European Food Safety Authority

ZOONOSES MONITORING

POLAND

The Report referred to in Article 9 of Directive 2003/99/EC

TRENDS AND SOURCES OF ZOONOSES AND ZOONOTIC AGENTS IN HUMANS, FOODSTUFFS, ANIMALS AND FEEDINGSTUFFS

including information on foodborne outbreaks, antimicrobial resistance in zoonotic agents and some pathogenic microbiological agents.

IN 2012

INFORMATION ON THE REPORTING AND MONITORING SYSTEM

Country: Poland

Reporting Year: 2012

Laboratory name	Description	Contribution
General Veterinary Inspectorate		zoonoses / hygiene tabel
Natiomal Institute of Public Health- National Institute of Hygiene		FBO tabel, tabel concernig people

PREFACE

This report is submitted to the European Commission in accordance with Article 9 of Council Directive 2003/99/ EC*. The information has also been forwarded to the European Food Safety Authority (EFSA).

The report contains information on trends and sources of zoonoses and zoonotic agents in Poland during the year 2012 .

The information covers the occurrence of these diseases and agents in humans, animals, foodstuffs and in some cases also in feedingstuffs. In addition the report includes data on antimicrobial resistance in some zoonotic agents and commensal bacteria as well as information on epidemiological investigations of foodborne outbreaks. Complementary data on susceptible animal populations in the country is also given. The information given covers both zoonoses that are important for the public health in the whole European Community as well as zoonoses, which are relevant on the basis of the national epidemiological situation.

The report describes the monitoring systems in place and the prevention and control strategies applied in the country. For some zoonoses this monitoring is based on legal requirements laid down by the Community Legislation, while for the other zoonoses national approaches are applied.

The report presents the results of the examinations carried out in the reporting year. A national evaluation of the epidemiological situation, with special reference to trends and sources of zoonotic infections, is given. Whenever possible, the relevance of findings in foodstuffs and animals to zoonoses cases in humans is evaluated.

The information covered by this report is used in the annual Community Summary Report on zoonoses that is published each year by EFSA.

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* Directive 2003/ 99/ EC of the European Parliament and of the Council of 12 December 2003 on the monitoring of zoonoses and zoonotic agents, amending Decision 90/ 424/ EEC and repealing Council Directive 92/ 117/ EEC, OJ L 325, 17.11.2003, p. 31

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1. ANIMAL POPULATIONS

The relevance of the findings on zoonoses and zoonotic agents has to be related to the size and nature of the animal population in the country.

A. Information on susceptible animal population

Sources of information

Most of data comes from local veterinary units. However, data concerning on the number of herds and livestock with reference to cattle, pigs, goats and sheep obtained the data from the Agency for Restructuring and Modernisation of Agriculture (ARMA). Data concerning to Gallus gallus and turkeys are suitable for these which were placed in reports to the European Commission.

Some data on the number of herds and holdings were obtained from the Agency for Restructuring and Modernisation of Agriculture (ARMA); whereas, data on the herds of other animal species (eg. reindeer,deer) were obtained in the District Veterinary Inspectorates. Data on the number of horses herds was obtained from the Polish Horse Breeders Association.

Data on the number of headage of susceptible animals was obtained from the Agency for Restructuring and Modernisation of Agriculture; while, data on other animal species was obtained in the District Veterinary Inspectorates.

Number of slaughtered animals is a number of animals examined by the official veterinarians in the slaughterhouses prezented in Report RRW-6 for 2008 prepared by General Veterinary Inspectorate and edited by Ministry of Agriculture and Rural Development,

Definitions used for different types of animals, herds, flocks and holdings as well as the types covered by the information

Definitions used for the purposes of monitoring and eradication of zoonoses are in compliance with the definitions determined by the Regulation 178/2002, Regulation 2160/2003 and Directives: 2003/99, 64/432, 90/539.

National evaluation of the numbers of susceptible population and trends in these figures

Geographical distribution and size distribution of the herds, flocks and holdings

In 2010, distribution of flocks of Gallus gallus is as follows:
the most flocks are in mazowieckie, wielkopolskie, kujawsko-pomorskie region.
For flocks of turkeys, herds are located in only five voivodeships: lubuskie, mazowieckie, opolskie, śląskie and warmińsko-mazurskie. The size of flocks hestitate between 3 to 6 thousand of animals.
For herds of cattle, regions with the largest livestock of cattle are in mazowieckie and podlaskie region.
In the region of wielkopolska is the largest pig population.
In 2009 the situation decribed below is similiar like in 2008.
Cattle
Most of livestock was located in 3 voivodeships: mazowieckie, podlaskie and wielkopolskie. At least cattle was in lubuskie voivodship.
Sheep and Goats
Most of sheep and goats are bred in the south regions of Poland, but also many sheep flocks are located in wielkopolskie voivodship which is located in the west part of Poland. Almost 23% of goats are bred in malopolskie voivodship.
Pigs
More than 30% of all pigs are bred in wielkopolskie voivodship, which is well known for location of big commercial holdings belonged to American company. Besides a lot of livestock are bred in lodzkie and

mazowieckie voivodships.

Gallus gallus

High density of fowl of Gallus gallus was noted in wielkopolskie, mazowieckie and kujawsko - pomorskie voivideships.

Ducks and geese

Most of number of duck flock wete located in podkarpackie, podlaskie and swietokrzyskie voivodeships. Whereas geese were bred in wielkopolskie and podkarpackie voivodeships.

Turkeys

Over 40% of turkey production was located on warminsko - mazurskie voivodeship. The other localization is in region lubuskie.

Horses

Most number of horses herds were located in podkarpackie and podlaskie voivodeship.

Table Susceptible animal populations

* Only if different than current reporting year

		Number of herds or flocks		Number of slaughtered animals		Livestock numbers (live animals)		Number of holdings	
Animal species	Category of animals	Data	Year*	Data	Year*	Data	Year*	Data	Year*
Cattle (bovine animals)	- in total	610078		1572702		6057153			
Deer	farmed - in total	81		271		6359		79	
Ducks	- in total	1093		7629488		5969308		378	
Gallus gallus (fowl)	breeding flocks, unspecified - in total	2119				20989821		639	
	laying hens	3301				74831291		1545	
	broilers	32448				700557854		3560	
	- in total			766078216					
Geese	- in total	1822		6168256		6039980		1229	
Goats	- in total	9637		271		39537			
Pigs	- in total	384030		19886796		11460221			
Reindeers	farmed - in total	3				29		3	
Sheep	- in total	7981		29019		239233			
Solipeds, domestic	horses - in total	83175		39153		246895		83169	

Table Susceptible animal populations

		Number of herds or flocks		Number of slaughtered animals		Livestock numbers (live animals)		Number of holdings	
Animal species	Category of animals	Data	Year*	Data	Year*	Data	Year*	Data	Year*
Turkeys	meat production flocks	5904				34938327		981	
	breeding flocks, unspecified - in total	153				520294		22	
	- in total			27979182					
Wild boars	farmed - in total	28		26		361		28	
Chinchillas	farmed	81		8470		34868		81	
Foxes	farmed	388		49207		154415		384	
Minks	farmed	343		1740896		3458687		335	
Ostriches	- unspecified	83		2094		3971		79	
Partridges	- unspecified	21				23426		15	
Pheasants	- unspecified	48				410869		43	
Quails	- unspecified	44				73878		39	
Rabbits	farmed	92		701926		644524		80	

Footnote:

Number of sluughtered poultry (patrigdes, pheasants, quails) = 139902

2. INFORMATION ON SPECIFIC ZOONOSES AND ZOONOTIC AGENTS

Zoonoses are diseases or infections, which are naturally transmissible directly or indirectly between animals and humans. Foodstuffs serve often as vehicles of zoonotic infections. Zoonotic agents cover viruses, bacteria, fungi, parasites or other biological entities that are likely to cause zoonoses.

2.1 SALMONELLOSIS

2.1.1 General evaluation of the national situation

A. General evaluation

History of the disease and/or infection in the country

The analysis of the official controls and examinations carried out by operetaros indicates that the frequency of the presence Salmonella spp. in foodstuffs of animal origin and feedstuffs is not much different from the situation detected in other EU countries. Poultry has always played a major role in spreading contamination among humans.

Relevance of the findings in animals, feedingstuffs and foodstuffs to human cases (as a source of infection)

The data shows the typical Salmonella infection cycle covering feedingstuffs, animals, and foodstuffs influencing consumers health.
Hovewer, it is worth to notice decreasing trend in number of salmonellosis in human.

Recent actions taken to control the zoonoses

From 2007 was introduced National Salmonella control programme in breeding flocks of Gallus gallus and is continuing up to this day. Whereas in 2008 in Poland was implemented National Salmonella control programme in laying hens flocks.
In 2009 SCP for broiler was introduced and in 2010 for breeding and fattening turkeys. Programmes are obligatory. The national Salmonella control programmes were based on Regulation 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 as well as on Regulation 200/2010, 517/2011, 200/2012 and 1190/2012.

Additional information

Salmonella in feedingstuffs:

The feedingstuffs for poultry and other animals must be free from Salmonella. The samples of feeding stuffs are sent for testing also by the owners of poultry farms.

Veterinary Inspection conducts random, regular inspection in feeding stuffs production plants, in particular of microbiological standards, types of internal controls used by the owners of these plants to guarantee the appropriate quality of final product. In addition, it was foreseen that within the National Plan for the official control of animal feedstuffs in the scope of the supervision of Veterinary Inspection every year, samples are going to be randomly taken from the feedstuffs production plants, holdings and trading and tested for salmonella.

Operators duties in case of detection of inappropriate microbiological quality of product

1.notifying the District Veterinary Officer on the results of sample testing and the batch of products from

which they were taken
2.secondary processing of contaminated batch, according to an indicated method, under supervision of Veterinary Inspection
3.increasing the frequency of sampling
4.verifying the origin and the indications of raw materials used in production
5.conducting appropriate cleaning and disinfecting of technical equipment

Methodology:
Regional veterinary laboratories follow ISO-EN 6579/2002 standard which was implemented in Poland as PN ISO EN 6579:2003. The strains isolated all over Poland were sent to National Reference Laboratory for Salmonella for further epidemiological studies.
Baseline studies are performed according to appropriate EU technical specifications.

2.1.2 Salmonellosis in humans

A. Salmonellosis in humans

Reporting system in place for the human cases

Information was direct to ECDC.

2.1.3 Salmonella in foodstuffs

A. Salmonella spp. in broiler meat and products thereof

Monitoring system

Sampling strategy

At slaughterhouse and cutting plant

The sampling is carried out in accordance with the internal control sampling plans for foodstuffs done by food business operators in order to confirm their compliance with food safety criteria laid down in Chapter I of Annex I of Regulation (EC) No 2073/2005 and process hygiene criteria laid down in Chapter II of Annex I to Regulation (EC) No 2073/2005. Official sampling is carried out to verify the implementation of the owner's plans. The number of samples taken by the competent authorities for verification shall be up to 10 % of the number of samples taken by the establishment. The verification of the implementation of the owner's plans is performed by the competent authorities at least 3 times a year. Sampling is carried out in accordance with the rules laid down in Regulation (EC) No 2073/2005.

At meat processing plant

As above

Frequency of the sampling

At slaughterhouse and cutting plant

When Annex I of Regulation (EC) No 2073/2005 provides for specific sampling frequencies, the sampling frequency is at least that provided for in Annex I. In other cases, food business operators decide the appropriate sampling frequencies in the context of their procedures based on HACCP principles and good hygiene practice, taking into account the instructions for use of the foodstuff.
The frequency of sampling is adapted to the nature and size of the food businesses.

In case of small slaughterhouses and establishments producing minced meat, meat preparations and fresh poultry meat in small quantities, the following sampling frequencies apply:

Table for determining the basic frequency of safety examinations for small establishments producing minced meat and raw meat products
Weekly production output (established on the basis of production reports)*Sampling frequency for minced meat and raw meat products to determine the presence of salmonella
For production including poultry meat
up to 150 kg **1 time per 4 weeks
up to 300 kg **1 time per 3 weeks
up to 600 kg **1 time per 2 weeks
more than 600 kg 1 time a week
* determination for new establishments in the first year on the basis of the designed production capacity
** excess of this value results in the necessity of more frequent sampling

Table for determining the frequency of the basic assessment of the production process hygiene in small poultry slaughterhouses
Number of slaughtered head according to RRW 6 for the last year *To determine the prevalence of Salmonella
up to 50 thousand head a year, no more than 1 thousand head a week, no more than 200 head a day **1

time per 8 weeks
up to 100 thousand head a year, no more than 2 thousand head a week, no more than 400 head a day **1 time per 4 weeks
up to 150 thousand head a year, no more than 3 thousand head a week, no more than 600 head a day **1 time per 2 weeks
more than 150 thousand head a year, or more than 3 thousand head a week, or more than 600 head a day **1 time a week
* determination for new establishments in the first year on the basis of the designed production capacity
** excess of one of these values results in the necessity of sampling twice as frequently

At meat processing plant

As above

Type of specimen taken

At slaughterhouse and cutting plant

neck skin, fresh meat, mince meat, mechanically deboned meat, meat preparations

At meat processing plant

neck skin, fresh meat, mince meat, mechanically deboned meat, meat preparations, meat products

Methods of sampling (description of sampling techniques)

At slaughterhouse and cutting plant

According to Regulation (EC) No 2073/2005.
Slaughterhouses sample whole poultry carcases with neck skin for salmonella analyses. Other establishments processing fresh poultry meat take samples for salmonella analysis giving priority to whole poultry carcases with neck skin, if available, but ensuring that also chicken portions with skin and/or chicken portions without skin or with only a small amount of skin are covered, and that choice shall be risk -based.
Slaughterhouses shall include in their sampling plans poultry carcases from flocks with an unknown salmonella status or with a status known to be positive for Salmonella enteritidis or Salmonella typhimurium.
When testing against the process hygiene criterion set out for poultry carcases of broilers and turkeys for salmonella in slaughterhouses, neck skins from a minimum of 15 poultry carcases shall be sampled at random after chilling during each sampling session. A piece of approximately 10 g from neck skin shall be obtained from each poultry carcase. On each occasion the neck skin samples from three poultry carcases from the same flock of origin shall be pooled before examination in order to form 5 x 25 g final samples. These samples shall also be used to verify the compliance with the food safety criterion set out in Row 1.28 of Chapter 1 of Regulation (EC) No 2073/2005.
For the salmonella analyses for fresh poultry meat other than poultry carcases, five samples of at least 25 g of the same batch shall be collected. The sample taken from chicken portions with skin shall contain skin and a thin surface muscle slice in case the amount of skin is not sufficient to form a sample unit. The sample taken from chicken portions without skin or with only a small amount of skin shall contain a thin surface muscle slice or slices added to any skin present to make a sufficient sample unit. The slices of meat shall be taken in a way that includes as much as possible of the surface of the meat.

At meat processing plant

As above

Definition of positive finding

At slaughterhouse and cutting plant

According to Regulation (EC) No 2073/2005

At meat processing plant

According to Regulation (EC) No 2073/2005

Diagnostic/analytical methods used

At slaughterhouse and cutting plant

PN-EN ISO 6579:2003 or alternative analytical methods validated against the method EN/ISO 6579.

At meat processing plant

PN-EN ISO 6579:2003 or alternative analytical methods validated against the method EN/ISO 6579.

Preventive measures in place

None

Control program/mechanisms

The control program/strategies in place

There is no national control programme concerning Salmonella in poultry meat and products thereof. Food business operators must ensure that foodstuffs comply with the relevant microbiological criteria set out in Annex I of Regulation (EC) No 2073/2005. The competent authority must enforce the correctness of practices applied in supervised establishments performing the tasks resulting from this regulation.

Recent actions taken to control the zoonoses

None

Suggestions to the European Union for the actions to be taken

None

Measures in case of the positive findings or single cases

When the results of testing are unsatisfactory, the food business operators shall take the relative measures described below together with other corrective actions defined in their HACCP-based procedures and other actions necessary to protect the health of consumers. In addition, they shall take measures to find the cause of the unsatisfactory results in order to prevent the recurrence of the unacceptable microbiological contamination. Those measures may include modifications to the HACCP-based procedures or other food hygiene control measures in place.

When testing against food safety criteria provides unsatisfactory results, the product or batch of foodstuffs shall be withdrawn or recalled in accordance with Article 19 of Regulation (EC) No 178/2002. However, products placed on the market, which are not yet at retail level and which do not fulfil the food safety criteria, may be submitted to further processing by a treatment eliminating the hazard in question. This treatment may only be carried out by food business operators other than those at retail level. The food business operator may use the batch for purposes other than those for which it was originally intended, provided that this use does not pose a risk for public or animal health and provided that this use has been decided within the procedures based on HACCP principles and good hygiene practice and authorised by the competent authority.

A batch of mechanically separated meat (MSM) produced with the techniques that do not alter the structure of the bones used in the production of MSM, with unsatisfactory results in respect of the Salmonella criterion, may be used in the food chain only to manufacture heat-treated meat products in establishments approved in accordance with Regulation (EC) No 853/2004.

In the event of unsatisfactory results as regards process hygiene criteria, improvements in slaughter hygiene and review of process controls, origin of animals and of the biosecurity measures in the farms of origin shall be taken.

B. Salmonella spp. in pig meat and products thereof

Monitoring system

Sampling strategy

At slaughterhouse and cutting plant

The sampling is carried out in accordance with the internal control sampling plans for foodstuffs done by food business operators in order to confirm their compliance with food safety criteria laid down in Chapter I of Annex I of Regulation (EC) No 2073/2005 and process hygiene criteria laid down in Chapter II of Annex I to Regulation (EC) No 2073/2005. Official sampling is carried out to verify the implementation of the owner's plans. The number of samples taken by the competent authorities for verification shall be up to 10 % of the number of samples taken by the establishment. The verification of the implementation of the owner's plans is performed by the competent authorities at least 3 times a year. Sampling is carried out in accordance with the rules laid down in Regulation (EC) No 2073/2005.

At meat processing plant

As above

Frequency of the sampling

At slaughterhouse and cutting plant

When Annex I of Regulation (EC) No 2073/2005 provides for specific sampling frequencies, the sampling frequency is at least that provided for in Annex I. In other cases, food business operators decide the appropriate sampling frequencies in the context of their procedures based on HACCP principles and good hygiene practice, taking into account the instructions for use of the foodstuff.
The frequency of sampling is adapted to the nature and size of the food businesses.

In case of small slaughterhouses and establishments producing minced meat, meat preparations and fresh poultry meat in small quantities, the following sampling frequencies apply:

Table for determining the basic frequency of safety tests for small establishments producing minced meat and raw meat products

Weekly production output (established on the basis of production reports)*
For production without poultry meatSampling frequency for minced meat and raw meat products
to determine the presence of Salmonella
no more than 250 kg a week **up to 150 kg **
no more than 500 kg a week **up to 300 kg **
no more than 1000 kg a week **up to 600 kg **
more than 1000 kg a week more than 600 kg
* determination for new establishments in the first year on the basis of the designed production capacity
** excess of this value results in the necessity of more frequent sampling

Table for determining the basic frequency for small slaughterhouses / horses, cattle, sheep, goat, pigs/
Weekly average of slaughtered animals acc. to RRW 6 for the last year *for the presence of Salmonella
up to 5 livestock units **1 time per 8 weeks
more than 5 up to 15 livestock units **1 time per 4 weeks
more than 15 up to 20 livestock units **1 time per 2 weeks
more than 20 livestock units **1 time a week
* determination for new establishments in the first year on the basis of the designed production capacity
** excess of the factual weekly slaughter results in the necessity of sampling twice as frequently

At meat processing plant

as above

Type of specimen taken

At slaughterhouse and cutting plant

carcass swab, fresh meat, mince meat, mechanically deboned meat, meat preparations

At meat processing plant

carcass swab, fresh meat, mince meat, mechanically deboned meat, meat preparations, meat products

Methods of sampling (description of sampling techniques)

At slaughterhouse and cutting plant

according to Regulation (EC) No 2073/2005.
The destructive and non-destructive sampling methods, the selection of the sampling sites and the rules for storage and transport of samples to be used are set out in standard ISO 17604. Five carcasses are sampled at random during each sampling session. Sample sites are selected taking into account the slaughter technology used in each plant. When sampling for Salmonella analyses, an abrasive sponge sampling method is used. Areas most likely to be contaminated are selected. The total sampling area covers a minimum of 400 cm2 . When samples are taken from the different sampling sites on the carcass, they are pooled before examination.

At meat processing plant

according to Regulation (EC) No 2073/2005 and relevant standards of the ISO and the guidelines of the Codex Alimentarius.

Definition of positive finding

At slaughterhouse and cutting plant

According to Regulation (EC) No 2073/2005.

At meat processing plant

According to Regulation (EC) No 2073/2005.

Diagnostic/analytical methods used

At slaughterhouse and cutting plant

PN-EN ISO 6579:2003 or alternative analytical methods validated against the method EN/ISO 6579.

At meat processing plant

PN-EN ISO 6579:2003 or alternative analytical methods validated against the method EN/ISO 6579.

Preventive measures in place

None

Control program/mechanisms

The control program/strategies in place

There is no national control programme concerning Salmonella in pig meat and products thereof.
Food business operators must ensure that foodstuffs comply with the relevant microbiological criteria set out in Annex I of Regulation (EC) No 2073/2005. The competent authority must enforce the correctness of practices applied in supervised establishments performing the tasks resulting from this regulation.

Recent actions taken to control the zoonoses

None

Suggestions to the European Union for the actions to be taken

None

Measures in case of the positive findings or single cases

When the results of testing are unsatisfactory, the food business operators shall take the relative measures described below together with other corrective actions defined in their HACCP-based procedures and other actions necessary to protect the health of consumers. In addition, they shall take measures to find the cause of the unsatisfactory results in order to prevent the recurrence of the unacceptable microbiological contamination. Those measures may include modifications to the HACCP-based procedures or other food hygiene control measures in place.

When testing against food safety criteria provides unsatisfactory results, the product or batch of foodstuffs shall be withdrawn or recalled in accordance with Article 19 of Regulation (EC) No 178/2002. However, products placed on the market, which are not yet at retail level and which do not fulfil the food safety criteria, may be submitted to further processing by a treatment eliminating the hazard in question. This treatment may only be carried out by food business operators other than those at retail level. The food business operator may use the batch for purposes other than those for which it was originally intended, provided that this use does not pose a risk for public or animal health and provided that this use has been decided within the procedures based on HACCP principles and good hygiene practice and authorised by the competent authority.
A batch of mechanically separated meat (MSM) produced with the techniques that do not alter the structure of the bones used in the production of MSM, with unsatisfactory results in respect of the Salmonella criterion, may be used in the food chain only to manufacture heat-treated meat products in establishments approved in accordance with Regulation (EC) No 853/2004.

In the event of unsatisfactory results as regards process hygiene criteria, improvements in slaughter hygiene and review of process controls, origin of animals and of the biosecurity measures in the farms of origin shall be taken.

Notification system in place

According to Article 50 of Regulation (EC) No 178/2002 a rapid alert system for the notification of a direct or indirect risk to human health deriving from food is established as a network. It involves the Member States, the Commission and the EFSA. The Member States, the Commission and the EFSA each designate a contact point, which is a member of the network. The Commission is responsible for managing the network.

Where a member of the network has any information relating to the existence of a serious direct or indirect risk to human health deriving from food, this information is immediately notified to the Commission under the rapid alert system. The Commission transmits this information immediately to the members of the network. The EFSA supplements the notification with any scientific or technical information, which will facilitate rapid, appropriate risk management action by the Member States.

The Member States shall immediately notify the Commission under the rapid alert system of:
any measure they adopt which is aimed at restricting the placing on the market or forcing the withdrawal from the market or the recall of food in order to protect human health and requiring rapid action;
any recommendation or agreement with professional operators which is aimed, on a voluntary or obligatory basis, at preventing, limiting or imposing specific conditions on the placing on the market or the eventual use of food on account of a serious risk to human health requiring rapid action;
any rejection, related to a direct or indirect risk to human health, of a batch, container or cargo of food by a competent authority at a border post within the European Union. The notification shall be accompanied by a detailed explanation of the reasons for the action taken by the competent authorities of the Member State in which the notification was issued. It shall be followed, in good time, by supplementary information, in particular where the measures on which the notification is based are modified or withdrawn. The Commission shall immediately transmit to members of the network the notification and supplementary information received under the first and second subparagraphs. Where a batch, container or cargo is rejected by a competent authority at a border post within the European Union, the Commission shall immediately notify all the border posts within the European Union, as well as the third country of origin.

Where a food which has been the subject of a notification under the rapid alert system has been dispatched to a third country, the Commission provides the latter with the appropriate information.

The Member States immediately informs the Commission of the action implemented or measures taken following receipt of the notifications and supplementary information transmitted under the rapid alert system. The Commission immediately transmits this information to the members of the network.

C. Salmonella spp. in bovine meat and products thereof

Monitoring system

Sampling strategy

At slaughterhouse and cutting plant

The sampling is carried out in accordance with the internal control sampling plans for foodstuffs done by food business operators in order to confirm their compliance with food safety criteria laid down in Chapter I of Annex I of Regulation (EC) No 2073/2005 and process hygiene criteria laid down in Chapter II of Annex I to Regulation (EC) No 2073/2005. Official sampling is carried out to verify the implementation of the owner's plans. The number of samples taken by the competent authorities for verification shall be up to 10 % of the number of samples taken by the establishment. The verification of the implementation of the owner's plans is performed by the competent authorities at least 3 times a year. Sampling is carried out in accordance with the rules laid down in Regulation (EC) No 2073/2005.

At meat processing plant

As above

Frequency of the sampling

At slaughterhouse and cutting plant

When Annex I of Regulation (EC) No 2073/2005 provides for specific sampling frequencies, the sampling frequency is at least that provided for in Annex I. In other cases, food business operators decide the appropriate sampling frequencies in the context of their procedures based on HACCP principles and good hygiene practice, taking into account the instructions for use of the foodstuff.
The frequency of sampling is adapted to the nature and size of the food businesses.

In case of small slaughterhouses and establishments producing minced meat, meat preparations and fresh poultry meat in small quantities, the following sampling frequencies apply:

Table for determining the basic frequency of safety tests for small establishments producing minced meat and raw meat products
Weekly production output (established on the basis of production reports)*
For production without poultry meat Sampling frequency for minced meat and raw meat products to determine the presence of Salmonella
no more than 250 kg a week **up to 150 kg **
no more than 500 kg a week **up to 300 kg **
no more than 1000 kg a week **up to 600 kg **
more than 1000 kg a week more than 600 kg
* determination for new establishments in the first year on the basis of the designed production capacity
** excess of this value results in the necessity of more frequent sampling

Table for determining the basic frequency for small slaughterhouses / horses, cattle, sheep, goat, pigs/
Weekly average of slaughtered animals acc. to RRW 6 for the last year *for the presence of Salmonella
up to 5 livestock units **1 time per 8 weeks
more than 5 up to 15 livestock units **1 time per 4 weeks
more than 15 up to 20 livestock units **1 time per 2 weeks

more than 20 livestock units **1 time a week
* determination for new establishments in the first year on the basis of the designed production capacity
** excess of the factual weekly slaughter results in the necessity of sampling twice as frequently

At meat processing plant

As above

Type of specimen taken

At slaughterhouse and cutting plant

carcass swab, fresh meat, mince meat, mechanically deboned meat, meat preparations

At meat processing plant

carcass swab, fresh meat, mince meat, mechanically deboned meat, meat preparations, meat products

Methods of sampling (description of sampling techniques)

At slaughterhouse and cutting plant

according to Regulation (EC) No 2073/2005.
The destructive and non-destructive sampling methods, the selection of the sampling sites and the rules for storage and transport of samples to be used are set out in standard ISO 17604. Five carcasses are sampled at random during each sampling session. Sample sites are selected taking into account the slaughter technology used in each plant. When sampling for Salmonella analyses, an abrasive sponge sampling method is used. Areas most likely to be contaminated are selected. The total sampling area covers a minimum of 400 cm2 . When samples are taken from the different sampling sites on the carcass, they are pooled before examination.

At meat processing plant

according to Regulation (EC) No 2073/2005 and relevant standards of the ISO and the guidelines of the Codex Alimentarius.

Definition of positive finding

At slaughterhouse and cutting plant

According to Regulation (EC) No 2073/2005.

At meat processing plant

According to Regulation (EC) No 2073/2005.

Diagnostic/analytical methods used

At slaughterhouse and cutting plant

PN-EN ISO 6579:2003 or alternative analytical methods validated against the method EN/ISO 6579.

At meat processing plant

PN-EN ISO 6579:2003 or alternative analytical methods validated against the method EN/ISO 6579.

Preventive measures in place

None

Control program/mechanisms

The control program/strategies in place

There is no national control programme concerning Salmonella in bovine meat and products thereof.

Food business operators must ensure that foodstuffs comply with the relevant microbiological criteria set out in Annex I of Regulation (EC) No 2073/2005. The competent authority must enforce the correctness of practices applied in supervised establishments performing the tasks resulting from this regulation.

Recent actions taken to control the zoonoses

None

Suggestions to the European Union for the actions to be taken

None

Measures in case of the positive findings or single cases

When the results of testing are unsatisfactory, the food business operators shall take the relative measures described below together with other corrective actions defined in their HACCP-based procedures and other actions necessary to protect the health of consumers. In addition, they shall take measures to find the cause of the unsatisfactory results in order to prevent the recurrence of the unacceptable microbiological contamination. Those measures may include modifications to the HACCP-based procedures or other food hygiene control measures in place.

When testing against food safety criteria provides unsatisfactory results, the product or batch of foodstuffs shall be withdrawn or recalled in accordance with Article 19 of Regulation (EC) No 178/2002. However, products placed on the market, which are not yet at retail level and which do not fulfil the food safety criteria, may be submitted to further processing by a treatment eliminating the hazard in question. This treatment may only be carried out by food business operators other than those at retail level. The food business operator may use the batch for purposes other than those for which it was originally intended, provided that this use does not pose a risk for public or animal health and provided that this use has been decided within the procedures based on HACCP principles and good hygiene practice and authorised by the competent authority.
A batch of mechanically separated meat (MSM) produced with the techniques that do not alter the structure of the bones used in the production of MSM, with unsatisfactory results in respect of the Salmonella criterion, may be used in the food chain only to manufacture heat-treated meat products in establishments approved in accordance with Regulation (EC) No 853/2004.

In the event of unsatisfactory results as regards process hygiene criteria, improvements in slaughter hygiene and review of process controls and of origin of animals shall be taken.

Notification system in place

According to Article 50 of Regulation (EC) No 178/2002 a rapid alert system for the notification of a direct or indirect risk to human health deriving from food is established as a network. It involves the Member States, the Commission and the EFSA. The Member States, the Commission and the EFSA each designate a contact point, which is a member of the network. The Commission is responsible for managing the network.

Where a member of the network has any information relating to the existence of a serious direct or indirect risk to human health deriving from food, this information is immediately notified to the Commission under the rapid alert system. The Commission transmits this information immediately to the members of the network. The EFSA supplements the notification with any scientific or technical information, which will facilitate rapid, appropriate risk management action by the Member States.

The Member States shall immediately notify the Commission under the rapid alert system of:

any measure they adopt which is aimed at restricting the placing on the market or forcing the withdrawal from the market or the recall of food in order to protect human health and requiring rapid action;
any recommendation or agreement with professional operators which is aimed, on a voluntary or obligatory basis, at preventing, limiting or imposing specific conditions on the placing on the market or the eventual use of food on account of a serious risk to human health requiring rapid action;
any rejection, related to a direct or indirect risk to human health, of a batch, container or cargo of food by a competent authority at a border post within the European Union. The notification shall be accompanied by a detailed explanation of the reasons for the action taken by the competent authorities of the Member State in which the notification was issued. It shall be followed, in good time, by supplementary information, in particular where the measures on which the notification is based are modified or withdrawn. The Commission shall immediately transmit to members of the network the notification and supplementary information received under the first and second subparagraphs. Where a batch, container or cargo is rejected by a competent authority at a border post within the European Union, the Commission shall immediately notify all the border posts within the European Union, as well as the third country of origin.

Where a food which has been the subject of a notification under the rapid alert system has been dispatched to a third country, the Commission provides the latter with the appropriate information.

The Member States immediately informs the Commission of the action implemented or measures taken following receipt of the notifications and supplementary information transmitted under the rapid alert system. The Commission immediately transmits this information to the members of the network.

D. Salmonella spp. in turkey meat and products thereof

Monitoring system

Sampling strategy

At slaughterhouse and cutting plant

The sampling is carried out in accordance with the internal control sampling plans for foodstuffs done by food business operators in order to confirm their compliance with food safety criteria laid down in Chapter I of Annex I of Regulation (EC) No 2073/2005 and process hygiene criteria laid down in Chapter II of Annex I to Regulation (EC) No 2073/2005. Official sampling is carried out to verify the implementation of the owner’s plans. The number of samples taken by the competent authorities for verification shall be up to 10 % of the number of samples taken by the establishment. The verification of the implementation of the owner’s plans is performed by the competent authorities at least 3 times a year. Sampling is carried out in accordance with the rules laid down in Regulation (EC) No 2073/2005.

At meat processing plant

As above

Frequency of the sampling

At slaughterhouse and cutting plant

When Annex I of Regulation (EC) No 2073/2005 provides for specific sampling frequencies, the sampling frequency is at least that provided for in Annex I. In other cases, food business operators decide the appropriate sampling frequencies in the context of their procedures based on HACCP principles and good hygiene practice, taking into account the instructions for use of the foodstuff.
The frequency of sampling is adapted to the nature and size of the food businesses.

In case of small slaughterhouses and establishments producing minced meat, meat preparations and fresh poultry meat in small quantities, the following sampling frequencies apply:

Table for determining the basic frequency of safety examinations for small establishments producing minced meat and raw meat products
Weekly production output (established on the basis of production reports)*Sampling frequency for minced meat and raw meat products to determine the presence of salmonella
For production including poultry meat
up to 150 kg **1 time per 4 weeks
up to 300 kg **1 time per 3 weeks
up to 600 kg **1 time per 2 weeks
more than 600 kg 1 time a week
* determination for new establishments in the first year on the basis of the designed production capacity
** excess of this value results in the necessity of more frequent sampling

Table for determining the frequency of the basic assessment of the production process hygiene in small poultry slaughterhouses
Number of slaughtered head according to RRW 6 for the last year *To determine the prevalence of Salmonella
up to 50 thousand head a year, no more than 1 thousand head a week, no more than 200 head a day **1 time per 8 weeks
up to 100 thousand head a year, no more than 2 thousand head a week, no more than 400 head a day **1 time per 4 weeks
up to 150 thousand head a year, no more than 3 thousand head a week, no more than 600 head a day **1

time per 2 weeks
more than 150 thousand head a year, or more than 3 thousand head a week, or more than 600 head a day **1 time a week
* determination for new establishments in the first year on the basis of the designed production capacity
** excess of one of these values results in the necessity of sampling twice as frequently

Type of specimen taken

At slaughterhouse and cutting plant

neck skin, fresh meat, mince meat, mechanically deboned meat, meat preparations

At meat processing plant

neck skin, fresh meat, mince meat, mechanically deboned meat, meat preparations, meat products

Methods of sampling (description of sampling techniques)

At slaughterhouse and cutting plant

According to Regulation (EC) No 2073/2005.
Slaughterhouses sample whole poultry carcases with neck skin for salmonella analyses. Other establishments processing fresh poultry meat take samples for salmonella analysis giving priority to whole poultry carcases with neck skin, if available, but ensuring that also chicken portions with skin and/or chicken portions without skin or with only a small amount of skin are covered, and that choice shall be risk -based.
Slaughterhouses shall include in their sampling plans poultry carcases from flocks with an unknown salmonella status or with a status known to be positive for Salmonella enteritidis or Salmonella typhimurium.
When testing against the process hygiene criterion set out for poultry carcases of broilers and turkeys for salmonella in slaughterhouses, neck skins from a minimum of 15 poultry carcases shall be sampled at random after chilling during each sampling session. A piece of approximately 10 g from neck skin shall be obtained from each poultry carcase. On each occasion the neck skin samples from three poultry carcases from the same flock of origin shall be pooled before examination in order to form 5 x 25 g final samples. These samples shall also be used to verify the compliance with the food safety criterion set out in Row 1.28 of Chapter 1 of Regulation (EC) No 2073/2005.
For the salmonella analyses for fresh poultry meat other than poultry carcases, five samples of at least 25 g of the same batch shall be collected. The sample taken from chicken portions with skin shall contain skin and a thin surface muscle slice in case the amount of skin is not sufficient to form a sample unit. The sample taken from chicken portions without skin or with only a small amount of skin shall contain a thin surface muscle slice or slices added to any skin present to make a sufficient sample unit. The slices of meat shall be taken in a way that includes as much as possible of the surface of the meat.

At meat processing plant

As above

Definition of positive finding

At slaughterhouse and cutting plant

According to Regulation (EC) No 2073/2005.

At meat processing plant

According to Regulation (EC) No 2073/2005.

Diagnostic/analytical methods used

At slaughterhouse and cutting plant

PN-EN ISO 6579:2003 or alternative analytical methods validated against the method EN/ISO 6579.

At meat processing plant

PN-EN ISO 6579:2003 or alternative analytical methods validated against the method EN/ISO 6579.

Preventive measures in place

None

Control program/mechanisms

The control program/strategies in place

There is no national control programme concerning Salmonella in turkey meat and products thereof. Food business operators must ensure that foodstuffs comply with the relevant microbiological criteria set out in Annex I of Regulation (EC) No 2073/2005. The competent authority must enforce the correctness of practices applied in supervised establishments performing the tasks resulting from this regulation.

Recent actions taken to control the zoonoses

None

Suggestions to the European Union for the actions to be taken

None

Measures in case of the positive findings or single cases

When the results of testing are unsatisfactory, the food business operators shall take the relative measures described below together with other corrective actions defined in their HACCP-based procedures and other actions necessary to protect the health of consumers. In addition, they shall take measures to find the cause of the unsatisfactory results in order to prevent the recurrence of the unacceptable microbiological contamination. Those measures may include modifications to the HACCP-based procedures or other food hygiene control measures in place.

When testing against food safety criteria provides unsatisfactory results, the product or batch of foodstuffs shall be withdrawn or recalled in accordance with Article 19 of Regulation (EC) No 178/2002. However, products placed on the market, which are not yet at retail level and which do not fulfil the food safety criteria, may be submitted to further processing by a treatment eliminating the hazard in question. This treatment may only be carried out by food business operators other than those at retail level. The food business operator may use the batch for purposes other than those for which it was originally intended, provided that this use does not pose a risk for public or animal health and provided that this use has been decided within the procedures based on HACCP principles and good hygiene practice and authorised by the competent authority.
A batch of mechanically separated meat (MSM) produced with the techniques that do not alter the structure of the bones used in the production of MSM, with unsatisfactory results in respect of the Salmonella criterion, may be used in the food chain only to manufacture heat-treated meat products in establishments approved in accordance with Regulation (EC) No 853/2004.

In the event of unsatisfactory results as regards process hygiene criteria, improvements in slaughter hygiene and review of process controls, origin of animals and of the biosecurity measures in the farms of origin shall be taken.

Notification system in place

According to Article 50 of Regulation (EC) No 178/2002 a rapid alert system for the notification of a direct

or indirect risk to human health deriving from food is established as a network. It involves the Member States, the Commission and the EFSA. The Member States, the Commission and the EFSA each designate a contact point, which is a member of the network. The Commission is responsible for managing the network.

Where a member of the network has any information relating to the existence of a serious direct or indirect risk to human health deriving from food, this information is immediately notified to the Commission under the rapid alert system. The Commission transmits this information immediately to the members of the network. The EFSA supplements the notification with any scientific or technical information, which will facilitate rapid, appropriate risk management action by the Member States.

The Member States shall immediately notify the Commission under the rapid alert system of:
any measure they adopt which is aimed at restricting the placing on the market or forcing the withdrawal from the market or the recall of food in order to protect human health and requiring rapid action;
any recommendation or agreement with professional operators which is aimed, on a voluntary or obligatory basis, at preventing, limiting or imposing specific conditions on the placing on the market or the eventual use of food on account of a serious risk to human health requiring rapid action;
any rejection, related to a direct or indirect risk to human health, of a batch, container or cargo of food by a competent authority at a border post within the European Union. The notification shall be accompanied by a detailed explanation of the reasons for the action taken by the competent authorities of the Member State in which the notification was issued. It shall be followed, in good time, by supplementary information, in particular where the measures on which the notification is based are modified or withdrawn. The Commission shall immediately transmit to members of the network the notification and supplementary information received under the first and second subparagraphs. Where a batch, container or cargo is rejected by a competent authority at a border post within the European Union, the Commission shall immediately notify all the border posts within the European Union, as well as the third country of origin.

Where a food which has been the subject of a notification under the rapid alert system has been dispatched to a third country, the Commission provides the latter with the appropriate information.

The Member States immediately informs the Commission of the action implemented or measures taken following receipt of the notifications and supplementary information transmitted under the rapid alert system. The Commission immediately transmits this information to the members of the network.

E. Salmonella spp. in eggs and egg products

Monitoring system

Sampling strategy

The sampling is carried out in accordance with the internal control sampling plans for foodstuffs done by food business operators in order to confirm their compliance with food safety criteria laid down in Chapter I of Annex I of Regulation (EC) No 2073/2005. Official sampling is carried out to verify the implementation of the owner’s plans. The number of samples taken by the competent authorities for verification shall be up to 10 % of the number of samples taken by the establishment. The verification of the implementation of the owner’s plans is performed by the competent authorities at least 3 times a year. Sampling is carried out in accordance with the rules laid down in Regulation (EC) No 2073/2005.

Frequency of the sampling

Eggs at egg packing centres (foodstuff based approach)

Food business operators decide the appropriate sampling frequencies in the context of their procedures based on HACCP principles and good hygiene practice, taking into account the instructions for use of the foodstuff.

The frequency of sampling may be adapted to the nature and size of the food businesses, provided that the safety of foodstuffs will not be endangered.

Raw material for egg products (at production plant)

As above

Type of specimen taken

Eggs at egg packing centres (foodstuff based approach)

table eggs

Raw material for egg products (at production plant)

table eggs, whole egg blends, liquid yolk, liquid egg white, egg powder

Methods of sampling (description of sampling techniques)

Eggs at egg packing centres (foodstuff based approach)

According to Regulation (EC) No 2073/2005 and relevant standards of the ISO and the guidelines of the Codex Alimentarius.

Raw material for egg products (at production plant)

As above

Definition of positive finding

Eggs at egg packing centres (foodstuff based approach)

According to Regulation (EC) No 2073/2005.

Raw material for egg products (at production plant)

According to Regulation (EC) No 2073/2005.

Diagnostic/analytical methods used

Eggs at egg packing centres (foodstuff based approach)

PN-EN ISO 6579:2003 or alternative analytical methods validated against the method EN/ISO 6579.

Raw material for egg products (at production plant)

PN-EN ISO 6579:2003 or alternative analytical methods validated against the method EN/ISO 6579.

Preventive measures in place

None

Control program/mechanisms

The control program/strategies in place

There is no national control programme concerning Salmonella in eggs and eggs products.
Food business operators must ensure that foodstuffs comply with the relevant microbiological criteria set out in Annex I of Regulation (EC) No 2073/2005. The competent authority must enforce the correctness of practices applied in supervised establishments performing the tasks resulting from this regulation.

Recent actions taken to control the zoonoses

None

Suggestions to the European Union for the actions to be taken

None

Measures in case of the positive findings

When the results of testing are unsatisfactory, the food business operators shall take the relative measures described below together with other corrective actions defined in their HACCP-based procedures and other actions necessary to protect the health of consumers. In addition, they shall take measures to find the cause of the unsatisfactory results in order to prevent the recurrence of the unacceptable microbiological contamination. Those measures may include modifications to the HACCP-based procedures or other food hygiene control measures in place.

When testing against food safety criteria provides unsatisfactory results, the product or batch of foodstuffs shall be withdrawn or recalled in accordance with Article 19 of Regulation (EC) No 178/2002. However, products placed on the market, which are not yet at retail level and which do not fulfil the food safety criteria, may be submitted to further processing by a treatment eliminating the hazard in question. This treatment may only be carried out by food business operators other than those at retail level. The food business operator may use the batch for purposes other than those for which it was originally intended, provided that this use does not pose a risk for public or animal health and provided that this use has been decided within the procedures based on HACCP principles and good hygiene practice and authorised by the competent authority.
A batch of mechanically separated meat (MSM) produced with the techniques that do not alter the structure of the bones used in the production of MSM, with unsatisfactory results in respect of the Salmonella criterion, may be used in the food chain only to manufacture heat-treated meat products in establishments approved in accordance with Regulation (EC) No 853/2004.

Notification system in place

According to Article 50 of Regulation (EC) No 178/2002 a rapid alert system for the notification of a direct or indirect risk to human health deriving from food is established as a network. It involves the Member States, the Commission and the EFSA. The Member States, the Commission and the EFSA each designate a contact point, which is a member of the network. The Commission is responsible for managing the network.

Where a member of the network has any information relating to the existence of a serious direct or indirect risk to human health deriving from food, this information is immediately notified to the Commission under the rapid alert system. The Commission transmits this information immediately to the members of the network. The EFSA supplements the notification with any scientific or technical information, which will facilitate rapid, appropriate risk management action by the Member States.

The Member States shall immediately notify the Commission under the rapid alert system of:
any measure they adopt which is aimed at restricting the placing on the market or forcing the withdrawal from the market or the recall of food in order to protect human health and requiring rapid action;
any recommendation or agreement with professional operators which is aimed, on a voluntary or obligatory basis, at preventing, limiting or imposing specific conditions on the placing on the market or the eventual use of food on account of a serious risk to human health requiring rapid action;
any rejection, related to a direct or indirect risk to human health, of a batch, container or cargo of food by a competent authority at a border post within the European Union. The notification shall be accompanied by a detailed explanation of the reasons for the action taken by the competent authorities of the Member State in which the notification was issued. It shall be followed, in good time, by supplementary information, in particular where the measures on which the notification is based are modified or withdrawn. The Commission shall immediately transmit to members of the network the notification and supplementary information received under the first and second subparagraphs. Where a batch, container or cargo is rejected by a competent authority at a border post within the European Union, the Commission shall immediately notify all the border posts within the European Union, as well as the third country of origin.

Where a food which has been the subject of a notification under the rapid alert system has been dispatched to a third country, the Commission provides the latter with the appropriate information.

The Member States immediately informs the Commission of the action implemented or measures taken following receipt of the notifications and supplementary information transmitted under the rapid alert system. The Commission immediately transmits this information to the members of the network.

Table Salmonella in poultry meat and products thereof

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Meat from broilers (Gallus gallus) - carcase - at slaughterhouse - Surveillance	RVL	Objective sampling	Official sampling	food sample > neck skin	Unknown	Single	25g	45	6		
Meat from broilers (Gallus gallus) - fresh - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample > meat	Unknown	Batch	25g	585	21	8	
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample	Unknown	Single	25g	21	2		
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample	Unknown	Single	25g	1	0		
Meat from broilers (Gallus gallus) - meat products - raw but intended to be eaten cooked - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample	Unknown	Batch	25g	35	0		
Meat from broilers (Gallus gallus) - minced meat - intended to be eaten cooked - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample	Unknown	Batch	25g	175	4		
Meat from turkey - carcase - at slaughterhouse - Surveillance	RVL	Objective sampling	Official sampling	food sample > neck skin	Unknown	Batch	25g	55	7		
Meat from turkey - fresh - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample > meat	Unknown	Batch	25g	60	0		
Meat from turkey - meat products - cooked, ready-to -eat - at processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Batch	25g	5	0		
Meat from turkey - meat products - raw but intended to be eaten cooked - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample > meat	Unknown	Batch	10g	5	0		

Table Salmonella in poultry meat and products thereof

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Meat from duck - carcase - at slaughterhouse - Surveillance	RVL	Objective sampling	Official sampling	food sample > neck skin	Unknown	Batch	25g	10	0		
Meat from geese - carcase - at slaughterhouse - Surveillance	RVL	Objective sampling	Official sampling	food sample > neck skin	Unknown	Batch	25g	10	0		
Meat from broilers (Gallus gallus) - carcase - at cutting plant - Surveillance	RVL	Objective sampling	Official sampling	food sample > neck skin	Unknown	Batch	25g	50	11	4	
Meat from broilers (Gallus gallus) - carcase - at cutting plant - Surveillance	private lab	Census	HACCP and own checks	food sample > neck skin	Unknown	Batch	25g	80	52		
Meat from broilers (Gallus gallus) - carcase - at cutting plant - Surveillance	RVL	Unspecified	Official sampling	food sample > neck skin	Unknown	Batch	25g	3	0		
Meat from broilers (Gallus gallus) - carcase - at cutting plant - Surveillance	private lab	Census	Industry sampling	food sample > meat	Unknown	Single	25g	221	11	7	
Meat from broilers (Gallus gallus) - carcase - at processing plant - Surveillance	RVL	Census	Official sampling	food sample > neck skin	Unknown	Batch	25g	20	0		
Meat from broilers (Gallus gallus) - carcase - at processing plant - Surveillance	private lab	Census	Industry sampling	food sample > neck skin	Unknown	Single	25g	710	3		
Meat from broilers (Gallus gallus) - carcase - at processing plant - Surveillance	private lab	Unspecified	Not applicable	food sample > neck skin	Unknown	Batch	25g	645	6		
Meat from broilers (Gallus gallus) - carcase - at processing plant - Surveillance	private lab	Census	Industry sampling	food sample > meat	Unknown	Single	25g	2000	51	2	
Meat from broilers (Gallus gallus) - carcase - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample > neck skin	Unknown	Batch	25g	10	0		
Meat from broilers (Gallus gallus) - carcase - at processing plant - Surveillance	private lab	Census	HACCP and own checks	food sample > neck skin	Unknown	Batch	25g	10	7		

Table Salmonella in poultry meat and products thereof

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Meat from broilers (Gallus gallus) - carcase - at processing plant - Surveillance	private lab	Census	Industry sampling	food sample > neck skin	Unknown	Single	200g	320	1	1	
Meat from broilers (Gallus gallus) - carcase - at slaughterhouse - Surveillance	private lab	Objective sampling	Industry sampling	food sample > meat	Unknown	Batch	25g	1	0		
Meat from broilers (Gallus gallus) - carcase - at slaughterhouse - Surveillance	private lab	Census	Industry sampling	food sample > meat	Unknown	Single	25g	768	8		
Meat from broilers (Gallus gallus) - carcase - at slaughterhouse - Surveillance	RVL	Unspecified	Industry sampling	food sample > neck skin	Unknown	Batch	25g	375	16		
Meat from broilers (Gallus gallus) - carcase - at slaughterhouse - Surveillance	private lab	Census	Industry sampling	food sample > meat	Unknown	Batch	25g	205	0		
Meat from broilers (Gallus gallus) - carcase - at slaughterhouse - Surveillance	private lab	Unspecified	Not applicable	food sample > neck skin	Unknown	Batch	25g	3111	88	2	
Meat from broilers (Gallus gallus) - carcase - at slaughterhouse - Surveillance	RVL	Census	Official and industry sampling	food sample > neck skin	Unknown	Batch	25g	69	0		
Meat from broilers (Gallus gallus) - carcase - at slaughterhouse - Surveillance	RVL	Unspecified	Official and industry sampling	food sample > neck skin	Unknown	Single	25g	1794	53	17	
Meat from broilers (Gallus gallus) - carcase - at slaughterhouse - Surveillance	RVL	Unspecified	Industry sampling	food sample > neck skin	Unknown	Single	25g	250	15		1
Meat from broilers (Gallus gallus) - carcase - at slaughterhouse - Surveillance	RVL	Unspecified	Official sampling	food sample > neck skin	Unknown	Batch	25g	30	15		
Meat from broilers (Gallus gallus) - carcase - at slaughterhouse - Surveillance	private lab	Unspecified	HACCP and own checks	food sample > neck skin	Unknown	Single	25g	771	0		
Meat from broilers (Gallus gallus) - carcase - at slaughterhouse - Surveillance	RVL	Census	Industry sampling	food sample > neck skin	Unknown	Single	25g	105	9	8	

Table Salmonella in poultry meat and products thereof

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Meat from broilers (Gallus gallus) - carcase - at slaughterhouse - Surveillance	RVL	Objective sampling	Industry sampling	food sample > neck skin	Unknown	Batch	25g	860	12		
Meat from broilers (Gallus gallus) - carcase - at slaughterhouse - Surveillance	private lab	Convenience sampling	Official and industry sampling	food sample > neck skin	Unknown	Batch	25g	56	4		
Meat from broilers (Gallus gallus) - carcase - at slaughterhouse - Surveillance	RVL	Unspecified	Official sampling	food sample > neck skin	Unknown	Single	25g	165	89	2	
Meat from broilers (Gallus gallus) - carcase - at slaughterhouse - Surveillance	RVL	Objective sampling	Official sampling	food sample > neck skin	Unknown	Batch	25g	484	26	5	
Meat from broilers (Gallus gallus) - carcase - at slaughterhouse - Surveillance	RVL	Census	Official sampling	food sample > neck skin	Unknown	Batch	25g	90	8	5	
Meat from broilers (Gallus gallus) - carcase - at slaughterhouse - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample > neck skin	Unknown	Single	25g	225	7	2	
Meat from broilers (Gallus gallus) - carcase - at slaughterhouse - Surveillance	private lab	Census	HACCP and own checks	food sample > neck skin	Unknown	Batch	25g	186	15	2	
Meat from broilers (Gallus gallus) - carcase - at slaughterhouse - Surveillance	private lab	Unspecified	HACCP and own checks	food sample > neck skin	Unknown	Batch	25g	10	10		
Meat from broilers (Gallus gallus) - carcase - at slaughterhouse - Surveillance	RVL	Objective sampling	Official sampling	food sample > neck skin	Unknown	Single	25g	45	6	4	
Meat from broilers (Gallus gallus) - carcase - at slaughterhouse - Surveillance	private lab	Census	Industry sampling	food sample > neck skin	Unknown	Batch	25g	2849	96	9	
Meat from broilers (Gallus gallus) - carcase - unspecified - Surveillance	RVL	Census	Official sampling	food sample > neck skin	Unknown	Batch	25g	60	18	2	
Meat from broilers (Gallus gallus) - carcase - unspecified - Surveillance	private lab	Census	Industry sampling	food sample > meat	Unknown	Single	25g	968	0		

Table Salmonella in poultry meat and products thereof

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Meat from broilers (Gallus gallus) - carcase - unspecified - Surveillance	private lab	Census	HACCP and own checks	food sample > neck skin	Unknown	Batch	25g	5	4		
Meat from broilers (Gallus gallus) - carcase - unspecified - Surveillance	private lab	Unspecified	Industry sampling	food sample > meat	Unknown	Single	25g	2	0		
Meat from broilers (Gallus gallus) - carcase - unspecified - Surveillance	RVL	Unspecified	Official and industry sampling	food sample > neck skin	Unknown	Single	25g	216	25	1	
Meat from broilers (Gallus gallus) - carcase - unspecified - Surveillance	private lab	Unspecified	HACCP and own checks	food sample > neck skin	Unknown	Batch	25g	1080	67	10	
Meat from broilers (Gallus gallus) - carcase - unspecified - Surveillance	RVL	Unspecified	Industry sampling	food sample > neck skin	Unknown	Batch	25g	20	0		
Meat from broilers (Gallus gallus) - carcase - unspecified - Surveillance	private lab	Unspecified	Not applicable	food sample	Unknown	Single	25g	20	0		
Meat from broilers (Gallus gallus) - fresh - at cutting plant - Surveillance	private lab	Census	HACCP and own checks	food sample > meat	Unknown	Batch	150g	10	6		
Meat from broilers (Gallus gallus) - fresh - at cutting plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample > meat	Unknown	Batch	25g	105	14	8	
Meat from broilers (Gallus gallus) - fresh - at cutting plant - Surveillance	private lab	Census	HACCP and own checks	food sample > meat	Unknown	Batch	200g	20	6		
Meat from broilers (Gallus gallus) - fresh - at cutting plant - Surveillance	private lab	Census	HACCP and own checks	food sample > meat	Unknown	Batch	125g	5	3		
Meat from broilers (Gallus gallus) - fresh - at cutting plant - Surveillance	RVL	Objective sampling	Official sampling	food sample > meat	Unknown	Single	25g	50	4		
Meat from broilers (Gallus gallus) - fresh - at processing plant - Surveillance	private lab	Objective sampling	Industry sampling	food sample > neck skin	Unknown	Batch	25g	39	1		

Table Salmonella in poultry meat and products thereof

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Meat from broilers (Gallus gallus) - fresh - at processing plant - Surveillance	private lab	Objective sampling	Industry sampling	food sample > meat	Unknown	Batch	25g	50	3		
Meat from broilers (Gallus gallus) - fresh - at processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample > meat	Unknown	Single	25g	499	10	6	
Meat from broilers (Gallus gallus) - fresh - at processing plant - Surveillance	RVL	Census	Industry sampling	food sample > meat	Unknown	Single	25g	270	18	10	1
Meat from broilers (Gallus gallus) - fresh - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample > meat	Unknown	Single	25g	539	31	7	
Meat from broilers (Gallus gallus) - fresh - at processing plant - Surveillance	RVL	Census	Official sampling	food sample > meat	Unknown	Single	25g	65	11	5	
Meat from broilers (Gallus gallus) - fresh - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample > meat	Unknown	Batch	25g	498	0		
Meat from broilers (Gallus gallus) - fresh - at processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample > meat	Unknown	Batch	125g	33	11		
Meat from broilers (Gallus gallus) - fresh - at processing plant - Surveillance	RVL	Census	Official and industry sampling	food sample > meat	Unknown	Batch	25g	205	32	15	
Meat from broilers (Gallus gallus) - fresh - at processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample > meat	Unknown	Single	25g	165	0		
Meat from broilers (Gallus gallus) - fresh - at processing plant - Surveillance	private lab	Convenience sampling	Industry sampling	food sample > meat	Unknown	Batch	25g	30	3		
Meat from broilers (Gallus gallus) - fresh - at processing plant - Surveillance	private lab	Census	HACCP and own checks	food sample > meat	Unknown	Batch	200g	433	31	6	
Meat from broilers (Gallus gallus) - fresh - at processing plant - Surveillance	private lab	Census	Industry sampling	food sample > meat	Unknown	Batch	25g	475	30	2	

Table Salmonella in poultry meat and products thereof

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Meat from broilers (Gallus gallus) - fresh - at processing plant - Surveillance	private lab	Census	Industry sampling	food sample > neck skin	Unknown	Batch	25g	150	0		
Meat from broilers (Gallus gallus) - fresh - at processing plant - Surveillance	private lab	Census	Industry sampling	food sample > meat	Unknown	Single	25g	2030	43		
Meat from broilers (Gallus gallus) - fresh - at processing plant - Surveillance	private lab	Unspecified	HACCP and own checks	food sample	Unknown	Single	25g	454	0		
Meat from broilers (Gallus gallus) - fresh - at processing plant - Surveillance	private lab	Unspecified	Not applicable	food sample > meat	Unknown	Batch	25g	6046	107	2	
Meat from broilers (Gallus gallus) - fresh - at processing plant - Surveillance	private lab	Census	Industry sampling	food sample > carcase swabs	Unknown	Single	1000g	1229	17	5	
Meat from broilers (Gallus gallus) - fresh - at slaughterhouse - Surveillance	RVL	Unspecified	Official and industry sampling	food sample > meat	Unknown	Single	25g	154	5		
Meat from broilers (Gallus gallus) - fresh - unspecified - Surveillance	private lab	Unspecified	HACCP and own checks	food sample > meat	Unknown	Batch	200g	65	65	5	
Meat from broilers (Gallus gallus) - fresh - unspecified - Surveillance	private lab	Unspecified	HACCP and own checks	food sample	Unknown	Batch	25g	2310	116	17	3
Meat from broilers (Gallus gallus) - fresh - unspecified - Surveillance	RVL	Unspecified	Official and industry sampling	food sample > meat	Unknown	Batch	25g	2249	107		
Meat from broilers (Gallus gallus) - fresh - unspecified - Surveillance	RVL	Unspecified	Industry sampling	food sample > meat	Unknown	Batch	25g	595	56	6	
Meat from broilers (Gallus gallus) - fresh - unspecified - Surveillance	RVL	Unspecified	Official sampling	food sample > meat	Unknown	Batch	25g	35	13		
Meat from broilers (Gallus gallus) - fresh - unspecified - Surveillance	private lab	Census	HACCP and own checks	food sample > meat	Unknown	Batch	200g	25	8	3	

Table Salmonella in poultry meat and products thereof

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Meat from broilers (Gallus gallus) - fresh - unspecified - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample > meat	Unknown	Single	25g	121	13	3	
Meat from broilers (Gallus gallus) - fresh - unspecified - Surveillance	private lab	Census	Industry sampling	food sample > neck skin	Unknown	Single	25g	1117	0		
Meat from broilers (Gallus gallus) - fresh - unspecified - Surveillance	RVL	Unspecified	Official and industry sampling	food sample > meat	Unknown	Single	25g	2026	296	38	
Meat from broilers (Gallus gallus) - fresh - unspecified - Surveillance	private lab	Objective sampling	Official sampling	food sample > meat	Unknown	Single	25g	21	5		5
Meat from broilers (Gallus gallus) - fresh - unspecified - Surveillance	private lab	Unspecified	Industry sampling	food sample > meat	Unknown	Single	25g	670	16	2	
Meat from broilers (Gallus gallus) - fresh - unspecified - Surveillance	private lab	Census	HACCP and own checks	food sample > meat	Unknown	Batch	150g	20	12		
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample > meat	Unknown	Batch	25g	68	5		
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - at processing plant - Surveillance	RVL	Census	Official sampling	food sample	Unknown	Single	25g	10	0		
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - at processing plant - Surveillance	private lab	Census	Industry sampling	food sample > meat	Unknown	Single	1000g	615	6		
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - at processing plant - Surveillance	private lab	Unspecified	HACCP and own checks	food sample	Unknown	Single	25g	456	0		
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample > meat	Unknown	Batch	25g	115	6	1	1

Table Salmonella in poultry meat and products thereof

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - at processing plant - Surveillance	private lab	Census	HACCP and own checks	food sample	Unknown	Batch	200g	5	1		
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - at processing plant - Surveillance	private lab	Unspecified	Not applicable	food sample > meat	Unknown	Batch	25g	1060	0		
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - at processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample > meat	Unknown	Single	25g	69	1		
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - at processing plant - Surveillance	private lab	Census	HACCP and own checks	food sample	Unknown	Batch	25g	256	12		1
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - at processing plant - Surveillance	private lab	Census	Industry sampling	food sample > meat	Unknown	Single	25g	714	0		
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - at processing plant - Surveillance	private lab	Census	Industry sampling	food sample > meat	Unknown	Batch	25g	26	3		
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - at processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample	Unknown	Batch	125g	11	2	2	
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - unspecified - Surveillance	RVL	Census	Official sampling	food sample	Unknown	Batch	25g	15	0		
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - unspecified - Surveillance	RVL	Unspecified	Official sampling	food sample	Unknown	Batch	25g	15	0		

Table Salmonella in poultry meat and products thereof

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - unspecified - Surveillance	private lab	Census	HACCP and own checks	food sample > meat	Unknown	Batch	200g	15	8		
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - unspecified - Surveillance	private lab	Unspecified	HACCP and own checks	food sample	Unknown	Batch	25g	200	8		
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - unspecified - Surveillance	private lab	Census	HACCP and own checks	food sample > meat	Unknown	Single	200g	1	1		
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - unspecified - Surveillance	RVL	Objective sampling	Official sampling	food sample	Unknown	Single	25g	19	8	6	
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - unspecified - Surveillance	RVL	Unspecified	Official and industry sampling	food sample > meat	Unknown	Single	25g	80	3	2	
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - unspecified - Surveillance	RVL	Unspecified	Industry sampling	food sample	Unknown	Batch	25g	6	0		
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - at processing plant - Surveillance	private lab	Census	Industry sampling	food sample > meat	Unknown	Single	500g	186	0		
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample	Unknown	Batch	25g	5	0		
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample	Unknown	Single	25g	40	0		

Table Salmonella in poultry meat and products thereof

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Census	Official sampling	food sample	Unknown	Single	25g	10	0		
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	25g	63	0		
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Census	Official and industry sampling	food sample	Unknown	Batch	25g	30	0		
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - at processing plant - Surveillance	private lab	Objective sampling	Industry sampling	food sample	Unknown	Batch	25g	7	0		
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample	Unknown	Single	25g	5	0		
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample	Unknown	Single	25g	10	0		
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample	Unknown	Batch	25g	25	0		
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Batch	25g	4	0		
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - unspecified - Surveillance	RVL	Unspecified	Industry sampling	food sample	Unknown	Single	25g	15	5		

Table Salmonella in poultry meat and products thereof

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - unspecified - Surveillance	RVL	Unspecified	Official and industry sampling	food sample	Unknown		25g	171	0		
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - unspecified - Surveillance	RVL	Unspecified	Industry sampling	food sample	Unknown	Batch	25G	6	0		
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - unspecified - Surveillance	private lab	Unspecified	HACCP and own checks	food sample	Unknown	Batch	25g	500	0		
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - unspecified - Surveillance	private lab	Unspecified	Not applicable	food sample	Unknown	Single	25g	510	0		
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - unspecified - Surveillance	PRIVATE LAB	Objective sampling	Official sampling	food sample	Unknown	Single	25g	11	0		
Meat from broilers (Gallus gallus) - meat products - raw but intended to be eaten cooked - at processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample	Unknown	Batch	125g	1	1		
Meat from broilers (Gallus gallus) - meat products - raw but intended to be eaten cooked - at processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	25g	276	0		
Meat from broilers (Gallus gallus) - meat products - raw but intended to be eaten cooked - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample	Unknown	Batch	25g	5	0		
Meat from broilers (Gallus gallus) - meat products - raw but intended to be eaten cooked - at processing plant - Surveillance	private lab	Objective sampling	Industry sampling	food sample	Unknown	Batch	25g	15	0		

Table Salmonella in poultry meat and products thereof

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Meat from broilers (Gallus gallus) - meat products - raw but intended to be eaten cooked - at processing plant - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample	Unknown	Single	25g	10	0		
Meat from broilers (Gallus gallus) - meat products - raw but intended to be eaten cooked - at processing plant - Surveillance	private lab	Census	HACCP and own checks	food sample	Unknown	Batch	25g	68	5		
Meat from broilers (Gallus gallus) - meat products - raw but intended to be eaten cooked - at processing plant - Surveillance	private lab	Convenience sampling	Industry sampling	food sample > meat	Unknown	Batch	25g	25	3		
Meat from broilers (Gallus gallus) - meat products - raw but intended to be eaten cooked - unspecified - Surveillance	private lab	Census	Industry sampling	food sample	Unknown	Single	25g	25	0		
Meat from broilers (Gallus gallus) - meat products - raw but intended to be eaten cooked - unspecified - Surveillance	private lab	Unspecified	Industry sampling	food sample	Unknown	Single	10g	5	0		
Meat from broilers (Gallus gallus) - meat products - raw but intended to be eaten cooked - unspecified - Surveillance	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	25g	101	0		
Meat from broilers (Gallus gallus) - meat products - raw but intended to be eaten cooked - unspecified - Surveillance	private lab	Unspecified	Industry sampling	food sample	Unknown	Single	25g	38	4		
Meat from broilers (Gallus gallus) - mechanically separated meat (MSM) - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample	Unknown	Batch	25g	10	0		
Meat from broilers (Gallus gallus) - mechanically separated meat (MSM) - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample	Unknown	Batch	10g	120	3		

Table Salmonella in poultry meat and products thereof

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Meat from broilers (Gallus gallus) - mechanically separated meat (MSM) - at processing plant - Surveillance	RVL	Census	Official sampling	food sample	Unknown	Single	10g	5	1		
Meat from broilers (Gallus gallus) - mechanically separated meat (MSM) - at processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample	Unknown	Batch	25g	5	1		
Meat from broilers (Gallus gallus) - mechanically separated meat (MSM) - at processing plant - Surveillance	private lab	Census	Industry sampling	food sample	Unknown	Single	25g	175	0		
Meat from broilers (Gallus gallus) - minced meat - intended to be eaten cooked - at processing plant - Surveillance	private lab	Census	Industry sampling	food sample > meat	Unknown	Single	25g	85	0		
Meat from broilers (Gallus gallus) - minced meat - intended to be eaten cooked - at processing plant - Surveillance	private lab	Unspecified	Not applicable	food sample > meat	Unknown	Batch	25g	733	2		
Meat from broilers (Gallus gallus) - minced meat - intended to be eaten cooked - at processing plant - Surveillance	private lab	Census	Industry sampling	food sample	Unknown	Batch	25g	5	0		
Meat from broilers (Gallus gallus) - minced meat - intended to be eaten cooked - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample	Unknown	Single	25g	2	0		
Meat from broilers (Gallus gallus) - minced meat - intended to be eaten cooked - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample	Unknown	Batch	25g	36	2		
Meat from broilers (Gallus gallus) - minced meat - intended to be eaten cooked - at processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample > meat	Unknown	Single	25g	178	1		

Table Salmonella in poultry meat and products thereof

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Meat from broilers (Gallus gallus) - minced meat - intended to be eaten cooked - at processing plant - Surveillance	private lab	Unspecified	Industry sampling	food sample > meat	Unknown	Batch	25g	1560	156	10	1
Meat from broilers (Gallus gallus) - minced meat - intended to be eaten cooked - unspecified - Surveillance	RVL	Unspecified	Official and industry sampling	food sample > meat	Unknown	Single	25g	230	5		
Meat from broilers (Gallus gallus) - minced meat - intended to be eaten cooked - unspecified - Surveillance	private lab	Unspecified	Not applicable	food sample	Unknown	Single	25g	115	107		
Meat from broilers (Gallus gallus) - minced meat - intended to be eaten cooked - unspecified - Surveillance	private lab	Unspecified	HACCP and own checks	food sample > meat	Unknown	Single	25g	23	5		
Meat from broilers (Gallus gallus) - minced meat - intended to be eaten cooked - unspecified - Surveillance	RVL	Unspecified	Official and industry sampling	food sample > meat	Unknown	Single	10g	20	1		
Meat from broilers (Gallus gallus) - minced meat - intended to be eaten cooked - unspecified - Surveillance	private lab	Unspecified	Industry sampling	food sample	Unknown	Single	25g	2	0		
Meat from duck - carcase - at processing plant - Surveillance	private lab	Unspecified	Not applicable	food sample > meat	Unknown	Batch	25g	40	1		
Meat from duck - carcase - at processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample > meat	Unknown	Single	25g	10	0		
Meat from duck - carcase - at processing plant - Surveillance	RVL	Census	Official sampling	food sample > meat	Unknown	Batch	25g	5	0		
Meat from duck - carcase - at slaughterhouse - Surveillance	private lab	Census	HACCP and own checks	food sample	Unknown	Single	25g	12	0		

Table Salmonella in poultry meat and products thereof

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Meat from duck - carcase - at slaughterhouse - Surveillance	RVL	Objective sampling	Industry sampling	food sample > neck skin	Unknown	Batch	25g	60	0		
Meat from duck - carcase - at slaughterhouse - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample > neck skin	Unknown	Single	25g	5	0		
Meat from duck - carcase - at slaughterhouse - Surveillance	RVL	Objective sampling	Official sampling	food sample > meat	Unknown	Batch	25g	4	0		
Meat from duck - carcase - unspecified - Surveillance	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	25g	7	0		
Meat from duck - carcase - unspecified - Surveillance	private lab	Unspecified	Not applicable	food sample	Unknown	Single	25g	158	5		3
Meat from geese - carcase - at cutting plant - Surveillance	private lab	Census	Industry sampling	food sample > meat	Unknown	Single	25g	21	0		
Meat from geese - carcase - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample > meat	Unknown	Batch	25g	5	0		
Meat from geese - carcase - at slaughterhouse - Surveillance	RVL	Objective sampling	Official sampling	food sample > meat	Unknown	Batch	25g	5	0		
Meat from geese - carcase - at slaughterhouse - Surveillance	RVL	Objective sampling	Industry sampling	food sample > meat	Unknown	Batch	25g	4	0		
Meat from geese - carcase - at slaughterhouse - Surveillance	private lab	Census	Industry sampling	food sample > meat	Unknown	Single	25g	15	0		
Meat from geese - carcase - at slaughterhouse - Surveillance	RVL	Objective sampling	Industry sampling	food sample > neck skin	Unknown	Batch	25g	8	6		
Meat from geese - carcase - unspecified - Surveillance	RVL	Unspecified	Official sampling	food sample > neck skin	Unknown	Single	25g	5	0		

Table Salmonella in poultry meat and products thereof

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Meat from geese - carcase - unspecified - Surveillance	private lab	Unspecified	Not applicable	food sample	Unknown	Single	25g	90	11		1
Meat from geese - carcase - unspecified - Surveillance	RVL	Unspecified	Industry sampling	food sample > neck skin	Unknown	Single	25g	10	0		
Meat from other poultry species - fresh - at slaughterhouse - Surveillance (meat from ostrich)	RVL	Objective sampling	Official and industry sampling	food sample > meat	Unknown	Single	25g	5	0		
Meat from other poultry species - fresh - unspecified - Surveillance (meat from ostrich)	RVL	Unspecified	Official sampling	food sample > meat	Unknown	Batch	125g	1	0		
Meat from turkey - carcase - at cutting plant - Surveillance	private lab	Census	Industry sampling	food sample > meat	Unknown	Batch	25g	81	0		
Meat from turkey - carcase - at cutting plant - Surveillance	RVL	Objective sampling	Official sampling	food sample > neck skin	Unknown	Batch	25g	20	4		
Meat from turkey - carcase - at processing plant - Surveillance	private lab	Objective sampling	Industry sampling	food sample > neck skin	Unknown	Batch	25g	145	0		
Meat from turkey - carcase - at processing plant - Surveillance	private lab	Census	Industry sampling	food sample > neck skin	Unknown	Single	200g	235	3	1	
Meat from turkey - carcase - at processing plant - Surveillance	private lab	Unspecified	Not applicable	food sample > neck skin	Unknown	Batch	25g	95	0		
Meat from turkey - carcase - at processing plant - Surveillance	private lab	Unspecified	Not applicable	food sample > neck skin	Unknown	Batch	25g	400	8		
Meat from turkey - carcase - at slaughterhouse - Surveillance	RVL	Census	Official sampling	food sample > neck skin	Unknown	Single	25g	80	7		1
Meat from turkey - carcase - at slaughterhouse - Surveillance	RVL	Unspecified	Official and industry sampling	food sample > neck skin	Unknown	Single	25g	10	0		

Table Salmonella in poultry meat and products thereof

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Meat from turkey - carcase - at slaughterhouse - Surveillance	RVL	Census	Industry sampling	food sample > neck skin	Unknown	Single	25g	340	39	1	2
Meat from turkey - carcase - unspecified - Surveillance	RVL	Unspecified	Official sampling	food sample > neck skin	Unknown	Single	25g	15	0		
Meat from turkey - carcase - unspecified - Surveillance	private lab	Census	HACCP and own checks	food sample > neck skin	Unknown	Batch	25g	5	3		
Meat from turkey - fresh - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample > meat	Unknown	Single	25g	10	0		
Meat from turkey - fresh - at processing plant - Surveillance	RVL	Census	Official sampling	food sample > meat	Unknown	Single	25g	140	11	3	1
Meat from turkey - fresh - at processing plant - Surveillance	private lab	Unspecified	Industry sampling	food sample > meat	Unknown	Batch	25g	26	0		
Meat from turkey - fresh - at processing plant - Surveillance	RVL	Census	Industry sampling	food sample > meat	Unknown	Single	25g	332	27		
Meat from turkey - fresh - at processing plant - Surveillance	private lab	Objective sampling	Industry sampling	food sample > meat	Unknown	Batch	25g	440	2		
Meat from turkey - fresh - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample > meat	Unknown	Batch	25g	10	0		
Meat from turkey - fresh - at processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample > meat	Unknown	Single	25g	5	0		
Meat from turkey - fresh - at processing plant - Surveillance	private lab	Unspecified	Not applicable	food sample > meat	Unknown	Batch	25g	1107	15		
Meat from turkey - fresh - unspecified - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample > meat	Unknown	Single	25g	50	5		

Table Salmonella in poultry meat and products thereof

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Meat from turkey - fresh - unspecified - Surveillance	RVL	Census	Official sampling	food sample > meat	Unknown	Batch	25g	5	0		
Meat from turkey - fresh - unspecified - Surveillance	private lab	Unspecified	Industry sampling	food sample > meat	Unknown	Single	25g	50	0		
Meat from turkey - fresh - unspecified - Surveillance	private lab	Census	HACCP and own checks	food sample > meat	Unknown	Single	200g	5	2		
Meat from turkey - fresh - unspecified - Surveillance	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	25g	31	5		
Meat from turkey - meat products - at processing plant - Surveillance (raw-smoked, ready to eat)	RVL	Census	Official sampling	food sample	Unknown	Single	25g	5	0		
Meat from turkey - meat products - cooked, ready-to -eat - at processing plant - Surveillance	private lab	Unspecified	Industry sampling	food sample	Unknown	Batch	25g	63	0		
Meat from turkey - meat products - cooked, ready-to -eat - at processing plant - Surveillance	private lab	Unspecified	Industry sampling	food sample	Unknown	Single	25g	5	0		
Meat from turkey - meat products - cooked, ready-to -eat - at processing plant - Surveillance	private lab	Unspecified	Not applicable	food sample	Unknown	Batch	25g	66	0		
Meat from turkey - meat products - cooked, ready-to -eat - unspecified - Surveillance	private lab	Unspecified	HACCP and own checks	food sample	Unknown	Single	25g	13	0		
Meat from turkey - meat products - cooked, ready-to -eat - unspecified - Surveillance	private lab	Objective sampling	Official sampling	food sample	Unknown	Single	25g	2	0		
Meat from turkey - meat products - cooked, ready-to -eat - unspecified - Surveillance	private lab	Unspecified	Not applicable	food sample	Unknown	Single	25g	35	0		
Meat from turkey - meat products - cooked, ready-to -eat - unspecified - Surveillance	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	25g	51	0		

Table Salmonella in poultry meat and products thereof

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Meat from turkey - meat products - cooked, ready-to -eat - unspecified - Surveillance	private lab	Unspecified	HACCP and own checks	food sample	Unknown	Batch	25g	20	0		
Meat from turkey - meat products - raw but intended to be eaten cooked - at processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample	Unknown	Batch	125g	10	3		
Meat from turkey - meat products - raw but intended to be eaten cooked - at processing plant - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample	Unknown	Single	25g	1	0		
Meat from turkey - meat products - raw but intended to be eaten cooked - at processing plant - Surveillance	private lab	Unspecified	Industry sampling	food sample > meat	Unknown	Batch	25g	26	0		
Meat from turkey - meat products - raw but intended to be eaten cooked - at processing plant - Surveillance	private lab	Unspecified	Not applicable	food sample > meat	Unknown	Batch	25g	515	1		
Meat from turkey - meat products - raw but intended to be eaten cooked - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample > meat	Unknown	Batch	25g	5	2		
Meat from turkey - meat products - raw but intended to be eaten cooked - at processing plant - Surveillance	RVL	Census	Official sampling	food sample	Unknown	Single	25g	30	0		
Meat from turkey - meat products - raw but intended to be eaten cooked - at processing plant - Surveillance	RVL	Census	Industry sampling	food sample	Unknown	Single	25g	20	0		
Meat from turkey - meat products - raw but intended to be eaten cooked - at processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	25g	140	0		

Table Salmonella in poultry meat and products thereof

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Meat from turkey - meat products - raw but intended to be eaten cooked - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample > meat	Unknown	Batch	25g	19	0		
Meat from turkey - meat products - raw but intended to be eaten cooked - at processing plant - Surveillance	private lab	Census	Industry sampling	food sample > meat	Unknown	Single	1000g	146	0		
Meat from turkey - meat products - raw but intended to be eaten cooked - unspecified - Surveillance	private lab	Unspecified	HACCP and own checks	food sample > meat	Unknown	Single	25g	24	1		
Meat from turkey - meat products - raw but intended to be eaten cooked - unspecified - Surveillance	private lab	Unspecified	Not applicable	food sample	Unknown	Single	25g	10	0		
Meat from turkey - meat products - raw but intended to be eaten cooked - unspecified - Surveillance	RVL	Unspecified	Official and industry sampling	food sample > meat	Unknown	Single	25g	45	0		
Meat from turkey - meat products - raw but intended to be eaten cooked - unspecified - Surveillance	private lab	Census	HACCP and own checks	food sample > meat	Unknown	Single	200g	5	1		
Meat from turkey - mechanically separated meat (MSM) - at processing plant - Surveillance	RVL	Census	Official sampling	food sample	Unknown	Single	10g	10	0		
Meat from turkey - mechanically separated meat (MSM) - at processing plant - Surveillance	RVL	Census	Industry sampling	food sample	Unknown	Single	10g	100	8		
Meat from turkey - mechanically separated meat (MSM) - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample	Unknown	Batch	10g	20	1		
Meat from turkey - minced meat - intended to be eaten cooked - at processing plant - Surveillance	RVL	Census	Official sampling	food sample	Unknown	Single	25g	5	0		

Table Salmonella in poultry meat and products thereof

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Meat from turkey - minced meat - intended to be eaten cooked - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample	Unknown	Batch	25g	15	0		

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Meat from broilers (Gallus gallus) - carcase - at slaughterhouse - Surveillance		6
Meat from broilers (Gallus gallus) - fresh - at processing plant - Surveillance		13
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - at processing plant - Surveillance		2
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - at processing plant - Surveillance		
Meat from broilers (Gallus gallus) - meat products - raw but intended to be eaten cooked - at processing plant - Surveillance		
Meat from broilers (Gallus gallus) - minced meat - intended to be eaten cooked - at processing plant - Surveillance		4
Meat from turkey - carcase - at slaughterhouse - Surveillance		7
Meat from turkey - fresh - at processing plant - Surveillance		

Table Salmonella in poultry meat and products thereof

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Meat from turkey - meat products - cooked, ready-to-eat - at processing plant - Surveillance		
Meat from turkey - meat products - raw but intended to be eaten cooked - at processing plant - Surveillance		
Meat from duck - carcase - at slaughterhouse - Surveillance		
Meat from geese - carcase - at slaughterhouse - Surveillance		
Meat from broilers (Gallus gallus) - carcase - at cutting plant - Surveillance		7
Meat from broilers (Gallus gallus) - carcase - at cutting plant - Surveillance		52
Meat from broilers (Gallus gallus) - carcase - at cutting plant - Surveillance		
Meat from broilers (Gallus gallus) - carcase - at cutting plant - Surveillance		4
Meat from broilers (Gallus gallus) - carcase - at processing plant - Surveillance		
Meat from broilers (Gallus gallus) - carcase - at processing plant - Surveillance		3
Meat from broilers (Gallus gallus) - carcase - at processing plant - Surveillance		6
Meat from broilers (Gallus gallus) - carcase - at processing plant - Surveillance		49

Table Salmonella in poultry meat and products thereof

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Meat from broilers (Gallus gallus) - carcase - at processing plant - Surveillance		
Meat from broilers (Gallus gallus) - carcase - at processing plant - Surveillance		7
Meat from broilers (Gallus gallus) - carcase - at processing plant - Surveillance		
Meat from broilers (Gallus gallus) - carcase - at slaughterhouse - Surveillance		
Meat from broilers (Gallus gallus) - carcase - at slaughterhouse - Surveillance		8
Meat from broilers (Gallus gallus) - carcase - at slaughterhouse - Surveillance	2	14
Meat from broilers (Gallus gallus) - carcase - at slaughterhouse - Surveillance		
Meat from broilers (Gallus gallus) - carcase - at slaughterhouse - Surveillance		86
Meat from broilers (Gallus gallus) - carcase - at slaughterhouse - Surveillance		
Meat from broilers (Gallus gallus) - carcase - at slaughterhouse - Surveillance	6	30
Meat from broilers (Gallus gallus) - carcase - at slaughterhouse - Surveillance		14
Meat from broilers (Gallus gallus) - carcase - at slaughterhouse - Surveillance		15

Table Salmonella in poultry meat and products thereof

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Meat from broilers (Gallus gallus) - carcase - at slaughterhouse - Surveillance		
Meat from broilers (Gallus gallus) - carcase - at slaughterhouse - Surveillance		1
Meat from broilers (Gallus gallus) - carcase - at slaughterhouse - Surveillance		12
Meat from broilers (Gallus gallus) - carcase - at slaughterhouse - Surveillance		4
Meat from broilers (Gallus gallus) - carcase - at slaughterhouse - Surveillance		87
Meat from broilers (Gallus gallus) - carcase - at slaughterhouse - Surveillance		21
Meat from broilers (Gallus gallus) - carcase - at slaughterhouse - Surveillance		3
Meat from broilers (Gallus gallus) - carcase - at slaughterhouse - Surveillance		5
Meat from broilers (Gallus gallus) - carcase - at slaughterhouse - Surveillance		13
Meat from broilers (Gallus gallus) - carcase - at slaughterhouse - Surveillance		10
Meat from broilers (Gallus gallus) - carcase - at slaughterhouse - Surveillance		2
Meat from broilers (Gallus gallus) - carcase - at slaughterhouse - Surveillance		87

Table Salmonella in poultry meat and products thereof

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Meat from broilers (Gallus gallus) - carcase - unspecified - Surveillance		16
Meat from broilers (Gallus gallus) - carcase - unspecified - Surveillance		
Meat from broilers (Gallus gallus) - carcase - unspecified - Surveillance		4
Meat from broilers (Gallus gallus) - carcase - unspecified - Surveillance		
Meat from broilers (Gallus gallus) - carcase - unspecified - Surveillance		24
Meat from broilers (Gallus gallus) - carcase - unspecified - Surveillance		57
Meat from broilers (Gallus gallus) - carcase - unspecified - Surveillance		
Meat from broilers (Gallus gallus) - carcase - unspecified - Surveillance		
Meat from broilers (Gallus gallus) - fresh - at cutting plant - Surveillance		6
Meat from broilers (Gallus gallus) - fresh - at cutting plant - Surveillance		6
Meat from broilers (Gallus gallus) - fresh - at cutting plant - Surveillance		6
Meat from broilers (Gallus gallus) - fresh - at cutting plant - Surveillance		3

Table Salmonella in poultry meat and products thereof

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Meat from broilers (Gallus gallus) - fresh - at cutting plant - Surveillance		4
Meat from broilers (Gallus gallus) - fresh - at processing plant - Surveillance		1
Meat from broilers (Gallus gallus) - fresh - at processing plant - Surveillance		3
Meat from broilers (Gallus gallus) - fresh - at processing plant - Surveillance		4
Meat from broilers (Gallus gallus) - fresh - at processing plant - Surveillance		7
Meat from broilers (Gallus gallus) - fresh - at processing plant - Surveillance		24
Meat from broilers (Gallus gallus) - fresh - at processing plant - Surveillance		6
Meat from broilers (Gallus gallus) - fresh - at processing plant - Surveillance		
Meat from broilers (Gallus gallus) - fresh - at processing plant - Surveillance		11
Meat from broilers (Gallus gallus) - fresh - at processing plant - Surveillance		17
Meat from broilers (Gallus gallus) - fresh - at processing plant - Surveillance		
Meat from broilers (Gallus gallus) - fresh - at processing plant - Surveillance		3

Table Salmonella in poultry meat and products thereof

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Meat from broilers (Gallus gallus) - fresh - at processing plant - Surveillance		25
Meat from broilers (Gallus gallus) - fresh - at processing plant - Surveillance		28
Meat from broilers (Gallus gallus) - fresh - at processing plant - Surveillance		
Meat from broilers (Gallus gallus) - fresh - at processing plant - Surveillance		43
Meat from broilers (Gallus gallus) - fresh - at processing plant - Surveillance		
Meat from broilers (Gallus gallus) - fresh - at processing plant - Surveillance	1	104
Meat from broilers (Gallus gallus) - fresh - at processing plant - Surveillance		12
Meat from broilers (Gallus gallus) - fresh - at slaughterhouse - Surveillance	5	
Meat from broilers (Gallus gallus) - fresh - unspecified - Surveillance		60
Meat from broilers (Gallus gallus) - fresh - unspecified - Surveillance		96
Meat from broilers (Gallus gallus) - fresh - unspecified - Surveillance	45	62
Meat from broilers (Gallus gallus) - fresh - unspecified - Surveillance		50

Table Salmonella in poultry meat and products thereof

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Meat from broilers (Gallus gallus) - fresh - unspecified - Surveillance	5	8
Meat from broilers (Gallus gallus) - fresh - unspecified - Surveillance		5
Meat from broilers (Gallus gallus) - fresh - unspecified - Surveillance		10
Meat from broilers (Gallus gallus) - fresh - unspecified - Surveillance		
Meat from broilers (Gallus gallus) - fresh - unspecified - Surveillance		258
Meat from broilers (Gallus gallus) - fresh - unspecified - Surveillance		
Meat from broilers (Gallus gallus) - fresh - unspecified - Surveillance		14
Meat from broilers (Gallus gallus) - fresh - unspecified - Surveillance		12
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - at processing plant - Surveillance		5
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - at processing plant - Surveillance		
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - at processing plant - Surveillance		6

Table Salmonella in poultry meat and products thereof

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - at processing plant - Surveillance		
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - at processing plant - Surveillance		4
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - at processing plant - Surveillance		1
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - at processing plant - Surveillance		
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - at processing plant - Surveillance		1
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - at processing plant - Surveillance		11
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - at processing plant - Surveillance		
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - at processing plant - Surveillance		3
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - at processing plant - Surveillance		

Table Salmonella in poultry meat and products thereof

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - unspecified - Surveillance		
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - unspecified - Surveillance		
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - unspecified - Surveillance		8
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - unspecified - Surveillance		8
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - unspecified - Surveillance		1
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - unspecified - Surveillance		2
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - unspecified - Surveillance		1
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - unspecified - Surveillance		
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - at processing plant - Surveillance		

Table Salmonella in poultry meat and products thereof

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - at processing plant - Surveillance		
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - at processing plant - Surveillance		
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - at processing plant - Surveillance		
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - at processing plant - Surveillance		
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - at processing plant - Surveillance		
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - at processing plant - Surveillance		
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - at processing plant - Surveillance		
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - at processing plant - Surveillance		
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - at processing plant - Surveillance		

Table Salmonella in poultry meat and products thereof

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - at processing plant - Surveillance		
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - unspecified - Surveillance		5
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - unspecified - Surveillance		
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - unspecified - Surveillance		
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - unspecified - Surveillance		
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - unspecified - Surveillance		
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - unspecified - Surveillance		
Meat from broilers (Gallus gallus) - meat products - raw but intended to be eaten cooked - at processing plant - Surveillance		1
Meat from broilers (Gallus gallus) - meat products - raw but intended to be eaten cooked - at processing plant - Surveillance		

Table Salmonella in poultry meat and products thereof

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Meat from broilers (Gallus gallus) - meat products - raw but intended to be eaten cooked - at processing plant - Surveillance		
Meat from broilers (Gallus gallus) - meat products - raw but intended to be eaten cooked - at processing plant - Surveillance		
Meat from broilers (Gallus gallus) - meat products - raw but intended to be eaten cooked - at processing plant - Surveillance		
Meat from broilers (Gallus gallus) - meat products - raw but intended to be eaten cooked - at processing plant - Surveillance		5
Meat from broilers (Gallus gallus) - meat products - raw but intended to be eaten cooked - at processing plant - Surveillance		3
Meat from broilers (Gallus gallus) - meat products - raw but intended to be eaten cooked - unspecified - Surveillance		
Meat from broilers (Gallus gallus) - meat products - raw but intended to be eaten cooked - unspecified - Surveillance		
Meat from broilers (Gallus gallus) - meat products - raw but intended to be eaten cooked - unspecified - Surveillance		
Meat from broilers (Gallus gallus) - meat products - raw but intended to be eaten cooked - unspecified - Surveillance		4

Table Salmonella in poultry meat and products thereof

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Meat from broilers (Gallus gallus) - mechanically separated meat (MSM) - at processing plant - Surveillance		
Meat from broilers (Gallus gallus) - mechanically separated meat (MSM) - at processing plant - Surveillance		3
Meat from broilers (Gallus gallus) - mechanically separated meat (MSM) - at processing plant - Surveillance		1
Meat from broilers (Gallus gallus) - mechanically separated meat (MSM) - at processing plant - Surveillance	1	
Meat from broilers (Gallus gallus) - mechanically separated meat (MSM) - at processing plant - Surveillance		
Meat from broilers (Gallus gallus) - minced meat - intended to be eaten cooked - at processing plant - Surveillance		
Meat from broilers (Gallus gallus) - minced meat - intended to be eaten cooked - at processing plant - Surveillance		2
Meat from broilers (Gallus gallus) - minced meat - intended to be eaten cooked - at processing plant - Surveillance		
Meat from broilers (Gallus gallus) - minced meat - intended to be eaten cooked - at processing plant - Surveillance		

Table Salmonella in poultry meat and products thereof

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Meat from broilers (Gallus gallus) - minced meat - intended to be eaten cooked - at processing plant - Surveillance		2
Meat from broilers (Gallus gallus) - minced meat - intended to be eaten cooked - at processing plant - Surveillance		1
Meat from broilers (Gallus gallus) - minced meat - intended to be eaten cooked - at processing plant - Surveillance		145
Meat from broilers (Gallus gallus) - minced meat - intended to be eaten cooked - unspecified - Surveillance		5
Meat from broilers (Gallus gallus) - minced meat - intended to be eaten cooked - unspecified - Surveillance		107
Meat from broilers (Gallus gallus) - minced meat - intended to be eaten cooked - unspecified - Surveillance		5
Meat from broilers (Gallus gallus) - minced meat - intended to be eaten cooked - unspecified - Surveillance		1
Meat from broilers (Gallus gallus) - minced meat - intended to be eaten cooked - unspecified - Surveillance		
Meat from duck - carcase - at processing plant - Surveillance		1
Meat from duck - carcase - at processing plant - Surveillance		

Table Salmonella in poultry meat and products thereof

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Meat from duck - carcase - at processing plant - Surveillance		
Meat from duck - carcase - at slaughterhouse - Surveillance		
Meat from duck - carcase - at slaughterhouse - Surveillance		
Meat from duck - carcase - at slaughterhouse - Surveillance		
Meat from duck - carcase - at slaughterhouse - Surveillance		
Meat from duck - carcase - unspecified - Surveillance		
Meat from duck - carcase - unspecified - Surveillance		2
Meat from geese - carcase - at cutting plant - Surveillance		
Meat from geese - carcase - at processing plant - Surveillance		
Meat from geese - carcase - at slaughterhouse - Surveillance		
Meat from geese - carcase - at slaughterhouse - Surveillance		
Meat from geese - carcase - at slaughterhouse - Surveillance		

Table Salmonella in poultry meat and products thereof

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Meat from geese - carcase - at slaughterhouse - Surveillance		6
Meat from geese - carcase - unspecified - Surveillance		
Meat from geese - carcase - unspecified - Surveillance		10
Meat from geese - carcase - unspecified - Surveillance		
Meat from other poultry species - fresh - at slaughterhouse - Surveillance (meat from ostrich)		
Meat from other poultry species - fresh - unspecified - Surveillance (meat from ostrich)		
Meat from turkey - carcase - at cutting plant - Surveillance		
Meat from turkey - carcase - at cutting plant - Surveillance		4
Meat from turkey - carcase - at processing plant - Surveillance		
Meat from turkey - carcase - at processing plant - Surveillance		2
Meat from turkey - carcase - at processing plant - Surveillance		
Meat from turkey - carcase - at processing plant - Surveillance		8

Table Salmonella in poultry meat and products thereof

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Meat from turkey - carcase - at slaughterhouse - Surveillance	1	5
Meat from turkey - carcase - at slaughterhouse - Surveillance		
Meat from turkey - carcase - at slaughterhouse - Surveillance		36
Meat from turkey - carcase - unspecified - Surveillance		
Meat from turkey - carcase - unspecified - Surveillance		3
Meat from turkey - fresh - at processing plant - Surveillance		
Meat from turkey - fresh - at processing plant - Surveillance		7
Meat from turkey - fresh - at processing plant - Surveillance		
Meat from turkey - fresh - at processing plant - Surveillance		27
Meat from turkey - fresh - at processing plant - Surveillance		2
Meat from turkey - fresh - at processing plant - Surveillance		
Meat from turkey - fresh - at processing plant - Surveillance		

Table Salmonella in poultry meat and products thereof

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Meat from turkey - fresh - at processing plant - Surveillance		15
Meat from turkey - fresh - unspecified - Surveillance		5
Meat from turkey - fresh - unspecified - Surveillance		
Meat from turkey - fresh - unspecified - Surveillance		
Meat from turkey - fresh - unspecified - Surveillance		2
Meat from turkey - fresh - unspecified - Surveillance		5
Meat from turkey - meat products - at processing plant - Surveillance (raw-smoked, ready to eat)		
Meat from turkey - meat products - cooked, ready-to-eat - at processing plant - Surveillance		
Meat from turkey - meat products - cooked, ready-to-eat - at processing plant - Surveillance		
Meat from turkey - meat products - cooked, ready-to-eat - at processing plant - Surveillance		
Meat from turkey - meat products - cooked, ready-to-eat - unspecified - Surveillance		
Meat from turkey - meat products - cooked, ready-to-eat - unspecified - Surveillance		

Table Salmonella in poultry meat and products thereof

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Meat from turkey - meat products - cooked, ready-to-eat - unspecified - Surveillance		
Meat from turkey - meat products - cooked, ready-to-eat - unspecified - Surveillance		
Meat from turkey - meat products - cooked, ready-to-eat - unspecified - Surveillance		
Meat from turkey - meat products - raw but intended to be eaten cooked - at processing plant - Surveillance		3
Meat from turkey - meat products - raw but intended to be eaten cooked - at processing plant - Surveillance		
Meat from turkey - meat products - raw but intended to be eaten cooked - at processing plant - Surveillance		
Meat from turkey - meat products - raw but intended to be eaten cooked - at processing plant - Surveillance		1
Meat from turkey - meat products - raw but intended to be eaten cooked - at processing plant - Surveillance		2
Meat from turkey - meat products - raw but intended to be eaten cooked - at processing plant - Surveillance		
Meat from turkey - meat products - raw but intended to be eaten cooked - at processing plant - Surveillance		

Table Salmonella in poultry meat and products thereof

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Meat from turkey - meat products - raw but intended to be eaten cooked - at processing plant - Surveillance		
Meat from turkey - meat products - raw but intended to be eaten cooked - at processing plant - Surveillance		
Meat from turkey - meat products - raw but intended to be eaten cooked - at processing plant - Surveillance		
Meat from turkey - meat products - raw but intended to be eaten cooked - unspecified - Surveillance		1
Meat from turkey - meat products - raw but intended to be eaten cooked - unspecified - Surveillance		
Meat from turkey - meat products - raw but intended to be eaten cooked - unspecified - Surveillance		
Meat from turkey - meat products - raw but intended to be eaten cooked - unspecified - Surveillance		1
Meat from turkey - mechanically separated meat (MSM) - at processing plant - Surveillance		
Meat from turkey - mechanically separated meat (MSM) - at processing plant - Surveillance		8
Meat from turkey - mechanically separated meat (MSM) - at processing plant - Surveillance		1

Table Salmonella in poultry meat and products thereof

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Meat from turkey - minced meat - intended to be eaten cooked - at processing plant - Surveillance		
Meat from turkey - minced meat - intended to be eaten cooked - at processing plant - Surveillance		

Table Salmonella in milk and dairy products

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Milk, cows' - raw milk for manufacture - intended for manufacture of raw or low heat-treated products - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample > milk	Unknown	Single	25ml	27	0		
Cheeses made from cows' milk - fresh - made from raw or low heat-treated milk - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample	Unknown	Batch	25g	75	1		
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample	Unknown	Batch	25g	60	0		
Cheeses made from goats' milk - soft and semi-soft - made from raw or low heat-treated milk - at processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	25g	5	0		
Cheeses made from sheep's milk - fresh - made from raw or low heat-treated milk - at processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample	Unknown	Batch	125g	2	0		
Cheeses made from sheep's milk - soft and semi-soft - made from raw or low heat-treated milk - at processing plant - Surveillance	private lab	Objective sampling	Industry sampling	food sample	Unknown	Single	25g	5	0		
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample	Unknown	Batch	25g	55	0		
Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample	Unknown	Batch	25g	53	0		
Dairy products (excluding cheeses) - ice-cream - made from raw or low heat-treated milk - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample	Unknown	Batch	25g	15	0		

Table Salmonella in milk and dairy products

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Dairy products (excluding cheeses) - milk powder and whey powder - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample	Unknown	Batch	25g	175	0		
Cheeses made from cows' milk - fresh - made from raw or low heat-treated milk - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample	Unknown	Single	25g	180	0		
Cheeses made from cows' milk - fresh - made from raw or low heat-treated milk - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample	Unknown	Batch	25g	54	0		
Cheeses made from cows' milk - fresh - made from raw or low heat-treated milk - at processing plant - Surveillance	private lab	Objective sampling	Industry sampling	food sample	Unknown	Batch	25g	20	0		
Cheeses made from cows' milk - fresh - made from raw or low heat-treated milk - at processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	25g	2666	0		
Cheeses made from cows' milk - fresh - made from raw or low heat-treated milk - at processing plant - Surveillance	RVL	Census	Official and industry sampling	food sample	Unknown	Batch	25g	30	0		
Cheeses made from cows' milk - fresh - made from raw or low heat-treated milk - at processing plant - Surveillance	private lab	Unspecified	HACCP and own checks	food sample	Unknown	Single	25g	219	0		
Cheeses made from cows' milk - fresh - made from raw or low heat-treated milk - at processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample	Unknown	Batch	125g	9	0		
Cheeses made from cows' milk - fresh - made from raw or low heat-treated milk - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample	Unknown	Single	25g	4	0		

