

CA18105



RIBMINS

Risk-based meat inspection and
integrated meat safety assurance

Risk-based handling in relation to meat inspection

Lis Alban | 16-Jun-23 | Virtual training school

Detection and handling

We cannot find all that there might be in a carcass

- Unless we slice every carcass in thin pieces

We should aim at detecting

- Issues of relevance for food safety, animal health and welfare, notifiable infections
- And satisfy trade partners' requirements

All this in a risk-based way

Handling should also be risk-based



Risk-based approach = based on likelihood and consequences

Food safety

- Salmonella => faecal contamination

Animal health

- Lesions indicating septicaemia

Animal welfare

- Lesions indicating assault

Notifiable infections

- FMD

Trade partners' requirements

- Trichinella testing

Three examples of risk-based handling will be given in the presentation

- Prior septicaemia
- Bile of carcasses
- Residues of antimicrobials

Legal basis for risk-based handling

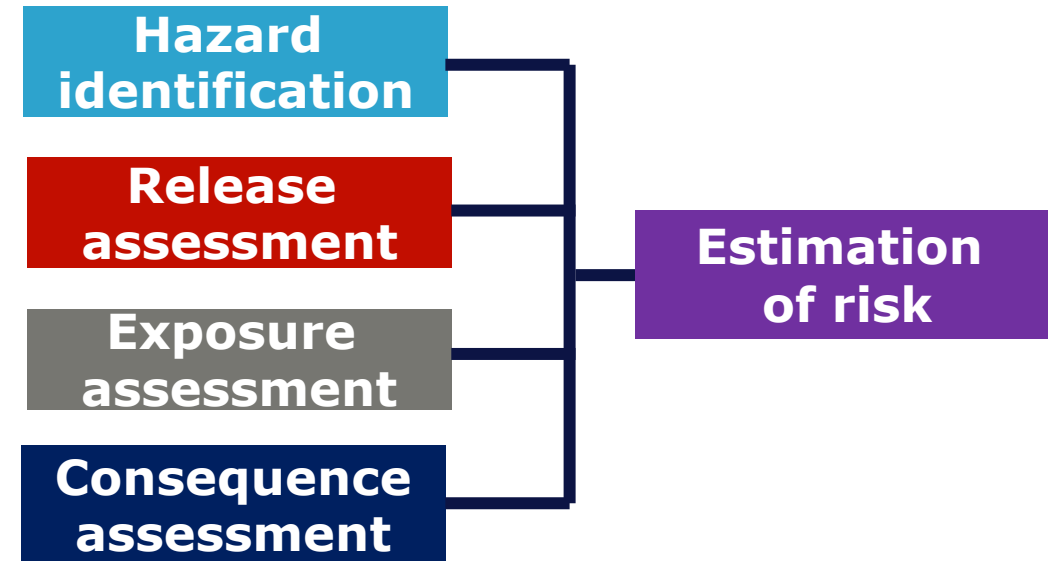
The EU General Food Law (Reg. 178/2002) specifies

- Decisions regarding food safety should be **based upon risk assessment** and
- Correcting handling should be **proportionate to the risk represented by the finding**

