

Modernization of Meat Inspection Status-quo in Germany

Results of a survey performed with official veterinarians

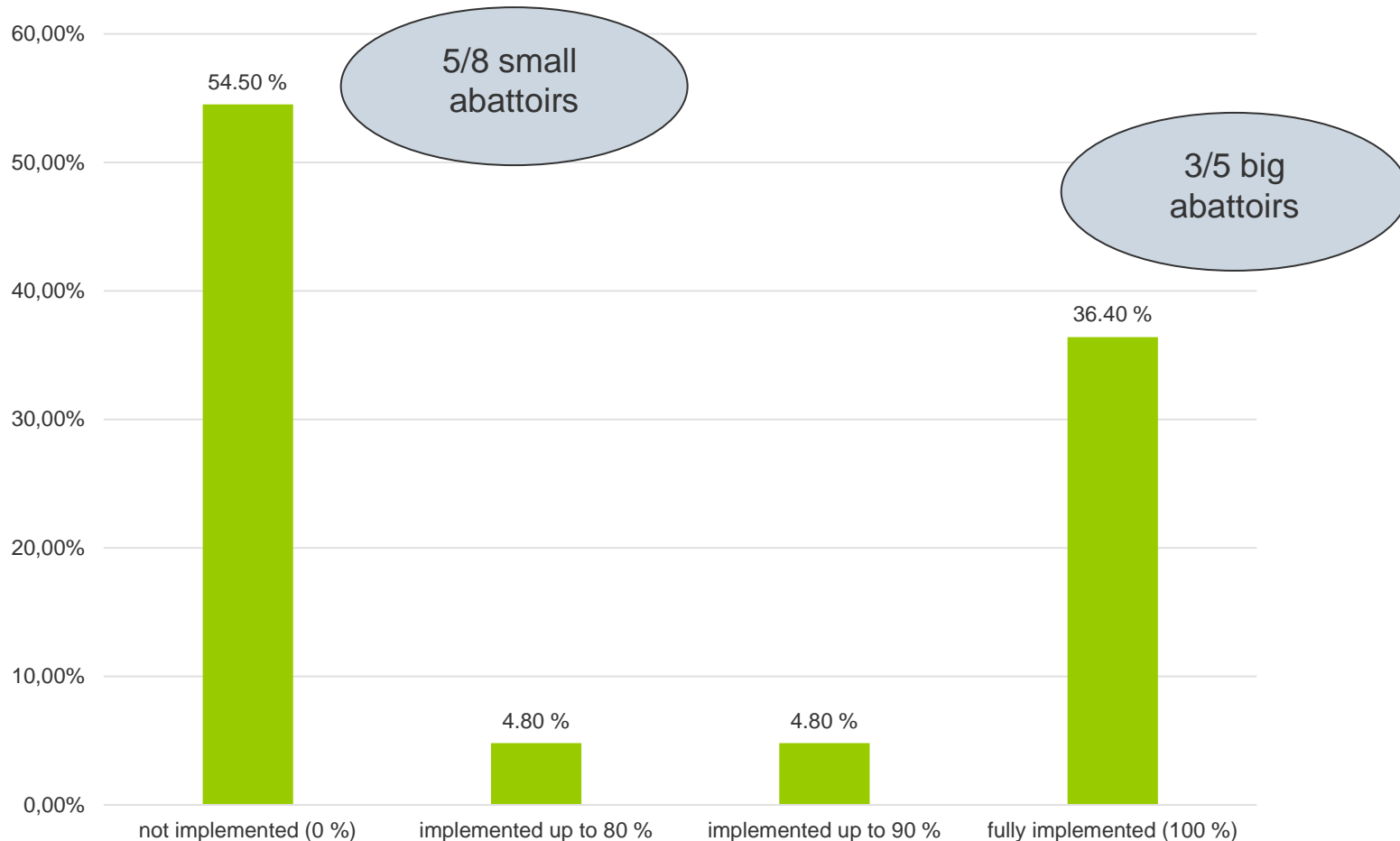
Background

- paper-based survey performed at the 17th Conference of Meat and Poultry Meat Hygiene in Berlin in March 2017
- most participants were official veterinarians working in pig or poultry abattoirs
- 28 completed questionnaires:
 - 21 (75 %) from official veterinarians working mainly in abattoirs
 - 7 (25 %) from persons not working as official veterinarians in abattoirs
- total number of answered surveys is **not representative** for Germany
....but participants are of high quality (specialists in meat hygiene, all sizes of typical German abattoirs are included)

