

**Advice 03-2012 Evaluation of the *Salmonella* action plan in pigs (Sci Com 2011/05: self-tasking initiative)**

Because pork is responsible for a large part of the food borne human *Salmonella* infections in Belgium the goal of this study is to evaluate the current *Salmonella* action plan in pigs from a food safety point of view and to formulate recommendations to lower the *Salmonella* contamination of the pork production chain and to lower the number of salmonellosis cases in humans.

The current *Salmonella* action plan, that was introduced in 2007, is aimed unilaterally on primary production. The evaluation of this *Salmonella* action plan demonstrated that it had only little effect on the level of *Salmonella* infection in pigs.

The Scientific Committee proposes therefore a more integrated approach of the *Salmonella* problem which covers the whole pork production chain. The structure of this advice follows consequently this production chain and presents, for every link of the chain, an inventory of available data after which recommendations are formulated.

The Scientific Committee is of the opinion that measures have to be taken to prevent the influx of *Salmonella* into the pork production chain by the purchase of *Salmonella* free breeding pigs and feed. Also it is recommended to start vaccination (from the moment a vaccine is available) in combination with stringent biosecurity measures in breeding holdings firstly and afterwards in production holdings. Furthermore the controls for *Salmonella* free pig feed need to be intensified, although it is likely that this will only have sufficient effect if the *Salmonella* prevalence of the pig population has lowered sufficiently.

It is proposed to shift from a serological monitoring of pigs on the holdings to a bacteriological monitoring of slaughter pigs on the slaughter line and on a population level. This approach demands less resources and it is proposed to devote all liquid assets to install other measures in the other links of the production chain. Furthermore, the use of vaccination is recommended on holdings with slaughter pigs to slow down the circulation of *Salmonella* on these holdings.

Finally, the Scientific Committee is of the opinion that slaughterhouses and meat processing plants need to respect stringent hygienic measures because it is demonstrated that hygienic measures on this level of the production chain are the *Salmonella* contaminated best and fastest way to lower the number of human infections caused by the consumption of pork.

The full text is available on this website in dutch and in french, respectively under the section "Wetenschappelijk Comité/Adviezen" and "Comité scientifique/Avis".