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 2013

INFORMATION ON THE REPORTING AND MONITORING SYSTEM

Country: Poland

Reporting Year: 2013

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 2013 .

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)	unspecified (- in total)	581776		1597031		6140846			
Deer	farmed - in total [1)]	1				55		1	
	farmed - fallow deer	394		295		6762		91	
	farmed - red deer	91		9		1667		397	
Ducks	meat production flocks	53		13714296		10445571		533	
	parent breeding flocks	1474		28043		79213		27	
Gallus gallus (fowl)	breeding flocks, unspecified - in total	2253		3998930		23467521		650	
	laying hens	3351		41300467		74411593		1513	
	broilers	33420		760833198		764576671		3573	
	unspecified - adult (- in total)			896783127					
Geese	meat production flocks	308		11110668		6401365		1038	
	parent breeding flocks	1563		30728		317300		226	
Goats	animals under 1 year			135					

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*
Goats	animals over 1 year			121					
	mixed herds (- in total)					37363		8895	
Pigs	unspecified (- in total)			20949761		12748728		272391	
Reindeers	farmed - in total	1		0		13		1	
Sheep	animals under 1 year (lambs)			20004					
	animals over 1 year			10377					
	mixed herds					238593			
	- in total							8226	
Solipeds, domestic	horses - in total			34451		303963			
Turkeys	meat production flocks	5923		26197451		35511237		964	
	breeding flocks, unspecified - in total	226		1090130		594109		34	
Wild boars	farmed - in total	26		3		308		26	
	farmed (hybrid of wild boar and domestic pig)	2		14		48			
Alpacas	farmed	1				38			

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*
Chinchillas	farmed	96		119023		37218		92	
Foxes	farmed	366		129131		138782		366	
Hares	wild [2)]	3				224		3	
Minks	farmed	402		2022376		5041761		381	
Moose	wild	1				1		1	
Mouflons	wild (- farmed)	14		156		1457		14	
Ostriches	farmed	63		1960		4036		64	
Partridges	farmed	26				25026		20	
Pheasants	meat production flocks	43		12400		347487		40	
Quails	meat production flocks	40				81420		37	
Rabbits	farmed	102		368994		716770		85	
Raccoon dogs	wild (- farmed)	2		10		20		2	

Comments:

[1)] roe deer

Table Susceptible animal populations

Comments:

[2)] farmed

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 - Slaughterhouse - Surveillance	RVL	Census	Industry sampling	food sample > neck skin		Single	25g	30	0		
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance	RVL	Census	Industry sampling	food sample > meat		Single	25g	55	15	15	0
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	RVL	Census	Official sampling	food sample		Single	25g	5	0		
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	RVL	Census	Official sampling	food sample		Single	25g	15	0		
Meat from broilers (Gallus gallus) - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Batch	25g	125	6	0	0
Meat from broilers (Gallus gallus) - minced meat - intended to be eaten cooked - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample > meat		Batch	25g	45	1	0	0
Meat from turkey - carcase - Slaughterhouse - Surveillance	RVL	Census	Industry sampling	food sample > neck skin		Single	25g	485	23	0	5
Meat from turkey - fresh - Processing plant - Surveillance	RVL	Census	Industry sampling	food sample > meat		Single	25g	491	16	0	3
Meat from turkey - meat products - cooked, ready-to -eat - Processing plant - Surveillance	RVL	Census	Industry sampling	food sample		Single	25g	1225	0		
Meat from turkey - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance	RVL	Census	Industry sampling	food sample		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 duck - carcase - Slaughterhouse - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Single	25g	30	0		
Meat from geese - carcase - Slaughterhouse - Surveillance	RVL	Census	Industry sampling	food sample > neck skin		Single	25g	10	0		
Meat from broilers (Gallus gallus) - carcase - Slaughterhouse - Surveillance	private lab.	Unspecified	HACCP and own checks	food sample > neck skin		Batch	25g	808	24		
Meat from broilers (Gallus gallus) - carcase - Slaughterhouse - Surveillance	RVL	Census	Official sampling	food sample > neck skin		Batch	25g	540	56	18	1
Meat from broilers (Gallus gallus) - carcase - Slaughterhouse - Surveillance	private lab.	Census	Industry sampling	food sample > neck skin		Batch	25g	2605	37	13	0
Meat from broilers (Gallus gallus) - carcase - Slaughterhouse - Surveillance	private lab.	Census	Industry sampling	food sample > meat		Single	25g	135	0		
Meat from broilers (Gallus gallus) - carcase - Slaughterhouse - Surveillance	private lab.	Objective sampling	HACCP and own checks	food sample > neck skin		Batch	125g	258	40	15	
Meat from broilers (Gallus gallus) - carcase - Slaughterhouse - Surveillance	RVL	Census	Industry sampling	food sample > neck skin		Batch	125g	243	117	5	
Meat from broilers (Gallus gallus) - carcase - Slaughterhouse - Surveillance	private lab.	Census	HACCP and own checks	food sample > neck skin		Single	100g	260	5	0	0
Meat from broilers (Gallus gallus) - carcase - Slaughterhouse - Surveillance	RVL	Unspecified	Official sampling	food sample > neck skin		Single	25g	200	4	0	0
Meat from broilers (Gallus gallus) - carcase - Slaughterhouse - Surveillance	private lab.	Unspecified	HACCP and own checks	food sample > neck skin		Single	25g	1087	0		
Meat from broilers (Gallus gallus) - carcase - Slaughterhouse - Surveillance	private lab.	Objective sampling	Industry sampling	food sample > neck skin		Batch	25g	840	14		

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 - Slaughterhouse - Surveillance	private lab.	Census	Industry sampling	food sample > neck skin		Single	200g	385	2	2	0
Meat from broilers (Gallus gallus) - carcase - Slaughterhouse - Surveillance	RVL	Census	Industry sampling	food sample > neck skin		Single	25g	170	71	0	
Meat from broilers (Gallus gallus) - carcase - Slaughterhouse - Surveillance	private lab.	Unspecified	Not applicable	food sample > neck skin		Single	25g	2067	70	2	
Meat from broilers (Gallus gallus) - carcase - Slaughterhouse - Surveillance	RVL	Census	Industry sampling	food sample > neck skin		Batch	25g	25	0	0	0
Meat from broilers (Gallus gallus) - carcase - Slaughterhouse - Surveillance	RVL	Census	Official and industry sampling	food sample > neck skin		Batch	25g	110	28	11	
Meat from broilers (Gallus gallus) - carcase - Slaughterhouse - Surveillance	private lab.	Convenience sampling	Industry sampling	food sample > neck skin		Batch	25g	43	3	0	0
Meat from broilers (Gallus gallus) - carcase - Slaughterhouse - Surveillance	RVL	Unspecified	Official and industry sampling	food sample > neck skin		Single	25g	880	99	19	0
Meat from broilers (Gallus gallus) - carcase - Slaughterhouse - Surveillance	RVL	Unspecified	Industry sampling	food sample > neck skin		Single	25g	685	18	1	0
Meat from broilers (Gallus gallus) - carcase - Slaughterhouse - Surveillance	RVL	Census	Industry sampling	food sample > neck skin		Batch	25g	810	21		
Meat from broilers (Gallus gallus) - carcase - Slaughterhouse - Surveillance	RVL	Census	Official and industry sampling	food sample > neck skin		Single	25g	486	50	7	2
Meat from broilers (Gallus gallus) - carcase - Slaughterhouse - Surveillance	private lab.	Census	Industry sampling	food sample > neck skin		Single	25g	1529	0		
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample > meat		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 broilers (Gallus gallus) - fresh - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample > meat		Single	25g	4415	146	4	0
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample > meat		Batch	25g	106	7	0	0
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance	RVL	Census	Official sampling	food sample > meat		Batch	25g	971	70	39	0
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance	RVL	Census	Industry sampling	food sample > meat		Batch	25g	1307	117	12	0
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample > neck skin		Batch	25g	10	0	0	0
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample > meat		Single	25g	491	0		
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample > neck skin		Single	25g	22385	350	68	0
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance	private lab.	Unspecified	HACCP and own checks	food sample > meat		Single	25g	641	0		
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample > meat		Batch	25g	1128	20	0	0
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance	RVL	Census	Official and industry sampling	food sample > meat		Single	25g	633	36	17	1
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample > meat		Single	25g	1234	0		
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample > neck skin		Single	25g	180	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) - fresh - Processing plant - Surveillance [1)]	private lab.	Objective sampling	Industry sampling	food sample > neck skin		Batch	25g	42	1	0	0
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample > meat		Batch	25g	225	32	0	0
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance	private lab.	Unspecified	Industry sampling	food sample > meat		Single	25g	135	0		
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance	RVL	Census	Official and industry sampling	food sample > meat		Batch	25g	235	39	15	0
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample > neck skin		Single	25g	115	5		
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance	private lab.	Unspecified	Not applicable	food sample > meat		Single	25g	203	26	2	0
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance	private lab.	Unspecified	HACCP and own checks	food sample > meat		Batch	25g	2970	60	4	0
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample > meat		Single	1000g	1415	9	0	0
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance	RVL	Census	Industry sampling	food sample > meat		Single	25g	292	14	2	0
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample > meat		Batch	25g	718	30	9	0
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance	private lab.	Objective sampling	HACCP and own checks	food sample > meat		Batch	25g	700	46	11	0
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance	private lab.	Objective sampling	Official sampling	food sample > meat		Single	25g	40	5	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 broilers (Gallus gallus) - fresh - Processing plant - Surveillance	RVL	Census	Official sampling	food sample > meat		Batch	25g	6	2	0	1
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance	private lab.	Unspecified	Not applicable	food sample > meat		Single	25g	4602	59	11	
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample > neck skin		Single	25g	570	3	0	0
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance	RVL	Census	Official and industry sampling	food sample > meat		Single	25g	165	15	6	0
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	private lab.	Objective sampling	HACCP and own checks	food sample > meat		Single	200g	3366	0		
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample		Single	25g	15	0		
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample > meat		Single	25g	24	0		
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample		Batch	10g	5	0		
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample		Batch	25g	110	11	6	0
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample		Batch	25g	200	1	0	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 - Processing plant - Surveillance	private lab.	Unspecified	HACCP and own checks	food sample > meat		Single	25g	664	0		
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample > meat		Batch	25g	125	0		
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	private lab.	Objective sampling	HACCP and own checks	food sample		Batch	25g	709	25	2	0
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample		Batch	25g	45	2	2	0
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample		Single	25g	565	0		
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	private lab.	Census	HACCP and own checks	food sample > meat		Single	100g	2304	61	15	0
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	private lab.	Unspecified	HACCP and own checks	food sample > meat		Batch	25g	20	0		
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample		Single	25g	4	0		
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	private lab.	Unspecified	Not applicable	food sample > meat		Single	25g	248	7	0	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 - Processing plant - Surveillance	RVL	Census	Official and industry sampling	food sample > meat		Batch	25g	11	0		
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample		Single	1000g	860	0		
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample		Batch	25g	935	52	0	0
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample		Batch	125g	889	47	0	0
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Single	25g	89	12	4	0
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample		Single	25g	180	0		
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample		Single	25g	215	18	6	0
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample		Batch	25g	182	17	3	0
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample		Single	500g	1560	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 - Processing plant - Surveillance	RVL	Suspect sampling	Official sampling	food sample		Batch	25g	38	0		
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Batch	25g	10	0		
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample		Single	25g	53	0		
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	private lab.	Unspecified	Not applicable	food sample		Single	25g	443	0		
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample		Single	25g	42	0		
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	private lab.	Objective sampling	HACCP and own checks	food sample		Batch	25g	190	0		
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	private lab.	Unspecified	Not applicable	food sample		Single	25g	17	0		
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample		Batch	25g	55	0		
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample		Single	25g	100	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 - Processing plant - Surveillance	private lab.	Objective sampling	Official sampling	food sample		Single	25g	12	0		
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample		Batch	25g	8	0		
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample		Batch	25g	10	0		
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample		Single	25g	15	0		
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample		Single	25g	80	0		
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	private lab.	Unspecified	HACCP and own checks	food sample		Batch	25g	888	0		
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample		Single	25g	88	0		
Meat from broilers (Gallus gallus) - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample		Batch	25g	59	2	0	0
Meat from broilers (Gallus gallus) - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample		Single	25g	61	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 - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample		Batch	25g	38	0		
Meat from broilers (Gallus gallus) - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance	private lab.	Objective sampling	HACCP and own checks	food sample		Batch	25g	135	0		
Meat from broilers (Gallus gallus) - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample		Batch	25g	48	0		
Meat from broilers (Gallus gallus) - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample		Batch	25g	90	5	0	0
Meat from broilers (Gallus gallus) - mechanically separated meat (MSM) - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Batch	25g	55	0		
Meat from broilers (Gallus gallus) - mechanically separated meat (MSM) - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample		Single	25g	10	1	1	0
Meat from broilers (Gallus gallus) - mechanically separated meat (MSM) - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample		Batch	25g	85	5	0	0
Meat from broilers (Gallus gallus) - mechanically separated meat (MSM) - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample		Batch	25g	1	0		
Meat from broilers (Gallus gallus) - mechanically separated meat (MSM) - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample		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) - mechanically separated meat (MSM) - Processing plant - Surveillance	RVL	Census	Official sampling	food sample		Single	10g	5	0		
Meat from broilers (Gallus gallus) - mechanically separated meat (MSM) - Processing plant - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample		Single	25g	20	0		
Meat from broilers (Gallus gallus) - mechanically separated meat (MSM) - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample		Single	25g	240	0		
Meat from broilers (Gallus gallus) - mechanically separated meat (MSM) - Processing plant - Surveillance	private lab.	Objective sampling	HACCP and own checks	food sample		Batch	25g	425	1	0	0
Meat from broilers (Gallus gallus) - mechanically separated meat (MSM) - Processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample		Single	25g	15	0		
Meat from broilers (Gallus gallus) - mechanically separated meat (MSM) - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample		Batch	10g	65	4	0	0
Meat from broilers (Gallus gallus) - minced meat - intended to be eaten cooked - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample		Single	25g	6	0		
Meat from broilers (Gallus gallus) - minced meat - intended to be eaten cooked - Processing plant - Surveillance	private lab.	Objective sampling	HACCP and own checks	food sample		Batch	10g	5	0		
Meat from broilers (Gallus gallus) - minced meat - intended to be eaten cooked - Processing plant - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample		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 broilers (Gallus gallus) - minced meat - intended to be eaten cooked - Processing plant - Surveillance	private lab.	Unspecified	Not applicable	food sample		Single	125g	4	3	0	0
Meat from broilers (Gallus gallus) - minced meat - intended to be eaten cooked - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample		Batch	125g	155	16	0	0
Meat from broilers (Gallus gallus) - minced meat - intended to be eaten cooked - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample		Single	25g	50	0		
Meat from broilers (Gallus gallus) - minced meat - intended to be eaten cooked - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample		Single	25g	100	0		
Meat from broilers (Gallus gallus) - minced meat - intended to be eaten cooked - Processing plant - Surveillance	private lab.	Unspecified	Industry sampling	food sample		Batch	25g	1720	163	11	2
Meat from broilers (Gallus gallus) - minced meat - intended to be eaten cooked - Processing plant - Surveillance	private lab.	Unspecified	Not applicable	food sample		Single	25g	396	0		
Meat from duck - carcase - Slaughterhouse - Surveillance	private lab.	Census	Industry sampling	food sample > neck skin		Single	25g	55	2	2	0
Meat from duck - carcase - Slaughterhouse - Surveillance	private lab.	Objective sampling	HACCP and own checks	food sample > neck skin		Single	25g	3	0		
Meat from duck - carcase - Slaughterhouse - Surveillance	private lab.	Census	Industry sampling	food sample > neck skin		Batch	25g	72	0		
Meat from duck - carcase - Slaughterhouse - Surveillance	private lab.	Objective sampling	HACCP and own checks	food sample > neck skin		Batch	25g	85	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 - Slaughterhouse - Surveillance	private lab.	Unspecified	HACCP and own checks	food sample > neck skin		Batch	25g	244	1		
Meat from duck - fresh - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample > neck skin		Single	25g	15	0		
Meat from duck - fresh - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample > neck skin		Single	25g	11	1	0	0
Meat from duck - fresh - Processing plant - Surveillance [2)]	private lab.	Objective sampling	Industry sampling	food sample		Batch	25g	10	0		
Meat from duck - fresh - Processing plant - Surveillance [3)]	private lab.	Objective sampling	Industry sampling	food sample > neck skin		Batch	25g	10	0		
Meat from duck - fresh - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample > neck skin		Single	25g	45	0		
Meat from duck - fresh - Processing plant - Surveillance	private lab.	Unspecified	Not applicable	food sample		Single	25g	19	0		
Meat from duck - fresh - Processing plant - Surveillance	RVL	Census	Official sampling	food sample > neck skin		Single	125g	1	0		
Meat from duck - fresh - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample > neck skin		Single	25g	32	0		
Meat from duck - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance [4)]	private lab.	Unspecified	Industry sampling	food sample		Batch	25g	2	0		
Meat from geese - carcase - Slaughterhouse - Surveillance	RVL	Objective sampling	Industry sampling	food sample > neck skin		Batch	25g	27	6	1	5
Meat from geese - carcase - Slaughterhouse - Surveillance	private lab.	Census	HACCP and own checks	food sample > neck skin		Batch	25g	74	1	1	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 - Slaughterhouse - Surveillance	private lab.	Unspecified	HACCP and own checks	food sample > neck skin		Batch	25g	95	0		
Meat from geese - carcase - Slaughterhouse - Surveillance	private lab.	Objective sampling	HACCP and own checks	food sample > neck skin		Batch	25g	100	4		
Meat from geese - carcase - Slaughterhouse - Surveillance	private lab.	Census	Industry sampling	food sample > neck skin		Batch	25g	155	0		
Meat from geese - carcase - Slaughterhouse - Surveillance	private lab.	Objective sampling	Official sampling	food sample > neck skin		Batch	25g	15	5		5
Meat from geese - fresh - Processing plant - Surveillance	private lab.	Unspecified	Industry sampling	food sample > meat		Single	25g	73	0		
Meat from geese - fresh - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample > meat		Batch	25g	5	0		
Meat from geese - fresh - Processing plant - Surveillance [5)]	private lab.	Unspecified	Industry sampling	food sample		Batch	25g	1	0		
Meat from geese - fresh - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample > meat		Batch	25g	20	2	0	2
Meat from geese - fresh - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample > meat		Batch	25g	15	7	0	6
Meat from geese - fresh - Processing plant - Surveillance	RVL	Census	Industry sampling	food sample > meat		Single	25g	5	0		
Meat from turkey - carcase - Slaughterhouse - Surveillance	RVL	Census	Official sampling	food sample > neck skin		Single	25g	75	6	0	1
Meat from turkey - carcase - Slaughterhouse - Surveillance	private lab.	Convenience sampling	Industry sampling	food sample > neck skin		Batch	25g	135	5	0	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 - Slaughterhouse - Surveillance	private lab.	Unspecified	Not applicable	food sample > neck skin		Single	25g	570	27	0	3
Meat from turkey - carcase - Slaughterhouse - Surveillance	RVL	Census	Official sampling	food sample > neck skin		Batch	25g	70	9	0	5
Meat from turkey - carcase - Slaughterhouse - Surveillance	RVL	Unspecified	Official and industry sampling	food sample > neck skin		Single	25g	25	0		
Meat from turkey - fresh - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample > meat		Single	25g	30	0		
Meat from turkey - fresh - Processing plant - Surveillance	private lab.	Unspecified	Not applicable	food sample > meat		Single	25g	867	21	0	3
Meat from turkey - fresh - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample > meat		Single	25g	419	79	0	0
Meat from turkey - fresh - Processing plant - Surveillance	private lab.	Objective sampling	HACCP and own checks	food sample > meat		Batch	25g	120	0		
Meat from turkey - fresh - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample > meat		Single	25g	120	8	0	0
Meat from turkey - fresh - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample > meat		Single	25g	35	0		
Meat from turkey - fresh - Processing plant - Surveillance	RVL	Census	Official sampling	food sample > meat		Batch	125g	9	0		
Meat from turkey - fresh - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample > meat		Batch	25g	28	0		
Meat from turkey - fresh - Processing plant - Surveillance [6)]	private lab.	Objective sampling	Industry sampling	food sample > meat		Batch	25g	279	3	0	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 - fresh - Processing plant - Surveillance	RVL	Census	Official sampling	food sample > meat		Single	25g	120	9	0	1
Meat from turkey - fresh - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample > meat		Batch	25g	336	54	7	2
Meat from turkey - fresh - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample > meat		Single	25g	127	0		
Meat from turkey - fresh - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample > meat		Batch	25g	125	6	0	5
Meat from turkey - fresh - Processing plant - Surveillance	private lab.	Objective sampling	HACCP and own checks	food sample > meat		Single	25g	6	0		
Meat from turkey - meat products - cooked, ready-to -eat - Processing plant - Surveillance	private lab.	Unspecified	Not applicable	food sample		Single	25g	5	0		
Meat from turkey - meat products - cooked, ready-to -eat - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample		Batch	25g	20	0		
Meat from turkey - meat products - cooked, ready-to -eat - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample		Single	25g	5	0		
Meat from turkey - meat products - cooked, ready-to -eat - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample		Batch	25g	13	0		
Meat from turkey - meat products - cooked, ready-to -eat - Processing plant - Surveillance	private lab.	Unspecified	Industry sampling	food sample		Batch	25g	69	0		
Meat from turkey - meat products - cooked, ready-to -eat - Processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample		Batch	25g	8	0		
Meat from turkey - meat products - cooked, ready-to -eat - Processing plant - Surveillance	private lab.	Unspecified	Not applicable	food sample		Single	25g	3	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 - Processing plant - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample		Single	25g	15	0		
Meat from turkey - meat products - cooked, ready-to -eat - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample		Batch	25g	3	0		
Meat from turkey - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance	private lab.	Unspecified	Not applicable	food sample		Single	25g	9	5	0	0
Meat from turkey - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample		Single	25g	10	0		
Meat from turkey - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample		Single	25g	1	0		
Meat from turkey - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance	private lab.	Objective sampling	HACCP and own checks	food sample		Batch	25g	130	0		
Meat from turkey - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample		Batch	125g	13	0		
Meat from turkey - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance	private lab.	Objective sampling	HACCP and own checks	food sample		Single	100g	20	0		
Meat from turkey - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Single	25g	1	0		
Meat from turkey - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample		Batch	25g	15	6	0	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 turkey - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Batch	25g	20	0		
Meat from turkey - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance	private lab.	Objective sampling	Not applicable	food sample		Batch	125g	150	0		
Meat from turkey - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance	private lab.	Unspecified	Not applicable	food sample		Single	25g	723	18	0	2
Meat from turkey - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance	private lab.	Unspecified	Industry sampling	food sample		Batch	25g	30	0		
Meat from turkey - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance	RVL	Census	Official sampling	food sample		Single	25g	45	0		
Meat from turkey - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample		Single	25g	140	5	0	0
Meat from turkey - mechanically separated meat (MSM) - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample		Batch	25g	2	0		
Meat from turkey - mechanically separated meat (MSM) - Processing plant - Surveillance	RVL	Census	Official sampling	food sample		Batch	10g	10	0		
Meat from turkey - mechanically separated meat (MSM) - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample		Batch	25g	15	0		
Meat from turkey - mechanically separated meat (MSM) - Processing plant - Surveillance	RVL	Census	Official sampling	food sample		Single	10g	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 turkey - mechanically separated meat (MSM) - Processing plant - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample		Single	25g	15	2	0	1
Meat from turkey - mechanically separated meat (MSM) - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Single	10g	10	0		
Meat from turkey - minced meat - intended to be eaten cooked - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample		Batch	25g	10	0		
Meat from wild game - birds - carcase - Slaughterhouse - Surveillance (ostrich)	RVL	Census	Official sampling	food sample > carcase swabs		Single	400cm3	5	0		
Meat from wild game - birds - fresh - Slaughterhouse - Surveillance (ostrich)	RVL	Census	Official sampling	food sample > meat		Batch	125g	1	0		

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Meat from broilers (Gallus gallus) - carcase - Slaughterhouse - Surveillance		
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance	0	0
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - Processing plant - Surveillance		
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - 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 - Processing plant - Surveillance	0	6
Meat from broilers (Gallus gallus) - minced meat - intended to be eaten cooked - Processing plant - Surveillance	0	1
Meat from turkey - carcase - Slaughterhouse - Surveillance	0	18
Meat from turkey - fresh - Processing plant - Surveillance	0	13
Meat from turkey - meat products - cooked, ready-to -eat - Processing plant - Surveillance		
Meat from turkey - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance		
Meat from duck - carcase - Slaughterhouse - Surveillance		
Meat from geese - carcase - Slaughterhouse - Surveillance		
Meat from broilers (Gallus gallus) - carcase - Slaughterhouse - Surveillance		24
Meat from broilers (Gallus gallus) - carcase - Slaughterhouse - Surveillance	0	37
Meat from broilers (Gallus gallus) - carcase - Slaughterhouse - Surveillance	0	24

Table Salmonella in poultry meat and products thereof

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Meat from broilers (Gallus gallus) - carcase - Slaughterhouse - Surveillance		
Meat from broilers (Gallus gallus) - carcase - Slaughterhouse - Surveillance		25
Meat from broilers (Gallus gallus) - carcase - Slaughterhouse - Surveillance		112
Meat from broilers (Gallus gallus) - carcase - Slaughterhouse - Surveillance	0	5
Meat from broilers (Gallus gallus) - carcase - Slaughterhouse - Surveillance	4	0
Meat from broilers (Gallus gallus) - carcase - Slaughterhouse - Surveillance		
Meat from broilers (Gallus gallus) - carcase - Slaughterhouse - Surveillance		14
Meat from broilers (Gallus gallus) - carcase - Slaughterhouse - Surveillance	0	0
Meat from broilers (Gallus gallus) - carcase - Slaughterhouse - Surveillance		71
Meat from broilers (Gallus gallus) - carcase - Slaughterhouse - Surveillance		68
Meat from broilers (Gallus gallus) - carcase - Slaughterhouse - Surveillance	0	0
Meat from broilers (Gallus gallus) - carcase - Slaughterhouse - Surveillance		17

Table Salmonella in poultry meat and products thereof

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Meat from broilers (Gallus gallus) - carcase - Slaughterhouse - Surveillance	0	3
Meat from broilers (Gallus gallus) - carcase - Slaughterhouse - Surveillance	0	80
Meat from broilers (Gallus gallus) - carcase - Slaughterhouse - Surveillance	17	0
Meat from broilers (Gallus gallus) - carcase - Slaughterhouse - Surveillance		21
Meat from broilers (Gallus gallus) - carcase - Slaughterhouse - Surveillance	0	41
Meat from broilers (Gallus gallus) - carcase - Slaughterhouse - Surveillance		
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance		
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance	0	142
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance	0	7
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance	0	31
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance	0	105
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance	0	0

Table Salmonella in poultry meat and products thereof

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance		
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance	0	282
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance		
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance	20	0
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance	0	18
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance		
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance		
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance [1)]	0	1
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance	0	32
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance		
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance	0	24
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance	5	0

Table Salmonella in poultry meat and products thereof

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance	0	24
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance	0	56
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance	0	9
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance	0	12
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance	0	21
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance	0	35
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance	0	0
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance	0	1
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance		48
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance	0	3
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance	0	9
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - 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 - Processing plant - Surveillance		
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - Processing plant - Surveillance		
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - Processing plant - Surveillance		
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	0	5
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	0	1
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - Processing plant - Surveillance		
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - Processing plant - Surveillance		
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	0	23
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	0	0

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 - Processing plant - Surveillance		
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	0	46
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - Processing plant - Surveillance		
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - Processing plant - Surveillance		
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	0	7
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - Processing plant - Surveillance		
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - Processing plant - Surveillance		
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	0	52
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	0	47

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 - Processing plant - Surveillance	0	8
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - Processing plant - Surveillance		
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	0	12
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	0	14
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance		
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance		
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance		
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance		
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - 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 - Processing plant - Surveillance		
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance		
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance		
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance		
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance		
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance		
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance		
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance		
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - 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 - Processing plant - Surveillance		
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance		
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance		
Meat from broilers (Gallus gallus) - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance	0	2
Meat from broilers (Gallus gallus) - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance		
Meat from broilers (Gallus gallus) - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance		
Meat from broilers (Gallus gallus) - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance		
Meat from broilers (Gallus gallus) - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance		
Meat from broilers (Gallus gallus) - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance	0	5

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) - Processing plant - Surveillance		
Meat from broilers (Gallus gallus) - mechanically separated meat (MSM) - Processing plant - Surveillance	0	0
Meat from broilers (Gallus gallus) - mechanically separated meat (MSM) - Processing plant - Surveillance	0	5
Meat from broilers (Gallus gallus) - mechanically separated meat (MSM) - Processing plant - Surveillance		
Meat from broilers (Gallus gallus) - mechanically separated meat (MSM) - Processing plant - Surveillance		
Meat from broilers (Gallus gallus) - mechanically separated meat (MSM) - Processing plant - Surveillance		
Meat from broilers (Gallus gallus) - mechanically separated meat (MSM) - Processing plant - Surveillance		
Meat from broilers (Gallus gallus) - mechanically separated meat (MSM) - Processing plant - Surveillance		
Meat from broilers (Gallus gallus) - mechanically separated meat (MSM) - Processing plant - Surveillance	0	1

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) - Processing plant - Surveillance		
Meat from broilers (Gallus gallus) - mechanically separated meat (MSM) - Processing plant - Surveillance	0	4
Meat from broilers (Gallus gallus) - minced meat - intended to be eaten cooked - Processing plant - Surveillance		
Meat from broilers (Gallus gallus) - minced meat - intended to be eaten cooked - Processing plant - Surveillance		
Meat from broilers (Gallus gallus) - minced meat - intended to be eaten cooked - Processing plant - Surveillance		
Meat from broilers (Gallus gallus) - minced meat - intended to be eaten cooked - Processing plant - Surveillance	0	3
Meat from broilers (Gallus gallus) - minced meat - intended to be eaten cooked - Processing plant - Surveillance	0	16
Meat from broilers (Gallus gallus) - minced meat - intended to be eaten cooked - Processing plant - Surveillance		
Meat from broilers (Gallus gallus) - minced meat - intended to be eaten cooked - 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 - Processing plant - Surveillance	0	150
Meat from broilers (Gallus gallus) - minced meat - intended to be eaten cooked - Processing plant - Surveillance		
Meat from duck - carcase - Slaughterhouse - Surveillance	0	0
Meat from duck - carcase - Slaughterhouse - Surveillance		
Meat from duck - carcase - Slaughterhouse - Surveillance		
Meat from duck - carcase - Slaughterhouse - Surveillance		
Meat from duck - carcase - Slaughterhouse - Surveillance		1
Meat from duck - fresh - Processing plant - Surveillance		
Meat from duck - fresh - Processing plant - Surveillance	0	1
Meat from duck - fresh - Processing plant - Surveillance [2)]		
Meat from duck - fresh - Processing plant - Surveillance [3)]		
Meat from duck - fresh - Processing plant - Surveillance		

Table Salmonella in poultry meat and products thereof

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Meat from duck - fresh - Processing plant - Surveillance		
Meat from duck - fresh - Processing plant - Surveillance		
Meat from duck - fresh - Processing plant - Surveillance		
Meat from duck - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance [4)]		
Meat from geese - carcase - Slaughterhouse - Surveillance	0	0
Meat from geese - carcase - Slaughterhouse - Surveillance	0	0
Meat from geese - carcase - Slaughterhouse - Surveillance		
Meat from geese - carcase - Slaughterhouse - Surveillance		4
Meat from geese - carcase - Slaughterhouse - Surveillance		
Meat from geese - carcase - Slaughterhouse - Surveillance		
Meat from geese - fresh - Processing plant - Surveillance		
Meat from geese - fresh - Processing plant - Surveillance		

Table Salmonella in poultry meat and products thereof

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Meat from geese - fresh - Processing plant - Surveillance [5)]		
Meat from geese - fresh - Processing plant - Surveillance	0	0
Meat from geese - fresh - Processing plant - Surveillance	0	1
Meat from geese - fresh - Processing plant - Surveillance		
Meat from turkey - carcase - Slaughterhouse - Surveillance	0	5
Meat from turkey - carcase - Slaughterhouse - Surveillance	0	5
Meat from turkey - carcase - Slaughterhouse - Surveillance	0	24
Meat from turkey - carcase - Slaughterhouse - Surveillance	0	4
Meat from turkey - carcase - Slaughterhouse - Surveillance		
Meat from turkey - fresh - Processing plant - Surveillance		
Meat from turkey - fresh - Processing plant - Surveillance	0	18
Meat from turkey - fresh - Processing plant - Surveillance	0	79

Table Salmonella in poultry meat and products thereof

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Meat from turkey - fresh - Processing plant - Surveillance		
Meat from turkey - fresh - Processing plant - Surveillance	0	8
Meat from turkey - fresh - Processing plant - Surveillance		
Meat from turkey - fresh - Processing plant - Surveillance		
Meat from turkey - fresh - Processing plant - Surveillance		
Meat from turkey - fresh - Processing plant - Surveillance [6)]	0	3
Meat from turkey - fresh - Processing plant - Surveillance	0	8
Meat from turkey - fresh - Processing plant - Surveillance	0	45
Meat from turkey - fresh - Processing plant - Surveillance		
Meat from turkey - fresh - Processing plant - Surveillance	0	1
Meat from turkey - fresh - Processing plant - Surveillance		
Meat from turkey - meat products - cooked, ready-to-eat - 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 - Processing plant - Surveillance		
Meat from turkey - meat products - cooked, ready-to-eat - Processing plant - Surveillance		
Meat from turkey - meat products - cooked, ready-to-eat - Processing plant - Surveillance		
Meat from turkey - meat products - cooked, ready-to-eat - Processing plant - Surveillance		
Meat from turkey - meat products - cooked, ready-to-eat - Processing plant - Surveillance		
Meat from turkey - meat products - cooked, ready-to-eat - Processing plant - Surveillance		
Meat from turkey - meat products - cooked, ready-to-eat - Processing plant - Surveillance		
Meat from turkey - meat products - cooked, ready-to-eat - Processing plant - Surveillance		
Meat from turkey - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance	0	5
Meat from turkey - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance		
Meat from turkey - meat products - raw but intended to be eaten cooked - 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 - Processing plant - Surveillance		
Meat from turkey - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance		
Meat from turkey - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance		
Meat from turkey - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance		
Meat from turkey - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance	0	4
Meat from turkey - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance		
Meat from turkey - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance		
Meat from turkey - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance	0	16
Meat from turkey - meat products - raw but intended to be eaten cooked - 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 - Processing plant - Surveillance		
Meat from turkey - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance	0	5
Meat from turkey - mechanically separated meat (MSM) - Processing plant - Surveillance		
Meat from turkey - mechanically separated meat (MSM) - Processing plant - Surveillance		
Meat from turkey - mechanically separated meat (MSM) - Processing plant - Surveillance		
Meat from turkey - mechanically separated meat (MSM) - Processing plant - Surveillance		
Meat from turkey - mechanically separated meat (MSM) - Processing plant - Surveillance	0	1
Meat from turkey - mechanically separated meat (MSM) - Processing plant - Surveillance		
Meat from turkey - minced meat - intended to be eaten cooked - Processing plant - Surveillance		
Meat from wild game - birds - carcase - Slaughterhouse - Surveillance (ostrich)		
Meat from wild game - birds - fresh - Slaughterhouse - Surveillance (ostrich)		

Comments:

Table Salmonella in poultry meat and products thereof

Comments:

[1)] batch 5x25g

[2)] batch 5x25g

[3)] batch 5x25g

[4)] batch 5x25g

[5)] batch 5x25g

[6)] batch 5x25g

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 - intended for direct human consumption - Farm - Surveillance	RVL	Unspecified	Official and industry sampling	food sample > milk		Single	25ml	1	0		
Milk, cows' - raw milk for manufacture - intended for manufacture of raw or low heat-treated products - Processing plant - Surveillance	RVL	Census	Official sampling	food sample > milk		Single	25ml	1	0		
Cheeses made from cows' milk - fresh - made from raw or low heat-treated milk - Processing plant - Surveillance	RVL	Census	Official sampling	food sample		Batch	125g	6	0		
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - Processing plant - Surveillance	RVL	Census	Official and industry sampling	food sample		Batch	25g	96	0		
Cheeses made from goats' milk - fresh - made from raw or low heat-treated milk - Processing plant - Surveillance	private lab.	Unspecified	Not applicable	food sample		Single	25g	3	0		
Cheeses made from goats' milk - soft and semi-soft - made from raw or low heat-treated milk - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample		Batch	25g	15	0		
Cheeses made from sheep's milk - fresh - made from raw or low heat-treated milk - Processing plant - Surveillance	RVL	Census	Official sampling	food sample		Single	25g	3	0		
Cheeses made from sheep's milk - soft and semi-soft - made from raw or low heat-treated milk - Processing plant - Surveillance	RVL	Census	Official sampling	food sample		Batch	125g	2	0		
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - Processing plant - Surveillance	RVL	Census	Official sampling	food sample		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) - cream - made from raw or low heat-treated milk - Processing plant - Surveillance	RVL	Census	Official sampling	food sample		Batch	25g	10	0		
Dairy products (excluding cheeses) - ice-cream - made from raw or low heat-treated milk - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Single	25g	4	0		
Dairy products (excluding cheeses) - milk powder and whey powder - Processing plant - Surveillance	RVL	Census	Industry sampling	food sample		Single	25g	21	0		
Cheeses made from cows' milk (procesed cheese made from high heat-treated milk)	NRL	Census	Official and industry sampling	food sample		Batch	25g	44	0		
Cheeses made from cows' milk - fresh - made from raw or low heat-treated milk - Processing plant - Surveillance	RVL	Census	Industry sampling	food sample		Batch	25g	39	0		
Cheeses made from cows' milk - fresh - made from raw or low heat-treated milk - Processing plant - Surveillance	private lab.	Unspecified	HACCP and own checks	food sample		Single	25g	318	0		
Cheeses made from cows' milk - fresh - made from raw or low heat-treated milk - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample		Batch	25g	40	0		
Cheeses made from cows' milk - fresh - made from raw or low heat-treated milk - Processing plant - Surveillance	private lab.	Unspecified	Not applicable	food sample		Single	25g	6	0		
Cheeses made from cows' milk - fresh - made from raw or low heat-treated milk - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Batch	325g	58	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 - Processing plant - Surveillance	private lab.	Objective sampling	HACCP and own checks	food sample		Batch	25g	4	0		
Cheeses made from cows' milk - fresh - made from raw or low heat-treated milk - Processing plant - Surveillance	private lab.	Unspecified	Not applicable	food sample		Batch	25g	8	0		
Cheeses made from cows' milk - fresh - made from raw or low heat-treated milk - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample		Single	25g	1080	0		
Cheeses made from cows' milk - fresh - made from raw or low heat-treated milk - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample		Single	25g	160	0		
Cheeses made from cows' milk - fresh - made from raw or low heat-treated milk - Processing plant - Surveillance	RVL	Census	Industry sampling	food sample		Batch	25g	20	0		
Cheeses made from cows' milk - fresh - made from raw or low heat-treated milk - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Batch	25g	1	0		
Cheeses made from cows' milk - fresh - made from raw or low heat-treated milk - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample		Batch	25g	143	0		
Cheeses made from cows' milk - fresh - made from raw or low heat-treated milk - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Batch	25g	92	0		
Cheeses made from cows' milk - fresh - made from raw or low heat-treated milk - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample		Single	25g	33	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 - hard (made from high heat-treat milk)	NRL	Census	Official and industry sampling	food sample		Batch	25g	25	0		
Cheeses made from cows' milk - hard - made from pasteurised milk - Processing plant - Surveillance	RVL	Census	Official sampling	food sample		Single	25g	10	0		
Cheeses made from cows' milk - hard - made from pasteurised milk - Processing plant - Surveillance	RVL	Census	Industry sampling	food sample		Single	25g	3	0		
Cheeses made from cows' milk - hard - made from pasteurised milk - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Batch	25g	14	0		
Cheeses made from cows' milk - hard - made from pasteurised milk - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Batch	325g	1	0		
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	private lab.	Unspecified	Not applicable	food sample		Batch	25g	11	0		
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample		Single	25g	5	0		
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample		Single	25g	30	0		
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample		Single	200g	127	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 pasteurised milk - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample		Batch	25g	25	0		
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample		Single	25g	220	0		
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - Processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample		Batch	25g	1	0		
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample		Single	25g	70	0		
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Single	25g	9	0		
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample		Batch	25g	133	0		
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - Processing plant - Surveillance	private lab.	Unspecified	Industry sampling	food sample		Batch	25g	620	0		
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample		Batch	25g	53	0		
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - Processing plant - Surveillance	private lab.	Unspecified	HACCP and own checks	food sample		Single	25g	584	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 - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample		Single	25g	739	0		
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - Processing plant - Surveillance	private lab.	Unspecified	HACCP and own checks	food sample		Single	25g	931	0		
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample		Single	25g	55	0		
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - Processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample		Single	25g	22	0		
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample		Batch	25g	20	0		
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample		Single	25g	130	0		
Cheeses made from cows' milk - unspecified - made from pasteurised milk - Processing plant - Surveillance (ripened cheese)	private lab.	Objective sampling	Industry sampling	food sample		Single	25g	79	0		
Cheeses made from cows' milk - unspecified - made from pasteurised milk - Processing plant - Surveillance (ripened cheese)	NRL	Unspecified	Official and industry sampling	food sample		Single	25g	109	0		
Cheeses made from cows' milk - unspecified - made from pasteurised milk - Processing plant - Surveillance (ripened cheese)	NRL	Census	Official sampling	food sample		Single	25g	40	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 - Processing plant - Surveillance (ripened cheese)	NRL	Objective sampling	Official sampling	food sample		Batch	25g	100	0		
Cheeses made from cows' milk - unspecified - made from pasteurised milk - Processing plant - Surveillance (- (ripened cheese))	RVL	Objective sampling	Industry sampling	food sample		Batch	25g	60	0		
Cheeses made from goats' milk - fresh - made from raw or low heat-treated milk - Processing plant - Surveillance	NRL	Census	Industry sampling	food sample		Single	25g	1	0		
Cheeses made from goats' milk - hard (made high heat-treated milk)	NRL	Census	Industry sampling	food sample		Single	25g	1	0		
Cheeses made from goats' milk - soft and semi-soft - made from raw or low heat-treated milk - Processing plant - Surveillance	RVL	Census	Industry sampling	food sample		Batch	25g	17	0		
Cheeses made from goats' milk - soft and semi-soft - made from raw or low heat-treated milk - Processing plant - Surveillance	RVL	Census	HACCP and own checks	food sample		Batch	25g	1	0		
Cheeses made from sheep's milk - fresh - made from raw or low heat-treated milk - Processing plant - Surveillance	RVL	Census	Industry sampling	feed sample		Batch	125g	2	0		
Dairy products (excluding cheeses) - Processing plant - Surveillance (- whey concentrate)	private lab.	Objective sampling	Industry sampling	food sample		Single	25g	20	0		
Dairy products (excluding cheeses) - Processing plant - Surveillance (- milk products in powder)	RVL	Unspecified	Industry sampling	food sample		Single	25g	45	0		
Dairy products (excluding cheeses) - butter (made from high heat-treated milk)	NRL	Census	Official and industry sampling	food sample		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) - butter - Processing plant - Surveillance (- milk fat(butter + oil))	RVL	Unspecified	Official and industry sampling	food sample		Single	25g	19	0		
Dairy products (excluding cheeses) - butter - made from pasteurised milk - Processing plant - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample		Single	25g	60	0		
Dairy products (excluding cheeses) - butter - made from pasteurised milk - Processing plant - Surveillance	private lab.	Unspecified	HACCP and own checks	food sample		Single	25g	80	0		
Dairy products (excluding cheeses) - butter - made from pasteurised milk - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample		Single	200g	13	0		
Dairy products (excluding cheeses) - butter - made from pasteurised milk - Processing plant - Surveillance	private lab.	Objective sampling	Official sampling	food sample		Single	25g	53	0		
Dairy products (excluding cheeses) - butter - made from pasteurised milk - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Batch	25g	50	0		
Dairy products (excluding cheeses) - butter - made from pasteurised milk - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample		Single	25g	20	0		
Dairy products (excluding cheeses) - butter - made from pasteurised milk - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample		Batch	25g	5	0		
Dairy products (excluding cheeses) - butter - made from pasteurised milk - Processing plant - Surveillance	RVL	Census	Official sampling	food sample		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
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample		Batch	25g	90	0		
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample		Batch	25g	15	0		
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - Processing plant - Surveillance	private lab.	Unspecified	Not applicable	food sample		Batch	25g	4	0		
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - Processing plant - Surveillance	private lab.	Unspecified	HACCP and own checks	food sample		Single	200g	24	0		
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Single	25g	6	0		
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample		Single	25g	103	0		
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample		Single	25g	23	0		
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - Processing plant - Surveillance	private lab.	Unspecified	HACCP and own checks	food sample		Single	25g	99	0		
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - Processing plant - Surveillance	RVL	Census	Official sampling	food sample		Batch	125g	2	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 - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Batch	25g	42	0		
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample		Batch	25g	53	0		
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - Processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample		Single	25g	27	0		
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample		Single	25g	5	0		
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - Processing plant - Surveillance	private lab.	Unspecified	Industry sampling	food sample		Batch	25g	196	0		
Dairy products (excluding cheeses) - cream - made from pasteurised milk - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample		Single	200g	29	0		
Dairy products (excluding cheeses) - cream - made from pasteurised milk - Processing plant - Surveillance	private lab.	Objective sampling	Official sampling	food sample		Single	25g	25	0		
Dairy products (excluding cheeses) - cream - made from pasteurised milk - Processing plant - Surveillance	private lab.	Unspecified	Not applicable	food sample		Single	25g	4	0		
Dairy products (excluding cheeses) - cream - made from pasteurised milk - Processing plant - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample		Single	25g	25	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 pasteurised milk - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Single	25g	2	0		
Dairy products (excluding cheeses) - cream - made from pasteurised milk - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Batch	25g	49	0		
Dairy products (excluding cheeses) - cream - made from pasteurised milk - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample		Batch	25g	21	0		
Dairy products (excluding cheeses) - cream - made from pasteurised milk - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample		Single	25g	15	0		
Dairy products (excluding cheeses) - cream - made from pasteurised milk - Processing plant - Surveillance	private lab.	Unspecified	Official and industry sampling	food sample		Single	25g	39	0		
Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample		Single	25ml	55	0		
Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample		Single	25ml	55	0		
Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample		Single	25g	15	0		
Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample		Single	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) - cream - made from raw or low heat-treated milk - Processing plant - Surveillance	private lab.	Unspecified	Not applicable	food sample		Batch	25g	8	0		
Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Batch	25g	34	0		
Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - Processing plant - Surveillance	private lab.	Unspecified	Industry sampling	food sample		Single	25g	98	0		
Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - Processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample		Batch	25g	5	0		
Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample		Batch	25g	45	0		
Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample		Batch	25g	5	0		
Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample		Single	25g	10	0		
Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Single	25g	4	0		
Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - Processing plant - Surveillance	private lab.	Unspecified	HACCP and own checks	food sample		Single	25g	180	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 - Processing plant - Surveillance	private lab.	Unspecified	HACCP and own checks	food sample		Single	200g	18	0		
Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - Processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample		Single	25g	47	0		
Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample		Single	25g	5	0		
Dairy products (excluding cheeses) - dairy desserts - Processing plant - Surveillance ((- pasteurised milk))	RVL	Convenience sampling	Industry sampling	food sample		Single	25g	21	0		
Dairy products (excluding cheeses) - dairy desserts - Processing plant - Surveillance ((- pasteurised milk))	RVL	Objective sampling	Industry sampling	food sample		Batch	25g	4	0		
Dairy products (excluding cheeses) - dairy desserts - Processing plant - Surveillance (- pasteurised milk)	RVL	Unspecified	Official sampling	food sample		Batch	25g	20	0		
Dairy products (excluding cheeses) - fermented dairy products - Processing plant - Surveillance	private lab.	Objective sampling	Official sampling	food sample		Single	25g	26	0		
Dairy products (excluding cheeses) - fermented dairy products - Processing plant - Surveillance	RVL	Census	Industry sampling	food sample		Batch	25g	53	0		
Dairy products (excluding cheeses) - fermented dairy products - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample		Single	25g	66	0		
Dairy products (excluding cheeses) - fermented dairy products - Processing plant - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample		Single	25g	25	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 - Processing plant - Surveillance	private lab.	Unspecified	Not applicable	food sample		Batch	25g	4	0		
Dairy products (excluding cheeses) - fermented dairy products - Processing plant - Surveillance	RVL	Census	Official sampling	food sample		Single	25g	5	0		
Dairy products (excluding cheeses) - fermented dairy products - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample		Single	25g	5	0		
Dairy products (excluding cheeses) - fermented dairy products - Processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample		Single	25g	10	0		
Dairy products (excluding cheeses) - fermented dairy products - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample		Single	200g	312	0		
Dairy products (excluding cheeses) - fermented dairy products - Processing plant - Surveillance	RVL	Census	Industry sampling	food sample		Single	25g	7	0		
Dairy products (excluding cheeses) - fermented dairy products - Processing plant - Surveillance	RVL	Census	Official sampling	food sample		Batch	25g	68	0		
Dairy products (excluding cheeses) - ice-cream - made from pasteurised milk - Processing plant - Surveillance	private lab.	Objective sampling	Official sampling	food sample		Single	25g	72	0		
Dairy products (excluding cheeses) - ice-cream - made from pasteurised milk - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample		Single	25g	15	0		
Dairy products (excluding cheeses) - ice-cream - made from pasteurised milk - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample		Single	25g	1	0		
Dairy products (excluding cheeses) - ice-cream - made from pasteurised milk - Processing plant - Surveillance	private lab	Census	Industry sampling	food sample		Single	200g	174	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 - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Batch	25g	105	0		
Dairy products (excluding cheeses) - ice-cream - made from pasteurised milk - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample		Batch	25g	20	0		
Dairy products (excluding cheeses) - ice-cream - made from pasteurised milk - Processing plant - Surveillance	private lab	Objective sampling	Industry sampling	food sample		Single	25g	22	0		
Dairy products (excluding cheeses) - ice-cream - made from raw or low heat-treated milk - Processing plant - Surveillance	private lab	Unspecified	Industry sampling	food sample		Batch	25g	416	0		
Dairy products (excluding cheeses) - ice-cream - made from raw or low heat-treated milk - Processing plant - Surveillance	private lab	Unspecified	HACCP and own checks	food sample		Single	25g	62	0		
Dairy products (excluding cheeses) - ice-cream - made from raw or low heat-treated milk - Processing plant - Surveillance	private lab	Objective sampling	Industry sampling	food sample		Batch	25g	53	0		
Dairy products (excluding cheeses) - ice-cream - made from raw or low heat-treated milk - Processing plant - Surveillance	private lab	Unspecified	Industry sampling	food sample		Single	200g	15	0		
Dairy products (excluding cheeses) - ice-cream - made from raw or low heat-treated milk - Processing plant - Surveillance	private lab	Unspecified	HACCP and own checks	food sample		Single	200g	5	0		
Dairy products (excluding cheeses) - ice-cream - made from raw or low heat-treated milk - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample		Single	25g	55	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 - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample		Batch	25g	20	0		
Dairy products (excluding cheeses) - ice-cream - made from raw or low heat-treated milk - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample		Batch	25g	45	0		
Dairy products (excluding cheeses) - ice-cream - made from raw or low heat-treated milk - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample		Single	25g	171	0		
Dairy products (excluding cheeses) - milk powder and whey powder - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample		Single	25g	118	0		
Dairy products (excluding cheeses) - milk powder and whey powder - Processing plant - Surveillance	RVL	Census	Industry sampling	food sample		Single	25g	21	0		
Dairy products (excluding cheeses) - milk powder and whey powder - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample		Single	25g	3421	0		
Dairy products (excluding cheeses) - milk powder and whey powder - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Single	25g	4	0		
Dairy products (excluding cheeses) - milk powder and whey powder - Processing plant - Surveillance	RVL	Census	Official sampling	food sample		Single	25g	10	0		
Dairy products (excluding cheeses) - milk powder and whey powder - Processing plant - Surveillance	RVL	Census	Official sampling	food sample		Batch	25g	45	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 - Processing plant - Surveillance	private lab.	Objective sampling	HACCP and own checks	food sample		Single	25g	140	0		
Dairy products (excluding cheeses) - milk powder and whey powder - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample		Batch	25g	190	0		
Dairy products (excluding cheeses) - milk powder and whey powder - Processing plant - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample		Single	25g	73	0		
Dairy products (excluding cheeses) - milk powder and whey powder - Processing plant - Surveillance	private lab.	Unspecified	HACCP and own checks	food sample		Single	200g	457	0		
Dairy products (excluding cheeses) - milk powder and whey powder - Processing plant - Surveillance	RVL	Census	Industry sampling	food sample		Single	100g	1	0		
Dairy products (excluding cheeses) - milk powder and whey powder - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample		Batch	25g	5	0		
Dairy products (excluding cheeses) - milk powder and whey powder - Processing plant - Surveillance	private lab.	Unspecified	HACCP and own checks	food sample		Single	25g	631	0		
Dairy products (excluding cheeses) - milk powder and whey powder - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample		Single	25g	1	0		
Dairy products (excluding cheeses) - milk powder and whey powder - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Batch	25g	205	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 - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample		Batch	25g	71	0		
Dairy products (excluding cheeses) - milk powder and whey powder - Processing plant - Surveillance	private lab.	Unspecified	Not applicable	food sample		Batch	25g	7	0		
Dairy products (excluding cheeses) - milk powder and whey powder - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample		Single	25g	82	0		
Dairy products (excluding cheeses) - milk powder and whey powder - Processing plant - Surveillance	private lab.	Unspecified	Industry sampling	food sample		Batch	25g	90	0		
Dairy products (excluding cheeses) - milk powder and whey powder - Processing plant - Surveillance	private lab.	Unspecified	Not applicable	food sample		Single	25g	20	0		
Milk, cows' - Processing plant - Surveillance ((-concentrated milk))	RVL	Objective sampling	Official sampling	food sample		Batch	25g	15	0		
Milk, cows' - Processing plant - Surveillance ((-concentrated milk))	RVL	Objective sampling	Industry sampling	food sample		Batch	25g	6	0		
Milk, cows' - Processing plant - Surveillance (-concentrated milk)	private lab.	Objective sampling	Industry sampling	food sample		Batch	25g	30	0		
Milk, cows' - pasteurised milk - Processing plant - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample		Single	25ml	40	0		
Milk, cows' - pasteurised milk - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample		Single	25ml	5	0		
Milk, cows' - pasteurised milk - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample		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' - pasteurised milk - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample		Single	25ml	26	0		
Milk, cows' - pasteurised milk - Processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample		Single	25ml	55	0		
Milk, cows' - pasteurised milk - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Single	25ml	1	0		
Milk, cows' - pasteurised milk - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample		Single	25ml	10	0		
Milk, cows' - pasteurised milk - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Batch	25ml	76	0		
Milk, cows' - pasteurised milk - Processing plant - Surveillance	private lab.	Unspecified	Not applicable	food sample		Batch	25g	3	0		
Milk, cows' - pasteurised milk - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample		Single	1000ml	26	0		
Milk, cows' - raw milk for manufacture - intended for manufacture of pasteurised/UHT products - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Batch	25ml	3	0		
Milk, cows' - raw milk for manufacture - intended for manufacture of pasteurised/UHT products - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample		Batch	25ml	2	0		
Milk, cows' - raw milk for manufacture - intended for manufacture of raw or low heat-treated products - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample		Single	25ml	1	0		
Milk, cows' - raw milk for manufacture - intended for manufacture of raw or low heat-treated products - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample		Single	25g	30	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 - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample		Batch	25ml	30	0		
Milk, cows' - raw milk for manufacture - intended for manufacture of raw or low heat-treated products - Processing plant - Surveillance	private lab.	Objective sampling	Official and industry sampling	food sample		Single	25ml	10	0		
Milk, cows' - raw milk for manufacture - intended for manufacture of raw or low heat-treated products - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Single	25ml	5	0		
Milk, cows' - raw milk for manufacture - intended for manufacture of raw or low heat-treated products - Processing plant - Surveillance	NRL	Census	Industry sampling	food sample > milk		Single	25ml	3	0		
Milk, cows' - raw milk for manufacture - intended for manufacture of raw or low heat-treated products - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Batch	25ml	15	0		
Milk, cows' - raw milk for manufacture - intended for manufacture of raw or low heat-treated products - Processing plant - Surveillance	private lab.	Objective sampling	HACCP and own checks	food sample		Batch	25ml	1	0		
Milk, cows' - raw milk for manufacture - intended for manufacture of raw or low heat-treated products - Processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample		Batch	25ml	5	0		
Milk, cows' - raw milk for manufacture - intended for manufacture of raw or low heat-treated products - Processing plant - Surveillance	private lab.	Unspecified	HACCP and own checks	food sample		Single	25ml	9	0		
Milk, cows' - raw milk for manufacture - intended for manufacture of raw or low heat-treated products - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample		Batch	25ml	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
Milk, goats' - pasteurised milk - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample > milk		Batch	25ml	9	0		

