



Future Meat Inspection

Ad hoc Advisory Board Meeting 17 February 2010
Food Standards Agency, London

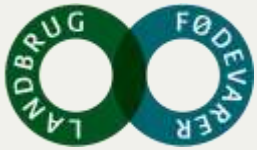
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Danish Agricultural & Food Council
UECBV



Debated issues during the seminar



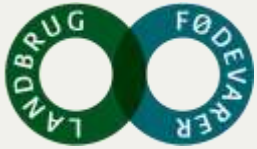
- Outcome of inspection
- Responsibilities of FBO and CA
- Food chain information (FCI)
- Pilot projects
- Animal Welfare
- Training
- Fees



Outcome of inspection



- Are we addressing the **right hazards** through the “**traditional**” inspection ?



Outcome of inspection



- It seems more important at that stage to define why and what has to be done in the slaughterhouses or at the other relevant points of the food chain before precisising who must do the different tasks



Outcome of inspection



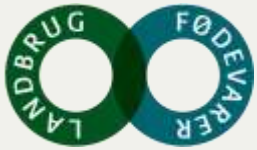
- Meat inspection should be modernised to address the **most prevalent and evaluated food borne pathogens causing human illness** as highlighted in the EU annual zoonosis report.



Outcome of inspection



- The epidemiology of zoonotic agents varies between MS necessitating different priorities for control.
- Flexibility must permit each MS to target the most important pathogens



Outcome of inspection



- A potential contradiction between the provisions of the food law and the ones of the hygiene package was pointed out as regards the responsibilities of FBO and those of the CA in the field of meat inspection



Responsibilities of FBO and CA



- The role of the FBO and the official services in *ante* and *post mortem* inspections should be revisited



Animal Welfare



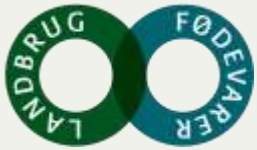
- Any modernised inspection system should take into account animal health and animal welfare.



Fees



- Bonus malus fees are a good incentive to encourage FBO compliance



Recommendations from the Seminar

- The progress of the implementation of the risk based approach (foreseen by the Hygiene Package from farm to slaughterhouse), according to species, should be assessed.
- Based on the experience of certain Member States, ways to implement a more risk based meat hygiene verification system should be explored.
- EFSA and ECDC should establish the criteria or the quantitative data necessary for MS to carry out a risk analysis allowing the adaptation of the general inspection methods provided by the legislation

Traditional meat inspection

Von Ostertag made a concept for meat inspection in 1900



This concept was risk based !!!