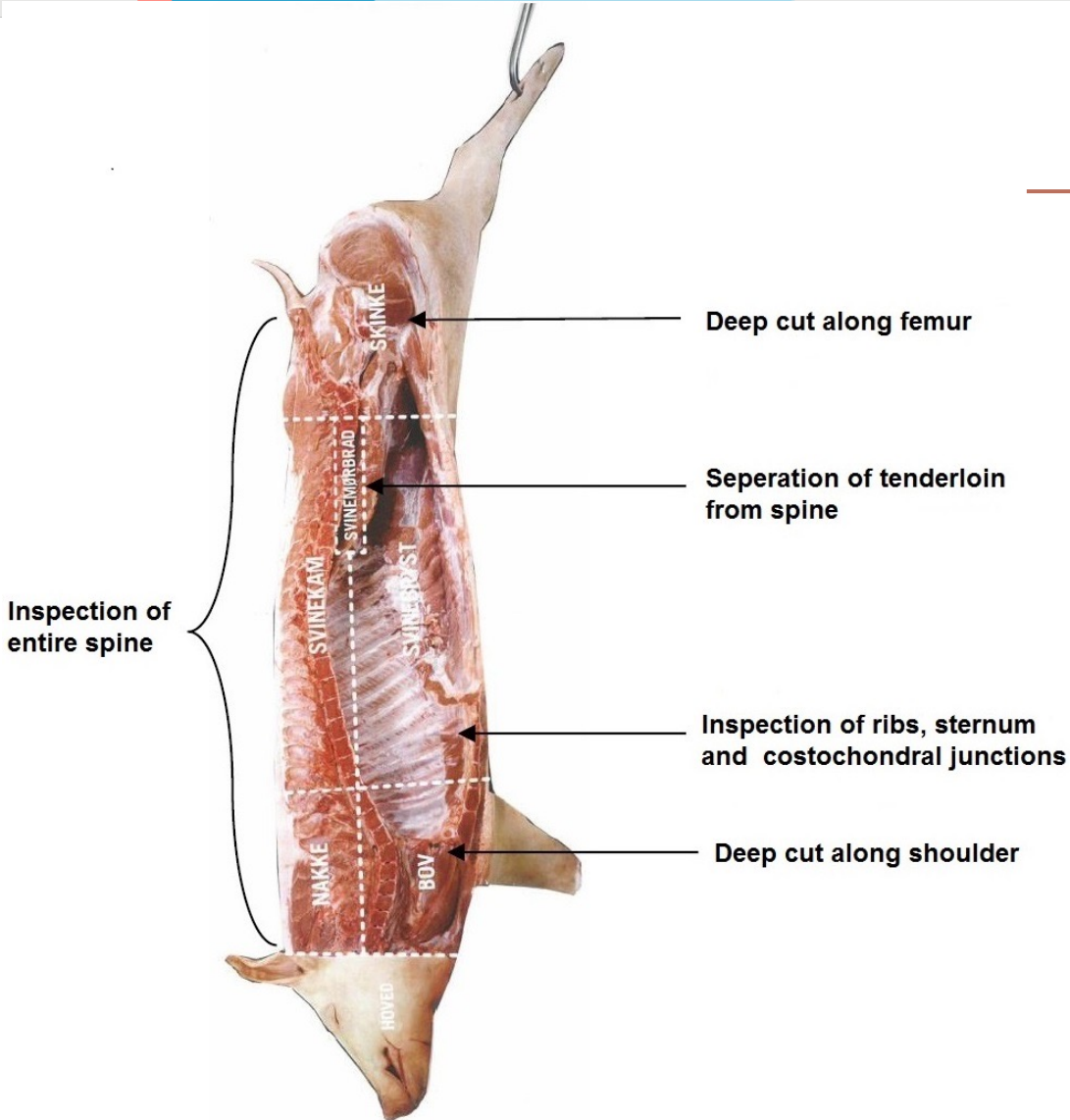
However, the EU Food Inspection Regulation (Reg. 2019/627) prescribes specific handling in relation to findings