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Milk, cows' - raw milk - intended for direct human consumption - Farm - Surveillance		
Milk, cows' - raw milk for manufacture - intended for manufacture of raw or low heat-treated products - Processing plant - Surveillance		
Cheeses made from cows' milk - fresh - made from raw or low heat-treated milk - Processing plant - Surveillance		
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - Processing plant - Surveillance		
Cheeses made from goats' milk - fresh - made from raw or low heat-treated milk - Processing plant - Surveillance		
Cheeses made from goats' milk - soft and semi-soft - made from raw or low heat-treated milk - Processing plant - Surveillance		
Cheeses made from sheep's milk - fresh - made from raw or low heat-treated milk - Processing plant - Surveillance		

Table Salmonella in milk and dairy products

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

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 pasteurised milk - Processing plant - Surveillance		
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance		
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance		
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance		
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - Processing plant - Surveillance		
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - Processing plant - Surveillance		
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - Processing plant - Surveillance		
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - Processing plant - Surveillance		
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - Processing plant - Surveillance		

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 - Processing plant - Surveillance		
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - Processing plant - Surveillance		
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - Processing plant - Surveillance		
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - Processing plant - Surveillance		
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - Processing plant - Surveillance		
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - Processing plant - Surveillance		
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - Processing plant - Surveillance		
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - Processing plant - Surveillance		
Cheeses made from cows' milk - unspecified - made from pasteurised milk - Processing plant - Surveillance (ripened 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 - Processing plant - Surveillance (ripened cheese)		
Cheeses made from cows' milk - unspecified - made from pasteurised milk - Processing plant - Surveillance (ripened cheese)		
Cheeses made from cows' milk - unspecified - made from pasteurised milk - Processing plant - Surveillance (ripened cheese)		
Cheeses made from cows' milk - unspecified - made from pasteurised milk - Processing plant - Surveillance (- (ripened cheese))		
Cheeses made from goats' milk - fresh - made from raw or low heat-treated milk - Processing plant - Surveillance		
Cheeses made from goats' milk - hard (made high heat-treated milk)		
Cheeses made from goats' milk - soft and semi-soft - made from raw or low heat-treated milk - Processing plant - Surveillance		
Cheeses made from goats' milk - soft and semi-soft - made from raw or low heat-treated milk - Processing plant - Surveillance		
Cheeses made from sheep's milk - fresh - made from raw or low heat-treated milk - Processing plant - Surveillance		
Dairy products (excluding cheeses) - Processing plant - Surveillance (- whey concentrate)		

Table Salmonella in milk and dairy products

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Dairy products (excluding cheeses) - Processing plant - Surveillance (- milk products in powder)		
Dairy products (excluding cheeses) - butter (made from high heat-treated milk)		
Dairy products (excluding cheeses) - butter - Processing plant - Surveillance (- milk fat(butter + oil))		
Dairy products (excluding cheeses) - butter - made from pasteurised milk - Processing plant - Surveillance		
Dairy products (excluding cheeses) - butter - made from pasteurised milk - Processing plant - Surveillance		
Dairy products (excluding cheeses) - butter - made from pasteurised milk - Processing plant - Surveillance		
Dairy products (excluding cheeses) - butter - made from pasteurised milk - Processing plant - Surveillance		
Dairy products (excluding cheeses) - butter - made from pasteurised milk - Processing plant - Surveillance		
Dairy products (excluding cheeses) - butter - made from pasteurised milk - Processing plant - Surveillance		
Dairy products (excluding cheeses) - butter - made from pasteurised milk - 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 pasteurised milk - Processing plant - Surveillance		
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - Processing plant - Surveillance		
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - Processing plant - Surveillance		
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - Processing plant - Surveillance		
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - Processing plant - Surveillance		
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - Processing plant - Surveillance		
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - Processing plant - Surveillance		
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - Processing plant - Surveillance		
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - 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 - Processing plant - Surveillance		
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - Processing plant - Surveillance		
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - Processing plant - Surveillance		
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - Processing plant - Surveillance		
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - Processing plant - Surveillance		
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - Processing plant - Surveillance		
Dairy products (excluding cheeses) - cream - made from pasteurised milk - Processing plant - Surveillance		
Dairy products (excluding cheeses) - cream - made from pasteurised milk - Processing plant - Surveillance		
Dairy products (excluding cheeses) - cream - made from pasteurised milk - 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 pasteurised milk - Processing plant - Surveillance		
Dairy products (excluding cheeses) - cream - made from pasteurised milk - Processing plant - Surveillance		
Dairy products (excluding cheeses) - cream - made from pasteurised milk - Processing plant - Surveillance		
Dairy products (excluding cheeses) - cream - made from pasteurised milk - Processing plant - Surveillance		
Dairy products (excluding cheeses) - cream - made from pasteurised milk - Processing plant - Surveillance		
Dairy products (excluding cheeses) - cream - made from pasteurised milk - Processing plant - Surveillance		
Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - Processing plant - Surveillance		
Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - Processing plant - Surveillance		
Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - 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 - Processing plant - Surveillance		
Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - Processing plant - Surveillance		
Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - Processing plant - Surveillance		
Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - Processing plant - Surveillance		
Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - Processing plant - Surveillance		
Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - Processing plant - Surveillance		
Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - Processing plant - Surveillance		
Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - Processing plant - Surveillance		
Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - 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 - Processing plant - Surveillance		
Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - Processing plant - Surveillance		
Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - Processing plant - Surveillance		
Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - Processing plant - Surveillance		
Dairy products (excluding cheeses) - dairy desserts - Processing plant - Surveillance ((- pasteurised milk))		
Dairy products (excluding cheeses) - dairy desserts - Processing plant - Surveillance ((- pasteurised milk))		
Dairy products (excluding cheeses) - dairy desserts - Processing plant - Surveillance (- pasteurised milk)		
Dairy products (excluding cheeses) - fermented dairy products - Processing plant - Surveillance		
Dairy products (excluding cheeses) - fermented dairy products - Processing plant - Surveillance		
Dairy products (excluding cheeses) - fermented dairy products - Processing plant - Surveillance		

Table Salmonella in milk and dairy products

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Dairy products (excluding cheeses) - fermented dairy products - Processing plant - Surveillance		
Dairy products (excluding cheeses) - fermented dairy products - Processing plant - Surveillance		
Dairy products (excluding cheeses) - fermented dairy products - Processing plant - Surveillance		
Dairy products (excluding cheeses) - fermented dairy products - Processing plant - Surveillance		
Dairy products (excluding cheeses) - fermented dairy products - Processing plant - Surveillance		
Dairy products (excluding cheeses) - fermented dairy products - Processing plant - Surveillance		
Dairy products (excluding cheeses) - fermented dairy products - Processing plant - Surveillance		
Dairy products (excluding cheeses) - fermented dairy products - Processing plant - Surveillance		
Dairy products (excluding cheeses) - ice-cream - made from pasteurised milk - Processing plant - Surveillance		
Dairy products (excluding cheeses) - ice-cream - made from pasteurised milk - Processing plant - Surveillance		
Dairy products (excluding cheeses) - ice-cream - made from pasteurised milk - 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 - Processing plant - Surveillance		
Dairy products (excluding cheeses) - ice-cream - made from pasteurised milk - Processing plant - Surveillance		
Dairy products (excluding cheeses) - ice-cream - made from pasteurised milk - Processing plant - Surveillance		
Dairy products (excluding cheeses) - ice-cream - made from pasteurised milk - Processing plant - Surveillance		
Dairy products (excluding cheeses) - ice-cream - made from raw or low heat-treated milk - Processing plant - Surveillance		
Dairy products (excluding cheeses) - ice-cream - made from raw or low heat-treated milk - Processing plant - Surveillance		
Dairy products (excluding cheeses) - ice-cream - made from raw or low heat-treated milk - Processing plant - Surveillance		
Dairy products (excluding cheeses) - ice-cream - made from raw or low heat-treated milk - Processing plant - Surveillance		
Dairy products (excluding cheeses) - ice-cream - made from raw or low heat-treated milk - 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 - Processing plant - Surveillance		
Dairy products (excluding cheeses) - ice-cream - made from raw or low heat-treated milk - Processing plant - Surveillance		
Dairy products (excluding cheeses) - ice-cream - made from raw or low heat-treated milk - Processing plant - Surveillance		
Dairy products (excluding cheeses) - ice-cream - made from raw or low heat-treated milk - Processing plant - Surveillance		
Dairy products (excluding cheeses) - milk powder and whey powder - Processing plant - Surveillance		
Dairy products (excluding cheeses) - milk powder and whey powder - Processing plant - Surveillance		
Dairy products (excluding cheeses) - milk powder and whey powder - Processing plant - Surveillance		
Dairy products (excluding cheeses) - milk powder and whey powder - Processing plant - Surveillance		
Dairy products (excluding cheeses) - milk powder and whey powder - 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 - Processing plant - Surveillance		
Dairy products (excluding cheeses) - milk powder and whey powder - Processing plant - Surveillance		
Dairy products (excluding cheeses) - milk powder and whey powder - Processing plant - Surveillance		
Dairy products (excluding cheeses) - milk powder and whey powder - Processing plant - Surveillance		
Dairy products (excluding cheeses) - milk powder and whey powder - Processing plant - Surveillance		
Dairy products (excluding cheeses) - milk powder and whey powder - Processing plant - Surveillance		
Dairy products (excluding cheeses) - milk powder and whey powder - Processing plant - Surveillance		
Dairy products (excluding cheeses) - milk powder and whey powder - Processing plant - Surveillance		
Dairy products (excluding cheeses) - milk powder and whey powder - 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 - Processing plant - Surveillance		
Dairy products (excluding cheeses) - milk powder and whey powder - Processing plant - Surveillance		
Dairy products (excluding cheeses) - milk powder and whey powder - Processing plant - Surveillance		
Dairy products (excluding cheeses) - milk powder and whey powder - Processing plant - Surveillance		
Dairy products (excluding cheeses) - milk powder and whey powder - Processing plant - Surveillance		
Dairy products (excluding cheeses) - milk powder and whey powder - Processing plant - Surveillance		
Milk, cows' - Processing plant - Surveillance ((-concentrated milk))		
Milk, cows' - Processing plant - Surveillance ((-concentrated milk))		
Milk, cows' - Processing plant - Surveillance (-concentrated milk)		
Milk, cows' - pasteurised milk - Processing plant - Surveillance		

Table Salmonella in milk and dairy products

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

Table Salmonella in milk and dairy products

	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 - Processing plant - Surveillance		
Milk, cows' - raw milk for manufacture - intended for manufacture of raw or low heat-treated products - Processing plant - Surveillance		
Milk, cows' - raw milk for manufacture - intended for manufacture of raw or low heat-treated products - Processing plant - Surveillance		
Milk, cows' - raw milk for manufacture - intended for manufacture of raw or low heat-treated products - Processing plant - Surveillance		
Milk, cows' - raw milk for manufacture - intended for manufacture of raw or low heat-treated products - Processing plant - Surveillance		
Milk, cows' - raw milk for manufacture - intended for manufacture of raw or low heat-treated products - Processing plant - Surveillance		
Milk, cows' - raw milk for manufacture - intended for manufacture of raw or low heat-treated products - Processing plant - Surveillance		
Milk, cows' - raw milk for manufacture - intended for manufacture of raw or low heat-treated products - Processing plant - Surveillance		
Milk, cows' - raw milk for manufacture - intended for manufacture of raw or low heat-treated products - Processing plant - Surveillance		

Table Salmonella in milk and dairy products

	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 - Processing plant - Surveillance		
Milk, cows' - raw milk for manufacture - intended for manufacture of raw or low heat-treated products - Processing plant - Surveillance		
Milk, goats' - pasteurised milk - Processing plant - Surveillance		

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 - Packing centre - Surveillance	RVL	Census	Official and industry sampling	food sample	Domestic	Batch	600g	17	0		
Egg products - Processing plant - Surveillance	RVL	Census	Official sampling	food sample		Batch	125g	4	0		
Eggs - raw material (liquid egg) for egg products - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Batch	25ml	40	0		
Fishery products, unspecified - cooked - Processing plant - Surveillance	RVL	Census	Official and industry sampling	food sample		Single	25g	17	0		
Fish - smoked - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample		Batch	25g	5	0		
Crustaceans - unspecified - cooked - Processing plant - Surveillance	RVL	Census	Official and industry sampling	food sample		Batch	25g	10	0		
Molluscan shellfish - cooked - Processing plant - Surveillance	RAV	Census	Official sampling	food sample		Single	25g	5	0		
All foodstuffs (- food additives)	RVL	Objective sampling	Industry sampling	food sample		Batch	25g	11	0		
Confectionery products and pastes	private lab.	Unspecified	Industry sampling	food sample		Single	25g	9	0		
Confectionery products and pastes	RVL	Unspecified	Official and industry sampling	food sample		Single	25g	15	0		
Confectionery products and pastes	RVL	Selective sampling	Industry sampling	food sample		Single	25g	2	0		
Confectionery products and pastes	private lab.	Census	Industry sampling	food sample		Single	25g	162	0		
Confectionery products and pastes	private lab.	Objective sampling	Industry sampling	food sample		Batch	25g	10	0		
Crustaceans - prawns - Processing plant - Surveillance	RVL	Census	Official sampling	food sample		Single	25g	5	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 - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample		Single	25g	10	0		
Crustaceans - unspecified - cooked - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample		Batch	25g	19	0		
Crustaceans - unspecified - cooked - Processing plant - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample		Single	25g	40	1		
Crustaceans - unspecified - cooked - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample		Single	25g	55	0		
Crustaceans - unspecified - cooked - Processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample		Batch	25g	520	0		
Crustaceans - unspecified - cooked - Processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample		Single	25g	31	0		
Crustaceans - unspecified - cooked - Processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample		Single	25g	25	0		
Egg products - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Batch	20g	18	0		
Egg products - Processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample		Single	25g	26	0		
Egg products - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample		Single	25g	11	0		
Egg products - Processing plant - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample		Single	25g	18	0		
Egg products - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Batch	25ml	49	0		
Egg products - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample		Batch	25ml	78	0		
Egg products - Processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample		Batch	25g	6	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 - raw material (liquid egg) for egg products - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample		Batch	25ml	30	3		
Eggs - raw material (liquid egg) for egg products - Processing plant - Surveillance	private lab.	Unspecified	Industry sampling	food sample		Batch	25g	1100	0		
Eggs - raw material (liquid egg) for egg products - Processing plant - Surveillance	private lab.	Unspecified	HACCP and own checks	food sample		Single	25g	9	0		
Eggs - raw material (liquid egg) for egg products - Processing plant - Surveillance	private lab.	Census	HACCP and own checks	food sample		Single	50g	11	0		
Eggs - raw material (liquid egg) for egg products - Processing plant - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample		Single	25g	5	0		
Eggs - raw material (liquid egg) for egg products - Processing plant - Surveillance	private lab.	Unspecified	HACCP and own checks	food sample		Batch	25g	5	0		
Eggs - raw material (liquid egg) for egg products - Processing plant - Surveillance	private lab.	Unspecified	Industry sampling	food sample		Single	25g	653	0		
Eggs - raw material (liquid egg) for egg products - Processing plant - Surveillance	private lab.	Unspecified	HACCP and own checks	food sample		Batch	500g	5	5		
Eggs - raw material (liquid egg) for egg products - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample		Single	100g	55	0		
Eggs - table eggs - Farm - Surveillance	RVL	Census	Industry sampling	food sample		Single	25g	6	0		
Eggs - table eggs - Packing centre - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Batch	25g	179	0		
Eggs - table eggs - Packing centre - Surveillance	private lab.	Census	Industry sampling	food sample		Single	25ml	12	0		
Eggs - table eggs - Packing centre - Surveillance	RVL	Objective sampling	Official sampling	food sample		Batch	25g	15	0		
Eggs - table eggs - Packing centre - Surveillance	private lab.	Unspecified	Not applicable	food sample		Single	25g	1	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 - Packing centre - Surveillance	private lab.	Objective sampling	Official sampling	food sample		Single	25g	3	0		
Eggs - table eggs - Packing centre - Surveillance	RVL	Unspecified	Official and industry sampling	food sample		Single	25g	39	0		
Eggs - table eggs - Packing centre - Surveillance	private lab.	Unspecified	HACCP and own checks	food sample		Single	200g	31	0		
Eggs - table eggs - Packing centre - Surveillance	private lab.	Unspecified	HACCP and own checks	food sample		Single	200g	20	0		
Eggs - table eggs - Packing centre - Surveillance	private lab.	Unspecified	HACCP and own checks	food sample		Single	25g	115	0		
Eggs - table eggs - Packing centre - Surveillance	RVL	Unspecified	Official sampling	food sample		Batch	25g	1	0		
Eggs - table eggs - Packing centre - Surveillance	private lab.	Census	HACCP and own checks	food sample		Single	100ml	336	0		
Eggs - table eggs - Packing centre - Surveillance	private lab.	Objective sampling	Industry sampling	food sample		Single	25g	1	0		
Eggs - table eggs - Packing centre - Surveillance	private lab.	Census	Industry sampling	food sample		Single	25g	3	0		
Eggs - table eggs - Packing centre - Surveillance	RVL	Unspecified	Official and industry sampling	food sample		Single	25g	51	0		
Eggs - table eggs - Packing centre - Surveillance	private lab.	Objective sampling	Industry sampling	food sample		Single	25g	9	0		
Eggs - table eggs - Packing centre - Surveillance	private lab.	Census	HACCP and own checks	food sample		Single	25g	15	0		
Eggs - table eggs - Packing centre - Surveillance	private lab.	Objective sampling	Industry sampling	food sample		Batch	25g	113	0		
Eggs - table eggs - Packing centre - Surveillance	private lab.	Unspecified	HACCP and own checks	food sample		Single	25g	15	0		
Eggs - table eggs - Packing centre - Surveillance	private lab.	Unspecified	Industry sampling	food sample		Single	25g	268	0		
Eggs - table eggs - Packing centre - Surveillance	private lab.	Census	Industry sampling	food sample		Single	500g	151	0		
Eggs - table eggs - Packing centre - Surveillance	RVL	Unspecified	Industry sampling	food sample		Single	25g	19	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 - Packing centre - Surveillance	private lab.	Unspecified	HACCP and own checks	food sample		Single	25g	20	0		
Eggs - table eggs - Packing centre - Surveillance	private lab.	Unspecified	Not applicable	food sample		Single	25g	15	0		
Fish - raw - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample		Single	25g	35	0		
Fish - raw - Processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample		Single	25g	18	0		
Fish - raw - Processing plant - Surveillance	private lab.	Unspecified	Industry sampling	food sample		Single	25g	2	0		
Fish - raw - frozen - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample		Single	25g	5	0		
Fish - raw - frozen - Processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample		Single	25g	25	0		
Fish - raw - frozen - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample		Single	25g	24	0		
Fish - raw - frozen - Processing plant - Surveillance	RVL	Suspect sampling	Official sampling	food sample		Single	25g	90	0		
Fish - smoked - Processing plant - Surveillance	RVL	Convenience sampling	Industry sampling	food sample		Batch	25g	5	0		
Fish - smoked - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample		Batch	125g	50	0		
Fish - smoked - Processing plant - Surveillance	private lab.	Objective sampling	Official sampling	food sample		Single	25g	15	0		
Fish - smoked - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample		Single	25g	20	0		
Fish - smoked - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample		Single	25g	5	0		
Fish - smoked - Processing plant - Surveillance	private lab.	Unspecified	Industry sampling	food sample		Batch	25g	1422	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 - smoked - Processing plant - Surveillance	private lab.	Unspecified	Not applicable	food sample		Single	25g	2	0		
Fish - smoked - Processing plant - Surveillance	private lab.	Unspecified	HACCP and own checks	food sample		Batch	25g	385	0		
Fish - smoked - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample		Single	25g	5	0		
Fish - smoked - Processing plant - Surveillance	private lab.	Objective sampling	HACCP and own checks	food sample		Batch	25g	148	0		
Fish - smoked - Processing plant - Surveillance	private lab.	Objective sampling	Official and industry sampling	food sample		Single	25g	5	0		
Fish - smoked - Processing plant - Surveillance	private lab.	Unspecified	HACCP and own checks	food sample		Single	200g	5	0		
Fish - smoked - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample		Single	25g	164	0		
Fish - smoked - Processing plant - Surveillance	private lab.	Census	HACCP and own checks	food sample		Single	25g	243	0		
Fish - smoked - Processing plant - Surveillance	private lab.	Unspecified	HACCP and own checks	food sample		Single	25g	86	0		
Fishery products, unspecified - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Single	25g	15	0		
Fishery products, unspecified - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample		Batch	25g	45	0		
Fishery products, unspecified - Processing plant - Surveillance (-frozen, intend to be eaten cooked)	RVL	Census	Official sampling	food sample		Single	10g	10	0		
Fishery products, unspecified - cooked - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Batch	25g	10	0		
Fishery products, unspecified - cooked - Processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample		Single	25g	5	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 - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample		Batch	25g	5	0		
Fishery products, unspecified - cooked - Processing plant - Surveillance	private lab.	Census	HACCP and own checks	food sample		Single	25g	21	0		
Fishery products, unspecified - cooked - Processing plant - Surveillance	private lab.	Objective sampling	Official sampling	food sample		Single	25g	4	0		
Fishery products, unspecified - cooked - Processing plant - Surveillance	private lab.	Unspecified	Industry sampling	food sample		Batch	25g	420	0		
Fishery products, unspecified - cooked - Processing plant - Surveillance	private lab.	Unspecified	Not applicable	food sample > blood		Single	25g	4	0		
Fishery products, unspecified - cooked - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample		Batch	125g	10	0		
Fishery products, unspecified - cooked - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Single	25g	2	0		
Fishery products, unspecified - cooked - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample		Single	25g	115	0		
Fishery products, unspecified - cooked - Processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample		Batch	25g	10	0		
Fishery products, unspecified - cooked - Processing plant - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample		Single	25g	252	0		
Fruits and vegetables - products	RVL	Unspecified	Official and industry sampling	food sample		Single	25g	13	0		
Live bivalve molluscs - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample		Batch	25g	4	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
Molluscan shellfish - cooked - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Batch	25g	5	0		
Molluscan shellfish - cooked - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample		Single	25g	25	0		
Other food - Processing plant - Surveillance ((-lyophilised products))	RVL	Objective sampling	Industry sampling	food sample		Single	25g	14	0		
Other food - Processing plant - Surveillance ((-lyophilised products)))	RVL	Unspecified	Industry sampling	food sample		Single	25g	15	0		
Other food - Processing plant - Surveillance (-lyophilised products)	private lab.	Census	Industry sampling	food sample		Single	25g	60	0		
Other processed food products and prepared dishes - Processing plant - Surveillance	RVL	Unspecified	Official sampling	feed sample		Single	25g	171	0		
Other processed food products and prepared dishes - Processing plant - Surveillance	private lab.	Objective sampling	Official sampling	food sample		Single	25g	31	0		
Other processed food products and prepared dishes - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample		Single	25g	55	0		
Other processed food products and prepared dishes - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample		Batch	25g	5	0		
Other processed food products and prepared dishes - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample		Single	25g	128	0		
Other processed food products and prepared dishes - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample		Batch	25g	15	0		
Other processed food products and prepared dishes - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Batch	25g	41	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 processed food products and prepared dishes - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample		Batch	25g	62	0		
Other processed food products and prepared dishes - Processing plant - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample		Single	25g	5	0		
Other processed food products and prepared dishes - Processing plant - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample		Single	10g	177	2	0	0
Other processed food products and prepared dishes - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Single	25g	4	0		
Other processed food products and prepared dishes - Processing plant - Surveillance	RVL	Census	Official and industry sampling	food sample		Batch	25g	15	0		
Other processed food products and prepared dishes - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample		Single	25g	17	0		
Other processed food products and prepared dishes - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample		Batch	10g	10	0		
Other processed food products and prepared dishes - Processing plant - Surveillance ((- meet and vegetables based dishes))	RVL	Unspecified	Official sampling	food sample		Batch	25g	10	0		
Other processed food products and prepared dishes - Processing plant - Surveillance ((- meet and vegetables based dishes))	RVL	Unspecified	Official and industry sampling	food sample		Single	25g	15	0		
Other processed food products and prepared dishes - Processing plant - Surveillance (- meet and vegetables based dishes)	private lab.	Objective sampling	Industry sampling	food sample		Single	25g	15	0		
Ready-to-eat salads	private lab.	Objective sampling	Official sampling	food sample		Single	25g	4	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
Snails - Processing plant - Surveillance	RVL	Census	Official sampling	food sample		Single	25g	8	0		
Snails - Processing plant - Surveillance	RVL	Census	Official sampling	food sample		Single	25g	5	0		
Snails - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Batch	25g	15	0		
Spices and herbs	RVL	Objective sampling	Industry sampling	food sample		Single	25g	60	0		
Spices and herbs	RVL	Unspecified	Industry sampling	food sample		Single	25g	5	0		
Spices and herbs	private lab.	Census	Industry sampling	food sample		Single	25g	1745	0		

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

Table Salmonella in other food

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
All foodstuffs (- food additives)		
Confectionery products and pastes		
Confectionery products and pastes		
Confectionery products and pastes		
Confectionery products and pastes		
Confectionery products and pastes		
Crustaceans - prawns - Processing plant - Surveillance		
Crustaceans - unspecified - Processing plant - Surveillance		
Crustaceans - unspecified - cooked - Processing plant - Surveillance		
Crustaceans - unspecified - cooked - Processing plant - Surveillance		1
Crustaceans - unspecified - cooked - Processing plant - Surveillance		
Crustaceans - unspecified - cooked - Processing plant - Surveillance		
Crustaceans - unspecified - cooked - Processing plant - Surveillance		
Crustaceans - unspecified - cooked - Processing plant - Surveillance		
Egg products - Processing plant - Surveillance		

Table Salmonella in other food

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Egg products - Processing plant - Surveillance		
Egg products - Processing plant - Surveillance		
Egg products - Processing plant - Surveillance		
Egg products - Processing plant - Surveillance		
Egg products - Processing plant - Surveillance		
Egg products - Processing plant - Surveillance		
Eggs - raw material (liquid egg) for egg products - Processing plant - Surveillance		3
Eggs - raw material (liquid egg) for egg products - Processing plant - Surveillance		
Eggs - raw material (liquid egg) for egg products - Processing plant - Surveillance		
Eggs - raw material (liquid egg) for egg products - Processing plant - Surveillance		
Eggs - raw material (liquid egg) for egg products - Processing plant - Surveillance		
Eggs - raw material (liquid egg) for egg products - Processing plant - Surveillance		0
Eggs - raw material (liquid egg) for egg products - Processing plant - Surveillance		
Eggs - raw material (liquid egg) for egg products - Processing plant - Surveillance		5

Table Salmonella in other food

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

Table Salmonella in other food

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Eggs - table eggs - Packing centre - Surveillance		
Eggs - table eggs - Packing centre - Surveillance		
Eggs - table eggs - Packing centre - Surveillance		
Eggs - table eggs - Packing centre - Surveillance		
Eggs - table eggs - Packing centre - Surveillance		
Eggs - table eggs - Packing centre - Surveillance		
Eggs - table eggs - Packing centre - Surveillance		
Fish - raw - Processing plant - Surveillance		
Fish - raw - Processing plant - Surveillance		
Fish - raw - Processing plant - Surveillance		
Fish - raw - frozen - Processing plant - Surveillance		
Fish - raw - frozen - Processing plant - Surveillance		
Fish - raw - frozen - Processing plant - Surveillance		
Fish - raw - frozen - Processing plant - Surveillance		
Fish - smoked - Processing plant - Surveillance		
Fish - smoked - Processing plant - Surveillance		
Fish - smoked - Processing plant - Surveillance		

Table Salmonella in other food

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Fish - smoked - Processing plant - Surveillance		
Fish - smoked - Processing plant - Surveillance		
Fish - smoked - Processing plant - Surveillance		
Fish - smoked - Processing plant - Surveillance		
Fish - smoked - Processing plant - Surveillance		
Fish - smoked - Processing plant - Surveillance		
Fish - smoked - Processing plant - Surveillance		
Fish - smoked - Processing plant - Surveillance		
Fish - smoked - Processing plant - Surveillance		
Fish - smoked - Processing plant - Surveillance		
Fish - smoked - Processing plant - Surveillance		
Fish - smoked - Processing plant - Surveillance		
Fishery products, unspecified - Processing plant - Surveillance		
Fishery products, unspecified - Processing plant - Surveillance		
Fishery products, unspecified - Processing plant - Surveillance (-frozen, intend to be eaten cooked)		
Fishery products, unspecified - cooked - Processing plant - Surveillance		

Table Salmonella in other food

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Fishery products, unspecified - cooked - Processing plant - Surveillance		
Fishery products, unspecified - cooked - Processing plant - Surveillance		
Fishery products, unspecified - cooked - Processing plant - Surveillance		
Fishery products, unspecified - cooked - Processing plant - Surveillance		
Fishery products, unspecified - cooked - Processing plant - Surveillance		
Fishery products, unspecified - cooked - Processing plant - Surveillance		
Fishery products, unspecified - cooked - Processing plant - Surveillance		
Fishery products, unspecified - cooked - Processing plant - Surveillance		
Fishery products, unspecified - cooked - Processing plant - Surveillance		
Fishery products, unspecified - cooked - Processing plant - Surveillance		
Fishery products, unspecified - cooked - Processing plant - Surveillance		
Fruits and vegetables - products		
Live bivalve molluscs - Processing plant - Surveillance		

Table Salmonella in other food

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Molluscan shellfish - cooked - Processing plant - Surveillance		
Molluscan shellfish - cooked - Processing plant - Surveillance		
Other food - Processing plant - Surveillance ((-lyophilised products))		
Other food - Processing plant - Surveillance ((-lyophilised products)))		
Other food - Processing plant - Surveillance (-lyophilised products)		
Other processed food products and prepared dishes - Processing plant - Surveillance		
Other processed food products and prepared dishes - Processing plant - Surveillance		
Other processed food products and prepared dishes - Processing plant - Surveillance		
Other processed food products and prepared dishes - Processing plant - Surveillance		
Other processed food products and prepared dishes - Processing plant - Surveillance		
Other processed food products and prepared dishes - Processing plant - Surveillance		
Other processed food products and prepared dishes - Processing plant - Surveillance		

Table Salmonella in other food

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Other processed food products and prepared dishes - Processing plant - Surveillance		
Other processed food products and prepared dishes - Processing plant - Surveillance		
Other processed food products and prepared dishes - Processing plant - Surveillance	0	2
Other processed food products and prepared dishes - Processing plant - Surveillance		
Other processed food products and prepared dishes - Processing plant - Surveillance		
Other processed food products and prepared dishes - Processing plant - Surveillance		
Other processed food products and prepared dishes - Processing plant - Surveillance		
Other processed food products and prepared dishes - Processing plant - Surveillance ((- meet and vegetables based dishes))		
Other processed food products and prepared dishes - Processing plant - Surveillance ((- meet and vegetables based dishes))		
Other processed food products and prepared dishes - Processing plant - Surveillance (- meet and vegetables based dishes)		
Ready-to-eat salads		
Snails - Processing plant - Surveillance		

Table Salmonella in other food

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Snails - Processing plant - Surveillance		
Snails - Processing plant - Surveillance		
Spices and herbs		
Spices and herbs		
Spices and herbs		

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 - Slaughterhouse - Surveillance	RVL	Census	Industry sampling	food sample > carcase swabs		Single	400cm3	339	0		
Meat from pig - fresh - Processing plant - Surveillance	RVL	Census	Official and industry sampling	food sample > meat		Batch	10g	82	1	0	1
Meat from pig - minced meat - intended to be eaten raw - Processing plant - Surveillance	RVL	Census	Official sampling	food sample		Single	25g	5	0		
Meat from pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance	RVL	Census	Industry sampling	food sample		Single	10g	53	0		
Meat from pig - meat preparation - intended to be eaten raw - Processing plant - Surveillance	RVL	Census	Industry sampling	food sample		Single	25g	25	0		
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	RVL	Census	Industry sampling	food sample		Batch	40g	8	0		
Meat from pig - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance	RVL	Census	Industry sampling	food sample		Batch	10g	115	0		
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	RVL	Census	Industry sampling	food sample		Single	25g	14	0		
Meat from bovine animals - carcase - Slaughterhouse - Surveillance	RVL	Census	Industry sampling	food sample > carcase swabs		Single	400cm3	324	0		
Meat from bovine animals - fresh - Processing plant - Surveillance	RVL	Census	Official sampling	food sample > meat		Single	10g	168	2	0	1
Meat from bovine animals - minced meat - intended to be eaten raw - Processing plant - Surveillance	RVL	Census	Industry sampling	food sample		Batch	125g	2	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 - Processing plant - Surveillance	RVL	Census	Industry sampling	food sample		Batch	50g	13	0		
Meat from bovine animals - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	RVL	Census	Industry sampling			Single	10g	25	0		
Meat from bovine animals - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance	RVL	Census	Industry sampling	food sample		Batch	10g	37	0		
Meat from bovine animals - meat products - cooked, ready-to-eat - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Batch	10g	50	0		
Meat from sheep - carcase - Slaughterhouse - Surveillance	RVL	Objective sampling	Official sampling	food sample > carcase swabs		Batch	400cm3	10	1	0	0
Meat from sheep - fresh - Processing plant - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample > meat		Single	400cm3	60	0		
Meat from horse - carcase - Slaughterhouse - Surveillance	RVL	Objective sampling	Industry sampling	food sample > meat		Batch	25g	5	0		
Other products of animal origin - gelatin and collagen - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Single	25g	3	0		
Meat from bovine animals - carcase - Slaughterhouse - Surveillance	RVL	Census	Official and industry sampling	food sample > carcase swabs		Single	400cm3	342	1	0	0
Meat from bovine animals - carcase - Slaughterhouse - Surveillance	private lab.	Unspecified	HACCP and own checks	food sample > carcase swabs		Single	400cm3	634	0		
Meat from bovine animals - carcase - Slaughterhouse - Surveillance	RVL	Unspecified	Official sampling	food sample > carcase swabs		Single	400cm3	30	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 - carcase - Slaughterhouse - Surveillance	RVL	Unspecified	Official and industry sampling	food sample > carcase swabs		Single	400cm3	5	0		
Meat from bovine animals - carcase - Slaughterhouse - Surveillance	private lab.	Unspecified	Official and industry sampling	food sample > carcase swabs		Batch	400cm3	117	3	0	0
Meat from bovine animals - carcase - Slaughterhouse - Surveillance	RVL	Census	Industry sampling	food sample > carcase swabs		Single	400cm3	129	0		
Meat from bovine animals - carcase - Slaughterhouse - Surveillance	private lab.	Unspecified	HACCP and own checks	food sample > carcase swabs		Batch	400cm3	672	0		
Meat from bovine animals - carcase - Slaughterhouse - Surveillance	private lab.	Unspecified	Not applicable	food sample > carcase swabs		Single	400cm3	2259	0		
Meat from bovine animals - carcase - Slaughterhouse - Surveillance	RVL	Unspecified	Industry sampling	food sample > carcase swabs		Batch	400cm3	48	0		
Meat from bovine animals - carcase - Slaughterhouse - Surveillance	private lab.	Unspecified	Industry sampling	food sample > carcase swabs		Batch	400cm3	70	0		
Meat from bovine animals - carcase - Slaughterhouse - Surveillance	private lab.	Objective sampling	HACCP and own checks	food sample > carcase swabs		Batch	400cm3	2165	2	0	0
Meat from bovine animals - carcase - Slaughterhouse - Surveillance	private lab.	Census	Industry sampling	food sample > carcase swabs		Single	400cm3	1120	0		
Meat from bovine animals - carcase - Slaughterhouse - Surveillance	RVL	Census	Industry sampling	food sample > carcase swabs		Batch	400cm3	833	0		
Meat from bovine animals - carcase - Slaughterhouse - Surveillance	private lab.	Census	Industry sampling	food sample > carcase swabs		Batch	400cm3	1043	0		
Meat from bovine animals - carcase - Slaughterhouse - Surveillance	private lab.	Objective sampling	HACCP and own checks	food sample > carcase swabs		Single	400cm3	4300	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 - carcase - Slaughterhouse - Surveillance	RVL	Unspecified	Official and industry sampling	food sample > carcase swabs		Single	400cm3	714	0		
Meat from bovine animals - carcase - Slaughterhouse - Surveillance	RVL	Unspecified	Industry sampling	food sample > carcase swabs		Single	400cm3	437	0		
Meat from bovine animals - carcase - Slaughterhouse - Surveillance	RVL	Census	Official sampling	food sample > carcase swabs		Batch	400cm3	564	1	0	0
Meat from bovine animals - carcase - Slaughterhouse - Surveillance	private lab.	Census	Industry sampling	food sample > carcase swabs		Single	400cm3	863	0		
Meat from bovine animals - carcase - Slaughterhouse - Surveillance	RVL	Census	Official sampling	food sample > carcase swabs		Single	400cm	140	1	0	0
Meat from bovine animals - carcase - Slaughterhouse - Surveillance	RVL	Census	Official sampling	food sample > carcase swabs		Single	400cm3	8	0		
Meat from bovine animals - fresh - Processing plant - Surveillance	private lab.	Unspecified	HACCP and own checks	food sample > meat		Single	25g	564	0		
Meat from bovine animals - fresh - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample > meat		Batch	50g	178	0		
Meat from bovine animals - fresh - Processing plant - Surveillance	private lab.	Unspecified	Industry sampling	food sample > meat		Batch	25g	1600	5		
Meat from bovine animals - fresh - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample > meat		Single	10g	46	1	0	0
Meat from bovine animals - fresh - Processing plant - Surveillance	private lab.	Census	HACCP and own checks	food sample > meat		Batch	25g	620	0		
Meat from bovine animals - fresh - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample > meat		Single	10g	64	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 - Processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample > meat		Single	25g	414	0		
Meat from bovine animals - fresh - Processing plant - Surveillance	private lab.	Unspecified	HACCP and own checks	food sample > meat		Batch	25g	1089	0		
Meat from bovine animals - fresh - Processing plant - Surveillance	private lab.	Unspecified	Industry sampling			Batch	10g	280	0		
Meat from bovine animals - fresh - Processing plant - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample > meat		Single	10g	445	20	0	0
Meat from bovine animals - fresh - Processing plant - Surveillance	private lab.	Unspecified	Not applicable	food sample > meat		Single	25g	1136	0		
Meat from bovine animals - fresh - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample > meat		Single	25g	624	0		
Meat from bovine animals - fresh - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample > meat		Batch	25g	678	1	0	0
Meat from bovine animals - fresh - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample > meat		Batch	25g	10	0		
Meat from bovine animals - fresh - Processing plant - Surveillance	private lab.	Census	HACCP and own checks	food sample > meat		Batch	10g	780	0		
Meat from bovine animals - fresh - Processing plant - Surveillance	private lab.	Census	Official and industry sampling	food sample > meat		Batch	25g	50	0		
Meat from bovine animals - fresh - Processing plant - Surveillance	RVL	Census	Official sampling	food sample > meat		Single	25g	18	0		
Meat from bovine animals - fresh - Processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample > meat		Single	10g	105	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 - Processing plant - Surveillance	private lab.	Unspecified	Not applicable	food sample > meat		Single	25g	5	0		
Meat from bovine animals - fresh - Processing plant - Surveillance	RVL	Census	Official and industry sampling	food sample > meat		Single	25g	32	0		
Meat from bovine animals - fresh - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample > meat		Single	25g	2258	2	0	0
Meat from bovine animals - fresh - Processing plant - Surveillance	private lab.	Census	Official and industry sampling	food sample > meat		Single	25g	140	0		
Meat from bovine animals - fresh - Processing plant - Surveillance	private lab.	Census	HACCP and own checks	food sample > meat		Single	10g	120	0		
Meat from bovine animals - fresh - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample > meat		Single	25g	322	0		
Meat from bovine animals - fresh - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample > meat		Batch	25g	243	0		
Meat from bovine animals - fresh - Processing plant - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample > meat		Single	10g	15	0		
Meat from bovine animals - fresh - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample > meat		Batch	25g	264	0		
Meat from bovine animals - fresh - Processing plant - Surveillance	private lab.	Census	Official sampling	food sample > meat		Single	25g	2	0		
Meat from bovine animals - fresh - Processing plant - Surveillance	private lab.	Unspecified	Industry sampling	food sample > meat		Single	25g	2	0		
Meat from bovine animals - fresh - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample > meat		Batch	10g	110	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 raw - Processing plant - Surveillance	RVL	Census	Industry sampling	food sample > meat		Single	25g	71	0		
Meat from bovine animals - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	private lab.	Unspecified	HACCP and own checks	food sample > meat		Single	10g	379	0		
Meat from bovine animals - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample > meat		Single	10g	5	0		
Meat from bovine animals - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	private lab.	Unspecified	Industry sampling	food sample > meat		Single	10g	77	0		
Meat from bovine animals - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	RVL	Census	Official sampling	food sample > meat		Batch	50g	1	0		
Meat from bovine animals - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample > meat		Single	10g	52	1	1	0
Meat from bovine animals - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample > meat		Single	10g	413	0		
Meat from bovine animals - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample > meat		Batch	10g	10	0		
Meat from bovine animals - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample > meat		Batch	25g	10	1	0	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 - Processing plant - Surveillance	private lab.	Objective sampling	HACCP and own checks	food sample > meat		Batch	10g	262	0		
Meat from bovine animals - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	private lab.	Unspecified	Industry sampling	food sample > meat		Single	10g	5	0		
Meat from bovine animals - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample > meat		Batch	50g	28	0		
Meat from bovine animals - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	RVL	Census	Official sampling	food sample > meat		Batch	125g	1	0		
Meat from bovine animals - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample > meat		Single	25g	2	0		
Meat from bovine animals - minced meat - intended to be eaten raw - Processing plant - Surveillance	private lab.	Unspecified	Not applicable	food sample > meat		Single	10g	164	0		
Meat from bovine animals - minced meat - intended to be eaten raw - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample		Batch	10g	6	0		
Meat from bovine animals - minced meat - intended to be eaten raw - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample		Single	10g	5	0		
Meat from bovine animals - minced meat - intended to be eaten raw - Processing plant - Surveillance	private lab.	Objective sampling	Official sampling	food sample		Single	25g	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 bovine animals - minced meat - intended to be eaten raw - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample		Batch	10g	5	0		
Meat from bovine animals - minced meat - intended to be eaten raw - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample		Batch	10g	5	0		
Meat from bovine animals - minced meat - intended to be eaten raw - Processing plant - Surveillance	private lab.	Census	HACCP and own checks	food sample		Batch	25g	77	0		
Meat from bovine animals - minced meat - intended to be eaten raw - Processing plant - Surveillance	private lab.	Unspecified	HACCP and own checks	food sample		Batch	25g	120	0		
Meat from bovine animals - minced meat - intended to be eaten raw - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample		Single	25g	5	0		
Meat from bovine animals - minced meat - intended to be eaten raw - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample		Single	25g	5	0		
Meat from bovine animals - minced meat - intended to be eaten raw - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Single	25g	16	0		
Meat from bovine animals - minced meat - intended to be eaten raw - Processing plant - Surveillance	RVL	Census	Official sampling	food sample		Batch	125g	2	0		
Meat from bovine animals - minced meat - intended to be eaten raw - Processing plant - Surveillance	private lab.	Unspecified	Not applicable	food sample			25g	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 bovine animals - minced meat - intended to be eaten raw - Processing plant - Surveillance	private lab.	Objective sampling	HACCP and own checks	food sample		Batch	25g	25	0		
Meat from bovine animals - minced meat - intended to be eaten raw - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample		Batch	25g	65	0		
Meat from bovine animals - minced meat - intended to be eaten cooked - Processing plant - Surveillance	private lab.	Unspecified	Industry sampling	food sample		Batch	10g	270	0		
Meat from bovine animals - minced meat - intended to be eaten cooked - Processing plant - Surveillance	private lab.	Census	Official and industry sampling	food sample		Batch	10g	45	0		
Meat from bovine animals - minced meat - intended to be eaten cooked - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample			10g	48	0		
Meat from bovine animals - minced meat - intended to be eaten cooked - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample			10g	50	0		
Meat from bovine animals - minced meat - intended to be eaten cooked - Processing plant - Surveillance	private lab.	Census	HACCP and own checks	food sample		Single	200g	192	0		
Meat from bovine animals - minced meat - intended to be eaten cooked - Processing plant - Surveillance	private lab.	Unspecified	HACCP and own checks	food sample		Single	10g	671	0		
Meat from bovine animals - minced meat - intended to be eaten cooked - Processing plant - Surveillance	private lab.	Objective sampling	HACCP and own checks	food sample		Batch	10g	500	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 - Processing plant - Surveillance	RVL	Census	Official sampling	food sample			50g	1	0		
Meat from bovine animals - minced meat - intended to be eaten cooked - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample		Batch	125g	265	14	0	0
Meat from bovine animals - minced meat - intended to be eaten cooked - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample		Batch	10g	185	0		
Meat from bovine animals - minced meat - intended to be eaten cooked - Processing plant - Surveillance	RVL	Census	Official sampling	food sample > meat			10g	16	0		
Meat from bovine animals - minced meat - intended to be eaten cooked - Processing plant - Surveillance	private lab.	Unspecified	Not applicable	food sample		Single	10g	223	0		
Meat from bovine animals - minced meat - intended to be eaten cooked - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample		Single	10g	5	0		
Meat from bovine animals - minced meat - intended to be eaten cooked - Processing plant - Surveillance	RVL	Census	Official and industry sampling	food sample			10g	40	0		
Meat from bovine animals - minced meat - intended to be eaten cooked - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample		Single	10g	5	0		
Meat from bovine animals - minced meat - intended to be eaten cooked - Processing plant - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample			10g	50	1	0	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 - Processing plant - Surveillance	private lab.	Census	HACCP and own checks	food sample		Batch	10g	230	0		
Meat from bovine animals - minced meat - intended to be eaten cooked - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample		Single	25g	312	0		
Meat from bovine animals - minced meat - intended to be eaten cooked - Processing plant - Surveillance	private lab.	Unspecified	HACCP and own checks	food sample		Batch	10g	150	0		
Meat from bovine animals and pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample		Single	10g	100	0		
Meat from bovine animals and pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample		Batch	10g	85	0		
Meat from bovine animals and pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample		Batch	50g	141	0		
Meat from bovine animals and pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample > carcase swabs		Batch	50g	9	0		
Meat from bovine animals and pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Batch	10g	33	0		
Meat from bovine animals and pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample		Single	10g	410	8	0	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 - Processing plant - Surveillance	private lab.	Unspecified	Not applicable	food sample		Single	10g	78	0		
Meat from bovine animals and pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample		Batch	10g	10	0		
Meat from bovine animals and pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample		Single	10g	25	0		
Meat from bovine animals and pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample		Single	10g	40	0		
Meat from bovine animals and pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample		Batch	25g	5	0		
Meat from bovine animals and pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample		Single	25g	10	0		
Meat from bovine animals and pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample		Batch	50g	8	0		
Meat from deer (venison) - fresh - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample > meat		Single	25g	1	0		
Meat from pig - carcase - Slaughterhouse - Surveillance	private lab	Unspecified	HACCP and own checks	food sample > carcase swabs		Batch	400cm3	3120	0		
Meat from pig - carcase - Slaughterhouse - Surveillance	RVL	Census	Official and industry sampling	food sample > carcase swabs		Batch	400cm3	276	1	0	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 - carcase - Slaughterhouse - Surveillance	private lab	Unspecified	HACCP and own checks	food sample > carcase swabs		Single	400cm3	469	0		
Meat from pig - carcase - Slaughterhouse - Surveillance	RVL	Unspecified	Industry sampling	food sample > carcase swabs		Single	300cm3	53	1	0	0
Meat from pig - carcase - Slaughterhouse - Surveillance	private lab.	Census	Industry sampling	food sample > carcase swabs		Batch	400cm3	1485	0		
Meat from pig - carcase - Slaughterhouse - Surveillance	private lab	Unspecified	Industry sampling	food sample > carcase swabs		Batch	400cm3	2392	0		
Meat from pig - carcase - Slaughterhouse - Surveillance	RVL	Unspecified	Industry sampling	food sample > carcase swabs		Single	400cm3	1193	0		
Meat from pig - carcase - Slaughterhouse - Surveillance	private lab.	Objective sampling	Industry sampling	food sample > carcase swabs		Batch	400cm3	12	0		
Meat from pig - carcase - Slaughterhouse - Surveillance	private lab	Unspecified	Not applicable	food sample > carcase swabs		Single	400cm3	9120	0		
Meat from pig - carcase - Slaughterhouse - Surveillance	private lab.	Census	Official and industry sampling	food sample > carcase swabs		Single	400cm3	260	0		
Meat from pig - carcase - Slaughterhouse - Surveillance	private lab.	Census	Industry sampling	food sample > carcase swabs		Single	400cm3	1727	2	0	0
Meat from pig - carcase - Slaughterhouse - Surveillance	RVL	Unspecified	Official sampling	food sample > carcase swabs		Single	400cm3	239	2	0	0
Meat from pig - carcase - Slaughterhouse - Surveillance	private lab.	Census	Industry sampling	food sample > carcase swabs		Single	400cm3	1329	0		
Meat from pig - carcase - Slaughterhouse - Surveillance	private lab.	Objective sampling	HACCP and own checks	food sample > carcase swabs		Batch	400cm3	5100	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 - Slaughterhouse - Surveillance	RVL	Objective sampling	Official sampling	food sample > carcase swabs		Single	400cm3	852	2	0	0
Meat from pig - carcase - Slaughterhouse - Surveillance	RVL	Census	Official sampling	food sample > carcase swabs		Single	400cm3	502	7	0	0
Meat from pig - carcase - Slaughterhouse - Surveillance	RVL	Objective sampling	Industry sampling	food sample > carcase swabs		Batch	400cm3	597	6	0	0
Meat from pig - carcase - Slaughterhouse - Surveillance	RVL	Unspecified	Official sampling	food sample > carcase swabs		Single	300cm3	55	2	0	2
Meat from pig - carcase - Slaughterhouse - Surveillance	RVL	Objective sampling	Official sampling	food sample > carcase swabs		Batch	400cm3	966	16	0	0
Meat from pig - carcase - Slaughterhouse - Surveillance	RVL	Objective sampling	Official sampling	food sample		Single	300cm3	55	0		
Meat from pig - carcase - Slaughterhouse - Surveillance	RVL	Objective sampling	Industry sampling	food sample > carcase swabs		Single	400cm3	2853	6	0	0
Meat from pig - carcase - Slaughterhouse - Surveillance	RVL	Unspecified	Official sampling	food sample > carcase swabs		Batch	400cm3	40	0		
Meat from pig - carcase - Slaughterhouse - Surveillance	private lab.	Objective sampling	HACCP and own checks	food sample > carcase swabs		Single	400cm3	3500	0		
Meat from pig - carcase - Slaughterhouse - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample > carcase swabs		Single	400cm3	1662	0		
Meat from pig - carcase - Slaughterhouse - Surveillance	RVL	Unspecified	Industry sampling	food sample > carcase swabs		Batch	400cm3	1223	0		
Meat from pig - carcase - Slaughterhouse - Surveillance	RVL	Unspecified	Official and industry sampling	food sample > carcase swabs		Single	400cm3	1816	2	0	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 - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample > meat		Batch	50g	5	0		
Meat from pig - fresh - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample > meat		Single	10g	5	0		
Meat from pig - fresh - Processing plant - Surveillance	private lab.	Unspecified	Industry sampling	food sample > meat		Batch	10g	550	0		
Meat from pig - fresh - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample > meat		Batch	10g	15	0		
Meat from pig - fresh - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample > meat		Batch	50g	176	0		
Meat from pig - fresh - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample > meat		Batch	25g	70	0		
Meat from pig - fresh - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample > meat		Batch	25g	427	0		
Meat from pig - fresh - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample > meat		Batch	10g	5	0		
Meat from pig - fresh - Processing plant - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample > meat		Single	10g	76	0		
Meat from pig - fresh - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample > meat		Single	25g	124	0		
Meat from pig - fresh - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample > meat		Single	25g	27	0		
Meat from pig - fresh - Processing plant - Surveillance	private lab.	Unspecified	Not applicable	food sample > meat		Single	25g	3184	27	0	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 - Processing plant - Surveillance	private lab.	Unspecified	HACCP and own checks	food sample > meat		Single	25g	883	15	0	0
Meat from pig - fresh - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Single	25g	253	1	0	0
Meat from pig - fresh - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Batch	10g	30	0		
Meat from pig - fresh - Processing plant - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample > meat		Single	10g	9	2	0	0
Meat from pig - fresh - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample > meat		Single	25g	4	0		
Meat from pig - fresh - Processing plant - Surveillance	private lab.	Census	HACCP and own checks	food sample > meat		Batch	10g	4055	15	0	0
Meat from pig - fresh - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample > meat		Batch	325g	10	0		
Meat from pig - fresh - Processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample > meat		Single	10g	40	0		
Meat from pig - fresh - Processing plant - Surveillance	private lab.	Unspecified	HACCP and own checks	food sample > meat		Batch	25g	75	0		
Meat from pig - fresh - Processing plant - Surveillance	private lab.	Census	HACCP and own checks	food sample > meat		Batch	10g	2600	10	0	0
Meat from pig - fresh - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample > meat		Batch	25g	30	0		
Meat from pig - fresh - Processing plant - Surveillance	private lab.	Objective sampling	HACCP and own checks	food sample > meat		Batch	25g	1250	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 - Processing plant - Surveillance	private lab.	Unspecified	Not applicable	food sample > meat		Batch	25g	548	0		
Meat from pig - fresh - Processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample > meat		Single	25g	39	0		
Meat from pig - fresh - Processing plant - Surveillance	private lab.	Unspecified	Industry sampling	food sample > meat		Single	25g	6	0		
Meat from pig - fresh - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample > meat		Single	25g	277	0		
Meat from pig - fresh - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample > meat		Single	25g	20	0		
Meat from pig - fresh - Processing plant - Surveillance	private lab.	Objective sampling	Official sampling	food sample > meat		Single	25g	24	0		
Meat from pig - fresh - Processing plant - Surveillance	private lab.	Unspecified	Not applicable	food sample > meat		Single	10g	12	1	0	0
Meat from pig - fresh - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample > meat		Single	10g	7	0		
Meat from pig - fresh - Processing plant - Surveillance	private lab.	Unspecified	Industry sampling	food sample > meat		Batch	25g	2200	0		
Meat from pig - fresh - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Batch	25g	247	1	0	0
Meat from pig - fresh - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample > meat		Single	10g	41	1	0	1
Meat from pig - fresh - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample > meat		Batch	25g	967	13	0	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 - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Batch	25g	335	4	0	0
Meat from pig - meat preparation - intended to be eaten raw - Processing plant - Surveillance	RVL	Census	Official sampling	food sample		Single	25g	55	5		
Meat from pig - meat preparation - intended to be eaten raw - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample		Single	25g	70	3	3	0
Meat from pig - meat preparation - intended to be eaten raw - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample		Batch	25g	113	0		
Meat from pig - meat preparation - intended to be eaten raw - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample		Batch	10g	5	0		
Meat from pig - meat preparation - intended to be eaten raw - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample		Single	25g	255	0		
Meat from pig - meat preparation - intended to be eaten raw - Processing plant - Surveillance	private lab.	Unspecified	Industry sampling	food sample		Batch	25g	1540	52	0	0
Meat from pig - meat preparation - intended to be eaten raw - Processing plant - Surveillance	private lab.	Census	HACCP and own checks	food sample		Batch	25g	45	0		
Meat from pig - meat preparation - intended to be eaten raw - Processing plant - Surveillance	RVL	Census	Official sampling	food sample		Batch	125g	1	0		
Meat from pig - meat preparation - intended to be eaten raw - Processing plant - Surveillance	private lab.	Unspecified	Not applicable	food sample		Single	25g	4	0		
Meat from pig - meat preparation - intended to be eaten raw - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample		Batch	125g	379	0		
Meat from pig - meat preparation - intended to be eaten raw - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample		Batch	25g	185	1	0	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 - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample		Single	10g	40	1	0	0
Meat from pig - meat preparation - intended to be eaten raw - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample > meat		Single	25g	25	0		
Meat from pig - meat preparation - intended to be eaten raw - Processing plant - Surveillance	private lab.	Unspecified	Not applicable	food sample		Single	25g	672	0		
Meat from pig - meat preparation - intended to be eaten raw - Processing plant - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample		Single	25g	215	0		
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample		Single	25g	20	0		
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample		Batch	10g	420	5	0	0
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	private lab.	Unspecified	HACCP and own checks	food sample		Single	10g	472	5	0	0
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample		Single	10g	982	11	0	1
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	RVL	Census	Industry sampling	food sample		Batch	10g	21	0		
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample		Single	10g	678	0		
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample		Single	10g	165	0		
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	private lab.	Census	HACCP and own checks	food sample		Batch	10g	4250	5	0	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 - Processing plant - Surveillance	RVL	Census	Official and industry sampling	food sample		Batch	10g	252	0		
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	private lab.	Unspecified	HACCP and own checks	food sample		Batch	10g	495	0		
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample		Batch	10g	202	5	0	0
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	RVL	Census	Official sampling	food sample		Batch	50g	30	0		
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample		Batch	25g	28	0		
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	private lab.	Unspecified	Not applicable	food sample		Single	10g	257	12	0	0
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	RVL	Census	Official sampling	food sample		Single	10g	220	0		
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample		Single	25g	2	0		
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample		Single	25g	6	0		
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample		Single	10g	1330	0		
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	RVL	Census	Industry sampling	food sample		Batch	50g	32	0		
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample		Single	25g	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 pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample		Batch	25g	20	0		
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample		Single	10g	145	4	0	4
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample		Batch	50g	967	0		
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	RVL	Census	Industry sampling	food sample		Batch	10g	800	0		
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	RVL	Census	Industry sampling	food sample		Single	10g	465	3	0	0
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample		Batch	10g	316	0		
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample		Single	1000g	435	13	0	0
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample		Single	25g	50	0		
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample		Single	25g	95	0		
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample		Single	500g	130	0		
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	RVL	Objective sampling	HACCP and own checks	food sample		Single	25g	842	0		
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	private lab.	Unspecified	Industry sampling	food sample		Batch	10g	2300	52	0	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 - Processing plant - Surveillance	private lab.	Census	HACCP and own checks	food sample		Batch	10g	2579	0		
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample		Single	500g	145	1	0	0
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	private lab.	Unspecified	Not applicable	food sample		Single	25g	264	0		
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample		Batch	25g	66	0		
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	RVL	Census	Official sampling	food sample		Batch	125g	1	0		
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample		Batch	325g	15	0		
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample		Single	25g	45	0		
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Single	25g	15	0		
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample		Batch	25g	671	2	0	0
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample		Batch	325g	3	0		
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Batch	25g	418	0		
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample		Single	25g	1267	1	0	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 - Processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample		Single	25g	449	0		
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample		Single	10g	462	0		
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample		Single	25g	1026	5	0	0
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample		Single	25g	10	0		
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample		Batch	25g	156	0		
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	private lab.	Unspecified	HACCP and own checks	food sample		Batch	25g	11643	63	0	0
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	RVL	Census	Official sampling	food sample		Single	10g	15	0		
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample		Batch	10g	6	0		
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	private lab.	Unspecified	Industry sampling	food sample		Batch	25g	2900	0		
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	RVL	Census	Official sampling	food sample		Single	25g	10	0		
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample		Single	25g	823	2	0	1
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	private lab.	Unspecified	Not applicable	food sample		Single	25g	2418	3	0	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 - Processing plant - Surveillance	private lab.	Unspecified	Industry sampling	food sample		Single	25g	64	0		
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample		Single	25g	590	0		
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample		Single	25g	105	0		
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample		Batch	25g	5	0		
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample		Batch	10g	10	0		
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample		Batch	125g	1242	11	0	0
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	private lab.	Objective sampling	Official sampling	food sample		Single	25g	30	0		
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Batch	325g	5	0		
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample		Single	25g	12	0		
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample		Batch	25g	737	0		
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	private lab.	Unspecified	HACCP and own checks	food sample		Single	25g	382	0		
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	private lab.	Objective sampling	HACCP and own checks	food sample		Batch	25g	2610	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 - Processing plant - Surveillance	RVL	Census	Official sampling	food sample		Single	325g	2	0		
Meat from pig - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance	private lab.	Unspecified	HACCP and own checks	food sample		Single	200g	2117	0		
Meat from pig - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance	private lab.	Census	HACCP and own checks	food sample		Single	10g	248	0		
Meat from pig - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample		Single	10g	1152	0		
Meat from pig - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance	private lab.	Unspecified	Industry sampling	food sample		Batch	10g	1000	0		
Meat from pig - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance	private lab.	Objective sampling	Official and industry sampling	food sample		Single	10g	110	0		
Meat from pig - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample		Single	10g	160	0		
Meat from pig - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance	private lab.	Unspecified	Not applicable	food sample		Single	10g	1020	0		
Meat from pig - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample		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 pig - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance	private lab.	Unspecified	Industry sampling	food sample		Single	25g	5	0		
Meat from pig - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample		Batch	10g	1125	10	0	0
Meat from pig - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample		Batch	10g	145	0		
Meat from pig - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample		Single	10g	821	2	0	0
Meat from pig - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample		Batch	10g	64	0		
Meat from pig - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample		Batch	50g	225	0		
Meat from pig - mechanically separated meat (MSM) - Processing plant - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample		Single	10g	25	0		
Meat from pig - mechanically separated meat (MSM) - Processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample		Single	10g	5	0		
Meat from pig - mechanically separated meat (MSM) - Processing plant - Surveillance	RVL	Census	Official sampling	food sample		Single	10g	20	0		
Meat from pig - mechanically separated meat (MSM) - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample		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 pig - mechanically separated meat (MSM) - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample		Batch	10g	110	0		
Meat from pig - mechanically separated meat (MSM) - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample > blood		Single	10g	30	0		
Meat from pig - mechanically separated meat (MSM) - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample		Batch	10g	30	0		
Meat from pig - mechanically separated meat (MSM) - Processing plant - Surveillance	RVL	Unspecified	Not applicable	food sample		Single	10g	5	0		
Meat from pig - minced meat - intended to be eaten raw - Processing plant - Surveillance	private lab.	Census	HACCP and own checks	food sample		Batch	25g	14	0		
Meat from pig - minced meat - intended to be eaten raw - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample		Single	200g	118	0		
Meat from pig - minced meat - intended to be eaten raw - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample		Batch	25g	109	1	0	0
Meat from pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample		Single	10g	235	0		
Meat from pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample		Batch	10g	143	0		
Meat from pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample		Single	10g	68	0		
Meat from pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample		Single	10g	195	0		
Meat from pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance	RLV	Census	Official sampling	food sample		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 - Processing plant - Surveillance	private lab.	Census	HACCP and own checks	food sample		Single	200g	2112	0		
Meat from pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance	private lab.	Unspecified	HACCP and own checks	food sample		Batch	10g	813	0		
Meat from pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance	private lab.	Unspecified	Not applicable	food sample		Single	25g	11	2	0	0
Meat from pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample		Batch	50g	618	0		
Meat from pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample		Batch	25g	245	0		
Meat from pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance	private lab.	Unspecified	HACCP and own checks	food sample		Batch	25g	1678	6	0	0
Meat from pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample		Single	25g	34	0		
Meat from pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance	private lab.	Unspecified	Not applicable	food sample		Single	10g	1724	5	0	0
Meat from pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample		Batch	25g	60	1	0	0
Meat from pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample		Batch	10g	1204	4	0	0
Meat from pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample		Single	25g	35	0		
Meat from pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample		Single	500g	755	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 - Processing plant - Surveillance	RVL	Census	Official and industry sampling	food sample		Batch	10g	1166	11	0	9
Meat from pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample		Single	10g	275	1	0	0
Meat from pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Batch	50g	22	0		
Meat from pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample		Single	25g	1361	16	1	0
Meat from pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Batch	10g	510	7	0	0
Meat from pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample		Single	1g	115	0		
Meat from pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample		Single	25g	5	0		
Meat from pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample		Single	10g	1184	0		
Meat from pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample		Single	10g	1096	0		
Meat from pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance	private lab.	Objective sampling	HACCP and own checks	food sample		Batch	10g	1150	0		
Meat from pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance	private lab.	Census	HACCP and own checks	food sample		Batch	10g	5400	10	0	0
Meat from pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample		Batch	25g	1000	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 - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample		Batch	10g	666	1	0	0
Meat from pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance	private lab.	Unspecified	HACCP and own checks	food sample		Single	10g	2640	8	0	0
Meat from pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample		Batch	25g	25	0		
Meat from pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance	RVL	Census	Official sampling	food sample		Batch	50g	14	0		
Meat from rabbit - fresh - Processing plant - Surveillance	RVL	Census	Official sampling	food sample > meat		Single	25g	1	0		
Meat from rabbit - meat products - pâté	RVL	Unspecified	Industry sampling	food sample		Batch	25g	10	0		
Meat from rabbit - meat products - pâté	RVL	Unspecified	Industry sampling	food sample		Single	25g	2	0		
Meat from sheep - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample		Batch	25g	5	0		
Meat from wild boar - fresh - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample > meat		Batch	25g	30	6	0	0
Meat from wild boar - meat products (- cold meat)	RVL	Unspecified	Industry sampling	food sample		Single	25g	4	0		
Other products of animal origin ((- animal fats))	RVL	Objective sampling	Official sampling	food sample		Batch	25g	5	0		
Other products of animal origin ((- animal fats))	RVL	Objective sampling	Industry sampling	food sample		Batch	25g	25	0		
Other products of animal origin ((- animal fats))	private lab.	Census	Industry sampling	food sample		Single	25g	140	0		
Other products of animal origin ((- animal fats))	private lab.	Unspecified	Official and industry sampling	food sample		Single	25g	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
Other products of animal origin ((- animal fats))	RVL	Objective sampling	Industry sampling	food sample		Single	25g	180	3	0	0
Other products of animal origin ((- animal fats)) [1)]	private lab.	Objective sampling	Industry sampling	food sample		Batch	25g	33	0		
Other products of animal origin ((- animal fats))	RVL	Objective sampling	Official and industry sampling	food sample		Single	25g	15	0		
Other products of animal origin ((- animal fats))	RVL	Objective sampling	Official sampling	food sample		Batch	25g	50	1	0	0
Other products of animal origin ((- animal fats))	RVL	Objective sampling	Official sampling	food sample		Single	25g	1	0		

