



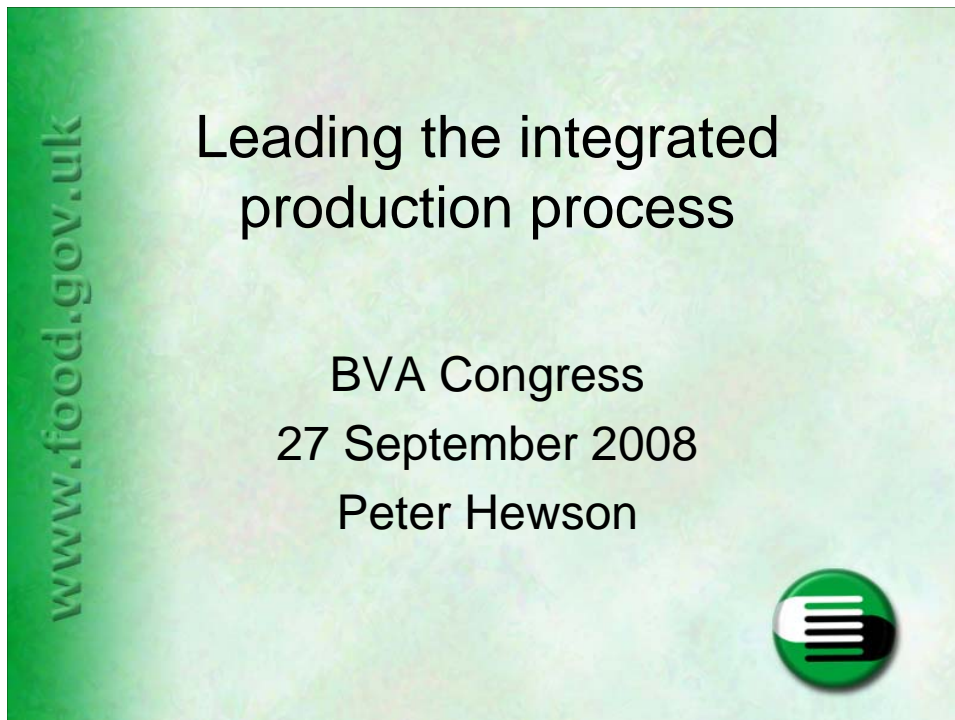
Presentation at BVA Congress

25-27 September 2008

London, UK

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Who is responsible for food safety?

Regulation (EC) 178/2002

Whereas:

A food business operator is best placed to devise a safe system for supplying food and ensuring that the food it supplies is safe: thus, it should have primary legal responsibility for ensuring food safety.



Responsibilities of the fbo

Hygiene and record keeping –
primary production

Food chain information

Examination of wild game

Hazard identification and control –
id, movement restrictions,
cleanliness, health, welfare –
guarantee freedom from
pathology, contamination and
SRM



My questions

- Are there good reasons for official veterinarians usurping FBOs' responsibility?
- Where do veterinarians add value?
- What does the profession have to do to take the lead?



Disease risks from Foods, England and Wales 1996 – 2000 (Adak et al - Emerging Infectious Disease March 2005)

1,724,315 indigenous cases per year

21,997 hospitalisations

687 deaths

Greatest impact *Campylobacter*

Most deaths *Salmonella*

Chicken 398,420 cases and 141 deaths

Red meat 287,485 cases and 164 deaths



www.food.gov.uk

The prescribed roles of the veterinarian

- Ante-mortem inspection (on farm and at abattoir including FCI)
- Post-mortem inspection
- Health marking red meat carcasses
- Communication of inspection results
- Audit of slaughterhouses, GHEs and cutting premises
- Enforcement