Table Salmonella in milk and dairy products

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Cheeses made from cows' milk - fresh - made from raw or low heat-treated milk - unspecified - Surveillance	private lab	Unspecified	Not applicable	food sample	Unknown	Batch	25g	12	0		
Cheeses made from cows' milk - hard - made from pasteurised milk - at processing plant	NRL	Census	Industry sampling	food sample	Unknown	Batch	25g	25	0		
Cheeses made from cows' milk - soft and semi-soft - at processing plant - Surveillance (the temperature of heat-treated is unknown)	private lab	Unspecified	Industry sampling	food sample	Unknown	Batch	25g	564	0		
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - at processing plant - Surveillance	RVL	Census	Official and industry sampling	food sample	Unknown	Batch	25g	149	0		
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - at processing plant - Surveillance	private lab	Objective sampling	Industry sampling	food sample	Unknown	Batch	25g	12	0		
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - at processing plant - Surveillance	private lab	Unspecified	HACCP and own checks	food sample	Unknown	Single	25g	414	0		
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - at processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample	Unknown	Single	25g	60	0		
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - at processing plant - Surveillance	private lab	Unspecified	Not applicable	food sample	Unknown	Batch	10g	5	0		
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - at processing plant - Surveillance	private lab	Objective sampling	Industry sampling	food sample	Unknown	Single	25g	26	0		

Table Salmonella in milk and dairy products

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - at processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	25g	371	0		
Cheeses made from cows' milk - unspecified - made from pasteurised milk - at farm - Surveillance (ripened cheese) [1)]	RVL	Census	Official sampling	food sample	Unknown	Single	25g	3	0		
Cheeses made from cows' milk - unspecified - made from pasteurised milk - at farm - Surveillance (ripened cheese) [2)]	RVL	Census	Industry sampling	food sample	Unknown	Single	25g	5	0		
Cheeses made from cows' milk - unspecified - made from pasteurised milk - at processing plant - Surveillance	private lab	Census	Industry sampling	food sample	Unknown	Single	200g	73	0		
Cheeses made from cows' milk - unspecified - made from pasteurised milk - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample	Unknown	Batch	25g	25	0		
Cheeses made from cows' milk - unspecified - made from pasteurised milk - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample	Unknown	Batch	25g	578	0		
Cheeses made from cows' milk - unspecified - made from pasteurised milk - at processing plant - Surveillance (ripened cheese)	RVL	Objective sampling	Official and industry sampling	food sample	Unknown	Single	25g	15	0		
Cheeses made from cows' milk - unspecified - made from pasteurised milk - at processing plant - Surveillance (ripened cheese)	RVL	Objective sampling	Industry sampling	food sample	Unknown	Batch	25g	155	0		
Cheeses made from cows' milk - unspecified - made from pasteurised milk - at processing plant - Surveillance (ripened cheese)	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	25g	38	0		

Table Salmonella in milk and dairy products

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Cheeses made from cows' milk - unspecified - made from pasteurised milk - at processing plant - Surveillance (ripened cheese)	RVL	Objective sampling	Official sampling	food sample	Unknown	Batch	25g	22	0		
Cheeses made from cows' milk - unspecified - made from pasteurised milk - at processing plant - Surveillance (ripened cheese)	RVL	Unspecified	Official sampling	food sample	Unknown	Single	25g	30	0		
Cheeses made from cows' milk - unspecified - made from pasteurised milk - unspecified - Surveillance (ripening cheese)	private lab	Census	Industry sampling	food sample	Unknown	Single	200g	106	0		
Cheeses made from cows' milk - unspecified - made from pasteurised milk - unspecified - Surveillance (ripening cheese)	private lab	Unspecified	Not applicable	food sample	Unknown	Batch	25g	17	0		
Cheeses made from goats' milk - soft and semi-soft - at processing plant - Surveillance (the temperature of heat-treated is unknown)	private lab	Unspecified	Industry sampling	food sample	Unknown	Batch	25g	15	0		
Cheeses made from goats' milk - unspecified - at processing plant	NRL	Suspect sampling	Industry sampling	food sample	Unknown	Single	25g	3	0		
Cheeses made from goats' milk - unspecified - made from pasteurised milk - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample	Unknown	Batch	25g	6	0		
Cheeses made from goats' milk - unspecified - made from pasteurised milk - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample	Unknown	Batch	25g	20	0		
Cheeses made from sheep's milk - unspecified - made from raw or low heat-treated milk - at farm - Surveillance	RVL	Census	Official sampling	food sample	Domestic	Single	25g	5	0		

Table Salmonella in milk and dairy products

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Cheeses, made from unspecified milk or other animal milk - fresh - made from pasteurised milk - at processing plant - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample	Unknown	Single	25g	67	0		
Cheeses, made from unspecified milk or other animal milk - fresh - made from pasteurised milk - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample	Unknown	Single	25g	4	0		
Cheeses, made from unspecified milk or other animal milk - fresh - made from pasteurised milk - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample	Unknown	Batch	25g	5	0		
Cheeses, made from unspecified milk or other animal milk - fresh - made from pasteurised milk - at processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	25g	40	0		
Cheeses, made from unspecified milk or other animal milk - fresh - made from pasteurised milk - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample	Unknown	Batch	25g	30	0		
Cheeses, made from unspecified milk or other animal milk - fresh - made from pasteurised milk - at processing plant - Surveillance (ripened cheese)	RVL	Census	Official sampling	food sample	Unknown	Single	25g	20	0		
Cheeses, made from unspecified milk or other animal milk - fresh - made from pasteurised milk - at processing plant - Surveillance (unripened cheese)	RVL	Census	Industry sampling	food sample	Unknown	Single	25g	26	0		
Cheeses, made from unspecified milk or other animal milk - spreadable - at processing plant - Surveillance (from pasteurised milk)	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	25g	34	0		
Dairy products (excluding cheeses) - at processing plant - Surveillance (cream & sweet cream from pasteurised milk)	RVL	Objective sampling	Industry sampling	food sample	Unknown	Batch	25ml	38	0		

Table Salmonella in milk and dairy products

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Dairy products (excluding cheeses) - at processing plant - Surveillance (cream & sweet cream from pasteurised milk)	RVL	Objective sampling	Official sampling	food sample	Unknown	Batch	25g	7	0		
Dairy products (excluding cheeses) - at processing plant - Surveillance (cream & sweet cream from pasteurised milk)	RVL	Objective sampling	Official and industry sampling	food sample	Unknown	Single	25g	3	0		
Dairy products (excluding cheeses) - at processing plant - Surveillance (cream & sweet cream from pasteurised milk)	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	25g	40	0		
Dairy products (excluding cheeses) - butter - at processing plant - Surveillance (the temperature of head-treated is unknown)	private lab	Unspecified	Industry sampling	food sample	Unknown	Batch	25g	178	0		
Dairy products (excluding cheeses) - butter - made from pasteurised milk - at processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	25g	71	0		
Dairy products (excluding cheeses) - butter - made from pasteurised milk - at processing plant - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample	Unknown	Single	25g	20	0		
Dairy products (excluding cheeses) - butter - made from pasteurised milk - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample	Unknown	Batch	25g	10	0		
Dairy products (excluding cheeses) - butter - made from pasteurised milk - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample	Unknown	Batch	25g	55	0		
Dairy products (excluding cheeses) - butter - made from pasteurised milk - unspecified - Surveillance	private lab	Census	Industry sampling	food sample	Unknown	Single	200g	4	0		

Table Salmonella in milk and dairy products

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - at processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample	Unknown	Single	25g	5	0		
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - at processing plant - Surveillance	private lab	Objective sampling	Industry sampling	food sample	Unknown	Single	25g	11	0		
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - at processing plant - Surveillance	private lab	Unspecified	Industry sampling	food sample	Unknown	Batch	10g	41	0		
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample	Unknown	Batch	125g	1	0		
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - at processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	25g	108	0		
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - at processing plant - Surveillance	RVL	Census	Official sampling	food sample	Unknown	Batch	25g	5	0		
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - at processing plant - Surveillance	private lab	Objective sampling	Industry sampling	food sample	Unknown	Batch	25g	20	0		
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample	Unknown	Single	25g	6	0		
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample	Unknown	Single	25g	15	0		

Table Salmonella in milk and dairy products

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample	Unknown	Batch	25g	10	0		
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - at processing plant - Surveillance	private lab	Unspecified	HACCP and own checks	food sample	Unknown	Single	25g	72	0		
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - unspecified - Surveillance	private lab	Unspecified	Not applicable	food sample	Unknown	Batch	25g	10	0		
Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - at processing plant - Surveillance	private lab	Objective sampling	Industry sampling	food sample	Unknown	Single	25g	16	0		
Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - at processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Batch	25ml	2	0		
Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - at processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample	Unknown	Single	25g	5	0		
Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample	Unknown	Batch	25g	47	0		
Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - at processing plant - Surveillance [3)]	private lab	Unspecified	Industry sampling	food sample	Unknown	Batch	25g	90	0		
Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - at processing plant - Surveillance	RVL	Census	Official and industry sampling	food sample	Unknown	Batch	25g	15	0		

Table Salmonella in milk and dairy products

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - at processing plant - Surveillance	private lab	Unspecified	Industry sampling	food sample	Unknown	Batch	10g	5	0		
Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - at processing plant - Surveillance	private lab	Unspecified	HACCP and own checks	food sample	Unknown	Single	25g	111	0		
Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - at processing plant - Surveillance	private lab	Objective sampling	Industry sampling	food sample	Unknown	Batch	25g	5	0		
Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - at processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	25g	77	0		
Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample	Unknown	Single	25g	8	0		
Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - unspecified - Surveillance	private lab	Unspecified	Not applicable	food sample	Unknown	Batch	25g	29	0		
Dairy products (excluding cheeses) - dairy desserts - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample	Unknown	Batch	25g	20	0		
Dairy products (excluding cheeses) - dairy desserts - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample	Unknown	Batch	25g	6	0		
Dairy products (excluding cheeses) - fermented dairy products - at processing plant - Surveillance (yogurt, kefir, sour milk, buttermilk)	RVL	Objective sampling	Official and industry sampling	food sample	Unknown	Single	25g	11	0		
Dairy products (excluding cheeses) - fermented dairy products - at processing plant - Surveillance (yogurt, kefir, sour milk, buttermilk)	RVL	Objective sampling	Industry sampling	food sample	Unknown	Single	25g	3	0		

Table Salmonella in milk and dairy products

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Dairy products (excluding cheeses) - fermented dairy products - at processing plant - Surveillance (yogurt, kefir, sour milk, buttermilk)	RVL	Objective sampling	Industry sampling	food sample	Unknown	Batch	25g	29	0		
Dairy products (excluding cheeses) - fermented dairy products - at processing plant - Surveillance (yogurt, kefir, sour milk, buttermilk)	RVL	Objective sampling	Official sampling	food sample	Unknown	Batch	25g	42	0		
Dairy products (excluding cheeses) - fermented dairy products - at processing plant - Surveillance (yogurt, kefir, sour milk, buttermilk)	RVL	Unspecified	Industry sampling	food sample	Unknown	Batch	25ml	2	0		
Dairy products (excluding cheeses) - fermented dairy products - at processing plant - Surveillance (yogurt, kefir, sour milk, buttermilk)	RVL	Census	Official sampling	food sample	Unknown	Single	25g	1	0		
Dairy products (excluding cheeses) - fermented dairy products - at processing plant - Surveillance (yogurt, kefir, sour milk, buttermilk)	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	25g	96	0		
Dairy products (excluding cheeses) - fermented dairy products - unspecified - Surveillance (yoguhrt, kefir, sour milk, buttermilk)	private lab	Census	Industry sampling	food sample	Unknown	Single	200g	279	0		
Dairy products (excluding cheeses) - fermented dairy products - unspecified - Surveillance (yoguhrt, kefir, sour milk, buttermilk)	private lab	Unspecified	Not applicable	food sample	Unknown	Batch	25g	17	0		
Dairy products (excluding cheeses) - ice-cream - made from pasteurised milk - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample	Unknown	Batch	25g	35	0		
Dairy products (excluding cheeses) - ice-cream - made from pasteurised milk - at processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample	Unknown	Batch	25g	10	0		

Table Salmonella in milk and dairy products

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Dairy products (excluding cheeses) - ice-cream - made from pasteurised milk - at processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	25g	2	0		
Dairy products (excluding cheeses) - ice-cream - made from pasteurised milk - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample	Unknown	Batch	25g	128	0		
Dairy products (excluding cheeses) - ice-cream - made from pasteurised milk - at processing plant - Surveillance	RVL	Census	Official sampling	food sample	Unknown	Single	25g	20	0		
Dairy products (excluding cheeses) - ice-cream - made from pasteurised milk - unspecified - Surveillance	private lab	Census	Industry sampling	food sample	Unknown	Single	200g	189	0		
Dairy products (excluding cheeses) - ice-cream - made from raw or low heat-treated milk - at processing plant - Surveillance	private lab	Objective sampling	Industry sampling	food sample	Unknown	Batch	25g	16	0		
Dairy products (excluding cheeses) - ice-cream - made from raw or low heat-treated milk - at processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample	Unknown	Batch	25g	2	0		
Dairy products (excluding cheeses) - ice-cream - made from raw or low heat-treated milk - at processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	25g	64	0		
Dairy products (excluding cheeses) - ice-cream - made from raw or low heat-treated milk - at processing plant - Surveillance	RVL	Census	Official sampling	food sample	Unknown	Batch	25g	10	0		
Dairy products (excluding cheeses) - ice-cream - made from raw or low heat-treated milk - at processing plant - Surveillance	private lab	Unspecified	HACCP and own checks	food sample	Unknown	Single	25g	36	0		

Table Salmonella in milk and dairy products

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Dairy products (excluding cheeses) - ice-cream - made from raw or low heat-treated milk - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample	Unknown	Batch	25g	5	0		
Dairy products (excluding cheeses) - ice-cream - made from raw or low heat-treated milk - at processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample	Unknown	Single	25g	23	0		
Dairy products (excluding cheeses) - ice-cream - made from raw or low heat-treated milk - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample	Unknown	Single	25g	16	0		
Dairy products (excluding cheeses) - ice-cream - made from raw or low heat-treated milk - unspecified - Surveillance	private lab	Census	Industry sampling	food sample	Unknown	Single	200g	189	0		
Dairy products (excluding cheeses) - ice-cream - made from raw or low heat-treated milk - unspecified - Surveillance	RVL	Unspecified	Industry sampling	food sample	Unknown	Single	25g	15	0		
Dairy products (excluding cheeses) - milk powder and whey powder - at processing plant	NRL	Census	Industry sampling	food sample	Unknown	Batch	25g	10	0		
Dairy products (excluding cheeses) - milk powder and whey powder - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample	Unknown	Batch	750g	5	0		
Dairy products (excluding cheeses) - milk powder and whey powder - at processing plant - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample	Unknown	Single	25g	127	0		
Dairy products (excluding cheeses) - milk powder and whey powder - at processing plant - Surveillance	private lab	Unspecified	Industry sampling	food sample	Unknown	Batch	25g	82	0		

Table Salmonella in milk and dairy products

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Dairy products (excluding cheeses) - milk powder and whey powder - at processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample	Unknown	Batch	25g	60	0		
Dairy products (excluding cheeses) - milk powder and whey powder - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample	Unknown	Batch	25g	186	0		
Dairy products (excluding cheeses) - milk powder and whey powder - at processing plant - Surveillance	private lab	Unspecified	HACCP and own checks	food sample	Unknown	Single	25g	442	0		
Dairy products (excluding cheeses) - milk powder and whey powder - at processing plant - Surveillance	RVL	Census	Official sampling	food sample	Unknown	Single	25g	40	0		
Dairy products (excluding cheeses) - milk powder and whey powder - at processing plant - Surveillance	private lab	Objective sampling	HACCP and own checks	food sample	Unknown	Single	25g	324	0		
Dairy products (excluding cheeses) - milk powder and whey powder - at processing plant - Surveillance	RVL	Census	Industry sampling	food sample	Unknown	Single	25g	34	0		
Dairy products (excluding cheeses) - milk powder and whey powder - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample	Unknown	Batch	50g	5	0		
Dairy products (excluding cheeses) - milk powder and whey powder - at processing plant - Surveillance	private lab	Unspecified	Industry sampling	food sample	Unknown	Single	10g	14	0		
Dairy products (excluding cheeses) - milk powder and whey powder - at processing plant - Surveillance	private lab	Objective sampling	Industry sampling	food sample	Unknown	Single	25g	176	0		

Table Salmonella in milk and dairy products

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Dairy products (excluding cheeses) - milk powder and whey powder - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample	Unknown	Single	25g	2	0		
Dairy products (excluding cheeses) - milk powder and whey powder - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample	Unknown	Single	25g	3	0		
Dairy products (excluding cheeses) - milk powder and whey powder - at processing plant - Surveillance	private lab	Unspecified	Industry sampling	food sample	Unknown	Single	25g	3	0		
Dairy products (excluding cheeses) - milk powder and whey powder - at processing plant - Surveillance	private lab	Objective sampling	Industry sampling	food sample	Unknown	Batch	25g	125	0		
Dairy products (excluding cheeses) - milk powder and whey powder - at processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	25g	2814	0		
Dairy products (excluding cheeses) - milk powder and whey powder - at processing plant - Surveillance	RVL	Census	Official and industry sampling	food sample	Unknown	Batch	25g	92	0		
Dairy products (excluding cheeses) - milk powder and whey powder - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample	Unknown	Batch	25g	5	0		
Dairy products (excluding cheeses) - milk powder and whey powder - unspecified - Surveillance	private lab	Unspecified	Not applicable	food sample	Unknown	Batch	25g	3	0		
Dairy products (excluding cheeses) - milk powder and whey powder - unspecified - Surveillance	private lab	Objective sampling	Official sampling	food sample	Unknown	Single	25g	20	0		

Table Salmonella in milk and dairy products

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Dairy products (excluding cheeses) - unspecified - Surveillance (cream & sweet cream from pasteurised milk)	private lab	Census	Industry sampling	food sample	Unknown	Single	200g	10	0		
Dairy products (excluding cheeses) - whey - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample	Unknown	Single	25g	60	0		
Dairy products (excluding cheeses) - yoghurt - at processing plant (from goat's milk)	NRL	Selective sampling	Industry sampling	food sample	Unknown	Single	25g	1	0		
Dairy products, unspecified - at processing plant (cottage cheese from pasteurised milk for baby)	RVL	Unspecified	Official sampling	food sample	Unknown	Batch	25g	2	0		
Dairy products, unspecified - at processing plant (mixtures of butter and vegetables oil)	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	25g	11	0		
Dairy products, unspecified - at processing plant - Surveillance (cakes)	RVL	Unspecified	Industry sampling	food sample	Unknown	Single	25g	4	0		
Milk from other animal species or unspecified - at processing plant (condensed milk)	RVL	Objective sampling	Official sampling	food sample	Unknown	Batch	25g	5	0		
Milk from other animal species or unspecified - at processing plant (condensed milk)	private lab	Objective sampling	Industry sampling	food sample	Unknown	Batch	25g	45	0		
Milk from other animal species or unspecified - at processing plant (condensed milk)	RVL	Objective sampling	Industry sampling	food sample	Unknown	Batch	25g	5	0		
Milk, cows' - pasteurised milk - at processing plant - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample > milk	Unknown	Single	25ml	8	0		
Milk, cows' - pasteurised milk - at processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample > milk	Unknown	Single	25ml	50	0		
Milk, cows' - pasteurised milk - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample > milk	Unknown	Batch	25ml	56	0		

Table Salmonella in milk and dairy products

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Milk, cows' - pasteurised milk - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample > milk	Unknown	Batch	25ml	30	0		
Milk, cows' - pasteurised milk - unspecified - Surveillance	private lab	Census	Industry sampling	food sample > milk	Unknown	Single	1000ml	10	0		
Milk, cows' - pasteurised milk - unspecified - Surveillance	RVL	Unspecified	Official and industry sampling	food sample > milk	Unknown	Single	25ml	16	0		
Milk, cows' - raw milk - intended for direct human consumption - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample > milk	Unknown	Batch	25ml	31	0		
Milk, cows' - raw milk - intended for direct human consumption - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample > milk	Unknown	Single	25ml	24	0		
Milk, cows' - raw milk - intended for direct human consumption - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample > milk	Unknown	Batch	25ml	5	0		
Milk, cows' - raw milk for manufacture - intended for manufacture of pasteurised/UHT products - at processing plant - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample > milk	Unknown	Single	25ml	2	0		
Milk, cows' - raw milk for manufacture - intended for manufacture of pasteurised/UHT products - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample > milk	Unknown	Single	25ml	8	0		
Milk, cows' - raw milk for manufacture - intended for manufacture of raw or low heat-treated products - at farm - Surveillance	RVL	Unspecified	Industry sampling	food sample > milk	Domestic	Single	25ml	1	0		
Milk, cows' - raw milk for manufacture - intended for manufacture of raw or low heat-treated products - at processing plant - Surveillance	NRL	Unspecified	Industry sampling	food sample > milk	Unknown	Batch	25ml	1	0		
Milk, cows' - raw milk for manufacture - intended for manufacture of raw or low heat-treated products - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample > milk	Unknown	Batch	25ml	1	0		

Table Salmonella in milk and dairy products

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Milk, cows' - raw milk for manufacture - intended for manufacture of raw or low heat-treated products - at processing plant - Surveillance	private lab	Objective sampling	Industry sampling	food sample > milk	Unknown	Single	25ml	10	0		
Milk, goats' - UHT milk - at processing plant	NRL	Selective sampling	Industry sampling	food sample	Unknown	Single	25ml	1	0		
Milk, goats' - pasteurised milk - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample > milk	Unknown	Single	25ml	2	0		
Milk, goats' - raw milk for manufacture - intended for manufacture of pasteurised/UHT products - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample > milk	Unknown	Single	25ml	2	0		
Milk, goats' - raw milk for manufacture - intended for manufacture of pasteurised/UHT products - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample > milk	Unknown	Single	25ml	2	0		

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Milk, cows' - raw milk for manufacture - intended for manufacture of raw or low heat-treated products - at processing plant - Surveillance		
Cheeses made from cows' milk - fresh - made from raw or low heat-treated milk - at processing plant - Surveillance		1
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - at processing plant - Surveillance		

Table Salmonella in milk and dairy products

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Cheeses made from goats' milk - soft and semi-soft - made from raw or low heat-treated milk - at processing plant - Surveillance		
Cheeses made from sheep's milk - fresh - made from raw or low heat-treated milk - at processing plant - Surveillance		
Cheeses made from sheep's milk - soft and semi-soft - made from raw or low heat-treated milk - at processing plant - Surveillance		
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - at processing plant - Surveillance		
Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - at processing plant - Surveillance		
Dairy products (excluding cheeses) - ice-cream - made from raw or low heat-treated milk - at processing plant - Surveillance		
Dairy products (excluding cheeses) - milk powder and whey powder - at processing plant - Surveillance		
Cheeses made from cows' milk - fresh - made from raw or low heat-treated milk - at processing plant - Surveillance		
Cheeses made from cows' milk - fresh - made from raw or low heat-treated milk - at processing plant - Surveillance		

Table Salmonella in milk and dairy products

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Cheeses made from cows' milk - fresh - made from raw or low heat-treated milk - at processing plant - Surveillance		
Cheeses made from cows' milk - fresh - made from raw or low heat-treated milk - at processing plant - Surveillance		
Cheeses made from cows' milk - fresh - made from raw or low heat-treated milk - at processing plant - Surveillance		
Cheeses made from cows' milk - fresh - made from raw or low heat-treated milk - at processing plant - Surveillance		
Cheeses made from cows' milk - fresh - made from raw or low heat-treated milk - at processing plant - Surveillance		
Cheeses made from cows' milk - fresh - made from raw or low heat-treated milk - at processing plant - Surveillance		
Cheeses made from cows' milk - fresh - made from raw or low heat-treated milk - unspecified - Surveillance		
Cheeses made from cows' milk - hard - made from pasteurised milk - at processing plant		
Cheeses made from cows' milk - soft and semi-soft - at processing plant - Surveillance (the temperature of heat-treated is unknown)		

Table Salmonella in milk and dairy products

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - at processing plant - Surveillance		
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - at processing plant - Surveillance		
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - at processing plant - Surveillance		
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - at processing plant - Surveillance		
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - at processing plant - Surveillance		
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - at processing plant - Surveillance		
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - at processing plant - Surveillance		
Cheeses made from cows' milk - unspecified - made from pasteurised milk - at farm - Surveillance (ripened cheese) [1)]		
Cheeses made from cows' milk - unspecified - made from pasteurised milk - at farm - Surveillance (ripened cheese) [2)]		

Table Salmonella in milk and dairy products

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Cheeses made from cows' milk - unspecified - made from pasteurised milk - at processing plant - Surveillance		
Cheeses made from cows' milk - unspecified - made from pasteurised milk - at processing plant - Surveillance		
Cheeses made from cows' milk - unspecified - made from pasteurised milk - at processing plant - Surveillance		
Cheeses made from cows' milk - unspecified - made from pasteurised milk - at processing plant - Surveillance (ripened cheese)		
Cheeses made from cows' milk - unspecified - made from pasteurised milk - at processing plant - Surveillance (ripened cheese)		
Cheeses made from cows' milk - unspecified - made from pasteurised milk - at processing plant - Surveillance (ripened cheese)		
Cheeses made from cows' milk - unspecified - made from pasteurised milk - at processing plant - Surveillance (ripened cheese)		
Cheeses made from cows' milk - unspecified - made from pasteurised milk - at processing plant - Surveillance (ripened cheese)		
Cheeses made from cows' milk - unspecified - made from pasteurised milk - unspecified - Surveillance (ripening cheese)		

Table Salmonella in milk and dairy products

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Cheeses made from cows' milk - unspecified - made from pasteurised milk - unspecified - Surveillance (ripening cheese)		
Cheeses made from goats' milk - soft and semi-soft - at processing plant - Surveillance (the temperature of heat-treated is unknown)		
Cheeses made from goats' milk - unspecified - at processing plant		
Cheeses made from goats' milk - unspecified - made from pasteurised milk - at processing plant - Surveillance		
Cheeses made from goats' milk - unspecified - made from pasteurised milk - at processing plant - Surveillance		
Cheeses made from sheep's milk - unspecified - made from raw or low heat-treated milk - at farm - Surveillance		
Cheeses, made from unspecified milk or other animal milk - fresh - made from pasteurised milk - at processing plant - Surveillance		
Cheeses, made from unspecified milk or other animal milk - fresh - made from pasteurised milk - at processing plant - Surveillance		
Cheeses, made from unspecified milk or other animal milk - fresh - made from pasteurised milk - at processing plant - Surveillance		

Table Salmonella in milk and dairy products

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Cheeses, made from unspecified milk or other animal milk - fresh - made from pasteurised milk - at processing plant - Surveillance		
Cheeses, made from unspecified milk or other animal milk - fresh - made from pasteurised milk - at processing plant - Surveillance		
Cheeses, made from unspecified milk or other animal milk - fresh - made from pasteurised milk - at processing plant - Surveillance (ripened cheese)		
Cheeses, made from unspecified milk or other animal milk - fresh - made from pasteurised milk - at processing plant - Surveillance (unripened cheese)		
Cheeses, made from unspecified milk or other animal milk - spreadable - at processing plant - Surveillance (from pasteurised milk)		
Dairy products (excluding cheeses) - at processing plant - Surveillance (cream & sweet cream from pasteurised milk)		
Dairy products (excluding cheeses) - at processing plant - Surveillance (cream & sweet cream from pasteurised milk)		
Dairy products (excluding cheeses) - at processing plant - Surveillance (cream & sweet cream from pasteurised milk)		
Dairy products (excluding cheeses) - at processing plant - Surveillance (cream & sweet cream from pasteurised milk)		

Table Salmonella in milk and dairy products

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Dairy products (excluding cheeses) - butter - at processing plant - Surveillance (the temperature of head-treated is unknown)		
Dairy products (excluding cheeses) - butter - made from pasteurised milk - at processing plant - Surveillance		
Dairy products (excluding cheeses) - butter - made from pasteurised milk - at processing plant - Surveillance		
Dairy products (excluding cheeses) - butter - made from pasteurised milk - at processing plant - Surveillance		
Dairy products (excluding cheeses) - butter - made from pasteurised milk - at processing plant - Surveillance		
Dairy products (excluding cheeses) - butter - made from pasteurised milk - unspecified - Surveillance		
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - at processing plant - Surveillance		
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - at processing plant - Surveillance		
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - at processing plant - Surveillance		

Table Salmonella in milk and dairy products

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - at processing plant - Surveillance		
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - at processing plant - Surveillance		
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - at processing plant - Surveillance		
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - at processing plant - Surveillance		
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - at processing plant - Surveillance		
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - at processing plant - Surveillance		
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - at processing plant - Surveillance		
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - at processing plant - Surveillance		
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - unspecified - Surveillance		

Table Salmonella in milk and dairy products

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - at processing plant - Surveillance		
Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - at processing plant - Surveillance		
Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - at processing plant - Surveillance		
Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - at processing plant - Surveillance		
Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - at processing plant - Surveillance [3)]		
Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - at processing plant - Surveillance		
Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - at processing plant - Surveillance		
Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - at processing plant - Surveillance		
Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - at processing plant - Surveillance		

Table Salmonella in milk and dairy products

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - at processing plant - Surveillance		
Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - at processing plant - Surveillance		
Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - unspecified - Surveillance		
Dairy products (excluding cheeses) - dairy desserts - at processing plant - Surveillance		
Dairy products (excluding cheeses) - dairy desserts - at processing plant - Surveillance		
Dairy products (excluding cheeses) - fermented dairy products - at processing plant - Surveillance (yogurt, kefir, sour milk, buttermilk)		
Dairy products (excluding cheeses) - fermented dairy products - at processing plant - Surveillance (yogurt, kefir, sour milk, buttermilk)		
Dairy products (excluding cheeses) - fermented dairy products - at processing plant - Surveillance (yogurt, kefir, sour milk, buttermilk)		
Dairy products (excluding cheeses) - fermented dairy products - at processing plant - Surveillance (yogurt, kefir, sour milk, buttermilk)		
Dairy products (excluding cheeses) - fermented dairy products - at processing plant - Surveillance (yogurt, kefir, sour milk, buttermilk)		

Table Salmonella in milk and dairy products

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Dairy products (excluding cheeses) - fermented dairy products - at processing plant - Surveillance (yogurt, kefir, sour milk, buttermilk)		
Dairy products (excluding cheeses) - fermented dairy products - at processing plant - Surveillance (yogurt, kefir, sour milk, buttermilk)		
Dairy products (excluding cheeses) - fermented dairy products - unspecified - Surveillance (yoguhrt, kefir, sour milk, buttermilk)		
Dairy products (excluding cheeses) - fermented dairy products - unspecified - Surveillance (yoguhrt, kefir, sour milk, buttermilk)		
Dairy products (excluding cheeses) - ice-cream - made from pasteurised milk - at processing plant - Surveillance		
Dairy products (excluding cheeses) - ice-cream - made from pasteurised milk - at processing plant - Surveillance		
Dairy products (excluding cheeses) - ice-cream - made from pasteurised milk - at processing plant - Surveillance		
Dairy products (excluding cheeses) - ice-cream - made from pasteurised milk - at processing plant - Surveillance		
Dairy products (excluding cheeses) - ice-cream - made from pasteurised milk - at processing plant - Surveillance		

Table Salmonella in milk and dairy products

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Dairy products (excluding cheeses) - ice-cream - made from pasteurised milk - unspecified - Surveillance		
Dairy products (excluding cheeses) - ice-cream - made from raw or low heat-treated milk - at processing plant - Surveillance		
Dairy products (excluding cheeses) - ice-cream - made from raw or low heat-treated milk - at processing plant - Surveillance		
Dairy products (excluding cheeses) - ice-cream - made from raw or low heat-treated milk - at processing plant - Surveillance		
Dairy products (excluding cheeses) - ice-cream - made from raw or low heat-treated milk - at processing plant - Surveillance		
Dairy products (excluding cheeses) - ice-cream - made from raw or low heat-treated milk - at processing plant - Surveillance		
Dairy products (excluding cheeses) - ice-cream - made from raw or low heat-treated milk - at processing plant - Surveillance		
Dairy products (excluding cheeses) - ice-cream - made from raw or low heat-treated milk - at processing plant - Surveillance		
Dairy products (excluding cheeses) - ice-cream - made from raw or low heat-treated milk - at processing plant - Surveillance		

Table Salmonella in milk and dairy products

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Dairy products (excluding cheeses) - ice-cream - made from raw or low heat-treated milk - unspecified - Surveillance		
Dairy products (excluding cheeses) - ice-cream - made from raw or low heat-treated milk - unspecified - Surveillance		
Dairy products (excluding cheeses) - milk powder and whey powder - at processing plant		
Dairy products (excluding cheeses) - milk powder and whey powder - at processing plant - Surveillance		
Dairy products (excluding cheeses) - milk powder and whey powder - at processing plant - Surveillance		
Dairy products (excluding cheeses) - milk powder and whey powder - at processing plant - Surveillance		
Dairy products (excluding cheeses) - milk powder and whey powder - at processing plant - Surveillance		
Dairy products (excluding cheeses) - milk powder and whey powder - at processing plant - Surveillance		
Dairy products (excluding cheeses) - milk powder and whey powder - at processing plant - Surveillance		

Table Salmonella in milk and dairy products

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Dairy products (excluding cheeses) - milk powder and whey powder - at processing plant - Surveillance		
Dairy products (excluding cheeses) - milk powder and whey powder - at processing plant - Surveillance		
Dairy products (excluding cheeses) - milk powder and whey powder - at processing plant - Surveillance		
Dairy products (excluding cheeses) - milk powder and whey powder - at processing plant - Surveillance		
Dairy products (excluding cheeses) - milk powder and whey powder - at processing plant - Surveillance		
Dairy products (excluding cheeses) - milk powder and whey powder - at processing plant - Surveillance		
Dairy products (excluding cheeses) - milk powder and whey powder - at processing plant - Surveillance		
Dairy products (excluding cheeses) - milk powder and whey powder - at processing plant - Surveillance		
Dairy products (excluding cheeses) - milk powder and whey powder - at processing plant - Surveillance		

Table Salmonella in milk and dairy products

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Dairy products (excluding cheeses) - milk powder and whey powder - at processing plant - Surveillance		
Dairy products (excluding cheeses) - milk powder and whey powder - at processing plant - Surveillance		
Dairy products (excluding cheeses) - milk powder and whey powder - at processing plant - Surveillance		
Dairy products (excluding cheeses) - milk powder and whey powder - at processing plant - Surveillance		
Dairy products (excluding cheeses) - milk powder and whey powder - unspecified - Surveillance		
Dairy products (excluding cheeses) - milk powder and whey powder - unspecified - Surveillance		
Dairy products (excluding cheeses) - unspecified - Surveillance (cream & sweet cream from pasteurised milk)		
Dairy products (excluding cheeses) - whey - at processing plant - Surveillance		
Dairy products (excluding cheeses) - yoghurt - at processing plant (from goat's milk)		
Dairy products, unspecified - at processing plant (cottage cheese from pasteurised milk for baby)		

Table Salmonella in milk and dairy products

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Dairy products, unspecified - at processing plant (mixtures of butter and vegetables oil)		
Dairy products, unspecified - at processing plant - Surveillance (cakes)		
Milk from other animal species or unspecified - at processing plant (condensed milk)		
Milk from other animal species or unspecified - at processing plant (condensed milk)		
Milk from other animal species or unspecified - at processing plant (condensed milk)		
Milk, cows' - pasteurised milk - at processing plant - Surveillance		
Milk, cows' - pasteurised milk - at processing plant - Surveillance		
Milk, cows' - pasteurised milk - at processing plant - Surveillance		
Milk, cows' - pasteurised milk - at processing plant - Surveillance		
Milk, cows' - pasteurised milk - unspecified - Surveillance		
Milk, cows' - pasteurised milk - unspecified - Surveillance		
Milk, cows' - raw milk - intended for direct human consumption - at processing plant - Surveillance		

Table Salmonella in milk and dairy products

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Milk, cows' - raw milk - intended for direct human consumption - at processing plant - Surveillance		
Milk, cows' - raw milk - intended for direct human consumption - at processing plant - Surveillance		
Milk, cows' - raw milk for manufacture - intended for manufacture of pasteurised/UHT products - at processing plant - Surveillance		
Milk, cows' - raw milk for manufacture - intended for manufacture of pasteurised/UHT products - at processing plant - Surveillance		
Milk, cows' - raw milk for manufacture - intended for manufacture of raw or low heat-treated products - at farm - Surveillance		
Milk, cows' - raw milk for manufacture - intended for manufacture of raw or low heat-treated products - at processing plant - Surveillance		
Milk, cows' - raw milk for manufacture - intended for manufacture of raw or low heat-treated products - at processing plant - Surveillance		
Milk, cows' - raw milk for manufacture - intended for manufacture of raw or low heat-treated products - at processing plant - Surveillance		
Milk, goats' - UHT milk - at processing plant		
Milk, goats' - pasteurised milk - at processing plant - Surveillance		

Table Salmonella in milk and dairy products

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Milk, goats' - raw milk for manufacture - intended for manufacture of pasteurised/UHT products - at processing plant - Surveillance		
Milk, goats' - raw milk for manufacture - intended for manufacture of pasteurised/UHT products - at processing plant - Surveillance		

Comments:

[1)] ripening cheese

[2)] ripening cheese

[3)] the temperature of heat-treated is unknown

Table Salmonella in other food

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Eggs - table eggs - at packing centre - Surveillance	RVL	Objective sampling	Official sampling	food sample	Unknown	Batch	25g	83	0		
Egg products - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample	Unknown	Batch	25g	125	2		
Eggs - raw material (liquid egg) for egg products - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample	Unknown	Batch	25g	20	0		
Fishery products, unspecified - cooked - at processing plant - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample	Unknown	Single	25g	99	0		
Fish - smoked - at processing plant - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample	Unknown	Single	25g	10	0		
Crustaceans - unspecified - cooked - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample	Unknown	Batch	25g	15	0		
Molluscan shellfish - raw - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample	Unknown	Batch	25g	10	0		
Molluscan shellfish - cooked - at processing plant - Surveillance	RVL	Census	Official sampling	food sample	Unknown	Single	25g	5	0		
Bakery products - at processing plant (confectionery and bakery)	private lab	Objective sampling	Industry sampling	food sample	Unknown	Single	25g	1	0		
Bakery products - at processing plant (confectionery and bakery)	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	25g	24	0		
Bakery products - unspecified (confectionery and bakery)	private lab	Census	Industry sampling	food sample	Unknown	Single	25g	211	0		
Cereals and meals - unspecified (flour & oat bran)	private lab	Census	Industry sampling	food sample	Unknown	Single	25g	3	0		

Table Salmonella in other food

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Crustaceans - unspecified - cooked - at processing plant - Surveillance	private lab	Unspecified	Industry sampling	food sample	Unknown	Batch	25g	470	0		
Crustaceans - unspecified - cooked - at processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	25g	89	6		
Crustaceans - unspecified - cooked - at processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample	Unknown	Single	25g	20	0		
Crustaceans - unspecified - cooked - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample	Unknown	Single	25g	16	0		
Crustaceans - unspecified - cooked - unspecified - Surveillance	RVL	Objective sampling	Industry sampling	food sample	Unknown	Single	25g	4	0		
Crustaceans - unspecified - cooked - unspecified - Surveillance	private lab	Objective sampling	Official sampling	food sample	Unknown	Single	25g	3	0		
Egg products - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample	Unknown	Single	25g	52	0		
Egg products - at processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample	Unknown	Single	25g	3	0		
Egg products - at processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	25g	11	0		
Egg products - at processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample	Unknown	Batch	125g	6	0		
Egg products - at processing plant - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample	Unknown	Single	25g	5	0		
Egg products - at processing plant - Surveillance	private lab	Unspecified	HACCP and own checks	food sample	Unknown	Single	25g	12	0		
Egg products - unspecified - Surveillance	private lab	Objective sampling	Official sampling	food sample	Unknown	Single	25g	5	0		
Egg products - unspecified - Surveillance	NRL	Selective sampling	Industry sampling	food sample	Unknown	Batch	25g	33	3		

Table Salmonella in other food

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Eggs - raw material (liquid egg) for egg products - at processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample	Unknown	Batch	25g	40	0		
Eggs - raw material (liquid egg) for egg products - at processing plant - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample	Unknown	Single	25g	5	0		
Eggs - raw material (liquid egg) for egg products - at processing plant - Surveillance	private lab	Unspecified	Not applicable	food sample	Unknown	Batch	25g	1	0		
Eggs - raw material (liquid egg) for egg products - at processing plant - Surveillance	private lab	Unspecified	Industry sampling	food sample	Unknown	Batch	25g	1012	0		
Eggs - raw material (liquid egg) for egg products - at processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample	Unknown	Single	25g	5	0		
Eggs - raw material (liquid egg) for egg products - at processing plant - Surveillance	private lab	Unspecified	HACCP and own checks	food sample	Unknown	Single	25g	6	0		
Eggs - raw material (liquid egg) for egg products - at processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample	Unknown	Batch	25g	10	0		
Eggs - raw material (liquid egg) for egg products - at processing plant - Surveillance	private lab	Census	Not applicable	food sample	Unknown	Single	1000ml	10	0		
Eggs - raw material (liquid egg) for egg products - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample	Unknown	Batch	25g	316	0		
Eggs - raw material (liquid egg) for egg products - unspecified - Surveillance	private lab	Unspecified	Not applicable	food sample	Unknown	Single	25g	30	0		
Eggs - raw material (liquid egg) for egg products - unspecified - Surveillance	private lab	Census	Industry sampling	food sample	Unknown	Single	25g	61	0		
Eggs - raw material (liquid egg) for egg products - unspecified - Surveillance	private lab	Unspecified	Industry sampling	food sample	Unknown	Single	25g	475	0		
Eggs - table eggs - at farm - Surveillance	private lab	Objective sampling	Industry sampling	food sample	Unknown	Batch	25g	270	1		

Table Salmonella in other food

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Eggs - table eggs - at farm - Surveillance	RVL	Unspecified	Industry sampling	food sample	Unknown	Batch	25g	10	0		
Eggs - table eggs - at farm - Surveillance	RVL	Unspecified	Official sampling	food sample	Unknown	Single	25g	31	0		
Eggs - table eggs - at farm - Surveillance	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	25g	81	0		
Eggs - table eggs - at farm - Surveillance	private lab	Unspecified	Industry sampling	food sample	Unknown	Single	25g	5	0		
Eggs - table eggs - at farm - Surveillance	RVL	Unspecified	Industry sampling	food sample	Unknown	Single	25g	21	0		
Eggs - table eggs - at farm - Surveillance	private lab	Census	Industry sampling	food sample	Unknown	Batch	25g	108	0		
Eggs - table eggs - at farm - Surveillance	RVL	Unspecified	Official sampling	food sample	Unknown	Batch	25g	18	0		
Eggs - table eggs - at farm - Surveillance	RVL	Census	Industry sampling	food sample	Unknown	Single	25g	5	0		
Eggs - table eggs - at packing centre - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample	Unknown	Single	25g	44	0		
Eggs - table eggs - at packing centre - Surveillance	RVL	Unspecified	Industry sampling	food sample	Unknown	Batch	25g	33	0		
Eggs - table eggs - at packing centre - Surveillance	RVL	Census	Industry sampling	food sample	Unknown	Single	25g	22	0		
Eggs - table eggs - at packing centre - Surveillance	RVL	Objective sampling	Industry sampling	food sample	Unknown	Batch	25g	88	1		
Eggs - table eggs - at packing centre - Surveillance	RVL	Objective sampling	Official sampling	food sample	Unknown	Single	25g	4	0		
Eggs - table eggs - at packing centre - Surveillance	RVL	Unspecified	Official sampling	food sample	Unknown	Batch	25g	2	0		

Table Salmonella in other food

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Eggs - table eggs - at packing centre - Surveillance	private lab	Unspecified	HACCP and own checks	food sample	Unknown	Single	25g	74	0		
Eggs - table eggs - at processing plant - Surveillance	private lab	Census	Industry sampling	food sample	Unknown	Single	500g	139	0		
Eggs - table eggs - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample	Unknown	Single	10g	11	0		
Eggs - table eggs - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample	Unknown	Single	10g	1	0		
Eggs - table eggs - unspecified - Surveillance	NRL	Selective sampling	Industry sampling	food sample	Unknown	Single	25g	2	0		
Eggs - table eggs - unspecified - Surveillance	private lab	Objective sampling	Official sampling	food sample	Unknown	Single	25g	2	1	1	
Eggs - table eggs - unspecified - Surveillance	private lab	Unspecified	Industry sampling	food sample	Unknown	Single	25g	141	0		
Fish - smoked - at processing plant - Surveillance	private lab	Unspecified	HACCP and own checks	food sample	Unknown	Single	25g	61	0		
Fish - smoked - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample	Unknown	Batch	25g	1	0		
Fish - smoked - at processing plant - Surveillance	private lab	Unspecified	Industry sampling	food sample	Unknown	Batch	25g	2272	0		
Fish - smoked - at processing plant - Surveillance	private lab	Census	Industry sampling	food sample	Unknown	Single	25g	93	0		
Fish - smoked - at processing plant - Surveillance	private lab	Census	HACCP and own checks	food sample	Unknown	Single	25g	24	0		
Fish - smoked - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample	Unknown	Single	25g	61	0		
Fish - smoked - unspecified - Surveillance	private lab	Objective sampling	Official sampling	food sample	Unknown	Single	25g	14	0		

Table Salmonella in other food

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Fish - unspecified - at processing plant - Surveillance (fresh & frozen fish)	RVL	Unspecified	Industry sampling	food sample	Unknown	Single	25g	149	0		
Fish - unspecified - at processing plant - Surveillance (fresh & frozen fish)	private lab	Census	Industry sampling	food sample	Unknown	Single	25g	75	1		
Fish - unspecified - at processing plant - Surveillance (fresh & frozen fish)	private lab	Unspecified	Industry sampling	food sample	Unknown	Single	25g	2	0		
Fish - unspecified - at processing plant - Surveillance (fresh & frozen fish)	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	25g	15	0		
Fish - unspecified - at processing plant - Surveillance (fresh & frozen fish)	RVL	Unspecified	Official sampling	food sample	Unknown	Single	25g	125	0		
Fishery products, unspecified - at processing plant	private lab	Census	Industry sampling	food sample	Unknown	Single	25g	339	0		
Fishery products, unspecified - cooked - at processing plant - Surveillance	private lab	Census	Industry sampling	food sample	Unknown	Single	200g	1	0		
Fishery products, unspecified - cooked - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample	Unknown	Single	25g	11	0		
Fishery products, unspecified - cooked - at processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Batch	25g	5	0		
Fishery products, unspecified - cooked - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample	Unknown	Batch	25g	2	0		
Fishery products, unspecified - cooked - at processing plant - Surveillance	private lab	Census	HACCP and own checks	food sample	Unknown	Single	25g	125	0		
Fishery products, unspecified - cooked - at processing plant - Surveillance	private lab	Unspecified	Industry sampling	food sample	Unknown	Batch	25g	432	0		

Table Salmonella in other food

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Fishery products, unspecified - cooked - unspecified - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample	Unknown	Single	25g	60	0		
Fruits - unspecified (salads) [1)]	private lab	Census	Industry sampling	food sample	Unknown	Single	25g	26	0		
Fruits and vegetables - products - at processing plant (frozen food)	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	25g	15	0		
Fruits and vegetables - products - at processing plant (frozen food)	private lab	Census	Industry sampling	food sample	Unknown	Single	25g	108	0		
Molluscan shellfish - cooked - at processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	25g	31	0		
Molluscan shellfish - cooked - at processing plant - Surveillance	RVL	Census	Official sampling	food sample	Unknown	Batch	25g	5	0		
Molluscan shellfish - cooked - unspecified - Surveillance	RVL	Unspecified	Industry sampling	food sample	Unknown	Batch	25g	5	0		
Molluscan shellfish - raw - unspecified	NRL	Objective sampling	Official sampling	food sample	Unknown	Single	25g	100	1		
Molluscan shellfish - raw - unspecified - Surveillance	RVL	Objective sampling	Industry sampling	food sample	Unknown	Single	25g	4	0		
Other food - at processing plant (delicatessen products)	RVL	Objective sampling	Industry sampling	food sample	Unknown	Batch	25g	27	0		
Other food - at processing plant (delicatessen products)	private lab	Objective sampling	Industry sampling	food sample	Unknown	Batch	25g	258	8		
Other food - at processing plant (delicatessen products)	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	10g	2	0		
Other food - at processing plant (delicatessen products)	RVL	Census	Official sampling	food sample	Unknown	Batch	25g	35	0		

Table Salmonella in other food

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Other food - at processing plant (delicatessen products)	RVL	Objective sampling	Official and industry sampling	food sample	Unknown	Single	10g	125	0		
Other food - at processing plant (delicatessen products)	RVL	Objective sampling	Industry sampling	food sample	Unknown	Single	25g	19	0		
Other food - at processing plant (delicatessen products)	RVL	Unspecified	Official sampling	food sample	Unknown	Single	25g	152	0		
Other food - at processing plant (delicatessen products)	RVL	Objective sampling	Official sampling	food sample	Unknown	Batch	10g	25	0		
Other food - at processing plant (fruit, vegetables, vegetables-meat preserves)	private lab	Census	Industry sampling	food sample	Unknown	Single	25g	74	0		
Other food - at processing plant (powder; concentrate)	RVL	Unspecified	Official sampling	food sample	Unknown	Single	25g	57	0		
Other food - at processing plant (raw salads)	private lab	Census	Industry sampling	food sample	Unknown	Single	25g	15	0		
Other food - at processing plant (salads)	private lab	Census	Industry sampling	food sample	Unknown	Single	25g	3	0		
Other food - at processing plant (seafood; cooked & frozen)	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	25g	5	0		
Other food - at processing plant - Surveillance (semi -frozen delicatessen products intended to be eaten cooked)	RVL	Unspecified	Industry sampling	food sample	Unknown	Batch	25g	3	0		
Other food - at processing plant - Surveillance (semi -frozen delicatessen products intended to be eaten cooked)	RVL	Census	Official sampling	food sample	Unknown	Single	10g	25	0		
Other food - at processing plant - Surveillance (semi -frozen delicatessen products intended to be eaten cooked)	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	25g	20	0		

Table Salmonella in other food

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Other food - unspecified (delicatessen products)	RVL	Census	Official sampling	food sample	Unknown	Batch	25g	10	0		
Other food - unspecified (delicatessen products)	RVL	Unspecified	Industry sampling	food sample	Unknown	Batch	25g	17	0		
Other food - unspecified (freeze-dried products)	private lab	Census	Industry sampling	food sample	Unknown	Single	25g	33	0		
Other food - unspecified (freeze-dried products)	RVL	Unspecified	Industry sampling	food sample	Unknown	Single	25g	110	0		
Other food - unspecified (raw salads)	RVL	Unspecified	Industry sampling	food sample	Unknown	Single	25g	1	0		
Other food - unspecified (sprout) [2)]	private lab	Census	Industry sampling	food sample	Unknown	Single	25g	96	0		
Other food - unspecified (tea)	private lab	Census	Industry sampling	food sample	Unknown	Single	25g	53	0		
Other food - unspecified (tea)	private lab	Census	Industry sampling	food sample	Unknown	Single	125g	9	0		
Other food of non-animal origin - at processing plant (sweetmeats; nuts)	private lab	Census	Industry sampling	food sample	Unknown	Single	25g	320	0		
Other products of animal origin - at processing plant (cold meats)	RVL	Census	Official sampling	food sample	Unknown	Batch	25g	10	0		
Other products of animal origin - unspecified (cold meats)	RVL	Census	Official sampling	food sample	Unknown	Batch	25g	7	0		
Other products of animal origin - unspecified (cold meats)	RVL	Unspecified	Industry sampling	food sample	Unknown	Batch	25g	11	0		
Snails - at processing plant - Surveillance (heat-treated snails)	RVL	Census	Industry sampling	food sample	Unknown	Single	25g	5	0		
Snails - at processing plant - Surveillance (heat-treated snails)	RVL	Census	Official sampling	food sample	Unknown	Single	25g	5	0		
Spices and herbs - at processing plant	RVL	Objective sampling	Industry sampling	food sample	Unknown	Single	25g	17	0		

Table Salmonella in other food

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Spices and herbs - at processing plant	RVL	Objective sampling	Official sampling	food sample	Unknown	Single	25g	2	0		
Spices and herbs - unspecified	private lab	Census	Industry sampling	food sample	Unknown	Single	25g	224	2		
Spices and herbs - unspecified	RVL	Census	Official sampling	food sample	Unknown	Batch	25g	2	0		
Vegetables - unspecified [3)]	private lab	Census	Industry sampling	food sample	Unknown	Single	25g	437	1		
Water - unspecified	RVL	Objective sampling	Official sampling	food sample	Unknown	Single	25ml	1	0		

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Eggs - table eggs - at packing centre - Surveillance		
Egg products - at processing plant - Surveillance		2
Eggs - raw material (liquid egg) for egg products - at processing plant - Surveillance		
Fishery products, unspecified - cooked - at processing plant - Surveillance		
Fish - smoked - at processing plant - Surveillance		
Crustaceans - unspecified - cooked - at processing plant - Surveillance		
Molluscan shellfish - raw - at processing plant - Surveillance		

Table Salmonella in other food

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Molluscan shellfish - cooked - at processing plant - Surveillance		
Bakery products - at processing plant (confectionery and bakery)		
Bakery products - at processing plant (confectionery and bakery)		
Bakery products - unspecified (confectionery and bakery)		
Cereals and meals - unspecified (flour & oat bran)		
Crustaceans - unspecified - cooked - at processing plant - Surveillance		
Crustaceans - unspecified - cooked - at processing plant - Surveillance		6
Crustaceans - unspecified - cooked - at processing plant - Surveillance		
Crustaceans - unspecified - cooked - at processing plant - Surveillance		
Crustaceans - unspecified - cooked - unspecified - Surveillance		
Crustaceans - unspecified - cooked - unspecified - Surveillance		
Egg products - at processing plant - Surveillance		
Egg products - at processing plant - Surveillance		

Table Salmonella in other food

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Egg products - at processing plant - Surveillance		
Egg products - at processing plant - Surveillance		
Egg products - at processing plant - Surveillance		
Egg products - at processing plant - Surveillance		
Egg products - unspecified - Surveillance		
Egg products - unspecified - Surveillance		3
Eggs - raw material (liquid egg) for egg products - at processing plant - Surveillance		
Eggs - raw material (liquid egg) for egg products - at processing plant - Surveillance		
Eggs - raw material (liquid egg) for egg products - at processing plant - Surveillance		
Eggs - raw material (liquid egg) for egg products - at processing plant - Surveillance		
Eggs - raw material (liquid egg) for egg products - at processing plant - Surveillance		
Eggs - raw material (liquid egg) for egg products - at processing plant - Surveillance		
Eggs - raw material (liquid egg) for egg products - at processing plant - Surveillance		
Eggs - raw material (liquid egg) for egg products - at processing plant - Surveillance		

Table Salmonella in other food

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Eggs - raw material (liquid egg) for egg products - at processing plant - Surveillance		
Eggs - raw material (liquid egg) for egg products - unspecified - Surveillance		
Eggs - raw material (liquid egg) for egg products - unspecified - Surveillance		
Eggs - raw material (liquid egg) for egg products - unspecified - Surveillance		
Eggs - table eggs - at farm - Surveillance		1
Eggs - table eggs - at farm - Surveillance		
Eggs - table eggs - at farm - Surveillance		
Eggs - table eggs - at farm - Surveillance		
Eggs - table eggs - at farm - Surveillance		
Eggs - table eggs - at farm - Surveillance		
Eggs - table eggs - at farm - Surveillance		
Eggs - table eggs - at farm - Surveillance		
Eggs - table eggs - at farm - Surveillance		
Eggs - table eggs - at packing centre - Surveillance		
Eggs - table eggs - at packing centre - Surveillance		

Table Salmonella in other food

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Eggs - table eggs - at packing centre - Surveillance		
Eggs - table eggs - at packing centre - Surveillance		1
Eggs - table eggs - at packing centre - Surveillance		
Eggs - table eggs - at packing centre - Surveillance		
Eggs - table eggs - at packing centre - Surveillance		
Eggs - table eggs - at processing plant - Surveillance		
Eggs - table eggs - at processing plant - Surveillance		
Eggs - table eggs - at processing plant - Surveillance		
Eggs - table eggs - unspecified - Surveillance		
Eggs - table eggs - unspecified - Surveillance		
Eggs - table eggs - unspecified - Surveillance		
Fish - smoked - at processing plant - Surveillance		
Fish - smoked - at processing plant - Surveillance		

Table Salmonella in other food

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Fish - smoked - at processing plant - Surveillance		
Fish - smoked - at processing plant - Surveillance		
Fish - smoked - at processing plant - Surveillance		
Fish - smoked - at processing plant - Surveillance		
Fish - smoked - unspecified - Surveillance		
Fish - unspecified - at processing plant - Surveillance (fresh & frozen fish)		
Fish - unspecified - at processing plant - Surveillance (fresh & frozen fish)		1
Fish - unspecified - at processing plant - Surveillance (fresh & frozen fish)		
Fish - unspecified - at processing plant - Surveillance (fresh & frozen fish)		
Fish - unspecified - at processing plant - Surveillance (fresh & frozen fish)		
Fishery products, unspecified - at processing plant		
Fishery products, unspecified - cooked - at processing plant - Surveillance		
Fishery products, unspecified - cooked - at processing plant - Surveillance		

Table Salmonella in other food

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Fishery products, unspecified - cooked - at processing plant - Surveillance		
Fishery products, unspecified - cooked - at processing plant - Surveillance		
Fishery products, unspecified - cooked - at processing plant - Surveillance		
Fishery products, unspecified - cooked - at processing plant - Surveillance		
Fishery products, unspecified - cooked - unspecified - Surveillance		
Fruits - unspecified (salads) [1)]		
Fruits and vegetables - products - at processing plant (frozen food)		
Fruits and vegetables - products - at processing plant (frozen food)		
Molluscan shellfish - cooked - at processing plant - Surveillance		
Molluscan shellfish - cooked - at processing plant - Surveillance		
Molluscan shellfish - cooked - unspecified - Surveillance		
Molluscan shellfish - raw - unspecified		1
Molluscan shellfish - raw - unspecified - Surveillance		

Table Salmonella in other food

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Other food - at processing plant (delicatessen products)		
Other food - at processing plant (delicatessen products)		8
Other food - at processing plant (delicatessen products)		
Other food - at processing plant (delicatessen products)		
Other food - at processing plant (delicatessen products)		
Other food - at processing plant (delicatessen products)		
Other food - at processing plant (delicatessen products)		
Other food - at processing plant (delicatessen products)		
Other food - at processing plant (fruit, vegetables, vegetables-meat preserves)		
Other food - at processing plant (powder; concentrate)		
Other food - at processing plant (raw salads)		
Other food - at processing plant (salads)		
Other food - at processing plant (seafood; cooked & frozen)		

Table Salmonella in other food

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Other food - at processing plant - Surveillance (semi -frozen delicatessen products intended to be eaten cooked)		
Other food - at processing plant - Surveillance (semi -frozen delicatessen products intended to be eaten cooked)		
Other food - at processing plant - Surveillance (semi -frozen delicatessen products intended to be eaten cooked)		
Other food - unspecified (delicatessen products)		
Other food - unspecified (delicatessen products)		
Other food - unspecified (freeze-dried products)		
Other food - unspecified (freeze-dried products)		
Other food - unspecified (raw salads)		
Other food - unspecified (sprout) [2)]		
Other food - unspecified (tea)		
Other food - unspecified (tea)		
Other food of non-animal origin - at processing plant (sweetmeats; nuts)		
Other products of animal origin - at processing plant (cold meats)		
Other products of animal origin - unspecified (cold meats)		

Table Salmonella in other food

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Other products of animal origin - unspecified (cold meats)		
Snails - at processing plant - Surveillance (heat-treated snails)		
Snails - at processing plant - Surveillance (heat-treated snails)		
Spices and herbs - at processing plant		
Spices and herbs - at processing plant		
Spices and herbs - unspecified		2
Spices and herbs - unspecified		
Vegetables - unspecified [3)]		1
Water - unspecified		

Comments:

[1)] fresh friuts

[2)] sprouts

[3)] fresh vegetables

Table Salmonella in red meat and products thereof

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Meat from pig - carcase - at slaughterhouse - Surveillance	RVL	Objective sampling	Official sampling	food sample > carcase swabs	Unknown	Batch	300cm2	53	0		
Meat from pig - fresh - at processing plant - Surveillance	NRL	Objective sampling	Industry sampling	food sample > meat	Unknown	Batch	25g	5	0		
Meat from pig - minced meat - intended to be eaten raw - at processing plant - Surveillance	private lab	Census	Industry sampling	food sample > meat	Unknown	Single	200g	29	0		
Meat from pig - minced meat - intended to be eaten cooked - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample > meat	Unknown	Single	10g	101	5		
Meat from pig - meat preparation - intended to be eaten raw - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample	Unknown	Single	25g	25	0		
Meat from pig - meat preparation - intended to be eaten cooked - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample	Unknown	Single	10g	325	6		
Meat from pig - meat products - raw but intended to be eaten cooked - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample	Unknown	Single	10g	110	0		
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample	Unknown	Single	10g	42	0		
Meat from bovine animals - carcase - at slaughterhouse - Surveillance	RVL	Objective sampling	Official sampling	food sample > carcase swabs	Unknown	Single	400cm2	8	0		
Meat from bovine animals - fresh - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample > meat	Unknown	Single	25g	1	0		
Meat from bovine animals - minced meat - intended to be eaten raw - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample > meat	Unknown	Single	10g	15	0		

Table Salmonella in red meat and products thereof

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Meat from bovine animals - minced meat - intended to be eaten cooked - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample > meat	Unknown	Batch	10g	20	0		
Meat from bovine animals - meat preparation - intended to be eaten cooked - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample > meat	Unknown	Single	10g	5	0		
Meat from bovine animals - meat products - raw but intended to be eaten cooked - at processing plant - Surveillance	RVL	Census	Official sampling	food sample > meat	Unknown	Single	10g	5	0		
Meat from sheep - carcase - at slaughterhouse - Surveillance	RVL	Objective sampling	Official sampling	food sample > carcase swabs	Unknown	Batch	400cm2	5	0		
Meat from sheep - fresh - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample > meat	Unknown	Single	25g	1	0		
Meat from horse - carcase - at slaughterhouse - Surveillance	RVL	Objective sampling	Official sampling	food sample > carcase swabs	Unknown	Batch	400cm2	5	0		
Other products of animal origin - gelatin and collagen - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample	Unknown	Batch	25g	10	0		
Meat from bovine animals - carcase - at cutting plant - Surveillance	RVL	Unspecified	Industry sampling	food sample > carcase swabs	Unknown	Single	400cm2	99	0		
Meat from bovine animals - carcase - at cutting plant - Surveillance	private lab	Census	Industry sampling	food sample > meat	Unknown	Single	10g	313			
Meat from bovine animals - carcase - at cutting plant - Surveillance	private lab	Census	Industry sampling	food sample > meat	Unknown	Single	125g	196	0		
Meat from bovine animals - carcase - at cutting plant - Surveillance	private lab	Census	Industry sampling	food sample > meat	Unknown	Single	25g	1234	2		

Table Salmonella in red meat and products thereof

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Meat from bovine animals - carcase - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample > carcase swabs	Unknown	Single	400cm2	53	0		
Meat from bovine animals - carcase - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample > carcase swabs	Unknown	Single	400cm2	11	0		
Meat from bovine animals - carcase - at slaughterhouse - Surveillance	RVL	Objective sampling	Industry sampling	food sample > carcase swabs	Unknown	Batch	400cm2	957	0		
Meat from bovine animals - carcase - at slaughterhouse - Surveillance	RVL	Unspecified	Official and industry sampling	food sample > carcase swabs	Unknown	Single	400cm2	309	0		
Meat from bovine animals - carcase - at slaughterhouse - Surveillance	RVL	Unspecified	Official sampling	food sample > carcase swabs	Unknown	Single	400cm2	93	0		
Meat from bovine animals - carcase - at slaughterhouse - Surveillance	RVL	Unspecified	Official sampling	food sample > carcase swabs	Unknown	Batch	400cm2	9	0		
Meat from bovine animals - carcase - at slaughterhouse - Surveillance	private lab	Unspecified	Industry sampling	food sample > carcase swabs	Unknown	Single	400cm2	1990	0		
Meat from bovine animals - carcase - at slaughterhouse - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample > carcase swabs	Unknown	Single	400cm2	218	0		
Meat from bovine animals - carcase - at slaughterhouse - Surveillance	RVL	Census	Official sampling	food sample > carcase swabs	Unknown	Single	400cm2	39	0		
Meat from bovine animals - carcase - at slaughterhouse - Surveillance	private lab	Census	Industry sampling	food sample > carcase swabs	Unknown	Single	400cm2	499	2		
Meat from bovine animals - carcase - at slaughterhouse - Surveillance	RVL	Objective sampling	Official sampling	food sample > carcase swabs	Unknown	Batch	400cm2	501	0		
Meat from bovine animals - carcase - at slaughterhouse - Surveillance	RVL	Unspecified	Industry sampling	food sample > carcase swabs	Unknown	Single	400cm2	587	1		

Table Salmonella in red meat and products thereof

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Meat from bovine animals - carcase - at slaughterhouse - Surveillance	RVL	Unspecified	Industry sampling	food sample > carcase swabs	Unknown	Batch	400cm2	167	0		
Meat from bovine animals - carcase - at slaughterhouse - Surveillance	private lab	Census	Industry sampling	food sample > carcase swabs	Unknown	Batch	400cm2	1318	2		
Meat from bovine animals - carcase - at slaughterhouse - Surveillance	RVL	Unspecified	HACCP and own checks	food sample > carcase swabs	Unknown	Batch	400cm2	23	0		
Meat from bovine animals - carcase - at slaughterhouse - Surveillance	private lab	Unspecified	HACCP and own checks	food sample > meat	Unknown	Single	25g	458	0		
Meat from bovine animals - carcase - at slaughterhouse - Surveillance	private lab	Census	HACCP and own checks	food sample > meat	Unknown	Batch	10g	1245	0		
Meat from bovine animals - carcase - at slaughterhouse - Surveillance	RVL	Census	Industry sampling	food sample > carcase swabs	Unknown	Single	400cm2	261	0		
Meat from bovine animals - carcase - at slaughterhouse - Surveillance	private lab	Census	Official and industry sampling	food sample > carcase swabs	Unknown	Batch	400cm2	265	3		
Meat from bovine animals - carcase - at slaughterhouse - Surveillance	private lab	Unspecified	Not applicable	food sample > carcase swabs	Unknown	Batch	400cm2	677	0		
Meat from bovine animals - carcase - unspecified - Surveillance	private lab	Census	Industry sampling	food sample > carcase swabs	Unknown	Single	400cm2	719	0		
Meat from bovine animals - carcase - unspecified - Surveillance	private lab	Unspecified	Industry sampling	food sample > carcase swabs	Unknown	Single	400cm2	20	0		
Meat from bovine animals - carcase - unspecified - Surveillance	RVL	Unspecified	Official and industry sampling	food sample > carcase swabs	Unknown	Single	400cm2	370	1		
Meat from bovine animals - carcase - unspecified - Surveillance	private lab	Unspecified	Industry sampling	food sample > meat	Unknown	Batch	25g	900	10		

Table Salmonella in red meat and products thereof

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Meat from bovine animals - carcase - unspecified - Surveillance	private lab	Unspecified	Industry sampling	food sample > meat	Unknown	Batch	10g	100	0		
Meat from bovine animals - fresh - at cutting plant - Surveillance	private lab	Census	Industry sampling	food sample > meat	Unknown	Single	25g	57	0		
Meat from bovine animals - fresh - at processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample > meat	Unknown	Single	10g	47	0		
Meat from bovine animals - fresh - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample > meat	Unknown	Single	10g	1	0		
Meat from bovine animals - fresh - at processing plant - Surveillance	RVL	Census	Industry sampling	food sample > meat	Unknown	Single	10g	15	0		
Meat from bovine animals - fresh - at processing plant - Surveillance	private lab	Objective sampling	Industry sampling	food sample > meat	Unknown	Batch	25g	375	0		
Meat from bovine animals - fresh - at processing plant - Surveillance	RVL	Census	Official sampling	food sample > meat	Unknown	Batch	10g	5	0		
Meat from bovine animals - fresh - at processing plant - Surveillance	private lab	Census	HACCP and own checks	food sample > meat	Unknown	Single	10g	178	0		
Meat from bovine animals - fresh - at processing plant - Surveillance	private lab	Unspecified	HACCP and own checks	food sample > meat	Unknown	Single	25g	394	0		
Meat from bovine animals - fresh - at processing plant - Surveillance	private lab	Unspecified	Not applicable	food sample > meat	Unknown	Batch	25g	9083	2		
Meat from bovine animals - fresh - at processing plant - Surveillance	private lab	Unspecified	HACCP and own checks	food sample > meat	Unknown	Batch	25g	610	0		
Meat from bovine animals - fresh - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample > meat	Unknown	Batch	25g	71	0		

Table Salmonella in red meat and products thereof

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Meat from bovine animals - fresh - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample > meat	Unknown	Batch	25g	8	0		
Meat from bovine animals - fresh - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample > meat	Unknown	Single	25g	291	0		
Meat from bovine animals - fresh - at processing plant - Surveillance	private lab	Census	Industry sampling	food sample > meat	Unknown	Batch	25g	180	4		
Meat from bovine animals - fresh - at processing plant - Surveillance	private lab	Census	Industry sampling	food sample > meat	Unknown	Single	25g	601	0		
Meat from bovine animals - fresh - at slaughterhouse - Surveillance	private lab	Unspecified	Industry sampling	food sample > meat	Unknown	Batch	25g	335	0		
Meat from bovine animals - fresh - unspecified - Surveillance	private lab	Unspecified	Industry sampling	food sample > meat	Unknown	Batch	10g	250	0		
Meat from bovine animals - fresh - unspecified - Surveillance	private lab	Unspecified	Industry sampling	food sample > meat	Unknown	Batch	25g	1350	5		
Meat from bovine animals - fresh - unspecified - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample > meat	Unknown	Single	10g	40	0		
Meat from bovine animals - meat preparation - intended to be eaten raw - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample > meat	Unknown	Batch	125g	2	0		
Meat from bovine animals - meat preparation - intended to be eaten cooked - at processing plant - Surveillance	private lab	Census	Industry sampling	food sample > meat	Unknown	Single	500g	81	3		
Meat from bovine animals - meat preparation - intended to be eaten cooked - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample > meat	Unknown	Batch	25g	10	0		

Table Salmonella in red meat and products thereof

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Meat from bovine animals - meat preparation - intended to be eaten cooked - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample > meat	Unknown	Batch	25g	5	0		
Meat from bovine animals - meat preparation - intended to be eaten cooked - at processing plant - Surveillance	private lab	Unspecified	Not applicable	food sample > meat	Unknown	Single	10g	6	0		
Meat from bovine animals - meat preparation - intended to be eaten cooked - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample > meat	Unknown	Single	10g	5	0		
Meat from bovine animals - meat preparation - intended to be eaten cooked - at processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample > meat	Unknown	Batch	50g	1	0		
Meat from bovine animals - meat preparation - intended to be eaten cooked - at processing plant - Surveillance	private lab	Unspecified	Not applicable	food sample > meat	Unknown	Batch	25g	142	0		
Meat from bovine animals - meat preparation - intended to be eaten cooked - at processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample > meat	Unknown	Single	10g	5	0		
Meat from bovine animals - meat preparation - intended to be eaten cooked - at processing plant - Surveillance	private lab	Unspecified	HACCP and own checks	food sample > meat	Unknown	Single	10g	262	0		
Meat from bovine animals - meat preparation - intended to be eaten cooked - at processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample > meat	Unknown	Single	25g	10	0		
Meat from bovine animals - meat preparation - intended to be eaten cooked - unspecified - Surveillance	RVL	Unspecified	Official and industry sampling	food sample > meat	Unknown	Single	10g	5	0		

Table Salmonella in red meat and products thereof

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Meat from bovine animals - meat preparation - intended to be eaten cooked - unspecified - Surveillance	RVL	Unspecified	Official and industry sampling	food sample > meat	Unknown	Single	25g	10	0		
Meat from bovine animals - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample > meat	Unknown	Batch	25g	45	0		
Meat from bovine animals - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample > meat	Unknown	Single	10g	1	0		
Meat from bovine animals - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample > meat	Unknown	Batch	25g	20	0		
Meat from bovine animals - meat products - cooked, ready-to-eat - at processing plant - Surveillance	private lab	Census	Industry sampling	food sample > meat	Unknown	Single	25g	93	0		
Meat from bovine animals - meat products - cooked, ready-to-eat - at processing plant - Surveillance	private lab	Unspecified	Not applicable	food sample > meat	Unknown	Batch	25g	108	5		
Meat from bovine animals - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample > meat	Unknown	Single	25g	6	0		
Meat from bovine animals - meat products - cooked, ready-to-eat - at processing plant - Surveillance	private lab	Unspecified	HACCP and own checks	food sample > meat	Unknown	Batch	25g	20	0		
Meat from bovine animals - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample > meat	Unknown	Batch	25g	5	0		

Table Salmonella in red meat and products thereof

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Meat from bovine animals - meat products - cooked, ready-to-eat - unspecified - Surveillance	private lab	Unspecified	Industry sampling	food sample > meat	Unknown	Single	25g	5	0		
Meat from bovine animals - meat products - cooked, ready-to-eat - unspecified - Surveillance	RVL	Unspecified	Official and industry sampling	food sample > meat	Unknown	Single	25g	5	0		
Meat from bovine animals - meat products - cooked, ready-to-eat - unspecified - Surveillance	private lab	Unspecified	Industry sampling	food sample > meat	Unknown	Batch	25g	150	0		
Meat from bovine animals - meat products - raw and intended to be eaten raw - at processing plant - Surveillance	RVL	Census	Official sampling	food sample > meat	Unknown	Single	25g	5	0		
Meat from bovine animals - meat products - raw but intended to be eaten cooked - at processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample > meat	Unknown	Batch	25g	3	0		
Meat from bovine animals - meat products - raw but intended to be eaten cooked - at processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample > meat	Unknown	Single	10g	85	0		
Meat from bovine animals - meat products - raw but intended to be eaten cooked - at processing plant - Surveillance	private lab	Census	Industry sampling	food sample > meat	Unknown	Batch	10g	25	0		
Meat from bovine animals - meat products - raw but intended to be eaten cooked - at processing plant - Surveillance	private lab	Census	Industry sampling	food sample > meat	Unknown	Single	10g	5	0		
Meat from bovine animals - minced meat - intended to be eaten raw - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample > meat	Unknown	Batch	125g	2	0		
Meat from bovine animals - minced meat - intended to be eaten raw - at processing plant - Surveillance	private lab	Census	HACCP and own checks	food sample > meat	Unknown	Batch	25g	14	0		

Table Salmonella in red meat and products thereof

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Meat from bovine animals - minced meat - intended to be eaten raw - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample > meat	Unknown	Batch	25g	5	0		
Meat from bovine animals - minced meat - intended to be eaten raw - at processing plant - Surveillance	private lab	Unspecified	Not applicable	food sample > meat	Unknown	Batch	25g	206	2		
Meat from bovine animals - minced meat - intended to be eaten raw - at processing plant - Surveillance	private lab	Unspecified	HACCP and own checks	food sample > meat	Unknown	Batch	25g	80	0		
Meat from bovine animals - minced meat - intended to be eaten raw - at processing plant - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample > meat	Unknown	Single	25g	15	0		
Meat from bovine animals - minced meat - intended to be eaten raw - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample > meat	Unknown	Single	25g	29	0		
Meat from bovine animals - minced meat - intended to be eaten raw - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample > meat	Unknown	Batch	10g	5	0		
Meat from bovine animals - minced meat - intended to be eaten raw - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample > meat	Unknown	Batch	25g	35	0		
Meat from bovine animals - minced meat - intended to be eaten raw - at processing plant - Surveillance	private lab	Unspecified	HACCP and own checks	food sample > meat	Unknown	Batch	200g	5	3		
Meat from bovine animals - minced meat - intended to be eaten raw - at processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample > meat	Unknown	Single	25g	200	0		

Table Salmonella in red meat and products thereof

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Meat from bovine animals - minced meat - intended to be eaten raw - unspecified - Surveillance	private lab	Unspecified	HACCP and own checks	food sample > meat	Unknown	Single	25g	5	0		
Meat from bovine animals - minced meat - intended to be eaten cooked - at processing plant - Surveillance	private lab	Unspecified	Not applicable	food sample > meat	Unknown	Single	10g	97	0		
Meat from bovine animals - minced meat - intended to be eaten cooked - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample > meat	Unknown	Batch	25g	1	0		
Meat from bovine animals - minced meat - intended to be eaten cooked - at processing plant - Surveillance	private lab	Census	HACCP and own checks	food sample > meat	Unknown	Batch	10g	254	0		
Meat from bovine animals - minced meat - intended to be eaten cooked - at processing plant - Surveillance	private lab	Unspecified	HACCP and own checks	food sample > meat	Unknown	Single	10g	458	0		
Meat from bovine animals - minced meat - intended to be eaten cooked - at processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample > meat	Unknown	Batch	50g	6	0		
Meat from bovine animals - minced meat - intended to be eaten cooked - at processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample > meat	Unknown	Single	10g	386	0		
Meat from bovine animals - minced meat - intended to be eaten cooked - at processing plant - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample > meat	Unknown	Single	10g	95	0		
Meat from bovine animals - minced meat - intended to be eaten cooked - at processing plant - Surveillance	private lab	Census	Industry sampling	food sample > meat	Unknown	Batch	10g	80	0		

Table Salmonella in red meat and products thereof

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Meat from bovine animals - minced meat - intended to be eaten cooked - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample > meat	Unknown	Batch	30g	1	0		
Meat from bovine animals - minced meat - intended to be eaten cooked - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample > meat	Unknown	Batch	10g	25	0		
Meat from bovine animals - minced meat - intended to be eaten cooked - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample > meat	Unknown	Batch	50g	30	0		
Meat from bovine animals - minced meat - intended to be eaten cooked - at processing plant - Surveillance	private lab	Unspecified	Not applicable	food sample > meat	Unknown	Batch	10g	454	0		
Meat from bovine animals - minced meat - intended to be eaten cooked - at processing plant - Surveillance	RVL	Census	Official sampling	food sample > meat	Unknown	Single	10g	20	0		
Meat from bovine animals - minced meat - intended to be eaten cooked - at processing plant - Surveillance	private lab	Unspecified	HACCP and own checks	food sample > meat	Unknown	Batch	10g	120	0		
Meat from bovine animals - minced meat - intended to be eaten cooked - at processing plant - Surveillance	private lab	Census	Industry sampling	food sample > meat	Unknown	Single	25g	12	0		
Meat from bovine animals - minced meat - intended to be eaten cooked - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample > meat	Unknown	Single	10g	31	0		
Meat from bovine animals - minced meat - intended to be eaten cooked - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample > meat	Unknown	Batch	25g	10	0		

Table Salmonella in red meat and products thereof

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Meat from bovine animals - minced meat - intended to be eaten cooked - unspecified - Surveillance	RVL	Unspecified	Official and industry sampling	food sample > meat	Unknown	Single	10g	10	0		
Meat from bovine animals - minced meat - intended to be eaten cooked - unspecified - Surveillance	private lab	Unspecified	Industry sampling	food sample > meat	Unknown	Batch	10g	250	0		
Meat from bovine animals - minced meat - intended to be eaten cooked - unspecified - Surveillance	RVL	Unspecified	Industry sampling	food sample > meat	Unknown	Batch	10g	75	1		
Meat from bovine animals - offal - at cutting plant	private lab	Census	Industry sampling	food sample > meat	Unknown	Single	10g	39	2		
Meat from bovine animals - offal - at cutting plant	private lab	Census	Industry sampling	food sample > meat	Unknown	Single	25g	50	2		
Meat from bovine animals - other slaughtering products - at cutting plant [1)]	private lab	Census	Industry sampling	food sample	Unknown	Single	25g	35	0		
Meat from bovine animals and pig - meat preparation - intended to be eaten cooked - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample > meat	Unknown	Single	10g	60	0		
Meat from bovine animals and pig - meat preparation - intended to be eaten cooked - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample > meat	Unknown	Single	25g	80	0		
Meat from bovine animals and pig - meat preparation - intended to be eaten cooked - at processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample > meat	Unknown	Single	25g	50	0		
Meat from bovine animals and pig - meat preparation - intended to be eaten cooked - at processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample > meat	Unknown	Batch	50g	6	0		

Table Salmonella in red meat and products thereof

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Meat from bovine animals and pig - meat preparation - intended to be eaten cooked - at processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample > meat	Unknown	Single	10g	105	0		
Meat from bovine animals and pig - meat products - at processing plant - Surveillance (cooked, ready to eat)	RVL	Unspecified	Official sampling	food sample > meat	Unknown	Single	25g	175	0		
Meat from bovine animals and pig - meat products - at processing plant - Surveillance (intended to be eaten raw)	RVL	Unspecified	Industry sampling	food sample > meat	Unknown	Single	25g	95	0		
Meat from bovine animals and pig - meat products - at processing plant - Surveillance (intended to be eaten raw)	private lab	Unspecified	Not applicable	food sample > meat	Unknown	Single	10g	89	1		
Meat from bovine animals and pig - meat products - at processing plant - Surveillance (intended to be eaten raw)	RVL	Unspecified	Industry sampling	food sample > meat	Unknown	Single	25g	5	0		
Meat from bovine animals and pig - meat products - at processing plant - Surveillance (intended to be eaten raw)	RVL	Unspecified	Official sampling	food sample > meat	Unknown	Single	25g	30	0		
Meat from bovine animals and pig - meat products - unspecified - Surveillance (raw-smoked, ready to eat)	RVL	Unspecified	Official and industry sampling	food sample > meat	Unknown	Single	25g	31	7	4	
Meat from bovine animals and pig - minced meat - intended to be eaten cooked - at processing plant - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample > meat	Unknown	Single	10g	450	1		
Meat from bovine animals and pig - minced meat - intended to be eaten cooked - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample > meat	Unknown	Batch	10g	5	0		

Table Salmonella in red meat and products thereof

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Meat from bovine animals and pig - minced meat - intended to be eaten cooked - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample > meat	Unknown	Batch	10g	55	0		
Meat from bovine animals and pig - minced meat - intended to be eaten cooked - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample > meat	Unknown	Single	10g	180	0		
Meat from bovine animals and pig - minced meat - intended to be eaten cooked - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample > meat	Unknown	Batch	50g	23	0		
Meat from bovine animals and pig - minced meat - intended to be eaten cooked - at processing plant - Surveillance	RVL	Census	Official sampling	food sample > meat	Unknown	Batch	10g	30	3		
Meat from bovine animals and pig - minced meat - intended to be eaten cooked - at processing plant - Surveillance	private lab	Unspecified	Not applicable	food sample > meat	Unknown	Single	10g	49	0		
Meat from bovine animals and pig - minced meat - intended to be eaten cooked - at processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample > meat	Unknown	Batch	50g	6	1		
Meat from bovine animals and pig - minced meat - intended to be eaten cooked - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample > meat	Unknown	Batch	10g	25	0		
Meat from bovine animals and pig - minced meat - intended to be eaten cooked - at processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample > meat	Unknown	Single	10g	85	0		
Meat from bovine animals and pig - minced meat - intended to be eaten cooked - unspecified - Surveillance	RVL	Census	Official sampling	food sample > meat	Unknown	Batch	10g	20	0		

Table Salmonella in red meat and products thereof

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Meat from bovine animals and pig - minced meat - intended to be eaten cooked - unspecified - Surveillance	RVL	Unspecified	Official and industry sampling	food sample > meat	Unknown	Single	10g	55	0		
Meat from bovine animals and pig - minced meat - intended to be eaten cooked - unspecified - Surveillance	private lab	Unspecified	HACCP and own checks	food sample > meat	Unknown	Single	25g	26	3		
Meat from bovine animals and pig - minced meat - intended to be eaten cooked - unspecified - Surveillance	RVL	Unspecified	Industry sampling	food sample > meat	Unknown	Batch	10g	165	1		
Meat from bovine animals and pig - minced meat - intended to be eaten raw - at processing plant - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample > meat	Unknown	Batch	10g	57	1		
Meat from horse - carcase - at slaughterhouse - Surveillance	RVL	Unspecified	Industry sampling	food sample > carcase swabs	Unknown	Single	400cm2	60	0		
Meat from horse - carcase - at slaughterhouse - Surveillance	RVL	Objective sampling	Official sampling	food sample > carcase swabs	Unknown	Batch	400cm2	15	0		
Meat from horse - carcase - unspecified - Surveillance	private lab	Unspecified	Industry sampling	food sample > carcase swabs	Unknown	Single	400cm2	195	0		
Meat from other animal species or not specified - unspecified (dried meat)	private lab	Census	Industry sampling	food sample	Unknown	Batch	25g	60	2		
Meat from pig - at processing plant - Surveillance (delicatessen products, intended to be eaten cooked)	RVL	Census	Official sampling	food sample > meat	Unknown	Single	10g	5	0		
Meat from pig - carcase - at cutting plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample > carcase swabs	Unknown	Single	400cm2	270	0		

Table Salmonella in red meat and products thereof

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Meat from pig - carcase - at cutting plant - Surveillance	private lab	Objective sampling	Industry sampling	food sample > meat	Unknown	Single	10g	10	0		
Meat from pig - carcase - at cutting plant - Surveillance	RVL	Objective sampling	Official sampling	food sample > carcase swabs	Unknown	Single	400cm2	63	0		
Meat from pig - carcase - at cutting plant - Surveillance	private lab	Census	Industry sampling	food sample > meat	Unknown	Single	25g	74	0		
Meat from pig - carcase - at cutting plant - Surveillance	RVL	Unspecified	Industry sampling	food sample > carcase swabs	Unknown	Single	400cm2	164	0		
Meat from pig - carcase - at slaughterhouse - Surveillance	private lab	Census	Industry sampling	food sample > carcase swabs	Unknown	Single	400cm2	85	1		
Meat from pig - carcase - at slaughterhouse - Surveillance	private lab	Census	Industry sampling	food sample > carcase swabs	Unknown	Single	400cm2	1222	0		
Meat from pig - carcase - at slaughterhouse - Surveillance	RVL	Unspecified	Official sampling	food sample > carcase swabs	Unknown	Single	400cm2	367	5		
Meat from pig - carcase - at slaughterhouse - Surveillance	RVL	Unspecified	Official sampling	food sample > carcase swabs	Unknown	Single	300cm2	55	2		
Meat from pig - carcase - at slaughterhouse - Surveillance	private lab	Unspecified	HACCP and own checks	food sample	Unknown	Single	25g	321	0		
Meat from pig - carcase - at slaughterhouse - Surveillance	RVL	Unspecified	HACCP and own checks	food sample > carcase swabs	Unknown	Batch	400cm2	161	0		
Meat from pig - carcase - at slaughterhouse - Surveillance	RVL	Unspecified	Official and industry sampling	food sample > carcase swabs	Unknown	Single	400cm2	925	0		
Meat from pig - carcase - at slaughterhouse - Surveillance	RVL	Census	Official sampling	food sample > carcase swabs	Unknown	Single	400cm2	147	3		

Table Salmonella in red meat and products thereof

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Meat from pig - carcase - at slaughterhouse - Surveillance	RVL	Census	Industry sampling	food sample > carcase swabs	Unknown	Single	400cm2	321	0		
Meat from pig - carcase - at slaughterhouse - Surveillance	RVL	Unspecified	Industry sampling	food sample > carcase swabs	Unknown	Batch	400cm2	1663	2		
Meat from pig - carcase - at slaughterhouse - Surveillance	RVL	Objective sampling	Industry sampling	food sample > carcase swabs	Unknown	Batch	400cm2	2538	3		
Meat from pig - carcase - at slaughterhouse - Surveillance	private lab	Census	Industry sampling	food sample > carcase swabs	Unknown	Batch	400cm2	1217	0		
Meat from pig - carcase - at slaughterhouse - Surveillance	private lab	Census	HACCP and own checks	food sample > meat	Unknown	Batch	10g	2499	10		
Meat from pig - carcase - at slaughterhouse - Surveillance	private lab	Census	Official and industry sampling	food sample > carcase swabs	Unknown	Batch	400cm2	160	2		
Meat from pig - carcase - at slaughterhouse - Surveillance	RVL	Census	Official and industry sampling	food sample > carcase swabs	Unknown	Batch	400cm2	355	0		
Meat from pig - carcase - at slaughterhouse - Surveillance	RVL	Unspecified	Industry sampling	food sample > carcase swabs	Unknown	Single	400cm2	1219	0		
Meat from pig - carcase - at slaughterhouse - Surveillance	private lab	Unspecified	Not applicable	food sample > carcase swabs	Unknown	Batch	400cm2	955	0		
Meat from pig - carcase - at slaughterhouse - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample > carcase swabs	Unknown	Single	400cm2	1685	7	1	
Meat from pig - carcase - at slaughterhouse - Surveillance	private lab	Unspecified	Industry sampling	food sample > carcase swabs	Unknown	Single	400cm2	1925	0		
Meat from pig - carcase - at slaughterhouse - Surveillance	RVL	Objective sampling	Official sampling	food sample > carcase swabs	Unknown	Batch	400cm2	2030	7		

Table Salmonella in red meat and products thereof

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Meat from pig - carcase - at slaughterhouse - Surveillance	RVL	Unspecified	Official sampling	food sample > carcase swabs	Unknown	Batch	400cm2	129	3		
Meat from pig - carcase - unspecified - Surveillance	private lab	Unspecified	Industry sampling	food sample > carcase swabs	Unknown	Single	400cm2	895	0		
Meat from pig - carcase - unspecified - Surveillance	RVL	Unspecified	Official and industry sampling	food sample > carcase swabs	Unknown	Batch	400cm2	156	0		
Meat from pig - carcase - unspecified - Surveillance	RVL	Unspecified	Industry sampling	food sample > carcase swabs	Unknown	Single	300m2	55	2		
Meat from pig - carcase - unspecified - Surveillance	private lab	Census	Industry sampling	food sample > carcase swabs	Unknown	Single	400cm2	923	0		
Meat from pig - carcase - unspecified - Surveillance	private lab	Unspecified	Industry sampling	food sample > carcase swabs	Unknown	Batch	25g	1520	0		
Meat from pig - carcase - unspecified - Surveillance	RVL	Unspecified	Official and industry sampling	food sample > carcase swabs	Unknown	Single	400cm2	1158	12		
Meat from pig - fresh - at processing plant - Surveillance	RVL	Census	Industry sampling	food sample > meat	Unknown	Single	25g	1	0		
Meat from pig - fresh - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample > meat	Unknown	Batch	25g	776	6		
Meat from pig - fresh - at processing plant - Surveillance	RVL	Census	Industry sampling	food sample > meat	Unknown	Single	10g	5	0		
Meat from pig - fresh - at processing plant - Surveillance	private lab	Unspecified	Industry sampling	food sample > meat	Unknown	Single	25g	296	8		
Meat from pig - fresh - at processing plant - Surveillance	private lab	Unspecified	HACCP and own checks	food sample > meat	Unknown	Single	500g	13	13		

Table Salmonella in red meat and products thereof

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Meat from pig - fresh - at processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample > meat	Unknown	Single	25g	280	4		
Meat from pig - fresh - at processing plant - Surveillance	private lab	Unspecified	HACCP and own checks	food sample > meat	Unknown	Batch	25g	48	0		
Meat from pig - fresh - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample > meat	Unknown	Single	25g	129	0		
Meat from pig - fresh - at processing plant - Surveillance	private lab	Unspecified	HACCP and own checks	food sample > meat	Unknown	Single	25g	462	0		
Meat from pig - fresh - at processing plant - Surveillance	private lab	Census	Industry sampling	food sample > meat	Unknown	Batch	10g	2456	13		
Meat from pig - fresh - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample > meat	Unknown	Single	25g	35	0		
Meat from pig - fresh - at processing plant - Surveillance	private lab	Unspecified	Not applicable	food sample > meat	Unknown	Batch	25g	4094	7		
Meat from pig - fresh - at processing plant - Surveillance	RVL	Census	Official and industry sampling	food sample > meat	Unknown	Batch	10g	104	0		
Meat from pig - fresh - at processing plant - Surveillance	private lab	Objective sampling	Industry sampling	food sample > meat	Unknown	Batch	25g	2552	87		
Meat from pig - fresh - at processing plant - Surveillance	RVL	Census	Official sampling	food sample > meat	Unknown	Batch	10g	10	0		
Meat from pig - fresh - at processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample > meat	Unknown	Single	25g	35	0		
Meat from pig - fresh - at processing plant - Surveillance	RVL	Unspecified	HACCP and own checks	food sample > meat	Unknown	Single	25g	6	0		

Table Salmonella in red meat and products thereof

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Meat from pig - fresh - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample > meat	Unknown	Batch	10g	5	0		
Meat from pig - fresh - at processing plant - Surveillance	RVL	Unspecified	HACCP and own checks	food sample > meat	Unknown	Batch	25g	1	0		
Meat from pig - fresh - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample > meat	Unknown	Batch	25g	521	1		
Meat from pig - fresh - at slaughterhouse - Surveillance	private lab	Unspecified	Industry sampling	food sample > meat	Unknown	Batch	25g	495	0		
Meat from pig - fresh - unspecified - Surveillance	private lab	Unspecified	Industry sampling	food sample > meat	Unknown	Batch	10g	500	0		
Meat from pig - fresh - unspecified - Surveillance	RVL	Unspecified	Official and industry sampling	food sample > meat	Unknown	Single	10g	10	0		
Meat from pig - fresh - unspecified - Surveillance	RVL	Unspecified	Industry sampling	food sample > meat	Unknown	Single	10g	3	0		
Meat from pig - fresh - unspecified - Surveillance	RVL	Unspecified	Official and industry sampling	food sample > meat	Unknown	Single	25g	55	0		
Meat from pig - fresh - unspecified - Surveillance	RVL	Census	Official sampling	food sample > meat	Unknown	Batch	10g	55	0		
Meat from pig - fresh - unspecified - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample > meat	Unknown	Single	10g	50	0		
Meat from pig - fresh - unspecified - Surveillance	private lab	Unspecified	HACCP and own checks	food sample > meat	Unknown	Single	25g	2	0		
Meat from pig - fresh - unspecified - Surveillance	RVL	Unspecified	Official sampling	food sample > meat	Unknown	Batch	325g	3	0		
Meat from pig - fresh - unspecified - Surveillance	private lab	Unspecified	Industry sampling	food sample > meat	Unknown	Batch	25g	2000	0		
Meat from pig - fresh - unspecified - Surveillance	RVL	Unspecified	Official and industry sampling	food sample > meat	Unknown	Batch	25g	3	0		

Table Salmonella in red meat and products thereof

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Meat from pig - meat preparation - intended to be eaten raw - at processing plant - Surveillance	private lab	Unspecified	HACCP and own checks	food sample > meat	Unknown	Batch	200g	5	5		
Meat from pig - meat preparation - intended to be eaten raw - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample > meat	Unknown	Batch	25g	180	0		
Meat from pig - meat preparation - intended to be eaten raw - at processing plant - Surveillance	private lab	Unspecified	Not applicable	food sample > meat	Unknown	Batch	25g	962	2		
Meat from pig - meat preparation - intended to be eaten raw - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample > meat	Unknown	Batch	25g	190	0		
Meat from pig - meat preparation - intended to be eaten raw - at processing plant - Surveillance	private lab	Objective sampling	Industry sampling	food sample > meat	Unknown	Batch	25g	42	0		
Meat from pig - meat preparation - intended to be eaten raw - at processing plant - Surveillance	RVL	Census	Official sampling	food sample > meat	Unknown	Single	25g	45	3		
Meat from pig - meat preparation - intended to be eaten raw - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample > meat	Unknown	Single	25g	186	6		
Meat from pig - meat preparation - intended to be eaten raw - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample > meat	Unknown	Batch	125g	3	0		
Meat from pig - meat preparation - intended to be eaten raw - at processing plant - Surveillance	private lab	Census	Industry sampling	food sample > meat	Unknown	Batch	25g	295	0		
Meat from pig - meat preparation - intended to be eaten raw - at processing plant - Surveillance	private lab	Census	Industry sampling	food sample > meat	Unknown	Single	10g	45	0		
Meat from pig - meat preparation - intended to be eaten raw - at processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample > meat	Unknown	Batch	25g	5	0		
Meat from pig - meat preparation - intended to be eaten raw - at processing plant - Surveillance	private lab	Census	Industry sampling	food sample > meat	Unknown	Single	25g	339	0		

Table Salmonella in red meat and products thereof

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Meat from pig - meat preparation - intended to be eaten raw - at processing plant - Surveillance	RVL	Census	Industry sampling	food sample > meat	Unknown	Single	25g	20	0		
Meat from pig - meat preparation - intended to be eaten raw - at processing plant - Surveillance	RVL	Census	Official sampling	food sample > meat	Unknown	Batch	25g	5	0		
Meat from pig - meat preparation - intended to be eaten raw - at processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample > meat	Unknown	Single	25g	55	0		
Meat from pig - meat preparation - intended to be eaten raw - at processing plant - Surveillance	private lab	Census	HACCP and own checks	food sample > meat	Unknown	Batch	25g	102	3		
Meat from pig - meat preparation - intended to be eaten raw - unspecified - Surveillance	private lab	Unspecified	Industry sampling	food sample > meat	Unknown	Batch	25g	1400	50		
Meat from pig - meat preparation - intended to be eaten raw - unspecified - Surveillance	RVL	Census	Official sampling	food sample > meat	Unknown	Batch	25g	10	0		
Meat from pig - meat preparation - intended to be eaten raw - unspecified - Surveillance	RVL	Unspecified	Official and industry sampling	food sample > meat	Unknown	Single	25g	85	8		
Meat from pig - meat preparation - intended to be eaten cooked - at processing plant - Surveillance	RVL	Census	Official sampling	food sample > meat	Unknown	Single	10g	185	5		
Meat from pig - meat preparation - intended to be eaten cooked - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample > meat	Unknown	Batch	10g	385	1		
Meat from pig - meat preparation - intended to be eaten cooked - at processing plant - Surveillance	RVL	Census	Official sampling	food sample > meat	Unknown	Batch	10g	30	0		
Meat from pig - meat preparation - intended to be eaten cooked - at processing plant - Surveillance	private lab	Unspecified	Not applicable	food sample > meat	Unknown	Batch	25g	235	1		
Meat from pig - meat preparation - intended to be eaten cooked - at processing plant - Surveillance	private lab	Census	Industry sampling	food sample > meat	Unknown	Batch	10g	412	0		

Table Salmonella in red meat and products thereof

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Meat from pig - meat preparation - intended to be eaten cooked - at processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample > meat	Unknown	Batch	50g	7	1		
Meat from pig - meat preparation - intended to be eaten cooked - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample > meat	Unknown	Batch	25g	15	0		
Meat from pig - meat preparation - intended to be eaten cooked - at processing plant - Surveillance	private lab	Unspecified	Not applicable	food sample > meat	Unknown	Single	10g	12	0		
Meat from pig - meat preparation - intended to be eaten cooked - at processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample > meat	Unknown	Batch	10g	45	0		
Meat from pig - meat preparation - intended to be eaten cooked - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample > meat	Unknown	Batch	10g	150	1		
Meat from pig - meat preparation - intended to be eaten cooked - at processing plant - Surveillance	private lab	Census	Industry sampling	food sample > meat	Unknown	Single	10g	1673	0		
Meat from pig - meat preparation - intended to be eaten cooked - at processing plant - Surveillance	private lab	Census	Industry sampling	food sample > meat	Unknown	Single	1000g	532	15		
Meat from pig - meat preparation - intended to be eaten cooked - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample > meat	Unknown	Single	25g	242	5		5
Meat from pig - meat preparation - intended to be eaten cooked - at processing plant - Surveillance	private lab	Unspecified	Industry sampling	food sample > meat	Unknown	Single	25g	528	8		
Meat from pig - meat preparation - intended to be eaten cooked - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample > meat	Unknown	Batch	50g	17	0		
Meat from pig - meat preparation - intended to be eaten cooked - at processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample > meat	Unknown	Single	10g	55	0		
Meat from pig - meat preparation - intended to be eaten cooked - at processing plant - Surveillance	private lab	Unspecified	HACCP and own checks	food sample > meat	Unknown	Single	10g	270	0		

Table Salmonella in red meat and products thereof

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Meat from pig - meat preparation - intended to be eaten cooked - at processing plant - Surveillance	private lab	Objective sampling	Industry sampling	food sample > meat	Unknown	Batch	10g	91	0		
Meat from pig - meat preparation - intended to be eaten cooked - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample > meat	Unknown	Single	10g	262	5		
Meat from pig - meat preparation - intended to be eaten cooked - at processing plant - Surveillance	RVL	Census	Industry sampling	food sample > meat	Unknown	Single	25g	5	0		
Meat from pig - meat preparation - intended to be eaten cooked - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample > meat	Unknown	Batch	25g	75	1		
Meat from pig - meat preparation - intended to be eaten cooked - at processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample > meat	Unknown	Single	10g	1275	3		
Meat from pig - meat preparation - intended to be eaten cooked - at processing plant - Surveillance	private lab	Census	Industry sampling	food sample > meat	Unknown	Single	25g	70	0		
Meat from pig - meat preparation - intended to be eaten cooked - at processing plant - Surveillance	private lab	Census	HACCP and own checks	food sample > meat	Unknown	Batch	10g	3789	7		
Meat from pig - meat preparation - intended to be eaten cooked - at processing plant - Surveillance	private lab	Unspecified	HACCP and own checks	food sample > meat	Unknown	Batch	10g	630	1		
Meat from pig - meat preparation - intended to be eaten cooked - at processing plant - Surveillance	RVL	Census	Industry sampling	food sample > meat	Unknown	Single	10g	510	2		
Meat from pig - meat preparation - intended to be eaten cooked - unspecified - Surveillance	priavate lab	Unspecified	Industry sampling	food sample > meat	Unknown	Batch	10g	2100	50		
Meat from pig - meat preparation - intended to be eaten cooked - unspecified - Surveillance	RVL	Census	Official sampling	food sample > meat	Unknown	Batch	10g	40	1		
Meat from pig - meat preparation - intended to be eaten cooked - unspecified - Surveillance	RVL	Unspecified	Official and industry sampling	food sample > meat	Unknown	Batch	25g	8	0		

