



15th EURL – *Campylobacter* workshop
29-30th September 2020

Process hygiene criterion for *Campylobacter* in broiler carcasses: reporting by Member States

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Trusted science for safe food



- EU One Health Zoonoses report 2018
- Process Hygiene Criterion (PHC) for *Campylobacter* in broiler carcasses
- PHC *Campylobacter* in broiler carcasses monitoring results

Name change ? EUSR zoonoses-FBO >>> EU One Health Zoonoses report

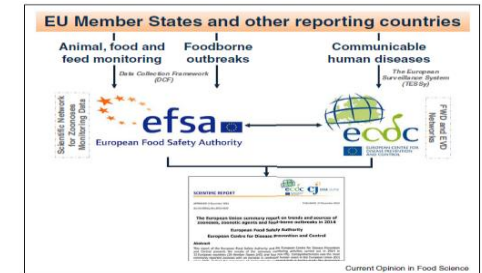
<http://www.efsa.europa.eu/en/efsajournal/pub/5926>



The screenshot shows the EFSA website page for the report. The title is 'The European Union One Health 2018 Zoonoses Report'. It lists the topics: Campylobacter, Listeria, food-borne outbreaks, monitoring, parasites, Salmonella, zoonoses. It states it was first published in the EFSA Journal on 12 December 2019 and approved on 19 November 2019. The type is a Scientific Report of EFSA. There are social media links for Twitter, LinkedIn, and Facebook. A button at the bottom says 'Read it on the Wiley Online Library: Article | PDF'.

Was first suggested during EFSA-ECDC meeting May 2018, to emphasise that this report is;

- jointly made and co-authored by EFSA and ECDC, and
- the product of intensive collaborative exercise (with ECDC) delivering integrated analyses.



Data flow and EFSA's integrated approach for the production of the joint EFSA-ECDC EU Summary Report on zoonoses and food-borne outbreaks in the EU. Note: FWD Network: European Food and Waterborne Diseases and Zoonoses Network; EVD Network: European Emerging and Vector-borne Diseases Network.

