

Salmonella risk in Finnish poultry production – exploiting risk assessment in control programme evaluation

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Summary

The Finnish Salmonella Control Programme (FSCP) was launched in 1995 in order to maintain the low salmonella prevalence in beef, pork, poultry and egg production chains and to protect thereby the consumers from salmonellosis. To achieve the goal, it was stated that salmonella prevalence shall not exceed 1% on any level of the production chain. The quantitative microbiological risk assessments (QMRA) that were conducted in Finland with reference to 1999 showed that the target has been fulfilled. The monitoring results and the recent EU-wide baseline studies on broiler, laying hen and turkey flock prevalences (0%, 0.4% and 0%, respectively) indicate low prevalence on primary production level. Based on the QMRA on broiler production chain, the FSCP was evaluated not only effective from food safety perspective but also economically efficient (Majjala et al., 2005). However, the QMRA on beef production chain suggested that the intermediate targets of the 1% prevalence would be too high if achieved, to enable the appropriate level of protection (ALOP) de facto for beef-derived human salmonellosis cases (Tuominen et al., 2007). As a consequence, the revision of the QMRA on broiler salmonella was started in order to fine-tune intermediate targets for the FSCP. Preliminary results of the study will be presented.

References:

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