

STATE VETERINARY AND FOOD ADMINISTRATION OF THE SLOVAK REPUBLIC



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A POTRAVINOVÁ SPRÁVA
SLOVENSKÉJ REPUBLIKY



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FOODBORNE DISEASES

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STATE VETERINARY AND FOOD ADMINISTRATION OF THE SLOVAK REPUBLIC

18 - 20 NOVEMBER 2025, ATHENS, GREECE



**Foodborne
Disease:
Causes,
Symptoms, and
Prevention**

**EATING
ENLIGHTENMENT**



LISTERIA MONOCYTOGENES - CHARACTERISTICS

- *LISTERIA MONOCYTOGENES* IS A GRAM-POSITIVE BACTERIUM BELONGING TO THE GENUS LISTERIA
- FROM THE LISTERIA KNOWN SO FAR, *L. MONOCYTOGENES* IS THE ONLY PATHOGENIC SPECIES AND THE CAUSATIVE AGENT OF A SERIOUS ZOONOTIC LISTERIOSIS DISEASE, WHICH IS CHARACTERIZED BY HIGH MORTALITY
- THE BACTERIA GROWS IN A WIDE HEAT INTERVAL FROM 4°C TO 60°C
- LISTERIA ARE ABLE TO MULTIPLY EVEN DURING THE STORAGE OF FOOD IN THE REFRIGERATOR, IT IS RESISTANT TO EVEN HIGHER CONCENTRATION OF SALT
- THE RESERVOIR OF LISTERIA IN THE WILD ARE RODENTS
- THE MOST COMMON METHOD OF TRANSMISSION TO HUMANS IS THE CONSUMPTION OF CONTAMINATED FOOD, ESPECIALLY RAW OR UNCOOKED FOOD



LISTERIA MONOCYTOGENES – SAMPLING

FOOD OF ANIMAL ORIGIN IS CARRIED OUT

- AS PART OF THE PLANNED SAMPLING
- AS TARGETED CONTROLS
- PLANNED SAMPLING OF SWABS FROM PROCESSING AREAS AND EQUIPMENT USED IN FOOD PRODUCTION

RESULTS

- IN TOTAL, 796 SAMPLES OF FOOD OF ANIMAL ORIGIN WERE TAKEN IN 2024. 8 SAMPLES WERE NON-COMPLIANT: 5X MEAT PRODUCTS (SAMPLING AT PRODUCER LEVEL), 2X DAIRY PRODUCTS (SAMPLING AT PRODUCER LEVEL) AND 1X FISHERY PRODUCTS (SAMPLING AT RETAIL LEVEL)
- MOST OF THESE SAMPLES WERE TAKEN FROM MEAT PRODUCTS 360, 298 SAMPLES OF DAIRY PRODUCTS, 124 SAMPLES OF FISHERY PRODUCTS
- PLACES OF SAMPLING:
 - RETAIL ESTABLISHMENTS – 367 SAMPLES
 - PRODUCTION – 352 SAMPLES
 - WAREHOUSES: 77 SAMPLES
- RESULTS OF THE SAMPLING OF SWABS FROM PROCESSING AREAS AND EQUIPMENT USED IN FOOD PRODUCTION:
 - IN 2024, 239 SWABS WERE SAMPLED, OF WHICH 11 WERE NON-COMPLIANT

LISTERIA MONOCYTOGENES - TARGETED CONTROLS

- IN 2024, 2 TARGETED CONTROLS WERE CARRIED OUT
 - TARGETED SAMPLING OF SLICED MEAT PRODUCTS - SAMPLING OF PACKAGED SLICED MEAT PRODUCTS AT PRODUCER LEVEL (PREFERABLY SAMPLED IN THOSE ESTABLISHMENTS SUPPLYING THESE MEAT PRODUCTS TO ESTABLISHMENTS SUCH AS HOSPITALS AND SENIOR HOMES) AND IN RETAIL
 - **RESULTS: A TOTAL OF 199 SAMPLES WERE TAKEN, ALL SAMPLES WERE COMPLIANT**
 - TARGETED SAMPLING OF FISHERY PRODUCTS FOR THE ENUMARATION OF LISTERIA MONOCYTOGENES TO SAMPLE SMOKED PACKAGED FISH (VACUUM-PACKAGED OR MODIFIED ATMOSPHERE-PACKAGED HOT- OR COLD-SMOKED OR FISH GRAVAD) IN THE RETAIL
 - **RESULTS: A TOTAL OF 101 SAMPLES WERE TAKEN AND LABORATORY EXAMINED, ONE SAMPLE WAS NON-COMPLIANT (0.99%)**
 - ***DETAILS OF THE NON-COMPLIANT SAMPLE:***
 - THIS WAS A SAMPLE OF SMOKED SALMON FILLETS FROM ANOTHER MEMBER STATE
 - THE CASE WAS NOTIFIED THROUGH THE RAPID ALERT SYSTEM FOR FOOD AND FEED



LISTERIA MONOCYTOGENES – PROCEDURE IN CASE OF DETECTION OF ITS PRESENCE IN THE PRODUCT

PROCEDURE OF THE COMPETENT AUTHORITIES IN CASE *LISTERIA MONOCYTOGENES* IS DETECTED IN THE PRODUCT:

- SUSPENSION OF PRODUCTION OF THE PRODUCT UNTIL SANITISATION HAS BEEN CARRIED OUT AND SATISFACTORY RESULTS OF SWAB TESTING HAVE BEEN SUBMITTED
- ORDER THE WITHDRAWAL OF PRODUCTS FROM THE MARKET AND THE RECALL OF PRODUCTS FROM CONSUMERS
- STORE WITHDRAWN PRODUCTS SEPARATELY AND ENSURE THAT THEY ARE DISPOSED OF
- CARRY OUT A REVISION OF THE HACCP PLAN
- CARRY OUT A REVIEW OF THE SANITATION PROCEDURE
- RETRAIN STAFF
- CARRY OUT DERATISATION
- AFTER ALL MEASURES HAVE BEEN TAKEN, IT IS POSSIBLE TO START THE PRODUCTION OF PRODUCTS, HOWEVER, THEIR PLACING ON THE MARKET IS POSSIBLE ONLY AFTER LABORATORY TESTING OF SAMPLES THAT THE REQUIREMENTS FOR LISTERIA MONOCYTOGENES ARE MET
- INCREASE SAMPLING FREQUENCY OF PRODUCTS AND SWABS