Table Salmonella in red meat and products thereof

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Meat from pig - meat preparation - intended to be eaten cooked - unspecified - Surveillance	RVL	Unspecified	Official and industry sampling	food sample > meat	Unknown	Single	10g	190	0		
Meat from pig - meat preparation - intended to be eaten cooked - unspecified - Surveillance	RVL	Unspecified	Industry sampling	food sample > meat	Unknown	Batch	10g	120	0		
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Unspecified	HACCP and own checks	food sample > meat	Unknown	Batch	25g	5	0		
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	private lab	Census	Industry sampling	food sample > meat	Unknown	Single	10g	850	0		
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Census	Official and industry sampling	food sample > meat	Unknown	Batch	25g	70	0		
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	private lab	Unspecified	Not applicable	food sample > meat	Unknown	Batch	25g	154	10		
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample > meat	Unknown	Batch	10g	10	0		
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample > meat	Unknown	Batch	25g	55	0		
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Census	Official sampling	food sample > meat	Unknown	Single	325g	2	0		
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Census	Official sampling	food sample > meat	Unknown	Single	25g	10	0		
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Unspecified	HACCP and own checks	food sample > meat	Unknown	Single	25g	80	0		
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample > meat	Unknown	Single	25g	935	0		

Table Salmonella in red meat and products thereof

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample > meat	Unknown	Batch	25g	850	1		
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample > meat	Unknown	Single	25g	23	0		
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample > meat	Unknown	Batch	325g	5	0		
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	private lab	Census	Industry sampling	food sample > meat	Unknown	Single	500g	250	1		
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample > meat	Unknown	Single	10g	56	0		
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	private lab	Census	HACCP and own checks	food sample > meat	Unknown	Batch	10g	2345	3		
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample > meat	Unknown	Batch	25g	501	0		
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	private lab	Unspecified	HACCP and own checks	food sample > meat	Unknown	Single	25g	256	0		
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample > meat	Unknown	Single	25g	337	0		
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample > meat	Unknown	Single	25g	111	0		
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	private lab	Unspecified	Industry sampling	food sample > meat	Unknown	Single	25g	37	0		
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample > meat	Unknown	Batch	325g	45	0		

Table Salmonella in red meat and products thereof

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	private lab	Objective sampling	Industry sampling	food sample > meat	Unknown	Batch	25g	6	0		
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample > meat	Unknown	Single	10g	1431	0		
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Census	Industry sampling	food sample > meat	Unknown	Single	25g	1	0		
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	private lab	Census	Industry sampling	food sample > meat	Unknown	Single	25g	196	0		
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	private lab	Unspecified	HACCP and own checks	food sample > meat	Unknown	Batch	25g	1575	0		
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample > meat	Unknown	Batch	25g	20	0		
Meat from pig - meat products - cooked, ready-to-eat - unspecified - Surveillance	private lab	Unspecified	Industry sampling	food sample > meat	Unknown	Single	10g	6	0		
Meat from pig - meat products - cooked, ready-to-eat - unspecified - Surveillance	private lab	Census	Industry sampling	food sample > meat	Unknown	Single	25g	719	0		
Meat from pig - meat products - cooked, ready-to-eat - unspecified - Surveillance	private lab	Unspecified	HACCP and own checks	food sample > meat	Unknown	Single	25g	494	0		
Meat from pig - meat products - cooked, ready-to-eat - unspecified - Surveillance	RVL	Unspecified	Official and industry sampling	food sample > meat	Unknown	Batch	25g	170	0		
Meat from pig - meat products - cooked, ready-to-eat - unspecified - Surveillance	RVL	Unspecified	Official and industry sampling	food sample > meat	Unknown	Single	25g	881	0		
Meat from pig - meat products - cooked, ready-to-eat - unspecified - Surveillance	private lab	Unspecified	Industry sampling	food sample > meat	Unknown	Batch	25g	2700	0		

Table Salmonella in red meat and products thereof

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Meat from pig - meat products - cooked, ready-to-eat - unspecified - Surveillance	private lab	Objective sampling	Official sampling	food sample > meat	Unknown	Single	25g	19	0		
Meat from pig - meat products - cooked, ready-to-eat - unspecified - Surveillance	private lab	Unspecified	Industry sampling	food sample > meat	Unknown	Single	25g	53	0		
Meat from pig - meat products - raw and intended to be eaten raw - at processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample > meat	Unknown	Batch	25g	70	2		
Meat from pig - meat products - raw and intended to be eaten raw - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample > meat	Unknown	Batch	25g	170	3		1
Meat from pig - meat products - raw but intended to be eaten cooked - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample > meat	Unknown	Batch	50g	66	2		
Meat from pig - meat products - raw but intended to be eaten cooked - at processing plant - Surveillance	RVL	Census	Official sampling	food sample > meat	Unknown	Single	10g	5	0		
Meat from pig - meat products - raw but intended to be eaten cooked - at processing plant - Surveillance	private lab	Census	HACCP and own checks	food sample > meat	Unknown	Single	10g	2986	4		
Meat from pig - meat products - raw but intended to be eaten cooked - at processing plant - Surveillance	private lab	Unspecified	Industry sampling	food sample > meat	Unknown	Single	25g	6	0		
Meat from pig - meat products - raw but intended to be eaten cooked - at processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample > meat	Unknown	Batch	10g	30	0		
Meat from pig - meat products - raw but intended to be eaten cooked - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample > meat	Unknown	Batch	10g	125	1		

Table Salmonella in red meat and products thereof

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Meat from pig - meat products - raw but intended to be eaten cooked - at processing plant - Surveillance	private lab	Census	Industry sampling	food sample > meat	Unknown	Batch	10g	750	7		
Meat from pig - meat products - raw but intended to be eaten cooked - at processing plant - Surveillance	RVL	Census	Official and industry sampling	food sample > meat	Unknown	Batch	10g	55	0		
Meat from pig - meat products - raw but intended to be eaten cooked - at processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample > meat	Unknown	Batch	50g	8	0		
Meat from pig - meat products - raw but intended to be eaten cooked - at processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample > meat	Unknown	Single	10g	301	0		
Meat from pig - meat products - raw but intended to be eaten cooked - at processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample > meat	Unknown	Batch	25g	1	0		
Meat from pig - meat products - raw but intended to be eaten cooked - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample > meat	Unknown	Batch	10g	10	0		
Meat from pig - meat products - raw but intended to be eaten cooked - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample > meat	Unknown	Single	10g	505	10		
Meat from pig - meat products - raw but intended to be eaten cooked - at processing plant - Surveillance	private lab	Census	Industry sampling	food sample > meat	Unknown	Single	500g	130	0		
Meat from pig - meat products - raw but intended to be eaten cooked - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample > meat	Unknown	Batch	10g	50	0		

Table Salmonella in red meat and products thereof

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Meat from pig - meat products - raw but intended to be eaten cooked - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample > meat	Unknown	Single	25g	1	0		
Meat from pig - meat products - raw but intended to be eaten cooked - at processing plant - Surveillance	private lab	Census	HACCP and own checks	food sample > meat	Unknown	Batch	200g	15	4		
Meat from pig - meat products - raw but intended to be eaten cooked - at processing plant - Surveillance	private lab	Census	Industry sampling	food sample > meat	Unknown	Batch	10g	270	10		
Meat from pig - meat products - raw but intended to be eaten cooked - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample > meat	Unknown	Batch	25g	50	1		
Meat from pig - meat products - raw but intended to be eaten cooked - unspecified - Surveillance	private lab	Unspecified	Industry sampling	food sample > meat	Unknown	Batch	10g	960	0		
Meat from pig - meat products - raw but intended to be eaten cooked - unspecified - Surveillance	RVL	Unspecified	Official and industry sampling	food sample > meat	Unknown	Single	25g	175	0		
Meat from pig - mechanically separated meat (MSM) - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample > meat	Unknown	Batch	10g	35	1		
Meat from pig - mechanically separated meat (MSM) - at processing plant - Surveillance	private lab	Census	Industry sampling	food sample > meat	Unknown	Single	10g	145	0		
Meat from pig - mechanically separated meat (MSM) - at processing plant - Surveillance	RVL	Census	Official sampling	food sample > meat	Unknown	Single	10g	20	0		
Meat from pig - minced meat - intended to be eaten raw - at processing plant - Surveillance	private lab	Census	HACCP and own checks	food sample > meat	Unknown	Batch	25g	78	2		
Meat from pig - minced meat - intended to be eaten cooked - at processing plant - Surveillance	private lab	Unspecified	Not applicable	food sample > meat	Unknown	Single	10g	98	1		

Table Salmonella in red meat and products thereof

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Meat from pig - minced meat - intended to be eaten cooked - at processing plant - Surveillance	private lab	Unspecified	HACCP and own checks	food sample > meat	Unknown	Batch	10g	630	0		
Meat from pig - minced meat - intended to be eaten cooked - at processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample > meat	Unknown	Batch	10g	1	0		
Meat from pig - minced meat - intended to be eaten cooked - at processing plant - Surveillance	private lab	Census	HACCP and own checks	food sample > meat	Unknown	Batch	10g	3245	6		
Meat from pig - minced meat - intended to be eaten cooked - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample > meat	Unknown	Batch	25g	45	1		
Meat from pig - minced meat - intended to be eaten cooked - at processing plant - Surveillance	RVL	Census	Industry sampling	food sample > meat	Unknown	Single	10g	47	0		
Meat from pig - minced meat - intended to be eaten cooked - at processing plant - Surveillance	private lab	Census	Industry sampling	food sample > meat	Unknown	Single	500g	775	3		
Meat from pig - minced meat - intended to be eaten cooked - at processing plant - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample > meat	Unknown	Single	10g	405	1		
Meat from pig - minced meat - intended to be eaten cooked - at processing plant - Surveillance	private lab	Objective sampling	Industry sampling	food sample > meat	Unknown	Batch	10g	125	0		
Meat from pig - minced meat - intended to be eaten cooked - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample > meat	Unknown	Batch	10g	180	1		1
Meat from pig - minced meat - intended to be eaten cooked - at processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample > meat	Unknown	Single	10g	2200	0		
Meat from pig - minced meat - intended to be eaten cooked - at processing plant - Surveillance	RVL	Census	Official and industry sampling	food sample > meat	Unknown	Batch	10g	50	0		
Meat from pig - minced meat - intended to be eaten cooked - at processing plant - Surveillance	RVL	Census	Official sampling	food sample > meat	Unknown	Single	10g	45	0		

Table Salmonella in red meat and products thereof

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Meat from pig - minced meat - intended to be eaten cooked - at processing plant - Surveillance	private lab	Unspecified	Not applicable	food sample > meat	Unknown	Batch	10g	3365	8		
Meat from pig - minced meat - intended to be eaten cooked - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample > meat	Unknown	Batch	10g	895	8		
Meat from pig - minced meat - intended to be eaten cooked - at processing plant - Surveillance	private lab	Unspecified	HACCP and own checks	food sample > meat	Unknown	Single	10g	1356	0		
Meat from pig - minced meat - intended to be eaten cooked - at processing plant - Surveillance	private lab	Unspecified	HACCP and own checks	food sample > meat	Unknown	Single	500g	4	4		
Meat from pig - minced meat - intended to be eaten cooked - at processing plant - Surveillance	RVL	Unspecified	HACCP and own checks	food sample > meat	Unknown	Single	25g	15	0		
Meat from pig - minced meat - intended to be eaten cooked - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample > meat	Unknown	Single	25g	231	5		5
Meat from pig - minced meat - intended to be eaten cooked - at processing plant - Surveillance	private lab	Census	Industry sampling	food sample > meat	Unknown	Batch	10g	917	6		
Meat from pig - minced meat - intended to be eaten cooked - at processing plant - Surveillance	RVL	Census	Official sampling	food sample > meat	Unknown	Batch	10g	20	0		
Meat from pig - minced meat - intended to be eaten cooked - at processing plant - Surveillance	RVL	Unspecified	HACCP and own checks	food sample > meat	Unknown	Batch	25g	25	0		
Meat from pig - minced meat - intended to be eaten cooked - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample > meat	Unknown	Batch	10g	615	8		
Meat from pig - minced meat - intended to be eaten cooked - at processing plant - Surveillance	private lab	Census	Industry sampling	food sample > meat	Unknown	Single	10g	1482	1		
Meat from pig - minced meat - intended to be eaten cooked - at processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample > meat	Unknown	Batch	25g	28	0		

Table Salmonella in red meat and products thereof

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Meat from pig - minced meat - intended to be eaten cooked - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample > meat	Unknown	Batch	50g	55	2		
Meat from pig - minced meat - intended to be eaten cooked - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample > meat	Unknown	Single	10g	490	5		
Meat from pig - minced meat - intended to be eaten cooked - at processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample > meat	Unknown	Batch	10g	35	0		
Meat from pig - minced meat - intended to be eaten cooked - at processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample > meat	Unknown	Batch	50g	18	1		
Meat from pig - minced meat - intended to be eaten cooked - unspecified - Surveillance	RVL	Unspecified	Industry sampling	food sample > meat	Unknown	Batch	10g	340	5		
Meat from pig - minced meat - intended to be eaten cooked - unspecified - Surveillance	private lab	Census	Industry sampling	food sample > meat	Unknown	Single	10g	42	0		
Meat from pig - minced meat - intended to be eaten cooked - unspecified - Surveillance	RVL	Unspecified	Official and industry sampling	food sample > meat	Unknown	Single	10g	170	1		
Meat from pig - minced meat - intended to be eaten cooked - unspecified - Surveillance	private lab	Unspecified	HACCP and own checks	food sample > meat	Unknown	Single	25g	47	0		
Meat from pig - minced meat - intended to be eaten cooked - unspecified - Surveillance	private lab	Unspecified	Industry sampling	food sample > meat	Unknown	Batch	25g	960	0		
Meat from pig - minced meat - intended to be eaten cooked - unspecified - Surveillance	RVL	Census	Official sampling	food sample > meat	Unknown	Batch	10g	150	0		
Meat from pig - offal - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample > meat	Unknown	Single	25g	43	2		
Meat from pig - other slaughtering products - unspecified (casings)	RVL	Objective sampling	Official and industry sampling	food sample > meat	Unknown	Single	10g	1	0		

Table Salmonella in red meat and products thereof

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Meat from rabbit - meat products - cooked, ready-to -eat - at processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample > meat	Unknown	Batch	25g	3	0		
Meat from sheep - carcase - at slaughterhouse - Surveillance	private lab	Census	HACCP and own checks	food sample > meat	Unknown	Batch	10g	8	0		
Meat from sheep - carcase - at slaughterhouse - Surveillance	private lab	Unspecified	Industry sampling	food sample > carcase swabs	Unknown	Single	400cm2	15	0		
Meat from wild game - land mammals - fresh - at cutting plant	RVL	Unspecified	Industry sampling	food sample > meat	Unknown	Single	25g	2	0		
Meat from wild game - land mammals - fresh - at processing plant	private lab	Census	Industry sampling	food sample > meat	Unknown	Single	10g	5	0		
Meat from wild game - land mammals - fresh - unspecified	RVL	Census	Official sampling	food sample > meat	Unknown	Batch	10g	20	2		
Meat from wild game - land mammals - meat products - cooked, ready-to-eat - unspecified - Surveillance	RVL	Unspecified	Industry sampling	food sample > meat	Unknown	Single	25g	3	0		
Other products of animal origin - at processing plant - Surveillance [2)]	RVL	Objective sampling	Official and industry sampling	food sample	Unknown	Single	10g	5	0		
Other products of animal origin - at processing plant - Surveillance (pork fat (lard, bacon))	RVL	Unspecified	Official sampling	food sample	Unknown	Single	25g	300	0		
Other products of animal origin - at processing plant - Surveillance (pork fat (lard, bacon))	RVL	Objective sampling	Industry sampling	food sample	Unknown	Single	25g	81	0		
Other products of animal origin - gelatin and collagen - at processing plant - Surveillance	private lab	Census	HACCP and own checks	food sample	Unknown	Single	25g	15	0		
Other products of animal origin - gelatin and collagen - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample	Unknown	Single	25g	3	0		

Table Salmonella in red meat and products thereof

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Other products of animal origin - gelatin and collagen - at processing plant - Surveillance	private lab	Census	Industry sampling	food sample	Unknown	Single	25g	450	0		
Other products of animal origin - gelatin and collagen - at processing plant - Surveillance	private lab	Unspecified	HACCP and own checks	food sample	Unknown	Single	25g	32	0		
Other products of animal origin - gelatin and collagen - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample	Unknown	Batch	25g	13	0		
Other products of animal origin - gelatin and collagen - unspecified - Surveillance	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	25g	5	0		
Other products of animal origin - unspecified - Surveillance (pork fat (lard, bacon))	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	25g	1	0		

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Meat from pig - carcase - at slaughterhouse - Surveillance		
Meat from pig - fresh - at processing plant - Surveillance		
Meat from pig - minced meat - intended to be eaten raw - at processing plant - Surveillance		
Meat from pig - minced meat - intended to be eaten cooked - at processing plant - Surveillance		5
Meat from pig - meat preparation - intended to be eaten raw - at processing plant - Surveillance		

Table Salmonella in red meat and products thereof

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Meat from pig - meat preparation - intended to be eaten cooked - at processing plant - Surveillance		6
Meat from pig - meat products - raw but intended to be eaten cooked - at processing plant - Surveillance		
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance		
Meat from bovine animals - carcase - at slaughterhouse - Surveillance		
Meat from bovine animals - fresh - at processing plant - Surveillance		
Meat from bovine animals - minced meat - intended to be eaten raw - at processing plant - Surveillance		
Meat from bovine animals - minced meat - intended to be eaten cooked - at processing plant - Surveillance		
Meat from bovine animals - meat preparation - intended to be eaten cooked - at processing plant - Surveillance		
Meat from bovine animals - meat products - raw but intended to be eaten cooked - at processing plant - Surveillance		
Meat from sheep - carcase - at slaughterhouse - Surveillance		
Meat from sheep - fresh - at processing plant - Surveillance		

Table Salmonella in red meat and products thereof

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Meat from horse - carcase - at slaughterhouse - Surveillance		
Other products of animal origin - gelatin and collagen - at processing plant - Surveillance		
Meat from bovine animals - carcase - at cutting plant - Surveillance		
Meat from bovine animals - carcase - at cutting plant - Surveillance		
Meat from bovine animals - carcase - at cutting plant - Surveillance		
Meat from bovine animals - carcase - at cutting plant - Surveillance		2
Meat from bovine animals - carcase - at processing plant - Surveillance		
Meat from bovine animals - carcase - at processing plant - Surveillance		
Meat from bovine animals - carcase - at slaughterhouse - Surveillance		
Meat from bovine animals - carcase - at slaughterhouse - Surveillance		
Meat from bovine animals - carcase - at slaughterhouse - Surveillance		
Meat from bovine animals - carcase - at slaughterhouse - Surveillance		

Table Salmonella in red meat and products thereof

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Meat from bovine animals - carcase - at slaughterhouse - Surveillance		
Meat from bovine animals - carcase - at slaughterhouse - Surveillance		
Meat from bovine animals - carcase - at slaughterhouse - Surveillance		
Meat from bovine animals - carcase - at slaughterhouse - Surveillance		2
Meat from bovine animals - carcase - at slaughterhouse - Surveillance		
Meat from bovine animals - carcase - at slaughterhouse - Surveillance		1
Meat from bovine animals - carcase - at slaughterhouse - Surveillance		
Meat from bovine animals - carcase - at slaughterhouse - Surveillance		2
Meat from bovine animals - carcase - at slaughterhouse - Surveillance		
Meat from bovine animals - carcase - at slaughterhouse - Surveillance		
Meat from bovine animals - carcase - at slaughterhouse - Surveillance		
Meat from bovine animals - carcase - at slaughterhouse - Surveillance		

Table Salmonella in red meat and products thereof

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Meat from bovine animals - carcase - at slaughterhouse - Surveillance		3
Meat from bovine animals - carcase - at slaughterhouse - Surveillance		
Meat from bovine animals - carcase - unspecified - Surveillance		
Meat from bovine animals - carcase - unspecified - Surveillance		
Meat from bovine animals - carcase - unspecified - Surveillance	1	
Meat from bovine animals - carcase - unspecified - Surveillance		10
Meat from bovine animals - carcase - unspecified - Surveillance		
Meat from bovine animals - fresh - at cutting plant - Surveillance		
Meat from bovine animals - fresh - at processing plant - Surveillance		
Meat from bovine animals - fresh - at processing plant - Surveillance		
Meat from bovine animals - fresh - at processing plant - Surveillance		
Meat from bovine animals - fresh - at processing plant - Surveillance		

Table Salmonella in red meat and products thereof

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Meat from bovine animals - fresh - at processing plant - Surveillance		
Meat from bovine animals - fresh - at processing plant - Surveillance		
Meat from bovine animals - fresh - at processing plant - Surveillance		
Meat from bovine animals - fresh - at processing plant - Surveillance		2
Meat from bovine animals - fresh - at processing plant - Surveillance		
Meat from bovine animals - fresh - at processing plant - Surveillance		
Meat from bovine animals - fresh - at processing plant - Surveillance		
Meat from bovine animals - fresh - at processing plant - Surveillance		
Meat from bovine animals - fresh - at processing plant - Surveillance		4
Meat from bovine animals - fresh - at processing plant - Surveillance		
Meat from bovine animals - fresh - at slaughterhouse - Surveillance		
Meat from bovine animals - fresh - unspecified - Surveillance		

Table Salmonella in red meat and products thereof

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Meat from bovine animals - fresh - unspecified - Surveillance		5
Meat from bovine animals - fresh - unspecified - Surveillance		
Meat from bovine animals - meat preparation - intended to be eaten raw - at processing plant - Surveillance		
Meat from bovine animals - meat preparation - intended to be eaten cooked - at processing plant - Surveillance		3
Meat from bovine animals - meat preparation - intended to be eaten cooked - at processing plant - Surveillance		
Meat from bovine animals - meat preparation - intended to be eaten cooked - at processing plant - Surveillance		
Meat from bovine animals - meat preparation - intended to be eaten cooked - at processing plant - Surveillance		
Meat from bovine animals - meat preparation - intended to be eaten cooked - at processing plant - Surveillance		
Meat from bovine animals - meat preparation - intended to be eaten cooked - at processing plant - Surveillance		
Meat from bovine animals - meat preparation - intended to be eaten cooked - at processing plant - Surveillance		

Table Salmonella in red meat and products thereof

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Meat from bovine animals - meat preparation - intended to be eaten cooked - at processing plant - Surveillance		
Meat from bovine animals - meat preparation - intended to be eaten cooked - at processing plant - Surveillance		
Meat from bovine animals - meat preparation - intended to be eaten cooked - at processing plant - Surveillance		
Meat from bovine animals - meat preparation - intended to be eaten cooked - unspecified - Surveillance		
Meat from bovine animals - meat preparation - intended to be eaten cooked - unspecified - Surveillance		
Meat from bovine animals - meat products - cooked, ready-to-eat - at processing plant - Surveillance		
Meat from bovine animals - meat products - cooked, ready-to-eat - at processing plant - Surveillance		
Meat from bovine animals - meat products - cooked, ready-to-eat - at processing plant - Surveillance		
Meat from bovine animals - meat products - cooked, ready-to-eat - at processing plant - Surveillance		

Table Salmonella in red meat and products thereof

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Meat from bovine animals - meat products - cooked, ready-to-eat - at processing plant - Surveillance		5
Meat from bovine animals - meat products - cooked, ready-to-eat - at processing plant - Surveillance		
Meat from bovine animals - meat products - cooked, ready-to-eat - at processing plant - Surveillance		
Meat from bovine animals - meat products - cooked, ready-to-eat - at processing plant - Surveillance		
Meat from bovine animals - meat products - cooked, ready-to-eat - unspecified - Surveillance		
Meat from bovine animals - meat products - cooked, ready-to-eat - unspecified - Surveillance		
Meat from bovine animals - meat products - cooked, ready-to-eat - unspecified - Surveillance		
Meat from bovine animals - meat products - raw and intended to be eaten raw - at processing plant - Surveillance		
Meat from bovine animals - meat products - raw but intended to be eaten cooked - at processing plant - Surveillance		
Meat from bovine animals - meat products - raw but intended to be eaten cooked - at processing plant - Surveillance		

Table Salmonella in red meat and products thereof

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Meat from bovine animals - meat products - raw but intended to be eaten cooked - at processing plant - Surveillance		
Meat from bovine animals - meat products - raw but intended to be eaten cooked - at processing plant - Surveillance		
Meat from bovine animals - minced meat - intended to be eaten raw - at processing plant - Surveillance		
Meat from bovine animals - minced meat - intended to be eaten raw - at processing plant - Surveillance		
Meat from bovine animals - minced meat - intended to be eaten raw - at processing plant - Surveillance		
Meat from bovine animals - minced meat - intended to be eaten raw - at processing plant - Surveillance		2
Meat from bovine animals - minced meat - intended to be eaten raw - at processing plant - Surveillance		
Meat from bovine animals - minced meat - intended to be eaten raw - at processing plant - Surveillance		
Meat from bovine animals - minced meat - intended to be eaten raw - at processing plant - Surveillance		

Table Salmonella in red meat and products thereof

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Meat from bovine animals - minced meat - intended to be eaten raw - at processing plant - Surveillance		
Meat from bovine animals - minced meat - intended to be eaten raw - at processing plant - Surveillance		
Meat from bovine animals - minced meat - intended to be eaten raw - at processing plant - Surveillance		3
Meat from bovine animals - minced meat - intended to be eaten raw - at processing plant - Surveillance		
Meat from bovine animals - minced meat - intended to be eaten raw - unspecified - Surveillance		
Meat from bovine animals - minced meat - intended to be eaten cooked - at processing plant - Surveillance		
Meat from bovine animals - minced meat - intended to be eaten cooked - at processing plant - Surveillance		
Meat from bovine animals - minced meat - intended to be eaten cooked - at processing plant - Surveillance		
Meat from bovine animals - minced meat - intended to be eaten cooked - at processing plant - Surveillance		

Table Salmonella in red meat and products thereof

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Meat from bovine animals - minced meat - intended to be eaten cooked - at processing plant - Surveillance		
Meat from bovine animals - minced meat - intended to be eaten cooked - at processing plant - Surveillance		
Meat from bovine animals - minced meat - intended to be eaten cooked - at processing plant - Surveillance		
Meat from bovine animals - minced meat - intended to be eaten cooked - at processing plant - Surveillance		
Meat from bovine animals - minced meat - intended to be eaten cooked - at processing plant - Surveillance		
Meat from bovine animals - minced meat - intended to be eaten cooked - at processing plant - Surveillance		
Meat from bovine animals - minced meat - intended to be eaten cooked - at processing plant - Surveillance		
Meat from bovine animals - minced meat - intended to be eaten cooked - at processing plant - Surveillance		
Meat from bovine animals - minced meat - intended to be eaten cooked - at processing plant - Surveillance		

Table Salmonella in red meat and products thereof

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Meat from bovine animals - minced meat - intended to be eaten cooked - at processing plant - Surveillance		
Meat from bovine animals - minced meat - intended to be eaten cooked - at processing plant - Surveillance		
Meat from bovine animals - minced meat - intended to be eaten cooked - at processing plant - Surveillance		
Meat from bovine animals - minced meat - intended to be eaten cooked - at processing plant - Surveillance		
Meat from bovine animals - minced meat - intended to be eaten cooked - unspecified - Surveillance		
Meat from bovine animals - minced meat - intended to be eaten cooked - unspecified - Surveillance		
Meat from bovine animals - minced meat - intended to be eaten cooked - unspecified - Surveillance		1
Meat from bovine animals - offal - at cutting plant		2
Meat from bovine animals - offal - at cutting plant		2
Meat from bovine animals - other slaughtering products - at cutting plant [1)]		

Table Salmonella in red meat and products thereof

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Meat from bovine animals and pig - meat preparation - intended to be eaten cooked - at processing plant - Surveillance		
Meat from bovine animals and pig - meat preparation - intended to be eaten cooked - at processing plant - Surveillance		
Meat from bovine animals and pig - meat preparation - intended to be eaten cooked - at processing plant - Surveillance		
Meat from bovine animals and pig - meat preparation - intended to be eaten cooked - at processing plant - Surveillance		
Meat from bovine animals and pig - meat preparation - intended to be eaten cooked - at processing plant - Surveillance		
Meat from bovine animals and pig - meat products - at processing plant - Surveillance (cooked, ready to eat)		
Meat from bovine animals and pig - meat products - at processing plant - Surveillance (intended to be eaten raw)		
Meat from bovine animals and pig - meat products - at processing plant - Surveillance (intended to be eaten raw)		1
Meat from bovine animals and pig - meat products - at processing plant - Surveillance (intended to be eaten raw)		

Table Salmonella in red meat and products thereof

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Meat from bovine animals and pig - meat products - at processing plant - Surveillance (intended to be eaten raw)		
Meat from bovine animals and pig - meat products - unspecified - Surveillance (raw-smoked, ready to eat)		3
Meat from bovine animals and pig - minced meat - intended to be eaten cooked - at processing plant - Surveillance		1
Meat from bovine animals and pig - minced meat - intended to be eaten cooked - at processing plant - Surveillance		
Meat from bovine animals and pig - minced meat - intended to be eaten cooked - at processing plant - Surveillance		
Meat from bovine animals and pig - minced meat - intended to be eaten cooked - at processing plant - Surveillance		
Meat from bovine animals and pig - minced meat - intended to be eaten cooked - at processing plant - Surveillance		
Meat from bovine animals and pig - minced meat - intended to be eaten cooked - at processing plant - Surveillance		3
Meat from bovine animals and pig - minced meat - intended to be eaten cooked - at processing plant - Surveillance		

Table Salmonella in red meat and products thereof

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Meat from bovine animals and pig - minced meat - intended to be eaten cooked - at processing plant - Surveillance		1
Meat from bovine animals and pig - minced meat - intended to be eaten cooked - at processing plant - Surveillance		
Meat from bovine animals and pig - minced meat - intended to be eaten cooked - at processing plant - Surveillance		
Meat from bovine animals and pig - minced meat - intended to be eaten cooked - unspecified - Surveillance		
Meat from bovine animals and pig - minced meat - intended to be eaten cooked - unspecified - Surveillance		
Meat from bovine animals and pig - minced meat - intended to be eaten cooked - unspecified - Surveillance		3
Meat from bovine animals and pig - minced meat - intended to be eaten cooked - unspecified - Surveillance		1
Meat from bovine animals and pig - minced meat - intended to be eaten raw - at processing plant - Surveillance		1
Meat from horse - carcase - at slaughterhouse - Surveillance		
Meat from horse - carcase - at slaughterhouse - Surveillance		

Table Salmonella in red meat and products thereof

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Meat from horse - carcase - unspecified - Surveillance		
Meat from other animal species or not specified - unspecified (dried meat)		2
Meat from pig - at processing plant - Surveillance (delicatessen products, intended to be eaten cooked)		
Meat from pig - carcase - at cutting plant - Surveillance		
Meat from pig - carcase - at cutting plant - Surveillance		
Meat from pig - carcase - at cutting plant - Surveillance		
Meat from pig - carcase - at cutting plant - Surveillance		
Meat from pig - carcase - at cutting plant - Surveillance		
Meat from pig - carcase - at slaughterhouse - Surveillance		1
Meat from pig - carcase - at slaughterhouse - Surveillance		
Meat from pig - carcase - at slaughterhouse - Surveillance		5
Meat from pig - carcase - at slaughterhouse - Surveillance		2

Table Salmonella in red meat and products thereof

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Meat from pig - carcase - at slaughterhouse - Surveillance		
Meat from pig - carcase - at slaughterhouse - Surveillance		
Meat from pig - carcase - at slaughterhouse - Surveillance		
Meat from pig - carcase - at slaughterhouse - Surveillance		3
Meat from pig - carcase - at slaughterhouse - Surveillance		
Meat from pig - carcase - at slaughterhouse - Surveillance	2	
Meat from pig - carcase - at slaughterhouse - Surveillance		3
Meat from pig - carcase - at slaughterhouse - Surveillance		
Meat from pig - carcase - at slaughterhouse - Surveillance		10
Meat from pig - carcase - at slaughterhouse - Surveillance		2
Meat from pig - carcase - at slaughterhouse - Surveillance		
Meat from pig - carcase - at slaughterhouse - Surveillance		

Table Salmonella in red meat and products thereof

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Meat from pig - carcase - at slaughterhouse - Surveillance		
Meat from pig - carcase - at slaughterhouse - Surveillance		6
Meat from pig - carcase - at slaughterhouse - Surveillance		
Meat from pig - carcase - at slaughterhouse - Surveillance		7
Meat from pig - carcase - at slaughterhouse - Surveillance	3	
Meat from pig - carcase - unspecified - Surveillance		
Meat from pig - carcase - unspecified - Surveillance		
Meat from pig - carcase - unspecified - Surveillance	2	
Meat from pig - carcase - unspecified - Surveillance		
Meat from pig - carcase - unspecified - Surveillance		
Meat from pig - carcase - unspecified - Surveillance	11	1
Meat from pig - fresh - at processing plant - Surveillance		

Table Salmonella in red meat and products thereof

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Meat from pig - fresh - at processing plant - Surveillance		6
Meat from pig - fresh - at processing plant - Surveillance		
Meat from pig - fresh - at processing plant - Surveillance		8
Meat from pig - fresh - at processing plant - Surveillance		13
Meat from pig - fresh - at processing plant - Surveillance		4
Meat from pig - fresh - at processing plant - Surveillance		
Meat from pig - fresh - at processing plant - Surveillance		
Meat from pig - fresh - at processing plant - Surveillance		
Meat from pig - fresh - at processing plant - Surveillance		13
Meat from pig - fresh - at processing plant - Surveillance		
Meat from pig - fresh - at processing plant - Surveillance		7
Meat from pig - fresh - at processing plant - Surveillance		

Table Salmonella in red meat and products thereof

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Meat from pig - fresh - at processing plant - Surveillance		87
Meat from pig - fresh - at processing plant - Surveillance		
Meat from pig - fresh - at processing plant - Surveillance		
Meat from pig - fresh - at processing plant - Surveillance		
Meat from pig - fresh - at processing plant - Surveillance		
Meat from pig - fresh - at processing plant - Surveillance		
Meat from pig - fresh - at processing plant - Surveillance		1
Meat from pig - fresh - at slaughterhouse - Surveillance		
Meat from pig - fresh - unspecified - Surveillance		
Meat from pig - fresh - unspecified - Surveillance		
Meat from pig - fresh - unspecified - Surveillance		
Meat from pig - fresh - unspecified - Surveillance		
Meat from pig - fresh - unspecified - Surveillance		
Meat from pig - fresh - unspecified - Surveillance		
Meat from pig - fresh - unspecified - Surveillance		

Table Salmonella in red meat and products thereof

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Meat from pig - fresh - unspecified - Surveillance		
Meat from pig - fresh - unspecified - Surveillance		
Meat from pig - fresh - unspecified - Surveillance		
Meat from pig - meat preparation - intended to be eaten raw - at processing plant - Surveillance		5
Meat from pig - meat preparation - intended to be eaten raw - at processing plant - Surveillance		
Meat from pig - meat preparation - intended to be eaten raw - at processing plant - Surveillance		2
Meat from pig - meat preparation - intended to be eaten raw - at processing plant - Surveillance		
Meat from pig - meat preparation - intended to be eaten raw - at processing plant - Surveillance		
Meat from pig - meat preparation - intended to be eaten raw - at processing plant - Surveillance		3
Meat from pig - meat preparation - intended to be eaten raw - at processing plant - Surveillance		6
Meat from pig - meat preparation - intended to be eaten raw - at processing plant - Surveillance		
Meat from pig - meat preparation - intended to be eaten raw - at processing plant - Surveillance		
Meat from pig - meat preparation - intended to be eaten raw - at processing plant - Surveillance		

Table Salmonella in red meat and products thereof

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Meat from pig - meat preparation - intended to be eaten raw - at processing plant - Surveillance		
Meat from pig - meat preparation - intended to be eaten raw - at processing plant - Surveillance		
Meat from pig - meat preparation - intended to be eaten raw - at processing plant - Surveillance		
Meat from pig - meat preparation - intended to be eaten raw - at processing plant - Surveillance		
Meat from pig - meat preparation - intended to be eaten raw - at processing plant - Surveillance		
Meat from pig - meat preparation - intended to be eaten raw - at processing plant - Surveillance		3
Meat from pig - meat preparation - intended to be eaten raw - unspecified - Surveillance		50
Meat from pig - meat preparation - intended to be eaten raw - unspecified - Surveillance		
Meat from pig - meat preparation - intended to be eaten raw - unspecified - Surveillance		8
Meat from pig - meat preparation - intended to be eaten cooked - at processing plant - Surveillance		5
Meat from pig - meat preparation - intended to be eaten cooked - at processing plant - Surveillance		1
Meat from pig - meat preparation - intended to be eaten cooked - at processing plant - Surveillance		

Table Salmonella in red meat and products thereof

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Meat from pig - meat preparation - intended to be eaten cooked - at processing plant - Surveillance		1
Meat from pig - meat preparation - intended to be eaten cooked - at processing plant - Surveillance		
Meat from pig - meat preparation - intended to be eaten cooked - at processing plant - Surveillance		1
Meat from pig - meat preparation - intended to be eaten cooked - at processing plant - Surveillance		
Meat from pig - meat preparation - intended to be eaten cooked - at processing plant - Surveillance		
Meat from pig - meat preparation - intended to be eaten cooked - at processing plant - Surveillance		
Meat from pig - meat preparation - intended to be eaten cooked - at processing plant - Surveillance	1	
Meat from pig - meat preparation - intended to be eaten cooked - at processing plant - Surveillance		
Meat from pig - meat preparation - intended to be eaten cooked - at processing plant - Surveillance		15
Meat from pig - meat preparation - intended to be eaten cooked - at processing plant - Surveillance		
Meat from pig - meat preparation - intended to be eaten cooked - at processing plant - Surveillance		8
Meat from pig - meat preparation - intended to be eaten cooked - at processing plant - Surveillance		

Table Salmonella in red meat and products thereof

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Meat from pig - meat preparation - intended to be eaten cooked - at processing plant - Surveillance		
Meat from pig - meat preparation - intended to be eaten cooked - at processing plant - Surveillance		
Meat from pig - meat preparation - intended to be eaten cooked - at processing plant - Surveillance		
Meat from pig - meat preparation - intended to be eaten cooked - at processing plant - Surveillance		5
Meat from pig - meat preparation - intended to be eaten cooked - at processing plant - Surveillance		
Meat from pig - meat preparation - intended to be eaten cooked - at processing plant - Surveillance		1
Meat from pig - meat preparation - intended to be eaten cooked - at processing plant - Surveillance		3
Meat from pig - meat preparation - intended to be eaten cooked - at processing plant - Surveillance		
Meat from pig - meat preparation - intended to be eaten cooked - at processing plant - Surveillance		7
Meat from pig - meat preparation - intended to be eaten cooked - at processing plant - Surveillance		1
Meat from pig - meat preparation - intended to be eaten cooked - at processing plant - Surveillance		2
Meat from pig - meat preparation - intended to be eaten cooked - unspecified - Surveillance		50

Table Salmonella in red meat and products thereof

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Meat from pig - meat preparation - intended to be eaten cooked - unspecified - Surveillance		1
Meat from pig - meat preparation - intended to be eaten cooked - unspecified - Surveillance		
Meat from pig - meat preparation - intended to be eaten cooked - unspecified - Surveillance		
Meat from pig - meat preparation - intended to be eaten cooked - unspecified - Surveillance		
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance		
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance		
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance		
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance		10
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance		
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance		
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance		
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance		

Table Salmonella in red meat and products thereof

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance		
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance		
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance		1
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance		
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance		
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance		1
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance		
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance		3
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance		
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance		
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance		
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance		

Table Salmonella in red meat and products thereof

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance		
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance		
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance		
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance		
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance		
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance		
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance		
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance		
Meat from pig - meat products - cooked, ready-to-eat - unspecified - Surveillance		
Meat from pig - meat products - cooked, ready-to-eat - unspecified - Surveillance		
Meat from pig - meat products - cooked, ready-to-eat - unspecified - Surveillance		
Meat from pig - meat products - cooked, ready-to-eat - unspecified - Surveillance		

Table Salmonella in red meat and products thereof

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Meat from pig - meat products - cooked, ready-to-eat - unspecified - Surveillance		
Meat from pig - meat products - cooked, ready-to-eat - unspecified - Surveillance		
Meat from pig - meat products - cooked, ready-to-eat - unspecified - Surveillance		
Meat from pig - meat products - cooked, ready-to-eat - unspecified - Surveillance		
Meat from pig - meat products - raw and intended to be eaten raw - at processing plant - Surveillance	2	
Meat from pig - meat products - raw and intended to be eaten raw - at processing plant - Surveillance		2
Meat from pig - meat products - raw but intended to be eaten cooked - at processing plant - Surveillance		2
Meat from pig - meat products - raw but intended to be eaten cooked - at processing plant - Surveillance		
Meat from pig - meat products - raw but intended to be eaten cooked - at processing plant - Surveillance		4
Meat from pig - meat products - raw but intended to be eaten cooked - at processing plant - Surveillance		

Table Salmonella in red meat and products thereof

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Meat from pig - meat products - raw but intended to be eaten cooked - at processing plant - Surveillance		
Meat from pig - meat products - raw but intended to be eaten cooked - at processing plant - Surveillance		1
Meat from pig - meat products - raw but intended to be eaten cooked - at processing plant - Surveillance		7
Meat from pig - meat products - raw but intended to be eaten cooked - at processing plant - Surveillance		
Meat from pig - meat products - raw but intended to be eaten cooked - at processing plant - Surveillance		
Meat from pig - meat products - raw but intended to be eaten cooked - at processing plant - Surveillance		
Meat from pig - meat products - raw but intended to be eaten cooked - at processing plant - Surveillance		
Meat from pig - meat products - raw but intended to be eaten cooked - at processing plant - Surveillance		
Meat from pig - meat products - raw but intended to be eaten cooked - at processing plant - Surveillance		10

Table Salmonella in red meat and products thereof

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Meat from pig - meat products - raw but intended to be eaten cooked - at processing plant - Surveillance		
Meat from pig - meat products - raw but intended to be eaten cooked - at processing plant - Surveillance		
Meat from pig - meat products - raw but intended to be eaten cooked - at processing plant - Surveillance		
Meat from pig - meat products - raw but intended to be eaten cooked - at processing plant - Surveillance		4
Meat from pig - meat products - raw but intended to be eaten cooked - at processing plant - Surveillance		10
Meat from pig - meat products - raw but intended to be eaten cooked - at processing plant - Surveillance		1
Meat from pig - meat products - raw but intended to be eaten cooked - unspecified - Surveillance		
Meat from pig - meat products - raw but intended to be eaten cooked - unspecified - Surveillance		
Meat from pig - mechanically separated meat (MSM) - at processing plant - Surveillance		1
Meat from pig - mechanically separated meat (MSM) - at processing plant - Surveillance		

Table Salmonella in red meat and products thereof

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Meat from pig - mechanically separated meat (MSM) - at processing plant - Surveillance		
Meat from pig - minced meat - intended to be eaten raw - at processing plant - Surveillance		2
Meat from pig - minced meat - intended to be eaten cooked - at processing plant - Surveillance		1
Meat from pig - minced meat - intended to be eaten cooked - at processing plant - Surveillance		
Meat from pig - minced meat - intended to be eaten cooked - at processing plant - Surveillance		
Meat from pig - minced meat - intended to be eaten cooked - at processing plant - Surveillance		6
Meat from pig - minced meat - intended to be eaten cooked - at processing plant - Surveillance		1
Meat from pig - minced meat - intended to be eaten cooked - at processing plant - Surveillance		
Meat from pig - minced meat - intended to be eaten cooked - at processing plant - Surveillance		3
Meat from pig - minced meat - intended to be eaten cooked - at processing plant - Surveillance		1
Meat from pig - minced meat - intended to be eaten cooked - at processing plant - Surveillance		
Meat from pig - minced meat - intended to be eaten cooked - at processing plant - Surveillance		

Table Salmonella in red meat and products thereof

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Meat from pig - minced meat - intended to be eaten cooked - at processing plant - Surveillance		
Meat from pig - minced meat - intended to be eaten cooked - at processing plant - Surveillance		
Meat from pig - minced meat - intended to be eaten cooked - at processing plant - Surveillance		
Meat from pig - minced meat - intended to be eaten cooked - at processing plant - Surveillance		8
Meat from pig - minced meat - intended to be eaten cooked - at processing plant - Surveillance		8
Meat from pig - minced meat - intended to be eaten cooked - at processing plant - Surveillance		
Meat from pig - minced meat - intended to be eaten cooked - at processing plant - Surveillance		4
Meat from pig - minced meat - intended to be eaten cooked - at processing plant - Surveillance		
Meat from pig - minced meat - intended to be eaten cooked - at processing plant - Surveillance		
Meat from pig - minced meat - intended to be eaten cooked - at processing plant - Surveillance		6
Meat from pig - minced meat - intended to be eaten cooked - at processing plant - Surveillance		
Meat from pig - minced meat - intended to be eaten cooked - at processing plant - Surveillance		

Table Salmonella in red meat and products thereof

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Meat from pig - minced meat - intended to be eaten cooked - at processing plant - Surveillance		8
Meat from pig - minced meat - intended to be eaten cooked - at processing plant - Surveillance		1
Meat from pig - minced meat - intended to be eaten cooked - at processing plant - Surveillance		
Meat from pig - minced meat - intended to be eaten cooked - at processing plant - Surveillance		2
Meat from pig - minced meat - intended to be eaten cooked - at processing plant - Surveillance		5
Meat from pig - minced meat - intended to be eaten cooked - at processing plant - Surveillance		
Meat from pig - minced meat - intended to be eaten cooked - at processing plant - Surveillance		1
Meat from pig - minced meat - intended to be eaten cooked - unspecified - Surveillance		5
Meat from pig - minced meat - intended to be eaten cooked - unspecified - Surveillance		
Meat from pig - minced meat - intended to be eaten cooked - unspecified - Surveillance		1
Meat from pig - minced meat - intended to be eaten cooked - unspecified - Surveillance		
Meat from pig - minced meat - intended to be eaten cooked - unspecified - Surveillance		

Table Salmonella in red meat and products thereof

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Meat from pig - minced meat - intended to be eaten cooked - unspecified - Surveillance		
Meat from pig - offal - at processing plant - Surveillance		2
Meat from pig - other slaughtering products - unspecified (casings)		
Meat from rabbit - meat products - cooked, ready-to -eat - at processing plant - Surveillance		
Meat from sheep - carcase - at slaughterhouse - Surveillance		
Meat from sheep - carcase - at slaughterhouse - Surveillance		
Meat from wild game - land mammals - fresh - at cutting plant		
Meat from wild game - land mammals - fresh - at processing plant		
Meat from wild game - land mammals - fresh - unspecified		2
Meat from wild game - land mammals - meat products - cooked, ready-to-eat - unspecified - Surveillance		
Other products of animal origin - at processing plant - Surveillance [2)]		
Other products of animal origin - at processing plant - Surveillance (pork fat (lard, bacon))		

Table Salmonella in red meat and products thereof

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Other products of animal origin - at processing plant - Surveillance (pork fat (lard, bacon))		
Other products of animal origin - gelatin and collagen - at processing plant - Surveillance		
Other products of animal origin - gelatin and collagen - at processing plant - Surveillance		
Other products of animal origin - gelatin and collagen - at processing plant - Surveillance		
Other products of animal origin - gelatin and collagen - at processing plant - Surveillance		
Other products of animal origin - gelatin and collagen - at processing plant - Surveillance		
Other products of animal origin - gelatin and collagen - unspecified - Surveillance		
Other products of animal origin - unspecified - Surveillance (pork fat (lard, bacon))		

Comments:

[1)] beef tallow

[2)] pork fat (lard, bacon)

2.1.4 Salmonella in animals

A. Salmonella spp. in Gallus Gallus - breeding flocks

Monitoring system

Sampling strategy

Breeding flocks (separate elite, grand parent and parent flocks when necessary)

From 2007 in Poland was introduced National Salmonella control programme in breeding flocks of Gallus gallus.
The sampling frame cover all adult breeding flocks comprising at least 250 birds.
Bases of sampling:
- sampling at the initiative of the operator
- official sampling.

Operator checks:
-day -old chicks,
-four-week-old birds,
-birds two weeks before moving to laying phase or laying unit and
-every second week during the laying period.
Official sampling include:
-within four weeks following moving to layinh phase or laying unit,
-toward the end of the laying phase, not earlier than eight weeks before the end of production cycle and
-during the production, at any time sufficiently distant from sample reffered above.

Type of specimen taken:
1. day-old chicks
- sample bedding materials and meconium from 10 transporting boxes from every supply or
-superficial swabs from 10 bottom of transporting boxes or
-dead chick (no more than 20).
2. rearing and production period
- faeces made up of separate samples of fresh faeces each weighing not less than 1 g taken at random from the number of sites in the buldings were the birds are kept,
-five pars of boot swabs,
- in cage breeding flocks-naturally mixed faeces from dropping belts, scrapers or deep pits.

The samples must be deliver to regional veterinary laboratory. In case if Salmonella was detected, the RVL informed District Veterinary Officer, whose take up measures in case of positive finding in single cases.

Frequency of the sampling

Breeding flocks (separate elite, grand parent and parent flocks when necessary): Day-old chicks

Every flock is sampled

Breeding flocks (separate elite, grand parent and parent flocks when necessary): Rearing period

At the age of 4 weeks

Breeding flocks (separate elite, grand parent and parent flocks when necessary): Production period

Industry sampling - every 2 weeks.
Official sampling:
(a) within four weeks following moving to laying phase or laying unit;

(b) towards the end of the laying phase, not earlier than eight weeks before the end of the production cycle;

(c) during the production, at any time sufficiently distant from the samples referred to in points (a) and (b).

Type of specimen taken

Breeding flocks (separate elite, grand parent and parent flocks when necessary): Day-old chicks

Other: sample bedding materials and meconium from 10 transporting boxes from every supply or
-superficial swabs from 10 bottom of transporting boxes or
-dead chick (no more than 20).

Breeding flocks (separate elite, grand parent and parent flocks when necessary): Rearing period

Faeces

Breeding flocks (separate elite, grand parent and parent flocks when necessary): Production period

Other:
- socks/ boot swabs
- dust
- feaces

Methods of sampling (description of sampling techniques)

Breeding flocks (separate elite, grand parent and parent flocks when necessary): Day-old chicks

Sampling included:
- sample bedding materials and meconium from 10 transporting boxes from every supply or
-superficial swabs from 10 bottom of transporting boxes or
-dead chick (no more than 20).

Breeding flocks (separate elite, grand parent and parent flocks when necessary): Rearing period

Sampling included:
- faeces made up of separate samples of fresh faeces each weighing not less than 1 g taken at random from the number of sites in the buldings were the birds are kept,
-five pars of boot swabs,
- in cage breeding flocks-naturally mixed faeces from dropping belts, scrapers or deep pits.

Breeding flocks: Production period

Sampling included:
- faeces made up of separate samples of fresh faeces each weighing not less than 1 g taken at random from the number of sites in the buldings were the birds are kept,
-five pars of boot swabs,
- in cage breeding flocks-naturally mixed faeces from dropping belts, scrapers or deep pits.

Case definition

Breeding flocks (separate elite, grand parent and parent flocks when necessary): Day-old chicks

A positive case is where positive result in laboratory test for detection of S.Enteritidis, S. Typhimurium, S. Infantis, S.Hadar or S. Virchow was confirmed in samples taken officialy and also when detected

antimicrobials or bacterial growth inhibitory effect are it shall be accounted for as an infected breeding flock.

Breeding flocks (separate elite, grand parent and parent flocks when necessary): Rearing period

A positive case is where positive result in laboratory test for detection of S.Enteritidis, S. Typhimurium, S. Infantis, S.Hadar or S. Virchow was confirmed in samples taken officialy and also when detected antimicrobials or bacterial growth inhibitory effect are it shall be accounted for as an infected breeding flock.

Breeding flocks (separate elite, grand parent and parent flocks when necessary): Production period

A positive case in adult flock is where positive result in laboratory test for detection of S.Enteritidis, S. Typhimurium, S. Infantis, S.Hadar or S. Virchow was confirmed in samples taken officialy and also when detected antimicrobials or bacterial growth inhibitory effect are it shall be accounted for as an infected adult breeding flock.

Diagnostic/analytical methods used

Breeding flocks (separate elite, grand parent and parent flocks when necessary): Day-old chicks

Bacteriological method: ISO 6579:2002

Breeding flocks (separate elite, grand parent and parent flocks when necessary): Rearing period

Bacteriological method: ISO 6579:2002

Breeding flocks (separate elite, grand parent and parent flocks when necessary): Production period

Bacteriological method: ISO 6579:2002

Measures in case of the positive findings or single cases

Breeding flocks (separate elite, grand parent and parent flocks when necessary)

Procedures in case of a suspected infection after owner's sampling
1. District Veterinary Officer take sample for laboratory test- and in additional sample of feed and water
2. DVO orders
-isolating the poultry on the farm
-disinfection of hatching eggs
-using disinfection agent before the entrances and exits of poultry houses and before the entrance and the exit of the farm grounds
-hatching incubated eggs in separeted hatchers in fumes of disinfection agent
3. DVO forbids
-carrying away eggs from the farm grounds (a possibility of bringing them directly to a factory producing or processing egg products);
-using products hindering isolation of bacilli in the flock before taking official samples;
-limit moving poultry from and into farm;
-remove from farm feaces poultry and used bedding materials.

Procedures after obtained positive results of official sampling:
1.DVO orders
-urgent slaughtering or killing all poultry;
-destroying all carcasses;
-destroying hatchering eggs and chicks origanated from them ;
-destroying or management feeds after heat treated guarantee killed salmonella;
-destroying or management bedding materials, faeces and others equipment, which could be contaminated;
-cleaning and disinfection of places where animals are kept, theirs surronding, transportion means, objects.

B. Salmonella spp. in Gallus Gallus - broiler flocks

Monitoring system

Sampling strategy

Broiler flocks

SCP in broilers was introduced in 2009. Samples was taken by operators three weeks before sending off birds to slaughterhouse. Operator's must examine every broiler flock because of on this bases official veterinarian filled up the health certificate. Without certificate every broilers delivery to slaughterhouse would not be accept. In additional operator's examined one-day chicks.

Frequency of the sampling

Broiler flocks: Before slaughter at farm

3 weeks prior to slaughter

Type of specimen taken

Broiler flocks: Before slaughter at farm

Other: feaces or boot swabs

Methods of sampling (description of sampling techniques)

Broiler flocks: Before slaughter at farm

according to regulation No 200/2012

Case definition

Broiler flocks: Before slaughter at farm

A positive case is where positive result in laboratory test for detection of S.Enteritidis, S. Typhimurium was confirmed in samples taken officialy and also when detected antimicrobials or bacterial growth inhibitory effect.

Diagnostic/analytical methods used

Broiler flocks: Before slaughter at farm

Bacteriological method: ISO 6579:2002

Control program/mechanisms

The control program/strategies in place

Broiler flocks

In the case of positive results of laboratory tests in the direction of Salmonella serotype of the program or to detect the inhibitory effect of the growth of bacteria in samples taken at the initiative of farmers in the species flock of broilers chicken (Gallus gallus) during the three weeks before the broilers to the slaughterhouse, the breeder is obliged to:
1) immediately, and notification to the district veterinarian;
2) leaving the broiler in place of permanent residence there, and not to introduce other poultry;
3) prevent unauthorized access to the house or places which are suspected of being infected broiler Salmonella covered by the scheme or their carcasses;
4) refrain from the dumping, elevating and dispose of meat, carcasses of broilers, feed, manure and litter originating from poultry and other objects which are in place to maintain broilers;
5) make available to the Veterinary Inspection of broilers to research and medical treatments and assistance in carrying out these tests and treatments;
6) the district veterinarian provide explanations and information that maybe important the detection of Salmonella and the sources of infection or to prevent its spread ;

7) provide the district veterinarian documentation of the herd, especially documentary evidence of purchase of chicks, litter, feed, animals and the sale of eggs and documentation related to the treatment records, etc.;
8) increase hygenic standards.

Measures in case of the positive findings or single cases

Broiler flocks: Before slaughter at farm

1. District Veterinary Officer take sample for laboratory test- and in additional sample of feed and water.
2. District Veterinary Officer
forbids:
-limit moving poultry from and into farm;
-remove from farm feaces poultry and used bedding materials;
orders:
-destroying or management feeds after heat treated guarantee killed salmonella
-destroying or management bedding materials, faeces and others equipment, which could be contaminated
-cleaning and disinfection of places where animals are kept, theirs surronding, transportion means, objects.

Broiler flocks: At slaughter (flock based approach)

According to meat hygiene regulations.

Results of the investigation

C. Salmonella spp. in Gallus Gallus - flocks of laying hens

Monitoring system

Sampling strategy

Laying hens flocks

National provisions:
Examination of samples (operators and official)and they are tested in Regional Veteryinary Laboratory.
Flock positive in own check is suspected flock. Afterwords is administrative proceeding in result we have or negative result or positive result of official confimatory sampling, what means it's infected flock.
Infected birds are slaughter or killing.
Eggs from infected flock are channeled for processing or destroying.
Sampling by an competent authority will take place at least:
- in one flock per year per holding comprising at least 1000 birds
-at the age of 24+/- 2 weeks in laying flocks housed in buildings where Salmonella was detected in the preceding flock
- in any case of suspicion of Salmonella Enteritidis and S. Typhimurium infection, as a result of the epidemiological investigation of foodborne outbreaks
- in all other laying flocks on the holding in case S. enteritidis or S. typhimurium are detected in one laying flock on the holding
- in cases where the competent authority considers it appropriate.

Frequency of the sampling

Laying hens: Day-old chicks

Every flock is sampled

Laying hens: Rearing period

At the age of 4 weeks by food bussines operator

Laying hens: Production period

Every _15___ weeks by FBO

Type of specimen taken

Laying hens: Day-old chicks

Meconium

Laying hens: Rearing period

Faeces

Laying hens: Production period

Faeces

Methods of sampling (description of sampling techniques)

Laying hens: Day-old chicks

Day-old chicks

- sample bedding materials and meconium from 10 transporting boxes from every supply (on 25 g from site) or in cases without litter

-superficial swabs from 10 bottom of transporting boxes (pooled in laboratory into 1 sample) or

-dead chicks (also during the transport), no more than 20 chicks– pooled in laboratory into 1 sample

Laying hens: Rearing period

pooled feaces

Laying hens: Production period

A. In cage flocks, 2 × 150 grams of naturally pooled faeces shall be taken from all belts or scrapers in the house after running the manure removal system; however, in the case of step cage houses without scrapers or belts 2 × 150 grams of mixed fresh faeces must be collected from 60 different places beneath the cages in the dropping pits.
B. In barn or free-range houses, two pairs of boot swabs or socks be taken, without changing overboots between boot swabs
C. Additional samples in case of the official sampling
-250 ml containing at least 100 gram of dust shall be collected from prolific sources of dust throughout the house or
-an additional sample of 150 grams naturally pooled faeces or
-an additional pair of boot swabs or socks shall be taken.

Case definition

Laying hens: Production period

A positive case is a adult flock where positive result in laboratory test for detection of Salmonella Enteritidis and Salmonella Typhimurium was confirmed in samples taken officialy and also when detected antimicrobials or bacterial growth inhibitory effect.

Diagnostic/analytical methods used

Laying hens: Day-old chicks

Bacteriological method: ISO 6579:2002

Laying hens: Rearing period

Bacteriological method: ISO 6579:2002

Laying hens: Production period

Bacteriological method: ISO 6579:2002

Vaccination policy

Laying hens flocks

Live Salmonella vaccines may be be used in the framework of national Salmonella control programme:
-where the manufacturer provide an appropriate method to distinguish bacteriologically wild-type strains of Salmonella from vaccine strains,
-in laying hens during production if the safety of the use has been demonstrated and they are authorised for such purpose.
The competent authority may provide derogation from obligation to vaccinate laying hens to a holding if:
-he is satisfied with the preventive measures taken on the holding of rearing and on the holding of egg production,
and
-the absence of Salmonella Enteritidis was demonstrated on the holding of rearing and production during the 12 months preceding the arrival of the animals.

Control program/mechanisms

The control program/strategies in place

Laying hens flocks

In the case of positive results of laboratory tests on samples takenby the food bussines operator in the laying flock, in the direction of Salmonella serotype of the program or be detected in samples taken at the initiative of food bussines operator bacterial growth inhibitory effect, the breeder is obliged to:
1) immediate notification to the district veterinarian;
2) leave the hens in their place of permanent residence there, and not to introduce other poultry;
3) prevent unauthorized access to the house or places where poultry are suspected of being infected with Salmonella or the programmable delay;
4) refrain from the dumping, and dispose of elevating meat and products derived from birds, their carcases, feed, manure and litter from poultry and other objects at the place of keeping laying hens;
5) make available to the Veterinary Inspection of poultry research and medical treatments and assistance in carrying out these tests and treatments;
6) the district veterinarian provide explanations and information that may be relevant to the detection of the disease and the sources of infection or to prevent the spread of disease or infection;
7) provide the district veterinarian documentation of the herd, in particular, documentary evidence of purchase of chicks, litter, feed, animals and the sale of eggs and documentation related to the treatment records, etc.;
8) increase hygenic standards.

Measures in case of the positive findings or single cases

Laying hens flocks

If Salmonella was found in the operator's sample the epidemiological inteligence collecting official samples:
- from suspected flock,
-from other flock,
-feed,
-water.
And if Salmonella in official sample it's infected flock.
Administration processing: District Veterinary officer:
1. Orders:
-immediate slaughter or killing all birds
-utilization of killed and dead animals
-isolated of the infected flock
-use of the proper disinfetants at the entrance and exits of the hen houses
-isolation of the eggs (separate storage or designation for thermal processing)
2. Forbids:
-export eggs from the holding (exeption designation for thermal processing)
-use of antimicrobials
-export of faeces and bedding from the holding
-export of the birds, except for slaugtery transport.

D. Salmonella spp. in bovine animals

Monitoring system

Sampling strategy

There was no control programme for salmonella in bovine animals.

E. Salmonella spp. in pigs

Monitoring system

Sampling strategy

Breeding herds

In 2008 was conducted survey carried out according to Commision Decision of 20 December 2007 concerning a financial contribution from the community towards a survey on the prevalence of salmonella and MRSA in herds breeding pigs to be carried out in the Member states (2006/662/EC).
The survey was implemented according to the General Veterinary Officer Guidelines of 6 December 2007.
Sampling in breeding holdings was specified by weeks of the study period in the Timetables, proportionally to the number of holdings of breeding pigs in given voivodships.
Samples were collected by official veterinarians and reffered to designated laboratories.
The survey comprised 327 sample batches collected from 322 holdings.

Frequency of the sampling

Breeding herds

Sampling takes place during the 12 months

Type of specimen taken

Breeding herds

Faeces

Methods of sampling (description of sampling techniques)

Breeding herds

For bacteriological analysis 10 samples of freshly voiced faeces representing the holding were collected. Each sample of at least 25 g was collected as a gaze swab moved along ca. 2 meters of pen floor covered with faecal mass or as a pool of at least 10 individual faeces. Bacteriological detection was done using Community Reference Laboratory – Salmonella recommended method as described in EN ISO 6579:2002/A1:2007. Most of the analyses were performed within 24 hours after sampling. Salmonella spp. isolates from each positive sample were send to NRL-Salmonella for serotyping according White-Kauffmann-Le Minor scheme.

Diagnostic/analytical methods used

Breeding herds

Bacteriological method: ISO 6579:2002

Measures in case of the positive findings or single cases

According to meat hygiene regulation.

National evaluation of the recent situation, the trends and sources of infection

Salmonella spp. was found in 28 of 327 tested holdings (8.6%) located in 11 voivodships. The highest percentage of infected breeding flocks were in podkarpackie, śląskie, and lubuskie.
No seasonality was noted on Salmonella spp. occurrence in pigs. Salmonella spp. was more frequently found in holdings of higher size. The influence of boars and gilts replacement policy on Salmonella spp. occurrence, although not significant, might indicate the increased risk of infection for holdings purchasing animals.
Of analysed pen characteristics the statisti-cally significant influence on Salmonella spp. occurrence were found in number of pigs in pen, sex, floor type, all in/all out procedure, pig diet and origin of feed. Furthermore feed additives reduced Salmonella spp. infection whereas antibiotic treatment favoured Salmonella spp. infections.

F. Salmonella spp. in ducks - breeding flocks and meat production flocks

Monitoring system

Sampling strategy

Breeding flocks

Type of specimen taken

Breeding flocks: Day-old chicks

Other:meconium or dead chicks

Breeding flocks: Rearing period

Other: feaces

Breeding flocks: Production period

Other: feaces or dead ducks or swab from ceaca

Meat production flocks: Before slaughter at farm

Other: feaces

Methods of sampling (description of sampling techniques)

Breeding flocks: Day-old chicks

Breeding flocks: Rearing period

Meat production flocks: Before slaughter at farm

dir.92/117/EEC

Case definition

Breeding flocks: Day-old chicks

Breeding flocks: Rearing period

Control program/mechanisms

The control program/strategies in place

Breeding flocks

There is no official control programme for ducks in Poland.

Meat production flocks

Measures in case of the positive findings or single cases

According to meat hygiene law.

G. Salmonella spp. in geese - breeding flocks and meat production flocks

Monitoring system

Sampling strategy

Breeding flocks

Frequency of the sampling

Meat production flocks: Before slaughter at farm

Other: every flock is sampled 3-2 weeks before slaughter

Type of specimen taken

Breeding flocks (separate elite, grand parent and parent flocks when necessary): Production period

Other: feaces, swabs from ceaca or dead geese

Meat production flocks: Before slaughter at farm

Other: feaces or swabs from ceaca or dead geese

Methods of sampling (description of sampling techniques)

Breeding flocks (separate elite, grand parent and parent flocks when necessary): Production period

National evaluation of the recent situation, the trends and sources of infection

H. Salmonella spp. in turkey - breeding flocks and meat production flocks

Monitoring system

Sampling strategy

Breeding flocks (separate elite, grand parent and parent flocks when necessary)

Flocks of turkeys are sampled on the initiative of the food business operator and the competent authority

Meat production flocks

Sampling is performed within 3 weeks prior to slaughter

Frequency of the sampling

Breeding flocks (separate elite, grand parent and parent flocks when necessary): Rearing period

Every flock is sampled

Meat production flocks: Before slaughter at farm

Other: every flock is tested 3 weeks before slaughter.

Type of specimen taken

Breeding flocks (separate elite, grand parent and parent flocks when necessary): Production period

Other: feaces, dust

Meat production flocks: Before slaughter at farm

Other: feaces, dust

Methods of sampling (description of sampling techniques)

Breeding flocks (separate elite, grand parent and parent flocks when necessary): Production period

Description of sampling techniques are described in regulation 200/2010

Meat production flocks: Before slaughter at farm

and 1190/2012

Diagnostic/analytical methods used

Breeding flocks (separate elite, grand parent and parent flocks when necessary): Day-old chicks

Bacteriological method: ISO 6579:2002

Breeding flocks (separate elite, grand parent and parent flocks when necessary): Rearing period

Bacteriological method: ISO 6579:2002

Breeding flocks (separate elite, grand parent and parent flocks when necessary): Production period

Bacteriological method: ISO 6579:2002

Meat production flocks: Before slaughter at farm

Bacteriological method: ISO 6579:2002

Control program/mechanisms

The control program/strategies in place

Breeding flocks (separate elite, grand parent and parent flocks when necessary)

In the case of positive results of laboratory tests in the direction of the program serotype of Salmonella samples in a flocks of breeding turkeys at the initiative of food bus, or detection of bacterial growth inhibitory effect, the farmer is obliged to:

1) immediate notification to the district veterinarian;
2) leaving the turkeys in their place of permanent residence, and where other non-poultry;
3) prevent unauthorized access to buildings or places where there are turkeys suspected of being infected by Salmonella under the program or delay those turkeys;
4) refrain from the dumping, elevating and dispose of the meat, hatching eggs, turkey carcasses, feed, manure and litter from the turkey and other objects at the place of keeping turkeys;
5) make available to the Veterinary Inspection turkeys for research and medical treatments and assistance in carrying out these tests
and treatment;
6) the district veterinarian provide explanations and information that may be relevant to the detection of Salmonella and Salmonella infections chopsticks covered by the program, the source or sources of Salmonella infection or to prevent the spread of the disease or infection.
7) provide the district veterinarian documentation of the herd, especially invoices proving purchase of chicks, litter, feed, turkey and egg sales, and medical and veterinary records, etc.;
8) increase hygenic standards.

In case of positive results of the tests referred to above, the district veterinary officer:
1) an epizootic investigation;
2) take samples for laboratory testing in all flocks on the farm;
3) to establish the source of Salmonella infection of the herd, conduct research:
a) feed
b) water from their own farm;
4) requires an administrative decision:
a) maintaining separate turkeys on the holding in individual buildings or other places where they are kept,
b) the use of biocides for disinfection of hatching eggs immediately after harvest,
c) the use of biocidal products on the entrances to buildings and exits of these facilities, as well as entrances into the and departures from the holding
d) hatching eggs have been incubated in the hatching plant breeding in separate cameras, with the use of biocidal products authorized for the current disinfection during breeding, active against Salmonella;
5) prohibits an administrative decision:
a) the dumping of eggs hatching until the results of laboratory testing of all flocks on the farm,
b) the use of biocides, veterinary medicinal products
and measures to impede the isolation of Salmonella in the herd before the sampling official
c) movement of turkeys from the farm and to farm and flock
and the flock on the farm, unless the poultry breeder so requests, will be moved to the slaughterhouse, to the movement of turkey in order to be slaughtered in a slaughterhouse, a health certificate is placed about the origin of the flock, which obtained a positive result in the direction of Salmonella Enteritidis or Salmonella Typhimurium laboratory testing of samples taken at the initiative of farmers - a positive result was obtained in the direction of Salmonella Enteritidis or Salmonella Typhimurium, or where the inhibitory effect of bacterial growth,
d) movement from the holding of meat, turkey carcasses, feed, manure and litter originating from poultry and other objects which are in place to maintain turkey, without his consent.

In the case of positive results of laboratory tests on samples taken by district veterinary officer of the flock of turkey breeding in the direction of serotypes of Salmonella Enteritidis or Salmonella Typhimurium (other than the vaccine strains) or in cases where the officially drawn samples of the inhibitory effect of bacterial growth, the district veterinarian requires an administrative decision:
1) immediate slaughter or killing any farmed turkeys in the flock, except that the turkeys showing clinical signs of disease are always subject to the killing;

2) destruction all dead corpses and dead turkeys;
3) the destruction of hatching eggs and chicks have hatched;
4) the destruction of feed or their management, with measures to ensure full control of the inactivation of Salmonella in the case of positive results of laboratory analysis of feed samples for the presence of Salmonella;
5) the destruction or the management of litter, droppings and other objects at the place of keeping turkeys, which may have become contaminated in a manner which prevents contamination of Salmonella
6) under his supervision to carry out thorough cleansing and disinfection:
a) buildings in which he was detained poultry from infected flocks,
b) building environment referred to in point. and, vehicles used to transport and other items that may have become infected, under his supervision,
7) take other actions to improve hygenic conditions at the farm

Meat production flocks

In the case of positive results of laboratory tests in the direction of the program serotype of Salmonella samples in a herd of breeding turkeys at the initiative of farmers, or detection of bacterial growth inhibitory effect, the farmer is obliged to:
1) immediate notification to the district veterinarian;
2) leaving the turkeys in their place of permanent residence, and where other non-poultry;
3) prevent unauthorized access to buildings or places where there are turkeys suspected of being infected by Salmonella under the program or delay those turkeys;
4) refrain from the dumping, elevating and dispose of the meat, hatching eggs, turkey carcasses, feed, manure and litter from the turkey and other objects at the place of keeping turkeys;
5) make available to the Veterinary Inspection turkeys for research and medical treatments and assistance in carrying out these tests
and treatment;
6) the district veterinarian provide explanations and information that may be relevant to the detection of Salmonella and Salmonella infections chopsticks covered by the program, the source or sources of Salmonella infection or to prevent the spread of the disease or infection.
7) provide the district veterinarian documentation of the flock, especially invoices proving purchase of chicks, litter, feed, turkey and egg sales, and medical and veterinary records, etc.;
8) increase hygenic standards.

In case of positive results of the tests referred to above, the county veterinarian:
A) carry out an epizootic
2) take samples for diagnostic tests in all flocks on the farm
3) to establish the source of Salmonella infection, the herd sticks, carry out research:
a) feed
b) water from their own farm;
4) requires an administrative decision:
a) maintaining separate turkeys on the holding
in different livestock buildings or other places where it is maintained,
b) the use of biocidal products on the entrances and exits of buildings housing livestock, as well as the entrances and departures from the holding
5) prohibits an administrative decision:
a) the use of biocides, veterinary medicinal products
and measures to impede the isolation of Salmonella in the herd prior to sampling by the county veterinarian,
b) movement of turkeys from the farm and the farm and the herd and the herd on the farm unless poultry before the end of fattening
at the request of the breeder, will be moved to a slaughterhouse;

c) movement from the holding of meat, turkey carcasses, feed, manure and litter originating from poultry and other objects which are in place to maintain turkey, without his consent.

In the case of positive results of laboratory tests of samples taken by the district veterinarian of the flock of turkeys for slaughter in the direction of serotypes of Salmonella Enteritidis or Salmonella Typhimurium (other than the vaccine strains), or in case of detection in samples collected by the county veterinarian, the inhibitory effect of bacterial growth, county veterinarian in an administrative decision:
1) requires:
a) destruction of all carcasses of dead turkeys;
b) the destruction of feed or their management, with measures to ensure full control of the inactivation of Salmonella in the case of positive results of laboratory analysis of samples of feed in the direction of Salmonella;
c) conversion or destruction of the meat at a farm
and harvested from these turkeys
d) the destruction or the management of litter, droppings and other items that may have become contaminated
e) accurate cleansing and disinfection under his supervision, construction works,
where they were kept turkeys from an infected herd, the environment of these objects, vehicles used to transport turkeys and other items that may have become contaminated
f) take any other actions aimed at improving the conditions zoohigienicznych
on the farm;
2) prohibits the movement of turkeys from an infected herd of the farm and the herd infected at the farm and herd to herd on the farm, unless before the end of fattening turkeys, at the request of the breeder, to be shipped directly to the slaughterhouse in order to undergo slaughtered.

Measures in case of the positive findings or single cases

According to meat hygiene law.

Table Salmonella in breeding flocks of Gallus gallus

	No of flocks under control programme	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Target Verification	Sampling unit	Units tested	Total units positive for Salmonella	S. Enteritidis
Gallus gallus (fowl) - breeding flocks, unspecified - adult - Control and eradication programmes			Census	Official and industry sampling			yes				
Gallus gallus (fowl) - parent breeding flocks for egg production line - during rearing period - Control and eradication programmes	72	DVI	Census	Official and industry sampling			no	Flock	72	0	
Gallus gallus (fowl) - parent breeding flocks for egg production line - adult - Control and eradication programmes	163	DVI	Census	Official and industry sampling			yes	Flock	163	1	1
Gallus gallus (fowl) - grandparent breeding flocks for egg production line - during rearing period - Control and eradication programmes	4	DVI	Census	Official and industry sampling			no	Flock	4	0	
Gallus gallus (fowl) - grandparent breeding flocks for egg production line - adult - Control and eradication programmes	10	DVI	Census	Official and industry sampling			yes	Flock	10	0	
Gallus gallus (fowl) - parent breeding flocks for broiler production line - during rearing period - Control and eradication programmes	451	DVI	Census	Official and industry sampling			no	Flock	447	0	
Gallus gallus (fowl) - parent breeding flocks for broiler production line - adult - Control and eradication programmes	1257	DVI	Census	Official and industry sampling			yes	Flock	1257	32	19
Gallus gallus (fowl) - grandparent breeding flocks for broiler production line - during rearing period - Control and eradication programmes	22	DVI	Census	Official and industry sampling			no	Flock	22	0	
Gallus gallus (fowl) - grandparent breeding flocks for broiler production line - adult - Control and eradication programmes	50	DVI	Census	Official and industry sampling			yes	Flock	50	0	

Table Salmonella in breeding flocks of Gallus gallus

	No of flocks under control programme	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Target Verification	Sampling unit	Units tested	Total units positive for Salmonella	S. Enteritidis
Gallus gallus (fowl) - parent breeding flocks, unspecified - adult - Control and eradication programmes	39	DVI	Census	Official and industry sampling			yes	Flock	39	5	4

	S. Hadar	S. Infantis	S. Typhimurium	S. Virchow	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Gallus gallus (fowl) - breeding flocks, unspecified - adult - Control and eradication programmes						
Gallus gallus (fowl) - parent breeding flocks for egg production line - during rearing period - Control and eradication programmes						
Gallus gallus (fowl) - parent breeding flocks for egg production line - adult - Control and eradication programmes						
Gallus gallus (fowl) - grandparent breeding flocks for egg production line - during rearing period - Control and eradication programmes						
Gallus gallus (fowl) - grandparent breeding flocks for egg production line - adult - Control and eradication programmes						
Gallus gallus (fowl) - parent breeding flocks for broiler production line - during rearing period - Control and eradication programmes						

Table Salmonella in breeding flocks of Gallus gallus

	S. Hadar	S. Infantis	S. Typhimurium	S. Virchow	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Gallus gallus (fowl) - parent breeding flocks for broiler production line - adult - Control and eradication programmes	2	4				7
Gallus gallus (fowl) - grandparent breeding flocks for broiler production line - during rearing period - Control and eradication programmes						
Gallus gallus (fowl) - grandparent breeding flocks for broiler production line - adult - Control and eradication programmes						
Gallus gallus (fowl) - parent breeding flocks, unspecified - adult - Control and eradication programmes				1		

Footnote:

41 parent flocks unspecified in rearing period, not included in the table

Table Salmonella in other birds

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium	S. 1,4,[5],12:i:-
Guinea fowl - unspecified	RVL	Unspecified	Industry sampling	environmental sample	Unknown	Flock	5	0			
Ostriches - at farm	RVL	Unspecified	Industry sampling	environmental sample	Unknown	Flock	11	0			
Ostriches - at farm	RVL	Unspecified	Industry sampling	animal sample > faeces	Unknown	Flock	23	0			
Ostriches - at farm	RVL	Unspecified	Industry sampling	animal sample > organ/tissue	Unknown	Animal	1	0			
Ostriches - at farm	RVL	Census	Industry sampling	environmental sample	Unknown	Flock	1	0			
Ostriches - at farm	RVL	Objective sampling	Industry sampling	environmental sample	Unknown	Flock	13	0			
Ostriches - at farm	RVL	Objective sampling	Industry sampling	environmental sample > boot swabs	Unknown	Flock	3	0			
Ostriches - at farm	RVL	Unspecified	Industry sampling	unknown	Unknown	Flock	8	0			
Ostriches - at farm	RVL	Unspecified	Industry sampling	animal sample > faeces	Unknown	Animal	8	0			
Parrots - at farm - Clinical investigations	private lab	Unspecified	Industry sampling	animal sample > organ/tissue	Unknown	Animal	1	0			
Parrots - unspecified	RVL	Unspecified	Industry sampling	environmental sample	Unknown	Animal	2	0			
Partridges - at farm	RVL	Objective sampling	Industry sampling	environmental sample	Unknown	Flock	1	0			
Pheasants - at farm	RVL	Objective sampling	Industry sampling	environmental sample	Unknown	Flock	1	0			
Pheasants - at farm	RVL	Objective sampling	Industry sampling	unknown	Unknown	Animal	60	0			
Pheasants - at farm	RVL	Unspecified	Industry sampling	environmental sample	Unknown	Flock	14	0			

Table Salmonella in other birds

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium	S. 1,4,[5],12:i:-
Pheasants - at farm - Clinical investigations	private lab	Unspecified	Industry sampling	animal sample > faeces	Unknown	Animal	3	0			
Pigeons - at farm	RVL	Unspecified	Industry sampling	environmental sample	Unknown	Animal	3	2		2	
Pigeons - at farm	RVL	Suspect sampling	Industry sampling	animal sample > organ/tissue	Unknown	Animal	6	4		4	
Pigeons - at farm	RVL	Unspecified	Industry sampling	animal sample > organ/tissue	Unknown	Flock	1	1		1	
Pigeons - at farm	RVL	Unspecified	Industry sampling	environmental sample	Unknown	Flock	1	1		1	
Pigeons - at farm	RVL	Suspect sampling	Industry sampling	animal sample > organ/tissue	Unknown	Flock	24	0			
Pigeons - at farm	RVL	Suspect sampling	Industry sampling	environmental sample	Unknown	Flock	21	1		1	
Pigeons - at farm	RVL	Unspecified	Industry sampling	unknown	Unknown	Flock	2	0			
Pigeons - at farm	RVL	Unspecified	Industry sampling	animal sample > faeces	Unknown	Flock	67	2		2	
Pigeons - at farm	RVL	Unspecified	Industry sampling	animal sample > organ/tissue	Unknown	Flock	2	0			
Pigeons - at farm	RVL	Objective sampling	Industry sampling	animal sample > organ/tissue	Unknown	Flock	7	7		7	
Pigeons - at farm	RVL	Unspecified	Industry sampling	animal sample > faeces	Unknown	Flock	16	0			
Pigeons - at farm - Clinical investigations	private lab	Unspecified	Industry sampling	animal sample > faeces	Unknown	Animal	8	0			

Table Salmonella in other birds

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium	S. 1,4,[5],12:i:-
Pigeons - unspecified	RVL	Objective sampling	Industry sampling	environmental sample	Unknown	Flock	40	0			
Pigeons - unspecified	RVL	Suspect sampling	Industry sampling	environmental sample	Unknown	Flock	1	1		1	
Pigeons - unspecified	RVL	Objective sampling	Industry sampling	unknown	Unknown	Flock	20	1		1	
Pigeons - unspecified	RVL	Unspecified	Industry sampling	environmental sample	Unknown	Flock	20	0			
Quails - at farm	RVL	Census	Industry sampling	environmental sample	Unknown	Flock	3	0			
Quails - at farm	RVL	Objective sampling	Industry sampling	environmental sample > boot swabs	Unknown	Flock	6	0			
Quails - at farm	RVL	Unspecified	Industry sampling	environmental sample	Unknown	Flock	5	0			

	Salmonella spp., unspecified
Guinea fowl - unspecified	
Ostriches - at farm	
Ostriches - at farm	
Ostriches - at farm	
Ostriches - at farm	
Ostriches - at farm	
Ostriches - at farm	

Table Salmonella in other birds

	Salmonella spp., unspecified
Ostriches - at farm	
Ostriches - at farm	
Parrots - at farm - Clinical investigations	
Parrots - unspecified	
Partridges - at farm	
Pheasants - at farm	
Pheasants - at farm	
Pheasants - at farm	
Pheasants - at farm - Clinical investigations	
Pigeons - at farm	
Pigeons - at farm	
Pigeons - at farm	
Pigeons - at farm	
Pigeons - at farm	
Pigeons - at farm	
Pigeons - at farm	
Pigeons - at farm	
Pigeons - at farm	
Pigeons - at farm	

Table Salmonella in other birds

	Salmonella spp., unspecified
Pigeons - at farm	
Pigeons - at farm - Clinical investigations	
Pigeons - unspecified	
Pigeons - unspecified	
Pigeons - unspecified	
Pigeons - unspecified	
Quails - at farm	
Quails - at farm	
Quails - at farm	

Table Salmonella in other animals

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium	S. 1,4,[5],12:i:-
Bison - unspecified	RVL	Unspecified	Industry sampling	animal sample > faeces	Unknown	Animal	1	0			
Cattle (bovine animals) - at farm	RVL	Unspecified	Industry sampling	animal sample > organ/tissue	Unknown	Animal	2	0			
Cattle (bovine animals) - at farm - Clinical investigations	RVL	Suspect sampling	Industry sampling	animal sample > organ/tissue	Unknown	Animal	1	1	1		
Cattle (bovine animals) - at farm - Clinical investigations	RVL	Suspect sampling	Industry sampling	environmental sample	Unknown	Animal	2	0			
Cattle (bovine animals) - at farm - Clinical investigations	RVL	Suspect sampling	Industry sampling	environmental sample	Unknown	Herd	1	1	1		
Cattle (bovine animals) - calves (under or around 1 year) - at farm	RVL	Unspecified	Industry sampling	animal sample > faeces	Unknown	Animal	2	0			
Dogs - at farm - Clinical investigations	RVL	Unspecified	Industry sampling	environmental sample	Unknown	Animal	1	0			
Fish - farmed - carp - at farm - Clinical investigations	RVL	Census	Industry sampling	animal sample > organ/tissue	Unknown	Flock	10	0			
Giraffes - zoo animal - at zoo - Clinical investigations	RVL	Suspect sampling	Industry sampling	animal sample > organ/tissue	Unknown	Animal	1	0			
Mice - unspecified - Clinical investigations	RVL	Unspecified	Industry sampling	animal sample > organ/tissue	Unknown	Herd	10	0			
Minks - at farm	RVL	Unspecified	Industry sampling	animal sample > organ/tissue	Unknown	Animal	1	0			
Pigs - at farm	RVL	Objective sampling	Industry sampling	animal sample > organ/tissue	Unknown	Animal	1	1		1	

Table Salmonella in other animals

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium	S. 1,4,[5],12:i:-
Pigs - at farm	RVL	Unspecified	Industry sampling	animal sample > faeces	Unknown	Animal	4	0			
Pigs - at farm	RVL	Unspecified	Industry sampling	environmental sample	Unknown	Animal	1	0			
Pigs - at farm - Clinical investigations	RVL	Objective sampling	Industry sampling	animal sample > organ/tissue	Unknown	Animal	1	0			
Solipeds, domestic - horses - at farm	RVL	Unspecified	Industry sampling	animal sample > faeces	Unknown	Animal	1	0			
Zoo animals, all - at zoo - Surveillance	RVL	Unspecified	Industry sampling	environmental sample	Unknown	Animal	4	0			
Zoo animals, all - at zoo - Surveillance	RVL	Objective sampling	Industry sampling	animal sample > faeces	Unknown	Animal	7	0			
Zoo animals, all - at zoo - Surveillance	RVL	Census	Industry sampling	environmental sample	Unknown	Animal	13	0			

	Salmonella spp., unspecified
Bison - unspecified	
Cattle (bovine animals) - at farm	
Cattle (bovine animals) - at farm - Clinical investigations	
Cattle (bovine animals) - at farm - Clinical investigations	

Table Salmonella in other animals

	Salmonella spp., unspecified
Cattle (bovine animals) - at farm - Clinical investigations	
Cattle (bovine animals) - calves (under or around 1 year) - at farm	
Dogs - at farm - Clinical investigations	
Fish - farmed - carp - at farm - Clinical investigations	
Giraffes - zoo animal - at zoo - Clinical investigations	
Mice - unspecified - Clinical investigations	
Minks - at farm	
Pigs - at farm	
Pigs - at farm	
Pigs - at farm	
Pigs - at farm - Clinical investigations	
Solipeds, domestic - horses - at farm	
Zoo animals, all - at zoo - Surveillance	
Zoo animals, all - at zoo - Surveillance	
Zoo animals, all - at zoo - Surveillance	

Table Salmonella in other animals

Table Salmonella in other poultry

	No of flocks under control programme	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Target Verification	Sampling unit	Units tested	Total units positive for Salmonella	S. Enteritidis
Gallus gallus (fowl) - laying hens - during rearing period - Control and eradication programmes	574	DVI	Census	Official and industry sampling			no	Flock	573	5	3
Gallus gallus (fowl) - laying hens - adult - at farm - Control and eradication programmes	2393	DVI	Census	Official and industry sampling			yes	Flock	2358	101	63
Gallus gallus (fowl) - broilers - before slaughter - at farm - Control and eradication programmes				Official sampling			yes				
Gallus gallus (fowl) - broilers - before slaughter - at farm - Control and eradication programmes			Census	Industry sampling			yes				
Gallus gallus (fowl) - broilers - before slaughter - at farm - Control and eradication programmes	31683	DVI	Census	Official and industry sampling			yes	Flock	31182	140	86
Turkeys - breeding flocks, unspecified - during rearing period - at farm - Control and eradication programmes	54	DVI	Census	Official and industry sampling			no	Flock	54	0	
Turkeys - breeding flocks, unspecified - adult - at farm - Control and eradication programmes	99	DVI	Census	Official and industry sampling			yes	Flock	99	6	1
Turkeys - fattening flocks - before slaughter - at farm - Control and eradication programmes	5235	DVI	Census	Official and industry sampling			yes	Flock	5230	129	3
Ducks - breeding flocks, unspecified		RVL	Unspecified	Industry sampling	environmental sample	Domestic	no	Flock	9	0	
Ducks - meat production flocks		RVL	Unspecified	Industry sampling	environmental sample	Domestic	no	Flock	352	34	12
Geese - breeding flocks, unspecified		RVL	Unspecified	Industry sampling	animal sample > cloacal swab	Domestic	no	Flock	6	0	
Geese - meat production flocks		RVL	Unspecified	Industry sampling	animal sample > caecum	Domestic	no	Flock	74	9	4

Table Salmonella in other poultry

	No of flocks under control programme	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Target Verification	Sampling unit	Units tested	Total units positive for Salmonella	S. Enteritidis
Ducks - breeding flocks, unspecified - at farm		private lab	Objective sampling	Industry sampling	animal sample > faeces	Domestic	no	Flock	45	0	
Ducks - breeding flocks, unspecified - at farm - Surveillance		RVL	Objective sampling	Industry sampling	environmental sample > boot swabs	Domestic	no	Flock	3	0	
Ducks - breeding flocks, unspecified - at farm - Unspecified		RVL	Unspecified	Industry sampling	animal sample > eggs	Domestic	no	Flock	3	0	
Ducks - breeding flocks, unspecified - at farm - Unspecified		RVL	Unspecified	Industry sampling	animal sample > cloacal swab	Domestic	no	Flock	1	0	
Ducks - breeding flocks, unspecified - at farm - Unspecified		RVL	Unspecified	Industry sampling	environmental sample	Domestic	no	Flock	8	0	
Ducks - breeding flocks, unspecified - at farm - Unspecified		RVL	Unspecified	Industry sampling	animal sample > faeces	Domestic	no	Flock	13	1	
Ducks - breeding flocks, unspecified - at farm - Unspecified		RVL	Unspecified	Industry sampling	environmental sample > boot swabs	Domestic	no	Flock	6	0	
Ducks - breeding flocks, unspecified - at farm - Unspecified		RVL	Objective sampling	Industry sampling	environmental sample > boot swabs	Domestic	no	Flock	6	2	2
Ducks - meat production flocks - at farm		private lab	Unspecified	Industry sampling	animal sample > faeces	Domestic	no	Flock	697	5	3
Ducks - meat production flocks - at farm		private lab	Unspecified	Industry sampling	animal sample > organ/tissue	Domestic	no	Flock	21	2	2
Ducks - meat production flocks - at farm		RVL	Unspecified	Industry sampling	environmental sample > boot swabs	Domestic	no	Flock	36	0	
Ducks - meat production flocks - at farm - Surveillance		RVL	Objective sampling	Industry sampling	environmental sample > boot swabs	Domestic	no	Flock	37	2	

Table Salmonella in other poultry

	No of flocks under control programme	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Target Verification	Sampling unit	Units tested	Total units positive for Salmonella	S. Enteritidis
Ducks - meat production flocks - at farm - Unspecified		RVL	Census	Industry sampling	animal sample > faeces	Domestic	no	Flock	15	3	
Ducks - meat production flocks - at farm - Unspecified		RVL	Unspecified	Industry sampling	animal sample > cloacal swab	Domestic	no	Flock	3	0	
Ducks - meat production flocks - at farm - Unspecified		RVL	Unspecified	Industry sampling	animal sample > caecum	Domestic	no	Flock	42	1	
Ducks - meat production flocks - at farm - Unspecified		RVL	Census	Industry sampling	environmental sample > boot swabs	Domestic	no	Flock	1	0	
Ducks - meat production flocks - at farm - Unspecified		RVL	Objective sampling	Industry sampling	environmental sample	Domestic	no	Flock	27	1	1
Ducks - meat production flocks - at farm - Unspecified		RVL	Unspecified	Industry sampling	animal sample > faeces	Domestic	no	Flock	122	16	8
Geese - breeding flocks, unspecified - at farm		RVL	Objective sampling	Industry sampling	environmental sample > boot swabs	Domestic	no	Flock	44	1	1
Geese - breeding flocks, unspecified - at farm		private lab	Unspecified	Not applicable	animal sample > organ/tissue	Domestic	no	Flock	14	0	
Geese - breeding flocks, unspecified - at farm		RVL	Objective sampling	Industry sampling	environmental sample	Domestic	no	Flock	71	3	
Geese - breeding flocks, unspecified - at farm		RVL	Objective sampling	Industry sampling	environmental sample > boot swabs	Domestic	no	Flock	10	3	3
Geese - breeding flocks, unspecified - at farm		RVL	Suspect sampling	Industry sampling	environmental sample	Domestic	no	Flock	12	2	2
Geese - breeding flocks, unspecified - at farm		RVL	Unspecified	Industry sampling	environmental sample	Domestic	no	Flock	42	4	1
Geese - breeding flocks, unspecified - at farm		private lab	Unspecified	Industry sampling	animal sample > faeces	Domestic	no	Flock	170	4	4

Table Salmonella in other poultry

	No of flocks under control programme	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Target Verification	Sampling unit	Units tested	Total units positive for Salmonella	S. Enteritidis
Geese - breeding flocks, unspecified - at farm		RVL	Unspecified	Industry sampling	animal sample > caecum	Domestic	no	Flock	12	0	
Geese - breeding flocks, unspecified - at farm		RVL	Census	Industry sampling	animal sample > faeces	Domestic	no	Flock	1	1	1
Geese - breeding flocks, unspecified - at farm		RVL	Unspecified	Industry sampling	animal sample > faeces	Domestic	no	Flock	57	2	1
Geese - breeding flocks, unspecified - at farm		RVL	Objective sampling	Industry sampling	animal sample > faeces	Domestic	no	Flock	15	2	2
Geese - breeding flocks, unspecified - at farm		RVL	Unspecified	Industry sampling	animal sample > eggs	Domestic	no	Flock	71	0	
Geese - breeding flocks, unspecified - at farm		RVL	Convenience sampling	Industry sampling	animal sample > caecum	Domestic	no	Flock	25	2	
Geese - breeding flocks, unspecified - at farm		RVL	Suspect sampling	Industry sampling	animal sample > caecum	Domestic	no	Flock	2	0	
Geese - breeding flocks, unspecified - at farm		private lab	Unspecified	Not applicable	animal sample > eggs	Domestic	no	Flock	78	0	
Geese - breeding flocks, unspecified - at farm		RVL	Unspecified	Industry sampling	environmental sample > boot swabs	Domestic	no	Flock	5	0	
Geese - meat production flocks - at farm		private lab	Unspecified	Industry sampling	animal sample > faeces	Domestic	no	Flock	693	19	9
Geese - meat production flocks - at farm		RVL	Objective sampling	Official and industry sampling	environmental sample > boot swabs	Domestic	no	Flock	53	5	3
Geese - meat production flocks - at farm		private lab	Census	Industry sampling	environmental sample > boot swabs	Domestic	no	Flock	22	5	2

Table Salmonella in other poultry

	No of flocks under control programme	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Target Verification	Sampling unit	Units tested	Total units positive for Salmonella	S. Enteritidis
Geese - meat production flocks - at farm		RVL	Unspecified	Industry sampling	environmental sample	Domestic	no	Flock	417	34	15
Geese - meat production flocks - at farm		private lab	Unspecified	Not applicable	animal sample > organ/tissue	Domestic	no	Flock	46	1	
Geese - meat production flocks - at farm		RVL	Census	Industry sampling	animal sample > faeces	Domestic	no	Flock	5	1	1
Geese - meat production flocks - at farm		RVL	Census	Industry sampling	animal sample > rectum-anal swab	Domestic	no	Flock	7	0	
Geese - meat production flocks - at farm		RVL	Unspecified	Industry sampling	animal sample > faeces	Domestic	no	Flock	114	7	2
Geese - meat production flocks - at farm		RVL	Census	Industry sampling	environmental sample > boot swabs	Domestic	no	Flock	19	2	
Geese - meat production flocks - at farm		RVL	Unspecified	Industry sampling	animal sample > rectum-anal swab	Domestic	no	Flock	34	6	1
Geese - meat production flocks - at farm		RVL	Unspecified	Industry sampling	environmental sample > boot swabs	Domestic	no	Flock	9	0	
Geese - meat production flocks - at farm		RVL	Census	Industry sampling	animal sample > caecum	Domestic	no	Flock	5	1	
Geese - meat production flocks - at farm		RVL	Objective sampling	Industry sampling	environmental sample > boot swabs	Domestic	no	Flock	149	10	5
Geese - meat production flocks - at farm		RVL	Objective sampling	Industry sampling	animal sample > caecum	Domestic	no	Flock	2	2	
Geese - meat production flocks - at farm		RVL	Objective sampling	Industry sampling	environmental sample	Domestic	no	Flock	79	8	1

Table Salmonella in other poultry

	No of flocks under control programme	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Target Verification	Sampling unit	Units tested	Total units positive for Salmonella	S. Enteritidis
Geese - meat production flocks - at farm		RVL	Suspect sampling	Industry sampling	animal sample > caecum	Domestic	no	Flock	1	0	

	S. Typhimurium	S. 1,4,[5],12:i:-	Salmonella spp., unspecified	Salmonella spp.
Gallus gallus (fowl) - laying hens - during rearing period - Control and eradication programmes			2	
Gallus gallus (fowl) - laying hens - adult - at farm - Control and eradication programmes	4		34	
Gallus gallus (fowl) - broilers - before slaughter - at farm - Control and eradication programmes				
Gallus gallus (fowl) - broilers - before slaughter - at farm - Control and eradication programmes				
Gallus gallus (fowl) - broilers - before slaughter - at farm - Control and eradication programmes			54	
Turkeys - breeding flocks, unspecified - during rearing period - at farm - Control and eradication programmes				
Turkeys - breeding flocks, unspecified - adult - at farm - Control and eradication programmes	5			
Turkeys - fattening flocks - before slaughter - at farm - Control and eradication programmes	12		114	
Ducks - breeding flocks, unspecified				

Table Salmonella in other poultry

	S. Typhimurium	S. 1,4,[5],12:i:-	Salmonella spp., unspecified	Salmonella spp.
Ducks - meat production flocks	8	2	5	7
Geese - breeding flocks, unspecified				
Geese - meat production flocks	2			3
Ducks - breeding flocks, unspecified - at farm				
Ducks - breeding flocks, unspecified - at farm - Surveillance				
Ducks - breeding flocks, unspecified - at farm - Unspecified				
Ducks - breeding flocks, unspecified - at farm - Unspecified				
Ducks - breeding flocks, unspecified - at farm - Unspecified				
Ducks - breeding flocks, unspecified - at farm - Unspecified				1
Ducks - breeding flocks, unspecified - at farm - Unspecified				
Ducks - breeding flocks, unspecified - at farm - Unspecified				
Ducks - meat production flocks - at farm	1		1	
Ducks - meat production flocks - at farm				
Ducks - meat production flocks - at farm				
Ducks - meat production flocks - at farm - Surveillance				2

Table Salmonella in other poultry

	S. Typhimurium	S. 1,4,[5],12:i:-	Salmonella spp., unspecified	Salmonella spp.
Ducks - meat production flocks - at farm - Unspecified	2			1
Ducks - meat production flocks - at farm - Unspecified				
Ducks - meat production flocks - at farm - Unspecified	1			
Ducks - meat production flocks - at farm - Unspecified				
Ducks - meat production flocks - at farm - Unspecified				
Ducks - meat production flocks - at farm - Unspecified	1		3	4
Geese - breeding flocks, unspecified - at farm				
Geese - breeding flocks, unspecified - at farm				
Geese - breeding flocks, unspecified - at farm				3
Geese - breeding flocks, unspecified - at farm				
Geese - breeding flocks, unspecified - at farm				
Geese - breeding flocks, unspecified - at farm	1		2	
Geese - breeding flocks, unspecified - at farm	1	2		1
Geese - breeding flocks, unspecified - at farm				
Geese - breeding flocks, unspecified - at farm				
Geese - breeding flocks, unspecified - at farm			1	

Table Salmonella in other poultry

	S. Typhimurium	S. 1,4,[5],12:i:-	Salmonella spp., unspecified	Salmonella spp.
Geese - breeding flocks, unspecified - at farm				
Geese - breeding flocks, unspecified - at farm				
Geese - breeding flocks, unspecified - at farm	2			
Geese - breeding flocks, unspecified - at farm				
Geese - breeding flocks, unspecified - at farm				
Geese - breeding flocks, unspecified - at farm				
Geese - meat production flocks - at farm	7		1	2
Geese - meat production flocks - at farm	1			1
Geese - meat production flocks - at farm	2			1
Geese - meat production flocks - at farm	12		3	4
Geese - meat production flocks - at farm	1			
Geese - meat production flocks - at farm				
Geese - meat production flocks - at farm				
Geese - meat production flocks - at farm	4		1	
Geese - meat production flocks - at farm		1		1
Geese - meat production flocks - at farm				5
Geese - meat production flocks - at farm				
Geese - meat production flocks - at farm		1		
Geese - meat production flocks - at farm	2		1	2

Table Salmonella in other poultry

	S. Typhimurium	S. 1,4,[5],12:i:-	Salmonella spp., unspecified	Salmonella spp.
Geese - meat production flocks - at farm	2			
Geese - meat production flocks - at farm	5			2
Geese - meat production flocks - at farm				