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Meat from pig - carcase - Slaughterhouse - Surveillance		
Meat from pig - fresh - Processing plant - Surveillance	0	0
Meat from pig - minced meat - intended to be eaten raw - Processing plant - Surveillance		
Meat from pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance		
Meat from pig - meat preparation - intended to be eaten raw - Processing plant - Surveillance		
Meat from pig - meat preparation - intended to be eaten cooked - 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 - Processing plant - Surveillance		
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance		
Meat from bovine animals - carcase - Slaughterhouse - Surveillance		
Meat from bovine animals - fresh - Processing plant - Surveillance	0	1
Meat from bovine animals - minced meat - intended to be eaten raw - Processing plant - Surveillance		
Meat from bovine animals - minced meat - intended to be eaten cooked - Processing plant - Surveillance		
Meat from bovine animals - meat preparation - intended to be eaten cooked - Processing plant - Surveillance		
Meat from bovine animals - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance		
Meat from bovine animals - meat products - cooked, ready-to-eat - Processing plant - Surveillance		
Meat from sheep - carcase - Slaughterhouse - Surveillance	0	1

Table Salmonella in red meat and products thereof

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Meat from sheep - fresh - Processing plant - Surveillance		
Meat from horse - carcase - Slaughterhouse - Surveillance		
Other products of animal origin - gelatin and collagen - Processing plant - Surveillance		
Meat from bovine animals - carcase - Slaughterhouse - Surveillance	0	1
Meat from bovine animals - carcase - Slaughterhouse - Surveillance		
Meat from bovine animals - carcase - Slaughterhouse - Surveillance		
Meat from bovine animals - carcase - Slaughterhouse - Surveillance		
Meat from bovine animals - carcase - Slaughterhouse - Surveillance	0	3
Meat from bovine animals - carcase - Slaughterhouse - Surveillance		
Meat from bovine animals - carcase - Slaughterhouse - Surveillance		
Meat from bovine animals - carcase - Slaughterhouse - Surveillance		
Meat from bovine animals - carcase - Slaughterhouse - Surveillance		

Table Salmonella in red meat and products thereof

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Meat from bovine animals - carcase - Slaughterhouse - Surveillance		
Meat from bovine animals - carcase - Slaughterhouse - Surveillance	0	2
Meat from bovine animals - carcase - Slaughterhouse - Surveillance		
Meat from bovine animals - carcase - Slaughterhouse - Surveillance		
Meat from bovine animals - carcase - Slaughterhouse - Surveillance		
Meat from bovine animals - carcase - Slaughterhouse - Surveillance		
Meat from bovine animals - carcase - Slaughterhouse - Surveillance		
Meat from bovine animals - carcase - Slaughterhouse - Surveillance		
Meat from bovine animals - carcase - Slaughterhouse - Surveillance	0	1
Meat from bovine animals - carcase - Slaughterhouse - Surveillance		
Meat from bovine animals - carcase - Slaughterhouse - Surveillance	0	1
Meat from bovine animals - carcase - Slaughterhouse - Surveillance		

Table Salmonella in red meat and products thereof

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Meat from bovine animals - fresh - Processing plant - Surveillance		
Meat from bovine animals - fresh - Processing plant - Surveillance		
Meat from bovine animals - fresh - Processing plant - Surveillance		5
Meat from bovine animals - fresh - Processing plant - Surveillance	0	1
Meat from bovine animals - fresh - Processing plant - Surveillance		
Meat from bovine animals - fresh - Processing plant - Surveillance		
Meat from bovine animals - fresh - Processing plant - Surveillance		
Meat from bovine animals - fresh - Processing plant - Surveillance		
Meat from bovine animals - fresh - Processing plant - Surveillance		
Meat from bovine animals - fresh - Processing plant - Surveillance	0	20
Meat from bovine animals - fresh - Processing plant - Surveillance		
Meat from bovine animals - fresh - 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 - Processing plant - Surveillance	0	1
Meat from bovine animals - fresh - Processing plant - Surveillance		
Meat from bovine animals - fresh - Processing plant - Surveillance		
Meat from bovine animals - fresh - Processing plant - Surveillance		
Meat from bovine animals - fresh - Processing plant - Surveillance		
Meat from bovine animals - fresh - Processing plant - Surveillance		
Meat from bovine animals - fresh - Processing plant - Surveillance		
Meat from bovine animals - fresh - Processing plant - Surveillance		
Meat from bovine animals - fresh - Processing plant - Surveillance	0	2
Meat from bovine animals - fresh - Processing plant - Surveillance		
Meat from bovine animals - fresh - Processing plant - Surveillance		
Meat from bovine animals - fresh - 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 - Processing plant - Surveillance		
Meat from bovine animals - fresh - Processing plant - Surveillance		
Meat from bovine animals - fresh - Processing plant - Surveillance		
Meat from bovine animals - fresh - Processing plant - Surveillance		
Meat from bovine animals - fresh - Processing plant - Surveillance		
Meat from bovine animals - fresh - Processing plant - Surveillance		
Meat from bovine animals - meat preparation - intended to be eaten raw - Processing plant - Surveillance		
Meat from bovine animals - meat preparation - intended to be eaten cooked - Processing plant - Surveillance		
Meat from bovine animals - meat preparation - intended to be eaten cooked - Processing plant - Surveillance		
Meat from bovine animals - meat preparation - intended to be eaten cooked - Processing plant - Surveillance		
Meat from bovine animals - meat preparation - intended to be eaten cooked - 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 - Processing plant - Surveillance	0	0
Meat from bovine animals - meat preparation - intended to be eaten cooked - Processing plant - Surveillance		
Meat from bovine animals - meat preparation - intended to be eaten cooked - Processing plant - Surveillance		
Meat from bovine animals - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	0	1
Meat from bovine animals - meat preparation - intended to be eaten cooked - Processing plant - Surveillance		
Meat from bovine animals - meat preparation - intended to be eaten cooked - Processing plant - Surveillance		
Meat from bovine animals - meat preparation - intended to be eaten cooked - Processing plant - Surveillance		
Meat from bovine animals - meat preparation - intended to be eaten cooked - Processing plant - Surveillance		
Meat from bovine animals - meat preparation - intended to be eaten cooked - 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 - Processing plant - Surveillance		
Meat from bovine animals - minced meat - intended to be eaten raw - Processing plant - Surveillance		
Meat from bovine animals - minced meat - intended to be eaten raw - Processing plant - Surveillance		
Meat from bovine animals - minced meat - intended to be eaten raw - Processing plant - Surveillance		
Meat from bovine animals - minced meat - intended to be eaten raw - Processing plant - Surveillance		
Meat from bovine animals - minced meat - intended to be eaten raw - Processing plant - Surveillance		
Meat from bovine animals - minced meat - intended to be eaten raw - Processing plant - Surveillance		
Meat from bovine animals - minced meat - intended to be eaten raw - Processing plant - Surveillance		
Meat from bovine animals - minced meat - intended to be eaten raw - 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 - Processing plant - Surveillance		
Meat from bovine animals - minced meat - intended to be eaten raw - Processing plant - Surveillance		
Meat from bovine animals - minced meat - intended to be eaten raw - Processing plant - Surveillance		
Meat from bovine animals - minced meat - intended to be eaten raw - Processing plant - Surveillance		
Meat from bovine animals - minced meat - intended to be eaten raw - Processing plant - Surveillance		
Meat from bovine animals - minced meat - intended to be eaten raw - Processing plant - Surveillance		
Meat from bovine animals - minced meat - intended to be eaten cooked - Processing plant - Surveillance		
Meat from bovine animals - minced meat - intended to be eaten cooked - Processing plant - Surveillance		
Meat from bovine animals - minced meat - intended to be eaten cooked - 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 - Processing plant - Surveillance		
Meat from bovine animals - minced meat - intended to be eaten cooked - Processing plant - Surveillance		
Meat from bovine animals - minced meat - intended to be eaten cooked - Processing plant - Surveillance		
Meat from bovine animals - minced meat - intended to be eaten cooked - Processing plant - Surveillance		
Meat from bovine animals - minced meat - intended to be eaten cooked - Processing plant - Surveillance		
Meat from bovine animals - minced meat - intended to be eaten cooked - Processing plant - Surveillance	0	14
Meat from bovine animals - minced meat - intended to be eaten cooked - Processing plant - Surveillance		
Meat from bovine animals - minced meat - intended to be eaten cooked - Processing plant - Surveillance		
Meat from bovine animals - minced meat - intended to be eaten cooked - 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 - Processing plant - Surveillance		
Meat from bovine animals - minced meat - intended to be eaten cooked - Processing plant - Surveillance		
Meat from bovine animals - minced meat - intended to be eaten cooked - Processing plant - Surveillance		
Meat from bovine animals - minced meat - intended to be eaten cooked - Processing plant - Surveillance	0	1
Meat from bovine animals - minced meat - intended to be eaten cooked - Processing plant - Surveillance		
Meat from bovine animals - minced meat - intended to be eaten cooked - Processing plant - Surveillance		
Meat from bovine animals - minced meat - intended to be eaten cooked - Processing plant - Surveillance		
Meat from bovine animals and pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance		
Meat from bovine animals and pig - minced meat - intended to be eaten cooked - 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 - Processing plant - Surveillance		
Meat from bovine animals and pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance		
Meat from bovine animals and pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance		
Meat from bovine animals and pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance	0	8
Meat from bovine animals and pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance		
Meat from bovine animals and pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance		
Meat from bovine animals and pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance		
Meat from bovine animals and pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance		
Meat from bovine animals and pig - minced meat - intended to be eaten cooked - 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 - Processing plant - Surveillance		
Meat from bovine animals and pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance		
Meat from deer (venison) - fresh - Processing plant - Surveillance		
Meat from pig - carcase - Slaughterhouse - Surveillance		
Meat from pig - carcase - Slaughterhouse - Surveillance	0	0
Meat from pig - carcase - Slaughterhouse - Surveillance		
Meat from pig - carcase - Slaughterhouse - Surveillance	0	1
Meat from pig - carcase - Slaughterhouse - Surveillance		
Meat from pig - carcase - Slaughterhouse - Surveillance		
Meat from pig - carcase - Slaughterhouse - Surveillance		
Meat from pig - carcase - Slaughterhouse - Surveillance		
Meat from pig - carcase - Slaughterhouse - Surveillance		

Table Salmonella in red meat and products thereof

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Meat from pig - carcase - Slaughterhouse - Surveillance		
Meat from pig - carcase - Slaughterhouse - Surveillance	0	2
Meat from pig - carcase - Slaughterhouse - Surveillance	0	2
Meat from pig - carcase - Slaughterhouse - Surveillance		
Meat from pig - carcase - Slaughterhouse - Surveillance		
Meat from pig - carcase - Slaughterhouse - Surveillance	0	2
Meat from pig - carcase - Slaughterhouse - Surveillance	0	7
Meat from pig - carcase - Slaughterhouse - Surveillance	0	6
Meat from pig - carcase - Slaughterhouse - Surveillance	0	0
Meat from pig - carcase - Slaughterhouse - Surveillance	0	16
Meat from pig - carcase - Slaughterhouse - Surveillance		
Meat from pig - carcase - Slaughterhouse - Surveillance	0	6

Table Salmonella in red meat and products thereof

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Meat from pig - carcase - Slaughterhouse - Surveillance		
Meat from pig - carcase - Slaughterhouse - Surveillance		
Meat from pig - carcase - Slaughterhouse - Surveillance		
Meat from pig - carcase - Slaughterhouse - Surveillance		
Meat from pig - carcase - Slaughterhouse - Surveillance	0	2
Meat from pig - fresh - Processing plant - Surveillance		
Meat from pig - fresh - Processing plant - Surveillance		
Meat from pig - fresh - Processing plant - Surveillance		
Meat from pig - fresh - Processing plant - Surveillance		
Meat from pig - fresh - Processing plant - Surveillance		
Meat from pig - fresh - Processing plant - Surveillance		
Meat from pig - fresh - Processing plant - Surveillance		

Table Salmonella in red meat and products thereof

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Meat from pig - fresh - Processing plant - Surveillance		
Meat from pig - fresh - Processing plant - Surveillance		
Meat from pig - fresh - Processing plant - Surveillance		
Meat from pig - fresh - Processing plant - Surveillance		
Meat from pig - fresh - Processing plant - Surveillance	0	27
Meat from pig - fresh - Processing plant - Surveillance	0	15
Meat from pig - fresh - Processing plant - Surveillance	0	1
Meat from pig - fresh - Processing plant - Surveillance		
Meat from pig - fresh - Processing plant - Surveillance	0	2
Meat from pig - fresh - Processing plant - Surveillance		
Meat from pig - fresh - Processing plant - Surveillance	0	15
Meat from pig - fresh - Processing plant - Surveillance		

Table Salmonella in red meat and products thereof

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Meat from pig - fresh - Processing plant - Surveillance		
Meat from pig - fresh - Processing plant - Surveillance		
Meat from pig - fresh - Processing plant - Surveillance	0	10
Meat from pig - fresh - Processing plant - Surveillance		
Meat from pig - fresh - Processing plant - Surveillance		
Meat from pig - fresh - Processing plant - Surveillance		
Meat from pig - fresh - Processing plant - Surveillance		
Meat from pig - fresh - Processing plant - Surveillance		
Meat from pig - fresh - Processing plant - Surveillance		
Meat from pig - fresh - Processing plant - Surveillance		
Meat from pig - fresh - Processing plant - Surveillance		
Meat from pig - fresh - Processing plant - Surveillance	0	1

Table Salmonella in red meat and products thereof

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Meat from pig - fresh - Processing plant - Surveillance		
Meat from pig - fresh - Processing plant - Surveillance		
Meat from pig - fresh - Processing plant - Surveillance	0	1
Meat from pig - fresh - Processing plant - Surveillance	0	0
Meat from pig - fresh - Processing plant - Surveillance	0	13
Meat from pig - meat preparation - intended to be eaten raw - Processing plant - Surveillance	0	4
Meat from pig - meat preparation - intended to be eaten raw - Processing plant - Surveillance		5
Meat from pig - meat preparation - intended to be eaten raw - Processing plant - Surveillance	0	0
Meat from pig - meat preparation - intended to be eaten raw - Processing plant - Surveillance		
Meat from pig - meat preparation - intended to be eaten raw - Processing plant - Surveillance		
Meat from pig - meat preparation - intended to be eaten raw - Processing plant - Surveillance		
Meat from pig - meat preparation - intended to be eaten raw - Processing plant - Surveillance	0	52

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 - Processing plant - Surveillance		
Meat from pig - meat preparation - intended to be eaten raw - Processing plant - Surveillance		
Meat from pig - meat preparation - intended to be eaten raw - Processing plant - Surveillance		
Meat from pig - meat preparation - intended to be eaten raw - Processing plant - Surveillance		
Meat from pig - meat preparation - intended to be eaten raw - Processing plant - Surveillance	0	1
Meat from pig - meat preparation - intended to be eaten raw - Processing plant - Surveillance	0	1
Meat from pig - meat preparation - intended to be eaten raw - Processing plant - Surveillance		
Meat from pig - meat preparation - intended to be eaten raw - Processing plant - Surveillance		
Meat from pig - meat preparation - intended to be eaten raw - Processing plant - Surveillance		
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance		
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	0	5
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	0	5

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 - Processing plant - Surveillance	0	10
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance		
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance		
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance		
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	0	5
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance		
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance		
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	0	5
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance		
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance		
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	0	12
Meat from pig - meat preparation - intended to be eaten cooked - 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 - Processing plant - Surveillance		
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance		
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance		
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance		
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance		
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance		
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	0	0
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance		
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance		
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	0	3
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance		
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	0	13

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 - Processing plant - Surveillance		
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance		
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance		
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance		
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	0	52
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance		
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	0	1
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance		
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance		
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance		
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance		
Meat from pig - meat products - cooked, ready-to-eat - 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 - Processing plant - Surveillance		
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	0	2
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance		
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance		
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	0	1
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance		
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance		
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	0	5
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance		
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance		
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	0	63
Meat from pig - meat products - cooked, ready-to-eat - 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 - Processing plant - Surveillance		
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance		
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance		
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	0	1
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	0	3
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance		
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance		
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance		
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance		
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance		
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	0	11
Meat from pig - meat products - cooked, ready-to-eat - 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 - Processing plant - Surveillance		
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance		
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance		
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance		
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance		
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance		
Meat from pig - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance		
Meat from pig - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance		
Meat from pig - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance		
Meat from pig - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance		
Meat from pig - meat products - raw but intended to be eaten cooked - 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 - Processing plant - Surveillance		
Meat from pig - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance		
Meat from pig - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance		
Meat from pig - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance		
Meat from pig - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance	0	10
Meat from pig - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance		
Meat from pig - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance	0	2
Meat from pig - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance		
Meat from pig - meat products - raw but intended to be eaten cooked - 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) - Processing plant - Surveillance		
Meat from pig - mechanically separated meat (MSM) - Processing plant - Surveillance		
Meat from pig - mechanically separated meat (MSM) - Processing plant - Surveillance		
Meat from pig - mechanically separated meat (MSM) - Processing plant - Surveillance		
Meat from pig - mechanically separated meat (MSM) - Processing plant - Surveillance		
Meat from pig - mechanically separated meat (MSM) - Processing plant - Surveillance		
Meat from pig - mechanically separated meat (MSM) - Processing plant - Surveillance		
Meat from pig - mechanically separated meat (MSM) - Processing plant - Surveillance		
Meat from pig - minced meat - intended to be eaten raw - Processing plant - Surveillance		
Meat from pig - minced meat - intended to be eaten raw - Processing plant - Surveillance		
Meat from pig - minced meat - intended to be eaten raw - Processing plant - Surveillance	0	1
Meat from pig - minced meat - intended to be eaten cooked - 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 - Processing plant - Surveillance		
Meat from pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance		
Meat from pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance		
Meat from pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance		
Meat from pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance		
Meat from pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance		
Meat from pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance	0	2
Meat from pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance		
Meat from pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance		
Meat from pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance	0	6
Meat from pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance		
Meat from pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance	0	5

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 - Processing plant - Surveillance	0	1
Meat from pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance	0	4
Meat from pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance		
Meat from pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance		
Meat from pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance	0	2
Meat from pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance	0	1
Meat from pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance		
Meat from pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance	0	15
Meat from pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance		7
Meat from pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance		
Meat from pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance		
Meat from pig - minced meat - intended to be eaten cooked - 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 - Processing plant - Surveillance		
Meat from pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance		
Meat from pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance	0	10
Meat from pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance		
Meat from pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance	0	1
Meat from pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance	0	8
Meat from pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance		
Meat from pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance		
Meat from rabbit - fresh - Processing plant - Surveillance		
Meat from rabbit - meat products - pâté		
Meat from rabbit - meat products - pâté		
Meat from sheep - meat preparation - intended to be eaten cooked - Processing plant - Surveillance		
Meat from wild boar - fresh - Processing plant - Surveillance	0	6

Table Salmonella in red meat and products thereof

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Meat from wild boar - meat products (- cold meat)		
Other products of animal origin ((- animal fats))		
Other products of animal origin ((- animal fats))		
Other products of animal origin ((- animal fats))		
Other products of animal origin ((- animal fats))		
Other products of animal origin ((- animal fats))	0	3
Other products of animal origin ((- animal fats)) [1)]		
Other products of animal origin ((- animal fats))		
Other products of animal origin ((- animal fats))	0	1
Other products of animal origin ((- animal fats))		

Comments:

[1)] (batch 5x25g)

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) - parent breeding flocks for egg production line - day-old chicks - Control and eradication programmes	0	LVU	Census	Official and industry sampling			no	Flock	0	0	0
Gallus gallus (fowl) - parent breeding flocks for egg production line - during rearing period - Control and eradication programmes	76	LVU	Census	Official and industry sampling			no	Flock	76	0	0
Gallus gallus (fowl) - parent breeding flocks for egg production line - adult - Control and eradication programmes	202	LVU	Census	Official and industry sampling			yes	Flock	202	4	1
Gallus gallus (fowl) - grandparent breeding flocks for egg production line - day-old chicks - Control and eradication programmes	0	LVU	Census	Official and industry sampling			no	Flock	0	0	0
Gallus gallus (fowl) - grandparent breeding flocks for egg production line - during rearing period - Control and eradication programmes	0	LVU	Census	Official and industry sampling			no	Flock	0	0	0
Gallus gallus (fowl) - grandparent breeding flocks for egg production line - adult - Control and eradication programmes	5	LVU	Census	Official and industry sampling			yes	Flock	5	0	0
Gallus gallus (fowl) - elite breeding flocks for egg production line - day-old chicks - Control and eradication programmes	0	LVU	Census	Official and industry sampling			no	Flock	0	0	0
Gallus gallus (fowl) - elite breeding flocks for egg production line - during rearing period - Control and eradication programmes	0	LVU	Census	Official and industry sampling			no	Flock	0	0	0
Gallus gallus (fowl) - elite breeding flocks for egg production line - adult - Control and eradication programmes	0	LVU	Census	Official and industry sampling			yes	Flock	0	0	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 for broiler production line - day-old chicks - Control and eradication programmes	0	LVU	Census	Official and industry sampling			no	Flock	0	0	0
Gallus gallus (fowl) - parent breeding flocks for broiler production line - during rearing period - Control and eradication programmes	479	LVU	Census	Official and industry sampling			no	Flock	479	1	0
Gallus gallus (fowl) - parent breeding flocks for broiler production line - adult - Control and eradication programmes	1318	LVU	Census	Official and industry sampling			yes	Flock	1318	29	19
Gallus gallus (fowl) - grandparent breeding flocks for broiler production line - day-old chicks - Control and eradication programmes	0	LVU	Census	Official and industry sampling			no	Flock	0	0	0
Gallus gallus (fowl) - grandparent breeding flocks for broiler production line - during rearing period - Control and eradication programmes	35	LVU	Census	Official and industry sampling			no	Flock	35	0	0
Gallus gallus (fowl) - grandparent breeding flocks for broiler production line - adult - Control and eradication programmes	38	LVU	Convenience sampling	Official and industry sampling			yes	Flock	38	0	0
Gallus gallus (fowl) - elite breeding flocks for broiler production line - day-old chicks - Control and eradication programmes	0	LVU	Census	Official and industry sampling			no	Flock	0	0	0
Gallus gallus (fowl) - elite breeding flocks for broiler production line - during rearing period - Control and eradication programmes	0	LVU	Census	Official and industry sampling			no	Flock	0	0	0
Gallus gallus (fowl) - elite breeding flocks for broiler production line - adult - Control and eradication programmes	0	LVU	Census	Official and industry sampling			yes	Flock	0	0	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	51	LVU	Census	Official and industry sampling			yes	Flock	51	0	0
Gallus gallus (fowl) - grandparent breeding flocks, unspecified - adult - Control and eradication programmes	0	LVU	Census	Official and industry sampling			yes	Flock	0	0	0
Gallus gallus (fowl) - elite breeding flocks, unspecified - adult - Control and eradication programmes	2	LVU	Census	Official and industry sampling			yes	Flock	2	2	2

	S. Hadar	S. Infantis	S. Typhimurium	S. Virchow	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Gallus gallus (fowl) - parent breeding flocks for egg production line - day-old chicks - Control and eradication programmes	0	0	0	0	0	0
Gallus gallus (fowl) - parent breeding flocks for egg production line - during rearing period - Control and eradication programmes	0	0	0	0	0	0
Gallus gallus (fowl) - parent breeding flocks for egg production line - adult - Control and eradication programmes	0	0	1	0	0	2
Gallus gallus (fowl) - grandparent breeding flocks for egg production line - day-old chicks - Control and eradication programmes	0	0	0	0	0	0

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) - grandparent breeding flocks for egg production line - during rearing period - Control and eradication programmes	0	0	0	0	0	0
Gallus gallus (fowl) - grandparent breeding flocks for egg production line - adult - Control and eradication programmes	0	0	0	0	0	0
Gallus gallus (fowl) - elite breeding flocks for egg production line - day-old chicks - Control and eradication programmes	0	0	0	0	0	0
Gallus gallus (fowl) - elite breeding flocks for egg production line - during rearing period - Control and eradication programmes	0	0	0	0	0	0
Gallus gallus (fowl) - elite breeding flocks for egg production line - adult - Control and eradication programmes	0	0	0	0	0	0
Gallus gallus (fowl) - parent breeding flocks for broiler production line - day-old chicks - Control and eradication programmes	0	0	0	0	0	0
Gallus gallus (fowl) - parent breeding flocks for broiler production line - during rearing period - Control and eradication programmes	0	1	0	0	0	0
Gallus gallus (fowl) - parent breeding flocks for broiler production line - adult - Control and eradication programmes	0	5	0	0	0	5
Gallus gallus (fowl) - grandparent breeding flocks for broiler production line - day-old chicks - Control and eradication programmes	0	0	0	0		0

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) - grandparent breeding flocks for broiler production line - during rearing period - Control and eradication programmes	0	0	0	0	0	0
Gallus gallus (fowl) - grandparent breeding flocks for broiler production line - adult - Control and eradication programmes	0	0	0	0	0	0
Gallus gallus (fowl) - elite breeding flocks for broiler production line - day-old chicks - Control and eradication programmes	0	0	0	0	0	0
Gallus gallus (fowl) - elite breeding flocks for broiler production line - during rearing period - Control and eradication programmes	0	0	0	0	0	0
Gallus gallus (fowl) - elite breeding flocks for broiler production line - adult - Control and eradication programmes	0	0	0	0	0	0
Gallus gallus (fowl) - parent breeding flocks, unspecified - adult - Control and eradication programmes	0	0	0	0	0	0
Gallus gallus (fowl) - grandparent breeding flocks, unspecified - adult - Control and eradication programmes	0	0	0	0	0	0
Gallus gallus (fowl) - elite breeding flocks, unspecified - adult - Control and eradication programmes	0	0	0	0	0	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:-
Birds - pet animals (peacock)	RVL	Objective sampling	Industry sampling	environmental sample		Animal	1	0			
Birds - wild	RVL	Objective sampling	Industry sampling	environmental sample		Animal	5	0			
Birds - wild	LVU	Unspecified	Official sampling	animal sample		Animal	2	2	0	2	
Birds - zoo animal - Zoo	LVU	Census	Industry sampling	unknown		Animal	15	0			
Birds - zoo animal - Zoo	RVL	Unspecified	Industry sampling	environmental sample		Animal	9	0			
Birds - zoo animal - Zoo	RVL	Unspecified	Industry sampling	environmental sample		Animal	2	0			
Ostriches - farmed - Farm	RVL	Unspecified	Industry sampling	environmental sample > boot swabs		Flock	7	0			
Ostriches - farmed - Farm	RVL	Unspecified	Industry sampling	environmental sample		Flock	9	0			
Ostriches - farmed - Farm	RVL	Census	Industry sampling	environmental sample		Flock	8	0			
Ostriches - farmed - Farm	RVL	Objective sampling	Industry sampling	environmental sample		Flock	19	0			
Ostriches - farmed - Farm	RVL	Unspecified	Industry sampling	environmental sample		Flock	12	0			
Ostriches - farmed - Farm	LVU	Census	Industry sampling	environmental sample		Flock	1	0			
Ostriches - farmed - Surveillance	RVL	Objective sampling	Industry sampling	environmental sample		Flock	8	0			
Ostriches - farmed - Surveillance	LVU	Unspecified	Industry sampling	environmental sample		Flock	2	0			
Parrots - Clinical investigations	private lab.	Unspecified	Industry sampling	animal sample > organ/tissue		Flock	1	0			
Partridges - farmed - Farm	RVL	Objective sampling	Industry sampling	environmental sample		Flock	1	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:-
Penguin - zoo animals - Zoo	RVL	Unspecified	Industry sampling	animal sample		Flock	2	0			
Pheasants - Clinical investigations	private lab.	Unspecified	Industry sampling	animal sample > faeces		Flock	2	0			
Pheasants - Farm	RVL	Objective sampling	Industry sampling	environmental sample		Flock	4	0			
Pheasants - Farm	LVU	Census	Industry sampling	environmental sample		Flock	1	0			
Pheasants - Farm	RVL	Unspecified	Industry sampling	environmental sample		Flock	7	0			
Pigeons	RVL	Objective sampling	Industry sampling	unknown		Flock	3	3	3		
Pigeons	RVL	Objective sampling	Industry sampling	environmental sample		Flock	97	4		4	
Pigeons	RVL	Unspecified	Industry sampling	environmental sample		Flock	11	0			
Pigeons - Clinical investigations		Unspecified	Industry sampling	animal sample > faeces		Flock	27	0			
Pigeons - Farm	RVL	Objective sampling	Industry sampling	environmental sample		Flock	13	4	0	4	
Pigeons - Farm	RVL	Unspecified	Industry sampling	environmental sample		Flock	51	0			
Pigeons - Farm	RVL	Unspecified	Industry sampling	environmental sample		Flock	16	1			
Pigeons - Farm (pigeon king)	RVL	Unspecified	Industry sampling	unknown		Flock	1	1	0	1	
Quails	RVL	Unspecified	Industry sampling	environmental sample		Flock	1	0			
Quails - Farm	RVL	Objective sampling	Industry sampling	environmental sample		Flock	11	0			

Table Salmonella in other birds

	Salmonella spp., unspecified
Birds - pet animals (peacock)	
Birds - wild	
Birds - wild	
Birds - zoo animal - Zoo	
Birds - zoo animal - Zoo	
Birds - zoo animal - Zoo	
Ostriches - farmed - Farm	
Ostriches - farmed - Farm	
Ostriches - farmed - Farm	
Ostriches - farmed - Farm	
Ostriches - farmed - Farm	
Ostriches - farmed - Farm	
Ostriches - farmed - Surveillance	
Ostriches - farmed - Surveillance	
Parrots - Clinical investigations	
Partridges - farmed - Farm	
Penguin - zoo animals - Zoo	
Pheasants - Clinical investigations	
Pheasants - Farm	

Table Salmonella in other birds

	Salmonella spp., unspecified
Pheasants - Farm	
Pheasants - Farm	
Pigeons	
Pigeons	
Pigeons	
Pigeons - Clinical investigations	
Pigeons - Farm	
Pigeons - Farm	
Pigeons - Farm	1
Pigeons - Farm (pigeon king)	
Quails	
Quails - 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:-
All animals - pet animals	RVL	Unspecified	Industry sampling	unknown		Animal	42	0			
Cattle (bovine animals) - Farm	RVL	Unspecified	Industry sampling	animal sample > organ/tissue		Animal	8	0			
Cattle (bovine animals) - Farm - Clinical investigations		Suspect sampling	Industry sampling	environmental sample		Animal	2	0			
Chinchillas - farmed - Farm	RVL	Unspecified	Industry sampling	animal sample > organ/tissue		Animal	3	0			
Dogs - pet animals	RVL	Objective sampling	Industry sampling	animal sample		Animal	1	1			1
Dogs - pet animals	RVL	Suspect sampling	Industry sampling	animal sample > faeces		Animal	1	0			
Dogs - pet animals - Clinical investigations	RVL	Suspect sampling	Industry sampling	animal sample		Animal	1	1		1	
Foxes - farmed - Clinical investigations	RVL	Suspect sampling	Industry sampling	animal sample > organ/tissue		Animal	1	1		1	
Foxes - farmed - Farm	RVL	Unspecified	Industry sampling	animal sample > organ/tissue		Animal	3	0			
Foxes - farmed - Farm	LVU	Unspecified	Industry sampling	animal sample > organ/tissue		Animal	2	2		2	
Goats	RVL	Unspecified	Industry sampling	animal sample > organ/tissue		Animal	2	0			
Guinea pigs	RVL	Unspecified	Industry sampling	animal sample > organ/tissue		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:-
Hares	RVL	Unspecified	Industry sampling	animal sample > organ/tissue		Animal	1	0			
Mice - Clinical investigations	RVL	Unspecified	Industry sampling	animal sample > organ/tissue		Animal	1	0			
Minks - Clinical investigations	RVL	Unspecified	Industry sampling	animal sample > organ/tissue		Animal	2	1			
Minks - farmed - Farm	RVL	Unspecified	Industry sampling	animal sample > organ/tissue		Animal	7	0			
Pigs - Farm - Clinical investigations	RVL	Unspecified	Industry sampling	environmental sample		Animal	59	25			25
Pigs - Farm - Clinical investigations	RVL	Suspect sampling	Industry sampling	animal sample > organ/tissue		Animal	3	3	0		
Pigs - Farm - Clinical investigations	RVL	Unspecified	Industry sampling	environmental sample > boot swabs and dust		Animal	5	0			
Pigs - Unknown - Unspecified	RVL	Unspecified	Industry sampling	animal sample > nasal swab		Animal	1	1			1
Pigs - Unknown - Unspecified	RVL	Unspecified	Industry sampling	animal sample > organ/tissue		Animal	2	0			
Rabbits - farmed	RVL	Unspecified	HACCP and own checks	environmental sample		Animal	1	0			
Rabbits - wild	RVL	Unspecified	Industry sampling	animal sample > organ/tissue		Animal	2	0			
Seals - wild	RVL	Unspecified	Not applicable	animal sample > organ/tissue		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:-
Sheep - Farm	RVL	Unspecified	Industry sampling	animal sample > organ/tissue		Animal	2	0			
Solipeds, domestic - Zoo	RVL	Unspecified	Industry sampling	unknown		Animal	1	0			
Turtles - pet animals	RVL	Unspecified	Industry sampling	unknown		Animal	5	0			
Zoo animals, all - Zoo	RVL	Census	Industry sampling	unknown		Animal	11	0			
Zoo animals, all - Zoo	RVL	Unspecified	Industry sampling	unknown		Animal	4	0			
Zoo animals, all - Zoo	RVL	Unspecified	Not applicable	animal sample > organ/tissue			31	0			
Zoo animals, all - Zoo	RVL	Unspecified	Industry sampling	unknown		Animal	46	0			
Zoo animals, all - Zoo (lemur)	RVL	Unspecified	Industry sampling	environmental sample		Animal	1	0			
Zoo animals, all - Zoo - Surveillance	RVL	Census	Industry sampling	animal sample > faeces		Animal	7	2			1

	Salmonella spp., unspecified
All animals - pet animals	
Cattle (bovine animals) - Farm	
Cattle (bovine animals) - Farm - Clinical investigations	
Chinchillas - farmed - Farm	

Table Salmonella in other animals

	Salmonella spp., unspecified
Dogs - pet animals	
Dogs - pet animals	
Dogs - pet animals - Clinical investigations	
Foxes - farmed - Clinical investigations	
Foxes - farmed - Farm	
Foxes - farmed - Farm	
Goats	
Guinea pigs	
Hares	
Mice - Clinical investigations	
Minks - Clinical investigations	1
Minks - farmed - Farm	
Pigs - Farm - Clinical investigations	
Pigs - Farm - Clinical investigations	3
Pigs - Farm - Clinical investigations	
Pigs - Unknown - Unspecified	
Pigs - Unknown - Unspecified	
Rabbits - farmed	
Rabbits - wild	

Table Salmonella in other animals

	Salmonella spp., unspecified
Seals - wild	
Sheep - Farm	
Solipeds, domestic - Zoo	
Turtles - pet animals	
Zoo animals, all - Zoo	
Zoo animals, all - Zoo	
Zoo animals, all - Zoo	
Zoo animals, all - Zoo	
Zoo animals, all - Zoo (lemur)	
Zoo animals, all - Zoo - Surveillance	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
Gallus gallus (fowl) - laying hens - during rearing period - Control and eradication programmes	654	LVU	Census	Official and industry sampling			no	Flock	654	3	0
Gallus gallus (fowl) - laying hens - adult - Farm - Control and eradication programmes	2418	LVU	Census	Official and industry sampling			yes	Flock	2413	96	53
Gallus gallus (fowl) - broilers - before slaughter - Farm - Control and eradication programmes				Official sampling			yes				
Gallus gallus (fowl) - broilers - before slaughter - Farm - Control and eradication programmes			Census	Industry sampling			yes				
Gallus gallus (fowl) - broilers - before slaughter - Farm - Control and eradication programmes	22247	LVU	Census	Official and industry sampling			yes	Flock	28941	84	52
Turkeys - breeding flocks, unspecified - during rearing period - Farm - Control and eradication programmes	0	LVU	Census	Official and industry sampling			no	Flock	0	0	0
Turkeys - breeding flocks, unspecified - adult - Farm - Control and eradication programmes		LVU	Census	Official and industry sampling			yes	Flock	0	0	0
Turkeys - fattening flocks - before slaughter - Farm - Control and eradication programmes	4090	LVU	Census	Official and industry sampling	unknown	Unknown	yes	Flock	4852	125	8
Ducks - breeding flocks, unspecified - Farm - Control and eradication programmes		NRL	Objective sampling	Industry sampling	environmental sample	Domestic	no	Flock	5	2	2
Ducks - breeding flocks, unspecified - Farm - Control and eradication programmes		NRL	Census	Industry sampling	environmental sample > boot swabs	Domestic	no	Flock	33	1	
Ducks - breeding flocks, unspecified - Farm - Monitoring		NRL	Census	Industry sampling	environmental sample	Domestic	no	Flock	2	0	

