

# Notes on Food Safety from Farm to Fork

Feedback on the Pew report as it relates to the abattoir industry

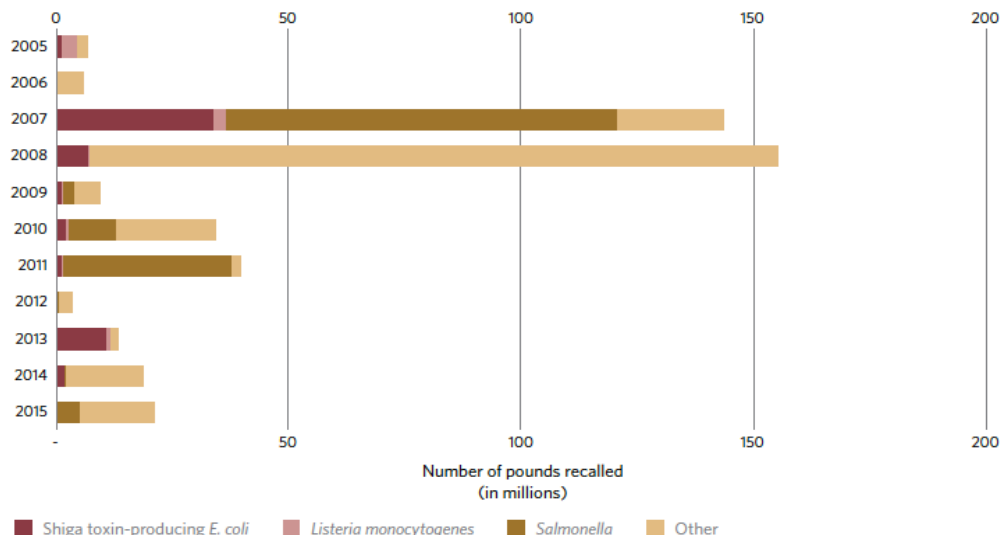
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The Pew report, published in July 2017 (<http://www.pewtrusts.org/en/projects/safe-food-project>), examined food safety control measures currently used on farms and feedlots or that might be employed in future. The report also emphasized that although pre harvest interventions can reduce pathogens to some extent, **a comprehensive approach is needed to significantly reduce contamination.**

In the recommendations Federal Agencies were asked to **improve the regulatory control process** in such a way that product safety, consistency, efficacy and quality can be guaranteed. Government were also urged to **improve collaboration among all stakeholder to increase the availability and use of promising (and proven) interventions.**

The report confirmed staggering figures of the cost of meat related product contamination.

*'Contaminated meat and poultry products are responsible for an estimated 2 million illnesses in the United States each year, and amount to more than 40 percent of all bacterial foodborne diseases.<sup>1</sup> The annual cost of illnesses—for instance, direct medical costs, lost income, and productivity—attributable to consumption of these foods has been estimated at about \$2.5 billion for poultry, \$1.9 billion for pork, and \$1.4 billion for beef.'*



Source: Food Safety and Inspection Service, "Summary of Recall Cases," for years 2005-15, accessed Feb. 8, 2017, <http://www.fsis.usda.gov/wps/portal/fsis/topics/recalls-and-public-health-alerts/recall-summaries/recall-summaries-2015>

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The report indicate that 207 million pounds of meat and poultry products were recalled in the US because of potential contamination. The sources are highlighted in the table underneath;

In a summary on the importance of harvest and post-harvest interventions, the report refer to a number of harvest and post-harvest interventions that have been designed to minimize the risk. This include **optimizing feed withdrawals prior to slaughter, bagging and tying of the bung and removing particularly highly contaminated carcass parts such as the neck skin.**

*'A variety of technological interventions can be applied during or after slaughter to reduce microbial contamination on carcasses, including water washes, **chemical treatments such as chlorine washes, or steam.***

The report indicate that significant reduction in human infections from E coli O157:H7 occurred, but that reducing infections linked to pathogens such as *Salmonella* and *Campylobacter* remain a challenge. In addition to the opinion on prebiotics, probiotics, bacteriocins / colicins, antimicrobial drugs , sodium chlorate, bacteriophages and vaccines, the report further highlight **Biosecurity and the hygiene of feed and water as prerequisites for food safety as well as animal health.**

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