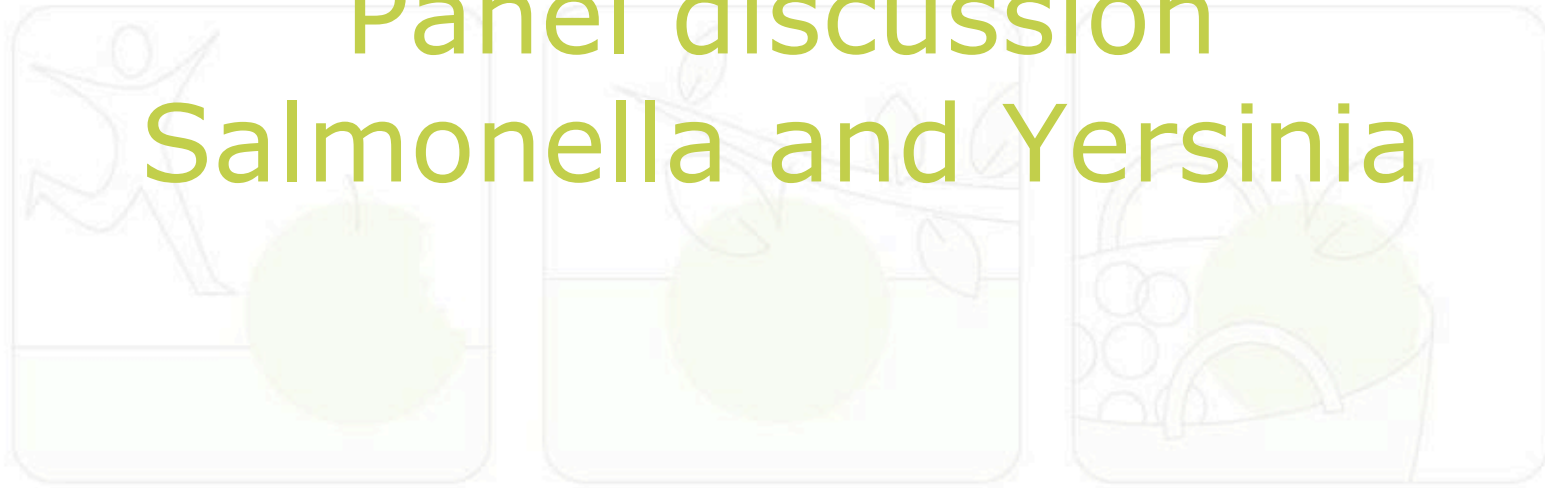




Panel discussion Salmonella and Yersinia



Possible control options

- Deletion of routine palpation and incision
- Separate slaughter of high and low risk pigs
- Strengthen Salmonella hygiene process criterion for pig carcasses
- Decontamination of all pigs when risk is unknown
- Decontamination of high risk pigs only

Strengthen Salmonella hygiene process criterion for pig carcasses

I. Proposed changes in the slaughterhouse

- Increase the sample frequency from 5 to 50 samples a week, and keep the present tolerance of 10% positives
- When the sampling results are $>10\%$ positives, the sampling frequency has to be maintained and when the sampling results are $< 10\%$ positives the sampling frequency can be reduced
- Pigs from positive farms should be identified in the Food Chain Information to enable specific slaughter procedures to prevent contamination

Strengthen Salmonella hygiene process criterion for pig carcasses

II. Proposed changes for the farm

- A selection of lots of pigs sent for slaughter should be sampled. The sampling frequency should be maintained when the historic sampling results are positive and can be reduced when the historic sampling results are negative
- The farm sampling results should be included in the Food Chain Information in order to enable specific slaughter procedures to prevent contamination

Strengthen Salmonella hygiene process criterion for pig carcasses

III. Incentives to reduce contamination

- Less costs for sampling on the farm or in the slaughterhouse are an incentive to reduce contamination
- Explicit Competent Authority supervision of Salmonella control in the slaughterhouse HACCP-plan as part of meat inspection, will be an incentive for the FBO to strengthen Salmonella control
- These previous measures will support reduction of contamination

Salmonella and Yersinia

- Controls for Salmonella have a comparable effect on Yersinia, so no specific measures are proposed for the control of Yersinia

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