

# CAMPYLOBACTER POLICY

**TIME TO COORDINATE AND  
HARMONISE?**

**DG SANCO workshop  
Brussels, 7 May 2014**



# INTRODUCTION

## Quantification of the risk posed by broiler meat to human campylobacteriosis in the EU

### Source of human campylobacteriosis

- Handling, preparation and consumption of broiler meat may account for 20% to 30%
- 50% to 80% may be attributed to the chicken reservoir as a whole
- considerable underascertainment and underreporting of clinical campylobacteriosis in the EU

SOURCE: EFSA Journal 2010; 8(1):1437



# INTRODUCTION

## **conclusions of the scientific opinion must be interpreted with care**

- difference in attribution
- differences in the point of attribution (reservoir vs. point of consumption).
- chicken reservoir strains may reach humans not by food, but by environment or direct contact
- inaccurate exposure assessments, confounding by immunity and incomplete data on reservoirs
- limited or unavailable data for source attribution in the EU or the majority of Member States
- epidemiology of human campylobacteriosis might differ between regions

# INTRODUCTION

## RECOMMENDATIONS

- **EU surveillance and research activities aimed at improving quantification of the burden of campylobacteriosis,**
- **facilitating the evaluation of the human health effects of any interventions**
- **giving a better basis for source attribution.**

# WHY COORDINATING/HARMONIZING?

## INTERNAL MARKET

- **Import and Export trade of about 1,6 million tons fresh poultry meat with a value of about 3,5 billion Euros**
- **Mobility of citizens – source of infection domestic, travel or unknown**
- **Level playing field for business operators**

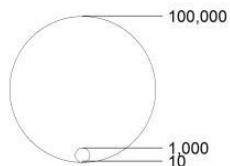
# WHY COORDINATING/HARMONIZING?

