

## The surveillance and control programme for *Salmonella* in live animals, eggs and meat in Norway 2011

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# Surveillance and control programmes for terrestrial and aquatic animals in Norway

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# The surveillance and control programmes for *Salmonella* in live animals, eggs and meat in Norway 2011

*Solveig Jore, Petter Hopp, Bjarne Bergsjø, Torkjel Bruheim, Michaela Falk, Olav Eikenæs, Henriette Glosvik, Merete Hofshagen*

The *Salmonella* surveillance programme in 2011, documents that the Norwegian population of cattle, swine and poultry are only sporadically infected. The estimated prevalence is below 0.1% in all examined populations.

## Introduction

The occurrence of *Salmonella* in Norwegian production animals and animal products is very low compared to most other countries, and has been so during the last decades.

The recorded incidence of human salmonellosis has increased in Norway during the last three decades. However, the overall situation seems to have been stable the last years. For the majority of salmonellosis cases (approximately 75-80%), the patients have acquired the disease abroad (1).

As it is very important to maintain this favourable situation in Norway, the Norwegian *Salmonella* surveillance and control programmes (2) were established in 1995, and launched simultaneously with comparable programmes in Sweden and Finland (3, 4). These programmes are approved by the EU Commission (EFTA Surveillance Authority Decision No. 68/95/COL of 19.06.1995), allowing Norway to require additional guarantees regarding *Salmonella* when importing live animals, feed and food products of animal origin from the European Union.

The surveillance covers live animals (pigs, poultry and cattle) and fresh meat (pigs and cattle). Any *Salmonella* isolated in the programme irrespectively of serovar, is notifiable to the Norwegian Food Safety Authority which maintains overall responsibility. When *Salmonella* is isolated, action is taken to eliminate the infection, prevent transmission, and prevent contamination of food products. The Norwegian Veterinary Institute coordinates the surveillance programmes, examines the faecal samples and publishes the results in monthly and annual reports. Private laboratories perform the examination of samples collected at slaughterhouses and cold stores.

## Aims

The aims of the programme are to ensure that Norwegian food-producing animals and food products of animal origin are virtually free from *Salmonella*, to provide reliable documentation of the prevalence of *Salmonella* in the livestock populations and their products, and to prevent an increased occurrence of *Salmonella* in Norway.

## Materials and methods

The *Salmonella* surveillance and control programme for live animals includes examination of faecal samples (including boot swabs) from swine and poultry, and lymph node samples from cattle and swine (at least five ileo-caecal lymph nodes from each animal) and dust samples from pullets and rearing flocks.

The *Salmonella* surveillance and control programme for fresh meat includes examination of swab samples from cattle and swine carcasses, and samples of minced red meat from slaughterhouses and cold stores.

The number of samples requested in the different parts of the programme is estimated to be sufficient to detect at least one *Salmonella*-positive sample if the prevalence in the population is at least 0.1 %, with a confidence level of 95 %, assuming a 100 % sensitive test.

## Sampling scheme for live animals

### Poultry

The present *Salmonella* programme has been established pursuant to Article 5 of regulation (EC) 2160/2003 of the European Parliament and of the Council of 17 November 2003 on the control of *Salmonella* and other specified food-borne zoonotic agents (5).

All breeder flocks and commercial production flocks are included in the surveillance programme. All breeder flocks are certified and the sampling is in accordance with Table 1. All layer flocks are sampled twice during the rearing period and every 15 weeks during the egg laying period (Table 1), whilst broiler flocks and flocks of turkeys, ducks and geese other than breeders are sampled one to three weeks before slaughter (Table 1). Result of the testing must be ready before slaughter so actions can be taken for positive flocks.

Table 1. Sampling scheme in the surveillance programme for *Salmonella* of *Gallus gallus*, turkey, duck and geese in breeder flocks and flocks in production. All samples are collected in the holding.

Production	Sampling time	Sample material	Sampling by*
<b>Breeder flock</b>			
Rearing flocks	Day old	5 transport crates from one delivery: Crate liners (>1m <sup>2</sup> in total) or Swab samples (>1m <sup>2</sup> in total) analysed as one pooled sample.	F
	4 weeks old	2 pairs of boot swabs analysed as one pooled sample.	F
	2 weeks before being moved	2 pairs of boot swabs analysed as one pooled sample.	O: Once a year in each holding F: Remaining samples
Adult flocks	Every 2 <sup>nd</sup> week	1 pair of boot swabs and 1 specimen of dust (cloth). Analysed as two separate samples. [2 x 150 g faeces analysed separately, if birds kept in cages].	3 x O: 0-4 weeks after moving, 8-0 weeks before slaughter, once in between F: Remaining samples
<b>Production flocks</b>			
Pullets	Day old	5 transport crates: Crate liners (>1m <sup>2</sup> in total) or Swab samples (>1m <sup>2</sup> in total). Analysed as one pooled sample.	F
	2 weeks before being moved	2 pairs of boot swabs analysed as one pooled sample. Cage birds: Faecal samples (150 g)	O: Once a year in each holding F: Remaining samples
Layers	Every 15 <sup>th</sup> weeks	2 pairs of boot swabs analysed as one pooled sample. Cage birds: Faecal samples (150 g).	O: One of the samples F: Remaining samples
Slaughter flocks	10 - 19 days before slaughter	1 pair of boot swabs and 1 specimen of dust (cloth) analysed as one pooled sample.	O: Once a year in each holding F: Remaining samples

