

The surveillance programme for *Salmonella* in live animals, eggs and meat in Norway 2013

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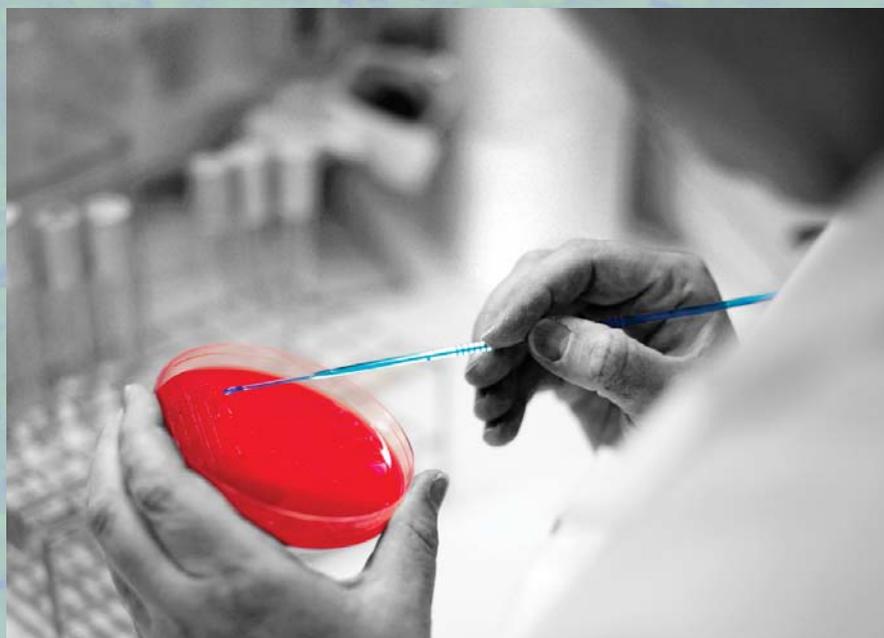
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The surveillance programmes for *Salmonella* in live animals, eggs and meat in Norway 2013

Berit Tafjord Heier, Petter Hopp, Bjarne Bergsjø, Kirsti Sandnes Sæbø, Michaela Falk, Maria Lie Linaker, Agathe Medhus, Merete Hofshagen

The *Salmonella* surveillance programme in 2013, documents that the Norwegian population of cattle, swine and poultry are only sporadically infected. The estimated prevalence is below 0.05% 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 (5), 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 (6).

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*
Breeder flock			
Rearing flocks	Day old	5 transport crates from one delivery: Crate liners (>1m ² in total) or Swab samples (>1m ² 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 nd 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
Production flocks			
Pullets	Day old	5 transport crates: Crate liners (>1m ² in total) or Swab samples (>1m ² 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 th weeks	2 pairs of boot swabs analysed as one pooled sample. Cage birds: Faecal samples (2x150 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 104 elite and multiplier breeding swine herds at the start of 2013. More than 95% of marketed breeding animals are purchased from these herds. All elite and multiplier breeding herds are surveyed annually at herd level (7). 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 521 and is based upon the number of onsite slaughtered animals in relation to the national total. The sampling is distributed evenly throughout the year (8).

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 646 and is based upon the number of onsite slaughtered animals in relation to the national total. The sampling is distributed evenly throughout the year (8).

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 646 and from 1 to 521 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 cm² of each carcass is swabbed (8).

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 (7).

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 should be 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.

All samples

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 11,596 samples were received for examination and out of these 189 samples were rejected for examination. Altogether 11,407 faecal samples and boot swabs from 1,350 different holdings were examined (Table 2). Two broiler flocks in two separate broiler farms were positive for *Salmonella*, one for *S. Panama* and the other for *S. Kedougou*, giving an estimated *Salmonella* prevalence of 0.04% (95% confidence interval: 0.005% - 0.1%) at the flock level.

Table 2. Samples from poultry examined in the *Salmonella* surveillance and control programme in 2012

Poultry breeding flocks	No. of samples tested	No. of holdings tested	No. of positive holdings	<i>Salmonella</i> serovar
Grandparents and parents				
Layers	445	12	0	
Broilers	2961	91	0	
Turkeys, geese and ducks	384	8	0	
Total - Breeders	3790	111	0	
Other commercial poultry				
Pullets	244	18	0	
Layers	1635	521	0	
Meat production - Broilers	5216	689	2	<i>S. Panama</i> <i>S. Kedougou</i>
Meat production - Turkeys, geese, duck	522	74	0	
Total - Non breeder holdings	7617	1256	2	
Total	11407	1350	2	

Swine

A total of 1,887 faecal samples were received for examination and out of these one sample was rejected for examination. Altogether 1,886 faecal samples from 98 elite and multiplier breeding herds (including AI centres and testing stations) were examined. Monophasic *Salmonella* Typhimurium was detected in samples from one herd.

A total of 3,276 lymph node samples from slaughtered pigs were examined. Approximately 45% of the samples were taken from sows and the remaining from slaughter pigs. *Salmonella* was not detected.

Cattle

A total of 3,155 lymph node samples from cattle were examined (Table 3). One sample was positive for *Salmonella* (*S. Typhimurium*) giving an estimated *Salmonella* prevalence of 0.03% (95% confidence interval: 0.0008% - 0.2%) at the individual carcass level.

Table 3. Number of individual lymph node samples from swine and cattle examined in the *Salmonella* surveillance and control programme in 2012.

Species	No. of slaughterhouses sampled	No. of samples examined	No. of positive samples	<i>Salmonella</i> serovar
Sows	NA*	1,465	0	
Slaughter pigs	NA	1,811	0	
Cattle	NA	3,155	1	<i>S. Typhimurium</i>

* NA= Not available

Fresh meat

Swab samples from cattle and swine carcasses

A total of 5,636 swab samples were examined (Table 4). *Salmonella* was not detected.

Table 4. Number of swab samples from carcasses of swine and cattle examined in the *Salmonella* surveillance and control programme in 2012

Species	No. of slaughterhouses sampled	No. of samples examined	No. of positive samples	<i>Salmonella</i> serovar
Sows	NA	1,308	0	
Slaughter pigs	NA	1,600	0	
Cattle	NA	2,728	0	

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

A total of 2,911 samples of crushed meat were examined. One sample was positive for *Salmonella* (*S. Derby*) giving an estimated *Salmonella* prevalence of 0.03% (95% confidence interval: 0.001% - 0.2%) at the sample level.

Discussion

The results from the *Salmonella* surveillance programmes in 2013 are in agreement with previous years (9-17) 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. Monophasic *Salmonella* Typhimurium was isolated from one swine breeding herd and another positive herd was found during the investigation of the contact herds.

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 be 3,000 per year. The required sample size was reached for both the population of cattle and swine, and the programme documented a very low *Salmonella* prevalence in the examined populations.

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The Norwegian Food Safety Authority (NFSA) is a governmental body whose aim is to ensure through regulations and controls that food and drinking water are as safe and healthy as possible for consumers and to promote plant, fish and animal health and ethical farming of fish and animals. We encourage environmentally friendly production and we also regulate and control cosmetics, veterinary medicines and animal health personnel. The NFSA drafts and provides information on legislation, performs risk-based inspections, monitors food safety, plant, fish and animal health, draws up contingency plans and provides updates on developments in our field of competence.

The NFSA comprises three administrative levels, and has some 1300 employees.

The NFSA advises and reports to the Ministry of Agriculture and Food, the Ministry of Fisheries and Coastal Affairs and the Ministry of Health and Care Services.

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