

OIE standard setting work on Salmonellosis in poultry



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Production Food Safety
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The beginning



- 3rd OIE Strategic Plan (2001-2005) recommended that:

“OIE should be more active in the area of public health and consumer protection”

“this should include zoonoses and diseases transmissible to humans via food ”

whether or not animals are affected by such diseases”.

- In 2002 the APFSWG was established to coordinate the food safety activities of the OIE.
- OIE work to complement work of Codex and together OIE/Codex develop standards that address hazards present in the food chain continuum.

Coordination OIE – Codex



OIE

- ✓ Farm level
 - ✓ Measures relating to **animal health + food safety**
- = for any events that can have an impact on the subsequent safety of food products

Informal agreement (2002)



CAC

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

Salmonellosis in poultry



In 2005, the APFSWG recommended an AHG be convened to draft recommendations to address animal and public health aspects of Salmonellosis in poultry.

- **Ch. 6.5. Prevention, detection and control of Salmonella in poultry**
 - developed by the AHG (2006-2009)
 - circulated to Members for comment three times
 - adopted in 2009

Why *Salmonella* in poultry?

- Salmonellosis is one of the commonest foodborne bacterial diseases in the world
- Great majority of *Salmonella* infections in humans are foodborne with *S. Enteritidis* and *S. Typhimurium* accounting for a major part of the problem
- Serotypes and prevalence vary between districts, regions and countries. Surveillance and identification of prevalent serotypes in humans and poultry are important for development of control programmes
- *Salmonella* can establish clinically inapparent infection of variable duration in most animal species

Ch. 6.5. Prevention, detection and control of *Salmonella* in poultry



➤ New chapter adopted in May 2009

➤ Purpose

- ✓ recommendations for the control of all *Salmonella* in poultry with special attention to *S. Enteritidis* and *S. Typhimurium*.

➤ Articles on:

- ✓ **Surveillance:** methods for sampling, sample size, lab methods, time and frequency of testing.
- ✓ **Prevention and control measures:** use only salmonella free chicks and feed, consider use of vaccines or culling, do not use antimicrobials.
- ✓ **Prevention of *Salmonella* spread from infected flocks:** trace infections, use only for slaughter or destruction, remove or treat litter, clean and disinfect, perform bacterial examination before restocking.
- ✓ **Recommendation for importation:** to minimize the risk of importing *Salmonella* contaminated day-old birds, live poultry and hatching eggs.

Ch. 6.5. Prevention, detection and control of *Salmonella* in poultry



- in Veterinary Public Health section of *Terrestrial Code*.
- country freedom not feasible in the short term for many OIE Members.
- to encourage Members to undertake control programmes as appropriate to their circumstances.
- ensure that international trade does not pose risks to animal or human health.

Collaboration with CAC

- OIE and Codex standards are fully cross referenced.
- OIE actively involved in development of Codex Guidelines on *Salmonella* and *Campylobacter* in chicken meat.

Chapter 6.4. Hygiene and disease security procedures in poultry breeding flocks and hatcheries



- **Undergone major revision**
 - in Veterinary Public Health section of *Terrestrial Code*

- **New title: ‘Biosecurity procedures in poultry production’**
 - broader scope (all infectious agents of poultry)
 - recommended biosecurity procedures in poultry production and not specifically related to trade
 - more logical order
 - removed duplication with Chapter 6.5.
 - new Article on recommendations to prevent the dissemination of infectious agents to and from live bird markets

- **Being proposed for adoption at May 2011 General Session**

➤ Introduction

- ✓ infectious agents of poultry are a threat to poultry health and, at times, human health.
- ✓ in poultry production, especially under intensive conditions, prevention is the most viable and economically feasible approach to the control of infectious agents.
- ✓ biosecurity procedures should be implemented with the objective of preventing the introduction and dissemination of infectious agents in the poultry production chain.

➤ Articles on:

- ✓ General recommendations (establishment location, construction, operation).
- ✓ prevention of dissemination of infectious agents.
- ✓ Recommendations for live bird markets.

Thank you for your attention



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