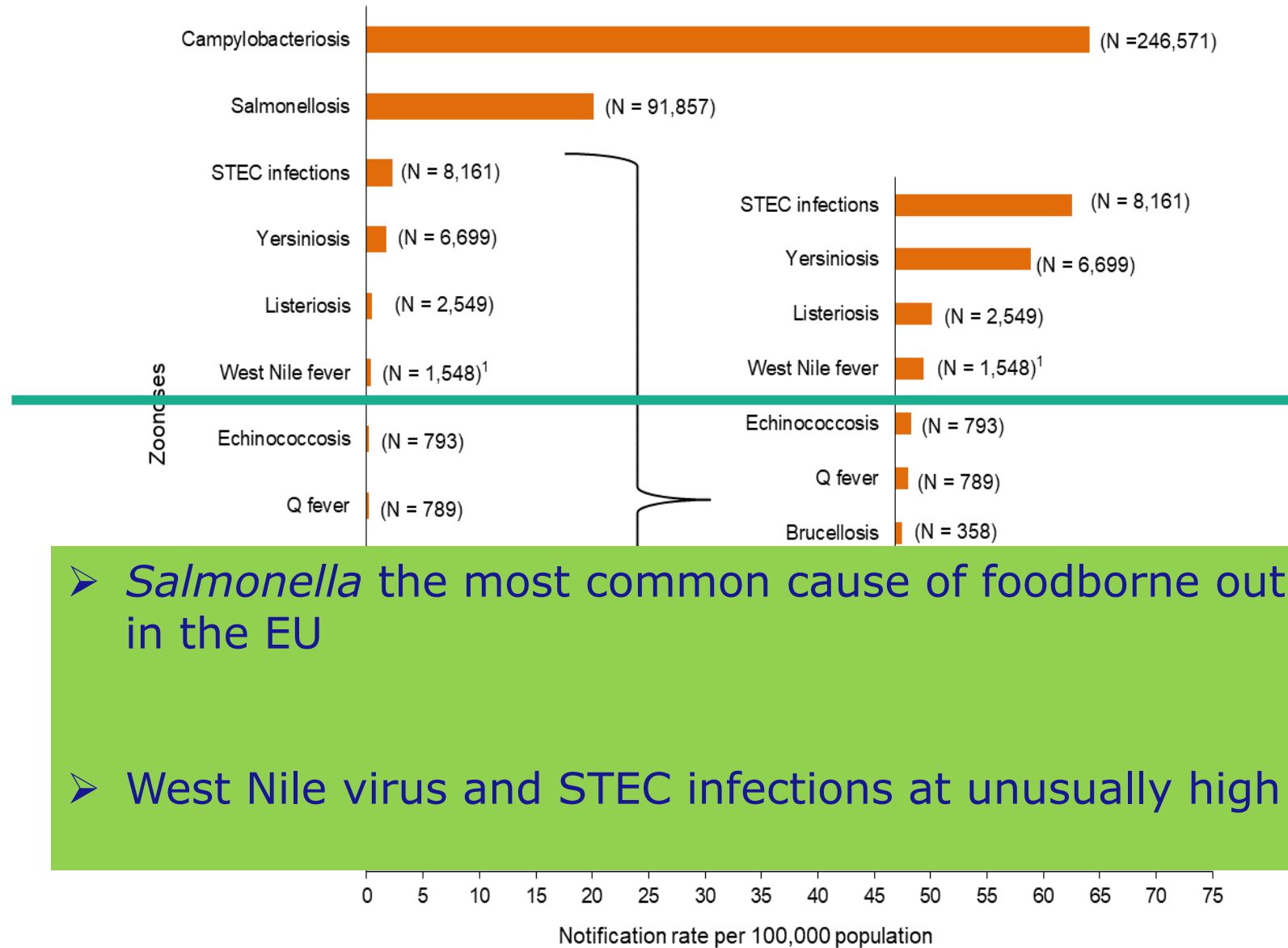
Additional motivation was the 'Fitness check of EUSRs on zoonoses FBO and on AMR - customer feedback'

<http://www.efsa.europa.eu/en/corporate/pub/eusr-report-customer-feedback>



The image shows the cover of the 'Annual EUSR Reports on Zoonoses and Food-borne Outbreaks and Antimicrobial Resistance Customer feedback - Final report'. The cover features the ICF logo (International Centre for Food Policy and Research) and a photograph of a field with a sunburst effect. The text on the cover includes 'Annual EUSR Reports on Zoonoses and Food-borne Outbreaks and Antimicrobial Resistance Customer feedback - Final report' and the date '23 July 2019'.