Footnote:

1. Salmonella spp. = serotype other than S. Enteritidis, S. Typhimurium, S. 1,4[5],12:1:- and S. spp. unspecified

2. in broilers - 1 inhibitory effect, not included in the table

2.1.5 Salmonella in feedingstuffs

Table Salmonella in compound feedingstuffs

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Compound feedingstuffs for cattle - process control - at feed mill - Surveillance	feed mill	Objective sampling	Industry sampling	feed sample	Unknown	Single	25g	19	0		
Compound feedingstuffs for cattle - final product - at feed mill - Surveillance	DVI	Census	Official sampling	feed sample	Unknown	Batch	25g	11	0		
Compound feedingstuffs for pigs - process control - at feed mill - Surveillance	RVL	Census	Official and industry sampling	food sample	Unknown	Batch	25g	25	1		
Compound feedingstuffs for pigs - final product - at feed mill - Surveillance	feed mill lab	Selective sampling	Industry sampling	feed sample	Unknown	Single	25g	50	0		
Compound feedingstuffs for poultry (non specified) - process control - at feed mill - Surveillance	feed mill	Census	Industry sampling	feed sample	Unknown	Batch	25g	1	0		
Compound feedingstuffs for poultry (non specified) - final product - at feed mill - Surveillance	feed mill lab	Selective sampling	Industry sampling	feed sample	Unknown	Single	25g	554	0		
Compound feedingstuffs for poultry - breeders - process control - at feed mill - Surveillance	RVL	Census	Industry sampling	feed sample	Unknown	Single	25g	1	0		
Compound feedingstuffs for poultry - breeders - final product - at feed mill - Surveillance	feed mill	Census	Industry sampling	feed sample	Unknown	Single	25g	3	0		
Compound feedingstuffs for poultry - laying hens - process control - at feed mill - Surveillance	DVI	Objective sampling	Official and industry sampling	feed sample	Unknown	Batch	25g	20	0		
Compound feedingstuffs for poultry - laying hens - final product - at feed mill - Surveillance	feed mill	Objective sampling	Industry sampling	feed sample	Unknown	Batch	25g	11	0		

Table Salmonella in compound feedingstuffs

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Compound feedingstuffs for poultry - broilers - process control - at feed mill - Surveillance	feed mill	Objective sampling	Industry sampling	feed sample	Unknown	Batch	25g	21	0		
Compound feedingstuffs for poultry - broilers - final product - at feed mill - Surveillance	feed mill	Objective sampling	Industry sampling	feed sample	Unknown	Batch	25g	6	0		
Compound feedingstuffs for cattle - final product - at feed mill	DVI	Census	Official sampling	feed sample	Unknown	Single	25g	12	0		
Compound feedingstuffs for cattle - final product - at feed mill	RVL	Objective sampling	Official and industry sampling	feed sample	Unknown	Single	25g	18	0		
Compound feedingstuffs for cattle - final product - at feed mill	DVI	Selective sampling	Official sampling	feed sample	Unknown	Single	25g	4	0		
Compound feedingstuffs for cattle - final product - at feed mill - Surveillance	RVL	Census	Official and industry sampling	feed sample	Unknown	Single	25g	87	0		
Compound feedingstuffs for cattle - final product - at feed mill - Surveillance	RVL	Census	Official and industry sampling	feed sample	Unknown	Batch	25g	137	0		
Compound feedingstuffs for cattle - final product - at feed mill - Surveillance	feed mill	Objective sampling	Industry sampling	feed sample	Unknown	Single	25g	41	1		
Compound feedingstuffs for cattle - final product - at feed mill - Surveillance	RVL	Selective sampling	Official sampling	feed sample	Unknown	Single	25g	1	0		
Compound feedingstuffs for cattle - final product - at feed mill - Surveillance	RVL	Selective sampling	Official sampling	feed sample	Unknown	Single	25g	10	1		
Compound feedingstuffs for cattle - final product - at feed mill - Surveillance	RVL	Census	HACCP and own checks	feed sample	Unknown	Single	25g	2	0		
Compound feedingstuffs for cattle - process control - at feed mill - Surveillance	feed mill	Census	Industry sampling	feed sample	Unknown	Batch	25g	12	0		

Table Salmonella in compound feedingstuffs

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Compound feedingstuffs for cattle - process control - at feed mill - Surveillance	feed mill lab	Census	Industry sampling	feed sample	Unknown	Single	25g	4	0		
Compound feedingstuffs for fish - final product - at feed mill	RVL	Census	Official sampling	feed sample	Unknown	Batch	25g	5	0		
Compound feedingstuffs for fish - final product - at feed mill - Surveillance	RVL	Objective sampling	Industry sampling	feed sample	Unknown	Batch	25g	10	1		
Compound feedingstuffs for fur animal - final product - at feed mill	RVL	Census	Official and industry sampling	feed sample	Unknown	Batch	25g	157	1		
Compound feedingstuffs for horses - final product - at feed mill - Surveillance	feed mill	Census	Industry sampling	feed sample	Unknown	Batch	25g	1	0		
Compound feedingstuffs for pigs - final product - at feed mill	DVI	Selective sampling	Official sampling	feed sample	Unknown	Batch	25g	1	0		
Compound feedingstuffs for pigs - final product - at feed mill	DVI	Census	Official sampling	feed sample	Unknown	Batch	25g	26	0		
Compound feedingstuffs for pigs - final product - at feed mill	RVL	Selective sampling	Official sampling	feed sample	Unknown	Batch	25g	17	0		
Compound feedingstuffs for pigs - final product - at feed mill	RVL	Selective sampling	Official sampling	feed sample	Unknown	Batch	25g	1	0		
Compound feedingstuffs for pigs - final product - at feed mill	DVI	Objective sampling	Official and industry sampling	feed sample	Unknown	Batch	25g	149	0		
Compound feedingstuffs for pigs - final product - at feed mill - Surveillance	RVL	Census	Industry sampling	feed sample	Unknown	Batch	25g	245	0		
Compound feedingstuffs for pigs - final product - at feed mill - Surveillance	RVL/private lab	Census	Official and industry sampling	feed sample	Unknown	Batch	25g	25	1		

Table Salmonella in compound feedingstuffs

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Compound feedingstuffs for pigs - final product - at feed mill - Surveillance	RVL	Census	Official sampling	feed sample	Unknown	Batch	25g	28	1		
Compound feedingstuffs for pigs - final product - at feed mill - Surveillance	feed mill	Objective sampling	Industry sampling	feed sample	Unknown	Batch	25g	22	0		
Compound feedingstuffs for pigs - final product - at feed mill - Surveillance	feed mill	Census	Industry sampling	feed sample	Unknown	Batch	25g	3	0		
Compound feedingstuffs for pigs - process control - at feed mill	DVI	Objective sampling	Official and industry sampling	feed sample	Unknown	Batch	25g	29	0		
Compound feedingstuffs for pigs - process control - at feed mill	RVL	Objective sampling	Official sampling	feed sample	Unknown	Batch	25g	1	0		
Compound feedingstuffs for poultry (non specified) - final product - at feed mill	RVL	Objective sampling	Official and industry sampling	feed sample	Unknown	Batch	25g	23	0		
Compound feedingstuffs for poultry (non specified) - final product - at feed mill	RVL	Selective sampling	Official sampling	feed sample	Unknown	Batch	25g	13	0		
Compound feedingstuffs for poultry (non specified) - final product - at feed mill	DVI	Suspect sampling	Official sampling	feed sample	Unknown	Batch	25g	1	0		
Compound feedingstuffs for poultry (non specified) - final product - at feed mill	RVL	Census	Official and industry sampling	feed sample	Unknown	Batch	25g	129	0		
Compound feedingstuffs for poultry (non specified) - final product - at feed mill	DVI	Census	Official sampling	feed sample	Unknown	Batch	25g	7	0		
Compound feedingstuffs for poultry (non specified) - final product - at feed mill - Surveillance	feed mill	Census	Industry sampling	feed sample	Unknown	Single	25g	129	0		
Compound feedingstuffs for poultry (non specified) - final product - at feed mill - Surveillance	feed mill	Objective sampling	Industry sampling	feed sample	Unknown	Batch	25g	5	0		

Table Salmonella in compound feedingstuffs

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Compound feedingstuffs for poultry (non specified) - process control - at feed mill - Surveillance	feed mill	Census	Industry sampling	feed sample	Unknown	Batch	25g	1	0		
Compound feedingstuffs for poultry - breeders - final product - at feed mill	RVL	Selective sampling	Official sampling	feed sample	Unknown	Batch	25g	2	0		
Compound feedingstuffs for poultry - breeders - final product - at feed mill	RVL	Objective sampling	Official and industry sampling	feed sample	Unknown	Batch	25g	24	1		
Compound feedingstuffs for poultry - breeders - final product - at feed mill	RVL	Census	Official and industry sampling	feed sample	Unknown	Single	25g	14	0		
Compound feedingstuffs for poultry - breeders - final product - at feed mill	DVI	Census	Official and industry sampling	feed sample	Unknown	Batch	25g	2	0		
Compound feedingstuffs for poultry - broilers - final product - at feed mill	RVL	Selective sampling	Official sampling	feed sample	Unknown	Batch	25g	14	0		
Compound feedingstuffs for poultry - broilers - final product - at feed mill	RVL/DVI	Suspect sampling	Official sampling	feed sample	Unknown	Batch	25g	6	0		
Compound feedingstuffs for poultry - broilers - final product - at feed mill	DVI	Objective sampling	Official sampling	feed sample	Unknown	Batch	25g	9	0		
Compound feedingstuffs for poultry - broilers - final product - at feed mill	RVL	Objective sampling	Official and industry sampling	feed sample	Unknown	Batch	25g	48	0		
Compound feedingstuffs for poultry - broilers - final product - at feed mill	RVL	Census	Industry sampling	feed sample	Unknown	Batch	25g	110	1		
Compound feedingstuffs for poultry - broilers - final product - at feed mill	DVI	Census	Official sampling	feed sample	Unknown	Batch	25g	15	0		
Compound feedingstuffs for poultry - broilers - final product - at feed mill	RVL	Census	Official sampling	feed sample	Unknown	Batch	25g	30	0		

Table Salmonella in compound feedingstuffs

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Compound feedingstuffs for poultry - laying hens - final product - at feed mill	DVI	Census	Official sampling	feed sample	Unknown	Batch	25g	4	0		
Compound feedingstuffs for poultry - laying hens - final product - at feed mill	RVL	Objective sampling	Official and industry sampling	feed sample	Unknown	Batch	25g	76	0		
Compound feedingstuffs for poultry - laying hens - final product - at feed mill	DVI	Objective sampling	Official sampling	feed sample	Unknown	Batch	25g	6	0		
Compound feedingstuffs for poultry - laying hens - final product - at feed mill	RVL	Selective sampling	Official sampling	feed sample	Unknown	Batch	25g	21	0		
Compound feedingstuffs for poultry - laying hens - final product - at feed mill	DVI	Suspect sampling	Official sampling	feed sample	Unknown	Batch	25g	8	0		
Compound feedingstuffs for poultry - laying hens - final product - at feed mill	RVL	Census	Official and industry sampling	feed sample	Unknown	Batch	25g	165	0		
Compound feedingstuffs for poultry - laying hens - final product - at feed mill - Surveillance	feed mill	Census	Industry sampling	feed sample	Unknown	Batch	25g	129	0		
Compound feedingstuffs for poultry - laying hens - process control - at feed mill	RVL	Selective sampling	Official sampling	feed sample	Unknown	Batch	25g	9	0		
Compound feedingstuffs for poultry - pigeons - at feed mill	RVL	Census	Official sampling	feed sample	Unknown	Batch	25g	1	0		
Compound feedingstuffs for poultry - pigeons - at feed mill - Surveillance	RVL	Objective sampling	Official and industry sampling	feed sample	Unknown	Batch	25g	22	0		
Compound feedingstuffs for poultry - pigeons - at feed mill - Surveillance	private lab	Selective sampling	Industry sampling	feed sample	Unknown	Batch	25g	7	0		
Compound feedingstuffs for rabbits - final product - at feed mill	RVL	Census	Official and industry sampling	feed sample	Unknown	Batch	25g	11	0		

Table Salmonella in compound feedingstuffs

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Compound feedingstuffs for rabbits - final product - at feed mill - Surveillance	RVL	Objective sampling	Official and industry sampling	feed sample	Unknown	Batch	25g	1	0		
Compound feedingstuffs for rabbits - final product - at feed mill - Surveillance	feed mill	Objective sampling	Industry sampling	feed sample	Unknown	Batch	25g	1	0		
Compound feedingstuffs, not specified - final product - at feed mill	RVL	Census	Official and industry sampling	feed sample	Unknown	Batch	25g	4	0		
Compound feedingstuffs, not specified - final product - at feed mill (feed for pet animals)	RVL	Selective sampling	Official sampling	feed sample	Unknown	Batch	25g	9	0		
Compound feedingstuffs, not specified - final product - at feed mill - Surveillance (feed for Melopsittacus undulatus)	RVL	Objective sampling	Official and industry sampling	feed sample	Unknown	Batch	25g	1	0		
Compound feedingstuffs, not specified - final product - at feed mill - Surveillance (feed for pet animals)	RVL	Selective sampling	Industry sampling	feed sample	Unknown	Single	25g	2012	0		
Compound feedingstuffs, not specified - final product - at feed mill - Surveillance (feed for pet animals)	RVL	Census	Industry sampling	feed sample	Unknown	Batch	25g	21	0		
Compound feedingstuffs, not specified - final product - at feed mill - Surveillance (feed for pet animals)	feed mill	Census	Industry sampling	feed sample	Unknown	Batch	25g	14	0		
Compound feedingstuffs, not specified - final product - at feed mill - Surveillance (feed for pet animals)	feed mill	Objective sampling	Industry sampling	feed sample	Unknown	Batch	25g	2158	0		
Compound feedingstuffs, not specified - final product - at feed mill - Surveillance (feed for pet animals)	RVL	Objective sampling	Official and industry sampling	feed sample	Unknown	Batch	25g	57	0		

Table Salmonella in compound feedingstuffs

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Compound feedingstuffs, not specified - final product - at feed mill - Surveillance (feed for rodents)	RVL	Convenience sampling	Industry sampling	feed sample	Unknown	Single	25g	8	0		
Compound feedingstuffs, not specified - final product - at feed mill - Surveillance (feeds for farm animals)	RVL	Census	Official and industry sampling	feed sample	Unknown	Batch	25g	142	2		

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Compound feedingstuffs for cattle - process control - at feed mill - Surveillance		
Compound feedingstuffs for cattle - final product - at feed mill - Surveillance		
Compound feedingstuffs for pigs - process control - at feed mill - Surveillance		1
Compound feedingstuffs for pigs - final product - at feed mill - Surveillance		
Compound feedingstuffs for poultry (non specified) - process control - at feed mill - Surveillance		
Compound feedingstuffs for poultry (non specified) - final product - at feed mill - Surveillance		
Compound feedingstuffs for poultry - breeders - process control - at feed mill - Surveillance		

Table Salmonella in compound feedingstuffs

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Compound feedingstuffs for poultry - breeders - final product - at feed mill - Surveillance		
Compound feedingstuffs for poultry - laying hens - process control - at feed mill - Surveillance		
Compound feedingstuffs for poultry - laying hens - final product - at feed mill - Surveillance		
Compound feedingstuffs for poultry - broilers - process control - at feed mill - Surveillance		
Compound feedingstuffs for poultry - broilers - final product - at feed mill - Surveillance		
Compound feedingstuffs for cattle - final product - at feed mill		
Compound feedingstuffs for cattle - final product - at feed mill		
Compound feedingstuffs for cattle - final product - at feed mill		
Compound feedingstuffs for cattle - final product - at feed mill - Surveillance		
Compound feedingstuffs for cattle - final product - at feed mill - Surveillance		
Compound feedingstuffs for cattle - final product - at feed mill - Surveillance		1
Compound feedingstuffs for cattle - final product - at feed mill - Surveillance		

Table Salmonella in compound feedingstuffs

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Compound feedingstuffs for cattle - final product - at feed mill - Surveillance		1
Compound feedingstuffs for cattle - final product - at feed mill - Surveillance		
Compound feedingstuffs for cattle - process control - at feed mill - Surveillance		
Compound feedingstuffs for cattle - process control - at feed mill - Surveillance		
Compound feedingstuffs for fish - final product - at feed mill		
Compound feedingstuffs for fish - final product - at feed mill - Surveillance		1
Compound feedingstuffs for fur animal - final product - at feed mill		1
Compound feedingstuffs for horses - final product - at feed mill - Surveillance		
Compound feedingstuffs for pigs - final product - at feed mill		
Compound feedingstuffs for pigs - final product - at feed mill		
Compound feedingstuffs for pigs - final product - at feed mill		
Compound feedingstuffs for pigs - final product - at feed mill		

Table Salmonella in compound feedingstuffs

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Compound feedingstuffs for pigs - final product - at feed mill		
Compound feedingstuffs for pigs - final product - at feed mill - Surveillance		
Compound feedingstuffs for pigs - final product - at feed mill - Surveillance		1
Compound feedingstuffs for pigs - final product - at feed mill - Surveillance		1
Compound feedingstuffs for pigs - final product - at feed mill - Surveillance		
Compound feedingstuffs for pigs - final product - at feed mill - Surveillance		
Compound feedingstuffs for pigs - process control - at feed mill		
Compound feedingstuffs for pigs - process control - at feed mill		
Compound feedingstuffs for poultry (non specified) - final product - at feed mill		
Compound feedingstuffs for poultry (non specified) - final product - at feed mill		
Compound feedingstuffs for poultry (non specified) - final product - at feed mill		
Compound feedingstuffs for poultry (non specified) - final product - at feed mill		

Table Salmonella in compound feedingstuffs

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Compound feedingstuffs for poultry (non specified) - final product - at feed mill		
Compound feedingstuffs for poultry (non specified) - final product - at feed mill - Surveillance		
Compound feedingstuffs for poultry (non specified) - final product - at feed mill - Surveillance		
Compound feedingstuffs for poultry (non specified) - process control - at feed mill - Surveillance		
Compound feedingstuffs for poultry - breeders - final product - at feed mill		
Compound feedingstuffs for poultry - breeders - final product - at feed mill		1
Compound feedingstuffs for poultry - breeders - final product - at feed mill		
Compound feedingstuffs for poultry - breeders - final product - at feed mill		
Compound feedingstuffs for poultry - broilers - final product - at feed mill		
Compound feedingstuffs for poultry - broilers - final product - at feed mill		
Compound feedingstuffs for poultry - broilers - final product - at feed mill		

Table Salmonella in compound feedingstuffs

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Compound feedingstuffs for poultry - broilers - final product - at feed mill		
Compound feedingstuffs for poultry - broilers - final product - at feed mill		1
Compound feedingstuffs for poultry - broilers - final product - at feed mill		
Compound feedingstuffs for poultry - broilers - final product - at feed mill		
Compound feedingstuffs for poultry - laying hens - final product - at feed mill		
Compound feedingstuffs for poultry - laying hens - final product - at feed mill		
Compound feedingstuffs for poultry - laying hens - final product - at feed mill		
Compound feedingstuffs for poultry - laying hens - final product - at feed mill		
Compound feedingstuffs for poultry - laying hens - final product - at feed mill		
Compound feedingstuffs for poultry - laying hens - final product - at feed mill		
Compound feedingstuffs for poultry - laying hens - final product - at feed mill - Surveillance		
Compound feedingstuffs for poultry - laying hens - process control - at feed mill		

Table Salmonella in compound feedingstuffs

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Compound feedingstuffs for poultry - pigeons - at feed mill		
Compound feedingstuffs for poultry - pigeons - at feed mill - Surveillance		
Compound feedingstuffs for poultry - pigeons - at feed mill - Surveillance		
Compound feedingstuffs for rabbits - final product - at feed mill		
Compound feedingstuffs for rabbits - final product - at feed mill - Surveillance		
Compound feedingstuffs for rabbits - final product - at feed mill - Surveillance		
Compound feedingstuffs, not specified - final product - at feed mill		
Compound feedingstuffs, not specified - final product - at feed mill (feed for pet animals)		
Compound feedingstuffs, not specified - final product - at feed mill - Surveillance (feed for Melopsittacus undulatus)		
Compound feedingstuffs, not specified - final product - at feed mill - Surveillance (feed for pet animals)		
Compound feedingstuffs, not specified - final product - at feed mill - Surveillance (feed for pet animals)		

Table Salmonella in compound feedingstuffs

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Compound feedingstuffs, not specified - final product - at feed mill - Surveillance (feed for pet animals)		
Compound feedingstuffs, not specified - final product - at feed mill - Surveillance (feed for pet animals)		
Compound feedingstuffs, not specified - final product - at feed mill - Surveillance (feed for pet animals)		
Compound feedingstuffs, not specified - final product - at feed mill - Surveillance (feed for rodents)		
Compound feedingstuffs, not specified - final product - at feed mill - Surveillance (feeds for farm animals)		2

Table Salmonella in feed material of animal origin

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Feed material of land animal origin - dairy products - at feed mill - Surveillance	RVL	Census	HACCP and own checks	feed sample	Unknown	Single	25g	16	0		
Feed material of land animal origin - meat meal - at feed mill - Surveillance	RVL	Census	Official sampling	feed sample	Unknown	Single	25g	30	0		
Feed material of land animal origin - meat and bone meal - at feed mill - Surveillance	RVL/feed mill	Objective sampling	Official and industry sampling	feed sample	Unknown	Single	25g	107	0		
Feed material of land animal origin - bone meal - at feed mill - Surveillance	feed mill	Objective sampling	Industry sampling	feed sample	Unknown	Batch	25g	334	0		
Feed material of land animal origin - poultry offal meal - at feed mill - Surveillance	RVL	Convenience sampling	Official sampling	feed sample	Unknown	Single	25g	1	0		
Feed material of land animal origin - feather meal - at feed mill - Surveillance	RVL	Census	Official and industry sampling	feed sample	Unknown	Batch	25g	271	0		
Feed material of land animal origin - blood meal - at feed mill - Surveillance	RVL	Census	Official and industry sampling	feed sample	Unknown	Single	25g	70	1		
Feed material of land animal origin - animal fat - at feed mill - Surveillance	RVL	Census	HACCP and own checks	feed sample	Unknown	Single	25g	84	0		
Feed material of marine animal origin - fish meal - at feed mill - Surveillance	RVL	Census	Official and industry sampling	feed sample	Unknown	Single	25g	170	0		
Feed material of marine animal origin - fish oil - at feed mill - Surveillance	RVL	Census	Industry sampling	feed sample	Unknown	Single	25g	3	0		
Feed material of marine animal origin - other fish products - at feed mill - Surveillance	RVL	Census	HACCP and own checks	feed sample	Unknown	Batch	25g	19	0		
Feed material of land animal origin - animal fat - at feed mill	RVL	Census	Official and industry sampling	feed sample	Unknown	Single	25g	217	0		

Table Salmonella in feed material of animal origin

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Feed material of land animal origin - at feed mill (eggshells)	RVL	Objective sampling	Official sampling	feed sample	Unknown	Batch	25g	2	0		
Feed material of land animal origin - blood meal - at feed mill	DVI	Selective sampling	Official sampling	feed sample	Unknown	Single	25g	1	0		
Feed material of land animal origin - blood products - at feed mill - Surveillance (hemoglobin)	RVL	Census	Industry sampling	feed sample	Unknown	Batch	25g	8	0		
Feed material of land animal origin - bone meal - at feed mill	RVL	Objective sampling	Official and industry sampling	feed sample	Unknown	Single	25g	1	0		
Feed material of land animal origin - dairy products - at feed mill	RVL	Census	Official sampling	feed sample	Unknown	Single	25g	16	0		
Feed material of land animal origin - dairy products - at feed mill	RVL	Objective sampling	Official and industry sampling	feed sample	Unknown	Single	25g	2	0		
Feed material of land animal origin - meat and bone meal - at feed mill	RVL	Census	Official and industry sampling	feed sample	Unknown	Batch	25g	568	11		
Feed material of marine animal origin - fish meal - at feed mill	RVL	Objective sampling	Official and industry sampling	feed sample	Unknown	Single	25g	39	0		
Feed material of marine animal origin - fish meal - at feed mill - Surveillance	private lab	Census	HACCP and own checks	feed sample	Unknown	Single	25g	24	0		

Table Salmonella in feed material of animal origin

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Feed material of land animal origin - dairy products - at feed mill - Surveillance		
Feed material of land animal origin - meat meal - at feed mill - Surveillance		
Feed material of land animal origin - meat and bone meal - at feed mill - Surveillance		
Feed material of land animal origin - bone meal - at feed mill - Surveillance		
Feed material of land animal origin - poultry offal meal - at feed mill - Surveillance		
Feed material of land animal origin - feather meal - at feed mill - Surveillance		
Feed material of land animal origin - blood meal - at feed mill - Surveillance		1
Feed material of land animal origin - animal fat - at feed mill - Surveillance		
Feed material of marine animal origin - fish meal - at feed mill - Surveillance		
Feed material of marine animal origin - fish oil - at feed mill - Surveillance		
Feed material of marine animal origin - other fish products - at feed mill - Surveillance		
Feed material of land animal origin - animal fat - at feed mill		

Table Salmonella in feed material of animal origin

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Feed material of land animal origin - at feed mill (eggshells)		
Feed material of land animal origin - blood meal - at feed mill		
Feed material of land animal origin - blood products - at feed mill - Surveillance (hemoglobin)		
Feed material of land animal origin - bone meal - at feed mill		
Feed material of land animal origin - dairy products - at feed mill		
Feed material of land animal origin - dairy products - at feed mill		
Feed material of land animal origin - meat and bone meal - at feed mill		11
Feed material of marine animal origin - fish meal - at feed mill		
Feed material of marine animal origin - fish meal - at feed mill - Surveillance		

Table Salmonella in other feed matter

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Feed material of cereal grain origin - barley derived - at feed mill - Surveillance	feed mill	Objective sampling	Industry sampling	feed sample	Unknown	Single	25g	3	0		
Feed material of cereal grain origin - wheat derived - at feed mill - Surveillance	RVL/DVI/feed mill	Objective sampling	Official and industry sampling	feed sample	Unknown	Single	25g	14	0		
Feed material of cereal grain origin - other cereal grain derived - at feed mill - Surveillance	RVL/DVI	Census	Official and industry sampling	feed sample	Unknown	Single	25g	37	0		
Feed material of cereal grain origin - maize derived - at feed mill - Surveillance	RVL	Objective sampling	Official and industry sampling	feed sample	Unknown	Single	25g	10			
Feed material of oil seed or fruit origin - rape seed derived - at feed mill - Surveillance	private lab/RVL	Selective sampling	Industry sampling	feed sample	Unknown	Batch	25g	671	13		
Feed material of oil seed or fruit origin - soya (bean) derived - at feed mill - Surveillance	private lab	Census	HACCP and own checks	feed sample	Unknown	Single	25g	373	0		
Feed material of oil seed or fruit origin - sunflower seed derived - at feed mill - Surveillance	RVL	Selective sampling	HACCP and own checks	feed sample	Unknown	Batch	25g	7	0		
Feed material of oil seed or fruit origin - linseed derived - at feed mill - Surveillance	RVL	Selective sampling	HACCP and own checks	feed sample	Unknown	Batch	25g	1	0		
Other feed material - legume seeds and similar products - at feed mill - Surveillance	RVL	Census	Official sampling	feed sample	Unknown	Single	25g	8	0		
Other feed material - tubers, roots and similar products - at feed mill - Surveillance	RVL	Objective sampling	Official and industry sampling	feed sample	Unknown	Single	25g	2	0		
Other feed material - other seeds and fruits - at feed mill - Surveillance	RVL	Convenience sampling	Industry sampling	feed sample	Unknown	Single	25g	1	0		

Table Salmonella in other feed matter

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Other feed material - other plants - at feed mill - Surveillance	RVL	Objective sampling	Official and industry sampling	feed sample	Unknown	Single	25g	12	0		
Feed material of oil seed or fruit origin - rape seed derived - at feed mill - Surveillance	RVL/DVI	Census	Official and industry sampling	feed sample	Unknown	Single	25g	224	0		
Feed material of oil seed or fruit origin - rape seed derived - at feed mill - Surveillance	RVL/DVI	Objective sampling	Official and industry sampling	feed sample	Unknown	Single	25g	104	0		
Other feed material - legume seeds and similar products - at feed mill	RVL	Objective sampling	Official and industry sampling	feed sample	Unknown	Single	25g	1	0		
Other feed material - other plants - at feed mill	RVL	Census	Official and industry sampling	feed sample	Unknown	Single	25g	52	0		
Other feed material - other seeds and fruits - at feed mill (barley derived)	RVL/DVI	Census	Official sampling	feed sample	Unknown	Single	25g	9	0		
Other feed material - other seeds and fruits - at feed mill (maize derived)	RVL	Census	Official and industry sampling	feed sample	Unknown	Single	25g	17	0		
Other feed material - other seeds and fruits - at feed mill (other seeds)	RVL/DVI/feed mill	Objective sampling	Official and industry sampling	feed sample	Unknown	Single	25g	22	0		
Other feed material - other seeds and fruits - at feed mill (soya)	RVL/DVI/feed mill	Census	Official and industry sampling	feed sample	Unknown	Single	25g	160	1		
Other feed material - other seeds and fruits - at feed mill (soya)	RVL/DVI/feed mill	Objective sampling	Official and industry sampling	feed sample	Unknown	Single	25g	218	0		
Other feed material - other seeds and fruits - at feed mill (sunflowers seed derived)	RVL	Objective sampling	Official and industry sampling	feed sample	Unknown	Single	25g	11	0		
Other feed material - other seeds and fruits - at feed mill (sunflowers seeds derived)	RVL/DVI/feed mill	Census	Official and industry sampling	feed sample	Unknown	Single	25g	681	5		

Table Salmonella in other feed matter

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Other feed material - other seeds and fruits - at feed mill (wheat derived)	RVL/DVI/Feed mill	Census	Official and industry sampling	feed sample	Unknown	Single	25g	30	0		
Other feed material - other seeds and fruits - at feed mill - Surveillance (barley derived)	RVL	Objective sampling	HACCP and own checks	feed sample	Unknown	Batch	25g	16	0		
Other feed material - other seeds and fruits - at feed mill - Surveillance (linseeds)	RVL	Objective sampling	Official and industry sampling	feed sample	Unknown	Single	25g	11	0		
Other feed material - other seeds and fruits - at feed mill - Surveillance (linseeds)	RVL/private lab	Census	Industry sampling	feed sample	Unknown	Single	25g	15	0		
Other feed material - tubers, roots and similar products - at feed mill	RVL	Census	Official sampling	feed sample	Unknown	Batch	25g	2	0		

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Feed material of cereal grain origin - barley derived - at feed mill - Surveillance		
Feed material of cereal grain origin - wheat derived - at feed mill - Surveillance		
Feed material of cereal grain origin - other cereal grain derived - at feed mill - Surveillance		
Feed material of cereal grain origin - maize derived - at feed mill - Surveillance		
Feed material of oil seed or fruit origin - rape seed derived - at feed mill - Surveillance		13

Table Salmonella in other feed matter

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Feed material of oil seed or fruit origin - soya (bean) derived - at feed mill - Surveillance		
Feed material of oil seed or fruit origin - sunflower seed derived - at feed mill - Surveillance		
Feed material of oil seed or fruit origin - linseed derived - at feed mill - Surveillance		
Other feed material - legume seeds and similar products - at feed mill - Surveillance		
Other feed material - tubers, roots and similar products - at feed mill - Surveillance		
Other feed material - other seeds and fruits - at feed mill - Surveillance		
Other feed material - other plants - at feed mill - Surveillance		
Feed material of oil seed or fruit origin - rape seed derived - at feed mill - Surveillance		
Feed material of oil seed or fruit origin - rape seed derived - at feed mill - Surveillance		
Other feed material - legume seeds and similar products - at feed mill		
Other feed material - other plants - at feed mill		
Other feed material - other seeds and fruits - at feed mill (barley derived)		

Table Salmonella in other feed matter

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Other feed material - other seeds and fruits - at feed mill (maize derived)		
Other feed material - other seeds and fruits - at feed mill (other seeds)		
Other feed material - other seeds and fruits - at feed mill (soya)		1
Other feed material - other seeds and fruits - at feed mill (soya)		
Other feed material - other seeds and fruits - at feed mill (sunflowers seed derived)		
Other feed material - other seeds and fruits - at feed mill (sunflowers seeds derived)		5
Other feed material - other seeds and fruits - at feed mill (wheat derived)		
Other feed material - other seeds and fruits - at feed mill - Surveillance (barley derived)		
Other feed material - other seeds and fruits - at feed mill - Surveillance (linseeds)		
Other feed material - other seeds and fruits - at feed mill - Surveillance (linseeds)		
Other feed material - tubers, roots and similar products - at feed mill		

2.1.6 Salmonella serovars and phagetype distribution

The methods of collecting, isolating and testing of the Salmonella isolates are described in the chapters above respectively for each animal species, foodstuffs and humans. The serotype and phagetype distributions can be used to investigate the sources of the Salmonella infections in humans. Findings of same serovars and phagetypes in human cases and in foodstuffs or animals may indicate that the food category or animal species in question serves as a source of human infections. However as information is not available from all potential sources of infections, conclusions have to be drawn with caution.

Table Salmonella serovars in animals

Serovar	Cattle (bovine animals)				Pigs				Gallus gallus (fowl)				Other poultry
Sources of isolates	Control program	Monitoring	Clinical	Surveillance	Control program	Monitoring	Clinical	Surveillance	Control program	Monitoring	Clinical	Surveillance	Control program
Number of isolates in the laboratory				2				37	571				73
Number of isolates serotyped				1				30	543				69
Number of isolates per serovar													
S. 6,7:-:1,5								1					
S. 6,7:r:-													1
S. Agona									1				3
S. Anatum									3				6
S. Bardo									2				
S. Berta													1

Table Salmonella serovars in animals

Serovar / Sources of isolates	Cattle (bovine animals)				Pigs				Gallus gallus (fowl)				Other poultry
	Control program	Monitoring	Clinical	Surveillance	Control program	Monitoring	Clinical	Surveillance	Control program	Monitoring	Clinical	Surveillance	Control program
Number of isolates in the laboratory				2				37	571				73
Number of isolates serotyped				1				30	543				69
Number of isolates per serovar													
S. Blockley									1				
S. Bovismorbificans													4
S. Braenderup									6				
S. Brandenburg				1									
S. Choleraesuis								3					
S. Derby								4	4				
S. Enteritidis									301				6
S. Hadar													1
S. Indiana									12				
S. Infantis								3	80				
S. Kentucky													13

Table Salmonella serovars in animals

Serovar / Sources of isolates	Cattle (bovine animals)				Pigs				Gallus gallus (fowl)				Other poultry
	Control program	Monitoring	Clinical	Surveillance	Control program	Monitoring	Clinical	Surveillance	Control program	Monitoring	Clinical	Surveillance	Control program
Number of isolates in the laboratory				2				37	571				73
Number of isolates serotyped				1				30	543				69
Number of isolates per serovar													
S. Kottbus									7				
S. Lille									2				
S. Mbandaka									60				
S. Newport									10				6
S. Oranienburg									2				
S. Orion													1
S. Reading													1
S. Rissen								2					
S. Saintpaul													11
S. Schleissheim													
S. Senftenberg									10				2

Table Salmonella serovars in animals

Serovar / Sources of isolates	Cattle (bovine animals)				Pigs				Gallus gallus (fowl)				Other poultry
	Control program	Monitoring	Clinical	Surveillance	Control program	Monitoring	Clinical	Surveillance	Control program	Monitoring	Clinical	Surveillance	Control program
Number of isolates in the laboratory				2				37	571				73
Number of isolates serotyped				1				30	543				69
Number of isolates per serovar													
S. Stanley													6
S. Tennessee									4				
S. Typhimurium								4	19				6
S. Typhimurium, monophasic								12					1
S. Virchow									9				
S. Weltevreden													
Salmonella spp.								1	10				

Table Salmonella serovars in animals

Serovar / Sources of isolates	Other poultry			Ducks - Surveillance				Geese - Surveillance				Pigeons - Surveillance	
	Monitoring	Clinical	Surveillance	Control program	Monitoring	Clinical	Surveillance	Control program	Monitoring	Clinical	Surveillance	Control program	Monitoring
Number of isolates in the laboratory							47				83		
Number of isolates serotyped							22				57		
Number of isolates per serovar													
S. 6,7:-:1,5													
S. 6,7:r:-													
S. Agona													
S. Anatum													
S. Bardo													
S. Berta													
S. Blockley													
S. Bovismorbificans													
S. Braenderup													
S. Brandenburg													
S. Choleraesuis													

Table Salmonella serovars in animals

Serovar / Sources of isolates	Other poultry			Ducks - Surveillance				Geese - Surveillance				Pigeons - Surveillance	
	Monitoring	Clinical	Surveillance	Control program	Monitoring	Clinical	Surveillance	Control program	Monitoring	Clinical	Surveillance	Control program	Monitoring
Number of isolates in the laboratory							47				83		
Number of isolates serotyped							22				57		
Number of isolates per serovar													
S. Derby													
S. Enteritidis							8				25		
S. Hadar													
S. Indiana							3				1		
S. Infantis							2						
S. Kentucky													
S. Kottbus													
S. Lille													
S. Mbandaka													
S. Newport							1				1		
S. Oranienburg													

Table Salmonella serovars in animals

Serovar / Sources of isolates	Other poultry			Ducks - Surveillance				Geese - Surveillance				Pigeons - Surveillance	
	Monitoring	Clinical	Surveillance	Control program	Monitoring	Clinical	Surveillance	Control program	Monitoring	Clinical	Surveillance	Control program	Monitoring
Number of isolates in the laboratory							47				83		
Number of isolates serotyped							22				57		
Number of isolates per serovar													
S. Orion													
S. Reading													
S. Rissen													
S. Saintpaul							2						
S. Schleissheim											2		
S. Senftenberg													
S. Stanley													
S. Tennessee							2						
S. Typhimurium							3				25		
S. Typhimurium, monophasic													
S. Virchow													

Table Salmonella serovars in animals

Serovar / Sources of isolates	Other poultry			Ducks - Surveillance				Geese - Surveillance				Pigeons - Surveillance	
	Monitoring	Clinical	Surveillance	Control program	Monitoring	Clinical	Surveillance	Control program	Monitoring	Clinical	Surveillance	Control program	Monitoring
Number of isolates in the laboratory							47				83		
Number of isolates serotyped							22				57		
Number of isolates per serovar													
S. Weltevreden											1		
Salmonella spp.							1				2		

Serovar / Sources of isolates	Pigeons - Surveillance	
	Clinical	Surveillance
Number of isolates in the laboratory		6
Number of isolates serotyped		6
Number of isolates per serovar		
S. 6,7:-:1,5		
S. 6,7:r:-		
S. Agona		
S. Anatum		

Table Salmonella serovars in animals

Serovar	Pigeons - Surveillance	
Sources of isolates	Clinical	Surveillance
Number of isolates in the laboratory		6
Number of isolates serotyped		6
Number of isolates per serovar		
S. Bardo		
S. Berta		
S. Blockley		
S. Bovismorbificans		
S. Braenderup		
S. Brandenburg		
S. Choleraesuis		
S. Derby		
S. Enteritidis		
S. Hadar		
S. Indiana		

Table Salmonella serovars in animals

Serovar	Pigeons - Surveillance	
Sources of isolates	Clinical	Surveillance
Number of isolates in the laboratory		6
Number of isolates serotyped		6
Number of isolates per serovar		
S. Infantis		
S. Kentucky		
S. Kottbus		
S. Lille		
S. Mbandaka		
S. Newport		
S. Oranienburg		
S. Orion		
S. Reading		
S. Rissen		
S. Saintpaul		

Table Salmonella serovars in animals

Serovar	Pigeons - Surveillance	
Sources of isolates	Clinical	Surveillance
Number of isolates in the laboratory		6
Number of isolates serotyped		6
Number of isolates per serovar		
S. Schleissheim		
S. Senftenberg		
S. Stanley		
S. Tennessee		
S. Typhimurium		6
S. Typhimurium, monophasic		
S. Virchow		
S. Weltevreden		
Salmonella spp.		

Footnote:

other poultry = turkey
Salmonella spp. - serotype rough

Table Salmonella serovars in feed

Serovar	Compound feedingstuffs for pigs	
Sources of isolates	Monitoring	Clinical
Number of isolates in the laboratory		3
Number of isolates serotyped		2
Number of isolates per serovar		
S. Enteritidis		1
S. Indiana		1

Table Salmonella serovars in food

Serovar	Meat from bovine animals		Meat from pig		Meat from broilers (Gallus gallus)		Meat from other poultry species		Other products of animal origin		Meat from turkey	
Sources of isolates	Monitoring	Surveillance	Monitoring	Surveillance	Monitoring	Surveillance	Monitoring	Surveillance	Monitoring	Surveillance	Monitoring	Surveillance
Number of isolates in the laboratory		13		53		200				143		27
Number of isolates serotyped		13		38		100				81		27
Number of isolates per serovar												
S. Abony										1		
S. Agona										7		2
S. Bardo						3						
S. Berta				3								
S. Brandenburg				2								
S. Bredeney				2								1
S. Derby				7						5		1
S. Dublin		4										
S. Enteritidis		6		2		27				18		
S. Hadar												1
S. Indiana						15				8		

Table Salmonella serovars in food

Serovar / Sources of isolates	Meat from bovine animals		Meat from pig		Meat from broilers (Gallus gallus)		Meat from other poultry species		Other products of animal origin		Meat from turkey	
	Monitoring	Surveillance	Monitoring	Surveillance	Monitoring	Surveillance	Monitoring	Surveillance	Monitoring	Surveillance	Monitoring	Surveillance
Number of isolates in the laboratory		13		53		200				143		27
Number of isolates serotyped		13		38		100				81		27
Number of isolates per serovar												
S. Infantis				3		21				5		2
S. Kentucky						2				1		7
S. Kottbus						3				1		
S. Lexington						1						
S. London		1		2								
S. Mbandaka				1		2				1		
S. Muenster										1		
S. Newport						18				7		2
S. Ohio				1								
S. Oranienburg						1						
S. Saintpaul						1				4		5

Table Salmonella serovars in food

Serovar	Meat from bovine animals		Meat from pig		Meat from broilers (Gallus gallus)		Meat from other poultry species		Other products of animal origin		Meat from turkey	
Sources of isolates	Monitoring	Surveillance	Monitoring	Surveillance	Monitoring	Surveillance	Monitoring	Surveillance	Monitoring	Surveillance	Monitoring	Surveillance
Number of isolates in the laboratory		13		53		200				143		27
Number of isolates serotyped		13		38		100				81		27
Number of isolates per serovar												
S. Stanley												4
S. Typhimurium		2		10		2				6		2
S. Typhimurium, monophasic				3						5		
S. Virchow				2		4				3		
S. Weltevreden										4		
Salmonella spp.										4		

Footnote:

Salmonella spp. = rough serotype

2.1.7 Antimicrobial resistance in Salmonella isolates

A. Antimicrobial resistance in Salmonella in cattle

Sampling strategy used in monitoring

Frequency of the sampling

Additional information

B. Antimicrobial resistance in Salmonella in pigs

Sampling strategy used in monitoring

Frequency of the sampling

C. Antimicrobial resistance in Salmonella in poultry

Sampling strategy used in monitoring

Frequency of the sampling

Isolates were collected from samples taken within control and eradication programme in flocks of Gallus gallus.

Type of specimen taken

Samples were taken in accordance with requirements set out in Community legistation: Regulation 517/2011 for layers

Methods of sampling (description of sampling techniques)

Methods are described in Regulation 1168/2006 are in accordance with ISO/EN 17025 and 6579/2002. Qualitative data were obtained by using dillusion method.

Procedures for the selection of isolates for antimicrobial testing

Isolates are sent by regional veterinary laboratories to the National Reference Laboratory for Salmonella for further analisis.

Laboratory methodology used for identification of the microbial isolates

Dillution method

Laboratory used for detection for resistance

Antimicrobials included in monitoring

tetracycline, amphenicol, ampicillin, cephalosporin, ciprofloxacin, nalidixic acid, sulfonamide, trimethoprim, aminoglocosides

Cut-off values used in testing

Breakpoints recommended by EFSA.

Results of the investigation

D. Antimicrobial resistance in Salmonella in foodstuff derived from cattle

Sampling strategy used in monitoring

Frequency of the sampling

Type of specimen taken

Additional information

E. Antimicrobial resistance in Salmonella in foodstuff derived from pigs

Sampling strategy used in monitoring

Frequency of the sampling

F. Antimicrobial resistance in Salmonella in foodstuff derived from poultry

Sampling strategy used in monitoring

Frequency of the sampling

Additional information

Table Antimicrobial susceptibility testing of Salmonella in Pigs

Salmonella	S. Typhimurium		S. 1,4,[5],12:i:-		S. Derby		S. Agona		Salmonella spp.	
Isolates out of a monitoring program (yes/no)	no		no							
Number of isolates available in the laboratory	4		12							
Antimicrobials:	N	n	N	n	N	n	N	n	N	n
Aminoglycosides - Gentamicin	2	0	10	0						
Aminoglycosides - Kanamycin	2	0	10	0						
Aminoglycosides - Streptomycin	2	2	10	9						
Amphenicols - Chloramphenicol	2	2	10	3						
Amphenicols - Florfenicol	2	0	10	3						
Fluoroquinolones - Ciprofloxacin	2	2	10	6						
Penicillins - Ampicillin	2	2	10	9						
Quinolones - Nalidixic acid	2	2	10	3						
Sulfonamides	2	2	10	9						
Tetracyclines - Tetracycline	2	2	10	8						
Trimethoprim	2	1	10	1						
Fully sensitive	2	0	10	1						
Resistant to 1 antimicrobial	2	0	10	0						
Resistant to 2 antimicrobials	2	0	10	0						
Resistant to 3 antimicrobials	2	0	10	0						
Resistant to 4 antimicrobials	2	0	10	2						
Resistant to >4 antimicrobials	2	2	10	7						
Number of multiresistant S. Typhimurium - with penta resistance	2	2	10	0						
Number of multiresistant S. Typhimurium - resistant to other antimicrobials	2	0	10	9						

Table Antimicrobial susceptibility testing of Salmonella in Pigs

Salmonella	S. Typhimurium		S. 1,4,[5],12:i:-		S. Derby		S. Agona		Salmonella spp.	
Isolates out of a monitoring program (yes/no)	no		no							
Number of isolates available in the laboratory	4		12							
Antimicrobials:	N	n	N	n	N	n	N	n	N	n
Cephalosporins - Cefotaxime	2	0	10	0						
Cephalosporins - Ceftazidim	2	0	10	0						

Table Antimicrobial susceptibility testing of Salmonella in meat from pig

Salmonella	S. Typhimurium		S. 1,4,[5],12:i:-		S. Derby		S. Agona		Salmonella spp.	
Isolates out of a monitoring program (yes/no)	yes		yes		yes				yes	
Number of isolates available in the laboratory	10		3		6				40	
Antimicrobials:	N	n	N	n	N	n	N	n	N	n
Aminoglycosides - Gentamicin	9	0	2	0					20	0
Aminoglycosides - Kanamycin	9	0	2	0					20	0
Aminoglycosides - Streptomycin	9	5	2	2					20	5
Amphenicols - Chloramphenicol	9	2	2	0					20	1
Amphenicols - Florfenicol	9	2	2	0					20	1
Fluoroquinolones - Ciprofloxacin	9	1	2	0					20	4
Penicillins - Ampicillin	9	4	2	1					20	2
Quinolones - Nalidixic acid	9	1	2	0					20	4
Sulfonamides	9	4	2	1					20	4
Tetracyclines - Tetracycline	9	5	2	2					20	3
Trimethoprim	9	0	2	1					20	2
Fully sensitive	10	3	2	0					20	12
Resistant to 1 antimicrobial	10	2	2	0					20	1
Resistant to 2 antimicrobials	10	0	2	1					20	1
Resistant to 3 antimicrobials	10	0	2	0					20	3
Resistant to 4 antimicrobials	10	1	2	0					20	1
Resistant to >4 antimicrobials	10	4	2	1					20	3
Cephalosporins - Cefotaxime	9	0	2	0					20	0
Cephalosporins - Ceftazidim	9	0	2	0					20	0

Table Antimicrobial susceptibility testing of Salmonella in meat from pig

Salmonella	S. Typhimurium		S. 1,4,[5],12:i:-		S. Derby		S. Agona		Salmonella spp.	
Isolates out of a monitoring program (yes/no)	yes		yes		yes				yes	
Number of isolates available in the laboratory	10		3		6				40	
Antimicrobials:	N	n	N	n	N	n	N	n	N	n
Number of multiresistant S. Typhimurium - resistant to other antimicrobials	10	4	2	1						
Number of multiresistant S. Typhimurium - with penta resistance	10	2	2	0						

Footnote:

Salmonella spp. =other

Table Antimicrobial susceptibility testing of Salmonella in meat from broilers (Gallus gallus)

Salmonella	S. Enteritidis		S. Typhimurium		S. 1,4,[5],12:i:-		S. Java		S. Agona		S. Virchow		S. Hadar		S. Kentucky		S. Infantis		Salmonella spp.		S. Indiana		S. Newport	
Isolates out of a monitoring program (yes/no)	yes		yes														yes		yes		yes		yes	
Number of isolates available in the laboratory	27		2														21		122		15		21	
Antimicrobials:	N	n	N	n	N	n	N	n	N	n	N	n	N	n	N	n	N	n	N	n	N	n	N	n
Aminoglycosides - Gentamicin	26	0															18	0	18	1	14	0	17	0
Aminoglycosides - Kanamycin	26	1															18	0	18	0	14	0	17	2
Aminoglycosides - Streptomycin	26	1															18	17	18	4	14	3	17	6
Amphenicols - Chloramphenicol	26	0															18	0	18	2	14	0	17	0
Amphenicols - Florfenicol	26	0															18	0	18	2	14	0	17	0
Fluoroquinolones - Ciprofloxacin	26	14															18	17	18	15	14	1	17	16
Penicillins - Ampicillin	26	4															18	1	18	6	14	0	17	11
Quinolones - Nalidixic acid	26	13															18	17	18	13	14	1	17	6
Sulfonamides	26	4															18	17	18	13	14	0	17	6
Tetracyclines - Tetracycline	26	1															18	16	18	4	14	0	17	8
Trimethoprim	26	0															18	2	18	1	14	0	17	0
Fully sensitive	26	7															18	0	18	3	14	10	17	0
Resistant to 1 antimicrobial	26	3															18	0	18	0	14	3	17	0
Resistant to 2 antimicrobials	26	9															18	1	18	11	14	1	17	9
Resistant to 3 antimicrobials	26	3															18	0	18	0	14	0	17	2
Resistant to 4 antimicrobials	26	4															18	1	18	0	14	0	17	0
Resistant to >4 antimicrobials	26	0															18	16	18	4	14	0	17	6
Cephalosporins - Cefotaxime	26	0															18	0	18	0	14	0	17	0
Cephalosporins - Ceftazidim	26	0															18	0	18	0	14	0	17	0

Table Antimicrobial susceptibility testing of Salmonella in meat from broilers (Gallus gallus)

Table Antimicrobial susceptibility testing of Salmonella in Turkeys

Salmonella	S. Enteritidis		S. Typhimurium		S. 1,4,[5],12:i:-		S. Agona		S. Kentucky		S. Newport		S. Saintpaul		Salmonella spp.	
Isolates out of a monitoring program (yes/no)	yes		yes		yes				yes				yes		yes	
Number of isolates available in the laboratory	6		6		1				13				11		36	
Antimicrobials:	N	n	N	n	N	n	N	n	N	n	N	n	N	n	N	n
Aminoglycosides - Gentamicin	5	0	6	2	1	0			11	11			10	0	22	1
Aminoglycosides - Kanamycin	5	0	6	1	1	0			11	1			10	0	22	2
Aminoglycosides - Streptomycin	5	0	6	3	1	1			11	11			11	10	22	8
Amphenicols - Chloramphenicol	5	0	6	1	1	0			11	0			10	1	22	1
Amphenicols - Florfenicol	5	0	6	1	1	0			11	0			10	1	22	1
Fluoroquinolones - Ciprofloxacin	5	1	6	1	1	0			11	11			10	8	22	8
Penicillins - Ampicillin	5	0	6	1	1	1			11	10			10	9	22	7
Quinolones - Nalidixic acid	5	0	6	1	1	0			11	11			10	7	22	6
Sulfonamides	5	0	6	3	1	1			11	11			10	9	22	6
Tetracyclines - Tetracycline	5	0	6	2	1	1			11	11			10	9	22	9
Trimethoprim	5	0	6	0	1	0			11	0			10	8	22	2
Fully sensitive	5	4	6	3	1	0			11	0			10	0	22	6
Resistant to 1 antimicrobial	5	1	6	0	1	0			11	0			10	0	22	4
Resistant to 2 antimicrobials	5	0	6	0	1	0			11	0			10	0	22	2
Resistant to 3 antimicrobials	5	0	6	0	1	0			11	0			10	1	22	2
Resistant to 4 antimicrobials	5	0	6	1	1	1			11	0			10	1	22	5
Resistant to >4 antimicrobials	5	0	6	2	1	0			11	11			10	8	22	3
Cephalosporins - Cefotaxime	5	0	6	0	1	0			11	0			10	0	22	2
Cephalosporins - Ceftazidim	5	0	6	0	1	0			11	0			10	0	22	2

Table Antimicrobial susceptibility testing of Salmonella in Turkeys

Table Antimicrobial susceptibility testing of Salmonella in meat from other poultry species

Salmonella	S. Enteritidis		S. Typhimurium		S. 1,4,[5],12:i:-		S. Agona		S. Virchow		S. Hadar		S. Kentucky		S. Infantis		Salmonella spp.	
Isolates out of a monitoring program (yes/no)																	yes	
Number of isolates available in the laboratory																	31	
Antimicrobials:	N	n	N	n	N	n	N	n	N	n	N	n	N	n	N	n	N	n
Aminoglycosides - Gentamicin																	23	9
Aminoglycosides - Kanamycin																	23	0
Aminoglycosides - Streptomycin																	23	16
Amphenicols - Chloramphenicol																	23	2
Amphenicols - Florfenicol																	23	2
Fluoroquinolones - Ciprofloxacin																	23	21
Penicillins - Ampicillin																	23	18
Quinolones - Nalidixic acid																	23	18
Sulfonamides																	23	14
Tetracyclines - Tetracycline																	23	17
Trimethoprim																	23	0
Fully sensitive																	23	2
Resistant to 1 antimicrobial																	23	0
Resistant to 2 antimicrobials																	23	2
Resistant to 3 antimicrobials																	23	0
Resistant to 4 antimicrobials																	23	4
Resistant to >4 antimicrobials																	23	15
Cephalosporins - Cefotaxime																	23	0
Cephalosporins - Ceftazidim																	23	0

Table Antimicrobial susceptibility testing of Salmonella in meat from other poultry species

Footnote:

concerns of turkey meat

Table Antimicrobial susceptibility testing of Salmonella in Gallus gallus (fowl) - laying hens

Salmonella	S. Enteritidis		S. Typhimurium		S. 1,4,[5],12:i:-		S. Agona		S. Virchow		S. Hadar		S. Kentucky		S. Infantis		Salmonella spp.		S. Mbandaka	
Isolates out of a monitoring program (yes/no)	yes		yes												yes				yes	
Number of isolates available in the laboratory	97		9												26				21	
Antimicrobials:	N	n	N	n	N	n	N	n	N	n	N	n	N	n	N	n	N	n	N	n
Aminoglycosides - Gentamicin	91	0	9	0											20	0			21	0
Aminoglycosides - Kanamycin	91	0	9	0											20	0			21	2
Aminoglycosides - Streptomycin	91	0	9	7											20	0			21	3
Amphenicols - Chloramphenicol	91	0	9	6											20	0			21	0
Amphenicols - Florfenicol	91	0	9	5											20	0			21	0
Fluoroquinolones - Ciprofloxacin	91	33	9	4											20	0			21	0
Penicillins - Ampicillin	91	6	9	7											20	0			21	0
Quinolones - Nalidixic acid	91	28	9	3											20	0			21	0
Sulfonamides	91	3	9	7											20	0			21	0
Tetracyclines - Tetracycline	91	0	9	6											20	0			21	0
Trimethoprim	91	0	9	0											20	0			21	0
Fully sensitive	91	49	9	2											20	15			21	17
Resistant to 1 antimicrobial	91	14	9	0											20	2			21	1
Resistant to 2 antimicrobials	91	28	9	0											20	2			21	2
Resistant to 3 antimicrobials	91	0	9	0											20	0			21	0
Resistant to 4 antimicrobials	91	2	9	1											20	0			21	0
Resistant to >4 antimicrobials	91	0	9	6											20	1			21	0
Cephalosporins - Cefotaxime	91	0	9	0											20	0			21	0
Cephalosporins - Ceftazidim	91	0	9	0											20	0			21	0

Table Antimicrobial susceptibility testing of Salmonella in Gallus gallus (fowl) - laying hens

Table Antimicrobial susceptibility testing of Salmonella in Gallus gallus (fowl) - broilers

Salmonella	S. Enteritidis		S. Typhimurium		S. 1,4,[5],12:i:-		S. Java		S. Agona		S. Virchow		S. Hadar		S. Kentucky		S. Infantis		Salmonella spp.		S. Mbandaka	
Isolates out of a monitoring program (yes/no)	yes		yes														yes				yes	
Number of isolates available in the laboratory	149		7														36				29	
Antimicrobials:	N	n	N	n	N	n	N	n	N	n	N	n	N	n	N	n	N	n	N	n	N	n
Aminoglycosides - Gentamicin	131	0	4	0													33	0			25	0
Aminoglycosides - Kanamycin	131	2	4	0													33	0			25	1
Aminoglycosides - Streptomycin	131	1	4	4													33	22			25	4
Amphenicols - Chloramphenicol	131	0	4	4													33	0			25	1
Amphenicols - Florfenicol	131	0	4	4													33	0			25	1
Fluoroquinolones - Ciprofloxacin	131	52	4	4													33	21			25	4
Penicillins - Ampicillin	131	8	4	4													33	1			25	3
Quinolones - Nalidixic acid	131	47	4	4													33	21			25	1
Sulfonamides	131	0	4	4													33	19			25	4
Tetracyclines - Tetracycline	131	0	4	4													33	19			25	0
Trimethoprim	131	5	4	0													33	0			25	2
Fully sensitive	131	44	4	0													33	12			25	18
Resistant to 1 antimicrobial	131	8	4	0													33	2			25	3
Resistant to 2 antimicrobials	131	65	4	0													33	1			25	3
Resistant to 3 antimicrobials	131	8	4	0													33	1			25	0
Resistant to 4 antimicrobials	131	3	4	0													33	0			25	0
Resistant to >4 antimicrobials	131	3	4	4													33	17			25	1
Number of multiresistant S. Typhimurium - with penta resistance			4	4																		
Number of multiresistant S. Typhimurium - resistant to other antimicrobials			4	0																		

Table Antimicrobial susceptibility testing of Salmonella in Gallus gallus (fowl) - broilers

Salmonella	S. Enteritidis		S. Typhimurium		S. 1,4,[5],12:i:-		S. Java		S. Agona		S. Virchow		S. Hadar		S. Kentucky		S. Infantis		Salmonella spp.		S. Mbandaka	
Isolates out of a monitoring program (yes/no)	yes		yes														yes				yes	
Number of isolates available in the laboratory	149		7														36				29	
Antimicrobials:	N	n	N	n	N	n	N	n	N	n	N	n	N	n	N	n	N	n	N	n	N	n
Cephalosporins - Cefotaxime	131	0	4	0													33	0			25	1
Cephalosporins - Ceftazidim	131	0	4	0													33	0			25	1

Table Antimicrobial susceptibility testing of Salmonella in Gallus gallus (fowl) - breeding flocks, unspecified

Salmonella	S. Enteritidis		S. Typhimurium		S. 1,4,[5],12:i:-		S. Agona		S. Virchow		S. Hadar		S. Kentucky		S. Infantis		Salmonella spp.	
Isolates out of a monitoring program (yes/no)	yes																	
Number of isolates available in the laboratory	19																	
Antimicrobials:	N	n	N	n	N	n	N	n	N	n	N	n	N	n	N	n	N	n
Aminoglycosides - Gentamicin	15	0																
Aminoglycosides - Kanamycin	15	0																
Aminoglycosides - Streptomycin	15	0																
Amphenicols - Chloramphenicol	15	0																
Amphenicols - Florfenicol	15	0																
Cephalosporins - Cefotaxime	15	0																
Fluoroquinolones - Ciprofloxacin	15	3																
Penicillins - Ampicillin	15	0																
Quinolones - Nalidixic acid	15	3																
Sulfonamides	15	0																
Tetracyclines - Tetracycline	15	0																
Trimethoprim	15	0																
Cephalosporins - Ceftazidim	15	0																
Fully sensitive	15	10																
Resistant to 1 antimicrobial	15	0																
Resistant to 2 antimicrobials	15	3																
Resistant to 3 antimicrobials	15	0																
Resistant to 4 antimicrobials	15	0																
Resistant to >4 antimicrobials	11	0																

Table Antimicrobial susceptibility testing of Salmonella in Gallus gallus (fowl) - breeding flocks, unspecified

Table Antimicrobial susceptibility testing of S. Enteritidis in Meat from broilers (Gallus gallus) - Monitoring - quantitative data [Dilution method]

Concentration (µg/ml), number of isolates with a concentration of inhibition equal to

S. Enteritidis	Meat from broilers (Gallus gallus) - Monitoring																									
Isolates out of a monitoring program (yes/no)	yes																									
Number of isolates available in the laboratory	27																									
Antimicrobials:	Cut-off value	N	n	<=0.002	<=0.004	0.008	0.015	0.016	0.03	0.06	0.12	0.25	0.5	1	2	4	8	16	32	64	128	256	512	>4096	1024	2048
Aminoglycosides - Gentamicin	2	26	0									8	11	6	1											
Aminoglycosides - Kanamycin	4	26	1													25	1									
Aminoglycosides - Streptomycin	16	26	1												1	20	4				1					
Amphenicols - Chloramphenicol	16	26	0												2	24										
Amphenicols - Florfenicol	16	26	0												10	16										
Cephalosporins - Cefotaxime	0.5	26	0							15	11															
Fluoroquinolones - Ciprofloxacin	0.06	26	14				8		3	1		11	2	1												
Penicillins - Ampicillin	8	26	4										5	17						4						
Quinolones - Nalidixic acid	16	26	13													12		1		1	12					
Sulfonamides	256	26	4																2	18	2					4
Tetracyclines - Tetracycline	8	26	1											22	3				1							
Trimethoprim	2	26	0										25		1											
Cephalosporins - Ceftazidim	2	26	0									25	1													

Table Antimicrobial susceptibility testing of S. Enteritidis in Meat from broilers (Gallus gallus) - Monitoring - quantitative data [Dilution method]

S. Enteritidis	Meat from broilers (Gallus gallus) - Monitoring	
Isolates out of a monitoring program (yes/no)	yes	
Number of isolates available in the laboratory	27	
Antimicrobials:	lowest	highest
Aminoglycosides - Gentamicin	0.25	32
Aminoglycosides - Kanamycin	4	128
Aminoglycosides - Streptomycin	2	128
Amphenicols - Chloramphenicol	2	64
Amphenicols - Florfenicol	2	64
Cephalosporins - Cefotaxime	0.1	4
Fluoroquinolones - Ciprofloxacin	0.01	8
Penicillins - Ampicillin	0.5	32
Quinolones - Nalidixic acid	4	64
Sulfonamides	8	1024
Tetracyclines - Tetracycline	1	64
Trimethoprim	1	32
Cephalosporins - Ceftazidim	0.3	16

Table Antimicrobial susceptibility testing of S. Indiana in Meat from broilers (Gallus gallus) - Monitoring - quantitative data [Dilution method]

Concentration (µg/ml), number of isolates with a concentration of inhibition equal to

S. Indiana	Meat from broilers (Gallus gallus) - Monitoring																									
Isolates out of a monitoring program (yes/no)	yes																									
Number of isolates available in the laboratory	15																									
Antimicrobials:	Cut-off value	N	n	<=0.002	<=0.004	0.008	0.015	0.016	0.03	0.06	0.12	0.25	0.5	1	2	4	8	16	32	64	128	256	512	>4096	1024	2048
Aminoglycosides - Gentamicin	2	14	0										4	9	1											
Aminoglycosides - Kanamycin	4	14	0													14										
Aminoglycosides - Streptomycin	16	14	3														2	9	3							
Amphenicols - Chloramphenicol	16	14	0													14										
Amphenicols - Florfenicol	16	14	0												10	4										
Cephalosporins - Cefotaxime	0.5	14	0							11	3															
Fluoroquinolones - Ciprofloxacin	0.06	14	1				9		3	1			1													
Penicillins - Ampicillin	8	14	0										10	4												
Quinolones - Nalidixic acid	16	14	0													12	1	1								
Sulfonamides	256	14	1																	11	2					1
Tetracyclines - Tetracycline	8	14	0											13	1											
Trimethoprim	2	14	0										14													
Cephalosporins - Ceftazidim	2	14	0									14														

Table Antimicrobial susceptibility testing of S. Indiana in Meat from broilers (Gallus gallus) - Monitoring - quantitative data [Dilution method]

S. Indiana	Meat from broilers (Gallus gallus) - Monitoring	
Isolates out of a monitoring program (yes/no)	yes	
Number of isolates available in the laboratory	15	
Antimicrobials:	lowest	highest
Aminoglycosides - Gentamicin	0.25	32
Aminoglycosides - Kanamycin	4	128
Aminoglycosides - Streptomycin	2	128
Amphenicols - Chloramphenicol	2	64
Amphenicols - Florfenicol	2	64
Cephalosporins - Cefotaxime	0.1	4
Fluoroquinolones - Ciprofloxacin	0.01	8
Penicillins - Ampicillin	0.5	32
Quinolones - Nalidixic acid	4	64
Sulfonamides	8	1024
Tetracyclines - Tetracycline	1	64
Trimethoprim	1	32
Cephalosporins - Ceftazidim	0.3	16

Table Antimicrobial susceptibility testing of S. Infantis in Meat from broilers (Gallus gallus) - Monitoring - quantitative data [Dilution method]

Concentration (µg/ml), number of isolates with a concentration of inhibition equal to

S. Infantis	Meat from broilers (Gallus gallus) - Monitoring																									
Isolates out of a monitoring program (yes/no)	yes																									
Number of isolates available in the laboratory	21																									
Antimicrobials:	Cut-off value	N	n	<=0.002	<=0.004	0.008	0.015	0.016	0.03	0.06	0.12	0.25	0.5	1	2	4	8	16	32	64	128	256	512	>4096	1024	2048
Aminoglycosides - Gentamicin	2	18	0									1	12	5												
Aminoglycosides - Kanamycin	4	18	0													18										
Aminoglycosides - Streptomycin	16	18	17														1		3	11	2	1				
Amphenicols - Chloramphenicol	16	18	0													6	11	1								
Amphenicols - Florfenicol	16	18	0													6	11	1								
Cephalosporins - Cefotaxime	0.5	18	0								4	13	1													
Fluoroquinolones - Ciprofloxacin	0.06	18	17						1				7	8	2											
Penicillins - Ampicillin	8	18	1										1	4	12					1						
Quinolones - Nalidixic acid	16	18	17													1					17					
Sulfonamides	256	18	17																	1						17
Tetracyclines - Tetracycline	8	18	16											2						2	14					
Trimethoprim	2	18	2										16							2						
Cephalosporins - Ceftazidim	2	18	0									2	14	2												

Table Antimicrobial susceptibility testing of S. Infantis in Meat from broilers (Gallus gallus) - Monitoring - quantitative data [Dilution method]

S. Infantis	Meat from broilers (Gallus gallus) - Monitoring	
Isolates out of a monitoring program (yes/no)	yes	
Number of isolates available in the laboratory	21	
Antimicrobials:	lowest	highest
Aminoglycosides - Gentamicin	0.25	32
Aminoglycosides - Kanamycin	4	128
Aminoglycosides - Streptomycin	2	128
Amphenicols - Chloramphenicol	2	64
Amphenicols - Florfenicol	2	64
Cephalosporins - Cefotaxime	0.1	4
Fluoroquinolones - Ciprofloxacin	0.01	8
Penicillins - Ampicillin	0.5	32
Quinolones - Nalidixic acid	4	64
Sulfonamides	8	1024
Tetracyclines - Tetracycline	1	64
Trimethoprim	1	32
Cephalosporins - Ceftazidim	0.3	16

Table Antimicrobial susceptibility testing of S. Newport in Meat from broilers (Gallus gallus) - Monitoring - quantitative data [Dilution method]

Concentration (µg/ml), number of isolates with a concentration of inhibition equal to

S. Newport	Meat from broilers (Gallus gallus) - Monitoring																									
Isolates out of a monitoring program (yes/no)	yes																									
Number of isolates available in the laboratory	18																									
Antimicrobials:	Cut-off value	N	n	<=0.002	<=0.004	0.008	0.015	0.016	0.03	0.06	0.12	0.25	0.5	1	2	4	8	16	32	64	128	256	512	>4096	1024	2048
Aminoglycosides - Gentamicin	2	17	0										7	6	4											
Aminoglycosides - Kanamycin	4	17	2													15	1					1				
Aminoglycosides - Streptomycin	16	17	6														7	4		5	1					
Amphenicols - Chloramphenicol	16	17	0												5	10	2									
Amphenicols - Florfenicol	16	17	0												8	7	2									
Cephalosporins - Cefotaxime	0.5	17	0							7	5	5														
Fluoroquinolones - Ciprofloxacin	0.06	17	16				1					5	7	4												
Penicillins - Ampicillin	8	17	11											3	3					11						
Quinolones - Nalidixic acid	16	17	6													3	7	1			6					
Sulfonamides	256	17	7																2	8						7
Tetracyclines - Tetracycline	8	17	8											9						1	7					
Trimethoprim	2	17	0										16		1											
Cephalosporins - Ceftazidim	2	17	0									10	6	1												

Table Antimicrobial susceptibility testing of S. Newport in Meat from broilers (Gallus gallus) - Monitoring - quantitative data [Dilution method]

S. Newport	Meat from broilers (Gallus gallus) - Monitoring	
Isolates out of a monitoring program (yes/no)	yes	
Number of isolates available in the laboratory	18	
Antimicrobials:	lowest	highest
Aminoglycosides - Gentamicin	0.25	32
Aminoglycosides - Kanamycin	4	128
Aminoglycosides - Streptomycin	2	128
Amphenicols - Chloramphenicol	2	64
Amphenicols - Florfenicol	2	64
Cephalosporins - Cefotaxime	0.1	4
Fluoroquinolones - Ciprofloxacin	0.01	8
Penicillins - Ampicillin	0.5	32
Quinolones - Nalidixic acid	4	64
Sulfonamides	8	1024
Tetracyclines - Tetracycline	1	64
Trimethoprim	1	32
Cephalosporins - Ceftazidim	0.3	16

Table Antimicrobial susceptibility testing of Salmonella spp. in Meat from pig - Monitoring - quantitative data [Dilution method]

Concentration (µg/ml), number of isolates with a concentration of inhibition equal to

Salmonella spp.	Meat from pig - Monitoring																								
Isolates out of a monitoring program (yes/no)	yes																								
Number of isolates available in the laboratory	40																								
Antimicrobials:	Cut-off value	N	n	<=0.002	<=0.004	0.008	0.015	0.016	0.03	0.06	0.12	0.25	0.5	1	2	4	8	16	32	64	128	256	512	>4096	1024	2048
Aminoglycosides - Gentamicin	2	20	0									1	11	8											
Aminoglycosides - Kanamycin	4	20	0													20									
Aminoglycosides - Streptomycin	16	20	5												1	1	6	7	1	2		2			
Amphenicols - Chloramphenicol	16	20	1												1	13	5				1				
Amphenicols - Florfenicol	16	20	1												3	13	3				1				
Cephalosporins - Cefotaxime	0.5	11	0							8	1	2													
Fluoroquinolones - Ciprofloxacin	0.06	20	4				8		8			1	2	1											
Penicillins - Ampicillin	8	20	2										4	13	1					2					
Quinolones - Nalidixic acid	16																								
Sulfonamides	256	20	0													16					4				
Tetracyclines - Tetracycline	8	20	3											17							3				
Trimethoprim	2	20	2										18							2					
Cephalosporins - Ceftazidim	2	20	0											12	8										

Table Antimicrobial susceptibility testing of Salmonella spp. in Meat from pig - Monitoring - quantitative data [Dilution method]

Salmonella spp.	Meat from pig - Monitoring	
Isolates out of a monitoring program (yes/no)	yes	
Number of isolates available in the laboratory	40	
Antimicrobials:	lowest	highest
Aminoglycosides - Gentamicin	0.25	32
Aminoglycosides - Kanamycin	4	128
Aminoglycosides - Streptomycin	2	128
Amphenicols - Chloramphenicol	2	64
Amphenicols - Florfenicol	2	64
Cephalosporins - Cefotaxime	0.1	4
Fluoroquinolones - Ciprofloxacin	0.01	8
Penicillins - Ampicillin	0.5	32
Quinolones - Nalidixic acid	4	64
Sulfonamides	8	1024
Tetracyclines - Tetracycline	1	64
Trimethoprim	1	32
Cephalosporins - Ceftazidim	0.3	16

Footnote:

other serovars than S. Typhimurium & S. 1,4,[5],12:i:-

Table Antimicrobial susceptibility testing of Salmonella spp. in Meat from turkey - Monitoring - quantitative data [Dilution method]

Concentration (µg/ml), number of isolates with a concentration of inhibition equal to

Salmonella spp.	Meat from turkey - Monitoring																									
Isolates out of a monitoring program (yes/no)	yes																									
Number of isolates available in the laboratory	31																									
Antimicrobials:	Cut-off value	N	n	<=0.002	<=0.004	0.008	0.015	0.016	0.03	0.06	0.12	0.25	0.5	1	2	4	8	16	32	64	128	256	512	>4096	1024	2048
Aminoglycosides - Gentamicin	2	23	9										8	5	1			2	7							
Aminoglycosides - Kanamycin	4	23	0													23										
Aminoglycosides - Streptomycin	16	23	16														5	2		9	3	4				
Amphenicols - Chloramphenicol	16	23	2													17	4				2					
Amphenicols - Florfenicol	16	23	2												3	14	4		2							
Cephalosporins - Cefotaxime	0.5	23	0							6	12	5														
Fluoroquinolones - Ciprofloxacin	0.06	23	21				2				3	6	1	4			6	1								
Penicillins - Ampicillin	8	23	18										1	3	1					18						
Quinolones - Nalidixic acid	16	23	18													2		3			18					
Sulfonamides	256	23	14															1	5	2	1				1	13
Tetracyclines - Tetracycline	8	23	17											6					3	6	8					
Trimethoprim	2	23	0										21	2												
Cephalosporins - Ceftazidim	2	23	0									11	11	1												

Table Antimicrobial susceptibility testing of Salmonella spp. in Meat from turkey - Monitoring - quantitative data [Dilution method]

Salmonella spp.	Meat from turkey - Monitoring	
Isolates out of a monitoring program (yes/no)	yes	
Number of isolates available in the laboratory	31	
Antimicrobials:	lowest	highest
Aminoglycosides - Gentamicin	0.25	32
Aminoglycosides - Kanamycin	4	128
Aminoglycosides - Streptomycin	2	128
Amphenicols - Chloramphenicol	2	64
Amphenicols - Florfenicol	2	64
Cephalosporins - Cefotaxime	0.1	4
Fluoroquinolones - Ciprofloxacin	0.01	8
Penicillins - Ampicillin	0.5	32
Quinolones - Nalidixic acid	4	64
Sulfonamides	8	1024
Tetracyclines - Tetracycline	1	64
Trimethoprim	1	32
Cephalosporins - Ceftazidim	0.3	16

Footnote:

all serovars

Table Antimicrobial susceptibility testing of S. Typhimurium in Meat from pig - Monitoring (& Salmonella 1,4,[5],12:i:-) - quantitative data [Dilution method]

Concentration (µg/ml), number of isolates with a concentration of inhibition equal to

S. Typhimurium	Meat from pig - Monitoring (& Salmonella 1,4,[5],12:i:-)																								
Isolates out of a monitoring program (yes/no)	yes																								
Number of isolates available in the laboratory	13																								
Antimicrobials:	Cut-off value	N	n	<=0.002	<=0.004	0.008	0.015	0.016	0.03	0.06	0.12	0.25	0.5	1	2	4	8	16	32	64	128	256	512	>4096	1024	2048
Aminoglycosides - Gentamicin	2	11	0										4	7											
Aminoglycosides - Kanamycin	4	11	0													11									
Aminoglycosides - Streptomycin	16	11	7															4	2		2	3			
Amphenicols - Chloramphenicol	16	11	2													9					2				
Amphenicols - Florfenicol	16	11	2												1	8			1	1					
Cephalosporins - Cefotaxime	0.5	11	0							5	6														
Fluoroquinolones - Ciprofloxacin	0.06	11	1				5		5				1												
Penicillins - Ampicillin	8	11	5										2	4						5					
Quinolones - Nalidixic acid	16	11	1													10					1				
Sulfonamides	256	11	5															1	2	3					5
Tetracyclines - Tetracycline	8	11	7											4					2	3	2				
Trimethoprim	2	11	1										10							1					

S. Typhimurium	Meat from pig - Monitoring (& Salmonella 1,4,[5],12:i:-)	
Isolates out of a monitoring program (yes/no)	yes	
Number of isolates available in the laboratory	13	
Antimicrobials:	lowest	highest
Aminoglycosides - Gentamicin	0.25	32

Table Antimicrobial susceptibility testing of S. Typhimurium in Meat from pig - Monitoring (& Salmonella 1,4,[5],12:i:-) - quantitative data [Dilution method]

S. Typhimurium	Meat from pig - Monitoring (& Salmonella 1,4,[5],12:i:-)	
Isolates out of a monitoring program (yes/no)	yes	
Number of isolates available in the laboratory	13	
Antimicrobials:	lowest	highest
Aminoglycosides - Kanamycin	4	128
Aminoglycosides - Streptomycin	2	128
Amphenicols - Chloramphenicol	2	64
Amphenicols - Florfenicol	2	64
Cephalosporins - Cefotaxime	0.1	4
Fluoroquinolones - Ciprofloxacin	0.01	8
Penicillins - Ampicillin	0.5	32
Quinolones - Nalidixic acid	4	64
Sulfonamides	8	1024
Tetracyclines - Tetracycline	1	64
Trimethoprim	1	32

Footnote:

9 serotype of S. Typhimurium & 2 serotype of S. 1,4,[5],12:i:-

Table Antimicrobial susceptibility testing of Salmonella spp. in Meat from broilers (Gallus gallus) - quantitative data [Dilution method]

Concentration (µg/ml), number of isolates with a concentration of inhibition equal to

Salmonella spp.	Meat from broilers (Gallus gallus)																									
Isolates out of a monitoring program (yes/no)	yes																									
Number of isolates available in the laboratory	122																									
Antimicrobials:	Cut-off value	N	n	<=0.002	<=0.004	0.008	0.015	0.016	0.03	0.06	0.12	0.25	0.5	1	2	4	8	16	32	64	128	256	512	>4096	1024	2048
Aminoglycosides - Gentamicin	2	18	1										13	4						1						
Aminoglycosides - Kanamycin	4	18	0													18										
Aminoglycosides - Streptomycin	16	18	4														5	9		2	1	1				
Amphenicols - Chloramphenicol	16	18	2												1	15					2					
Amphenicols - Florfenicol	16	18	2												6	10			2							
Cephalosporins - Cefotaxime	0.5	18	0							8	9	1														
Fluoroquinolones - Ciprofloxacin	0.06	18	15				2		1		3	6	3	2			1									
Penicillins - Ampicillin	8	18	6										7	4	1					6						
Quinolones - Nalidixic acid	16	18	13													3	2			1	12					
Sulfonamides	256	18	4															1	3	9	1					4
Tetracyclines - Tetracycline	8	18	4											13	1			1	1	2						
Trimethoprim	2	18	1										16	1						1						
Cephalosporins - Ceftazidim	2	18	0									11	7													

Table Antimicrobial susceptibility testing of Salmonella spp. in Meat from broilers (Gallus gallus) - quantitative data [Dilution method]

Salmonella spp.	Meat from broilers (Gallus gallus)	
Isolates out of a monitoring program (yes/no)	yes	
Number of isolates available in the laboratory	122	
Antimicrobials:	lowest	highest
Aminoglycosides - Gentamicin	0.25	32
Aminoglycosides - Kanamycin	4	128
Aminoglycosides - Streptomycin	2	128
Amphenicols - Chloramphenicol	2	64
Amphenicols - Florfenicol	2	64
Cephalosporins - Cefotaxime	0.1	4
Fluoroquinolones - Ciprofloxacin	0.01	8
Penicillins - Ampicillin	0.5	32
Quinolones - Nalidixic acid	4	64
Sulfonamides	8	1024
Tetracyclines - Tetracycline	1	64
Trimethoprim	1	32
Cephalosporins - Ceftazidim	0.3	16

Footnote:

other serotype than S. Enteritidis, S. Infantis, S. Indiana and S. Newport (samples from monitoring)

Table Antimicrobial susceptibility testing of S. Typhimurium, monophasic in Pigs - Unspecified - quantitative data [Dilution method]

Concentration (µg/ml), number of isolates with a concentration of inhibition equal to

S. Typhimurium, monophasic	Pigs - Unspecified																									
Isolates out of a monitoring program (yes/no)	no																									
Number of isolates available in the laboratory	12																									
Antimicrobials:	Cut-off value	N	n	<=0.002	<=0.004	0.008	0.015	0.016	0.03	0.06	0.12	0.25	0.5	1	2	4	8	16	32	64	128	256	512	>4096	1024	2048
Aminoglycosides - Gentamicin	2	10	0										7	3												
Aminoglycosides - Kanamycin	4	10	0													10										
Aminoglycosides - Streptomycin	16	10	9														1					9				
Amphenicols - Chloramphenicol	16	10	3													5	2				3					
Amphenicols - Florfenicol	16	10	3													6	1				3					
Cephalosporins - Cefotaxime	0.5	10	0							3	6	1														
Fluoroquinolones - Ciprofloxacin	0.06	10	6				1		3		2	1	3													
Penicillins - Ampicillin	8	10	9										1							9						
Quinolones - Nalidixic acid	16	10	3													4	2	1	1		2					
Sulfonamides	256	10	9																	1						9
Tetracyclines - Tetracycline	8	10	8											2					1	2	5					
Trimethoprim	2	10	1										9							1						
Cephalosporins - Ceftazidim	2	10	0									8	2													

Table Antimicrobial susceptibility testing of S. Typhimurium, monophasic in Pigs - Unspecified - quantitative data [Dilution method]

S. Typhimurium, monophasic	Pigs - Unspecified	
Isolates out of a monitoring program (yes/no)	no	
Number of isolates available in the laboratory	12	
Antimicrobials:	lowest	highest
Aminoglycosides - Gentamicin	0.3	32
Aminoglycosides - Kanamycin	4	128
Aminoglycosides - Streptomycin	2	128
Amphenicols - Chloramphenicol	2	64
Amphenicols - Florfenicol	2	64
Cephalosporins - Cefotaxime	0.06	4
Fluoroquinolones - Ciprofloxacin	0.01	8
Penicillins - Ampicillin	1	32
Quinolones - Nalidixic acid	4	64
Sulfonamides	8	1024
Tetracyclines - Tetracycline	1	64
Trimethoprim	1	32
Cephalosporins - Ceftazidim	0.25	16

Table Antimicrobial susceptibility testing of S. Typhimurium in Geese - quantitative data [Dilution method]

Concentration (µg/ml), number of isolates with a concentration of inhibition equal to

S. Typhimurium	Geese																									
Isolates out of a monitoring program (yes/no)	no																									
Number of isolates available in the laboratory	25																									
Antimicrobials:	Cut-off value	N	n	<=0.002	<=0.004	0.008	0.015	0.016	0.03	0.06	0.12	0.25	0.5	1	2	4	8	16	32	64	128	256	512	>4096	1024	2048
Aminoglycosides - Gentamicin	2	23	0									1	13	9												
Aminoglycosides - Kanamycin	4	23	0													23										
Aminoglycosides - Streptomycin	16	23	7														5	11	3	2	1	1				
Amphenicols - Chloramphenicol	16	23	1												8	13	1				1					
Amphenicols - Florfenicol	16	23	1												16	5	1		1							
Cephalosporins - Cefotaxime	0.5	23	0							13	8	2														
Fluoroquinolones - Ciprofloxacin	0.06	23	4			2	4		10	3			3	1												
Penicillins - Ampicillin	8	23	2										11	9	1					2						
Quinolones - Nalidixic acid	16	23	1													19		3	1							
Sulfonamides	256	23	2														1	1	10	9						2
Tetracyclines - Tetracycline	8	23	2											18	2	1			1		1					
Trimethoprim	2	23	0										23													
Cephalosporins - Ceftazidim	2	23	0										15	7	1											

Table Antimicrobial susceptibility testing of S. Typhimurium in Geese - quantitative data [Dilution method]

S. Typhimurium	Geese	
Isolates out of a monitoring program (yes/no)	no	
Number of isolates available in the laboratory	25	
Antimicrobials:	lowest	highest
Aminoglycosides - Gentamicin	0.3	32
Aminoglycosides - Kanamycin	4	128
Aminoglycosides - Streptomycin	2	128
Amphenicols - Chloramphenicol	2	64
Amphenicols - Florfenicol	2	64
Cephalosporins - Cefotaxime	0.06	4
Fluoroquinolones - Ciprofloxacin	0.01	8
Penicillins - Ampicillin	1	32
Quinolones - Nalidixic acid	4	64
Sulfonamides	8	1024
Tetracyclines - Tetracycline	1	64
Trimethoprim	1	32
Cephalosporins - Ceftazidim	0.25	16

Table Antimicrobial susceptibility testing of S. Enteritidis in Geese - quantitative data [Dilution method]

Concentration (µg/ml), number of isolates with a concentration of inhibition equal to

S. Enteritidis	Geese																									
Isolates out of a monitoring program (yes/no)	no																									
Number of isolates available in the laboratory	25																									
Antimicrobials:	Cut-off value	N	n	<=0.002	<=0.004	0.008	0.015	0.016	0.03	0.06	0.12	0.25	0.5	1	2	4	8	16	32	64	128	256	512	>4096	1024	2048
Aminoglycosides - Gentamicin	2	24	0									2	19	3												
Aminoglycosides - Kanamycin	4	24	1													23	1									
Aminoglycosides - Streptomycin	16	24	0												2	19	3									
Amphenicols - Chloramphenicol	16	24	0												1	23										
Amphenicols - Florfenicol	16	24	0												6	18										
Cephalosporins - Cefotaxime	0.5	24	0							9	13	2														
Fluoroquinolones - Ciprofloxacin	0.06	24	17				2		5		2	13	2													
Penicillins - Ampicillin	8	24	1										1	22						1						
Quinolones - Nalidixic acid	16	24	16													7	1				16					
Sulfonamides	256	24	3																1	15	5					3
Tetracyclines - Tetracycline	8	24	0											20	4											
Trimethoprim	2	24	1										23			1										
Cephalosporins - Ceftazidim	2	24	0									23		1												

Table Antimicrobial susceptibility testing of S. Enteritidis in Geese - quantitative data [Dilution method]

S. Enteritidis	Geese	
Isolates out of a monitoring program (yes/no)	no	
Number of isolates available in the laboratory	25	
Antimicrobials:	lowest	highest
Aminoglycosides - Gentamicin	0.3	32
Aminoglycosides - Kanamycin	4	128
Aminoglycosides - Streptomycin	2	128
Amphenicols - Chloramphenicol	2	64
Amphenicols - Florfenicol	2	64
Cephalosporins - Cefotaxime	0.06	4
Fluoroquinolones - Ciprofloxacin	0.01	8
Penicillins - Ampicillin	1	32
Quinolones - Nalidixic acid	4	64
Sulfonamides	8	1024
Tetracyclines - Tetracycline	1	64
Trimethoprim	1	32
Cephalosporins - Ceftazidim	0.25	16

Table Antimicrobial susceptibility testing of S. Kentucky in Turkeys - Control and eradication programmes - quantitative data [Dilution method]

Concentration (µg/ml), number of isolates with a concentration of inhibition equal to

S. Kentucky	Turkeys - Control and eradication programmes																									
Isolates out of a monitoring program (yes/no)	yes																									
Number of isolates available in the laboratory	13																									
Antimicrobials:	Cut-off value	N	n	<=0.002	<=0.004	0.008	0.015	0.016	0.03	0.06	0.12	0.25	0.5	1	2	4	8	16	32	64	128	256	512	>4096	1024	2048
Aminoglycosides - Gentamicin	2	11	11																10	1						
Aminoglycosides - Kanamycin	4	11	1													10	1									
Aminoglycosides - Streptomycin	16	11	11																	10	1					
Amphenicols - Chloramphenicol	16	11	0													11										
Amphenicols - Florfenicol	16	11	0												3	7	1									
Cephalosporins - Cefotaxime	0.5	11	0							1	10															
Fluoroquinolones - Ciprofloxacin	0.06	11	11														6	5								
Penicillins - Ampicillin	8	11	10											1						10						
Quinolones - Nalidixic acid	16	11	11																		11					
Sulfonamides	256	11	11																							11
Tetracyclines - Tetracycline	8	11	11															2	4	5						
Trimethoprim	2	11	0										11													
Cephalosporins - Ceftazidim	2	11	0									1	10													

Table Antimicrobial susceptibility testing of S. Kentucky in Turkeys - Control and eradication programmes - quantitative data [Dilution method]

S. Kentucky	Turkeys - Control and eradication programmes	
Isolates out of a monitoring program (yes/no)	yes	
Number of isolates available in the laboratory	13	
Antimicrobials:	lowest	highest
Aminoglycosides - Gentamicin	0.3	32
Aminoglycosides - Kanamycin	4	128
Aminoglycosides - Streptomycin	2	128
Amphenicols - Chloramphenicol	2	64
Amphenicols - Florfenicol	2	64
Cephalosporins - Cefotaxime	0.06	4
Fluoroquinolones - Ciprofloxacin	0.01	8
Penicillins - Ampicillin	1	32
Quinolones - Nalidixic acid	4	64
Sulfonamides	8	1024
Tetracyclines - Tetracycline	1	64
Trimethoprim	1	32
Cephalosporins - Ceftazidim	0.25	16

Table Antimicrobial susceptibility testing of S. Saintpaul in Turkeys - Control and eradication programmes - quantitative data [Dilution method]

Concentration (µg/ml), number of isolates with a concentration of inhibition equal to

S. Saintpaul	Turkeys - Control and eradication programmes																									
Isolates out of a monitoring program (yes/no)	yes																									
Number of isolates available in the laboratory	11																									
Antimicrobials:	Cut-off value	N	n	<=0.002	<=0.004	0.008	0.015	0.016	0.03	0.06	0.12	0.25	0.5	1	2	4	8	16	32	64	128	256	512	>4096	1024	2048
Aminoglycosides - Gentamicin	2	10	0										7	3												
Aminoglycosides - Kanamycin	4	10	0													10										
Aminoglycosides - Streptomycin	16	10	10																1	2		7				
Amphenicols - Chloramphenicol	16	10	10																1	2		7				
Amphenicols - Florfenicol	16	10	1												1	7	1				1					
Cephalosporins - Cefotaxime	0.5	10	0							3	5	2														
Fluoroquinolones - Ciprofloxacin	0.06	10	8				1		1		1	5		2												
Penicillins - Ampicillin	8	10	9											1						9						
Quinolones - Nalidixic acid	16	10	7													2		1			7					
Sulfonamides	256	10	9																	1						9
Tetracyclines - Tetracycline	8	10	9													1			4	3	2					
Trimethoprim	2	10	8										2							8						
Cephalosporins - Ceftazidim	2	10	0									5	5													

Table Antimicrobial susceptibility testing of S. Saintpaul in Turkeys - Control and eradication programmes - quantitative data [Dilution method]

S. Saintpaul	Turkeys - Control and eradication programmes	
Isolates out of a monitoring program (yes/no)	yes	
Number of isolates available in the laboratory	11	
Antimicrobials:	lowest	highest
Aminoglycosides - Gentamicin	0.3	32
Aminoglycosides - Kanamycin	4	128
Aminoglycosides - Streptomycin	2	128
Amphenicols - Chloramphenicol	2	64
Amphenicols - Florfenicol	2	64
Cephalosporins - Cefotaxime	0.06	4
Fluoroquinolones - Ciprofloxacin	0.01	8
Penicillins - Ampicillin	1	32
Quinolones - Nalidixic acid	4	64
Sulfonamides	8	1024
Tetracyclines - Tetracycline	1	64
Trimethoprim	1	32
Cephalosporins - Ceftazidim	0.25	16

Table Antimicrobial susceptibility testing of S. Enteritidis in Gallus gallus (fowl) - Control and eradication programmes - quantitative data [Dilution method]

Concentration (µg/ml), number of isolates with a concentration of inhibition equal to

S. Enteritidis	Gallus gallus (fowl) - Control and eradication programmes																									
Isolates out of a monitoring program (yes/no)	yes																									
Number of isolates available in the laboratory	301																									
Antimicrobials:	Cut-off value	N	n	<=0.002	<=0.004	0.008	0.015	0.016	0.03	0.06	0.12	0.25	0.5	1	2	4	8	16	32	64	128	256	512	>4096	1024	2048
Aminoglycosides - Gentamicin	2	259	0									79	154	25	1											
Aminoglycosides - Kanamycin	4	259	2													257	2									
Aminoglycosides - Streptomycin	16	259	3												73	155	26	2	1	1		1				
Amphenicols - Chloramphenicol	16	259	2												23	226	8			1	1					
Amphenicols - Florfenicol	16	259	2												64	187	6				2					
Cephalosporins - Cefotaxime	0.5	259	3							86	158	11	1				3									
Fluoroquinolones - Ciprofloxacin	0.06	259	127			1	49		80	2	4	95	23	2	2	1										
Penicillins - Ampicillin	8	259	20										30	204	4	1				20						
Quinolones - Nalidixic acid	16	259	117													136	3	3		1	116					
Sulfonamides	256	259	11														1	2	18	185	42					11
Tetracyclines - Tetracycline	8	259	4											213	41	1		1		3						
Trimethoprim	2	259	4										250	5						4						
Cephalosporins - Ceftazidim	2	259	4									240	15			1		1	2							

Table Antimicrobial susceptibility testing of S. Enteritidis in Gallus gallus (fowl) - Control and eradication programmes - quantitative data [Dilution method]

S. Enteritidis	Gallus gallus (fowl) - Control and eradication programmes	
Isolates out of a monitoring program (yes/no)	yes	
Number of isolates available in the laboratory	301	
Antimicrobials:	lowest	highest
Aminoglycosides - Gentamicin	0.3	32
Aminoglycosides - Kanamycin	4	128
Aminoglycosides - Streptomycin	2	128
Amphenicols - Chloramphenicol	2	64
Amphenicols - Florfenicol	2	64
Cephalosporins - Cefotaxime	0.06	4
Fluoroquinolones - Ciprofloxacin	0.01	8
Penicillins - Ampicillin	1	32
Quinolones - Nalidixic acid	4	64
Sulfonamides	8	1024
Tetracyclines - Tetracycline	1	64
Trimethoprim	1	32
Cephalosporins - Ceftazidim	0.25	16

Table Antimicrobial susceptibility testing of S. Infantis in Gallus gallus (fowl) - Control and eradication programmes - quantitative data [Dilution method]

Concentration (µg/ml), number of isolates with a concentration of inhibition equal to

S. Infantis	Gallus gallus (fowl) - Control and eradication programmes																									
Isolates out of a monitoring program (yes/no)	yes																									
Number of isolates available in the laboratory	80																									
Antimicrobials:	Cut-off value	N	n	<=0.002	<=0.004	0.008	0.015	0.016	0.03	0.06	0.12	0.25	0.5	1	2	4	8	16	32	64	128	256	512	>4096	1024	2048
Aminoglycosides - Gentamicin	2	65	0									2	43	18	2											
Aminoglycosides - Kanamycin	4	65	1													64	1									
Aminoglycosides - Streptomycin	16	65	34														8	23	10	15	6	3				
Amphenicols - Chloramphenicol	16	65	0												1	41	23									
Amphenicols - Florfenicol	16	65	0												2	47	16									
Cephalosporins - Cefotaxime	0.5	65	0								43	22														
Fluoroquinolones - Ciprofloxacin	0.06	65	30				9		24	2		3	9	17		1										
Penicillins - Ampicillin	8	65	2										7	39	17					2						
Quinolones - Nalidixic acid	16	65	30													35					30					
Sulfonamides	256	65	29														1	2	11	18	4					29
Tetracyclines - Tetracycline	8	65	26											38	1				3	4	19					
Trimethoprim	2	65	0										65													
Cephalosporins - Ceftazidim	2	65	0										7	57	1											

Table Antimicrobial susceptibility testing of S. Infantis in Gallus gallus (fowl) - Control and eradication programmes - quantitative data [Dilution method]

S. Infantis	Gallus gallus (fowl) - Control and eradication programmes	
Isolates out of a monitoring program (yes/no)	yes	
Number of isolates available in the laboratory	80	
Antimicrobials:	lowest	highest
Aminoglycosides - Gentamicin	0.3	32
Aminoglycosides - Kanamycin	4	128
Aminoglycosides - Streptomycin	2	128
Amphenicols - Chloramphenicol	2	64
Amphenicols - Florfenicol	2	64
Cephalosporins - Cefotaxime	0.06	4
Fluoroquinolones - Ciprofloxacin	0.01	8
Penicillins - Ampicillin	1	32
Quinolones - Nalidixic acid	4	64
Sulfonamides	8	1024
Tetracyclines - Tetracycline	1	64
Trimethoprim	1	32
Cephalosporins - Ceftazidim	0.25	16

Table Antimicrobial susceptibility testing of S. Typhimurium in Gallus gallus (fowl) - Control and eradication programmes - quantitative data [Dilution method]

Concentration (µg/ml), number of isolates with a concentration of inhibition equal to

S. Typhimurium	Gallus gallus (fowl) - Control and eradication programmes																									
Isolates out of a monitoring program (yes/no)	yes																									
Number of isolates available in the laboratory	19																									
Antimicrobials:	Cut-off value	N	n	<=0.002	<=0.004	0.008	0.015	0.016	0.03	0.06	0.12	0.25	0.5	1	2	4	8	16	32	64	128	256	512	>4096	1024	2048
Aminoglycosides - Gentamicin	2	15	0										9	5	1											
Aminoglycosides - Kanamycin	4	15	0													15										
Aminoglycosides - Streptomycin	16	15	13															2		3	6	4				
Amphenicols - Chloramphenicol	16	15	12													2		1			12					
Amphenicols - Florfenicol	16	15	10												2		1	2	10							
Cephalosporins - Cefotaxime	0.5	15	0							5	9		1													
Fluoroquinolones - Ciprofloxacin	0.06	15	10				4		1		2	7		1												
Penicillins - Ampicillin	8	15	13										1	1						13						
Quinolones - Nalidixic acid	16	15	9													5	1				9					
Sulfonamides	256	15	13																	2						13
Tetracyclines - Tetracycline	8	15	12											2	1			3	9							
Trimethoprim	2	15	0										15													
Cephalosporins - Ceftazidim	2	15	0									9	6													

Table Antimicrobial susceptibility testing of S. Typhimurium in Gallus gallus (fowl) - Control and eradication programmes - quantitative data [Dilution method]

S. Typhimurium	Gallus gallus (fowl) - Control and eradication programmes	
Isolates out of a monitoring program (yes/no)	yes	
Number of isolates available in the laboratory	19	
Antimicrobials:	lowest	highest
Aminoglycosides - Gentamicin	0.3	32
Aminoglycosides - Kanamycin	4	128
Aminoglycosides - Streptomycin	2	128
Amphenicols - Chloramphenicol	2	64
Amphenicols - Florfenicol	2	64
Cephalosporins - Cefotaxime	0.06	4
Fluoroquinolones - Ciprofloxacin	0.01	8
Penicillins - Ampicillin	1	32
Quinolones - Nalidixic acid	4	64
Sulfonamides	8	1024
Tetracyclines - Tetracycline	1	64
Trimethoprim	1	32
Cephalosporins - Ceftazidim	0.25	16

Table Antimicrobial susceptibility testing of S. Mbandaka in Gallus gallus (fowl) - Control and eradication programmes - quantitative data [Dilution method]

Concentration (µg/ml), number of isolates with a concentration of inhibition equal to

S. Mbandaka	Gallus gallus (fowl) - Control and eradication programmes																									
Isolates out of a monitoring program (yes/no)	yes																									
Number of isolates available in the laboratory	60																									
Antimicrobials:	Cut-off value	N	n	<=0.002	<=0.004	0.008	0.015	0.016	0.03	0.06	0.12	0.25	0.5	1	2	4	8	16	32	64	128	256	512	>4096	1024	2048
Aminoglycosides - Gentamicin	2	53	0										9	36	8											
Aminoglycosides - Kanamycin	4	53	4													49	4									
Aminoglycosides - Streptomycin	16	53	7														10	36	4	1	2					
Amphenicols - Chloramphenicol	16	53	1												1	38	13		1							
Amphenicols - Florfenicol	16	53	1												2	47	3				1					
Cephalosporins - Cefotaxime	0.5	53	1							6	43	3					1									
Fluoroquinolones - Ciprofloxacin	0.06	52	4			3	35		8	2		2	1					1								
Penicillins - Ampicillin	8	53	3										31	17	2					3						
Quinolones - Nalidixic acid	16	53	2													49	2				2					
Sulfonamides	256	48	0																2	26	19	1				
Tetracyclines - Tetracycline	8	53	0											48	4	1										
Trimethoprim	2	53	2										51							2						
Cephalosporins - Ceftazidim	2	53	1									27	25				1									

Table Antimicrobial susceptibility testing of S. Mbandaka in Gallus gallus (fowl) - Control and eradication programmes - quantitative data [Dilution method]