- Tuberculosis
- Brucellosis
- Trikinellosis

At that time



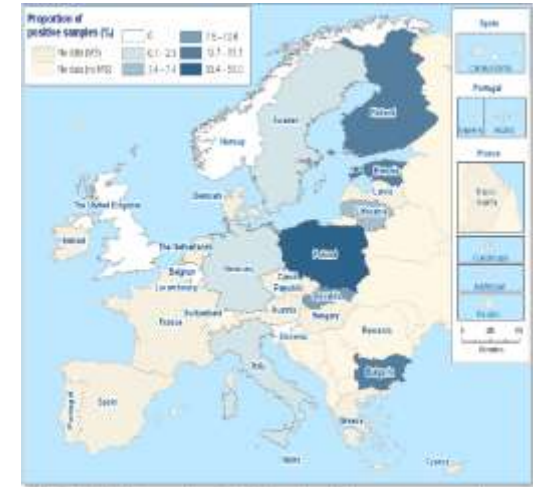
Traditional meat inspection



Tuberculosis

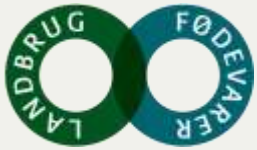


Brucellosis



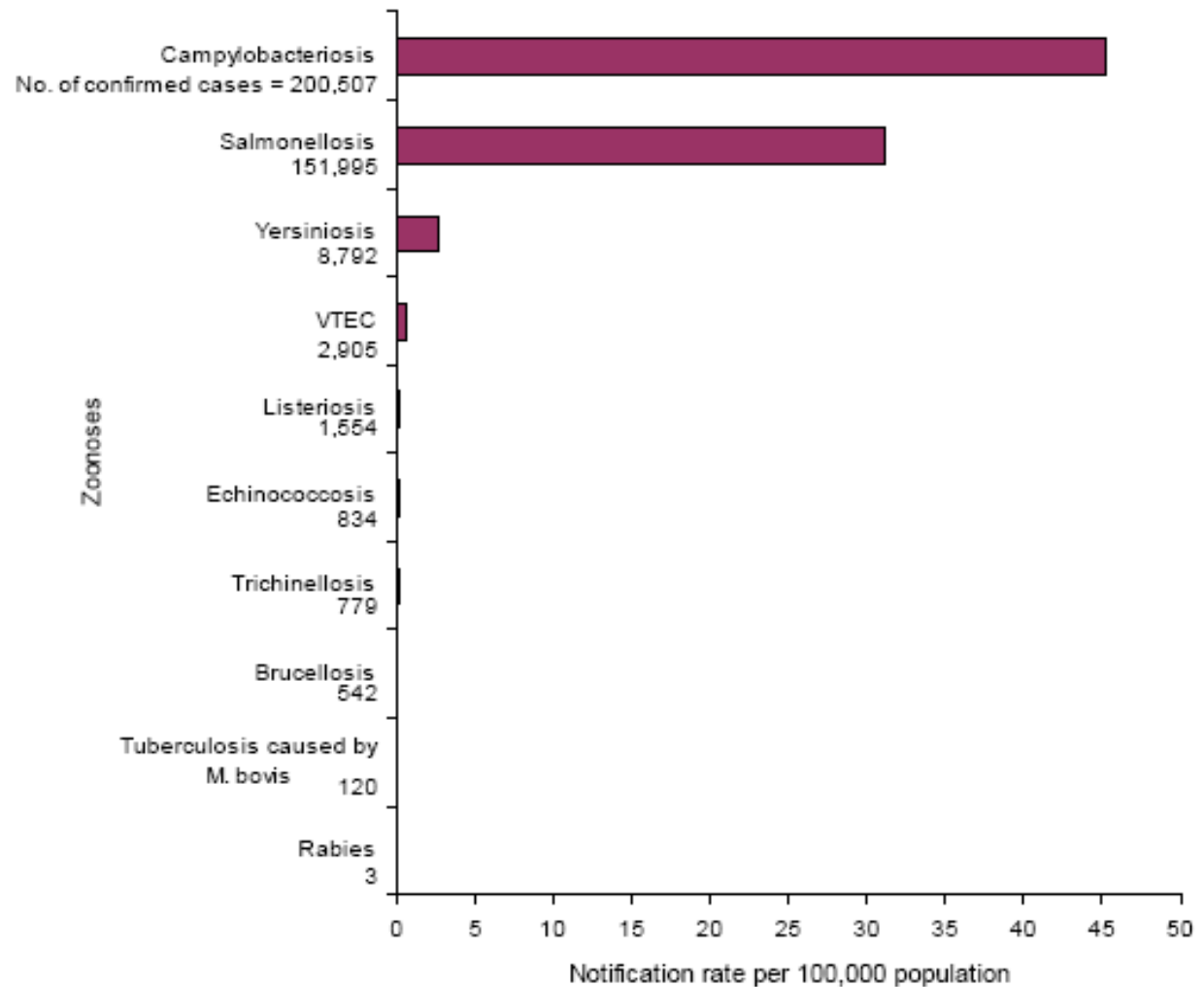
Trikinellosis

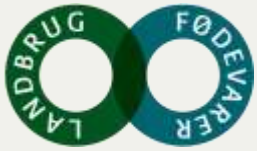
Not much left!



Risk based meat inspection 2009




Meat borne
zoonoses
EU 2007





Risk based meat inspection 2009

		<u>Impact on the individual</u>		
		Low	Medium	High
Prevalence of human disease	Low	Cysticercus bovis		VTEC, Listeria, Echinococcus, Toxoplasma Trichinella Brucellose M. bovis Rabies
	Medium		Yersinia	
	High		Campylobacter Salmonella	

 Low	 Medium	 High
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Landbrug & Fødevarer

Background (1)



Food Safety - From the Farm to the Fork

Opinion of the Scientific Committee on Veterinary Measures relating to Public Health on Revision of Meat Inspection Procedures, 2000:

”Most current inspection procedures are directed towards lesions which are of more aesthetic than public health importance, and which may therefore be better handled by the quality control system of the plant than by public health officials.”