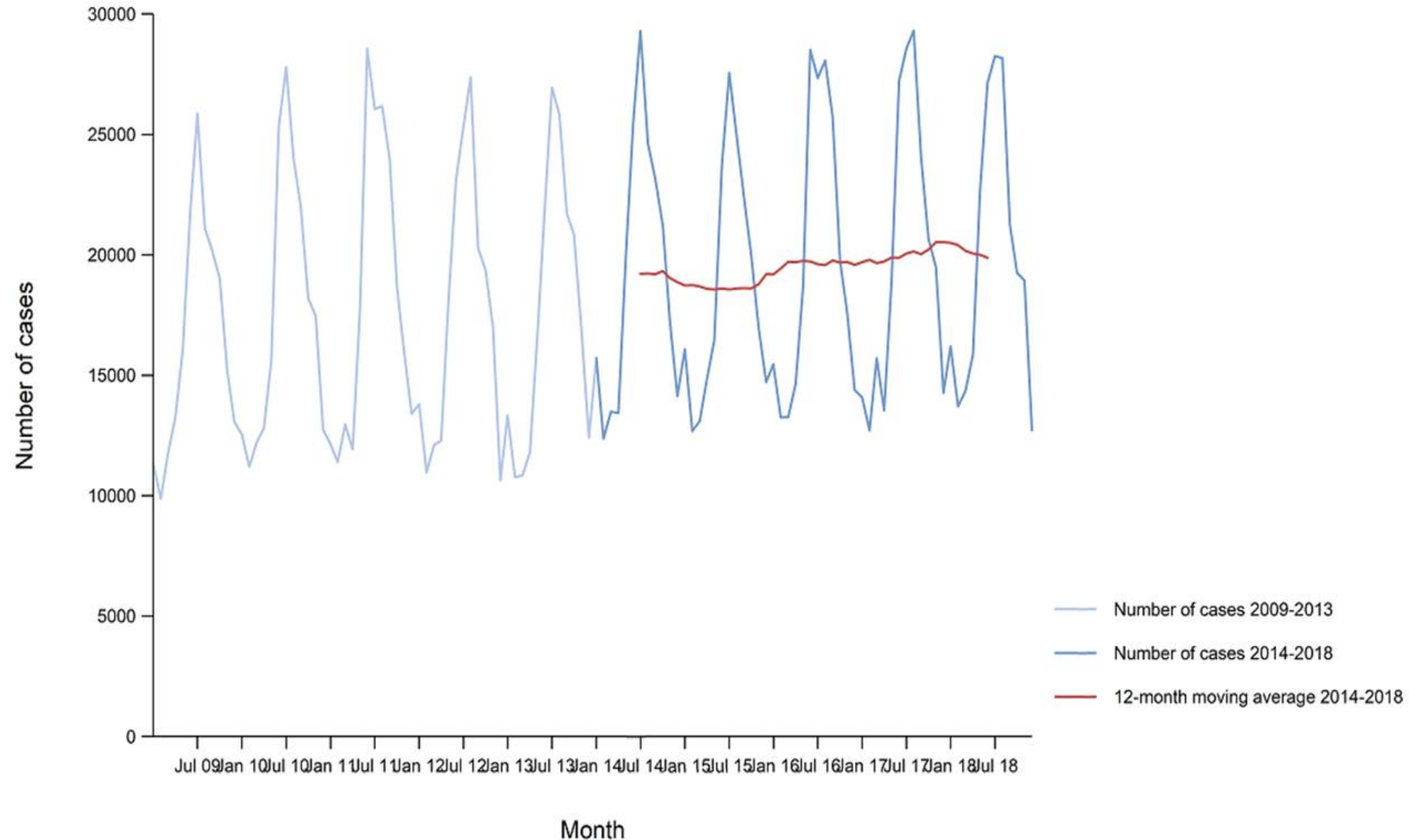
Reported numbers and notification rates of confirmed human zoonoses in the EU, 2018



- *Salmonella* the most common cause of foodborne outbreaks in the EU
- West Nile virus and STEC infections at unusually high levels

Campylobacteriosis in humans, EU, 2008-2018

Over the period from 2009 to 2018, a significant increasing trend was observed in EU/ EEA ($p < 0.05$), however, the trend was stable during 2014–2018 .