May create confusion

- My take is to combine the two approaches



Risk-based handling of septicaemia – Example 1



Presence of lesions indicative of septicaemia

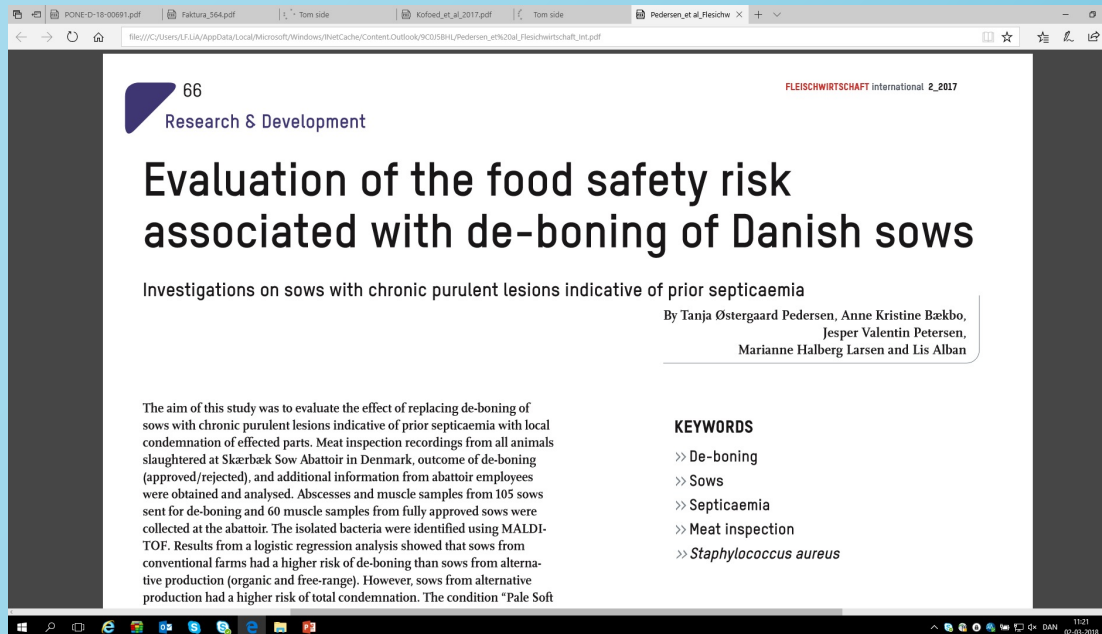
- Needs careful evaluation

In Denmark, so-called "pyaemia" investigation undertaken in rework area

- Acute cases → Total condemnation
- Chronic cases → De-boning

Lesions probably caused by tail bite, which occurred months earlier

- In many cases, lesions are in healing
- Deboning will ensure that abscesses are detected and removed
- Expensive approach and extremely few findings of relevance for food safety

