

CAMPYLOBACTER POLICY

**TIME TO COORDINATE AND
HARMONISE?**

**DG SANCO workshop
Brussels, 7 May 2014**



INTRODUCTION

Quantification of the risk posed by broiler meat to human campylobacteriosis in the EU

Source of human campylobacteriosis

- Handling, preparation and consumption of broiler meat may account for 20% to 30%
- 50% to 80% may be attributed to the chicken reservoir as a whole
- considerable underascertainment and underreporting of clinical campylobacteriosis in the EU

SOURCE: EFSA Journal 2010; 8(1):1437



INTRODUCTION

conclusions of the scientific opinion must be interpreted with care

- difference in attribution
- differences in the point of attribution (reservoir vs. point of consumption).
- chicken reservoir strains may reach humans not by food, but by environment or direct contact
- inaccurate exposure assessments, confounding by immunity and incomplete data on reservoirs
- limited or unavailable data for source attribution in the EU or the majority of Member States
- epidemiology of human campylobacteriosis might differ between regions

INTRODUCTION

RECOMMENDATIONS

- **EU surveillance and research activities aimed at improving quantification of the burden of campylobacteriosis,**
- **facilitating the evaluation of the human health effects of any interventions**
- **giving a better basis for source attribution.**

WHY COORDINATING/HARMONIZING?

INTERNAL MARKET

- **Import and Export trade of about 1,6 million tons fresh poultry meat with a value of about 3,5 billion Euros**
- **Mobility of citizens – source of infection domestic, travel or unknown**
- **Level playing field for business operators**

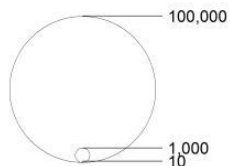
WHY COORDINATING/HARMONIZING?