HISTAMINE

- HISTAMINE (SCOMBROTOXIN) HAS BEEN LINKED TO THE CONSUMPTION OF FISH FROM SPECIES ASSOCIATED WITH HIGH LEVELS OF HISTIDINE.
- HISTAMINE IS A BIOGENIC AMINE PRODUCED MAINLY BY MICROBIAL DECARBOXYLATION OF THE AMINO ACID HISTIDINE. BECAUSE HISTAMINE FORMATION IS DIRECTLY RELATED TO MICROBIAL ACTIVITY, ITS PRESENCE AND CONCENTRATION CAN BE USED AS AN INDICATOR OF SPOILAGE OR SELECTIVE HYGIENE
- IN 2024, 9 SAMPLES WERE TAKEN. ALL SAMPLES WERE SATISFACTORY.
- SAMPLING WAS CARRIED OUT 4X IN PRODUCTION, 4X AT RETAIL LEVEL AND 1X IN WAREHOUSE



TRICHINELLOSIS

Trichina worm



- Causes *trichinosis*
- Often present in pigs. Grow to about one millimeter in length and become cysts in pig muscles.
- People eat contaminated pork and larval cysts develop into adults in human intestines.
- New larvae can end up in human muscles.

- IT IS A PARASITIC DISEASE CAUSED BY TRICHINELLAS AND BELONGS TO ZOONOSES, SO THE DISEASE IS TRANSMISSIBLE FROM ANIMALS TO HUMANS WITH NATURAL FOCI
- TRICHINELLA IS INFECTED BY EATING RAW OR UNDERCOOKED MEAT.
- *TRICHINELLA SP.* IS A *ROUND WORM OF THE NEMATODA*, WHICH MAY OCCUR MAINLY IN SMALL RODENTS. THEIR OCCURRENCE WAS FOUND IN WOLVES, FOXES, WILD BOAR, BEARS, POLECAT, LYNXES, BADGERS, MARTEN
- INSUFFICIENTLY HEAT-TREATED PORK, SMOKED PORK FROM DOMESTIC SLAUGHTER AND HOMEMADE SAUSAGES HAVE BEEN IDENTIFIED AS RISKY FOODS IN THE PAST
- IN UNCOOKED PRODUCTS, LIVE TRICHINELLA LARVAE CAN SURVIVE UP TO 6 WEEKS
- THE ENCAPSULATED TRICHINELLA *SPIRALIS* LARVAE ARE ALSO VERY RESISTANT TO PHYSICAL AND CHEMICAL INFLUENCES, *THE TRICHINELLA SPIRALIS* LARVAE SURVIVE SOME TIME EVEN SALTING AND SMOKING THE MEAT
- THE SAFE DEVITALISATION OF THE TRICHINELLA OCCURS BY COOKING THE MEAT OR MEAT PRODUCT SO THAT THE CORE TEMPERATURE REACHES AT LEAST 70°C
- *TRICHINELLA SPIRALIS* LARVAE ARE ALSO KILLED BY FREEZING, MOST OF THEM DIE WHEN FROZEN AT -18 TO -20°C FOR AT LEAST 48 HOURS

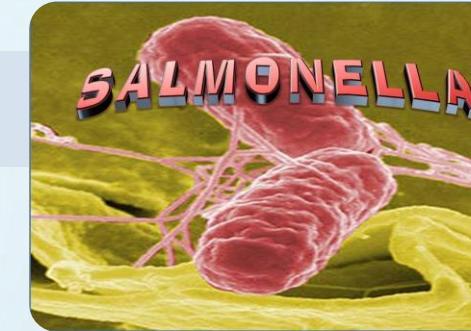
TRICHINELLA - OFFICIAL CONTROL

- *TRICHINELLA* EXAMINATION IS PART OF *THE POST-MORTEM* INSPECTION AND SINCE, AT PRESENT, SUCH A HOLDING IS NOT OFFICIALLY RECOGNISED IN SLOVAKIA AS APPLYING CONTROLLED CONDITIONS FOR THE EXAMINATION OF CARCASSES, ALL SUIDAE, EQUIDAE AND OTHER SPECIES SUSCEPTIBLE TO *TRICHINELLA* PARASITES SLAUGHTERED FOR THE MARKET MUST BE EXAMINED FOR *TRICHINELLA* IN ACCORDANCE WITH REGULATION (EU) 2015/1375
- THE OFFICIAL VETERINARIAN OR TRAINED OFFICIAL AUXILIARY MUST ENSURE THAT SAMPLES ARE TAKEN, APPROPRIATELY IDENTIFIED, PROPERLY PACKAGED AND SENT FOR EXAMINATION TO AN OFFICIAL LABORATORY
- PIG CARCASSES OR PARTS THEREOF SHALL NOT LEAVE THE PREMISES BEFORE THE RESULT *OF THE TRICHINELLA* EXAMINATION HAS BEEN FOUND TO BE NEGATIVE.
- THE SLAUGHTERHOUSE OPERATOR SHALL GUARANTEE AND DEMONSTRATE TO THE REGIONAL VETERINARY AND FOOD ADMINISTRATION THE FULL TRACEABILITY OF THIS MEAT DEVELOPED AND IMPLEMENTED UNDER OTHER TRACEABILITY SYSTEMS
- IN CASE OF POSITIVE FINDINGS, SAMPLES SHALL BE SENT TO THE NATIONAL REFERENCE LABORATORY FOR THE DETERMINATION OF THE RELEVANT *TRICHINELLA* SPECIES

