Product Boards for Livestock, Meat and Eggs

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DUTCH SALMONELLA CONTROL PROGRAMME & SUCCESS/RISK FACTORS AT FARM LEVEL
1. History

2. Dutch Salmonella programma

3. Success/Risk Factors farm level

4. Conclusions/Recommendations
HISTORY

- 80’s: slaughter companies -> quality / hygiene plan
- 1986: research concerning IKB
- 1992: start of IKB
- Animal nutrition -> GMP
- 2000: slaughter companies → HACCP
PVV-legislation

Started 2005

Requirements for

- Pig grower farms
- Slaughterhouses
DUTCH SALMONELLA PROGRAMME

Pig grower farms

>30 fattening pigs
Every 4 months 12 bloodsamples
On pigfarm or slaughtercompany
Three private laboratories
Datafile
Slaughter companies
10,000 - 150,000
Every 2 weeks 10 carcasses

>150,000 per jaar
Every slaughterday 5 carcasses

Corkbore or swab

Five private laboratories
Pig growerfarms: Salmonella-category (1, 2 of 3)
**Success and Risk Factors**

**Material & Methods**

Survey: cat. 1 (n= 190)  
cat. 3 (n= 144)  
cat. 31 (n= 106)

Questionnaire: general information  
feeding system  
drinking system  
antibiotic use

Sanco Workshop on Salmonella 26/02/2009
SALMONELLA SURVEY

Response 64%

Conclusions
Cat. 1 farms larger
  lower mortality %
  better average daily growth
  FLF-feeding
Cat. 3 en 31 more acidification of drinking water
No differences in AB-use
Characterising category 3

- Salmonella is no point of interest
- Other (farm) animals
- Level of hygiene-measures
- Not correct use of acidification dose
- Small farms
- Will stop soon
CONCLUSIONS / RECOMMENDATIONS

- Serology tool to categorize farms
- No linear relationship pig farms - carcasses
- Reduce pork contamination by improving slaughter hygiene (most cost effective)
- Not too much effort on category 3
- Dutch chain approach will be continued!