\*O = Official personnel (Norwegian Food Safety Authority), F = Farmer

### *Swine*

In Norway there were 120 elite and multiplier breeding swine herds at the start of 2011. More than 95 % of marketed breeding animals are purchased from these herds. All elite and multiplier breeding herds are surveyed annually at herd level (6). Pooled faecal samples are collected from all pens (up to a maximum of 20) containing piglets aged two to six months. If there are less than three pens of piglets at this stage, additional individual faecal samples are collected from all sows (up to a maximum of 59).

The pig population is surveyed by sampling a representative proportion of all pigs slaughtered in Norway. Lymph node samples from a total of 3,000 swine (both sows and slaughter pigs) should be collected at slaughter. The estimated sample size for each slaughterhouse ranged from 1 to 578 and is based upon the number of onsite slaughtered animals in relation to the national total. The sampling is distributed evenly throughout the year (7).

### *Cattle*

The surveillance is based on sampling a representative proportion of all cattle slaughtered in Norway. A total of 3,000 lymph node samples from cattle should be collected at slaughter. The estimated sample size for each slaughterhouse ranged from 1 to 714 and is based upon the number of onsite slaughtered animals in relation to the national total. The sampling is distributed evenly throughout the year (7).

### *All animal species - clinical cases*

Animals with clinical symptoms consistent with salmonellosis should be sampled for bacteriological diagnosis. In addition, all sanitary slaughtered animals are tested for the presence of *Salmonella*. Data from these two categories of samples are not included in this report.

## **Sampling scheme for fresh meat**

### *Swab samples from carcasses*

The testing of slaughtered pigs and cattle for *Salmonella* is done by swabbing carcass surfaces. For each animal species, a total of 3,000 swab samples should be collected at slaughter. For each slaughter-house, the estimated sample sizes ranged from 1 to 714 and from 1 to 578 for cattle and swine, respectively. The number of swab samples of cattle and swine from each slaughterhouse equals the number of lymph node samples. The sampling is distributed evenly throughout the year. The sampling is done near the end of the slaughter line before the carcasses are refrigerated. Approximately 1,400 cm<sup>2</sup> of each carcass is swabbed (7).

### *Food products*

The surveillance and control programme for cutting plants and cold stores are based upon samples of crushed red meat taken from the equipment or from trimmings. Each sample consists of 25 g. Each production line is sampled separately (but analysed as one pooled sample). The sampling should be performed randomly during operation. The number of samples taken in cutting plants and cold stores is given by the production capacity of the plant, and ranges from one sample per week to two per year (6).

Pre-packed fresh meat intended for cold stores does not have to be examined if they come from cutting plants that are included in the programme. However, freshly packed or repacked meat should be sampled.

## Laboratory methods

### *Lymph nodes and carcass swabs*

All lymph nodes from one animal are divided into two equal parts. One half is used for testing and the other half is stored at 4°C until the results of the bacteriological examination are ready. The lymph nodes from at most five animals are pooled and homogenized before bacteriological examination. Swab samples are pooled in groups of five before testing. If a pooled sample is confirmed positive for *Salmonella*, the individual samples are examined separately. Microbiological examination of the samples is carried out according to the Nordic Committee on Food Analysis method No. 71, but slightly amended to make the method applicable to the various kinds of materials.

### *Faecal samples (including boot swabs)*

Testing for the presence of *Salmonella* is carried out using ISO 6579:2002/Amd.1:2007(E): Annex D: Detection of *Salmonella* spp. in animal faeces and in environmental samples from the primary production stage. A sample is considered positive for *Salmonella* when *Salmonella* is detected by specified method and verified by the National Reference Laboratory (Norwegian Veterinary Institute).

## Results

### Live animals

#### *Poultry*

A total of 11,513 samples were received for examination and out of these 118 samples were rejected for examination. Altogether 11,395 faecal samples and boot swabs from 1,350 different holdings were examined (Table 2). Five samples were positive for *Salmonella*.

#### *Swine*

A total of 1,775 faecal samples were received for examination and out of these 18 samples were rejected for examination. Altogether 1,767 faecal samples from 98 elite and multiplier breeding herds (including AI centres and testing stations) were examined (Table 3). *Salmonella* was not detected in any of the samples.

