

CA18105



**RIBMINS**

# Introduction to Risk-based Meat Safety Assurance System

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# Background - traditional meat safety system

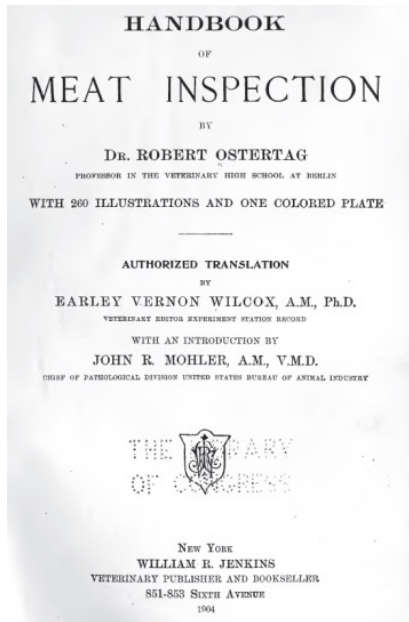
- **Safety of (carcass) meat is traditionally assured through:**

- ✓ veterinary meat inspection
- ✓ end-product laboratory testing

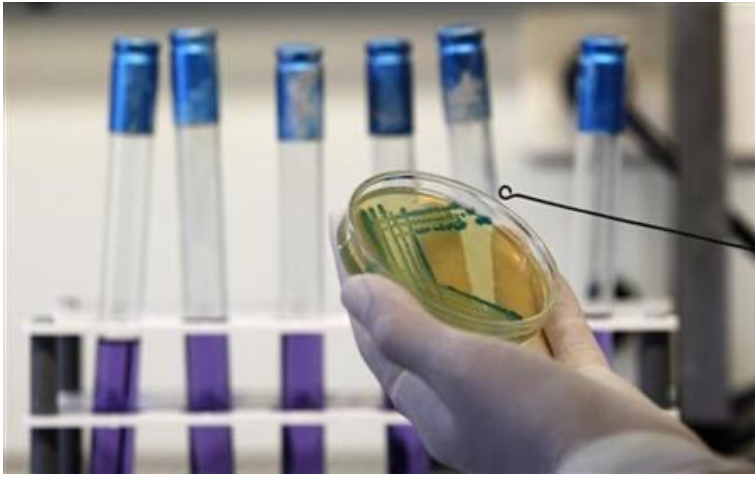


## ■ Veterinary meat inspection

- FCI analysis + AM + PM (V/P/I)
- Targets hazards causing clinical signs/lesions
- Invaluable contribution to public health protection from zoonoses through history



- ✓ Successfully detects a few of public health and many AHAW hazards
- ✓ Unsuccessful in detection of most relevant hazards today
- ✓ Mediates cross-contamination
- ✓ Subjective
- ✓ Not risk-based



## ■ End-product testing:

- Microbiological, parasitological, etc.
- Supplements meat inspection and other controls to some extent

✓ Provides some data for exposure assessment

✓ Delayed results

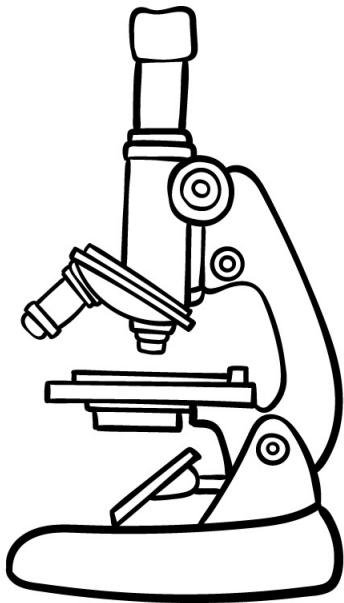
✓ Statistical/sampling issues

✓ Relatedness only to the hazard examined for

✓ Limited tests' performances (Se and Sp)

