Campylobacter control in the food chain. EU proposals on the revision of the hygiene inspection of poultry

Civil Dialogue Group on Animal Products - Poultry & eggs

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Milan EXPO Campylobacter

"International Conference on Prevention and control of Campylobacter in the poultry production system"

- 31/08/2015 at the EXPO Milan 2015
- Hosted by the Italian Ministry of Health with the collaboration of Istituto Zooprofilattico Sperimentale dell'Abruzzo, del Molise e delle Venezie.
- Link to the presentations: http://www.izs.it/IZS/Engine/RAServePG.php/P/805110010719/T/Conferenza-Internazionale-Prevention-and-control-of-Campylobacter-in-the-poultry-production-system

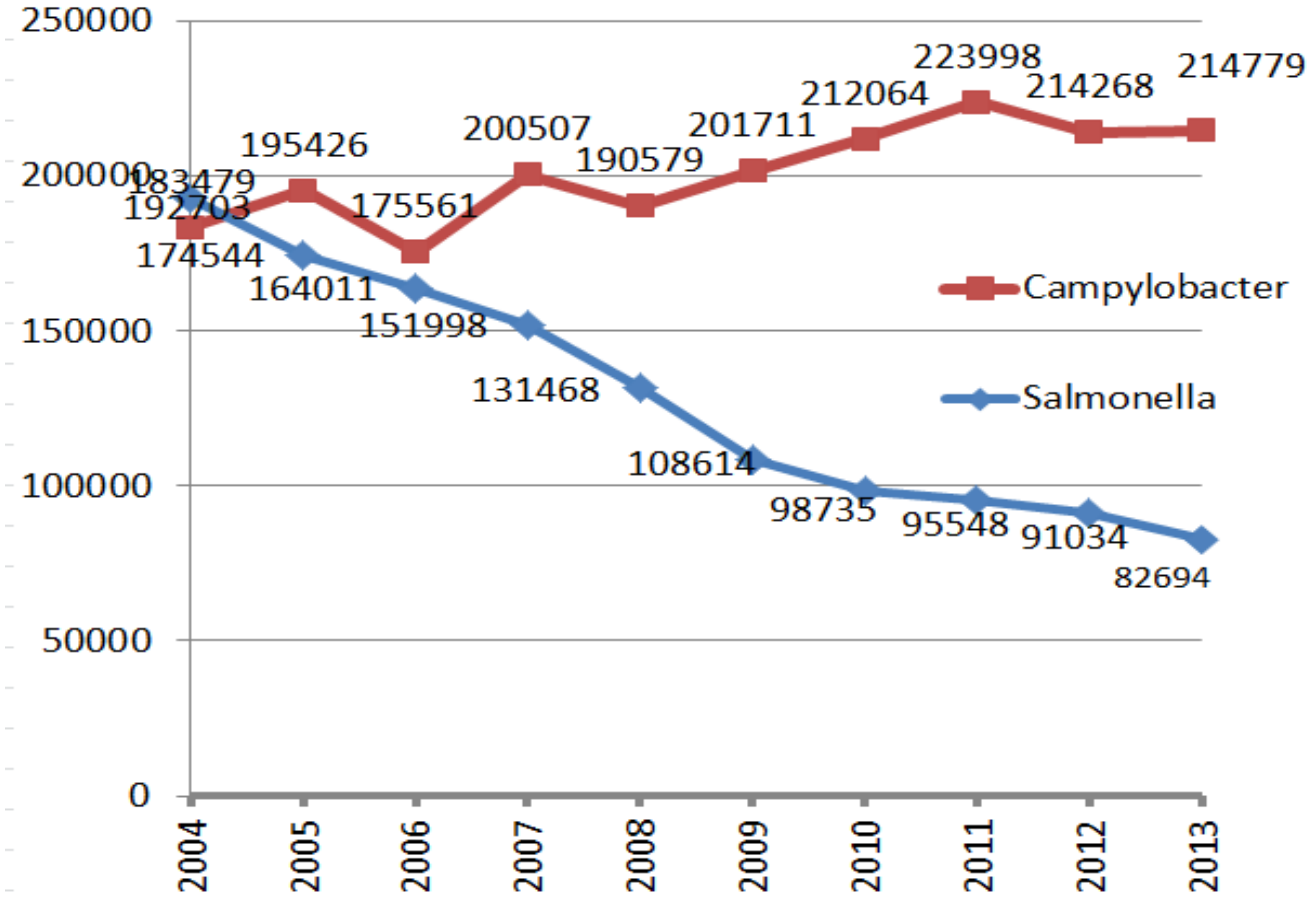
European Commission

Statistics

- Campylobacteriosis is causing **a high burden of human disease** in the EU, both in terms of numbers of human cases, in DALY's (0,35 million per year) and annual health care costs (2,4 billion EURO).

- The consumption of **poultry meat is directly linked to 20-30 %** of the human cases and indirectly to 50-80 % to the poultry reservoir.

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 (1/2)

- **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 (2/2)

- ***Additional measures*** *such as washing of carcases 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 carcases
- CA: Enhanced supervision of the implementation of the new *C.* PHC and the existing *Salmonella* PHC
- Allowing additional tool: Peroxyacetic acid decontamination

1. *Campylobacter*
Process Hygiene Criterion (PHC) on carcasses

Process hygiene criterion

- Purpose: to indicate the acceptable functioning of the production process and to set an indicative contamination value above which corrective actions are required.
- Point in the food chain – e.g. broiler chicken carcasses after chilling
- Matrix: e.g. neck skin (used for *Salmonella)*

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.
- An amendment of Regulation 854/2004,
  - 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

Next step

More detailed technical discussion scheduled in the Commission Working Groups on food hygiene and microbiological criteria