

Visual inspection of fattening pigs

Using the legislative possibility for risk based meat inspection

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854/2004

Annex I, section IV, chapter IV(domestic swine)

- The competent authority may decide on the basis of epidemiological or other data from the holding that fattening pigs housed under controlled housing conditions in integrated production systems since weaning need, [...] only undergo visual inspection.



2074/2005

- none of the animals has access to outdoor facilities unless [...]
- detailed information is available concerning the animals from birth to slaughter (FCI)
- procedures are in place that control access to the premises where animals are kept
- a pest management and control plan is in place



On farm:

- DANISH (Quality Management system EN 45011) visits all farms every 3rd year. 98% of all pig farms.
- Official control: Regular animal welfare inspections on all pig farms
(app. 5% of all pig farms per year based on random samples and risk-factors (for instance; use of veterinary drugs (VETSTAT), residues and results from AM and PM-inspection))



Information from farm to slaughter house

FCI+ is exchanged in different ways:

- Electronically via existing databases or
- by a form sent from the farm to the slaughterhouse once a year

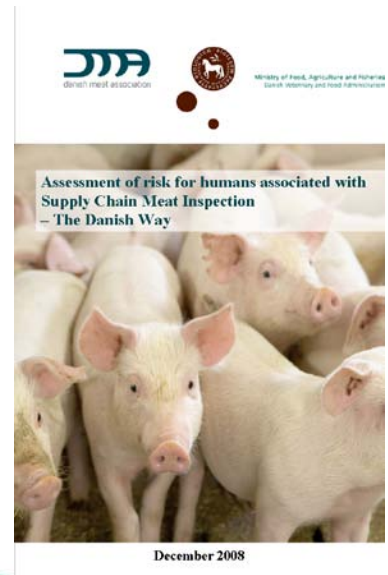


Experiences so far

Assessment → Evaluation → Management

→ A new method of PM-inspection of finishers

Implemented in 2009





		INSPECTION SYSTEMS	
Prerequisites Preconditions – for sending pigs to slaughter	Subject	Traditional meat inspection	Supply chain meat inspection
	Animal health and zoosanitary status	Denmark is officially free from TB	
	Delivering of pigs for slaughter	All pigs + sows and boars	<i>Only finishers from integrated production systems <u>and</u> kept indoor since weaning</i>
	Food Chain Information (Required informations have for years been registered and kept in databases (VETSTAT, CHR, Zoonosis Register) and exchanged between slaughterhouse and primary producer as part of a Code of Practice	General information on <ul style="list-style-type: none"> •Animal health status, incl. name and address of the owner of the herd •Salmonella status •treatment on veterinary drugs •any relevant reports from previous ante- and post mortem inspection •name and address of the private veterinarian - 	General information on <ul style="list-style-type: none"> •Animal health status, incl. name and address of the owner of the herd •Salmonella status •treatment on veterinary drugs •any relevant reports from previous ante- and post mortem inspection •name and address of the private veterinarian – <i>• information on indoor/outdoor access</i>
Meat inspection according to Regulation 854/2004 on official control on products of animal origin	Ante-mortem inspection	All pigs are inspected by the Official Veterinarian	All pigs are inspected by the Official Veterinarian
	Post-mortem inspection	Routine inspection includes: Visual, palpation and incisions of lymph nodes and opening of hearts. Inspection leads to either approval or further inspection before final approval and/or condemnation	Routine inspection includes: Visual inspection and palpation. <i>No incisions of lymph nodes and opening of hearts.</i> Inspection leads to either approval or further inspection before final approval and/or condemnation



Process control – hygienic slaughter	Fecal contamination	Zero tolerance - CCP	Zero tolerance – CCP
	Process control criteria – carcass testing	E. coli	E. coli
Enforcement programs - government	Audit procedures	Audit of the HACCP system including audit of the Food Chain Information	Audit of the HACCP system including audit of the Food Chain Information including information on indoor/outdoor access
	Standardized government verification program of the quality of the post mortem inspection – performance standard	Ensuring the performance for inspection tasks as well as pathological findings by the official meat inspection	Ensuring the performance for inspection tasks as well as pathological findings by the official meat inspection
Verification programs - government	Procedures in general	Verification of <ul style="list-style-type: none"> • Food Chain Information • process control criteria 	Verification of <ul style="list-style-type: none"> • Food Chain Information, including information on indoor/outdoor access and • process control criteria
	Procedures on performance standard	Verification and evaluation of the performance of handling and correction of all defects on the rework station	Verification and evaluation of the performance of handling and correction of all defects on the rework station



What are the changes?

Slaughterhouses:

- Food Chain Information + outdoor/indoor housing
- Necessary changes made in working procedures and fitting out of the inspection platforms

DVFA:

- Training of official inspection staff
- Adapting staffing requirements (number of)

Over all:

- Get out of the habit



Is that it?

- NO! Risk based meat inspection is more!
- Look forward to the EFSA conclusions on the relevant hazards and definition of epidemiological criteria for meat inspection.
- Regulations must be flexible to ensure that PM inspection is carried out according to relevant risk assessment of hazards (zoosanitary and food safety)
- Risk based meat inspection must apply for all species