A total of 2,305 lymph node samples from slaughtered pigs were examined. Approximately 38 % of the samples were taken from sows and the remaining from slaughter pigs. One sample was positive giving an estimated *Salmonella* prevalence of 0.04 % (95 % confidence interval: 0.001 % - 0.24 %) at the individual carcass level.

#### *Cattle*

A total of 2246 lymph node samples from cattle were examined (Table 4). Ten samples from seven different herds were positive for *Salmonella* giving an estimated *Salmonella* prevalence of 0.4 % (95 % confidence interval: 0.2 % - 0.8 %) at the individual carcass level.

### Fresh meat

#### *Swab samples from cattle and swine carcasses*

A total of 4011 swab samples were examined (Table 5). None of the samples was positive for *Salmonella*.

#### *Cutting plants and cold-stores for fresh meat and poultry meat*

A total of 2582 samples of crushed meat from 64 different plants were examined. One sample was positive for *Salmonella* (*S. enterica* subsp. *enterica* 4,12:i:-) giving an estimated *Salmonella* prevalence of 0.04 % (95 % confidence interval: 0.001 % - 0.22 %) at the sample level.

Table 2. Samples from poultry examined in the Salmonella surveillance and control programme in 2011

Poultry breeding flocks	No. of samples tested	No. of holdings tested	No. of positive holdings	<i>Salmonella</i> serovar
<b>Grandparents and parents</b>				
Layers	451	13	0	
Broilers	2751	91	0	
Turkeys, geese and ducks	271	10	1	<i>S. Typhimurium</i>
<b>Total - Breeders</b>	<b>3473</b>	<b>111</b>	<b>1</b>	
<b>Other commercial poultry</b>				
Pullets	332	17	0	
Layers	2029	569	1	<i>S. diarizonae</i> 61:k:1,5,7
Meat production - Broilers	4675	622	2	<i>S. Typhimurium</i> <i>S. enterica</i> subsp. <i>enterica</i> 4,5,12:i:-
Meat production - Turkeys, geese and ducks	881	74	1	<i>S. Rissen</i>
Unknown	5	2	0	
<b>Total - Non breeder holdings</b>	<b>7922</b>	<b>1255</b>	<b>4</b>	
<b>Total</b>	<b>11395</b>	<b>1350</b>	<b>5</b>	

Table 3. Sampling in elite and multiplier breeding swine herds in the *Salmonella* surveillance and control programme in 2011

Herd category	No. of herds sampled (total*)	No. of samples examined	No. of positive samples	<i>Salmonella</i> serovar
Elite breeding herds	42 (50)	782	0	
Multiplier herds	56 (63)	951	0	

\* Total number of herds is estimated as breeding and production herd per 1 January 2011 excluding 7 herds which ended breeding activity during 2011 before being tested.

Table 4. Number of individual lymph node samples from swine and cattle examined in the *Salmonella* surveillance and control programme in 2011. NA= Not available

Species	No. of slaughterhouses sampled	No. of samples examined	No. of positive samples	<i>Salmonella</i> serovar
Sows	NA	871	0	
Slaughter pigs	NA	1,434	1	<i>S. Typhimurium</i>
Cattle	NA	2,246	10	<i>S. Typhimurium</i> <i>S. Hadar</i> <i>S. enterica enterica</i> 4,5,12:i:-

Table 5. Number of swab samples from carcasses of swine and cattle examined in the Salmonella surveillance and control programme in 2011

Species	No. of slaughterhouses sampled	No. of samples examined	No. of positive samples	<i>Salmonella</i> serovar
Swine	NA	2,212	0	
Cattle	NA	1.799	0	

## Discussion

The results from the *Salmonella* surveillance programmes in 2011 are in agreement with previous years (8-14) that the Norwegian cattle, swine and poultry populations are only sporadically infected with *Salmonella*. The estimated prevalence is below 0.5 % in the examined populations for any of the years the surveillance programmes have run. *S. Typhimurium* is isolated most frequently from swine and cattle. One of the five samples that were positive in poultry (*S. diarizonae* in a layer flock) was probably due to external contamination; this became evident first after the flock was slaughtered.

Between 20 % and 25 % of the recorded human cases of salmonellosis are domestic in origin showing that domestic food products of animal origin represent a minor risk with regard to *Salmonella* infection in humans. In 2002 it was shown that two clones of *S. Typhimurium* in the wild fauna (wild birds and hedgehogs) represented a risk for human infection (15). Such wild animal reservoirs may also be considered a risk for farm animals. The prevalence of *S. Typhimurium* is still low, it may be assumed that farm animal populations have been and still are quite well protected from these reservoirs.

The number of swab and lymph node samples examined from swine and cattle should have been 3,000 per year. The required sample size was not reached for the populations of swine and cattle. A follow up of the personnel taking and reporting the samples is needed. Never the less, the programme was able to document a very low *Salmonella* prevalence in the examined populations.

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