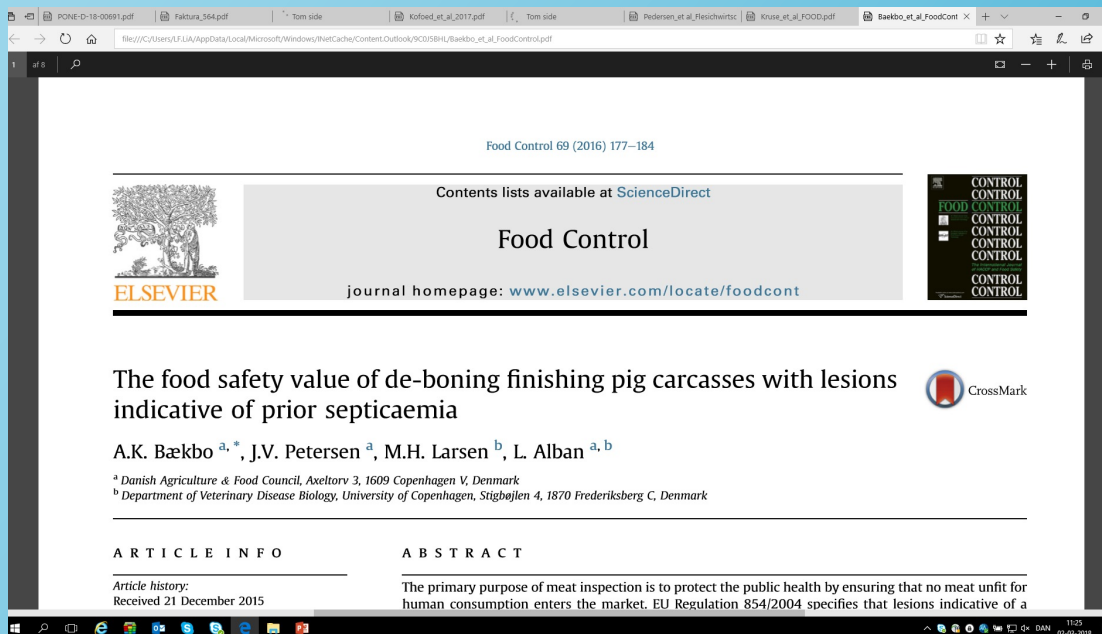


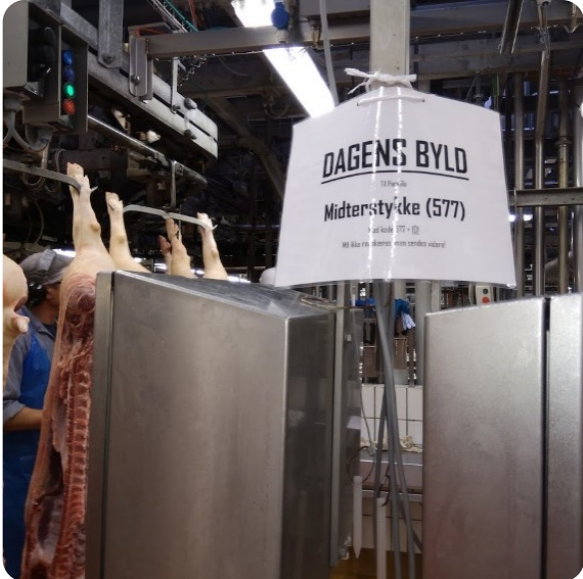
Studies and risk assessment undertaken

Aim: to identify feasible alternatives to de-boning of chronic cases

- Studies done separately in sows and finishers
- Showed that some abscesses were overlooked in specific areas

All work published in peer-reviewed journals





Legislative outcome

New legislation in Denmark – no need to de-bone pig carcasses

- Finishers: 2018, sows/boars: 2019

Pyæmia investigation updated

Targeted cutting described for own control used by abattoirs

- Will result in lower costs because
 1. no need for de-boning
 2. higher value of meat
 3. no cat. 2 animal by-products (bones were considered cat. 2)

Handling of bile-contamination - Example 2

In 2020, Danish Competent Authority changed the handling in relation to presence of bile contamination on a carcass

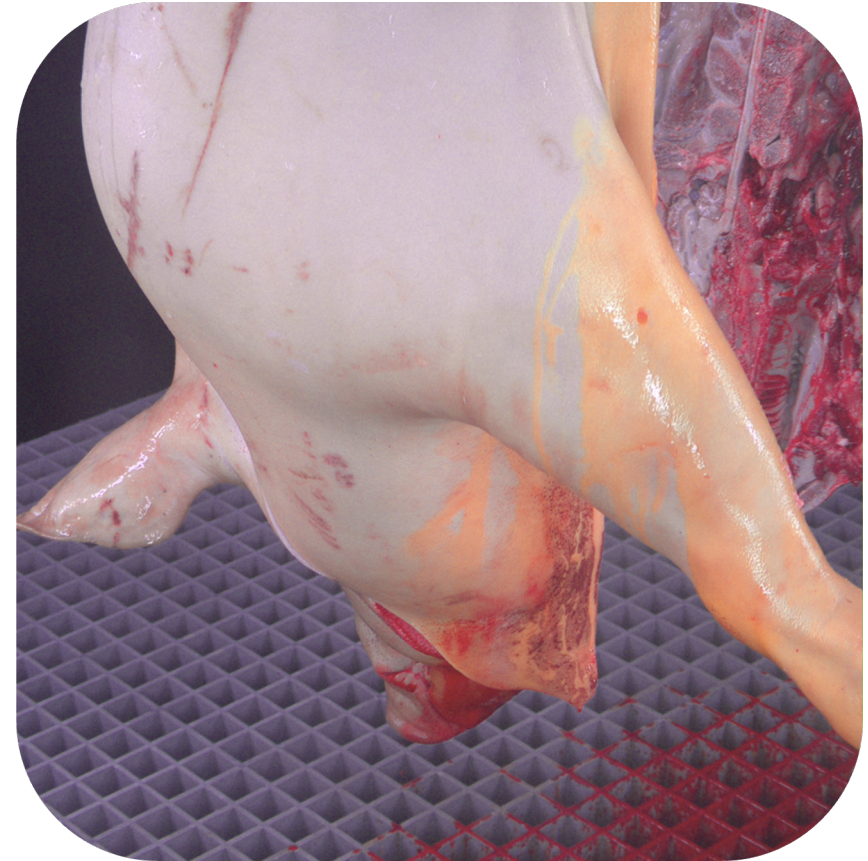
- Based on literature review made by Danish Technological University pointing to potential presence of Salmonella

