

CA18105



RIBMINS

Risk-based meat inspection and
integrated meat safety assurance






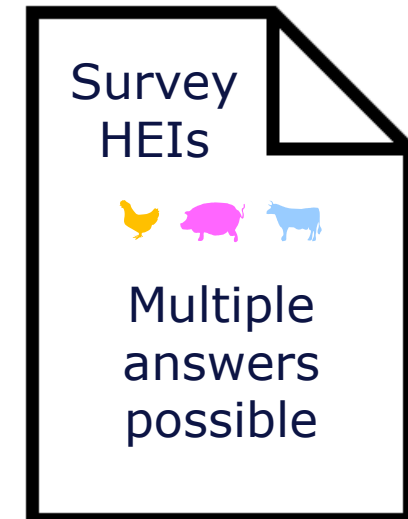
Harmonised Epidemiological Indicators

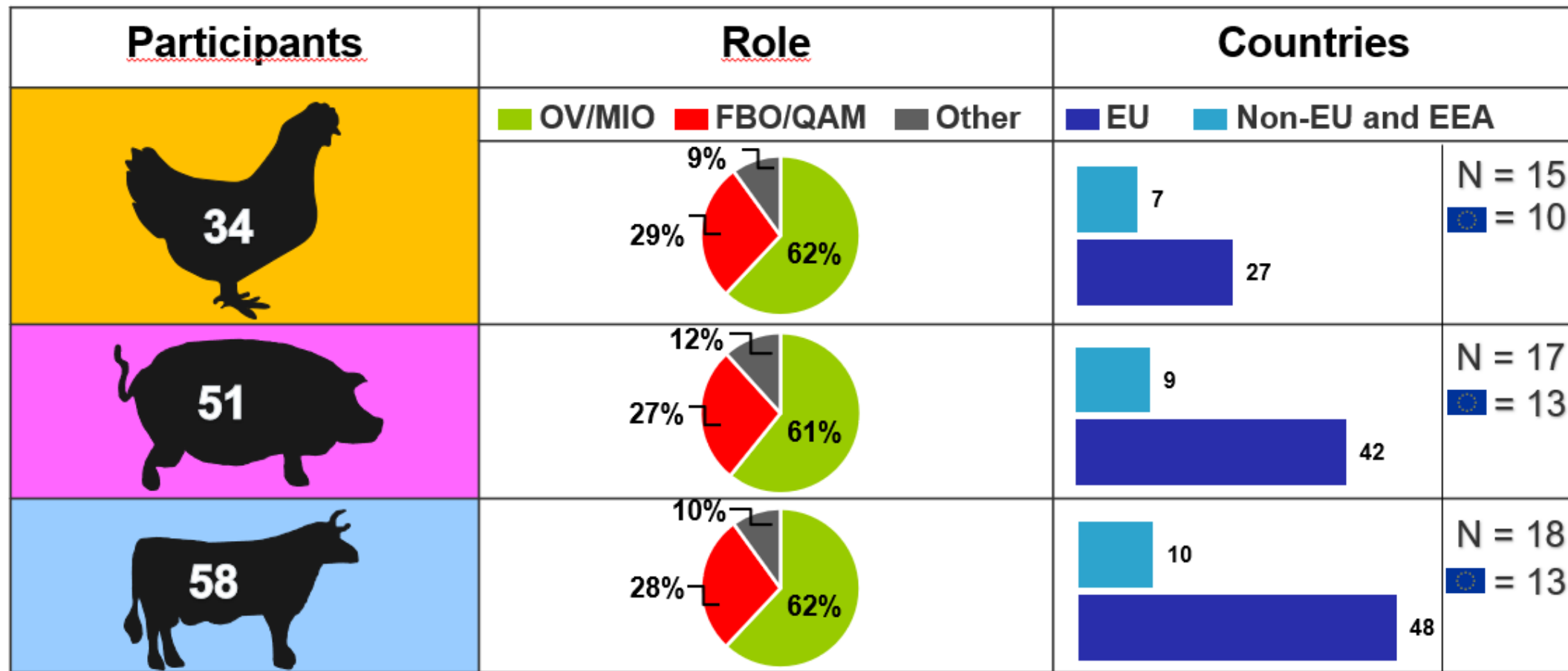
How Is the Current Situation of Implementation for Broilers, Pigs and Bovines in Europe?

EFSA's definition (2011):

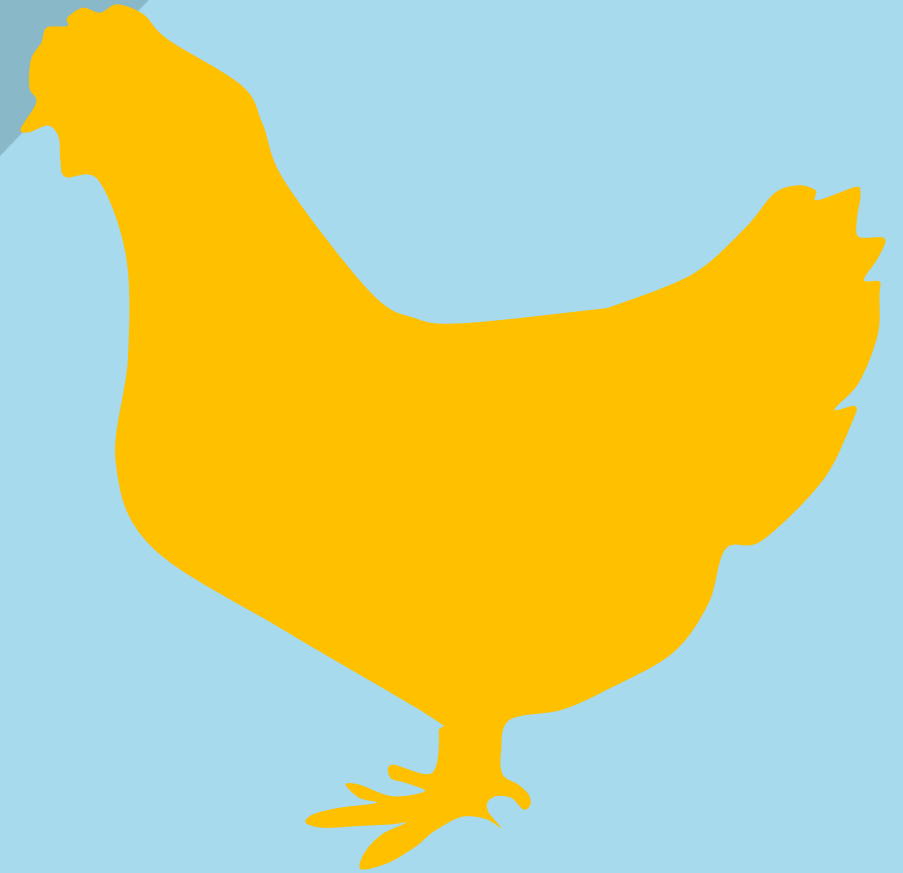
- **Prevalence or incidence** of the hazard at a certain stage of the food chain
- **Indirect measure of the hazards** (such as audits of farms) that correlates to a human health risk caused by the hazard