Proportion of answered survey to the abattoirs' size

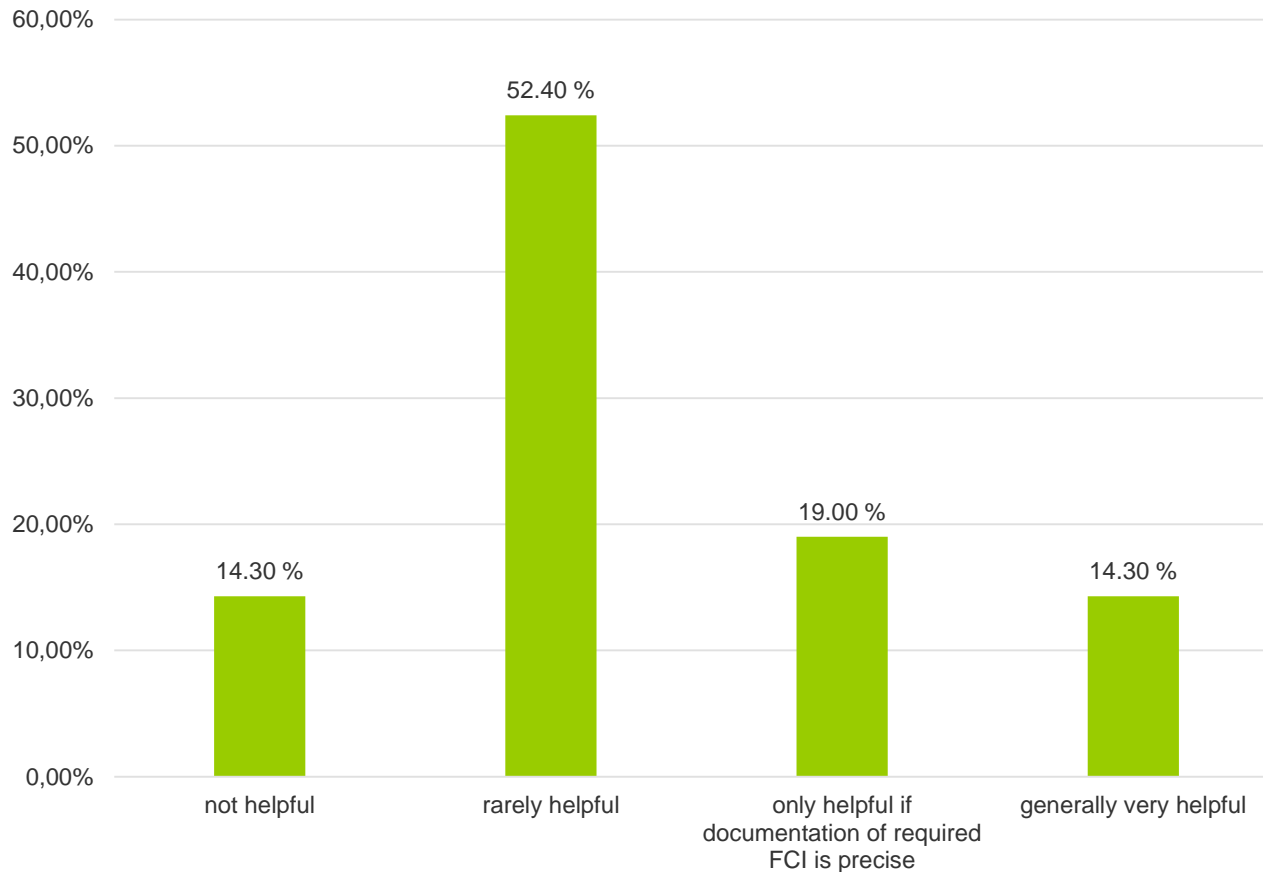
abattoirs' size (total number of slaughtered pigs per week)	no. of answered surveys
small size (< 1,000 pigs)	8 (38 %) with additional information (each 1 times): 10 – 12 pigs / week 15 – 30 pigs / week < 200 pigs / week or month
medium size (1,001 – 10,000 pigs)	8 (38 %)
big size (> 10,000 pigs)	5 (24 %)

To which extent visual-only inspection is applied in 'your abattoir'? (in %)



Is the concept of Food Chain Information (FCI) implemented and is it helpful?