Hence:

Bile contamination = fecal contamination

Danish abattoirs questioned this decision

- Risk assessment undertaken



Source: Jeppe Seidelin Dam
Danish Technological institute

Risk assessment

Risk question:

- Is *Salmonella* in bile from pigs a health risk for consumers of pork?
- Separate evaluation wanted for finishing pigs and sows

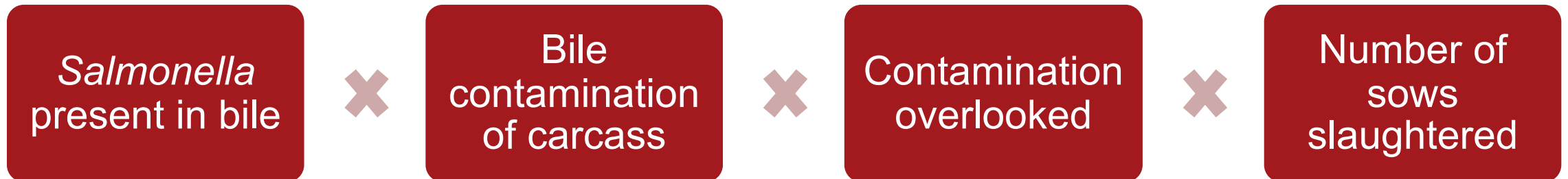
Sub-questions:

1. How are carcasses contaminated with bile and at which frequency?
2. If there is *Salmonella* in bile, at which concentrations does it occur?
- 3. What is the number of carcasses leaving the abattoir with *Salmonella* due to bile-contaminated carcasses?**
4. How to deal with bile contamination?

Materials and methods

Simulation model built to reflect exposure risk

- Consists of 4 variables, with each their probability distribution



@Risk software used

- Add-on to Excel

Estimated number of carcasses overlooked in 1 year

Finishing pig study*

- FBO scenario: **9 carcasses** (90% C.I. 0 – 53)
- CA scenario: **103 carcasses** (90% C.I. 7- 544)

Out of a production of **16 million** finishing pigs

Sow study**

- FBO scenario: **2 carcasses** (90% C.I. 0 – 6)
- CA scenario: **12 carcasses** (90% C.I. 0 - 57)

Out of a production of **281,000** sows

Prevalence of
Salmonella in DK
national pig
population =1%

⇒ 160,000 positive
carcasses

Minute contribution
from bile
▪ if any at all

Bile contamination should be prevented

Actions should be taken to reduce prevalence of bile contamination

- To reduce food waste

670 tonnes of meat were cut-off during a 5-month period in 2014

- because of bile contamination

Learn how to reduce prevalence of bile contamination

- Essential to provide proper training to employees handling removal of gallbladder



Residues of antimicrobials – Example 3



Withdrawal periods after treatment with antimicrobials are set

- To minimise frequency and concentration of residues in meat
- Still, by mistake, animals can be sent for slaughter too early

How should abattoir respond when pig producer contacts abattoir to inform about mistake?