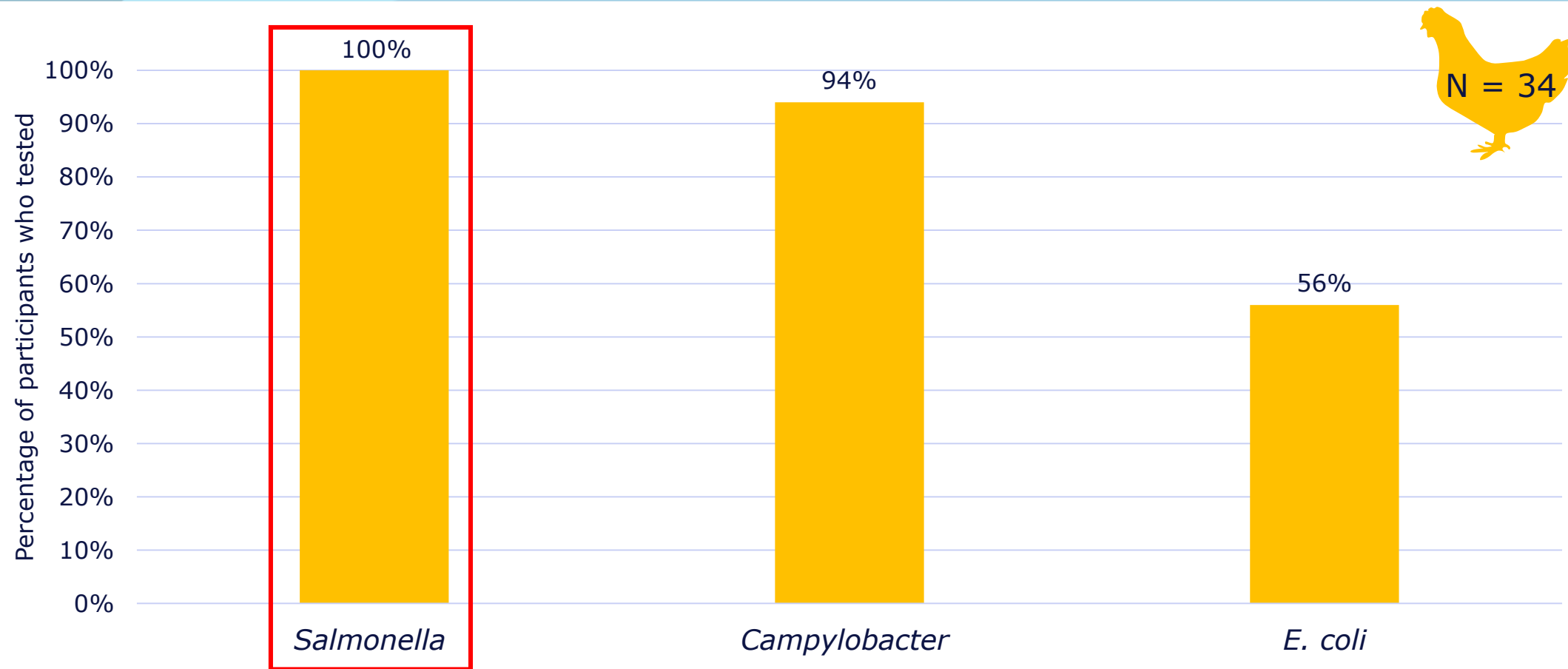
- Online questionnaire for    on
 - Implementation of HEIs
 - Consequent measures to monitoring
- Questions on
 - Monitoring and surveillance systems (MoSSs)
 - Stages at which testing is performed
 - Diagnostic methods
 - Sample materials





Results for Broilers





Foodborne biological hazards participants tested for in broilers



- HEI 2 *Salmonella* in poultry flocks prior to slaughter

- **91%: Microbiology + pooled faeces**



- HEI 4 *Salmonella* in birds – carcasses after slaughter process and chilling

- **62%: microbiology + neck and breast skin**

- HEI 4 = PHC* for *Salmonella* in broilers (Reg. (EC) No 2073/2005)