Yes, the national German so called “Standarderklärung” covers all FCI as required in Reg. (EG) 853/2004



Which additional information would be helpful?

additional FCI information	no. of answers
detailed information regarding therapeutical drugs during fattening / copy of receipts	6
detailed information of herd health status / health status during fattening period	4
information regarding the fattening group: <ul style="list-style-type: none"> • mortality rate • sex (female / male (castrated or not) / mixed sex of the group • <i>Salmonella</i> status 	4

Feedback to visual only?

yes	no	not answered
5	10	8

feedback from economy and trade partners:

- demand of reducing fees
- demand of staff reduction
- traditional meat inspection desired → critic of different evaluation status of lesions detected only visually
- increase of slaughtering
- demand of incision of the heart for trade purposes

feedback from workers' union:

- fear that staff will be reduced (4 times answered)
- fear that minimal inspection time will be reduced

no feedback from consumers

Challenges and solutions during switch to visual only meat inspection?

challenges	solutions found
<p>different type of lesion detection (without anatomical diagnosis) standardization of lesion detection</p>	<p>creation of new check lists</p>
<p>problems of acceptance of the official inspection personnel</p>	<p>training of official inspection personnel</p>
<p>time saving switch back to traditional inspection is not possible for all deliveries during slaughter process</p>	<p>temporary confiscation of whole delivery</p>
<p>1. no uniform slaughter groups; 2. different herd health status; 3. different age groups; 4. different <i>Salmonella</i> status of the herds</p>	<p>if necessary → traditional meat inspection with palpation and incision</p>
<p>1. attention of official personnel; 2. usage of all FCI; 3. feedback of relevant lesions to the holding</p>	<p>1. training; 2. communication with holding or farming association; 3. implementation of an information system</p>

Pros and cons of visual only vs. traditional meat inspection:

pros	cons
more time for inspection of all surfaces	problems of acceptance of the official inspection personnel
concentration on main points of (traditional) meat inspection	abattoir wants to implement visual inspection as cause for reducing official inspection personnel
additional time for meat inspection resp. detections	(legislation) pressure for shifting to visual only inspection
priorities can orientate on actual critical control points like animal welfare or health → integrated meat inspection is possible	reduction of official auxiliaries → but if needed, less personnel for inspection
time saving	risk based approach for a minimum inspection time allows to much room for interpretation
	inspection of gut not always apparent

technical solutions

Which technical solutions were used for switching to visual only inspection?

- better insight in previous post mortem findings of the same farm
- installation or improvement of the IT-based terminal system
- connection of ante and post mortem inspection terminals
- improvement of ante mortem findings (installation of terminals in lairage area)
- optimization of detecting lesions

Which technical solutions do you miss?

- IT-system is not working in the proper way
- consistent detection of lesions
- improvement of trim line

What future trends and challenges in pig meat inspection do you see?

challenges:

- lesion detection as consistent as possible
- monitoring of zoonoses and feedback of relevant findings to the holding
- reduction of personnel → training of enough vets and official auxiliaries
- IT-based terminals at the slaughter line
- motivation and training of official personnel

future trends:

- improvement of farming practices will lead to less lesions in the animals
- improvement of pig health
- connected communication; use of central databases; connection of all information that are available
- automatization of the slaughter process
- traditional meat inspection will be less important
- camera based meat inspection
- official inspection focusses on trade trends, not the other way round
- concentration in huge abattoirs

Our conclusion of the survey

- less application of visual-only in small abattoirs (<200 slaughterings/week)
 - ➔ in accordance with our expectations
- additional data for FCI ➔ similar answers from all participants
- training of inspection personnel as an important improvement for detecting lesions visually
- creating consistent finding categories in Germany
- improvement of IT-based systems is seen as an important technical precondition
- fear of staff reduction is seen as a main issue
 - ➔ but it is not less but different work to do

Obrigada! Thank you!

Come to...

13th SafePork 2019
Berlin

