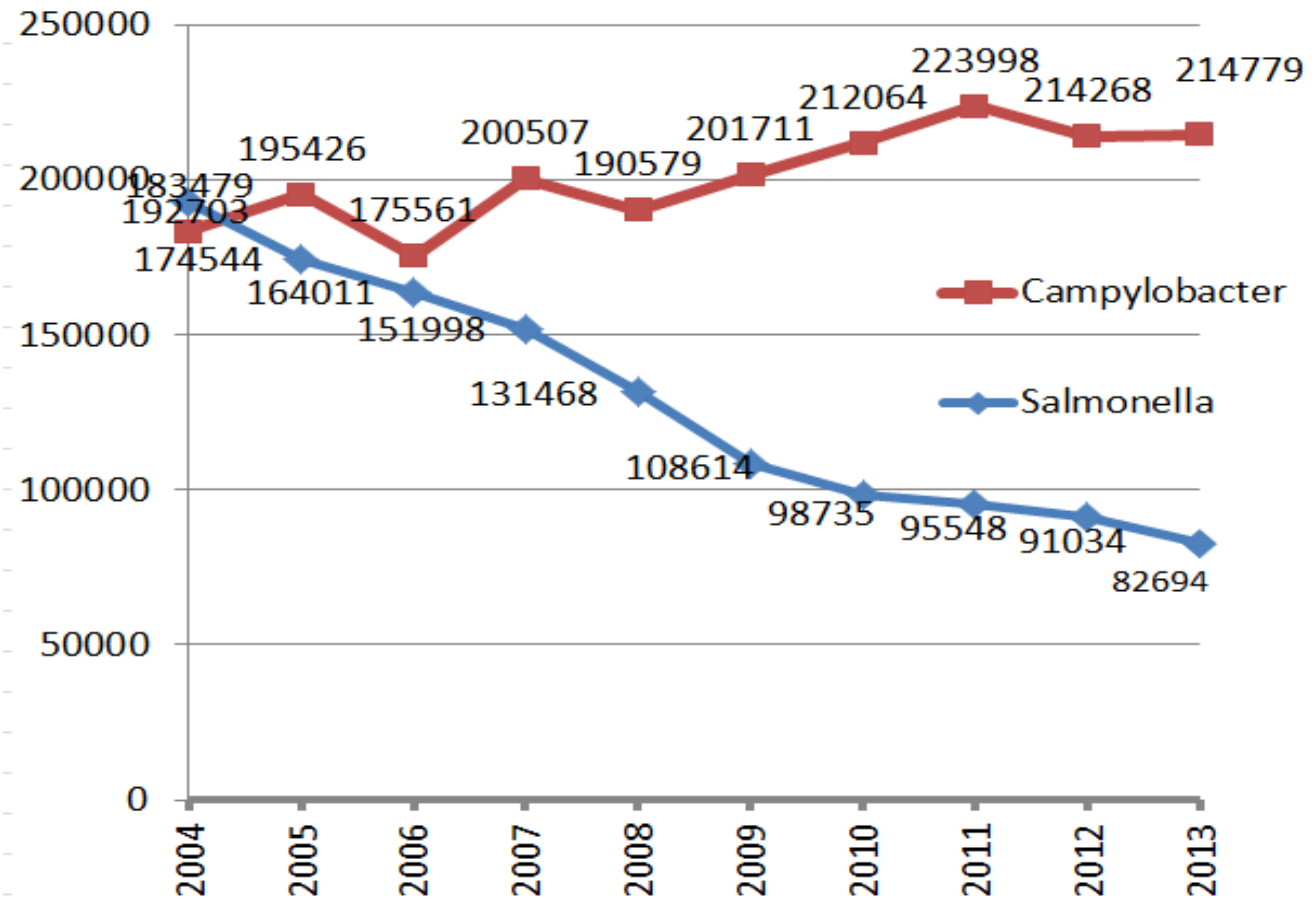




**Possible comprehensive EU
approach of *Campylobacter*
control within the frame of the
revision of poultry meat
inspection**

SCOPAFF, September 15th 2015

Evolution of poultry-linked hazards in the EU



Source:
EFSA/ECDC
report on zoonoses
(reported human cases per year)



Selected conclusions from the ECs workshop on *Campylobacter* 2014 (1)

- ***Biosecurity at farm** level is key, however will not lead to success as a stand-alone measure.*
- ***Improved monitoring of the hygiene** in the slaughter process by implementing a process hygiene criterion on *Campylobacter* is among the most cost-beneficial control options.*



Selected conclusions from the ECs workshop on *Campylobacter* 2014 (2)

- ***Additional measures*** such as washing of carcasses with water or decontamination are seen as supplements.
- ***Dedicated enforcement actions*** by competent authorities are needed for strengthening the implementation of current and future hygiene provisions.