TRICHINELLA – POSITIVE LABORATORY TEST PROCEDURE

- THE OCCURRENCE OF A POSITIVE LABORATORY EXAMINATION FOR TRICHINELLOSIS MUST BE REPORTED WITHOUT ANY DELAY TO THE STATE VETERINARY AND FOOD ADMINISTRATION OF THE SLOVAK REPUBLIC AND THE DVFA CONCERNED, AS WELL AS TO THE SLAUGHTERHOUSE OPERATOR AND THE WHOLE CARCASE AND ALL OFFAL ARE DISPOSED OF
- THE MEAT MUST NOT BE PUT ON THE MARKET OR PROCESSED INTO PRODUCTS
- AN EPIZOOTIOLOGICAL INVESTIGATION MUST BE CARRIED OUT IMMEDIATELY TO PROVE OR RULE OUT FURTHER OCCURRENCE OF THE DISEASE AND TO PLACE THE SUSPECTED HOLDING (IN CASE OF POSITIVITY IN WILD BOAR AND BEAR - HUNTING GROUND) UNDER PERMANENT OFFICIAL CONTROL.
- MEAT FROM TRICHINELLA INFECTED ANIMALS SHALL BE DECLARED UNFIT FOR HUMAN CONSUMPTION (COMMISSION IMPLEMENTING REGULATION (EU) 2019/627 TITLE II, I KAP II, SECTION 4, ART. 31)
- A POSITIVE CASE HAS NOT BEEN DETECTED IN DOMESTIC PIGS IN SLOVAKIA FOR YEARS, AND IN THE CASE OF PIG DOEMSTIC SLAUGHTER FOR PRIVATE DOMESTIC CONSUMPTION, THE MONITORING OF TRICHINELLOSIS IS ORDERED IN THE REGIONS BASED ON THE OCCURRENCE IN WILD GAME.
- IN 2024, 432 763 DOMESTIC PIGS WERE EXAMINED FOR POST-MORTEM INSPECTION, 1 952 WILD BOAR ANIMALS WERE EXAMINED IN GAME-HANDLING ESTABLISHMENTS

SALMONELLA



- SALMONELLA INFECTION IS A BACTERIAL DISEASE
- IT IS MOST OFTEN FOUND IN THE INTESTINES OF ANIMALS AND PEOPLE
- CONTAGION MAY COME FROM CONTAMINATED WATER OR FOOD
- IT CAN ALSO BE FOUND IN ALL UNDERCOOKED FOODS.
- FOODS CONTAMINATED WITH SALMONELLA ARE DANGEROUS TO HUMAN HEALTH THE GREATEST RISKS ARE MEAT, MINCED MEAT, MEAT PRODUCTS, MEAT AND POULTRY PRODUCTS, DRIED OR RAW EGGS, EGG PRODUCTS (SUCH AS MAYONNAISES, STUFFED BAKERY AND CONFECTIONERY PRODUCTS), ICE-CREAM (CONTAINING MILK CONSTITUENTS), SEAFOOD – COOKED CRUSTACEANS AND MOLLUSCS, LIVE BIVALVE MOLLUSCS AND GASTROPODS, CHEESES, BUTTER AND CREAM MADE FROM RAW MILK OR MILK THAT HAS UNDERGONE A LOWER TEMPERATURE TREATMENT THAN PASTEURISATION

Symptoms of Salmonella



Diarrhea
(sometimes bloody).



Stomach pains
or cramps.



Fever.



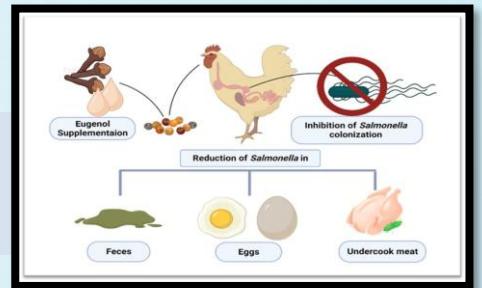
Nausea and
vomiting.



Headache.

Cleveland Clinic

SALMONELLA – NATIONAL CONTROL PROGRAMMES



- NATIONAL CONTROL PROGRAMME FOR SALMONELLA INFECTIONS IN BREEDING FLOCKS OF LAYING HENS (GALLUS GALLUS) PRODUCING EGGS FOR HUMAN CONSUMPTION
- NATIONAL CONTROL PROGRAMME FOR SALMONELLA INFECTIONS IN BREEDING TURKEY FLOCKS
- NATIONAL CONTROL PROGRAMME FOR SALMONELLA INFECTIONS IN BROILERS FLOCKS (GALLUS GALLUS)
- OBJECTIVE: REDUCTION OF SALMONELLA ENTERITIDIS AND SALMONELLA TYPHIMURIUM IN TURKEYS, IN FLOCKS OF LAYING HENS AND IN FLOCKS OF BROILERS
- THE CONTROL PROGRAMMES ARE EVALUATED ANNUALLY
- OFFICIAL SAMPLES ON THE HOLDINGS SHALL BE TAKEN AND SENT TO THE NATIONAL REFERENCE LABORATORY FOR SALMONELLA BY OFFICIAL VETERINARIANS FROM LOCAL VETERINARY AUTHORITIES (DVFAS), WHO SHALL ALSO ORDER VETERINARY MEASURES IN CASE OF POSITIVE RESULTS.
- OFFICIAL SAMPLES MAY ALSO BE TAKEN BY **PRIVATE VETERINARIANS AUTHORISED** TO CARRY OUT STATE VETERINARY ACTIVITIES FOLLOWING AGREEMENT AND SIGNATURE OF A CONTRACT WITH THE DVFA CONCERNED.
- SAMPLES AT THE INITIATIVE OF THE FOOD BUSINESS OPERATOR SHALL BE TAKEN BY MEANS OF PRIVATE VETERINARIANS PROVIDING VETERINARY CARE IN THE FLOCKS CONCERNED.

SLAUGHTER OF POULTRY IN A SLAUGHTERHOUSE COMING FROM COMMERCIAL FLOCKS WITH CONFIRMED SALMONELLA ENTERITIDIS OR SALMONELLA TYPHIMURIUM SEROTYPES AND SUBSEQUENT PROCESSING OF FRESH POULTRY MEAT THEREOF