To address this, two RIBMINS questionnaire surveys undertaken, spring of 2022

- Targeting competent authority (CA) and food business operator (FBO)

Results cover answers from 78 respondents from 27 countries

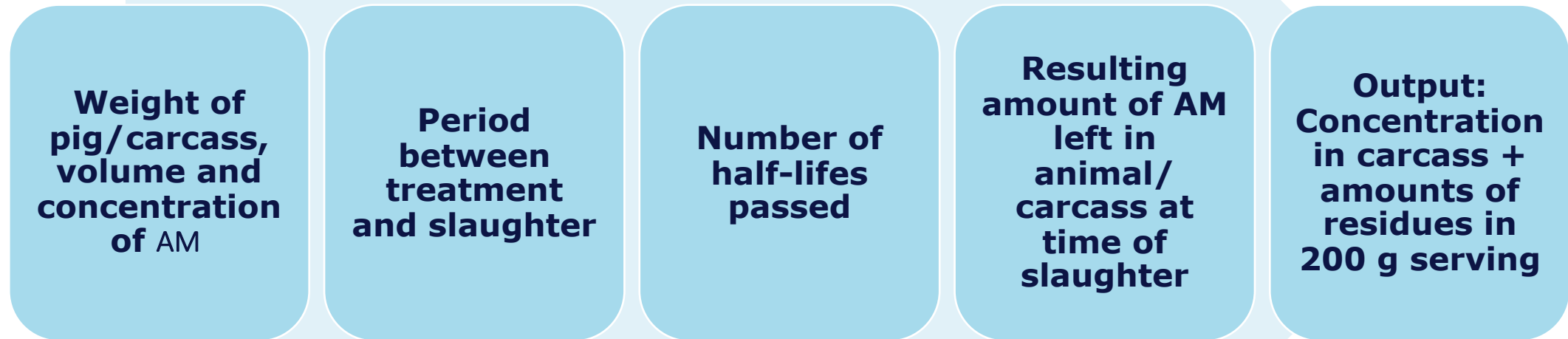
- Most countries have procedures in place, but various ways of responding

Description of where suspect pig may be, when pig producer contacts abattoir – the later, the more complicated

Could we, in RIBMINS WG1, develop a best practice model for handling?



Best practice model: Focus on exposure risk



Case described on next slide

Variable	Noromylin® Vet (Lincomycin)	Penovet®
Treatment dose	10 ml of 100 mg/ml	8 ml of 300 mg/ml
Time between treatment and slaughter	2.0 days*	2.0 days*
Halflife (worst case)	6 hours	2.7 hours
Number of half-lives	$2 * 24 \text{ hours} / 6 \text{ hours} = 8$	$2 * 24 \text{ hours} / 2.7 \text{ hours} = 17.7$
Reduction factor	$(0.5)^8$	$(0.5)^{17.7}$
Reduction factor multiplied with the treatment dose	$(0.5)^8 * 10 \text{ ml} * 100 \text{ mg/ml} = 3.906 \text{ mg}$	$(0.5)^{17.7} * 8 \text{ ml} * 300 \text{ mg/ml} = 0.011 \text{ mg}$
Resulting amounts of residues (µg) at time of slaughter	3,906 µg	11 µg
Residual amounts (µg) in 200 g serving	$3,906 \mu\text{g} * 200 \text{g} / (73.4 * 1000 \text{g}) = 10.6 \mu\text{g}$	$11 \mu\text{g} * 200 \text{g} / (73.4 * 1000 \text{g}) = 0.029 \mu\text{g}$
ADI (Acceptable Daily Intake)	< 600 µg	< 30 µg
MRL (µg/kg)	100 µg/kg	50 µg/kg

*Withdrawal period: 6 days for lincomycin 5 days for penicillin



Wide variation in withdrawal periods for oxytetracycline 100 mg/ml, IM use in pigs