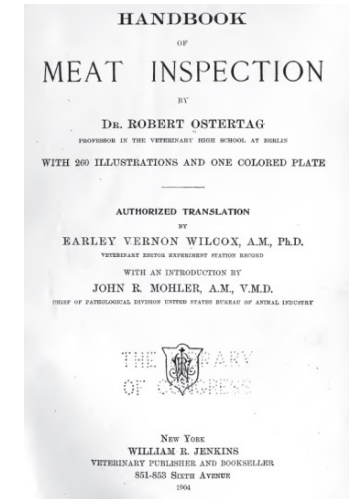
✓ Not cost-effective

✓ Reactive measure



# Needs for modernisation of the traditional system

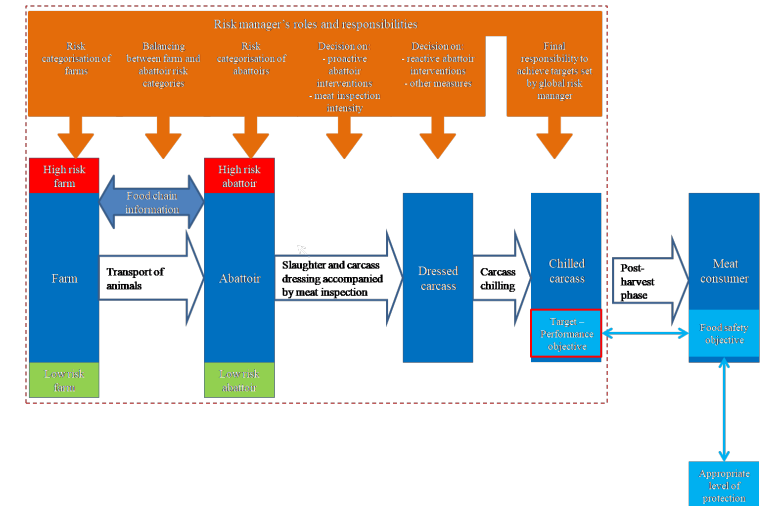
- ✓ Flaws of traditional meat safety assurance system are well recognised for decades
- ✓ EU food safety legislation from 2002 foresees **risk analysis** and **food chain** approach
- ✓ Initiative of the EU Commission and EFSA's work on meat inspection revision
- ✓ Main aim of modernisation of meat safety systems is to be risk-based



## Priority hazards

Species	Biological hazards	Chemical hazards
Cattle	<ul style="list-style-type: none"> <li>- pathogenic <i>E. coli</i></li> <li>- <i>Salmonella</i></li> </ul>	<ul style="list-style-type: none"> <li>- dioxins</li> <li>- dioxin-like PCBs</li> </ul>
Pigs	<ul style="list-style-type: none"> <li>- <i>Salmonella</i></li> <li>- <i>Y. enterocolitica</i></li> <li>- <i>T. gondii</i></li> <li>- <i>Trichinella</i></li> </ul>	<ul style="list-style-type: none"> <li>- dioxins</li> <li>- dioxin-like PCBs</li> <li>- chloramphenicol</li> </ul>
Poultry	<ul style="list-style-type: none"> <li>- <i>Campylobacter</i></li> <li>- <i>Salmonella</i></li> <li>- ESBL-AmpC gene-carrying bacteria</li> </ul>	<ul style="list-style-type: none"> <li>- dioxins</li> <li>- dioxin-like PCBs</li> <li>- chloramphenicol</li> <li>- nitrofurans</li> <li>- nitroimidazoles</li> </ul>