Landbrug & Fødevarer Background (2)



Food Safety - From the Farm to the Fork

Opinion of the Scientific Committee on Veterinary Measures relating to Public Health on Revision of Meat Inspection Procedures, 2000:

” The most important goal of meat inspection is to prevent transmission of zoonotic infections and other contaminants to the consumer, and the quality of meat inspection can and should be monitored for its outcome and how this compares to appropriately defined performance standards, rather than being exclusively governed by rigorously prescribed procedures.”

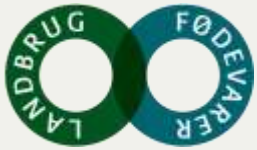


Background (3)



Opinion of the Scientific Committee on Veterinary Measures relating to Public Health on Revision of Meat Inspection Procedures, 2000:

” Documented changes in the occurrence and acquired knowledge about the nature and epidemiology of zoonotic infections and other conditions during the past century have not properly influenced the procedures and the focus of meat inspection regulations .”



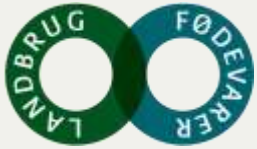
Landbrug & Fødevarer Background (4)



Food Safety - From the Farm to the Fork

Opinion of the Scientific Committee on Veterinary Measures relating to Public Health on Revision of Meat Inspection Procedures, 2000:

” An alternative system must be based on a scientific assessment of any risk, accepting that “zero risk” associated with the production of meat is not possible. The meat inspection system must adapt to the changing technologies in each stage of the food chain. Any meat inspection system of the future must consider the reduction/eradication of zoonotic agents as of prior importance.”



Landbrug & Fødevarer Background (5)



Food Safety - From the Farm to the Fork

Opinion of the Scientific Committee on Veterinary Measures relating to Public Health on Revision of Meat Inspection Procedures, 2000:

” It is crucial for the future of any meat inspection system that the European Union decides if this sanitary measure should still be mandated as part of the official food safety system of the Member States, or it should be an integrated part of a plant-driven quality assurance system, that is duly audited by the regulatory agency.”



Vision

- Improved food safety through better targeting of resources
- An integrated approach to food safety from farm to fork
- Focus on today's food safety hazards and available technologies
- Harmonisation of Food Safety outcomes
- MS shall have tools to achieve harmonised outcomes
- Outcomes and controls supported by scientific evidence
- Outcomes and controls measured against the risks
- Greater emphasis on FBO control



Key principles - Harmonization

Focus on harmonization of the outcome:

Minimization of food borne illness

This principle is already adopted in other frameworks such as exotic disease control

Result:

Harmonized level of food safety in EU

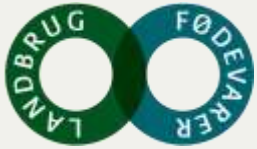


Key principles – Toolkit Approach

Toolkit of options to Industry and Government.

Up to Member States their industry to discern which controls are in their 'toolkit'.

Prescriptive rules can damage the overall objectives by hindering innovation and reducing the capacity for prompt response to novel risks.



Key principles - Science Base

Improvements on food safety, or at very least bear no increase in risk of food borne illness.

The science based risk assessments

- Publicly available
- Quality
- Transparency.



Risk analysis

The epidemiology of zoonotic agents varies between MS necessitating different priorities for control based on risk analysis

● Risk assessment

- OIE standard
- Authorities and the FBO
- Approved by DG SANCO

● Risk management

- Responsibility of the FBO and audited by the authorities
- Harmonization of food safety objectives must be ensured

● Risk communication

- Commission, national authorities and FBOs
- Ensure public acceptance



Procedures - aimed at animal health and welfare

Ante mortem inspection

- Performed by the authorities



Procedures - aimed at quality

Meat inspection

- Integrated part of a plant-driven quality assurance system
- Audited by national authorities

Current inspection procedures are directed towards lesions which are of more aesthetic than public health importance.



Procedures - aimed at Food Safety

- Risk management decisions taken by the FBO on the basis of the risk assessment.
 - Approved and audited by the national authorities.
- HACCP
- SSOP, Sanitation Standard Operating Procedures, pre-operational as well as operational
 - Audited by the authorities.
- Ultra low tolerance for fecal contamination
 - Must be documented by the company
 - Audited by the authorities
- Sampling of Y% of carcasses
 - Trends can be revealed by use of a rolling window.
 - Audited by the authorities



Thank you for your attention