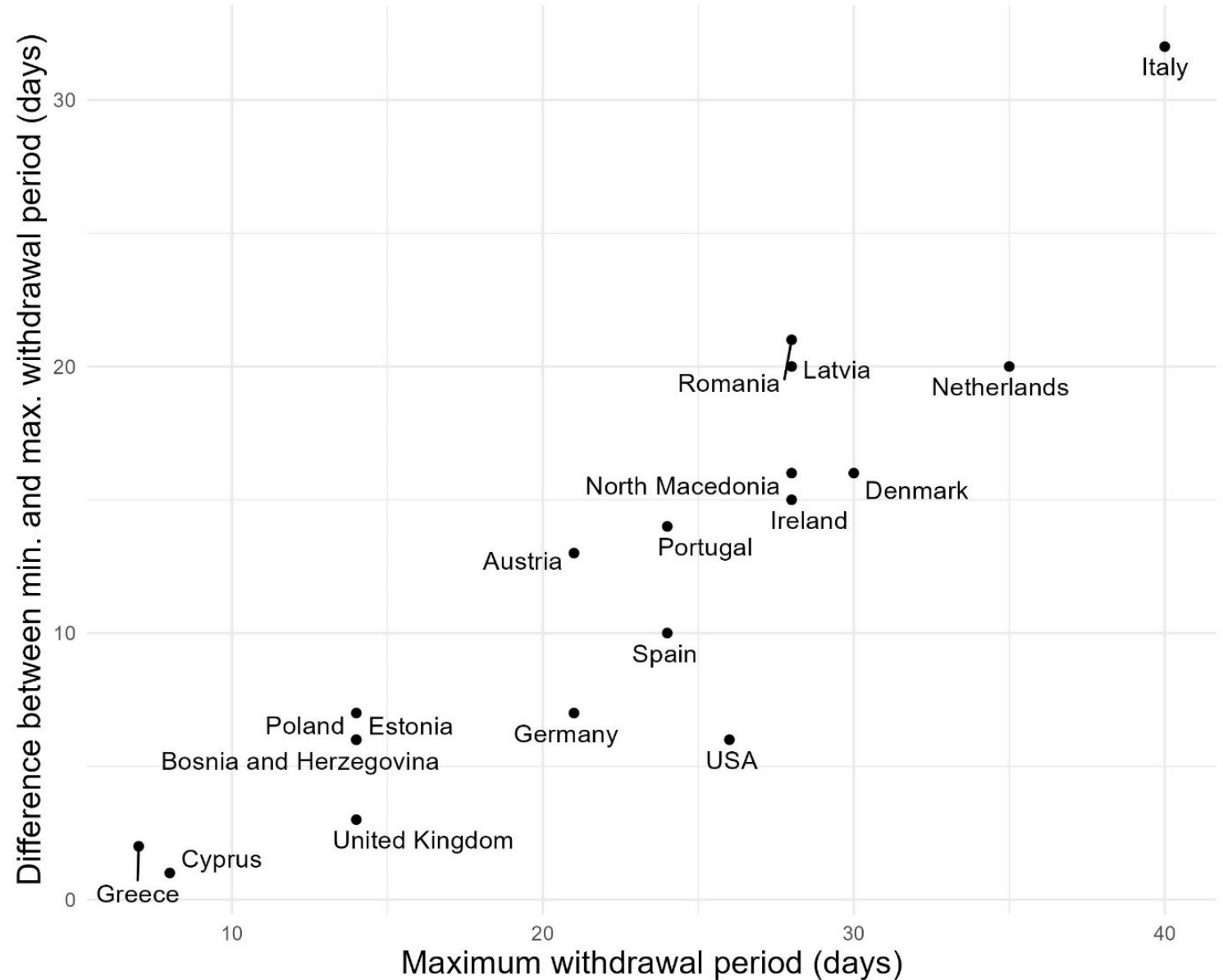
RIBMINS WG1 data collection, 2023

- 68 products from 29 countries

Withdrawal period

- Min 4 days
- Max 40 days

Hjort et al., in pipeline



Discussion

The world is developing

- So is our understanding of the world

Therefore, legislation should not be static regarding the details

- But maybe static regarding the principles

One principle is that evidence-based research is needed to bring us forward

- The presentation has given three examples of this



Conclusion



- Detection should focus on what matters for humans, animals and the environment = One Health
- Handling should be proportionate to the risk represented by the findings
- Constant need for updating our understanding and making use of new technologies and ways of doing
- Evidence-based research needed

Thank you for the attention.
Please join us at



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