



Modernisation of meat inspection by use of risk assessments

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Introduction and Objective

Meat inspection is up for debate. The questions are:

1. how to make it visual and more risk-based
2. how to introduce in practice a chain perspective
3. how to give the Food Business Operator the responsibility for food safety

We aimed at evaluating step-by-step the effect of omitting traditional palpations and incisions in meat inspection of swine

Moreover, we aimed at assessing food safety value of Danish practice of de-boning carcasses in case of chronic pyaemia (following upon septicaemia)

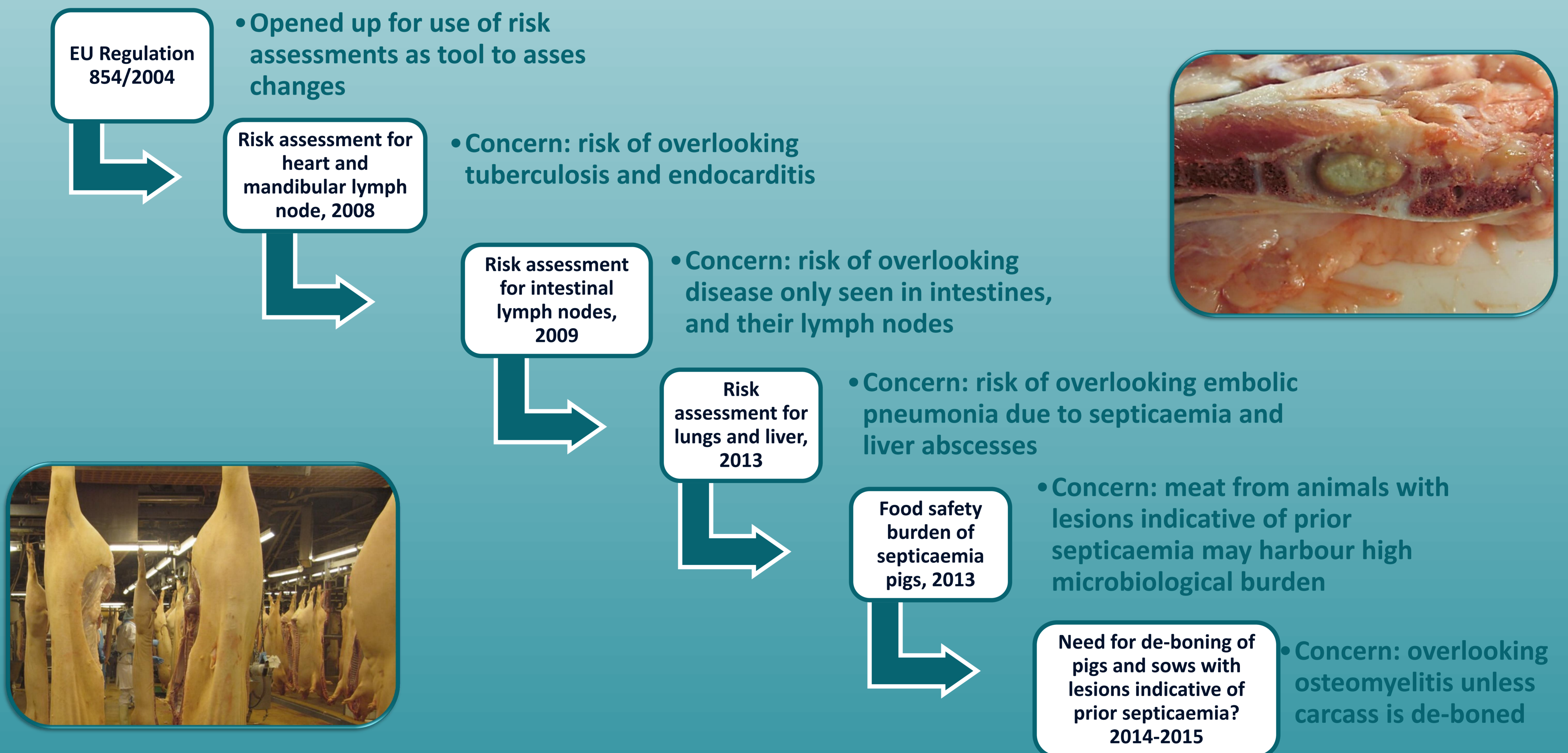
Materials and Methods

OIE approach to risk assessment in combination with:

- microbiological analysis of muscle, organ and abscess samples collected from carcasses at abattoirs
- slaughterhouse statistics
- literature and expert opinion

The risk assessments were undertaken in a cross-disciplinary collaboration involving industry, academia and veterinary authorities

Assessments were subsequently used to identify new ways of detecting/handling lesions in a visual-only system



Discussion and Conclusion

- The food safety risk associated with abandoning incisions/palpations was assessed as negligible. Instead, Food Business Operators should deal effectively with the quality issues involved, when lesions are found
- Condemnation or deboning of carcasses with lesions indicative of prior septicaemia is not needed, because bacteria potentially present are not food-borne, and abscesses can be found at rework area, if a thorough inspection is undertaken. If cases are still overlooked, they will be found during cutting
- Risk assessment approach enabled a gradual implementation of visual-only inspection. In Denmark, lungs are still palpated due to export requirements, although meat inspection of swine is supposed to be visual-only due to EU Regulation 218/2014
- Denmark was granted acceptance of equivalence of full visual-only inspection by US authorities, FSIS, on October 21 2015