Diverse situation across the EU

- **Source of attribution**

CAMPYLOBACTERIOSIS 2012

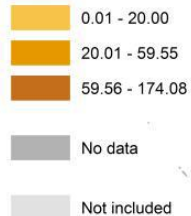
Number of cases



Origin of infection

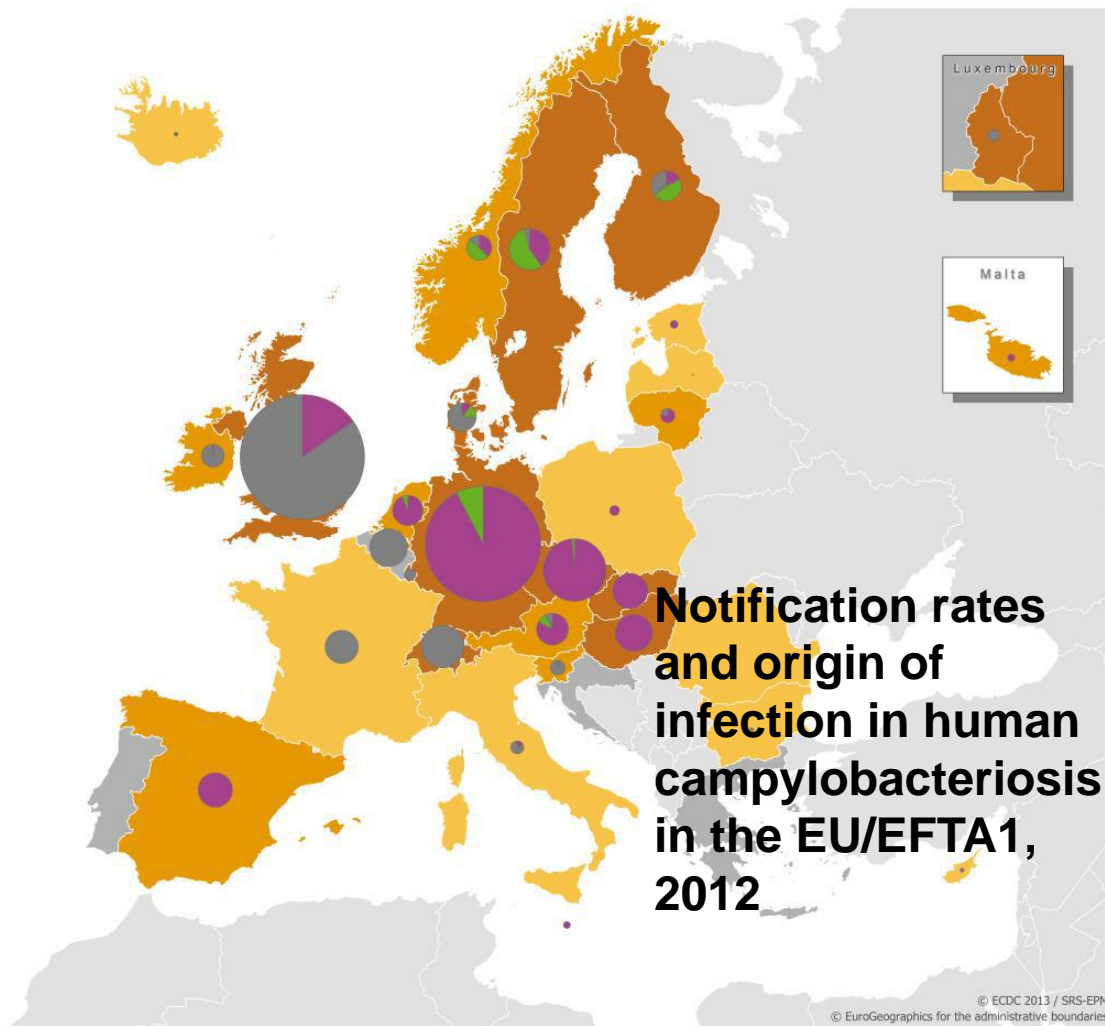


Notification rate per 100 000



EFSA Journal
2014;12(2):3547

* Note: The map shows the distribution of human cases shaded according to incidence rate per 100 000, based on quartile classification method (EUROSTAT population data 2012).



Notification rates
and origin of
infection in human
campylobacteriosis
in the EU/EFTA1,
2012

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WHY COORDINATING/HARMONIZING?

Diverse situation across the EU

- Source of attribution
- **Prevalence of Campylobacter in flocks and in batches of poultry meat**

SNAPSHOT 2008

SNAPSHOT 2008

Baseline survey on the prevalence of *Campylobacter*

EFSA Journal 2010; 8(03):1503

Percentage	<100 cfu/g	<1.000 cfu/g
<50%	FR, IRE, MT, PL, RO, SV, ES, UK	MT
50 - 60%	AT, CZ, PT	IRE, RO, ES
60 - 70%	BE, BG, DE, HU,	PL, SV
70 - 80%	IT, LT, NL, SL,	AT, BE, CZ, PT, UK
80 - 90%	DK, LV,	BG, FR, DE, HU, IT, NL
90 - 100%	CY, EE, FI, SE	EE, LV, LT, DK, SL, SE
100%		CY, FI,

CRITICAL CAMPYLOBACTER LIMIT

Theoretically, a microbiological criterion limit for Campylobacter of 1000 or 500 CFU/gram of neck and breast skin for all batches sold as fresh meat, would reduce the public health risk respectively with > 50% or > 90% at the EU level.

A total of 15% and 45%, of all batches tested in the EU baseline survey of 2008, would not comply with these criteria.

EFSA Journal 2011;9(4):2105



WHY COORDINATING/HARMONIZING?

Diverse situation across the EU

- Source of attribution
- Prevalence of *Campylobacter* in flocks and in batches of poultry meat
- **Sampling stage, type, unit and size**

SAMPLING

- **UNIFORMITY?? – Page 104**

Stage	slaughter	cutting proces sing	retail				
kind of sample	caecum	carcass swab	carcass	neck skin	fresh meat		
sample unit	single	batch					
sample weight g	1	10	15	20	25	160	500

SOURCE: EFSA Journal 2014;12(2):3547



WHY COORDINATING/HARMONIZING?

Diverse situation across the EU

- Source of attribution
- Prevalence of *Campylobacter* in flocks and in batches of poultry meat
- Sampling stage, type, unit and size
- **Better understanding of the different data**

The overall conclusion is that reducing the load of *Campylobacter* presented to the consumer will result in a reduction of human campylobacteriosis cases.

COMPARING DATA

Comparing snapshot 2008 with Zoonosis report for 2012

Country <50 % of samples<100 cfu/g	Confirmed Cases / 100 000 inhabitants
FR	38,89
IRE	52,17
MT	51,26
PL	1,12
RO	0,43
SV	105,55
ES	47,53
UK	117,43

Country > 80 % of samples<100 cfu/g	Confirmed Cases / 100 000 inhabitants
DK	66,66
LV	0,39
CY	7,89
EE	20,01
FI	78,70
SE	83,32

WHY COORDINATING/HARMONIZING?

- **Need for more and better knowledge and understanding – ongoing research projects**
- **Uncertainty that the costs and benefits of the interventions in practice will confirm the forecast or assumptions in the scientific opinion and studies**
- **Lessons from research – implementation under practical conditions not bringing consistently the results hoped for**

HOW COORDINATING/HARMONIZING?

TIME TO TEAM UP FOR REVIEWING TRADITIONAL POULTRY MEAT INSPECTION

- traditional poultry meat inspection may not suffice to fully address the most relevant biological hazards to public health.
- risk-based interventions coupled with the improved use of information shared between farms and abattoirs (known as Food Chain Information) would be more effective.

public health hazards to be covered by inspection of
poultry meat

EFSA Journal 2012;10(6):2741



HOW COORDINATING/HARMONIZING?

- *post-mortem* visual inspection is replaced by setting targets for the main hazards on the carcass, and by verification of the food business operator's hygiene management, using Process Hygiene Criteria

public health hazards to be covered by inspection of
poultry meat

EFSA Journal 2012;10(6):2741

LET US TEAM UP FOR REVIEWING TRADITIONAL
POULTRY MEAT INSPECTION

