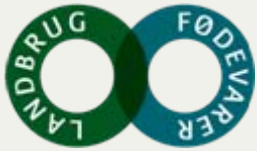


# Future Meat Inspection

## Bruxelles 14. September 2010



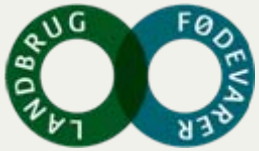
Flemming Thune-Stephensen,  
DVM, Chief Adviser  
Danish Agriculture and Food Council



# White paper on Food Safety

” An effective food safety policy must recognize the inter-linked nature of food production. It requires assessment and monitoring of the risks to consumer health associated with raw materials, farming practices and food processing activities; it requires effective regulatory action to manage this risk.”





# White paper on Food Safety

“Food safety needs to be organized in a more co-ordinated and integrated way. This will allow existing weaknesses to be addressed, whilst at the same time creating a genuinely world-leading food safety framework, which can deliver a high level of public health and consumer protection in accordance with the requirements of the EC Treaty.”





# White paper on Food Safety

“The guiding principle throughout will be that food operators bear full responsibility for the safety of the food they produce. The implementation of hazard analysis and control principles and the observance of hygiene rules, to be applied at all levels of the food chain, must ensure this safety.”



# White paper on Food Safety

“Risk analysis must form the foundation on which food safety policy is based.”

**“Furthermore, certain detailed meat inspection requirements need to be reviewed as they are no longer in line with modern food safety management practices.”**



# Opinion 2000



Food Safety - From the Farm to the Fork

*Opinion of the Scientific Committee on Veterinary Measures relating to Public Health on Revision of Meat Inspection Procedures, 2000*

”Most current inspection procedures are directed towards lesions which are of more aesthetic than public health importance, and which may therefore be better handled by the quality control system of the plant than by public health officials.”

# Opinion 2000



Food Safety - From the Farm to the Fork

*Opinion of the Scientific Committee on Veterinary Measures relating to Public Health on Revision of Meat Inspection Procedures, 2000*

” The most important goal of meat inspection is to prevent transmission of zoonotic infections and other contaminants to the consumer, and the quality of meat inspection can and should be monitored for its outcome and how this compares to appropriately defined performance standards, rather than being exclusively governed by rigorously prescribed procedures.”

# Opinion 2000



Food Safety - From the Farm to the Fork

*Opinion of the Scientific Committee on Veterinary Measures relating to Public Health on Revision of Meat Inspection Procedures, 2000*

” Documented changes in the occurrence and acquired knowledge about the nature and epidemiology of zoonotic infections and other conditions during the past century have not properly influenced the procedures and the focus of meat inspection regulations .”

## Opinion 2000



Food Safety - From the Farm to the Fork

*Opinion of the Scientific Committee on Veterinary Measures relating to Public Health on Revision of Meat Inspection Procedures, 2000*

” An alternative system must be based on a scientific assessment of any risk, accepting that “zero risk” associated with the production of meat is not possible. The meat inspection system must adapt to the changing technologies in each stage of the food chain. Any meat inspection system of the future must consider the reduction/eradication of zoonotic agents as of prior importance.”

## Opinion 2000



Food Safety - From the Farm to the Fork

*Opinion of the Scientific Committee on Veterinary Measures relating to Public Health on Revision of Meat Inspection Procedures, 2000*

” It is crucial for the future of any meat inspection system that the European Union decides if this sanitary measure should still be mandated as part of the official food safety system of the Member States, or it should be an integrated part of a plant-driven quality assurance system, that is duly audited by the regulatory agency.”

## Traditional meat inspection

Von Ostertag made a proposal for meat inspection in 1900

This proposal was risk based !!!