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 - Farm - Surveillance		private lab.	Census	Industry sampling	animal sample > eggs	Domestic		Flock	73	0	
Ducks - breeding flocks, unspecified - Farm - Unspecified		RVL/LVU	Unspecified	Industry sampling	environmental sample	Domestic	no	Flock	1	1	
Ducks - breeding flocks, unspecified - Farm - Unspecified		RVL	Objective sampling	Industry sampling	environmental sample > boot swabs	Domestic	no	Flock	7	2	1
Ducks - breeding flocks, unspecified - Farm - Unspecified		LVU	Unspecified	Industry sampling	environmental sample	Domestic	no	Flock	3	0	
Ducks - breeding flocks, unspecified - Farm - Unspecified		LVU	Unspecified	Industry sampling	environmental sample	Domestic	no	Flock	4	1	
Ducks - meat production flocks - Farm - Clinical investigations		private lab.	Unspecified	Industry sampling	environmental sample > boot swabs	Domestic	no		63	0	
Ducks - meat production flocks - Farm - Monitoring		LVU	Census	Industry sampling	environmental sample	Domestic	no	Flock	2	0	
Ducks - meat production flocks - Farm - Monitoring		RVL	Unspecified	Industry sampling	environmental sample	Domestic	no	Flock	43	5	1
Ducks - meat production flocks - Farm - Surveillance		RVL	Objective sampling	Industry sampling	environmental sample > boot swabs	Domestic	no	Flock	2	0	
Ducks - meat production flocks - Farm - Surveillance		RVL	Census	Industry sampling	environmental sample > boot swabs	Domestic	no	Flock	48	0	
Ducks - meat production flocks - Farm - Surveillance		RVL	Objective sampling	Industry sampling	environmental sample	Domestic	no	Flock	11	2	1
Ducks - meat production flocks - Farm - Surveillance		RVL	Census	Official and industry sampling	environmental sample > boot swabs	Domestic	no	Flock	60	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 - Farm - Unspecified		LVU	Census	Industry sampling	environmental sample > boot swabs	Domestic	no	Flock	12	0	
Ducks - meat production flocks - Farm - Unspecified		RVL	Unspecified	Industry sampling	animal sample	Domestic	no	Flock	3	0	
Ducks - meat production flocks - Farm - Unspecified		LVU	Unspecified	Industry sampling	environmental sample	Domestic	no	Flock	2	0	
Ducks - meat production flocks - Farm - Unspecified		LVU	Objective sampling	Industry sampling	environmental sample	Domestic	no	Flock	18	5	4
Ducks - meat production flocks - Farm - Unspecified		private lab.	Census	Industry sampling	environmental sample > boot swabs	Domestic	no	Flock	1	1	
Ducks - meat production flocks - Farm - Unspecified		LVU	Census	Industry sampling	animal sample > faeces	Domestic	no	Flock	11	1	1
Ducks - meat production flocks - Farm - Unspecified		RVL	Unspecified	Industry sampling	animal sample > caecum	Domestic	no	Flock	4	2	1
Ducks - meat production flocks - Farm - Unspecified		LVU	Unspecified	Industry sampling	environmental sample	Domestic	no	Flock	37	4	1
Ducks - meat production flocks - Farm - Unspecified		RVL	Unspecified	Industry sampling	animal sample	Domestic	no	Flock	335	42	16
Ducks - meat production flocks - Farm - Unspecified		private lab.	Unspecified	Industry sampling	environmental sample > boot swabs	Domestic	no	Flock	25	2	
Ducks - meat production flocks - Farm - Unspecified		RVL	Unspecified	Industry sampling	environmental sample > boot swabs	Domestic	no	Flock	1	0	
Ducks - meat production flocks - Farm - Unspecified		private lab.	Unspecified	Industry sampling	environmental sample	Domestic	no	Flock	4	1	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
Ducks - meat production flocks - Farm - Unspecified		private lab.	Census	Industry sampling	environmental sample	Domestic	no	Flock	73	1	
Ducks - meat production flocks - Farm - Unspecified		LVU	Objective sampling	Industry sampling	animal sample > caecum	Domestic	no	Flock	4	2	2
Geese - breeding flocks, unspecified - Farm - Clinical investigations		private lab.	Census	Industry sampling	animal sample > faeces	Domestic	no	Flock	41	5	5
Geese - breeding flocks, unspecified - Farm - Clinical investigations		private lab.	Unspecified	Industry sampling	animal sample > organ/tissue	Domestic	no	Flock	41	0	
Geese - breeding flocks, unspecified - Farm - Clinical investigations		RVL	Unspecified	Industry sampling	animal sample > caecum	Domestic	no	Flock	7	0	
Geese - breeding flocks, unspecified - Farm - Control and eradication programmes		RVL	Objective sampling	Industry sampling	environmental sample	Domestic	no	Flock	12	0	
Geese - breeding flocks, unspecified - Farm - Control and eradication programmes		RVL	Objective sampling	Industry sampling	environmental sample > boot swabs	Domestic	no	Flock	10	3	3
Geese - breeding flocks, unspecified - Farm - Control and eradication programmes		RVL	Objective sampling	Industry sampling	animal sample	Domestic	no	Flock	1	1	1
Geese - breeding flocks, unspecified - Farm - Control and eradication programmes		RVL	Census	Industry sampling	environmental sample > boot swabs	Domestic	no	Flock	8	1	
Geese - breeding flocks, unspecified - Farm - Monitoring		RVL	Convenience sampling	Industry sampling	environmental sample	Domestic	no	Flock	13	0	
Geese - breeding flocks, unspecified - Farm - Surveillance		LVU	Census	Industry sampling	environmental sample > boot swabs	Domestic	no	Flock	1	0	
Geese - breeding flocks, unspecified - Farm - Surveillance		private lab.	Census	Industry sampling	animal sample > eggs	Domestic	no	Flock	140	0	

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 - Farm - Surveillance		private lab.	Census	Industry sampling	animal sample > faeces	Domestic	no	Flock	120	0	
Geese - breeding flocks, unspecified - Farm - Surveillance		LVU	Convenience sampling	Industry sampling	environmental sample	Domestic	no	Flock	1	0	
Geese - breeding flocks, unspecified - Farm - Surveillance		RVL	Convenience sampling	Industry sampling	environmental sample	Domestic	no	Flock	2	0	
Geese - breeding flocks, unspecified - Farm - Unspecified		RVL	Objective sampling	Industry sampling	environmental sample	Domestic	no	Flock	40	2	1
Geese - breeding flocks, unspecified - Farm - Unspecified		RVL	Unspecified	Industry sampling	environmental sample	Domestic	no	Flock	144	7	1
Geese - breeding flocks, unspecified - Farm - Unspecified		RVL	Unspecified	Industry sampling	animal sample > caecum	Domestic	no	Flock	1	0	
Geese - breeding flocks, unspecified - Farm - Unspecified		RVL/LVU	Unspecified	Industry sampling	environmental sample	Domestic	no	Flock	15	0	
Geese - breeding flocks, unspecified - Farm - Unspecified		RVL	Objective sampling	Industry sampling	environmental sample > boot swabs	Domestic	no	Flock	16	1	1
Geese - breeding flocks, unspecified - Farm - Unspecified		RVL	Unspecified	Industry sampling	environmental sample > boot swabs	Domestic	no	Flock	4	0	
Geese - breeding flocks, unspecified - Farm - Unspecified		RVL	Unspecified	Industry sampling	animal sample	Domestic	no	Flock	3	0	
Geese - meat production flocks - Farm - Clinical investigations		private lab.	Unspecified	Industry sampling	animal sample > organ/tissue	Domestic	no	Flock	26	8	8
Geese - meat production flocks - Farm - Clinical investigations		RVL	Convenience sampling	Industry sampling	animal sample > caecum	Domestic	no	Flock	9	0	

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 - Farm - Clinical investigations		private lab.	Census	Industry sampling	animal sample > faeces	Domestic	no	Flock	30	3	
Geese - meat production flocks - Farm - Control and eradication programmes		RVL	Census	Industry sampling	environmental sample > boot swabs	Domestic	no	Flock	40	6	1
Geese - meat production flocks - Farm - Control and eradication programmes		RVL	Objective sampling	Industry sampling	environmental sample > boot swabs	Domestic	no	Flock	12	2	1
Geese - meat production flocks - Farm - Control and eradication programmes		RVL	Objective sampling	Industry sampling	environmental sample	Domestic	no	Flock	5	1	
Geese - meat production flocks - Farm - Monitoring		RVL	Census	Industry sampling	environmental sample	Domestic	no	Flock	2	0	
Geese - meat production flocks - Farm - Surveillance		RVL	Census	Industry sampling	animal sample > faeces	Domestic	no	Flock	6	0	
Geese - meat production flocks - Farm - Surveillance		RVL	Census	Industry sampling	environmental sample > boot swabs	Domestic	no	Flock	3	0	
Geese - meat production flocks - Farm - Surveillance		RVL	Census	Industry sampling	environmental sample > boot swabs	Domestic	no	Flock	4	1	1
Geese - meat production flocks - Farm - Surveillance		RVL	Suspect sampling	Official sampling	environmental sample > boot swabs	Domestic	no	Flock	2	1	
Geese - meat production flocks - Farm - Surveillance		RVL	Suspect sampling	Industry sampling	animal sample > caecum	Domestic	no	Flock	2	1	1
Geese - meat production flocks - Farm - Surveillance		RVL	Objective sampling	Industry sampling	environmental sample	Domestic	no	Flock	2	1	1
Geese - meat production flocks - Farm - Surveillance		RVL	Unspecified	Official sampling	animal sample > caecum	Domestic	no	Flock	2	1	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 - Farm - Surveillance		RVL	Objective sampling	Industry sampling	environmental sample	Domestic	no	Flock	35	14	5
Geese - meat production flocks - Farm - Surveillance		RVL	Unspecified	Industry sampling	animal sample > caecum	Domestic	no	Flock	1	1	
Geese - meat production flocks - Farm - Surveillance		RVL	Convenience sampling	Industry sampling	environmental sample	Domestic	no	Flock	5	2	1
Geese - meat production flocks - Farm - Unspecified		private lab.	Unspecified	Industry sampling	animal sample > organ/tissue	Domestic	no	Flock	7	1	1
Geese - meat production flocks - Farm - Unspecified		RVL	Unspecified	Industry sampling	environmental sample	Domestic	no	Flock	40	2	
Geese - meat production flocks - Farm - Unspecified		RVL	Unspecified	Industry sampling	animal sample > organ/tissue	Domestic	no	Flock	1	1	
Geese - meat production flocks - Farm - Unspecified		RVL	Unspecified	Industry sampling	environmental sample	Domestic	no	Flock	313	26	6
Geese - meat production flocks - Farm - Unspecified		RVL	Unspecified	Official and industry sampling	environmental sample > boot swabs	Domestic	no	Flock	7	1	1
Geese - meat production flocks - Farm - Unspecified		RVL	Census	Industry sampling	animal sample > caecum	Domestic	no	Flock	151	6	3
Geese - meat production flocks - Farm - Unspecified		LVU	Objective sampling	Industry sampling	environmental sample	Domestic	no	Flock	2	2	2
Geese - meat production flocks - Farm - Unspecified		RVL	Census	Industry sampling	animal sample > rectum-anal swab	Domestic	no	Flock	4	0	
Geese - meat production flocks - Farm - Unspecified		private lab.	Unspecified	Industry sampling	environmental sample > boot swabs	Domestic	no	Flock	22	1	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 - Farm - Unspecified		RVL	Unspecified	Industry sampling	animal sample > caecum	Domestic	no	Flock	6	3	
Geese - meat production flocks - Farm - Unspecified		private lab.	Unspecified	Industry sampling	animal sample > organ/tissue	Domestic	no	Flock	69	3	2
Geese - meat production flocks - Farm - Unspecified		RVL	Census	Industry sampling	environmental sample > boot swabs	Domestic	no	Flock	37	2	2
Geese - meat production flocks - Farm - Unspecified		RVL	Unspecified	Industry sampling	animal sample	Domestic	no	Flock	6	1	
Geese - meat production flocks - Farm - Unspecified		RVL/LVU	Unspecified	Industry sampling	environmental sample	Domestic	no	Flock	151	11	8
Geese - meat production flocks - Farm - Unspecified		LVU	Unspecified	Industry sampling	environmental sample	Domestic	no	Flock	11	4	4
Geese - meat production flocks - Farm - Unspecified		RVL	Unspecified	Industry sampling	environmental sample > boot swabs	Domestic	no	Flock	34	2	
Geese - meat production flocks - Farm - Unspecified		private lab.	Unspecified	Industry sampling	environmental sample	Domestic	no	Flock	2	1	1
Turkeys - meat production flocks - Farm - Clinical investigations		private lab.	Unspecified	Industry sampling	animal sample > organ/tissue	Domestic	no	Flock	446	6	

	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	0	0	3	

Table Salmonella in other poultry

	S. Typhimurium	S. 1,4,[5],12:i:-	Salmonella spp., unspecified	Salmonella spp.
Gallus gallus (fowl) - laying hens - adult - Farm - Control and eradication programmes	4	1	38	
Gallus gallus (fowl) - broilers - before slaughter - Farm - Control and eradication programmes				
Gallus gallus (fowl) - broilers - before slaughter - Farm - Control and eradication programmes				
Gallus gallus (fowl) - broilers - before slaughter - Farm - Control and eradication programmes	2	0	30	
Turkeys - breeding flocks, unspecified - during rearing period - Farm - Control and eradication programmes	0	0	0	
Turkeys - breeding flocks, unspecified - adult - Farm - Control and eradication programmes	0	0	0	
Turkeys - fattening flocks - before slaughter - Farm - Control and eradication programmes	5	0	112	
Ducks - breeding flocks, unspecified - Farm - Control and eradication programmes				
Ducks - breeding flocks, unspecified - Farm - Control and eradication programmes	1			
Ducks - breeding flocks, unspecified - Farm - Monitoring				
Ducks - breeding flocks, unspecified - Farm - Surveillance				
Ducks - breeding flocks, unspecified - Farm - Unspecified	1			

Table Salmonella in other poultry

	S. Typhimurium	S. 1,4,[5],12:i:-	Salmonella spp., unspecified	Salmonella spp.
Ducks - breeding flocks, unspecified - Farm - Unspecified			1	
Ducks - breeding flocks, unspecified - Farm - Unspecified				
Ducks - breeding flocks, unspecified - Farm - Unspecified		1		
Ducks - meat production flocks - Farm - Clinical investigations				
Ducks - meat production flocks - Farm - Monitoring				
Ducks - meat production flocks - Farm - Monitoring	2		2	
Ducks - meat production flocks - Farm - Surveillance				
Ducks - meat production flocks - Farm - Surveillance				
Ducks - meat production flocks - Farm - Surveillance			1	
Ducks - meat production flocks - Farm - Surveillance	2			
Ducks - meat production flocks - Farm - Unspecified				
Ducks - meat production flocks - Farm - Unspecified				

Table Salmonella in other poultry

	S. Typhimurium	S. 1,4,[5],12:i:-	Salmonella spp., unspecified	Salmonella spp.
Ducks - meat production flocks - Farm - Unspecified				
Ducks - meat production flocks - Farm - Unspecified			1	
Ducks - meat production flocks - Farm - Unspecified				1
Ducks - meat production flocks - Farm - Unspecified				
Ducks - meat production flocks - Farm - Unspecified	1			
Ducks - meat production flocks - Farm - Unspecified	2		1	
Ducks - meat production flocks - Farm - Unspecified	1		2	23
Ducks - meat production flocks - Farm - Unspecified				2
Ducks - meat production flocks - Farm - Unspecified				
Ducks - meat production flocks - Farm - Unspecified				
Ducks - meat production flocks - Farm - Unspecified				1
Ducks - meat production flocks - Farm - Unspecified				

Table Salmonella in other poultry

	S. Typhimurium	S. 1,4,[5],12:i:-	Salmonella spp., unspecified	Salmonella spp.
Geese - breeding flocks, unspecified - Farm - Clinical investigations				
Geese - breeding flocks, unspecified - Farm - Clinical investigations				
Geese - breeding flocks, unspecified - Farm - Clinical investigations				
Geese - breeding flocks, unspecified - Farm - Control and eradication programmes				
Geese - breeding flocks, unspecified - Farm - Control and eradication programmes				
Geese - breeding flocks, unspecified - Farm - Control and eradication programmes				
Geese - breeding flocks, unspecified - Farm - Control and eradication programmes			1	
Geese - breeding flocks, unspecified - Farm - Monitoring				
Geese - breeding flocks, unspecified - Farm - Surveillance				
Geese - breeding flocks, unspecified - Farm - Surveillance				
Geese - breeding flocks, unspecified - Farm - Surveillance				
Geese - breeding flocks, unspecified - Farm - Surveillance				

Table Salmonella in other poultry

	S. Typhimurium	S. 1,4,[5],12:i:-	Salmonella spp., unspecified	Salmonella spp.
Geese - breeding flocks, unspecified - Farm - Surveillance				
Geese - breeding flocks, unspecified - Farm - Unspecified	1			
Geese - breeding flocks, unspecified - Farm - Unspecified	1		5	
Geese - breeding flocks, unspecified - Farm - Unspecified				
Geese - breeding flocks, unspecified - Farm - Unspecified				
Geese - breeding flocks, unspecified - Farm - Unspecified				
Geese - breeding flocks, unspecified - Farm - Unspecified				
Geese - breeding flocks, unspecified - Farm - Unspecified				
Geese - meat production flocks - Farm - Clinical investigations				
Geese - meat production flocks - Farm - Clinical investigations				
Geese - meat production flocks - Farm - Clinical investigations	2		1	
Geese - meat production flocks - Farm - Control and eradication programmes	5			

Table Salmonella in other poultry

	S. Typhimurium	S. 1,4,[5],12:i:-	Salmonella spp., unspecified	Salmonella spp.
Geese - meat production flocks - Farm - Control and eradication programmes			1	
Geese - meat production flocks - Farm - Control and eradication programmes			1	
Geese - meat production flocks - Farm - Monitoring				
Geese - meat production flocks - Farm - Surveillance				
Geese - meat production flocks - Farm - Surveillance				
Geese - meat production flocks - Farm - Surveillance				
Geese - meat production flocks - Farm - Surveillance	1			
Geese - meat production flocks - Farm - Surveillance				
Geese - meat production flocks - Farm - Surveillance				
Geese - meat production flocks - Farm - Surveillance				
Geese - meat production flocks - Farm - Surveillance	1		8	
Geese - meat production flocks - Farm - Surveillance			1	

Table Salmonella in other poultry

	S. Typhimurium	S. 1,4,[5],12:i:-	Salmonella spp., unspecified	Salmonella spp.
Geese - meat production flocks - Farm - Surveillance	1			
Geese - meat production flocks - Farm - Unspecified				
Geese - meat production flocks - Farm - Unspecified			1	1
Geese - meat production flocks - Farm - Unspecified	1			
Geese - meat production flocks - Farm - Unspecified	8		2	10
Geese - meat production flocks - Farm - Unspecified				
Geese - meat production flocks - Farm - Unspecified	2	1		
Geese - meat production flocks - Farm - Unspecified				
Geese - meat production flocks - Farm - Unspecified			0	0
Geese - meat production flocks - Farm - Unspecified				
Geese - meat production flocks - Farm - Unspecified	1		1	1
Geese - meat production flocks - Farm - Unspecified				1

Table Salmonella in other poultry

	S. Typhimurium	S. 1,4,[5],12:i:-	Salmonella spp., unspecified	Salmonella spp.
Geese - meat production flocks - Farm - Unspecified				
Geese - meat production flocks - Farm - Unspecified			1	
Geese - meat production flocks - Farm - Unspecified				3
Geese - meat production flocks - Farm - Unspecified				
Geese - meat production flocks - Farm - Unspecified	1			1
Geese - meat production flocks - Farm - Unspecified				
Turkeys - meat production flocks - Farm - Clinical investigations				6

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 - final product - Feed mill - Surveillance	LVU	Unspecified	Official sampling	feed sample	Unknown	Batch	25g	226	3		
Compound feedingstuffs for pigs - process control - Feed mill - Surveillance					Unknown						
Compound feedingstuffs for pigs - final product - Feed mill - Surveillance	LVU	Unspecified	Official sampling	feed sample	Unknown	Batch	25g	520	6		
Compound feedingstuffs for poultry (non specified) - process control - Feed mill - Surveillance		Unspecified									
Compound feedingstuffs for poultry (non specified) - final product - Feed mill - Surveillance	LVU	Unspecified	Official sampling	feed sample	Unknown	Batch	25g	884	12		
Compound feedingstuffs for fish	LVU	Unspecified	Official sampling	feed sample	Unknown	Batch	25g	2	0		
Compound feedingstuffs for rabbits	LVU	Unspecified	Official sampling	feed sample	Unknown	Batch	25g	11	0		
Compound feedingstuffs, not specified (for domestic animals)	LVU	Unspecified	Official sampling	feed sample	Unknown	Batch	25g	371	6		
Compound feedingstuffs, not specified (pet food)	LVU	Unspecified	Official sampling	feed sample	Unknown	Batch	25g	4	2		

Table Salmonella in compound feedingstuffs

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Compound feedingstuffs for cattle - final product - Feed mill - Surveillance		3
Compound feedingstuffs for pigs - process control - Feed mill - Surveillance		
Compound feedingstuffs for pigs - final product - Feed mill - Surveillance		6
Compound feedingstuffs for poultry (non specified) - process control - Feed mill - Surveillance		
Compound feedingstuffs for poultry (non specified) - final product - Feed mill - Surveillance		12
Compound feedingstuffs for fish		
Compound feedingstuffs for rabbits		
Compound feedingstuffs, not specified (for domestic animals)		6
Compound feedingstuffs, not specified (pet food)		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 - Feed mill - Surveillance	LVU	Unspecified	Official sampling	feed sample		Batch	25g	10	0		
Feed material of land animal origin - meat meal - Feed mill - Surveillance	LVU		Official sampling	feed sample		Batch	25g	637	9	0	
Feed material of land animal origin - animal fat - Feed mill - Surveillance	LVU	Unspecified	Official sampling	feed sample		Batch	25g	121	1		

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Feed material of land animal origin - dairy products - Feed mill - Surveillance		
Feed material of land animal origin - meat meal - Feed mill - Surveillance		9
Feed material of land animal origin - animal fat - Feed mill - Surveillance		1

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 - Feed mill - Surveillance	LVU	Unspecified	Official sampling	feed sample		Batch	25g	417	2		
Feed material of oil seed or fruit origin - groundnut derived - Feed mill - Surveillance	LVU	Unspecified	Official sampling	feed sample		Batch	25g	515	11		
Other feed material - forages and roughages - Feed mill - Surveillance	LVU		Official sampling	feed sample		Batch	25g	8	0		
Other feed material - other plants - Feed mill - Surveillance	LVU		Official sampling	feed sample		Batch	25g	7	0		
Other feed material - other seeds and fruits - Feed mill - Surveillance	LVU		Official sampling	feed sample		Batch	25g	0	0		
Other feed material - tubers, roots and similar products - Feed mill - Surveillance			Official sampling	feed sample		Batch	25g	3	0		

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Feed material of cereal grain origin - barley derived - Feed mill - Surveillance		2
Feed material of oil seed or fruit origin - groundnut derived - Feed mill - Surveillance		11
Other feed material - forages and roughages - Feed mill - Surveillance		
Other feed material - other plants - Feed mill - Surveillance		

Table Salmonella in other feed matter

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Other feed material - other seeds and fruits - Feed mill - Surveillance		
Other feed material - tubers, roots and similar products - Feed mill - Surveillance		

2.1.6 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							
Number of isolates available in the laboratory			26							
Antimicrobials:	N	n	N	n	N	n	N	n	N	n
Aminoglycosides - Gentamicin			3	0						
Aminoglycosides - Kanamycin			3	1						
Aminoglycosides - Streptomycin			3	3						
Amphenicols - Chloramphenicol			3	0						
Amphenicols - Florfenicol			3	0						
Fluoroquinolones - Ciprofloxacin			3	1						
Penicillins - Ampicillin			3	3						
Quinolones - Nalidixic acid			3	1						
Sulfonamides			3	3						
Tetracyclines - Tetracycline			3	3						
Trimethoprim			3	0						
Fully sensitive			3	0						
Resistant to 1 antimicrobial			3	0						
Resistant to 2 antimicrobials			3	0						
Resistant to 3 antimicrobials			3	0						
Resistant to 4 antimicrobials			3	2						
Resistant to >4 antimicrobials			3	1						
Number of multiresistant S. Typhimurium - with penta resistance			3	0						
Number of multiresistant S. Typhimurium - resistant to other antimicrobials			3	0						

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							
Number of isolates available in the laboratory			26							
Antimicrobials:	N	n	N	n	N	n	N	n	N	n
Cephalosporins - Cefotaxime			3	3						

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	
Number of isolates available in the laboratory	4								5	
Antimicrobials:	N	n	N	n	N	n	N	n	N	n
Aminoglycosides - Gentamicin	4	0							5	0
Aminoglycosides - Kanamycin	4	0							5	1
Aminoglycosides - Streptomycin	4	3							5	1
Amphenicols - Chloramphenicol	4	0							5	1
Amphenicols - Florfenicol	4	0							5	1
Fluoroquinolones - Ciprofloxacin	4	0							5	2
Penicillins - Ampicillin	4	3							5	2
Quinolones - Nalidixic acid	4	0							5	2
Sulfonamides	4	1								
Tetracyclines - Tetracycline	4	1								
Trimethoprim	4	0							5	1
Fully sensitive	4	1							5	2
Resistant to 1 antimicrobial	4	3							5	2
Resistant to 2 antimicrobials	4	0							5	0
Resistant to 3 antimicrobials	4	0							5	1
Resistant to 4 antimicrobials	4	0							5	0
Resistant to >4 antimicrobials	4	0							5	0
Cephalosporins - Cefotaxime	4	0							5	0
Number of multiresistant S. Typhimurium - resistant to other antimicrobials	4	0							5	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	
Number of isolates available in the laboratory	4								5	
Antimicrobials:	N	n	N	n	N	n	N	n	N	n
Number of multiresistant S. Typhimurium - with penta resistance	4	0							5	0

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		yes	
Number of isolates available in the laboratory	15		5		0		0										32		56		10		13	
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	12	0	5	0													30	0	18	2	10	0	13	0
Aminoglycosides - Kanamycin	12	0	5	0													30	0	18	0	10	0	13	5
Aminoglycosides - Streptomycin	12	0	5	1													30	28	18	7	10	1	13	8
Amphenicols - Chloramphenicol	12	0	5	1													30	0	18	0	10	0	13	1
Amphenicols - Florfenicol	12	0	5	1													30	0	18	0	10	0	13	1
Fluoroquinolones - Ciprofloxacin	12	5	5	1													30	28	18	8	10	2	13	12
Penicillins - Ampicillin	12	0	5	1													30	2	18	5	10	0	13	7
Quinolones - Nalidixic acid	12	5	5	1													30	28	18	7	10	0	13	8
Sulfonamides	12	1	5	1													30	28	18	7	10	1	13	7
Tetracyclines - Tetracycline	12	0	5	1													30	28	18	6	10	0	13	8
Trimethoprim	12	0															30	3	18	0	10	0	13	0
Fully sensitive	12	6	5	4													30	2	18	8	10	8	13	1
Resistant to 1 antimicrobial	12	1	5	0													30	25	18	6	10	2	13	5
Resistant to 2 antimicrobials	12	5	5	0													30	3	18	2	10	0	13	5
Resistant to 3 antimicrobials	12	0	5	1													30	0	18	2	10	0	13	1
Resistant to 4 antimicrobials	12	0	5	0													30	0	18	0	10	0	13	0
Resistant to >4 antimicrobials	12	0	5	0													30	0	18	0	10	0	13	0
Cephalosporins - Cefotaxime																	30	0	18	0	10	0	13	12
Number of multiresistant S. Typhimurium - resistant to other antimicrobials	12	0	5	0													30	0	18	0	10	0	13	0

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		yes	
Number of isolates available in the laboratory	15		5		0		0										32		56		10		13	
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
Number of multiresistant S. Typhimurium - with penta resistance	12	0	5	0													30	0	18	0	10	0	13	0

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	
Number of isolates available in the laboratory	10		16						11		13		10		30	
Antimicrobials:	N	n	N	n	N	n	N	n	N	n	N	n	N	n	N	n
Aminoglycosides - Gentamicin	10	0	16	3					10	9	12	0	9	4	10	2
Aminoglycosides - Kanamycin	10	0	16	1					10	0	12	2	9	4	10	1
Aminoglycosides - Streptomycin	10	0	16	14					10	10	12	4	9	8	10	5
Amphenicols - Chloramphenicol	10	0	16	10					10	0	12	0	9	0	10	0
Amphenicols - Florfenicol	10	0	16	9					10	0	12	0	9	0	10	0
Fluoroquinolones - Ciprofloxacin	10	2	16	10					10	9	12	9	9	8	10	5
Penicillins - Ampicillin	10	1	16	10					10	9	12	9	9	9	10	7
Quinolones - Nalidixic acid	10	2	16	10					10	9	12	9	9	7	10	5
Sulfonamides	10	2	16	14					10	9	12	0	9	8	10	3
Tetracyclines - Tetracycline	10	1	16	11					10	9	12	9	9	3	10	7
Trimethoprim	10	1	16	0					10	0	12	0	9	3	10	0
Fully sensitive	10	8	16	2					10	1	12	3	9	0	10	3
Resistant to 1 antimicrobial	10	1	16	4					10	0	12	0	9	1	10	2
Resistant to 2 antimicrobials	10	1	16	0					10	0	12	9	9	4	10	5
Resistant to 3 antimicrobials	10	0	16	10					10	9	12	0	9	4	10	0
Resistant to 4 antimicrobials	10	0	16	0					10	0	12	0	9	0	10	0
Resistant to >4 antimicrobials	10	0	16	0					10	0	12	0	9	0	10	0
Number of multiresistant S. Typhimurium - with penta resistance	10	0	16	10					10	0	12	0	9	0	10	0
Number of multiresistant S. Typhimurium - resistant to other antimicrobials	10	0	16	0					10	0	12	0	9	0	10	0

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	
Number of isolates available in the laboratory	10		16						11		13		10		30	
Antimicrobials:	N	n	N	n	N	n	N	n	N	n	N	n	N	n	N	n
Cephalosporins - Cefotaxime	10	0	16	1					10	0	12	0	9	0	10	1

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																	39	
Antimicrobials:	N	n	N	n	N	n	N	n	N	n	N	n	N	n	N	n	N	n
Aminoglycosides - Gentamicin																	22	4
Aminoglycosides - Kanamycin																	22	1
Aminoglycosides - Streptomycin																	22	14
Amphenicols - Chloramphenicol																	22	4
Amphenicols - Florfenicol																	22	3
Fluoroquinolones - Ciprofloxacin																	22	14
Penicillins - Ampicillin																	22	15
Quinolones - Nalidixic acid																	22	12
Sulfonamides																	22	12
Tetracyclines - Tetracycline																	22	15
Trimethoprim																	22	3
Fully sensitive																	22	5
Resistant to 1 antimicrobial																	22	4
Resistant to 2 antimicrobials																	22	6
Resistant to 3 antimicrobials																	22	6
Resistant to 4 antimicrobials																	22	1
Resistant to >4 antimicrobials																	22	0
Cephalosporins - Cefotaxime																	22	0

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

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.	
Isolates out of a monitoring program (yes/no)	yes		yes		yes										yes		yes	
Number of isolates available in the laboratory	112		4		5										34		58	
Antimicrobials:	N	n	N	n	N	n	N	n	N	n	N	n	N	n	N	n	N	n
Aminoglycosides - Gentamicin	103	0	4	0	5	0									31	0	36	0
Aminoglycosides - Kanamycin	103	1	4	0	5	0									31	1	36	2
Aminoglycosides - Streptomycin	103	2	4	4	5	2									31	2	36	6
Amphenicols - Chloramphenicol	103	0	4	3	5	1									31	0	36	0
Amphenicols - Florfenicol	103	0	4	3	5	0									31	0	36	0
Fluoroquinolones - Ciprofloxacin	103	46	4	1	5	0									31	1	36	4
Penicillins - Ampicillin	103	1	4	1	5	2									31	0	36	2
Quinolones - Nalidixic acid	103	43	4	0	5	0									31	1	36	3
Sulfonamides	103	5	4	1	5	2									31	4	36	5
Tetracyclines - Tetracycline	103	0	4	4	5	2									31	1	36	4
Trimethoprim	103	0	4	0	5	0									31	0	36	0
Fully sensitive	103	51	4	0	5	3									31	30	36	25
Resistant to 1 antimicrobial	103	51	4	1	5	0									31	1	36	4
Resistant to 2 antimicrobials	103	1	4	0	5	0									31	0	36	1
Resistant to 3 antimicrobials	103	0	4	3	5	3									31	0	36	1
Resistant to 4 antimicrobials	103	0	4	0	5	0									31	0	36	1
Resistant to >4 antimicrobials	103	0	4	0	5	0									31	0	36	0
Number of multiresistant S. Typhimurium - with penta resistance	103	0	4	3	5	0									31	0	36	0
Number of multiresistant S. Typhimurium - resistant to other antimicrobials	103	0	4	0	5	0									31	0	36	0

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.	
Isolates out of a monitoring program (yes/no)	yes		yes		yes										yes		yes	
Number of isolates available in the laboratory	112		4		5										34		58	
Antimicrobials:	N	n	N	n	N	n	N	n	N	n	N	n	N	n	N	n	N	n
Cephalosporins - Cefotaxime	103	0	4	0	5	0									31	0	36	0

Table Antimicrobial susceptibility testing of Salmonella in Meat from turkey

Salmonella	Salmonella spp.	
Isolates out of a monitoring program (yes/no)	yes	
Number of isolates available in the laboratory	39	
Antimicrobials:	N	n
Aminoglycosides - Gentamicin	22	4
Aminoglycosides - Kanamycin	22	1
Aminoglycosides - Streptomycin	22	14
Amphenicols - Chloramphenicol	22	4
Amphenicols - Florfenicol	22	3
Cephalosporins - Cefotaxime	22	0
Fluoroquinolones - Ciprofloxacin	22	14
Penicillins - Ampicillin	22	15
Quinolones - Nalidixic acid	22	12
Sulfonamides	22	12
Tetracyclines - Tetracycline	22	15
Trimethoprim	22	3
Fully sensitive	22	5
Resistant to 1 antimicrobial	22	4
Resistant to 2 antimicrobials	22	6
Resistant to 3 antimicrobials	22	6
Resistant to 4 antimicrobials	22	1
Resistant to >4 antimicrobials	22	0

Table Antimicrobial susceptibility testing of Salmonella in Meat from turkey

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		yes	
Number of isolates available in the laboratory	88		6														40		56		18	
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	72	0	5	0													28	5	15	1	16	0
Aminoglycosides - Kanamycin	72	0	5	0													28	1	15	1	16	3
Aminoglycosides - Streptomycin	72	0	5	2													28	23	15	8	16	3
Amphenicols - Chloramphenicol	72	0	5	0													28	0	15	0	16	1
Amphenicols - Florfenicol	72	0	5	0													28	0	15	0	16	1
Fluoroquinolones - Ciprofloxacin	72	5	5	0													28	20	15	11	16	7
Penicillins - Ampicillin	72	30	5	0													28	6	15	6	16	1
Quinolones - Nalidixic acid	72	2	5	0													28	20	15	9	16	7
Sulfonamides	72	0															28	23	15	6	16	2
Tetracyclines - Tetracycline	72	0															28	20	15	5	16	0
Trimethoprim																	28	2	15	1	16	0
Fully sensitive	72	35	5	3													28	3	15	3	16	8
Resistant to 1 antimicrobial	72	32	5	1													28	20	15	7	16	7
Resistant to 2 antimicrobials	72	0	5	0													28	4	15	4	16	1
Resistant to 3 antimicrobials	72	0	5	0													28	0	15	1	16	0
Resistant to 4 antimicrobials	72	0	5	0													28	1	15	0	16	0
Resistant to >4 antimicrobials	72	0	5	0													28	0	15	0	16	0
Number of multiresistant S. Typhimurium - with penta resistance	72	0	5	0													28	0	15	0	16	0
Number of multiresistant S. Typhimurium - resistant to other antimicrobials	72	0	5	0													28	0	15	0	16	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		yes	
Number of isolates available in the laboratory	88		6														40		56		18	
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	72	0	5	0													28	1	15	0	16	0

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		yes		yes												yes	
Number of isolates available in the laboratory	32		5		2												40	
Antimicrobials:	N	n	N	n	N	n	N	n	N	n	N	n	N	n	N	n	N	n
Aminoglycosides - Gentamicin	29	0	3	0	1	0											17	0
Aminoglycosides - Kanamycin	29	1	3	0	1	0											17	0
Aminoglycosides - Streptomycin	29	0	3	2	1	1											17	1
Amphenicols - Chloramphenicol	29	0	3	2	1	1											17	1
Amphenicols - Florfenicol	29	0	3	1	1	0												
Cephalosporins - Cefotaxime	29	0	3	0	1	0											17	0
Fluoroquinolones - Ciprofloxacin	29	18	3	3	1	0											17	5
Penicillins - Ampicillin	29	0	3	2	1	1											17	4
Quinolones - Nalidixic acid	29	16	3	3	1	0											17	3
Sulfonamides	29	0	3	2	1	1											17	1
Tetracyclines - Tetracycline	29	0	3	2	1	1											17	3
Trimethoprim	29	0	3	0	1	0											17	0
Fully sensitive	29	9	3	1	1	0											17	9
Number of multiresistant S. Typhimurium - resistant to other antimicrobials	29	0	3	2	1	0											17	0
Number of multiresistant S. Typhimurium - with penta resistance	29	0	3	0	1	0											17	0
Resistant to 1 antimicrobial	29	20	3	1	1	0											17	1
Resistant to 2 antimicrobials	29	0	3	0	1	0											17	3
Resistant to 3 antimicrobials	29	0	3	2	1	1											17	1
Resistant to 4 antimicrobials	29	0	3	0	1	0											17	0

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		yes		yes												yes	
Number of isolates available in the laboratory	32		5		2												40	
Antimicrobials:	N	n	N	n	N	n	N	n	N	n	N	n	N	n	N	n	N	n
Resistant to >4 antimicrobials	29	0	3	0	1	0											17	0

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

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

S. Enteritidis	Meat from broilers (Gallus gallus)																									
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	11	0									3	8													
Aminoglycosides - Kanamycin	4	12	0													12										
Aminoglycosides - Streptomycin	16	12	0												2	8	2									
Amphenicols - Chloramphenicol	16	12	0													12										
Amphenicols - Florfenicol	16	12	0												4	8										
Cephalosporins - Cefotaxime	2	12	0									12														
Fluoroquinolones - Ciprofloxacin	0.064	12	5				2		5			3	2													
Penicillins - Ampicillin	8	12	0											12												
Quinolones - Nalidixic acid	16	12	5													7						5				
Sulfonamides	256	11	0																3	6	2					
Tetracyclines - Tetracycline	8	12	0											9	3											
Trimethoprim	2	12	0										12													

S. Enteritidis	Meat from broilers (Gallus gallus)	
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

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

S. Enteritidis	Meat from broilers (Gallus gallus)	
Isolates out of a monitoring program (yes/no)	yes	
Number of isolates available in the laboratory	15	
Antimicrobials:	lowest	highest
Aminoglycosides - Kanamycin	4	128
Aminoglycosides - Streptomycin	2	128
Amphenicols - Chloramphenicol	2	64
Amphenicols - Florfenicol	2	64
Cephalosporins - Cefotaxime	0.06	4
Fluoroquinolones - Ciprofloxacin	0.06	4
Penicillins - Ampicillin	0.5	32
Quinolones - Nalidixic acid	4	64
Sulfonamides		
Tetracyclines - Tetracycline	1	64
Trimethoprim	0.5	32

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

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

S. Indiana	Meat from broilers (Gallus gallus)																									
Isolates out of a monitoring program (yes/no)	yes																									
Number of isolates available in the laboratory	10																									
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	1024	2048	>4096
Aminoglycosides - Gentamicin	2	10	0			0						1	6	3												
Aminoglycosides - Kanamycin	4	10	0			0										10										
Aminoglycosides - Streptomycin	16	10	1			0											2	7	1							
Amphenicols - Chloramphenicol	16	10	0			0										9	1									
Amphenicols - Florfenicol	16	10	0			0									6	4										
Cephalosporins - Cefotaxime	0.5	20	0			0				10		10														
Fluoroquinolones - Ciprofloxacin	0.064	10	2			0	4		4				2													
Penicillins - Ampicillin	8	10	0										7	3												
Quinolones - Nalidixic acid	16	10	0													8		2								
Sulfonamides	256	9	0														1		3	3	2					
Tetracyclines - Tetracycline	8	11	1											10											1	
Trimethoprim	2	10	0										9	1												

S. Indiana	Meat from broilers (Gallus gallus)	
Isolates out of a monitoring program (yes/no)	yes	
Number of isolates available in the laboratory	10	
Antimicrobials:	lowest	highest
Aminoglycosides - Gentamicin	0.25	32

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

S. Indiana	Meat from broilers (Gallus gallus)	
Isolates out of a monitoring program (yes/no)	yes	
Number of isolates available in the laboratory	10	
Antimicrobials:	lowest	highest
Aminoglycosides - Kanamycin	4	128
Aminoglycosides - Streptomycin	2	128
Amphenicols - Chloramphenicol		
Amphenicols - Florfenicol	2	64
Cephalosporins - Cefotaxime	0.25	16
Fluoroquinolones - Ciprofloxacin	0.06	4
Penicillins - Ampicillin	0.5	32
Quinolones - Nalidixic acid		
Sulfonamides	8	1024
Tetracyclines - Tetracycline	1	64
Trimethoprim	0.5	32

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

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

S. Newport	Meat from broilers (Gallus gallus)																								
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	1024	2048	>4096
Aminoglycosides - Gentamicin	2	13	0										9	4											
Aminoglycosides - Kanamycin	4	13	5													8						5			
Aminoglycosides - Streptomycin	16	13	8														2	3	7	1					
Amphenicols - Chloramphenicol	16	13	1												4	7	1				1				
Amphenicols - Florfenicol	16	13	1												4	7	1				1				
Cephalosporins - Cefotaxime	0.5	13	0							1	10	2	0												
Fluoroquinolones - Ciprofloxacin	0.064	13	12				1					6	4	1	1										
Penicillins - Ampicillin	8	13	7											2	4				7						
Quinolones - Nalidixic acid	16	13	8													3	2				8				
Sulfonamides	256	13	7																4	2					7	
Tetracyclines - Tetracycline	8	13	8											5						3	5				
Trimethoprim	2	3	0										3												

S. Newport	Meat from broilers (Gallus gallus)	
Isolates out of a monitoring program (yes/no)	yes	
Number of isolates available in the laboratory	19	
Antimicrobials:	lowest	highest
Aminoglycosides - Gentamicin	0.25	32

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

S. Newport	Meat from broilers (Gallus gallus)	
Isolates out of a monitoring program (yes/no)	yes	
Number of isolates available in the laboratory	19	
Antimicrobials:	lowest	highest
Aminoglycosides - Kanamycin	4	128
Aminoglycosides - Streptomycin	2	128
Amphenicols - Chloramphenicol	2	64
Amphenicols - Florfenicol	2	64
Cephalosporins - Cefotaxime	0.25	16
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

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	327																									
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	1024	2048	>4096
Aminoglycosides - Gentamicin	2	16	0									2	7	7												
Aminoglycosides - Kanamycin	4	18	0													18										
Aminoglycosides - Neomycin																										
Aminoglycosides - Streptomycin	16	18	7														2	9	3	1	2	1				
Amphenicols - Chloramphenicol	16	18	0												1	14	3									
Amphenicols - Florfenicol	16	18	0												2	13	3									
Cephalosporins - Cefotaxime	0.5	18	1							4	10	3					1									
Fluoroquinolones - Ciprofloxacin	0.064	19	8				8	1	1	1	2	1	2	1			1	1								
Penicillins - Ampicillin	8	18	5										3	7	3					5						
Quinolones - Nalidixic acid	16	18	7													9	2			1	6					
Sulfonamides	256	18	7																5	3	3				7	
Tetracyclines - Tetracycline	8	13	8											5						3	5					
Trimethoprim	2	13	0										13													

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	327	
Antimicrobials:	lowest	highest
Aminoglycosides - Gentamicin	0.25	32
Aminoglycosides - Kanamycin		
Aminoglycosides - Neomycin	4	128
Aminoglycosides - Streptomycin	2	128
Amphenicols - Chloramphenicol	2	64
Amphenicols - Florfenicol	2	64
Cephalosporins - Cefotaxime	0.25	16
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

Table Antimicrobial susceptibility testing of S. Typhimurium in Meat from other animal species or not specified - quantitative data [Dilution method]

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

S. Typhimurium	Meat from other animal species or not specified																								
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	1024	2048	>4096
Aminoglycosides - Gentamicin	2	16	0									1	10	5											
Aminoglycosides - Kanamycin	4	16	1													15	1								
Aminoglycosides - Streptomycin	16	16	10														1	5	2	1	4	3			
Amphenicols - Chloramphenicol	16	16	5													10	1				5				
Amphenicols - Florfenicol	16	16	4												3	8		1	3		1				
Cephalosporins - Cefotaxime	0.5																								
Fluoroquinolones - Ciprofloxacin	0.064	16	4				4		8			4													
Penicillins - Ampicillin	8	16	8											8						8					
Quinolones - Nalidixic acid	16	13	8													3	2				8				
Sulfonamides	256	13	7																4	2					7	
Tetracyclines - Tetracycline	8	16	6											6	4				5		1				
Trimethoprim	2	16	0										16												

S. Typhimurium	Meat from other animal species or not specified	
Isolates out of a monitoring program (yes/no)	yes	
Number of isolates available in the laboratory	19	
Antimicrobials:	lowest	highest
Aminoglycosides - Gentamicin	0.25	32

Table Antimicrobial susceptibility testing of S. Typhimurium in Meat from other animal species or not specified - quantitative data [Dilution method]

S. Typhimurium	Meat from other animal species or not specified	
Isolates out of a monitoring program (yes/no)	yes	
Number of isolates available in the laboratory	19	
Antimicrobials:	lowest	highest
Aminoglycosides - Kanamycin	4	128
Aminoglycosides - Streptomycin	2	128
Amphenicols - Chloramphenicol	2	64
Amphenicols - Florfenicol	2	64
Cephalosporins - Cefotaxime	0.25	16
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

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

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

S. Enteritidis	Gallus gallus (fowl)																								
Isolates out of a monitoring program (yes/no)	yes																								
Number of isolates available in the laboratory	249																								
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	1024	2048	>4096
Aminoglycosides - Gentamicin	2	218	0									74	131	11	2										
Aminoglycosides - Kanamycin	4	218	2													216	2								
Aminoglycosides - Streptomycin	16	218	3												29	163	23					3			
Amphenicols - Chloramphenicol	16	218	0												14	190	13	1							
Amphenicols - Florfenicol	16	218	0												51	162	5								
Cephalosporins - 3rd generation cephalosporins		218	218									212	4	1	1										
Cephalosporins - Cefotaxime	0.5	218	0							27	184	6	1												
Fluoroquinolones - Ciprofloxacin	0.064	218	103			1	45		69		4	74	23	1	1										
Penicillins - Ampicillin	8	218	7										10	187	12	2				7					
Quinolones - Nalidixic acid	16	218	96													115	4	3	3	1	92				
Sulfonamides	256	218	7														3	1	22	153	31	1			7	
Tetracyclines - Tetracycline	8	218	0											160	57	1									
Trimethoprim	2	218	0										216	2											

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

S. Enteritidis	Gallus gallus (fowl)	
Isolates out of a monitoring program (yes/no)	yes	
Number of isolates available in the laboratory	249	
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 - 3rd generation cephalosporins		
Cephalosporins - Cefotaxime	0.26	16
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

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

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

S. Enteritidis	Turkeys																									
Isolates out of a monitoring program (yes/no)	yes																									
Number of isolates available in the laboratory	10																									
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	1024	2048	>4096
Aminoglycosides - Gentamicin	2	10	0										10													
Aminoglycosides - Kanamycin	4	10	0													10										
Aminoglycosides - Streptomycin	16	10	0													7	2	1								
Amphenicols - Chloramphenicol	16	10	0													10										
Amphenicols - Florfenicol	16	10	0													10										
Cephalosporins - Cefotaxime	0.5	10	0								10															
Fluoroquinolones - Ciprofloxacin	0.064	10	2				3		5			2														
Penicillins - Ampicillin	8	10	1											9						1						
Quinolones - Nalidixic acid	16	10	2													8					2					
Sulfonamides	256	10	2																1	6	1				2	
Tetracyclines - Tetracycline	8	10	1											7	2				1							
Trimethoprim	2	10	1										9						1							

S. Enteritidis	Turkeys	
Isolates out of a monitoring program (yes/no)	yes	
Number of isolates available in the laboratory	10	
Antimicrobials:	lowest	highest
Aminoglycosides - Gentamicin	0.25	32

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

S. Enteritidis	Turkeys	
Isolates out of a monitoring program (yes/no)	yes	
Number of isolates available in the laboratory	10	
Antimicrobials:	lowest	highest
Aminoglycosides - Kanamycin	4	
Aminoglycosides - Streptomycin	2	128
Amphenicols - Chloramphenicol	2	64
Amphenicols - Florfenicol	2	64
Cephalosporins - Cefotaxime	0.25	16
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

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	37																								
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	1024	2048	>4096
Aminoglycosides - Gentamicin	2	32	0									13	15	4											
Aminoglycosides - Kanamycin	4	33	0												33										
Aminoglycosides - Streptomycin	16	33	1											4	22	6						1			
Amphenicols - Chloramphenicol	16	33	0													30	3								
Amphenicols - Florfenicol	16	33	0												2	30	1								
Cephalosporins - Cefotaxime	0.5	33	0							1	28	4													
Fluoroquinolones - Ciprofloxacin	0.064	33	24				4	5				18	6												
Penicillins - Ampicillin	8																								
Quinolones - Nalidixic acid	16	33	22													11					22				
Sulfonamides	256	32	0																1	28	3				
Tetracyclines - Tetracycline	8	34	1											17	15	1								1	
Trimethoprim	2	33	0										33												

S. Enteritidis	Geese	
Isolates out of a monitoring program (yes/no)	no	
Number of isolates available in the laboratory	37	
Antimicrobials:	lowest	highest
Aminoglycosides - Gentamicin	0.25	32

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	37	
Antimicrobials:	lowest	highest
Aminoglycosides - Kanamycin	4	128
Aminoglycosides - Streptomycin	2	128
Amphenicols - Chloramphenicol	2	64
Amphenicols - Florfenicol	2	64
Cephalosporins - Cefotaxime	0.25	16
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

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

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

S. Infantis	Gallus gallus (fowl)																									
Isolates out of a monitoring program (yes/no)	yes																									
Number of isolates available in the laboratory	86																									
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	1024	2048	>4096
Aminoglycosides - Gentamicin	2	70	5									14	37	12	2	1	1	3								
Aminoglycosides - Kanamycin	4	70	2													68	2									
Aminoglycosides - Streptomycin	16	70	28												1		12	29	9	14	4	1				
Amphenicols - Chloramphenicol	16	70	0												1	41	25	3								
Amphenicols - Florfenicol	16	70	0												4	47	18	1								
Cephalosporins - Cefotaxime	0.5	70	1							1	43	19	6	1												
Fluoroquinolones - Ciprofloxacin	0.064	70	23			1	17		29				10	13												
Penicillins - Ampicillin	8	64	0										4	37	22	1										
Quinolones - Nalidixic acid	16	70	23												46	1				23						
Sulfonamides	256	40	0													1	3	18	18							
Tetracyclines - Tetracycline	8	70	23											43	4			1	7	15						
Trimethoprim	2	70	2										67	1		1			1							

S. Infantis	Gallus gallus (fowl)	
Isolates out of a monitoring program (yes/no)	yes	
Number of isolates available in the laboratory	86	
Antimicrobials:	lowest	highest
Aminoglycosides - Gentamicin	0.25	32

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

S. Infantis	Gallus gallus (fowl)	
Isolates out of a monitoring program (yes/no)	yes	
Number of isolates available in the laboratory	86	
Antimicrobials:	lowest	highest
Aminoglycosides - Kanamycin	4	128
Aminoglycosides - Streptomycin	2	128
Amphenicols - Chloramphenicol	2	64
Amphenicols - Florfenicol	2	64
Cephalosporins - Cefotaxime	0.25	16
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

