

nébih

termőföldtől
az asztalig

Results of the broiler carcass testing for *Campylobacter* in Hungary in official and private laboratories

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Legal background

Until reporting year of 2022, only official control data were reported)

CIR (EU) No 2019/627 - report results of **process hygiene criterion** for *Campylobacter* spp. differentiating between samples taken;

(a) official sampling

- same method as food business operators.
- At least 49 random samples in each slaughterhouse each year
- may be reduced in small slaughterhouses based on a risk evaluation;

or

(b) collecting the results of all samples taken by food business operators

2022, pilot year to collect data from private laboratories

Legislation on private laboratories in Hungary

8/2021 (III.10) Regulation of Ministry of Agriculture

- All the private laboratories shall be permitted by the competent authority
- Non-compliance with a food safety criterion shall be immediately reported to the central competent authority (National Food Chain Safety Office)
- Cumulative data of all the test related to food chain shall be reported to the competent authority in the frame of an annual report (without the name of the FBOs)
- Number of samples tested/food matrix (matrix list is provided)
- Test parameters (eg. *Campylobacter* spp., *Campylobacter* count)
- First report was prepared in 2023 for the data of 2022
- Department for laboratory permission and control summarises the data

Annual food chain control plan

67 slaughterhouses, 4 of them slaughters 50% of the whole production of Hungary

Year	Number of official samples	Realised
2019	350	312 (89%)
2020	350	206 (59%)
2021	350	344 (98%)
2022	736	634 (86%)
2023	650	

Capacity	Number of samples/slaughterhouse
> 30000 tons/year	49
10000-30000 tons/year	25
1000-10000 tons/year	10
<1000 tons/year	5

Official laboratories, PTs

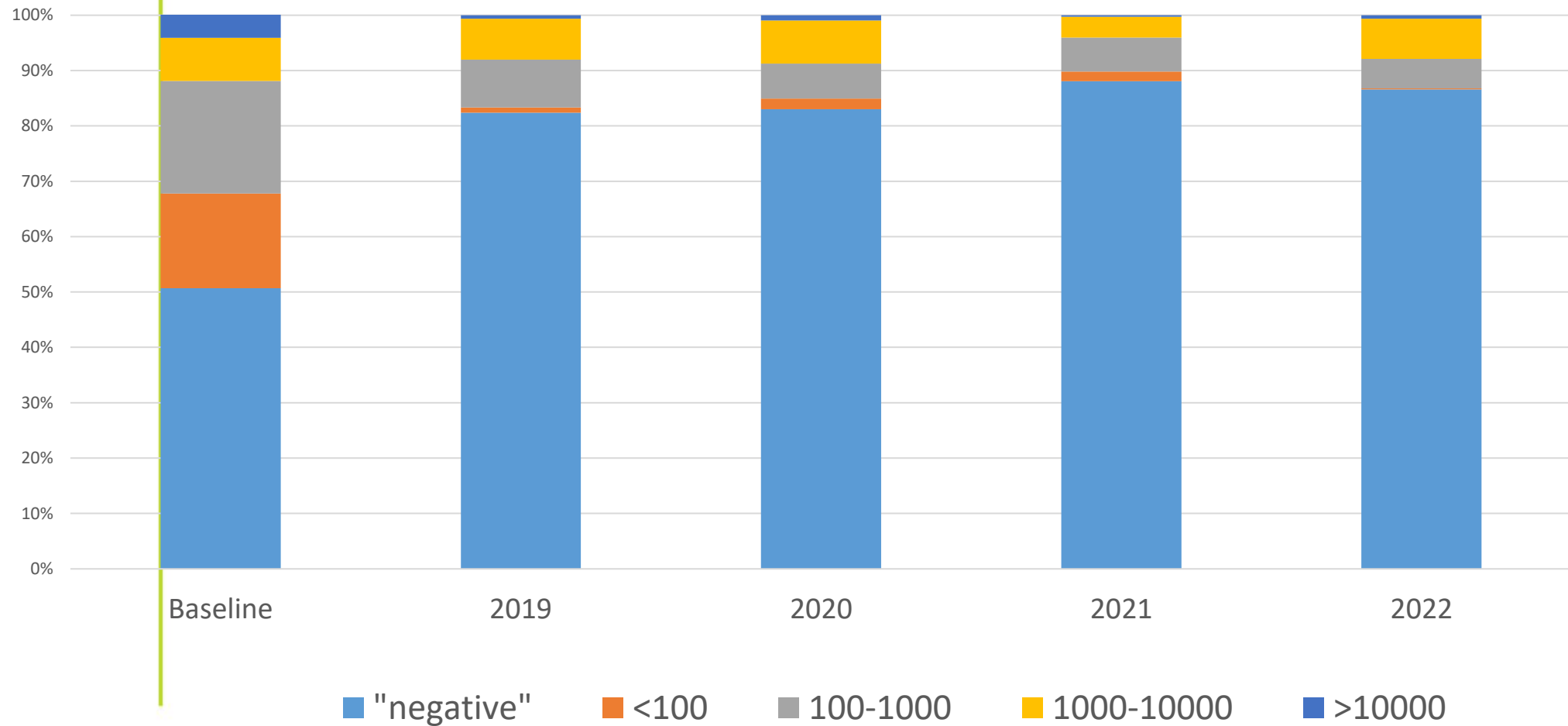
NRL and 4 regional laboratories

- Accredited for detection and enumeration
- For financial reasons, accredited into one laboratory unit (NRL) with 5 location in June 2023

