Campylobacter control within the frame of the revision of poultry meat inspection

Advisory on Food Chain and Animal and Plant Health

27 November 2015
Evolution of poultry-linked hazards in the EU

- **Campylobacteriosis**
  - Disease burden: 2.4 billion €/year
  - Increasing trend in 2008-2014
  - In 2014, human cases increased by 10% compared with 2013

(CDCDC unpublished preliminary data)
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 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 carcases
EFSA opinion on *Campylobacter*

- **100% risk reduction by reduction of carcass concentration by > 6 log10 units**
  - achieved by irradiation/cooking
- **More than 90% risk reduction by reduction of carcass concentrations by > 2 log10 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 log10 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.

• The impact could be very different between MSs

• Process hygiene criterion (PHC) for Campylobacter in broilers: controlling contamination of carcases during the slaughtering process
Proposed legislative change

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

- to ensure that corrective actions are taken when contamination exceeds a certain limit (under discussion), 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 peroxycetic 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:**
Next steps

✓ Detailed technical discussion on PHC in the ongoing WG microbiological criteria
✓ Draft proposal for revision of Reg. 854/2004 (meat inspection) during WG meeting food hygiene on 3 December
✓ Proposal PAA decontamination: internal discussion ongoing; initial draft during WG meeting of 3 December

➢ COM would like to proceed with the 3 acts as a package.