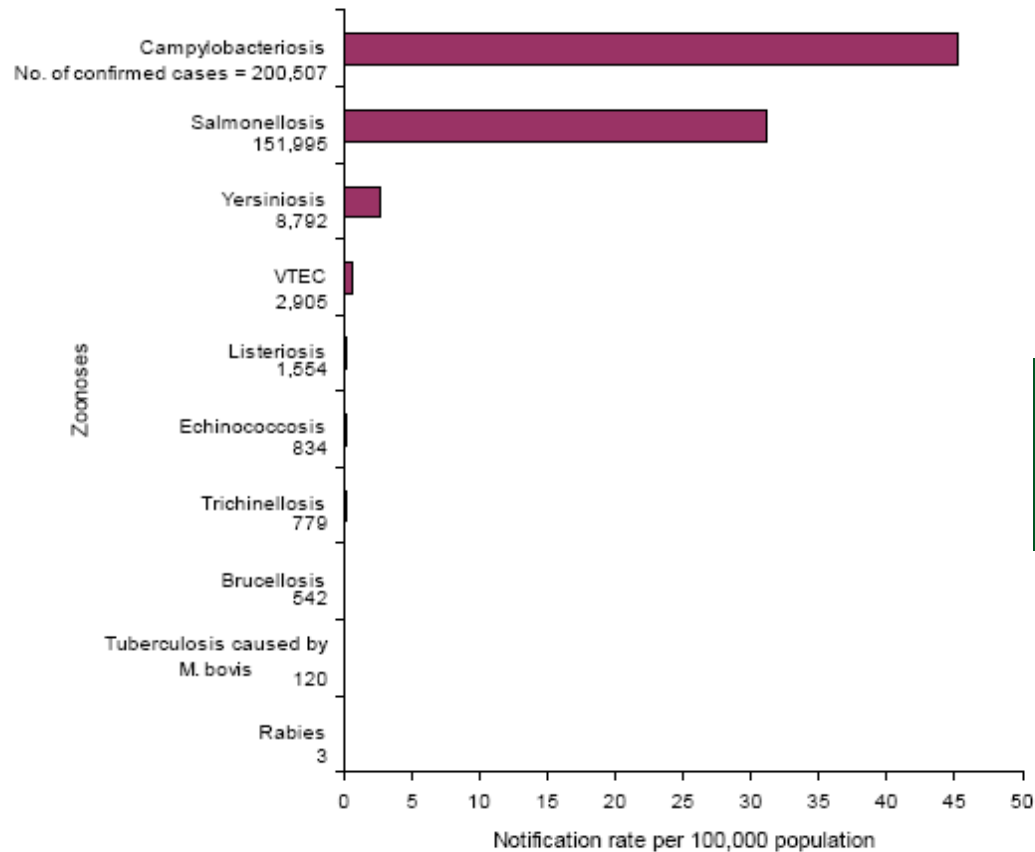
- Tuberculosis
- Brucellosis
- Trikinellosis

*At that time*





# Risk based meat inspection today



Meat borne  
zoonoses  
EU 2007

# Key principles - Harmonization



Focus on harmonization of the outcome:

## Minimization of food borne illness

This principle is already adopted in other frameworks such as exotic disease control

Result:

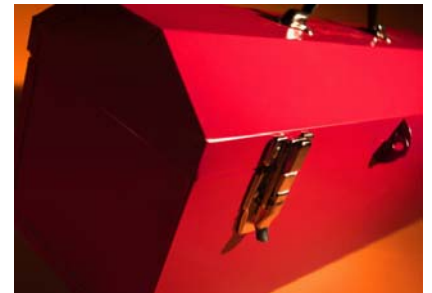
## Harmonized level of food safety in EU

# Key principles – Toolkit Approach

Toolkit of options to Industry and Government.

**Up to Member States** their industry to discern which controls are in their 'toolkit'.

Prescriptive rules can damage the overall objectives by hindering innovation and reducing the capacity for prompt response to novel risks.



# Key principles – Science Base

Improvements on food safety, or at very least bear no increase in risk of food borne illness.

## The science based risk assessments

- Publicly available
- Quality
- Transparency.



# Risk analysis

The epidemiology of zoonotic agents varies between MS necessitating different priorities for control based on risk analysis

## ● Risk assessment

- OIE standard
- Authorities and the FBO
- Approved by DG SANCO

## ● Risk management

- Responsibility of the FBO and audited by the authorities
- Harmonization of food safety objectives must be ensured

## ● Risk communication

- Commission, national authorities and FBOs
- Ensure public acceptance

# Procedures

## - aimed at animal health and welfare

### Ante mortem inspection

- Performed by the authorities



# Procedures - aimed at quality



## Meat inspection

- Integrated part of a plant-driven quality assurance system
- Audited by national authorities

Current inspection procedures are directed towards lesions which are of more aesthetic than public health importance.

# Procedures

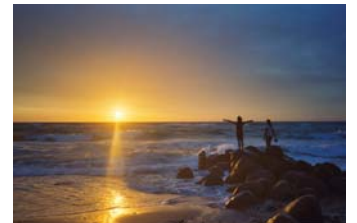
## - aimed at Food Safety

- Risk management decisions taken by the FBO on the basis of the risk assessment.
  - Approved and audited by the national authorities.
- HACCP
- SSOP, Sanitation Standard Operating Procedures, pre-operational as well as operational
  - Audited by the authorities.
- Ultra low tolerance for fecal contamination
  - Must be documented by the company
  - Audited by the authorities
- Sampling of Y% of carcasses
  - Trends can be revealed by use of a rolling window.
  - Audited by the authorities



## Vision

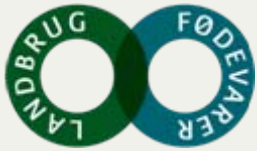
- Improved food safety through better targeting of resources
- An integrated approach to food safety from farm to fork
- Focus on today's food safety hazards and available technologies
- Harmonisation of Food Safety outcomes
- MS shall have tools to achieve harmonised outcomes
- Outcomes and controls supported by scientific evidence
- Outcomes and controls measured against the risks
- Greater emphasis on FBO control



## Goal

- Full implementation of the recommendations of risk based meat inspection in the Hygiene package
- Accept in th EU of *differentiated* control
- FBO should obtain full responsibility
- Bonus / Malus system
- ...





Thank you for your attention!



Flemming Thune-Stephensen,  
DVM, Chief Adviser  
Danish Agriculture and Food Council