S. Mbandaka	Gallus gallus (fowl) - Control and eradication programmes	
Isolates out of a monitoring program (yes/no)	yes	
Number of isolates available in the laboratory	60	
Antimicrobials:	lowest	highest
Aminoglycosides - Gentamicin	0.3	32
Aminoglycosides - Kanamycin	4	128
Aminoglycosides - Streptomycin	2	128
Amphenicols - Chloramphenicol	2	64
Amphenicols - Florfenicol	2	64
Cephalosporins - Cefotaxime	0.06	4
Fluoroquinolones - Ciprofloxacin	0.01	8
Penicillins - Ampicillin	1	32
Quinolones - Nalidixic acid	4	64
Sulfonamides	8	1024
Tetracyclines - Tetracycline	1	64
Trimethoprim	1	32
Cephalosporins - Ceftazidim	0.25	16

Table Antimicrobial susceptibility testing of S. Indiana in Gallus gallus (fowl) - Control and eradication programmes - quantitative data [Dilution method]

Concentration (µg/ml), number of isolates with a concentration of inhibition equal to

S. Indiana	Gallus gallus (fowl) - Control and eradication programmes																									
Isolates out of a monitoring program (yes/no)	yes																									
Number of isolates available in the laboratory	11																									
Antimicrobials:	Cut-off value	N	n	<=0.002	<=0.004	0.008	0.015	0.016	0.03	0.06	0.12	0.25	0.5	1	2	4	8	16	32	64	128	256	512	>4096	1024	2048
Aminoglycosides - Gentamicin	2	11	0										7	4												
Aminoglycosides - Kanamycin	4	11	0													11										
Aminoglycosides - Streptomycin	16	11	3															8	3							
Amphenicols - Chloramphenicol	16	11	0													10	1									
Amphenicols - Florfenicol	16	11	0												1	10										
Cephalosporins - Cefotaxime	0.5	11	0							10	1															
Fluoroquinolones - Ciprofloxacin	0.06	11	4				1		6				4													
Penicillins - Ampicillin	8	11	1										6	4						1						
Quinolones - Nalidixic acid	16	11	0													7		4								
Sulfonamides	256	11	1																2	5	3					1
Tetracyclines - Tetracycline	8	11	0											11												
Trimethoprim	2	11	0										11													
Cephalosporins - Ceftazidim	2	11	0									11														

Table Antimicrobial susceptibility testing of S. Indiana in Gallus gallus (fowl) - Control and eradication programmes - quantitative data [Dilution method]

S. Indiana	Gallus gallus (fowl) - Control and eradication programmes	
Isolates out of a monitoring program (yes/no)	yes	
Number of isolates available in the laboratory	11	
Antimicrobials:	lowest	highest
Aminoglycosides - Gentamicin	0.3	32
Aminoglycosides - Kanamycin	4	128
Aminoglycosides - Streptomycin	2	128
Amphenicols - Chloramphenicol	2	64
Amphenicols - Florfenicol	2	64
Cephalosporins - Cefotaxime	0.06	4
Fluoroquinolones - Ciprofloxacin	0.01	8
Penicillins - Ampicillin	1	32
Quinolones - Nalidixic acid	4	64
Sulfonamides	8	1024
Tetracyclines - Tetracycline	1	64
Trimethoprim	1	32
Cephalosporins - Ceftazidim	0.25	16

Table Antimicrobial susceptibility testing of Salmonella spp. in Turkeys - Control and eradication programmes (other serotypes than S. Kentucky & S. Saintpaul) - quantitative data [Dilution method]

Concentration (µg/ml), number of isolates with a concentration of inhibition equal to

Salmonella spp.	Turkeys - Control and eradication programmes (other serotypes than S. Kentucky & S. Saintpaul)																									
Isolates out of a monitoring program (yes/no)	yes																									
Number of isolates available in the laboratory	45																									
Antimicrobials:	Cut-off value	N	n	<=0.002	<=0.004	0.008	0.015	0.016	0.03	0.06	0.12	0.25	0.5	1	2	4	8	16	32	64	128	256	512	>4096	1024	2048
Aminoglycosides - Gentamicin	2	34	3									2	18	10	1			1	1	1						
Aminoglycosides - Kanamycin	4	34	3													31	2					1				
Aminoglycosides - Streptomycin	16	34	12												1	4	6	11	4	2		6				
Amphenicols - Chloramphenicol	16	34	2												1	29	2			1	1					
Amphenicols - Florfenicol	16	34	2												4	27	1		1		1					
Cephalosporins - Cefotaxime	0.5	34	2							13	19						2									
Fluoroquinolones - Ciprofloxacin	0.06	34	10				10		13	1		7	2					1								
Penicillins - Ampicillin	8	34	9										10	14	1					9						
Quinolones - Nalidixic acid	16	34	7													24	2	1			7					
Sulfonamides	256	34	10																7	12	3	2				10
Tetracyclines - Tetracycline	8	34	12											18	3	1			2	2	8					
Trimethoprim	2	34	2										32								2					
Cephalosporins - Ceftazidim	2	34	2									25	7				1		1							

Table Antimicrobial susceptibility testing of Salmonella spp. in Turkeys - Control and eradication programmes (other serotypes than S. Kentucky & S. Saintpaul) - quantitative data [Dilution method]

Salmonella spp.	Turkeys - Control and eradication programmes (other serotypes than S. Kentucky & S. Saintpaul)	
Isolates out of a monitoring program (yes/no)	yes	
Number of isolates available in the laboratory	45	
Antimicrobials:	lowest	highest
Aminoglycosides - Gentamicin	0.3	32
Aminoglycosides - Kanamycin	4	128
Aminoglycosides - Streptomycin	2	128
Amphenicols - Chloramphenicol	2	64
Amphenicols - Florfenicol	2	64
Cephalosporins - Cefotaxime	0.06	4
Fluoroquinolones - Ciprofloxacin	0.01	8
Penicillins - Ampicillin	1	32
Quinolones - Nalidixic acid	4	64
Sulfonamides	8	1024
Tetracyclines - Tetracycline	1	64
Trimethoprim	1	32
Cephalosporins - Ceftazidim	0.25	16

Table Antimicrobial susceptibility testing of S. Enteritidis in Gallus gallus (fowl) - breeding flocks, unspecified - at farm - Control and eradication programmes - quantitative data [Dilution method]

Concentration (µg/ml), number of isolates with a concentration of inhibition equal to

S. Enteritidis	Gallus gallus (fowl) - breeding flocks, unspecified - at farm - Control and eradication programmes																									
Isolates out of a monitoring program (yes/no)	yes																									
Number of isolates available in the laboratory	19																									
Antimicrobials:	Cut-off value	N	n	<=0.002	<=0.004	0.008	0.015	0.016	0.03	0.06	0.12	0.25	0.5	1	2	4	8	16	32	64	128	256	512	>4096	1024	2048
Aminoglycosides - Gentamicin	2	15	0									3	12													
Aminoglycosides - Kanamycin	4	15	0													15										
Aminoglycosides - Streptomycin	16	15	0												8	6	1									
Amphenicols - Chloramphenicol	16	15	0												1	14										
Amphenicols - Florfenicol	16	15	0												5	10										
Cephalosporins - Cefotaxime	0.5	15	0							8	7															
Fluoroquinolones - Ciprofloxacin	0.06	15	3				8	4				3														
Penicillins - Ampicillin	8	15	0										3	12												
Quinolones - Nalidixic acid	16	15	3													12					3					
Sulfonamides	256	15	0															1	2	11	1					
Tetracyclines - Tetracycline	8	15	0											14	1											
Trimethoprim	2	15	0										15													
Cephalosporins - Ceftazidim	2	15	0									15														

Table Antimicrobial susceptibility testing of S. Enteritidis in Gallus gallus (fowl) - breeding flocks, unspecified - at farm - Control and eradication programmes - quantitative data [Dilution method]

S. Enteritidis	Gallus gallus (fowl) - breeding flocks, unspecified - at farm - Control and eradication programmes	
Isolates out of a monitoring program (yes/no)	yes	
Number of isolates available in the laboratory	19	
Antimicrobials:	lowest	highest
Aminoglycosides - Gentamicin	0.3	32
Aminoglycosides - Kanamycin	4	128
Aminoglycosides - Streptomycin	2	128
Amphenicols - Chloramphenicol	2	64
Amphenicols - Florfenicol	2	64
Cephalosporins - Cefotaxime	0.06	4
Fluoroquinolones - Ciprofloxacin	0.01	8
Penicillins - Ampicillin	1	32
Quinolones - Nalidixic acid	4	64
Sulfonamides	8	1024
Tetracyclines - Tetracycline	1	64
Trimethoprim	1	32
Cephalosporins - Ceftazidim	0.25	16

Table Antimicrobial susceptibility testing of S. Enteritidis in Gallus gallus (fowl) - laying hens - at farm - Control and eradication programmes - quantitative data [Dilution method]

Concentration (µg/ml), number of isolates with a concentration of inhibition equal to

S. Enteritidis	Gallus gallus (fowl) - laying hens - at farm - Control and eradication programmes																									
Isolates out of a monitoring program (yes/no)	yes																									
Number of isolates available in the laboratory	100																									
Antimicrobials:	Cut-off value	N	n	<=0.002	<=0.004	0.008	0.015	0.016	0.03	0.06	0.12	0.25	0.5	1	2	4	8	16	32	64	128	256	512	>4096	1024	2048
Aminoglycosides - Gentamicin	2	91	0									23	60	7	1											
Aminoglycosides - Kanamycin	4	91	0													91										
Aminoglycosides - Streptomycin	16	91	0												27	54	10									
Amphenicols - Chloramphenicol	16	91	0												10	80	1									
Amphenicols - Florfenicol	16	91	0												24	67										
Cephalosporins - Cefotaxime	0.5	91	0							31	58	2														
Fluoroquinolones - Ciprofloxacin	0.06	91	33				19		38	1	1	29	3													
Penicillins - Ampicillin	8	91	6										15	69	1					6						
Quinolones - Nalidixic acid	16	91	28													60	1	2			28					
Sulfonamides	256	91	3															2	6	68	12					3
Tetracyclines - Tetracycline	8	91	0											79	12											
Trimethoprim	2	91	0										89	2												
Cephalosporins - Ceftazidim	2	91	0									85	6													

Table Antimicrobial susceptibility testing of S. Enteritidis in Gallus gallus (fowl) - laying hens - at farm - Control and eradication programmes - quantitative data [Dilution method]

S. Enteritidis	Gallus gallus (fowl) - laying hens - at farm - Control and eradication programmes	
Isolates out of a monitoring program (yes/no)	yes	
Number of isolates available in the laboratory	100	
Antimicrobials:	lowest	highest
Aminoglycosides - Gentamicin	0.3	32
Aminoglycosides - Kanamycin	4	128
Aminoglycosides - Streptomycin	2	128
Amphenicols - Chloramphenicol	2	64
Amphenicols - Florfenicol	2	64
Cephalosporins - Cefotaxime	0.06	4
Fluoroquinolones - Ciprofloxacin	0.01	8
Penicillins - Ampicillin	1	32
Quinolones - Nalidixic acid	4	64
Sulfonamides	8	1024
Tetracyclines - Tetracycline	1	64
Trimethoprim	1	32
Cephalosporins - Ceftazidim	0.25	16

Table Antimicrobial susceptibility testing of S. Enteritidis in Gallus gallus (fowl) - broilers - unspecified - at farm - Control and eradication programmes - quantitative data [Dilution method]

Concentration (µg/ml), number of isolates with a concentration of inhibition equal to

S. Enteritidis	Gallus gallus (fowl) - broilers - unspecified - at farm - Control and eradication programmes																									
Isolates out of a monitoring program (yes/no)	yes																									
Number of isolates available in the laboratory	149																									
Antimicrobials:	Cut-off value	N	n	<=0.002	<=0.004	0.008	0.015	0.016	0.03	0.06	0.12	0.25	0.5	1	2	4	8	16	32	64	128	256	512	>4096	1024	2048
Aminoglycosides - Gentamicin	2	131	0									38	84	8	1											
Aminoglycosides - Kanamycin	4	131	2													129	2									
Aminoglycosides - Streptomycin	16	131	1												33	86	11			1						
Amphenicols - Chloramphenicol	16	131	0												11	119	1									
Amphenicols - Florfenicol	16	131	0												31	100										
Cephalosporins - Cefotaxime	0.5	131	0							41	86	4														
Fluoroquinolones - Ciprofloxacin	0.06	131	52				28		50	1	1	41	10													
Penicillins - Ampicillin	8	131	8										17	105	1					8						
Quinolones - Nalidixic acid	16	131	47													81	1	2			47					
Sulfonamides	256	131	5															2	9	96	19					5
Tetracyclines - Tetracycline	8	131	0											112	19											
Trimethoprim	2	131	0										129	2												
Cephalosporins - Ceftazidim	2	131	0									124	7													

Table Antimicrobial susceptibility testing of S. Enteritidis in Gallus gallus (fowl) - broilers - unspecified - at farm - Control and eradication programmes - quantitative data [Dilution method]

S. Enteritidis	Gallus gallus (fowl) - broilers - unspecified - at farm - Control and eradication programmes	
Isolates out of a monitoring program (yes/no)	yes	
Number of isolates available in the laboratory	149	
Antimicrobials:	lowest	highest
Aminoglycosides - Gentamicin	0.3	32
Aminoglycosides - Kanamycin	4	128
Aminoglycosides - Streptomycin	2	128
Amphenicols - Chloramphenicol	2	64
Amphenicols - Florfenicol	2	64
Cephalosporins - Cefotaxime	0.06	4
Fluoroquinolones - Ciprofloxacin	0.01	8
Penicillins - Ampicillin	1	32
Quinolones - Nalidixic acid	4	64
Sulfonamides	8	1024
Tetracyclines - Tetracycline	1	64
Trimethoprim	1	32
Cephalosporins - Ceftazidim	0.25	16

Table Antimicrobial susceptibility testing of S. Infantis in Gallus gallus (fowl) - laying hens - at farm - Control and eradication programmes - quantitative data [Dilution method]

Concentration (µg/ml), number of isolates with a concentration of inhibition equal to

S. Infantis	Gallus gallus (fowl) - laying hens - at farm - Control and eradication programmes																									
Isolates out of a monitoring program (yes/no)	yes																									
Number of isolates available in the laboratory	26																									
Antimicrobials:	Cut-off value	N	n	<=0.002	<=0.004	0.008	0.015	0.016	0.03	0.06	0.12	0.25	0.5	1	2	4	8	16	32	64	128	256	512	>4096	1024	2048
Aminoglycosides - Gentamicin	2	20	0										15	5												
Aminoglycosides - Kanamycin	4	20	1													19	1									
Aminoglycosides - Streptomycin	16	20	4														4	12	3		1					
Amphenicols - Chloramphenicol	16	20	0												1	17	2									
Amphenicols - Florfenicol	16	20	0												2	16	2									
Cephalosporins - Cefotaxime	0.5	20	0								18	2														
Fluoroquinolones - Ciprofloxacin	0.06	20	1				5		13	1				1												
Penicillins - Ampicillin	8	20	1										4	14	1					1						
Quinolones - Nalidixic acid	16	20	1													19					1					
Sulfonamides	256	20	4														1	1	8	5	1					4
Tetracyclines - Tetracycline	8	20	1											18	1						1					
Trimethoprim	2	20	0										20													
Cephalosporins - Ceftazidim	2	20	0									5	15													

Table Antimicrobial susceptibility testing of S. Infantis in Gallus gallus (fowl) - laying hens - at farm - Control and eradication programmes - quantitative data [Dilution method]

S. Infantis	Gallus gallus (fowl) - laying hens - at farm - Control and eradication programmes	
Isolates out of a monitoring program (yes/no)	yes	
Number of isolates available in the laboratory	26	
Antimicrobials:	lowest	highest
Aminoglycosides - Gentamicin	0.3	32
Aminoglycosides - Kanamycin	4	128
Aminoglycosides - Streptomycin	1	128
Amphenicols - Chloramphenicol	2	64
Amphenicols - Florfenicol	2	64
Cephalosporins - Cefotaxime	0.06	4
Fluoroquinolones - Ciprofloxacin	0.01	8
Penicillins - Ampicillin	1	32
Quinolones - Nalidixic acid	4	64
Sulfonamides	8	1024
Tetracyclines - Tetracycline	1	64
Trimethoprim	1	32
Cephalosporins - Ceftazidim	0.25	16

Table Antimicrobial susceptibility testing of S. Infantis in Gallus gallus (fowl) - broilers - unspecified - at farm - Control and eradication programmes - quantitative data [Dilution method]

Concentration (µg/ml), number of isolates with a concentration of inhibition equal to

S. Infantis	Gallus gallus (fowl) - broilers - unspecified - at farm - Control and eradication programmes																									
Isolates out of a monitoring program (yes/no)	yes																									
Number of isolates available in the laboratory	43																									
Antimicrobials:	Cut-off value	N	n	<=0.002	<=0.004	0.008	0.015	0.016	0.03	0.06	0.12	0.25	0.5	1	2	4	8	16	32	64	128	256	512	>4096	1024	2048
Aminoglycosides - Gentamicin	2	33	0									2	19	11	1											
Aminoglycosides - Kanamycin	4	33	0													33										
Aminoglycosides - Streptomycin	16	33	22														2	9	4	12	4	2				
Amphenicols - Chloramphenicol	16	33	0													17	16									
Amphenicols - Florfenicol	16	33	0													22	11									
Cephalosporins - Cefotaxime	0.5	33	0								19	14														
Fluoroquinolones - Ciprofloxacin	0.06	33	21				1		10	1		2	6	12		1										
Penicillins - Ampicillin	8	33	1										1	20	11					1						
Quinolones - Nalidixic acid	16	33	21													12					21					
Sulfonamides	256	33	19															1	2	9	2					19
Tetracyclines - Tetracycline	8	33	19											14					2	4	13					
Trimethoprim	2	33	0										33													
Cephalosporins - Ceftazidim	2	33	0										32	1												

Table Antimicrobial susceptibility testing of S. Infantis in Gallus gallus (fowl) - broilers - unspecified - at farm - Control and eradication programmes - quantitative data [Dilution method]

S. Infantis	Gallus gallus (fowl) - broilers - unspecified - at farm - Control and eradication programmes	
Isolates out of a monitoring program (yes/no)	yes	
Number of isolates available in the laboratory	43	
Antimicrobials:	lowest	highest
Aminoglycosides - Gentamicin	0.3	32
Aminoglycosides - Kanamycin	4	128
Aminoglycosides - Streptomycin	2	128
Amphenicols - Chloramphenicol	2	64
Amphenicols - Florfenicol	2	64
Cephalosporins - Cefotaxime	0.06	4
Fluoroquinolones - Ciprofloxacin	0.01	8
Penicillins - Ampicillin	1	32
Quinolones - Nalidixic acid	4	64
Sulfonamides	8	1024
Tetracyclines - Tetracycline	1	64
Trimethoprim	1	32
Cephalosporins - Ceftazidim	0.25	16

Table Antimicrobial susceptibility testing of S. Mbandaka in Gallus gallus (fowl) - laying hens - at farm - Control and eradication programmes - quantitative data [Dilution method]

Concentration (µg/ml), number of isolates with a concentration of inhibition equal to

S. Mbandaka	Gallus gallus (fowl) - laying hens - at farm - Control and eradication programmes																									
Isolates out of a monitoring program (yes/no)	yes																									
Number of isolates available in the laboratory	21																									
Antimicrobials:	Cut-off value	N	n	<=0.002	<=0.004	0.008	0.015	0.016	0.03	0.06	0.12	0.25	0.5	1	2	4	8	16	32	64	128	256	512	>4096	1024	2048
Aminoglycosides - Gentamicin	2	21	0										4	14	3											
Aminoglycosides - Kanamycin	4	21	2													19	2									
Aminoglycosides - Streptomycin	16	21	3														4	14	3							
Amphenicols - Chloramphenicol	16	21	0													18	3									
Amphenicols - Florfenicol	16	21	0												1	20										
Cephalosporins - Cefotaxime	0.5	21	0							2	19															
Fluoroquinolones - Ciprofloxacin	0.06	21	0			2	16		3																	
Penicillins - Ampicillin	8	21	0										13	8												
Quinolones - Nalidixic acid	16	21	0													21										
Sulfonamides	256	21	0																1	9	11					
Tetracyclines - Tetracycline	8	21	0											19	2											
Trimethoprim	2	21	0										21													
Cephalosporins - Ceftazidim	2	21	0									12	9													

Table Antimicrobial susceptibility testing of S. Mbandaka in Gallus gallus (fowl) - laying hens - at farm - Control and eradication programmes - quantitative data [Dilution method]

S. Mbandaka	Gallus gallus (fowl) - laying hens - at farm - Control and eradication programmes	
Isolates out of a monitoring program (yes/no)	yes	
Number of isolates available in the laboratory	21	
Antimicrobials:	lowest	highest
Aminoglycosides - Gentamicin	0.3	32
Aminoglycosides - Kanamycin	4	128
Aminoglycosides - Streptomycin	2	128
Amphenicols - Chloramphenicol	2	64
Amphenicols - Florfenicol	2	64
Cephalosporins - Cefotaxime	0.06	4
Fluoroquinolones - Ciprofloxacin	0.01	8
Penicillins - Ampicillin	1	32
Quinolones - Nalidixic acid	4	64
Sulfonamides	8	1024
Tetracyclines - Tetracycline	1	64
Trimethoprim	1	32
Cephalosporins - Ceftazidim	0.25	16

Table Antimicrobial susceptibility testing of S. Mbandaka in Gallus gallus (fowl) - broilers - unspecified - at farm - Control and eradication programmes - quantitative data [Dilution method]

Concentration (µg/ml), number of isolates with a concentration of inhibition equal to

S. Mbandaka	Gallus gallus (fowl) - broilers - unspecified - at farm - Control and eradication programmes																									
Isolates out of a monitoring program (yes/no)	yes																									
Number of isolates available in the laboratory	32																									
Antimicrobials:	Cut-off value	N	n	<=0.002	<=0.004	0.008	0.015	0.016	0.03	0.06	0.12	0.25	0.5	1	2	4	8	16	32	64	128	256	512	>4096	1024	2048
Aminoglycosides - Gentamicin	2	25	0										4	18	3											
Aminoglycosides - Kanamycin	4	25	1													24	1									
Aminoglycosides - Streptomycin	16	25	4														6	15	1	1	2					
Amphenicols - Chloramphenicol	16	25	1												1	15	8		1							
Amphenicols - Florfenicol	16	25	1												1	20	3				1					
Cephalosporins - Cefotaxime	0.5	25	1							3	18	3					1									
Fluoroquinolones - Ciprofloxacin	0.06	25	4				14		5	2		1	1	1				1								
Penicillins - Ampicillin	8	25	3										13	7	2					3						
Quinolones - Nalidixic acid	16	25	1													22	2				1					
Sulfonamides	256	25	4																1	13	6	1				4
Tetracyclines - Tetracycline	8	25	0											22	2	1										
Trimethoprim	2	25	2										23							2						
Cephalosporins - Ceftazidim	2	25	1									12	12				1									

Table Antimicrobial susceptibility testing of S. Mbandaka in Gallus gallus (fowl) - broilers - unspecified - at farm - Control and eradication programmes - quantitative data [Dilution method]

S. Mbandaka	Gallus gallus (fowl) - broilers - unspecified - at farm - Control and eradication programmes	
Isolates out of a monitoring program (yes/no)	yes	
Number of isolates available in the laboratory	32	
Antimicrobials:	lowest	highest
Aminoglycosides - Gentamicin	0.3	32
Aminoglycosides - Kanamycin	4	128
Aminoglycosides - Streptomycin	2	128
Amphenicols - Chloramphenicol	2	64
Amphenicols - Florfenicol	2	64
Cephalosporins - Cefotaxime	0.06	4
Fluoroquinolones - Ciprofloxacin	0.01	8
Penicillins - Ampicillin	1	32
Quinolones - Nalidixic acid	4	64
Sulfonamides	8	1024
Tetracyclines - Tetracycline	1	64
Trimethoprim	1	32
Cephalosporins - Ceftazidim	0.25	16

Table Cut-off values for antibiotic resistance testing of Salmonella in Animals

Test Method Used	Standard methods used for testing
Broth dilution	EN ISO 20776-1:2006

			Concentration (microg/ml)	Zone diameter (mm)
		Standard	Resistant >	Resistant <=
Aminoglycosides	Gentamicin	EFSA	2	
	Kanamycin		4	
	Streptomycin	NON-EFSA	16	
Amphenicols	Chloramphenicol	EFSA	16	
	Florfenicol		16	
Cephalosporins	Cefotaxime	EFSA	0.5	
	Ceftazidim		2	
Fluoroquinolones	Ciprofloxacin	EFSA	0.06	
Penicillins	Ampicillin	NON-EFSA	8	
Quinolones	Nalidixic acid	EFSA	16	
Sulfonamides	Sulfonamides	EFSA	256	
Tetracyclines	Tetracycline	EFSA	8	
Trimethoprim	Trimethoprim	EFSA	2	

Table Cut-off values for antibiotic resistance testing of Salmonella in Animals

Table Cut-off values for antibiotic resistance testing of Salmonella in Feed

Test Method Used	Standard methods used for testing
Broth dilution	EN ISO 20776-1:2006

			Concentration (microg/ml)	Zone diameter (mm)
		Standard	Resistant >	Resistant <=
Aminoglycosides	Gentamicin	EFSA	2	
	Kanamycin		4	
	Streptomycin	NON-EFSA	16	
Amphenicols	Chloramphenicol	EFSA	16	
	Florfenicol		16	
Cephalosporins	Cefotaxime	EFSA	0.5	
	Ceftazidim		2	
Fluoroquinolones	Ciprofloxacin	EFSA	0.06	
Penicillins	Ampicillin	NON-EFSA	8	
Quinolones	Nalidixic acid	EFSA	16	
Sulfonamides	Sulfonamides	EFSA	256	
Tetracyclines	Tetracycline	EFSA	8	
Trimethoprim	Trimethoprim	EFSA	2	

Table Cut-off values for antibiotic resistance testing of Salmonella in Feed

Table Cut-off values for antibiotic resistance testing of Salmonella in Food

Test Method Used	Standard methods used for testing
Broth dilution	EN ISO 20776-1:2006

			Concentration (microg/ml)	Zone diameter (mm)
		Standard	Resistant >	Resistant <=
Aminoglycosides	Gentamicin	EFSA	2	
	Kanamycin		4	
	Streptomycin	NON-EFSA	16	
Amphenicols	Chloramphenicol	EFSA	16	
	Florfenicol		16	
Cephalosporins	Cefotaxime	EFSA	0.5	
	Ceftazidim		2	
Fluoroquinolones	Ciprofloxacin	EFSA	0.06	
Penicillins	Ampicillin	NON-EFSA	8	
Quinolones	Nalidixic acid	EFSA	16	
Sulfonamides	Sulfonamides	EFSA	256	
Tetracyclines	Tetracycline	EFSA	8	
Trimethoprim	Trimethoprim	EFSA	2	

Table Cut-off values for antibiotic resistance testing of Salmonella in Food

2.2 CAMPYLOBACTERIOSIS

2.2.1 General evaluation of the national situation

A. Thermophilic Campylobacter general evaluation

National evaluation of the recent situation, the trends and sources of infection

In 2008, there was baseline survey of prevalence of Campylobacter spp. in broiler flocks and Campylobacter spp. in broiler carcasses.

This baseline survey was conducted according to Commision Decision 2007/516/EC. The survey was shown that the prevalence of Campylobacter spp. is quite big. Generally, in Poland 79% of the positive samples were found. Most of the isolates were C. jejuni.

In addition the Campylobacter spp. was affirmed in fresh broiler meat (6 cases), meat preparation from broiler meat intended to be eaten cooked in 5 cases and also in fresh turkey meat in 16 cases.

Recent actions taken to control the zoonoses

The present system of communicable diseases epidemiological surveillance in Poland is in line with the Act on infectious diseases and infections (Journal of Laws of 2001 No.125, item 1384, as amended). This system complies with the Community Network on communicable diseases, based on the Decision 2119/98/EC of the European Parliament and of the Council. Cooperation between authorities employed to take action in cases of outbreaks among human population in Poland, was specified in the Ordinance of the Minister of Health on the cooperation between the State Sanitary Inspectorate, Veterinary Inspectorate and State Environmental Protection Inspectorate regarding control of infectious diseases of 7 April 2006 (Journal of Laws of 2006 No 73, item 516) and Ordinance of the Council of Ministers on the cooperation between the Veterinary Inspectorate, State Sanitary Inspectorate, State Pharmaceutical Inspectorate, Trade Inspectorate, Road Transport Inspectorate, Inspection of marketing Quality of Agricultural and Food Products and local administration units in control of infectious animal diseases, including zoonotic diseases of 23 April 2006 (Journal of Laws of 2006 No 83, item 575)

In accordance with above mentioned acts, District Sanitary Inspector informs District Veterinary Inspector of campylobacter foodborne outbreak associated with the consumption of poultry meat. Then District Veterinary Inspector carries out the epidemiological investigation.

2.2.2 Campylobacteriosis in humans

A. Thermophilic Campylobacter in humans

Reporting system in place for the human cases

Information was direct to ECDC.

2.2.3 Campylobacter in foodstuffs

A. Thermophilic Campylobacter in Broiler meat and products thereof

Monitoring system

Sampling strategy

At slaughterhouse and cutting plant

The sampling is carried out in accordance with the internal control sampling plans done by food business operators for foodstuffs in order to confirm the correct functioning of their procedures based on HACCP principles and good hygiene practice. Those tests may be verified by the competent authority.

At meat processing plant

As above

Frequency of the sampling

At slaughterhouse and cutting plant

Food business operators decide the appropriate sampling frequencies in the context of their procedures based on HACCP principles and good hygiene practice, taking into account the instructions for use of the foodstuff.

The frequency of sampling may be adapted to the nature and size of the food businesses, provided that the safety of foodstuffs will not be endangered.

At meat processing plant

As above

Type of specimen taken

At slaughterhouse and cutting plant

none

At meat processing plant

fresh meat, meat preparations, meat products

Methods of sampling (description of sampling techniques)

At slaughterhouse and cutting plant

No information available.

At meat processing plant

No information available.

Definition of positive finding

At slaughterhouse and cutting plant

No information available.

At meat processing plant

No information available.

Diagnostic/analytical methods used

At slaughterhouse and cutting plant

PN-EN ISO 10272-1:2007+Ap1:2008, PKN-ISO/TS 10272-2:2008

At meat processing plant

PN-EN ISO 10272-1:2007+Ap1:2008, PKN-ISO/TS 10272-2:2008

Preventive measures in place

None

Control program/mechanisms

The control program/strategies in place

There is no national control programme concerning termophilic Campylobacter in broiler meat and products thereof.

Recent actions taken to control the zoonoses

None

Suggestions to the European Union for the actions to be taken

None

Measures in case of the positive findings or single cases

When the results of testing are unsatisfactory, the food business operators shall take the relative measures described below together with other corrective actions defined in their HACCP-based procedures and other actions necessary to protect the health of consumers. In addition, they shall take measures to find the cause of the unsatisfactory results in order to prevent the recurrence of the unacceptable microbiological contamination. Those measures may include modifications to the HACCP-based procedures or other food hygiene control measures in place.

When testing provides unsatisfactory results, the product or batch of foodstuffs shall be withdrawn or recalled in accordance with Article 19 of Regulation (EC) No 178/2002. However, products placed on the market, which are not yet at retail level and which do not fulfil the food safety criteria, may be submitted to further processing by a treatment eliminating the hazard in question. This treatment may only be carried out by food business operators other than those at retail level. The food business operator may use the batch for purposes other than those for which it was originally intended, provided that this use does not pose a risk for public or animal health and provided that this use has been decided within the procedures based on HACCP principles and good hygiene practice and authorised by the competent authority.

Notification system in place

According to Article 50 of Regulation (EC) No 178/2002 a rapid alert system for the notification of a direct or indirect risk to human health deriving from food is established as a network. It involves the Member States, the Commission and the EFSA. The Member States, the Commission and the EFSA each designate a contact point, which is a member of the network. The Commission is responsible for managing the network.

Where a member of the network has any information relating to the existence of a serious direct or indirect risk to human health deriving from food, this information is immediately notified to the Commission under the rapid alert system. The Commission transmits this information immediately to the members of the network. The EFSA supplements the notification with any scientific or technical information, which will facilitate rapid, appropriate risk management action by the Member States.

The Member States shall immediately notify the Commission under the rapid alert system of:

any measure they adopt which is aimed at restricting the placing on the market or forcing the withdrawal from the market or the recall of food in order to protect human health and requiring rapid action;
any recommendation or agreement with professional operators which is aimed, on a voluntary or obligatory basis, at preventing, limiting or imposing specific conditions on the placing on the market or the eventual use of food on account of a serious risk to human health requiring rapid action;
any rejection, related to a direct or indirect risk to human health, of a batch, container or cargo of food by a competent authority at a border post within the European Union. The notification shall be accompanied by a detailed explanation of the reasons for the action taken by the competent authorities of the Member State in which the notification was issued. It shall be followed, in good time, by supplementary information, in particular where the measures on which the notification is based are modified or withdrawn. The Commission shall immediately transmit to members of the network the notification and supplementary information received under the first and second subparagraphs. Where a batch, container or cargo is rejected by a competent authority at a border post within the European Union, the Commission shall immediately notify all the border posts within the European Union, as well as the third country of origin.

Where a food which has been the subject of a notification under the rapid alert system has been dispatched to a third country, the Commission provides the latter with the appropriate information.

The Member States immediately informs the Commission of the action implemented or measures taken following receipt of the notifications and supplementary information transmitted under the rapid alert system. The Commission immediately transmits this information to the members of the network.

Table Campylobacter in other food

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Campylobacter	C. coli	C. jejuni
Meat from pig - fresh - at slaughterhouse	NRL	Objective sampling	Official sampling	food sample > carcase swabs	Unknown	Single	400cm2	66	15	12	3
Meat from pig - fresh - at retail	NRL	Selective sampling	Not applicable	food sample > meat	Unknown	Single	10g	29	0		
Meat from bovine animals - fresh - at slaughterhouse	NRL	Objective sampling	Official sampling	food sample > carcase swabs	Unknown	Single	400cm2	39	10	5	5
Meat from bovine animals - fresh - at retail	NRL	Selective sampling	Not applicable	food sample > meat	Unknown	Single	10g	21	0		

	C. lari	C. upsaliensis	Thermophilic Campylobacter spp., unspecified
Meat from pig - fresh - at slaughterhouse			
Meat from pig - fresh - at retail			
Meat from bovine animals - fresh - at slaughterhouse			
Meat from bovine animals - fresh - at retail			

Table Campylobacter in poultry meat

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Campylobacter	C. coli	C. jejuni
Meat from broilers (Gallus gallus) - carcase - at slaughterhouse	NRL	Objective sampling	Official sampling	food sample > carcase swabs	Unknown	Single	-	401	218	119	99
Meat from broilers (Gallus gallus) - fresh - at processing plant	private lab	Census	Industry sampling	food sample > meat	Unknown	Single	500g	521	5		
Meat from broilers (Gallus gallus) - fresh - at retail	NRL	Selective sampling	Not applicable	food sample	Unknown	Single	10g	120	92	52	40
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - at processing plant	private lab	Unspecified	HACCP and own checks	food sample	Unknown	Single	25g	60	0		
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - at processing plant	private lab	Census	Industry sampling	food sample > meat	Unknown	Single	500g	182	0		
Meat from broilers (Gallus gallus) - meat products - raw but intended to be eaten cooked - at processing plant	private lab	Unspecified	Not applicable	food sample	Unknown	Single	25g	30	0		
Meat from turkey - carcase - at slaughterhouse	NRL	Objective sampling	Official sampling	food sample > carcase swabs	Unknown	Single	-	16	11	10	1
Meat from turkey - fresh - at processing plant	RVL	Unspecified	Industry sampling	food sample > meat	Unknown	Single	10g	17	4		
Meat from geese - carcase - at slaughterhouse	NRL	Objective sampling	Official sampling	food sample > carcase swabs	Unknown	Single	-	7	3		3
Meat from broilers (Gallus gallus) - fresh - at processing plant - Surveillance	private lab	Census	HACCP and own checks	food sample > meat	Unknown	Single	25g	7	4		
Meat from broilers (Gallus gallus) - fresh - at processing plant - Surveillance	private lab	Unspecified	Not applicable	food sample > meat	Unknown	Batch	25g	56	16	6	2

Table Campylobacter in poultry meat

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Campylobacter	C. coli	C. jejuni
Meat from broilers (Gallus gallus) - fresh - unspecified - Surveillance	RVL	Unspecified	Official and industry sampling	food sample > meat	Unknown	Single	10g	4	1		
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - at processing plant - Surveillance	private lab	Unspecified	Not applicable	food sample > meat	Unknown	Batch	25g	45	21	7	4
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - at processing plant - Surveillance	private lab	Unspecified	Not applicable	food sample	Unknown	Batch	25g	273	70	15	10
Meat from duck - carcase - unspecified	private lab	Unspecified	Not applicable	food sample	Unknown	Single	25g	78	11		
Meat from geese - carcase - at processing plant	private lab	Census	HACCP and own checks	food sample > meat	Unknown	Single	25g	3	0		
Meat from geese - carcase - unspecified	private lab	Unspecified	Not applicable	food sample	Unknown	Single	25g	5	0		
Meat from turkey - fresh - at processing plant - Surveillance	private lab	Unspecified	Not applicable	food sample > meat	Unknown	Batch	25g	20	0		
Meat from turkey - fresh - at processing plant - Surveillance	private lab	Census	Industry sampling	food sample > meat	Unknown	Single	500g	38	0		

	C. lari	C. upsaliensis	Thermophilic Campylobacter spp., unspecified
Meat from broilers (Gallus gallus) - carcase - at slaughterhouse			
Meat from broilers (Gallus gallus) - fresh - at processing plant			5

Table Campylobacter in poultry meat

	C. lari	C. upsaliensis	Thermophilic Campylobacter spp., unspecified
Meat from broilers (Gallus gallus) - fresh - at retail			
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - at processing plant			
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - at processing plant			
Meat from broilers (Gallus gallus) - meat products - raw but intended to be eaten cooked - at processing plant			
Meat from turkey - carcase - at slaughterhouse			
Meat from turkey - fresh - at processing plant			4
Meat from geese - carcase - at slaughterhouse			
Meat from broilers (Gallus gallus) - fresh - at processing plant - Surveillance			4
Meat from broilers (Gallus gallus) - fresh - at processing plant - Surveillance			8
Meat from broilers (Gallus gallus) - fresh - unspecified - Surveillance			1
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - at processing plant - Surveillance			10
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - at processing plant - Surveillance			45

Table Campylobacter in poultry meat

	C. lari	C. upsaliensis	Thermophilic Campylobacter spp., unspecified
Meat from duck - carcase - unspecified			11
Meat from geese - carcase - at processing plant			
Meat from geese - carcase - unspecified			
Meat from turkey - fresh - at processing plant - Surveillance			
Meat from turkey - fresh - at processing plant - Surveillance			

2.2.4 Campylobacter in animals

A. Thermophilic Campylobacter in Gallus gallus

Monitoring system

Sampling strategy

Sample collection in broiler slaughter houses was specified by weeks of the study period in 2008 in the Timetables according to General Veterinary Officer Guidelines. Samples were collected by official veterinarians and reffered to designated laboratories.
Direct culture on a selective medium suitable for Campylobacter spp. was used. The plates were incubated at 41.5 +/- 1C in a micro-aerobic atmosphere for at least 48 +/-2h. Isolation and confirmation of Campylobacter were carried out according to the standart ISO method. The Campylobacter spp. isolates were speciated using a molecular method based on the PCR technique.

In 2010 and 2009 there was no programme or survey at broilers farm. Information concernig to cattle origin from NRL, which carried out some reaserch.

Table Campylobacter in animals

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Units tested	Total units positive for Campylobacter	C. coli	C. jejuni	C. lari
Cattle (bovine animals) - at AI station - Unspecified	RVL	Unspecified	Industry sampling	animal sample > organ/tissue	Unknown	Animal	413	0			
Cattle (bovine animals) - at farm	RVL	Selective sampling	Industry sampling	animal sample > nasal swab	Unknown	Animal	149	0			
Zoo animals, all - at zoo - Surveillance	RVL	Objective sampling	Industry sampling	animal sample > faeces	Unknown	Animal	2	0			
Zoo animals, all - at zoo - Surveillance	RVL	Unspecified	Industry sampling	animal sample > cloacal swab	Unknown	Animal	2	0			

	C. upsaliensis	Thermophilic Campylobacter spp., unspecified
Cattle (bovine animals) - at AI station - Unspecified		
Cattle (bovine animals) - at farm		
Zoo animals, all - at zoo - Surveillance		
Zoo animals, all - at zoo - Surveillance		

2.2.5 Antimicrobial resistance in Campylobacter isolates

A. Antimicrobial resistance in Campylobacter jejuni and coli in poultry

Additional information

Table Antimicrobial susceptibility testing of Campylobacter in Meat from bovine animals

Campylobacter	C. coli		C. jejuni		Campylobacter spp., unspecified	
Isolates out of a monitoring program (yes/no)	yes		yes			
Number of isolates available in the laboratory	1		2			
Antimicrobials:	N	n	N	n	N	n
Aminoglycosides - Gentamicin	1	0	2	0		
Fluoroquinolones - Ciprofloxacin	1	0	2	0		
Macrolides - Erythromycin	1	0	2	0		
Quinolones - Nalidixic acid	1	0	2	1		
Tetracyclines - Tetracycline	1	0	2	0		
Fully sensitive	1	1	2	1		
Resistant to 1 antimicrobial	1	0	2	0		
Resistant to 2 antimicrobials	1	0	2	1		
Resistant to 3 antimicrobials	1	0	2	0		
Resistant to 4 antimicrobials	1	0	2	0		
Resistant to >4 antimicrobials	1	0	2	0		

Table Antimicrobial susceptibility testing of Campylobacter in Meat from pig

Campylobacter	C. coli		C. jejuni		Campylobacter spp., unspecified	
Isolates out of a monitoring program (yes/no)	yes		yes			
Number of isolates available in the laboratory	5		3			
Antimicrobials:	N	n	N	n	N	n
Aminoglycosides - Gentamicin	5	0	3	0		
Fluoroquinolones - Ciprofloxacin	5	2	3	2		
Macrolides - Erythromycin	5	0	3	0		
Quinolones - Nalidixic acid	5	2	3	1		
Tetracyclines - Tetracycline	5	4	3	0		
Fully sensitive	5	0	3	1		
Resistant to 1 antimicrobial	5	3	3	1		
Resistant to 2 antimicrobials	5	1	3	1		
Resistant to 3 antimicrobials	5	1	3	0		
Resistant to 4 antimicrobials	5	0	3	0		
Resistant to >4 antimicrobials	5	0	3	0		

Table Antimicrobial susceptibility testing of Campylobacter in Meat from broilers (Gallus gallus)

Campylobacter	C. coli		C. jejuni		Campylobacter spp., unspecified	
Isolates out of a monitoring program (yes/no)	yes		yes			
Number of isolates available in the laboratory	132		157			
Antimicrobials:	N	n	N	n	N	n
Aminoglycosides - Gentamicin	132	0	157	0		
Fluoroquinolones - Ciprofloxacin	132	104	157	139		
Macrolides - Erythromycin	132	6	157	0		
Quinolones - Nalidixic acid	132	104	157	135		
Tetracyclines - Tetracycline	132	75	157	93		
Fully sensitive	132	8	157	14		
Resistant to 1 antimicrobial	132	4	157	5		
Resistant to 2 antimicrobials	132	32	157	52		
Resistant to 3 antimicrobials	132	67	157	86		
Resistant to 4 antimicrobials	132	5	157	0		
Resistant to >4 antimicrobials	132	0	157	0		

Table Antimicrobial susceptibility testing of Campylobacter in Meat from other poultry species

Campylobacter	C. coli		C. jejuni		Campylobacter spp., unspecified	
Isolates out of a monitoring program (yes/no)			yes			
Number of isolates available in the laboratory			1			
Antimicrobials:	N	n	N	n	N	n
Aminoglycosides - Gentamicin			1	0		
Fluoroquinolones - Ciprofloxacin			1	0		
Macrolides - Erythromycin			1	0		
Quinolones - Nalidixic acid			1	0		
Tetracyclines - Tetracycline			1	0		
Fully sensitive			1	1		
Resistant to 1 antimicrobial			1	0		
Resistant to 2 antimicrobials			1	0		
Resistant to 3 antimicrobials			1	0		
Resistant to 4 antimicrobials			1	0		
Resistant to >4 antimicrobials			1	0		

Footnote:

geese meat

Table Antimicrobial susceptibility testing of Campylobacter in Meat from turkey

Campylobacter	C. coli		C. jejuni	
Isolates out of a monitoring program (yes/no)	yes		yes	
Number of isolates available in the laboratory	3		2	
Antimicrobials:	N	n	N	n
Aminoglycosides - Gentamicin	3	0	2	0
Fluoroquinolones - Ciprofloxacin	3	3	2	2
Quinolones - Nalidixic acid	3	3	2	2
Tetracyclines - Tetracycline	3	2	2	1
Fully sensitive	3	0	2	0
Macrolides - Erythromycin	3	1	2	0
Resistant to 1 antimicrobial	3	0	2	0
Resistant to 2 antimicrobials	3	1	2	1
Resistant to 3 antimicrobials	3	1	2	1
Resistant to 4 antimicrobials	3	1	2	0
Resistant to >4 antimicrobials	3	0	2	0

Table Antimicrobial susceptibility testing of C. jejuni in Meat from geese - carcase - at slaughterhouse - quantitative data [Dilution method]

Concentration (µg/ml), number of isolates with a concentration of inhibition equal to

C. jejuni	Meat from geese - carcase - at slaughterhouse																									
Isolates out of a monitoring program (yes/no)	yes																									
Number of isolates available in the laboratory	1																									
Antimicrobials:	Cut-off value	N	n	<=0.002	<=0.004	0.008	0.015	0.016	0.03	0.06	0.12	0.25	0.5	1	2	4	8	16	32	64	128	256	512	>4096	1024	2048
Aminoglycosides - Gentamicin	1	1	0										1													
Aminoglycosides - Streptomycin		1	1												1											
Fluoroquinolones - Ciprofloxacin	1	1	0								1															
Quinolones - Nalidixic acid	16	1	0													1										
Tetracyclines - Tetracycline	2	1	0									1														
Macrolides - Erythromycin	4	1	0										1													

C. jejuni	Meat from geese - carcase - at slaughterhouse	
Isolates out of a monitoring program (yes/no)	yes	
Number of isolates available in the laboratory	1	
Antimicrobials:	lowest	highest
Aminoglycosides - Gentamicin	0.12	16
Aminoglycosides - Streptomycin	1	16
Fluoroquinolones - Ciprofloxacin	0.06	4
Quinolones - Nalidixic acid	2	64
Tetracyclines - Tetracycline	0.25	16
Macrolides - Erythromycin	0.5	32

Table Antimicrobial susceptibility testing of C. jejuni in Meat from geese - carcase - at slaughterhouse - quantitative data [Dilution method]

Table Antimicrobial susceptibility testing of C. jejuni in Meat from broilers (Gallus gallus) - fresh - at retail - quantitative data [Dilution method]

Concentration (µg/ml), number of isolates with a concentration of inhibition equal to

C. jejuni	Meat from broilers (Gallus gallus) - fresh - at retail																								
Isolates out of a monitoring program (yes/no)	yes																								
Number of isolates available in the laboratory	23																								
Antimicrobials:	Cut-off value	N	n	<=0.002	<=0.004	0.008	0.015	0.016	0.03	0.06	0.12	0.25	0.5	1	2	4	8	16	32	64	128	256	512	>4096	1024	2048
Aminoglycosides - Gentamicin	1	23	0								9	13	1												
Aminoglycosides - Streptomycin		23	23											19	1				3						
Fluoroquinolones - Ciprofloxacin	1	23	23													7	16								
Quinolones - Nalidixic acid	16	23	22															1	3	10	9				
Tetracyclines - Tetracycline	2	23	12									10	1			1			11						
Macrolides - Erythromycin	4	23	0										23												

C. jejuni	Meat from broilers (Gallus gallus) - fresh - at retail	
Isolates out of a monitoring program (yes/no)	yes	
Number of isolates available in the laboratory	23	
Antimicrobials:	lowest	highest
Aminoglycosides - Gentamicin	0.12	16
Aminoglycosides - Streptomycin	1	16
Fluoroquinolones - Ciprofloxacin	0.06	4
Quinolones - Nalidixic acid	2	64
Tetracyclines - Tetracycline	0.25	16
Macrolides - Erythromycin	0.5	32

Table Antimicrobial susceptibility testing of C. jejuni in Meat from broilers (Gallus gallus) - fresh - at retail - quantitative data [Dilution method]

Table Antimicrobial susceptibility testing of C. jejuni in Meat from turkey - carcase - at slaughterhouse - quantitative data [Dilution method]

Concentration (µg/ml), number of isolates with a concentration of inhibition equal to

C. jejuni	Meat from turkey - carcase - at slaughterhouse																								
Isolates out of a monitoring program (yes/no)	yes																								
Number of isolates available in the laboratory	2																								
Antimicrobials:	Cut-off value	N	n	<=0.002	<=0.004	0.008	0.015	0.016	0.03	0.06	0.12	0.25	0.5	1	2	4	8	16	32	64	128	256	512	>4096	1024	2048
Aminoglycosides - Gentamicin	1	2	0									1	1												
Aminoglycosides - Streptomycin		2	2											1				1							
Fluoroquinolones - Ciprofloxacin	1	2	2													2									
Quinolones - Nalidixic acid	16	2	2																	2					
Tetracyclines - Tetracycline	2	2	1										1					1							
Macrolides - Erythromycin	4	2	0										2												

C. jejuni	Meat from turkey - carcase - at slaughterhouse	
Isolates out of a monitoring program (yes/no)	yes	
Number of isolates available in the laboratory	2	
Antimicrobials:	lowest	highest
Aminoglycosides - Gentamicin	0.12	16
Aminoglycosides - Streptomycin	1	16
Fluoroquinolones - Ciprofloxacin	0.06	4
Quinolones - Nalidixic acid	2	64
Tetracyclines - Tetracycline	0.25	16
Macrolides - Erythromycin	0.5	32

Table Antimicrobial susceptibility testing of C. jejuni in Meat from turkey - carcase - at slaughterhouse - quantitative data [Dilution method]

Table Antimicrobial susceptibility testing of C. coli in Meat from turkey - carcase - at slaughterhouse - quantitative data [Dilution method]

Concentration (µg/ml), number of isolates with a concentration of inhibition equal to

C. coli	Meat from turkey - carcase - at slaughterhouse																								
Isolates out of a monitoring program (yes/no)	yes																								
Number of isolates available in the laboratory	3																								
Antimicrobials:	Cut-off value	N	n	<=0.002	<=0.004	0.008	0.015	0.016	0.03	0.06	0.12	0.25	0.5	1	2	4	8	16	32	64	128	256	512	>4096	1024	2048
Aminoglycosides - Gentamicin	2	3	0										3												
Aminoglycosides - Streptomycin		3	3											1	1			1							
Fluoroquinolones - Ciprofloxacin	1	3	3													3									
Quinolones - Nalidixic acid	32	3	3																	3					
Tetracyclines - Tetracycline	2	3	2											1				2							
Macrolides - Erythromycin	16	2	0									1		1											

C. coli	Meat from turkey - carcase - at slaughterhouse	
Isolates out of a monitoring program (yes/no)	yes	
Number of isolates available in the laboratory	3	
Antimicrobials:	lowest	highest
Aminoglycosides - Gentamicin	0.12	16
Aminoglycosides - Streptomycin	1	16
Fluoroquinolones - Ciprofloxacin	0.06	4
Quinolones - Nalidixic acid	2	64
Tetracyclines - Tetracycline	0.25	16
Macrolides - Erythromycin	0.5	32

Table Antimicrobial susceptibility testing of C. coli in Meat from turkey - carcase - at slaughterhouse - quantitative data [Dilution method]

Table Antimicrobial susceptibility testing of C. jejuni in Meat from bovine animals - carcase - at slaughterhouse - quantitative data [Dilution method]

Concentration (µg/ml), number of isolates with a concentration of inhibition equal to

C. jejuni	Meat from bovine animals - carcase - at slaughterhouse																									
Isolates out of a monitoring program (yes/no)	yes																									
Number of isolates available in the laboratory	2																									
Antimicrobials:	Cut-off value	N	n	<=0.002	<=0.004	0.008	0.015	0.016	0.03	0.06	0.12	0.25	0.5	1	2	4	8	16	32	64	128	256	512	>4096	1024	2048
Aminoglycosides - Gentamicin	1	2	0									2														
Aminoglycosides - Streptomycin		2	2											2												
Fluoroquinolones - Ciprofloxacin	1	2	1								1					1										
Quinolones - Nalidixic acid	16	2	1														1			1						
Tetracyclines - Tetracycline	2	2	0									1		1												
Macrolides - Erythromycin	4	2	0										2													

C. jejuni	Meat from bovine animals - carcase - at slaughterhouse	
Isolates out of a monitoring program (yes/no)	yes	
Number of isolates available in the laboratory	2	
Antimicrobials:	lowest	highest
Aminoglycosides - Gentamicin	0.12	16
Aminoglycosides - Streptomycin	1	16
Fluoroquinolones - Ciprofloxacin	0.06	4
Quinolones - Nalidixic acid	2	64
Tetracyclines - Tetracycline	0.25	16
Macrolides - Erythromycin	0.5	32

Table Antimicrobial susceptibility testing of C. jejuni in Meat from bovine animals - carcase - at slaughterhouse - quantitative data [Dilution method]

Table Antimicrobial susceptibility testing of C. coli in Meat from bovine animals - carcase - at slaughterhouse - quantitative data [Dilution method]

Concentration (µg/ml), number of isolates with a concentration of inhibition equal to

C. coli	Meat from bovine animals - carcase - at slaughterhouse																									
Isolates out of a monitoring program (yes/no)	yes																									
Number of isolates available in the laboratory	1																									
Antimicrobials:	Cut-off value	N	n	<=0.002	<=0.004	0.008	0.015	0.016	0.03	0.06	0.12	0.25	0.5	1	2	4	8	16	32	64	128	256	512	>4096	1024	2048
Aminoglycosides - Gentamicin	2	1	0											1												
Aminoglycosides - Streptomycin		1	1															1								
Fluoroquinolones - Ciprofloxacin	1	1	0							1																
Quinolones - Nalidixic acid	32	1	0														1									
Tetracyclines - Tetracycline	2	1	0									1														
Macrolides - Erythromycin	16	1	0										1													

C. coli	Meat from bovine animals - carcase - at slaughterhouse	
Isolates out of a monitoring program (yes/no)	yes	
Number of isolates available in the laboratory	1	
Antimicrobials:	lowest	highest
Aminoglycosides - Gentamicin	0.12	16
Aminoglycosides - Streptomycin	1	16
Fluoroquinolones - Ciprofloxacin	0.06	4
Quinolones - Nalidixic acid	2	64
Tetracyclines - Tetracycline	0.25	16
Macrolides - Erythromycin	0.5	32

Table Antimicrobial susceptibility testing of C. coli in Meat from bovine animals - carcase - at slaughterhouse - quantitative data [Dilution method]

Table Antimicrobial susceptibility testing of C. jejuni in Meat from pig - carcase - at slaughterhouse - quantitative data [Dilution method]

Concentration (µg/ml), number of isolates with a concentration of inhibition equal to

C. jejuni	Meat from pig - carcase - at slaughterhouse																									
Isolates out of a monitoring program (yes/no)	yes																									
Number of isolates available in the laboratory	3																									
Antimicrobials:	Cut-off value	N	n	<=0.002	<=0.004	0.008	0.015	0.016	0.03	0.06	0.12	0.25	0.5	1	2	4	8	16	32	64	128	256	512	>4096	1024	2048
Aminoglycosides - Gentamicin	1	3	0									2	1													
Aminoglycosides - Streptomycin		3	3											3												
Fluoroquinolones - Ciprofloxacin	1	3	2							1						2										
Quinolones - Nalidixic acid	16	3	1												1	1				1						
Tetracyclines - Tetracycline	2	3	0									2	1													
Macrolides - Erythromycin	4	3	0										3													

C. jejuni	Meat from pig - carcase - at slaughterhouse	
Isolates out of a monitoring program (yes/no)	yes	
Number of isolates available in the laboratory	3	
Antimicrobials:	lowest	highest
Aminoglycosides - Gentamicin	0.12	16
Aminoglycosides - Streptomycin	1	16
Fluoroquinolones - Ciprofloxacin	0.06	4
Quinolones - Nalidixic acid	2	64
Tetracyclines - Tetracycline	0.25	16
Macrolides - Erythromycin	0.5	32

Table Antimicrobial susceptibility testing of C. jejuni in Meat from pig - carcase - at slaughterhouse - quantitative data [Dilution method]

Table Antimicrobial susceptibility testing of C. coli in Meat from pig - carcase - at slaughterhouse - quantitative data [Dilution method]

Concentration (µg/ml), number of isolates with a concentration of inhibition equal to

C. coli	Meat from pig - carcase - at slaughterhouse																								
Isolates out of a monitoring program (yes/no)	yes																								
Number of isolates available in the laboratory	5																								
Antimicrobials:	Cut-off value	N	n	<=0.002	<=0.004	0.008	0.015	0.016	0.03	0.06	0.12	0.25	0.5	1	2	4	8	16	32	64	128	256	512	>4096	1024	2048
Aminoglycosides - Gentamicin	2	5	0										2	3											
Aminoglycosides - Streptomycin		5	5															5							
Fluoroquinolones - Ciprofloxacin	1	5	2							3						2									
Quinolones - Nalidixic acid	32	5	2													1	2			2					
Tetracyclines - Tetracycline	2	5	4										1				1	3							
Macrolides - Erythromycin	16	5	0										3	1	1										

C. coli	Meat from pig - carcase - at slaughterhouse	
Isolates out of a monitoring program (yes/no)	yes	
Number of isolates available in the laboratory	5	
Antimicrobials:	lowest	highest
Aminoglycosides - Gentamicin	0.12	16
Aminoglycosides - Streptomycin	1	16
Fluoroquinolones - Ciprofloxacin	0.06	4
Quinolones - Nalidixic acid	2	64
Tetracyclines - Tetracycline	0.25	16
Macrolides - Erythromycin	0.5	32

Table Antimicrobial susceptibility testing of C. coli in Meat from pig - carcase - at slaughterhouse - quantitative data [Dilution method]

Table Antimicrobial susceptibility testing of C. jejuni in Meat from broilers (Gallus gallus) - carcase - at slaughterhouse - quantitative data [Dilution method]

Concentration (µg/ml), number of isolates with a concentration of inhibition equal to

C. jejuni	Meat from broilers (Gallus gallus) - carcase - at slaughterhouse																								
Isolates out of a monitoring program (yes/no)	yes																								
Number of isolates available in the laboratory	134																								
Antimicrobials:	Cut-off value	N	n	<=0.002	<=0.004	0.008	0.015	0.016	0.03	0.06	0.12	0.25	0.5	1	2	4	8	16	32	64	128	256	512	>4096	1024	2048
Aminoglycosides - Gentamicin	1	134	0								44	56	33	1											
Aminoglycosides - Streptomycin		134	134											88	10			36							
Fluoroquinolones - Ciprofloxacin	1	134	116							13	2	3				116									
Quinolones - Nalidixic acid	16	134	113												2	14	3	2	14	99					
Tetracyclines - Tetracycline	2	134	81									40	8	5				81							
Macrolides - Erythromycin	4	134	0										119	14	1										

C. jejuni	Meat from broilers (Gallus gallus) - carcase - at slaughterhouse	
Isolates out of a monitoring program (yes/no)	yes	
Number of isolates available in the laboratory	134	
Antimicrobials:	lowest	highest
Aminoglycosides - Gentamicin	0.12	16
Aminoglycosides - Streptomycin	1	16
Fluoroquinolones - Ciprofloxacin	0.06	4
Quinolones - Nalidixic acid	2	64
Tetracyclines - Tetracycline	0.25	16
Macrolides - Erythromycin	0.5	32

Table Antimicrobial susceptibility testing of C. jejuni in Meat from broilers (Gallus gallus) - carcase - at slaughterhouse - quantitative data [Dilution method]

Table Antimicrobial susceptibility testing of C. coli in Meat from broilers (Gallus gallus) - carcase - at slaughterhouse - quantitative data [Dilution method]

Concentration (µg/ml), number of isolates with a concentration of inhibition equal to

C. coli	Meat from broilers (Gallus gallus) - carcase - at slaughterhouse																								
Isolates out of a monitoring program (yes/no)	yes																								
Number of isolates available in the laboratory	109																								
Antimicrobials:	Cut-off value	N	n	<=0.002	<=0.004	0.008	0.015	0.016	0.03	0.06	0.12	0.25	0.5	1	2	4	8	16	32	64	128	256	512	>4096	1024	2048
Aminoglycosides - Gentamicin	2	109	0									3	75	31											
Aminoglycosides - Streptomycin		109	109											5	55	9	1	39							
Fluoroquinolones - Ciprofloxacin	1	109	97							8	1	3				97									
Quinolones - Nalidixic acid	32	109	97													9	2	1		97					
Tetracyclines - Tetracycline	2	109	73									31	1	4				73							
Macrolides - Erythromycin	16	109	6										94	7	2				6						

C. coli	Meat from broilers (Gallus gallus) - carcase - at slaughterhouse	
Isolates out of a monitoring program (yes/no)	yes	
Number of isolates available in the laboratory	109	
Antimicrobials:	lowest	highest
Aminoglycosides - Gentamicin	0.12	16
Aminoglycosides - Streptomycin	1	16
Fluoroquinolones - Ciprofloxacin	0.06	4
Quinolones - Nalidixic acid	2	64
Tetracyclines - Tetracycline	0.25	16
Macrolides - Erythromycin	0.5	32

Table Antimicrobial susceptibility testing of C. coli in Meat from broilers (Gallus gallus) - carcase - at slaughterhouse - quantitative data [Dilution method]

Table Antimicrobial susceptibility testing of C. coli in Meat from broilers (Gallus gallus) - fresh - at retail - quantitative data [Dilution method]

Concentration (µg/ml), number of isolates with a concentration of inhibition equal to

C. coli	Meat from broilers (Gallus gallus) - fresh - at retail																								
Isolates out of a monitoring program (yes/no)	yes																								
Number of isolates available in the laboratory	7																								
Antimicrobials:	Cut-off value	N	n	<=0.002	<=0.004	0.008	0.015	0.016	0.03	0.06	0.12	0.25	0.5	1	2	4	8	16	32	64	128	256	512	>4096	1024	2048
Aminoglycosides - Gentamicin	2	7	0									1	4	2											
Aminoglycosides - Neomycin																									
Aminoglycosides - Streptomycin		7	7											2	3	1		1							
Fluoroquinolones - Ciprofloxacin	1	7	7													7									
Quinolones - Nalidixic acid	32	7	7																	7					
Tetracyclines - Tetracycline	2	7	2									5						2							
Macrolides - Erythromycin	16	7	0										7												

C. coli	Meat from broilers (Gallus gallus) - fresh - at retail	
Isolates out of a monitoring program (yes/no)	yes	
Number of isolates available in the laboratory	7	
Antimicrobials:	lowest	highest
Aminoglycosides - Gentamicin	0.12	16
Aminoglycosides - Neomycin	1	16
Aminoglycosides - Streptomycin		
Fluoroquinolones - Ciprofloxacin	0.06	4
Quinolones - Nalidixic acid	2	64

Table Antimicrobial susceptibility testing of C. coli in Meat from broilers (Gallus gallus) - fresh - at retail - quantitative data [Dilution method]

C. coli	Meat from broilers (Gallus gallus) - fresh - at retail	
Isolates out of a monitoring program (yes/no)	yes	
Number of isolates available in the laboratory	7	
Antimicrobials:	lowest	highest
Tetracyclines - Tetracycline	0.25	16
Macrolides - Erythromycin	0.5	32

Table Cut-off values used for antimicrobial susceptibility testing of C. coli in Animals

Test Method Used	Standard methods used for testing

			Concentration (microg/ml)	Zone diameter (mm)
		Standard	Resistant >	Resistant <=
Aminoglycosides	Gentamicin		2	
	Streptomycin		4	
Fluoroquinolones	Ciprofloxacin		1	
Macrolides	Erythromycin		16	
Tetracyclines	Tetracycline		2	

Table Cut-off values used for antimicrobial susceptibility testing of C. coli in Feed

Test Method Used	Standard methods used for testing

			Concentration (microg/ml)	Zone diameter (mm)
		Standard	Resistant >	Resistant <=
Aminoglycosides	Gentamicin		2	
	Streptomycin		4	
Fluoroquinolones	Ciprofloxacin		1	
Macrolides	Erythromycin		16	
Tetracyclines	Tetracycline		2	

Table Cut-off values used for antimicrobial susceptibility testing of C. coli in Food

Test Method Used	Standard methods used for testing
Broth dilution	

			Concentration (microg/ml)	Zone diameter (mm)
		Standard	Resistant >	Resistant <=
Aminoglycosides	Gentamicin	EFSA	2	
	Streptomycin	NON-EFSA		
Fluoroquinolones	Ciprofloxacin	EFSA	1	
Macrolides	Erythromycin	EFSA	16	
Quinolones	Nalidixic acid		32	
Tetracyclines	Tetracycline	EFSA	2	

Table Cut-off values used for antimicrobial susceptibility testing of C. jejuni in Animals

Test Method Used	Standard methods used for testing

			Concentration (microg/ml)	Zone diameter (mm)
		Standard	Resistant >	Resistant <=
Aminoglycosides	Gentamicin		1	
	Streptomycin		2	
Fluoroquinolones	Ciprofloxacin		1	
Macrolides	Erythromycin		4	
Tetracyclines	Tetracycline		2	

Table Cut-off values used for antimicrobial susceptibility testing of C. jejuni in Feed

Test Method Used	Standard methods used for testing

			Concentration (microg/ml)	Zone diameter (mm)
		Standard	Resistant >	Resistant <=
Aminoglycosides	Gentamicin		1	
	Streptomycin		2	
Fluoroquinolones	Ciprofloxacin		1	
Macrolides	Erythromycin		4	
Tetracyclines	Tetracycline		2	

Table Cut-off values used for antimicrobial susceptibility testing of C. jejuni in Food

Test Method Used	Standard methods used for testing
Broth dilution	

			Concentration (microg/ml)	Zone diameter (mm)
		Standard	Resistant >	Resistant <=
Aminoglycosides	Gentamicin	EFSA	1	
	Streptomycin	NON-EFSA		
Fluoroquinolones	Ciprofloxacin	EFSA	1	
Macrolides	Erythromycin	EFSA	4	
Quinolones	Nalidixic acid		16	
Tetracyclines	Tetracycline	EFSA	2	

2.3 LISTERIOSIS

2.3.1 General evaluation of the national situation

A. Listeriosis general evaluation

History of the disease and/or infection in the country

Listeriosis is obligatory registrated disease as well as appears on the list zoonoses and zoonotic agents subject to monitoring according to the Act from 11 March 2004 on animal health protection and control of animal diseases.
The detailed scope of the method and date of the occurrence of information about listeriosis sets the regulation on the scope, method and timing ofto provide information on the occurrence of infectious diseases subject to control and registration , and the results of the monitoring of zoonoses and zoonotic agents and related antimicrobial resistance.

National evaluation of the recent situation, the trends and sources of infection

Additional information

2.3.2 Listeriosis in humans

A. Listeriosis in humans

Reporting system in place for the human cases

Information was direct to ECDC.

2.3.3 Listeria in foodstuffs

Table Listeria monocytogenes in milk and dairy products

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for L. monocytogenes	Units tested with detection method	Listeria monocytogenes presence in x g
Milk, cows' - raw milk for manufacture - intended for manufacture of raw or low heat-treated products - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample > milk	Unknown	Single	25ml	2	0	2	
Milk, cows' - pasteurised milk - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample > milk	Unknown	Batch	10ml	20	0		
Milk, goats' - pasteurised milk - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample > milk	Unknown	Batch	10ml	5	0		
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample	Unknown	Batch	10g	5	0		
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample	Unknown	Batch	10g	25	0		
Cheeses made from cows' milk - hard - made from raw or low heat-treated milk - at processing plant - Surveillance	RVL	Census	Official and industry sampling	food sample	Unknown	Batch	25g	125	0	125	
Cheeses made from cows' milk - hard - made from pasteurised milk - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample	Unknown	Batch	10g	20	0		
Cheeses made from goats' milk - soft and semi-soft - made from pasteurised milk - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample	Unknown	Batch	25g	15	0	15	

Table Listeria monocytogenes in milk and dairy products

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for L. monocytogenes	Units tested with detection method	Listeria monocytogenes presence in x g
Cheeses made from goats' milk - hard - made from pasteurised milk - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample	Unknown		25g	5	0	5	
Cheeses made from sheep's milk - soft and semi-soft - made from raw or low heat-treated milk - at processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample	Unknown	Single	25g	1	0	1	
Cheeses made from sheep's milk - soft and semi-soft - made from pasteurised milk - at processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample	Unknown	Batch	25g	40	0	35	
Cheeses made from sheep's milk - hard - made from raw or low heat-treated milk - at processing plant - Surveillance	private lab	Census	Industry sampling	food sample	Unknown	Batch	10g	130	5		
Cheeses made from sheep's milk - hard - made from pasteurised milk - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample	Unknown	Batch	1g	5	0		
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample	Unknown	Batch	10g	35	0		
Dairy products (excluding cheeses) - butter - made from pasteurised milk - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample	Unknown	Single	25g	7	0	7	
Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - at processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample	Unknown	Batch	25g	20	0	20	
Dairy products (excluding cheeses) - cream - made from pasteurised milk - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample	Unknown	Batch	10g	50	0		

Table Listeria monocytogenes in milk and dairy products

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for L. monocytogenes	Units tested with detection method	Listeria monocytogenes presence in x g
Cheeses made from cows' milk - fresh - made from pasteurised milk - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample	Unknown	Single	25g	15	0	15	
Cheeses made from cows' milk - fresh - made from pasteurised milk - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample	Unknown	Batch	25g	40	0	40	
Cheeses made from cows' milk - fresh - made from pasteurised milk - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample	Unknown	Batch	25g	30	0	30	
Cheeses made from cows' milk - fresh - made from pasteurised milk - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample	Unknown	Batch	10g	15	0		
Cheeses made from cows' milk - fresh - made from pasteurised milk - unspecified - Surveillance	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	1g	20	0		
Cheeses made from cows' milk - fresh - made from pasteurised milk - unspecified - Surveillance	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	25g	117	0	117	
Cheeses made from cows' milk - hard - made from pasteurised milk - at farm - Surveillance	RVL	Census	Industry sampling	food sample	Unknown	Single	25g	3	1	3	1
Cheeses made from cows' milk - hard - made from pasteurised milk - at farm - Surveillance	RVL	Census	Official sampling	food sample	Unknown	Single	25g	5	0	5	
Cheeses made from cows' milk - hard - made from pasteurised milk - at processing plant - Surveillance	RVL	Census	Industry sampling	food sample	Unknown	Single	1g	5	0		
Cheeses made from cows' milk - hard - made from pasteurised milk - at processing plant - Surveillance	private lab	Census	Industry sampling	food sample	Unknown		25g	66	0	66	

Table Listeria monocytogenes in milk and dairy products

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for L. monocytogenes	Units tested with detection method	Listeria monocytogenes presence in x g
Cheeses made from cows' milk - hard - made from pasteurised milk - at processing plant - Surveillance	NRL	Census	Official sampling	food sample	Unknown	Batch	25g	5	0	5	
Cheeses made from cows' milk - hard - made from pasteurised milk - at processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample	Unknown	Single	25g	30	0	25	0
Cheeses made from cows' milk - hard - made from pasteurised milk - at processing plant - Surveillance	private lab	Census	HACCP and own checks	food sample	Unknown	Batch	25g	15	0	15	
Cheeses made from cows' milk - hard - made from pasteurised milk - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample	Unknown	Single	1g	17	0		
Cheeses made from cows' milk - hard - made from pasteurised milk - at processing plant - Surveillance	RVL	Census	Official sampling	food sample	Unknown	Batch	25g	5	0	5	
Cheeses made from cows' milk - hard - made from pasteurised milk - at processing plant - Surveillance	RVL	Census	Official sampling	food sample	Unknown	Single	25g	80	0	80	
Cheeses made from cows' milk - hard - made from pasteurised milk - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample	Unknown	Batch	10g	20	0		
Cheeses made from cows' milk - hard - made from pasteurised milk - at processing plant - Surveillance	private lab	Unspecified	Industry sampling	food sample	Unknown		25g	115	0	115	
Cheeses made from cows' milk - hard - made from pasteurised milk - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample	Unknown	Batch	25g	177	0	177	

Table Listeria monocytogenes in milk and dairy products

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for L. monocytogenes	Units tested with detection method	Listeria monocytogenes presence in x g
Cheeses made from cows' milk - hard - made from pasteurised milk - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample	Unknown	Batch	25g	117	0	117	
Cheeses made from cows' milk - hard - made from pasteurised milk - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample	Unknown	Batch	125g	1	0	1	
Cheeses made from cows' milk - hard - made from pasteurised milk - at processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample	Unknown	Batch	125g	19	0	19	
Cheeses made from cows' milk - hard - made from pasteurised milk - at processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	25g	642	0	510	
Cheeses made from cows' milk - hard - made from pasteurised milk - at processing plant - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample	Unknown	Single	25g	30	0	5	
Cheeses made from cows' milk - hard - made from pasteurised milk - at processing plant - Surveillance	RVL	Census	Industry sampling	food sample	Unknown	Single	25g	5	0	5	
Cheeses made from cows' milk - hard - made from pasteurised milk - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample	Unknown	Single	25g	28	0	28	
Cheeses made from cows' milk - hard - made from pasteurised milk - at processing plant - Surveillance	private lab	Unspecified	Industry sampling	food sample	Unknown	Batch	25g	859	0	699	
Cheeses made from cows' milk - hard - made from pasteurised milk - at processing plant - Surveillance	NRL	Census	Industry sampling	food sample	Unknown	Batch	25g	25	0	25	

Table Listeria monocytogenes in milk and dairy products

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for L. monocytogenes	Units tested with detection method	Listeria monocytogenes presence in x g
Cheeses made from cows' milk - hard - made from pasteurised milk - unspecified - Surveillance	RVL	Census	Official sampling	food sample	Unknown	Batch	10g	5	0		
Cheeses made from cows' milk - hard - made from pasteurised milk - unspecified - Surveillance	private lab	Objective sampling	Official sampling	food sample	Unknown	Single	1g	5	0		
Cheeses made from cows' milk - hard - made from pasteurised milk - unspecified - Surveillance	private lab	Census	Industry sampling	food sample	Unknown	Single	200g	106	0		
Cheeses made from cows' milk - hard - made from pasteurised milk - unspecified - Surveillance	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	25g	122	0	122	
Cheeses made from cows' milk - hard - made from pasteurised milk - unspecified - Surveillance	private lab	Unspecified	Not applicable	food sample	Unknown	Batch	25g	38	0	38	
Cheeses made from cows' milk - hard - made from raw or low heat-treated milk - at farm - Surveillance	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	25g	114	2	112	1
Cheeses made from cows' milk - hard - made from raw or low heat-treated milk - at processing plant - Surveillance	private lab	Objective sampling	Industry sampling	food sample	Unknown	Batch	25g	100	0	100	
Cheeses made from cows' milk - hard - made from raw or low heat-treated milk - at processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	25g	150	0	120	
Cheeses made from cows' milk - hard - made from raw or low heat-treated milk - at processing plant - Surveillance	private lab	Unspecified	HACCP and own checks	food sample	Unknown	Single	25g	527	0	257	

Table Listeria monocytogenes in milk and dairy products

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for L. monocytogenes	Units tested with detection method	Listeria monocytogenes presence in x g
Cheeses made from cows' milk - hard - made from raw or low heat-treated milk - unspecified - Surveillance	private lab	Unspecified	Industry sampling	food sample	Unknown	Single	25g	65	0	65	
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - at processing plant - Surveillance	RVL	Census	Industry sampling	food sample	Unknown	Single	25g	21	0	21	
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample	Unknown	Batch	25g	238	0	238	
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample	Unknown	Batch	25g	195	0	195	
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample	Unknown	Batch	125g	5	0	5	
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - at processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample	Unknown	Single	1g	10	0		
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - at processing plant - Surveillance	RVL	Census	Industry sampling	food sample	Unknown	Single	1g	1	0		
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - at processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	25g	461	0	371	
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - at processing plant - Surveillance	private lab	Unspecified	Not applicable	food sample	Unknown	Batch	25g	5	0	5	

Table Listeria monocytogenes in milk and dairy products

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for L. monocytogenes	Units tested with detection method	Listeria monocytogenes presence in x g
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample	Unknown	Batch	25g	10	0	10	
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample	Unknown	Single	25g	12	0	12	
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - at processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample	Unknown	Batch	125g	18	0	18	
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - at processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample	Unknown	Single	25g	75	0	75	
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample	Unknown	Batch	10g	150	0		
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - at processing plant - Surveillance	private lab	Objective sampling	Industry sampling	food sample	Unknown	Batch	25g	61	0	2	
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - at processing plant - Surveillance	private lab	Census	Industry sampling	food sample	Unknown	Single	25g	46	0	46	
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - at processing plant - Surveillance	RVL	Census	Official sampling	food sample	Unknown	Single	25g	60	0	60	
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - at processing plant - Surveillance	private lab	Unspecified	Not applicable	food sample	Unknown	Batch	10g	16	0		

Table Listeria monocytogenes in milk and dairy products

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for L. monocytogenes	Units tested with detection method	Listeria monocytogenes presence in x g
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - at processing plant - Surveillance	private lab	Unspecified	Industry sampling	food sample	Unknown	Batch	25g	690	0	590	
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - at processing plant - Surveillance	private lab	Unspecified	Industry sampling	food sample	Unknown	Single	25g	35	0	35	
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample	Unknown	Single	1g	5	0		
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - at processing plant - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample	Unknown	Single	25g	149	0	18	
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - unspecified - Surveillance	private lab	Unspecified	Industry sampling	food sample	Unknown	Single	25g	50	0	50	
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - unspecified - Surveillance	RVL	Census	Official sampling	food sample	Unknown	Batch	10g	5	0		
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - unspecified - Surveillance	private lab	Objective sampling	Official sampling	food sample	Unknown	Single	1g	29	0		
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - at processing plant - Surveillance	RVL	Census	Official sampling	food sample	Unknown	Batch	25g	5	0	5	
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - at processing plant - Surveillance	private lab	Objective sampling	Industry sampling	food sample	Unknown	Batch	25g	10	0	7	

Table Listeria monocytogenes in milk and dairy products

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for L. monocytogenes	Units tested with detection method	Listeria monocytogenes presence in x g
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - at processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	25g	150	1	145	1
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - at processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample	Unknown	Batch	25g	3	0	3	
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - at processing plant - Surveillance	private lab	Unspecified	HACCP and own checks	food sample	Unknown	Single	25g	364	0	184	
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample	Unknown	Batch	10g	5	0		
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - at processing plant - Surveillance	private lab	Census	Industry sampling	food sample	Unknown	Batch	25g	20	0	10	
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample	Unknown	Batch	25g	75	0	75	
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - at processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample	Unknown	Batch	20g	1	0		
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample	Unknown	Batch	25g	50	0	50	
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - at processing plant - Surveillance	RVL	Census	Official sampling	food sample	Unknown	Batch	10g	10	0		

Table Listeria monocytogenes in milk and dairy products

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for L. monocytogenes	Units tested with detection method	Listeria monocytogenes presence in x g
Cheeses made from goats' milk - hard - made from pasteurised milk - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample	Unknown	Single	25g	5	0	5	
Cheeses made from goats' milk - soft and semi-soft - made from pasteurised milk - at farm - Surveillance	RVL	Census	Industry sampling	food sample	Unknown	Single	25g	1	0	1	
Cheeses made from goats' milk - soft and semi-soft - made from pasteurised milk - at farm - Surveillance	RVL	Census	Official sampling	food sample	Unknown	Single	25g	5	0	5	
Cheeses made from goats' milk - soft and semi-soft - made from pasteurised milk - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample	Unknown	Batch	25g	20	0	20	
Cheeses made from goats' milk - soft and semi-soft - made from pasteurised milk - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample	Unknown	Batch	10g	30	0		
Cheeses made from goats' milk - soft and semi-soft - made from pasteurised milk - at processing plant - Surveillance	private lab	Unspecified	Industry sampling	food sample	Unknown	Batch	25g	15	0	15	
Cheeses made from goats' milk - soft and semi-soft - made from pasteurised milk - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample	Unknown	Single	25g	5	0	5	
Cheeses made from sheep's milk - fresh - made from pasteurised milk - unspecified - Surveillance	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	25g	5	0	5	
Cheeses made from sheep's milk - hard - made from raw or low heat-treated milk - at farm - Surveillance	RVL	Unspecified	Industry sampling	food sample	Unknown	Single	25g	1	0	1	

Table Listeria monocytogenes in milk and dairy products

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for L. monocytogenes	Units tested with detection method	Listeria monocytogenes presence in x g
Cheeses made from sheep's milk - hard - made from raw or low heat-treated milk - at farm - Surveillance	RVL	Unspecified	Official sampling	food sample	Unknown	Single	25g	4	0	4	
Cheeses made from sheep's milk - hard - made from raw or low heat-treated milk - at farm - Surveillance	RVL	Census	Official sampling	food sample	Unknown	Single	25g	5	0	5	
Cheeses made from sheep's milk - soft and semi-soft - made from pasteurised milk - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample	Unknown	Batch	1g	6	0		
Cheeses made from sheep's milk - soft and semi-soft - made from pasteurised milk - at processing plant - Surveillance	NRL	Selective sampling	Industry sampling	food sample	Unknown	Single	25g	3	0	3	
Cheeses made from sheep's milk - soft and semi-soft - made from pasteurised milk - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample	Unknown	Batch	25g	30	0	30	
Cheeses made from sheep's milk - soft and semi-soft - made from raw or low heat-treated milk - at farm - Surveillance	RVL	Unspecified	Official sampling	food sample	Unknown	Batch	25g	3	0	3	
Cheeses made from sheep's milk - soft and semi-soft - made from raw or low heat-treated milk - at processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample	Unknown	Batch	125g	2	0	2	
Cheeses, made from unspecified milk or other animal milk - at processing plant - Surveillance (sandwich spreads based on cheese)	RVL	Unspecified	Official sampling	food sample	Unknown	Batch	25g	5	0	5	
Cheeses, made from unspecified milk or other animal milk - at processing plant - Surveillance (sandwich spreads based on cheese)	RVL	Unspecified	Industry sampling	food sample	Unknown	Batch	1g	5	0		

Table Listeria monocytogenes in milk and dairy products

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for L. monocytogenes	Units tested with detection method	Listeria monocytogenes presence in x g
Cheeses, made from unspecified milk or other animal milk - at processing plant - Surveillance (sandwich spreads based on cheese)	RVL	Unspecified	Industry sampling	food sample	Unknown	Batch	25g	5	0	5	
Cheeses, made from unspecified milk or other animal milk - unspecified - Surveillance (processed cheese)	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	1g	15	0		
Cheeses, made from unspecified milk or other animal milk - unspecified - Surveillance (processed cheese)	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	25g	36	0	36	
Dairy products (excluding cheeses) - at processing plant - Surveillance (flavour milk)	private lab	Objective sampling	Industry sampling	food sample	Unknown	Batch	25g	10	0	10	
Dairy products (excluding cheeses) - at processing plant - Surveillance (milk powder, whey powder, buttermilk powder)	RVL	Objective sampling	Industry sampling	food sample	Unknown	Batch	25g	141	0	141	
Dairy products (excluding cheeses) - at processing plant - Surveillance (milk powder, whey powder, buttermilk powder)	RVL	Unspecified	Official sampling	food sample	Unknown	Batch	25g	20	0	20	
Dairy products (excluding cheeses) - at processing plant - Surveillance (milk powder, whey powder, buttermilk powder)	RVL	Unspecified	Official sampling	food sample	Unknown	Single	25g	15	0	15	
Dairy products (excluding cheeses) - at processing plant - Surveillance (milk powder, whey powder, buttermilk powder)	RVL	Census	Industry sampling	food sample	Unknown	Single	25g	15	0	15	
Dairy products (excluding cheeses) - at processing plant - Surveillance (milk powder, whey powder, buttermilk powder)	private lab	Unspecified	Industry sampling	food sample	Unknown	Batch	25g	9	0	9	

Table Listeria monocytogenes in milk and dairy products

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for L. monocytogenes	Units tested with detection method	Listeria monocytogenes presence in x g
Dairy products (excluding cheeses) - at processing plant - Surveillance (milk powder, whey powder, buttermilk powder)	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	25g	445	0	348	
Dairy products (excluding cheeses) - at processing plant - Surveillance (milk powder, whey powder, buttermilk powder)	RVL	Objective sampling	Official and industry sampling	food sample	Unknown	Single	25g	46	0	35	
Dairy products (excluding cheeses) - at processing plant - Surveillance (milk powder, whey powder, buttermilk powder)	private lab	Unspecified	Industry sampling	food sample	Unknown	Single	25g	20	0	20	
Dairy products (excluding cheeses) - at processing plant - Surveillance (milk powder, whey powder, buttermilk powder)	RVL	Objective sampling	Official sampling	food sample	Unknown	Batch	25g	70	0	70	
Dairy products (excluding cheeses) - at processing plant - Surveillance (milk powder, whey powder, buttermilk powder)	RVL	Objective sampling	Industry sampling	food sample	Unknown	Single	25g	4	0	4	
Dairy products (excluding cheeses) - at processing plant - Surveillance (milk powder, whey powder, buttermilk powder)	private lab	Objective sampling	Industry sampling	food sample	Unknown	Batch	25g	30	0	30	
Dairy products (excluding cheeses) - at processing plant - Surveillance (milk powder, whey powder, buttermilk powder)	RVL	Objective sampling	Industry sampling	food sample	Unknown	Batch	10g	15	0		
Dairy products (excluding cheeses) - at processing plant - Surveillance (milk powder, whey powder, buttermilk powder)	RVL	Objective sampling	Official sampling	food sample	Unknown	Batch	10g	10	0		
Dairy products (excluding cheeses) - at processing plant - Surveillance (milk powder, whey powder, buttermilk powder)	RVL	Census	Industry sampling	food sample	Unknown	Single	1g	1	0		

Table Listeria monocytogenes in milk and dairy products

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for L. monocytogenes	Units tested with detection method	Listeria monocytogenes presence in x g
Dairy products (excluding cheeses) - at processing plant - Surveillance (milk powder, whey powder, buttermilk powder)	RVL	Census	Official sampling	food sample	Unknown	Single	25g	20	0	20	
Dairy products (excluding cheeses) - at processing plant - Surveillance (milk powder, whey powder, buttermilk powder)	RVL	Census	Official and industry sampling	food sample	Unknown	Batch	25g	67	0	67	
Dairy products (excluding cheeses) - butter - made from pasteurised milk - at processing plant - Surveillance	private lab	Unspecified	Industry sampling	food sample	Unknown	Single	25g	20	0	20	
Dairy products (excluding cheeses) - butter - made from pasteurised milk - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample	Unknown	Single	1g	5	0		
Dairy products (excluding cheeses) - butter - made from pasteurised milk - at processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample	Unknown	Single	25g	5	0	5	
Dairy products (excluding cheeses) - butter - made from pasteurised milk - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample	Unknown	Batch	125g	1	0	1	
Dairy products (excluding cheeses) - butter - made from pasteurised milk - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample	Unknown	Batch	25g	25	0	25	
Dairy products (excluding cheeses) - butter - made from pasteurised milk - at processing plant - Surveillance	private lab	Census	Industry sampling	food sample	Unknown	Single	25g	11	0	11	
Dairy products (excluding cheeses) - butter - made from pasteurised milk - at processing plant - Surveillance	private lab	Census	HACCP and own checks	food sample	Unknown	Batch	25g	6	0		

Table Listeria monocytogenes in milk and dairy products

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for L. monocytogenes	Units tested with detection method	Listeria monocytogenes presence in x g
Dairy products (excluding cheeses) - butter - made from pasteurised milk - at processing plant - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample	Unknown	Single	25g	258	0	18	
Dairy products (excluding cheeses) - butter - made from pasteurised milk - at processing plant - Surveillance	RVL	Census	Official sampling	food sample	Unknown	Batch	25g	15	0	15	
Dairy products (excluding cheeses) - butter - made from pasteurised milk - at processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	25g	126	0	96	
Dairy products (excluding cheeses) - butter - made from pasteurised milk - at processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Batch	20g	3	0		
Dairy products (excluding cheeses) - butter - made from pasteurised milk - at processing plant - Surveillance	RVL	Census	Industry sampling	food sample	Unknown	Single	25g	5	0	5	
Dairy products (excluding cheeses) - butter - made from pasteurised milk - at processing plant - Surveillance	RVL	Census	Official sampling	food sample	Unknown	Single	25g	20	0	20	
Dairy products (excluding cheeses) - butter - made from pasteurised milk - at processing plant - Surveillance	private lab	Objective sampling	Industry sampling	food sample	Unknown	Batch	25g	21	0	11	
Dairy products (excluding cheeses) - butter - made from pasteurised milk - at processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample	Unknown	Batch	125g	3	0	3	
Dairy products (excluding cheeses) - butter - made from pasteurised milk - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample	Unknown	Single	25g	10	0	10	

Table Listeria monocytogenes in milk and dairy products

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for L. monocytogenes	Units tested with detection method	Listeria monocytogenes presence in x g
Dairy products (excluding cheeses) - butter - made from pasteurised milk - at processing plant - Surveillance	private lab	Unspecified	Industry sampling	food sample	Unknown	Batch	25g	206	0	176	
Dairy products (excluding cheeses) - butter - made from pasteurised milk - unspecified - Surveillance	private lab	Unspecified	Not applicable	food sample	Unknown	Batch	25g	16	0	16	
Dairy products (excluding cheeses) - butter - made from pasteurised milk - unspecified - Surveillance	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	25g	71	0	71	
Dairy products (excluding cheeses) - butter - made from pasteurised milk - unspecified - Surveillance	private lab	Census	Industry sampling	food sample	Unknown	Single	200g	4	0		
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - at processing plant - Surveillance	RVL	Census	Official sampling	food sample	Unknown	Batch	25g	13	0	13	
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample	Unknown	Batch	25g	75	0	75	
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample	Unknown	Batch	10g	30	0		
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - at processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	25g	100	0	100	
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - at processing plant - Surveillance	private lab	Unspecified	HACCP and own checks	food sample	Unknown	Single	25g	54	0	54	

Table Listeria monocytogenes in milk and dairy products

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for L. monocytogenes	Units tested with detection method	Listeria monocytogenes presence in x g
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample	Unknown	Single	25g	7	0	7	
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample	Unknown	Batch	25g	85	0	85	
Dairy products (excluding cheeses) - cream - made from pasteurised milk - at processing plant - Surveillance	private lab	Census	Industry sampling	food sample	Unknown	Single	25g	20	0	20	
Dairy products (excluding cheeses) - cream - made from pasteurised milk - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample	Unknown	Batch	125g	2	0	2	
Dairy products (excluding cheeses) - cream - made from pasteurised milk - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample	Unknown	Batch	25g	102	0	102	
Dairy products (excluding cheeses) - cream - made from pasteurised milk - at processing plant - Surveillance	private lab	Unspecified	Industry sampling	food sample	Unknown	Batch	25g	115	0	80	
Dairy products (excluding cheeses) - cream - made from pasteurised milk - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample	Unknown	Batch	10g	60	0		
Dairy products (excluding cheeses) - cream - made from pasteurised milk - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample	Unknown	Single	25g	6	0	6	
Dairy products (excluding cheeses) - cream - made from pasteurised milk - at processing plant - Surveillance	private lab	Objective sampling	Industry sampling	food sample	Unknown	Batch	25g	40	0	20	

Table Listeria monocytogenes in milk and dairy products

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for L. monocytogenes	Units tested with detection method	Listeria monocytogenes presence in x g
Dairy products (excluding cheeses) - cream - made from pasteurised milk - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample	Unknown	Single	25g	13	0	13	
Dairy products (excluding cheeses) - cream - made from pasteurised milk - at processing plant - Surveillance	RVL	Census	Official sampling	food sample	Unknown	Batch	25g	20	0	20	
Dairy products (excluding cheeses) - cream - made from pasteurised milk - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample	Unknown	Single	1g	5	0		
Dairy products (excluding cheeses) - cream - made from pasteurised milk - at processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample	Unknown	Single	25g	10	0	10	
Dairy products (excluding cheeses) - cream - made from pasteurised milk - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample	Unknown	Batch	25g	157	0	157	
Dairy products (excluding cheeses) - cream - made from pasteurised milk - at processing plant - Surveillance	RVL	Census	Industry sampling	food sample	Unknown	Single	25g	5	0	5	
Dairy products (excluding cheeses) - cream - made from pasteurised milk - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample	Unknown	Batch	25g	10	0	10	
Dairy products (excluding cheeses) - cream - made from pasteurised milk - at processing plant - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample	Unknown	Single	25g	2	0		
Dairy products (excluding cheeses) - cream - made from pasteurised milk - at processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample	Unknown	Batch	125g	11	0	11	

Table Listeria monocytogenes in milk and dairy products

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for L. monocytogenes	Units tested with detection method	Listeria monocytogenes presence in x g
Dairy products (excluding cheeses) - cream - made from pasteurised milk - at processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	10g	97	0	46	
Dairy products (excluding cheeses) - cream - made from pasteurised milk - at processing plant - Surveillance	RVL	Census	Official sampling	food sample	Unknown	Single	25g	5	0	5	
Dairy products (excluding cheeses) - cream - made from pasteurised milk - unspecified - Surveillance	private lab	Census	Industry sampling	food sample	Unknown	Single	200g	10	0		
Dairy products (excluding cheeses) - cream - made from pasteurised milk - unspecified - Surveillance	RVL	Unspecified	Industry sampling	food sample	Unknown	Single	1g	20	0		
Dairy products (excluding cheeses) - cream - made from pasteurised milk - unspecified - Surveillance	RVL	Unspecified	Industry sampling	food sample	Unknown	Single	25g	33	0	33	
Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - at processing plant - Surveillance	private lab	Census	Industry sampling	food sample	Unknown	Batch	25g	20	0	20	
Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - at processing plant - Surveillance	private lab	Unspecified	Not applicable	food sample	Unknown	Batch	25g	7	0	7	
Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - at processing plant - Surveillance	private lab	Unspecified	HACCP and own checks	food sample	Unknown	Single	25g	102	0	102	
Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - at processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	25g	90	0	85	

Table Listeria monocytogenes in milk and dairy products

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for L. monocytogenes	Units tested with detection method	Listeria monocytogenes presence in x g
Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - at processing plant - Surveillance	private lab	Unspecified	Not applicable	food sample	Unknown	Batch	25g	46	0	46	
Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - at processing plant - Surveillance	private lab	Unspecified	Not applicable	food sample	Unknown	Batch	10g	30	0		
Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample	Unknown	Batch	25g	15	0	15	
Dairy products (excluding cheeses) - dairy desserts - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample	Unknown	Batch	25g	21	0	21	
Dairy products (excluding cheeses) - dairy desserts - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample	Unknown	Batch	25g	70	0	70	
Dairy products (excluding cheeses) - dairy desserts - unspecified - Surveillance	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	1g	10	0		
Dairy products (excluding cheeses) - dairy desserts - unspecified - Surveillance	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	25g	36	0	36	
Dairy products (excluding cheeses) - dairy products, not specified - at processing plant - Surveillance (sweet cream)	RVL	Census	Official sampling	food sample	Unknown	Single	25g	5	0	5	
Dairy products (excluding cheeses) - dairy products, not specified - at processing plant - Surveillance (sweet cream)	RVL	Objective sampling	Official sampling	food sample	Unknown	Batch	25g	5	0	5	
Dairy products (excluding cheeses) - dairy products, not specified - at processing plant - Surveillance (unfermented dairy products)	RVL	Unspecified	Industry sampling	food sample	Unknown	Batch	25g	5	0	5	

Table Listeria monocytogenes in milk and dairy products

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for L. monocytogenes	Units tested with detection method	Listeria monocytogenes presence in x g
Dairy products (excluding cheeses) - dairy products, not specified - at processing plant - Surveillance (unfermented dairy products)	private lab	Unspecified	Industry sampling	food sample	Unknown	Single	25g	20	0	20	
Dairy products (excluding cheeses) - dairy products, not specified - at processing plant - Surveillance (unfermented dairy products)	RVL	Unspecified	Industry sampling	food sample	Unknown	Batch	1g	5	0		
Dairy products (excluding cheeses) - dairy products, not specified - at processing plant - Surveillance (unfermented dairy products)	RVL	Unspecified	Official sampling	food sample	Unknown	Batch	25g	5	0	5	
Dairy products (excluding cheeses) - dairy products, not specified - unspecified - Surveillance (sweet cream)	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	25g	29	0	29	
Dairy products (excluding cheeses) - dairy products, not specified - unspecified - Surveillance (unfermented dairy products)	private lab	Objective sampling	Official sampling	food sample	Unknown	Single	1g	38	0		
Dairy products (excluding cheeses) - fermented dairy products - at processing plant - Surveillance	private lab	Census	Industry sampling	food sample	Unknown	Batch	25g	15	0	10	
Dairy products (excluding cheeses) - fermented dairy products - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample	Unknown	Batch	125g	3	0	3	
Dairy products (excluding cheeses) - fermented dairy products - at processing plant - Surveillance [1)]	RVL	Unspecified	Official sampling	food sample	Unknown	Batch	20ml	3	0		
Dairy products (excluding cheeses) - fermented dairy products - at processing plant - Surveillance	private lab	Objective sampling	Industry sampling	food sample	Unknown	Batch	25g	52	0	42	

Table Listeria monocytogenes in milk and dairy products

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for L. monocytogenes	Units tested with detection method	Listeria monocytogenes presence in x g
Dairy products (excluding cheeses) - fermented dairy products - at processing plant - Surveillance (yogurt, kefir, sour milk, buttermilk)	RVL	Unspecified	Official sampling	food sample	Unknown	Batch	125g	15	0	15	
Dairy products (excluding cheeses) - fermented dairy products - at processing plant - Surveillance (yogurt, kefir, sour milk, buttermilk)	RVL	Unspecified	Industry sampling	food sample	Unknown	Single	25g	5	0	5	
Dairy products (excluding cheeses) - fermented dairy products - at processing plant - Surveillance (yogurt, kefir, sour milk, buttermilk)	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	25g	131	0	83	
Dairy products (excluding cheeses) - fermented dairy products - at processing plant - Surveillance (yogurt, kefir, sour milk, buttermilk)	RVL	Unspecified	Industry sampling	food sample	Unknown	Batch	1g	15	0		
Dairy products (excluding cheeses) - fermented dairy products - at processing plant - Surveillance (yogurt, kefir, sour milk, buttermilk)	RVL	Unspecified	Industry sampling	food sample	Unknown	Single	1g	5	0		
Dairy products (excluding cheeses) - fermented dairy products - at processing plant - Surveillance (yogurt, kefir, sour milk, buttermilk)	RVL	Unspecified	Industry sampling	food sample	Unknown	Batch	25g	15	0	15	
Dairy products (excluding cheeses) - fermented dairy products - at processing plant - Surveillance (yogurt, kefir, sour milk, buttermilk)	RVL	Unspecified	Official sampling	food sample	Unknown	Batch	25g	7	0	7	
Dairy products (excluding cheeses) - fermented dairy products - at processing plant - Surveillance (yogurt,kefir, sour milk, buttermilk)	RVL	Objective sampling	Official sampling	food sample	Unknown	Batch	25g	102	0	102	
Dairy products (excluding cheeses) - fermented dairy products - at processing plant - Surveillance (yogurt,kefir, sour milk, buttermilk)	RVL	Unspecified	Official sampling	food sample	Unknown	Single	25g	10	0	10	

Table Listeria monocytogenes in milk and dairy products

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for L. monocytogenes	Units tested with detection method	Listeria monocytogenes presence in x g
Dairy products (excluding cheeses) - fermented dairy products - at processing plant - Surveillance (yogurt,kefir, sour milk, buttermilk)	RVL	Objective sampling	Official sampling	food sample	Unknown	Batch	10g	10	0		
Dairy products (excluding cheeses) - fermented dairy products - at processing plant - Surveillance (yogurt,kefir, sour milk, buttermilk)	RVL	Objective sampling	Industry sampling	food sample	Unknown	Batch	10g	70	0		
Dairy products (excluding cheeses) - fermented dairy products - at processing plant - Surveillance (yogurt,kefir, sour milk, buttermilk)	RVL	Objective sampling	Industry sampling	food sample	Unknown	Single	25g	6	0	6	
Dairy products (excluding cheeses) - fermented dairy products - at processing plant - Surveillance (yogurt,kefir, sour milk, buttermilk)	RVL	Census	Industry sampling	food sample	Unknown	Single	25g	10	0	10	
Dairy products (excluding cheeses) - fermented dairy products - at processing plant - Surveillance (yogurt,kefir, sour milk, buttermilk)	RVL	Objective sampling	Industry sampling	food sample	Unknown	Batch	25g	124	0	124	
Dairy products (excluding cheeses) - fermented dairy products - at processing plant - Surveillance (yogurt,kefir, sour milk, buttermilk)	RVL	Census	Official and industry sampling	food sample	Unknown	Batch	25g	25	0	25	
Dairy products (excluding cheeses) - fermented dairy products - at processing plant - Surveillance (yogurt,kefir, sour milk, buttermilk)	RVL	Objective sampling	Official and industry sampling	food sample	Unknown	Single	25g	16	0	10	
Dairy products (excluding cheeses) - fermented dairy products - at processing plant - Surveillance (yogurt,kefir, sour milk, buttermilk)	RVL	Census	Official sampling	food sample	Unknown	Single	25g	26	0	26	
Dairy products (excluding cheeses) - fermented dairy products - unspecified - Surveillance [2)]	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	1g	110	0		