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

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

S. Kentucky	Turkeys																									
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	1024	2048	>4096
Aminoglycosides - Gentamicin	2	10	9												1			3	6							
Aminoglycosides - Kanamycin	4	10	0													10										
Aminoglycosides - Neomycin		10	10															1	9							
Aminoglycosides - Streptomycin	16																									
Amphenicols - Chloramphenicol	16	10	0												1	7	2									
Amphenicols - Florfenicol	16	10	0												2	6	2									
Cephalosporins - Cefotaxime	0.5	10	0								7	2	1													
Fluoroquinolones - Ciprofloxacin	0.064	10	9						1								3	6								
Penicillins - Ampicillin	8	10	9											1						9						
Quinolones - Nalidixic acid	16	10	9													1					9					
Sulfonamides	256	10	9																		1				9	
Tetracyclines - Tetracycline	8	10	9												1				2	6	1					
Trimethoprim	2	10	0										10													

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

S. Kentucky	Turkeys	
Isolates out of a monitoring program (yes/no)	yes	
Number of isolates available in the laboratory	11	
Antimicrobials:	lowest	highest
Aminoglycosides - Gentamicin	0.25	32
Aminoglycosides - Kanamycin	4	128
Aminoglycosides - Neomycin		
Aminoglycosides - Streptomycin	2	128
Amphenicols - Chloramphenicol	2	64
Amphenicols - Florfenicol	2	64
Cephalosporins - Cefotaxime	0.25	16
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

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

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

S. Mbandaka	Gallus gallus (fowl)																								
Isolates out of a monitoring program (yes/no)	yes																								
Number of isolates available in the laboratory	52																								
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	1024	2048	>4096
Aminoglycosides - Gentamicin	2	44	0									1	19	17	7										
Aminoglycosides - Kanamycin	4	44	6													38	6								
Aminoglycosides - Streptomycin	16	44	7														5	32	7						
Amphenicols - Chloramphenicol	16	44	1													27	16				1				
Amphenicols - Florfenicol	16	44	1												3	39	1				1				
Cephalosporins - Cefotaxime	0.5	44	0								40	3	1												
Fluoroquinolones - Ciprofloxacin	0.064	44	12				22	10				7	5												
Penicillins - Ampicillin	8	44	2										6	34	2					2					
Quinolones - Nalidixic acid	16	44	10													31	1	2			10				
Sulfonamides	256	44	4																5	15	16	4	1		3	
Tetracyclines - Tetracycline	8	44	0											40	3	1									
Trimethoprim	2	44	0										43	1											

S. Mbandaka	Gallus gallus (fowl)	
Isolates out of a monitoring program (yes/no)	yes	
Number of isolates available in the laboratory	52	
Antimicrobials:	lowest	highest
Aminoglycosides - Gentamicin	0.25	32

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

S. Mbandaka	Gallus gallus (fowl)	
Isolates out of a monitoring program (yes/no)	yes	
Number of isolates available in the laboratory	52	
Antimicrobials:	lowest	highest
Aminoglycosides - Kanamycin	4	128
Aminoglycosides - Streptomycin	2	128
Amphenicols - Chloramphenicol	2	64
Amphenicols - Florfenicol	2	64
Cephalosporins - Cefotaxime	0.25	16
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

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

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

S. Newport	Gallus gallus (fowl)																								
Isolates out of a monitoring program (yes/no)	yes																								
Number of isolates available in the laboratory	14																								
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	1024	2048	>4096
Aminoglycosides - Gentamicin	2	12	0										7	5											
Aminoglycosides - Kanamycin	4	12	1													11						1			
Aminoglycosides - Streptomycin	16	12	5														2	5	4	1					
Amphenicols - Chloramphenicol	16	12	1												2	7	2				1				
Amphenicols - Florfenicol	16	13	1												3	6	3				1				
Cephalosporins - Cefotaxime	0.5	12	0							3	7	2													
Fluoroquinolones - Ciprofloxacin	0.064	12	11				1					2	4	3	1		1								
Penicillins - Ampicillin	8	4	0											2	1	1									
Quinolones - Nalidixic acid	16	12	7													1	1	3	1		6				
Sulfonamides	256	12	4																3	4	1				4
Tetracyclines - Tetracycline	8	6	0											4	2										
Trimethoprim	2	12	0										12												

S. Newport	Gallus gallus (fowl)	
Isolates out of a monitoring program (yes/no)	yes	
Number of isolates available in the laboratory	14	
Antimicrobials:	lowest	highest
Aminoglycosides - Gentamicin	0.25	32

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

S. Newport	Gallus gallus (fowl)	
Isolates out of a monitoring program (yes/no)	yes	
Number of isolates available in the laboratory	14	
Antimicrobials:	lowest	highest
Aminoglycosides - Kanamycin	4	128
Aminoglycosides - Streptomycin	2	128
Amphenicols - Chloramphenicol	2	64
Amphenicols - Florfenicol	2	64
Cephalosporins - Cefotaxime	0.25	16
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

Table Antimicrobial susceptibility testing of S. Newport in Turkeys - quantitative data [Dilution method]

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

S. Newport	Turkeys																									
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	1024	2048	>4096
Aminoglycosides - Gentamicin	2	17	0										10	6	1											
Aminoglycosides - Kanamycin	4	17	2													15	1					1				
Aminoglycosides - Streptomycin	16	17	5														3	9	5							
Amphenicols - Chloramphenicol	16	17	0												1	13	3									
Amphenicols - Florfenicol	16	17	0												1	15	1									
Cephalosporins - Cefotaxime	0.5	17	0							6	6	5														
Fluoroquinolones - Ciprofloxacin	0.064	17	11				4	2				3	7	1												
Penicillins - Ampicillin	8	17	13										1	3						13						
Quinolones - Nalidixic acid	16	17	12													5				1	11					
Sulfonamides	256	17	1														1		1	6	8				1	
Tetracyclines - Tetracycline	8	17	13											3	1				1	9	3					
Trimethoprim	2	17	0										17													

S. Newport	Turkeys	
Isolates out of a monitoring program (yes/no)	yes	
Number of isolates available in the laboratory	19	
Antimicrobials:	lowest	highest
Aminoglycosides - Gentamicin	0.25	32

Table Antimicrobial susceptibility testing of S. Newport in Turkeys - quantitative data [Dilution method]

S. Newport	Turkeys	
Isolates out of a monitoring program (yes/no)	yes	
Number of isolates available in the laboratory	19	
Antimicrobials:	lowest	highest
Aminoglycosides - Kanamycin	4	128
Aminoglycosides - Streptomycin	2	128
Amphenicols - Chloramphenicol	2	64
Amphenicols - Florfenicol	2	64
Cephalosporins - Cefotaxime	0.25	16
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

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

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

S. Saintpaul	Turkeys																									
Isolates out of a monitoring program (yes/no)	yes																									
Number of isolates available in the laboratory	10																									
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	1024	2048	>4096
Aminoglycosides - Gentamicin	2	9	4									1	2	2			0	3	1							
Aminoglycosides - Kanamycin	4	9	4													5		0	1	2	1					
Aminoglycosides - Streptomycin	16	9	8														1			2	3	3					
Amphenicols - Chloramphenicol	16	9	0												2	1	6									
Amphenicols - Florfenicol	16	9	0												2	1	6									
Cephalosporins - Cefotaxime	0.5	9	0								2	7														
Fluoroquinolones - Ciprofloxacin	0.064	9	8			1						2		6												
Penicillins - Ampicillin	8	9	9																	9						
Quinolones - Nalidixic acid	16	9	7													1		1		1	6					
Sulfonamides	256	9	8																	1			1		7	
Tetracyclines - Tetracycline	8	9	3												4	2			2		1					
Trimethoprim	2	9	3										6							3						

S. Saintpaul	Turkeys	
Isolates out of a monitoring program (yes/no)	yes	
Number of isolates available in the laboratory	10	
Antimicrobials:	lowest	highest
Aminoglycosides - Gentamicin	0.25	32

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

S. Saintpaul	Turkeys	
Isolates out of a monitoring program (yes/no)	yes	
Number of isolates available in the laboratory	10	
Antimicrobials:	lowest	highest
Aminoglycosides - Kanamycin	4	128
Aminoglycosides - Streptomycin	2	128
Amphenicols - Chloramphenicol	2	64
Amphenicols - Florfenicol	2	64
Cephalosporins - Cefotaxime	0.06	4
Fluoroquinolones - Ciprofloxacin	0.25	16
Penicillins - Ampicillin	0.5	32
Quinolones - Nalidixic acid	4	64
Sulfonamides	8	1024
Tetracyclines - Tetracycline	1	64
Trimethoprim	0.5	32

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	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	1024	2048	>4096
Aminoglycosides - Gentamicin	2	13	0										8	5												
Aminoglycosides - Kanamycin	4	13	0													13										
Aminoglycosides - Streptomycin	16	13	4															9	3	1						
Amphenicols - Chloramphenicol	16	13	0													13										
Amphenicols - Florfenicol	16	13	0												9	4										
Cephalosporins - Cefotaxime	0.5																									
Fluoroquinolones - Ciprofloxacin	0.064	10	0					3	7																	
Penicillins - Ampicillin	8	13	4										2	7						4						
Quinolones - Nalidixic acid	16	13	3													10					3					
Sulfonamides	256	13	5																5	3					5	
Tetracyclines - Tetracycline	8	13	0											10	3											
Trimethoprim	2	13	4										9							4						

S. Typhimurium	Geese	
Isolates out of a monitoring program (yes/no)	no	
Number of isolates available in the laboratory	15	
Antimicrobials:	lowest	highest
Aminoglycosides - Gentamicin	0.25	32

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	15	
Antimicrobials:	lowest	highest
Aminoglycosides - Kanamycin	4	128
Aminoglycosides - Streptomycin	2	128
Amphenicols - Chloramphenicol	2	64
Amphenicols - Florfenicol	2	64
Cephalosporins - Cefotaxime	0.25	16
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

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

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

S. Infantis	Meat from broilers (Gallus gallus)																								
Isolates out of a monitoring program (yes/no)	yes																								
Number of isolates available in the laboratory	42																								
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	1024	2048	>4096
Aminoglycosides - Gentamicin	2	30	0									5	21	4											
Aminoglycosides - Kanamycin	4	30	0													30									
Aminoglycosides - Streptomycin	16	30	28														1	1	4	18	5	1			
Amphenicols - Chloramphenicol	16	30	0													9	18	3							
Amphenicols - Florfenicol	16	30	0													6	24								
Cephalosporins - Cefotaxime	0.5	30	6									3	21	5	1										
Fluoroquinolones - Ciprofloxacin	0.064	30	28						1	1				7	20		1								
Penicillins - Ampicillin	8	30	2												4	19	5		2						
Quinolones - Nalidixic acid	16	30	28													2				28					
Sulfonamides	256	30	28															1	1					28	
Tetracyclines - Tetracycline	8	30	28												2				5	23					
Trimethoprim	2	30	3											26	1				3						

S. Infantis	Meat from broilers (Gallus gallus)	
Isolates out of a monitoring program (yes/no)	yes	
Number of isolates available in the laboratory	42	
Antimicrobials:	lowest	highest
Aminoglycosides - Gentamicin	0.25	32

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

S. Infantis	Meat from broilers (Gallus gallus)	
Isolates out of a monitoring program (yes/no)	yes	
Number of isolates available in the laboratory	42	
Antimicrobials:	lowest	highest
Aminoglycosides - Kanamycin	4	128
Aminoglycosides - Streptomycin	2	128
Amphenicols - Chloramphenicol	2	64
Amphenicols - Florfenicol	2	64
Cephalosporins - Cefotaxime	0.25	16
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

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

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

S. Typhimurium	Pigeons																									
Isolates out of a monitoring program (yes/no)	no																									
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	1024	2048	>4096
Aminoglycosides - Gentamicin	2	12	0										10	2												
Aminoglycosides - Kanamycin	4	12	0													12										
Aminoglycosides - Streptomycin	16																									
Amphenicols - Chloramphenicol	16	12	0												8	4										
Amphenicols - Florfenicol	16	12	0												10	2										
Cephalosporins - Cefotaxime	0.5	11	0							9	1	1														
Fluoroquinolones - Ciprofloxacin	0.064	12	0			1	10			1																
Penicillins - Ampicillin	8	12	0										10	2												
Quinolones - Nalidixic acid	16	12	1													11			1							
Sulfonamides	256	12	0														10		1	1						
Tetracyclines - Tetracycline	8	12	0											10	2											
Trimethoprim	2	12	0										12													

S. Typhimurium	Pigeons	
Isolates out of a monitoring program (yes/no)	no	
Number of isolates available in the laboratory	13	
Antimicrobials:	lowest	highest
Aminoglycosides - Gentamicin	0.25	32

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

S. Typhimurium	Pigeons	
Isolates out of a monitoring program (yes/no)	no	
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	0.25	16
Fluoroquinolones - Ciprofloxacin	0.06	4
Penicillins - Ampicillin	0.2	32
Quinolones - Nalidixic acid	4	64
Sulfonamides	8	1024
Tetracyclines - Tetracycline	1	64
Trimethoprim	0.5	32

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

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

S. Typhimurium	Turkeys																									
Isolates out of a monitoring program (yes/no)	yes																									
Number of isolates available in the laboratory	16																									
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	1024	2048	>4096
Aminoglycosides - Gentamicin	2	16	3										5	8				1	2							
Aminoglycosides - Kanamycin	4	16	1													15	1									
Aminoglycosides - Streptomycin	16	16	14															2	1	3	8	2				
Amphenicols - Chloramphenicol	16	16	10													5	1				10					
Amphenicols - Florfenicol	16	16	9													6		1	8	1						
Cephalosporins - Cefotaxime	0.5	17	2							3	9	3			1					1						
Fluoroquinolones - Ciprofloxacin	0.064	16	10					2	4			9		1												
Penicillins - Ampicillin	8	16	10											6						10						
Quinolones - Nalidixic acid	16																									
Sulfonamides	256																									
Tetracyclines - Tetracycline	8	16	11											4	1			3	6	1	1					
Trimethoprim	2	16	0										16													

S. Typhimurium	Turkeys	
Isolates out of a monitoring program (yes/no)	yes	
Number of isolates available in the laboratory	16	
Antimicrobials:	lowest	highest
Aminoglycosides - Gentamicin	0.25	32

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

S. Typhimurium	Turkeys	
Isolates out of a monitoring program (yes/no)	yes	
Number of isolates available in the laboratory	16	
Antimicrobials:	lowest	highest
Aminoglycosides - Kanamycin	4	128
Aminoglycosides - Streptomycin	2	128
Amphenicols - Chloramphenicol	2	64
Amphenicols - Florfenicol	2	64
Cephalosporins - Cefotaxime	0.25	16
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

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

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

S. Typhimurium	Gallus gallus (fowl)																									
Isolates out of a monitoring program (yes/no)	yes																									
Number of isolates available in the laboratory	16																									
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	1024	2048	>4096
Aminoglycosides - Gentamicin	2	13	0										6	7												
Aminoglycosides - Kanamycin	4	13	0													13										
Aminoglycosides - Streptomycin	16	13	8														2	3	2		4	2				
Amphenicols - Chloramphenicol	16	13	5													7	1				5					
Amphenicols - Florfenicol	16	13	4												1	6	1	1	1		3					
Cephalosporins - Cefotaxime	0.5	13	0							5	8															
Fluoroquinolones - Ciprofloxacin	0.064	13	3				4	6			1	2														
Penicillins - Ampicillin	8	13	3										1	9						3						
Quinolones - Nalidixic acid	16	13	3													10					3					
Sulfonamides	256	13	3															1	4	5					3	
Tetracyclines - Tetracycline	8	13	6											6	1			2	2	1	1					
Trimethoprim	2	13	0										13													

S. Typhimurium	Gallus gallus (fowl)	
Isolates out of a monitoring program (yes/no)	yes	
Number of isolates available in the laboratory	16	
Antimicrobials:	lowest	highest
Aminoglycosides - Gentamicin	0.25	32

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

S. Typhimurium	Gallus gallus (fowl)	
Isolates out of a monitoring program (yes/no)	yes	
Number of isolates available in the laboratory	16	
Antimicrobials:	lowest	highest
Aminoglycosides - Kanamycin	4	128
Aminoglycosides - Streptomycin	2	128
Amphenicols - Chloramphenicol	2	64
Amphenicols - Florfenicol	2	64
Cephalosporins - Cefotaxime		
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

Table Antimicrobial susceptibility testing of S. 1,4,[5],12:i:- in All animals - quantitative data [Dilution method]

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

S. 1,4,[5],12:i:-	All animals																								
Isolates out of a monitoring program (yes/no)	yes																								
Number of isolates available in the laboratory	38																								
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	1024	2048	>4096
Aminoglycosides - Gentamicin	2	13	0										7	6											
Aminoglycosides - Kanamycin	4	13	3													10	2					1			
Aminoglycosides - Streptomycin	16	13	10														1	2			1	9			
Amphenicols - Chloramphenicol	16	13	2													9	2				2				
Amphenicols - Florfenicol	16	13	0												1	10	2								
Cephalosporins - Cefotaxime	0.5	13	0							5	8														
Fluoroquinolones - Ciprofloxacin	0.064	13	1				3	9					1												
Penicillins - Ampicillin	8	13	10											3						10					
Quinolones - Nalidixic acid	16	13	1													12					1				
Sulfonamides	256	13	9																1	2	1				9	
Tetracyclines - Tetracycline	8	13	10											3						2	8				
Trimethoprim	2	13	0										13												

S. 1,4,[5],12:i:-	All animals	
Isolates out of a monitoring program (yes/no)	yes	
Number of isolates available in the laboratory	38	
Antimicrobials:	lowest	highest
Aminoglycosides - Gentamicin	0.25	32

Table Antimicrobial susceptibility testing of S. 1,4,[5],12:i:- in All animals - quantitative data [Dilution method]

S. 1,4,[5],12:i:-	All animals	
Isolates out of a monitoring program (yes/no)	yes	
Number of isolates available in the laboratory	38	
Antimicrobials:	lowest	highest
Aminoglycosides - Kanamycin	4	128
Aminoglycosides - Streptomycin	2	128
Amphenicols - Chloramphenicol	2	64
Amphenicols - Florfenicol	2	64
Cephalosporins - Cefotaxime	0.25	16
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

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	
	Ceftazidime	EFSA	2	
Fluoroquinolones	Ciprofloxacin	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 for antibiotic resistance testing of Salmonella in Animals

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

Test Method Used
Broth dilution

Standard methods used for testing
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	
	Ceftazidime	EFSA	2	
Fluoroquinolones	Ciprofloxacin	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 for antibiotic resistance testing of Salmonella in Feed

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

Test Method Used
Broth dilution

Standard methods used for testing
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	
	Ceftazidime	EFSA	2	
Fluoroquinolones	Ciprofloxacin	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 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 - Slaughterhouse	NRL	Objective sampling	Official sampling	food sample		Single	10g	68	12	8	4
Meat from pig - minced meat - intended to be eaten raw - Processing plant	private lab.	Unspecified	HACCP and own checks	food sample		Batch	25g	7	0		
Meat from bovine animals - fresh - Slaughterhouse	private lab.	Objective sampling	Official sampling	food sample		Single	10g	39	1	1	
Meat from other animal species or not specified - minced meat	NRL	Unspecified	Industry sampling	food sample		Single	10g	4	2	2	
Meat from pig - meat products - cooked, ready-to-eat		Unspecified	Not applicable	food sample		Single	25g	1	0		

	C. lari	C. upsaliensis	Thermophilic Campylobacter spp., unspecified
Meat from pig - fresh - Slaughterhouse			
Meat from pig - minced meat - intended to be eaten raw - Processing plant			
Meat from bovine animals - fresh - Slaughterhouse			
Meat from other animal species or not specified - minced meat			
Meat from pig - meat products - cooked, ready-to-eat			

Table Campylobacter in other food

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 - Slaughterhouse	private lab.	Unspecified	HACCP and own checks	food sample > meat		Batch	25g	60	1		
Meat from broilers (Gallus gallus) - fresh - Processing plant	RVL	Unspecified	Industry sampling	food sample > meat		Single	25g	1	1		
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - Processing plant	private lab.	Unspecified	Not applicable	food sample		Single	25g	2	0		
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant	private lab.	Census	Industry sampling	food sample		Single	500g	1510	0		
Meat from broilers (Gallus gallus) - meat products - raw but intended to be eaten cooked - Processing plant	private lab.	Unspecified	HACCP and own checks	food sample		Single	200g	80	0		
Meat from turkey - fresh - Processing plant	RVL	Census	Industry sampling	food sample > meat		Single	10g	5	0		
Meat from duck - carcase - Slaughterhouse	private lab.	Unspecified	HACCP and own checks	food sample > meat		Batch	25g	230	99		
Meat from geese - carcase - Slaughterhouse	private lab.	Unspecified	HACCP and own checks	food sample > meat		Single	25g	23	2		
Meat from broilers (Gallus gallus) - fresh - Processing plant	private lab.	Census	Industry sampling	food sample > meat		Single	500g	619	2		
Meat from broilers (Gallus gallus) - fresh - Processing plant	private lab	Census	Industry sampling	food sample > meat		Single	25g	1	0		
Meat from broilers (Gallus gallus) - fresh - Processing plant	private lab.	Census	HACCP and own checks	food sample > meat		Single	25g	36	2		
Meat from broilers (Gallus gallus) - fresh - Processing plant	private lab.	Unspecified	Not applicable	food sample > meat		Single	25g	17	1	1	

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) - meat products - cooked, ready-to-eat - Processing plant	private lab.	Unspecified	HACCP and own checks	food sample		Single	25g	48	0		
Meat from broilers (Gallus gallus) - meat products - raw but intended to be eaten cooked - Processing plant	private lab.	Unspecified	HACCP and own checks	food sample		Batch	25g	171	16		
Meat from broilers (Gallus gallus) - meat products - raw but intended to be eaten cooked - Processing plant	private lab.	Unspecified	HACCP and own checks	food sample		Single	25g	85	0		
Meat from broilers (Gallus gallus) - meat products - raw but intended to be eaten cooked - Processing plant	private lab	Census	Industry sampling	food sample		Single	100g	18	0		
Meat from broilers (Gallus gallus) - meat products - raw but intended to be eaten cooked - Processing plant	private lab.	Unspecified	Industry sampling	food sample		Batch	25g	35	8		
Meat from geese - carcase - Slaughterhouse	private lab.	Unspecified	Not applicable	food sample > meat		Single	25g	8	0		
Meat from turkey - fresh - Processing plant	private lab.	Unspecified	Not applicable	food sample > meat		Single	25g	8	0		
Meat from turkey - fresh - Processing plant	private lab.	Census	Industry sampling	food sample > meat		Single	500g	63	0		

	C. lari	C. upsaliensis	Thermophilic Campylobacter spp., unspecified
Meat from broilers (Gallus gallus) - carcase - Slaughterhouse			1

Table Campylobacter in poultry meat

	C. lari	C. upsaliensis	Thermophilic Campylobacter spp., unspecified
Meat from broilers (Gallus gallus) - fresh - Processing plant			1
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - Processing plant			
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant			
Meat from broilers (Gallus gallus) - meat products - raw but intended to be eaten cooked - Processing plant			
Meat from turkey - fresh - Processing plant			
Meat from duck - carcase - Slaughterhouse			99
Meat from geese - carcase - Slaughterhouse			2
Meat from broilers (Gallus gallus) - fresh - Processing plant			2
Meat from broilers (Gallus gallus) - fresh - Processing plant			
Meat from broilers (Gallus gallus) - fresh - Processing plant			2
Meat from broilers (Gallus gallus) - fresh - Processing plant			0
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant			

Table Campylobacter in poultry meat

	C. lari	C. upsaliensis	Thermophilic Campylobacter spp., unspecified
Meat from broilers (Gallus gallus) - meat products - raw but intended to be eaten cooked - Processing plant			16
Meat from broilers (Gallus gallus) - meat products - raw but intended to be eaten cooked - Processing plant			
Meat from broilers (Gallus gallus) - meat products - raw but intended to be eaten cooked - Processing plant			
Meat from broilers (Gallus gallus) - meat products - raw but intended to be eaten cooked - Processing plant			8
Meat from geese - carcase - Slaughterhouse			
Meat from turkey - fresh - Processing plant			
Meat from turkey - fresh - Processing plant			

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) - Farm - Clinical investigations	LVU	Unspecified	Industry sampling	animal sample		Animal	573	0			
Cattle (bovine animals) - Farm - Clinical investigations	LVU	Objective sampling	Industry sampling	animal sample		Animal	5	4			
Gallus gallus (fowl) - broilers - Slaughterhouse - Monitoring	NRL	Objective sampling	Official sampling	animal sample > organ/tissue		Animal	45	36	15	22	
Gallus gallus (fowl) - unspecified - Farm	LVU	Objective sampling	Industry sampling	animal sample		Animal	5	5			
Zoo animals, all - Zoo (animals)	LVU	Census	Industry sampling	animal sample		Animal	11	0	0	0	0
Zoo animals, all - Zoo (birds)	LVU	Census	Industry sampling	animal sample		Flock	4	0	0	0	0

	C. upsaliensis	Thermophilic Campylobacter spp., unspecified
Cattle (bovine animals) - Farm - Clinical investigations		
Cattle (bovine animals) - Farm - Clinical investigations		4
Gallus gallus (fowl) - broilers - Slaughterhouse - Monitoring		
Gallus gallus (fowl) - unspecified - Farm		5
Zoo animals, all - Zoo (animals)	0	0

Table Campylobacter in animals

	C. upsaliensis	Thermophilic Campylobacter spp., unspecified
Zoo animals, all - Zoo (birds)	0	0

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	6		3			
Antimicrobials:	N	n	N	n	N	n
Aminoglycosides - Gentamicin	6	0	3	0		
Fluoroquinolones - Ciprofloxacin	6	5	3	2		
Macrolides - Erythromycin	6	1	3	0		
Quinolones - Nalidixic acid	6	5	3	2		
Tetracyclines - Tetracycline	6	4	3	2		
Fully sensitive	1	0	1	0		
Resistant to 1 antimicrobial	0	0	0	0		
Resistant to 2 antimicrobials	1	0	0	0		
Resistant to 3 antimicrobials	3	0	2	0		
Resistant to 4 antimicrobials	1	0	0	0		
Resistant to >4 antimicrobials	0	0	0	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	19		8			
Antimicrobials:	N	n	N	n	N	n
Aminoglycosides - Gentamicin	19	1	8	0		
Fluoroquinolones - Ciprofloxacin	19	11	8	5		
Macrolides - Erythromycin	19	2	8	0		
Quinolones - Nalidixic acid	19	10	8	5		
Tetracyclines - Tetracycline	19	10	8	5		
Fully sensitive	3	0	2	0		
Resistant to 1 antimicrobial	4	0	1	0		
Resistant to 2 antimicrobials	7	0	1	0		
Resistant to 3 antimicrobials	4	0	4	0		
Resistant to 4 antimicrobials	1	0	0	0		
Resistant to >4 antimicrobials	0	0	0	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	172		143			
Antimicrobials:	N	n	N	n	N	n
Aminoglycosides - Gentamicin	172	0	143	1		
Fluoroquinolones - Ciprofloxacin	172	157	143	119		
Macrolides - Erythromycin	172	7	143	3		
Quinolones - Nalidixic acid	172	157	143	116		
Tetracyclines - Tetracycline	172	104	143	94		
Fully sensitive	12	0	18	0		
Resistant to 1 antimicrobial	3	0	7	0		
Resistant to 2 antimicrobials	54	0	30	0		
Resistant to 3 antimicrobials	98	0	86	0		
Resistant to 4 antimicrobials	5	0	2	0		
Resistant to >4 antimicrobials	0	0	0	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		yes			
Number of isolates available in the laboratory	14		5			
Antimicrobials:	N	n	N	n	N	n
Aminoglycosides - Gentamicin	14	0	5	0		
Fluoroquinolones - Ciprofloxacin	14	13	5	3		
Macrolides - Erythromycin	14	1	5	0		
Quinolones - Nalidixic acid	14	13	5	3		
Tetracyclines - Tetracycline	14	10	5	3		
Fully sensitive	1	0	2	0		
Resistant to 1 antimicrobial	0	0	0	0		
Resistant to 2 antimicrobials	3	0	0	0		
Resistant to 3 antimicrobials	9	0	3	0		
Resistant to 4 antimicrobials	1	0	0	0		
Resistant to >4 antimicrobials	0	0	0	0		

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

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

C. jejuni subsp. jejuni	Meat from pig - carcase - chilled																									
Isolates out of a monitoring program (yes/no)	yes																									
Number of isolates available in the laboratory	8																									
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	8	0									5	3													
Aminoglycosides - Streptomycin	2	5	0											3	2											
Fluoroquinolones - Ciprofloxacin	1	3	0							1	2															
Quinolones - Nalidixic acid	16	4	1													3				1						
Tetracyclines - Tetracycline	2	3	0									3														
Fully sensitive	2																									
Macrolides - Erythromycin	4	8	0										6	2												
Resistant to 1 antimicrobial	0																									
Resistant to 2 antimicrobials	1																									
Resistant to 3 antimicrobials	4																									
Resistant to 4 antimicrobials	1																									
Resistant to >4 antimicrobials	0																									

C. jejuni subsp. jejuni	Meat from pig - carcase - chilled	
Isolates out of a monitoring program (yes/no)	yes	
Number of isolates available in the laboratory	8	
Antimicrobials:	lowest	highest
Aminoglycosides - Gentamicin	0.12	16

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

C. jejuni subsp. jejuni	Meat from pig - carcase - chilled	
Isolates out of a monitoring program (yes/no)	yes	
Number of isolates available in the laboratory	8	
Antimicrobials:	lowest	highest
Aminoglycosides - Streptomycin	1	16
Fluoroquinolones - Ciprofloxacin	6.06	4
Quinolones - Nalidixic acid	2	64
Tetracyclines - Tetracycline	5.25	16
Fully sensitive		
Macrolides - Erythromycin	0.5	32
Resistant to 1 antimicrobial		
Resistant to 2 antimicrobials		
Resistant to 3 antimicrobials		
Resistant to 4 antimicrobials		
Resistant to >4 antimicrobials		

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

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

C. jejuni subsp. jejuni	Meat from bovine animals - carcase - chilled - 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	2	3	0											3												
Fluoroquinolones - Ciprofloxacin	1	1	0							1																
Quinolones - Nalidixic acid	16	1	0													1										
Tetracyclines - Tetracycline	2	1	0									1														
Fully sensitive	1																									
Macrolides - Erythromycin	4	3	0										3													
Resistant to 1 antimicrobial	0																									
Resistant to 2 antimicrobials	0																									
Resistant to 3 antimicrobials	2																									
Resistant to 4 antimicrobials	0																									
Resistant to >4 antimicrobials	0																									

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

C. jejuni subsp. jejuni	Meat from bovine animals - carcase - chilled - 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
Fully sensitive		
Macrolides - Erythromycin	0.5	32
Resistant to 1 antimicrobial		
Resistant to 2 antimicrobials		
Resistant to 3 antimicrobials		
Resistant to 4 antimicrobials		
Resistant to >4 antimicrobials		

Table Antimicrobial susceptibility testing of C. coli in Meat from bovine animals - carcase - chilled - 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 - chilled - Slaughterhouse																									
Isolates out of a monitoring program (yes/no)	yes																									
Number of isolates available in the laboratory	6																									
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	6	0									2	3	1												
Aminoglycosides - Streptomycin	1	2	2												1	1										
Fluoroquinolones - Ciprofloxacin	1	3	2								1					2										
Fluoroquinolones - Enrofloxacin																										
Quinolones - Nalidixic acid	32	2	1														1			1						
Tetracyclines - Tetracycline	2	2	0										2													
Fully sensitive	1																									
Resistant to 1 antimicrobial	0																									
Resistant to 2 antimicrobials	0																									
Resistant to 3 antimicrobials	2																									
Resistant to 4 antimicrobials	2																									
Resistant to >4 antimicrobials	1																									

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

C. coli	Meat from bovine animals - carcase - chilled - Slaughterhouse	
Isolates out of a monitoring program (yes/no)	yes	
Number of isolates available in the laboratory	6	
Antimicrobials:	lowest	highest
Aminoglycosides - Gentamicin	0.12	16
Aminoglycosides - Streptomycin	1	16
Fluoroquinolones - Ciprofloxacin		
Fluoroquinolones - Enrofloxacin	0.06	4
Quinolones - Nalidixic acid	2	64
Tetracyclines - Tetracycline	0.25	16
Fully sensitive		
Resistant to 1 antimicrobial		
Resistant to 2 antimicrobials		
Resistant to 3 antimicrobials		
Resistant to 4 antimicrobials		
Resistant to >4 antimicrobials		

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

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

C. jejuni subsp. jejuni	Meat from turkey - carcase - chilled - 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 - Kanamycin																										
Aminoglycosides - Streptomycin	2	2	0											1	1											
Fluoroquinolones - Ciprofloxacin	1	1	1													1										
Quinolones - Nalidixic acid	16	1	1																1							
Tetracyclines - Tetracycline	2																									
Fully sensitive	0																									
Macrolides - Erythromycin	4	2	0										2													
Resistant to 1 antimicrobial	0																									
Resistant to 2 antimicrobials	0																									
Resistant to 3 antimicrobials	2																									
Resistant to 4 antimicrobials	0																									
Resistant to >4 antimicrobials	0																									

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

C. jejuni subsp. jejuni	Meat from turkey - carcase - chilled - 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 - Kanamycin	1	16
Aminoglycosides - Streptomycin		
Fluoroquinolones - Ciprofloxacin	0.06	4
Quinolones - Nalidixic acid	2	64
Tetracyclines - Tetracycline	0.25	16
Fully sensitive		
Macrolides - Erythromycin	0.5	32
Resistant to 1 antimicrobial		
Resistant to 2 antimicrobials		
Resistant to 3 antimicrobials		
Resistant to 4 antimicrobials		
Resistant to >4 antimicrobials		

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

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

C. coli	Meat from turkey - carcase - chilled																									
Isolates out of a monitoring program (yes/no)	yes																									
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	12	0								1	1	9	1												
Aminoglycosides - Streptomycin	4	8	0											3	4	1										
Fluoroquinolones - Ciprofloxacin	1	4	3							1						3										
Quinolones - Nalidixic acid	32	7	6														1			6						
Tetracyclines - Tetracycline	2	3	0									1	1	1												
Fully sensitive	1																									
Macrolides - Erythromycin	16	10	0										4	5	1											
Resistant to 1 antimicrobial	0																									
Resistant to 2 antimicrobials	2																									
Resistant to 3 antimicrobials	5																									
Resistant to 4 antimicrobials	3																									
Resistant to >4 antimicrobials	1																									

C. coli	Meat from turkey - carcase - chilled	
Isolates out of a monitoring program (yes/no)	yes	
Number of isolates available in the laboratory	12	
Antimicrobials:	lowest	highest
Aminoglycosides - Gentamicin	0.12	16

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

C. coli	Meat from turkey - carcase - chilled	
Isolates out of a monitoring program (yes/no)	yes	
Number of isolates available in the laboratory	12	
Antimicrobials:	lowest	highest
Aminoglycosides - Streptomycin	1	16
Fluoroquinolones - Ciprofloxacin	0.06	4
Quinolones - Nalidixic acid	2	64
Tetracyclines - Tetracycline	0.25	16
Fully sensitive		
Macrolides - Erythromycin	0.5	16
Resistant to 1 antimicrobial		
Resistant to 2 antimicrobials		
Resistant to 3 antimicrobials		
Resistant to 4 antimicrobials		
Resistant to >4 antimicrobials		

Table Antimicrobial susceptibility testing of C. jejuni - C. jejuni subsp. jejuni in Meat from duck - carcase - chilled - Slaughterhouse - quantitative data [Dilution method]

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

C. jejuni subsp. jejuni	Meat from duck - carcase - chilled - 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										3													
Aminoglycosides - Streptomycin	2	2	1											1		1										
Fluoroquinolones - Ciprofloxacin	1	2	0							2																
Quinolones - Nalidixic acid	16	2	0													1	1									
Tetracyclines - Tetracycline	2	2	0									2														
Fully sensitive	1																									
Macrolides - Erythromycin	4	3	0										2	1												
Resistant to 1 antimicrobial	1																									
Resistant to 2 antimicrobials	0																									
Resistant to 3 antimicrobials	0																									
Resistant to 4 antimicrobials	1																									
Resistant to >4 antimicrobials	0																									

Table Antimicrobial susceptibility testing of C. jejuni - C. jejuni subsp. jejuni in Meat from duck - carcase - chilled - Slaughterhouse - quantitative data [Dilution method]

C. jejuni subsp. jejuni	Meat from duck - carcase - chilled - 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
Fully sensitive		
Macrolides - Erythromycin	0.5	32
Resistant to 1 antimicrobial		
Resistant to 2 antimicrobials		
Resistant to 3 antimicrobials		
Resistant to 4 antimicrobials		
Resistant to >4 antimicrobials		

Table Antimicrobial susceptibility testing of C. coli in Meat from duck - carcase - chilled - Slaughterhouse - quantitative data [Dilution method]

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

C. coli	Meat from duck - carcase - chilled - 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	2	2	0										2													
Aminoglycosides - Streptomycin	4	1	0									1														
Fluoroquinolones - Ciprofloxacin	1	1	1													1										
Quinolones - Nalidixic acid	32	64	64																	64						
Tetracyclines - Tetracycline	2	1	0									1														
Fully sensitive	0																									
Macrolides - Erythromycin	16	2	0										2													
Resistant to 1 antimicrobial	0																									
Resistant to 2 antimicrobials	1																									
Resistant to 3 antimicrobials	0																									
Resistant to 4 antimicrobials	1																									
Resistant to >4 antimicrobials	0																									

Table Antimicrobial susceptibility testing of C. coli in Meat from duck - carcase - chilled - Slaughterhouse - quantitative data [Dilution method]

C. coli	Meat from duck - carcase - chilled - 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
Fully sensitive		
Macrolides - Erythromycin	0.5	32
Resistant to 1 antimicrobial		
Resistant to 2 antimicrobials		
Resistant to 3 antimicrobials		
Resistant to 4 antimicrobials		
Resistant to >4 antimicrobials		

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

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

C. jejuni subsp. jejuni	Meat from broilers (Gallus gallus) - carcase - chilled - Slaughterhouse																									
Isolates out of a monitoring program (yes/no)	yes																									
Number of isolates available in the laboratory	143																									
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	143	1								22	55	59	6	1											
Aminoglycosides - Streptomycin	2	143	30											85	28	1	1	2	26							
Fluoroquinolones - Ciprofloxacin	1	46	22							12	11	1			2	20										
Quinolones - Nalidixic acid	16	53	26												4	19	4			26						
Tetracyclines - Tetracycline	2	53	4									38	3	5	3	1	1	2								
Fully sensitive	16																									
Macrolides - Erythromycin	4	141	1										117	22	1				1							
Resistant to 1 antimicrobial	9																									
Resistant to 2 antimicrobials	26																									
Resistant to 3 antimicrobials	68																									
Resistant to 4 antimicrobials	22																									
Resistant to >4 antimicrobials	2																									

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

C. jejuni subsp. jejuni	Meat from broilers (Gallus gallus) - carcase - chilled - Slaughterhouse	
Isolates out of a monitoring program (yes/no)	yes	
Number of isolates available in the laboratory	143	
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
Fully sensitive		
Macrolides - Erythromycin		
Resistant to 1 antimicrobial		
Resistant to 2 antimicrobials		
Resistant to 3 antimicrobials		
Resistant to 4 antimicrobials		
Resistant to >4 antimicrobials		

Table Antimicrobial susceptibility testing of C. coli in Meat from broilers (Gallus gallus) - carcase - chilled - 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 - chilled - Slaughterhouse																									
Isolates out of a monitoring program (yes/no)	yes																									
Number of isolates available in the laboratory	172																									
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	172	0								3	30	114	24	1											
Aminoglycosides - Streptomycin	4	118	0											29	80	9										
Fluoroquinolones - Ciprofloxacin	1	55	40							11	3	1			3	37										
Quinolones - Nalidixic acid	32	15	0													5	10									
Tetracyclines - Tetracycline	2	70	2									38	16	13	1	1	1									
Fully sensitive	12																									
Resistant to 1 antimicrobial	1																									
Resistant to 2 antimicrobials	47																									
Resistant to 3 antimicrobials	68																									
Resistant to 4 antimicrobials	40																									
Resistant to >4 antimicrobials	4																									

C. coli	Meat from broilers (Gallus gallus) - carcase - chilled - Slaughterhouse	
Isolates out of a monitoring program (yes/no)	yes	
Number of isolates available in the laboratory	172	
Antimicrobials:	lowest	highest
Aminoglycosides - Gentamicin	0.12	16

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

C. coli	Meat from broilers (Gallus gallus) - carcase - chilled - Slaughterhouse	
Isolates out of a monitoring program (yes/no)	yes	
Number of isolates available in the laboratory	172	
Antimicrobials:	lowest	highest
Aminoglycosides - Streptomycin	1	16
Fluoroquinolones - Ciprofloxacin	0.06	4
Quinolones - Nalidixic acid	2	64
Tetracyclines - Tetracycline	0.25	16
Fully sensitive		
Resistant to 1 antimicrobial		
Resistant to 2 antimicrobials		
Resistant to 3 antimicrobials		
Resistant to 4 antimicrobials		
Resistant to >4 antimicrobials		

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

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

C. coli	Meat from pig - carcase - Slaughterhouse																									
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	1024	2048	>4096
Aminoglycosides - Gentamicin	2	18	0								2	1	9	6												
Aminoglycosides - Streptomycin	4	6	0										5	1												
Fluoroquinolones - Ciprofloxacin	1	19	11							4	3	1				1	10									
Quinolones - Nalidixic acid	32	18	10													1		7		10						
Tetracyclines - Tetracycline	2	9	0										5	2	2											
Trimethoprim																										
Fully sensitive	1																									
Macrolides - Erythromycin	16	17	0										5	10	1	1										
Resistant to 1 antimicrobial	3																									
Resistant to 2 antimicrobials	7																									
Resistant to 3 antimicrobials	3																									
Resistant to 4 antimicrobials	4																									
Resistant to >4 antimicrobials	1																									

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

C. coli	Meat from pig - carcase - Slaughterhouse	
Isolates out of a monitoring program (yes/no)	yes	
Number of isolates available in the laboratory	19	
Antimicrobials:	lowest	highest
Aminoglycosides - Gentamicin	0.12	16
Aminoglycosides - Streptomycin	1	16
Fluoroquinolones - Ciprofloxacin	0.06	4
Quinolones - Nalidixic acid	2	64
Tetracyclines - Tetracycline		
Trimethoprim	0.25	16
Fully sensitive		
Macrolides - Erythromycin	0.5	32
Resistant to 1 antimicrobial		
Resistant to 2 antimicrobials		
Resistant to 3 antimicrobials		
Resistant to 4 antimicrobials		
Resistant to >4 antimicrobials		

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

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	NON-EFSA	1	
Macrolides	Erythromycin	NON-EFSA	16	
Quinolones	Nalidixic acid	NON-EFSA		
Tetracyclines	Tetracycline	NON-EFSA		

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		0.5	
Macrolides	Erythromycin		8	
Quinolones	Nalidixic acid		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	NON-EFSA	1	
Macrolides	Erythromycin	NON-EFSA	16	
Quinolones	Nalidixic acid	NON-EFSA		
Tetracyclines	Tetracycline	NON-EFSA		

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

Test Method Used	Standard methods used for testing
Broth dilution	

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

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		2	
	Streptomycin		4	
Fluoroquinolones	Ciprofloxacin		0.5	
Macrolides	Erythromycin		4	
Quinolones	Nalidixic acid		16	
Tetracyclines	Tetracycline		1	

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	NON-EFSA	1	
	Streptomycin	EFSA	4	
Fluoroquinolones	Ciprofloxacin	NON-EFSA	1	
Macrolides	Erythromycin	EFSA	4	
Quinolones	Nalidixic acid	EFSA	16	
Tetracyclines	Tetracycline	EFSA	1	