- POULTRY COMING FROM COMMERCIAL FLOCKS WITH CONFIRMED PRESENCE OF SEROTYPES SHALL BE MOVED TO A SLAUGHTERHOUSE FOR SLAUGHTER AND SUBSEQUENT PROCESSING OF FRESH POULTRY MEAT FOR THE PRODUCTION OF HEAT-TREATED MEAT PRODUCTS.
- WHERE THIS METHOD OF SLAUGHTERING AND SUBSEQUENT PROCESSING OF POULTRYMEAT CANNOT BE ENSURED, SLAUGHTER POULTRY MAY BE MOVED TO A SLAUGHTERHOUSE FOR SLAUGHTER AND FURTHER HANDLING OF THE POULTRYMEAT SUBJECT TO THE FOLLOWING PROCEDURES:
- NO POULTRY MAY LEAVE THE HALL, EXCEPT FOR THE AUTHORISATION OF THE DVFA CONCERNED TO BE SLAUGHTERED IN A SLAUGHTERHOUSE DESIGNATED BY THE DVFA CONCERNED, THE DVFA IN THE SLAUGHTERHOUSE IS INFORMED OF THE SLAUGHTER DECISION, THE RESULT OF THE ON-FARM EXAMINATION SHALL BE INDICATED IN THE FOOD CHAIN INFORMATION
- THE POULTRY IN THE SLAUGHTERHOUSE MUST BE HANDLED IN ACCORDANCE WITH THE REQUIREMENTS OF LEGISLATION CONCERNING THE ANIMAL WELFARE AT THE TIME OF SLAUGHTER AND FOOD HYGIENE;
- ON ARRIVAL OF THE CARCASS POULTRY VEHICLE, THE FBO SHALL ENSURE THAT AFTER UNLOADING THE VEHICLE IS THOROUGHLY CLEANED AND DISINFECTED;
- OV OVERSEES FBO AS REGARDS EFFECTIVE PROCEDURES IN PLACE TO ENSURE THAT POULTRY IS KEPT SEPARATELY AND SLAUGHTERED SEPARATELY OR SLAUGHTERED AT A DIFFERENT TIME (PREFERABLY AT THE END OF THE WORKING DAY OF ARRIVAL) THAN OTHER POULTRY
- THE FBO WILL ENSURE THAT ALL UNFIT PARTS OF POULTRY ARE HARMLESSLY REMOVED IN THE RENDERING PLANT.
- THE FBO SHALL CARRY OUT THOROUGH CLEANING AND DISINFECTION OF PREMISES WHERE ANIMALS HAVE BEEN KEPT AND SLAUGHTERED AND THE CLEANING AND DISINFECTION SHALL BE COMPLETED BEFORE OTHER ANIMALS ARE KEPT OR SLAUGHTERED ON THOSE PREMISES.
- AFTER CLEANING AND DISINFECTION, THE FBO SHALL CHECK THE EFFECTIVENESS OF DISINFECTION BY SAMPLING OF SWABS FROM THE PREMISES AND SURFACES OF THE EQUIPMENT AND THE SWABS ARE INTENDED FOR BACTERIOLOGICAL EXAMINATION FOR SALMONELLA.

SPECIFIC REQUIREMENTS FOR FRESH MEAT

- FRESH POULTRY MEAT FROM ANIMAL POPULATIONS LISTED IN ANNEX I TO REGULATION (EC) NO 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 MUST COMPLY WITH THE RELEVANT MICROBIOLOGICAL CRITERION SET OUT IN ROW 1.28 OF CHAPTER 1 OF ANNEX I TO COMMISSION REGULATION (EC) NO 2073/2005;
- PRODUCTS DERIVED FROM SUCH POULTRY MAY BE PLACED ON THE MARKET FOR HUMAN CONSUMPTION IN ACCORDANCE WITH COMMUNITY LEGISLATION ON THE HYGIENE OF FOODSTUFFS -*SALMONELLA ENTERITIDIS, SALMONELLA TYPHIMURIUM* - NOT DETECTED IN 25G

DVFA:

- SUPERVISES THE FBO AS REGARDS THE EFFECTIVE PROCEDURES IN PLACE TO ENSURE THAT MEAT FROM POULTRY WITH CONFIRMED PRESENCE OF INVASIVE SALMONELLA SEROTYPES IN THE FLOCK IS STORED SEPARATELY IN A DEDICATED AND MARKED PLACE FROM FRESH POULTRY MEAT FROM ANIMALS COMING FROM FLOCKS FREE FROM INVASIVE SALMONELLA SEROTYPES;
- THE OV SHALL CARRY OUT **OFFICIAL SAMPLING OF 20 SAMPLES OF POULTRY MEAT FROM A SINGLE LOT** ('LOT' MEANS A GROUP OR SET OF IDENTIFIABLE PRODUCTS OBTAINED IN A GIVEN PROCESS UNDER PRACTICALLY IDENTICAL CIRCUMSTANCES AND PRODUCED ON A GIVEN SITE WITHIN A SINGLE DEFINED PRODUCTION PERIOD, THE NUMBER OF SAMPLES 20 BEING DETERMINED ON THE BASIS OF A SAMPLING PLAN BASED ON THE TYPE OF RISK AND THE CONDITIONS FOR ITS INCREASE IN THE COMMODITY ANALYSED SO AS TO ACHIEVE A 95% PROBABILITY OF A NEGATIVE RESULT), WHICH SHALL BE EXAMINED BY A RAPID PCR METHOD FOR THE DETECTION OF SALMONELLA BACTERIA WITH A 3M MOLECULAR DETECTION SYSTEM IN THE STATE VETERINARY INSTITUTE IN JIHLAVA. (THIS TYPE OF ANALYSIS IS DETERMINED DUE TO THE SHORT TIME OF ANALYSIS COMPARED TO THE NORMAL BACTERIOLOGICAL PROCEDURE, THE METHOD IS VALIDATED IN ACCORDANCE WITH EN ISO 16140.)
- OV SUSPENDS POULTRY MEAT PENDING THE RESULTS OF THE LABORATORY EXAMINATIONS

THE MEAT DECLARATION



- SATISFACTORY RESULTS OF LABORATORY EXAMINATIONS, I.E. UNDETECTED SALMONELLA SPP. IN POULTRY MEAT – THE MEAT IS RELEASED TO THE MARKET WITHOUT RESTRICTIONS



- UNSATISFACTORY RESULTS OF LABORATORY EXAMINATIONS, I.E. SALMONELLA SPP. DETECTED IN POULTRY MEAT – THE FBO MAY ONLY USE THE MEAT FOR THE PRODUCTION OF HEAT-TREATED MEAT PRODUCTS OR ENSURE ITS DISPOSAL VIA A RENDERING PLANT