Table Listeria monocytogenes in milk and dairy products

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for L. monocytogenes	Units tested with detection method	Listeria monocytogenes presence in x g
Dairy products (excluding cheeses) - fermented dairy products - unspecified - Surveillance (yogurt, kefir, sour milk, buttermilk)	private lab	Objective sampling	Official sampling	food sample	Unknown	Single	1g	25	0		
Dairy products (excluding cheeses) - fermented dairy products - unspecified - Surveillance (yogurt, kefir, sour milk, buttermilk)	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	25g	227	0	227	
Dairy products (excluding cheeses) - fermented dairy products - unspecified - Surveillance (yogurt, kefir, sour milk, buttermilk)	private lab	Census	Industry sampling	food sample	Unknown	Single	200g	279	0		
Dairy products (excluding cheeses) - fermented dairy products - unspecified - Surveillance (yogurt, kefir, sour milk, buttermilk)	private lab	Unspecified	Not applicable	food sample	Unknown	Batch	25g	104	0	104	
Dairy products (excluding cheeses) - ice-cream - at processing plant - Surveillance	RVL	Census	Official sampling	food sample	Unknown	Single	25g	26	0	26	
Dairy products (excluding cheeses) - ice-cream - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample	Unknown	Batch	25g	18	0	18	
Dairy products (excluding cheeses) - ice-cream - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample	Unknown	Batch	25g	45	0	45	
Dairy products (excluding cheeses) - ice-cream - at processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	25g	59	0	55	
Dairy products (excluding cheeses) - ice-cream - at processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample	Unknown	Batch	25g	20	0	20	
Dairy products (excluding cheeses) - ice-cream - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample	Unknown	Single	25g	23	0	23	
Dairy products (excluding cheeses) - ice-cream - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample	Unknown	Batch	10g	115	0		

Table Listeria monocytogenes in milk and dairy products

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for L. monocytogenes	Units tested with detection method	Listeria monocytogenes presence in x g
Dairy products (excluding cheeses) - ice-cream - at processing plant - Surveillance	private lab	Objective sampling	Industry sampling	food sample	Unknown	Batch	25g	16	0	16	
Dairy products (excluding cheeses) - ice-cream - unspecified - Surveillance	RVL	Unspecified	Industry sampling	food sample	Unknown	Single	10g	8	0		
Dairy products (excluding cheeses) - ice-cream - unspecified - Surveillance	private lab	Census	Industry sampling	food sample	Unknown	Single	200g	187	0		
Dairy products (excluding cheeses) - milk powder and whey powder - at processing plant	NRL	Census	Industry sampling	food sample	Unknown	Batch	25g	11	0	11	
Dairy products (excluding cheeses) - unspecified - Surveillance (milk powder, whey powder, buttermilk powder)	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	25g	62	0	62	
Dairy products (excluding cheeses) - unspecified - Surveillance (milk powder, whey powder, buttermilk powder)	private lab	Objective sampling	Official sampling	food sample	Unknown	Single	1g	3	0		
Dairy products (excluding cheeses) - whey - at processing plant - Surveillance (liquid whey flavor)	RVL	Objective sampling	Industry sampling	food sample	Unknown	Single	25g	1	0	1	
Dairy products (excluding cheeses) - yoghurt - at processing plant (from goat's milk (peach))	NRL	Census	Industry sampling	food sample	Unknown	Batch	25g	1	0	1	
Dairy products (excluding cheeses) - yoghurt - at processing plant - Surveillance (from goats pasteurised milk)	RVL	Census	Industry sampling	food sample	Unknown	Single	25g	1	0	1	
Dairy products, unspecified - at processing plant - Surveillance (cottage cheese for baby from pasteurised milk)	RVL	Unspecified	Official sampling	food sample	Unknown	Batch	25g	2	0	2	
Dairy products, unspecified - at processing plant - Surveillance (evaporated milk)	RVL	Objective sampling	Industry sampling	food sample	Unknown	Batch	25g	5	0	5	

Table Listeria monocytogenes in milk and dairy products

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for L. monocytogenes	Units tested with detection method	Listeria monocytogenes presence in x g
Dairy products, unspecified - at processing plant - Surveillance (evaporated milk)	private lab	Objective sampling	Industry sampling	food sample	Unknown	Batch	25g	105	0	105	
Dairy products, unspecified - at processing plant - Surveillance (evaporated milk)	RVL	Objective sampling	Official sampling	food sample	Unknown	Batch	25g	5	0	5	
Dairy products, unspecified - at processing plant - Surveillance (mixtures of butter and vegetables oil)	RVL	Census	Official sampling	food sample	Unknown	Single	25g	10	0	10	
Dairy products, unspecified - unspecified - Surveillance (mixtures of butter and vegetables oil)	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	25g	19	0	19	
Milk, cows' - pasteurised milk - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample	Unknown	Batch	125ml	1	0	1	
Milk, cows' - pasteurised milk - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample > milk	Unknown	Batch	10ml	67	0		
Milk, cows' - pasteurised milk - at processing plant - Surveillance	private lab	Objective sampling	Industry sampling	food sample > milk	Unknown	Batch	25g	45	0	30	
Milk, cows' - pasteurised milk - at processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample > milk	Unknown	Batch	25ml	2	0	2	
Milk, cows' - pasteurised milk - at processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample	Unknown	Batch	1ml	5	0		
Milk, cows' - pasteurised milk - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample > milk	Unknown	Single	25ml	16	0	16	
Milk, cows' - pasteurised milk - at processing plant - Surveillance	private lab	Census	HACCP and own checks	food sample > milk	Unknown	Single	25ml	16	0	16	
Milk, cows' - pasteurised milk - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample > milk	Unknown	Batch	25ml	100	0	100	

Table Listeria monocytogenes in milk and dairy products

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for L. monocytogenes	Units tested with detection method	Listeria monocytogenes presence in x g
Milk, cows' - pasteurised milk - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample	Unknown	Batch	1ml	10	0		
Milk, cows' - pasteurised milk - at processing plant - Surveillance	private lab	Unspecified	Industry sampling	food sample	Unknown	Batch	25ml	125	0	125	
Milk, cows' - pasteurised milk - at processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample > milk	Unknown	Batch	20ml	3	0		
Milk, cows' - pasteurised milk - at processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample > milk	Unknown	Batch	25ml	2	0	2	
Milk, cows' - pasteurised milk - at processing plant - Surveillance	RVL	Census	Official sampling	food sample > milk	Unknown	Single	25ml	10	0	10	
Milk, cows' - pasteurised milk - at processing plant - Surveillance	RVL	Census	Official sampling	food sample > milk	Unknown	Batch	25ml	10	0	10	
Milk, cows' - pasteurised milk - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample	Unknown	Batch	25ml	22	0	22	
Milk, cows' - pasteurised milk - at processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample > milk	Unknown	Batch	125ml	10	0	10	
Milk, cows' - pasteurised milk - at processing plant - Surveillance	RVL	Unspecified	HACCP and own checks	food sample	Unknown	Single	25ml	24	0	24	
Milk, cows' - pasteurised milk - at processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample > milk	Unknown	Single	25ml	122	0	82	0
Milk, cows' - pasteurised milk - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample > milk	Unknown	Batch	25ml	136	0	136	
Milk, cows' - pasteurised milk - at processing plant - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample > milk	Unknown	Single	25ml	14	0		

Table Listeria monocytogenes in milk and dairy products

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for L. monocytogenes	Units tested with detection method	Listeria monocytogenes presence in x g
Milk, cows' - pasteurised milk - at processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample	Unknown	Batch	25ml	5	0	5	
Milk, cows' - pasteurised milk - at processing plant - Surveillance	private lab	Census	Industry sampling	food sample	Unknown	Batch	25ml	20	0	20	
Milk, cows' - pasteurised milk - unspecified - Surveillance	RVL	Unspecified	Official and industry sampling	food sample > milk	Unknown	Single	1ml	20	0		
Milk, cows' - pasteurised milk - unspecified - Surveillance	RVL	Unspecified	Official and industry sampling	food sample > milk	Unknown	Single	25ml	30	0	30	
Milk, cows' - pasteurised milk - unspecified - Surveillance	private lab	Unspecified	Not applicable	food sample	Unknown	Batch	25ml	21	0	21	
Milk, cows' - pasteurised milk - unspecified - Surveillance	private lab	Unspecified	Industry sampling	food sample	Unknown	Single	1ml	10	0	10	
Milk, cows' - pasteurised milk - unspecified - Surveillance	private lab	Census	Industry sampling	food sample	Unknown	Single	1000ml	2	0		
Milk, cows' - raw milk - intended for direct human consumption - at processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample > milk	Unknown	Batch	25ml	5	0	5	
Milk, cows' - raw milk - intended for direct human consumption - at processing plant - Surveillance	RVL	Census	Official sampling	food sample > milk	Unknown	Batch	25ml	10	0	10	
Milk, cows' - raw milk - intended for direct human consumption - unspecified - Surveillance	RVL	Unspecified	Official and industry sampling	food sample > milk	Unknown	Single	25ml	1	0	1	
Milk, cows' - raw milk for manufacture - intended for manufacture of pasteurised/UHT products - unspecified	RVL	Objective sampling	Official and industry sampling	food sample > milk	Unknown	Single	25g	5	0	5	
Milk, cows' - raw milk for manufacture - intended for manufacture of raw or low heat-treated products - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample > milk	Unknown	Single	25ml	1	0	1	

Table Listeria monocytogenes in milk and dairy products

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for L. monocytogenes	Units tested with detection method	Listeria monocytogenes presence in x g
Milk, cows' - raw milk for manufacture - intended for manufacture of raw or low heat-treated products - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample > milk	Unknown	Single	1ml	15	0		
Milk, cows' - raw milk for manufacture - intended for manufacture of raw or low heat-treated products - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample > milk	Unknown	Single	25ml	3	0	3	
Milk, cows' - raw milk for manufacture - intended for manufacture of raw or low heat-treated products - at processing plant - Surveillance	private lab	Objective sampling	Industry sampling	food sample > milk	Unknown	Single	25ml	15	0	15	
Milk, cows' - raw milk for manufacture - intended for manufacture of raw or low heat-treated products - at processing plant - Surveillance	NRL	Selective sampling	Industry sampling	food sample > milk	Unknown	Single	25ml	2	0	2	
Milk, goats' - UHT milk - at processing plant	NRL	Census	Industry sampling	food sample > milk	Unknown	Batch	25ml	1	0	1	
Milk, goats' - pasteurised milk - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample > milk	Unknown	Batch	25ml	10	0	10	
Milk, goats' - pasteurised milk - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample > milk	Unknown	Batch	10ml	5	0		
Milk, goats' - pasteurised milk - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample	Unknown	Batch	25ml	5	0	5	

	Units tested with enumeration method	> detection limit but <= 100 cfu/g	L. monocytogenes > 100 cfu/g
Milk, cows' - raw milk for manufacture - intended for manufacture of raw or low heat-treated products - at processing plant - Surveillance			

Table Listeria monocytogenes in milk and dairy products

	Units tested with enumeration method	> detection limit but <= 100 cfu/g	L. monocytogenes > 100 cfu/g
Milk, cows' - pasteurised milk - at processing plant - Surveillance	20		
Milk, goats' - pasteurised milk - at processing plant - Surveillance	5		
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - at processing plant - Surveillance	5		
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - at processing plant - Surveillance	25		
Cheeses made from cows' milk - hard - made from raw or low heat-treated milk - at processing plant - Surveillance			
Cheeses made from cows' milk - hard - made from pasteurised milk - at processing plant - Surveillance	20		
Cheeses made from goats' milk - soft and semi-soft - made from pasteurised milk - at processing plant - Surveillance			
Cheeses made from goats' milk - hard - made from pasteurised milk - at processing plant - Surveillance			
Cheeses made from sheep's milk - soft and semi-soft - made from raw or low heat-treated milk - at processing plant - Surveillance			
Cheeses made from sheep's milk - soft and semi-soft - made from pasteurised milk - at processing plant - Surveillance	5		

Table Listeria monocytogenes in milk and dairy products

	Units tested with enumeration method	> detection limit but <= 100 cfu/g	L. monocytogenes > 100 cfu/g
Cheeses made from sheep's milk - hard - made from raw or low heat-treated milk - at processing plant - Surveillance	130		5
Cheeses made from sheep's milk - hard - made from pasteurised milk - at processing plant - Surveillance	5		
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - at processing plant - Surveillance	35		
Dairy products (excluding cheeses) - butter - made from pasteurised milk - at processing plant - Surveillance			
Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - at processing plant - Surveillance			
Dairy products (excluding cheeses) - cream - made from pasteurised milk - at processing plant - Surveillance	50		
Cheeses made from cows' milk - fresh - made from pasteurised milk - at processing plant - Surveillance			
Cheeses made from cows' milk - fresh - made from pasteurised milk - at processing plant - Surveillance			
Cheeses made from cows' milk - fresh - made from pasteurised milk - at processing plant - Surveillance			

Table Listeria monocytogenes in milk and dairy products

	Units tested with enumeration method	> detection limit but <= 100 cfu/g	L. monocytogenes > 100 cfu/g
Cheeses made from cows' milk - fresh - made from pasteurised milk - at processing plant - Surveillance	15		
Cheeses made from cows' milk - fresh - made from pasteurised milk - unspecified - Surveillance	20		
Cheeses made from cows' milk - fresh - made from pasteurised milk - unspecified - Surveillance			
Cheeses made from cows' milk - hard - made from pasteurised milk - at farm - Surveillance			
Cheeses made from cows' milk - hard - made from pasteurised milk - at farm - Surveillance			
Cheeses made from cows' milk - hard - made from pasteurised milk - at processing plant - Surveillance	5		
Cheeses made from cows' milk - hard - made from pasteurised milk - at processing plant - Surveillance			
Cheeses made from cows' milk - hard - made from pasteurised milk - at processing plant - Surveillance			
Cheeses made from cows' milk - hard - made from pasteurised milk - at processing plant - Surveillance	5		
Cheeses made from cows' milk - hard - made from pasteurised milk - at processing plant - Surveillance			

Table Listeria monocytogenes in milk and dairy products

	Units tested with enumeration method	> detection limit but <= 100 cfu/g	L. monocytogenes > 100 cfu/g
Cheeses made from cows' milk - hard - made from pasteurised milk - at processing plant - Surveillance	17		
Cheeses made from cows' milk - hard - made from pasteurised milk - at processing plant - Surveillance			
Cheeses made from cows' milk - hard - made from pasteurised milk - at processing plant - Surveillance			
Cheeses made from cows' milk - hard - made from pasteurised milk - at processing plant - Surveillance	20		
Cheeses made from cows' milk - hard - made from pasteurised milk - at processing plant - Surveillance			
Cheeses made from cows' milk - hard - made from pasteurised milk - at processing plant - Surveillance			
Cheeses made from cows' milk - hard - made from pasteurised milk - at processing plant - Surveillance			
Cheeses made from cows' milk - hard - made from pasteurised milk - at processing plant - Surveillance			
Cheeses made from cows' milk - hard - made from pasteurised milk - at processing plant - Surveillance			

Table Listeria monocytogenes in milk and dairy products

	Units tested with enumeration method	> detection limit but <= 100 cfu/g	L. monocytogenes > 100 cfu/g
Cheeses made from cows' milk - hard - made from pasteurised milk - at processing plant - Surveillance	132		
Cheeses made from cows' milk - hard - made from pasteurised milk - at processing plant - Surveillance	25		
Cheeses made from cows' milk - hard - made from pasteurised milk - at processing plant - Surveillance			
Cheeses made from cows' milk - hard - made from pasteurised milk - at processing plant - Surveillance			
Cheeses made from cows' milk - hard - made from pasteurised milk - at processing plant - Surveillance	160		
Cheeses made from cows' milk - hard - made from pasteurised milk - at processing plant - Surveillance			
Cheeses made from cows' milk - hard - made from pasteurised milk - unspecified - Surveillance	5		
Cheeses made from cows' milk - hard - made from pasteurised milk - unspecified - Surveillance	5		
Cheeses made from cows' milk - hard - made from pasteurised milk - unspecified - Surveillance	106		

Table Listeria monocytogenes in milk and dairy products

	Units tested with enumeration method	> detection limit but <= 100 cfu/g	L. monocytogenes > 100 cfu/g
Cheeses made from cows' milk - hard - made from pasteurised milk - unspecified - Surveillance			
Cheeses made from cows' milk - hard - made from pasteurised milk - unspecified - Surveillance			
Cheeses made from cows' milk - hard - made from raw or low heat-treated milk - at farm - Surveillance	2		1
Cheeses made from cows' milk - hard - made from raw or low heat-treated milk - at processing plant - Surveillance			
Cheeses made from cows' milk - hard - made from raw or low heat-treated milk - at processing plant - Surveillance	30		
Cheeses made from cows' milk - hard - made from raw or low heat-treated milk - at processing plant - Surveillance	270		
Cheeses made from cows' milk - hard - made from raw or low heat-treated milk - unspecified - Surveillance			
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - at processing plant - Surveillance			
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - at processing plant - Surveillance			

Table Listeria monocytogenes in milk and dairy products

	Units tested with enumeration method	> detection limit but <= 100 cfu/g	L. monocytogenes > 100 cfu/g
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - at processing plant - Surveillance			
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - at processing plant - Surveillance			
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - at processing plant - Surveillance	10		
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - at processing plant - Surveillance	1		
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - at processing plant - Surveillance	90		
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - at processing plant - Surveillance			
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - at processing plant - Surveillance			
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - at processing plant - Surveillance			
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - at processing plant - Surveillance			

Table Listeria monocytogenes in milk and dairy products

	Units tested with enumeration method	> detection limit but <= 100 cfu/g	L. monocytogenes > 100 cfu/g
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - at processing plant - Surveillance			
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - at processing plant - Surveillance	150		
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - at processing plant - Surveillance	59		
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - at processing plant - Surveillance			
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - at processing plant - Surveillance			
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - at processing plant - Surveillance	16	16	
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - at processing plant - Surveillance	100		
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - at processing plant - Surveillance			
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - at processing plant - Surveillance	5		

Table Listeria monocytogenes in milk and dairy products

	Units tested with enumeration method	> detection limit but <= 100 cfu/g	L. monocytogenes > 100 cfu/g
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - at processing plant - Surveillance	131		
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - unspecified - Surveillance			
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - unspecified - Surveillance	5		
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - unspecified - Surveillance	29		
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - at processing plant - Surveillance			
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - at processing plant - Surveillance	3		
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - at processing plant - Surveillance	5		
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - at processing plant - Surveillance			
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - at processing plant - Surveillance	180		

Table Listeria monocytogenes in milk and dairy products

	Units tested with enumeration method	> detection limit but <= 100 cfu/g	L. monocytogenes > 100 cfu/g
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - at processing plant - Surveillance	5		
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - at processing plant - Surveillance	10		
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - at processing plant - Surveillance			
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - at processing plant - Surveillance	1		
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - at processing plant - Surveillance			
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - at processing plant - Surveillance	10		
Cheeses made from goats' milk - hard - made from pasteurised milk - at processing plant - Surveillance			
Cheeses made from goats' milk - soft and semi-soft - made from pasteurised milk - at farm - Surveillance			
Cheeses made from goats' milk - soft and semi-soft - made from pasteurised milk - at farm - Surveillance			

Table Listeria monocytogenes in milk and dairy products

	Units tested with enumeration method	> detection limit but <= 100 cfu/g	L. monocytogenes > 100 cfu/g
Cheeses made from goats' milk - soft and semi-soft - made from pasteurised milk - at processing plant - Surveillance			
Cheeses made from goats' milk - soft and semi-soft - made from pasteurised milk - at processing plant - Surveillance	30		
Cheeses made from goats' milk - soft and semi-soft - made from pasteurised milk - at processing plant - Surveillance			
Cheeses made from goats' milk - soft and semi-soft - made from pasteurised milk - at processing plant - Surveillance			
Cheeses made from sheep's milk - fresh - made from pasteurised milk - unspecified - Surveillance			
Cheeses made from sheep's milk - hard - made from raw or low heat-treated milk - at farm - Surveillance			
Cheeses made from sheep's milk - hard - made from raw or low heat-treated milk - at farm - Surveillance			
Cheeses made from sheep's milk - hard - made from raw or low heat-treated milk - at farm - Surveillance			
Cheeses made from sheep's milk - soft and semi-soft - made from pasteurised milk - at processing plant - Surveillance	6		

Table Listeria monocytogenes in milk and dairy products

	Units tested with enumeration method	> detection limit but <= 100 cfu/g	L. monocytogenes > 100 cfu/g
Cheeses made from sheep's milk - soft and semi-soft - made from pasteurised milk - at processing plant - Surveillance			
Cheeses made from sheep's milk - soft and semi-soft - made from pasteurised milk - at processing plant - Surveillance			
Cheeses made from sheep's milk - soft and semi-soft - made from raw or low heat-treated milk - at farm - Surveillance			
Cheeses made from sheep's milk - soft and semi-soft - made from raw or low heat-treated milk - at processing plant - Surveillance			
Cheeses, made from unspecified milk or other animal milk - at processing plant - Surveillance (sandwich spreads based on cheese)			
Cheeses, made from unspecified milk or other animal milk - at processing plant - Surveillance (sandwich spreads based on cheese)	5		
Cheeses, made from unspecified milk or other animal milk - at processing plant - Surveillance (sandwich spreads based on cheese)			
Cheeses, made from unspecified milk or other animal milk - unspecified - Surveillance (processed cheese)	15		
Cheeses, made from unspecified milk or other animal milk - unspecified - Surveillance (processed cheese)			

Table Listeria monocytogenes in milk and dairy products

	Units tested with enumeration method	> detection limit but <= 100 cfu/g	L. monocytogenes > 100 cfu/g
Dairy products (excluding cheeses) - at processing plant - Surveillance (flavour milk)			
Dairy products (excluding cheeses) - at processing plant - Surveillance (milk powder, whey powder, buttermilk powder)			
Dairy products (excluding cheeses) - at processing plant - Surveillance (milk powder, whey powder, buttermilk powder)			
Dairy products (excluding cheeses) - at processing plant - Surveillance (milk powder, whey powder, buttermilk powder)			
Dairy products (excluding cheeses) - at processing plant - Surveillance (milk powder, whey powder, buttermilk powder)			
Dairy products (excluding cheeses) - at processing plant - Surveillance (milk powder, whey powder, buttermilk powder)			
Dairy products (excluding cheeses) - at processing plant - Surveillance (milk powder, whey powder, buttermilk powder)	97		
Dairy products (excluding cheeses) - at processing plant - Surveillance (milk powder, whey powder, buttermilk powder)	11		
Dairy products (excluding cheeses) - at processing plant - Surveillance (milk powder, whey powder, buttermilk powder)			

Table Listeria monocytogenes in milk and dairy products

	Units tested with enumeration method	> detection limit but <= 100 cfu/g	L. monocytogenes > 100 cfu/g
Dairy products (excluding cheeses) - at processing plant - Surveillance (milk powder, whey powder, buttermilk powder)			
Dairy products (excluding cheeses) - at processing plant - Surveillance (milk powder, whey powder, buttermilk powder)			
Dairy products (excluding cheeses) - at processing plant - Surveillance (milk powder, whey powder, buttermilk powder)			
Dairy products (excluding cheeses) - at processing plant - Surveillance (milk powder, whey powder, buttermilk powder)	15		
Dairy products (excluding cheeses) - at processing plant - Surveillance (milk powder, whey powder, buttermilk powder)	10		
Dairy products (excluding cheeses) - at processing plant - Surveillance (milk powder, whey powder, buttermilk powder)	1		
Dairy products (excluding cheeses) - at processing plant - Surveillance (milk powder, whey powder, buttermilk powder)			
Dairy products (excluding cheeses) - at processing plant - Surveillance (milk powder, whey powder, buttermilk powder)			
Dairy products (excluding cheeses) - butter - made from pasteurised milk - at processing plant - Surveillance			

Table Listeria monocytogenes in milk and dairy products

	Units tested with enumeration method	> detection limit but <= 100 cfu/g	L. monocytogenes > 100 cfu/g
Dairy products (excluding cheeses) - butter - made from pasteurised milk - at processing plant - Surveillance	5		
Dairy products (excluding cheeses) - butter - made from pasteurised milk - at processing plant - Surveillance			
Dairy products (excluding cheeses) - butter - made from pasteurised milk - at processing plant - Surveillance			
Dairy products (excluding cheeses) - butter - made from pasteurised milk - at processing plant - Surveillance			
Dairy products (excluding cheeses) - butter - made from pasteurised milk - at processing plant - Surveillance			
Dairy products (excluding cheeses) - butter - made from pasteurised milk - at processing plant - Surveillance	6		
Dairy products (excluding cheeses) - butter - made from pasteurised milk - at processing plant - Surveillance	240		
Dairy products (excluding cheeses) - butter - made from pasteurised milk - at processing plant - Surveillance			
Dairy products (excluding cheeses) - butter - made from pasteurised milk - at processing plant - Surveillance	30		

Table Listeria monocytogenes in milk and dairy products

	Units tested with enumeration method	> detection limit but <= 100 cfu/g	L. monocytogenes > 100 cfu/g
Dairy products (excluding cheeses) - butter - made from pasteurised milk - at processing plant - Surveillance	3		
Dairy products (excluding cheeses) - butter - made from pasteurised milk - at processing plant - Surveillance			
Dairy products (excluding cheeses) - butter - made from pasteurised milk - at processing plant - Surveillance			
Dairy products (excluding cheeses) - butter - made from pasteurised milk - at processing plant - Surveillance	10		
Dairy products (excluding cheeses) - butter - made from pasteurised milk - at processing plant - Surveillance			
Dairy products (excluding cheeses) - butter - made from pasteurised milk - at processing plant - Surveillance			
Dairy products (excluding cheeses) - butter - made from pasteurised milk - at processing plant - Surveillance	30		
Dairy products (excluding cheeses) - butter - made from pasteurised milk - unspecified - Surveillance			
Dairy products (excluding cheeses) - butter - made from pasteurised milk - unspecified - Surveillance			

Table Listeria monocytogenes in milk and dairy products

	Units tested with enumeration method	> detection limit but <= 100 cfu/g	L. monocytogenes > 100 cfu/g
Dairy products (excluding cheeses) - butter - made from pasteurised milk - unspecified - Surveillance	4		
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - at processing plant - Surveillance			
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - at processing plant - Surveillance			
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - at processing plant - Surveillance	30		
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - at processing plant - Surveillance			
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - at processing plant - Surveillance			
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - at processing plant - Surveillance			
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - at processing plant - Surveillance			
Dairy products (excluding cheeses) - cream - made from pasteurised milk - at processing plant - Surveillance			

Table Listeria monocytogenes in milk and dairy products

	Units tested with enumeration method	> detection limit but <= 100 cfu/g	L. monocytogenes > 100 cfu/g
Dairy products (excluding cheeses) - cream - made from pasteurised milk - at processing plant - Surveillance			
Dairy products (excluding cheeses) - cream - made from pasteurised milk - at processing plant - Surveillance			
Dairy products (excluding cheeses) - cream - made from pasteurised milk - at processing plant - Surveillance	35		
Dairy products (excluding cheeses) - cream - made from pasteurised milk - at processing plant - Surveillance	60		
Dairy products (excluding cheeses) - cream - made from pasteurised milk - at processing plant - Surveillance			
Dairy products (excluding cheeses) - cream - made from pasteurised milk - at processing plant - Surveillance	20		
Dairy products (excluding cheeses) - cream - made from pasteurised milk - at processing plant - Surveillance			
Dairy products (excluding cheeses) - cream - made from pasteurised milk - at processing plant - Surveillance			
Dairy products (excluding cheeses) - cream - made from pasteurised milk - at processing plant - Surveillance	5		

Table Listeria monocytogenes in milk and dairy products

	Units tested with enumeration method	> detection limit but <= 100 cfu/g	L. monocytogenes > 100 cfu/g
Dairy products (excluding cheeses) - cream - made from pasteurised milk - at processing plant - Surveillance			
Dairy products (excluding cheeses) - cream - made from pasteurised milk - at processing plant - Surveillance			
Dairy products (excluding cheeses) - cream - made from pasteurised milk - at processing plant - Surveillance			
Dairy products (excluding cheeses) - cream - made from pasteurised milk - at processing plant - Surveillance			
Dairy products (excluding cheeses) - cream - made from pasteurised milk - at processing plant - Surveillance	2		
Dairy products (excluding cheeses) - cream - made from pasteurised milk - at processing plant - Surveillance			
Dairy products (excluding cheeses) - cream - made from pasteurised milk - at processing plant - Surveillance	51		
Dairy products (excluding cheeses) - cream - made from pasteurised milk - at processing plant - Surveillance			
Dairy products (excluding cheeses) - cream - made from pasteurised milk - unspecified - Surveillance	10		

Table Listeria monocytogenes in milk and dairy products

	Units tested with enumeration method	> detection limit but <= 100 cfu/g	L. monocytogenes > 100 cfu/g
Dairy products (excluding cheeses) - cream - made from pasteurised milk - unspecified - Surveillance	20		
Dairy products (excluding cheeses) - cream - made from pasteurised milk - unspecified - Surveillance			
Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - at processing plant - Surveillance			
Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - at processing plant - Surveillance			
Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - at processing plant - Surveillance			
Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - at processing plant - Surveillance	5		
Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - at processing plant - Surveillance			
Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - at processing plant - Surveillance	30	30	
Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - at processing plant - Surveillance			

Table Listeria monocytogenes in milk and dairy products

	Units tested with enumeration method	> detection limit but <= 100 cfu/g	L. monocytogenes > 100 cfu/g
Dairy products (excluding cheeses) - dairy desserts - at processing plant - Surveillance			
Dairy products (excluding cheeses) - dairy desserts - at processing plant - Surveillance			
Dairy products (excluding cheeses) - dairy desserts - unspecified - Surveillance	10		
Dairy products (excluding cheeses) - dairy desserts - unspecified - Surveillance			
Dairy products (excluding cheeses) - dairy products, not specified - at processing plant - Surveillance (sweet cream)			
Dairy products (excluding cheeses) - dairy products, not specified - at processing plant - Surveillance (sweet cream)			
Dairy products (excluding cheeses) - dairy products, not specified - at processing plant - Surveillance (unfermented dairy products)			
Dairy products (excluding cheeses) - dairy products, not specified - at processing plant - Surveillance (unfermented dairy products)			
Dairy products (excluding cheeses) - dairy products, not specified - at processing plant - Surveillance (unfermented dairy products)	5		
Dairy products (excluding cheeses) - dairy products, not specified - at processing plant - Surveillance (unfermented dairy products)			

Table Listeria monocytogenes in milk and dairy products

	Units tested with enumeration method	> detection limit but <= 100 cfu/g	L. monocytogenes > 100 cfu/g
Dairy products (excluding cheeses) - dairy products, not specified - unspecified - Surveillance (sweet cream)			
Dairy products (excluding cheeses) - dairy products, not specified - unspecified - Surveillance (unfermented dairy products)	38		
Dairy products (excluding cheeses) - fermented dairy products - at processing plant - Surveillance	5		
Dairy products (excluding cheeses) - fermented dairy products - at processing plant - Surveillance			
Dairy products (excluding cheeses) - fermented dairy products - at processing plant - Surveillance [1)]	3		
Dairy products (excluding cheeses) - fermented dairy products - at processing plant - Surveillance	10		
Dairy products (excluding cheeses) - fermented dairy products - at processing plant - Surveillance (yogurt, kefir, sour milk, buttermilk)			
Dairy products (excluding cheeses) - fermented dairy products - at processing plant - Surveillance (yogurt, kefir, sour milk, buttermilk)			
Dairy products (excluding cheeses) - fermented dairy products - at processing plant - Surveillance (yogurt, kefir, sour milk, buttermilk)	48		

Table Listeria monocytogenes in milk and dairy products

	Units tested with enumeration method	> detection limit but <= 100 cfu/g	L. monocytogenes > 100 cfu/g
Dairy products (excluding cheeses) - fermented dairy products - at processing plant - Surveillance (yogurt, kefir, sour milk, buttermilk)	15		
Dairy products (excluding cheeses) - fermented dairy products - at processing plant - Surveillance (yogurt, kefir, sour milk, buttermilk)	5		
Dairy products (excluding cheeses) - fermented dairy products - at processing plant - Surveillance (yogurt, kefir, sour milk, buttermilk)			
Dairy products (excluding cheeses) - fermented dairy products - at processing plant - Surveillance (yogurt, kefir, sour milk, buttermilk)			
Dairy products (excluding cheeses) - fermented dairy products - at processing plant - Surveillance (yogurt,kefir, sour milk, buttermilk)			
Dairy products (excluding cheeses) - fermented dairy products - at processing plant - Surveillance (yogurt,kefir, sour milk, buttermilk)			
Dairy products (excluding cheeses) - fermented dairy products - at processing plant - Surveillance (yogurt,kefir, sour milk, buttermilk)	10		
Dairy products (excluding cheeses) - fermented dairy products - at processing plant - Surveillance (yogurt,kefir, sour milk, buttermilk)	70		
Dairy products (excluding cheeses) - fermented dairy products - at processing plant - Surveillance (yogurt,kefir, sour milk, buttermilk)			

Table Listeria monocytogenes in milk and dairy products

	Units tested with enumeration method	> detection limit but <= 100 cfu/g	L. monocytogenes > 100 cfu/g
Dairy products (excluding cheeses) - fermented dairy products - at processing plant - Surveillance (yogurt,kefir, sour milk, buttermilk)			
Dairy products (excluding cheeses) - fermented dairy products - at processing plant - Surveillance (yogurt,kefir, sour milk, buttermilk)			
Dairy products (excluding cheeses) - fermented dairy products - at processing plant - Surveillance (yogurt,kefir, sour milk, buttermilk)			
Dairy products (excluding cheeses) - fermented dairy products - at processing plant - Surveillance (yogurt,kefir, sour milk, buttermilk)	6		
Dairy products (excluding cheeses) - fermented dairy products - at processing plant - Surveillance (yogurt,kefir, sour milk, buttermilk)			
Dairy products (excluding cheeses) - fermented dairy products - unspecified - Surveillance [2)]	110		
Dairy products (excluding cheeses) - fermented dairy products - unspecified - Surveillance (yogurt, kefir, sour milk, buttermilk)	25		
Dairy products (excluding cheeses) - fermented dairy products - unspecified - Surveillance (yogurt, kefir, sour milk, buttermilk)			
Dairy products (excluding cheeses) - fermented dairy products - unspecified - Surveillance (yogurt, kefir, sour milk, buttermilk)	279		

Table Listeria monocytogenes in milk and dairy products

	Units tested with enumeration method	> detection limit but <= 100 cfu/g	L. monocytogenes > 100 cfu/g
Dairy products (excluding cheeses) - fermented dairy products - unspecified - Surveillance (yogurt, kefir, sour milk, buttermilk)			
Dairy products (excluding cheeses) - ice-cream - at processing plant - Surveillance			
Dairy products (excluding cheeses) - ice-cream - at processing plant - Surveillance			
Dairy products (excluding cheeses) - ice-cream - at processing plant - Surveillance			
Dairy products (excluding cheeses) - ice-cream - at processing plant - Surveillance	4		
Dairy products (excluding cheeses) - ice-cream - at processing plant - Surveillance			
Dairy products (excluding cheeses) - ice-cream - at processing plant - Surveillance			
Dairy products (excluding cheeses) - ice-cream - at processing plant - Surveillance	115		
Dairy products (excluding cheeses) - ice-cream - at processing plant - Surveillance			
Dairy products (excluding cheeses) - ice-cream - unspecified - Surveillance	8		
Dairy products (excluding cheeses) - ice-cream - unspecified - Surveillance	187		
Dairy products (excluding cheeses) - milk powder and whey powder - at processing plant			

Table Listeria monocytogenes in milk and dairy products

	Units tested with enumeration method	> detection limit but <= 100 cfu/g	L. monocytogenes > 100 cfu/g
Dairy products (excluding cheeses) - unspecified - Surveillance (milk powder, whey powder, buttermilk powder)			
Dairy products (excluding cheeses) - unspecified - Surveillance (milk powder, whey powder, buttermilk powder)	3		
Dairy products (excluding cheeses) - whey - at processing plant - Surveillance (liquid whey flavor)			
Dairy products (excluding cheeses) - yoghurt - at processing plant (from goat's milk (peach))			
Dairy products (excluding cheeses) - yoghurt - at processing plant - Surveillance (from goats pasteurised milk)			
Dairy products, unspecified - at processing plant - Surveillance (cottage cheese for baby from pasteurised milk)			
Dairy products, unspecified - at processing plant - Surveillance (evaporated milk)			
Dairy products, unspecified - at processing plant - Surveillance (evaporated milk)			
Dairy products, unspecified - at processing plant - Surveillance (evaporated milk)			
Dairy products, unspecified - at processing plant - Surveillance (mixtures of butter and vegetables oil)			

Table Listeria monocytogenes in milk and dairy products

	Units tested with enumeration method	> detection limit but <= 100 cfu/g	L. monocytogenes > 100 cfu/g
Dairy products, unspecified - unspecified - Surveillance (mixtures of butter and vegetables oil)			
Milk, cows' - pasteurised milk - at processing plant - Surveillance			
Milk, cows' - pasteurised milk - at processing plant - Surveillance	67		
Milk, cows' - pasteurised milk - at processing plant - Surveillance	15		
Milk, cows' - pasteurised milk - at processing plant - Surveillance			
Milk, cows' - pasteurised milk - at processing plant - Surveillance	5		
Milk, cows' - pasteurised milk - at processing plant - Surveillance			
Milk, cows' - pasteurised milk - at processing plant - Surveillance			
Milk, cows' - pasteurised milk - at processing plant - Surveillance			
Milk, cows' - pasteurised milk - at processing plant - Surveillance	10		
Milk, cows' - pasteurised milk - at processing plant - Surveillance			
Milk, cows' - pasteurised milk - at processing plant - Surveillance	3		

Table Listeria monocytogenes in milk and dairy products

	Units tested with enumeration method	> detection limit but <= 100 cfu/g	L. monocytogenes > 100 cfu/g
Milk, cows' - pasteurised milk - at processing plant - Surveillance			
Milk, cows' - pasteurised milk - at processing plant - Surveillance			
Milk, cows' - pasteurised milk - at processing plant - Surveillance			
Milk, cows' - pasteurised milk - at processing plant - Surveillance			
Milk, cows' - pasteurised milk - at processing plant - Surveillance			
Milk, cows' - pasteurised milk - at processing plant - Surveillance			
Milk, cows' - pasteurised milk - at processing plant - Surveillance	40		
Milk, cows' - pasteurised milk - at processing plant - Surveillance			
Milk, cows' - pasteurised milk - at processing plant - Surveillance	14		
Milk, cows' - pasteurised milk - at processing plant - Surveillance			
Milk, cows' - pasteurised milk - at processing plant - Surveillance			
Milk, cows' - pasteurised milk - unspecified - Surveillance	20		

Table Listeria monocytogenes in milk and dairy products

	Units tested with enumeration method	> detection limit but <= 100 cfu/g	L. monocytogenes > 100 cfu/g
Milk, cows' - pasteurised milk - unspecified - Surveillance			
Milk, cows' - pasteurised milk - unspecified - Surveillance			
Milk, cows' - pasteurised milk - unspecified - Surveillance			
Milk, cows' - pasteurised milk - unspecified - Surveillance	2		
Milk, cows' - raw milk - intended for direct human consumption - at processing plant - Surveillance			
Milk, cows' - raw milk - intended for direct human consumption - at processing plant - Surveillance			
Milk, cows' - raw milk - intended for direct human consumption - unspecified - Surveillance			
Milk, cows' - raw milk for manufacture - intended for manufacture of pasteurised/UHT products - unspecified			
Milk, cows' - raw milk for manufacture - intended for manufacture of raw or low heat-treated products - at processing plant - Surveillance			
Milk, cows' - raw milk for manufacture - intended for manufacture of raw or low heat-treated products - at processing plant - Surveillance	15		
Milk, cows' - raw milk for manufacture - intended for manufacture of raw or low heat-treated products - at processing plant - Surveillance			

Table Listeria monocytogenes in milk and dairy products

	Units tested with enumeration method	> detection limit but <= 100 cfu/g	L. monocytogenes > 100 cfu/g
Milk, cows' - raw milk for manufacture - intended for manufacture of raw or low heat-treated products - at processing plant - Surveillance			
Milk, cows' - raw milk for manufacture - intended for manufacture of raw or low heat-treated products - at processing plant - Surveillance			
Milk, goats' - UHT milk - at processing plant			
Milk, goats' - pasteurised milk - at processing plant - Surveillance			
Milk, goats' - pasteurised milk - at processing plant - Surveillance	5		
Milk, goats' - pasteurised milk - at processing plant - Surveillance			

Comments:

[1)] yogurt, kefir, sour milk, buttermilk

[2)] yogurt, kefir, sour milk, buttermilk

Table Listeria monocytogenes in other foods

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for L. monocytogenes	Units tested with detection method	Listeria monocytogenes presence in x g
Meat from broilers (Gallus gallus) - fresh - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample > meat	Unknown	Single	25g	10	0	10	
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample	Unknown	Batch	10g	50	0		
Meat from pig - fresh - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample > meat	Unknown	Single	25g	4	0	4	
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample	Unknown	Single	1g	14	0		
Meat from bovine animals - fresh - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample > meat	Unknown	Single	10g	10	0		
Meat from bovine animals - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample > meat	Unknown	Batch	10g	15	0		
Fish - smoked - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample	Unknown	Single	1g	53	0		
Crustaceans - unspecified - cooked - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample	Unknown	Batch	25g	5	0	5	
Ready-to-eat salads [1)]	RVL	Objective sampling	Official sampling	food sample	Unknown	Batch	10g	5	0		
Bakery products - at processing plant	RVL	Unspecified	Industry sampling	food sample	Unknown	Batch	10g	5	0		
Bakery products - at processing plant	private lab	Objective sampling	Industry sampling	food sample	Unknown	Batch	25g	1	0	1	
Bakery products - at processing plant	RVL	Census	Official sampling	food sample	Unknown	Single	10g	4	0		
Bakery products - at processing plant	RVL	Unspecified	Industry sampling	food sample	Unknown	Single	25g	1	0	1	

Table Listeria monocytogenes in other foods

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for L. monocytogenes	Units tested with detection method	Listeria monocytogenes presence in x g
Bakery products - unspecified [2)]	RVL	Census	Official sampling	food sample	Unknown	Batch	10g	3	0		
Bakery products - unspecified [3)]	private lab	Census	Industry sampling	food sample	Unknown	Single	25g	34	0	34	
Crustaceans - unspecified - cooked - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample	Unknown	Single	25g	65	0	21	
Crustaceans - unspecified - cooked - at processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample	Unknown	Single	25g	5	0	5	
Crustaceans - unspecified - cooked - unspecified - Surveillance [4)]	private lab	Unspecified	Industry sampling	food sample	Unknown	Batch	25g	231	3	221	3
Crustaceans - unspecified - cooked - unspecified - Surveillance	private lab	Unspecified	HACCP and own checks	food sample	Unknown	Single	25g	21	0	21	
Crustaceans - unspecified - cooked - unspecified - Surveillance [5)]	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	1g	10	0		
Crustaceans - unspecified - cooked - unspecified - Surveillance [6)]	private lab	Objective sampling	Official sampling	food sample	Unknown	Single	1g	3	0		
Egg products - at packing centre [7)]	private lab		Industry sampling	food sample	Unknown	Batch	25g	14	0	9	
Egg products - at processing plant	RVL	Unspecified	Official sampling	food sample	Unknown	Single	20g	3	0		
Egg products - at processing plant	RVL	Unspecified	Official sampling	food sample	Unknown	Batch	125g	5	0	5	
Egg products - at processing plant	RVL	Unspecified	Industry sampling	food sample	Unknown	Single	25g	1	0	1	
Egg products - liquid - at packing centre (and table eggs)	RVL	Objective sampling	Industry sampling	food sample	Unknown	Batch	25g	4	0	4	
Egg products - liquid - at processing plant (and table eggs)	RVL	Objective sampling	Official sampling	food sample	Unknown	Batch	25g	5	0	5	

Table Listeria monocytogenes in other foods

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for L. monocytogenes	Units tested with detection method	Listeria monocytogenes presence in x g
Egg products - liquid - unspecified (and table eggs)	private lab	Census	Industry sampling	food sample	Unknown	Single	25g	76	0	76	
Fish - raw - frozen - at processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample	Unknown	Single	25g	81	10	41	10
Fish - raw - frozen - at processing plant - Surveillance	private lab	Census	Industry sampling	food sample	Unknown	Single	25g	47	11	27	11
Fish - raw - frozen - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample	Unknown	Single	25g	48	0	43	
Fish - raw - frozen - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample	Unknown	Single	1g	6	0	6	
Fish - raw - frozen - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample	Unknown	Single	1g	68	0	29	
Fish - raw - frozen - at processing plant - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample	Unknown	Single	25g	65	0		
Fish - raw - frozen - unspecified - Surveillance [8)]	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	1g	20	0		
Fish - smoked - at processing plant - Surveillance	RVL	Census	Industry sampling	food sample	Unknown	Single	25g	8	0	8	
Fish - smoked - at processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	25g	95	5	70	5
Fish - smoked - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample	Unknown	Single	1g	125	0		
Fish - smoked - at processing plant - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample	Unknown	Single	25g	50	3	20	3

Table Listeria monocytogenes in other foods

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for L. monocytogenes	Units tested with detection method	Listeria monocytogenes presence in x g
Fish - smoked - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample	Unknown	Batch	10g	26	0		
Fish - smoked - at processing plant - Surveillance	private lab	Unspecified	HACCP and own checks	food sample	Unknown	Single	25g	208	0	105	
Fish - smoked - at processing plant - Surveillance	RVL	Census	Official and industry sampling	food sample	Unknown	Batch	25g	65	0	65	
Fish - smoked - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample	Unknown	Batch	1g	15	0		
Fish - smoked - at processing plant - Surveillance	private lab	Census	Industry sampling	food sample	Unknown	Single	25g	300	8	111	7
Fish - smoked - at processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample	Unknown	Single	25g	46	15	46	15
Fish - smoked - at processing plant - Surveillance	private lab	Unspecified	Not applicable	food sample	Unknown	Batch	25g	5	0	5	
Fish - smoked - at processing plant - Surveillance	RVL	Census	Official sampling	food sample	Unknown	Batch	25g	25	7	25	7
Fish - smoked - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample	Unknown	Batch	10g	15	0		
Fish - smoked - at processing plant - Surveillance	RVL	Census	Industry sampling	food sample	Unknown	Single	1g	5	0		
Fish - smoked - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample	Unknown	Single	25g	278	44	278	44
Fish - smoked - at processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample	Unknown	Batch	125g	8	0	8	

Table Listeria monocytogenes in other foods

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for L. monocytogenes	Units tested with detection method	Listeria monocytogenes presence in x g
Fish - smoked - at processing plant - Surveillance	RVL	Census	Official sampling	food sample	Unknown	Single	25g	55	0	55	
Fish - smoked - at processing plant - Surveillance	private lab	Census	HACCP and own checks	food sample	Unknown	Single	25g	678	23	478	15
Fish - smoked - at processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	10g	120	0	50	
Fish - smoked - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample	Unknown	Batch	25g	105	1	105	1
Fish - smoked - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample	Unknown	Single	25g	534	79	514	79
Fish - smoked - unspecified - Surveillance [9)]	private lab	Objective sampling	Official sampling	food sample	Unknown	Single	1g	14	0		
Fish - smoked - unspecified - Surveillance [10)]	private lab	Unspecified	Industry sampling	food sample	Unknown	Batch	1g	869	0		
Fish - smoked - unspecified - Surveillance [11)]	private lab	Unspecified	Industry sampling	food sample	Unknown	Batch	25g	9514	1138	7199	978
Fish - smoked - unspecified - Surveillance [12)]	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	1g	68	0		
Fish - unspecified - at processing plant (fish-processed, other than smoked)	RVL	Objective sampling	Official sampling	food sample	Unknown	Batch	10g	13	0		
Fish - unspecified - at processing plant (fish-processed, other than smoked)	RVL	Objective sampling	Official and industry sampling	food sample	Unknown	Single	25g	25	1	15	1
Fish - unspecified - at processing plant (fish-processed, other than smoked)	RVL	Unspecified	Official sampling	food sample	Unknown	Single	1g	52	0		
Fish - unspecified - at processing plant (fish-processed, other than smoked)	RVL	Suspect sampling	Official sampling	food sample	Unknown	Batch	25g	10	2	10	2

Table Listeria monocytogenes in other foods

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for L. monocytogenes	Units tested with detection method	Listeria monocytogenes presence in x g
Fish - unspecified - at processing plant (fish-processed, other than smoked)	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Batch	20g	9	0		
Fish - unspecified - at processing plant (fish-processed, other than smoked)	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	25g	130	0	66	
Fish - unspecified - at processing plant (fish-processed, other than smoked)	RVL	Census	Official sampling	food sample	Unknown	Batch	25g	5	0	5	
Fish - unspecified - at processing plant (fish-processed, other than smoked)	RVL	Objective sampling	Official sampling	food sample	Unknown	Batch	25g	25	2	25	2
Fish - unspecified - at processing plant (fish-processed, other than smoked)	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Batch	25g	2	0	2	
Fish - unspecified - at processing plant (fish-processed, other than smoked)	RVL	Objective sampling	Industry sampling	food sample	Unknown	Batch	25g	5	0	5	
Fish - unspecified - at processing plant (fish-processed, other than smoked)	RVL	Unspecified	Official sampling	food sample	Unknown	Single	25g	15	0	15	
Fish - unspecified - at processing plant (fish-processed, other than smoked)	RVL	Unspecified	Official sampling	food sample	Unknown	Batch	125g	3	0	3	
Fish - unspecified - at processing plant (fish-processed, other than smoked)	RVL	Unspecified	Industry sampling	food sample	Unknown	Single	25g	178	25	165	25
Fish - unspecified - at processing plant (fish-processed, other than smoked)	private lab	Census	Industry sampling	food sample	Unknown	Single	200g	1	0		
Fish - unspecified - at processing plant (fish-processed, other than smoked)	private lab	Census	Industry sampling	food sample	Unknown	Single	25g	874	24	575	24
Fish - unspecified - at processing plant (fish-processed, other than smoked)	RVL	Unspecified	Industry sampling	food sample	Unknown	Single	20g	1	0		

Table Listeria monocytogenes in other foods

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for L. monocytogenes	Units tested with detection method	Listeria monocytogenes presence in x g
Fish - unspecified - at processing plant (fish-processed, other than smoked)	RVL	Unspecified	Industry sampling	food sample	Unknown	Single	1g	8	0		
Fish - unspecified - unspecified (fish-processed, other than smoked) [13]	RVL	Unspecified	Industry sampling	food sample	Unknown	Batch	10g	5	0		
Fish - unspecified - unspecified (fish-processed, other than smoked) [14]	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	1g	11	0		
Fruits and vegetables - at processing plant (frozen)	private lab	Census	Industry sampling	food sample	Unknown	Single	25g	162	16	147	16
Fruits and vegetables - unspecified (frozen) [15]	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	1g	10	0		
Fruits and vegetables - unspecified (frozen) [16]	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	25g	25	0	25	
Meat from bovine animals - fresh - at cutting plant - Surveillance	private lab	Census	Industry sampling	food sample	Unknown	Single	25g	765	49	765	49
Meat from bovine animals - fresh - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample > meat	Unknown	Single	25g	11	4	11	4
Meat from bovine animals - fresh - at processing plant - Surveillance	private lab	Objective sampling	Industry sampling	food sample	Unknown	Batch	25g	340	21	340	21
Meat from bovine animals - fresh - at processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample > meat	Unknown	Single	25g	65	7	65	7
Meat from bovine animals - fresh - at processing plant - Surveillance	private lab	Unspecified	HACCP and own checks	food sample > meat	Unknown	Batch	25g	610	1	610	1
Meat from bovine animals - fresh - at processing plant - Surveillance	RVL	Census	Industry sampling	food sample > meat	Unknown	Single	25g	20	1	20	1

Table Listeria monocytogenes in other foods

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for L. monocytogenes	Units tested with detection method	Listeria monocytogenes presence in x g
Meat from bovine animals - fresh - at processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample > meat	Unknown	Batch	20g	2	0		
Meat from bovine animals - fresh - at processing plant - Surveillance	private lab	Census	HACCP and own checks	food sample	Unknown	Single	25g	378	5	378	5
Meat from bovine animals - fresh - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample > meat	Unknown	Batch	25g	23	1	23	1
Meat from bovine animals - fresh - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample > meat	Unknown	Batch	25g	25	1	25	1
Meat from bovine animals - fresh - at processing plant - Surveillance	private lab	Unspecified	Not applicable	food sample > meat	Unknown	Batch	10g	5	0		
Meat from bovine animals - fresh - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample > meat	Unknown	Batch	125g	1	0	1	
Meat from bovine animals - fresh - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample > meat	Unknown	Single	25g	61	9	51	9
Meat from bovine animals - fresh - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample > meat	Unknown	Single	20g	1	0		
Meat from bovine animals - fresh - at processing plant - Surveillance	private lab	Unspecified	Not applicable	food sample > meat	Unknown	Batch	25g	319	12	319	12
Meat from bovine animals - fresh - at slaughterhouse - Surveillance	private lab	Unspecified	Industry sampling	food sample > meat	Unknown	Single	25g	197	2	197	2
Meat from bovine animals - fresh - unspecified - Surveillance [17)]	RVL	Objective sampling	Official and industry sampling	food sample > meat	Unknown	Single	25g	91	5	91	5
Meat from bovine animals - fresh - unspecified - Surveillance [18)]	private lab	Unspecified	Industry sampling	food sample > meat	Unknown	Batch	25g	500	15	500	15

Table Listeria monocytogenes in other foods

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for L. monocytogenes	Units tested with detection method	Listeria monocytogenes presence in x g
Meat from bovine animals - fresh - unspecified - Surveillance [19)]	private lab	Unspecified	HACCP and own checks	food sample > meat	Unknown	Single	25g	5	0		
Meat from bovine animals - meat preparation - intended to be eaten raw - at processing plant - Surveillance	private lab	Unspecified	HACCP and own checks	food sample	Unknown	Batch	25g	150	8	150	8
Meat from bovine animals - meat products - cooked, ready-to-eat - at processing plant - Surveillance	private lab	Unspecified	HACCP and own checks	food sample	Unknown	Single	25g	231	0	231	
Meat from bovine animals - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample > meat	Unknown	Single	10g	1	0		
Meat from bovine animals - meat products - cooked, ready-to-eat - at processing plant - Surveillance	private lab	Unspecified	Not applicable	food sample	Unknown	Batch	25g	50	1	50	1
Meat from bovine animals - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample > meat	Unknown	Single	25g	15	0		
Meat from bovine animals - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample > meat	Unknown	Batch	10g	5	0		
Meat from bovine animals - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample > meat	Unknown	Batch	25g	30	5	30	5
Meat from bovine animals - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	25g	6	0	6	

Table Listeria monocytogenes in other foods

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for L. monocytogenes	Units tested with detection method	Listeria monocytogenes presence in x g
Meat from bovine animals - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample > meat	Unknown	Single	25g	1	0	1	
Meat from bovine animals - meat products - cooked, ready-to-eat - at processing plant - Surveillance	private lab	Unspecified	Industry sampling	food sample	Unknown	Batch	25g	10	0		
Meat from bovine animals - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample	Unknown	Single	25g	6	0	1	
Meat from bovine animals - meat products - cooked, ready-to-eat - at processing plant - Surveillance	private lab	Objective sampling	Industry sampling	food sample	Unknown	Batch	25g	5	0		
Meat from bovine animals - meat products - cooked, ready-to-eat - at processing plant - Surveillance	private lab	Unspecified	Industry sampling	food sample	Unknown	Batch	1g	50	0	50	
Meat from bovine animals - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample > meat	Unknown	Batch	25g	15	1	15	1
Meat from bovine animals - meat products - cooked, ready-to-eat - at processing plant - Surveillance	private lab	Census	HACCP and own checks	food sample	Unknown	Single	25g	356	0	356	0
Meat from bovine animals - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Batch	25g	5	0	5	
Meat from bovine animals - meat products - cooked, ready-to-eat - unspecified - Surveillance [20)]	private lab	Unspecified	Not applicable	food sample	Unknown	Single	25g	20	0	15	
Meat from bovine animals - offal - at cutting plant	RVL	Objective sampling	Industry sampling	food sample	Unknown	Single	25g	66	1	66	1

Table Listeria monocytogenes in other foods

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for L. monocytogenes	Units tested with detection method	Listeria monocytogenes presence in x g
Meat from bovine animals and pig - meat preparation - intended to be eaten cooked - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample	Unknown	Single	25g	10	1	5	1
Meat from bovine animals and pig - meat preparation - intended to be eaten cooked - unspecified - Surveillance [21)]	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	25g	15	14	15	14
Meat from bovine animals and pig - meat preparation - intended to be eaten raw - unspecified [22)]	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	1g	20	0		
Meat from bovine animals and pig - meat preparation - intended to be eaten raw - unspecified [23)]	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	25g	80	67	80	67
Meat from bovine animals and pig - meat products - at processing plant - Surveillance (cooked-ready to eat)	RVL	Unspecified	Official sampling	food sample	Unknown	Single	25g	230	18	185	18
Meat from bovine animals and pig - meat products - at processing plant - Surveillance (cooked-ready to eat)	RVL	Unspecified	Industry sampling	food sample	Unknown	Single	25g	205	7	65	5
Meat from bovine animals and pig - meat products - at processing plant - Surveillance (raw and intended to be eaten raw)	private lab	Objective sampling	Industry sampling	food sample	Unknown	Batch	25g	69	3		
Meat from bovine animals and pig - meat products - at processing plant - Surveillance (raw and intended to be eaten raw)	RVL	Unspecified	Official sampling	food sample	Unknown	Single	25g	55	6	55	6
Meat from bovine animals and pig - meat products - at processing plant - Surveillance (raw and intended to be eaten raw)	RVL	Unspecified	Industry sampling	food sample	Unknown	Single	25g	20	1	15	1

Table Listeria monocytogenes in other foods

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for L. monocytogenes	Units tested with detection method	Listeria monocytogenes presence in x g
Meat from bovine animals and pig - meat products - unspecified - Surveillance (cooked-ready to eat) [24)]	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	1g	5	0		
Meat from bovine animals and pig - minced meat - unspecified [25)]	private lab	Unspecified	HACCP and own checks	food sample > meat	Unknown	Batch	25g	21	0		
Meat from broilers (Gallus gallus) - fresh - at cutting plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample > meat	Unknown	Single	25g	14	0	14	
Meat from broilers (Gallus gallus) - fresh - at cutting plant - Surveillance	private lab	Census	Industry sampling	food sample > meat	Unknown	Single	25g	105	10	105	10
Meat from broilers (Gallus gallus) - fresh - at processing plant - Surveillance	private lab	Census	HACCP and own checks	food sample > meat	Unknown	Single	25g	2343	16	2343	16
Meat from broilers (Gallus gallus) - fresh - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample > meat	Unknown	Single	25g	20	0	20	
Meat from broilers (Gallus gallus) - fresh - at processing plant - Surveillance	private lab	Unspecified	Not applicable	food sample	Unknown	Batch	10g	121	0		
Meat from broilers (Gallus gallus) - fresh - at processing plant - Surveillance	private lab	Census	Industry sampling	food sample > meat	Unknown	Single	500g	653	20	630	20
Meat from broilers (Gallus gallus) - fresh - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample > meat	Unknown	Single	1g	10	0		
Meat from broilers (Gallus gallus) - fresh - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample > meat	Unknown	Batch	25g	25	0	25	
Meat from broilers (Gallus gallus) - fresh - at processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample > meat	Unknown	Batch	125g	2	0	2	
Meat from broilers (Gallus gallus) - fresh - at processing plant - Surveillance	private lab	Unspecified	Not applicable	food sample	Unknown	Batch	25g	81	10	81	10

Table Listeria monocytogenes in other foods

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for L. monocytogenes	Units tested with detection method	Listeria monocytogenes presence in x g
Meat from broilers (Gallus gallus) - fresh - at processing plant - Surveillance	private lab	Unspecified	Industry sampling	food sample	Unknown	Batch	25g	290	0	290	
Meat from broilers (Gallus gallus) - fresh - unspecified - Surveillance [26)]	RVL	Objective sampling	Official and industry sampling	food sample > meat	Unknown	Single	25g	15	0	10	
Meat from broilers (Gallus gallus) - fresh - unspecified - Surveillance [27)]	private lab	Unspecified	HACCP and own checks	food sample > meat	Unknown	Single	25g	5	0		
Meat from broilers (Gallus gallus) - fresh - unspecified - Surveillance [28)]	private lab	Unspecified	Industry sampling	food sample > meat	Unknown	Batch	25g	18	4	18	4
Meat from broilers (Gallus gallus) - fresh - unspecified - Surveillance [29)]	private lab	Unspecified	Not applicable	food sample	Unknown	Single	25g	224	0		
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - at processing plant - Surveillance	private lab	Unspecified	Not applicable	food sample	Unknown	Batch	25g	124	3	124	3
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - at processing plant - Surveillance	private lab	Unspecified	HACCP and own checks	food sample	Unknown	Batch	25g	470	0	460	
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - at processing plant - Surveillance	PRIVATE LAB	Census	Industry sampling	food sample	Unknown	Batch	10g	260	2	255	1
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	25g	152	3	137	3
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - at processing plant - Surveillance	private lab	Unspecified	Industry sampling	food sample	Unknown	Batch	25g	230	0	180	

Table Listeria monocytogenes in other foods

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for L. monocytogenes	Units tested with detection method	Listeria monocytogenes presence in x g
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - at processing plant - Surveillance	private lab	Census	Industry sampling	food sample > meat	Unknown	Single	25g	25	0	10	
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample	Unknown	Batch	25g	75	2	75	2
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - at processing plant - Surveillance	private lab	Census	Industry sampling	food sample > meat	Unknown	Single	500g	240	2	216	2
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample	Unknown	Batch	125g	11	0	11	
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample	Unknown	Batch	25g	20	0	10	
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample	Unknown	Single	1g	9	0		
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Batch	20g	9	0		
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample	Unknown	Single	25g	21	0	16	
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - at processing plant - Surveillance	private lab	Census	HACCP and own checks	food sample	Unknown	Batch	200g	5	1	5	1

Table Listeria monocytogenes in other foods

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for L. monocytogenes	Units tested with detection method	Listeria monocytogenes presence in x g
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample	Unknown	Batch	10g	65	0		
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - at processing plant - Surveillance	private lab	Census	HACCP and own checks	food sample	Unknown	Single	25g	123	0	123	
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - at processing plant - Surveillance	private lab	Unspecified	Not applicable	food sample	Unknown	Batch	10g	169	0		
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Census	Official sampling	food sample	Unknown	Batch	25g	10	0	10	
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Census	Official sampling	food sample	Unknown	Single	25g	10	0	10	
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Batch	25g	7	0	7	
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - at processing plant - Surveillance	private lab	Unspecified	Industry sampling	food sample	Unknown	Batch	1g	45	0		
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - at processing plant - Surveillance	private lab	Objective sampling	Industry sampling	food sample	Unknown	Batch	25g	22	0	7	
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - unspecified - Surveillance [30)]	RVL	Unspecified	Industry sampling	food sample	Unknown	Batch	10g	5	0		

Table Listeria monocytogenes in other foods

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for L. monocytogenes	Units tested with detection method	Listeria monocytogenes presence in x g
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - unspecified - Surveillance [31)]	RVL	Unspecified	Industry sampling	food sample	Unknown	Batch	25g	6	0	6	
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - unspecified - Surveillance [32)]	private lab	Objective sampling	Official sampling	food sample	Unknown	Single	1g	11	0		
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - unspecified - Surveillance [33)]	private lab	Unspecified	Not applicable	food sample	Unknown	Single	25g	333	3	313	
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - unspecified - Surveillance	private lab	Census	Industry sampling	food sample	Unknown	Single	25g	25	0	25	
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - unspecified - Surveillance [34)]	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	1g	65	0		
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - unspecified - Surveillance [35)]	private lab	Census	Industry sampling	food sample	Unknown	Batch	25g	387	3	382	3
Meat from duck - at processing plant (duck stuffed)	RVL	Objective sampling	Official sampling	food sample	Unknown	Batch	25g	10	3	10	3
Meat from other poultry species - fresh - at processing plant (meat from ostrich)	RVL	Objective sampling	Official and industry sampling	food sample	Unknown	Single	25g	2	0		
Meat from pig - fresh - at cutting plant - Surveillance	RVL	Unspecified	Industry sampling	food sample > meat	Unknown	Single	25g	5	0	5	
Meat from pig - fresh - at cutting plant - Surveillance	private lab	Census	Industry sampling	food sample > meat	Unknown	Batch	25g	67	5	67	5

Table Listeria monocytogenes in other foods

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for L. monocytogenes	Units tested with detection method	Listeria monocytogenes presence in x g
Meat from pig - fresh - at processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample > meat	Unknown	Single	25g	305	4	305	4
Meat from pig - fresh - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample > meat	Unknown	Batch	1g	5	0		
Meat from pig - fresh - at processing plant - Surveillance	private lab	Census	HACCP and own checks	food sample	Unknown	Single	25g	345	25	345	25
Meat from pig - fresh - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample > meat	Unknown	Batch	25g	535	2	535	2
Meat from pig - fresh - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample > meat	Unknown	Batch	25g	821	9	821	9
Meat from pig - fresh - at processing plant - Surveillance	private lab	Unspecified	HACCP and own checks	food sample	Unknown	Batch	25g	54	3	51	3
Meat from pig - fresh - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample > meat	Unknown	Batch	10g	10	0		
Meat from pig - fresh - at processing plant - Surveillance	private lab	Census	Industry sampling	food sample > meat	Unknown	Batch	25g	2348	21	2348	21
Meat from pig - fresh - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample > meat	Unknown	Batch	10g	35	4		
Meat from pig - fresh - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample > meat	Unknown	Single	25g	206	1	206	1
Meat from pig - fresh - at processing plant - Surveillance	private lab	Unspecified	Not applicable	food sample > meat	Unknown	Batch	25g	375	27	375	27
Meat from pig - fresh - at processing plant - Surveillance	private lab	Unspecified	Industry sampling	food sample > meat	Unknown	Batch	25g	660	25	660	25

Table Listeria monocytogenes in other foods

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for L. monocytogenes	Units tested with detection method	Listeria monocytogenes presence in x g
Meat from pig - fresh - at processing plant - Surveillance	RVL	Census	Industry sampling	food sample > meat	Unknown	Single	25g	5	0	5	
Meat from pig - fresh - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample > meat	Unknown	Single	25g	20	0	15	
Meat from pig - fresh - at processing plant - Surveillance	private lab	Census	Industry sampling	food sample > meat	Unknown	Single	500g	170	32	152	32
Meat from pig - fresh - unspecified - Surveillance [36]	RVL	Unspecified	Official and industry sampling	food sample > meat	Unknown	Single	25g	12	4	12	4
Meat from pig - fresh - unspecified - Surveillance [37]	RVL	Unspecified	Industry sampling	food sample > meat	Unknown	Batch	20g	1	0		
Meat from pig - fresh - unspecified - Surveillance [38]	RVL	Objective sampling	Official and industry sampling	food sample > meat	Unknown	Single	25g	45	0	5	
Meat from pig - meat preparation - intended to be eaten raw - at processing plant - Surveillance	private lab	Census	Industry sampling	food sample > meat	Unknown	Single	25g	88	16	20	9
Meat from pig - meat preparation - intended to be eaten raw - at processing plant - Surveillance	RVL	Census	Official sampling	food sample	Unknown	Single	25g	30	11	30	11
Meat from pig - meat preparation - intended to be eaten cooked - at processing plant - Surveillance	RVL	Census	Industry sampling	food sample	Unknown	Single	1g	2	0		
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample	Unknown	Batch	25g	30	0	30	
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample	Unknown	Single	25g	9	3	9	3
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	private lab	Census	Industry sampling	food sample	Unknown	Single	500g	300	1	56	1
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	private lab	Census	HACCP and own checks	food sample	Unknown	Batch	200g	42	16	35	16

Table Listeria monocytogenes in other foods

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for L. monocytogenes	Units tested with detection method	Listeria monocytogenes presence in x g
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample	Unknown	Single	10g	34	0		
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	private lab	Unspecified	Industry sampling	food sample	Unknown	Batch	25g	4283	90	3038	90
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	private lab	Census	HACCP and own checks	food sample	Unknown	Single	25g	329	12	317	
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample	Unknown	Single	1g	404	7		
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Census	Official sampling	food sample	Unknown	Batch	25g	465	13	465	13
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample	Unknown	Single	25g	367	2	352	2
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	private lab	Unspecified	HACCP and own checks	food sample	Unknown	Batch	25g	1316	0	1050	
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample	Unknown	Single	1g	111	0		
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample	Unknown	Batch	1g	28	0		
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	private lab	Objective sampling	Industry sampling	food sample	Unknown	Batch	25g	232	1	53	1
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	private lab	Unspecified	Not applicable	food sample	Unknown	Batch	25g	6906	73	6906	73
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	private lab	Census	Industry sampling	food sample	Unknown	Single	25g	423	9	104	9

Table Listeria monocytogenes in other foods

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for L. monocytogenes	Units tested with detection method	Listeria monocytogenes presence in x g
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample	Unknown	Batch	1g	105	0		
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Census	Official sampling	food sample	Unknown	Single	25g	535	4	535	4
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample	Unknown	Batch	25g	375	9	375	9
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	NRL	Objective sampling	Industry sampling	food sample	Unknown	Batch	25g	86	0	86	
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample	Unknown	Batch	25g	2469	96	2469	96
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	private lab	Unspecified	Industry sampling	food sample	Unknown	Batch	1g	100	0		
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample	Unknown	Batch	1g	208	0		
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample	Unknown	Single	25g	1349	8	241	1
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Unspecified	HACCP and own checks	food sample	Unknown	Batch	25g	10	0	10	
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample	Unknown	Batch	325g	5	0	5	
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	private lab	Census	HACCP and own checks	food sample	Unknown	Single	100g	4	2	2	2
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	private lab	Census	Industry sampling	food sample	Unknown	Batch	10g	200	5	200	5

Table Listeria monocytogenes in other foods

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for L. monocytogenes	Units tested with detection method	Listeria monocytogenes presence in x g
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample	Unknown	Batch	125g	15	2	15	2
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Census	Official sampling	food sample	Unknown	Single	1g	10	0		
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample	Unknown	Single	1g	370	53	345	53
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	private lab	Unspecified	HACCP and own checks	food sample	Unknown	Single	25g	282	0	282	
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	private lab	Census	Industry sampling	food sample	Unknown	Batch	25g	804	43	699	43
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	25g	4298	113	3481	113
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample	Unknown	Batch	10g	1713	2		
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	private lab	Unspecified	Not applicable	food sample	Unknown	Batch	10g	5023	8		
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample	Unknown	Batch	1g	112	4		
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Unspecified	HACCP and own checks	food sample	Unknown	Single	25g	52	0	52	
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample	Unknown	Batch	125g	541	36	541	36
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	private lab	Unspecified	Not applicable	food sample	Unknown	Single	25g	588	0	256	

Table Listeria monocytogenes in other foods

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for L. monocytogenes	Units tested with detection method	Listeria monocytogenes presence in x g
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample	Unknown	Batch	10g	865	0		
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	private lab	Unspecified	Industry sampling	food sample	Unknown	Single	25g	95	1	95	1
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	private lab	Unspecified	Industry sampling	food sample	Unknown	Single	1g	119	1		
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Unspecified	HACCP and own checks	food sample	Unknown	Single	20g	66	0		
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample	Unknown	Batch	25g	399	19	399	19
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	private lab	Unspecified	HACCP and own checks	food sample	Unknown	Batch	20g	391	1		
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Census	Industry sampling	food sample	Unknown	Single	25g	191	0	191	
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample	Unknown	Batch	25g	240	0	240	
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Census	Industry sampling	food sample	Unknown	Single	1g	55	0		
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample	Unknown	Single	25g	67	2	67	2
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance (raw-smoked products)	RVL	Census	Official sampling	food sample	Unknown	Single	25g	5	0	5	
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance (raw-smoked products)	RVL	Objective sampling	Industry sampling	food sample	Unknown	Batch	25g	100	11	100	11

Table Listeria monocytogenes in other foods

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for L. monocytogenes	Units tested with detection method	Listeria monocytogenes presence in x g
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance (raw-smoked products)	RVL	Objective sampling	Industry sampling	food sample	Unknown	Batch	10g	55	0		
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance (raw-smoked products)	RVL	Objective sampling	Official sampling	food sample	Unknown	Batch	10g	150	17		
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance (raw-smoked products)	RVL	Objective sampling	Official sampling	food sample	Unknown	Batch	25g	95	38	95	38
Meat from pig - meat products - cooked, ready-to-eat - unspecified - Surveillance [39]	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	20g	60	0		
Meat from pig - meat products - cooked, ready-to-eat - unspecified - Surveillance [40]	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	1g	259	5		
Meat from pig - meat products - cooked, ready-to-eat - unspecified - Surveillance [41]	private lab	Unspecified	Not applicable	food sample	Unknown	Single	25g	588	0	256	
Meat from pig - meat products - cooked, ready-to-eat - unspecified - Surveillance [42]	private lab	Objective sampling	Official sampling	food sample	Unknown	Single	1g	19	0		
Meat from pig - meat products - cooked, ready-to-eat - unspecified - Surveillance [43]	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Batch	20g	91	0		
Meat from pig - meat products - cooked, ready-to-eat - unspecified - Surveillance [44]	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Batch	25g	201	10	201	10
Meat from pig - meat products - cooked, ready-to-eat - unspecified - Surveillance [45]	private lab	Census	Industry sampling	food sample	Unknown	Single	25g	17	0	17	
Meat from pig - meat products - raw and intended to be eaten raw - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample	Unknown	Batch	25g	20	9	20	9

Table Listeria monocytogenes in other foods

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for L. monocytogenes	Units tested with detection method	Listeria monocytogenes presence in x g
Meat from pig - meat products - raw and intended to be eaten raw - at processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample	Unknown	Batch	25g	10	4	10	4
Meat from pig - meat products - raw and intended to be eaten raw - at processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample	Unknown	Batch	1g	35	0		
Meat from pig - meat products - raw and intended to be eaten raw - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample	Unknown	Batch	1g	55	0		
Meat from pig - meat products - raw but intended to be eaten cooked - at processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample	Unknown	Batch	25g	5	0	5	
Meat from pig - minced meat - intended to be eaten raw - at processing plant - Surveillance	private lab	Census	Industry sampling	food sample	Unknown	Single	200g	16	0		
Meat from pig - minced meat - intended to be eaten cooked - at processing plant - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample	Unknown	Single	25g	15	0		
Meat from pig - offal - at processing plant	RVL	Objective sampling	Industry sampling	food sample	Unknown	Single	25g	43	2	43	2
Meat from poultry, unspecified - at processing plant (semi-finished products-raw)	RVL	Unspecified	Industry sampling	food sample	Unknown	Single	10g	5	0		
Meat from poultry, unspecified - mechanically separated meat (MSM) - at processing plant	RVL	Objective sampling	Official sampling	food sample	Unknown	Batch	25g	15	0	15	
Meat from rabbit - fresh - at processing plant	RVL	Unspecified	Industry sampling	food sample	Unknown	Single	25g	9	0	9	
Meat from rabbit - meat products - cooked, ready-to -eat - at processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Batch	25g	2	0	2	
Meat from rabbit - meat products - cooked, ready-to -eat - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample	Unknown	Batch	20g	1	0		

Table Listeria monocytogenes in other foods

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for L. monocytogenes	Units tested with detection method	Listeria monocytogenes presence in x g
Meat from turkey - fresh - at processing plant	RVL	Objective sampling	Official sampling	food sample	Unknown	Batch	25g	15	1	15	1
Meat from turkey - meat preparation - intended to be eaten cooked - at processing plant	private lab	Unspecified	HACCP and own checks	food sample	Unknown	Batch	25g	15	0		
Meat from turkey - meat products - cooked, ready-to-eat - unspecified	private lab	Census	Official sampling	food sample	Unknown	Single	500g	215	2	215	2
Meat from wild game - land mammals - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample	Unknown	Single	20g	3	0		
Meat, mixed meat - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample	Unknown	Batch	25g	15	0	15	
Meat, mixed meat - meat products - cooked, ready-to-eat - at processing plant - Surveillance	RVL	Census	Official sampling	food sample	Unknown	Batch	25g	36	0	36	
Meat, mixed meat - meat products - cooked, ready-to-eat - unspecified - Surveillance [46)]	RVL	Unspecified	Industry sampling	food sample	Unknown	Batch	10g	42	0		
Meat, mixed meat - meat products - cooked, ready-to-eat - unspecified - Surveillance [47)]	RVL	Census	Official sampling	food sample	Unknown	Batch	10g	10	0		
Meat, mixed meat - minced meat - unspecified (pork and turkey meat) [48)]	private lab	Unspecified	HACCP and own checks	food sample > meat	Unknown	Batch	25g	5	0		
Molluscan shellfish - raw - at processing plant	RVL	Objective sampling	Industry sampling	food sample	Unknown	Batch	25g	10	0	10	
Other food - at cutting plant (beef tallow)	private lab	Census	Industry sampling	food sample > meat	Unknown	Single	25g	35	2	35	2
Other food - at processing plant (delicatessen products)	RVL	Objective sampling	Industry sampling	food sample	Unknown	Batch	25g	15	0	15	
Other food - at processing plant (delicatessen products)	RVL	Unspecified	Industry sampling	food sample	Unknown	Single	10g	10	0		

Table Listeria monocytogenes in other foods

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for L. monocytogenes	Units tested with detection method	Listeria monocytogenes presence in x g
Other food - at processing plant (delicatessen products)	RVL	Objective sampling	Official sampling	food sample	Unknown	Batch	25g	195	3	195	3
Other food - at processing plant (delicatessen products)	RVL	Unspecified	Official sampling	food sample	Unknown	Batch	125g	18	0	18	
Other food - at processing plant (delicatessen products)	private lab	Objective sampling	Industry sampling	food sample	Unknown	Batch	25g	125	12	32	9
Other food - at processing plant (delicatessen products)	RVL	Objective sampling	Industry sampling	food sample	Unknown	Single	10g	14	0		
Other food - at processing plant (delicatessen products)	RVL	Objective sampling	Official and industry sampling	food sample	Unknown	Single	25g	138	0	15	
Other food - at processing plant (delicatessen products)	RVL	Unspecified	Official sampling	food sample	Unknown	Single	25g	140	10	130	10
Other food - at processing plant (delicatessen products)	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	25g	75	5	60	5
Other food - at processing plant (delicatessen products)	RVL	Unspecified	Industry sampling	food sample	Unknown	Single	25g	400	1	65	1
Other food - at processing plant (delicatessen products)	RVL	Objective sampling	Industry sampling	food sample	Unknown	Single	25g	7	0	7	
Other food - at processing plant (delicatessen products)	RVL	Objective sampling	Official sampling	food sample	Unknown	Batch	10g	80	0		
Other food - at processing plant (delicatessen products)	RVL	Objective sampling	Industry sampling	food sample	Unknown	Batch	10g	107	0		
Other food - at processing plant (fruit, vegetables, vegetable and meat products)	private lab	Census	Industry sampling	food sample	Unknown	Single	25g	132	0	132	
Other food - at processing plant (jelly)	RVL	Unspecified	Industry sampling	food sample	Unknown	Single	1g	1	0		

Table Listeria monocytogenes in other foods

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for L. monocytogenes	Units tested with detection method	Listeria monocytogenes presence in x g
Other food - at processing plant (smoked bones)	RVL	Objective sampling	Official and industry sampling	food sample	Unknown	Single	25g	5	0		
Other food - at processing plant (steak tartare)	RVL	Objective sampling	Official sampling	food sample	Unknown	Batch	25g	5	0	5	
Other food - at processing plant (vegetables with chicken)	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Batch	20g	15	0		
Other food - at processing plant - Surveillance (pork fat (lard, bacon))	RVL	Unspecified	Industry sampling	food sample	Unknown	Single	20g	1	0		
Other food - at processing plant - Surveillance (pork fat (lard, bacon))	RVL	Unspecified	Official sampling	food sample	Unknown	Single	25g	315	1	315	1
Other food - at processing plant - Surveillance (pork fat (lard, bacon))	RVL	Objective sampling	Industry sampling	food sample	Unknown	Single	25g	84	2	84	2
Other food - at processing plant - Surveillance (pork fat (lard, bacon))	RVL	Objective sampling	Official and industry sampling	food sample	Unknown	Single	25g	45	0	10	
Other food - unspecified (casings) [49)]	RVL	Objective sampling	Official and industry sampling	food sample	Unknown	Single	25g	1	0		
Other food - unspecified (delicatessen products) [50)]	private lab	Unspecified	Industry sampling	food sample	Unknown	Single	1g	73	0		
Other food - unspecified (delicatessen products) [51)]	private lab	Unspecified	Industry sampling	food sample	Unknown	Single	25g	93	0	93	
Other food - unspecified (delicatessen products) [52)]	RVL	Unspecified	Industry sampling	food sample	Unknown	Batch	10g	2	0		
Other food - unspecified (delicatessen products) [53)]	private lab	Objective sampling	Official sampling	food sample	Unknown	Single	25g	5	0	5	
Other food - unspecified (delicatessen products) [54)]	RVL	Census	Official sampling	food sample	Unknown	Batch	10g	5	0		
Other food - unspecified (delicatessen products) [55)]	private lab	Objective sampling	Official sampling	food sample	Unknown	Single	1g	51	0		
Other food - unspecified (lyophilized products) [56)]	private lab	Census	Industry sampling	food sample	Unknown	Single	25g	20	0	20	

Table Listeria monocytogenes in other foods

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for L. monocytogenes	Units tested with detection method	Listeria monocytogenes presence in x g
Other food - unspecified - Surveillance (pork fat (lard, bacon)) [57]	RVL	Unspecified	Industry sampling	food sample	Unknown	Single	25g	40	0	40	
Other products of animal origin - gelatin and collagen - at processing plant	RVL	Unspecified	Industry sampling	food sample	Unknown	Single	1g	2	0		
Ready-to-eat salads - at processing plant	RVL	Objective sampling	Industry sampling	food sample	Unknown	Batch	10g	5	0		
Ready-to-eat salads - at processing plant	private lab	Objective sampling	Industry sampling	food sample	Unknown	Batch	25g	37	0	7	
Ready-to-eat salads - at processing plant	RVL	Objective sampling	Official sampling	food sample	Unknown	Batch	25g	5	0	5	
Ready-to-eat salads - at processing plant	private lab	Census	HACCP and own checks	food sample	Unknown	Single	25g	24	0	24	
Ready-to-eat salads - at processing plant	RVL	Objective sampling	Industry sampling	food sample	Unknown	Batch	25g	1	0	1	
Ready-to-eat salads - at processing plant	RVL	Unspecified	Official sampling	food sample	Unknown	Batch	125g	1	0	1	
Ready-to-eat salads - at processing plant	private lab	Census	Industry sampling	food sample	Unknown	Single	25g	22	0	22	
Ready-to-eat salads - at processing plant	private lab	Unspecified	Not applicable	food sample	Unknown	Batch	10g	28	0		
Ready-to-eat salads - unspecified [58]	private lab	Objective sampling	Official sampling	food sample	Unknown	Single	1g	10	0		
Ready-to-eat salads - unspecified [59]	private lab	Unspecified	Industry sampling	food sample	Unknown	Batch	25g	212	0	33	
Ready-to-eat salads - unspecified [60]	private lab	Unspecified	Industry sampling	food sample	Unknown	Single	25g	1	0	1	
Ready-to-eat salads - unspecified [61]	private lab	Unspecified	Not applicable	food sample	Unknown	Single	25g	1	0		
Ready-to-eat salads - unspecified [62]	private lab	Unspecified	Industry sampling	food sample	Unknown	Single	1g	1	0		
Ready-to-eat salads - unspecified [63]	RVL	Unspecified	Industry sampling	food sample	Unknown	Single	25g	1	0	1	
Ready-to-eat salads - unspecified [64]	RVL	Unspecified	Industry sampling	food sample	Unknown	Single	10g	2	0		

Table Listeria monocytogenes in other foods

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for L. monocytogenes	Units tested with detection method	Listeria monocytogenes presence in x g
Spices and herbs - at processing plant	RVL	Objective sampling	Official sampling	food sample	Unknown	Single	25g	12	7	12	7
Spices and herbs - unspecified [65)]	RVL	Unspecified	Official sampling	food sample	Unknown	Single	25g	2	0	2	
Vegetables - unspecified (fresh) [66)]	private lab	Census	Industry sampling	food sample	Unknown	Single	25g	395	0	166	

	Units tested with enumeration method	> detection limit but <= 100 cfu/g	L. monocytogenes > 100 cfu/g
Meat from broilers (Gallus gallus) - fresh - at processing plant - Surveillance			
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - at processing plant - Surveillance	50		
Meat from pig - fresh - at processing plant - Surveillance			
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	14		
Meat from bovine animals - fresh - at processing plant - Surveillance	10		
Meat from bovine animals - meat products - cooked, ready-to-eat - at processing plant - Surveillance	15		
Fish - smoked - at processing plant - Surveillance	53		

Table Listeria monocytogenes in other foods

	Units tested with enumeration method	> detection limit but <= 100 cfu/g	L. monocytogenes > 100 cfu/g
Crustaceans - unspecified - cooked - at processing plant - Surveillance			
Ready-to-eat salads [1)]	5		
Bakery products - at processing plant	5		
Bakery products - at processing plant			
Bakery products - at processing plant	4		
Bakery products - at processing plant			
Bakery products - unspecified [2)]	3		
Bakery products - unspecified [3)]			
Crustaceans - unspecified - cooked - at processing plant - Surveillance	44		
Crustaceans - unspecified - cooked - at processing plant - Surveillance			
Crustaceans - unspecified - cooked - unspecified - Surveillance [4)]	10	10	
Crustaceans - unspecified - cooked - unspecified - Surveillance			
Crustaceans - unspecified - cooked - unspecified - Surveillance [5)]	10		
Crustaceans - unspecified - cooked - unspecified - Surveillance [6)]	3		
Egg products - at packing centre [7)]	5	5	

Table Listeria monocytogenes in other foods

	Units tested with enumeration method	> detection limit but <= 100 cfu/g	L. monocytogenes > 100 cfu/g
Egg products - at processing plant	3		
Egg products - at processing plant			
Egg products - at processing plant			
Egg products - liquid - at packing centre (and table eggs)			
Egg products - liquid - at processing plant (and table eggs)			
Egg products - liquid - unspecified (and table eggs)			
Fish - raw - frozen - at processing plant - Surveillance	40		
Fish - raw - frozen - at processing plant - Surveillance	20		
Fish - raw - frozen - at processing plant - Surveillance	5		
Fish - raw - frozen - at processing plant - Surveillance			
Fish - raw - frozen - at processing plant - Surveillance	39		
Fish - raw - frozen - at processing plant - Surveillance	65		
Fish - raw - frozen - unspecified - Surveillance [8)]	20		
Fish - smoked - at processing plant - Surveillance			

Table Listeria monocytogenes in other foods

	Units tested with enumeration method	> detection limit but <= 100 cfu/g	L. monocytogenes > 100 cfu/g
Fish - smoked - at processing plant - Surveillance	25		
Fish - smoked - at processing plant - Surveillance	125		
Fish - smoked - at processing plant - Surveillance	30		
Fish - smoked - at processing plant - Surveillance	26		
Fish - smoked - at processing plant - Surveillance	103		
Fish - smoked - at processing plant - Surveillance			
Fish - smoked - at processing plant - Surveillance	15		
Fish - smoked - at processing plant - Surveillance	189	1	
Fish - smoked - at processing plant - Surveillance			
Fish - smoked - at processing plant - Surveillance			
Fish - smoked - at processing plant - Surveillance			
Fish - smoked - at processing plant - Surveillance	15		

Table Listeria monocytogenes in other foods

	Units tested with enumeration method	> detection limit but <= 100 cfu/g	L. monocytogenes > 100 cfu/g
Fish - smoked - at processing plant - Surveillance	5		
Fish - smoked - at processing plant - Surveillance			
Fish - smoked - at processing plant - Surveillance			
Fish - smoked - at processing plant - Surveillance			
Fish - smoked - at processing plant - Surveillance	200		8
Fish - smoked - at processing plant - Surveillance	70		
Fish - smoked - at processing plant - Surveillance			
Fish - smoked - at processing plant - Surveillance	20		
Fish - smoked - unspecified - Surveillance [9)]	14		
Fish - smoked - unspecified - Surveillance [10)]	869		
Fish - smoked - unspecified - Surveillance [11)]	2315	85	75
Fish - smoked - unspecified - Surveillance [12)]	68		
Fish - unspecified - at processing plant (fish-processed, other than smoked)	13		
Fish - unspecified - at processing plant (fish-processed, other than smoked)	10		

Table Listeria monocytogenes in other foods

	Units tested with enumeration method	> detection limit but <= 100 cfu/g	L. monocytogenes > 100 cfu/g
Fish - unspecified - at processing plant (fish-processed, other than smoked)	52		
Fish - unspecified - at processing plant (fish-processed, other than smoked)			
Fish - unspecified - at processing plant (fish-processed, other than smoked)	9		
Fish - unspecified - at processing plant (fish-processed, other than smoked)	64		
Fish - unspecified - at processing plant (fish-processed, other than smoked)			
Fish - unspecified - at processing plant (fish-processed, other than smoked)			
Fish - unspecified - at processing plant (fish-processed, other than smoked)			
Fish - unspecified - at processing plant (fish-processed, other than smoked)			
Fish - unspecified - at processing plant (fish-processed, other than smoked)			
Fish - unspecified - at processing plant (fish-processed, other than smoked)			
Fish - unspecified - at processing plant (fish-processed, other than smoked)			
Fish - unspecified - at processing plant (fish-processed, other than smoked)	13		
Fish - unspecified - at processing plant (fish-processed, other than smoked)	1		

Table Listeria monocytogenes in other foods

	Units tested with enumeration method	> detection limit but <= 100 cfu/g	L. monocytogenes > 100 cfu/g
Fish - unspecified - at processing plant (fish-processed, other than smoked)	299		
Fish - unspecified - at processing plant (fish-processed, other than smoked)	1		
Fish - unspecified - at processing plant (fish-processed, other than smoked)	8		
Fish - unspecified - unspecified (fish-processed, other than smoked) [13]	5		
Fish - unspecified - unspecified (fish-processed, other than smoked) [14]	11		
Fruits and vegetables - at processing plant (frozen)	15		
Fruits and vegetables - unspecified (frozen) [15]	10		
Fruits and vegetables - unspecified (frozen) [16]			
Meat from bovine animals - fresh - at cutting plant - Surveillance			
Meat from bovine animals - fresh - at processing plant - Surveillance			
Meat from bovine animals - fresh - at processing plant - Surveillance			
Meat from bovine animals - fresh - at processing plant - Surveillance			
Meat from bovine animals - fresh - at processing plant - Surveillance			

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Table Listeria monocytogenes in other foods

	Units tested with enumeration method	> detection limit but <= 100 cfu/g	L. monocytogenes > 100 cfu/g
Meat from bovine animals - fresh - at processing plant - Surveillance			
Meat from bovine animals - fresh - at processing plant - Surveillance	2		
Meat from bovine animals - fresh - at processing plant - Surveillance			
Meat from bovine animals - fresh - at processing plant - Surveillance			
Meat from bovine animals - fresh - at processing plant - Surveillance			
Meat from bovine animals - fresh - at processing plant - Surveillance	5	5	
Meat from bovine animals - fresh - at processing plant - Surveillance			
Meat from bovine animals - fresh - at processing plant - Surveillance	10		
Meat from bovine animals - fresh - at processing plant - Surveillance	1		
Meat from bovine animals - fresh - at processing plant - Surveillance			
Meat from bovine animals - fresh - at slaughterhouse - Surveillance			
Meat from bovine animals - fresh - unspecified - Surveillance [17)]			

Table Listeria monocytogenes in other foods

	Units tested with enumeration method	> detection limit but <= 100 cfu/g	L. monocytogenes > 100 cfu/g
Meat from bovine animals - fresh - unspecified - Surveillance [18)]			
Meat from bovine animals - fresh - unspecified - Surveillance [19)]	5		
Meat from bovine animals - meat preparation - intended to be eaten raw - at processing plant - Surveillance			
Meat from bovine animals - meat products - cooked, ready-to-eat - at processing plant - Surveillance			
Meat from bovine animals - meat products - cooked, ready-to-eat - at processing plant - Surveillance	1	1	
Meat from bovine animals - meat products - cooked, ready-to-eat - at processing plant - Surveillance			
Meat from bovine animals - meat products - cooked, ready-to-eat - at processing plant - Surveillance	15		
Meat from bovine animals - meat products - cooked, ready-to-eat - at processing plant - Surveillance	5		
Meat from bovine animals - meat products - cooked, ready-to-eat - at processing plant - Surveillance			
Meat from bovine animals - meat products - cooked, ready-to-eat - at processing plant - Surveillance			

Table Listeria monocytogenes in other foods

	Units tested with enumeration method	> detection limit but <= 100 cfu/g	L. monocytogenes > 100 cfu/g
Meat from bovine animals - meat products - cooked, ready-to-eat - at processing plant - Surveillance			
Meat from bovine animals - meat products - cooked, ready-to-eat - at processing plant - Surveillance	10		
Meat from bovine animals - meat products - cooked, ready-to-eat - at processing plant - Surveillance	5		
Meat from bovine animals - meat products - cooked, ready-to-eat - at processing plant - Surveillance	5		
Meat from bovine animals - meat products - cooked, ready-to-eat - at processing plant - Surveillance			
Meat from bovine animals - meat products - cooked, ready-to-eat - at processing plant - Surveillance			
Meat from bovine animals - meat products - cooked, ready-to-eat - at processing plant - Surveillance			
Meat from bovine animals - meat products - cooked, ready-to-eat - at processing plant - Surveillance			
Meat from bovine animals - meat products - cooked, ready-to-eat - unspecified - Surveillance [20)]	5		
Meat from bovine animals - offal - at cutting plant			

Table Listeria monocytogenes in other foods

	Units tested with enumeration method	> detection limit but <= 100 cfu/g	L. monocytogenes > 100 cfu/g
Meat from bovine animals and pig - meat preparation - intended to be eaten cooked - at processing plant - Surveillance	5		
Meat from bovine animals and pig - meat preparation - intended to be eaten cooked - unspecified - Surveillance [21)]			
Meat from bovine animals and pig - meat preparation - intended to be eaten raw - unspecified [22)]	20		
Meat from bovine animals and pig - meat preparation - intended to be eaten raw - unspecified [23)]			
Meat from bovine animals and pig - meat products - at processing plant - Surveillance (cooked-ready to eat)	45		
Meat from bovine animals and pig - meat products - at processing plant - Surveillance (cooked-ready to eat)	140		2
Meat from bovine animals and pig - meat products - at processing plant - Surveillance (raw and intended to be eaten raw)	69		3
Meat from bovine animals and pig - meat products - at processing plant - Surveillance (raw and intended to be eaten raw)			
Meat from bovine animals and pig - meat products - at processing plant - Surveillance (raw and intended to be eaten raw)	5		

Table Listeria monocytogenes in other foods

	Units tested with enumeration method	> detection limit but <= 100 cfu/g	L. monocytogenes > 100 cfu/g
Meat from bovine animals and pig - meat products - unspecified - Surveillance (cooked-ready to eat) [24]	5		
Meat from bovine animals and pig - minced meat - unspecified [25]	21		
Meat from broilers (Gallus gallus) - fresh - at cutting plant - Surveillance			
Meat from broilers (Gallus gallus) - fresh - at cutting plant - Surveillance			
Meat from broilers (Gallus gallus) - fresh - at processing plant - Surveillance			
Meat from broilers (Gallus gallus) - fresh - at processing plant - Surveillance			
Meat from broilers (Gallus gallus) - fresh - at processing plant - Surveillance	121		
Meat from broilers (Gallus gallus) - fresh - at processing plant - Surveillance	23		
Meat from broilers (Gallus gallus) - fresh - at processing plant - Surveillance	10		
Meat from broilers (Gallus gallus) - fresh - at processing plant - Surveillance			
Meat from broilers (Gallus gallus) - fresh - at processing plant - Surveillance			
Meat from broilers (Gallus gallus) - fresh - at processing plant - Surveillance			

Table Listeria monocytogenes in other foods

	Units tested with enumeration method	> detection limit but <= 100 cfu/g	L. monocytogenes > 100 cfu/g
Meat from broilers (Gallus gallus) - fresh - at processing plant - Surveillance			
Meat from broilers (Gallus gallus) - fresh - unspecified - Surveillance [26)]	5		
Meat from broilers (Gallus gallus) - fresh - unspecified - Surveillance [27)]	5		
Meat from broilers (Gallus gallus) - fresh - unspecified - Surveillance [28)]			
Meat from broilers (Gallus gallus) - fresh - unspecified - Surveillance [29)]	224	2	
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - at processing plant - Surveillance			
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - at processing plant - Surveillance	10		
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - at processing plant - Surveillance	5	4	1
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - at processing plant - Surveillance	15		
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - at processing plant - Surveillance	50		

Table Listeria monocytogenes in other foods

	Units tested with enumeration method	> detection limit but <= 100 cfu/g	L. monocytogenes > 100 cfu/g
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - at processing plant - Surveillance	15		
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - at processing plant - Surveillance			
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - at processing plant - Surveillance	24		
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - at processing plant - Surveillance			
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - at processing plant - Surveillance	10		
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - at processing plant - Surveillance	9		
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - at processing plant - Surveillance	9		
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - at processing plant - Surveillance	5		
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - at processing plant - Surveillance			

Table Listeria monocytogenes in other foods

	Units tested with enumeration method	> detection limit but <= 100 cfu/g	L. monocytogenes > 100 cfu/g
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - at processing plant - Surveillance	65		
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - at processing plant - Surveillance			
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - at processing plant - Surveillance	169	169	
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - at processing plant - Surveillance			
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - at processing plant - Surveillance			
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - at processing plant - Surveillance			
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - at processing plant - Surveillance	45		
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - at processing plant - Surveillance	15		
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - unspecified - Surveillance [30)]	5		

Table Listeria monocytogenes in other foods

	Units tested with enumeration method	> detection limit but <= 100 cfu/g	L. monocytogenes > 100 cfu/g
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - unspecified - Surveillance [31)]			
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - unspecified - Surveillance [32)]	11		
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - unspecified - Surveillance [33)]	20	1	3
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - unspecified - Surveillance			
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - unspecified - Surveillance [34)]	65		
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - unspecified - Surveillance [35)]	5	5	
Meat from duck - at processing plant (duck stuffed)			
Meat from other poultry species - fresh - at processing plant (meat from ostrich)	2		
Meat from pig - fresh - at cutting plant - Surveillance			
Meat from pig - fresh - at cutting plant - Surveillance			

Table Listeria monocytogenes in other foods

	Units tested with enumeration method	> detection limit but <= 100 cfu/g	L. monocytogenes > 100 cfu/g
Meat from pig - fresh - at processing plant - Surveillance			
Meat from pig - fresh - at processing plant - Surveillance	5		
Meat from pig - fresh - at processing plant - Surveillance			
Meat from pig - fresh - at processing plant - Surveillance			
Meat from pig - fresh - at processing plant - Surveillance			
Meat from pig - fresh - at processing plant - Surveillance	3		
Meat from pig - fresh - at processing plant - Surveillance	10		
Meat from pig - fresh - at processing plant - Surveillance			
Meat from pig - fresh - at processing plant - Surveillance	35	4	
Meat from pig - fresh - at processing plant - Surveillance			
Meat from pig - fresh - at processing plant - Surveillance			
Meat from pig - fresh - at processing plant - Surveillance			

Table Listeria monocytogenes in other foods

	Units tested with enumeration method	> detection limit but <= 100 cfu/g	L. monocytogenes > 100 cfu/g
Meat from pig - fresh - at processing plant - Surveillance			
Meat from pig - fresh - at processing plant - Surveillance	5		
Meat from pig - fresh - at processing plant - Surveillance	18		
Meat from pig - fresh - unspecified - Surveillance [36)]			
Meat from pig - fresh - unspecified - Surveillance [37)]	1		
Meat from pig - fresh - unspecified - Surveillance [38)]	40		
Meat from pig - meat preparation - intended to be eaten raw - at processing plant - Surveillance	68	61	7
Meat from pig - meat preparation - intended to be eaten raw - at processing plant - Surveillance			
Meat from pig - meat preparation - intended to be eaten cooked - at processing plant - Surveillance	2		
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance			
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance			
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	244		
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	7	7	

Table Listeria monocytogenes in other foods

	Units tested with enumeration method	> detection limit but <= 100 cfu/g	L. monocytogenes > 100 cfu/g
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	34		
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	1245	10	
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	12		12
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	404		7
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance			
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	15		
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	266		
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	111		
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	28		
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	179		
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance			
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	319	108	

Table Listeria monocytogenes in other foods

	Units tested with enumeration method	> detection limit but <= 100 cfu/g	L. monocytogenes > 100 cfu/g
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	105		
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance			
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance			
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance			
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance			
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	100		
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	208		
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	1108	2	7
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance			
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance			
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	2	2	
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance			

Table Listeria monocytogenes in other foods

	Units tested with enumeration method	> detection limit but <= 100 cfu/g	L. monocytogenes > 100 cfu/g
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance			
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	10		
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	25		
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance			
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	105		
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	817		
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	1713	3	2
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	5023	5015	8
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	112		4
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance			
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance			
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	332	2	

Table Listeria monocytogenes in other foods

	Units tested with enumeration method	> detection limit but <= 100 cfu/g	L. monocytogenes > 100 cfu/g
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	865		
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance			
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	119	1	1
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	66		
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance			
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	391	390	1
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance			
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance			
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance	55		
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance			
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance (raw-smoked products)			
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance (raw-smoked products)			

Table Listeria monocytogenes in other foods

	Units tested with enumeration method	> detection limit but <= 100 cfu/g	L. monocytogenes > 100 cfu/g
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance (raw-smoked products)	55		
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance (raw-smoked products)	150	12	17
Meat from pig - meat products - cooked, ready-to-eat - at processing plant - Surveillance (raw-smoked products)			
Meat from pig - meat products - cooked, ready-to-eat - unspecified - Surveillance [39)]	60		
Meat from pig - meat products - cooked, ready-to-eat - unspecified - Surveillance [40)]	259		5
Meat from pig - meat products - cooked, ready-to-eat - unspecified - Surveillance [41)]	332	2	
Meat from pig - meat products - cooked, ready-to-eat - unspecified - Surveillance [42)]	19		
Meat from pig - meat products - cooked, ready-to-eat - unspecified - Surveillance [43)]	91		
Meat from pig - meat products - cooked, ready-to-eat - unspecified - Surveillance [44)]			
Meat from pig - meat products - cooked, ready-to-eat - unspecified - Surveillance [45)]			
Meat from pig - meat products - raw and intended to be eaten raw - at processing plant - Surveillance			

Table Listeria monocytogenes in other foods

	Units tested with enumeration method	> detection limit but <= 100 cfu/g	L. monocytogenes > 100 cfu/g
Meat from pig - meat products - raw and intended to be eaten raw - at processing plant - Surveillance			
Meat from pig - meat products - raw and intended to be eaten raw - at processing plant - Surveillance	35	5	
Meat from pig - meat products - raw and intended to be eaten raw - at processing plant - Surveillance	55		
Meat from pig - meat products - raw but intended to be eaten cooked - at processing plant - Surveillance			
Meat from pig - minced meat - intended to be eaten raw - at processing plant - Surveillance	16		
Meat from pig - minced meat - intended to be eaten cooked - at processing plant - Surveillance	15		
Meat from pig - offal - at processing plant			
Meat from poultry, unspecified - at processing plant (semi-finished products-raw)	5		
Meat from poultry, unspecified - mechanically separated meat (MSM) - at processing plant			
Meat from rabbit - fresh - at processing plant			
Meat from rabbit - meat products - cooked, ready-to -eat - at processing plant - Surveillance			
Meat from rabbit - meat products - cooked, ready-to -eat - at processing plant - Surveillance	1		

Table Listeria monocytogenes in other foods

	Units tested with enumeration method	> detection limit but <= 100 cfu/g	L. monocytogenes > 100 cfu/g
Meat from turkey - fresh - at processing plant			
Meat from turkey - meat preparation - intended to be eaten cooked - at processing plant	15		
Meat from turkey - meat products - cooked, ready-to-eat - unspecified			
Meat from wild game - land mammals - meat products - cooked, ready-to-eat - at processing plant - Surveillance	3		
Meat, mixed meat - meat products - cooked, ready-to-eat - at processing plant - Surveillance			
Meat, mixed meat - meat products - cooked, ready-to-eat - at processing plant - Surveillance			
Meat, mixed meat - meat products - cooked, ready-to-eat - unspecified - Surveillance [46)]	42		
Meat, mixed meat - meat products - cooked, ready-to-eat - unspecified - Surveillance [47)]	10		
Meat, mixed meat - minced meat - unspecified (pork and turkey meat) [48)]	5		
Molluscan shellfish - raw - at processing plant			
Other food - at cutting plant (beef tallow)			
Other food - at processing plant (delicatessen products)			
Other food - at processing plant (delicatessen products)	10		

Table Listeria monocytogenes in other foods

	Units tested with enumeration method	> detection limit but <= 100 cfu/g	L. monocytogenes > 100 cfu/g
Other food - at processing plant (delicatessen products)			
Other food - at processing plant (delicatessen products)			
Other food - at processing plant (delicatessen products)	93	2	3
Other food - at processing plant (delicatessen products)	14	14	
Other food - at processing plant (delicatessen products)	123	5	
Other food - at processing plant (delicatessen products)	10		
Other food - at processing plant (delicatessen products)	15		
Other food - at processing plant (delicatessen products)	335		
Other food - at processing plant (delicatessen products)			
Other food - at processing plant (delicatessen products)	80	20	
Other food - at processing plant (delicatessen products)	107	27	
Other food - at processing plant (fruit, vegetables, vegetable and meat products)			
Other food - at processing plant (jelly)	1		

Table Listeria monocytogenes in other foods

	Units tested with enumeration method	> detection limit but <= 100 cfu/g	L. monocytogenes > 100 cfu/g
Other food - at processing plant (smoked bones)	5		
Other food - at processing plant (steak tartare)			
Other food - at processing plant (vegetables with chicken)	15		
Other food - at processing plant - Surveillance (pork fat (lard, bacon))	1		
Other food - at processing plant - Surveillance (pork fat (lard, bacon))			
Other food - at processing plant - Surveillance (pork fat (lard, bacon))			
Other food - at processing plant - Surveillance (pork fat (lard, bacon))	35		
Other food - unspecified (casings) [49)]	1		
Other food - unspecified (delicatessen products) [50)]	73		
Other food - unspecified (delicatessen products) [51)]			
Other food - unspecified (delicatessen products) [52)]	2		
Other food - unspecified (delicatessen products) [53)]			
Other food - unspecified (delicatessen products) [54)]	5		
Other food - unspecified (delicatessen products) [55)]	51		
Other food - unspecified (lyophilized products) [56)]			
Other food - unspecified - Surveillance (pork fat (lard, bacon)) [57)]			

Table Listeria monocytogenes in other foods

	Units tested with enumeration method	> detection limit but <= 100 cfu/g	L. monocytogenes > 100 cfu/g
Other products of animal origin - gelatin and collagen - at processing plant	2		
Ready-to-eat salads - at processing plant	5		
Ready-to-eat salads - at processing plant	30		
Ready-to-eat salads - at processing plant			
Ready-to-eat salads - at processing plant			
Ready-to-eat salads - at processing plant			
Ready-to-eat salads - at processing plant			
Ready-to-eat salads - at processing plant			
Ready-to-eat salads - at processing plant	28	28	
Ready-to-eat salads - unspecified [58)]	10		
Ready-to-eat salads - unspecified [59)]	179		
Ready-to-eat salads - unspecified [60)]			
Ready-to-eat salads - unspecified [61)]	1		
Ready-to-eat salads - unspecified [62)]	1		
Ready-to-eat salads - unspecified [63)]			
Ready-to-eat salads - unspecified [64)]	2		
Spices and herbs - at processing plant			
Spices and herbs - unspecified [65)]			

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Table Listeria monocytogenes in other foods

	Units tested with enumeration method	> detection limit but <= 100 cfu/g	L. monocytogenes > 100 cfu/g
Vegetables - unspecified (fresh) [66]	229		

Comments:

[1] at processing plant

[2] at processing plant

[3] at processing plant

[4] at processing plant

[5] at processing plant

[6] at processing plant

[7] eggs products & table eggs

[8] at processing plant

[9] at processing plant

[10] at processing plant

[11] at processing plant

[12] at processing plant

[13] at processing plant

[14] at processing plant

[15] at processing plant

[16] at processing plant

Table Listeria monocytogenes in other foods

Comments:

[17)] at processing plant

[18)] at processing plant

[19)] at processing plant

[20)] at processing plant

[21)] at processing plant

[22)] at processing plant

[23)] at processing plant

[24)] at processing plant

[25)] at processing plant

[26)] at processing plant

[27)] at processing plant

[28)] at processing plant

[29)] at processing plant

[30)] at processing plant

[31)] at processing plant

[32)] at processing plant

[33)] at processing plant

[34)] at processing plant

[35)] at processing plant

[36)] at processing plant

[37)] at processing plant

[38)] at processing plant

Table Listeria monocytogenes in other foods

Comments:

[39] at processing plant

[40] at processing plant

[41] at processing plant

[42] at processing plant

[43] at processing plant

[44] at processing plant

[45] at processing plant

[46] at processing plant

[47] at processing plant

[48] at processing plant

[49] at processing plant

[50] at processing plant

[51] at processing plant

[52] at processing plant

[53] at processing plant

[54] at processing plant

[55] at processing plant

[56] at processing plant

[57] at processing plant

[58] at processing plant

[59] at processing plant

[60] at processing plant

Table Listeria monocytogenes in other foods

Comments:

[61)] at processing plant

[62)] at processing plant

[63)] at processing plant

[64)] at processing plant

[65)] at processing plant

[66)] at processing plant

2.3.4 Listeria in animals

Table Listeria in animals

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Units tested	Total units positive for Listeria	L. monocytogenes	Listeria spp., unspecified
Cattle (bovine animals) - at farm - Clinical investigations	RVL	Suspect sampling	Official sampling	animal sample > foetus/stillbirth	Unknown	Animal	1	0		
Cattle (bovine animals) - unspecified - at farm - Clinical investigations	RVL	Suspect sampling	Official sampling	animal sample > organ/tissue	Unknown	Animal	2	2	2	
Chinchillas - at farm - Clinical investigations	RVL	Suspect sampling	Industry sampling	animal sample > organ/tissue	Unknown	Animal	2	1	1	
Deer - at farm - Clinical investigations (fallow deer)	RVL	Suspect sampling	Industry sampling	animal sample > organ/tissue	Unknown	Animal	2	2		2
Foxes - at farm - Clinical investigations	RVL	Suspect sampling	Industry sampling	animal sample > organ/tissue	Unknown	Animal	3	0		
Foxes - at farm - Clinical investigations	RVL	Suspect sampling	Industry sampling	animal sample > foetus/stillbirth	Unknown	Animal	2	0		
Goats - at farm - Clinical investigations	RVL	Suspect sampling	Official sampling	animal sample > foetus/stillbirth	Unknown	Animal	1	0		
Goats - at farm - Clinical investigations	RVL	Suspect sampling	Official and industry sampling	animal sample > organ/tissue	Unknown	Animal	2	1	1	
Goats - unspecified [1)]	RVL	Unspecified	Industry sampling	animal sample > nasal swab	Unknown	Animal	1	0		

Table Listeria in animals

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Units tested	Total units positive for Listeria	L. monocytogenes	Listeria spp., unspecified
Sheep - at farm - Clinical investigations	RVL	Suspect sampling	Industry sampling	animal sample > organ/tissue	Unknown	Animal	2	0		

Comments:

[1)] clinical investigations

2.4 E. COLI INFECTIONS

2.4.1 General evaluation of the national situation

A. Verotoxigenic Escherichia coli infections general evaluation

National evaluation of the recent situation, the trends and sources of infection

In Poland no active monitoring for the presence of Verocytoxic strains of Escherichia coli in animals was conducted, nor any examinations of a wider spectrum concerning the carrier state, identification and description of threats to human health from pathogenic bacteria producing vero (shiga) toxins.