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 - intended for direct human consumption - Farm - Surveillance	RVL	Census	Official sampling	food sample > milk		Single	25ml	1	0	1	0
Milk, cows' - raw milk for manufacture - intended for manufacture of raw or low heat-treated products - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample > milk		Single	25ml	1	0	1	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance	RVL	Census	Industry sampling	food sample > milk		Single	1ml	30	0	0	0
Milk, cows' - pasteurised milk - Retail - Surveillance											
Milk, goats' - raw milk for manufacture - intended for manufacture of raw or low heat-treated products - Processing plant - Surveillance	RVL	Census	HACCP and own checks	food sample > milk		Batch	25ml	4	0	4	0
Milk, goats' - raw milk - intended for direct human consumption - Farm - Surveillance											
Milk, goats' - pasteurised milk - Processing plant - Surveillance	RVL	Census	Official and industry sampling	food sample > milk		Batch	255ml	15	0	15	0
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - Processing plant - Surveillance	RVL	Census	Industry sampling	food sample > milk		Single	25ml	5	0	0	0
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	RVL	Census	Industry sampling	food sample		Single	1g	35	0		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 - hard - made from raw or low heat-treated milk - Processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample		Single	25g	255	1	255	1
Cheeses made from cows' milk - hard - made from pasteurised milk - Processing plant - Surveillance	RVL	Census	Official sampling	food sample		Single	25g	28	0	28	0
Cheeses made from goats' milk - soft and semi-soft - made from raw or low heat-treated milk - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample		Batch	25g	25	0	25	0
Cheeses made from goats' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	RVL	Census	Official sampling	food sample		Batch	25g	5	0	5	0
Cheeses made from goats' milk - hard - made from pasteurised milk - Processing plant - Surveillance	RVL	Census	Official sampling	food sample		Single	25g	5	0	5	0
Cheeses made from sheep's milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample		Batch	10g	22	0		
Cheeses made from sheep's milk - hard - made from raw or low heat-treated milk - Processing plant - Surveillance	RVL	Census	Industry sampling	food sample		Single	25g	13	4	13	4
Cheeses made from sheep's milk - hard - made from pasteurised milk - Processing plant - Surveillance	RVL	Census	Industry sampling	food sample		Batch	125g	2	0	2	0
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Single	25g	6	0	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 - Processing plant - Surveillance	RVL	Census	Industry sampling	food sample		Single	1g	10	0	0	0
Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Batch	25g	4	0	4	0
Dairy products (excluding cheeses) - cream - made from pasteurised milk - Processing plant - Surveillance	RVL	Census	Industry sampling	food sample		Single	1g	10	0	0	0
Cheeses made from cows' milk - fresh - made from pasteurised milk - Processing plant - Surveillance	private lab.	Unspecified	Not applicable	food sample		Batch	25g	31	0	31	0
Cheeses made from cows' milk - fresh - made from pasteurised milk - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample		Single	1g	20			
Cheeses made from cows' milk - fresh - made from pasteurised milk - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample		Single	25g	164	0	164	0
Cheeses made from cows' milk - fresh - made from pasteurised milk - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample		Single	25g	15	0	15	0
Cheeses made from cows' milk - fresh - made from pasteurised milk - Processing plant - Surveillance	private lab.	Objective sampling	Official and industry sampling	food sample		Single	25g	90	0	90	0
Cheeses made from cows' milk - fresh - made from pasteurised milk - Processing plant - Surveillance	private lab.	Objective sampling	Official sampling	food sample		Single	1g	33	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 raw or low heat-treated milk - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample		Single	25g	4	0	4	0
Cheeses made from cows' milk - fresh - made from raw or low heat-treated milk - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample		Single	1g	4	0	0	0
Cheeses made from cows' milk - hard - made from pasteurised milk - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample		Batch	25g	235	1	225	1
Cheeses made from cows' milk - hard - made from pasteurised milk - Processing plant - Surveillance	private lab.	Unspecified	Industry sampling	food sample		Single	25g	90	0	90	0
Cheeses made from cows' milk - hard - made from pasteurised milk - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample		Batch	10g	38	0	7	0
Cheeses made from cows' milk - hard - made from pasteurised milk - Processing plant - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample		Single	10g	15	0	0	0
Cheeses made from cows' milk - hard - made from pasteurised milk - Processing plant - Surveillance	private lab.	Unspecified	Not applicable	food sample		Single	25g	1170	0	1170	0
Cheeses made from cows' milk - hard - made from pasteurised milk - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample		Single	25g	163	0	163	0
Cheeses made from cows' milk - hard - made from pasteurised milk - Processing plant - Surveillance	private lab.	Unspecified	Industry sampling	food sample		Batch	25g	930	0	750	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 - hard - made from pasteurised milk - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample		Single	200g	127	0	127	0
Cheeses made from cows' milk - hard - made from pasteurised milk - Processing plant - Surveillance	RVL	Census	Official and industry sampling	food sample		Batch	25g	45	0	35	0
Cheeses made from cows' milk - hard - made from pasteurised milk - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Batch	10g	15	0	0	0
Cheeses made from cows' milk - hard - made from pasteurised milk - Processing plant - Surveillance	RVL	Census	Official sampling	food sample		Single	1g	5	0	0	0
Cheeses made from cows' milk - hard - made from pasteurised milk - Processing plant - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample		Single	25g	36	0	36	0
Cheeses made from cows' milk - hard - made from pasteurised milk - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample		Batch	125g	15	0	15	0
Cheeses made from cows' milk - hard - made from pasteurised milk - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Single	25g	4	0	4	0
Cheeses made from cows' milk - hard - made from pasteurised milk - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample		Single	25g	801	0	801	0
Cheeses made from cows' milk - hard - made from pasteurised milk - Processing plant - Surveillance	private lab.	Unspecified	HACCP and own checks	food sample		Single	200g	924	0	909	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 - hard - made from pasteurised milk - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample		Batch	10g	25	0	0	0
Cheeses made from cows' milk - hard - made from pasteurised milk - Processing plant - Surveillance	private lab.	Unspecified	Not applicable	food sample		Batch	25g	18	0	18	0
Cheeses made from cows' milk - hard - made from pasteurised milk - Processing plant - Surveillance	RVL	Census	Official sampling	food sample		Batch	25g	15	0	15	0
Cheeses made from cows' milk - hard - made from pasteurised milk - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Batch	25g	89	0	89	0
Cheeses made from cows' milk - hard - made from pasteurised milk - Processing plant - Surveillance	RVL	Census	Official sampling	food sample		Single	25g	175	0	175	0
Cheeses made from cows' milk - hard - made from pasteurised milk - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample		Batch	25g	5	0	5	0
Cheeses made from cows' milk - hard - made from pasteurised milk - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample		Single	1g	336	0	0	0
Cheeses made from cows' milk - hard - made from raw or low heat-treated milk - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample		Single	25g	73	0	73	0
Cheeses made from cows' milk - hard - made from raw or low heat-treated milk - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample		Single	25g	100	0	100	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 - hard - made from raw or low heat-treated milk - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample		Single	25g	30	0	30	0
Cheeses made from cows' milk - hard - made from raw or low heat-treated milk - Processing plant - Surveillance	private lab.	Unspecified	HACCP and own checks	food sample		Single	25g	714	0	355	0
Cheeses made from cows' milk - hard - made from raw or low heat-treated milk - Processing plant - Surveillance	RVL	Objective sampling	HACCP and own checks	food sample		Single	25g	4	0	4	0
Cheeses made from cows' milk - hard - made from raw or low heat-treated milk - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Batch	25g	128	0	128	0
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Batch	10g	97	0	0	0
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Batch	25g	380	0	340	0
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample		Single	25g	1	0	1	0
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample		Single	25g	10	0	10	0
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample		Batch	125g	45	0	45	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 - Processing plant - Surveillance	private lab.	Unspecified	Industry sampling	food sample		Single	25g	48	0	48	0
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample		Batch	25g	5	0	5	0
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample		Single	10g	145	0	0	0
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	RVL	Census	Official sampling	food sample		Batch	125g	8	0	8	0
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Batch	1g	5	0	0	0
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample		Batch	25g	40	0	40	0
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample		Batch	25g	441	3	436	3
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample		Batch	25g	71	0	71	0
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	private lab.	Objective sampling	Official sampling	food sample		Single	1g	16	0	0	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 - Processing plant - Surveillance	private lab.	Census	Not applicable	food sample		Single	200g	68	0	68	0
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample		Single	25g	20	0	20	0
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample		Batch	10g	42	0	13	0
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	RVL	Census	Official and industry sampling	food sample		Batch	25g	117	0	112	0
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample		Single	20g	5	0	0	0
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample		Batch	25g	15	0	15	0
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample		Batch	20g	5	0	0	0
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	private lab.	Unspecified	Industry sampling	food sample		Batch	25g	730	0	620	0
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	RVL	Census	Industry sampling	food sample		Batch	125g	5	0	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 cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	private lab.	Unspecified	Not applicable	food sample		Single	25g	246	0	246	0
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample		Single	25g	247	0	247	0
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample		Single	25g	90	0	90	0
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample		Single	25g	40	0	40	0
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	RVL	Census	Official sampling	food sample		Single	1g	5	0	0	0
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	private lab.	Unspecified	Industry sampling	food sample		Single	1g	5	0	0	0
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample		Batch	10g	35	0	0	0
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	RVL	Census	Industry sampling	food sample		Single	25g	46	0	46	0
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample		Batch	1g	5	0	0	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 - Processing plant - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample		Single	25g	5	0	5	0
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	RVL	Census	Official sampling	food sample		Single	25g	150	0	150	0
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample		Single	1g	242	0	0	0
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	private lab.	Census	HACCP and own checks	food sample		Batch	25g	183	0	183	0
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample		Single	25g	25	0	25	0
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Batch	25g	12	0	12	0
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample		Single	25g	151	0	151	0
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample		Single	25g	4	0	4	0
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample		Single	1g	1	0	0	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 raw or low heat-treated milk - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Single	25g	5	0	0	0
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - Processing plant - Surveillance	private lab.	Unspecified	HACCP and own checks	food sample		Single	25g	544	0	275	0
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample		Batch	25g	50	0	45	0
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - Processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample		Single	25g	45	0	45	0
Cheeses made from cows' milk - unspecified - made from pasteurised milk - Processing plant - Surveillance (procesd cheese)	RVL	Unspecified	Official and industry sampling	food sample		Single	25g	81	0	81	0
Cheeses made from goats' milk - hard - made from pasteurised milk - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Single	1g	2	0	0	0
Cheeses made from goats' milk - hard - made from pasteurised milk - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Batch	25g	10	0	10	0
Cheeses made from goats' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	RVL	Census	Official and industry sampling	food sample		Batch	25g	10	0	10	0
Cheeses made from goats' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Batch	10g	5	0	0	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 - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample		Batch	25g	18	0	18	0
Cheeses made from goats' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample		Batch	25g	10	0	5	0
Cheeses made from goats' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Batch	25g	45	0	45	0
Cheeses made from goats' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	private lab.	Unspecified	Industry sampling	food sample		Single	25g	5	0	5	0
Cheeses made from goats' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample		Batch	25g	15	0	15	0
Cheeses made from sheep's milk - Processing plant - Surveillance (fried cheese)	RVL	Unspecified	Official and industry sampling	food sample		Single	25g	10	0	10	0
Dairy products (excluding cheeses) - Processing plant - Surveillance (dairy products powder)	private lab	Unspecified	Not applicable	food sample		Batch	25g	8	0	8	0
Dairy products (excluding cheeses) - Processing plant - Surveillance (dairy products powder)	RVL	Census	Official sampling	food sample		Single	25g	30	0	30	0
Dairy products (excluding cheeses) - Processing plant - Surveillance (dairy products powder)	RVL	Objective sampling	Official sampling	food sample		Single	25g	1	0	1	0
Dairy products (excluding cheeses) - Processing plant - Surveillance (dairy products powder)	RVL	Objective sampling	Official sampling	food sample		Batch	10g	20	0	0	0
Dairy products (excluding cheeses) - Processing plant - Surveillance (dairy products powder)	RVL	Unspecified	Official and industry sampling	food sample		Single	25g	194	0	194	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) - Processing plant - Surveillance (dairy products powder)	RVL	Objective sampling	Official sampling	food sample		Batch	25g	120	0	120	0
Dairy products (excluding cheeses) - Processing plant - Surveillance (dairy products powder)	RVL	Objective sampling	Industry sampling	food sample		Single	25g	4	0	4	0
Dairy products (excluding cheeses) - Processing plant - Surveillance (dairy products powder)	RVL	Unspecified	Official sampling	food sample		Batch	25g	5	0	5	0
Dairy products (excluding cheeses) - Processing plant - Surveillance (dairy products powder)	RVL	Objective sampling	Official and industry sampling	food sample		Single	10g	5	0	0	0
Dairy products (excluding cheeses) - Processing plant - Surveillance (dairy products powder)	private lab	Objective sampling	Official sampling	food sample		Single	1g	9	0	0	0
Dairy products (excluding cheeses) - Processing plant - Surveillance (dairy products powder)	private lab	Unspecified	Industry sampling	food sample		Single	25g	52	0	52	0
Dairy products (excluding cheeses) - Processing plant - Surveillance (dairy products powder)	RVL	Unspecified	Industry sampling	food sample		Single	25g	32	0	30	0
Dairy products (excluding cheeses) - Processing plant - Surveillance (dairy products powder)	RVL	Unspecified	Official and industry sampling	food sample		Single	25g	57	0	57	0
Dairy products (excluding cheeses) - Processing plant - Surveillance (dairy products powder)	RVL	Objective sampling	Official and industry sampling	food sample		Single	25g	26	0	26	0
Dairy products (excluding cheeses) - Processing plant - Surveillance (dairy products powder)	private lab	Unspecified	Not applicable	food sample		Single	25g	3	0	3	0
Dairy products (excluding cheeses) - Processing plant - Surveillance (dairy products powder)	RVL	Unspecified	Official and industry sampling	food sample		Single	1g	226	0	0	0
Dairy products (excluding cheeses) - Processing plant - Surveillance (dairy products powder)	private lab	Unspecified	Industry sampling	food sample		Single	1g	4	0	0	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) - Processing plant - Surveillance (dairy products powder)	RVL	Objective sampling	Industry sampling	food sample		Single	25g	20	0	20	0
Dairy products (excluding cheeses) - Processing plant - Surveillance (dairy products powder)	RVL	Census	Industry sampling	food sample		Single	25g	28	0	28	0
Dairy products (excluding cheeses) - Processing plant - Surveillance (dairy products powder)	private lab	Objective sampling	Industry sampling	food sample		Batch	25g	15	0	15	0
Dairy products (excluding cheeses) - Processing plant - Surveillance (dairy products powder)	RVL	Objective sampling	Industry sampling	food sample		Batch	25g	165	0	160	0
Dairy products (excluding cheeses) - Processing plant - Surveillance (made from goat's milk - kephir)	RVL	Census	Official and industry sampling	food sample		Batch	25g	10	0	10	0
Dairy products (excluding cheeses) - Processing plant - Surveillance (milk fat)	RVL	Unspecified	Official and industry sampling	food sample		Single	25g	29	0	29	0
Dairy products (excluding cheeses) - Processing plant - Surveillance (milk fat)	RVL	Census	Official sampling	food sample		Single	25g	5	0	5	0
Dairy products (excluding cheeses) - butter - made from pasteurised milk - Processing plant - Surveillance	RVL	Census	Official and industry sampling	food sample		Batch	25g	10	0	10	0
Dairy products (excluding cheeses) - butter - made from pasteurised milk - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample		Single	25g	198	0	198	0
Dairy products (excluding cheeses) - butter - made from pasteurised milk - Processing plant - Surveillance	private lab	Objective sampling	Industry sampling	food sample		Batch	125g	32	0	32	0
Dairy products (excluding cheeses) - butter - made from pasteurised milk - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample		Single	25ml	25	0	25	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 - Processing plant - Surveillance	RVL	Census	Official sampling	food sample		Batch	125g	2	0	2	0
Dairy products (excluding cheeses) - butter - made from pasteurised milk - Processing plant - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample		Single	25g	30	0	30	0
Dairy products (excluding cheeses) - butter - made from pasteurised milk - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample		Batch	25g	10	0	10	0
Dairy products (excluding cheeses) - butter - made from pasteurised milk - Processing plant - Surveillance	private lab	Unspecified	Industry sampling	food sample		Batch	25g	185	0	185	0
Dairy products (excluding cheeses) - butter - made from pasteurised milk - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample		Batch	10g	10	0	0	0
Dairy products (excluding cheeses) - butter - made from pasteurised milk - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Batch	10g	15	0		
Dairy products (excluding cheeses) - butter - made from pasteurised milk - Processing plant - Surveillance	private lab	Unspecified	Not applicable	food sample		Batch	25g	7	0	7	0
Dairy products (excluding cheeses) - butter - made from pasteurised milk - Processing plant - Surveillance	private lab	Objective sampling	Industry sampling	food sample		Single	25g	45	0	45	0
Dairy products (excluding cheeses) - butter - made from pasteurised milk - Processing plant - Surveillance	private lab	Unspecified	Industry sampling	food sample		Single	25g	5	0	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
Dairy products (excluding cheeses) - butter - made from pasteurised milk - Processing plant - Surveillance	private lab	Census	HACCP and own checks	food sample		Batch	25g	18	0	18	0
Dairy products (excluding cheeses) - butter - made from pasteurised milk - Processing plant - Surveillance	private lab	Unspecified	Not applicable	food sample		Single	25g	342	0	342	0
Dairy products (excluding cheeses) - butter - made from pasteurised milk - Processing plant - Surveillance	RVL	Census	Official sampling	food sample		Batch	25g	15	0	15	0
Dairy products (excluding cheeses) - butter - made from pasteurised milk - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample		Batch	20g4	5	0	0	0
Dairy products (excluding cheeses) - butter - made from pasteurised milk - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Batch	25g	75	0	75	0
Dairy products (excluding cheeses) - butter - made from pasteurised milk - Processing plant - Surveillance	private lab	Unspecified	HACCP and own checks	food sample		Single	200g	16	0	16	0
Dairy products (excluding cheeses) - butter - made from pasteurised milk - Processing plant - Surveillance	RVL	Census	Official sampling	food sample		Single	25g	40	0	40	0
Dairy products (excluding cheeses) - butter - made from pasteurised milk - Processing plant - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample		Single	10g	240	0		
Dairy products (excluding cheeses) - butter - made from pasteurised milk - Processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample		Batch	20g	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
Dairy products (excluding cheeses) - butter - made from pasteurised milk - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample		Single	1g	40	0	0	0
Dairy products (excluding cheeses) - butter - made from pasteurised milk - Processing plant - Surveillance	private lab	Census	Industry sampling	food sample		Single	200g	13	0	13	0
Dairy products (excluding cheeses) - butter - made from pasteurised milk - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample		Batch	25g	60	0	55	0
Dairy products (excluding cheeses) - butter - made from pasteurised milk - Processing plant - Surveillance	RVL	Census	Industry sampling	food sample		Single	25g	5	0	5	0
Dairy products (excluding cheeses) - butter - made from pasteurised milk - Processing plant - Surveillance	RVL	Census	Industry sampling	food sample		Batch	125g	1	0	1	0
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - Processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample		Single	25g	70	0	45	0
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample		Batch	25g	65	0	50	0
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - Processing plant - Surveillance	private lab	Unspecified	Not applicable	food sample		Single	25g	10	0	0	0
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - Processing plant - Surveillance	private lab	Objective sampling	Industry sampling	food sample		Batch	25g	45	0	45	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 raw or low heat-treated milk - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample		Single	25g	50	0	50	0
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Batch	25g	22	0	22	0
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - Processing plant - Surveillance	private lab	Unspecified	HACCP and own checks	food sample		Single	25g	52	0	52	0
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - Processing plant - Surveillance	private lab	Objective sampling	Industry sampling	food sample		Single	2g	3	0	3	0
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - Processing plant - Surveillance	private lab	Objective sampling	Industry sampling	food sample		Single	1g	1	0	0	0
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample		Single	25g	20	0	20	0
Dairy products (excluding cheeses) - cheese analogue - Processing plant - Surveillance	private lab	Census	Industry sampling	food sample		Single	10g	10	0	0	0
Dairy products (excluding cheeses) - cream - made from pasteurised milk - Processing plant - Surveillance	private lab	Objective sampling	Industry sampling	food sample		Single	25g	34	0	34	0
Dairy products (excluding cheeses) - cream - made from pasteurised milk - Processing plant - Surveillance	private lab	Census	HACCP and own checks	food sample		Batch	25g	45	0	45	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) - cream - made from pasteurised milk - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample		Batch	10g	20	0	0	0
Dairy products (excluding cheeses) - cream - made from pasteurised milk - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Batch	1g	5	0	0	0
Dairy products (excluding cheeses) - cream - made from pasteurised milk - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample		Batch	25g	110	0	110	0
Dairy products (excluding cheeses) - cream - made from pasteurised milk - Processing plant - Surveillance	private lab	Unspecified	Industry sampling	food sample		Single	25g	2	0	2	0
Dairy products (excluding cheeses) - cream - made from pasteurised milk - Processing plant - Surveillance	RVL	Census	Industry sampling	food sample		Batch	125g	4	0	4	0
Dairy products (excluding cheeses) - cream - made from pasteurised milk - Processing plant - Surveillance	private lab	Census	Industry sampling	food sample		Batch	25g	15	0	15	0
Dairy products (excluding cheeses) - cream - made from pasteurised milk - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample		Single	1g	40	0	0	0
Dairy products (excluding cheeses) - cream - made from pasteurised milk - Processing plant - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample		Single	10g	25	0	0	0
Dairy products (excluding cheeses) - cream - made from pasteurised milk - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample		Batch	25g	5	0	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
Dairy products (excluding cheeses) - cream - made from pasteurised milk - Processing plant - Surveillance	private lab	Unspecified	HACCP and own checks	food sample		Single	25g	1	0	1	0
Dairy products (excluding cheeses) - cream - made from pasteurised milk - Processing plant - Surveillance	private lab	Unspecified	Industry sampling	food sample		Batch	25g	120	0	80	0
Dairy products (excluding cheeses) - cream - made from pasteurised milk - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Single	25g	6	0	6	0
Dairy products (excluding cheeses) - cream - made from pasteurised milk - Processing plant - Surveillance	RVL25g	Census	Industry sampling	food sample		Single	25g	1	0	1	0
Dairy products (excluding cheeses) - cream - made from pasteurised milk - Processing plant - Surveillance	RVL	Census	Official and industry sampling	food sample		Batch	25g	20	0	20	0
Dairy products (excluding cheeses) - cream - made from pasteurised milk - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Batch	25g	187	0	187	0
Dairy products (excluding cheeses) - cream - made from pasteurised milk - Processing plant - Surveillance	RVL	Census	Official sampling	food sample		Batch	125g	1	0	1	0
Dairy products (excluding cheeses) - cream - made from pasteurised milk - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Batch	10g	30	0	0	0
Dairy products (excluding cheeses) - cream - made from pasteurised milk - Processing plant - Surveillance	RVL	Census	Industry sampling	food sample		Single	25g	5	0	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
Dairy products (excluding cheeses) - cream - made from pasteurised milk - Processing plant - Surveillance	private lab	Census	Industry sampling	food sample		Single	200g	29	0	29	0
Dairy products (excluding cheeses) - cream - made from pasteurised milk - Processing plant - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample		Single	25g	20	0	20	0
Dairy products (excluding cheeses) - cream - made from pasteurised milk - Processing plant - Surveillance	RVL	Census	Official sampling	food sample		Batch	25g	15	0	15	0
Dairy products (excluding cheeses) - cream - made from pasteurised milk - Processing plant - Surveillance	RVL	Census	Official sampling	food sample		Single	1g	5	0	0	0
Dairy products (excluding cheeses) - cream - made from pasteurised milk - Processing plant - Surveillance	RVL	Census	Official sampling	food sample		Single	25g	45	0	45	0
Dairy products (excluding cheeses) - cream - made from pasteurised milk - Processing plant - Surveillance	private lab	Objective sampling	Industry sampling	food sample		Batch	25g	42	0	42	0
Dairy products (excluding cheeses) - cream - made from pasteurised milk - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample		Single	25ml	20	0	20	0
Dairy products (excluding cheeses) - cream - made from pasteurised milk - Processing plant - Surveillance	private lab	Objective sampling	Industry sampling	food sample		Single	1g	3	0	0	0
Dairy products (excluding cheeses) - cream - made from pasteurised milk - Processing plant - Surveillance	private lab	Objective sampling	Industry sampling	food sample		Batch	125ml	36	0	36	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) - cream - made from pasteurised milk - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample		Single	25g	115	0	115	0
Dairy products (excluding cheeses) - cream - made from pasteurised milk - Processing plant - Surveillance	private lab	Unspecified	Not applicable	food sample		Batch	25g	23	0	23	0
Dairy products (excluding cheeses) - cream - made from pasteurised milk - Processing plant - Surveillance	private lab	Objective sampling	Official sampling	food sample		Single	1g	26	0	0	0
Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - Processing plant - Surveillance	private lab	Unspecified	HACCP and own checks	food sample		Single	25g	142	0	142	0
Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample		Single	25g	20	0	20	0
Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - Processing plant - Surveillance	private lab	Unspecified	HACCP and own checks	food sample		Single	200g	30	0	30	0
Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - Processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample		Single	25g	75	0	70	0
Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - Processing plant - Surveillance	private lab	Unspecified	Not applicable	food sample		Single	25g	15	0	0	0
Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - Processing plant - Surveillance	private lab	Objective sampling	Industry sampling	food sample		Single	25g	2	0	2	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) - cream - made from raw or low heat-treated milk - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Single	1g	1	0	0	0
Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample		Batch	25g	4	0	4	0
Dairy products (excluding cheeses) - dairy desserts - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample		Batch	25g	20	0	20	0
Dairy products (excluding cheeses) - dairy desserts - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample		Single	25g	35	0	35	0
Dairy products (excluding cheeses) - dairy desserts - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Batch	25g	8	0	8	0
Dairy products (excluding cheeses) - dairy desserts - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample		Single	1g	20	0	0	0
Dairy products (excluding cheeses) - dairy desserts - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample		Batch	25g	10	0	10	0
Dairy products (excluding cheeses) - ice-cream - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample		Single	1g	25	0	25	0
Dairy products (excluding cheeses) - ice-cream - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Batch	10g	80	0	0	0
Dairy products (excluding cheeses) - ice-cream - Processing plant - Surveillance	RVL	Census	Industry sampling	food sample		Single	25g	4	0	0	0
Dairy products (excluding cheeses) - ice-cream - Processing plant - Surveillance	private lab.	Unspecified	Industry sampling	food sample		Single	200g	15	0	10	0
Dairy products (excluding cheeses) - ice-cream - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample		Batch	25g	40	1	40	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
Dairy products (excluding cheeses) - ice-cream - Processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample		Single	25g	77	0	77	0
Dairy products (excluding cheeses) - ice-cream - Processing plant - Surveillance	RVL	Convenience sampling	Industry sampling	food sample		Single	25g	60	0	60	0
Dairy products (excluding cheeses) - ice-cream - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample		Batch	25g	22	0	22	0
Dairy products (excluding cheeses) - ice-cream - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Batch	25g	40	0	40	0
Dairy products (excluding cheeses) - ice-cream - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample		Batch	25g	20	0	20	0
Dairy products (excluding cheeses) - ice-cream - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample		Batch	20g	30	0	0	0
Dairy products (excluding cheeses) - ice-cream - Processing plant - Surveillance	RVL	Census	Official sampling	food sample		Single	25g	25	0	25	0
Dairy products (excluding cheeses) - ice-cream - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample		Single	25ml	75	0	75	0
Dairy products (excluding cheeses) - ice-cream - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample		Single	25g	17	0	17	0
Dairy products (excluding cheeses) - ice-cream - Processing plant - Surveillance	RVL	Census	Industry sampling	food sample		Single	200g	174	0	174	0
Dairy products (excluding cheeses) - ice-cream - Processing plant - Surveillance	private lab.	Objective sampling	Official sampling	food sample		Single	1g	75	0	0	0
Dairy products (excluding cheeses) - ice-cream - Processing plant - Surveillance	private lab.	Census	HACCP and own checks	food sample		Batch	25g	25	0	25	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) - yoghurt - Processing plant - Unspecified (made from sheep's milk)	RVL	Unspecified	Official and industry sampling	food sample		Single	25g	5	0	5	0
Dairy products, unspecified - Processing plant - Surveillance (sweet cream)	RVL	Objective sampling	Industry sampling	food sample		Single	25g	4	0	4	0
Dairy products, unspecified - Processing plant - Surveillance (sweet cream)	RVL	Objective sampling	Industry sampling	food sample		Batch	25g	2	0	2	0
Dairy products, unspecified - Processing plant - Surveillance (sweet cream)	RVL	Unspecified	Official and industry sampling	food sample		Single	25g	43	0	43	0
Dairy products, unspecified - Processing plant - Surveillance (sweet cream)	RVL	Objective sampling	Official sampling	food sample		Batch	25g	25	0	25	0
Dairy products, unspecified - Processing plant - Surveillance (sweet cream)	RVL	Objective sampling	Official sampling	food sample		Batch	25g	22	0	17	0
Dairy products, unspecified - Processing plant - Surveillance (sweet cream)	RVL	Census	Official sampling	food sample		Single	25g	5	0	5	0
Milk, cows' - Processing plant - Surveillance (concentrated milk)	RVL	Objective sampling	Official sampling	food sample		Batch	25g	15	0	15	0
Milk, cows' - Processing plant - Surveillance (concentrated milk)	RVL	Objective sampling	Industry sampling	food sample		Batch	25g	106	0	106	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample > milk		Batch	125ml	15	0	15	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample > milk		Batch	25ml	10	0	10	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance	private lab.	Unspecified	Industry sampling	food sample		Single	1ml	5	0	0	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 - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample > milk		Single	25ml	15	0	15	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample > milk		Single	1000ml	26	0	0	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample > milk		Single	25ml	45	0	45	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample > milk		Single	1ml	100	0	0	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance	RVL	Census	Industry sampling	food sample		Single	25ml	7	0	7	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample > milk		Batch	20ml	15	0	0	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample > milk		Batch	25ml	121	0	121	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance	private lab.	Census	HACCP and own checks	food sample > milk		Single	25ml	30	0	30	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample > milk		Single	25ml	85	0	70	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample > milk		Single	10ml	45	0	45	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance	RVL	Census	Official sampling	food sample		Batch	125ml	4	0	4	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample > milk		Batch	25ml	178	0	168	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 - Processing plant - Surveillance	private lab.	Unspecified	HACCP and own checks	food sample > milk		Single	25ml	36	0	36	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample > milk		Batch	10ml	10	0	0	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample > milk		Single	25ml	5	0	5	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample > milk		Batch	1ml	5	0	0	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample > milk		Single	25ml	10	0	10	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance	private lab.	Unspecified	Not applicable	food sample > milk		Batch	25ml	11	0	11	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance	RVL	Selective sampling	Industry sampling	food sample > milk		Single	25ml	5	0	5	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance	RVL	Objective sampling	HACCP and own checks	food sample > milk		Single	25ml	15	0	15	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance	private lab.	Census	HACCP and own checks	food sample > milk		Batch	25ml	25	0	25	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance	private lab.	Unspecified	Industry sampling	food sample > milk		Batch	25ml	130	0	130	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample > milk		Batch	10ml	63	0	0	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance	RVL	Census	Official sampling	food sample		Single	25ml	30	0	30	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 - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Batch	1ml	5	0	0	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance	RVL	Census	Official and industry sampling	food sample		Batch	25ml	15	0	15	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample > milk		Batch	25ml	60	0	60	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample > milk		Batch	25ml	5	0	5	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance	private lab.	Unspecified	Industry sampling	food sample > milk		Single	25ml	5	0	5	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance (fermented dairy products)	RVL	Unspecified	Official sampling	food sample		Batch	20g	20	0	0	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance (fermented dairy products)	RVL	Census	Official sampling	food sample		Batch	25g	5	0	5	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance (fermented dairy products)	RVL	Unspecified	Industry sampling	food sample		Batch	20g	5	0	5	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance (fermented dairy products)	RVL	Census	Industry sampling	food sample		Single	1g	100	0	0	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance (fermented dairy products)	RVL	Census	Industry sampling	food sample		Batch	125g	3	0	3	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance (fermented dairy products)	RVL	Census	Industry sampling	food sample		Batch	25g	35	0	35	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance (fermented dairy products)	private lab.	Objective sampling	Official sampling	food sample		Single	1g	27	0	0	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 - Processing plant - Surveillance (fermented dairy products)	RVL	Unspecified	Official and industry sampling	food sample		Single	1g	220	0	0	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance (fermented dairy products)	RVL	Objective sampling	Official sampling	food sample		Batch	1g	15	0	0	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance (fermented dairy products)	RVL	Census	Official sampling	food sample		Batch	125g	3	0	3	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance (fermented dairy products)	RVL	Objective sampling	Industry sampling	food sample		Batch	1g	20	0	0	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance (fermented dairy products)	RVL	Unspecified	Industry sampling	food sample		Single	25g	40	0	30	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance (fermented dairy products)	RVL	Objective sampling	Official sampling	food sample		Batch	10g	15	0	0	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance (fermented dairy products)	private lab.	Objective sampling	Industry sampling	food sample		Batch	25g	50	0	50	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance (fermented dairy products)	private lab.	Census	Industry sampling	food sample		Single	25g	10	0	10	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance (fermented dairy products)	RVL	Unspecified	Official sampling	food sample		Single	25g	188	0	188	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance (fermented dairy products)	RVL	Objective sampling	Industry sampling	food sample		Batch	10g	85	0	0	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance (fermented dairy products)	private lab.	Unspecified	Not applicable	food sample		Batch	25g	32	0	32	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance (fermented dairy products)	RVL	Unspecified	Official sampling	food sample		Single	25g	5	0	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
Milk, cows' - pasteurised milk - Processing plant - Surveillance (fermented dairy products)	RVL	Census	Official and industry sampling	food sample		Batch	25g	23	0	20	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance (fermented dairy products)	private lab.	Census	Industry sampling	food sample		Batch	25g	10	0	10	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance (fermented dairy products)	RVL	Objective sampling	Official and industry sampling	food sample		Single	25g	10	0	10	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance (fermented dairy products)	RVL	Census	Industry sampling	food sample		Single	25g	15	0	15	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance (fermented dairy products)	private lab.	Census	Industry sampling	food sample		Single	200g	312	0	312	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance (fermented dairy products)	RVL	Census	Official sampling	food sample		Single	25g	55	0	55	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance (fermented dairy products)	RVL	Objective sampling	Industry sampling	food sample		Batch	25g	240	0	240	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance (fermented dairy products)	private lab.	Unspecified	Not applicable	food sample		Single	25g	10	0	10	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance (fermented dairy products)	RVL	Objective sampling	Official and industry sampling	food sample		Single	10g	15	0	0	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance (fermented dairy products)	RVL	Objective sampling	Official sampling	food sample		Batch	25g	188	0	188	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance (fermented dairy products)	RVL	Census	Official sampling	food sample		Single	1g	10	0	0	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance (fermented dairy products)	RVL	Unspecified	Official sampling	food sample		Batch	25g	15	0	15	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' - raw milk - intended for direct human consumption - Farm - Surveillance	private lab.	Objective sampling	HACCP and own checks	food sample > milk		Batch	25ml	1	0	1	0
Milk, cows' - raw milk for manufacture - intended for manufacture of raw or low heat-treated products - Processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample > milk		Single	25ml	2	0	2	0
Milk, cows' - raw milk for manufacture - intended for manufacture of raw or low heat-treated products - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample > milk		Single	25ml	8	0	8	0
Milk, cows' - raw milk for manufacture - intended for manufacture of raw or low heat-treated products - Processing plant - Surveillance	private lab.	Unspecified	Not applicable	food sample > milk		Single	25ml	15	0	0	0
Milk, cows' - raw milk for manufacture - intended for manufacture of raw or low heat-treated products - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample > milk		Batch	25ml	1	0	1	0
Milk, cows' - raw milk for manufacture - intended for manufacture of raw or low heat-treated products - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample > milk		Single	25ml	14	0	14	0
Milk, goats' - pasteurised milk - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample > milk		Batch	25ml	5	0	5	0
Milk, goats' - raw milk for manufacture - intended for manufacture of raw or low heat-treated products - Processing plant - Surveillance	RVL	Unspecified	Not applicable	food sample > milk		Single	25ml	5	0	5	0

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 - intended for direct human consumption - Farm - Surveillance	0		0
Milk, cows' - raw milk for manufacture - intended for manufacture of raw or low heat-treated products - Processing plant - Surveillance	0		0
Milk, cows' - pasteurised milk - Processing plant - Surveillance	30	0	0
Milk, cows' - pasteurised milk - Retail - Surveillance	0		0
Milk, goats' - raw milk for manufacture - intended for manufacture of raw or low heat-treated products - Processing plant - Surveillance	0		0
Milk, goats' - raw milk - intended for direct human consumption - Farm - Surveillance	0		0
Milk, goats' - pasteurised milk - Processing plant - Surveillance	0		0
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - Processing plant - Surveillance	5	0	0
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	35	0	0
Cheeses made from cows' milk - hard - made from raw or low heat-treated milk - Processing plant - Surveillance	0		0

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 - Processing plant - Surveillance	0		0
Cheeses made from goats' milk - soft and semi-soft - made from raw or low heat-treated milk - Processing plant - Surveillance	0		0
Cheeses made from goats' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	0		0
Cheeses made from goats' milk - hard - made from pasteurised milk - Processing plant - Surveillance	0		0
Cheeses made from sheep's milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	22	0	0
Cheeses made from sheep's milk - hard - made from raw or low heat-treated milk - Processing plant - Surveillance	0		0
Cheeses made from sheep's milk - hard - made from pasteurised milk - Processing plant - Surveillance	0		0
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - Processing plant - Surveillance	0		0
Dairy products (excluding cheeses) - butter - made from pasteurised milk - Processing plant - Surveillance	10	0	0

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 raw or low heat-treated milk - Processing plant - Surveillance	0		0
Dairy products (excluding cheeses) - cream - made from pasteurised milk - Processing plant - Surveillance	10	0	0
Cheeses made from cows' milk - fresh - made from pasteurised milk - Processing plant - Surveillance			
Cheeses made from cows' milk - fresh - made from pasteurised milk - Processing plant - Surveillance	20	0	0
Cheeses made from cows' milk - fresh - made from pasteurised milk - Processing plant - Surveillance			
Cheeses made from cows' milk - fresh - made from pasteurised milk - Processing plant - Surveillance			
Cheeses made from cows' milk - fresh - made from pasteurised milk - Processing plant - Surveillance	0		0
Cheeses made from cows' milk - fresh - made from pasteurised milk - Processing plant - Surveillance	33	0	0
Cheeses made from cows' milk - fresh - made from raw or low heat-treated milk - Processing plant - Surveillance	0		0

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 raw or low heat-treated milk - Processing plant - Surveillance	4	0	0
Cheeses made from cows' milk - hard - made from pasteurised milk - Processing plant - Surveillance	10	0	0
Cheeses made from cows' milk - hard - made from pasteurised milk - Processing plant - Surveillance	0		0
Cheeses made from cows' milk - hard - made from pasteurised milk - Processing plant - Surveillance	31	0	0
Cheeses made from cows' milk - hard - made from pasteurised milk - Processing plant - Surveillance	15	0	0
Cheeses made from cows' milk - hard - made from pasteurised milk - Processing plant - Surveillance	0	0	0
Cheeses made from cows' milk - hard - made from pasteurised milk - Processing plant - Surveillance	0		0
Cheeses made from cows' milk - hard - made from pasteurised milk - Processing plant - Surveillance	180	0	0
Cheeses made from cows' milk - hard - made from pasteurised milk - Processing plant - Surveillance	0		0

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 - Processing plant - Surveillance	10	0	0
Cheeses made from cows' milk - hard - made from pasteurised milk - Processing plant - Surveillance	15	0	0
Cheeses made from cows' milk - hard - made from pasteurised milk - Processing plant - Surveillance	5	0	0
Cheeses made from cows' milk - hard - made from pasteurised milk - Processing plant - Surveillance	0		0
Cheeses made from cows' milk - hard - made from pasteurised milk - Processing plant - Surveillance	0		0
Cheeses made from cows' milk - hard - made from pasteurised milk - Processing plant - Surveillance	0		0
Cheeses made from cows' milk - hard - made from pasteurised milk - Processing plant - Surveillance	0		0
Cheeses made from cows' milk - hard - made from pasteurised milk - Processing plant - Surveillance	15	0	0
Cheeses made from cows' milk - hard - made from pasteurised milk - Processing plant - Surveillance	25	0	0

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 - Processing plant - Surveillance	0		0
Cheeses made from cows' milk - hard - made from pasteurised milk - Processing plant - Surveillance	0		0
Cheeses made from cows' milk - hard - made from pasteurised milk - Processing plant - Surveillance	0		0
Cheeses made from cows' milk - hard - made from pasteurised milk - Processing plant - Surveillance	0		0
Cheeses made from cows' milk - hard - made from pasteurised milk - Processing plant - Surveillance	0		0
Cheeses made from cows' milk - hard - made from pasteurised milk - Processing plant - Surveillance	336	0	0
Cheeses made from cows' milk - hard - made from raw or low heat-treated milk - Processing plant - Surveillance	0		0
Cheeses made from cows' milk - hard - made from raw or low heat-treated milk - Processing plant - Surveillance	0		0
Cheeses made from cows' milk - hard - made from raw or low heat-treated milk - Processing plant - Surveillance	0		0

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 raw or low heat-treated milk - Processing plant - Surveillance	359	0	0
Cheeses made from cows' milk - hard - made from raw or low heat-treated milk - Processing plant - Surveillance	0		0
Cheeses made from cows' milk - hard - made from raw or low heat-treated milk - Processing plant - Surveillance	0		0
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	97	0	0
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	40		0
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	0		0
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	0		0
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	0		0
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	0		0

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 - Processing plant - Surveillance	0		0
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	145	0	0
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	0		0
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	5	0	0
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	0		0
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	5	0	0
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	0		0
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	16	0	0
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	0		0

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 - Processing plant - Surveillance	0		0
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	29	0	0
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	5	0	0
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	5	0	0
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	0		0
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	5	0	0
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	110	0	0
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	0		0
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	0	0	0

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 - Processing plant - Surveillance	0		0
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	0	0	0
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	0	0	0
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	5	0	0
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	5	0	0
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	35	0	0
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	0		0
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	5	0	0
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	0		0

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 - Processing plant - Surveillance	0		0
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	242	0	0
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	0		0
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - Processing plant - Surveillance	0		0
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - Processing plant - Surveillance	0		0
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - Processing plant - Surveillance	0		0
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - Processing plant - Surveillance	0		0
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - Processing plant - Surveillance	1	0	0
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - Processing plant - Surveillance	5	0	0

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 - Processing plant - Surveillance	269	0	0
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - Processing plant - Surveillance	5	0	0
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - Processing plant - Surveillance	0		0
Cheeses made from cows' milk - unspecified - made from pasteurised milk - Processing plant - Surveillance (procesd cheese)	0		0
Cheeses made from goats' milk - hard - made from pasteurised milk - Processing plant - Surveillance	2	0	0
Cheeses made from goats' milk - hard - made from pasteurised milk - Processing plant - Surveillance	0		0
Cheeses made from goats' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	0		0
Cheeses made from goats' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	5	0	0
Cheeses made from goats' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	0		0

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 - Processing plant - Surveillance	5	0	0
Cheeses made from goats' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	0		0
Cheeses made from goats' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	0		0
Cheeses made from goats' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	0		0
Cheeses made from sheep's milk - Processing plant - Surveillance (fried cheese)	0		0
Dairy products (excluding cheeses) - Processing plant - Surveillance (dairy products powder)	0		0
Dairy products (excluding cheeses) - Processing plant - Surveillance (dairy products powder)	0		0
Dairy products (excluding cheeses) - Processing plant - Surveillance (dairy products powder)	0		0
Dairy products (excluding cheeses) - Processing plant - Surveillance (dairy products powder)	20	0	0
Dairy products (excluding cheeses) - Processing plant - Surveillance (dairy products powder)	0		0
Dairy products (excluding cheeses) - Processing plant - Surveillance (dairy products powder)	0		0

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) - Processing plant - Surveillance (dairy products powder)	0		0
Dairy products (excluding cheeses) - Processing plant - Surveillance (dairy products powder)	0		0
Dairy products (excluding cheeses) - Processing plant - Surveillance (dairy products powder)	5	0	0
Dairy products (excluding cheeses) - Processing plant - Surveillance (dairy products powder)	9	0	0
Dairy products (excluding cheeses) - Processing plant - Surveillance (dairy products powder)	0		0
Dairy products (excluding cheeses) - Processing plant - Surveillance (dairy products powder)	2	0	0
Dairy products (excluding cheeses) - Processing plant - Surveillance (dairy products powder)	0		0
Dairy products (excluding cheeses) - Processing plant - Surveillance (dairy products powder)	0		0
Dairy products (excluding cheeses) - Processing plant - Surveillance (dairy products powder)	0		0
Dairy products (excluding cheeses) - Processing plant - Surveillance (dairy products powder)	226	0	0
Dairy products (excluding cheeses) - Processing plant - Surveillance (dairy products powder)	4	0	0
Dairy products (excluding cheeses) - Processing plant - Surveillance (dairy products powder)	0		0

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) - Processing plant - Surveillance (dairy products powder)	0		0
Dairy products (excluding cheeses) - Processing plant - Surveillance (dairy products powder)	0		0
Dairy products (excluding cheeses) - Processing plant - Surveillance (dairy products powder)	5	0	0
Dairy products (excluding cheeses) - Processing plant - Surveillance (made from goat's milk - kephir)	0		0
Dairy products (excluding cheeses) - Processing plant - Surveillance (milk fat)	0		0
Dairy products (excluding cheeses) - Processing plant - Surveillance (milk fat)	0		0
Dairy products (excluding cheeses) - butter - made from pasteurised milk - Processing plant - Surveillance	0		0
Dairy products (excluding cheeses) - butter - made from pasteurised milk - Processing plant - Surveillance	0		0
Dairy products (excluding cheeses) - butter - made from pasteurised milk - Processing plant - Surveillance	0		0
Dairy products (excluding cheeses) - butter - made from pasteurised milk - 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 - Processing plant - Surveillance	0		0
Dairy products (excluding cheeses) - butter - made from pasteurised milk - Processing plant - Surveillance	0		0
Dairy products (excluding cheeses) - butter - made from pasteurised milk - Processing plant - Surveillance			
Dairy products (excluding cheeses) - butter - made from pasteurised milk - Processing plant - Surveillance			
Dairy products (excluding cheeses) - butter - made from pasteurised milk - Processing plant - Surveillance	10	0	0
Dairy products (excluding cheeses) - butter - made from pasteurised milk - Processing plant - Surveillance	15	0	0
Dairy products (excluding cheeses) - butter - made from pasteurised milk - Processing plant - Surveillance	0		0
Dairy products (excluding cheeses) - butter - made from pasteurised milk - Processing plant - Surveillance	0		0
Dairy products (excluding cheeses) - butter - made from pasteurised milk - Processing plant - Surveillance	0		0

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 - Processing plant - Surveillance	0		0
Dairy products (excluding cheeses) - butter - made from pasteurised milk - Processing plant - Surveillance			
Dairy products (excluding cheeses) - butter - made from pasteurised milk - Processing plant - Surveillance	0		0
Dairy products (excluding cheeses) - butter - made from pasteurised milk - Processing plant - Surveillance	5	0	0
Dairy products (excluding cheeses) - butter - made from pasteurised milk - Processing plant - Surveillance	0		0
Dairy products (excluding cheeses) - butter - made from pasteurised milk - Processing plant - Surveillance	0		0
Dairy products (excluding cheeses) - butter - made from pasteurised milk - Processing plant - Surveillance	0		0
Dairy products (excluding cheeses) - butter - made from pasteurised milk - Processing plant - Surveillance	240	0	0
Dairy products (excluding cheeses) - butter - made from pasteurised milk - Processing plant - Surveillance	5	0	0

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 - Processing plant - Surveillance	40	0	0
Dairy products (excluding cheeses) - butter - made from pasteurised milk - Processing plant - Surveillance			
Dairy products (excluding cheeses) - butter - made from pasteurised milk - Processing plant - Surveillance	5	0	0
Dairy products (excluding cheeses) - butter - made from pasteurised milk - Processing plant - Surveillance	0		0
Dairy products (excluding cheeses) - butter - made from pasteurised milk - Processing plant - Surveillance	0		0
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - Processing plant - Surveillance	25	0	0
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - Processing plant - Surveillance	15	0	0
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - Processing plant - Surveillance	10	0	0
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - Processing plant - Surveillance	0		0

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 raw or low heat-treated milk - Processing plant - Surveillance	0		0
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - Processing plant - Surveillance	0		0
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - Processing plant - Surveillance	0		0
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - Processing plant - Surveillance	0		0
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - Processing plant - Surveillance	1	0	0
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - Processing plant - Surveillance	0		0
Dairy products (excluding cheeses) - cheese analogue - Processing plant - Surveillance	10	0	0
Dairy products (excluding cheeses) - cream - made from pasteurised milk - Processing plant - Surveillance	0		0
Dairy products (excluding cheeses) - cream - made from pasteurised milk - Processing plant - Surveillance	0		0

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 - Processing plant - Surveillance	20	0	0
Dairy products (excluding cheeses) - cream - made from pasteurised milk - Processing plant - Surveillance	5	0	0
Dairy products (excluding cheeses) - cream - made from pasteurised milk - Processing plant - Surveillance	0		0
Dairy products (excluding cheeses) - cream - made from pasteurised milk - Processing plant - Surveillance	0		0
Dairy products (excluding cheeses) - cream - made from pasteurised milk - Processing plant - Surveillance	0		0
Dairy products (excluding cheeses) - cream - made from pasteurised milk - Processing plant - Surveillance	0		0
Dairy products (excluding cheeses) - cream - made from pasteurised milk - Processing plant - Surveillance	40	0	0
Dairy products (excluding cheeses) - cream - made from pasteurised milk - Processing plant - Surveillance	25	0	0
Dairy products (excluding cheeses) - cream - made from pasteurised milk - Processing plant - Surveillance	0		0

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 - Processing plant - Surveillance	0		0
Dairy products (excluding cheeses) - cream - made from pasteurised milk - Processing plant - Surveillance	40	0	0
Dairy products (excluding cheeses) - cream - made from pasteurised milk - Processing plant - Surveillance	0		0
Dairy products (excluding cheeses) - cream - made from pasteurised milk - Processing plant - Surveillance	0		0
Dairy products (excluding cheeses) - cream - made from pasteurised milk - Processing plant - Surveillance	0		0
Dairy products (excluding cheeses) - cream - made from pasteurised milk - Processing plant - Surveillance	0		0
Dairy products (excluding cheeses) - cream - made from pasteurised milk - Processing plant - Surveillance	0		0
Dairy products (excluding cheeses) - cream - made from pasteurised milk - Processing plant - Surveillance	30	0	0
Dairy products (excluding cheeses) - cream - made from pasteurised milk - Processing plant - Surveillance	0		0

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 - Processing plant - Surveillance	0		0
Dairy products (excluding cheeses) - cream - made from pasteurised milk - Processing plant - Surveillance	0		0
Dairy products (excluding cheeses) - cream - made from pasteurised milk - Processing plant - Surveillance	0		0
Dairy products (excluding cheeses) - cream - made from pasteurised milk - Processing plant - Surveillance	5	0	0
Dairy products (excluding cheeses) - cream - made from pasteurised milk - Processing plant - Surveillance	0		0
Dairy products (excluding cheeses) - cream - made from pasteurised milk - Processing plant - Surveillance	0		0
Dairy products (excluding cheeses) - cream - made from pasteurised milk - Processing plant - Surveillance	0		0
Dairy products (excluding cheeses) - cream - made from pasteurised milk - Processing plant - Surveillance	3	0	0
Dairy products (excluding cheeses) - cream - made from pasteurised milk - Processing plant - Surveillance	0		0

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 - Processing plant - Surveillance	0		0
Dairy products (excluding cheeses) - cream - made from pasteurised milk - Processing plant - Surveillance	0		0
Dairy products (excluding cheeses) - cream - made from pasteurised milk - Processing plant - Surveillance	26	0	0
Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - Processing plant - Surveillance	0		0
Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - Processing plant - Surveillance	0		0
Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - Processing plant - Surveillance	0		0
Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - Processing plant - Surveillance	5	0	0
Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - Processing plant - Surveillance	15	0	0
Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - Processing plant - Surveillance	0		0

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 raw or low heat-treated milk - Processing plant - Surveillance	1	0	0
Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - Processing plant - Surveillance	0		0
Dairy products (excluding cheeses) - dairy desserts - Processing plant - Surveillance	0		0
Dairy products (excluding cheeses) - dairy desserts - Processing plant - Surveillance	0		0
Dairy products (excluding cheeses) - dairy desserts - Processing plant - Surveillance	0		0
Dairy products (excluding cheeses) - dairy desserts - Processing plant - Surveillance	20	0	0
Dairy products (excluding cheeses) - dairy desserts - Processing plant - Surveillance	0		0
Dairy products (excluding cheeses) - ice-cream - Processing plant - Surveillance	0		0
Dairy products (excluding cheeses) - ice-cream - Processing plant - Surveillance	80	0	0
Dairy products (excluding cheeses) - ice-cream - Processing plant - Surveillance	4	0	0
Dairy products (excluding cheeses) - ice-cream - Processing plant - Surveillance	5	0	0
Dairy products (excluding cheeses) - ice-cream - Processing plant - Surveillance	0		0

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) - ice-cream - Processing plant - Surveillance	0		0
Dairy products (excluding cheeses) - ice-cream - Processing plant - Surveillance	0		0
Dairy products (excluding cheeses) - ice-cream - Processing plant - Surveillance	0		0
Dairy products (excluding cheeses) - ice-cream - Processing plant - Surveillance	0		0
Dairy products (excluding cheeses) - ice-cream - Processing plant - Surveillance	0		0
Dairy products (excluding cheeses) - ice-cream - Processing plant - Surveillance	30	0	0
Dairy products (excluding cheeses) - ice-cream - Processing plant - Surveillance	0		0
Dairy products (excluding cheeses) - ice-cream - Processing plant - Surveillance	0		0
Dairy products (excluding cheeses) - ice-cream - Processing plant - Surveillance	0		0
Dairy products (excluding cheeses) - ice-cream - Processing plant - Surveillance	0		0
Dairy products (excluding cheeses) - ice-cream - Processing plant - Surveillance	75	0	0
Dairy products (excluding cheeses) - ice-cream - Processing plant - Surveillance	0		0

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) - yoghurt - Processing plant - Unspecified (made from sheep's milk)	0		0
Dairy products, unspecified - Processing plant - Surveillance (sweet cream)	0		0
Dairy products, unspecified - Processing plant - Surveillance (sweet cream)	0		0
Dairy products, unspecified - Processing plant - Surveillance (sweet cream)	0		0
Dairy products, unspecified - Processing plant - Surveillance (sweet cream)	0		0
Dairy products, unspecified - Processing plant - Surveillance (sweet cream)	5	0	0
Dairy products, unspecified - Processing plant - Surveillance (sweet cream)	0		0
Milk, cows' - Processing plant - Surveillance (concentrated milk)	0		0
Milk, cows' - Processing plant - Surveillance (concentrated milk)	0		0
Milk, cows' - pasteurised milk - Processing plant - Surveillance	0		0
Milk, cows' - pasteurised milk - Processing plant - Surveillance	0		0
Milk, cows' - pasteurised milk - Processing plant - Surveillance	5	0	0

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 - Processing plant - Surveillance	0	0	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance	26	0	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance	0		0
Milk, cows' - pasteurised milk - Processing plant - Surveillance	100	0	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance	0		0
Milk, cows' - pasteurised milk - Processing plant - Surveillance	15	0	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance	0		0
Milk, cows' - pasteurised milk - Processing plant - Surveillance	0		0
Milk, cows' - pasteurised milk - Processing plant - Surveillance	15	0	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance	0	0	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance	0		0
Milk, cows' - pasteurised milk - Processing plant - Surveillance	10	0	0

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 - Processing plant - Surveillance	0		0
Milk, cows' - pasteurised milk - Processing plant - Surveillance	10	0	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance	0	0	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance	5	0	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance	0		0
Milk, cows' - pasteurised milk - Processing plant - Surveillance	0		0
Milk, cows' - pasteurised milk - Processing plant - Surveillance	0	0	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance	0		0
Milk, cows' - pasteurised milk - Processing plant - Surveillance	0	0	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance	0		0
Milk, cows' - pasteurised milk - Processing plant - Surveillance	63	0	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance	0	0	0

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 - Processing plant - Surveillance	5	0	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance	0		0
Milk, cows' - pasteurised milk - Processing plant - Surveillance	0		0
Milk, cows' - pasteurised milk - Processing plant - Surveillance	0		0
Milk, cows' - pasteurised milk - Processing plant - Surveillance	0		0
Milk, cows' - pasteurised milk - Processing plant - Surveillance (fermented dairy products)	20	0	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance (fermented dairy products)	0		0
Milk, cows' - pasteurised milk - Processing plant - Surveillance (fermented dairy products)	0	0	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance (fermented dairy products)	100	0	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance (fermented dairy products)	0	0	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance (fermented dairy products)	0	0	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance (fermented dairy products)	27	0	0

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 - Processing plant - Surveillance (fermented dairy products)	220	0	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance (fermented dairy products)	15	0	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance (fermented dairy products)	0		0
Milk, cows' - pasteurised milk - Processing plant - Surveillance (fermented dairy products)	20	0	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance (fermented dairy products)	10	0	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance (fermented dairy products)	15	0	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance (fermented dairy products)	0	0	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance (fermented dairy products)	0	0	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance (fermented dairy products)	0	0	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance (fermented dairy products)	85	0	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance (fermented dairy products)	0		0
Milk, cows' - pasteurised milk - Processing plant - Surveillance (fermented dairy products)	0	0	0

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 - Processing plant - Surveillance (fermented dairy products)	3	0	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance (fermented dairy products)	0	0	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance (fermented dairy products)	0		0
Milk, cows' - pasteurised milk - Processing plant - Surveillance (fermented dairy products)	0	0	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance (fermented dairy products)	0		0
Milk, cows' - pasteurised milk - Processing plant - Surveillance (fermented dairy products)	0	0	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance (fermented dairy products)	0	0	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance (fermented dairy products)	0	0	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance (fermented dairy products)	15	0	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance (fermented dairy products)	0	0	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance (fermented dairy products)	10	0	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance (fermented dairy products)	0	0	0