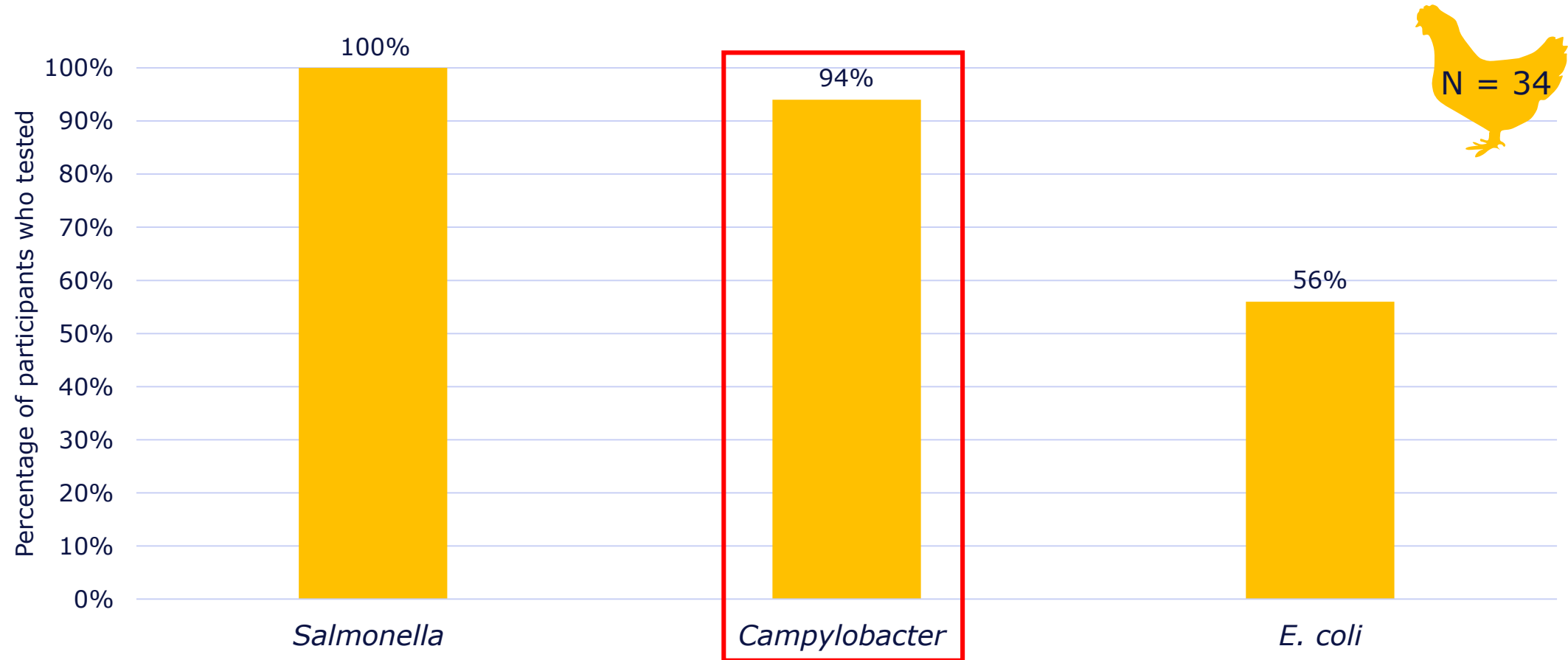
- **37% (EU MSs + testing for *Salmonella*) ≠ PHC**

- Most common consequent measures in case of *Salmonella*-positive results

- 77%: Surveillance of slaughter hygiene
 - 68%: Raising awareness
 - 65%: Feedback to the farm

* process hygiene criterion





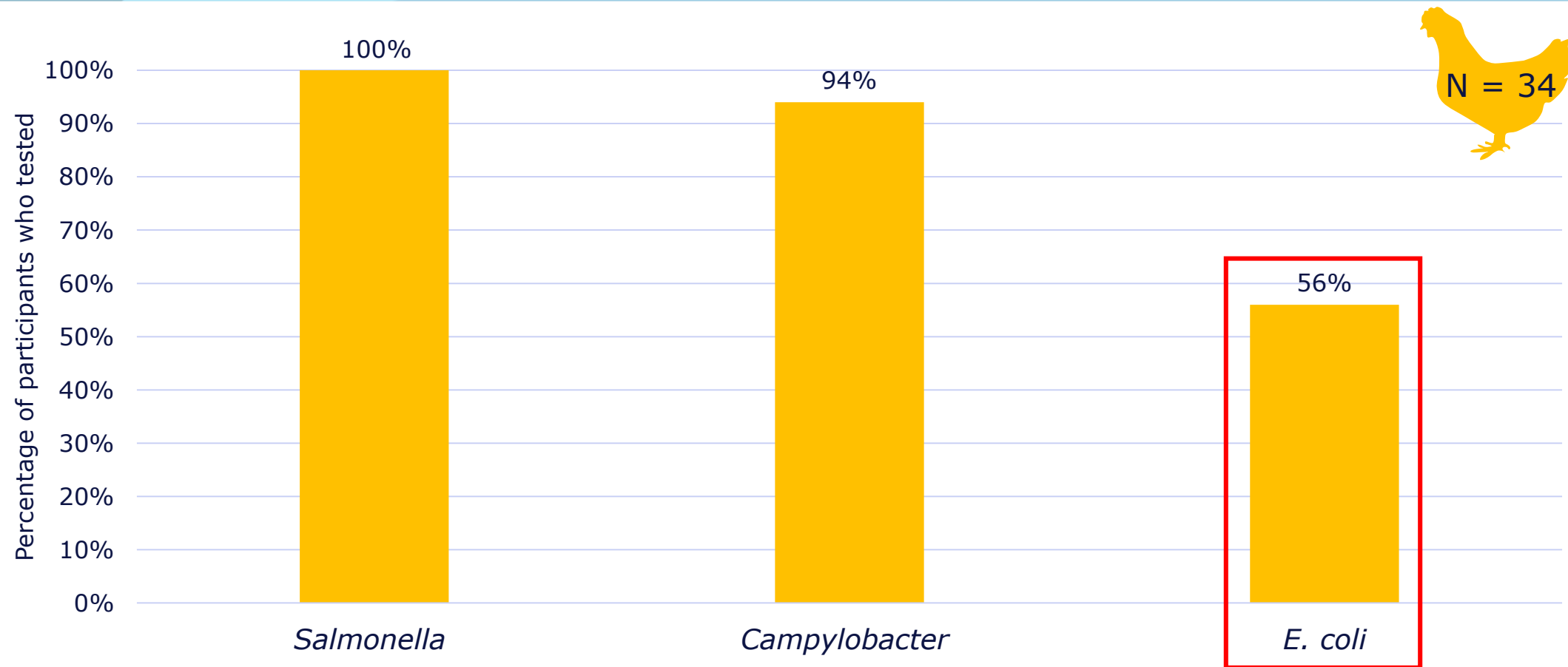
Foodborne biological hazards participants tested for in broilers



- HEI 4 *Campylobacter* in birds – incoming to slaughter process (evisceration stage)
 - **25%: Microbiology – enumeration + caecal content**



- HEI 5 *Campylobacter* in birds – carcasses after slaughter process and chilling
 - **69%: Microbiology – enumeration + neck / breast skin**
- HEI 5 = PHC for *Campylobacter* in broilers (Reg. (EC) No 2073/2005)
 - **37% (EU MSs + testing for *Campylobacter*) ≠ PHC**
- Most common consequent measures in case of *Campylobacter*-positive results
 - 63%: Raising awareness
 - 59%: Surveillance of slaughter hygiene
 - 53%: Feedback to the farm