## Generic framework of risk-based meat safety assurance system

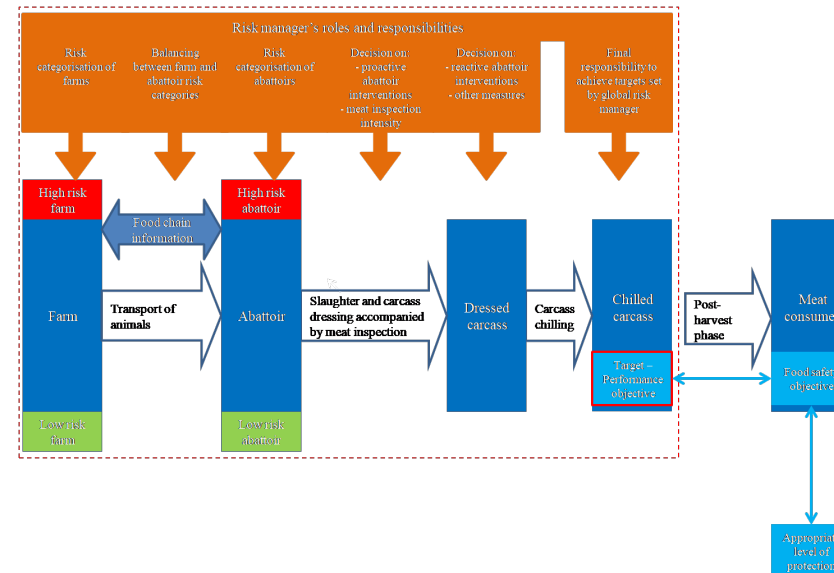


# Risk-based meat safety assurance system (RB-MSAS)

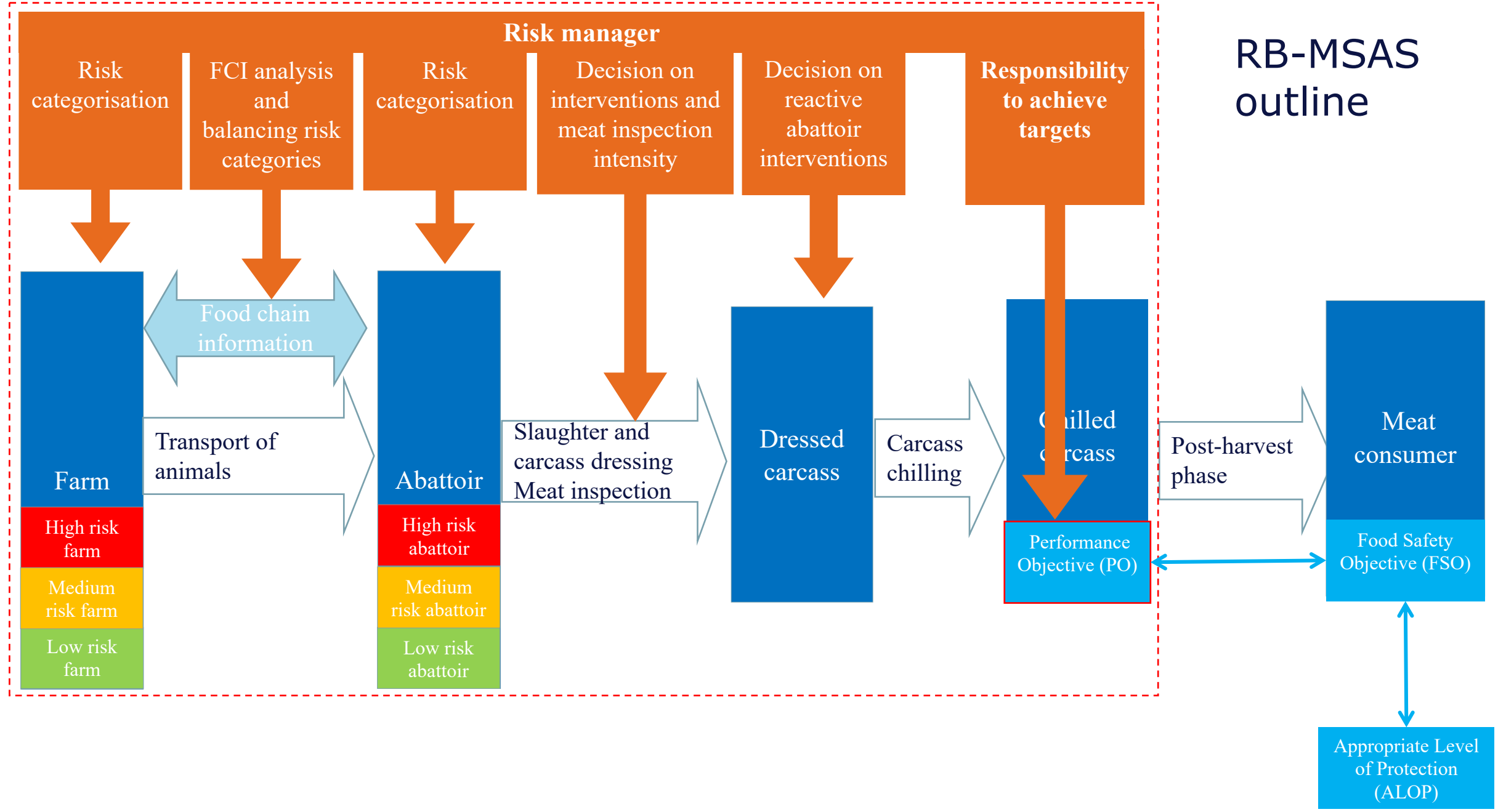
- **Risk-based:** focused on high risk meat-borne hazards in/on chilled carcasses with the aim of reducing the overall meat safety risk
- **Longitudinally integrated:** multiple preventative and control measures along the food chain to achieve required meat safety goals
- **Flexible and dynamic:** adaptable to changes while it still fulfils functional demands