## Diverse situation across the EU

- **Source of attribution**

# CAMPYLOBACTERIOSIS 2012

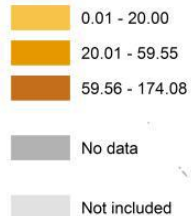
## Number of cases



## Origin of infection

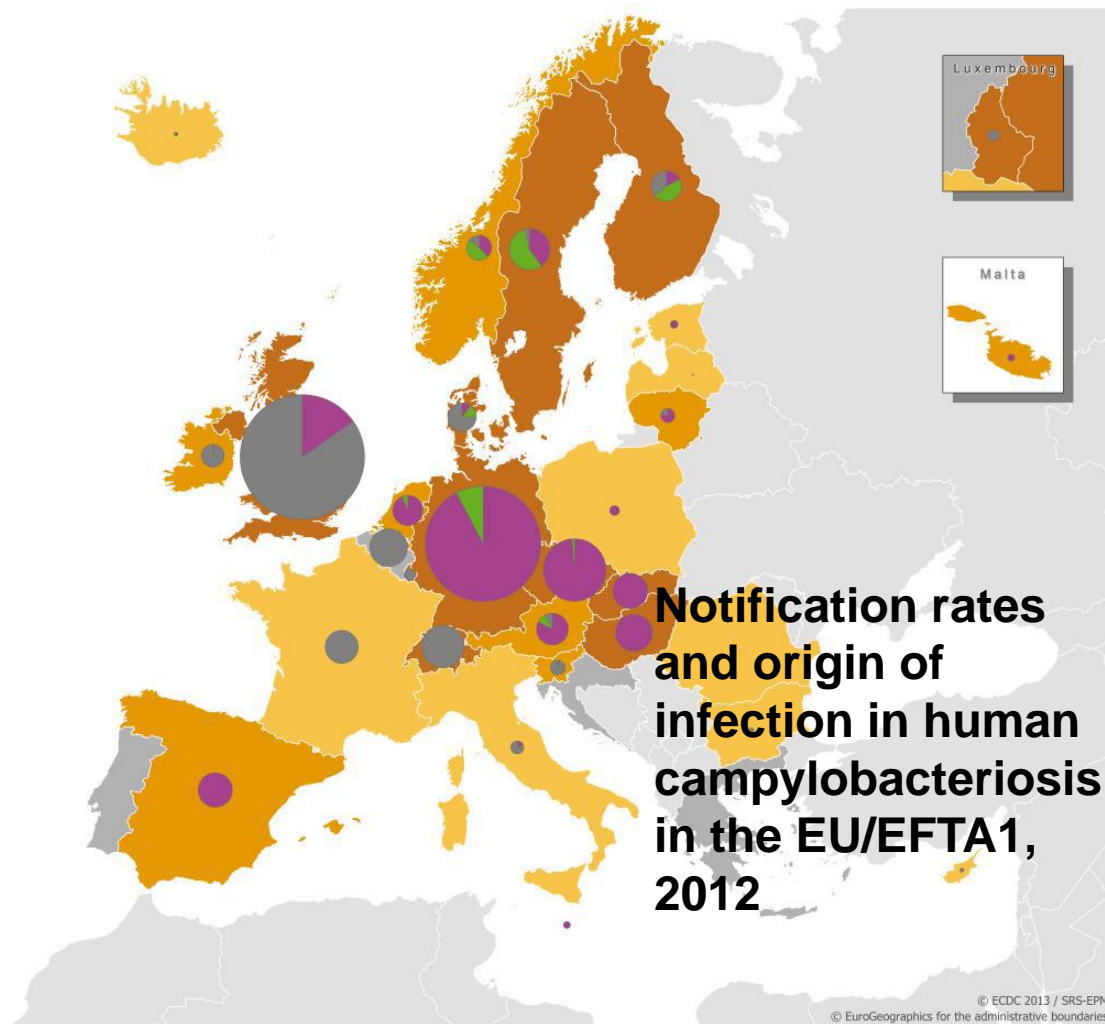


## Notification rate per 100 000



EFSA Journal  
2014;12(2):3547

\* Note: The map shows the distribution of human cases shaded according to incidence rate per 100 000, based on quartile classification method (EUROSTAT population data 2012).



Notification rates  
and origin of  
infection in human  
campylobacteriosis  
in the EU/EFTA1,  
2012

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# WHY COORDINATING/HARMONIZING?

## Diverse situation across the EU

- Source of attribution
- **Prevalence of Campylobacter in flocks and in batches of poultry meat**



# SNAPSHOT 2008

## SNAPSHOT 2008

Baseline survey on the prevalence of *Campylobacter*

*EFSA Journal 2010; 8(03):1503*

Percentage	<100 cfu/g	<1.000 cfu/g
<50%	FR, IRE, MT, PL, RO, SV, ES, UK	MT
50 - 60%	AT, CZ, PT	IRE, RO, ES
60 - 70%	BE, BG, DE, HU,	PL, SV
70 - 80%	IT, LT, NL, SL,	AT, BE, CZ, PT, UK
80 - 90%	DK, LV,	BG, FR, DE, HU, IT, NL
90 - 100%	CY, EE, FI, SE	EE, LV, LT, DK, SL, SE
100%		CY, FI,

# CRITICAL CAMPYLOBACTER LIMIT

**Theoretically, a microbiological criterion limit for Campylobacter of 1000 or 500 CFU/gram of neck and breast skin for all batches sold as fresh meat, would reduce the public health risk respectively with > 50% or > 90% at the EU level.**

**A total of 15% and 45%, of all batches tested in the EU baseline survey of 2008, would not comply with these criteria.**

EFSA Journal 2011;9(4):2105



# WHY COORDINATING/HARMONIZING?

## Diverse situation across the EU

- Source of attribution
- Prevalence of Campylobacter in flocks and in batches of poultry meat
- **Sampling stage, type, unit and size**

# SAMPLING

- **UNIFORMITY?? – Page 104**

<b>Stage</b>	slaughter	cutting proces sing	retail				
<b>kind of sample</b>	caecum	carcass swab	carcass	neck skin	fresh meat		
<b>sample unit</b>	single	batch					
<b>sample weight g</b>	1	10	15	20	25	160	500

SOURCE: EFSA Journal 2014;12(2):3547



# WHY COORDINATING/HARMONIZING?

## Diverse situation across the EU

- Source of attribution
- Prevalence of *Campylobacter* in flocks and in batches of poultry meat
- Sampling stage, type, unit and size
- **Better understanding of the different data**

The overall conclusion is that reducing the load of *Campylobacter* presented to the consumer will result in a reduction of human campylobacteriosis cases.

# COMPARING DATA

## Comparing snapshot 2008 with Zoonosis report for 2012

Country <50 % of samples<100 cfu/g	Confirmed Cases / 100 000 inhabitants
FR	38,89
IRE	52,17
MT	51,26
PL	1,12
RO	0,43
SV	105,55
ES	47,53
UK	117,43

Country > 80 % of samples<100 cfu/g	Confirmed Cases / 100 000 inhabitants
DK	66,66
LV	0,39
CY	7,89
EE	20,01
FI	78,70
SE	83,32

# WHY COORDINATING/HARMONIZING?

- **Need for more and better knowledge and understanding – ongoing research projects**
- **Uncertainty that the costs and benefits of the interventions in practice will confirm the forecast or assumptions in the scientific opinion and studies**
- **Lessons from research – implementation under practical conditions not bringing consistently the results hoped for**

# HOW COORDINATING/HARMONIZING?

## TIME TO TEAM UP FOR REVIEWING TRADITIONAL POULTRY MEAT INSPECTION

- traditional poultry meat inspection may not suffice to fully address the most relevant biological hazards to public health.
- risk-based interventions coupled with the improved use of information shared between farms and abattoirs (known as Food Chain Information) would be more effective.

public health hazards to be covered by inspection of  
poultry meat

EFSA Journal 2012;10(6):2741





# HOW COORDINATING/HARMONIZING?

- *post-mortem* visual inspection is replaced by setting targets for the main hazards on the carcass, and by verification of the food business operator's hygiene management, using Process Hygiene Criteria

public health hazards to be covered by inspection of  
poultry meat

EFSA Journal 2012;10(6):2741

LET US TEAM UP FOR REVIEWING TRADITIONAL  
POULTRY MEAT INSPECTION