SALMONELLA AS A FOOD SAFETY CRITERION

- SALMONELLA AS A FOOD SAFETY CRITERION IS DETECTED IN FOOD PRODUCTS PLACED ON THE MARKET DURING THEIR SHELF-LIFE
- DVFA INSPECTORS CARRY OUT REGULAR INSPECTIONS OF FOOD PRODUCTION AND RETAIL
- ALTHOUGH SYSTEMATIC OFFICIAL CONTROL OF THE PRODUCTION AND MARKETING OF FOOD IS CARRIED OUT, FOOD SAFETY IS MAINLY ENSURED BY THE PREVENTIVE APPROACH OF EACH ACTOR IN THE FOOD CHAIN
- IT IS VERY IMPORTANT THAT THE CONSUMER ALSO ADOPTS LIFELONG HABITS BEFORE EATING ANY FOOD OR DRINK, LEARNING AND FOLLOWING HYGIENE RULES WHEN PREPARING, HANDLING AND EATING FOOD- IT IS THE BEST PROTECTION AGAINST FOOD-BORNE SALMONELLOSIS

SALMONELLA – SAMPLING

- IN 2024, 575 SAMPLES OF ANIMAL ORIGIN WERE TAKEN DURING OFFICIAL CONTROLS, OF WHICH 3 SAMPLES WERE NON-COMPLIANT (1X MEAT PRODUCT, 1X DAIRY PRODUCT AND 1X MINCED MEAT)
- **THE LARGEST NUMBER OF SAMPLES WERE TAKEN OF POULTRY MEAT - 218 SAMPLES,** 130 SAMPLES OF DAIRY PRODUCTS, 115 SAMPLES OF MEAT PRODUCTS, 101 SAMPLES OF MINCED MEAT AND MEAT PREPARATIONS.
- PLACE OF SAMPLING:
 - PRODUCTION – 282 SAMPLES
 - RETAIL – 181 SAMPLES
 - WHOLESALE WAREHOUSE - 112



SALMONELLA – PROCEDURE FOR NON-COMPLIANT SAMPLES

- IN CASE OF NON-COMPLIANT RESULTS, THE CONTAMINATED FOOD SHALL BE SUSPENDED AND SHALL NOT BE FURTHER PLACED ON THE MARKET
- WHERE IT HAS ALREADY BEEN PLACED ON THE MARKET, IT IS WITHDRAWN OR RECALLED AND DISPOSED OF;
- IF SALMONELLA IS DETECTED IN THE PRODUCTION, COMPLETE SANITATION OF PRODUCTION LINES, EQUIPMENT, SURFACES AND TOOLS IS PERFORMED, WATER SOURCES, RAW MATERIALS ARE CHECKED, STAFF HYGIENE IS VERIFIED, CORRECTIVE MEASURES ARE TAKEN IN THE HACCP SYSTEM
- SALMONELLA IS DETECTED AS A FOOD HYGIENE CRITERION IN SLAUGHTERHOUSES ON THE SURFACE OF CARCASSES AND IN THE PREMISES FOR THE PRODUCTION OF MINCED MEAT, MEAT PREPARATIONS, MECHANICALLY SEPARATED MEAT AND FRESH MEAT
- IN CASE OF UNSATISFACTORY RESULTS, THE MEASURES INCLUDE IMPROVING HYGIENE IN THE SLAUGHTERHOUSE AND REVIEWING PROCESS CONTROLS, ANIMAL ORIGIN AND BIOSECURITY IN THE FARMS OF ORIGIN.

SALMONELLA - SAMPLING FOR SALMONELLA FROM THE SURFACE OF CARCASSES OF DOMESTIC UNGULATES

- OPERATORS SHALL CARRY OUT SAMPLING FOR SALMONELLA ON THE SURFACE OF CARCASSES OF DOMESTIC UNGULATES
- FOR 2024, THE TOTAL NUMBER OF SAMPLES WAS AS FOLLOWS:

	Počet zabitých domácich kopytníkov 1.1.2024 - 31.12.2024					Počet odobratých vzoriek na <i>Salmonella</i> spp. u domácich kopytníkov 1.1.2024 - 31.12.2024				
	HD	Ovce	Kozy	Kone	Ošípané	HD	Ovce	Kozy	Kone	Ošípané
SUMÁR:	29 923	32 833	117	0	432 763	1 775	215	0	0	2 295

- NUMBER OF NON-COMPLIANT SAMPLES: 0

CAMPYLOBACTER JEJUNI

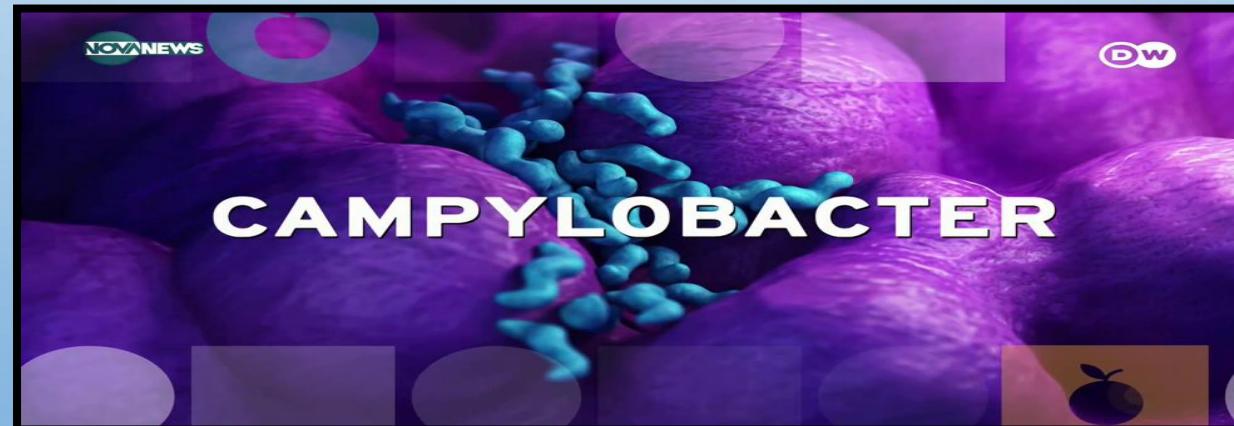
- KAMPYLOBACTERIOSIS IS AN INFECTIOUS DISEASE OF ANIMALS TRANSMISSIBLE TO HUMANS (ZOONOSIS)
- THE GENUS CAMPYLOBACTER INCLUDES MANY SPECIES, THE MOST COMMON CAUSE OF HUMAN DISEASE IS *C. JEJUNI*
- CAMPYLOBACTER IS RELATIVELY POORLY RESISTANT TO OUTDOOR CONDITIONS, DOES NOT SURVIVE TEMPERATURES ABOVE 60°C, IS ALSO SENSITIVE TO FOOD DRYING, FREEZING TEMPERATURES, PASTEURIZATION AND CHLORINATION
- HAS BEEN ISOLATED FROM DIFFERENT TYPES OF RAW MATERIALS AND FOODSTUFFS, MOST COMMONLY POULTRY AND RAW POULTRY MEAT, LESS PIG MEAT, RAW MILK, UNDERCOOKED OR SECONDARY CONTAMINATED MEAT PRODUCTS
- PREVENTION IN PRODUCTION CONSISTS PRIMARILY IN COMPLIANCE WITH ALL HYGIENE STANDARDS AND REGULATIONS IN FOOD PROCESSING, INCLUDING A HIGH LEVEL OF SANITATION, MINIMISATION OF CROSS-CONTAMINATION, ADHERENCE TO THE TEMPERATURE CHAIN
- CAMPYLOBACTER SAMPLES ARE TAKEN FROM PRODUCERS IN SLOVAKIA, NAMELY POULTRY MEAT AND DAIRY PRODUCTS AS A PROCESS HYGIENE CRITERION.
- IN CASE OF UNSATISFACTORY RESULTS, EFFECTIVE SANITATION, IMPROVEMENT OF PRODUCTION HYGIENE, SELECTION OF RAW MATERIALS ARE IMPORTANT.