Campylobacteriosis FBO, by incriminated food vehicle

Food vehicle	2018			Food vehicle	2017–2010	
	Reporting MS	N strong-evidence FBO	% of total		N strong-evidence FBO	% of total
Milk	Germany (9), Sweden (1)	10	35.7	Broiler meat (<i>Gallus gallus</i>) and products thereof	106	44.4
Broiler meat (<i>Gallus gallus</i>) and products thereof	Austria (1), Belgium (1), Czech Republic (1), Germany (1), Italy (1), Spain (3), Sweden (1) and United Kingdom (1)	10	35.7	Milk	61	25.5
Mixed food	Austria, Finland and Italy	3	10.7	Other, mixed or unspecified poultry meat and products thereof	19	7.9
Other, mixed or unspecified poultry meat and products thereof	Finland and United Kingdom	2	7.1	Mixed food	11	4.6
Bovine meat and products thereof	France	1	3.6	Dairy products (other than cheeses)	5	2.1
Buffet meals	Finland	1	3.6	Other or mixed red meat and products thereof	5	2.1
Other or mixed red meat and products thereof	France	1	3.6	Pig meat and products thereof	5	2.1
Dairy products (other than cheeses)	–	–	–	Bovine meat and products thereof	4	1.7
Other or mixed red meat and products thereof	–	–	–	Other foods	4	1.7
Pig meat and products thereof	–	–	–	Meat and meat products	4	1.7
Other foods	–	–	–	Buffet meals	3	1.3
Meat and meat products	–	–	–	Cheese	3	1.3
Cheese	–	–	–	Turkey meat and products thereof	2	0.8
Turkey meat and products thereof	–	–	–	Unknown	2	0.8
Unknown	–	–	–	Eggs and egg products	1	0.4
Eggs and egg products	–	–	–	Fish and fish products	1	0.4
Fish and fish products	–	–	–	Fruit, berries and juices and other products thereof	1	0.4
Fruit, berries and juices and other products thereof	–	–	–	Sheep meat and products thereof	1	0.4
Sheep meat and products thereof	–	–	–	Vegetables and juices and other products thereof	1	0.4
Vegetables and juices and other products thereof	–	–	–	Other or mixed red meat and products thereof	–	–
Total		28	100	Total	239	100

Campylobacter general monitoring results food-animals, EU, 2018

Table 8: Summary of *Campylobacter* statistics related to major food categories and animal species, reporting MS and non-MS, EU, 2018

		N reporting (MS/non- MS)	N tested units ^(a) , EU	Proportion (%) of positive units, EU
Food				
Fresh meat	Broilers	22/3	7,441	37.5
	Turkeys	9/1	1,115	28.2
	Poultry (other than broilers and turkeys)	8/1	302	23.8
	Pigs	7/1	516	5.8
	Bovine animals	6/1	589	0.5
Meat products, RTE	Broilers	4/1	99	0
	Turkeys	3/0	25	0
	Pigs	5/1	99	0
	Bovine animals	2/0	20	0
	Other	6/1	502	0.2
Milk and milk products	Milk	7/0	1,882	0.6
	Cheese	6/0	620	0
Animals				
	Broilers	14/2	13,636	26.0
	Turkeys	4/1	1,174	71.6
	Pigs	6/2	2,481	2.0
	Bovine animals ^(b)	8/2	4,220	3.2
	Cats and dogs	4/2	861	38.1
	Other animals ^(c)	8/3	4,495	13.9

- Campylobacteriosis is the **most commonly** reported gastrointestinal disease in humans in the EU and has been so since 2005.
- In 2018, the number of confirmed cases of human campylobacteriosis was 246,571 corresponding to an EU notification rate of 64.1 per 100,000 population.
- The trend for **campylobacteriosis** in humans **remained stable during 2014-2018**.
- Most cases (93.8%) with known origin of infection were of EU origin.
- In total, 524 **food-borne (N=522) and waterborne (N=2) campylobacteriosis outbreaks** with 2,335 human cases were reported at the EU level in 2018. The most common sources for the FBOs were **milk** and **broiler meat**, as in previous years.
- *Campylobacter* process hygiene criterion : see further.
- Twenty-five MS reported 2018 general monitoring data on *Campylobacter* in food with the highest proportion of test-positive units observed in **fresh meat from broilers (37.5%)**, as during previous 4 year.
- Nineteen MS reported 2018 data on *Campylobacter* in animals, mainly from broilers (14 MS), turkeys (4 MS) and from bovine animals (9 MS): the highest overall occurrence was observed in **turkeys (71.6%)**.

