Ante- and post-mortem meat inspection

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Chargé de Mission
Content

1) Responsibilities
2) OIE recommendations
Responsabilities

1.1) OIE’s food safety goal

to reduce food borne risks to human health by preventing, eliminating or controlling hazards arising from animals
Farm level

Measures relating to animal health + food safety

for any events that can have an impact on the subsequent safety of food products

Production conditions & quality of products during and more especially after the primary processing stage.
### Responsibilities

#### 1.2) OIE ↔ Codex

<table>
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<th>OIE</th>
<th>Codex</th>
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<tr>
<td>Terrestrial Animal Health Code, Chapter 6</td>
<td>Code of hygienic practice for meat (CHPM)</td>
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<td>ante- &amp; post-mortem inspection programmes</td>
<td>meat production chain</td>
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<td>animal health &amp; animal production food safety risks</td>
<td>public health</td>
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Responsibilities

1.3) OIE ↔ National Authority

OIE provides:
- internationally accepted science based recommendations

National authority provides:
- national legislation
- appropriate institutional environment for Veterinary Services
- tailored national inspection (where possible risk based)
OIE recommendations

2) OIE Code ante- and post mortem meat inspection

Recommendations provide a basis for future development of OIE standards for animal production food safety
OIE recommendations

2.1) CODEX: Hygienic practice throughout the meat production chain: CHPM

- The primary international standard for meat hygiene throughout the meat production chain
- A platform of meat hygiene systems
2.2) National Competent Authority

The national competent authority(s) should:

- provide an appropriate institutional environment to allow Veterinary Services to develop the necessary policies and standards
- meet public health objectives, policies and standards relating to ante- and post-mortem inspection
- should aim to detect and remove hazards of animal health significance from the meat production chain.
OIE recommendations

2.3) Veterinary Services (1)

• Primarily responsible for the development of ante- and post-mortem meat inspection programmes

• Management systems should reflect international norms and cover the significant hazards to both human and animal health

• Responsibilities of Veterinary Services include:
  - risk assessment and risk management
  - establishment of policies and standards
  - design and management of inspection programmes
  - assurance and certification of appropriate delivery of inspection and compliance activities
  - dissemination of information throughout the meat production chain
OIE recommendations

2.3 Veterinary Services (2)

- utilize risk assessment to the greatest extent practicable
- give priority to addressing microbiological contamination
- use microbiological, serological or other testing at single-animal and herd level as part of ante- and post-mortem inspection
- link the information gathered to human disease data
- apply a generic framework to provide a systematic and consistent process for managing all biosecurity risks
- integrate their activities to the maximum extent practicable so as to prevent duplication of effort
Design and management of inspection programmes

- Veterinary Services contribute through the direct performance of some veterinary tasks or through the auditing of animal and public health activities conducted by other agencies or the private sector.
- Veterinary Services provide assurances domestically and to trading partners that safety and suitability standards have been met.
- Veterinary Services should allow flexibility in meat inspection service delivery through an officially recognised competent body operating under its supervision and control.
- Assurance and certification of appropriate delivery of inspection and compliance activities is a vital function of Veterinary Services.
2.3 Veterinary Service (4)

Dissemination of information

• To ensure the effective implementation of ante- and post-mortem inspection procedures, Veterinary Services should have in place systems for the monitoring of the exchange of information gained.

• There should be an ongoing programme for monitoring of hazards at appropriate points throughout the meat production chain.

• Animal identification and animal traceability systems should be integrated.
Thank you for your attention