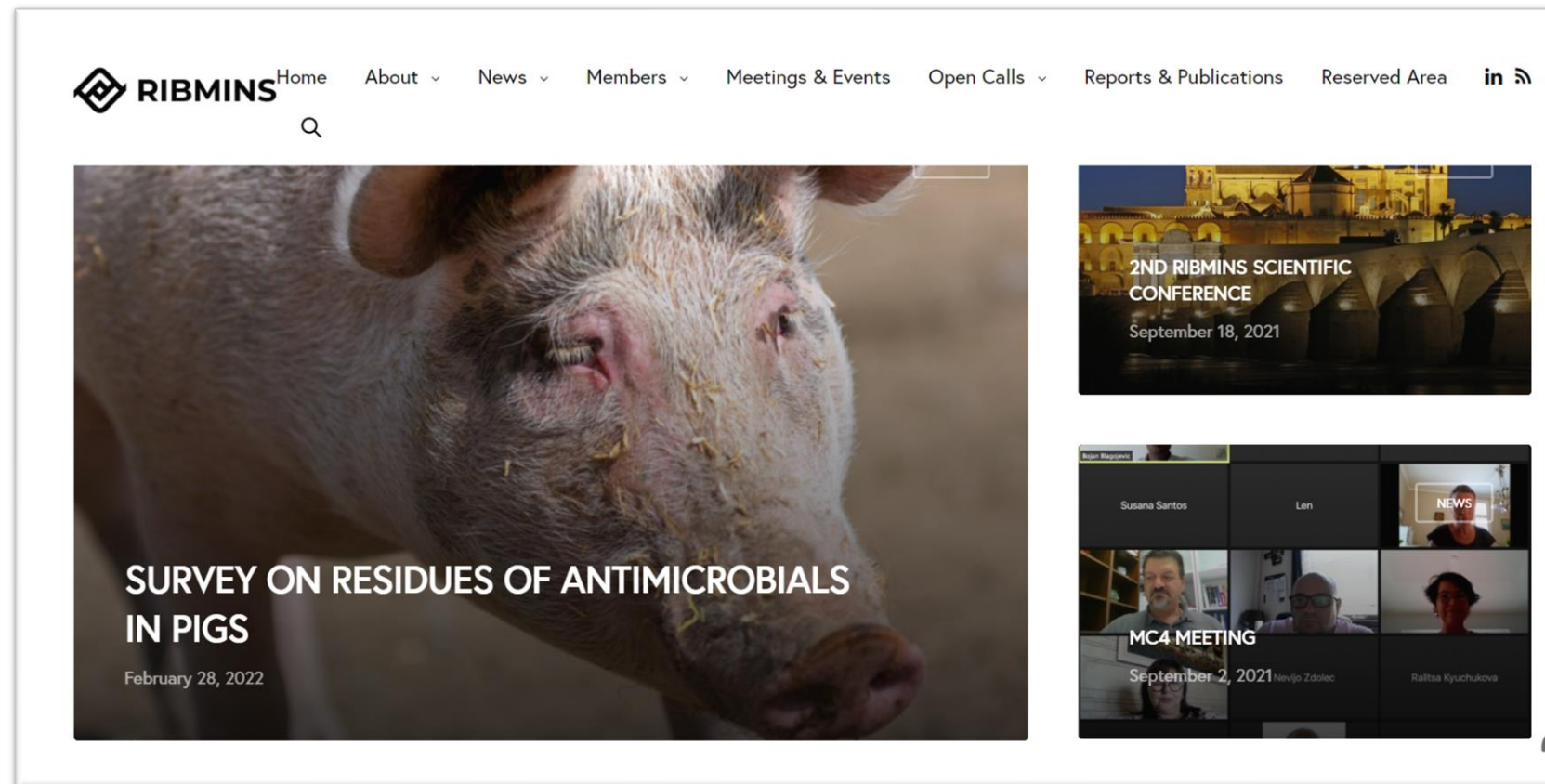


Pig producer will hide mistakes, if punished for telling the truth

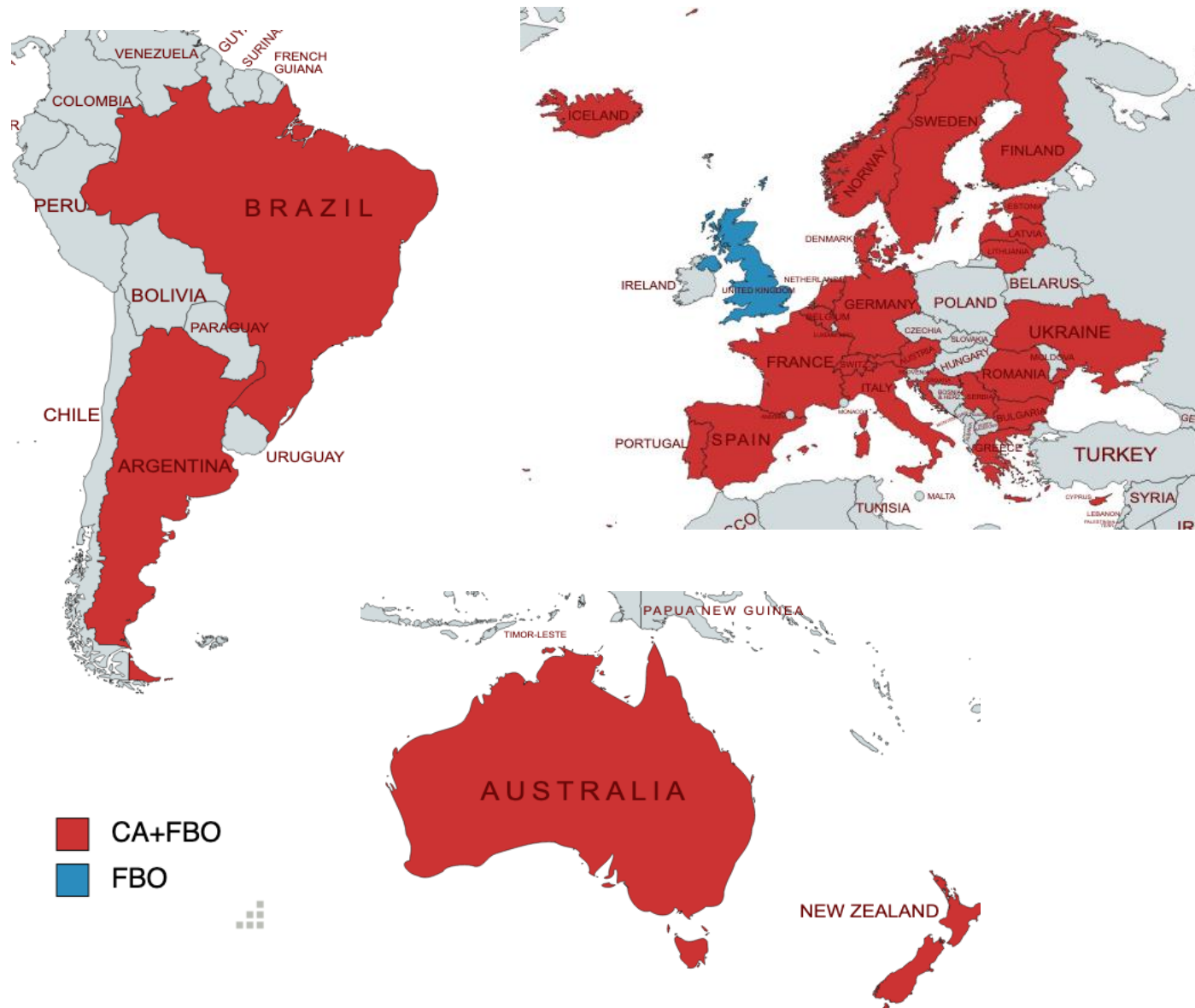
Launch of survey

Time period: 29 March – 31 May 2022

- Introductory text placed on website of RIBMINS
- Open for all interested parties



First round of countries to contact



We aim at contacting all European countries

- If you are representing a country not on the list, please contact us, if you want to be part of the survey
- The European meat industry's organisation UECBV has also been contacted

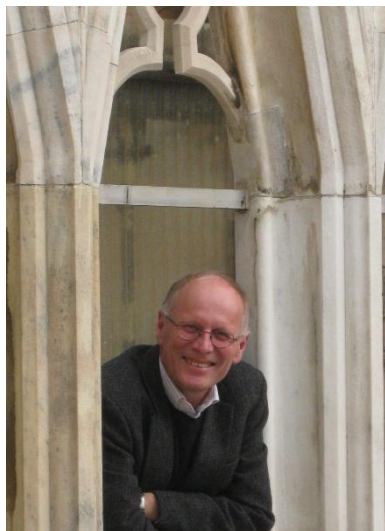
Working Group 1 on AM Residues



Boris, CR



Madalina, RO