Laboratory use for analyses method EN ISO166454:2002, which is able to detect only VTEC O157 (both in animals and food).

Additional information

The data concerning Verocytotoxic E. coli were obtained from Regional Veterinary Laboratories. In Poland laboratories carriyng out the examination for pathogenic agents by PCR method. But for serotyping VTEC by seroligical or molecular method. The National Veterinary Research Institute in Pulawy is the reference laboratory in Poland.

2.4.2 E. coli infections in humans

A. Verotoxigenic Escherichia coli infections in humans

Reporting system in place for the human cases

Information was direct to ECDC.

2.4.3 Escherichia coli, pathogenic in foodstuffs

Table VT E. coli in food

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Analytical Method	Sampling unit	Sample weight	Units tested	Total units positive for Verotoxigenic E. coli (VTEC)	Verotoxigenic E. coli (VTEC) - VTEC O157
Meat from bovine animals - carcase - at slaughterhouse - Surveillance	NRL	Convenience sampling	Industry sampling	food sample > meat	Unknown	ISO 16654:2001	Single	25g	13	0	
Meat from bovine animals - fresh - at processing plant - Surveillance [1)]	private lab	Census	HACCP and own checks	food sample > meat	Unknown	Unknown	Single	25g	45	0	
Dairy products (excluding cheeses) - milk powder and whey powder - at processing plant [2)]	NRL	Convenience sampling	Industry sampling	food sample > milk	Unknown	ISO 16654:2001	Single	25g	1	0	
Meat from bovine animals - fresh - unspecified - Surveillance	RVL	Unspecified	Official and industry sampling	food sample > meat	Unknown	ISO 16654:2001	Single	25g	17	0	
Meat from bovine animals - fresh - unspecified - Surveillance	NRL	Objective sampling	Official and industry sampling	food sample > meat	Unknown	ISO 16654:2001	Batch	25g	25	0	

	Verotoxigenic E. coli (VTEC) - VTEC non-O157	Verotoxigenic E. coli (VTEC) - VTEC, unspecified
Meat from bovine animals - carcase - at slaughterhouse - Surveillance		
Meat from bovine animals - fresh - at processing plant - Surveillance [1)]		
Dairy products (excluding cheeses) - milk powder and whey powder - at processing plant [2)]		

Table VT E. coli in food

	Verotoxigenic E. coli (VTEC) - VTEC non-O157	Verotoxigenic E. coli (VTEC) - VTEC, unspecified
Meat from bovine animals - fresh - unspecified - Surveillance		
Meat from bovine animals - fresh - unspecified - Surveillance		

Comments:

[1)] plate method

[2)] milk powder

2.4.4 Escherichia coli, pathogenic in animals

A. Verotoxigenic Escherichia coli in cattle (bovine animals)

Monitoring system

Sampling strategy

No control examinations are conducted.

Methods of sampling (description of sampling techniques)

Animals at farm

In Poland laboratories carriyng out the examination for pathogenic agents by PCR method. But for serotyping VTEC by seroligical or molecular method.

2.5 TUBERCULOSIS, MYCOBACTERIAL DISEASES

2.5.1 General evaluation of the national situation

A. Tuberculosis general evaluation

History of the disease and/or infection in the country

Tuberculosis was identified as a disease subject to obligatory notification in Poland in 1927. Until 1936 tuberculosis was being eradicated with tuberculinisation, on a voluntary basis and without much result. Killed animals were reimbursed. The general and planned eradication of tuberculosis, with the costs borne by the state, was begun in Poland in 1959. The action of eradicating this diseases was started in the least infected Eastern voivodships. At that time the highest infection levels were noted in central and Western voivodships. As a result of the undertaken actions the number of infected cattle fell to 0,5 % and in December 1975, according to international norms in force at that time, Poland was recognized as country free from bovine tuberculosis. In the following years, the screening was conducted every 3 years in individual holdings and twice a year in big state-owned holdings
According to Commission Decision of 23 April 2009 No 2009/342/EC amending Decision 2003/467/EC as regards the declaration that certain administrative regions of Italy are officially free of bovine tuberculosis, bovine brucellosis and enzootic-bovine-leukosis, that certain administrative regions of Poland are officially free of enzootic-bovine-leukosis and that Poland and Slovenia are officially free of bovine tuberculosis the whole territory of Poland is officialy tuberculosis free.

National evaluation of the recent situation, the trends and sources of infection

Currently in Poland the control examinations and eradication of bovine tuberculosis are conducted on the basis the Act of 11 March 2004 on protection of animal health and control of infectious animal diseases, the Ordinance of the Minister of Agriculture and Rural Development of 23 November 2004 on the eradication of bovine tuberculosis and the instruction of the Chief Veterinary Officer of 28 July 2006 on the procedures related to the eradication of animal tuberculosis, draftedon the basis of the Council Directive 64/432/EEC.

The monitoring tests for bovine tuberculosis using intradermal tuberculination are carried out every year on 1/5 of the bovine herds in the area of a district in such a way as to examine all herds of cattle in the area of this district in the period of five years. The monitoring tests are carried out on animals older than 6 weeks of age.

Additional information

It should be noted that according to the Decision of the Commission of 21 February 2006 amending the Decision 93/52/EEC in relation to declaration of Poland and some regions or provinces of Italy as brucellosis-free (B.melitensis) and to the Decision 2003/467/EC in relation to declaration of some regions or provinces of Italy as free from bovine tuberculosis and enozootic bovine leucosis, Poland has been declared as a country officially free from ovine and caprine brucellosis caused by Brucella melitensis rod.

2.5.2 Tuberculosis, mycobacterial diseases in humans

A. Tuberculosis due to Mycobacterium bovis in humans

Reporting system in place for the human cases

All information was direct to ECDC.

2.5.3 Mycobacterium in animals

A. Mycobacterium bovis in bovine animals

Status as officially free of bovine tuberculosis during the reporting year

Free regions

Poland according to Commission Decision 2009/342/EC is officially free from tuberculosis.

Monitoring system

Sampling strategy

Tuberculosis monitoring involves annual pericutaneous tuberculin injections in 1/5 of cattle herds in the area of a district, in order to examine all cattle herds in the district within a period of three years. Tuberculin injections are performed in cattle aged over 6 weeks.

Frequency of the sampling

1x pericutaneus tuberculine injection in 1/5 of herd in one year period. Tuberculin injections are performed in cattle aged over 6 weeks.

Methods of sampling (description of sampling techniques)

In case of bovine tuberculosis pericutaneus tuberculin tests are performed:
- single tuberculin tests,
- comparative tuberculin tests.

Single and comparative tuberculin tests are performed using pericutaneus injection of bovine or bovine and avian tuberculin in accordance with the testing methodology and standards for tuberculin laid down in Annex B to the Council Directive 64/432/EEC.

Case definition

An epidemiological unit is a herd.
Definitions of cases:
A positive case is an animal with a positive result of the comparative tuberculinisation test, in which M. bovis or M. tuberculosis were isolated, or an animal with a positive post mortem examination result confirmed by a laboratory (slaughter, killing, death).

Diagnostic/analytical methods used

The method of conducting official allergic test and the interpretation of the reaction is conducted on the basis of the Instruction of the Chief Veterinary Officer No GIWz.IV.401/TBC-26/2006 of 28 July 2006. Screening for tuberculosis consists in pericutaneus tests (official tests are performed using PPD bovine and avian purified protein derivative of tuberculin, obtained from growth and analysis products of Mycobacterium bovis with the simultaneous clinical examination and additional laboratory examination of samples taken after slaughter or in post mortem examination. The examination consists in microscopic, breeding and biological assay on laboratory animals.

Vaccination policy

The vaccinations against tuberculosis are not used for animals

Control program/mechanisms

The control program/strategies in place

Bovine tuberculosis is controlled since 1927. Currently in Poland runs monitoring for bovine tuberculosis.

Recent actions taken to control the zoonoses

Measures in case of the positive findings or single cases

In case of suspicion or detection of bovine tuberculosis the procedure is set out in the Ordinance of the Minister of Agriculture and Rural Development of 23 November 2004 on the control of bovine tuberculosis (OJ No. 258, item 2585).
In case of disease suspicion the District Veterinary Officer takes immediate measures in order to confirm or exclude the disease. This authority performs epizootic investigation, clinical examination of animals, a post-mortem examination or an autopsy, performs a diagnostic test or takes samples for diagnostic tests. The authority puts the herd under supervision and imposes restrictions in the form of a ban on movement of bovine animals to/from a herd, excluding any movement in order carry out immediate slaughter. Animals suspected of a disease are isolated from the rest of the herd. District Veterinary Officer also undertakes other necessary measures to prevent the spread of bovine tuberculosis.
If tuberculosis is detected (pursuant to Article 2 Subparagraph 23 of the Act on animal health protection and eradication of infectious animal diseases and Article 5 of the Ordinance on control of bovine tuberculosis) the District Veterinary Officer notifies the State Sanitary Inspector and the milk purchaser.

The District Veterinary Officer establishes the place of disease outbreak and imposes the ban on bovine animals movement to/from the sick herd (movement with the aim of immediate slaughter is permitted only). Milk of sick animals may be used to feed animals in a given holding only after suitable heat treatment . The District Veterinary Officer shall order marking and isolation of sick animals in a herd until they are killed.
The District Veterinary Officer shall also take other measures in accordance with the provisions of the Ordinance of the Minister of Agriculture and Rural Development on the control of bovine tuberculosis.
The outbreak of the disease shall be deemed eradicated if all sick animals have fallen or been killed, cleaning and disinfection operations have been performed, and the results of two subsequent comparative tuberculin tests on other animals of the herd performed in a determined time are negative. The first test is carried out no earlier than after 60 days, the second one no earlier than in the fourth and no later than in the twelfth month from the day of elimination of the last sick animal from the disease outbreak place.

Notification system in place

Suspicion or confirmation of bovine tuberculosis must be obligatory and immediately notified to the comptenet authority. Detailes are defined in Act of 11 March 2004 on animal health protection and eradication of infectious animal diseases (OJ No. 213, item 1342, as amended) and Ordinance of the Minister of Agriculture and Rural Development of 25 November 2005 laying down the scope, procedure and dates of notification of the animal infectious diseases subject to control and registration obligation and on the results of monitoring of zoonoses and zoonotic agents, as well as resistance to antimicrobial agents (OJ No. 242, item 2045)

National evaluation of the recent situation, the trends and sources of infection

The long-term objective for the whole territory of the Republic of Poland is to be recognised officially free from this disease.

B. Mycobacterium bovis in farmed deer

Monitoring system

Sampling strategy

In Poland no official eradication of tuberculosis in species other than cattle is carried out. All slaughter animals, except poultry, are subject to routine, official post mortem examination including the examination of lymph nods.

Table Tuberculosis in other animals

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Units tested	Total units positive for Mycobacterium	M. bovis	M. tuberculosis	Mycobacterium spp., unspecified
Pigs [1)]	DVI	Census	Industry sampling	animal sample	Unknown	Animal	58	0			
Bison - wild - from hunting - Surveillance (European bison)	NRL	Suspect sampling	Industry sampling	animal sample	Domestic	Animal	23	17	17		
Bison - wild - unspecified - Surveillance [2)]	DVI	Objective sampling	Official sampling	animal sample > blood	Domestic	Animal	15	0			
Bison - wild - unspecified - Surveillance [3)]	DVI	Objective sampling	Official sampling	animal sample	Domestic	Animal	12	0			
Cats - pet animals - at farm - Surveillance [4)]	NRL	Suspect sampling	Industry sampling	animal sample	Domestic	Animal	1	0			
Deer - at farm (fallow deer) [5)]	DVI	Objective sampling	Industry sampling	animal sample	Unknown	Animal	30	0			
Mouflons - at farm [6)]	DVI	Objective sampling	Industry sampling	animal sample	Unknown	Animal	8	0			
Wild boars - at farm [7)]	DVI	Objective sampling	Industry sampling	animal sample	Unknown	Animal	130	0			
Wild boars - wild - Surveillance (carcass found in the forest) [8)]	NRL	Suspect sampling	Industry sampling	animal sample	Domestic	Animal	1	1	1		
Zoo animals, all - at zoo - Surveillance [9)]	NRL	Census	Industry sampling	animal sample > lymph nodes	Unknown	Animal	4	0			
Zoo animals, all - at zoo - Surveillance [10)]	DVI	Objective sampling	Industry sampling	animal sample	Unknown	Animal	21	0			
Zoo animals, all - at zoo - Surveillance [11)]	DVI	Census	Industry sampling	animal sample	Unknown	Animal	8	0			
Zoo animals, all - at zoo - Surveillance [12)]	NRL	Suspect sampling	Industry sampling	animal sample	Unknown	Animal	6	0			

Comments:

[1)] survey

Table Tuberculosis in other animals

Comments:

[2)] interferon-gamma test

[3)] intradermal tuberculin test

[4)] bacteriological method

[5)] tuberculin test

[6)] tuberculin test

[7)] tuberculin test

[8)] bacteriological method

[9)] bacteriological method

[10)] tuberculin test

[11)] tuberculin test

[12)] bacteriological method

Table Bovine tuberculosis in countries and regions that do not receive Community co-financing for eradication programmes

If present, the row "Total -1" refers to analogous data of the previous year.

Region	Total number of existing bovine		Officially free herds		Infected herds		Routine tuberculin testing		Number of tuberculin tests carried out before the introduction into the herds (Annex A(I)(2)(c) third indent (1) of Directive 64/432/EEC)	Number of animals with suspicious lesions of tuberculosis examined and submitted to histopathological and bacteriological	Number of animals detected positive in bacteriological examination
	Herds	Animals	Number of herds	%	Number of herds	%	Interval between routine tuberculin tests	Number of animals tested			
Polska	610078	6057153	610071	100	7	0	tests every 5 years	1192233	96	75	28
Total : [1)]	610078	6057153	610071	100	7	0	N.A.	1192233	96	75	28

Comments:

[1)] N.A.

2.6 BRUCELLOSIS

2.6.1 General evaluation of the national situation

A. Brucellosis general evaluation

History of the disease and/or infection in the country

In Poland, after the war, the largest percentage of infected farms was observed in Western and Northern regions. Between 1948 and 1956 the tests for brucellosis covered only the nationalized large-scale holdings. Serological reactions were observed in 7.2-22.8% animals.
Between 1956 and 1966, around 350,000 to 1,000,000 cattle were tested annually and brucellosis was detected on average in 2.3% to 5.7% of nationalized holdings and in 0.32-1.7% of individual holdings. At the end of 1966 almost 12% of cattle in nationalized holdings were infected with bovine brucellosis and Brucella was detected bacteriologically in 24.4% of aborted embryos .
Between 1953 and 1956, due to the high percentage of herds where brucellosis was detected, it was decided to conduct vaccinations with S-19 vaccine. The bovine animals in selected state-owned and cooperative holdings were vaccinated. Within that period 266,000 bovine animals were vaccinated. The vaccinations were continued until 1966 when the Veterinary Department prohibited to use them in the regions of Eastern and central Poland. The planned bovine brucellosis control began on those regions in 1969, on the basis of the act of 13 November 1963 on infectious disease control. The infected cattle from individual holdings were slaughtered with the full compensation provided.
Between 1965 and 1967 the serological tests of cattle were conducted in Gdanskie, Lubelskie and Olsztynskie regions and in all districts bordering with Czechoslovakia in order to determine the epizootic situation in individual holdings . The conducted tests indicated that the percentage of cattle with positive reactions did not exceed 0.5%. From 1975 the control of brucellosis was conducted on the basis of the Ordinance of the Minister of Agriculture of 16 April on the obligation to report and control animal brucellosis. Bovine, sheep, goat and swine brucellosis is a compulsorily notifiable disease.
Animals recognized as infected or suspected of being infected, both in individual and in cooperative holdings, were depopulated with the compensation provided. The cattle infected with brucellosis in nationalized holdings were either depopulated or until 1975 transferred to the isolators.
Between 1975 and 1978 the serological tests covered from 5 to 7 million cattle. In total brucellosis was detected in 31,720 cattle which were subsequently slaughtered. It amounted to 0.06% of cattle in the country and 0.5% in nationalized holdings.
In 1978 the territory of the whole country, except for Gorzowskie and Zielonogorskie regions, was declared free of bovine brucellosis.
Only 10% of depopulated cattle came from the territory of 42 regions and 90% from the territory of the following 7 regions: Gorzowskie, Olsztynskie, Poznanskie, Szczecinskie and Zielonogorskie.

In 1980 by decision of the Minister of Agriculture the whole country was declared free of bovine brucellosis. The percentage of infected animals was lower than 0.5% and the percentage of infected holdings amounted to less than 0.2%.
In order to maintain the state achieved in 1980 periodical diagnostic tests and depopulation of animals recognized as infected was introduced as well as the concurrent ban on performing protective vaccinations in the areas covered by the tests.
The tests covered annually one third of bovine population aged over 12 months on the territory of a region.

According to Commission Decision of 5 August 2009 No 2009/600/EC amending Decision 2003/467/EC as regards the declaration that certain Member States and regions thereof are officially free of bovine brucellosis, the whole territory of Poland is officialy bovine brucellosis-free

National evaluation of the recent situation, the trends and sources of infection

The obligation to test aborted embryos was introduced in accordance with Article 42 (1) of the Act of 11 March 2004 on protection of animal health and control of infectious animal diseases.
From 1 May 2004, in relation to the European Union requirements, Poland has tested blood samples in 1/5 of cattle herds on the territory of a district so that within 5 years all cattle herds in the district were tested. On the territory of one of the regions (Opolskie) the collective milk samples coming from the cows from one herd are tested.

For many years Brucella spp. have not been isolated from blood and milk samples.

Recent actions taken to control the zoonoses

Brucellosis eradication programme is currently conducted in Poland on the basis of the act of 11 March 2004 on protection of animal health and control of infectious animal diseases and the regulation of the Minister of Agriculture and Rural Development of 20 April 2005 on brucellosis eradication.

Additional information

Additional information concerning other animal species:
If the swine brucellosis is suspected, the animals aged over 4 months are subject to serological tests.
In the case of males of pigs (boars) for reproduction, tests for brucellosis are compulsory during quarantine and each 12 months in the case of boars
Those tests are conducted according to the Directive 90/429 and the Ordinance of the Minister of Agriculture and Rural Development of 27 April 2004 on detailed veterinary requirements applicable to pig semen (Journal of Laws of 2004 No 100, item 1017).
Serological tests of sows for reproduction and the repopulation of herds on commercial pig fattening farms have a voluntary character.

2.6.2 Brucellosis in humans

A. Brucellosis in humans

Reporting system in place for the human cases

All information was direct to ECDC.

2.6.3 Brucella in animals

A. Brucella abortus in bovine animals

Status as officially free of bovine brucellosis during the reporting year

The entire country free

According to Commission Decision of 5 August 2009 No 2009/600/EC amending Decision 2003/467/EC as regards the declaration that certain Member States and regions thereof are officially free of bovine brucellosis, the whole territory of Poland is officialy bovine brucellosis-free

Free regions

The whole territory of Poland is officialy bovine brucellosis-free

Additional information

Poland have submitted to the Commission documentation demonstrating compliance with the appropriate conditions provided for in Directive 64/432/EEC as regards their whole territory.

Monitoring system

Sampling strategy

For bovine brucellosis – annual examination of blood samples collected from 1/5 cattle herds in the area of a district, in order to conduct examination of all herds in the district within a period of five years. This examination is performed for female cattle and bulls destined for reproduction, older than 24 months.

Frequency of the sampling

Each year samples are collected from 1/5 cattle herds in the area of a district so as to check all cattle herds within 5 years.

Type of specimen taken

Other: - blood
- milk
- swabs from the vagina, cervix or uterus
- discharge from the vagina, cervix or uterus
- clippings bearing in the case of miscarriage

Methods of sampling (description of sampling techniques)

And blood is collected from the animals, except for females:

1) pregnant cow in whom delivery should be made within two weeks;

2) in which the birth occurred within 2 weeks of sampling.

In the case of females who miscarry, for serological testing within 12 to 20 days after the miscarriage, the blood:

1) with the addition of a measure to prevent clotting (anticoagulant) for the detection of bacteria in the blood (bacteremia period);

2) without the addition of a measure to prevent clotting, for the detection of antibodies to brucellosis.

Blood samples collected for testing, using a single needle, into a sterile tube or Tubo-syringe. The tube is filled with in such a way that the blood flowed freely around the inner wall, until the filling tube 2 / 3 of its capacity. Blood donation is gradually cooled.
Freezing of blood.
Blood samples with anticoagulant should be mixed.

II milk samples collected after several strzyknięciach the jug, without additives, sterile tubes.
For serological testing milk from lactating cows, with milk collected from all quarters mentioned are mixed in equal amounts.
Not collected milk:

1) from among quarters of a clinical trial showing inflammatory changes;

2) from cows, in which birth occurred within 5-7 days of sampling.
Once downloaded, the milk is cooled.
Bacteriological tests in aseptically collected milk:

1) in the final phase of the milking - with each quadrant refers to a separate tube;

2) from among quarters of showing lesions.

III swabs from the vagina, cervix or uterus collected in sterile swab and transported in sterile test tubes.
Discharge from the vagina, cervix or uterus taken pipettes disposable or reusable sterile pipettes and then transported in sterile test tubes or other sterile glass containers.
Clippings bearings in the case of abortion is taken into sterile glass containers. Clippings from fresh membranes taken from 2 or 3 cotyledons showing lesions and borderline tissues showing such changes.

IV Fetuses collected in full, and then transports the wrapped and secured in such a way that they provide to the laboratory in the same state.

V The study can be downloaded ligated stomachs of aborted fetuses, and clippings of parenchymal organs.

VI Semen for research in order to isolate the bacteria are taken into sterile glass containers and then transported them in refrigerated.

VII The dead or killed animals collected clippings parenchymal organs, lymph nodes, in particular nadwymieniowe, stretch the uterine wall and other organs showin

Case definition

Definition of a case:
-an animal in which Brucella spp. antibodies were detected during serological tests or from which Brucella spp. were isolated.
Epidemiological unit:
-the herd is an epidemiological unit.
Definition of cattle:
- bovine animals except for males for fattening.

Diagnostic/analytical methods used

In brucellosis diagnosis the following serological tests are used:
-tube agglutination tests (OA)
-buffered plate agglutination tests
-complement fixation test
-microagglutination test
-ELISA (enzyme-linked immunosorbent assay) with a single serum sample
and ring test or ELISA test for milk samples.
Official tests are performed by the regional veterinary laboratories controlled by the National Reference Laboratory.
They are three-stage tests. At first the screening tests are performed - buffered plate agglutination tests, then the basic tests - tube agglutination and complement fixation tests and subsequently the additional tests as antiglobulin and microaglutination.

Vaccination policy

According to the Annex 4 to Act of 11 March 2004 on animal health protection and eradication of infectious animal diseases (OJ No. 213, item 1342, as amended), vaccination of bovine animals is forbidden.

Control program/mechanisms

The control program/strategies in place

The regulation of the Minister of Agriculture and Rural Developmenton the eradication of brucellosis determine the principles of the State Veterinary Service on suspicion and then finding of brucellosis in cattle.
District Veterinary officer, after receiving notice of the suspicion of brucellosis, or for obtaining a positive or uncertain result, a study by the screening of animal infections, shall take immediate steps to confirm or rule out brucellosis, in particular:
1) shall:
a) an epidemiological investigation
b) a clinical examination of animals
c) an autopsy or post mortem inspection of animals, if necessary;
2) In any case, take samples for testing or laboratory tests

District veterinary officer at the time of waiting for test results or laboratory tests:
1) includes stock surveillance;
2) prohibits the movement of the herd and the herd, except for shipments for immediate slaughter;
3) requires the isolation of a herd of animals suspected of being infected with brucellosis;
4) inform the purchaser of milk to suspend recognition of the herd officially free of brucellosis.

Measures in case of the positive findings or single cases

District veterinary officer in case of brucellosis in cattle brucellosis outbreak sets and take steps to prevent further spread of this disease, in particular:
1) requires:
a) isolation of animals:
- suffer from brucellosis, until they are killed,
- suspected of being infected with brucellosis,
b) immediate killing of animals infected with brucellosis, no later than 30 days from the date on which the

owner of the animal has been notified of the appointment of an outbreak of brucellosis,
c) removal and disposal of aborted fetuses and bearings, still-born animals and dead animals for brucellosis,
d) removal and decontamination of straw, bedding, furniture and other items that may carry brucellosis, which have been in contact with the animals sick or infectious materials derived from these animals,
e) the decontamination of manure and slurry
f) performance of laboratory tests for brucellosis;
2) prohibits:
a) the movement of animals to the herd and the herd, except for shipments for immediate slaughter,
b) re-use of pastures, which were housed animals infected with brucellosis, within 60 days from the date on which the animals were removed from the pasture;
3) immediately notify:
a) the state district sanitary inspector of the confirmation of brucellosis,
b) the purchaser of milk to withdraw recognition of herds officially free of brucellosis;
4) take samples from dead animals and send them to a reference laboratory.

Notification system in place

According to Annex 2 to the Act of 11 March 2004 on animal health protection and eradication of infectious animal diseases, bovine brucellosis must be obligatory notified after suspicion or confirmation. Detailes concerning notification are set out in Ordinance of the Minister of Agriculture and Rural Development of 25 November 2005 laying down the scope, procedure and dates of notification of about animal infectious diseases subject to control and registration obligation and on the results of the monitoring of zoonoses and zoonotic agents, as well as related resistance to antimicrobial agents (OJ 242, item 2045).

Relevance of the findings in animals to findings in foodstuffs and to human cases (as a source of infection)

Additional information

B. Brucella melitensis in goats

Status as officially free of caprine brucellosis during the reporting year

The entire country free

Poland is officialy free from B.melitensis, according to Decision 2006/169/EC.

Free regions

Whole teritory of Poland was officialy free from caprine brucellosis during the reporting year.

Monitoring system

Sampling strategy

For ovine and caprine brucellosis – annual examination of blood samples collected from roe-bucks and rams older than 6 months and 25% of goats and sheep in reproductive age; in case of a herd of less than 50 goats and sheep in reproductive age blood samples collected from all animals in reproductive age are examined.
In a region recognised as officially free from ovine and caprine brucellosis, in the first year after recognition of the region as free from the disease, blood samples collected from at least 10% of goats and sheep aged over 6 months are examined. After that time the annual examination is conducted for at least 5% of goats and sheep aged over 6 months.

Frequency of the sampling

The annual examination is conducted for at least 5% of goats aged over 6 months.

Methods of sampling (description of sampling techniques)

Methods of sampling the same like in cattle.

Case definition

An animal is considered positive in case of two-time positive results of blood samples' tests. These tests are carried out by complement fixation test as a confirmation of a prior positive result which was obtained by buffered plate agglutination test.

Diagnostic/analytical methods used

The blood samples are tested by means of a buffered plate agglutination test and confirmed by means of complement fixation test.

Vaccination policy

Vaccination is prohibited, according to annex 4 of The Act of 11 March 2004 on protection of animal health and control of infectious animal diseases.

Control program/mechanisms

The control program/strategies in place

The regulation of the Minister of Agriculture and Rural Developmenton the eradication of brucellosis determine the principles of the State Veterinary Service on suspicion and then finding of brucellosis in goats.

District Veterinary officer, after receiving notice of the suspicion of brucellosis, or for obtaining a positive or uncertain result, a study by the screening of animal infections, shall take immediate steps to confirm or rule out brucellosis, in particular:

1) shall:

a) an epidemiological investigation

b) a clinical examination of animals

c) an autopsy or post mortem inspection of animals, if necessary;

2) In any case, take samples for testing or laboratory tests

District veterinary officer at the time of waiting for test results or laboratory tests:

1) includes stock surveillance;

2) prohibits the movement of the herd and the herd, except for shipments for immediate slaughter;

3) requires the isolation of a herd of animals suspected of being infected with brucellosis;

4) inform the purchaser of milk to suspend recognition of the herd officially free of brucellosis.

Measures in case of the positive findings or single cases

Proceedings and measures in case of positive findings are described in Act of 11 March 2004 on protection of animal health and control of infectious animal diseases and in regulation of the Minister of Agriculture and Rural Development of 20 April 2005 on the eradication brucellosis.

Notification system in place

According to Annex 2 to the Act of 11 March 2004 on animal health protection and eradication of infectious animal diseases. caprine brucellosis must be obligatory notified after suspicion or confirmation. Detailes concerning notification are set out in Ordinance of the Minister of Agriculture and Rural Development of 25 November 2005 laying down the scope, procedure and dates of notification of about animal infectious diseases subject to control and registration obligation and on the results of the monitoring of zoonoses and zoonotic agents, as well as related resistance to antimicrobial agents (Dz. U. No. 242, item 2045).

National evaluation of the recent situation, the trends and sources of infection

Whole teritory of Poland is free from caprine brucellosis and for several previous years no positive case of brucellosis in goats was neither suspected nor confirmed.

C. Brucella melitensis in sheep

Status as officially free of ovine brucellosis during the reporting year

The entire country free

Poland is officialy free from B.melitensis, according to Decision 2006/169/EC

Free regions

Whole teritory of Poland was officially free from ovine brucellosis during the reporting year.

Monitoring system

Sampling strategy

For ovine and caprine brucellosis – annual examination of blood samples collected from roe-bucks and rams older than 6 months and 25% of goats and sheep in reproductive age; in case of a herd of less than 50 goats and sheep in reproductive age blood samples collected from all animals in reproductive age are examined.
In a region recognised as officially free from ovine and caprine brucellosis, in the first year after recognition of the region as free from the disease, blood samples collected from at least 10% of goats and sheep aged over 6 months are examined. After that time the annual examination is conducted for at least 5% of goats and sheep aged over 6 months.

Frequency of the sampling

The annual examination is conducted for at least 5% of sheep aged over 6 months.

Methods of sampling (description of sampling techniques)

Blood samples taken in accordance with Community legislation (Decision 90/242/EEC and Directive 91/68/EEC)

Case definition

An animal is considered positive in case of two-time positive results of blood samplesâ€™ tests.These tests are carried out by complement fixation test as a confirmation of a prior positive result which was obtained by buffered plate agglutination test.

Diagnostic/analytical methods used

The blood samples are tested by means of a buffered plate agglutination test and confirmed by means of complement fixation test.

Vaccination policy

Vaccination is prohibited according to annex 4 of The Act of 11 March 2004 on protection of animal health and control of infectious animal diseases.

Control program/mechanisms

The control program/strategies in place

The regulation of the Minister of Agriculture and Rural Developmenton the eradication of brucellosis determine the principles of the State Veterinary Service on suspicion and then finding of brucellosis in sheep.

District Veterinary officer, after receiving notice of the suspicion of brucellosis, or for obtaining a positive or uncertain result, a study by the screening of animal infections, shall take immediate steps to confirm or rule out brucellosis, in particular:

1) shall:

a) an epidemiological investigation

b) a clinical examination of animals

c) an autopsy or post mortem inspection of animals, if necessary;

2) In any case, take samples for testing or laboratory tests

District veterinary officer at the time of waiting for test results or laboratory tests:

1) includes stock surveillance;

2) prohibits the movement of the herd and the herd, except for shipments for immediate slaughter;

3) requires the isolation of a herd of animals suspected of being infected with brucellosis;

4) inform the purchaser of milk to suspend recognition of the herd officially free of brucellosis.

Measures in case of the positive findings or single cases

Overall measures to be taken after positive findings are described The Act of 11 March 2004 on protection of animal health and control of infectious animal diseases.

Notification system in place

According to Annex 2 to the Act of 11 March 2004 on animal health protection and eradication of infectious animal diseases. caprine brucellosis must be obligatory notified after suspicion or confirmation. Detailes concerning notification are set out in Ordinance of the Minister of Agriculture and Rural Development of 25 November 2005 laying down the scope, procedure and dates of notification of about animal infectious diseases subject to control and registration obligation and on the results of the monitoring of zoonoses and zoonotic agents, as well as related resistance to antimicrobial agents (Dz. U. No. 242, item 2045).

National evaluation of the recent situation, the trends and sources of infection

Whole teritory of Poland is free from ovine brucellosis and for several previous years no positive case of brucellosis in sheep was neither suspected nor confirmed.

Table Brucellosis in other animals

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Units tested	Total units positive for Brucella	B. abortus	B. melitensis	B. suis
Pigs [1)]	RVL/DVI	Unspecified	Official and industry sampling	animal sample	Unknown	Animal	882	0			
Bison - from hunting [2)]	NRL	Unspecified	Not applicable	animal sample	Domestic	Animal	21	0			
Deer - at farm [3)]	DVI	Objective sampling	Industry sampling	animal sample > blood	Unknown	Animal	64	0			
Deer - from hunting [4)]	NRL	Unspecified	Not applicable	animal sample	Unknown	Animal	232	0			
Dogs [5)]	NRL	Unspecified	Not applicable	animal sample	Unknown	Animal	13	0			
Other animals - at farm (horses) [6)]	NRL	Unspecified	Not applicable	animal sample	Unknown	Animal	2	0			
Pigs - Clinical investigations [7)]	RVL	Unspecified	Official sampling	animal sample > foetus/stillbirth	Unknown	Animal	2	0			
Pigs - at farm [8)]	NRL	Unspecified	Not applicable	animal sample	Unknown	Animal	9723	0			
Wild boars - at farm [9)]	DVI	Objective sampling	Industry sampling	animal sample > blood	Unknown	Animal	130	0			
Zoo animals, all - at zoo - Surveillance [10)]	RVL	Unspecified	Industry sampling	animal sample > blood	Unknown	Animal	30	0			

	Brucella spp., unspecified
Pigs [1)]	

Table Brucellosis in other animals

	Brucella spp., unspecified
Bison - from hunting [2)]	
Deer - at farm [3)]	
Deer - from hunting [4)]	
Dogs [5)]	
Other animals - at farm (horses) [6)]	
Pigs - Clinical investigations [7)]	
Pigs - at farm [8)]	
Wild boars - at farm [9)]	
Zoo animals, all - at zoo - Surveillance [10)]	

Comments:

[1)] clinical investigation/ for isolation and identification were used RBT / CFT

[2)] RBT/CFT

[3)] surveillance

[4)] RBT/CFT

[5)] RBT/CFT

[6)] RBT/CFT

[7)] bacteriological method

[8)] RBT / CFT

Table Brucellosis in other animals

Comments:

[9)] surveillance / RBT

[10)] RBT/CFT

Table Ovine or Caprine Brucellosis in countries and regions that do not receive Community co-financing for eradication programme

If present, the row "Total -1" refers to analogous data of the previous year.

Region	Total number of existing		Officially free herds		Infected herds		Surveillance			Investigations of suspect cases				
	Herds	Animals	Number of herds	%	Number of herds	%	Number of herds tested	Number of animals tested	Number of infected herds	Number of animals tested with serological blood tests	Number of animals positive serologically	Number of animals examined microbio logically	Number of animals positive microbio logically	Number of suspended herds
Polska	17357	277382	17357	100	0	0	4342	19191	0	0	0	0	0	0
Total : [1)]	17357	277382	17357	100	0	0	4342	19191	0	0	0	0	0	0

Comments:

[1)] N.A.

Table Bovine brucellosis in countries and regions that do not receive Community co-financing for eradication programme

If present, the row "Total -1" refers to analogous data of the previous year.

Region	Total number of existing bovine		Officially free herds		Infected herds		Surveillance						Investigations of suspect cases								
							Serological tests			Examination of bulk milk			Information about			Epidemiological investigation					
	Herds	Animals	Number of herds	%	Number of herds	%	Number of bovine herds tested	Number of animals tested	Number of infected herds	Number of bovine herds tested	Number of animals or pools tested	Number of infected herds	Number of notified abortions whatever cause	Number of isolations of Brucella infection	Number of abortions due to Brucella abortus	Number of animals tested with serological blood tests	Number of suspended herds	Number of positive animals		Number of animals examined microbio logically	Number of animals positive microbio logically
																		Sero logically	BST		
Polska	610078	6057153	610048	100	0	0	122016	586456	30	0	0	0	314	0	0	430	0	30	0	30	0
Total : [1)]	610078	6057153	610048	100	0	0	122016	586456	30	0	0	0	314	0	0	430	0	30	0	30	0

Comments:

[1)] N.A.

2.7 YERSINIOSIS

2.7.1 General evaluation of the national situation

A. Yersinia enterocolitica general evaluation

History of the disease and/or infection in the country

There is no system of registration of cases of yersiniosis in animals, therefore it is not possible to carry out historical analisis of the disease.

Relevance of the findings in animals, feedingstuffs and foodstuffs to human cases (as a source of infection)

2.7.2 Yersiniosis in humans

A. Yersinosis in humans

Reporting system in place for the human cases

Information was direct to ECDC.

2.7.3 Yersinia in animals

A. Yersinia enterocolitica in pigs

Monitoring system

Sampling strategy

Animals at farm

There is no monitoring system in pigs existing for Y.enterocolitica in Poland.

Animals at slaughter (herd based approach)

There is no monitoring system in pigs existing for Y.enterocolitica in Poland.

Control program/mechanisms

The control program/strategies in place

Table Yersinia in animals

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Units tested	Total units positive for Yersinia	Y. enterocolitica	Y. pseudotuberculosis	Yersinia spp., unspecified
Zoo animals, all - at zoo - Surveillance	RVL	Unspecified	Not applicable	animal sample	Unknown	Flock	17	0			
Zoo animals, all - at zoo - Surveillance	RVL	Suspect sampling	Not applicable	animal sample	Unknown	Animal	1	0			

	Y. enterocolitica - O:3	Y. enterocolitica - O:9	Y. enterocolitica - unspecified
Zoo animals, all - at zoo - Surveillance			
Zoo animals, all - at zoo - Surveillance			

2.8 TRICHINELLOSIS

2.8.1 General evaluation of the national situation

A. Trichinellosis general evaluation

History of the disease and/or infection in the country

In Poland 2 major reservoirs of Trichinella spiralis are pigs and wild boars. Meat derived from these animals is a main source of infection for people. After introducing of obligatory post mortem inspection of pigs, wild boars, horses and coypus for Trchinella spp. number of human trichinellosis decreased considerably.

National evaluation of the recent situation, the trends and sources of infection

Trichinellosis is an obligatory registrated disease, according to Annex 3 of The Act of 11 March 2004 on animal health protection and eradication of infectious animal diseases.
Currently, all slaughtered pigs, boars, horses and coypus shall be examined for the evidence of Trichinella spp.

However, we observed a high number of trichinellosis in wild boars population. It could results of tested all boars by pooled sample digestion, which is more sensitive.

Additional information

All pigs and coypus slaughtered for domestic use as well as all wild boars hunter must be submited to examination for presense of Trichinella sp. performed by official veterinarian in the way described in Regulation 2075/2005.
Detailed proceedings is described in Ordinance of Minister of Agriculture and Rural Develeopment from 9 July 2007 on veterinary requirement for production of meat intended for domestic use.

2.8.2 Trichinellosis in humans

A. Trichinellosis in humans

Reporting system in place for the human cases

Information was direct to ECDC.

2.8.3 Trichinella in animals

A. Trichinella in horses

Monitoring system

Sampling strategy

Examination of all slaughtered horses for Trichinella at slaughterhouse in accordance with meat hygiene regulation.

Frequency of the sampling

Shall be sampled each carcass.

Type of specimen taken

According to EU legislation (Regulation 2075/2005).

Case definition

An animal is considered positive in case of detection and identification of Trichinella larvae in the muscle sample.

Measures in case of the positive findings or single cases

Carcass is destroyed.

Notification system in place

Each case of trichinellosis must be obligatory registered in accordance with Annex 3 of The Act of 11 March 2004 on animal health protection and eradication of infectious animal diseases (OJ No. 213, item 1342, as amended).

B. Trichinella in pigs

Number of officially recognised Trichinella-free holdings

None of the holding in Poland is recognised as officially Trichinella - free.

Monitoring system

Sampling strategy

General

Examination for Trichinella spp. of all slaughtered pigs at slaughterhouse under meat hygiene law (Regulation 2075/2005).
Reference method to detection is magnetic stirrer method for pooled sample digestion.

Frequency of the sampling

General

Shall be tested each pig carcass.

Type of specimen taken

General

According to EU legislation (Regulation 2075/2005).

Methods of sampling (description of sampling techniques)

General

Reference method to detection is magnetic stirrer method for pooled sample digestion.

Case definition

General

An animal is considered positive in case of detection and identification of Trichinella larvae in the muscle sample.

Diagnostic/analytical methods used

General

In all slaughterhouse is practise method for pooled sample digestion in accordance with regulation 2075/2005.

Preventive measures in place

All carcasses must be sampled and may not leave the premises, before the results for Trichinella examination is found to be negative.

Measures in case of the positive findings or single cases

Carcass is destroyed.

Notification system in place

Trichinellosis is an obligatory registrated disease.

Additional information

Wild boars - reference method to detection is magnetic stirrer method for pooled sample digestion and all boars were tested this method.

Also 4 positive results were found in other animals -świniodzik (it's mix boar and pig).

Table Trichinella in animals

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Units tested	Total units positive for Trichinella	T. spiralis	Trichinella spp., unspecified
Wild boars - wild - Surveillance	NRL/DVI	Census	Official sampling	animal sample > organ/tissue	Unknown	Animal	108605	442	131	311
Foxes - Monitoring	NRL	Census	Not applicable	animal sample > organ/tissue	Unknown	Animal	259	11	2	9
Pigs [1)]	DVI/NRL	Census	Official sampling	animal sample > organ/tissue	Unknown	Animal	19917895	14	7	7
Pigs - fattening pigs - at farm - Clinical investigations (serological test) [2)]	NRL	Census	Industry sampling	animal sample > blood	Unknown	Animal	65	1		1
Pigs - fattening pigs - at farm - Survey - national survey (serological test)	NRL	Census	Not applicable	animal sample > blood	Domestic	Animal	208	0		
Wild boars - wild - from hunting - Survey - national survey (serological test)	NRL	Census	Not applicable	animal sample > blood	Domestic	Animal	1096	130		130

Comments:

[1)] not raised under controlled housing condition

[2)] not raised under controlled housing conditions

2.9 ECHINOCOCCOSIS

2.9.1 General evaluation of the national situation

A. Echinococcus spp. general evaluation

History of the disease and/or infection in the country

In Poland there is no existing examination programme carried out among main hosts of echinococcus or obligation to eradicate or registrate cases of echinococcosis. Pursuant to Annex 5 to Act on protection of animal health and eradication of animal infectious diseases (Journal of Laws, No 213 item 1342 as amended),echinococcosis and agents thereof is under obligatory monitoring in Poland.
Testing for detection of echincoccus is a part of post-mortem inspection of slaughter animals. It is a visual inspection of the internal organs of the slaughtered animals acompanied by cuts of liver if necessary. The Echincoccus is not routinely distinguished by species.

National evaluation of the recent situation, the trends and sources of infection

Additional information

In 2009, NRL prepared programme evaluation prevalence echinococcus in foxes and pigs. Samples were taken from west voivodeships in Poland. Type of samples were: foxes- small intestine and pigs -tissue. Method of sampling- sedimentation and counting technique.
In 2010 samples from red foxes were taken from małopolskie, śląskie and opolskie voivodeships. type of samples was intestine.

2.9.2 Echinococcosis in humans

A. Echinococcus spp. in humans

Reporting system in place for the human cases

Information was direct to ECDC.

2.9.3 Echinococcus in animals

Table Echinococcus in animals

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Region	Units tested	Total units positive for Echinococcus	E. granulosus	E. multilocularis
Raccoon dogs	NRL	Unspecified	Not applicable	animal sample > organ/tissue	Unknown	Animal	Polska	8	1		1
Foxes - from hunting - Survey - national survey	NRL	Objective sampling	Not applicable	animal sample > organ/tissue	Unknown	Animal	Polska	250	65		65
Pigs - at slaughterhouse - Survey - national survey	NRL	Selective sampling	Official sampling	animal sample > organ/tissue	Unknown	Animal	Polska	370	11	7	4

	Echinococcus spp., unspecified
Raccoon dogs	
Foxes - from hunting - Survey - national survey	
Pigs - at slaughterhouse - Survey - national survey	

2.10 TOXOPLASMOSIS

2.10.1 General evaluation of the national situation

A. Toxoplasmosis general evaluation

History of the disease and/or infection in the country

Toxoplasmosis is an obligatory registrated disease, according to the Act of 11 March 2004 on animal health protection and eradication of infectious animal diseases.
There is no active monitoring of toxoplasmosis in animals carried out in Poland. In animals, surveillance relates to the examination of the samples received for diagnostic reasons to regional veterinary laboratories by private owners or breeders.

Additional information

In 2009 National Reference Laboratory in Puławy was conducting sampling in west region of Poland. During this plan 550 pigs and 400 cattles were tested. All samples were tested serological as well as by PCR.
In 2011 the NRL, was studied in the direction of T. gondii population of pigs and cattle from selected regions of Poland (the cycle of research, which eventually will cover all over the country). Serological tests for the presence of T. gondii-specific antibody test was performed using DA. We examined 500 serum samples of pigs: 300 samples of kujawsko-pomorskie voivodeship, 105 samples from pomorskie voivodeship and 95 samples from wielkopolskie voivodeship. Overall, the results were positive in 10.2% of the pigs. We examined 400 serum samples from cattle: 134 samples from kujawsko-pomorskie voivodeship, 190 samples from pomorskie voivodeship and 95 samples from wielkopolskie voivodeship. A positive resluts were found in 14.8% of cattle tested. Higher percentages of positive results were observed among animals from small holdings than large one. The presence of specific antibodies may indicate the presence of tissue cysts of the parasite.

2.10.2 Toxoplasmosis in humans

A. Toxoplasmosis in humans

Reporting system in place for the human cases

Information was direct to ECDC.

2.10.3 Toxoplasma in animals

Table Toxoplasma in animals

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Analytical Method	Sampling unit	Units tested	Total units positive for Toxoplasma	T. gondii	Toxoplasma spp., unspecified
Cats - Clinical investigations	NRL	Unspecified	Not applicable	animal sample > blood	Unknown	Immunofluorescence antibody test (IFAT)	Animal	101	63		63
Cattle (bovine animals) - at slaughterhouse - Survey - national survey	NRL	Objective sampling	Not applicable	animal sample > organ/tissue	Unknown	Direct agglutination (DA)	Animal	400	80		80
Cattle (bovine animals) - at slaughterhouse - Survey - national survey	NRL	Objective sampling	Not applicable	animal sample > organ/tissue	Unknown	PCR	Animal	80	14		14
Deer - from hunting	NRL	Unspecified	Not applicable	animal sample > organ/tissue	Unknown	PCR	Animal	43	5		5
Deer - from hunting	NRL	Unspecified	Not applicable	animal sample > organ/tissue	Unknown	Direct agglutination (DA)	Animal	34	3		3
Pigs - at slaughterhouse - Survey - national survey	NRL	Objective sampling	Not applicable	animal sample > organ/tissue	Unknown	Direct agglutination (DA)	Animal	500	61		61
Pigs - at slaughterhouse - Survey - national survey	NRL	Objective sampling	Not applicable	animal sample > organ/tissue	Unknown	PCR	Animal	61	5		5
Wild boars - from hunting	NRL	Unspecified	Not applicable	animal sample > organ/tissue	Unknown	Direct agglutination (DA)	Animal	586	201		201
Wild boars - from hunting	NRL	Unspecified	Not applicable	animal sample > organ/tissue	Unknown	PCR	Animal	105	8		8

Table Toxoplasma in animals

2.11 RABIES

2.11.1 General evaluation of the national situation

A. Rabies general evaluation

History of the disease and/or infection in the country

In the interwar period and in the first years after the World War II, urban rabies dominated on the Polish territory , and the main vector of rabies were dogs. Strict control of the population of stray dogs and the introduction (since 1949) of an obligatory vaccination against rabies caused adaptation of virus to the new host, namely red fox. Universality of a new host, as in other European countries, led to a spread of so-called forest rabies. Irrespective of the above, the vaccinations reduced this disease in Poland to a great extent. In 1946, 3600 cases of rabies in animals were found, and in 1956 this number decreased to 73 cases. In the same period from 1 to 6 cases of rabies among wild animals were notified. In the following years, the increase of infection was noticed, in particular, in foxes. At the end of the seventies, the infections exceeded the number of infections in domestic animals. After the World War II the wave of infections shifted in the south-western direction with the average speed of 30-60 km per year. The first conceptions how to limit the number of rabies cases in foxes were to decrease the density of red fox population to a level of 0.5-0.3 animal/km. Many restrictions and imperfections of this method were the reasons to look for other methods of rabies eradication. Introduction of oral immunization of foxes was a turning point. In Poland, similar to Baltic states, an increasing number of rabies cases in raccoon dogs was observed. The description of the disease in numbers does not objectively present the risks, which are associated with rabies. The small number of cases must be examined with consideration of an area on which the infections took place.

In 1990, in Poland there were 2045 cases of rabies, including 1668 cases among wild animals (1374 cases in foxes). The biggest numbers of rabies cases was noticed in poznanskie (157), opolskie (139), koszalinskie (133), szczecinskie (130), bydgoskie (123), slupskie (103) region. There were no cases in bialskopodlaskie region and there were single cases in lubelskie, lomzynskie, lodzkie and przemyskie region.
In 1991, 2287 cases of rabies were found, including 1864 in wild animals (1513 cases in foxes). Rabies was not found in lubelskie region and single cases were in przemyskie, lodzkie, lomzynskie and krosnienskie region.
In 1992, in Poland the biggest number of 3084 cases of rabies was stated, including 2549 cases among wild animals (2079 cases in foxes). Due to this fact, in 1993, on the territory of Poland, an action of oral vaccination of living foxes against rabies was initiated.

National evaluation of the recent situation, the trends and sources of infection

In 1993, 2648 cases of rabies were stated, including 2166 in wild animals (1803 cases in foxes). In the subsequent years the following was found:
-In 1994, 2238 cases of rabies in animals, including 1788 cases in wild animals (1506 cases in foxes).
- in 1995, 1973 cases of rabies in animals, including 1528 cases of wild animals (including 1280 in foxes).
-In 1996: 2527 cases in animals, including 2064 cases in wild animals (including 1779 cases in foxes).
- in 1997, 1494 cases in animals, including 1239 cases in wild animals (including 1091 cases in foxes).
The result of the vaccinations carried out in the western part of Poland was a visible decrease of cases of rabies and even more satisfactory was lack of this infection for a long time in the regions:

zachodniopomorskie, lubuskie and dolnośląskie. In 1998, 1329 cases in animals were found, including 1120 cases in wild animals (including 927 in foxes), in 1999- 1148 cases in animals, including 721 in foxes, in 2000 there were 2224 cases found, including 1583 in foxes and in 2001 there were 2964 cases found, including 2224 in foxes. In 2002 rabies was found in 1119 animals, including 1038 cases found in wild animals (884 in foxes). The list of cases of rabies in domestic animals in 1983-2000 shows that the biggest percentage was found in cattle and next in cats and dogs. Increase in the number of cases of rabies in the short time influences the increase of the number of cases in cats, which are the indicators of the disease in foxes on a given territory. Rabies in cattle is associated with putting them out in pasture. Currently, the most serious problem of rabies is the eastern border of Poland, where the transmission of rabies from the territories of Ukraine, Belarus and Russia is visible. Poland does not have detailed information on vaccination actions against rabies carried out in the above mentioned countries.
In 2008 was visible downward tendency in positive findings of rabies. In Poland made a note of 29 of rabies in animals. The most cases were in voivodeships near eastern border of Poland.
In 2009 were confimed 8 cases of rabies. All cases were found in eastern voivodeships.

In 2010, the number of rabies cases increased again. In that year 151 cases of rabies were comfirmed, including 129 cases in wild animals (117 cases in foxes). In 2010, most rabies cases occurred in małopolskie region.

In 2011 the decrease of rabies incidence in comparison with 2010 was observed in wild animals. Simultaneously, the increase was noted in domestic animals, mainly in cattle. Number of affected wild animals decreased from 129 in 2010 to 126 in 2011 and number of affected domestic animals increased from 22 cases to 34 (8 dogs, 10 cats, 14 cattle, 1 pig, 1 stray dog).

Recent actions taken to control the zoonoses

Pursuant to the Act of 11 March 2004 on animal health protection and eradication of infectious animal diseases (Journal of Laws of 2008, No 213, item 1342 as amended), rabies is an infectious animal disease subject to obligatory eradication.
Since 2002 vaccination campaigns cover whole territory of Poland.
Pursuant to the regulation of the Ministry of Agriculture and Rural Development of 2 June 2004 on detailed rules and manner of conducting preventive vaccinations of wild foxes against rabies (Journal of Laws of 2004 No. 142, item 1509), the vaccinations of wild foxes are conducted by the voivodship veterinary officers. According to the abovementioned regulation preventive vaccinations are realized twice a year in spring and autumn campains by plane or manual distribution of the vaccine at the forest areas and everywhere, where the wild foxes live. The vaccine can be administrated once a year in the territory of o voivodeship only if rabies has not been detected in the territory of the voivodeship and in the territory of adjacent voivodeships during two following years.
To check the result of performed vaccination campaigns the monitoring tests (RFFIT, TC) for the determination of effectiveness of oral vaccination of wild foxes, are carried out based on the regulation of the Minister of Agriculture and Rural Development of 17 December 2004 determining certain diseases, manner for carrying out the control and scope of control tests of animals infections (Journal of Laws of 2004 No. 282 item 2813 as amended). According to the regulation in order to control rabies, samples of cerebral tissue, serum, and mandibles shall be taken for tests per year from 8 foxes shot at each 100 km2 of the premisses of wild foxes habitat covered by preventive vaccination. To isolate and determine the strain of the rabies virus, brain tissue of the foxes living at large, in which rabies was confirmed by laboratory tests, is sent for tests.

Monitoring test of the efficiency of oral immunization of foxes is carried out while using the following methods:
- immunofluorescence of brain imprint test for rabies (FAT),
- bone polishing of the mandible - test for the presence of tetracycline (TC),

- serum neutralisation test (RFFIT)- determination of the titre of rabies virus antibodies in the blood serum (clot from the heart or liquid from the thoracic cavity),
- collection, preparation and analysis of epidemiologic data on cases of rabies diagnosed in the territory where the vaccination was placed,
- differentiation of strains in the aspect of wild-type strain/ vaccination strain
- genotyping of strains.

Additional information

Routine diagnosis of rabies in animals of all species is carried out in laboratories as referred in article 25 of the Act of 29 January 2004 on Veterinary Inspection (Journal of Laws of 2010, No 112, item 744 as amended).
Applied tests:
- direct immunofluorescence (FAT test) of the brain imprints with monovalent anti-nucleocapside conyugate
- virus isolation on mice (MIT- mouse isolation test)
- virus isolation in the neuroblastoma cells cultures
- genotyping of isolates of rabies virus

In 2008, there were total 29 positive results of rabies, therein 1 case in dog and cat, 3 cases in cattle, 19 in foxes, 2 in raccoon dogs and 3 cases in bats.
Whereas 2007, there were 42 cases of rabies in foxes.

In 2009, 22 221 wild foxes were tested in monitoring framework.
In 2009, there were total 8 positive results of rabies including 6 cases in foxes and 2 cases in bats.
In 2010, 23 178 wild foxes were tested in monitoring framework.
In 2010, there were total 151 positive results of rabies, including 6 cases in dogs, 8 cases in cats, 4 cases in cattle, 1 case in horse, 2 cases in sheeps, 1 case in stray dog, 117 cases in foxes, 1 case in raccoon dog, 1 case in badger, 3 cases in martens, 1 case in roe deer and 6 cases in bats.

2.11.2 Rabies in humans

A. Rabies in humans

Reporting system in place for the human cases

Information was direct to ECDC.

2.11.3 Lyssavirus (rabies) in animals

A. Rabies in dogs

Monitoring system

Sampling strategy

Samples are taken only post mortem after suspicion of rabies. In case when man was bitten by a dog, District Veterinary Officer orders observation this animal during 15 days.

Type of specimen taken

Organs/tissues: ___brain_

Case definition

Positive IF test.

Diagnostic/analytical methods used

Fluorescent Antibody Test (FAT) on smears from hippocampus or medulla oblongata

Vaccination policy

Pursuant to the provision of Article 56 of the Act on protection of animal health and eradication of animal infectious diseases (Journal of Laws of 2008, No 213 item 1342 as amended), dogs over 3 months old, living in the territory of the whole country and free-living foxes, shall be subject to obligatory preventive vaccination against rabies.

Measures in case of the positive findings or single cases

General provisions are set out in the Act of 11 March 2004 on animal health protection and eradication of infectious animal diseases (Journal of Laws of 2008, No 213 item 1342 as amended).
Detail procedure is described in the regulation of the Minister of Agriculture and Rural Development of 7 January 2005 on the eradication of rabies (Journal of Laws of 2005, No 13, item 103).

Notification system in place

According to Annex 2 of the Act of 11 March 2004 on animal health protection and eradication of infectious animal diseases (Journal of Laws of 2008, No 213 item 1342 as amended), suspicion or confirmation of rabies must be obligatory notified to the competent authority. Besides all cases of bitten by a dog, should be reported to launch epidemiological investigation.

Results of the investigation

Investigations of the human contacts with positive cases

District Veterinary Officer informs District Sanitary Officer about all cases of rabies in dogs and all inconclusive cases that must by conformed with test on mice.

National evaluation of the recent situation, the trends and sources of infection

Preventive vaccination of dogs influenced the reduction of the number of cases of rabies in the animals of the same species. Currently, the confirmed cases are present in dogs which were not immunized against rabies. Despite a small number of infections of the same species, 50% of all exposures of humans to infection and post-exposure vaccinations in humans is connected with dogs.
There were 4 cases of rabies in dogs in 2004, 5 cases of rabies in 2005, 4 cases in 2006, 3 cases in

2007, only 1 case in 2008 and no cases in 2009.
In 2010, 709 dogs were tested and 7 positive results were found (including 1 case in stray dog).
In 2011, 531 pet dogs were tested and 8 positive results were found. In addition 138 stray dogs were tested and 1 positive result were found.

Table Rabies in animals

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Region	Units tested	Total units positive for Lyssavirus (rabies)	Rabies virus (RABV)	EBLV-1
Cattle (bovine animals)	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Kujawsko-Pomorskie	4	0		
Sheep	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Małopolskie	2	1	1	
Goats	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Dolnośląskie	1	0		
Solipeds, domestic	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Dolnośląskie	1	0		
Dogs - stray dogs	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Kujawsko-Pomorskie	6	0		
Foxes - wild - Monitoring	DVI	Census	Official sampling	animal sample > brain		Animal	Dolnośląskie	1240	0		
Badgers	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Warmińsko-Mazurskie	3	0		
Badgers	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Świętokrzyskie	3	0		
Badgers	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Lubelskie	2	0		
Badgers	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Kujawsko-Pomorskie	2	0		
Badgers	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Pomorskie	3	0		

Table Rabies in animals

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Region	Units tested	Total units positive for Lyssavirus (rabies)	Rabies virus (RABV)	EBLV-1
Badgers	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Dolnośląskie	4	0		
Badgers	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Opolskie	2	0		
Badgers	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Zachodniopomorskie	2	0		
Badgers	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Lubuskie	2	0		
Badgers	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Podkarpackie	2	2	1	
Bats - wild	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Podlaskie	4	0		
Bats - wild [1)]	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Śląskie	3	0		
Bats - wild [2)]	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Lubelskie	5	0		
Bats - wild [3)]	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Kujawsko-Pomorskie	1	0		
Bats - wild	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Wielkopolskie	10	0		
Bats - wild [4)]	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Świętokrzyskie	2	0		
Bats - wild [5)]	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Podkarpackie	4	0		

Table Rabies in animals

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Region	Units tested	Total units positive for Lyssavirus (rabies)	Rabies virus (RABV)	EBLV-1
Bats - wild [6)]	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Warmińsko-Mazurskie	17	1		
Bats - wild [7)]	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Zachodniopomorskie	2	0		
Bats - wild [8)]	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Mazowieckie	23	1		1
Bats - wild [9)]	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Pomorskie	15	1		
Bats - wild [10)]	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Łódzkie	4	0		
Bats - wild [11)]	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Dolnośląskie	8	0		
Bats - wild [12)]	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Lubuskie	1	0		
Bats - wild [13)]	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Opolskie	2	0		
Bats - wild [14)]	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Małopolskie	6	0		
Cats	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Zachodniopomorskie	36	0		
Cats	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Wielkopolskie	74	0		
Cats	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Mazowieckie	214	0		

Table Rabies in animals

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Region	Units tested	Total units positive for Lyssavirus (rabies)	Rabies virus (RABV)	EBLV-1
Cats	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Podlaskie	21	2	2	
Cats	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Łódzkie	30	0		
Cats	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Pomorskie	76	0		
Cats	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Opolskie	21	0		
Cats	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Małopolskie	96	1	1	
Cats	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Podkarpackie	156	11	6	
Cats	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Świętokrzyskie	27	0		
Cats	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Lubuskie	11	0		
Cats	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Kujawsko-Pomorskie	32	0		
Cats	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Dolnośląskie	41	0		
Cats	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Lubelskie	53	0		
Cats	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Warmińsko-Mazurskie	58	0		

Table Rabies in animals

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Region	Units tested	Total units positive for Lyssavirus (rabies)	Rabies virus (RABV)	EBLV-1
Cats	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Śląskie	119	0		
Cattle (bovine animals)	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Wielkopolskie	1	0		
Cattle (bovine animals)	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Podlaskie	6	2	2	
Cattle (bovine animals)	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Warmińsko-Mazurskie	4	0		
Cattle (bovine animals)	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Lubelskie	2	0		
Cattle (bovine animals)	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Małopolskie	6	0		
Cattle (bovine animals)	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Pomorskie	3	0		
Cattle (bovine animals)	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Mazowieckie	3	0		
Cattle (bovine animals)	DVI	Selective sampling	Official sampling	animal sample > brain		Animal	Zachodniopomorskie	1	0		
Cattle (bovine animals)	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Opolskie	2	0		
Cattle (bovine animals)	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Podkarpackie	12	8	3	
Dogs - pet animals	DVi	Suspect sampling	Official sampling	animal sample > brain		Animal	Warmińsko-Mazurskie	19	0		

Table Rabies in animals

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Region	Units tested	Total units positive for Lyssavirus (rabies)	Rabies virus (RABV)	EBLV-1
Dogs - pet animals	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Opolskie	12	0		
Dogs - pet animals	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Podlaskie	12	1	1	
Dogs - pet animals	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Pomorskie	43	0		
Dogs - pet animals	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Lubuskie	4	0		
Dogs - pet animals	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Wielkopolskie	45	0		
Dogs - pet animals	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Świętokrzyskie	34	0		
Dogs - pet animals	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Lubelskie	18	0		
Dogs - pet animals	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Łódzkie	22	0		
Dogs - pet animals	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Śląskie	32	1	1	
Dogs - pet animals	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Dolnośląskie	21	0		
Dogs - pet animals	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Kujawsko-Pomorskie	25	0		
Dogs - pet animals	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Zachodniopomorskie	15	0		

Table Rabies in animals

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Region	Units tested	Total units positive for Lyssavirus (rabies)	Rabies virus (RABV)	EBLV-1
Dogs - pet animals	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Mazowieckie	71	0		
Dogs - pet animals	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Podkarpackie	92	10	4	
Dogs - pet animals	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Małopolskie	50	1	1	
Dogs - stray dogs	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Łódzkie	11	0		
Dogs - stray dogs	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Lubuskie	1	0		
Dogs - stray dogs	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Śląskie	13	0		
Dogs - stray dogs	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Mazowieckie	75	0		
Dogs - stray dogs	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Małopolskie	8	0		
Dogs - stray dogs	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Lubelskie	5	0		
Dogs - stray dogs	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Warmińsko-Mazurskie	17	0		
Dogs - stray dogs	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Podlaskie	1	0		
Dogs - stray dogs	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Podkarpackie	3	0		

Table Rabies in animals

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Region	Units tested	Total units positive for Lyssavirus (rabies)	Rabies virus (RABV)	EBLV-1
Dogs - stray dogs	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Wielkopolskie	7	0		
Dogs - stray dogs	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Opolskie	4	0		
Foxes - wild	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Zachodniopomorskie	3	0		
Foxes - wild	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Wielkopolskie	67	0		
Foxes - wild	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Kujawsko-Pomorskie	40	0		
Foxes - wild	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Małopolskie	79	10	10	
Foxes - wild	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Podlaskie	46	4	4	
Foxes - wild	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Mazowieckie	85	0		
Foxes - wild	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Śląskie	24	0		
Foxes - wild	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Warmińsko-Mazurskie	73	0		
Foxes - wild	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Opolskie	47	0		
Foxes - wild	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Lubuskie	24	0		

Table Rabies in animals

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Region	Units tested	Total units positive for Lyssavirus (rabies)	Rabies virus (RABV)	EBLV-1
Foxes - wild	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Podkarpackie	385	158	158	
Foxes - wild	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Łódzkie	19	0		
Foxes - wild	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Świętokrzyskie	38	0		
Foxes - wild	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Dolnośląskie	44	0		
Foxes - wild	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Pomorskie	73	0		
Foxes - wild	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Lubelskie	82	4	4	
Foxes - wild - Monitoring - active	DVI	Census	Official sampling	animal sample > brain		Animal	Podlaskie	1146	0		
Foxes - wild - Monitoring - active	DVI	Census	Official sampling	animal sample > brain		Animal	Pomorskie	1263	0		
Foxes - wild - Monitoring - active	DVI	Census	Official sampling	animal sample > brain		Animal	Wielkopolskie	2046	0		
Foxes - wild - Monitoring - active	DVI	Census	Official sampling	animal sample > brain		Animal	Świętokrzyskie	840	0		
Foxes - wild - Monitoring - active	DVI	Census	Official sampling	animal sample > brain		Animal	Zachodniopomorskie	1356	0		
Foxes - wild - Monitoring - active	DVI	Census	Official sampling	animal sample > brain		Animal	Warmińsko-Mazurskie	1688	1	1	

Table Rabies in animals

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Region	Units tested	Total units positive for Lyssavirus (rabies)	Rabies virus (RABV)	EBLV-1
Foxes - wild - Monitoring - active	DVI	Census	Official sampling	animal sample > brain		Animal	Podkarpackie	1344	12	12	
Foxes - wild - Monitoring - active	DVI	Census	Official sampling	animal sample > brain		Animal	Śląskie	797	0		
Foxes - wild - Monitoring - active	DVI	Census	Official sampling	animal sample > brain		Animal	Lubelskie	1746	0		
Foxes - wild - Monitoring - active	DVI	Census	Official sampling	animal sample > brain		Animal	Kujawsko-Pomorskie	1411	0		
Foxes - wild - Monitoring - active	DVI	Census	Official sampling	animal sample > brain		Animal	Mazowieckie	2529	0		
Foxes - wild - Monitoring - active	DVI	Census	Official sampling	animal sample > brain		Animal	Opolskie	759	0		
Foxes - wild - Monitoring - active	DVI	Census	Official sampling	animal sample > brain		Animal	Lubuskie	1049	0		
Foxes - wild - Monitoring - active	DVI	Census	Official sampling	animal sample > brain		Animal	Łódzkie	1353	0		
Goats	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Małopolskie	2	0		
Goats	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Zachodniopomorskie	1	0		
Marten	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Mazowieckie	14	0		
Marten	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Podlaskie	6	0		

Table Rabies in animals

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Region	Units tested	Total units positive for Lyssavirus (rabies)	Rabies virus (RABV)	EBLV-1
Marten	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Podkarpackie	51	10	4	
Marten	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Świętokrzyskie	4	0		
Marten	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Zachodniopomorskie	3	0		
Marten	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Lubuskie	1	0		
Marten	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Śląskie	6	0		
Marten	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Dolnośląskie	10	0		
Marten	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Łódzkie	4	0		
Marten	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Warmińsko-Mazurskie	5	0		
Marten	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Wielkopolskie	7	0		
Marten	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Opolskie	7	0		
Marten	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Lubelskie	5	0		
Marten	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Pomorskie	8	0		

Table Rabies in animals

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Region	Units tested	Total units positive for Lyssavirus (rabies)	Rabies virus (RABV)	EBLV-1
Marten	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Kujawsko-Pomorskie	2	0		
Marten	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Małopolskie	12	0		
Other animals (domestic)	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Śląskie	2	0		
Other animals (domestic)	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Mazowieckie	1	0		
Other animals (domestic)	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Podkarpackie	5	0		
Other animals (domestic)	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Pomorskie	3	0		
Other animals (domestic)	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Warmińsko-Mazurskie	2	0		
Other animals (domestic)	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Małopolskie	8	0		
Other animals (domestic)	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Łódzkie	5	0		
Other animals (fallow deer)	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Małopolskie	1	0		
Other animals (fallow deer)	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Wielkopolskie	1	0		
Other animals (red deer)	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Mazowieckie	2	0		

Table Rabies in animals

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Region	Units tested	Total units positive for Lyssavirus (rabies)	Rabies virus (RABV)	EBLV-1
Other animals (red deer)	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Lubuskie	1	0		
Other animals (red deer)	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Wielkopolskie	1	0		
Other animals (red deer)	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Podlaskie	1	0		
Other animals (red deer)	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Małopolskie	1	0		
Other animals (red deer)	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Pomorskie	4	0		
Other animals (roe deer)	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Dolnośląskie	1	0		
Other animals (roe deer)	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Kujawsko-Pomorskie	5	0		
Other animals (roe deer)	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Lubuskie	3	0		
Other animals (roe deer)	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Wielkopolskie	9	0		
Other animals (roe deer)	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Łódzkie	1	0		
Other animals (roe deer)	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Zachodniopomorskie	9	0		
Other animals (roe deer)	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Świętokrzyskie	4	0		

Table Rabies in animals

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Region	Units tested	Total units positive for Lyssavirus (rabies)	Rabies virus (RABV)	EBLV-1
Other animals (roe deer)	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Małopolskie	12	0		
Other animals (roe deer)	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Warmińsko-Mazurskie	7	0		
Other animals (roe deer)	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Mazowieckie	4	0		
Other animals (roe deer)	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Lubelskie	8	0		
Other animals (roe deer)	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Śląskie	6	0		
Other animals (roe deer)	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Podlaskie	3	0		
Other animals (roe deer)	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Pomorskie	37	0		
Other animals (roe deer)	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Podkarpackie	77	1	1	
Other animals - wild	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Mazowieckie	46	0		
Other animals - wild	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Kujawsko-Pomorskie	3	0		
Other animals - wild	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Warmińsko-Mazurskie	11	0		
Other animals - wild	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Łódzkie	4	0		

Table Rabies in animals

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Region	Units tested	Total units positive for Lyssavirus (rabies)	Rabies virus (RABV)	EBLV-1
Other animals - wild	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Wielkopolskie	18	0		
Other animals - wild	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Podlaskie	7	0		
Other animals - wild	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Lubelskie	12	0		
Other animals - wild	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Zachodniopomorskie	8	0		
Other animals - wild	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Opolskie	7	0		
Other animals - wild	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Śląskie	15	0		
Other animals - wild	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Podkarpackie	36	1		
Other animals - wild	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Lubuskie	4	0		
Other animals - wild	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Pomorskie	11	0		
Other animals - wild	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Dolnośląskie	10	0		
Other animals - wild	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Małopolskie	20	0		
Other animals - wild	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Świętokrzyskie	9	0		

Table Rabies in animals

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Region	Units tested	Total units positive for Lyssavirus (rabies)	Rabies virus (RABV)	EBLV-1
Raccoon dogs - wild	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Zachodniopomorskie	6	0		
Raccoon dogs - wild	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Kujawsko-Pomorskie	1	0		
Raccoon dogs - wild	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Lubelskie	3	0		
Raccoon dogs - wild	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Małopolskie	1	0		
Raccoon dogs - wild	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Świętokrzyskie	1	0		
Raccoon dogs - wild	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Opolskie	4	0		
Raccoon dogs - wild	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Pomorskie	20	0		
Raccoon dogs - wild	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Śląskie	1	0		
Raccoon dogs - wild	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Mazowieckie	3	0		
Raccoon dogs - wild	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Podlaskie	10	2	2	
Raccoon dogs - wild	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Podkarpackie	1	0		
Raccoon dogs - wild	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Warmińsko-Mazurskie	5	0		

Table Rabies in animals

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Region	Units tested	Total units positive for Lyssavirus (rabies)	Rabies virus (RABV)	EBLV-1
Raccoon dogs - wild	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Łódzkie	3	0		
Raccoon dogs - wild	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Lubuskie	2	0		
Raccoon dogs - wild	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Dolnośląskie	2	0		
Raccoon dogs - wild	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Wielkopolskie	8	0		
Raccoons - wild	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Dolnośląskie	1	0		
Raccoons - wild	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Lubuskie	2	0		
Sheep	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Podlaskie	1	0		
Sheep	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Podkarpackie	1	0		
Solipeds, domestic	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Lubuskie	1	0		
Solipeds, domestic	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Lubelskie	1	0		
Solipeds, domestic	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Kujawsko-Pomorskie	1	0		
Solipeds, domestic	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Mazowieckie	3	0		

Table Rabies in animals

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Region	Units tested	Total units positive for Lyssavirus (rabies)	Rabies virus (RABV)	EBLV-1
Solipeds, domestic	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Podlaskie	1	0		
Wild boars	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Wielkopolskie	2	0		
Wild boars	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Kujawsko-Pomorskie	1	0		
Wild boars	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Dolnośląskie	1	0		
Wild boars	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Lubuskie	1	0		
Wild boars	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Podkarpackie	4	0		
Wild boars	DVi	Suspect sampling	Official sampling	animal sample > brain		Animal	Zachodniopomorskie	1	0		
Wild boars	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Pomorskie	1	0		
Wolves - wild	DVI	Suspect sampling	Official sampling	animal sample > brain		Animal	Podkarpackie	1	0		

	EBLV-2	Lyssavirus (unspecified virus)
Cattle (bovine animals)		

Table Rabies in animals

	EBLV-2	Lyssavirus (unspecified virus)
Sheep		
Goats		
Solipeds, domestic		
Dogs - stray dogs		
Foxes - wild - Monitoring		
Badgers		
Badgers		
Badgers		
Badgers		
Badgers		
Badgers		
Badgers		
Badgers		
Badgers		
Badgers		1
Bats - wild		
Bats - wild [1)]		
Bats - wild [2)]		
Bats - wild [3)]		

Table Rabies in animals

	EBLV-2	Lyssavirus (unspecified virus)
Bats - wild		
Bats - wild [4]		
Bats - wild [5]		
Bats - wild [6]		1
Bats - wild [7]		
Bats - wild [8]		
Bats - wild [9]		1
Bats - wild [10]		
Bats - wild [11]		
Bats - wild [12]		
Bats - wild [13]		
Bats - wild [14]		
Cats		
Cats		
Cats		
Cats		
Cats		
Cats		
Cats		

Table Rabies in animals

	EBLV-2	Lyssavirus (unspecified virus)
Cats		
Cats		5
Cats		
Cats		
Cats		
Cats		
Cats		
Cats		
Cats		
Cattle (bovine animals)		
Cattle (bovine animals)		
Cattle (bovine animals)		
Cattle (bovine animals)		
Cattle (bovine animals)		
Cattle (bovine animals)		
Cattle (bovine animals)		
Cattle (bovine animals)		
Cattle (bovine animals)		
Cattle (bovine animals)		
Cattle (bovine animals)		5

Table Rabies in animals

	EBLV-2	Lyssavirus (unspecified virus)
Dogs - pet animals		
Dogs - pet animals		
Dogs - pet animals		
Dogs - pet animals		
Dogs - pet animals		
Dogs - pet animals		
Dogs - pet animals		
Dogs - pet animals		
Dogs - pet animals		
Dogs - pet animals		
Dogs - pet animals		
Dogs - pet animals		
Dogs - pet animals		
Dogs - pet animals		
Dogs - pet animals		
Dogs - pet animals		6
Dogs - pet animals		
Dogs - stray dogs		
Dogs - stray dogs		
Dogs - stray dogs		

Table Rabies in animals

	EBLV-2	Lyssavirus (unspecified virus)
Dogs - stray dogs		
Dogs - stray dogs		
Dogs - stray dogs		
Dogs - stray dogs		
Dogs - stray dogs		
Dogs - stray dogs		
Dogs - stray dogs		
Dogs - stray dogs		
Foxes - wild		
Foxes - wild		
Foxes - wild		
Foxes - wild		
Foxes - wild		
Foxes - wild		
Foxes - wild		
Foxes - wild		
Foxes - wild		
Foxes - wild		
Foxes - wild		

Table Rabies in animals

	EBLV-2	Lyssavirus (unspecified virus)
Foxes - wild		
Foxes - wild		
Foxes - wild		
Foxes - wild		
Foxes - wild		
Foxes - wild - Monitoring - active		
Foxes - wild - Monitoring - active		
Foxes - wild - Monitoring - active		
Foxes - wild - Monitoring - active		
Foxes - wild - Monitoring - active		
Foxes - wild - Monitoring - active		
Foxes - wild - Monitoring - active		
Foxes - wild - Monitoring - active		
Foxes - wild - Monitoring - active		
Foxes - wild - Monitoring - active		
Foxes - wild - Monitoring - active		
Foxes - wild - Monitoring - active		
Foxes - wild - Monitoring - active		
Foxes - wild - Monitoring - active		

Table Rabies in animals

	EBLV-2	Lyssavirus (unspecified virus)
Goats		
Goats		
Marten		
Marten		
Marten		6
Marten		
Marten		
Marten		
Marten		
Marten		
Marten		
Marten		
Marten		
Marten		
Marten		
Marten		
Marten		
Marten		
Marten		
Other animals (domestic)		

Table Rabies in animals

	EBLV-2	Lyssavirus (unspecified virus)
Other animals (domestic)		
Other animals (domestic)		
Other animals (domestic)		
Other animals (domestic)		
Other animals (domestic)		
Other animals (domestic)		
Other animals (fallow deer)		
Other animals (fallow deer)		
Other animals (red deer)		
Other animals (red deer)		
Other animals (red deer)		
Other animals (red deer)		
Other animals (red deer)		
Other animals (red deer)		
Other animals (roe deer)		
Other animals (roe deer)		
Other animals (roe deer)		
Other animals (roe deer)		
Other animals (roe deer)		

Table Rabies in animals

	EBLV-2	Lyssavirus (unspecified virus)
Other animals (roe deer)		
Other animals (roe deer)		
Other animals (roe deer)		
Other animals (roe deer)		
Other animals (roe deer)		
Other animals (roe deer)		
Other animals (roe deer)		
Other animals (roe deer)		
Other animals (roe deer)		
Other animals (roe deer)		
Other animals (roe deer)		
Other animals - wild		
Other animals - wild		
Other animals - wild		
Other animals - wild		
Other animals - wild		
Other animals - wild		
Other animals - wild		
Other animals - wild		
Other animals - wild		

Table Rabies in animals

	EBLV-2	Lyssavirus (unspecified virus)
Other animals - wild		
Other animals - wild		1
Other animals - wild		
Other animals - wild		
Other animals - wild		
Other animals - wild		
Other animals - wild		
Raccoon dogs - wild		
Raccoon dogs - wild		
Raccoon dogs - wild		
Raccoon dogs - wild		
Raccoon dogs - wild		
Raccoon dogs - wild		
Raccoon dogs - wild		
Raccoon dogs - wild		
Raccoon dogs - wild		
Raccoon dogs - wild		
Raccoon dogs - wild		
Raccoon dogs - wild		

Table Rabies in animals

	EBLV-2	Lyssavirus (unspecified virus)
Raccoon dogs - wild		
Raccoon dogs - wild		
Raccoon dogs - wild		
Raccoon dogs - wild		
Raccoons - wild		
Raccoons - wild		
Sheep		
Sheep		
Solipeds, domestic		
Solipeds, domestic		
Solipeds, domestic		
Solipeds, domestic		
Solipeds, domestic		
Wild boars		
Wild boars		
Wild boars		
Wild boars		
Wild boars		
Wild boars		

Table Rabies in animals

	EBLV-2	Lyssavirus (unspecified virus)
Wild boars		
Wolves - wild		

Comments:

[1)] clinical investigation

[2)] clinical investigation

[3)] clinical investigation

[4)] clinical investigation

[5)] clinical investigation

[6)] clinical investigation

[7)] clinical investigation

[8)] clinical investigation

[9)] clinical investigation

[10)] clinical investigation

[11)] clinical investigation

[12)] clinical investigation

[13)] clinical investigation

[14)] clinical investigation

Table Rabies in animals

Footnote:

DVI - District Veterinary Inspectorate

2.12 STAPHYLOCOCCUS INFECTION

2.12.1 General evaluation of the national situation

2.12.2 Staphylococcus in foodstuffs

A. Staphylococcus in Food

Monitoring system

Sampling strategy

The sampling is carried out in accordance with the internal control sampling plans for foodstuffs done by food business operators in order to confirm their compliance with food safety criteria laid down in Chapter II of Annex I of Regulation (EC) No 2073/2005. Official sampling is carried out to verify the implementation of the owner's plans. The number of samples taken by the competent authorities for verification shall be up to 10 % of the number of samples taken by the establishment. The verification of the implementation of the owner's plans is performed by the competent authorities at least 3 times a year. Sampling is carried out in accordance with the rules laid down in Regulation (EC) No 2073/2005.

Frequency of the sampling

Food business operators decide the appropriate sampling frequencies in the context of their procedures based on HACCP principles and good hygiene practice, taking into account the instructions for use of the foodstuff.

The frequency of sampling may be adapted to the nature and size of the food businesses, provided that the safety of foodstuffs will not be endangered.

Type of specimen taken

Fresh meat, meat preparation, meat products, milk and milk products, fresh and processed fishery products, snails, delicatessen products, frozen fruits and vegetables

Methods of sampling (description of sampling techniques)

According to Regulation (EC) No 2073/2005 and relevant standards of the ISO and the guidelines of the Codex Alimentarius.

Definition of positive finding

According to Regulation (EC) No 2073/2005.

Diagnostic/analytical methods used

PN-EN ISO 6888-1:2001+A1:2004 or PN-EN ISO 6888-2:2001+A1:2004 or alternative analytical methods validated against EN/ISO 6888-1 or EN/ISO 6888-2 methods.

Preventive measures in place

None

Control program/mechanisms

The control program/strategies in place

There is no national control programme concerning Staphylococcus in food.
Food business operators must ensure that foodstuffs comply with the relevant microbiological criteria set out in Annex I of Regulation (EC) No 2073/2005. The competent authority must enforce the correctness of practices applied in supervised establishments performing the tasks resulting from this regulation.

Recent actions taken to control the zoonoses

None

Suggestions to the European Union for the actions to be taken

None

Measures in case of the positive findings or single cases

When the results of testing are unsatisfactory, the food business operators shall take the relative measures described below together with other corrective actions defined in their HACCP-based procedures and other actions necessary to protect the health of consumers. In addition, they shall take measures to find the cause of the unsatisfactory results in order to prevent the recurrence of the unacceptable microbiological contamination. Those measures may include modifications to the HACCP-based procedures or other food hygiene control measures in place.

In the event of unsatisfactory results as regards cheeses, milk powder and whey powder, improvements in production hygiene and selection of raw materials shall be taken. If values > 105 cfu/ g are detected, the batch has to be tested for staphylococcal enterotoxins.