The need for a potential comprehensive approach:

- FBO: consideration of a *Campylobacter* process hygiene criterion (PHC) on carcasses
- CA: Enhanced supervision of the implementation of the new *C.* PHC and the existing *Salmonella* PHC
- Allowing additional tool: Peroxyacetic acid decontamination

HAPPY FOR YOUR VIEWS AFTER THIS PRESENTATION



1. *Campylobacter* process hygiene criterion (PHC) on carcasses



EFSA opinion on *Campylobacter*

- *100% risk reduction by reduction of carcass concentration by $> 6 \log_{10}$ units*
 - achieved by irradiation/cooking
- *More than 90% risk reduction by reduction of carcass concentrations by $> 2 \log_{10}$ units,*
 - be achieved by freezing for 2-3 weeks or reduction of the concentration in intestines at slaughter by $> 3 \log$;
- *50-90% risk reduction by reduction of carcass concentrations by 1-2 \log_{10} units,*
 - which can be achieved by freezing for 2-3 days, hot water or chemical carcass decontamination with lactic acid, acidified sodium chlorite or trisodium phosphate



Impact of microbiological criteria

- A PH risk reduction **>50%** at the EU level if all batches that are sold as fresh meat would comply with a critical limit of **1000** cfu/gram of neck and breast skin. A total of **15%** of all batches tested in the EU baseline survey of 2008, did not comply with this criterion.
- A PH risk reduction **>90%** at the EU level if all batches that are sold as fresh meat would comply with a critical limit of **500** cfu/gram of neck and breast skin. A total of **45%** of all batches tested in the EU BS of 2008, would not comply with this criterion
- The impact could be very different between MSs



Potential legislative change

Establishment of a process hygiene criterion for Campylobacter in Reg. (EC) No 2073/2005

- to ensure that corrective action is taken when contamination exceeds a certain limit (to be discussed), without restricting the marketing of poultry meat
- No additional sampling (use of neck skin samples for *Salmonella* PHC)



2. Enhanced supervision of the implementation of the new *C.* PHC and the existing *Salmonella* PHC



Potential legislative change

- ***Similar approach as existing for Salmonella in pigs, introduced within the revision of pig meat inspection.***
- *In Chapter IX on Specific Hazards of Section IV in Annex I of Regulation 854/2004, poultry could be added to point G (Salmonella) and a new point H on Campylobacter could be added.*
 - This point could require the Competent Authorities to verify the correct implementation of the PHC by the FBO.
 - This verification could be done by taking official samples or collecting all information on the samples taken by the food business operator.
 - In case the food business operator does not comply, the Competent Authorities will require action.



3. Additional tool: Removal of surface contamination of products of animal origin by PAA (Peroxyacetic acid) in poultry carcasses

Main outcome of EFSA opinion of PAA

Title: approval of peroxyacetic acid solution (PAA) for use during processing for the reduction of pathogens on poultry carcasses and meat-request from USDA

Summary

- No human toxicity concern using PAA solutions
- Dipping in baths is more effective than spraying
- It is unlikely that the use of PAA would lead to the emergence of resistance to antimicrobials
- There are no concerns for environmental risks of all the components of the solution except for HEDP to be monitored as its release from a poultry plant into the environment is not always considered safe

Recent opinion on PAA

Follow-up:

- Considered as one option to fight against CAMPYLOBACTER

But never forget that:

- It only would supplement good hygiene practices but never replace them.

Link:

http://www.efsa.europa.eu/sites/default/files/scientific_output/files/main_documents/3599.pdf



Happy to open the discussion on the 3 actions:

PHC – Meat Inspection – PAA

More detailed technical discussion scheduled in the WG meeting food hygiene on 16 September