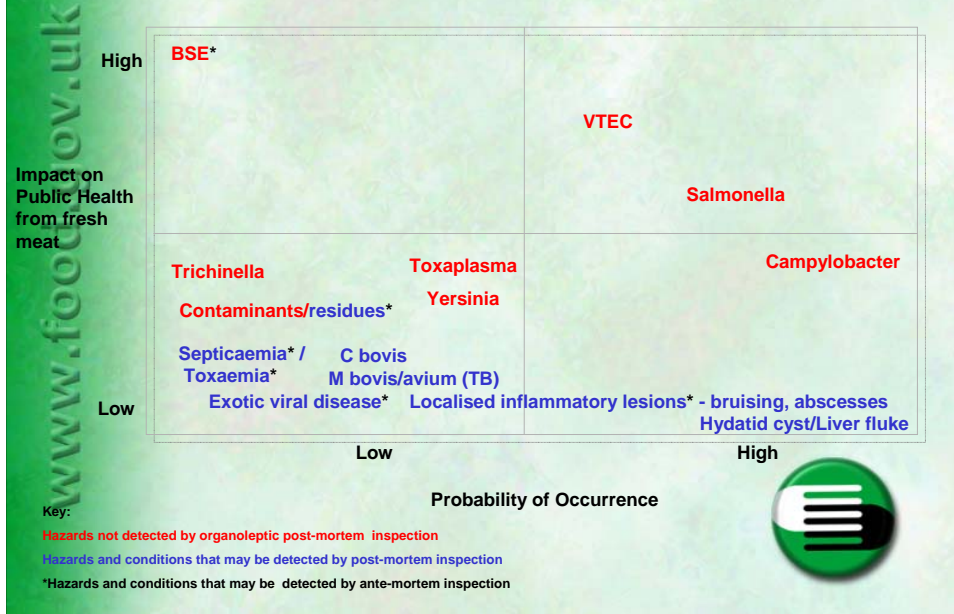
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Contribution of ante-mortem inspection to protecting public health, animal health & welfare

Species	06/07 GB throughput	Results of inspection
Poultry	778 million	?
Sheep	15 million	
Pigs	8 million	
Bovines	2.2 million	

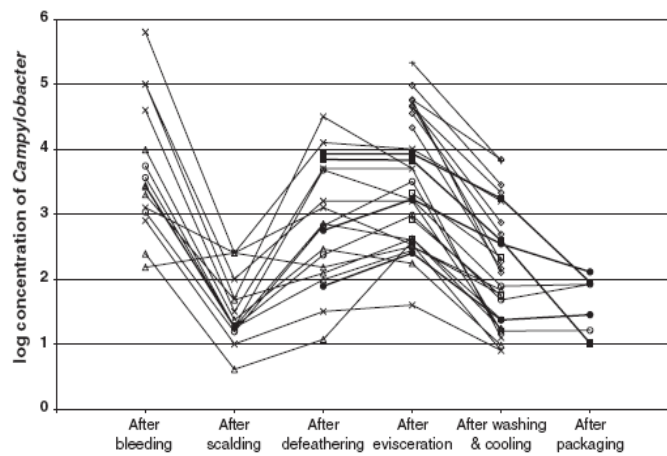


Detection of known hazards and other conditions in slaughter animals & fresh meat