CAMPYLOBACTER JEJUNI – OPERATOR PROCEDURE IN CASE OF NON-COMPLIANT RESULTS

- STOPS THE PLACING ON THE MARKET OF THE BATCH IN QUESTION
- BLOCK STOCKS IN THE WAREHOUSE, IDENTIFY AFFECTED BATCHES
- FIND OUT THE CAUSE: E.G. CROSS-CONTAMINATION, LACK OF REFRIGERATION, IMPROPER EVISCERATION OR SLAUGHTER
- IMPLEMENT HACCP CORRECTIVE MEASURES (IMPROVEMENT SLAUGHTER HYGIENE, REFRIGERATION PROCESS MODIFICATION, LINE DISINFECTION, TRAINING OF WORKERS, CHANGE OF RAW MATERIAL SUPPLIER)
- IF THE PRODUCT IS ALREADY ON THE MARKET, ITS WITHDRAWAL FROM THE MARKET, INFORMATION TO CUSTOMERS AND, IN SERIOUS CASES, REPORTING THROUGH THE RASFF SYSTEM

CAMPYLOBACTER JEJUNI – ACTION BY OFFICIAL CONTROL AUTHORITIES IN CASE OF NON-COMPLIANT RESULTS

- OFFICIAL CONTROL AUTHORITY ORDERS WITHDRAWAL OF PRODUCTS, PROHIBITION OF MARKETING, DESTRUCTION OF CONTAMINATED FOOD
- REQUIRES VERIFICATION OF THE PRODUCTION PROCESS AND CORRECTIVE MEASURES
- RE-SAMPLING
- MAY, IN THE EVENT OF REPEATED FINDINGS, IMPOSE A PLAN FOR MORE FREQUENT INSPECTIONS AND WITHDRAWALS;



CAMPYLOBACTER JEJUNI - UNSATISFACTORY RESULTS IN POULTRY SLAUGHTERHOUSE



- IN THE EVENT OF UNSATISFACTORY RESULTS IN A POULTRY SLAUGHTERHOUSE, THE MEASURES ORDERED:
 - EACH SLAUGHTERHOUSE - AN ASSESSMENT OF ITS OWN SITUATION
 - TRANSPORT (MEANS OF TRANSPORT, CAGES, CONTAINERS) - EFFECTIVE SANITATION, APPROPRIATE STORAGE AFTER CLEANING
 - CONDITIONS DURING STAGING - MINIMIZING THE MOVEMENT OF BIRDS, AIR MOVEMENT, CONTAMINATION FROM THE UNCLEAN TO THE CLEAN PART
 - STEAM - MULTI-STAGE LINING, COUNTER CURRENT, HIGH WATER FLOW, WATER MIXING, TEMPERATURE, WATER CHANGES
 - PLUCKING - ADJUSTMENT (PRESSURE), DAILY CHECKING AND CLEANING OF FINGERS, REPLACEMENT OF DAMAGED FINGERS, SUFFICIENT WATER FLOW TO REMOVE FEATHERS, AEROSOL
 - EVISCERATION - CORRECT ADJUSTMENT, VERIFICATION OF EVISCERATION EFFICIENCY, ELEVATION
 - CARCASS WASHING - ARRANGEMENT AND ROUTING OF NOZZLES
 - COOLING - FAST AND EFFECTIVE - PREVENTS CAMPYLOBACTER FROM STICKING TO THE SURFACE, PREVENTS CONDENSATION AND DRIPS, SPRAYING - SIGNIFICANTLY INCREASES MOISTURE
 - PACKAGING - WATERPROOF PACKAGING, MODIFIED ATMOSPHERE, SPECIAL PACKAGING, SEPARATE STAFF
 - IMPORTANT IS THE LAYOUT, CONSTRUCTION, SIZE OF THE PLANT, HYGIENE PRACTICE, FLOWS, ACCUMULATION OF POULTRY, AIRFLOW

E. COLI

- *ESCHERICHIA COLI (E. COLI)* IS A LARGE AND DIVERSE GROUP OF BACTERIA.
- DESPITE THE FACT THAT THIS SPECIES IS AN IMPORTANT REPRESENTATIVE OF THE INTESTINAL MICROFLORA, MANY STRAINS BELONG TO PATHOGENIC MICROORGANISMS AND POSE A SERIOUS RISK TO HEALTH
- *E. COLI* IS MAINLY PRESENT IN FOOD DUE TO FAECAL CONTAMINATION AND IS RESPONSIBLE FOR ALLIMENTARY INFECTIONS
- UNPASTEURISED MILK AND MILK PRODUCTS, RAW OR UNDERCOOKED MEAT (MAINLY GROUND BEEF) AND RAW FRUIT AND VEGETABLES THAT MAY BE CONTAMINATED WITH SOIL OR WATER ARE THE MOST RISKY.