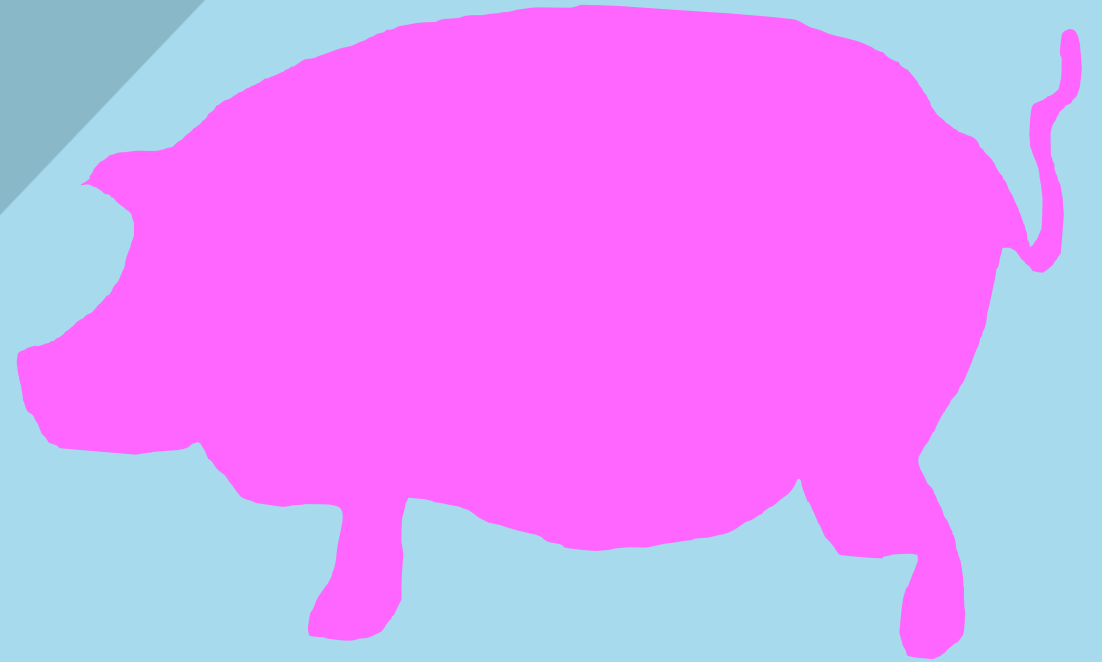


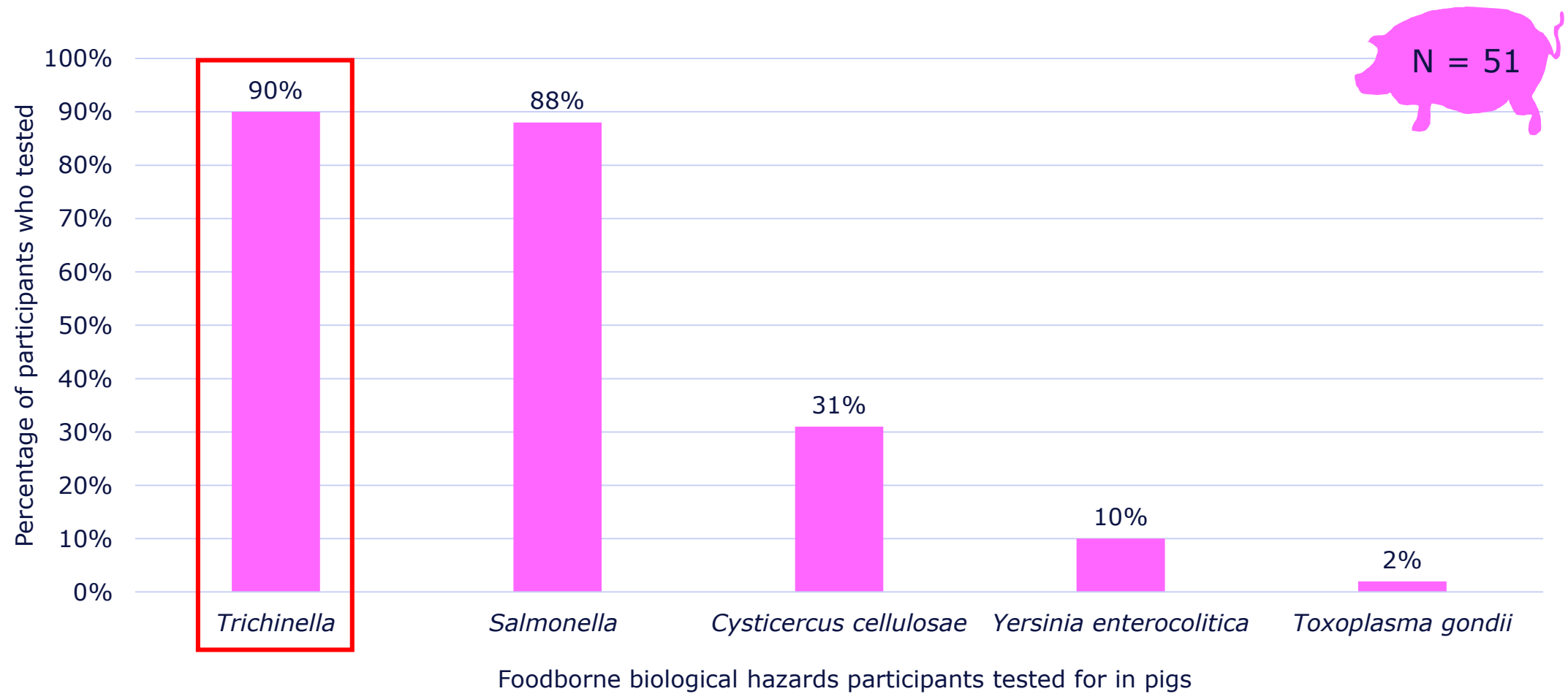
Foodborne biological hazards participants tested for in broilers

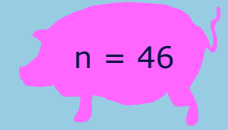


- HEI 1 Generic *E. coli* in birds – carcasses after slaughter process and chilling
 - **53%: Microbiology – enumeration + neck / breast skin**
- Most common consequent measures in case of *E. coli*-positive results
 - 68%: Surveillance of slaughter hygiene
 - 47%: Raising awareness
 - 32%: Feedback to the farm