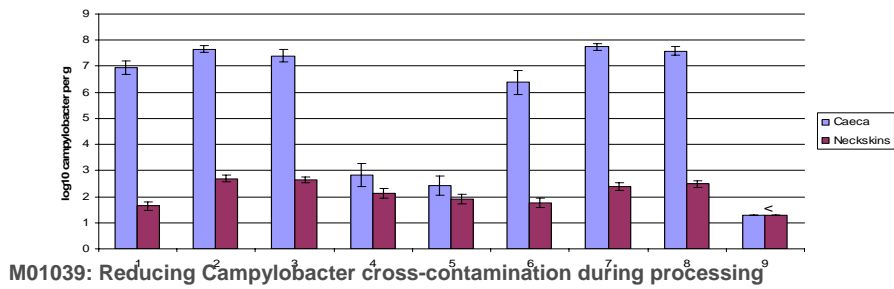
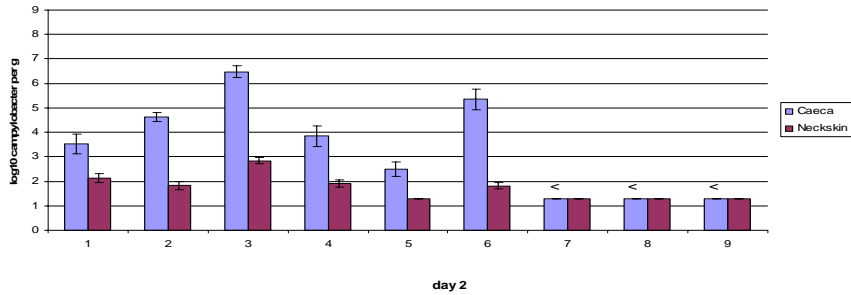


Campylobacter in poultry processing What are the critical processes?

H. Rosenquist et al. / International Journal of Food Microbiology 108 (2006) 226-232



Campylobacter levels in Caeca and neckskins from consecutive slaughter batches



M01039: Reducing Campylobacter cross-contamination during processing⁹

Need vets 'cause can't trust cowboys



3,000 MHS enforcement actions Aug 07 to July 08 (down 50% on previous)

50% of actions in 18 premises

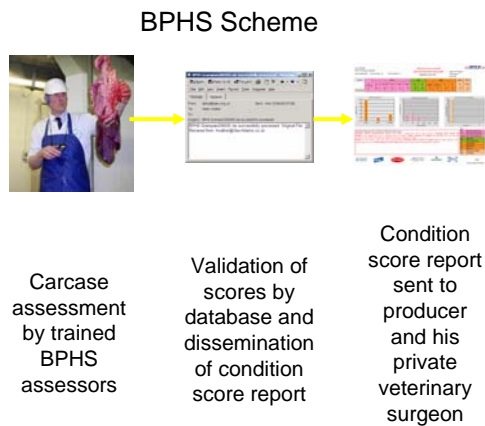
Fines and costs no deterrent

Same premises invested heavily when faced with refusal of approval

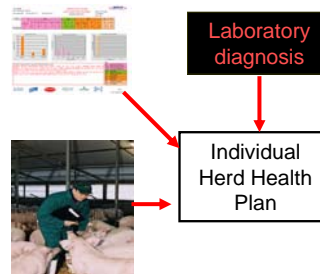
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An integrated veterinary approach



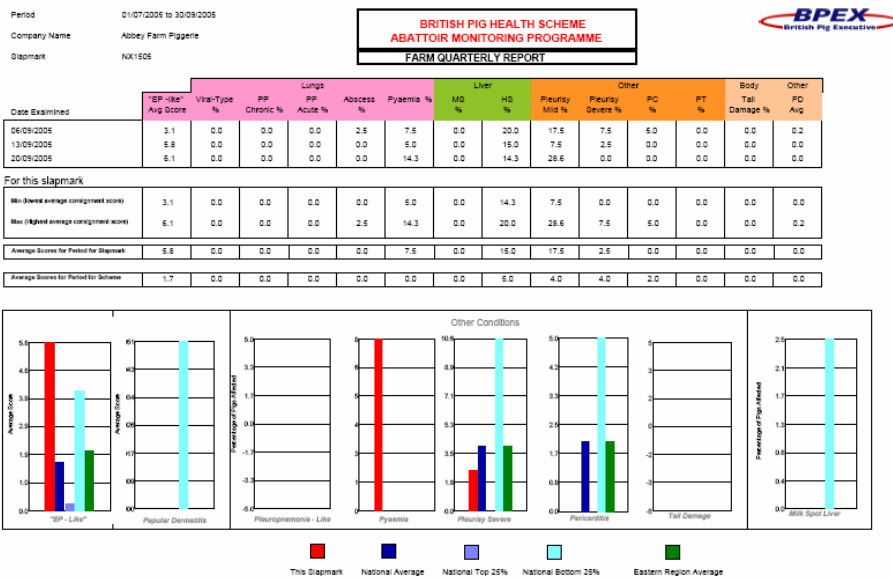
Private Veterinary Consultancy



Producer pays private veterinary consultant to develop appropriate herd health improvement plans based on:

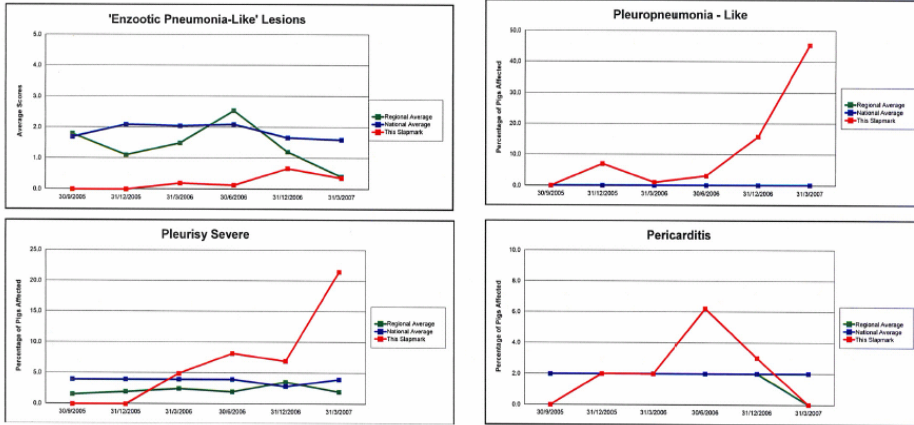
- BPHS information
- On farm veterinary assessment
- Laboratory analysis

All paid by the producer



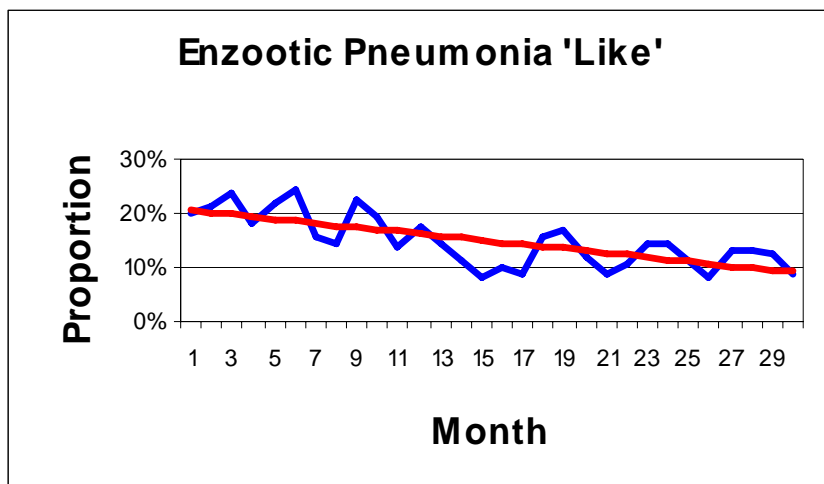
Company Name BASIL BAIRD (FAREHAM) LT
 Slapmark SZ0559

**BRITISH PIG HEALTH SCHEME
 ABATTOIR MONITORING PROGRAMME**
 FARM TIME COMPARISON



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Results to date



Collection and Communication of Inspection Report (CCIR)

Meat Hygiene Service Feedback Report

Please print and retain a copy for your records. Any problems with this service please contact BPEX via the FCI Tidal website at www.bpex.co.uk

Abattoir	Producer	Slip Mark	Batch Size	Batch Date	Reference No
Peter Meats Ltd	Early Morning Farm	SL0666	66	10/10/2007	5601905
	Meat and Livestock Commission, M55 FAX				