Campylobacter PHC broiler carcasses

COMMISSION REGULATION (EC) No 2073/2005
of 15 November 2005
on microbiological criteria for foodstuffs
 (Text with EEA relevance)
 (OJ L 338, 22.12.2005, p. 1)

Chapter 2. Process hygiene criteria

2.1 Meat and products thereof



Food category	Micro-organisms	Sampling plan ⁽¹⁾		Limits ⁽²⁾		Analytical reference method ⁽³⁾	Stage where the criterion applies	Action in case of unsatisfactory results
		n	c	m	M			
2.1.9 Carcasses of broilers	<i>Campylobacter</i> spp.	50 ⁽³⁾	c = 20 From 1.1.2020 c = 15; From 1.1.2025 c = 10	1 000 cfu/g		EN ISO 10272-2	Carcasses after chilling	Improvements in slaughter hygiene, review of process controls, of animals' origin and of the biosecurity measures in the farms of origin

⁽³⁾ The 50 samples shall be derived from 10 consecutive sampling sessions in accordance with the sampling rules and frequencies laid down in this Regulation.

<< Moving window

Interpretation of the test results

Campylobacter spp. in poultry carcasses of broilers:

- satisfactory, if a maximum of c/n values are > m,
- unsatisfactory, if more than c/n values are > m.

In force for food business operators since 1 January 2018

COMMISSION IMPLEMENTING REGULATION (EU) 2019/627

of 15 March 2019

laying down uniform practical arrangements for the performance of official controls on products of animal origin intended for human consumption in accordance with Regulation (EU) 2017/625 of the European Parliament and of the Council and amending Commission Regulation (EC) No 2074/2005 as regards official controls

Article 36

Practical arrangements for official controls for *Campylobacter*

1. The competent authorities shall verify the correct implementation by food business operators of point 2.1.9 (process hygiene criterion for *Campylobacter* on carcasses of broilers) of Chapter 2 of Annex I of Regulation (EC) No 2073/2005 by applying the following measures:
 - (a) official sampling using the same method and sampling area as food business operators. At least 49 random samples shall be taken in each slaughterhouse each year. This number of samples may be reduced in small slaughterhouses based on a risk evaluation; or
 - (b) collecting all information on the total number and the number of *Campylobacter* samples with more than 1 000 cfu/g taken by food business operators in accordance with Article 5 of Regulation (EC) No 2073/2005, in the framework of point 2.1.9 of Chapter 2 of Annex I thereto.
2. Where the food business operator fails on several occasions to comply with the process hygiene criterion, the competent authorities shall require it to submit an action plan and shall strictly supervise its outcome.
3. The total number and the number of *Campylobacter* samples with more than 1 000 cfu/g, differentiating between samples taken under points (a) and (b) in paragraph 1, when applied, shall be reported in accordance with Article 9(1) of Directive 2003/99/EC.

Reporting of data came into force on 14 December 2019 and will impact 2020 data: *Campylobacter* control is now part of official controls in poultry slaughterhouses, and specific data (3) need be reported.

Still, reporting of campylobacteriosis is under Directive 2003/99/EC and applies already more than 10 years. So, while official controls on *Campylobacter* were more harmonised from end of 2019 on, monitoring and reporting was already mandatory (whatever way MS are carrying out such monitoring).

Datasets that are summarised at EU- and MS-level for trend watching over time are the proportion (%) of positive single samples, taken by the Competent Authorities (Sampler = 'Official sampling').

For the year 2017 : **Spain** was the only MS that already reported quantitative monitoring data collected according to the PHC. Of the **150 neck skin samples** from chilled broiler carcasses, **66 (44%) exceeded the limit and tested ≥ 1000 CFU/g** of which 53 (84%) ranged between 1,000 and 10,000 CFU/g and 13 tested $>10,000$ CFU/g. Overall, 56 samples out of the 66 that exceeded the limit of 1,000 CFU/g were reported as *C. jejuni*.

For the year 2018 : **ten MS** reported 2018 food data collected in the context of the *Campylobacter* PHC. Of the 3,746 neck skin samples from chilled broiler carcasses, 34.6% tested positive. Eight of the 10 MS (Bulgaria, Cyprus, Denmark, Estonia, France, Poland, Romania and Spain) provided quantified results and overall **18.4% of 2,403 tested samples exceeded the limit of 1,000 CFU/g**. However, the MS-specific percentage of quantified results exceeding that limit varied widely and ranged from absence to 100%

>>> Harmonised data from official controls on *Campylobacter* from year 2020 (data) onward.



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