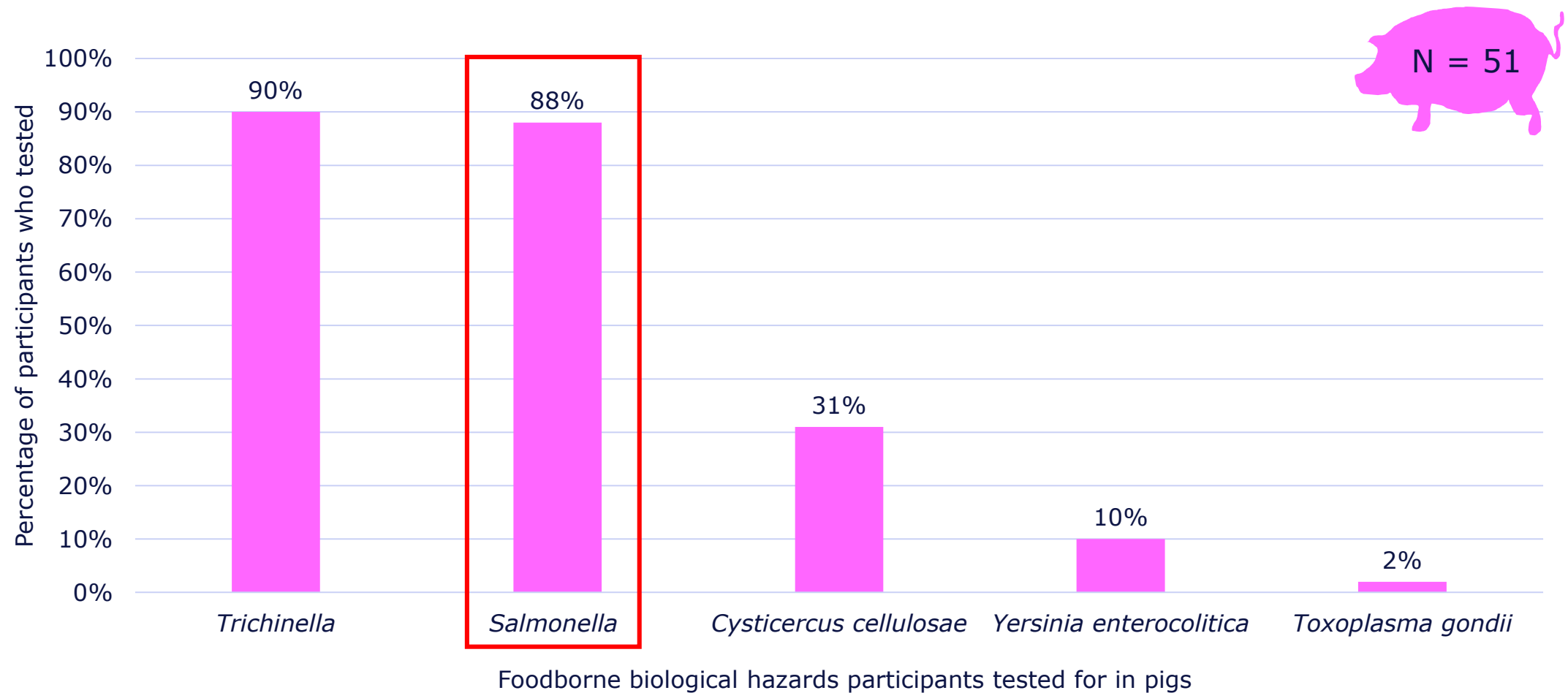
Results for Pigs

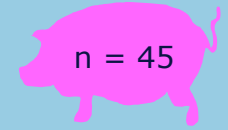






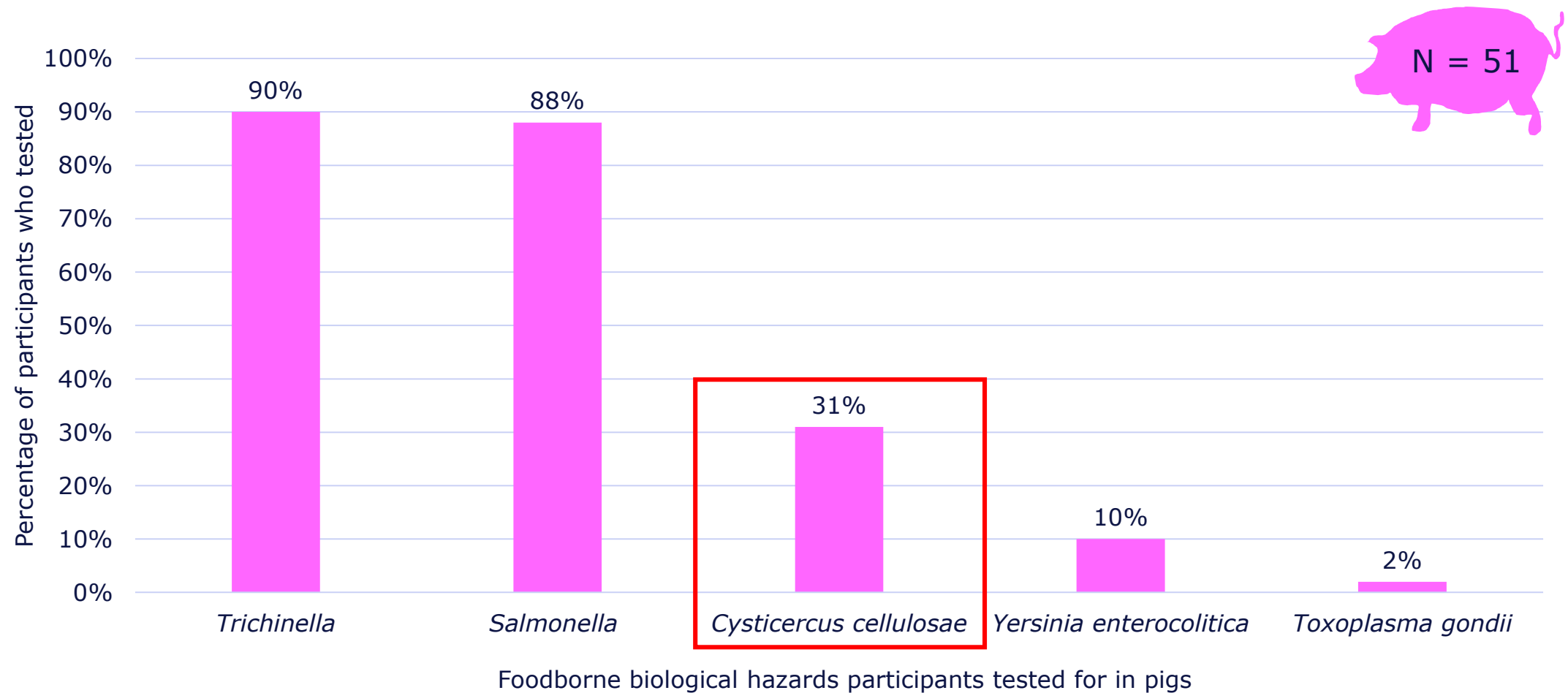


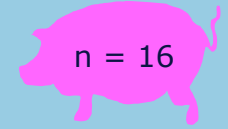
- HEI 1 *Trichinella* in free-range and backyard pigs /
- HEI 2 *Trichinella* in pigs from non-officially recognised controlled housing conditions /
- HEI 4 *Trichinella* in wildlife (e.g., wild boars, bears, raccoon dogs, foxes, wolves)
 - **96%: Digestion method + tissue samples**
- 10% (FBOs, same Western EU MS): **no testing** for *Trichinella*
- Country is not allowed to apply for derogation from *Trichinella* testing → freezing?
- 4/5 FBOs also did not perform any official monitoring for *Salmonella*
- Most common consequent measures in case of *Trichinella*-positive results
