Elina Lahti, EURL-Campylobacter -Campylobacter Workshop 20



BACKGROUND

 Baseline study on Campylobacter in broiler batches and carcasses

- EFSA scientific opinions
 - on human campylobacteriosis, control options and meat inspection*
- EU Commission cost-benefit analyses
 - Process hygiene criterion of Campylobacter on broiler carcasses



MICROBIOLOGICAL CRITERIA

- Regulations 2073/2003 and 2017/1495
- Broiler carcasses after chilling
- Sampling frequency may be reduced
 - Competent authorities
- Analyses according to ISO 10272-2



QUESTIONNAIRE

- An electronic questionnaire on PHC
- Sent to the NRLs on July 11th, 2019









QUESTIONNAIRE - RESPONSES

- Response from 19/36 countries
- PHC of Campylobacter implemented in 17 of 19 countries
- PHC all year round in 15 of 17
- Who responsible for sampling?
 - FBO 12
 - Competent authorities 4
 - No reply



RESPONSES - ANALYSES

- Where are the laboratory analyses done?
 - NRL: 4 countries
 - other laboratories: 13 countries
- Which method?
 - ISO 10272: 14 countries
 - Other, no response: 3 countries



- Yes: 8 countries
- No: 3 countries
- Do not know: 6 countries





RESPONSES - COMMENTS

Results of the testing not published

No information on measures taken

One country confirms all presumtive Campylobacter isolates



IN CONCLUSION

- PHC implemented in almost all countries responding
- ISO method most commonly used
- Analyses mainly performed at other laboratories than NRL
- Results not available or results varied from low to high counts
- Measures taken?



QUESTIONS?

- Performance of the laboratories testing?
- How to take measurement uncertainty into account?
 - Decision rule ISO 17025:2017
- Differences between sampling performed by Competent authorities vs Food business operators?
- What kind of measures are taken?
- Impact on incidence in humans?

