



Salmonella in slaughterhouse!? What would be the right questions in that situation?

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The BIOPIGEE project ('Biosecurity practices for pig farming across Europe') studies biosecurity measures for the control of *Salmonella* and hepatitis E Virus in pigs across Europe from multiple aspects. Part of the project is to collate relevant evidence on the impact of slaughterhouse biosecurity practices on carcass contamination/cross-contamination in order to define best practice.

METHODS

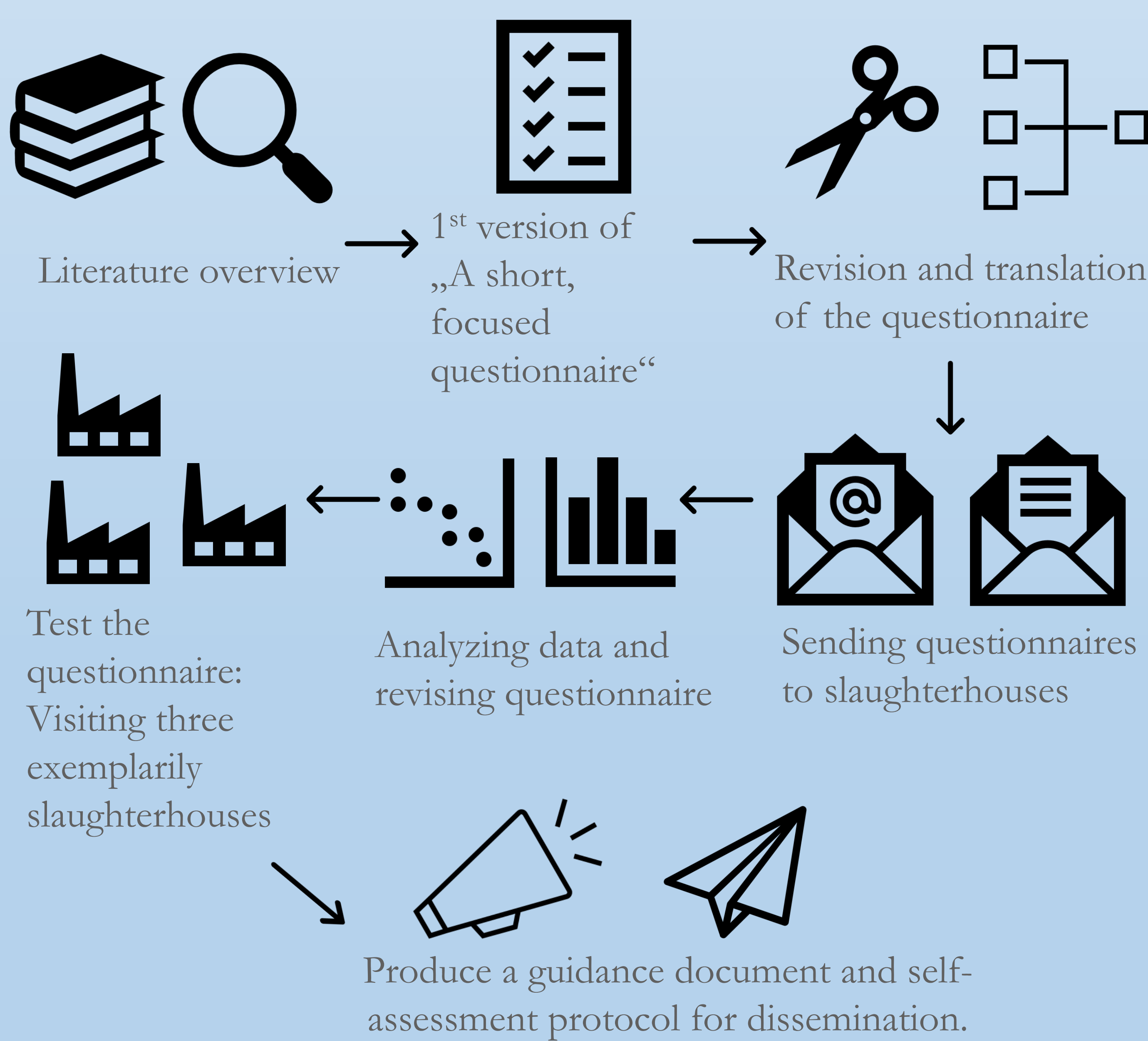


Fig 1. Graphical overview of the process in producing a guidance document and self-assessment protocol for slaughterhouses biosecurity best practices, which will be supplied to slaughterhouse industry bodies, regulatory authorities and other partners who might benefit from it.