Organisation of PTs

- Organisation, data collection and evaluation tasks performed by a separate department (accredited for PT organisation)
- Samples and homogeneity teststing is performed by the NRL (central location)
- PT for enumeration in every 2-3 years
- Participation is obligatory for official laboratories and voluntary for private labs (own costs)

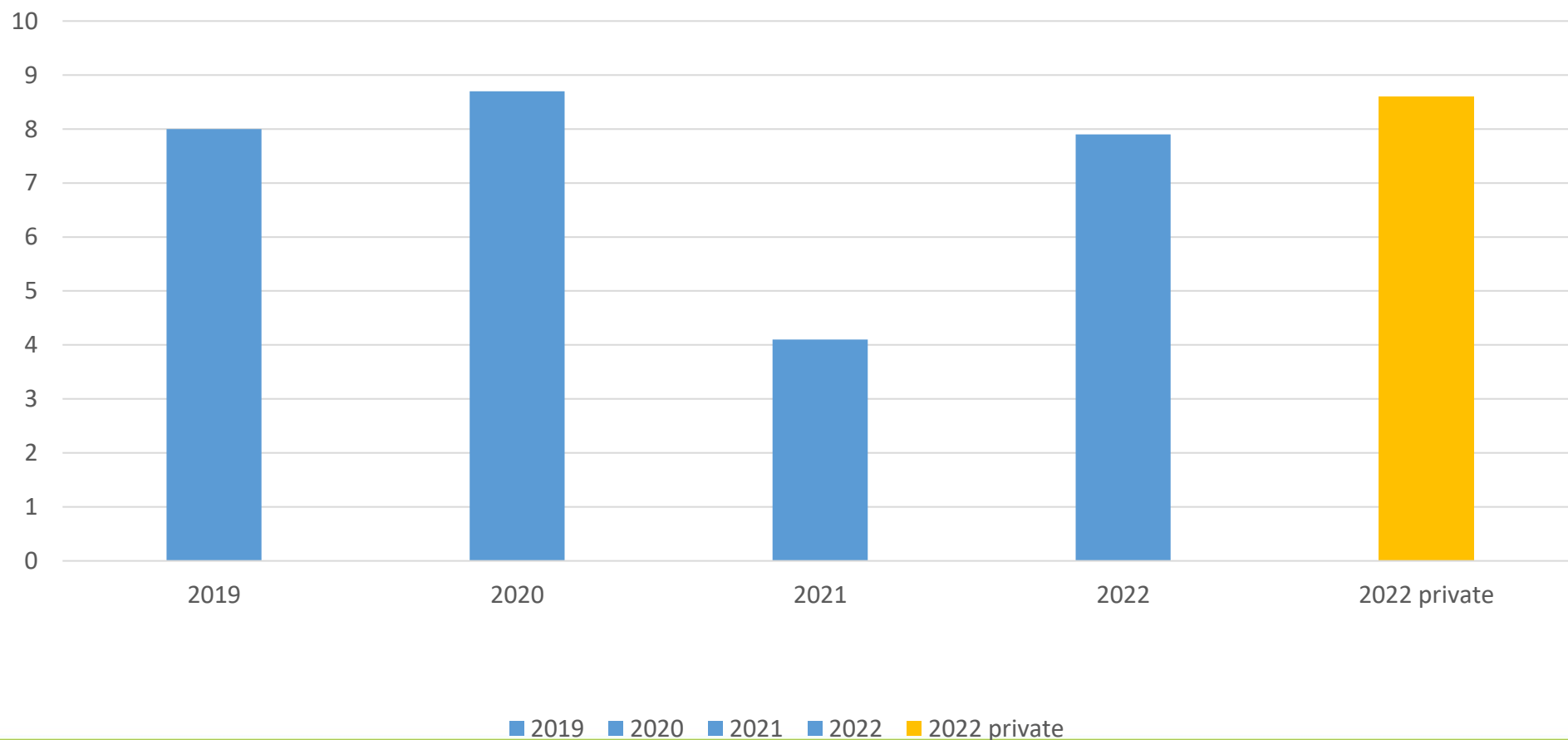
Quantitative data, official control



Data of private laboratories

- 16 laboratories reported data on any food matrix tested for *Campylobacter*
- 6 laboratories reported data on enumeration of broiler neckskin
- 1595 samples were reported
- 113 is reported as non-compliant (supposed to be >1000)
- Data of 664 samples are being consulted with private labs supposed to be enumeration of broiler neckskin, but reported in other (broad) categories
- Based on the number of slaughterhouses, the expected number of samples was 8710

Percentage of samples >1000 cfu/g



Thank you for your
attention!