Notification system in place

None

Table Staphylococcus in Food

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Staphylococcus	S. aureus, meticillin resistant (MRSA)	S. aureus, meticillin resistant (MRSA) - spa -type t011
Milk, cows' - raw milk for manufacture - intended for manufacture of raw or low heat-treated products - at processing plant - Monitoring	RVL	Objective sampling	Official sampling	food sample > milk	Unknown	Single	1g	1	0		
Cheeses made from cows' milk - soft and semi-soft - at processing plant	RVL	Unspecified	Industry sampling	food sample	Unknown	Single	25g	10	0		
Cheeses made from cows' milk - soft and semi-soft - at processing plant	RVL	Objective sampling	Official sampling	food sample	Unknown	Batch	1g	76	0		
Cheeses made from cows' milk - soft and semi-soft - at processing plant	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	25g	120	0		
Cheeses made from cows' milk - soft and semi-soft - at processing plant	RVL	Unspecified	Official sampling	food sample	Unknown	Single	25g	60	0		
Cheeses made from cows' milk - soft and semi-soft - at processing plant	RVL	Objective sampling	Industry sampling	food sample	Unknown	Batch	1g	28	0		
Cheeses made from goats' milk - soft and semi-soft - at processing plant	RVL	Objective sampling	Official sampling	food sample	Unknown	Batch	1g	5	0		
Cheeses made from goats' milk - soft and semi-soft - at processing plant	RVL	Objective sampling	Industry sampling	food sample	Unknown	Batch	1g	5	0		
Cheeses made from goats' milk - soft and semi-soft - at processing plant	RVL	Unspecified	Industry sampling	food sample	Unknown	Single	25g	5	0		
Cheeses made from goats' milk - soft and semi-soft - at processing plant	RVL	Unspecified	Official sampling	food sample	Unknown	Single	25g	5	0		
Cheeses made from sheep's milk - fresh - made from pasteurised milk - unspecified - Surveillance	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	1g	5	0		

Table Staphylococcus in Food

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Staphylococcus	S. aureus, meticillin resistant (MRSA)	S. aureus, meticillin resistant (MRSA) - spa -type t011
Cheeses, made from unspecified milk or other animal milk - at processing plant (cheese)	RVL	Unspecified	Industry sampling	food sample	Unknown	Single	25g	5	0		
Cheeses, made from unspecified milk or other animal milk - at processing plant (cheese)	RVL	Objective sampling	Industry sampling	food sample	Unknown	Batch	1g	31	0		
Cheeses, made from unspecified milk or other animal milk - at processing plant (cheese)	RVL	Objective sampling	Official sampling	food sample	Unknown	Batch	10g	15	0		
Cheeses, made from unspecified milk or other animal milk - at processing plant (cheese)	RVL	Objective sampling	Official sampling	food sample	Unknown	Batch	1g	27	0		
Cheeses, made from unspecified milk or other animal milk - at processing plant (cheese)	RVL	Objective sampling	Industry sampling	food sample	Unknown	Single	10g	3	0		
Cheeses, made from unspecified milk or other animal milk - at processing plant (cheese)	RVL	Objective sampling	Industry sampling	food sample	Unknown	Batch	10g	5	0		
Cheeses, made from unspecified milk or other animal milk - at processing plant (cheese)	RVL	Unspecified	Official sampling	food sample	Unknown	Single	25g	25	0		
Cheeses, made from unspecified milk or other animal milk - at processing plant - Surveillance (processed cheese from pasteurised milk)	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	1g	59	0		
Cheeses, made from unspecified milk or other animal milk - fresh - made from pasteurised milk - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample	Unknown	Single	10g	19	0		
Cheeses, made from unspecified milk or other animal milk - fresh - made from pasteurised milk - at processing plant - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample	Unknown	Batch	10g	75	0		
Cheeses, made from unspecified milk or other animal milk - fresh - made from pasteurised milk - at processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	1g	173	0		

Table Staphylococcus in Food

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Staphylococcus	S. aureus, meticillin resistant (MRSA)	S. aureus, meticillin resistant (MRSA) - spa -type t011
Cheeses, made from unspecified milk or other animal milk - unspecified - unspecified	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	1g	75	0		
Crustaceans - unspecified - cooked - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample	Unknown	Single	25g	45	0		
Crustaceans - unspecified - cooked - at processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample	Unknown	Single	25g	20	0		
Dairy products (excluding cheeses) - butter - made from pasteurised milk - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample	Unknown	Batch	10g	10	0		
Dairy products (excluding cheeses) - butter - made from pasteurised milk - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample	Unknown	Single	25g	25	0		
Dairy products (excluding cheeses) - butter - made from pasteurised milk - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample	Unknown	Single	10g	4	0		
Dairy products (excluding cheeses) - butter - made from pasteurised milk - at processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	1g	22	0		
Dairy products (excluding cheeses) - cream - made from pasteurised milk - at processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample	Unknown	Single	25g	5	0		
Dairy products (excluding cheeses) - cream - made from pasteurised milk - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample	Unknown	Batch	1g	5	0		
Dairy products (excluding cheeses) - cream - made from pasteurised milk - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample	Unknown	Batch	1g	7	0		

Table Staphylococcus in Food

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Staphylococcus	S. aureus, meticillin resistant (MRSA)	S. aureus, meticillin resistant (MRSA) - spa -type t011
Dairy products (excluding cheeses) - cream - made from pasteurised milk - unspecified - Surveillance	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	1g	5	0		
Dairy products (excluding cheeses) - dairy desserts - at processing plant	RVL	Objective sampling	Industry sampling	food sample	Unknown	Batch	1g	37	0		
Dairy products (excluding cheeses) - dairy desserts - at processing plant	RVL	Objective sampling	Official sampling	food sample	Unknown	Batch	1g	51	0		
Dairy products (excluding cheeses) - fermented dairy products - at processing plant - Surveillance (yoguhrt, kefir, sour milk, buttermilk)	RVL	Unspecified	Industry sampling	food sample	Unknown	Single	25g	5	0		
Dairy products (excluding cheeses) - fermented dairy products - at processing plant - Surveillance (yoguhrt, kefir, sour milk, buttermilk)	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	1g	10	0		
Dairy products (excluding cheeses) - milk powder and whey powder - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample	Unknown	Single	10g	4	0		
Dairy products (excluding cheeses) - milk powder and whey powder - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample	Unknown	Batch	10g	30	0		
Dairy products (excluding cheeses) - milk powder and whey powder - at processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	1g	69	0		
Dairy products (excluding cheeses) - milk powder and whey powder - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample	Unknown	Batch	1g	30	0		

Table Staphylococcus in Food

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Staphylococcus	S. aureus, meticillin resistant (MRSA)	S. aureus, meticillin resistant (MRSA) - spa -type t011
Dairy products (excluding cheeses) - milk powder and whey powder - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample	Unknown	Batch	1g	10	0		
Dairy products (excluding cheeses) - milk powder and whey powder - at processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	25g	26	0		
Fats and oils (excluding butter) - fats - at processing plant (animal fat)	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	1g	1	0		
Fish - raw - at processing plant	RVL	Unspecified	Industry sampling	food sample	Unknown	Single	25g	100	4	4	
Fish - raw - unspecified	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	1g	15	0		
Fishery products, unspecified - at processing plant	RVL	Unspecified	Industry sampling	food sample	Unknown	Single	25g	20	0		
Fishery products, unspecified - at processing plant	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	1g	67	0		
Fruits - unspecified (frozen fruits)	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	1g	5	0		
Meat from other animal species or not specified - meat preparation - at processing plant	RVL	Objective sampling	Industry sampling	food sample	Unknown	Single	10g	1	0		
Meat from other animal species or not specified - meat preparation - at processing plant	RVL	Objective sampling	Industry sampling	food sample	Unknown	Batch	10g	3	0		
Meat from other animal species or not specified - meat preparation - at processing plant	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	1g	5	0		
Meat from other animal species or not specified - meat preparation - at processing plant	RVL	Objective sampling	Official sampling	food sample	Unknown	Batch	10g	5	0		

Table Staphylococcus in Food

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Staphylococcus	S. aureus, meticillin resistant (MRSA)	S. aureus, meticillin resistant (MRSA) - spa -type t011
Meat from other animal species or not specified - meat products - at processing plant	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	1g	43	0		
Meat from pig - carcase - unspecified - Monitoring	RVL	Unspecified	Industry sampling	food sample > meat	Unknown	Single	20g	1	0		
Meat from turkey - carcase - at cutting plant - Monitoring	RVL	Unspecified	Industry sampling	food sample	Unknown	Single	1g	2	0		
Milk from other animal species or unspecified - at processing plant (evaporated milk)	RVL	Objective sampling	Industry sampling	food sample	Unknown	Batch	10g	5	0		
Milk from other animal species or unspecified - pasteurised milk - at processing plant	RVL	Objective sampling	Industry sampling	food sample > milk	Unknown	Single	10ml	1	0		
Milk, cows' - raw milk for manufacture - intended for manufacture of raw or low heat-treated products - at processing plant - Monitoring	RVL	Unspecified	Industry sampling	food sample	Unknown	Single	20g	20	0		
Milk, cows' - raw milk for manufacture - intended for manufacture of raw or low heat-treated products - at processing plant - Monitoring	RVL	Census	Official sampling	food sample > milk	Unknown	Single	20g	10	0		
Milk, cows' - raw milk for manufacture - intended for manufacture of raw or low heat-treated products - unspecified - Monitoring	RVL	Unspecified	Official and industry sampling	food sample > milk	Unknown	Single	1ml	12	1	1	
Other food - at processing plant (delicatessen products; ready to eat)	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	1g	52	0		
Other food - at processing plant (mixtures of butter and vegetables oil)	RVL	Objective sampling	Official sampling	food sample	Unknown	Batch	10g	10	0		
Other food - at processing plant (seafood)	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	1g	101	0		

Table Staphylococcus in Food

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Staphylococcus	S. aureus, meticillin resistant (MRSA)	S. aureus, meticillin resistant (MRSA) - spa -type t011
Other food - unspecified (mixtures of butter and vegetables oil)	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	1g	5	0		
Snails - at processing plant	RVL	Census	Official sampling	food sample	Unknown	Batch	20g	5	0		
Snails - unspecified	RVL	Unspecified	Industry sampling	food sample	Unknown	Batch	20g	5	0		
Vegetables - unspecified (frozen vegetables)	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	1g	10	0		

	S. aureus, meticillin resistant (MRSA) - spa -type t108	S. aureus, meticillin resistant (MRSA) - spa -type t034	S. aureus, meticillin resistant (MRSA) - MRSA, unspecified
Milk, cows' - raw milk for manufacture - intended for manufacture of raw or low heat-treated products - at processing plant - Monitoring			
Cheeses made from cows' milk - soft and semi-soft - at processing plant			
Cheeses made from cows' milk - soft and semi-soft - at processing plant			
Cheeses made from cows' milk - soft and semi-soft - at processing plant			
Cheeses made from cows' milk - soft and semi-soft - at processing plant			
Cheeses made from cows' milk - soft and semi-soft - at processing plant			

Table Staphylococcus in Food

	S. aureus, meticillin resistant (MRSA) - spa -type t108	S. aureus, meticillin resistant (MRSA) - spa -type t034	S. aureus, meticillin resistant (MRSA) - MRSA, unspecified
Cheeses made from goats' milk - soft and semi-soft - at processing plant			
Cheeses made from goats' milk - soft and semi-soft - at processing plant			
Cheeses made from goats' milk - soft and semi-soft - at processing plant			
Cheeses made from goats' milk - soft and semi-soft - at processing plant			
Cheeses made from sheep's milk - fresh - made from pasteurised milk - unspecified - Surveillance			
Cheeses, made from unspecified milk or other animal milk - at processing plant (cheese)			
Cheeses, made from unspecified milk or other animal milk - at processing plant (cheese)			
Cheeses, made from unspecified milk or other animal milk - at processing plant (cheese)			
Cheeses, made from unspecified milk or other animal milk - at processing plant (cheese)			
Cheeses, made from unspecified milk or other animal milk - at processing plant (cheese)			
Cheeses, made from unspecified milk or other animal milk - at processing plant (cheese)			
Cheeses, made from unspecified milk or other animal milk - at processing plant (cheese)			

Table Staphylococcus in Food

	S. aureus, meticillin resistant (MRSA) - spa -type t108	S. aureus, meticillin resistant (MRSA) - spa -type t034	S. aureus, meticillin resistant (MRSA) - MRSA, unspecified
Cheeses, made from unspecified milk or other animal milk - at processing plant - Surveillance (processed cheese from pasteurised milk)			
Cheeses, made from unspecified milk or other animal milk - fresh - made from pasteurised milk - at processing plant - Surveillance			
Cheeses, made from unspecified milk or other animal milk - fresh - made from pasteurised milk - at processing plant - Surveillance			
Cheeses, made from unspecified milk or other animal milk - fresh - made from pasteurised milk - at processing plant - Surveillance			
Cheeses, made from unspecified milk or other animal milk - unspecified - unspecified			
Crustaceans - unspecified - cooked - at processing plant - Surveillance			
Crustaceans - unspecified - cooked - at processing plant - Surveillance			
Dairy products (excluding cheeses) - butter - made from pasteurised milk - at processing plant - Surveillance			
Dairy products (excluding cheeses) - butter - made from pasteurised milk - at processing plant - Surveillance			
Dairy products (excluding cheeses) - butter - made from pasteurised milk - at processing plant - Surveillance			

Table Staphylococcus in Food

	S. aureus, meticillin resistant (MRSA) - spa -type t108	S. aureus, meticillin resistant (MRSA) - spa -type t034	S. aureus, meticillin resistant (MRSA) - MRSA, unspecified
Dairy products (excluding cheeses) - butter - made from pasteurised milk - at processing plant - Surveillance			
Dairy products (excluding cheeses) - cream - made from pasteurised milk - at processing plant - Surveillance			
Dairy products (excluding cheeses) - cream - made from pasteurised milk - at processing plant - Surveillance			
Dairy products (excluding cheeses) - cream - made from pasteurised milk - at processing plant - Surveillance			
Dairy products (excluding cheeses) - cream - made from pasteurised milk - unspecified - Surveillance			
Dairy products (excluding cheeses) - dairy desserts - at processing plant			
Dairy products (excluding cheeses) - dairy desserts - at processing plant			
Dairy products (excluding cheeses) - fermented dairy products - at processing plant - Surveillance (yoguhrt, kefir, sour milk, buttermilk)			
Dairy products (excluding cheeses) - fermented dairy products - at processing plant - Surveillance (yoguhrt, kefir, sour milk, buttermilk)			

Table Staphylococcus in Food

	S. aureus, meticillin resistant (MRSA) - spa -type t108	S. aureus, meticillin resistant (MRSA) - spa -type t034	S. aureus, meticillin resistant (MRSA) - MRSA, unspecified
Dairy products (excluding cheeses) - milk powder and whey powder - at processing plant - Surveillance			
Dairy products (excluding cheeses) - milk powder and whey powder - at processing plant - Surveillance			
Dairy products (excluding cheeses) - milk powder and whey powder - at processing plant - Surveillance			
Dairy products (excluding cheeses) - milk powder and whey powder - at processing plant - Surveillance			
Dairy products (excluding cheeses) - milk powder and whey powder - at processing plant - Surveillance			
Dairy products (excluding cheeses) - milk powder and whey powder - at processing plant - Surveillance			
Fats and oils (excluding butter) - fats - at processing plant (animal fat)			
Fish - raw - at processing plant			4
Fish - raw - unspecified			
Fishery products, unspecified - at processing plant			
Fishery products, unspecified - at processing plant			

Table Staphylococcus in Food

	S. aureus, meticillin resistant (MRSA) - spa -type t108	S. aureus, meticillin resistant (MRSA) - spa -type t034	S. aureus, meticillin resistant (MRSA) - MRSA, unspecified
Fruits - unspecified (frozen fruits)			
Meat from other animal species or not specified - meat preparation - at processing plant			
Meat from other animal species or not specified - meat preparation - at processing plant			
Meat from other animal species or not specified - meat preparation - at processing plant			
Meat from other animal species or not specified - meat preparation - at processing plant			
Meat from other animal species or not specified - meat products - at processing plant			
Meat from pig - carcase - unspecified - Monitoring			
Meat from turkey - carcase - at cutting plant - Monitoring			
Milk from other animal species or unspecified - at processing plant (evaporated milk)			
Milk from other animal species or unspecified - pasteurised milk - at processing plant			
Milk, cows' - raw milk for manufacture - intended for manufacture of raw or low heat-treated products - at processing plant - Monitoring			
Milk, cows' - raw milk for manufacture - intended for manufacture of raw or low heat-treated products - at processing plant - Monitoring			

Table Staphylococcus in Food

	S. aureus, meticillin resistant (MRSA) - spa -type t108	S. aureus, meticillin resistant (MRSA) - spa -type t034	S. aureus, meticillin resistant (MRSA) - MRSA, unspecified
Milk, cows' - raw milk for manufacture - intended for manufacture of raw or low heat-treated products - unspecified - Monitoring			1
Other food - at processing plant (delicatessen products; ready to eat)			
Other food - at processing plant (mixtures of butter and vegetables oil)			
Other food - at processing plant (seafood)			
Other food - unspecified (mixtures of butter and vegetables oil)			
Snails - at processing plant			
Snails - unspecified			
Vegetables - unspecified (frozen vegetables)			

2.13 Q-FEVER

2.13.1 General evaluation of the national situation

A. Coxiella burnetii (Q-fever) general evaluation

History of the disease and/or infection in the country

In Poland the first focus of Q -fever was recognised in 1956, originated from sheeps on Romania. From that year in Poland was observed a few focus in animals and humans again. Most cases were concerned with animals (sheeps, cattle, goats) or materials originated from them (leather and wool) imported to Poland.

National evaluation of the recent situation, the trends and sources of infection

In 2008, NationaL Veterinary Research Institute in Puławy was conducted multiannual programme in which 180 cattle were tested. In connection with illness in humans in lubelskie and podkarpackie voivodeships, the 950 animals were tested additionally. Therein were 453 positive units for Coxiella burnetii.
In 2009 NRL in Puławy was tested sample from cattle. Only 20 samples were positive. All samples were tested serological test -complement fixation test (CFT).
In 2010, in frame of monitoring, 5241 cattle were tested and in confirmatory tests 34 results were positive. However, 54 cases were generally positive.
In 2011 in frame of monitoring 5366 animals were tested and 5 animals were affected. In addition in clinical investigation the 73 cattle and 91 goats were positive for C. burnetii (animal sample-blood and analytical method-CFT).
In 2012 in frame of monitoring 5 272 animals were tested and no positive results were found. However in clinical investigation 53 cattle were tested and 4 units were positive for C. burnetii.

Recent actions taken to control the zoonoses

Accordance with the Minister of Agriculture and Rural Development of 17 December 2005 on determining the types of diseases, how to conduct monitoring and research of infection control animals, to control the incidence of Q fever annually examining blood samples are collected from cattle or sheep and goats in an area of the district, to be able to detect seroconversion from 95% probability, assuming that infection rates in the area of the district is 20%, to conduct tests may be used blood samples taken to control brucellosis in cattle, sheep and goats.
In the event of a miscarriage study includes all of the bovine, ovine and caprine animals in the herd if:
1. number of abortions in a herd numbering less than 100 animals was at least 2 or 3 a month each year,
2. number of abortions in a herd numbering at least 100 animals was over 4% of the population in a given year.
In the event referred to in point 2 in order to confirm the blood test is taken or a fragment bearing the female genital tract swabs, subjecting them to examination by culture or PCR.
Blood sampling is performed in cows and bulls for breeding over 12 months of age, as well as sheep and goats.

Additional information

Samples were tested using the complement fixation tests.

2.13.2 Coxiella (Q-fever) in animals

Table Coxiella burnetii (Q fever) in animals

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Analytical Method	Sampling unit	Units tested	Total units positive for Coxiella (Q-fever)	C. burnetii	No of clinically affected herds
Cattle (bovine animals) - at farm - Clinical investigations	RVI	Unspecified	Industry sampling	animal sample > blood	Unknown	Complement fixation test (CFT)	Animal	53	4	4	
Cattle (bovine animals) - at farm - Monitoring	RVI	Objective sampling	Official sampling	animal sample > blood	Unknown	Complement fixation test (CFT)	Animal	712	0		
Goats - at farm - Monitoring	RVI	Objective sampling	Official sampling	animal sample > blood	Unknown	Complement fixation test (CFT)	Animal	1311	0		
Sheep - at farm - Monitoring	RVI	Objective sampling	Official sampling	animal sample > blood	Unknown	Complement fixation test (CFT)	Animal	3249	0		

2.14 WEST NILE VIRUS INFECTIONS

2.14.1 General evaluation of the national situation

2.14.2 West Nile Virus in animals

Table West Nile Virus in Animals

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Vaccination status	Analytical Method	Sampling unit	Region	Units tested	Total units positive for West Nile Virus
Solipeds, domestic - horses - at slaughterhouse - Monitoring - active	NRL	Census	Not applicable	animal sample > blood	Unknown	no	ELISA	Animal	Polska	287	0

3. INFORMATION ON SPECIFIC INDICATORS OF ANTIMICROBIAL RESISTANCE

3.1 ESCHERICHIA COLI, NON-PATHOGENIC

3.1.1 General evaluation of the national situation

A. Escherichia coli general evaluation

History of the disease and/or infection in the country

In 2008 National Veterinary Research Institute was conducted multiannual programme for E.coli. However in Poland doesn't exist any permanent monitoring.
In 2007 in Poland there was no permanent monitoring of antimicrobial resistance of indicatory bacteria originating from animals an food.

National evaluation of the recent situation, the trends and sources of infection

Samples are taken in framework industry HACCP. In 2010 no information from veterinary laboratory for research in direction of antimicrobial susceptibility E. coli. In 2009, 2008 and 2007, only isolates in food originated from animals were examined.

Additional information

3.1.2 Escherichia coli, non-pathogenic in animals

A. E.coli in animal

Monitoring system

Sampling strategy

National Veterinary Research Institute in 2008 was conducted multiannual programme for E.coli. Samples were taken from animals at slaughterhouses by the official veterinarians and subjected to the laboratory by district veterinary officers.

Methods of sampling (description of sampling techniques)

Samples were taken from animals at slaughterhouses. The official veterinarians were taken cutting of muscular tissue and subjected to the laboratory by district veterinary officers.

National evaluation of the recent situation, the trends and sources of infection

2008-A total of 354 e.coli isolates comprising of 176 isolates from cattle, 91 isolates from pigs, 45 from tyrkeys and 42 from broilers.
Cattle: 16 of the e.coli isolates were resistant to at least 1 of the antimicrobial agents tested. Overall, 2 of the isolates were multi-drug resistant.
Pigs: 13 of the e.coli isolates were resistant to at least 1 of the antimicrobial agents tested. Overall, 1 of the isolates were multi-drug resistant.
Turkeys: 7 of the e.coli isolates were resistant to at least 1 of the antimicrobial agents tested. Overall, 22 of the isolates were multi-drug resistant.
Broilers: 7 of the e.coli isolates were resistant to at least 1 of the antimicrobial agents tested. Overall, 15 of the isolates were multi-drug resistant.
Resistence was highest in the turkeys, folowed by broilers, cattle and pigs.
Resistance to tetracykline and ampicilin was significantly highest in the isolates from cattle , turkeys and broilers. Isolates from broilers and turkeys were significantly more resistance to nalidixic acid, sulfonamide and trimethoprim than those from cattle and pigs.

2009- Antimicrobial susceptibity was testingin five animal species: cattle, pigs, broiler, laying hens and turkey. E. coli the most is resistance in broiler and turkey flocks for tetracycline, ampicillin and ciprofloxacin. E. coli isolated in cattle is most susceptibility.

3.1.3 Antimicrobial resistance in Escherichia coli, non-pathogenic

Table Antimicrobial susceptibility testing of E. coli in Cattle (bovine animals)

Escherichia coli, non-pathogenic	E.coli, non-pathogenic, unspecified	
Isolates out of a monitoring program (yes/no)	yes	
Number of isolates available in the laboratory	190	
Antimicrobials:	N	n
Aminoglycosides - Gentamicin	190	5
Aminoglycosides - Streptomycin	190	17
Amphenicols - Chloramphenicol	190	5
Fluoroquinolones - Ciprofloxacin	190	10
Penicillins - Ampicillin	190	15
Quinolones - Nalidixic acid	190	10
Sulfonamides	190	31
Tetracyclines - Tetracycline	190	22
Trimethoprim	190	10
Fully sensitive	190	144
Resistant to 1 antimicrobial	190	20
Resistant to 2 antimicrobials	190	6
Resistant to 3 antimicrobials	190	5
Resistant to 4 antimicrobials	190	4
Resistant to >4 antimicrobials	190	11
Cephalosporins - Cefotaxime	190	4
Cephalosporins - Ceftazidim	190	4

Table Antimicrobial susceptibility testing of E. coli in Cattle (bovine animals)

Footnote:

cattle /mixed herds/ mixture of bovine animal populations

Table Antimicrobial susceptibility testing of E. coli in Pigs

Escherichia coli, non-pathogenic	E.coli, non-pathogenic, unspecified	
Isolates out of a monitoring program (yes/no)	yes	
Number of isolates available in the laboratory	190	
Antimicrobials:	N	n
Aminoglycosides - Gentamicin	190	5
Aminoglycosides - Streptomycin	190	89
Amphenicols - Chloramphenicol	190	17
Fluoroquinolones - Ciprofloxacin	190	21
Penicillins - Ampicillin	190	56
Quinolones - Nalidixic acid	190	12
Sulfonamides	190	67
Tetracyclines - Tetracycline	190	93
Trimethoprim	190	31
Fully sensitive	190	60
Resistant to 1 antimicrobial	190	33
Resistant to 2 antimicrobials	190	22
Resistant to 3 antimicrobials	190	22
Resistant to 4 antimicrobials	190	24
Resistant to >4 antimicrobials	190	29
Cephalosporins - Cefotaxime	190	5
Cephalosporins - Ceftazidim	190	5

Table Antimicrobial susceptibility testing of E. coli in Pigs

Table Antimicrobial susceptibility testing of E. coli in Turkeys

Escherichia coli, non-pathogenic	E.coli, non-pathogenic, unspecified	
Isolates out of a monitoring program (yes/no)	yes	
Number of isolates available in the laboratory	180	
Antimicrobials:	N	n
Aminoglycosides - Gentamicin	180	24
Aminoglycosides - Streptomycin	180	92
Amphenicols - Chloramphenicol	180	34
Fluoroquinolones - Ciprofloxacin	180	114
Penicillins - Ampicillin	180	133
Quinolones - Nalidixic acid	180	96
Sulfonamides	180	103
Tetracyclines - Tetracycline	180	142
Trimethoprim	180	72
Fully sensitive	180	11
Resistant to 1 antimicrobial	180	13
Resistant to 2 antimicrobials	180	23
Resistant to 3 antimicrobials	180	10
Resistant to 4 antimicrobials	180	22
Resistant to >4 antimicrobials	180	101
Cephalosporins - Cefotaxime	180	9
Cephalosporins - Ceftazidim	180	7

Table Antimicrobial susceptibility testing of E. coli in Turkeys

Table Antimicrobial susceptibility testing of Escherichia coli, non-pathogenic in Gallus gallus (fowl) - broilers

Escherichia coli, non-pathogenic	E.coli, non-pathogenic, unspecified	
Isolates out of a monitoring program (yes/no)	yes	
Number of isolates available in the laboratory	171	
Antimicrobials:	N	n
Aminoglycosides - Gentamicin	171	14
Aminoglycosides - Streptomycin	171	100
Amphenicols - Chloramphenicol	171	36
Cephalosporins - Cefotaxime	171	20
Fluoroquinolones - Ciprofloxacin	171	140
Penicillins - Ampicillin	171	147
Quinolones - Nalidixic acid	171	125
Sulfonamides	171	113
Tetracyclines - Tetracycline	171	114
Trimethoprim	171	80
Cephalosporins - Ceftazidim	171	14
Fully sensitive	171	6
Resistant to 1 antimicrobial	171	5
Resistant to 2 antimicrobials	171	11
Resistant to 3 antimicrobials	171	11
Resistant to 4 antimicrobials	171	21
Resistant to >4 antimicrobials	171	117

Table Antimicrobial susceptibility testing of Escherichia coli, non-pathogenic in Gallus gallus (fowl) - broilers

Table Antimicrobial susceptibility testing of Escherichia coli, non-pathogenic in Gallus gallus (fowl) - laying hens

Escherichia coli, non-pathogenic	E.coli, non-pathogenic, unspecified	
Isolates out of a monitoring program (yes/no)	yes	
Number of isolates available in the laboratory	157	
Antimicrobials:	N	n
Aminoglycosides - Gentamicin	157	4
Aminoglycosides - Streptomycin	157	19
Amphenicols - Chloramphenicol	157	5
Cephalosporins - Cefotaxime	157	12
Fluoroquinolones - Ciprofloxacin	157	67
Penicillins - Ampicillin	157	53
Quinolones - Nalidixic acid	157	52
Sulfonamides	157	35
Tetracyclines - Tetracycline	157	32
Trimethoprim	157	20
Cephalosporins - Ceftazidim	157	6
Fully sensitive	157	64
Resistant to 1 antimicrobial	157	19
Resistant to 2 antimicrobials	157	24
Resistant to 3 antimicrobials	157	16
Resistant to 4 antimicrobials	157	12
Resistant to >4 antimicrobials	157	22

Table Antimicrobial susceptibility testing of Escherichia coli, non-pathogenic in Gallus gallus (fowl) - laying hens

Table Antimicrobial susceptibility testing of E.coli, non-pathogenic, unspecified in Cattle (bovine animals) - quantitative data [Dilution method]

Concentration (µg/ml), number of isolates with a concentration of inhibition equal to

E.coli, non-pathogenic, unspecified	Cattle (bovine animals)																									
Isolates out of a monitoring program (yes/no)	yes																									
Number of isolates available in the laboratory	190																									
Antimicrobials:	Cut-off value	N	n	<=0.002	<=0.004	0.008	0.015	0.016	0.03	0.06	0.12	0.25	0.5	1	2	4	8	16	32	64	128	256	512	>4096	1024	2048
Aminoglycosides - Gentamicin	2	190	5									3	75	90	17	3	1			1						
Aminoglycosides - Kanamycin	4	190	17													173	13					4				
Aminoglycosides - Streptomycin	16	190	17												2	72	92	7	3	1	4	9				
Amphenicols - Chloramphenicol	16	190	5												4	155	25	1	3	1	1					
Amphenicols - Florfenicol	16	190	4												7	160	18	1		2	2					
Cephalosporins - Cefotaxime	0.5	190	4							156	28	1	1		2		2									
Fluoroquinolones - Ciprofloxacin	0.064	190	10			12	153		15			2	1		1		1	5								
Penicillins - Ampicillin	8	190	15										1	18	116	40				15						
Quinolones - Nalidixic acid	16	190	10													177	2	1	1	1	8					
Sulfonamides	256	190	31														52	67	33	5	1	1				31
Tetracyclines - Tetracycline	8	190	22											156	8	2	2	1	3	12	6					
Trimethoprim	2	190	10										177	3				1	1	8						
Cephalosporins - Ceftazidim	2	190	4									182	4				4									

Table Antimicrobial susceptibility testing of E.coli, non-pathogenic, unspecified in Cattle (bovine animals) - quantitative data [Dilution method]

E.coli, non-pathogenic, unspecified	Cattle (bovine animals)	
Isolates out of a monitoring program (yes/no)	yes	
Number of isolates available in the laboratory	190	
Antimicrobials:	lowest	highest
Aminoglycosides - Gentamicin	0.3	32
Aminoglycosides - Kanamycin	4	128
Aminoglycosides - Streptomycin	2	128
Amphenicols - Chloramphenicol	2	64
Amphenicols - Florfenicol	2	64
Cephalosporins - Cefotaxime	0.1	4
Fluoroquinolones - Ciprofloxacin	0.06	4
Penicillins - Ampicillin	0.5	32
Quinolones - Nalidixic acid	4	64
Sulfonamides	8	1024
Tetracyclines - Tetracycline	1	64
Trimethoprim	0.5	32
Cephalosporins - Ceftazidim	0.3	16

Footnote:

cattle/ mixed herds/ mixture of bovine animals populations

Table Antimicrobial susceptibility testing of E.coli, non-pathogenic, unspecified in Pigs - quantitative data [Dilution method]

Concentration (µg/ml), number of isolates with a concentration of inhibition equal to

E.coli, non-pathogenic, unspecified	Pigs																									
Isolates out of a monitoring program (yes/no)	yes																									
Number of isolates available in the laboratory	190																									
Antimicrobials:	Cut-off value	N	n	<=0.002	<=0.004	0.008	0.015	0.016	0.03	0.06	0.12	0.25	0.5	1	2	4	8	16	32	64	128	256	512	>4096	1024	2048
Aminoglycosides - Gentamicin	2	190	5									7	81	86	11	2	1			2						
Aminoglycosides - Kanamycin	4	190	21													169	14	1	1			5				
Aminoglycosides - Streptomycin	16	190	89												3	32	56	10	10	25	30	24				
Amphenicols - Chloramphenicol	16	190	17												15	147	11		8	3	6					
Amphenicols - Florfenicol	16	190	5												23	145	17				5					
Cephalosporins - Cefotaxime	0.5	190	5							172	11	2			1	1	3									
Fluoroquinolones - Ciprofloxacin	0.064	190	21			20	135		13	1	3	10	2		1		1	4								
Penicillins - Ampicillin	8	190	56										1	36	83	14		1	1	54						
Quinolones - Nalidixic acid	16	190	12													171	7			4	8					
Sulfonamides	256	190	67														66	40	16			1			3	64
Tetracyclines - Tetracycline	8	190	93											87	8	2		1	22	37	33					
Trimethoprim	2	190	31										152	5	2	1	1		1	28						
Cephalosporins - Ceftazidim	2	190	5									178	7				5									

Table Antimicrobial susceptibility testing of E.coli, non-pathogenic, unspecified in Pigs - quantitative data [Dilution method]

E.coli, non-pathogenic, unspecified	Pigs	
Isolates out of a monitoring program (yes/no)	yes	
Number of isolates available in the laboratory	190	
Antimicrobials:	lowest	highest
Aminoglycosides - Gentamicin	0.3	32
Aminoglycosides - Kanamycin	4	128
Aminoglycosides - Streptomycin	2	128
Amphenicols - Chloramphenicol	2	64
Amphenicols - Florfenicol	2	64
Cephalosporins - Cefotaxime	0.1	4
Fluoroquinolones - Ciprofloxacin	0.06	4
Penicillins - Ampicillin	0.5	32
Quinolones - Nalidixic acid	4	64
Sulfonamides	8	1024
Tetracyclines - Tetracycline	1	64
Trimethoprim	0.5	32
Cephalosporins - Ceftazidim	0.3	16

Footnote:

pigs/ fattening pigs/ unspecified

Table Antimicrobial susceptibility testing of E.coli, non-pathogenic, unspecified in Gallus gallus (fowl) - broilers - quantitative data [Dilution method]

Concentration (µg/ml), number of isolates with a concentration of inhibition equal to

E.coli, non-pathogenic, unspecified	Gallus gallus (fowl) - broilers																									
Isolates out of a monitoring program (yes/no)	yes																									
Number of isolates available in the laboratory	171																									
Antimicrobials:	Cut-off value	N	n	<=0.002	<=0.004	0.008	0.015	0.016	0.03	0.06	0.12	0.25	0.5	1	2	4	8	16	32	64	128	256	512	>4096	1024	2048
Aminoglycosides - Gentamicin	2	171	14									4	67	72	14	4		4	3	3						
Aminoglycosides - Kanamycin	4	171	28													143	9	1		1		17				
Aminoglycosides - Streptomycin	16	171	100												1	16	44	10	8	12	19	61				
Amphenicols - Chloramphenicol	16	171	36												14	106	13	2	4	8	24					
Amphenicols - Florfenicol	16	171	18												25	109	19		1	1	16					
Cephalosporins - Cefotaxime	0.5	171	20							119	26	3	3		1	2	17									
Fluoroquinolones - Ciprofloxacin	0.064	171	140			2	23		5	1	7	26	19	5	5	15	31	32								
Penicillins - Ampicillin	8	171	147											5	16	3				147						
Quinolones - Nalidixic acid	16	171	125													38	7	1	3	11	111					
Sulfonamides	256	171	113														23	26	8		1				1	112
Tetracyclines - Tetracycline	8	171	114											53	3		1	7	22	45	40					
Trimethoprim	2	171	80										89		2					80						
Cephalosporins - Ceftazidim	2	171	14									145	5	4	3	1	7	5	1							

Table Antimicrobial susceptibility testing of E.coli, non-pathogenic, unspecified in Gallus gallus (fowl) - broilers - quantitative data [Dilution method]

E.coli, non-pathogenic, unspecified	Gallus gallus (fowl) - broilers	
Isolates out of a monitoring program (yes/no)	yes	
Number of isolates available in the laboratory	171	
Antimicrobials:	lowest	highest
Aminoglycosides - Gentamicin	0.3	32
Aminoglycosides - Kanamycin	4	128
Aminoglycosides - Streptomycin	2	128
Amphenicols - Chloramphenicol	2	64
Amphenicols - Florfenicol	2	64
Cephalosporins - Cefotaxime	0.1	4
Fluoroquinolones - Ciprofloxacin	0.06	4
Penicillins - Ampicillin	0.5	32
Quinolones - Nalidixic acid	4	64
Sulfonamides	8	1024
Tetracyclines - Tetracycline	1	64
Trimethoprim	0.5	32
Cephalosporins - Ceftazidim	0.3	16

Table Antimicrobial susceptibility testing of E.coli, non-pathogenic, unspecified in Gallus gallus (fowl) - laying hens - quantitative data [Dilution method]

Concentration (µg/ml), number of isolates with a concentration of inhibition equal to

E.coli, non-pathogenic, unspecified	Gallus gallus (fowl) - laying hens																									
Isolates out of a monitoring program (yes/no)	yes																									
Number of isolates available in the laboratory	157																									
Antimicrobials:	Cut-off value	N	n	<=0.002	<=0.004	0.008	0.015	0.016	0.03	0.06	0.12	0.25	0.5	1	2	4	8	16	32	64	128	256	512	>4096	1024	2048
Aminoglycosides - Gentamicin	2	157	4									9	51	83	10	1	2			1						
Aminoglycosides - Kanamycin	4	157	12													145	7	1			1	3				
Aminoglycosides - Streptomycin	16	157	19												3	46	77	12	2	2	4	11				
Amphenicols - Chloramphenicol	16	157	5												18	116	18		1	2	2					
Amphenicols - Florfenicol	16	157	1												18	129	9				1					
Cephalosporins - Cefotaxime	0.5	157	12							126	19			1	1	1	9									
Fluoroquinolones - Ciprofloxacin	0.064	157	67			1	81		7	1	8	30	12		2		3	12								
Penicillins - Ampicillin	8	157	53										1	11	74	17	1	1	1	51						
Quinolones - Nalidixic acid	16	157	52													95	7	3	2	20	30					
Sulfonamides	256	157	35														35	67	16	2	2				2	33
Tetracyclines - Tetracycline	8	157	32											118	1	2	4	1	7	14	10					
Trimethoprim	2	157	20										132	2	3					20						
Cephalosporins - Ceftazidim	2	157	6									143	2	3	3	1	2	3								

Table Antimicrobial susceptibility testing of E.coli, non-pathogenic, unspecified in Gallus gallus (fowl) - laying hens - quantitative data [Dilution method]

E.coli, non-pathogenic, unspecified	Gallus gallus (fowl) - laying hens	
Isolates out of a monitoring program (yes/no)	yes	
Number of isolates available in the laboratory	157	
Antimicrobials:	lowest	highest
Aminoglycosides - Gentamicin	0.3	32
Aminoglycosides - Kanamycin	4	128
Aminoglycosides - Streptomycin	2	128
Amphenicols - Chloramphenicol	2	64
Amphenicols - Florfenicol	2	64
Cephalosporins - Cefotaxime	0.1	4
Fluoroquinolones - Ciprofloxacin	0.06	4
Penicillins - Ampicillin	0.5	32
Quinolones - Nalidixic acid	4	64
Sulfonamides	8	1024
Tetracyclines - Tetracycline	1	64
Trimethoprim	0.5	32
Cephalosporins - Ceftazidim	0.3	16

Table Antimicrobial susceptibility testing of E.coli, non-pathogenic, unspecified in Turkeys - quantitative data [Dilution method]

Concentration (µg/ml), number of isolates with a concentration of inhibition equal to

E.coli, non-pathogenic, unspecified	Turkeys																									
Isolates out of a monitoring program (yes/no)	yes																									
Number of isolates available in the laboratory	180																									
Antimicrobials:	Cut-off value	N	n	<=0.002	<=0.004	0.008	0.015	0.016	0.03	0.06	0.12	0.25	0.5	1	2	4	8	16	32	64	128	256	512	>4096	1024	2048
Aminoglycosides - Gentamicin	2	180	24									3	66	70	17	4	2	3	5	10						
Aminoglycosides - Kanamycin	4	180	45													135	23	3	3			16				
Aminoglycosides - Streptomycin	16	180	92												1	29	42	16	10	14	11	57				
Amphenicols - Chloramphenicol	16	180	34												14	106	24	2	5	9	20					
Amphenicols - Florfenicol	16	180	12												22	118	26	2	1	1	10					
Cephalosporins - Cefotaxime	0.5	180	9							131	36	2	2		3	1	5									
Fluoroquinolones - Ciprofloxacin	0.064	180	114			2	55		7	2	4	25	23	3	7	5	21	26								
Penicillins - Ampicillin	8	180	133											7	33	7				133						
Quinolones - Nalidixic acid	16	180	96													71	9	4	5	13	78					
Sulfonamides	256	180	103														19	40	14	1		3			1	102
Tetracyclines - Tetracycline	8	180	142											34	2	1	1	3	43	39	57					
Trimethoprim	2	180	72										101	5	2					72						
Cephalosporins - Ceftazidim	2	180	7									165	4		4		3	4								

Table Antimicrobial susceptibility testing of E.coli, non-pathogenic, unspecified in Turkeys - quantitative data [Dilution method]

E.coli, non-pathogenic, unspecified	Turkeys	
Isolates out of a monitoring program (yes/no)	yes	
Number of isolates available in the laboratory	180	
Antimicrobials:	lowest	highest
Aminoglycosides - Gentamicin	0.3	32
Aminoglycosides - Kanamycin	4	128
Aminoglycosides - Streptomycin	2	128
Amphenicols - Chloramphenicol	2	64
Amphenicols - Florfenicol	2	64
Cephalosporins - Cefotaxime	0.1	4
Fluoroquinolones - Ciprofloxacin	0.06	4
Penicillins - Ampicillin	0.5	32
Quinolones - Nalidixic acid	4	64
Sulfonamides	8	1024
Tetracyclines - Tetracycline	1	64
Trimethoprim	0.5	32
Cephalosporins - Ceftazidim	0.3	16

Footnote:

turkeys/ meat production flocks/ turkeys at slaughter

Table Cut-off values used for antimicrobial susceptibility testing of Escherichia coli, non-pathogenic in Animals

Test Method Used	Standard methods used for testing
E-test	EN ISO 20776-1:2006

			Concentration (microg/ml)	Zone diameter (mm)
		Standard	Resistant >	Resistant <=
Aminoglycosides	Gentamicin	EFSA	2	
	Kanamycin		4	
	Streptomycin	EFSA	16	
Amphenicols	Chloramphenicol	EFSA	16	
	Florfenicol		16	
Cephalosporins	Cefotaxime	NON-EFSA	0.5	
	Ceftazidim		2	
Fluoroquinolones	Ciprofloxacin	NON-EFSA	0.064	
Penicillins	Ampicillin	EFSA	8	
Quinolones	Nalidixic acid	EFSA	16	
Sulfonamides	Sulfonamides	EFSA	256	
Tetracyclines	Tetracycline	EFSA	8	
Trimethoprim	Trimethoprim	EFSA	2	

Table Cut-off values used for antimicrobial susceptibility testing of Escherichia coli, non-pathogenic in Animals

Table Cut-off values used for antimicrobial susceptibility testing of Escherichia coli, non-pathogenic in Feed

Test Method Used	Standard methods used for testing

			Concentration (microg/ml)	Zone diameter (mm)
		Standard	Resistant >	Resistant <=
Aminoglycosides	Gentamicin		2	
	Streptomycin		16	
Amphenicols	Chloramphenicol		16	
Cephalosporins	Cefotaxime		0.25	
Fluoroquinolones	Ciprofloxacin		0.03	
Penicillins	Ampicillin		8	
Quinolones	Nalidixic acid		16	
Sulfonamides	Sulfonamides		256	
Tetracyclines	Tetracycline		8	
Trimethoprim	Trimethoprim		2	

Table Cut-off values used for antimicrobial susceptibility testing of Escherichia coli, non-pathogenic in Food

Test Method Used	Standard methods used for testing

			Concentration (microg/ml)	Zone diameter (mm)
		Standard	Resistant >	Resistant <=
Aminoglycosides	Gentamicin		2	
	Streptomycin		16	
Amphenicols	Chloramphenicol		16	
Cephalosporins	Cefotaxime		0.25	
Fluoroquinolones	Ciprofloxacin		0.03	
Penicillins	Ampicillin		8	
Quinolones	Nalidixic acid		16	
Sulfonamides	Sulfonamides		256	
Tetracyclines	Tetracycline		8	
Trimethoprim	Trimethoprim		2	

3.2 ENTEROCOCCUS, NON-PATHOGENIC

3.2.1 General evaluation of the national situation

3.2.2 Antimicrobial resistance in Enterococcus, non-pathogenic isolates

Table Cut-off values for antibiotic resistance of E. faecalis in Animals

Test Method Used	Standard methods used for testing

			Concentration (microg/ml)	Zone diameter (mm)
		Standard	Resistant >	Resistant <=
Aminoglycosides	Gentamicin		32	
	Streptomycin		512	
Amphenicols	Chloramphenicol		32	
Glycopeptides (Cyclic peptides, Polypeptides)	Vancomycin		4	
Macrolides	Erythromycin		4	
Oxazolidines	Linezolid		4	
Penicillins	Ampicillin		4	
Streptogramins	Quinupristin/Dalfopristin		32	

Table Cut-off values for antibiotic resistance of E. faecalis in Animals

			Concentration (microg/ml)	Zone diameter (mm)
		Standard	Resistant >	Resistant <=
Tetracyclines	Tetracycline		2	

Table Cut-off values for antibiotic resistance of E. faecalis in Feed

Test Method Used	Standard methods used for testing

			Concentration (microg/ml)	Zone diameter (mm)
		Standard	Resistant >	Resistant <=
Aminoglycosides	Gentamicin		32	
	Streptomycin		512	
Amphenicols	Chloramphenicol		32	
Glycopeptides (Cyclic peptides, Polypeptides)	Vancomycin		4	
Macrolides	Erythromycin		4	
Oxazolidines	Linezolid		4	
Penicillins	Ampicillin		4	
Streptogramins	Quinupristin/Dalfopristin		32	
Tetracyclines	Tetracycline		2	

Table Cut-off values for antibiotic resistance of E. faecalis in Food

Test Method Used	Standard methods used for testing

			Concentration (microg/ml)	Zone diameter (mm)
		Standard	Resistant >	Resistant <=
Aminoglycosides	Gentamicin		32	
	Streptomycin		512	
Amphenicols	Chloramphenicol		32	
Glycopeptides (Cyclic peptides, Polypeptides)	Vancomycin		4	
Macrolides	Erythromycin		4	
Oxazolidines	Linezolid		4	
Penicillins	Ampicillin		4	
Streptogramins	Quinupristin/Dalfopristin		32	
Tetracyclines	Tetracycline		2	

Table Cut-off values for antibiotic resistance of E. faecium in Animals

Test Method Used	Standard methods used for testing

			Concentration (microg/ml)	Zone diameter (mm)
		Standard	Resistant >	Resistant <=
Aminoglycosides	Gentamicin		32	
	Streptomycin		128	
Amphenicols	Chloramphenicol		32	
Glycopeptides (Cyclic peptides, Polypeptides)	Vancomycin		4	
Macrolides	Erythromycin		4	
Oxazolidines	Linezolid		4	
Penicillins	Ampicillin		4	
Streptogramins	Quinupristin/Dalfopristin		1	
Tetracyclines	Tetracycline		2	

Table Cut-off values for antibiotic resistance of E. faecium in Feed

Test Method Used	Standard methods used for testing

			Concentration (microg/ml)	Zone diameter (mm)
		Standard	Resistant >	Resistant <=
Aminoglycosides	Gentamicin		32	
	Streptomycin		128	
Amphenicols	Chloramphenicol		32	
Glycopeptides (Cyclic peptides, Polypeptides)	Vancomycin		4	
Macrolides	Erythromycin		4	
Oxazolidines	Linezolid		4	
Penicillins	Ampicillin		4	
Streptogramins	Quinupristin/Dalfopristin		1	
Tetracyclines	Tetracycline		2	

Table Cut-off values for antibiotic resistance of E. faecium in Food

Test Method Used	Standard methods used for testing

			Concentration (microg/ml)	Zone diameter (mm)
		Standard	Resistant >	Resistant <=
Aminoglycosides	Gentamicin		32	
	Streptomycin		128	
Amphenicols	Chloramphenicol		32	
Glycopeptides (Cyclic peptides, Polypeptides)	Vancomycin		4	
Macrolides	Erythromycin		4	
Oxazolidines	Linezolid		4	
Penicillins	Ampicillin		4	
Streptogramins	Quinupristin/Dalfopristin		1	
Tetracyclines	Tetracycline		2	

4. INFORMATION ON SPECIFIC MICROBIOLOGICAL AGENTS

4.1 ENTEROBACTER SAKAZAKII

4.1.1 General evaluation of the national situation

4.1.2 Cronobacter in foodstuffs

Table Cronobacter in food

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Cronobacter	Cronobacter sakazakii	Cronobacter spp, unspecified
Infant formula - dried - at processing plant - Surveillance	private lab	Census	HACCP and own checks	food sample	Unknown	Single	1000g	98	0		
Infant formula - dried - at processing plant - Surveillance	private lab	Unspecified	HACCP and own checks	food sample	Unknown	Single	10g	12	0		

4.2 HISTAMINE

4.2.1 General evaluation of the national situation

4.2.2 Histamine in foodstuffs

A. Histamine in foodstuffs

Monitoring system

Sampling strategy

The sampling is carried out in accordance with the internal control sampling plans for foodstuffs done by food business operators in order to confirm their compliance with food safety criteria laid down in Chapter I of Annex I of Regulation (EC) No 2073/2005. Official sampling is carried out to verify the implementation of the owner's plans. The number of samples taken by the competent authorities for verification shall be up to 10 % of the number of samples taken by the establishment. The verification of the implementation of the owner's plans is performed by the competent authorities at least 3 times a year. Sampling is carried out in accordance with the rules laid down in Regulation (EC) No 2073/2005.

Frequency of the sampling

Food business operators decide the appropriate sampling frequencies in the context of their procedures based on HACCP principles and good hygiene practice, taking into account the instructions for use of the foodstuff.

The frequency of sampling may be adapted to the nature and size of the food businesses, provided that the safety of foodstuffs will not be endangered.

In 2011 the competent authorities recommended that the minimum frequency of the establishment's own tests for the determination of the level of histamine in fisheries products from fish species associated with a high amount of histidine should be determined based on the following principles:

Weekly volume of production estimated in accordance with production reports

Fisheries products that have undergone enzyme maturation treatment in brine, manufactured from fish species with elevated histidine levels
up to 500 kg 1 x 12 months
500-5,000 kg 1 x 6 months
over 5,000 kg 1 x 3 months

Other fisheries products originating from fish species with elevated histidine levels introduced to the establishment
up to 1,000 kg 1 x 12 months
1,000-10,000 kg 1 x 6 months
over 10,000 kg 1 x 3 months

Type of specimen taken

Fisheries products from fish species associated with a high amount of histidine

Methods of sampling (description of sampling techniques)

According to Regulation (EC) No 2073/2005 and relevant standards of the ISO and the guidelines of the Codex Alimentarius.

Definition of positive finding

According to Regulation (EC) No 2073/2005.

Diagnostic/analytical methods used

HPLC or alternative analytical methods validated against HPLC.

Preventive measures in place

None

Control program/mechanisms

The control program/strategies in place

There is no national control programme concerning histamine in foodstuff.
Food business operators must ensure that foodstuffs comply with the relevant microbiological criteria set out in Annex I of Regulation (EC) No 2073/2005. The competent authority must enforce the correctness of practices applied in supervised establishments performing the tasks resulting from this regulation.

Recent actions taken to control the hazard

None

Suggestions to the European Union for the actions to be taken

None

Measures in case of the positive findings or single cases

When the results of testing are unsatisfactory, the food business operators shall take the relative measures described below together with other corrective actions defined in their HACCP-based procedures and other actions necessary to protect the health of consumers. In addition, they shall take measures to find the cause of the unsatisfactory results in order to prevent the recurrence of the unacceptable microbiological contamination. Those measures may include modifications to the HACCP-based procedures or other food hygiene control measures in place.

When testing against food safety criteria provides unsatisfactory results, the product or batch of foodstuffs shall be withdrawn or recalled in accordance with Article 19 of Regulation (EC) No 178/2002.

Notification system in place

According to Article 50 of Regulation (EC) No 178/2002 a rapid alert system for the notification of a direct or indirect risk to human health deriving from food is established as a network. It involves the Member States, the Commission and the EFSA. The Member States, the Commission and the EFSA each designate a contact point, which is a member of the network. The Commission is responsible for managing the network.

Where a member of the network has any information relating to the existence of a serious direct or indirect risk to human health deriving from food, this information is immediately notified to the Commission under the rapid alert system. The Commission transmits this information immediately to the members of the network. The EFSA supplements the notification with any scientific or technical information, which will facilitate rapid, appropriate risk management action by the Member States.

The Member States shall immediately notify the Commission under the rapid alert system of:
any measure they adopt which is aimed at restricting the placing on the market or forcing the withdrawal from the market or the recall of food in order to protect human health and requiring rapid action;
any recommendation or agreement with professional operators which is aimed, on a voluntary or obligatory basis, at preventing, limiting or imposing specific conditions on the placing on the market or the eventual use of food on account of a serious risk to human health requiring rapid action;
any rejection, related to a direct or indirect risk to human health, of a batch, container or cargo of food by a competent authority at a border post within the European Union. The notification shall be accompanied by a detailed explanation of the reasons for the action taken by the competent authorities of the Member State in which the notification was issued. It shall be followed, in good time, by supplementary information, in particular where the measures on which the notification is based are modified or withdrawn. The Commission shall immediately transmit to members of the network the notification and supplementary information received under the first and second subparagraphs. Where a batch, container or cargo is rejected by a competent authority at a border post within the European Union, the Commission shall immediately notify all the border posts within the European Union, as well as the third country of origin.

Where a food which has been the subject of a notification under the rapid alert system has been dispatched to a third country, the Commission provides the latter with the appropriate information.

The Member States immediately informs the Commission of the action implemented or measures taken following receipt of the notifications and supplementary information transmitted under the rapid alert system. The Commission immediately transmits this information to the members of the network.

Table Histamine in food

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units in non-conformity	<= 100 mg/kg	>100 - <= 200 mg/kg
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample	Unknown	Batch	1g	108	0	108	
Fish - Fishery products which have undergone enzyme maturation treatment in brine - at processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample	Unknown	Batch	500g	99	0	90	0
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - at processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample	Unknown	Batch	200-300g	36	0	36	
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample	Unknown	Batch	500g	252	0	252	
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample	Unknown	Batch	1g	252	0	252	0
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample	Unknown	Batch	4g	110	0	110	
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - at processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample	Unknown	Single	500g	6	0	6	

Table Histamine in food

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units in non-conformity	<= 100 mg/kg	>100 - <= 200 mg/kg
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample	Unknown	Single	500g	3	0	3	
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample	Unknown	Batch	4g	362	0	362	
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample	Unknown	Batch	200-300g	45	0	45	
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - at processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample	Unknown	Batch	500g	243	9	234	9
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample	Unknown	Single	1g	27	0	27	
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - unspecified - Surveillance	RVL	Objective sampling	Industry sampling	food sample	Unknown	Batch	200-300g	18	0	18	
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - unspecified - Surveillance	RVL	Unspecified	Official sampling	food sample	Unknown	Batch	500g	9	0	9	
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - unspecified - Surveillance	RVL	Objective sampling	Industry sampling	food sample	Unknown	Batch	1075g	18	6	12	6

Table Histamine in food

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units in non-conformity	<= 100 mg/kg	>100 - <= 200 mg/kg
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - unspecified - Surveillance	RVL	Objective sampling	Official sampling	food sample	Unknown	Batch	300-360g	27	0	20	7
Fish - Fishery products which have undergone enzyme maturation treatment in brine - at processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample	Unknown	Batch	500g	19	0	19	

	>200 - <= 400 mg/kg	> 400 mg/kg
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - at processing plant - Surveillance		
Fish - Fishery products which have undergone enzyme maturation treatment in brine - at processing plant - Surveillance	9	0
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - at processing plant - Surveillance		
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - at processing plant - Surveillance		

Table Histamine in food

	>200 - <= 400 mg/kg	> 400 mg/kg
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - at processing plant - Surveillance	9	
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - at processing plant - Surveillance		
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - at processing plant - Surveillance		
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - at processing plant - Surveillance		
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - at processing plant - Surveillance		
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - at processing plant - Surveillance		
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - at processing plant - Surveillance		

Table Histamine in food

	>200 - <= 400 mg/kg	> 400 mg/kg
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - at processing plant - Surveillance		
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - unspecified - Surveillance		
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - unspecified - Surveillance		
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - unspecified - Surveillance		
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - unspecified - Surveillance		
Fish - Fishery products which have undergone enzyme maturation treatment in brine - at processing plant - Surveillance		

4.3 STAPHYLOCOCCAL ENTEROTOXINS

4.3.1 General evaluation of the national situation

4.3.2 Staphylococcal enterotoxins in foodstuffs

A. Staphylococcal enterotoxins in foodstuffs

Monitoring system

Sampling strategy

The sampling is carried out in accordance with the internal control sampling plans for foodstuffs done by food business operators in order to confirm their compliance with food safety criteria laid down in Chapter I of Annex I of Regulation (EC) No 2073/2005. Official sampling is carried out to verify the implementation of the owner's plans. The number of samples taken by the competent authorities for verification shall be up to 10 % of the number of samples taken by the establishment. The verification of the implementation of the owner's plans is performed by the competent authorities at least 3 times a year. Sampling is carried out in accordance with the rules laid down in Regulation (EC) No 2073/2005.

Frequency of the sampling

Food business operators decide the appropriate sampling frequencies in the context of their procedures based on HACCP principles and good hygiene practice, taking into account the instructions for use of the foodstuff.

The frequency of sampling may be adapted to the nature and size of the food businesses, provided that the safety of foodstuffs will not be endangered.

Type of specimen taken

Cheeses, milk powder and whey powder

Methods of sampling (description of sampling techniques)

According to Regulation (EC) No 2073/2005 and relevant standards of the ISO and the guidelines of the Codex Alimentarius.

Definition of positive finding

According to Regulation (EC) No 2073/2005.

Diagnostic/analytical methods used

European screening method of the CRL for coagulase positive staphylococci or alternative analytical methods validated against this method.

Preventive measures in place

None

Control program/mechanisms

The control program/strategies in place

There is no national control programme concerning Staphylococcal enterotoxin in foodstuff.
Food business operators must ensure that foodstuffs comply with the relevant microbiological criteria set

out in Annex I of Regulation (EC) No 2073/2005. The competent authority must enforce the correctness of practices applied in supervised establishments performing the tasks resulting from this regulation.

Recent actions taken to control the hazard

None

Suggestions to the European Union for the actions to be taken

None

Measures in case of the positive findings or single cases

When the results of testing are unsatisfactory, the food business operators shall take the relative measures described below together with other corrective actions defined in their HACCP-based procedures and other actions necessary to protect the health of consumers. In addition, they shall take measures to find the cause of the unsatisfactory results in order to prevent the recurrence of the unacceptable microbiological contamination. Those measures may include modifications to the HACCP-based procedures or other food hygiene control measures in place.

When testing against food safety criteria provides unsatisfactory results, the product or batch of foodstuffs shall be withdrawn or recalled in accordance with Article 19 of Regulation (EC) No 178/2002.

Notification system in place

According to Article 50 of Regulation (EC) No 178/2002 a rapid alert system for the notification of a direct or indirect risk to human health deriving from food is established as a network. It involves the Member States, the Commission and the EFSA. The Member States, the Commission and the EFSA each designate a contact point, which is a member of the network. The Commission is responsible for managing the network.

Where a member of the network has any information relating to the existence of a serious direct or indirect risk to human health deriving from food, this information is immediately notified to the Commission under the rapid alert system. The Commission transmits this information immediately to the members of the network. The EFSA supplements the notification with any scientific or technical information, which will facilitate rapid, appropriate risk management action by the Member States.

The Member States shall immediately notify the Commission under the rapid alert system of:
any measure they adopt which is aimed at restricting the placing on the market or forcing the withdrawal from the market or the recall of food in order to protect human health and requiring rapid action;
any recommendation or agreement with professional operators which is aimed, on a voluntary or obligatory basis, at preventing, limiting or imposing specific conditions on the placing on the market or the eventual use of food on account of a serious risk to human health requiring rapid action;
any rejection, related to a direct or indirect risk to human health, of a batch, container or cargo of food by a competent authority at a border post within the European Union. The notification shall be accompanied by a detailed explanation of the reasons for the action taken by the competent authorities of the Member State in which the notification was issued. It shall be followed, in good time, by supplementary information, in particular where the measures on which the notification is based are modified or withdrawn. The Commission shall immediately transmit to members of the network the notification and supplementary information received under the first and second subparagraphs. Where a batch, container or cargo is rejected by a competent authority at a border post within the European Union, the Commission shall immediately notify all the border posts within the European Union, as well as the third country of origin.

Where a food which has been the subject of a notification under the rapid alert system has been dispatched to a third country, the Commission provides the latter with the appropriate information.

The Member States immediately informs the Commission of the action implemented or measures taken following receipt of the notifications and supplementary information transmitted under the rapid alert system. The Commission immediately transmits this information to the members of the network.

Additional information

Table Staphylococcal enterotoxins in food

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Staphylococcal enterotoxins
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - at processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	10g	95	0
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - at processing plant - Surveillance	NRL	Census	Industry sampling	food sample	Unknown	Batch	25g	160	0
Cheeses made from cows' milk - hard - made from raw or low heat-treated milk - at processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	10g	220	0
Cheeses made from cows' milk - hard - made from pasteurised milk - at processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample	Unknown	Batch	25g	15	0
Dairy products (excluding cheeses) - milk powder and whey powder - at processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample	Unknown	Single	10g	42	0
Cheeses made from cows' milk - hard - made from pasteurised milk - at processing plant - Surveillance	NRL	Census	Industry sampling	food sample	Unknown	Batch	25g	28	0
Cheeses made from cows' milk - hard - made from raw or low heat-treated milk - at farm	NRL	Selective sampling	Official sampling	food sample	Unknown	Single	25g	9	0
Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - at processing plant	NRL	Selective sampling	Official sampling	food sample	Unknown	Single	25ml	1	0
Dairy products (excluding cheeses) - milk powder and whey powder - at processing plant - Surveillance	NRL	Unspecified	Industry sampling	food sample	Unknown	Single	25g	14	0
Dairy products, unspecified - at processing plant	NRL	Selective sampling	Official sampling	food sample	Unknown	Single	25g	36	0

Table Staphylococcal enterotoxins in food

5. FOODBORNE

Foodborne outbreaks are incidences of two or more human cases of the same disease or infection where the cases are linked or are probably linked to the same food source. Situation, in which the observed human cases exceed the expected number of cases and where a same food source is suspected, is also indicative of a foodborne outbreak.

A. Foodborne outbreaks

System in place for identification, epidemological investigations and reporting of foodborne outbreaks

The following legal acts create the framework for State Sanitary Inspection competencies and activity: Act of March 15th 1985 on State Sanitary Inspection (Journal of Laws. of 2006, No 122, item. 851), Act of September 6th 2001 on Contagious Diseases and Infections (Journal of Laws. No126, item 1384). According to Article 7 of Act of March 15th 1985 State Sanitary Inspection is supervised by the Ministry of Health. Chief Sanitary Inspector governs State Sanitary Inspection. Chief Sanitary Inspector (at national level) is accountable directly to the Minister of Health and the Prime Minister. Voivodeship Sanitary Inspectors (16) are accountable to the Chief Sanitary Inspector and directly to the Minister of Health. Poviat Sanitary Inspectors (318) are accountable to the Voivodeship Sanitary Inspectors.
The system of communicable diseases epidemiological surveillance at present in Poland is in line with the act of September 6th 2001. This system complies with the Community Network on communicable diseases based on Dec. 2119/ 98/ EC and the Commission decisions based on that decision. The organizational structure of surveillance is based on 318 Poviat Sanitary Epidemiological Stations at local level and 16 Voivodeship Sanitary Epidemiological Stations at Voivodeship level and 15 Border Sanitary Epidemiological Stations. The Department of Epidemiology, at the National Institute of Public Health – National Institute of Hygiene in Warsaw, performs analyses for the whole country. As the poisonings are reported at Poviat level, the State Poviat Sanitary Inspector sends the notification to State Voivodeship Sanitary Inspector on a special application form. Depending on the assessment of the level of epidemiological threat, State Voivodeship Sanitary Inspector decides, in cooperation with Veterinary Inspection bodies, on the course of action taken at Voivodeship level to control the outbreak. Then the State Voivodeship Sanitary Inspector submits a report on food poisoning/ infection cases to the Department of Epidemiology in the National Institute of Hygiene, which, pursuant to respective agreements, collects, analyzes, verifies and disseminates information regarding the outbreak in the country, and to the Department of Disease Surveillance in the Chief Sanitary Inspectorate, also on a specified application form. Reports which contain information e.g. on cases of food poisonings are systematically placed on widely accessible the National Institute of Public Health - National Institute of Hygiene Websites.

Description of the types of outbreaks covered by the reporting:

In accordance with the definition set forth in the according to Council Directive 2003/99/WE of 17 November 2003 the following shall be considered outbreaks of foodborne zoonotic diseases: at least two cases of foodborne zoonotic infection of people in specific conditions or of infection with zoonotic agent, or a situation where the number of actual disease cases exceeds the number of expected cases and is connected with one food source, or such a connection is likely.
The reporting system covered the outbreak household and general outbreaks

National evaluation of the reported outbreaks in the country:

Trends in numbers of outbreaks and numbers of human cases involved

In the year 2012 a total of 491 foodborne outbreaks were notified, involving 5 774 cases (1 596 hospitalized). Compared to 2011 the total number of outbreaks is almost the same.
A total of 79 outbreaks were reported as having ‘strong evidence’, for which detailed information was reported. In these outbreaks a total of 878 people were affected resulting in 356 hospitalizations. Household outbreaks constituted 47,5% of all outbreaks.

Relevance of the different causative agents, food categories and the agent/food category combinations

In 2012, the causative agent was unknown in 23,5% of all reported outbreaks. As in previous years the most frequently identified causative agent was Salmonella species, the predominant serotype was S. Enteritidis (comprising 34,6% of the all reported outbreaks and approximately 85% of those with ‘strong evidence’). The other Salmonella serotypes such as S. Thypimurium caused 1,6% of the all reported outbreaks. As in 2011, with regard to salmonellosis the “strong evidence” outbreaks were mainly due to the consumption of products prepared using eggs (66%).

Five outbreaks of staphylococcal enterotoxin were registered (150 cases, 56 hospitalized).These outbreaks were associated with consumption of meat

The second most common group of causative agents were viruses. Noroviruses caused over 13% of all reported outbreaks, affecting 27,4% of cases.

Relevance of the different type of places of food production and preparation in outbreaks

The place of origin of the problem was reported for 72,5% of all “strong evidence” outbreaks. The most commonly reported place of origin were “households” were linked with 48,7% of the “strong evidence” outbreaks. Restaurant, Café, Pub, Bar, Hotel, Catering service only accounted for 7,7% of “strong evidence” outbreaks, however affected 226 people (almost 26% of all people in the ‘strong evidence’ category).

Evaluation of the severity and clinical picture of the human cases

In 2012, approximately 33% of all ill persons with ‘strong evidence’ reported outbreaks required hospitalization. Three hundred and forty nine (38,4%) children <14 years of age were affected, 22,6% of them were hospitalized. Acute diarrhea was a dominant symptom among human cases (reported with ‘strong evidence’) in outbreaks caused by Salmonella (91 % of cases). In 2012, a total of 9 fatal cases were reported in Clostridium difficile outbreaks, but deaths were caused by underlying chronic conditions.

Control measures or other actions taken to improve the situation

Eggs employed by all catering facilities are compulsorily submitted to either pasteurisation or ultra violet treatment. Due to the Polish culinary preferences of eating desserts made from raw eggs, the monitoring of the occurrence of pathogenic bacteria in food on the market in order to check the implementation of Salmonella eradication and education programms for consumers may be needed as complementary measures to limit the transmission of salmonellosis.

Additional information

Cooperation between authorities employed to take action in cases of outbreaks amongst human population in Poland was specified in: the Ordinance of the Minister of Health of 7 April 2006 on the cooperation between the State Sanitary Inspectorate, Veterinary Inspectorate and State Environmental Protection Inspectorate regarding control of infectious diseases (Journal of Laws. of 2006 no 73, item 516), which is a statutory delegation, referred to in Article 4 of the Act of 6 September 2001 on infectious diseases and infections (Journal of Laws. of 2001 No 125, item 1384, as amended). Ordinance of the Council of Ministers of 23 April 2006 on the cooperation between the Veterinary Inspectorate, State Sanitary Inspectorate, State Pharmaceutical Inspectorate, Trade Inspectorate, Road Transport Inspectorate, Inspection of Marketing Quality of Agricultural and Food Products and local administration units in control of infectious animal diseases, including zoonotic diseases (Journal of Laws. of 2006 No 83, item 575), issued on the basis of Article 62 (2) of the Act of 11 March 2004 on animal health protection and control.

Table Foodborne Outbreaks: summarised data

	Weak evidence or no vehicle outbreaks					
	Number of outbreaks	Human cases	Hospitalized	Deaths	Strong evidence Number of Outbreaks	Total number of outbreaks
Salmonella - S. Typhimurium	7	30	20	0	1	8
Salmonella - S. Enteritidis	104	889	263	0	67	171
Salmonella - Other serovars	8	10	4	0	1	9
Campylobacter	5	10	4	0	0	5
Listeria - Listeria monocytogenes	0	0	0	0	0	0
Listeria - Other Listeria	0	0	0	0	0	0
Yersinia	2	4	1	0	0	2
Escherichia coli, pathogenic - Verotoxigenic E. coli (VTEC)	0	0	0	0	0	0
Bacillus - B. cereus	0	0	0	0	0	0
Bacillus - Other Bacillus	0	0	0	0	0	0
Staphylococcal enterotoxins	2	45	2	0	3	5
Clostridium - Cl. botulinum	2	4	4	0	0	2
Clostridium - Cl. perfringens	0	0	0	0	0	0

	Weak evidence or no vehicle outbreaks					
	Number of outbreaks	Human cases	Hospitalized	Deaths	Strong evidence Number of Outbreaks	Total number of outbreaks
Clostridium - Other Clostridia	29	240	143	9	0	29
Other Bacterial agents - Brucella	0	0	0	0	0	0
Other Bacterial agents - Shigella	2	3	2	0	0	2
Other Bacterial agents - Other Bacterial agents	5	220	6	0	0	5
Parasites - Trichinella	0	0	0	0	0	0
Parasites - Giardia	0	0	0	0	0	0
Parasites - Cryptosporidium	0	0	0	0	0	0
Parasites - Anisakis	0	0	0	0	0	0
Parasites - Other Parasites	0	0	0	0	0	0
Viruses - Norovirus	60	1488	221	0	3	63
Viruses - Hepatitis viruses	6	13	13	0	0	6
Viruses - Other Viruses	65	499	193	0	0	65
Other agents - Histamine	0	0	0	0	0	0
Other agents - Marine biotoxins	0	0	0	0	0	0
Other agents - Other Agents	1	2	2	1	1	2

	Weak evidence or no vehicle outbreaks					
	Number of outbreaks	Human cases	Hospitalized	Deaths	Strong evidence Number of Outbreaks	Total number of outbreaks
Unknown agent	114	1411	337	0	2	116

Table Foodborne Outbreaks: detailed data for Other agents

Please use CTRL for multiple selection fields

Mushroom toxins

	Value
FBO Code	316
Number of outbreaks	1
Number of human cases	3
Number of hospitalisations	3
Number of deaths	0
Food vehicle	Other foods
More food vehicle information	Amanita phalloides
Nature of evidence	Detection of causative agent in food vehicle or its component - Detection of indistinguishable causative agent in humans
Outbreak type	Household / domestic kitchen
Setting	Household / domestic kitchen
Place of origin of problem	Household / domestic kitchen
Origin of food vehicle	Domestic
Contributory factors	Unknown
Mixed Outbreaks (Other Agent)	
Additional information	

Table Foodborne Outbreaks: detailed data for Salmonella

Please use CTRL for multiple selection fields

S. Enteritidis

	Value
FBO Code	276
Number of outbreaks	1
Number of human cases	3
Number of hospitalisations	3
Number of deaths	0
Food vehicle	Eggs and egg products
More food vehicle information	
Nature of evidence	Descriptive epidemiological evidence
Outbreak type	Household / domestic kitchen
Setting	Household / domestic kitchen
Place of origin of problem	Unknown
Origin of food vehicle	Domestic
Contributory factors	Unprocessed contaminated ingredient
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	371
Number of outbreaks	1
Number of human cases	19
Number of hospitalisations	11
Number of deaths	0
Food vehicle	Eggs and egg products
More food vehicle information	
Nature of evidence	Detection of causative agent in food vehicle or its component - Detection of indistinguishable causative agent in humans
Outbreak type	General
Setting	Household / domestic kitchen
Place of origin of problem	Farm (primary production);Household / domestic kitchen
Origin of food vehicle	Domestic
Contributory factors	Unprocessed contaminated ingredient
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	162
Number of outbreaks	1
Number of human cases	4
Number of hospitalisations	3
Number of deaths	0
Food vehicle	Eggs and egg products
More food vehicle information	
Nature of evidence	Descriptive epidemiological evidence
Outbreak type	Household / domestic kitchen
Setting	Household / domestic kitchen
Place of origin of problem	Household / domestic kitchen
Origin of food vehicle	Domestic
Contributory factors	Unprocessed contaminated ingredient
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	292
Number of outbreaks	1
Number of human cases	18
Number of hospitalisations	11
Number of deaths	0
Food vehicle	Eggs and egg products
More food vehicle information	
Nature of evidence	Detection of causative agent in food vehicle or its component - Detection of indistinguishable causative agent in humans
Outbreak type	General
Setting	Camp, picnic
Place of origin of problem	Household / domestic kitchen
Origin of food vehicle	Domestic
Contributory factors	Unprocessed contaminated ingredient
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	422
Number of outbreaks	1
Number of human cases	2
Number of hospitalisations	2
Number of deaths	0
Food vehicle	Bovine meat and products thereof
More food vehicle information	
Nature of evidence	Descriptive epidemiological evidence
Outbreak type	Household / domestic kitchen
Setting	Household / domestic kitchen
Place of origin of problem	Farm (primary production)
Origin of food vehicle	Domestic
Contributory factors	Unprocessed contaminated ingredient
Mixed Outbreaks (Other Agent)	
Additional information	

Salmonella spp.

	Value
FBO Code	435
Number of outbreaks	1
Number of human cases	2
Number of hospitalisations	2
Number of deaths	0
Food vehicle	Eggs and egg products
More food vehicle information	
Nature of evidence	Descriptive epidemiological evidence
Outbreak type	Household / domestic kitchen
Setting	Household / domestic kitchen
Place of origin of problem	Unknown
Origin of food vehicle	Domestic
Contributory factors	Unknown
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	401
Number of outbreaks	1
Number of human cases	2
Number of hospitalisations	2
Number of deaths	0
Food vehicle	Eggs and egg products
More food vehicle information	
Nature of evidence	Descriptive epidemiological evidence
Outbreak type	Household / domestic kitchen
Setting	Household / domestic kitchen
Place of origin of problem	Household / domestic kitchen
Origin of food vehicle	Domestic
Contributory factors	Unknown
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	366
Number of outbreaks	1
Number of human cases	4
Number of hospitalisations	2
Number of deaths	0
Food vehicle	Bakery products
More food vehicle information	
Nature of evidence	Detection of causative agent in food vehicle or its component - Detection of indistinguishable causative agent in humans
Outbreak type	Household / domestic kitchen
Setting	Restaurant, Cafe, Pub, Bar, Hotel
Place of origin of problem	Unknown
Origin of food vehicle	Domestic
Contributory factors	Unknown
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	347
Number of outbreaks	1
Number of human cases	3
Number of hospitalisations	3
Number of deaths	0
Food vehicle	Mixed food
More food vehicle information	raw beef with raw eggs ('tatar' in polish)
Nature of evidence	Descriptive epidemiological evidence
Outbreak type	Household / domestic kitchen
Setting	Household / domestic kitchen
Place of origin of problem	Unknown
Origin of food vehicle	Domestic
Contributory factors	Unprocessed contaminated ingredient
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	323
Number of outbreaks	1
Number of human cases	2
Number of hospitalisations	2
Number of deaths	0
Food vehicle	Eggs and egg products
More food vehicle information	
Nature of evidence	Descriptive epidemiological evidence
Outbreak type	Household / domestic kitchen
Setting	Household / domestic kitchen
Place of origin of problem	Household / domestic kitchen
Origin of food vehicle	Domestic
Contributory factors	Inadequate heat treatment
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	434
Number of outbreaks	1
Number of human cases	4
Number of hospitalisations	4
Number of deaths	0
Food vehicle	Eggs and egg products
More food vehicle information	
Nature of evidence	Descriptive epidemiological evidence
Outbreak type	Household / domestic kitchen
Setting	Household / domestic kitchen
Place of origin of problem	Household / domestic kitchen
Origin of food vehicle	Domestic
Contributory factors	Unprocessed contaminated ingredient
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	286
Number of outbreaks	1
Number of human cases	10
Number of hospitalisations	2
Number of deaths	0
Food vehicle	Pig meat and products thereof
More food vehicle information	
Nature of evidence	Analytical epidemiological evidence
Outbreak type	General
Setting	Restaurant, Cafe, Pub, Bar, Hotel
Place of origin of problem	Unknown
Origin of food vehicle	Domestic
Contributory factors	Unknown
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	406
Number of outbreaks	1
Number of human cases	5
Number of hospitalisations	5
Number of deaths	0
Food vehicle	Eggs and egg products
More food vehicle information	
Nature of evidence	Descriptive epidemiological evidence
Outbreak type	General
Setting	Household / domestic kitchen
Place of origin of problem	Household / domestic kitchen
Origin of food vehicle	Domestic
Contributory factors	Inadequate heat treatment
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	189
Number of outbreaks	1
Number of human cases	2
Number of hospitalisations	2
Number of deaths	0
Food vehicle	Eggs and egg products
More food vehicle information	
Nature of evidence	Detection of causative agent in food vehicle or its component - Detection of indistinguishable causative agent in humans
Outbreak type	Household / domestic kitchen
Setting	Household / domestic kitchen
Place of origin of problem	Household / domestic kitchen
Origin of food vehicle	Domestic
Contributory factors	Storage time/temperature abuse
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	375
Number of outbreaks	1
Number of human cases	2
Number of hospitalisations	2
Number of deaths	0
Food vehicle	Pig meat and products thereof
More food vehicle information	
Nature of evidence	Descriptive epidemiological evidence
Outbreak type	Household / domestic kitchen
Setting	Household / domestic kitchen
Place of origin of problem	Household / domestic kitchen
Origin of food vehicle	Domestic
Contributory factors	Storage time/temperature abuse
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	21
Number of outbreaks	1
Number of human cases	2
Number of hospitalisations	2
Number of deaths	0
Food vehicle	Eggs and egg products
More food vehicle information	
Nature of evidence	Detection of causative agent in food chain or its environment - Detection of indistinguishable causative agent in humans
Outbreak type	General
Setting	Residential institution (nursing home, prison, boarding school)
Place of origin of problem	Residential institution (nursing home, prison, boarding school)
Origin of food vehicle	Domestic
Contributory factors	Inadequate heat treatment;Unprocessed contaminated ingredient
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	319
Number of outbreaks	1
Number of human cases	5
Number of hospitalisations	2
Number of deaths	0
Food vehicle	Eggs and egg products
More food vehicle information	
Nature of evidence	Descriptive epidemiological evidence
Outbreak type	Household / domestic kitchen
Setting	Household / domestic kitchen
Place of origin of problem	Household / domestic kitchen
Origin of food vehicle	Domestic
Contributory factors	Cross-contamination
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	409
Number of outbreaks	1
Number of human cases	5
Number of hospitalisations	0
Number of deaths	0
Food vehicle	Eggs and egg products
More food vehicle information	
Nature of evidence	Descriptive epidemiological evidence
Outbreak type	Household / domestic kitchen
Setting	Household / domestic kitchen
Place of origin of problem	Household / domestic kitchen
Origin of food vehicle	Domestic
Contributory factors	Inadequate heat treatment
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	260
Number of outbreaks	1
Number of human cases	7
Number of hospitalisations	6
Number of deaths	0
Food vehicle	Eggs and egg products
More food vehicle information	
Nature of evidence	Detection of causative agent in food vehicle or its component - Detection of indistinguishable causative agent in humans
Outbreak type	General
Setting	Other setting
Place of origin of problem	Farm (primary production);Household / domestic kitchen
Origin of food vehicle	Domestic
Contributory factors	Unprocessed contaminated ingredient
Mixed Outbreaks (Other Agent)	
Additional information	setting: meeting in the church for choir members

S. Enteritidis

	Value
FBO Code	235
Number of outbreaks	1
Number of human cases	2
Number of hospitalisations	1
Number of deaths	0
Food vehicle	Eggs and egg products
More food vehicle information	
Nature of evidence	Descriptive epidemiological evidence
Outbreak type	Household / domestic kitchen
Setting	Household / domestic kitchen
Place of origin of problem	Farm (primary production)
Origin of food vehicle	Domestic
Contributory factors	Unprocessed contaminated ingredient
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	173
Number of outbreaks	1
Number of human cases	12
Number of hospitalisations	3
Number of deaths	0
Food vehicle	Sweets and chocolate
More food vehicle information	
Nature of evidence	Detection of causative agent in food vehicle or its component - Detection of indistinguishable causative agent in humans
Outbreak type	General
Setting	Household / domestic kitchen
Place of origin of problem	Household / domestic kitchen
Origin of food vehicle	Domestic
Contributory factors	Unknown
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	379
Number of outbreaks	1
Number of human cases	3
Number of hospitalisations	3
Number of deaths	0
Food vehicle	Eggs and egg products
More food vehicle information	
Nature of evidence	Detection of causative agent in food vehicle or its component - Detection of indistinguishable causative agent in humans
Outbreak type	Household / domestic kitchen
Setting	Household / domestic kitchen
Place of origin of problem	Farm (primary production);Household / domestic kitchen
Origin of food vehicle	Domestic
Contributory factors	Unprocessed contaminated ingredient
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	11
Number of outbreaks	1
Number of human cases	12
Number of hospitalisations	5
Number of deaths	0
Food vehicle	Eggs and egg products
More food vehicle information	
Nature of evidence	Detection of causative agent in food vehicle or its component - Symptoms and onset of illness pathognomonic to causative agent
Outbreak type	General
Setting	Restaurant, Cafe, Pub, Bar, Hotel
Place of origin of problem	Restaurant/Café/Pub/Bar/Hotel/Catering service
Origin of food vehicle	Domestic
Contributory factors	Inadequate chilling;Storage time/temperature abuse
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	352
Number of outbreaks	1
Number of human cases	7
Number of hospitalisations	6
Number of deaths	0
Food vehicle	Eggs and egg products
More food vehicle information	
Nature of evidence	Detection of causative agent in food vehicle or its component - Detection of indistinguishable causative agent in humans
Outbreak type	Household / domestic kitchen
Setting	Household / domestic kitchen
Place of origin of problem	Household / domestic kitchen
Origin of food vehicle	Domestic
Contributory factors	Inadequate heat treatment
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	194
Number of outbreaks	1
Number of human cases	3
Number of hospitalisations	2
Number of deaths	0
Food vehicle	Eggs and egg products
More food vehicle information	
Nature of evidence	Detection of causative agent in food vehicle or its component - Detection of indistinguishable causative agent in humans
Outbreak type	Household / domestic kitchen
Setting	Household / domestic kitchen
Place of origin of problem	Household / domestic kitchen
Origin of food vehicle	Domestic
Contributory factors	Unprocessed contaminated ingredient
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	383
Number of outbreaks	1
Number of human cases	9
Number of hospitalisations	3
Number of deaths	0
Food vehicle	Eggs and egg products
More food vehicle information	
Nature of evidence	Detection of causative agent in food vehicle or its component - Detection of indistinguishable causative agent in humans
Outbreak type	General
Setting	Household / domestic kitchen
Place of origin of problem	Household / domestic kitchen
Origin of food vehicle	Domestic
Contributory factors	Inadequate heat treatment
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	400
Number of outbreaks	1
Number of human cases	19
Number of hospitalisations	3
Number of deaths	0
Food vehicle	Eggs and egg products
More food vehicle information	
Nature of evidence	Descriptive epidemiological evidence
Outbreak type	General
Setting	School, kindergarten
Place of origin of problem	School, kindergarten
Origin of food vehicle	Unknown
Contributory factors	Unknown
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	382
Number of outbreaks	1
Number of human cases	2
Number of hospitalisations	1
Number of deaths	0
Food vehicle	Eggs and egg products
More food vehicle information	
Nature of evidence	Descriptive epidemiological evidence
Outbreak type	Household / domestic kitchen
Setting	Household / domestic kitchen
Place of origin of problem	Farm (primary production);Household / domestic kitchen
Origin of food vehicle	Domestic
Contributory factors	Unprocessed contaminated ingredient
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	165
Number of outbreaks	1
Number of human cases	19
Number of hospitalisations	8
Number of deaths	0
Food vehicle	Mixed food
More food vehicle information	raw beef with raw eggs ('tatar' in polish)
Nature of evidence	Analytical epidemiological evidence
Outbreak type	General
Setting	Other setting
Place of origin of problem	Unknown
Origin of food vehicle	Domestic
Contributory factors	Unprocessed contaminated ingredient
Mixed Outbreaks (Other Agent)	
Additional information	setting: rented room in the firehouse, food prepared in domestic kitchen

S. Enteritidis

	Value
FBO Code	426
Number of outbreaks	1
Number of human cases	7
Number of hospitalisations	7
Number of deaths	0
Food vehicle	Mixed food
More food vehicle information	raw beef with raw eggs ('tatar' in polish)
Nature of evidence	Detection of causative agent in food vehicle or its component - Detection of indistinguishable causative agent in humans
Outbreak type	General
Setting	Household / domestic kitchen
Place of origin of problem	Household / domestic kitchen
Origin of food vehicle	Domestic
Contributory factors	Unprocessed contaminated ingredient
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	450
Number of outbreaks	1
Number of human cases	2
Number of hospitalisations	2
Number of deaths	0
Food vehicle	Eggs and egg products
More food vehicle information	
Nature of evidence	Descriptive epidemiological evidence
Outbreak type	Household / domestic kitchen
Setting	Household / domestic kitchen
Place of origin of problem	Unknown
Origin of food vehicle	Domestic
Contributory factors	Unknown
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	257
Number of outbreaks	1
Number of human cases	2
Number of hospitalisations	2
Number of deaths	0
Food vehicle	Eggs and egg products
More food vehicle information	
Nature of evidence	Descriptive epidemiological evidence
Outbreak type	Household / domestic kitchen
Setting	Household / domestic kitchen
Place of origin of problem	Farm (primary production);Household / domestic kitchen
Origin of food vehicle	Domestic
Contributory factors	Inadequate heat treatment
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	455
Number of outbreaks	1
Number of human cases	9
Number of hospitalisations	1
Number of deaths	0
Food vehicle	Eggs and egg products
More food vehicle information	
Nature of evidence	Descriptive epidemiological evidence
Outbreak type	General
Setting	Household / domestic kitchen
Place of origin of problem	Household / domestic kitchen
Origin of food vehicle	Domestic
Contributory factors	Unprocessed contaminated ingredient
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	146
Number of outbreaks	1
Number of human cases	6
Number of hospitalisations	0
Number of deaths	0
Food vehicle	Eggs and egg products
More food vehicle information	
Nature of evidence	Detection of causative agent in food vehicle or its component - Detection of indistinguishable causative agent in humans
Outbreak type	General
Setting	Restaurant, Cafe, Pub, Bar, Hotel
Place of origin of problem	Farm (primary production)
Origin of food vehicle	Domestic
Contributory factors	Unknown
Mixed Outbreaks (Other Agent)	Salmonella Abony
Additional information	

S. Enteritidis

	Value
FBO Code	117
Number of outbreaks	1
Number of human cases	10
Number of hospitalisations	3
Number of deaths	0
Food vehicle	Sweets and chocolate
More food vehicle information	
Nature of evidence	Detection of causative agent in food vehicle or its component - Detection of indistinguishable causative agent in humans
Outbreak type	General
Setting	Household / domestic kitchen
Place of origin of problem	Household / domestic kitchen
Origin of food vehicle	Domestic
Contributory factors	Storage time/temperature abuse;Unprocessed contaminated ingredient
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	285
Number of outbreaks	1
Number of human cases	5
Number of hospitalisations	1
Number of deaths	0
Food vehicle	Eggs and egg products
More food vehicle information	
Nature of evidence	Detection of causative agent in food vehicle or its component - Detection of indistinguishable causative agent in humans
Outbreak type	Household / domestic kitchen
Setting	Household / domestic kitchen
Place of origin of problem	Farm (primary production);Household / domestic kitchen
Origin of food vehicle	Domestic
Contributory factors	Unprocessed contaminated ingredient
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	418
Number of outbreaks	1
Number of human cases	2
Number of hospitalisations	2
Number of deaths	0
Food vehicle	Eggs and egg products
More food vehicle information	
Nature of evidence	Detection of causative agent in food vehicle or its component - Detection of indistinguishable causative agent in humans
Outbreak type	Household / domestic kitchen
Setting	Household / domestic kitchen
Place of origin of problem	Farm (primary production);Household / domestic kitchen
Origin of food vehicle	Domestic
Contributory factors	Unprocessed contaminated ingredient
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	229
Number of outbreaks	1
Number of human cases	17
Number of hospitalisations	6
Number of deaths	0
Food vehicle	Eggs and egg products
More food vehicle information	
Nature of evidence	Detection of causative agent in food vehicle or its component - Detection of indistinguishable causative agent in humans
Outbreak type	General
Setting	Temporary mass catering (fairs, festivals)
Place of origin of problem	Farm (primary production);Household / domestic kitchen
Origin of food vehicle	Unknown
Contributory factors	Inadequate heat treatment;Unprocessed contaminated ingredient
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	374
Number of outbreaks	1
Number of human cases	2
Number of hospitalisations	1
Number of deaths	0
Food vehicle	Eggs and egg products
More food vehicle information	
Nature of evidence	Descriptive epidemiological evidence
Outbreak type	Household / domestic kitchen
Setting	Household / domestic kitchen
Place of origin of problem	Household / domestic kitchen
Origin of food vehicle	Domestic
Contributory factors	Unprocessed contaminated ingredient
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	3
Number of outbreaks	1
Number of human cases	3
Number of hospitalisations	3
Number of deaths	0
Food vehicle	Eggs and egg products
More food vehicle information	
Nature of evidence	Descriptive epidemiological evidence
Outbreak type	Household / domestic kitchen
Setting	Household / domestic kitchen
Place of origin of problem	Household / domestic kitchen
Origin of food vehicle	Domestic
Contributory factors	Inadequate heat treatment;Unprocessed contaminated ingredient
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	355
Number of outbreaks	1
Number of human cases	2
Number of hospitalisations	2
Number of deaths	0
Food vehicle	Mixed food
More food vehicle information	raw beef with raw eggs ('tatar' in polish)
Nature of evidence	Descriptive epidemiological evidence
Outbreak type	Household / domestic kitchen
Setting	Household / domestic kitchen
Place of origin of problem	Household / domestic kitchen
Origin of food vehicle	Domestic
Contributory factors	Unprocessed contaminated ingredient
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	150
Number of outbreaks	1
Number of human cases	12
Number of hospitalisations	2
Number of deaths	0
Food vehicle	Eggs and egg products
More food vehicle information	
Nature of evidence	Detection of causative agent in food vehicle or its component - Detection of indistinguishable causative agent in humans
Outbreak type	General
Setting	Household / domestic kitchen
Place of origin of problem	Farm (primary production);Household / domestic kitchen
Origin of food vehicle	Domestic
Contributory factors	Inadequate heat treatment;Storage time/temperature abuse
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	392
Number of outbreaks	1
Number of human cases	16
Number of hospitalisations	14
Number of deaths	0
Food vehicle	Eggs and egg products
More food vehicle information	
Nature of evidence	Detection of causative agent in food vehicle or its component - Detection of indistinguishable causative agent in humans
Outbreak type	General
Setting	Household / domestic kitchen
Place of origin of problem	Farm (primary production);Household / domestic kitchen
Origin of food vehicle	Domestic
Contributory factors	Unprocessed contaminated ingredient
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	180
Number of outbreaks	1
Number of human cases	10
Number of hospitalisations	6
Number of deaths	0
Food vehicle	Mixed food
More food vehicle information	raw beef with raw eggs ('tatar' in polish), cake with sour cream
Nature of evidence	Analytical epidemiological evidence
Outbreak type	Unknown
Setting	Unknown
Place of origin of problem	Unknown
Origin of food vehicle	Unknown
Contributory factors	Unknown
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	284
Number of outbreaks	1
Number of human cases	12
Number of hospitalisations	1
Number of deaths	0
Food vehicle	Mixed food
More food vehicle information	raw beef with raw eggs ('tatar' in polish)
Nature of evidence	Analytical epidemiological evidence
Outbreak type	General
Setting	Restaurant, Cafe, Pub, Bar, Hotel
Place of origin of problem	Restaurant/Café/Pub/Bar/Hotel/Catering service
Origin of food vehicle	Domestic
Contributory factors	Unprocessed contaminated ingredient
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	385
Number of outbreaks	1
Number of human cases	21
Number of hospitalisations	5
Number of deaths	0
Food vehicle	Eggs and egg products
More food vehicle information	
Nature of evidence	Detection of causative agent in food vehicle or its component - Detection of indistinguishable causative agent in humans
Outbreak type	General
Setting	School, kindergarten
Place of origin of problem	Farm (primary production);School, kindergarten
Origin of food vehicle	Domestic
Contributory factors	Inadequate heat treatment
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	206
Number of outbreaks	1
Number of human cases	8
Number of hospitalisations	2
Number of deaths	0
Food vehicle	Eggs and egg products
More food vehicle information	
Nature of evidence	Detection of causative agent in food chain or its environment - Detection of indistinguishable causative agent in humans
Outbreak type	General
Setting	Household / domestic kitchen
Place of origin of problem	Household / domestic kitchen
Origin of food vehicle	Domestic
Contributory factors	Unprocessed contaminated ingredient
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	135
Number of outbreaks	1
Number of human cases	6
Number of hospitalisations	2
Number of deaths	0
Food vehicle	Eggs and egg products
More food vehicle information	
Nature of evidence	Detection of causative agent in food vehicle or its component - Detection of indistinguishable causative agent in humans
Outbreak type	Household / domestic kitchen
Setting	Household / domestic kitchen
Place of origin of problem	Farm (primary production)
Origin of food vehicle	Domestic
Contributory factors	Unknown
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	230
Number of outbreaks	1
Number of human cases	2
Number of hospitalisations	1
Number of deaths	0
Food vehicle	Eggs and egg products
More food vehicle information	
Nature of evidence	Descriptive epidemiological evidence
Outbreak type	Household / domestic kitchen
Setting	Household / domestic kitchen
Place of origin of problem	Farm (primary production);Household / domestic kitchen
Origin of food vehicle	Domestic
Contributory factors	Unprocessed contaminated ingredient
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	481
Number of outbreaks	1
Number of human cases	9
Number of hospitalisations	3
Number of deaths	0
Food vehicle	Eggs and egg products
More food vehicle information	
Nature of evidence	Detection of causative agent in food vehicle or its component - Detection of indistinguishable causative agent in humans
Outbreak type	General
Setting	Household / domestic kitchen
Place of origin of problem	Farm (primary production);Household / domestic kitchen
Origin of food vehicle	Domestic
Contributory factors	Unprocessed contaminated ingredient
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	259
Number of outbreaks	1
Number of human cases	10
Number of hospitalisations	1
Number of deaths	0
Food vehicle	Eggs and egg products
More food vehicle information	
Nature of evidence	Analytical epidemiological evidence
Outbreak type	General
Setting	Household / domestic kitchen
Place of origin of problem	Household / domestic kitchen
Origin of food vehicle	Domestic
Contributory factors	Inadequate heat treatment
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	234
Number of outbreaks	1
Number of human cases	8
Number of hospitalisations	1
Number of deaths	0
Food vehicle	Eggs and egg products
More food vehicle information	
Nature of evidence	Detection of causative agent in food vehicle or its component - Detection of indistinguishable causative agent in humans
Outbreak type	General
Setting	Household / domestic kitchen
Place of origin of problem	Household / domestic kitchen
Origin of food vehicle	Domestic
Contributory factors	Unprocessed contaminated ingredient
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	205
Number of outbreaks	1
Number of human cases	8
Number of hospitalisations	6
Number of deaths	0
Food vehicle	Mixed food
More food vehicle information	chops consist of beef, pork and poultry
Nature of evidence	Detection of causative agent in food vehicle or its component - Detection of indistinguishable causative agent in humans
Outbreak type	General
Setting	Household / domestic kitchen
Place of origin of problem	Household / domestic kitchen
Origin of food vehicle	Domestic
Contributory factors	Storage time/temperature abuse
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	178
Number of outbreaks	1
Number of human cases	2
Number of hospitalisations	2
Number of deaths	0
Food vehicle	Eggs and egg products
More food vehicle information	
Nature of evidence	Descriptive epidemiological evidence
Outbreak type	Household / domestic kitchen
Setting	Household / domestic kitchen
Place of origin of problem	Household / domestic kitchen
Origin of food vehicle	Domestic
Contributory factors	Unknown
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	486
Number of outbreaks	1
Number of human cases	5
Number of hospitalisations	3
Number of deaths	0
Food vehicle	Eggs and egg products
More food vehicle information	
Nature of evidence	Detection of causative agent in food vehicle or its component - Detection of indistinguishable causative agent in humans
Outbreak type	General
Setting	Household / domestic kitchen
Place of origin of problem	Farm (primary production);Household / domestic kitchen
Origin of food vehicle	Domestic
Contributory factors	Inadequate heat treatment
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	354
Number of outbreaks	1
Number of human cases	104
Number of hospitalisations	11
Number of deaths	0
Food vehicle	Mixed food
More food vehicle information	grilled chicken, grilled vegetables, salad with cucumber and cream
Nature of evidence	Descriptive epidemiological evidence
Outbreak type	General
Setting	School, kindergarten
Place of origin of problem	Restaurant/Café/Pub/Bar/Hotel/Catering service
Origin of food vehicle	Domestic
Contributory factors	Unknown
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	403
Number of outbreaks	1
Number of human cases	4
Number of hospitalisations	1
Number of deaths	0
Food vehicle	Eggs and egg products
More food vehicle information	
Nature of evidence	Descriptive epidemiological evidence
Outbreak type	Household / domestic kitchen
Setting	Household / domestic kitchen
Place of origin of problem	Unknown
Origin of food vehicle	Domestic
Contributory factors	Unknown
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	153
Number of outbreaks	1
Number of human cases	12
Number of hospitalisations	5
Number of deaths	0
Food vehicle	Eggs and egg products
More food vehicle information	
Nature of evidence	Detection of causative agent in food vehicle or its component - Detection of indistinguishable causative agent in humans
Outbreak type	General
Setting	Household / domestic kitchen
Place of origin of problem	Farm (primary production)
Origin of food vehicle	Domestic
Contributory factors	Inadequate heat treatment
Mixed Outbreaks (Other Agent)	
Additional information	

S. Typhimurium

	Value
FBO Code	428
Number of outbreaks	1
Number of human cases	6
Number of hospitalisations	1
Number of deaths	0
Food vehicle	Other foods
More food vehicle information	meat dumplings cheese dumplings,
Nature of evidence	Detection of causative agent in food vehicle or its component - Detection of indistinguishable causative agent in humans
Outbreak type	General
Setting	Take-away or fast-food outlet
Place of origin of problem	Restaurant/Café/Pub/Bar/Hotel/Catering service
Origin of food vehicle	Domestic
Contributory factors	Unknown
Mixed Outbreaks (Other Agent)	Salmonella Mbandaka
Additional information	

S. Enteritidis

	Value
FBO Code	120
Number of outbreaks	1
Number of human cases	2
Number of hospitalisations	2
Number of deaths	0
Food vehicle	Eggs and egg products
More food vehicle information	
Nature of evidence	Detection of causative agent in food vehicle or its component - Detection of indistinguishable causative agent in humans
Outbreak type	Household / domestic kitchen
Setting	Household / domestic kitchen
Place of origin of problem	Farm (primary production);Household / domestic kitchen
Origin of food vehicle	Domestic
Contributory factors	Unknown
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	221
Number of outbreaks	1
Number of human cases	10
Number of hospitalisations	7
Number of deaths	0
Food vehicle	Sweets and chocolate
More food vehicle information	
Nature of evidence	Detection of causative agent in food vehicle or its component - Detection of indistinguishable causative agent in humans
Outbreak type	General
Setting	Household / domestic kitchen
Place of origin of problem	Household / domestic kitchen
Origin of food vehicle	Domestic
Contributory factors	Unknown
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	121
Number of outbreaks	1
Number of human cases	18
Number of hospitalisations	1
Number of deaths	0
Food vehicle	Eggs and egg products
More food vehicle information	
Nature of evidence	Descriptive epidemiological evidence
Outbreak type	General
Setting	Household / domestic kitchen
Place of origin of problem	Household / domestic kitchen
Origin of food vehicle	Domestic
Contributory factors	Unprocessed contaminated ingredient
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	256
Number of outbreaks	1
Number of human cases	8
Number of hospitalisations	3
Number of deaths	0
Food vehicle	Eggs and egg products
More food vehicle information	
Nature of evidence	Analytical epidemiological evidence
Outbreak type	General
Setting	Temporary mass catering (fairs, festivals)
Place of origin of problem	Unknown
Origin of food vehicle	Domestic
Contributory factors	Unknown
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	269
Number of outbreaks	1
Number of human cases	17
Number of hospitalisations	6
Number of deaths	0
Food vehicle	Sweets and chocolate
More food vehicle information	
Nature of evidence	Descriptive epidemiological evidence
Outbreak type	General
Setting	Household / domestic kitchen
Place of origin of problem	Household / domestic kitchen
Origin of food vehicle	Domestic
Contributory factors	Unprocessed contaminated ingredient
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	398
Number of outbreaks	1
Number of human cases	16
Number of hospitalisations	2
Number of deaths	0
Food vehicle	Eggs and egg products
More food vehicle information	
Nature of evidence	Detection of causative agent in food vehicle or its component - Detection of indistinguishable causative agent in humans
Outbreak type	General
Setting	Household / domestic kitchen
Place of origin of problem	Farm (primary production);Household / domestic kitchen
Origin of food vehicle	Domestic
Contributory factors	Inadequate chilling
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	265
Number of outbreaks	1
Number of human cases	2
Number of hospitalisations	2
Number of deaths	0
Food vehicle	Eggs and egg products
More food vehicle information	
Nature of evidence	Detection of causative agent in food chain or its environment - Detection of indistinguishable causative agent in humans
Outbreak type	Household / domestic kitchen
Setting	Household / domestic kitchen
Place of origin of problem	Farm (primary production);Household / domestic kitchen
Origin of food vehicle	Domestic
Contributory factors	Unprocessed contaminated ingredient
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	147
Number of outbreaks	1
Number of human cases	6
Number of hospitalisations	4
Number of deaths	0
Food vehicle	Mixed food
More food vehicle information	fruit salad, tiramisu
Nature of evidence	Detection of causative agent in food vehicle or its component - Symptoms and onset of illness pathognomonic to causative agent
Outbreak type	General
Setting	Household / domestic kitchen
Place of origin of problem	Farm (primary production)
Origin of food vehicle	Domestic
Contributory factors	Cross-contamination;Unprocessed contaminated ingredient
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	362
Number of outbreaks	1
Number of human cases	3
Number of hospitalisations	3
Number of deaths	0
Food vehicle	Eggs and egg products
More food vehicle information	
Nature of evidence	Descriptive epidemiological evidence
Outbreak type	Household / domestic kitchen
Setting	Household / domestic kitchen
Place of origin of problem	Household / domestic kitchen
Origin of food vehicle	Domestic
Contributory factors	Inadequate heat treatment
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	24
Number of outbreaks	1
Number of human cases	3
Number of hospitalisations	2
Number of deaths	0
Food vehicle	Eggs and egg products
More food vehicle information	
Nature of evidence	Detection of causative agent in food chain or its environment - Detection of indistinguishable causative agent in humans
Outbreak type	Household / domestic kitchen
Setting	Household / domestic kitchen
Place of origin of problem	Unknown
Origin of food vehicle	Domestic
Contributory factors	Unprocessed contaminated ingredient
Mixed Outbreaks (Other Agent)	
Additional information	

Table Foodborne Outbreaks: detailed data for Staphylococcal enterotoxins

Please use CTRL for multiple selection fields

Enterotoxin, unspecified

	Value
FBO Code	414
Number of outbreaks	1
Number of human cases	35
Number of hospitalisations	0
Number of deaths	0
Food vehicle	Mixed food
More food vehicle information	cooked chicken with vegetables
Nature of evidence	Detection of causative agent in food vehicle or its component - Symptoms and onset of illness pathognomonic to causative agent
Outbreak type	General
Setting	Hospital/medical care facility
Place of origin of problem	Unknown
Origin of food vehicle	Domestic
Contributory factors	Unknown
Mixed Outbreaks (Other Agent)	
Additional information	

Enterotoxin, unspecified

	Value
FBO Code	57
Number of outbreaks	1
Number of human cases	18
Number of hospitalisations	3
Number of deaths	0
Food vehicle	Mixed food
More food vehicle information	cooked ham, poultry fillet
Nature of evidence	Detection of causative agent in food vehicle or its component - Symptoms and onset of illness pathognomonic to causative agent
Outbreak type	General
Setting	School, kindergarten
Place of origin of problem	Unknown
Origin of food vehicle	Domestic
Contributory factors	Unknown
Mixed Outbreaks (Other Agent)	
Additional information	

Enterotoxin, unspecified

	Value
FBO Code	113
Number of outbreaks	1
Number of human cases	52
Number of hospitalisations	51
Number of deaths	0
Food vehicle	Broiler meat (Gallus gallus) and products thereof
More food vehicle information	cooked chicken with mayonnaise
Nature of evidence	Detection of causative agent in food chain or its environment - Detection of indistinguishable causative agent in humans
Outbreak type	General
Setting	School, kindergarten
Place of origin of problem	School, kindergarten
Origin of food vehicle	Domestic
Contributory factors	Unknown
Mixed Outbreaks (Other Agent)	
Additional information	

Table Foodborne Outbreaks: detailed data for Unknown agent

Please use CTRL for multiple selection fields

Unknown

	Value
FBO Code	47
Number of outbreaks	1
Number of human cases	30
Number of hospitalisations	0
Number of deaths	0
Food vehicle	Mixed food
More food vehicle information	mexican pancakes with poultry and garlic sauce
Nature of evidence	Analytical epidemiological evidence
Outbreak type	General
Setting	Residential institution (nursing home, prison, boarding school)
Place of origin of problem	Residential institution (nursing home, prison, boarding school)
Origin of food vehicle	Domestic
Contributory factors	Storage time/temperature abuse
Mixed Outbreaks (Other Agent)	
Additional information	

Unknown

	Value
FBO Code	214
Number of outbreaks	1
Number of human cases	46
Number of hospitalisations	39
Number of deaths	0
Food vehicle	Vegetables and juices and other products thereof
More food vehicle information	
Nature of evidence	Analytical epidemiological evidence
Outbreak type	General
Setting	Hospital/medical care facility
Place of origin of problem	Unknown
Origin of food vehicle	Domestic
Contributory factors	Unknown
Mixed Outbreaks (Other Agent)	
Additional information	

Table Foodborne Outbreaks: detailed data for Viruses

Please use CTRL for multiple selection fields

Calicivirus - norovirus (Norwalk-like virus)

	Value
FBO Code	1
Number of outbreaks	1
Number of human cases	66
Number of hospitalisations	1
Number of deaths	0
Food vehicle	Mixed food
More food vehicle information	raw beef with raw eggs, dishes with pork, muschrooms and vegetables
Nature of evidence	Analytical epidemiological evidence
Outbreak type	General
Setting	Restaurant, Cafe, Pub, Bar, Hotel
Place of origin of problem	Restaurant/Café/Pub/Bar/Hotel/Catering service
Origin of food vehicle	Domestic
Contributory factors	Inadequate heat treatment
Mixed Outbreaks (Other Agent)	
Additional information	

Calicivirus - norovirus (Norwalk-like virus)

	Value
FBO Code	54
Number of outbreaks	1
Number of human cases	4
Number of hospitalisations	3
Number of deaths	0
Food vehicle	Fruit, berries and juices and other products thereof
More food vehicle information	
Nature of evidence	Detection of causative agent in food vehicle or its component - Detection of indistinguishable causative agent in humans
Outbreak type	Household / domestic kitchen
Setting	Household / domestic kitchen
Place of origin of problem	Unknown
Origin of food vehicle	Unknown
Contributory factors	Unknown
Mixed Outbreaks (Other Agent)	
Additional information	

Calicivirus - norovirus (Norwalk-like virus)

	Value
FBO Code	192
Number of outbreaks	1
Number of human cases	26
Number of hospitalisations	24
Number of deaths	0
Food vehicle	Mixed food
More food vehicle information	pork with parsley souce and green beans, sandwiches with ham
Nature of evidence	Detection of causative agent in food chain or its environment - Detection of indistinguishable causative agent in humans
Outbreak type	General
Setting	Hospital/medical care facility
Place of origin of problem	Restaurant/Café/Pub/Bar/Hotel/Catering service
Origin of food vehicle	Domestic
Contributory factors	Cross-contamination
Mixed Outbreaks (Other Agent)	
Additional information	