



# EU strategy on the Control of *Salmonella* spp. in pigs

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# Regulation (EC) No 2160/2003: Similarities poultry - pigs

- Baseline surveys: reference values
- Setting targets for reduction.
- Submission/approval control programmes of Member States and third countries
- At start programmes:
  - Restrictions trade live animals (+ hatching eggs)
  - Harmonised monitoring

# Regulation (EC) No 2160/2003: Differences poultry - pigs

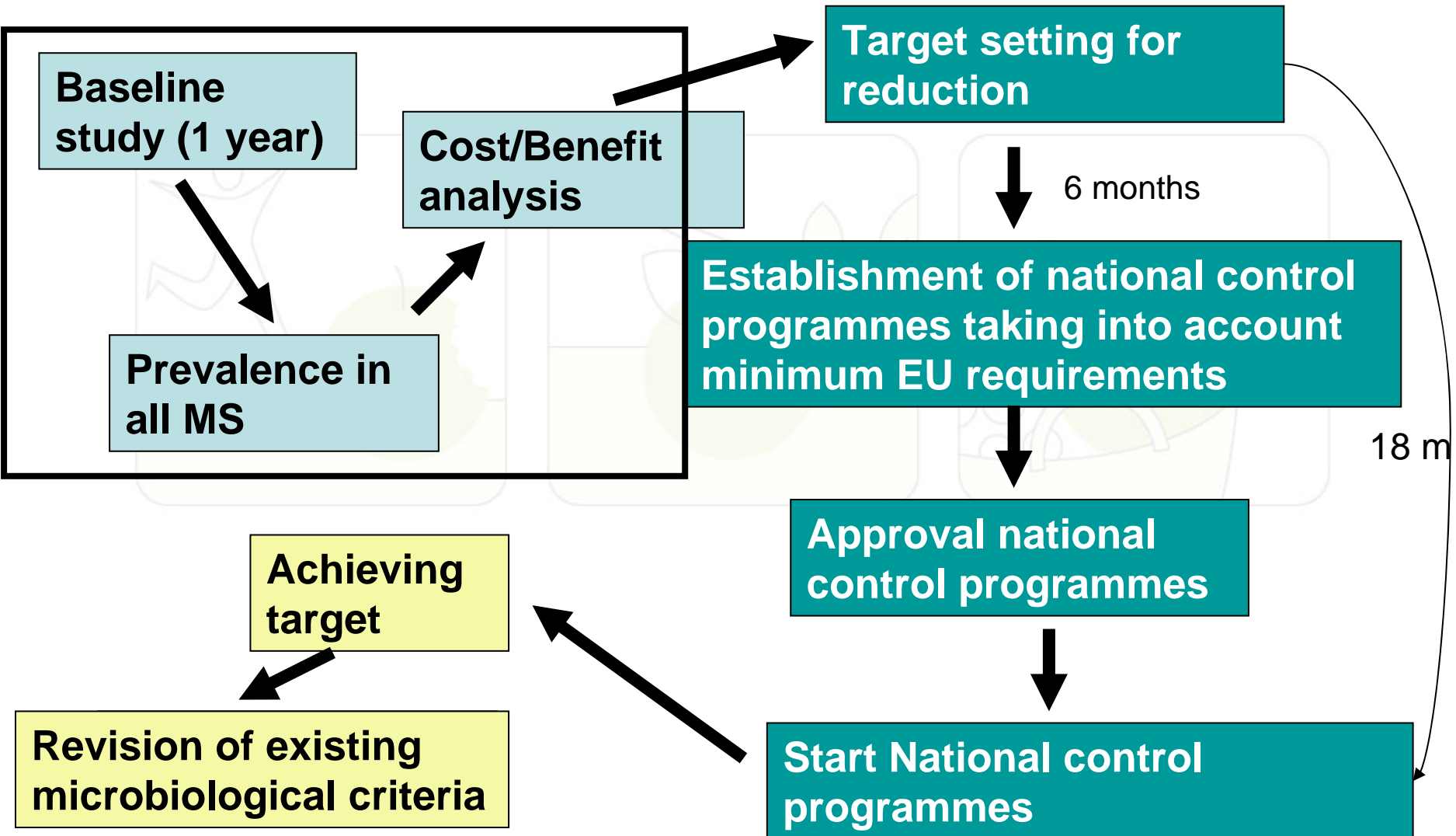
## **POULTRY**

- Target for a transitional period
- 5 or 2 serotypes
- No cost-benefit analysis
- Certain trade restrictions on relevant products:
  - Table eggs
  - Fresh poultry meat

## **PIGS**

- Definitive target
- All serotypes of public health significance
- Analysis of costs and benefits prior to target setting
- No trade restrictions in R. 2160/2003, however revision of existing criteria