 - 67%: Feedback to the farm
 - 57%: Categorisation of farms
 - 40%: Feedback and Categorisation





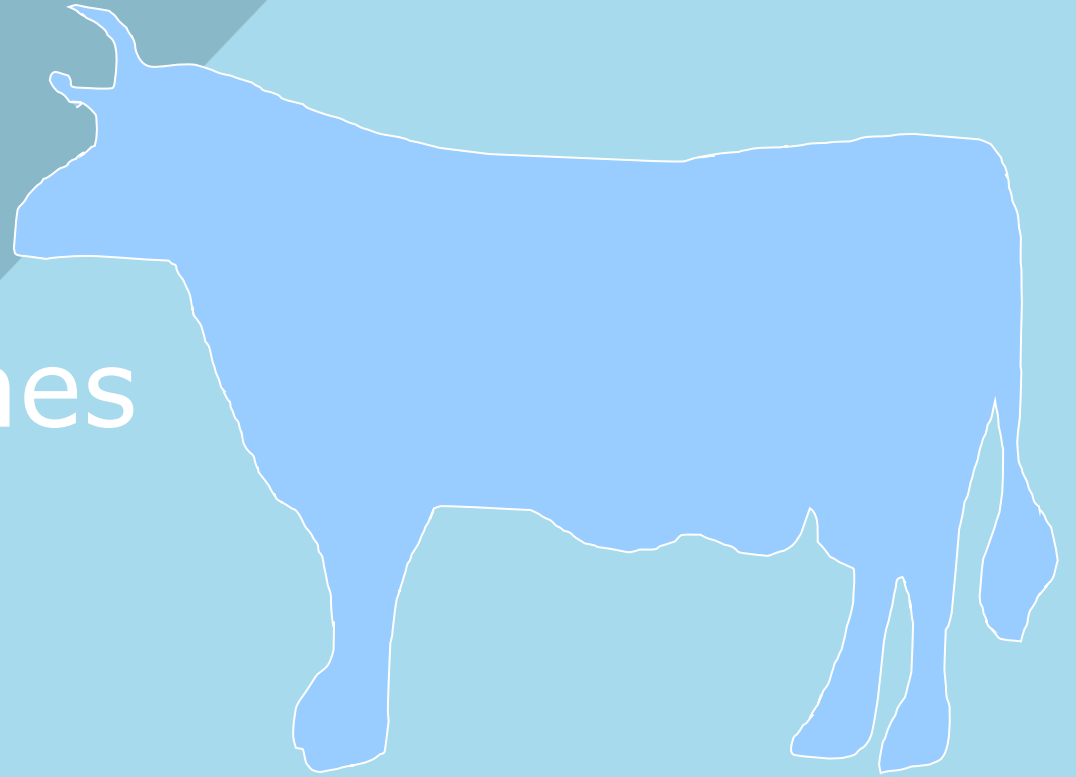
- 12% (OVs, 4x EU MSs): **no testing** for *Salmonella*
-  ■ HEI 6 *Salmonella* in fattening pigs – carcasses after slaughter process before chilling
 - **69%: Microbiology + carcass swab**
- HEI 6 = PHC for *Salmonella* in pigs (Reg. (EC) No 2073/2005)
 - **32% (EU MSs + testing for *Salmonella*) ≠ PHC**
-  ■ HEI 7 *Salmonella* in fattening pigs – carcasses after slaughter process and chilling
 - **40%: Microbiology + carcass swab**
- Most common consequent measures in case of *Salmonella*-positive results
 - 49%: Feedback to the farm
 - 44%: Categorisation of farms