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 - intended for direct human consumption - Farm - Surveillance	0		0
Milk, cows' - raw milk for manufacture - intended for manufacture of raw or low heat-treated products - Processing plant - Surveillance	0		0
Milk, cows' - raw milk for manufacture - intended for manufacture of raw or low heat-treated products - Processing plant - Surveillance	0		0
Milk, cows' - raw milk for manufacture - intended for manufacture of raw or low heat-treated products - Processing plant - Surveillance	15	0	0
Milk, cows' - raw milk for manufacture - intended for manufacture of raw or low heat-treated products - Processing plant - Surveillance	0		0
Milk, cows' - raw milk for manufacture - intended for manufacture of raw or low heat-treated products - Processing plant - Surveillance	0		0
Milk, goats' - pasteurised milk - Processing plant - Surveillance	0		0
Milk, goats' - raw milk for manufacture - intended for manufacture of raw or low heat-treated products - Processing plant - Surveillance	0		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) - fresh - Processing plant - Surveillance	RVL	Census	Industry sampling	food sample > meat		Single	25g	15	3	15	3
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	RVL	Census	Industry sampling	food sample		Single	1g	6	0	0	0
Meat from pig - fresh - Processing plant - Surveillance	RVL	Census	Industry sampling	food sample > meat		Single	25g	5	0	5	0
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	RVL	Census	Industry sampling	food sample		Single	1g	153	1	0	0
Meat from bovine animals - fresh - Processing plant - Surveillance	RVL	Census	Industry sampling	food sample > meat		Single	25g	5	0	5	0
Meat from bovine animals - meat products - cooked, ready-to-eat - Processing plant - Surveillance	RVL	Census	Industry sampling	food sample		Single	1g	5	0	0	0
Fish - smoked - Processing plant - Surveillance	RVL	Census	Industry sampling	food sample		Single	25g	22	0	22	0
Crustaceans - unspecified - cooked - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Batch	10g	30	0	0	0
Molluscan shellfish - cooked - Processing plant - Surveillance	RVL	Census	Industry sampling	food sample		Batch	10g	25	0	0	0
Ready-to-eat salads	RVL	Census	Official and industry sampling	food sample		Single	25g	360	0	110	0
Crustaceans - unspecified - cooked - Processing plant - Surveillance	private lab.	Objective sampling	Official sampling	food sample		Single	1g	3	0	0	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
Crustaceans - unspecified - cooked - Processing plant - Surveillance	private lab.	Unspecified	HACCP and own checks	food sample		Single	25g	29	0	29	0
Crustaceans - unspecified - cooked - Processing plant - Surveillance	private lab.	Unspecified	Industry sampling	food sample		Batch	25g	241	3	231	3
Crustaceans - unspecified - cooked - Processing plant - Surveillance	RVL	Convenience sampling	HACCP and own checks	food sample		Batch	25g	5	2	5	2
Crustaceans - unspecified - cooked - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample		Single	25g	5	0	5	0
Crustaceans - unspecified - cooked - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Batch	25g	5	0	5	0
Crustaceans - unspecified - cooked - Processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample		Single	25g	57	0	51	0
Crustaceans - unspecified - cooked - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample		Batch	25g	10	0	10	0
Egg products - Processing plant - Surveillance	RLV	Objective sampling	Industry sampling	food sample		Batch	25g	2	0	2	0
Egg products - Processing plant - Surveillance	RVL	Census	Industry sampling	food sample		Single	25g	4	0	4	0
Egg products - Processing plant - Surveillance	RVL	Census	Official sampling	food sample		Batch	125g	4	0	4	0
Egg products - Processing plant - Surveillance	RVL	Census	Industry sampling	food sample		Batch	25g	21	0	16	0
Fats and oils (excluding butter) - fats - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Single	25g	177	3	177	3
Fats and oils (excluding butter) - fats - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample		Batch	25g	5	0	0	0
Fats and oils (excluding butter) - fats - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample		Batch	25g	55	1	55	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
Fats and oils (excluding butter) - fats - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample		Batch	25g	5	0	0	0
Fats and oils (excluding butter) - fats - Processing plant - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample		Single	10g	5	0	0	0
Fats and oils (excluding butter) - fats - Processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample		Single	25g	20	0	20	0
Fats and oils (excluding butter) - fats - Processing plant - Surveillance	RVL	Census	Industry sampling	food sample		Single	25g	140	0	140	0
Fats and oils (excluding butter) - fats - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Batch	25g	30	1	30	1
Fats and oils (excluding butter) - fats - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample		Single	25g	140	0	140	0
Fats and oils (excluding butter) - fats - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample		Single	25g	4	1	4	1
Fats and oils (excluding butter) - fats - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample		Single	25g	5	0	5	0
Fish - Processing plant - Surveillance ((- salted fish))	RVL	Census	Official sampling	food sample		Single	25g	5	0	5	0
Fish - Processing plant - Surveillance ((- salted fish))	RVL	Census	Industry sampling	food sample		Batch	25g	81	0	81	0
Fish - Processing plant - Surveillance ((- salted fish))	RVL	Objective sampling	Industry sampling	food sample		Single	10g	2	0	0	0
Fish - Processing plant - Surveillance ((- salted fish))	RVL	Census	Industry sampling	food sample		Batch	10g	50	0	0	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 - Processing plant - Surveillance (- salted fish)	RVL	Objective sampling	Official sampling	food sample		Batch	10g	50	0	0	0
Fish - Processing plant - Surveillance (- salted fish)	RVL	Unspecified	Industry sampling	food sample		Single	25g	5	0	5	0
Fish - Processing plant - Surveillance (- salted fish)	RVL	Objective sampling	Industry sampling	food sample		Batch	25g	70	6	70	6
Fish - Processing plant - Surveillance (- salted fish)	RVL	Unspecified	Industry sampling	food sample		Batch	20g	5	0	0	0
Fish - Processing plant - Surveillance (- salted fish))	RVL	Unspecified	Official sampling	food sample		Batch	20g	35	0	0	0
Fish - raw - frozen - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample		Single	25g	76	0	15	0
Fish - raw - frozen - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample		Single	500g	5	1	5	1
Fish - raw - frozen - Processing plant - Surveillance	RVL	Census	HACCP and own checks	food sample		Batch	25g	190	4	175	4
Fish - raw - frozen - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample		Single	25g	40	40	40	40
Fish - smoked - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample		Single	1g	1	0	0	0
Fish - smoked - Processing plant - Surveillance	RVL	Census	Official and industry sampling	food sample		Single	10g	20	0	0	0
Fish - smoked - Processing plant - Surveillance	private lab.	Objective sampling	HACCP and own checks	food sample		Batch	25g	6520	0	3020	0
Fish - smoked - Processing plant - Surveillance	RVL	Census	Official sampling	food sample		Single	1g	5	0	0	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 - smoked - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample		Single	25g	151	6	151	6
Fish - smoked - Processing plant - Surveillance	private lab.	Census	HACCP and own checks	food sample		Batch	300g	10	0	0	0
Fish - smoked - Processing plant - Surveillance	RVL	Census	Official sampling	food sample		Batch	25g	60	9	60	9
Fish - smoked - Processing plant - Surveillance	private lab.	Unspecified	HACCP and own checks	food sample		Single	25g	280	0	143	0
Fish - smoked - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample		Batch	25g	5	0	5	0
Fish - smoked - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample		Single	25g	45	1	45	1
Fish - smoked - Processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample		Single	25g	15	0	10	0
Fish - smoked - Processing plant - Surveillance	RVL	Census	Official and industry sampling	food sample		Single	25g	145	11	145	11
Fish - smoked - Processing plant - Surveillance	private lab.	Unspecified	Industry sampling	food sample		Batch	25g	6700	1097	4300	1020
Fish - smoked - Processing plant - Surveillance	RVL	Census	Official sampling	food sample		Single	25g	110	0	110	0
Fish - smoked - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample		Single	25g	396	0	158	0
Fish - smoked - Processing plant - Surveillance	RVL	Census	Industry sampling	food sample		Batch	25g	167	7	130	7
Fish - smoked - Processing plant - Surveillance	RVL	Census	Official and industry sampling	food sample		Batch	25g	190	3	175	3
Fish - smoked - Processing plant - Surveillance	RVL	Census	Official sampling	food sample		Batch	125g	1	0	1	0
Fish - smoked - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample		Single	25g	20	0	20	0
Fish - smoked - Processing plant - Surveillance	private lab.	Objective sampling	Official sampling	food sample		Single	1g	16	0	0	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 - smoked - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample		Single	25g	25	0	25	0
Fish - smoked - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Batch	10g	10	0	0	0
Fish - smoked - Processing plant - Surveillance	RVL	Census	Official and industry sampling	food sample		Single	1g	116	0	0	0
Fish - smoked - Processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample		Single	25g	14	0	14	0
Fish - smoked - Processing plant - Surveillance	private lab.	Census	HACCP and own checks	food sample		Single	25g	1530	23	1200	23
Fish - smoked - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample		Single	1g	212	0	0	0
Fish - smoked - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample		Batch	125g	76	2	76	2
Fish - smoked - Processing plant - Surveillance	RVL	Census	Official sampling	food sample		Batch	10g	10	0	0	0
Fish - smoked - Processing plant - Surveillance	private lab.	Unspecified	HACCP and own checks	food sample		Batch	25g	436	43	356	40
Fishery products, unspecified - Processing plant - Surveillance	private lab.	Unspecified	Not applicable	food sample		Single	25g	40	0	1	0
Meat from bovine animals - fresh - Processing plant - Surveillance	private lab.	Unspecified	Industry sampling	food sample > meat		Single	25g	414	10	414	10
Meat from bovine animals - fresh - Processing plant - Surveillance	private lab.	Unspecified	Official sampling	food sample > meat		Batch	20g	10	0	0	0
Meat from bovine animals - fresh - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Batch	25g	769	13	769	13
Meat from bovine animals - fresh - Processing plant - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample		Single	25g	10	0	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
Meat from bovine animals - fresh - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample		Batch	25g	10	0	0	0
Meat from bovine animals - fresh - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample > meat		Single	25g	1607	29	1607	29
Meat from bovine animals - fresh - Processing plant - Surveillance	private lab.	Objective sampling	HACCP and own checks	food sample		Batch	25g	355	0	355	0
Meat from bovine animals - fresh - Processing plant - Surveillance	private lab.	Census	HACCP and own checks	food sample > meat		Single	25g	11	0	11	0
Meat from bovine animals - fresh - Processing plant - Surveillance	private lab.	Unspecified	Official and industry sampling	food sample > meat		Single	25g	8	0	8	0
Meat from bovine animals - fresh - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample > meat		Single	25g	215	12	215	12
Meat from bovine animals - fresh - Processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample > meat		Single	25g	23	0	23	0
Meat from bovine animals - fresh - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample		Batch	25g	178	26	178	26
Meat from bovine animals - fresh - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Single	25g	1	1	1	1
Meat from bovine animals - fresh - Processing plant - Surveillance	private lab.	Unspecified	Industry sampling	food sample > meat		Single	1g	2	0	0	0
Meat from bovine animals - fresh - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample		Batch	25g	288	21	288	21
Meat from bovine animals - fresh - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample > meat		Single	25g	5	0	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 bovine animals - fresh - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample > meat		Single	25g	410	1	410	1
Meat from bovine animals - meat preparation - intended to be eaten raw - Processing plant - Surveillance	private lab.	Unspecified	HACCP and own checks	food sample		Batch	25g	120	11	120	11
Meat from bovine animals - meat products - cooked, ready-to-eat - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample		Single	25g	11	3	11	3
Meat from bovine animals - meat products - cooked, ready-to-eat - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample		Single	25g	15	0	15	0
Meat from bovine animals - meat products - cooked, ready-to-eat - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample		Batch	10g	46	0	0	0
Meat from bovine animals - meat products - cooked, ready-to-eat - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Batch	10g	15	0	0	0
Meat from bovine animals - meat products - cooked, ready-to-eat - Processing plant - Surveillance	private lab.	Census	Official sampling	food sample		Batch	125g	1	0	1	0
Meat from bovine animals - meat products - cooked, ready-to-eat - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample		Batch	25g	30	0	30	0
Meat from bovine animals - meat products - cooked, ready-to-eat - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample		Batch	10g	15	0	0	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 bovine animals - meat products - cooked, ready-to-eat - Processing plant - Surveillance	private lab.	Unspecified	HACCP and own checks	food sample		Single	25g	325	0	325	0
Meat from bovine animals - meat products - cooked, ready-to-eat - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample		Batch	20g	5	0	0	0
Meat from bovine animals - meat products - cooked, ready-to-eat - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample		Batch	25g5	15	1	15	1
Meat from bovine animals - meat products - cooked, ready-to-eat - Processing plant - Surveillance	private lab.	Unspecified	Not applicable	food sample		Single	25g	164	8	155	8
Meat from bovine animals - meat products - cooked, ready-to-eat - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample		Single	25g	250	0	250	0
Meat from bovine animals - meat products - cooked, ready-to-eat - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample		Single	25g	322	12	128	12
Meat from bovine animals - meat products - cooked, ready-to-eat - Processing plant - Surveillance	private lab.	Unspecified	Not applicable	food sample		Single	25g	6	0	2	0
Meat from bovine animals - meat products - cooked, ready-to-eat - Processing plant - Surveillance	RVL	Census	Official sampling	food sample		Batch	25g	5	0	5	0
Meat from bovine animals - meat products - cooked, ready-to-eat - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Batch	25g	7	0	7	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 bovine animals - meat products - cooked, ready-to-eat - Processing plant - Surveillance	private lab.	Objective sampling	HACCP and own checks	food sample		Batch	25g	130	0	30	0
Meat from bovine animals - meat products - cooked, ready-to-eat - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample		Batch	125g	406	0	350	0
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample		Batch	25g	41	4	41	4
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance	private lab.	Unspecified	HACCP and own checks	food sample > meat		Batch	25g	20	5	20	5
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample > meat		Single	500g	757	12	757	12
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample		Single	10g	5	0	0	0
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample > meat		Single	25g	196	21	150	21
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample > meat		Single	25g	2	0	2	0
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance	private lab.	Objective sampling	HACCP and own checks	food sample > meat		Batch	25g	600	0	600	0
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample		Single	1g	4	0	0	0
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance	private lab.	Unspecified	Industry sampling	food sample > meat		Batch	25g	20	5	20	5
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Batch	25g	223	3	223	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
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance	RVL	Census	Official sampling	food sample		Batch	125g	2	1	2	1
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance	private lab.	Census	HACCP and own checks	food sample > meat		Single	25g	100	0	100	0
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance	private lab.	Unspecified	Not applicable	food sample		Single	25g	106	2	60	2
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample > meat		Batch	25g	580	4	575	4
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample > meat		Single	25g	13	0	13	0
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	private lab.	Unspecified	Industry sampling	food sample		Single	25g	8	0	8	0
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample		Single	25g	5	0	5	0
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	private lab.	Unspecified	HACCP and own checks	food sample		Single	200g	800	0	663	0
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	private lab.	Unspecified	HACCP and own checks	food sample		Batch	25g	450	0	450	0
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	private lab.	Unspecified	HACCP and own checks	food sample		Batch	20g	50	0	0	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 - Processing plant - Surveillance	private lab.	Objective sampling	Official sampling	food sample		Single	1g	11	0	0	0
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample		Single	500g	1560	8	1515	8
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample		Batch	25g	25	0	25	0
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Batch	10g	30	0	0	0
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	private lab.	Objective sampling	HACCP and own checks	food sample		Batch	25g	530	0	180	0
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample		Single	25g	207	0	207	0
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Single	20g	5	0	0	0
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	RVL	Census	Official sampling	food sample		Single	25g	85	0	85	0
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample		Batch	25g	165	2	165	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
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample		Single	1g	66	0	0	0
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample		Batch	20g	5	0	0	0
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	RVL	Census	Official sampling	food sample		Batch	125g	5	0	5	0
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample		Batch	20g	20	0	0	0
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	private lab.	Unspecified	Not applicable	food sample		Single	25g	25	0	7	0
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Single	10g	4	0	0	0
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	private lab.	Unspecified	Not applicable	food sample		Single	25g	713	5	274	5
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample		Batch	125g	185	31	155	29
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample		Single	25g	181	1	181	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 - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample		Single	25g	51	0	51	0
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample		Batch	10g	15	0	0	0
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	RVL	Census	Industry sampling	food sample		Single	25g	1	0	1	0
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample		Single	10g	60	0	0	0
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample		Single	1g	42	0	0	0
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Batch	25g	122	21	0	0
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample		Single	25g	54	0	34	0
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample		Single	25g	45	0	15	0
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	private lab.	Census	HACCP and own checks	food sample		Single	25g	550	0	550	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 - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample		Single	10g	55	0	0	0
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	private lab.	Unspecified	Industry sampling	food sample		Batch	25g	55	0	0	0
Meat from duck - Processing plant - Surveillance (- grilled)	RVL	Unspecified	Official and industry sampling	food sample		Single	25g	28	0	28	0
Meat from horse - fresh - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample > meat		Batch	25g	5	0	5	0
Meat from pig - fresh - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample > meat		Batch	25g	83	4	28	4
Meat from pig - fresh - Processing plant - Surveillance	RVL	Census	Industry sampling	food sample > meat		Single	25g	5	0	5	0
Meat from pig - fresh - Processing plant - Surveillance	private lab.	Unspecified	Not applicable	food sample > meat		Single	25g	5105	26	4828	26
Meat from pig - fresh - Processing plant - Surveillance	private lab.	Unspecified	HACCP and own checks	food sample > meat		Batch	25g	75	1	75	1
Meat from pig - fresh - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample > meat		Single	500g	204	17	204	17
Meat from pig - fresh - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample > meat		Single	25g	59	15	59	15
Meat from pig - fresh - Processing plant - Surveillance	R LV	Unspecified	Official sampling	food sample > meat		Single	25g	17	0	17	0
Meat from pig - fresh - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample > meat		Batch	25g	386	6	381	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 pig - fresh - Processing plant - Surveillance	private lab.	Census	HACCP and own checks	food sample > meat		Single	25g	15	0	15	0
Meat from pig - fresh - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample > meat		Batch	10g	10	0	0	0
Meat from pig - fresh - Processing plant - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample > meat		Single	10g	8	0	0	0
Meat from pig - fresh - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample > meat		Single	25g	338	1	337	1
Meat from pig - fresh - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample > meat		Single	25g	14	2	14	2
Meat from pig - fresh - Processing plant - Surveillance	private lab.	Objective sampling	HACCP and own checks	food sample		Batch	25g	660	0	400	0
Meat from pig - fresh - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample > meat		Batch	10g	35	0	0	0
Meat from pig - fresh - Processing plant - Surveillance	private lab.	Unspecified	Industry sampling	food sample		Batch	25g	270	28	270	28
Meat from pig - fresh - Processing plant - Surveillance	private lab.	Unspecified	Industry sampling	food sample > meat		Single	1g	6	0	0	0
Meat from pig - fresh - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample > meat		Single	1g	1	0	0	0
Meat from pig - fresh - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample > meat		Single	25g	254	7	254	7
Meat from pig - fresh - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample		Batch	25g	1475	24	1475	24

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 - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample > meat		Batch	25g	15	0	15	0
Meat from pig - fresh - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample > meat		Batch	25g	80	0	80	0
Meat from pig - fresh - Processing plant - Surveillance	RVL	Census	Official and industry sampling	food sample > meat		Batch	25g	12	10	11	10
Meat from pig - fresh - Processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample > meat		Single	25g	32	4	27	4
Meat from pig - fresh - Processing plant - Surveillance	private lab.	Unspecified	Not applicable	food sample > meat		Batch	25g	548	0	548	0
Meat from pig - meat preparation - intended to be eaten raw - Processing plant - Surveillance	RVL	Census	Industry sampling	food sample		Single	25g	93	40	93	40
Meat from pig - meat preparation - intended to be eaten raw - Processing plant - Surveillance	RVL	Census	Official sampling	food sample		Single	25g	60	32	60	32
Meat from pig - meat preparation - intended to be eaten raw - Processing plant - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample		Single	10g	10	5	0	0
Meat from pig - meat preparation - intended to be eaten raw - Processing plant - Surveillance	RVL	Census	Industry sampling	food sample		Single	10g	159	0	0	0
Meat from pig - meat preparation - intended to be eaten raw - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample		Single	25g	45	10	45	10
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample		Single	25g	10	10	10	10
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Batch	1g	10	0	0	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 pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample		Single	25g	20	3	20	3
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	RVL	Census	Industry sampling	food sample		Single	25g	10	3	10	3
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample		Batch	1g	5	0	0	0
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Batch	10g	25	1	0	0
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Single	25g	15	0	15	0
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	RVL	Census	Industry sampling	food sample		Single	1g	2	0	0	0
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample		Batch	25g	45	2	45	2
Meat from pig - meat products - Processing plant - Surveillance (- (raw-smoked, ready to eat))	RVL	Objective sampling	Industry sampling	food sample		Batch	10g	190	0	0	0
Meat from pig - meat products - Processing plant - Surveillance (raw-smoked, ready to eat)	RVL	Objective sampling	Official sampling	food sample		Batch	25g	275	104	275	104
Meat from pig - meat products - Processing plant - Surveillance (raw-smoked, ready to eat)	RVL	Objective sampling	Industry sampling	food sample		Batch	25g	135	6	135	6
Meat from pig - meat products - Processing plant - Surveillance (raw-smoked, ready to eat)	RVL	Unspecified	Official and industry sampling	food sample		Single	25g	360	158	360	158
Meat from pig - meat products - Processing plant - Surveillance (raw-smoked, ready to eat)	private lab.	Objective sampling	Industry sampling	food sample		Batch	25g	60	0	0	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 pig - meat products - Processing plant - Surveillance (raw-smoked, ready to eat)	private lab.	Census	Industry sampling	food sample		Single	10g	23	0	0	0
Meat from pig - meat products - Processing plant - Surveillance (raw-smoked, ready to eat)	RVL	Unspecified	Official and industry sampling	food sample		Single	1g	77	0	0	0
Meat from pig - meat products - Processing plant - Surveillance (raw-smoked, ready to eat)	RVL	Objective sampling	Official sampling	food sample		Batch	10g	110	0	0	0
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Batch	1g	311	0	0	0
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample		Single	1g	894	0	0	0
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	private lab.	Unspecified	Not applicable	food sample		Single	25g	688	12	293	12
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	private lab.	Unspecified	Not applicable	food sample		Single	25g	9149	63	4836	62
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample		Batch	10g	779	0	0	0
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample		Batch	25g	2508	154	2263	154
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Single	25g	19	1	19	1
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample		Single	25g	3107	57	3107	57
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	RVL	Census	Official sampling	food sample		Batch	125g	176	11	176	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 - Processing plant - Surveillance	private lab.	Objective sampling	Official sampling	food sample		Single	1g	29	0	0	0
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample		Single	20g	131	0	0	0
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	private lab.	Unspecified	HACCP and own checks	food sample		Single	200g	857	0	387	0
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample		Single	1g	251	0	0	0
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample		Single	25g	9	0	9	0
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample		Single	25g	973	0	708	0
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample		Single	25g	57	0	57	0
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	RVL	Census	Official and industry sampling	food sample		Batch	25g	987	47	987	47
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample		Single	1g	480	0	0	0
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample		Single	1g	2	0	0	0
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample		Single	10g	784	0	0	0
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	private lab.	Unspecified	HACCP and own checks	food sample		Batch	25g	2188	15	2188	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 pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample		Batch	25g	215	0	65	0
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	private lab.	Unspecified	HACCP and own checks	food sample		Batch	20g	1094	1	0	0
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample		Batch	20g	380	0	0	0
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	private lab.	Unspecified	Industry sampling	food sample		Single	25g	90	0	90	0
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Single	10g	8	0	0	0
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	private lab.	Census	HACCP and own checks	food sample		Single	25g	4500	30	2690	24
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample		Batch	1g	190	0	0	0
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	private lab.	Unspecified	Industry sampling	food sample		Batch	25g	4370	100	3000	100
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample		Batch	25g	782	19	782	19
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample		Batch	25g	115	3	115	3
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample		Batch	125g	1203	14	950	10
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	private lab.	Unspecified	Industry sampling	food sample		Single	1g	181	0	0	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 pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	RVL	Census	Official sampling	food sample		Single	1g	105	0	0	0
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample		Single	25g	1336	29	1171	29
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample		Single	10g	403	0	0	0
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Batch	25g	438	11	425	11
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample		Batch	20g	70	0	0	0
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	private lab.	Unspecified	HACCP and own checks	food sample		Single	25g	410	0	410	0
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	RVL	Census	Official sampling	food sample		Single	25g	2310	63	2310	63
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	RVL	Census	Industry sampling	food sample		Single	25g	293	1	293	1
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Batch	10g	1741	2	0	0
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample		Single	25g	2115	23	1264	23
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	private lab.	Objective sampling	HACCP and own checks	food sample		Batch	25g	1520	0	680	0
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample		Batch	25g	379	4	99	4

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 - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Single	25g	723	11	723	11
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	RVL	Census	Industry sampling	food sample		Batch	125g	8	1	8	1
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample		Single	500g	196	0	23	0
Meat from pig - minced meat - intended to be eaten raw - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample		Single	200g	10	0	0	0
Meat from pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample		Batch	25g	20	2	20	2
Meat from pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample		Single	10g	15	0	0	0
Meat from pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample		Single	25g	5	4	5	4
Meat from pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance	RVL	Census	Industry sampling	food sample		Single	500g	260	3	260	3
Meat from rabbit - fresh - Processing plant - Surveillance	RVL	Census	Industry sampling	food sample > meat		Single	1g	1	0	0	0
Meat from rabbit - fresh - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample > meat		Single	25g	4	0	4	0
Meat from turkey - fresh - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample > meat		Single	25g	10	0	10	0
Meat from turkey - fresh - Processing plant - Surveillance	RVL	Census	Industry sampling	food sample > meat		Batch	20g	5	0	0	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 - Processing plant - Surveillance	RVL	Census	Industry sampling	food sample > meat		Single	25g	29	0	29	0
Meat from turkey - fresh - Processing plant - Surveillance	RVL	Census	Official sampling	food sample > meat		Single	25g	5	0	5	0
Meat from turkey - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample		Single	500g	258	2	258	2
Meat from turkey - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	RVL	Census	Industry sampling	food sample		Single	25g	5	0	5	0
Meat from turkey - meat preparation - intended to be eaten raw - Processing plant - Surveillance	RVL	Census	Industry sampling	food sample		Single	25g	10	0	10	0
Meat from turkey - meat products - cooked, ready-to -eat - Processing plant - Surveillance	RVL	Census	Official sampling	food sample		Single	25g	40	0	40	0
Meat from turkey - meat products - cooked, ready-to -eat - Processing plant - Surveillance	RVI	Census	Industry sampling	food sample		Single	10g	10	0	0	0
Meat from turkey - meat products - cooked, ready-to -eat - Processing plant - Surveillance	RVL	Census	Industry sampling	food sample		Single	1g	10	0	0	0
Meat from turkey - meat products - cooked, ready-to -eat - Processing plant - Surveillance	RVL	Census	Industry sampling	food sample		Single	25g	1249	3	1249	3
Meat from turkey - meat products - cooked, ready-to -eat - Processing plant - Surveillance	RVL	Census	Industry sampling	food sample		Single	25g	5	0	5	0
Meat from wild boar - meat products - cooked, ready -to-eat - Processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample		Single	20g	4	0	0	0
Meat from wild boar - meat products - cooked, ready -to-eat - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample		Single	25g	21	0	21	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 wild boar - meat products - cooked, ready -to-eat - Processing plant - Surveillance	RVL	Census	Industry sampling	food sample		Single	25g	10	0	10	0
Meat, mixed meat - meat preparation - Processing plant - Surveillance	private lab.	Unspecified	HACCP and own checks	food sample		Batch	25g	3304	360	3223	360
Meat, mixed meat - meat products - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample		Single	1g	5	0	0	0
Meat, mixed meat - meat products - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample		Single	25g	5	0	5	0
Meat, red meat (meat from bovines, pigs, goats, sheep, horses, donkeys, bison and water buffalos) - minced meat - intended to be eaten cooked - Processing plant - Surveillance	RVL	Census	Official and industry sampling	food sample		Single	10g	5	0	0	0
Molluscan shellfish - raw - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Batch	25g	15	0	15	0
Other food (- lyophilised products)	private lab.	Census	Industry sampling	food sample		Single	25g	27	0	27	0
Other food (- spices)	RVL	Objective sampling	Official sampling	food sample > meat		Batch	25g	5	0	5	0
Other food (- spices)	RVL	Objective sampling	Industry sampling	food sample		Batch	25g	5	0	5	0
Other food (- spices)	private lab.	Census	Industry sampling	food sample		Single	25g	27	0	27	0
Other products of animal origin - gelatin and collagen - Processing plant - Surveillance	RVL	Census	Industry sampling	food sample		Single	1g	3	0	0	0
Ready-to-eat salads - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Batch	25g	7	0	7	0
Ready-to-eat salads - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample		Batch	25g	85	8	70	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
Ready-to-eat salads - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Batch	25g	145	0	0	0
Ready-to-eat salads - Processing plant - Surveillance	private lab.	Unspecified	HACCP and own checks	food sample		Batch	25g	12	0	12	0
Ready-to-eat salads - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample		Batch	125g	55	0	55	0
Ready-to-eat salads - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample		Single	1g	1	0	0	0
Ready-to-eat salads - Processing plant - Surveillance	private lab.	Convenience sampling	Industry sampling	food sample		Single	1g	90	0	0	0
Ready-to-eat salads - Processing plant - Surveillance	private lab.	Objective sampling	Official sampling	food sample		Single	1g	6	0	0	0
Ready-to-eat salads - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample		Batch	10g	15	0	0	0
Ready-to-eat salads - Processing plant - Surveillance	private lab.	Convenience sampling	Industry sampling	food sample		Single	25g	25	0	19	0
Ready-to-eat salads - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Single	10g	1	0	0	0
Ready-to-eat salads - Processing plant - Surveillance	private lab.	Convenience sampling	HACCP and own checks	food sample		Single	25g	30	0	30	0
Ready-to-eat salads - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample		Single	25g	3	0	3	0
Ready-to-eat salads - Processing plant - Surveillance	RVL	Convenience sampling	Official and industry sampling	food sample		Batch	25g	360	0	110	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
Ready-to-eat salads - Processing plant - Surveillance	private lab.	Unspecified	Industry sampling	food sample		Batch	25g	225	0	35	0
Ready-to-eat salads - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample		Batch	25g	5	0	5	0
Ready-to-eat salads - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample		Batch	1g	5	0	0	0
Sweets - Processing plant - Surveillance	private lab.	Census	Industry sampling	food sample		Single	25g	72	0	7	0
Sweets - Processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample		Single	1g	5	0	0	0
Sweets - Processing plant - Surveillance	private lab.	Unspecified	Industry sampling	food sample		Single	200g	9	0	0	0
Sweets - Processing plant - Surveillance	RVL	Census	Industry sampling	food sample		Single	25g	2	0	2	0
Sweets - Processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample		Single	25g	1	0	1	0
Sweets - Processing plant - Surveillance	private lab.	Objective sampling	Industry sampling	food sample		Batch	25g	10	0	10	0

	Units tested with enumeration method	> detection limit but <= 100 cfu/g	L. monocytogenes > 100 cfu/g
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance	0	0	0
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	6	0	0

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 - Processing plant - Surveillance	0	0	0
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	153	0	1
Meat from bovine animals - fresh - Processing plant - Surveillance	0	0	0
Meat from bovine animals - meat products - cooked, ready-to-eat - Processing plant - Surveillance	5	0	0
Fish - smoked - Processing plant - Surveillance	0	0	0
Crustaceans - unspecified - cooked - Processing plant - Surveillance	30	0	0
Molluscan shellfish - cooked - Processing plant - Surveillance	25	0	0
Ready-to-eat salads	250	0	0
Crustaceans - unspecified - cooked - Processing plant - Surveillance	3	0	0
Crustaceans - unspecified - cooked - Processing plant - Surveillance	0	0	0
Crustaceans - unspecified - cooked - Processing plant - Surveillance	10	10	0
Crustaceans - unspecified - cooked - Processing plant - Surveillance	0	0	0
Crustaceans - unspecified - cooked - Processing plant - Surveillance	0	0	0

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 - Processing plant - Surveillance	0	0	0
Crustaceans - unspecified - cooked - Processing plant - Surveillance	6	0	0
Crustaceans - unspecified - cooked - Processing plant - Surveillance	0	0	0
Egg products - Processing plant - Surveillance	0	0	0
Egg products - Processing plant - Surveillance	0	0	0
Egg products - Processing plant - Surveillance	0	0	0
Egg products - Processing plant - Surveillance	5	5	0
Fats and oils (excluding butter) - fats - Processing plant - Surveillance	0	0	0
Fats and oils (excluding butter) - fats - Processing plant - Surveillance	5	0	0
Fats and oils (excluding butter) - fats - Processing plant - Surveillance	0	0	0
Fats and oils (excluding butter) - fats - Processing plant - Surveillance	5	0	0
Fats and oils (excluding butter) - fats - Processing plant - Surveillance	5	0	0
Fats and oils (excluding butter) - fats - Processing plant - Surveillance	0	0	0
Fats and oils (excluding butter) - fats - Processing plant - Surveillance	0	0	0

Table Listeria monocytogenes in other foods

	Units tested with enumeration method	> detection limit but <= 100 cfu/g	L. monocytogenes > 100 cfu/g
Fats and oils (excluding butter) - fats - Processing plant - Surveillance	0	0	0
Fats and oils (excluding butter) - fats - Processing plant - Surveillance	0	0	0
Fats and oils (excluding butter) - fats - Processing plant - Surveillance	0	0	0
Fats and oils (excluding butter) - fats - Processing plant - Surveillance	0	0	0
Fish - Processing plant - Surveillance ((- salted fish))	0	0	0
Fish - Processing plant - Surveillance ((- salted fish))	0	0	0
Fish - Processing plant - Surveillance ((- salted fish))	2	0	0
Fish - Processing plant - Surveillance ((- salted fish))	50	0	0
Fish - Processing plant - Surveillance (- salted fish)	50	0	0
Fish - Processing plant - Surveillance (- salted fish)	0	0	0
Fish - Processing plant - Surveillance (- salted fish)	0	0	0
Fish - Processing plant - Surveillance (- salted fish)	5	0	0

Table Listeria monocytogenes in other foods

	Units tested with enumeration method	> detection limit but <= 100 cfu/g	L. monocytogenes > 100 cfu/g
Fish - Processing plant - Surveillance (- salted fish))	35	0	0
Fish - raw - frozen - Processing plant - Surveillance	61	0	0
Fish - raw - frozen - Processing plant - Surveillance	0	0	0
Fish - raw - frozen - Processing plant - Surveillance	15	0	0
Fish - raw - frozen - Processing plant - Surveillance	0	0	0
Fish - smoked - Processing plant - Surveillance	1	0	0
Fish - smoked - Processing plant - Surveillance	20	0	0
Fish - smoked - Processing plant - Surveillance	3500	0	0
Fish - smoked - Processing plant - Surveillance	5	0	0
Fish - smoked - Processing plant - Surveillance	0	0	0
Fish - smoked - Processing plant - Surveillance	10	4	0
Fish - smoked - Processing plant - Surveillance	0	0	0
Fish - smoked - Processing plant - Surveillance	137	0	0
Fish - smoked - Processing plant - Surveillance	0	0	0
Fish - smoked - Processing plant - Surveillance	0	0	0
Fish - smoked - Processing plant - Surveillance	5	0	0

Table Listeria monocytogenes in other foods

	Units tested with enumeration method	> detection limit but <= 100 cfu/g	L. monocytogenes > 100 cfu/g
Fish - smoked - Processing plant - Surveillance	0	0	0
Fish - smoked - Processing plant - Surveillance	2400	88	77
Fish - smoked - Processing plant - Surveillance	0	0	0
Fish - smoked - Processing plant - Surveillance	238	0	0
Fish - smoked - Processing plant - Surveillance	37	0	0
Fish - smoked - Processing plant - Surveillance	15	0	0
Fish - smoked - Processing plant - Surveillance	0	0	0
Fish - smoked - Processing plant - Surveillance	0	0	0
Fish - smoked - Processing plant - Surveillance	16	0	0
Fish - smoked - Processing plant - Surveillance	0	0	0
Fish - smoked - Processing plant - Surveillance	10	0	0
Fish - smoked - Processing plant - Surveillance	116	0	0
Fish - smoked - Processing plant - Surveillance	0	0	0
Fish - smoked - Processing plant - Surveillance	330	0	0
Fish - smoked - Processing plant - Surveillance	212	0	0
Fish - smoked - Processing plant - Surveillance	0	0	0
Fish - smoked - Processing plant - Surveillance	10	0	0
Fish - smoked - Processing plant - Surveillance	80	77	3

Table Listeria monocytogenes in other foods

	Units tested with enumeration method	> detection limit but <= 100 cfu/g	L. monocytogenes > 100 cfu/g
Fishery products, unspecified - Processing plant - Surveillance	39	0	0
Meat from bovine animals - fresh - Processing plant - Surveillance	0	0	0
Meat from bovine animals - fresh - Processing plant - Surveillance	10	0	0
Meat from bovine animals - fresh - Processing plant - Surveillance	0	0	0
Meat from bovine animals - fresh - Processing plant - Surveillance	0	0	0
Meat from bovine animals - fresh - Processing plant - Surveillance	10	0	0
Meat from bovine animals - fresh - Processing plant - Surveillance	0	0	0
Meat from bovine animals - fresh - Processing plant - Surveillance	0	0	0
Meat from bovine animals - fresh - Processing plant - Surveillance	0	0	0
Meat from bovine animals - fresh - Processing plant - Surveillance	0	0	0
Meat from bovine animals - fresh - Processing plant - Surveillance	0	0	0

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 - Processing plant - Surveillance	0	0	0
Meat from bovine animals - fresh - Processing plant - Surveillance	0	0	0
Meat from bovine animals - fresh - Processing plant - Surveillance	2	0	0
Meat from bovine animals - fresh - Processing plant - Surveillance	0	0	0
Meat from bovine animals - fresh - Processing plant - Surveillance	0	0	0
Meat from bovine animals - fresh - Processing plant - Surveillance	0	0	0
Meat from bovine animals - meat preparation - intended to be eaten raw - Processing plant - Surveillance	0	0	0
Meat from bovine animals - meat products - cooked, ready-to-eat - Processing plant - Surveillance	0	0	0
Meat from bovine animals - meat products - cooked, ready-to-eat - Processing plant - Surveillance	0	0	0
Meat from bovine animals - meat products - cooked, ready-to-eat - Processing plant - Surveillance	46	0	0
Meat from bovine animals - meat products - cooked, ready-to-eat - Processing plant - Surveillance	15	0	0

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 - Processing plant - Surveillance	0	0	0
Meat from bovine animals - meat products - cooked, ready-to-eat - Processing plant - Surveillance	0	0	0
Meat from bovine animals - meat products - cooked, ready-to-eat - Processing plant - Surveillance	15	0	0
Meat from bovine animals - meat products - cooked, ready-to-eat - Processing plant - Surveillance	0	0	0
Meat from bovine animals - meat products - cooked, ready-to-eat - Processing plant - Surveillance	5	0	0
Meat from bovine animals - meat products - cooked, ready-to-eat - Processing plant - Surveillance	0	0	0
Meat from bovine animals - meat products - cooked, ready-to-eat - Processing plant - Surveillance	9	0	0
Meat from bovine animals - meat products - cooked, ready-to-eat - Processing plant - Surveillance	0	0	0
Meat from bovine animals - meat products - cooked, ready-to-eat - Processing plant - Surveillance	194	0	0

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 - Processing plant - Surveillance	4	0	0
Meat from bovine animals - meat products - cooked, ready-to-eat - Processing plant - Surveillance	0	0	0
Meat from bovine animals - meat products - cooked, ready-to-eat - Processing plant - Surveillance	0	0	0
Meat from bovine animals - meat products - cooked, ready-to-eat - Processing plant - Surveillance	100	0	0
Meat from bovine animals - meat products - cooked, ready-to-eat - Processing plant - Surveillance	56	0	0
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance	0	0	0
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance	0	0	0
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance	0	0	0
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance	5	0	0
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance	46	0	0
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance	0	0	0

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 - Processing plant - Surveillance	0	0	0
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance	4	0	0
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance	0	0	0
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance	0	0	0
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance	0	0	0
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance	0	0	0
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance	46	0	0
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance	5	5	0
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance	0	0	0
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	0	0	0
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	0	0	0

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 - Processing plant - Surveillance	137	0	0
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	0	0	0
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	50	0	0
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	11	0	0
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	45	0	0
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	0	0	0
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	30	0	0
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	350	0	0
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	0	0	0

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 - Processing plant - Surveillance	5	0	0
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	0	0	0
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	0	0	0
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	66	0	0
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	5	0	0
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	0	0	0
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	20	0	0
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	18	0	0
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	4	0	0

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 - Processing plant - Surveillance	439	0	0
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	30	0	2
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	0	0	0
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	0	0	0
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	15	0	0
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	0	0	0
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	60	0	0
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	42	0	0
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	122	0	21

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 - Processing plant - Surveillance	20	0	0
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	30	0	0
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	0	0	0
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	55	0	0
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	55	0	0
Meat from duck - Processing plant - Surveillance (- grilled)	0	0	0
Meat from horse - fresh - Processing plant - Surveillance	0	0	0
Meat from pig - fresh - Processing plant - Surveillance	55	0	0
Meat from pig - fresh - Processing plant - Surveillance	0	0	0
Meat from pig - fresh - Processing plant - Surveillance	277	0	0
Meat from pig - fresh - Processing plant - Surveillance	0	0	0

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 - Processing plant - Surveillance	0	0	0
Meat from pig - fresh - Processing plant - Surveillance	0	0	0
Meat from pig - fresh - Processing plant - Surveillance	0	0	0
Meat from pig - fresh - Processing plant - Surveillance	5	0	0
Meat from pig - fresh - Processing plant - Surveillance	0	0	0
Meat from pig - fresh - Processing plant - Surveillance	10	0	0
Meat from pig - fresh - Processing plant - Surveillance	8	0	0
Meat from pig - fresh - Processing plant - Surveillance	1	0	0
Meat from pig - fresh - Processing plant - Surveillance	0	0	0
Meat from pig - fresh - Processing plant - Surveillance	260	0	0
Meat from pig - fresh - Processing plant - Surveillance	35	0	0
Meat from pig - fresh - Processing plant - Surveillance	0	0	0

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 - Processing plant - Surveillance	6	0	0
Meat from pig - fresh - Processing plant - Surveillance	1	0	0
Meat from pig - fresh - Processing plant - Surveillance	0	0	0
Meat from pig - fresh - Processing plant - Surveillance	0	0	0
Meat from pig - fresh - Processing plant - Surveillance	0	0	0
Meat from pig - fresh - Processing plant - Surveillance	0	0	0
Meat from pig - fresh - Processing plant - Surveillance	1	0	0
Meat from pig - fresh - Processing plant - Surveillance	5	0	0
Meat from pig - fresh - Processing plant - Surveillance	0	0	0
Meat from pig - meat preparation - intended to be eaten raw - Processing plant - Surveillance	0	0	0
Meat from pig - meat preparation - intended to be eaten raw - Processing plant - Surveillance	0	0	0
Meat from pig - meat preparation - intended to be eaten raw - Processing plant - Surveillance	10	0	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 pig - meat preparation - intended to be eaten raw - Processing plant - Surveillance	159	45	0
Meat from pig - meat preparation - intended to be eaten raw - Processing plant - Surveillance	0	0	0
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	0	0	0
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	10	0	0
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	0	0	0
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	0	0	0
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	5	0	0
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	25	4	1
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	0	0	0
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	2	0	0
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	0	0	0
Meat from pig - meat products - Processing plant - Surveillance (- (raw-smoked, ready to eat))	190	0	0

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 - Processing plant - Surveillance (raw-smoked, ready to eat)	0	0	0
Meat from pig - meat products - Processing plant - Surveillance (raw-smoked, ready to eat)	0	0	0
Meat from pig - meat products - Processing plant - Surveillance (raw-smoked, ready to eat)	0	0	0
Meat from pig - meat products - Processing plant - Surveillance (raw-smoked, ready to eat)	60	6	0
Meat from pig - meat products - Processing plant - Surveillance (raw-smoked, ready to eat)	23	0	0
Meat from pig - meat products - Processing plant - Surveillance (raw-smoked, ready to eat)	77	0	0
Meat from pig - meat products - Processing plant - Surveillance (raw-smoked, ready to eat)	110	5	0
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	311	0	0
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	894	0	0
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	395	0	0
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	4313	0	1
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	779	0	0

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 - Processing plant - Surveillance	245	0	0
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	0	0	0
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	0	0	0
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	0	0	0
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	29	0	0
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	131	0	0
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	470	0	0
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	251	0	0
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	0	0	0
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	265	0	0
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	0	0	0
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	207	95	0

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 - Processing plant - Surveillance	480	0	0
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	2	0	0
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	784	0	0
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	0	0	0
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	150	0	0
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	1094	0	1
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	380	0	0
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	0	0	0
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	8	0	0
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	1810	2	6
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	190	0	0
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	1370	10	0

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 - Processing plant - Surveillance	0	0	0
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	0	0	0
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	253	0	4
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	181	0	0
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	105	0	0
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	165	0	0
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	403	0	0
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	13	0	0
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	70	0	0
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	0	0	0
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	0	0	0
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	0	0	0

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 - Processing plant - Surveillance	1741	0	2
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	851	0	0
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	840	0	0
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	280	0	0
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	0	0	0
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	0	0	0
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	173	0	0
Meat from pig - minced meat - intended to be eaten raw - Processing plant - Surveillance	10	0	0
Meat from pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance	0	0	0
Meat from pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance	15	0	0
Meat from pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance	0	0	0
Meat from pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance	0	0	0

Table Listeria monocytogenes in other foods

	Units tested with enumeration method	> detection limit but <= 100 cfu/g	L. monocytogenes > 100 cfu/g
Meat from rabbit - fresh - Processing plant - Surveillance	1	0	0
Meat from rabbit - fresh - Processing plant - Surveillance	0	0	0
Meat from turkey - fresh - Processing plant - Surveillance	0	0	0
Meat from turkey - fresh - Processing plant - Surveillance	5	0	0
Meat from turkey - fresh - Processing plant - Surveillance	0	0	0
Meat from turkey - fresh - Processing plant - Surveillance	0	0	0
Meat from turkey - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	0	0	0
Meat from turkey - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	0	0	0
Meat from turkey - meat preparation - intended to be eaten raw - Processing plant - Surveillance	0	0	0
Meat from turkey - meat products - cooked, ready-to-eat - Processing plant - Surveillance	0	0	0
Meat from turkey - meat products - cooked, ready-to-eat - Processing plant - Surveillance	10	0	0
Meat from turkey - meat products - cooked, ready-to-eat - Processing plant - Surveillance	10	0	0

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 - meat products - cooked, ready-to -eat - Processing plant - Surveillance	0	0	0
Meat from turkey - meat products - cooked, ready-to -eat - Processing plant - Surveillance	0	0	0
Meat from wild boar - meat products - cooked, ready -to-eat - Processing plant - Surveillance	4	0	0
Meat from wild boar - meat products - cooked, ready -to-eat - Processing plant - Surveillance	0	0	0
Meat from wild boar - meat products - cooked, ready -to-eat - Processing plant - Surveillance	0	0	0
Meat, mixed meat - meat preparation - Processing plant - Surveillance	81	0	0
Meat, mixed meat - meat products - Processing plant - Surveillance	5	0	0
Meat, mixed meat - meat products - Processing plant - Surveillance	0	0	0
Meat, red meat (meat from bovines, pigs, goats, sheep, horses, donkeys, bison and water buffalos) - minced meat - intended to be eaten cooked - Processing plant - Surveillance	5	0	0
Molluscan shellfish - raw - Processing plant - Surveillance	0	0	0
Other food (- lyophilised products)	0	0	0
Other food (- spices)	0	0	0

Table Listeria monocytogenes in other foods

	Units tested with enumeration method	> detection limit but <= 100 cfu/g	L. monocytogenes > 100 cfu/g
Other food (- spices)	0	0	0
Other food (- spices)	0	0	0
Other products of animal origin - gelatin and collagen - Processing plant - Surveillance	3	0	0
Ready-to-eat salads - Processing plant - Surveillance	0	0	0
Ready-to-eat salads - Processing plant - Surveillance	15	0	0
Ready-to-eat salads - Processing plant - Surveillance	145	0	0
Ready-to-eat salads - Processing plant - Surveillance	0	0	0
Ready-to-eat salads - Processing plant - Surveillance	0	0	0
Ready-to-eat salads - Processing plant - Surveillance	1	0	0
Ready-to-eat salads - Processing plant - Surveillance	90	0	0
Ready-to-eat salads - Processing plant - Surveillance	6	0	0
Ready-to-eat salads - Processing plant - Surveillance	15	0	0
Ready-to-eat salads - Processing plant - Surveillance	6	0	0

Table Listeria monocytogenes in other foods

	Units tested with enumeration method	> detection limit but <= 100 cfu/g	L. monocytogenes > 100 cfu/g
Ready-to-eat salads - Processing plant - Surveillance	1	0	0
Ready-to-eat salads - Processing plant - Surveillance	0	0	0
Ready-to-eat salads - Processing plant - Surveillance	0	0	0
Ready-to-eat salads - Processing plant - Surveillance	250	0	0
Ready-to-eat salads - Processing plant - Surveillance	190	0	0
Ready-to-eat salads - Processing plant - Surveillance	0	0	0
Ready-to-eat salads - Processing plant - Surveillance	5	0	0
Sweets - Processing plant - Surveillance	65	0	0
Sweets - Processing plant - Surveillance	5	0	0
Sweets - Processing plant - Surveillance	9	0	0
Sweets - Processing plant - Surveillance	0	0	0
Sweets - Processing plant - Surveillance	0	0	0
Sweets - Processing plant - Surveillance	0	0	0

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
Alpacas - farmed - Farm - Clinical investigations	LVU	Suspect sampling	Industry sampling	animal sample		Animal	1	1	0	1
Cattle (bovine animals) - Farm - Clinical investigations	LVU	Suspect sampling	Industry sampling	animal sample		Animal	3	2		2
Cattle (bovine animals) - Farm - Clinical investigations	LVU	Suspect sampling	Industry sampling	animal sample		Animal	1	1		1
Sheep - Farm - Clinical investigations	LVU	Suspect sampling	Official and industry sampling	animal sample		Animal	4	3	3	0
Sheep - Farm - Clinical investigations	LVU	Suspect sampling	Industry sampling	animal sample		Animal	2	0		

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 broilers (Gallus gallus) - carcase - Slaughterhouse - Surveillance [1)]	private lab.	Census	Industry sampling	food sample > meat	Domestic		Single	10g	8	0	
Meat from bovine animals - carcase - Slaughterhouse - Surveillance [2)]	private lab.	Census	Industry sampling	food sample > meat	Domestic		Single	20g	3	0	
Meat from bovine animals - fresh - Processing plant - Surveillance [3)]	RVL	Unspecified	Industry sampling	food sample > meat	Domestic		Single	25g	4	0	
Meat from bovine animals - minced meat - intended to be eaten raw - Processing plant - Surveillance [4)]	private lab.	Census	Industry sampling	food sample	Domestic		Single	20g	8	0	
Meat from bovine animals - carcase - Slaughterhouse - Surveillance [5)]	private lab.	Unspecified	Industry sampling	food sample > meat	Domestic	Unknown	Single	25g	383	0	

	Verotoxigenic E. coli (VTEC) - VTEC non-O157	Verotoxigenic E. coli (VTEC) - VTEC, unspecified
Meat from broilers (Gallus gallus) - carcase - Slaughterhouse - Surveillance [1)]		
Meat from bovine animals - carcase - Slaughterhouse - Surveillance [2)]		
Meat from bovine animals - fresh - Processing plant - Surveillance [3)]		

Table VT E. coli in food

	Verotoxigenic E. coli (VTEC) - VTEC non-O157	Verotoxigenic E. coli (VTEC) - VTEC, unspecified
Meat from bovine animals - minced meat - intended to be eaten raw - Processing plant - Surveillance [4)]		
Meat from bovine animals - carcase - Slaughterhouse - Surveillance [5)]		

Comments:

[1)] analitical method: PN-EN ISO 16649-2:2004

[2)] Analitical method: PN-EN ISO 16649-2:2004

[3)] Analytical Method PN-ISO 16654:2002

[4)] Analytical Method PN- EN ISO 16649-2:2004

[5)] Analytical method: PB/MB/24 24.09.2012

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	Analytical Method	Sampling unit	Units tested	Total units positive for Mycobacterium	M. bovis	M. tuberculosis
Pigs	LVU	Census	Industry sampling	animal sample	Unknown	Unknown	Animal	52	0	0	0
Bison	NRL	Suspect sampling	Not applicable	animal sample > lymph nodes		Unknown	Animal	5	5	5	
Bison - wild	NRL	Suspect sampling	Official sampling	animal sample		Unknown	Animal	18	11	11	
Bison - zoo animals	LVU	Unspecified	Industry sampling	animal sample		Unknown	Animal	6	1	1	
Guinea pigs - pet animals	LUT	Unspecified	Industry sampling	animal sample		Unknown	Animal	1	1	1	
Pigs - unspecified		Suspect sampling	Official sampling	animal sample	Domestic		Animal	17	17		
Wild boars - wild	NRL	Suspect sampling	Official sampling	animal sample		Unknown	Animal	9	9	9	
Wild boars - wild	NRL	Suspect sampling	Official sampling	animal sample		Unknown	Animal	12	4	3	
Zoo animals, all	LUT	Census	Not applicable	animal sample		Unknown	Animal	9	0	0	0
Zoo animals, all	LUT	Census	Industry sampling	animal sample		Unknown	Animal	2	0	0	0

	Mycobacterium spp., unspecified
Pigs	0
Bison	
Bison - wild	

Table Tuberculosis in other animals

	Mycobacterium spp., unspecified
Bison - zoo animals	
Guinea pigs - pet animals	
Pigs - unspecified	17
Wild boars - wild	
Wild boars - wild	1
Zoo animals, all	0
Zoo animals, all	0

Table Tuberculosis in farmed deer

If present, the row "Total -1" refers to analogous data of the previous year.

Region	Total number of existing farmed deer		Free herds		Infected herds		Routine tuberculin testing		Number of tuberculin tests carried out before the introduction into the herds	Number of animals with suspicious lesions of tuberculosis examined and submitted to histopathological and bacteriological examinations	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			
Dolnośląskie	2	16					no routine test				0
Kujawsko-Pomorskie	3	47					no routine test				0
Lubuskie	6	2162					no routine test	203	203		0
Mazowieckie	1	2					no routine test				0
Opolskie	3	306	3	100			no routine test				0
Podkarpackie	19	605	19	100			no routine test				0
Podlaskie	4	517	4	100			no routine test				0
Pomorskie	11	170	11	100			no routine test				0
Warmińsko-Mazurskie	15	2235	15	100			no routine test				0
Wielkopolskie	7	181	7	100			no routine test				0
Total : [1)]	71	6241	59	83.1	0	0	N.A.	203	203	0	0

Comments:

Table Tuberculosis in farmed deer

Comments:

[1)] N.A.

