

Finnish salmonella programme

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Summary

Since 1995, linked to joining the European Union, Finland has implemented a national *Salmonella* control programme. The basis of the programme is the excellent *Salmonella* situation in production animals in the whole country. The target is to maintain the occurrence below the level of 1 % annually.

The annual target in poultry production has in general been reached very well. This includes both the parent and grandparent generations and the production flocks. The legal basis for the programme is within the EC-legislation since Commission Decision given in 1994 in connection with the EU membership. The programme makes additional guarantees possible, which means that *Salmonella* testing is demanded for both poultry meat and eggs before trade and import to Finland.

From the risk management point of view the programme is a very effective tool for quick detection of *Salmonella* followed by immediate measures in the poultry farms. It is also crucial for the whole food chain that the programme has been connected with the control of feedstuffs. Occurrence of *Salmonella* in feeds has been rare although the imported raw materials are often contaminated. Early detection of *Salmonella* in feed is utmost important to avoid further spreading of the bacteria to the production farms. Benefits for the public health have been proven in several studies. Investing in the effective control in the primary production is beneficial when analysing the effects for human health and the economic loss of food not fit for human consumption.