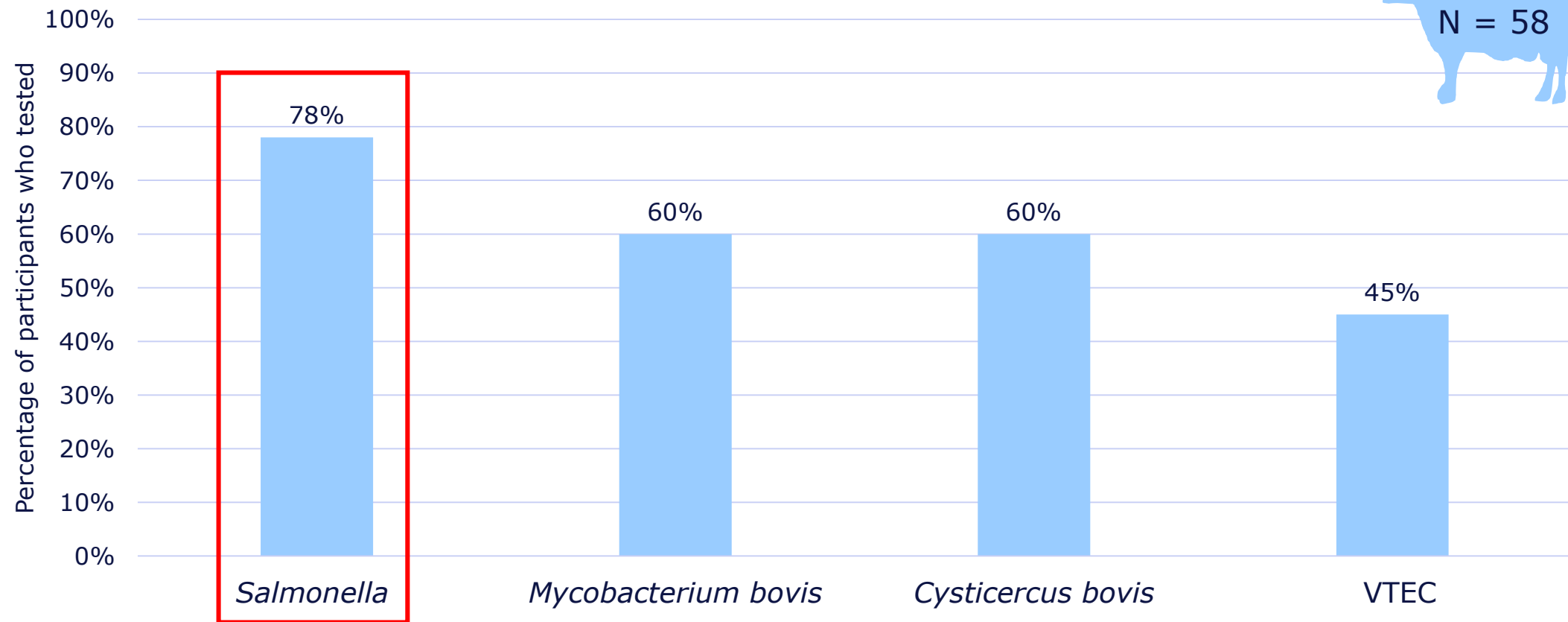
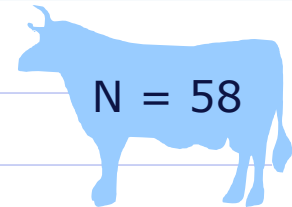




- HEI 1 *Cysticercus* cysts in pigs
 - **0%: Visual meat inspection + PCR for confirmation**
 - 100%: Visual meat inspection
- 31% considered visual meat inspection as active form of testing for *C. cellulosa*
- Predominantly from Eastern Europe (69%) → significant correlation between region and testing
- Most common consequent measures in case of *C. cellulosa*-positive results
 - 81%: Raising awareness
 - 75%: Feedback to the farm

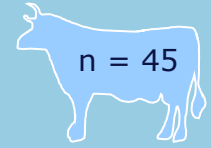
Results for Bovines





Foodborne biological hazards participants tested for in bovines

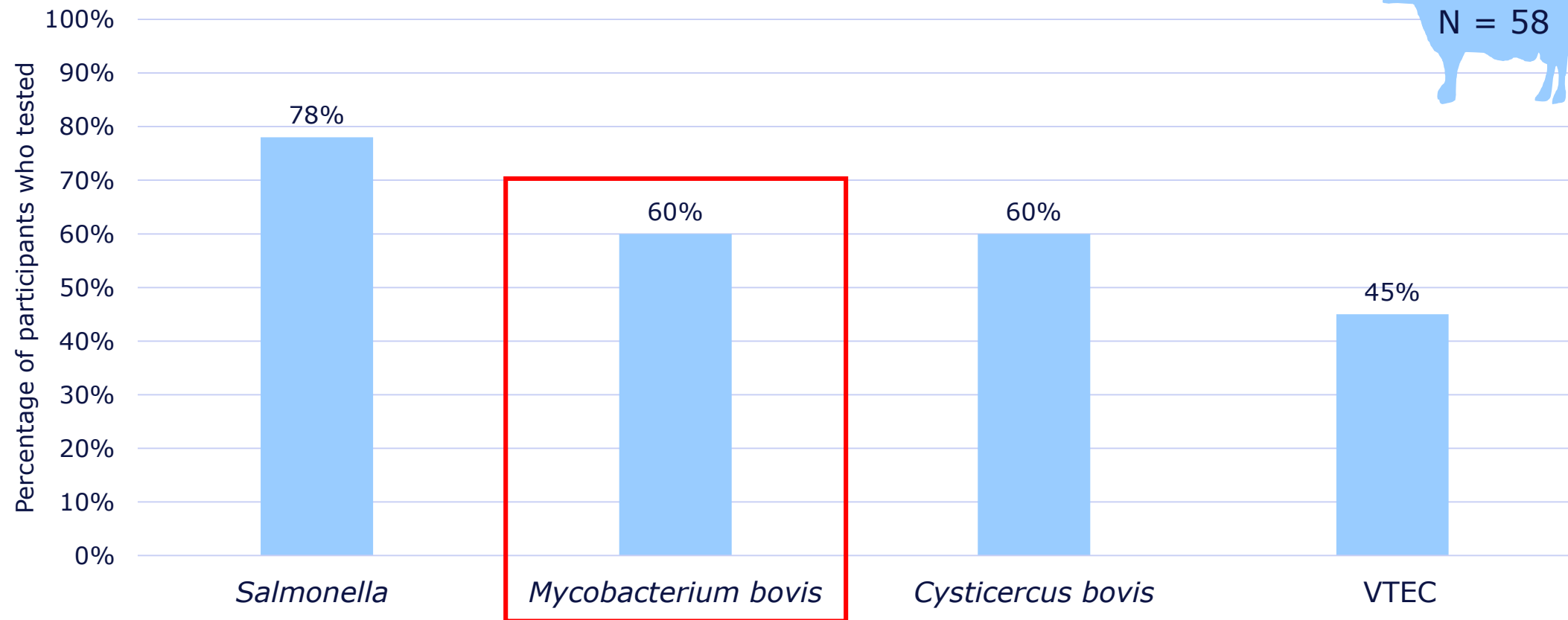
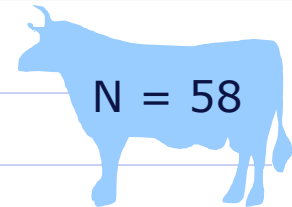
*MoSSs = monitoring and surveillance systems



