

Ongoing EU *Campylobacter* discussions



Jan 28th 2016

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Proposal Process Hygiene Criterium



- Process hygiene criterion: no recall, etc BUT improvements in slaughter hygiene, review of process controls, origin of animals and of the biosecurity measures in the farms of origin
- Limit = 1000 cfu/g BUT tolerance AND stepwise ↘
- From EFSA opinion: 1000 cfu/g means improvement public health with 50 %
- Best balance between a challenging criterion with public health improvement and reality
- Coupling with salmonella PHC to reduce sampling costs



Proposal Process Hygiene Criterium



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Last version of the proposal (*still under discussion and further modifications are possible !*)

Food category	Micro-organisms/ their toxins, metabolites	n	c	Limits	Analytical reference method	Stage where the criterion applies	Action in case of unsatisfactory results
"2.1.9 Poultry carcasses of broilers	<i>Campylo bacter</i> spp.	50 (⁵)	10 From 1.1.2018 c=7 From 1.1.2020 c=5	1000 cfu/g	ISO/TS 10272-2	Carcases after chilling	Improvements in slaughter hygiene, review of process controls, origin of animals and of the biosecurity measures in the farms of origin



Proposal Process Hygiene Criterium



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Last version of the proposal (*still under discussion and further modifications are possible !*)

Food category	Micro-organisms/ the n	n	c	Limits	Analytical reference	Stage where the	Action in case of unsatisfactory results
"2.1.9 Poultry carcasses of broilers	C b s		c=7 From 1.1.2020 c=5				ts in hygiene, process controls, origin of animals and of the biosecurity measures in the farms of origin

Discussion to be continued (in March)



Additional discussions



- Review poultry meat inspection: more follow-up for *Salmonella* and *Campylobacter* PHC by CA
- Authorisation peroxyacetic acid? However EFSA's opinion leaves a lot of questions:

*When adding PAA to chiller baths, a relevant impact of PAA treatment on E. coli (0.5-2 log-units) was registered, whereas the effects on coliform bacteria were less consistent. There were **few data on reduction of the number of pathogens** for this treatment. The *Salmonella* prevalence was reduced in 4 out of 5 studies of high strength of evidence. The efficacy of PAA treatment after storage was only investigated in two studies with naturally-contaminated samples, and these gave conflicting results. Such studies are required in the EFSA guidelines to evaluate whether **micro-organisms are truly inactivated or only sublethally injured**.*

