



## **EFSA's scientific report on epidemiological indicators for meat inspection of swine**

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# Outline of the presentation

- Request for the technical assistance related to meat inspection mandate
- EFSA's report on epidemiological indicators for meat inspection of swine
  - Approach taken
  - Indicators proposed
- Progress with the meat inspection mandate
  - other animal species

# Meat inspection mandate from Commission

## – Technical assistance (Annex 2)

### Terms of reference (ToRs):

- Define harmonised epidemiological criteria (e.g. prevalence, status of infection, production systems) for **specific hazards already covered by current meat inspection** (trichinellosis, tuberculosis, cysticercosis, ...) and for possible additional **hazards identified in a scientific opinion** on the hazards to be covered by inspection of meat (see Annex 1), which can be used **to consider adaptations of meat inspection methodology**.
- Provide a summary of comparable data from Member States based on the above defined harmonised epidemiological criteria, if existing, e.g. from ongoing monitoring in humans, food or animals.
- Recommend methodologies and minimum monitoring/inspection requirements to provide comparable data on such harmonised epidemiological criteria, in particular if comparable data are missing.

# Key definitions and decisions made within the mandate

- To use term “**indicators**” instead of “criteria” and to cover only biological hazards
- **Harmonised epidemiological indicator (HEI) =** prevalence or incidence of the (biological) hazard at a certain stage of food chain or an indirect measure of the hazards (such as audits of farms) that correlates to a human health risk caused by the hazard
- **HEIs** to be compatible with the new meat inspection methods proposed by the EFSA opinion
- **HEIs** were prepared by EFSA’s Expert Working Group in close collaboration with Biological Hazard panel and its Working Group

# Selection of the epidemiological indicators

- The HEIs were selected through harmonised approach, which included
  - Listing the most important risk factors related to the hazard throughout the entire meat chain (farm to fork)
  - Identifying the possible indicators for public health and for changes in meat inspection
  - Evaluating the possible indicators based on their quality, appropriateness, data availability and feasibility and using a scoring system
    - the most appropriate indicators (HEIs) selected for each hazard

# Hazards covered by the epidemiological indicators (HEIs) for pigs

- Hazards: *Salmonella*, *Yersinia*, *Toxoplasma*, *Trichinella*, *Cysticercus*, *Mycobacteria*
- HEIs proposed include
  - Prevalence of the hazard in animal populations or on carcasses
  - Auditing of farms (controlled housing conditions) or animal transfer or slaughterhouse conditions
- A set of epidemiological indicators suggested for each hazard
- The indicators can be used by risk managers for different purposes, alone or in combinations, at national, regional or at herd/ farm level



# The foreseen use of epidemiological indicators (HEIs)

- The information from the epidemiological indicators (HEIs) may be used by the Commission and Member States to
  - consider if adaptations in current meat inspection methods may be applied (e.g. use in risk analyses);
  - help to categorise farms/ slaughter batches/ slaughterhouses according to risk related to a particular hazard in the proposed new pork safety assurance framework; and
  - set targets for final chilled carcasses as foreseen in the proposed new pork safety assurance framework.
- By combining information from different HEIs the influence of transport/lairage or slaughter process on the hazard carriage / carcass contamination may be assessed

# Epidemiological indicators – *Salmonella* - pigs

## Hazard: *Salmonella*

| Indicators (HEIs)<br>(animal/ food category/other)  | Food chain<br>stage | Analytical /<br>diagnostic<br>method | Specimen          |
|---|---------------------|--------------------------------------|-------------------|
| HEI 1 <i>Salmonella</i> in breeding pigs  | farm                | Microbiology-<br>serotyping          | Pooled<br>faeces  |
| HEI 2 <i>Salmonella</i> in fattening pigs prior to slaughter                                    | farm                | Microbiology -<br>serotyping         | Pooled<br>faeces  |
| HEI 3 Controlled housing conditions at farms<br>(breeding and fattening pigs)                   | farm                | auditing                             |                   |
| HEI 4 Transport and lairage conditions<br>(both breeding and fattening pigs)                    |                     | Auditing                             | Time,<br>mixing   |
| HEI 5 <i>Salmonella</i> in fattening pigs – in<br>coming to slaughter process (evisceration)    | Slaughterhouse      | Microbiology-<br>serotyping          | ileal<br>contents |
| HEI 6 <i>Salmonella</i> in fattening pigs –carcass<br>after slaughter process prior to chilling | Slaughterhouse      | Microbiology -<br>serotyping         | Carcass<br>swab   |
| HEI 7 <i>Salmonella</i> in fattening pigs –carcass<br>after slaughter process and chilling      | Slaughterhouse      | Microbiology -<br>serotyping         | Carcass<br>swab   |