E. COLI AS A PROCESS HYGIENE CRITERION

- E. COLI AS A PROCESS HYGIENE CRITERION IS DETECTED IN SLOVAKIA IN SAMPLES OF MINCED MEAT, MEAT PREPARATIONS AND MECHANICALLY SEPARATED MEAT AS AN INDICATOR OF FAECAL CONTAMINATION IN DAIRY PRODUCTS FROM RAW MILK OR FROM MILK THAT HAS BEEN HEATED TO A LOWER TEMPERATURE THAN PASTEURISATION AS AN INDICATOR OF HYGIENE LEVEL AND IN COOKED CRUSTACEANS AND MOLLUSCS
- MEASURES IN CASE OF UNSATISFACTORY RESULTS INCLUDE IMPROVEMENT OF PROCESS HYGIENE, PRODUCTION AND IMPROVEMENT OF SELECTION AND/OR ORIGIN OF RAW MATERIALS, CONTROL OF WATER SOURCES AND PERSONAL HYGIENE OF WORKERS
- PREVENTION IS ALREADY MENTIONED IMPROVEMENT OF FOOD PROCESSING HYGIENE, AVOIDANCE OF CROSS-CONTAMINATION, THOROUGH HEAT TREATMENT, REGULAR MICROBIOLOGICAL TESTING OF PRODUCTS AND ENVIRONMENT

OBLIGATION OF OPERATORS

- FOOD BUSINESS OPERATORS MUST VERIFY THE PROPER FUNCTIONING OF THEIR PROCEDURES BASED ON THE HACCP PRINCIPLES AND GOOD HYGIENE PRACTICES BY CARRYING OUT APPROPRIATE TESTING AGAINST MICROBIOLOGICAL CRITERIA AND, IN ACCORDANCE WITH COMMISSION REGULATION (EC) NO 2073/2005, SAMPLING OF MINCED MEAT AND MEAT PREPARATIONS FOR *THE ANALYSIS OF E. COLI* AND FOR THE DETECTION OF AEROBIC MICROORGANISMS, AS WELL AS SAMPLING OF CARCASSES FOR *THE ANALYSIS OF ENTEROBACTERIACEAE* AT WEEKLY FREQUENCY A FOR SATISFACTORY RESULTS AFTER A CERTAIN NUMBER OF SAMPLINGS WITH THE POSSIBILITY OF REDUCING THE SAMPLING FREQUENCY.



FRUIT AND VEGETABLES – CONTROL OF PATHOGENS

WHY WE ANALYZE PATHOGENS IN SAMPLES OF FRESH FRUIT AND VEGETABLES

- SINCE 2013, EFSA HAS PUBLISHED A SERIES OF SCIENTIFIC OPINIONS ON THE RISKS POSED BY PATHOGENS IN FOOD OF NON-ANIMAL ORIGIN
 - SALMONELLA AND NOROVIRUS IN LEAFY VEGETABLES AND TOMATOES, SALMONELLA IN MELONS, LISTERIA MONOCYTOGENES IN FROZEN VEGETABLES, INCLUDING HERBS UNDERGOING BLANCHING, LISTERIA MONOCYTOGENES IN READY-TO-EAT FOODS).



- Scientific opinions were issued in response to cases where the consumption of unprocessed fruit and vegetables was confirmed to be linked to damage to consumer health/death

OVERVIEW OF MICROBIOLOGICAL TESTS IN OFFICIAL SAMPLES OF FRUIT AND VEGETABLES

		2024					2025				
	Salmonella						Salmonella				
		Listeria	monocytogenes					Listeria	monocytogenes		
vegetables	26	16	25	Escherichia coli, vrátane STEC		vírusy (Hepatitída A, Norovírus)	31	18	15	Escherichia coli, vrátane STEC	
fruit	11	3	43		3		27	10	40	vírusy Hepatitída A, Norovírus)	10

LEGISLATION

- REGULATION (EC) NO 178/2002 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL LAYING DOWN THE GENERAL PRINCIPLES AND REQUIREMENTS OF FOOD LAW, ESTABLISHING THE EUROPEAN FOOD SAFETY AUTHORITY AND LAYING DOWN PROCEDURES IN MATTERS OF FOOD SAFETY, AS AMENDED
- COMMISSION REGULATION NO. 2073/2005 ON MICROBIOLOGICAL CRITERIA FOR FOODSTUFFS
- UNDER COMMISSION REGULATION NO. 2073/2005, MICROBIOLOGICAL CRITERIA FOR FRUIT AND VEGETABLES ARE ONLY ESTABLISHED FOR FOOD INTENDED FOR DIRECT CONSUMPTION, WHEREBY, ACCORDING TO ARTICLE 2(P), THIS WOULD ONLY APPLY TO FOODSTUFFS WHICH ARE DESIGNATED BY THE MANUFACTURER AS BEING INTENDED FOR DIRECT CONSUMPTION, WITHOUT THE NEED TO COOK OR OTHERWISE PROCESS THE FOODSTUFF TO EFFECTIVELY ELIMINATE OR REDUCE THE RELEVANT MICROORGANISMS TO AN ACCEPTABLE LEVEL
- GIVEN MODERN CONSUMER EATING HABITS, WHERE THE CONSUMPTION OF UNPROCESSED FRUIT AND VEGETABLES IS PREFERRED IN THE INTERESTS OF HEALTHY EATING, AND IN LINE WITH THE RECOMMENDATIONS FROM BTSF TRAINING COURSES SPECIFICALLY FOCUSED ON THE PRIMARY PRODUCTION SECTOR AND THE RECOMMENDATIONS OF EUROPEAN COMMISSION AUDITORS, DG HEALTH AND FOOD SAFETY, WE HAVE EXPANDED THE RANGE OF FOODS ANALYZED TO "ALL TYPES OF FRUIT AND VEGETABLES THAT CONSUMERS CONSUME WITHOUT HEAT TREATMENT" WHEN PLANNING OFFICIAL SAMPLES FOR MICROBIOLOGICAL ANALYSIS.