RESULTS

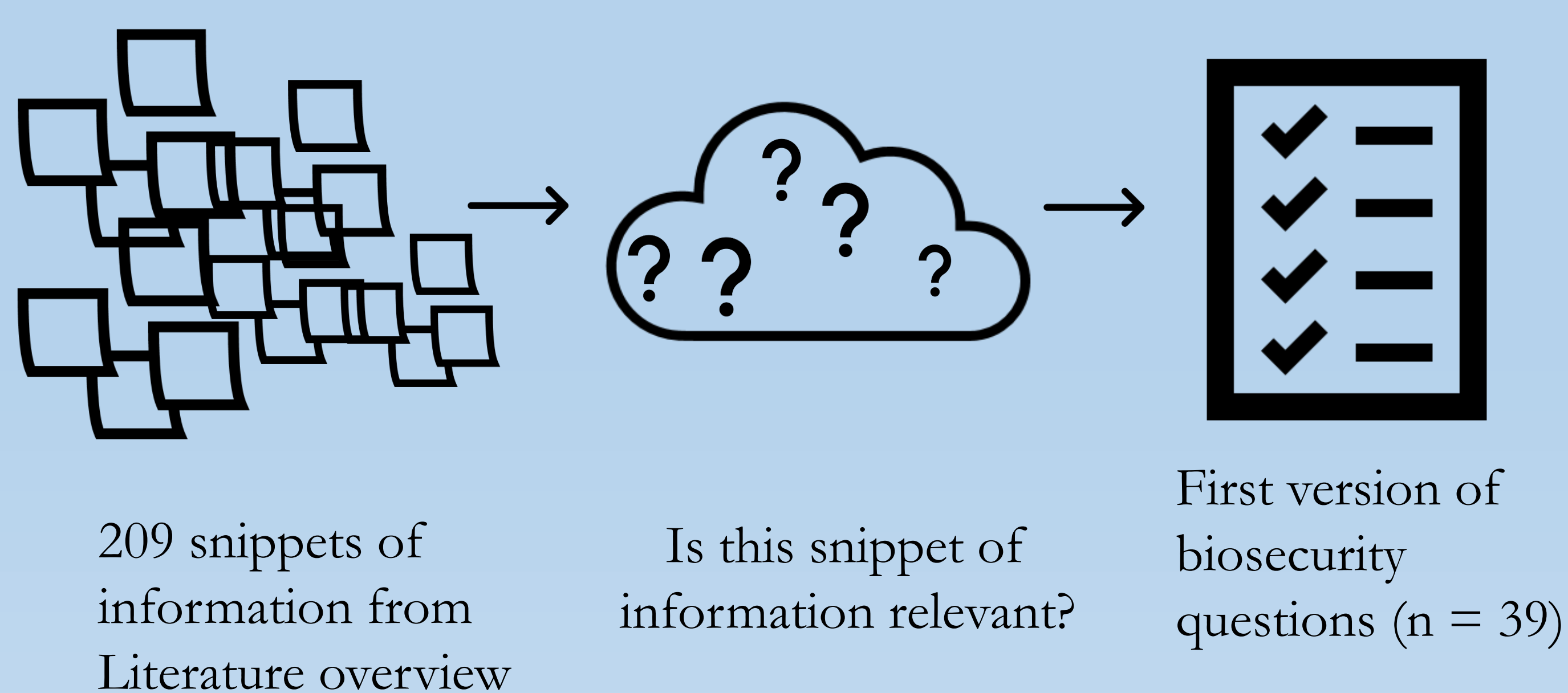


Fig 2. How to make a focused questionnaire?

Table 1. Organizing literature overview. From literature overview a list of 67 publications and 209 snippets of information was gathered. The information was organized similarly to the flow of the slaughter line (De Busser et al. 2013).

Category of information	No. of snippets
General Comment	23
Transportation	13
Transportation and Lairage	9
Lairage	30
Lairage and The Slaughter line	3
The Slaughter line (in general)	60
The Slaughter line - Stunning/Sticking/Bleeding	2
The Slaughter line - De-hairing/Singeing/Shaving	23
The Slaughter line - Scalding	7
The Slaughter line - Evisceration	20
The Slaughter line - Final Inspection/Trimming/Final Wash	11
The Slaughter line - Chilling	5
The Slaughter line - Fabrication	3
Total	209

As of March 2021, current study is still in progress, but will be concluded by September 2021.

DISCUSSION

Based on literature overview, carcass contamination with *Salmonella* spp. can be some-what mitigated with numerous actions in slaughterhouses.

Slaughterhouses and regulatory bodies at the moment do not seem to have access to a *Salmonella* oriented check-list, which describes the best biosecurity practices and is latest scientific research based.

REFERENCES

- De Busser, E.V., De Zutter, L., Dewulf, J., Houf, K. and Maes, D., 2013. *Salmonella* control in live pigs and at slaughter. The Veterinary Journal, 196(1), pp.20-27.

ACKNOWLEDGEMENTS

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