Ivar, SE



Ioannis, GR



Madalena, PT



Arja, SE



Derk, NL



Alexandrina, RO



Rosa Maria, ES



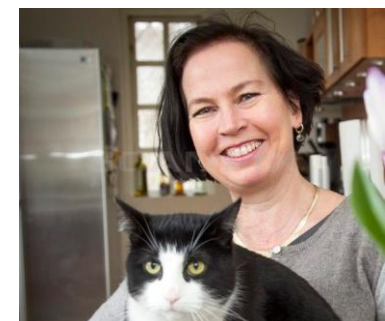
Aivars, LV



Ian, AU



Silvia, IT



Lis, DK



Fernando, ES



Jesper, DK



Thank you for your attention



RIBMINS

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Links to questionnaires

Link to CA version

- https://forms.office.com/Pages/ResponsePage.aspx?id=E1PEUrE770OBJIyK_J53nMAdCXNpjKILitvaHUp4WVhURTVLNFpNSVI3RFdOVTIXNTVOWkVTOFhIVC4u

LINK to FBO version

- https://forms.office.com/Pages/ResponsePage.aspx?id=E1PEUrE770OBJIyK_J53nMAdCXNpjKILitvaHUp4WVhUREhaTVBDOVdQUUo0Tko1REVWQTNUWVZZMi4u