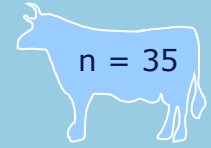
- HEI 8 *Salmonella* on carcasses pre-chilling
 - **71%: Microbiology + carcass swab**
- HEI 8 = PHC for *Salmonella* in cattle (Reg. (EC) No 2073/2005)
 - **26% (EU MSs + testing for *Salmonella*) ≠ PHC**



- HEI 9 *Salmonella* on carcasses post-chilling
 - **22%: Microbiology + carcass swab**
- Most common consequent measures in case of *Salmonella*-positive results
 - 84%: Surveillance of slaughter hygiene
 - 58%: Raising awareness
 - 56%: Feedback to the farm

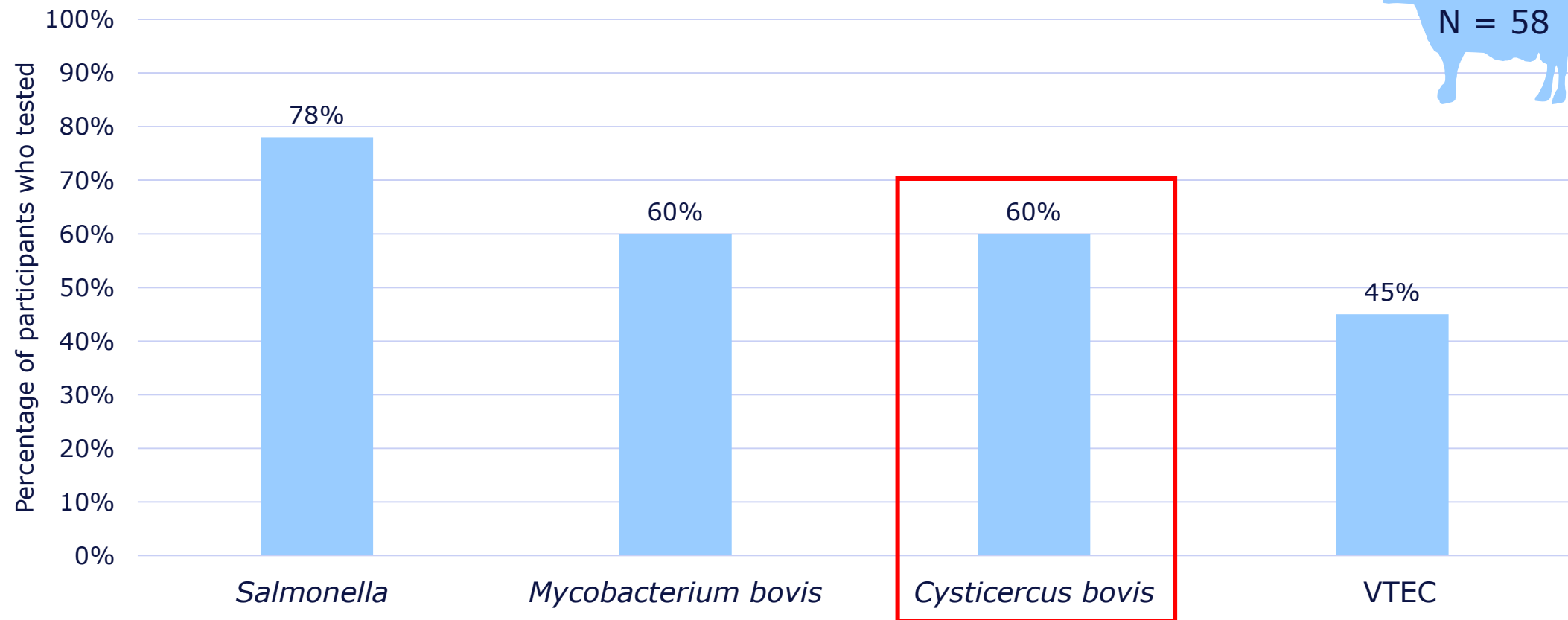
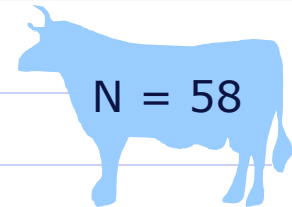


Foodborne biological hazards participants tested for in bovines

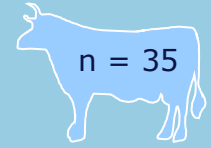


- HEI 2 Human pathogenic mycobacteria in bovines at slaughter
 - **20%: Visual meat inspection and microbiology + suspected lesions**
 - 46%: Visual meat inspection

- Most common consequent measures in case of *M. bovis*-positive results
 - 80%: Categorisation of farms
 - 63%: Intensification of meat inspection
 - 57%: Raising awareness
 - 54%: Feedback to the farm








Foodborne biological hazards participants tested for in bovines



- HEI 3 *T. saginata* cysticerci in suspected lesions from all types of farms
 - **6%: Visual meat inspection + PCR for confirmation**
 - 89%: Visual meat inspection

- Most common consequent measures in case of *C. bovis*-positive results
 - 69%: Intensification of meat inspection
 - 63%: Feedback to the farm
 - 54%: Raising awareness
 - 54%: Freezing the meat

- HEIs are useful as part of the risk-based meat safety assurance system (RB-MSAS)
- HEIs enable risk categorisation of farms and abattoirs   
-  ▪ HEIs for broilers are implemented in most EU member states
- Currently implemented MoSSs for broilers are appropriate
-  ▪ HEIs for pigs that are equivalent to testing regulated by law were mostly implemented
- Additional HEIs for pigs are underutilised and not implemented properly in Europe
-  ▪ HEIs for bovines are poorly implemented (only HEI 8 *Salmonella* over 50%)
- Main implemented consequence: raising awareness, farm categorisation, feedback to farmers
- When asked about farm interventions, participants mostly stated these were not implemented
- More training is needed in HEIs application

Thank you for the attention.

And a special thanks to
all participants, RIBMINS NCPs,
and WG 2 members.



Funded by the 2020 Framework Programme
of the European Union

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