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 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

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 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.

- 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:
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