## Overview pigs



# Baseline surveys and cost/benefit analysis

EC - MS

EFSA - Scientists

Baseline survey

Slaughter: 1.10.06-30.9.07

Breeding: 1.1.08-31.12.08

Technical specifications

Analysis and report

Slaughter: 2008

Breeding: 2009

Quantitative risk assessment

2008-2010

Cost/benefit analysis

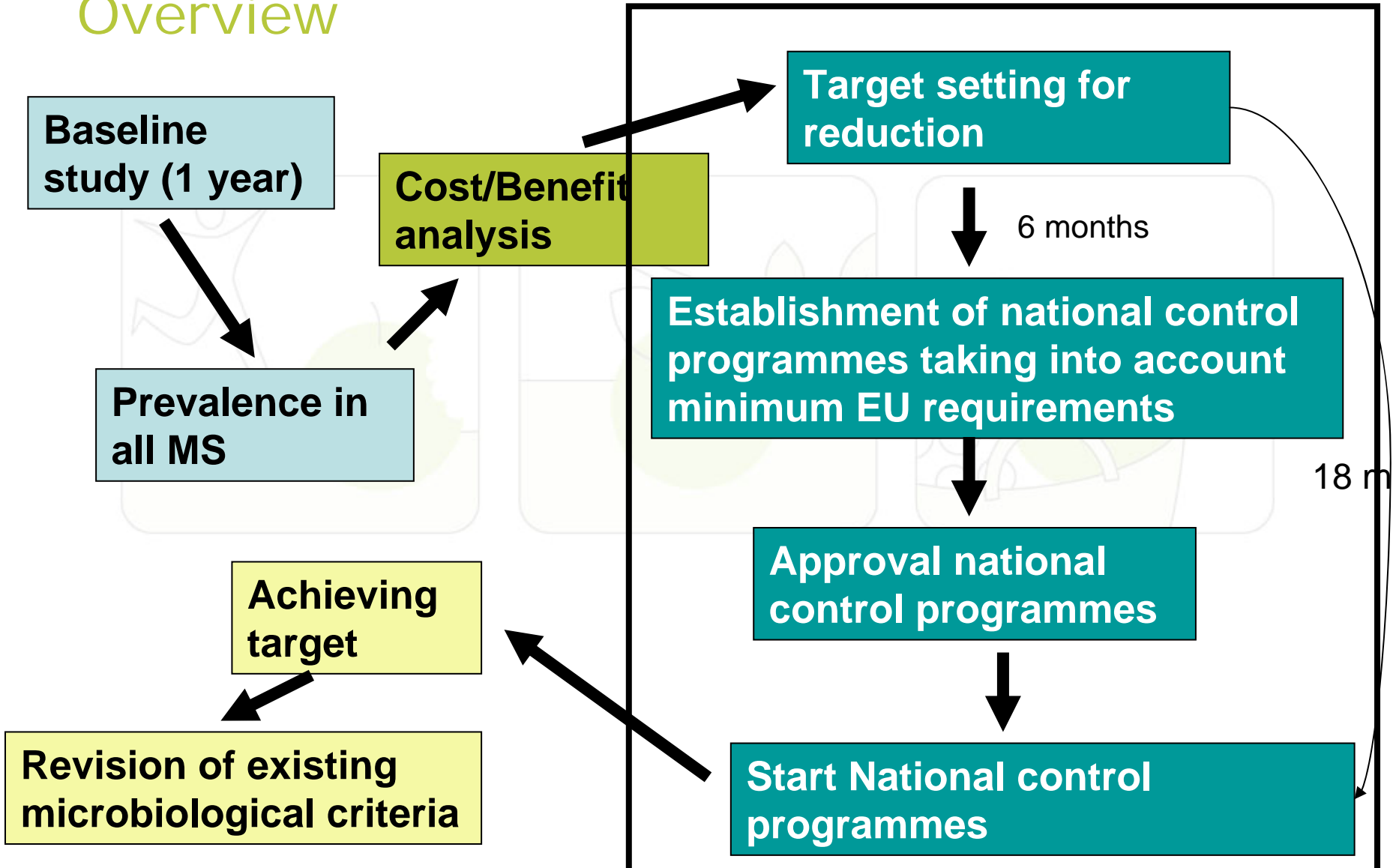
Slaughter: 1.1.09-30.6.10

Breeding: 1.7.09-31.12.10

SANCO contractor



# Overview



# Targets for reduction in pigs

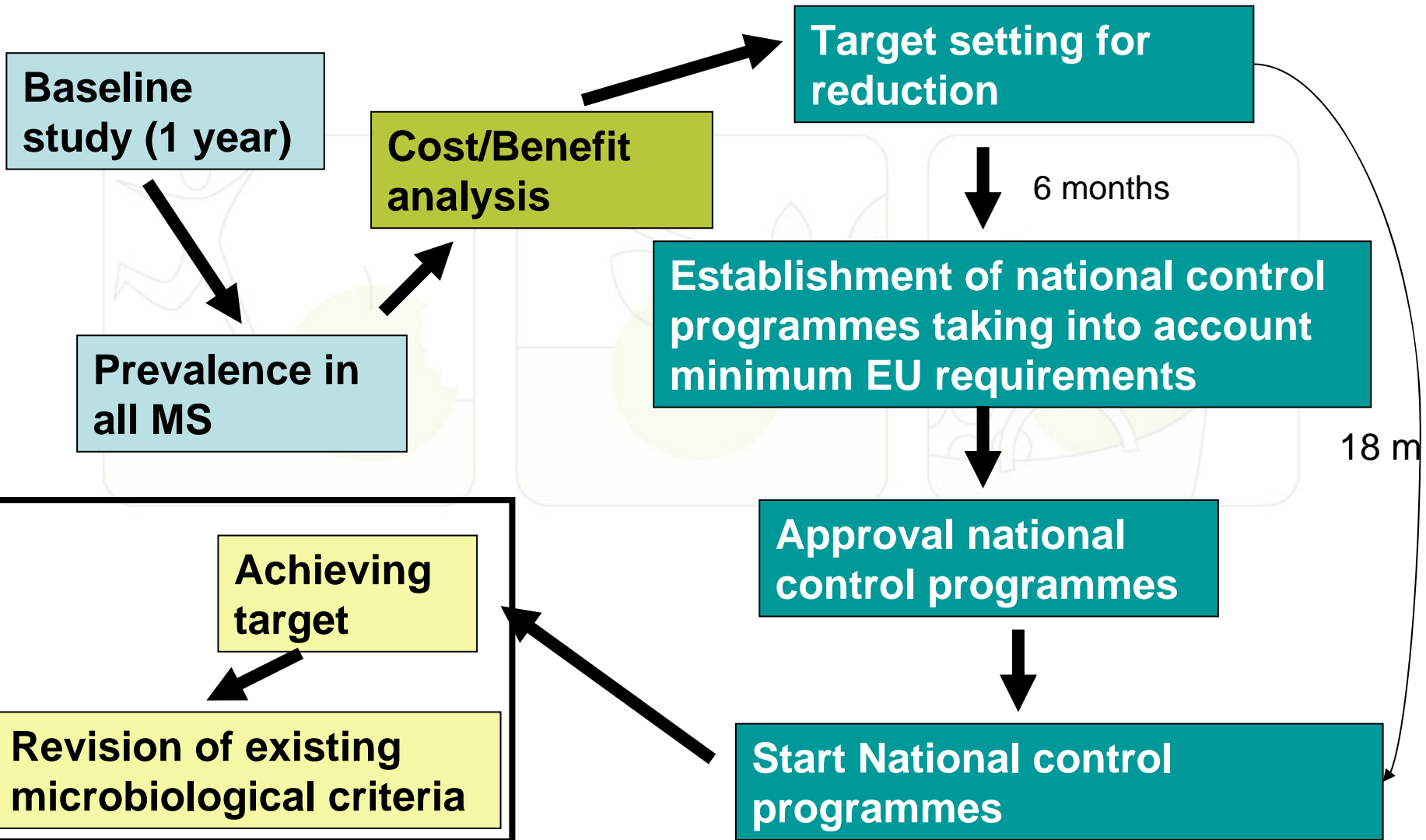
- Definitive target
- Results from baseline surveys can be used as references
- Animals leaving for slaughter or carcasses at the slaughterhouse
- Might be over a longer period (e.g. 5-10 years)
- All serotypes with public health significance or of other subtypes
- Numerical expression of
  - Max. % remaining positive and/or
  - Min. % of reduction



## National control programmes

- Cover EU general requirements
- EU minimum harmonised sampling requirements to follow-up the progress towards the target
- Possible EU requirements for the use of specific control methods e.g.
  - Use of antimicrobials

# Overview



# Current *Salmonella* criteria for pork

## ■ Food safety criteria:

- Absence in 25 gram of minced meat and meat preparations and certain meat preparations intended to be eaten raw (n=5, c=0)
- Absence in 10 gram of minced meat and meat preparations intended to be eaten cooked and in mechanically separated meat (n=5, c=0)

Non-compliance = withdrawal from market

## ■ Process hygiene criteria on carcasses of pig:

- Most likely contaminated area, minimum 400 cm<sup>2</sup>
- Absence in the area tested per carcass (n=50, c=5)
- Review in the light of changes in prevalence in pigs

Non-compliance = corrective action

- Improvement slaughter hygiene
- Review of process controls
- Review of origin of pigs

# Additional needs

- Training for competent authorities
- Community guide for good hygiene practice in herds of pigs ?
  - Linked with new animal health strategy
  - Focused on *Salmonella* control (?)

## Concluding remark: Reduction of *Salmonella* in pigs is not evident!

- Exchange of information and views between competent EU and national authorities, risk assessors and stakeholders is essential.
- Control options along all stages of the food chain must be compared.
- Cost benefit analyses required
- Start now before targets have been set