# Main elements of RB-MSAS

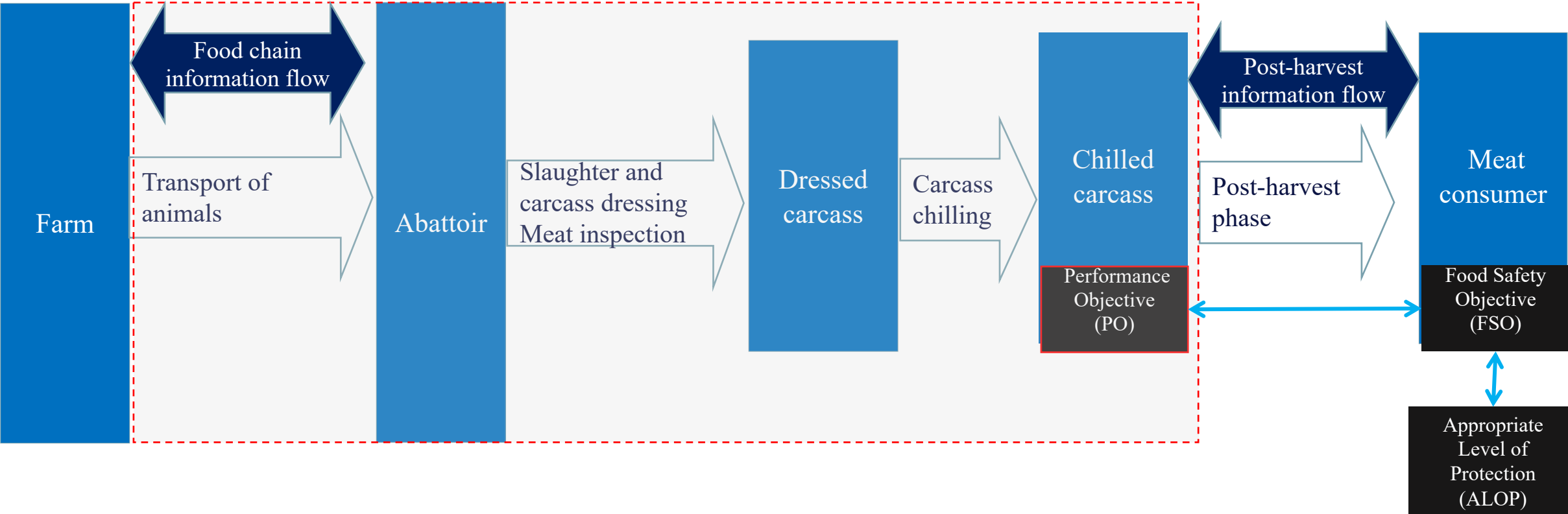
- ✓ Risk categorisation of farms and abattoirs
- ✓ Analysis of the food chain information
- ✓ Risk-based meat inspection
- ✓ Food safety management systems assuring process hygiene of abattoirs
- ✓ Risk manager







# RB-MSAS outline



## Concluding remarks

- RB-MSAS: “a flexible and dynamic system comprising all control measures applied at pre-harvest and harvest phases of the meat chain that contribute to the performance objective set for chilled carcasses”
- Full development and implementation is **slow and careful process**
- Brings many **opportunities** to improve public health in a cost-effective way
- Many **challenges** are foreseen
- Intensive **research** to fill knowledge gaps and **education and training** of all participants is prerequisite of RB-MSAS implementation

# QUESTIONS?