PROCEDURE OF THE OFFICIAL FOOD CONTROL AUTHORITY IN THE EVENT OF THE DETECTION OF PATHOGENS IN OFFICIAL SAMPLES OF FRUIT AND VEGETABLES THAT ARE USUALLY CONSUMED BY CONSUMERS WITHOUT HEAT TREATMENT

- IF PATHOGENS ARE FOUND IN AN OFFICIAL FOOD SAMPLE THAT IS USUALLY CONSUMED BY CONSUMERS WITHOUT HEAT TREATMENT, THE FOOD IS ASSESSED AS UNSAFE WITHIN THE MEANING OF ARTICLE 14 OF REGULATION 178/2002
- SUCH FOOD IS PROHIBITED FROM BEING PLACED ON THE MARKET AS SOON AS POSSIBLE AFTER THE PRESENCE OF THE PATHOGEN IS DETECTED, AND AT THE SAME TIME, THE OFFICIAL CONTROL AUTHORITY ORDERS ITS SAFE DISPOSAL
- AT THE SAME TIME AND IN PARALLEL, THE OFFICIAL FOOD CONTROL AUTHORITY SHALL CARRY OUT A TRACEABILITY CHECK TO ENSURE THE EFFECTIVE WITHDRAWAL OF THE FOOD FROM THE MARKET THROUGHOUT THE DISTRIBUTION SYSTEM
- SUBSEQUENTLY, THE OFFICIAL FOOD CONTROL AUTHORITY WILL COMPLETE AND SUBMIT A REPORT TO THE RASFF SYSTEM.



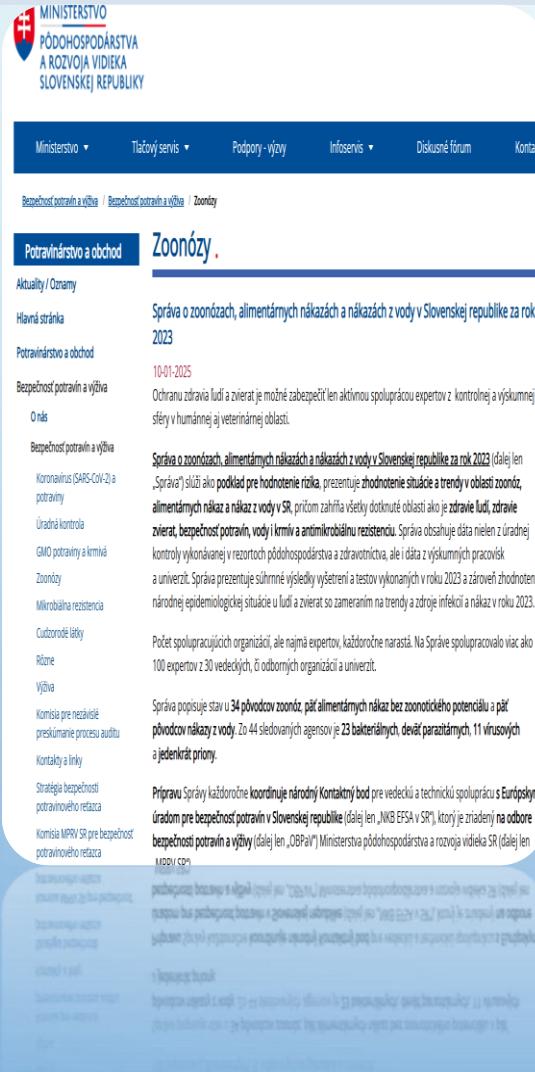
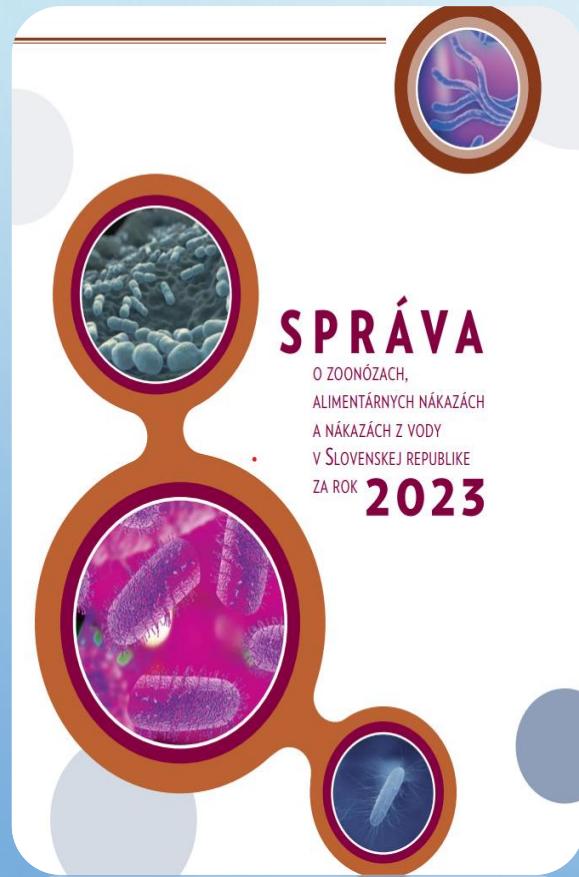
COOPERATION OF VETERINARY AUTHORITIES WITH AUTHORITIES FOR THE PROTECTION OF HUMAN HEALTH

- COOPERATION IS ENACTED IN THE VETERINARY CARE ACT NO.39/2007 COLL.
- IF THERE IS A SERIOUS RISK OF HARM TO HUMAN HEALTH, THE VETERINARY AUTHORITIES SHALL INFORM AND LIAISE WITH THE COMPETENT PUBLIC HEALTH AUTHORITIES



REPORTS OF THE SLOVAK REPUBLIC ON ZOONOSES, ALIMENTARY AND WATER-BORNE INFECTIONS IN THE SLOVAK REPUBLIC

LINK: [SEKCIA POTRAVINÁRSTVA A OBCHODU - ZOONÓZY - MINISTERSTVO PÔDOHOSPODÁRSTVA A ROZVOJA VIDIEKA SR](#)



- REPORTS ON ZOONOSES, ALIMENTARY AND WATERBORNE INFECTIONS IN THE SLOVAK REPUBLIC ARE PUBLISHED EVERY YEAR ON THE WEBSITE OF THE MINISTRY OF AGRICULTURE AND RURAL DEVELOPMENT OF THE SLOVAK REPUBLIC
- THE REPORT SHALL BE CO-OPERATED BY EXPERTS IN THE FIELD OF OFFICIAL FOOD CONTROL AND HUMAN AND VETERINARY RESEARCH.
- THE REPORT COVERS THE AREAS OF HUMAN HEALTH, ANIMAL HEALTH, FOOD, WATER AND FEED SAFETY AND ANTIMICROBIAL RESISTANCE.

THANK YOU FOR YOUR ATTENTION

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