BD.4 MHS Lairage Feedback

Body Section	No. of pigs	Specific Area/condition
Leg Conditions	1	FOOT LESION
	1	OPEN WOUND
Negative Conditions	1	Head - Ragged
Respiratory Conditions	0	No Conditions
Skin Conditions	0	No Conditions
Generalised Conditions	2	COLLAPSED
Suspect Notifiable Diseases	0	No Conditions

BD.5 MHS Post-Mortem Offal and Pluck Feedback

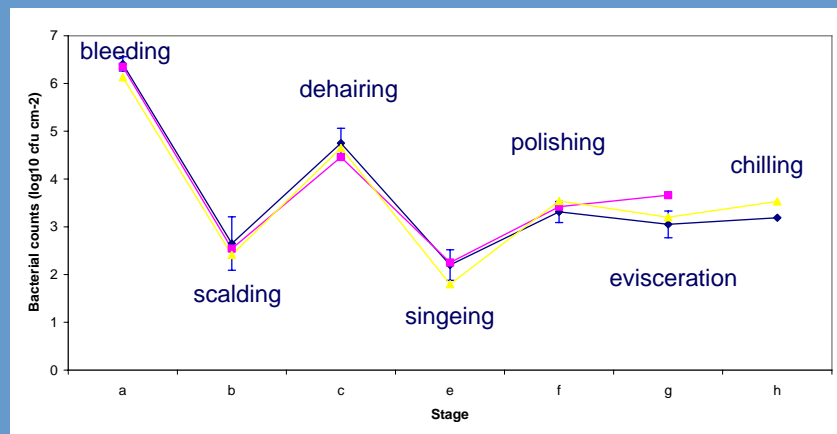
Body Section	No. of pigs	Specific Area/condition
Lungs problems	0	No Conditions
Heart problems	1	VALVE LESIONS
Liver problems	0	No Conditions
Pluck problems	0	No Conditions
Guts including Pancreas And Spleen	0	No Conditions

BD.6 MHS Post-Mortem Carcass Feedback

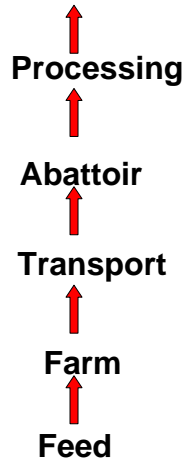
Body Section	No. of pigs	Specific Area/condition	Weight (kg)
Head - 1st Head Quarter (H1)	0	No Conditions	
Head - 2nd Head Quarter (H2)	0	No Conditions	
Head - 3rd Leg (L3)	0	No Conditions	
Head - 2 Legs (L2)	0	No Conditions	
Head - 1st Leg (L1)	1	Meatline Damage	0.5
Head - 2nd Leg (L2)	0	No Conditions	
Front - 1st Shoulder (SH)	0	No Conditions	
Front - 1st Hook (HS)	0	No Conditions	
Front - 2 Hooks (HS)	0	No Conditions	

- MHS Meat Inspectors record ante and post mortem observations
- Entered on to MHS database
- BPEX FCI online automatically retrieves data and e-mails to producers and abattoirs

Salmonella contamination during pig processing



Pearce *et al.* 2004



Salmonella control

- Covers 92% of pigmeat production in the UK
- 18 abattoirs
- 1600 farms
- Independent Audits to EN45011 on farm and in the abattoirs
- 4 veterinary visits to farms per annum

Conclusions

- The prescribed roles of the OV, other than audit, are contrary to the principle of fbo responsibility, and, furthermore, do not address the hazards associated with meat.
- Veterinarians are uniquely placed to advise on hazard controls and audit application of those controls, both in primary production and food processing, but -

www.food.gov.uk



Conclusions

Unless the profession fully endorses the need for change, it will not happen, and we will continue to fail the consumer.