# Epidemiological indicators – *Yersinia*, mycobacteria - pigs

## Hazard: *Yersinia* – lack of information on risk factors

| Indicators<br>(animal/ food category/other)  | Food chain stage | Analytical method                    | Specimen          |
|--|------------------|--------------------------------------|-------------------|
| HEI 1 <i>Y. enterocolitica</i> in fattening pigs - incoming to slaughter (evisceration)                | Slaughterhouse   | Microbiology (detection - biotyping) | Tonsils or faeces |
| HEI 2 Slaughter method- separation of head   | Slaughterhouse   | Auditing                             |                   |
| HEI 3 <i>Y. enterocolitica</i> in fattening pigs – carcasses after slaughter process prior to chilling | Slaughterhouse   | Microbiology (detection - biotyping) | Carcass swab      |
| HEI 4 <i>Y. enterocolitica</i> in fattening pigs – carcass after slaughter process and chilling        | Slaughterhouse   | Microbiology (detection - biotyping) |                   |

## Hazard: *Mycobacterium*

| Indicators<br>(animal/ food category/other)              | Food chain stage | Analytical method                     | Specimen          |
|--|------------------|---------------------------------------|-------------------|
| HEI 1 Human pathogenic mycobacteria in pigs at slaughter | Slaughterhouse   | Visual meat inspection + Microbiology | Suspected lesions |

# Epidemiological indicators for *Toxoplasma* and *Cysticercus* - pigs

## Hazard: *Toxoplasma*

| Indicators (HEIs)<br>(animal/ food category/other)   | Food chain stage | Analytical /<br>diagnostic<br>method | Specimen |
|--|------------------|--------------------------------------|----------|
| HEI 1 Farms with officially recognised controlled housing conditions (including control of cats and boots) | farm             | auditing                             |          |
| HEI 2. <i>Toxoplasma</i> in breeding pigs from officially recognised controlled housing conditions         | slaughterhouse   | serology                             | blood    |
| HEI 3. <i>Toxoplasma</i> in all pigs from non-officially recognised controlled housing conditions          | slaughterhouse   | serology                             | blood    |

## Hazard: *Cysticercus*

| Indicators (HEIs)<br>(animal/ food category/other)                      | Food chain stage | Analytical /<br>diagnostic<br>method | Specimen |
|---|------------------|--------------------------------------|----------|
| HEI 1 <i>Cysticercus</i> in all pigs (both fattening and breeding pigs) | slaughterhouse   | Visual meat inspection + PCR         | meat     |

# Epidemiological indicators – *Trichinella* - pigs

## High risk pig populations and wildlife targeted

### Hazard: *Trichinella* in pigs

| Indicators (HEIs)<br>(animal/ food category/other)   | Food chain stage | Analytical diagnostic method | Specimen |
|--|------------------|------------------------------|----------|
| HEI 1 <i>Trichinella</i> in free-range and backyard pigs (both fattening and breeding pigs)                                      | slaughterhouse   | digestion                    | meat     |
| HEI 2 <i>Trichinella</i> in pigs from non-officially recognised controlled housing conditions (both fattening and breeding pigs) | slaughterhouse   | digestion                    | meat     |
| HEI 3 Farms with officially recognised controlled housing conditions and <i>Trichinella</i> free status                          | farm             | auditing                     |          |
| HEI 4 <i>Trichinella</i> in wildlife: wild boar, bears, raccoon dogs, foxes, jackal, wolf, lynx etc.                             | environment      | digestion                    | meat     |

# Progress made with HEIs for the other animal species

- The same approach as for pigs will be applied for the other animal species covered by the meat inspection mandate
- The reports on HEIs to be published at the same time as the relevant opinions
- Working group (WG) on poultry started in June 2011
- WG on bovine animals will start in January 2012
- WGs on small ruminants, farmed game and solipeds to be established in 2012



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**Thank you for  
your attention !**

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