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	576281	6140846	576261	100	20	0	every 5 years_	1199078	30	164	52
Total : [1)]	576281	6140846	576261	100	20	0	N.A.	1199078	30	164	52

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	NRL	Unspecified	Not applicable	animal sample		Animal	6096	0			
Bison	NRL	Unspecified	Not applicable	animal sample		Animal	3	0			
Deer	NRL	Suspect sampling	Not applicable	animal sample		Animal	107	0			
Dogs - pet animals	NRL	Unspecified	Not applicable	animal sample		Animal	15	0			
Pigs [1)]	RVL	Unspecified	Industry sampling	animal sample > blood		Animal	9	0			
Pigs	RVL	Unspecified	Official and industry sampling	animal sample > blood		Animal	607	0			
Pigs - Farm [2)]	RVL	Unspecified	Industry sampling	animal sample > blood		Animal	11	0			
Pigs - Farm	RVL	Unspecified	Industry sampling	animal sample > blood		Animal	2	0			
Pigs - Farm - Control and eradication programmes [3)]	RVL	Objective sampling	Official and industry sampling	animal sample > blood		Animal	15	1			1
Pigs - Farm - Surveillance	RVL	Objective sampling	Industry sampling	animal sample > blood		Animal	666	0			
Pigs - Farm - Surveillance	RVL	Suspect sampling	Official sampling	animal sample > blood		Animal	46	0			
Pigs - Farm - Surveillance	RVL	Suspect sampling	Official sampling	animal sample > foetus/stillbirth		Animal	4	0			

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
Zoo animals, all - Zoo	RVL	Unspecified	Industry sampling	animal sample > blood		Animal	2	0			
Zoo animals, all - Zoo	RVL	Unspecified	Industry sampling	animal sample > foetus/stillbirth		Animal	2	0			

	Brucella spp., unspecified
Pigs	
Bison	
Deer	
Dogs - pet animals	
Pigs [1)]	
Pigs	
Pigs - Farm [2)]	
Pigs - Farm	
Pigs - Farm - Control and eradication programmes [3)]	
Pigs - Farm - Surveillance	
Pigs - Farm - Surveillance	

Table Brucellosis in other animals

	Brucella spp., unspecified
Pigs - Farm - Surveillance	
Zoo animals, all - Zoo	
Zoo animals, all - Zoo	

Comments:

[1)] RBT

[2)] 4 CFT/SAT, 4 RBT, 3 CFT3

[3)] RBT

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	17169	278597	17169	100	0	0	4230	17914	0	35	0	2	0	0
Total : [1)]	17169	278597	17169	100	0	0	4230	17914	0	35	0	2	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 [1)]	576281	6140846	576281	100	0	0	78400	586320	0	0	0	0	307	0	0	428	80	39	0	64	0
Total : [2)]	576281	6140846	576281	100	0	0	78400	586320	0	0	0	0	307	0	0	428	80	39	0	64	0

Comments:

[1)] n/a

[2)] 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 foodstuffs

Table Yersinia in food

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Yersinia	Y. enterocolitica	Y. pseudotuberculosis
Meat from pig - meat products	private lab.	Unspecified	HACCP and own checks	food sample		Single	200g	8	0		

	Yersinia spp., unspecified	Y. enterocolitica - O:3	Y. enterocolitica - O:9	Y. enterocolitica - unspecified
Meat from pig - meat products				

2.7.4 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 - Zoo	LVU	Census	Not applicable	animal sample > faeces		Flock	9	0	0	0	0
Zoo animals, all - Zoo	LVU	Census	Not applicable	animal sample > faeces		Animal	7	0	0	0	0

	Y. enterocolitica - O:3	Y. enterocolitica - O:9	Y. enterocolitica - unspecified
Zoo animals, all - Zoo	0	0	0
Zoo animals, all - Zoo	0	0	0

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	T. britovi
Pigs - fattening pigs - not raised under controlled housing conditions - Slaughterhouse - Surveillance	NRL/DVI	Objective sampling	Official sampling	animal sample > organ/tissue	Domestic	Animal	20951578	76	74	0	2
Pigs - breeding animals - not raised under controlled housing conditions - sows and boars - Slaughterhouse - Surveillance	NRL/DVI	Objective sampling	Official sampling	animal sample > organ/tissue	Domestic	Animal	9	9	9	0	0
Wild boars - wild - Surveillance [1)]	NRL/DVI	Objective sampling	Official sampling	animal sample > organ/tissue	Unknown	Animal	118380	397	273	30	92
Foxes - Monitoring	NRL	Objective sampling	Official sampling	animal sample > organ/tissue	Unknown	Animal	318	11	2	0	9
Rats - Monitoring	NRL	Suspect sampling	Not applicable	animal sample	Unknown	Animal	20	1	1	0	0
Other animals - wild (badger)	NRL	Unspecified	Not applicable	animal sample	Unknown	Animal	1	0	0	0	0
Solipeds, domestic - horses	NRL/DVI	Unspecified	Not applicable	animal sample	Unknown	Animal	3451	0	0	0	0

	T. pseudospiralis
Pigs - fattening pigs - not raised under controlled housing conditions - Slaughterhouse - Surveillance	0
Pigs - breeding animals - not raised under controlled housing conditions - sows and boars - Slaughterhouse - Surveillance	0

Table Trichinella in animals

	T. pseudospiralis
Wild boars - wild - Surveillance [1)]	2
Foxes - Monitoring	0
Rats - Monitoring	0
Other animals - wild (badger)	0
Solipeds, domestic - horses	0

Comments:

[1)] t. britovi 92= T.britovi 77 +15 mixed infection(T. spiralis+ T. britovi)

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
Pigs - Slaughterhouse - Surveillance											
Foxes - Monitoring	NRL	Objective sampling	Not applicable	animal sample > organ/tissue		Animal	Polska	250	82	82	0
Pigs - Slaughterhouse - Survey - national survey	NRL	Selective sampling	Not applicable	animal sample		Animal	Polska	370	13	4	9
Wild boars - wild	LVU	Selective sampling	Not applicable	animal sample > organ/tissue		Animal	Polska	1	1		1

	Echinococcus spp., unspecified
Pigs - Slaughterhouse - Surveillance	0
Foxes - Monitoring	0
Pigs - Slaughterhouse - Survey - national survey	
Wild boars - wild	

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
Goats - Farm - Monitoring	NRL	Unspecified	Not applicable	animal sample > blood	Domestic	Direct agglutination (DA)	Animal	84	52	52	
Pigs - Farm - Monitoring	NRL	Objective sampling	Not applicable	animal sample > blood	Domestic	Direct agglutination (DA)	Animal	500	68	68	
Cattle (bovine animals) - Slaughterhouse - Survey - national survey [1)]	NRL	Objective sampling	Not applicable	animal sample > blood	Domestic	Direct agglutination (DA)	Animal	400	90	90	
Cattle (bovine animals) - Slaughterhouse - Survey - national survey	NRL	Objective sampling	Not applicable	animal sample > organ/tissue	Domestic	PCR	Animal	90	12	12	
Deer - wild - red deer [2)]	NRL	Unspecified	Not applicable	animal sample > blood	Domestic	ELISA	Animal	254	76	76	
Deer - wild - red deer [3)]	NRL	Unspecified	Not applicable	animal sample > organ/tissue	Domestic	PCR	Animal	116	19	19	
Pigs - Slaughterhouse - Survey - national survey	NRL	Objective sampling	Not applicable	animal sample > organ/tissue	Domestic	PCR	Animal	68	10	10	
Wild boars - wild	NRL	Unspecified	Not applicable	animal sample > organ/tissue	Domestic	PCR	Animal	78	12	12	
Wild boars - wild [4)]	NRL	Unspecified	Not applicable	animal sample > blood	Domestic	ELISA	Animal	273	120	120	

Comments:

Table Toxoplasma in animals

Comments:

[1)] Direct Aglutination Test (DAT)

[2)] from hunting

[3)] from hunting

[4)] from hunting

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)	RVL/NRL	Suspect sampling	Official sampling	animal sample		Animal	Polska	43	7	7	0
Sheep	RVL/NRL	Suspect sampling	Official sampling	animal sample		Animal	Polska	7	0	0	0
Goats	RVL/NRL	Suspect sampling	Official sampling	animal sample		Animal	Polska	3	0	0	0
Pigs	RVL/NRL	Suspect sampling	Official sampling	animal sample		Animal	Polska	1	0	0	0
Solipeds, domestic	RVL/NRL	Suspect sampling	Official sampling	animal sample		Animal	Polska	6	0	0	0
Dogs - stray dogs	RVL/NRL	Suspect sampling	Official sampling	animal sample		Animal	Polska	161	4	4	0
Bats - wild - Monitoring	RVL/NRL	Census	Official sampling	animal sample		Animal	Polska	95	8	0	8
Foxes - wild - Monitoring	RVL/NRL	Census	Official sampling	animal sample > brain		Animal	Polska	22489	136	136	0
Raccoon dogs - wild - Monitoring	RVL/NRL	Suspect sampling	Official sampling	animal sample > brain		Animal	Polska	62	0	0	0
Raccoons - wild - Monitoring	RVL/NRL	Suspect sampling	Official sampling	animal sample > brain		Animal	Polska	1	0	0	0
Wolves - wild - Monitoring	RVL/NRL	Suspect sampling	Official sampling	animal sample > brain		Animal	Polska	1	0	0	0
Badgers	RVL/NRL	Suspect sampling	Official sampling	animal sample > brain		Animal	Polska	22	4	4	0
Cats (pet and stray cats)	RVL/NRL	Suspect sampling	Official sampling	animal sample > brain		Animal	Polska	984	14	14	0
Deer - wild - fallow deer	RVL/NRL	Suspect sampling	Official sampling	animal sample > brain		Animal	Polska	9	2	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
Deer - wild - roe deer	RVL/NRL	Suspect sampling	Official sampling	animal sample > brain		Animal	Polska	193	2	2	0
Dogs - pet animals	RVL/NRL	Suspect sampling	Official sampling	animal sample > brain		Animal	Polska	492	17	17	0
Goats	RVL/NRL	Suspect sampling	Official sampling	animal sample > brain		Animal	Polska	3	0	0	0
Marten - wild	RVL/NRL	Suspect sampling	Official sampling	animal sample > brain		Animal	Polska	130	9	9	0
Other animals - unspecified	RVL/NRL	Suspect sampling	Official sampling	animal sample > brain		Animal	Polska	16	0	0	0
Other animals - wild	RVL/NRL	Suspect sampling	Official sampling	animal sample > brain		Animal	Polska	227	1	1	0
Wild boars	RVL/NRL	Suspect sampling	Official sampling	animal sample > brain		Animal	Polska	20	0	0	0

	EBLV-2	Lyssavirus (unspecified virus)
Cattle (bovine animals)	0	0
Sheep	0	0
Goats	0	0
Pigs	0	0

Table Rabies in animals

	EBLV-2	Lyssavirus (unspecified virus)
Solipeds, domestic	0	0
Dogs - stray dogs	0	0
Bats - wild - Monitoring	0	0
Foxes - wild - Monitoring	0	0
Raccoon dogs - wild - Monitoring	0	0
Raccoons - wild - Monitoring	0	0
Wolves - wild - Monitoring	0	0
Badgers	0	0
Cats (pet and stray cats)	0	0
Deer - wild - fallow deer	0	0
Deer - wild - roe deer	0	0
Dogs - pet animals	0	0
Goats	0	0
Marten - wild	0	0
Other animals - unspecified	0	0
Other animals - wild	0	0
Wild boars	0	0

Table Rabies in animals

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

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) - Farm - Monitoring [1)]	RVL	Objective sampling	Official sampling	animal sample > blood	Unknown	Complement fixation test (CFT)	Animal	712	0		
Sheep - Farm - Monitoring [2)]	RVL	Objective sampling	Official sampling	animal sample > blood	Unknown	Complement fixation test (CFT)	Animal	3379	0		
Goats - Farm - Monitoring [3)]	RVL	Objective sampling	Official sampling	animal sample > blood	Unknown	Complement fixation test (CFT)	Animal	1041	0		

Comments:

[1)] activ monitoring

[2)] activ monitoring

[3)] activ monitoring

2.14 WEST NILE VIRUS INFECTIONS

2.14.1 General evaluation of the national situation

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	172	
Antimicrobials:	N	n
Aminoglycosides - Gentamicin	172	1
Aminoglycosides - Streptomycin	172	15
Amphenicols - Chloramphenicol	172	5
Fluoroquinolones - Ciprofloxacin	172	5
Penicillins - Ampicillin	172	8
Quinolones - Nalidixic acid	172	3
Sulfonamides	172	24
Tetracyclines - Tetracycline	172	14
Trimethoprim	172	5
Fully sensitive	172	144
Resistant to 1 antimicrobial	172	9
Resistant to 2 antimicrobials	172	6
Resistant to 3 antimicrobials	172	6
Resistant to 4 antimicrobials	172	1
Resistant to >4 antimicrobials	172	6
Cephalosporins - Cefotaxime	172	1

Table Antimicrobial susceptibility testing of E. coli in Cattle (bovine animals)

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	175	
Antimicrobials:	N	n
Aminoglycosides - Gentamicin	175	2
Aminoglycosides - Streptomycin	175	78
Amphenicols - Chloramphenicol	175	17
Fluoroquinolones - Ciprofloxacin	175	17
Penicillins - Ampicillin	175	43
Quinolones - Nalidixic acid	175	8
Sulfonamides	175	70
Tetracyclines - Tetracycline	175	89
Trimethoprim	175	29
Fully sensitive	175	58
Resistant to 1 antimicrobial	175	32
Resistant to 2 antimicrobials	175	17
Resistant to 3 antimicrobials	175	29
Resistant to 4 antimicrobials	175	22
Resistant to >4 antimicrobials	175	17
Cephalosporins - Cefoxitin	175	5

Table Antimicrobial susceptibility testing of E. coli in Gallus gallus (fowl)

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	172	
Antimicrobials:	N	n
Aminoglycosides - Gentamicin	172	13
Aminoglycosides - Streptomycin	172	87
Amphenicols - Chloramphenicol	172	40
Fluoroquinolones - Ciprofloxacin	172	151
Penicillins - Ampicillin	172	139
Quinolones - Nalidixic acid	172	126
Sulfonamides	172	98
Tetracyclines - Tetracycline	172	106
Trimethoprim	172	76
Fully sensitive	172	10
Resistant to 1 antimicrobial	172	3
Resistant to 2 antimicrobials	172	13
Resistant to 3 antimicrobials	172	30
Resistant to 4 antimicrobials	172	23
Resistant to >4 antimicrobials	172	93
Cephalosporins - Cefotaxime	172	8

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	170	
Antimicrobials:	N	n
Aminoglycosides - Gentamicin	170	14
Aminoglycosides - Streptomycin	170	76
Amphenicols - Chloramphenicol	170	43
Fluoroquinolones - Ciprofloxacin	170	113
Penicillins - Ampicillin	170	133
Quinolones - Nalidixic acid	170	83
Sulfonamides	170	95
Tetracyclines - Tetracycline	170	127
Trimethoprim	170	66
Fully sensitive	170	15
Resistant to 1 antimicrobial	170	9
Resistant to 2 antimicrobials	170	19
Resistant to 3 antimicrobials	170	21
Resistant to 4 antimicrobials	170	33
Resistant to >4 antimicrobials	170	73
Cephalosporins - Cefotaxime	170	2

Table Antimicrobial susceptibility testing of Escherichia coli, non-pathogenic in Gallus gallus (fowl) - laying hens - adult

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	4
Aminoglycosides - Streptomycin	171	28
Amphenicols - Chloramphenicol	171	15
Cephalosporins - Cefotaxime	171	1
Fluoroquinolones - Ciprofloxacin	171	73
Penicillins - Ampicillin	171	64
Quinolones - Nalidixic acid	171	57
Sulfonamides	171	52
Tetracyclines - Tetracycline	171	52
Trimethoprim	171	28
Fully sensitive	171	62
Resistant to 1 antimicrobial	171	21
Resistant to 2 antimicrobials	171	29
Resistant to 3 antimicrobials	171	22
Resistant to 4 antimicrobials	171	13
Resistant to >4 antimicrobials	171	24

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	172																								
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	1024	2048	>4096
Aminoglycosides - Gentamicin	2	172	1									13	108	43	7				1							
Aminoglycosides - Kanamycin	8	172	5													160	7			1		4				
Aminoglycosides - Streptomycin	16	172	15												1	75	76	5	2	4	6	3				
Amphenicols - Chloramphenicol	16	172	5												7	128	31	1	1		4					
Amphenicols - Florfenicol		172	172												17	135	17			1	2					
Cephalosporins - Cefotaxime	0.25	176	10									166	5	5												
Fluoroquinolones - Ciprofloxacin	0.064	172	5			19	142		4	2	1	3		1												
Penicillins - Ampicillin	8	172	8											18	78	68		2		6						
Quinolones - Nalidixic acid	16	172	3													167	2			1	2					
Sulfonamides	64	172	24														40	67	39	2	1			1	22	
Tetracyclines - Tetracycline	8	172	14											143	13	2			6	5	3					
Trimethoprim	2	172	5										163	2	2					5						

E.coli, non-pathogenic, unspecified	Cattle (bovine animals)	
Isolates out of a monitoring program (yes/no)	yes	
Number of isolates available in the laboratory	172	
Antimicrobials:	lowest	highest
Aminoglycosides - Gentamicin	0.25	32

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	172	
Antimicrobials:	lowest	highest
Aminoglycosides - Kanamycin	4	128
Aminoglycosides - Streptomycin	2	128
Amphenicols - Chloramphenicol	2	64
Amphenicols - Florfenicol	2	64
Cephalosporins - Cefotaxime	0.06	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

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	175																								
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	1024	2048	>4096
Aminoglycosides - Gentamicin	2	175	2									12	97	54	10	2									
Aminoglycosides - Kanamycin	8	175	6													165	4	1				5			
Aminoglycosides - Streptomycin	16	175	78													40	47	10	6	22	26	24			
Amphenicols - Chloramphenicol	16	175	17												6	122	29	1	6	4	7				
Amphenicols - Florfenicol		175	175												7	131	28	1			8				
Cephalosporins - Cefotaxime	0.25	175	8									167	2	1	1	2	2								
Fluoroquinolones - Ciprofloxacin	0.064	175	14			12	121	25		3	11	3													
Penicillins - Ampicillin	8	175	43										1	16	84	31			1	42					
Quinolones - Nalidixic acid	16	175	8												161	4	2		6	2					
Sulfonamides	64	175	69													44	47	10	4	1		1	2	66	
Tetracyclines - Tetracycline	8	175	89											79	6		1	2	20	35	32				
Trimethoprim	2	175	29										141	5						29					
Cephalosporins - Ceftazidime	0.5	175	6									167	2	1	1	2	2								

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	175	
Antimicrobials:	lowest	highest
Aminoglycosides - Gentamicin	2	128
Aminoglycosides - Kanamycin	2	128
Aminoglycosides - Streptomycin	2	64
Amphenicols - Chloramphenicol	2	64
Amphenicols - Florfenicol	2	64
Cephalosporins - Cefotaxime	0.25	16
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 - Ceftazidime		

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	172																									
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	1024	2048	>4096
Aminoglycosides - Gentamicin	2	172	13									9	86	58	6	3	1	3	2	4						
Aminoglycosides - Kanamycin	8	172	18													143	11	4	1			13				
Aminoglycosides - Streptomycin	16	172	87													35	43	7	9	23	14	41				
Amphenicols - Chloramphenicol	16	172	40												6	99	26	1	4	14	22					
Amphenicols - Florfenicol		172	172												17	103	30			2	20					
Cephalosporins - Cefotaxime	0.25	172	10									162	2	2	3		1	2								
Fluoroquinolones - Ciprofloxacin	0.064	148	127			1	18		1	1	6	24	7	9	18	32	31									
Penicillins - Ampicillin	8	172	139											3	20	10		1		138						
Quinolones - Nalidixic acid	16	172	126													28	13	5	1	16	109					
Sulfonamides	64	74	0														22	33	19							
Tetracyclines - Tetracycline	8	172	106											58	6	2		3	10	53	40					
Trimethoprim	2	172	76										93	1	2					76						
Cephalosporins - Ceftazidime	0.5	172	7							112	49	3	1	2	1		4									

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	172	
Antimicrobials:	lowest	highest
Aminoglycosides - Gentamicin	0.25	32
Aminoglycosides - Kanamycin	4	128
Aminoglycosides - Streptomycin	1	128
Amphenicols - Chloramphenicol	2	64
Amphenicols - Florfenicol	2	64
Cephalosporins - Cefotaxime	0.06	4
Fluoroquinolones - Ciprofloxacin	0.06	4
Penicillins - Ampicillin	0.5	32
Quinolones - Nalidixic acid	4	64
Sulfonamides	8	1024
Tetracyclines - Tetracycline	1	64
Trimethoprim	0.5	32
Cephalosporins - Ceftazidime	0.25	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	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	1024	2048	>4096
Aminoglycosides - Gentamicin	2	171	4									7	94	56	10			2	1	1						
Aminoglycosides - Kanamycin	8	171	5													160	6	1				4				
Aminoglycosides - Streptomycin	16	171	28													47	86	10	3	3	4	18				
Amphenicols - Chloramphenicol	16	171	15												14	107	35		2	6	7					
Amphenicols - Florfenicol		171	171												23	113	29				6					
Cephalosporins - Cefotaxime	0.25	171	8									163	6	1	1											
Fluoroquinolones - Ciprofloxacin	0.064	171	73			9	71		17	1	3	26	16	4	1	3	12	8								
Penicillins - Ampicillin	8	171	64										1	10	60	36		1		63						
Quinolones - Nalidixic acid	16	171	57													102	8	4	2	9	46					
Sulfonamides	64	171	52														40	57	19	3	1			1	50	
Tetracyclines - Tetracycline	8	171	52											105	11	3		1	16	22	13					
Trimethoprim	2	171	28										139	2	2					28						
Cephalosporins - Ceftazidime	0.5	166	1							126	39						1									

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	171	
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	0.06	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 - Ceftazidime	0.25	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	170																									
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	1024	2048	>4096
Aminoglycosides - Gentamicin	2	170	14									10	86	54	6	2	1	2	3	6						
Aminoglycosides - Kanamycin	8	170	24													138	8	1			1	22				
Aminoglycosides - Streptomycin	16	170	76													37	48	9	8	12	19	37				
Amphenicols - Chloramphenicol	16	170	43												14	88	21	4	8	11	24					
Amphenicols - Florfenicol		170	170												19	106	31				14					
Cephalosporins - Cefotaxime	0.25	170	9									161	8					1								
Fluoroquinolones - Ciprofloxacin	0.064	170	109			3	46	8		4	20	26	7	4	6	20	26									
Penicillins - Ampicillin	8	170	133											5	19	13				133						
Quinolones - Nalidixic acid	16	170	83													62	19	6	2	12	69					
Sulfonamides	64	170	95														19	38	16	2	1	2		1	91	
Tetracyclines - Tetracycline	8	170	127											33	6	1	3	1	31	37	58					
Trimethoprim	2	170	66										97	5	2					66						
Cephalosporins - Ceftazidime	0.5	170	2								104	59	5	1	1											

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	170	
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	0.06	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 - Ceftazidime	0.25	16

Table Cut-off values used for antimicrobial susceptibility testing of Escherichia coli, non-pathogenic 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		8	
	Streptomycin	EFSA	16	
Amphenicols	Chloramphenicol	EFSA	16	
Cephalosporins	Cefotaxime	EFSA	0.25	
	Ceftazidime	EFSA	0.5	
Fluoroquinolones	Ciprofloxacin	EFSA	0.064	
Penicillins	Ampicillin	EFSA	8	
Quinolones	Nalidixic acid	EFSA	16	
Sulfonamides	Sulfonamides	NON-EFSA	64	
	Sulfamethoxazole	NON-EFSA		
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	
	Ceftazidime		0.5	
Fluoroquinolones	Ciprofloxacin		0.064	
Penicillins	Ampicillin		8	
Quinolones	Nalidixic acid		16	
Sulfonamides	Sulfonamides		256	
	Sulfamethoxazole		64	
Tetracyclines	Tetracycline		8	
Trimethoprim	Trimethoprim		2	

Table Cut-off values used for antimicrobial susceptibility testing of Escherichia coli, non-pathogenic in Feed

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	NON-EFSA		
	Streptomycin	NON-EFSA		
Amphenicols	Chloramphenicol	NON-EFSA		
Cephalosporins	Cefotaxime	NON-EFSA		
	Ceftazidime	NON-EFSA		
Fluoroquinolones	Ciprofloxacin	NON-EFSA		
Penicillins	Ampicillin	NON-EFSA		
Quinolones	Nalidixic acid	NON-EFSA		
Sulfonamides	Sulfonamides	NON-EFSA		
	Sulfamethoxazole	NON-EFSA		
Tetracyclines	Tetracycline	NON-EFSA		
Trimethoprim	Trimethoprim	NON-EFSA		

Table Cut-off values used for antimicrobial susceptibility testing of Escherichia coli, non-pathogenic in Food

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 Antimicrobial susceptibility testing of Enterococcus, non-pathogenic in All foodstuffs

Enterococcus, non-pathogenic	E. faecalis	
Isolates out of a monitoring program (yes/no)	yes	
Number of isolates available in the laboratory	111	
Antimicrobials:	N	n
Aminoglycosides - Gentamicin	111	3
Aminoglycosides - Streptomycin	111	19
Amphenicols - Chloramphenicol	111	15
Tetracyclines - Tetracycline	111	65
Glycopeptides (Cyclic peptides, Polypeptides) - Vancomycin	111	2
Macrolides - Erythromycin	111	40
Oxazolidines - Linezolid	111	7
Streptogramins - Quinupristin/Dalfopristin	111	88

Table Antimicrobial susceptibility testing of E. faecalis in Meat from other animal species or not specified - quantitative data [Dilution method]

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

E. faecalis	Meat from other animal species or not specified																								
Isolates out of a monitoring program (yes/no)	yes																								
Number of isolates available in the laboratory	111																								
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	1024	2048	>4096
Aminoglycosides - Gentamicin	500	111	111																		108			3		
Aminoglycosides - Streptomycin	1000	111	19																				92	2	4	13
Amphenicols - Chloramphenicol	32	151	0												4	45	81	6	15							
Tetracyclines - Tetracycline	16	111	68											37	3	3	3	5	60							
Glycopeptides (Cyclic peptides, Polypeptides) - Vancomycin	32	111	5									2	2	42	50	10	3		2							
Macrolides - Erythromycin	8	111	40									14	20	17	7	13	40									
Oxazolidines - Linezolid	8	111	7										2	5	93	4	7									
Streptogramins - Quinupristin/Dalfopristin	4	111	111										4	8	11	19	31	19	19							

E. faecalis	Meat from other animal species or not specified	
Isolates out of a monitoring program (yes/no)	yes	
Number of isolates available in the laboratory	111	
Antimicrobials:	lowest	highest
Aminoglycosides - Gentamicin	128	1024
Aminoglycosides - Streptomycin	512	2048
Amphenicols - Chloramphenicol	2	32
Tetracyclines - Tetracycline	1	32
Glycopeptides (Cyclic peptides, Polypeptides) - Vancomycin	0.25	32

Table Antimicrobial susceptibility testing of E. faecalis in Meat from other animal species or not specified - quantitative data [Dilution method]

E. faecalis	Meat from other animal species or not specified	
Isolates out of a monitoring program (yes/no)	yes	
Number of isolates available in the laboratory	111	
Antimicrobials:	lowest	highest
Macrolides - Erythromycin	0.25	8
Oxazolidines - Linezolid	0.5	8
Streptogramins - Quinupristin/Dalfopristin	0.5	32

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	
Fluoroquinolones	Ciprofloxacin		4	
Glycopeptides (Cyclic peptides, Polypeptides)	Vancomycin		4	
Macrolides	Erythromycin		4	
Oxazolidines	Linezolid		4	
Penicillins	Ampicillin		4	
Tetracyclines	Tetracycline		4	

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	
Fluoroquinolones	Ciprofloxacin		4	
Glycopeptides (Cyclic peptides, Polypeptides)	Vancomycin		4	
Macrolides	Erythromycin		4	
Oxazolidines	Linezolid		4	
Penicillins	Ampicillin		4	
Tetracyclines	Tetracycline		4	

Table Cut-off values for antibiotic resistance of E. faecalis in Food

Test Method Used
Broth dilution

Standard methods used for testing
CLSI

			Concentration (microg/ml)	Zone diameter (mm)
		Standard	Resistant >	Resistant <=
Aminoglycosides	Gentamicin	NON-EFSA	500	
	Streptomycin	NON-EFSA	1000	
Amphenicols	Chloramphenicol	EFSA	32	
Fluoroquinolones	Ciprofloxacin	NON-EFSA		
Glycopeptides (Cyclic peptides, Polypeptides)	Vancomycin	NON-EFSA	32	
Macrolides	Erythromycin	NON-EFSA	8	
Oxazolidines	Linezolid	NON-EFSA	8	
Penicillins	Ampicillin	NON-EFSA		
Streptogramins	Quinupristin/Dalfopristin		4	
Tetracyclines	Tetracycline	NON-EFSA	16	

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	
Fluoroquinolones	Ciprofloxacin		4	
Glycopeptides (Cyclic peptides, Polypeptides)	Vancomycin		4	
Macrolides	Erythromycin		4	
Oxazolidines	Linezolid		4	
Penicillins	Ampicillin		4	
Streptogramins	Quinupristin/Dalfopristin		1	
Tetracyclines	Tetracycline		4	

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	
Fluoroquinolones	Ciprofloxacin		4	
Glycopeptides (Cyclic peptides, Polypeptides)	Vancomycin		4	
Macrolides	Erythromycin		4	
Oxazolidines	Linezolid		4	
Penicillins	Ampicillin		4	
Streptogramins	Quinupristin/Dalfopristin		1	
Tetracyclines	Tetracycline		4	

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	
Fluoroquinolones	Ciprofloxacin		4	
Glycopeptides (Cyclic peptides, Polypeptides)	Vancomycin		4	
Macrolides	Erythromycin		4	
Oxazolidines	Linezolid		4	
Penicillins	Ampicillin		4	
Streptogramins	Quinupristin/Dalfopristin		1	
Tetracyclines	Tetracycline		4	

4. INFORMATION ON SPECIFIC MICROBIOLOGICAL AGENTS

4.1 CRONOBACTER

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
Foodstuffs intended for special nutritional uses - dried dietary foods for special medical purposes intended for infants below 6 months - Processing plant - Surveillance	private lab.	Unspecified	HACCP and own checks	food sample		Single	10g	15			

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 - Processing plant - Surveillance	RVL	Census	Industry sampling	food sample		Single	1g	4	0	4	0
Fish - Fishery products which have undergone enzyme maturation treatment in brine - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample		Batch	300g	14		13	
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample		Single	10g	102	0	102	
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample		Batch	2500g	18		18	
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample		Single	50g	1	0	1	
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample		Batch	650g	9	0	9	
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - Processing plant - Surveillance	RVL	Objective sampling	Official and industry sampling	food sample		Batch	1g	9	0	9	

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 - Processing plant - Surveillance	RVL	Census	Industry sampling	food sample		Batch	1g	9	0	9	0
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - Processing plant - Surveillance	privet lab.	Unspecified	Official and industry sampling	food sample		Batch	300g	377	0	377	
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - Processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample		Batch	4g	231	0	231	
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Single	1g	1		1	
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - Processing plant - Surveillance	RVL	Census	Industry sampling	food sample		Single	300g	27	0	27	0
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - Processing plant - Surveillance	RVL	Suspect sampling	Official sampling	food sample		Single	555g	9		9	
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - Processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample		Batch	3000g	9		9	

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 - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample		Batch	4g	135	0	135	
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample		Batch	300g	45	0	45	
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - Processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample		Batch	1g	81		81	
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample		Batch	200g	18	0	18	
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - Processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample		Single	1g	7	0	7	
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - Processing plant - Surveillance	RVL	Objective sampling	Industry sampling	food sample		Batch	1g	54		54	
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - Processing plant - Surveillance	RVL	Objective sampling	Official sampling	food sample		Batch	1g	99		99	

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 - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample		Batch	800g	9	0	9	
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample		Batch	250g	9	0	9	
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample		Batch	330g	9	0	9	
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - Processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample		Single	1g	2	0	2	
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - Processing plant - Surveillance	RVL	Census	Industry sampling	food sample		Single	220g	9	0	9	0
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample		Batch	1g	99	0	99	
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - Processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample		Batch	5000g	9	0	9	

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 - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample		Batch	100g	9		9	
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample		Batch	1g	54	0	54	
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - Processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample		Batch	300g	43	0	43	
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - Processing plant - Surveillance	RVL	Unspecified	Industry sampling	food sample		Single	500g	11	0	11	
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample		Batch	350g	18	0	18	
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - Processing plant - Surveillance	RVL	Census	Industry sampling	food sample		Single	200g	9	0	9	0
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - Processing plant - Surveillance	RVL	Unspecified	Official and industry sampling	food sample		Single	1g	1		1	

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 - Processing plant - Surveillance	RVL	Unspecified	Official sampling	food sample		Single	100g	1	0	1	
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - Processing plant - Surveillance	RVL	Suspect sampling	Official sampling	food sample		Batch	500g	36		36	
Fish - Fishery products which have undergone enzyme maturation treatment in brine - Retail - Surveillance	RVL	Unspecified	Official sampling	food sample		Batch	300g	4	0	4	

	>200 - <= 400 mg/kg	> 400 mg/kg
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - Processing plant - Surveillance	0	0
Fish - Fishery products which have undergone enzyme maturation treatment in brine - Processing plant - Surveillance	1	
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - 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 - Processing plant - Surveillance		
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - Processing plant - Surveillance		
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - Processing plant - Surveillance		
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - Processing plant - Surveillance		
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - Processing plant - Surveillance	0	0
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - Processing plant - Surveillance		
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - 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 - Processing plant - Surveillance		
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - Processing plant - Surveillance	0	0
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - Processing plant - Surveillance		
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - Processing plant - Surveillance		
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - Processing plant - Surveillance		
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - Processing plant - Surveillance		
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - 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 - Processing plant - Surveillance		
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - Processing plant - Surveillance		
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - Processing plant - Surveillance		
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - Processing plant - Surveillance		
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - Processing plant - Surveillance		
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - Processing plant - Surveillance		
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - 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 - Processing plant - Surveillance		
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - Processing plant - Surveillance	0	0
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - Processing plant - Surveillance		
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - Processing plant - Surveillance		
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - Processing plant - Surveillance		
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - Processing plant - Surveillance		
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - 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 - Processing plant - Surveillance		
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - Processing plant - Surveillance		
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - Processing plant - Surveillance	0	0
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - Processing plant - Surveillance		
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - Processing plant - Surveillance		
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - Processing plant - Surveillance		
Fish - Fishery products which have undergone enzyme maturation treatment in brine - Retail - Surveillance		

Table Histamine in food

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 pasteurised milk - Processing plant - Surveillance	NRL	Census	Official and industry sampling	food sample		Batch	25g	125	0
Cheeses made from cows' milk - hard - made from raw or low heat-treated milk - Processing plant - Surveillance	NRL	Objective sampling	Official sampling	food sample		Single	25g	12	0
Cheeses made from cows' milk - hard - made from pasteurised milk - Processing plant - Surveillance	NRL	Census	Industry sampling	food sample		Single	25g	1	0
Cheeses made from cows' milk - hard - made from pasteurised milk - Processing plant - Surveillance	NRL	Census	Industry sampling	food sample		Batch	25g	5	0
Cheeses made from cows' milk - hard - made from pasteurised milk - Processing plant - Surveillance	NRL	Objective sampling	Official sampling	food sample		Single	25g	1	0
Cheeses made from cows' milk - hard - made from pasteurised milk - Processing plant - Surveillance	NRL	Census	Official and industry sampling	food sample		Batch	25g	25	0
Dairy products (excluding cheeses) - dairy products, not specified	NRL	Objective sampling	Official sampling	food sample		Single	25g	16	0
Dairy products (excluding cheeses) - milk powder and whey powder - Processing plant - Surveillance	NRL	Census	Industry sampling	food sample		Single	25ml	19	0
Dairy products (excluding cheeses) - milk powder and whey powder - Processing plant - Surveillance	NRL	Objective sampling	Official sampling	food sample		Single	25ml	2	0
Meat from pig - minced meat	NRL	Census	Industry sampling	food sample		Single	25g	1	0

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
Milk, cows' - raw milk	NRL	Objective sampling	Official sampling	food sample		Single	25ml	7	0

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

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 2013 a total of 445 foodborne outbreaks were notified, involving 5 505 cases (1 350 hospitalized). Compared to 2012 the total number of outbreaks decreased.

A total of 124 outbreaks were reported as having ‘strong evidence’, for which detailed information was reported. In these outbreaks a total of 1 352 people were affected resulting in 395 hospitalizations. Household outbreaks constituted 51% of all outbreaks.

Relevance of the different causative agents, food categories and the agent/food category combinations

In 2013, the causative agent was unknown in 21.5% of all reported outbreaks. As in previous years the most frequently identified causative agent was Salmonella species(40.2%), the predominant serotype was S. Enteritidis (comprising 37% of the all reported outbreaks and approximately 86% of those with ‘strong

evidence'). As in 2012, with regard to salmonellosis the "strong evidence" outbreaks were mainly due to the consumption of products prepared using eggs (62%).
The second most common group of causative agents were viruses. Noroviruses caused over 15.7% of all reported outbreaks, affecting 37,2% of cases.
Two outbreaks of trichinellosis were registered (8 cases, 5 hospitalized).One of the trichinellosis outbreaks were associated with consumption of wild boar meat and one with consumption of pork

Relevance of the different type of places of food production and preparation in outbreaks

The place of origin of the problem was reported for 45% of all "strong evidence" outbreaks. The most commonly reported place of origin were "farm" were linked with 37% of the "strong evidence" outbreaks.

Evaluation of the severity and clinical picture of the human cases

In 2013 31% of all ill persons with 'strong evidence' reported outbreaks required hospitalization. Two hundred and forty three (25.7%) children <14 years of age were affected, 52.7% of them were hospitalized. Acute diarrhea was a dominant symptom among human cases (reported with 'strong evidence) in outbreaks caused by Salmonella (95 % of cases). In 2013, one fatal case was reported caused by consumption of poisoning mushrooms

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	3	14	7	0	2	5
Salmonella - S. Enteritidis	59	482	139	0	107	166
Salmonella - Other serovars	6	20	10	0	4	10
Campylobacter	2	5	1	0	0	2
Listeria - Listeria monocytogenes	0	unknown	unknown	unknown	0	0
Listeria - Other Listeria	0	unknown	unknown	unknown	0	0
Yersinia	1	2	0	0	0	1
Escherichia coli, pathogenic - Verotoxigenic E. coli (VTEC)	0	unknown	unknown	unknown	0	0
Bacillus - B. cereus	1	34	34	0	2	3
Bacillus - Other Bacillus	0	unknown	unknown	unknown	0	0
Staphylococcal enterotoxins	4	94	20	0	1	5
Clostridium - Cl. botulinum	0	unknown	unknown	unknown	1	1
Clostridium - Cl. perfringens	0	unknown	unknown	unknown	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	0	unknown	unknown	unknown	0	0
Other Bacterial agents - Brucella	0	unknown	unknown	unknown	0	0
Other Bacterial agents - Shigella	2	5	4	0	0	2
Other Bacterial agents - Other Bacterial agents	1	2	0	0	0	1
Parasites - Trichinella	0	unknown	unknown	unknown	2	2
Parasites - Giardia	2	4	2	0	0	2
Parasites - Cryptosporidium	0	unknown	unknown	unknown	0	0
Parasites - Anisakis	0	unknown	unknown	unknown	0	0
Parasites - Other Parasites	0	unknown	unknown	unknown	0	0
Viruses - Norovirus	74	2186	305	0	1	75
Viruses - Hepatitis viruses	3	13	13	0	0	3
Viruses - Other Viruses	67	369	236	0	0	67
Other agents - Histamine	0	unknown	unknown	unknown	0	0
Other agents - Marine biotoxins	0	unknown	unknown	unknown	0	0
Other agents - Other Agents	0	unknown	unknown	unknown	3	3

	Weak evidence or no vehicle outbreaks					
	Number of outbreaks	Human cases	Hospitalized	Deaths	Strong evidence Number of Outbreaks	Total number of outbreaks
Unknown agent	96	1329	186	0	1	97

Table Foodborne Outbreaks: detailed data for Bacillus

Please use CTRL for multiple selection fields

B. cereus

	Value
FBO Code	0311
Number of outbreaks	1
Number of human cases	87
Number of hospitalisations	54
Number of deaths	0
Food vehicle	Mixed food
More food vehicle information	
Nature of evidence	Detection of causative agent in food chain or its environment - Symptoms and onset of illness pathognomonic to causative agent;Detection of causative agent in food vehicle or its component - Symptoms and onset of illness pathognomonic to causative agent
Outbreak type	General
Setting	Residential institution (nursing home or prison or boarding school)
Place of origin of problem	Unknown
Origin of food vehicle	Domestic
Contributory factors	Unknown
Mixed Outbreaks (Other Agent)	
Additional information	

B. cereus

	Value
FBO Code	0399
Number of outbreaks	1
Number of human cases	19
Number of hospitalisations	19
Number of deaths	0
Food vehicle	Mixed food
More food vehicle information	
Nature of evidence	Detection of causative agent in food chain or its environment - Symptoms and onset of illness pathognomonic to causative agent;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	

Table Foodborne Outbreaks: detailed data for Clostridium

Please use CTRL for multiple selection fields

C. botulinum

	Value
FBO Code	0107
Number of outbreaks	1
Number of human cases	2
Number of hospitalisations	2
Number of deaths	0
Food vehicle	Meat and meat products
More food vehicle information	
Nature of evidence	Descriptive epidemiological evidence
Outbreak type	Household
Setting	Household
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 Other agents

Please use CTRL for multiple selection fields

Mushroom toxins

	Value
FBO Code	0161
Number of outbreaks	1
Number of human cases	5
Number of hospitalisations	5
Number of deaths	0
Food vehicle	Other foods
More food vehicle information	mushrooms
Nature of evidence	Descriptive epidemiological evidence
Outbreak type	Household
Setting	Household
Place of origin of problem	Household
Origin of food vehicle	Domestic
Contributory factors	Other contributory factor
Mixed Outbreaks (Other Agent)	
Additional information	

Mushroom toxins

	Value
FBO Code	0339
Number of outbreaks	1
Number of human cases	2
Number of hospitalisations	2
Number of deaths	1
Food vehicle	Other foods
More food vehicle information	mushrooms
Nature of evidence	Descriptive epidemiological evidence
Outbreak type	Household
Setting	Household
Place of origin of problem	Unknown
Origin of food vehicle	Domestic
Contributory factors	Other contributory factor
Mixed Outbreaks (Other Agent)	
Additional information	

Mushroom toxins

	Value
FBO Code	0395
Number of outbreaks	1
Number of human cases	2
Number of hospitalisations	2
Number of deaths	0
Food vehicle	Other foods
More food vehicle information	mushrooms
Nature of evidence	Descriptive epidemiological evidence
Outbreak type	Household
Setting	Household
Place of origin of problem	Unknown
Origin of food vehicle	Domestic
Contributory factors	Other contributory factor
Mixed Outbreaks (Other Agent)	
Additional information	

Table Foodborne Outbreaks: detailed data for Parasites

Please use CTRL for multiple selection fields

Trichinella - T. spiralis

	Value
FBO Code	0279
Number of outbreaks	1
Number of human cases	4
Number of hospitalisations	4
Number of deaths	0
Food vehicle	Meat and meat products
More food vehicle information	raw pork with raw eggs
Nature of evidence	Descriptive 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	

Trichinella

	Value
FBO Code	0009
Number of outbreaks	1
Number of human cases	4
Number of hospitalisations	1
Number of deaths	0
Food vehicle	Other or mixed red meat and products thereof
More food vehicle information	
Nature of evidence	Descriptive epidemiological evidence
Outbreak type	Household
Setting	Household
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 Salmonella

Please use CTRL for multiple selection fields

S. Enteritidis

	Value
FBO Code	0078
Number of outbreaks	1
Number of human cases	1
Number of hospitalisations	1
Number of deaths	0
Food vehicle	Sweets and chocolate
More food vehicle information	
Nature of evidence	Descriptive epidemiological evidence
Outbreak type	Household
Setting	Household
Place of origin of problem	Unknown
Origin of food vehicle	Imported from outside EU
Contributory factors	Unknown
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	0082
Number of outbreaks	1
Number of human cases	3
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
Setting	Household
Place of origin of problem	Farm
Origin of food vehicle	Domestic
Contributory factors	Unknown
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	0092
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	Detection of causative agent in food chain or its environment - Detection of indistinguishable causative agent in humans
Outbreak type	General
Setting	Household
Place of origin of problem	Farm
Origin of food vehicle	Domestic
Contributory factors	Unknown
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	0096
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
Setting	Household
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	0104
Number of outbreaks	1
Number of human cases	4
Number of hospitalisations	1
Number of deaths	0
Food vehicle	Meat and meat products
More food vehicle information	
Nature of evidence	Descriptive epidemiological evidence
Outbreak type	Household
Setting	Household
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	0110
Number of outbreaks	1
Number of human cases	18
Number of hospitalisations	4
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
Place of origin of problem	Farm
Origin of food vehicle	Domestic
Contributory factors	Inadequate heat treatment
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	0122
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
Setting	Household
Place of origin of problem	Farm
Origin of food vehicle	Domestic
Contributory factors	Inadequate chilling;Inadequate heat treatment
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	0134
Number of outbreaks	1
Number of human cases	4
Number of hospitalisations	3
Number of deaths	0
Food vehicle	Sweets and chocolate
More food vehicle information	
Nature of evidence	Descriptive epidemiological evidence
Outbreak type	Household
Setting	Household
Place of origin of problem	Unknown
Origin of food vehicle	Domestic
Contributory factors	Inadequate heat treatment
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	0142
Number of outbreaks	1
Number of human cases	13
Number of hospitalisations	12
Number of deaths	0
Food vehicle	Meat and meat products
More food vehicle information	raw beef with raw eggs
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
Place of origin of problem	Farm
Origin of food vehicle	Domestic
Contributory factors	Inadequate heat treatment;Storage time/temperature abuse
Mixed Outbreaks (Other Agent)	
Additional information	

null

	Value
FBO Code	0143
Number of outbreaks	1
Number of human cases	4
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
Setting	Household
Place of origin of problem	Farm
Origin of food vehicle	Domestic
Contributory factors	Unknown
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	0146
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
Setting	Household
Place of origin of problem	Unknown
Origin of food vehicle	Domestic
Contributory factors	Inadequate heat treatment
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	0149
Number of outbreaks	1
Number of human cases	15
Number of hospitalisations	2
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
Place of origin of problem	Farm
Origin of food vehicle	Domestic
Contributory factors	Infected food handler
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	0154
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	Descriptive epidemiological evidence
Outbreak type	Household
Setting	Household
Place of origin of problem	Farm
Origin of food vehicle	Domestic
Contributory factors	Infected food handler
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	0159
Number of outbreaks	1
Number of human cases	9
Number of hospitalisations	4
Number of deaths	0
Food vehicle	Eggs and egg products
More food vehicle information	
Nature of evidence	Analytical epidemiological evidence
Outbreak type	General
Setting	School or kindergarten
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	0167
Number of outbreaks	1
Number of human cases	4
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
Setting	Household
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	0172
Number of outbreaks	1
Number of human cases	4
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
Setting	Household
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	0175
Number of outbreaks	1
Number of human cases	4
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
Setting	Household
Place of origin of problem	Unknown
Origin of food vehicle	Domestic
Contributory factors	Inadequate heat treatment
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	0176
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
Setting	Household
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	0179
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
Setting	Household
Place of origin of problem	Farm
Origin of food vehicle	Domestic
Contributory factors	Unknown
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	0181
Number of outbreaks	1
Number of human cases	6
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
Setting	Household
Place of origin of problem	Unknown
Origin of food vehicle	Domestic
Contributory factors	Storage time/temperature abuse
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	0185
Number of outbreaks	1
Number of human cases	6
Number of hospitalisations	4
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
Place of origin of problem	Farm
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	0187
Number of outbreaks	1
Number of human cases	4
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
Setting	Household
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	0188
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 chain or its environment - Detection of indistinguishable causative agent in humans
Outbreak type	Household
Setting	Household
Place of origin of problem	Farm
Origin of food vehicle	Domestic
Contributory factors	Unknown
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	0189
Number of outbreaks	1
Number of human cases	4
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
Setting	Household
Place of origin of problem	Farm
Origin of food vehicle	Domestic
Contributory factors	Inadequate heat treatment
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	0190
Number of outbreaks	1
Number of human cases	5
Number of hospitalisations	2
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
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	0191
Number of outbreaks	1
Number of human cases	6
Number of hospitalisations	1
Number of deaths	0
Food vehicle	Broiler meat (Gallus gallus) and products thereof
More food vehicle information	
Nature of evidence	Descriptive epidemiological evidence
Outbreak type	General
Setting	Household
Place of origin of problem	Restaurant or Cafe or Pub or Bar or Hotel or Catering service
Origin of food vehicle	Domestic
Contributory factors	Unknown
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	0195
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	Descriptive epidemiological evidence
Outbreak type	Household
Setting	Household
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	0197
Number of outbreaks	1
Number of human cases	2
Number of hospitalisations	1
Number of deaths	0
Food vehicle	Sweets and chocolate
More food vehicle information	
Nature of evidence	Descriptive epidemiological evidence
Outbreak type	General
Setting	Household
Place of origin of problem	Farm
Origin of food vehicle	Domestic
Contributory factors	Unknown
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	0199
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
Setting	Household
Place of origin of problem	Farm
Origin of food vehicle	Domestic
Contributory factors	Inadequate heat treatment
Mixed Outbreaks (Other Agent)	
Additional information	

S. Typhimurium

	Value
FBO Code	0202
Number of outbreaks	1
Number of human cases	2
Number of hospitalisations	2
Number of deaths	0
Food vehicle	Sweets and chocolate
More food vehicle information	
Nature of evidence	Descriptive epidemiological evidence
Outbreak type	Household
Setting	Household
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	0209
Number of outbreaks	1
Number of human cases	3
Number of hospitalisations	1
Number of deaths	0
Food vehicle	Sweets and chocolate
More food vehicle information	
Nature of evidence	Descriptive epidemiological evidence
Outbreak type	Household
Setting	Household
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	0211
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
Setting	Household
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	0215
Number of outbreaks	1
Number of human cases	10
Number of hospitalisations	1
Number of deaths	0
Food vehicle	Sweets and chocolate
More food vehicle information	
Nature of evidence	Analytical epidemiological evidence
Outbreak type	General
Setting	Household
Place of origin of problem	Farm
Origin of food vehicle	Domestic
Contributory factors	Inadequate heat treatment
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	0216
Number of outbreaks	1
Number of human cases	3
Number of hospitalisations	2
Number of deaths	0
Food vehicle	Sweets and chocolate
More food vehicle information	
Nature of evidence	Descriptive epidemiological evidence
Outbreak type	Household
Setting	Household
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	0221
Number of outbreaks	1
Number of human cases	81
Number of hospitalisations	0
Number of deaths	0
Food vehicle	Mixed food
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	Residential institution (nursing home or prison or boarding school)
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	0223
Number of outbreaks	1
Number of human cases	8
Number of hospitalisations	8
Number of deaths	0
Food vehicle	Broiler meat (Gallus gallus) and products thereof
More food vehicle information	
Nature of evidence	Analytical epidemiological evidence
Outbreak type	General
Setting	Household
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	0224
Number of outbreaks	1
Number of human cases	20
Number of hospitalisations	0
Number of deaths	0
Food vehicle	Sweets and chocolate
More food vehicle information	
Nature of evidence	Analytical epidemiological evidence
Outbreak type	General
Setting	Unknown
Place of origin of problem	Farm
Origin of food vehicle	Domestic
Contributory factors	Inadequate heat treatment
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	0228
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
Place of origin of problem	Unknown
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	0230
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
Setting	Household
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	0239
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
Setting	Household
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	0240
Number of outbreaks	1
Number of human cases	6
Number of hospitalisations	2
Number of deaths	0
Food vehicle	Sweets and chocolate
More food vehicle information	
Nature of evidence	Descriptive epidemiological evidence
Outbreak type	General
Setting	Household
Place of origin of problem	Farm
Origin of food vehicle	Domestic
Contributory factors	Inadequate heat treatment
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	0241
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
Setting	Household
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	0242
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
Setting	Household
Place of origin of problem	Farm
Origin of food vehicle	Domestic
Contributory factors	Unknown
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	0247
Number of outbreaks	1
Number of human cases	17
Number of hospitalisations	17
Number of deaths	0
Food vehicle	Sweets and chocolate
More food vehicle information	
Nature of evidence	Analytical epidemiological evidence
Outbreak type	General
Setting	Unknown
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	0249
Number of outbreaks	1
Number of human cases	2
Number of hospitalisations	0
Number of deaths	0
Food vehicle	Mixed food
More food vehicle information	turkey meat and hun eggs
Nature of evidence	Descriptive epidemiological evidence
Outbreak type	Household
Setting	Household
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	0250
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
Setting	Household
Place of origin of problem	Farm
Origin of food vehicle	Domestic
Contributory factors	Storage time/temperature abuse
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	0251
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
Setting	Household
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	0256
Number of outbreaks	1
Number of human cases	2
Number of hospitalisations	2
Number of deaths	0
Food vehicle	Sweets and chocolate
More food vehicle information	
Nature of evidence	Descriptive epidemiological evidence
Outbreak type	Household
Setting	Household
Place of origin of problem	Farm
Origin of food vehicle	Domestic
Contributory factors	Inadequate heat treatment
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	0260
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
Setting	Household
Place of origin of problem	Farm
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	0261
Number of outbreaks	1
Number of human cases	4
Number of hospitalisations	2
Number of deaths	0
Food vehicle	Sweets and chocolate
More food vehicle information	
Nature of evidence	Descriptive epidemiological evidence
Outbreak type	Household
Setting	Household
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	0263
Number of outbreaks	1
Number of human cases	6
Number of hospitalisations	6
Number of deaths	0
Food vehicle	Eggs and egg products
More food vehicle information	
Nature of evidence	Descriptive epidemiological evidence
Outbreak type	Household
Setting	Household
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	0267
Number of outbreaks	1
Number of human cases	8
Number of hospitalisations	8
Number of deaths	0
Food vehicle	Meat and meat products
More food vehicle information	
Nature of evidence	Analytical epidemiological evidence
Outbreak type	Household
Setting	Household
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	0269
Number of outbreaks	1
Number of human cases	2
Number of hospitalisations	2
Number of deaths	0
Food vehicle	Bakery products
More food vehicle information	
Nature of evidence	Descriptive epidemiological evidence
Outbreak type	Household
Setting	Household
Place of origin of problem	Farm
Origin of food vehicle	Domestic
Contributory factors	Inadequate heat treatment
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	0272
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	Household
Setting	Household
Place of origin of problem	Farm
Origin of food vehicle	Domestic
Contributory factors	Unknown
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	0273
Number of outbreaks	1
Number of human cases	4
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
Setting	Household
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	0275
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	Descriptive epidemiological evidence
Outbreak type	General
Setting	Household
Place of origin of problem	Farm
Origin of food vehicle	Domestic
Contributory factors	Unknown
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	0276
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
Setting	Household
Place of origin of problem	Unknown
Origin of food vehicle	Domestic
Contributory factors	Unknown
Mixed Outbreaks (Other Agent)	
Additional information	

S. group C - S. group C2

	Value
FBO Code	0280
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	Descriptive epidemiological evidence
Outbreak type	Household
Setting	Household
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	0282
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	Descriptive epidemiological evidence
Outbreak type	Household
Setting	Household
Place of origin of problem	Farm
Origin of food vehicle	Domestic
Contributory factors	Unknown
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	0287
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
Setting	Household
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	0291
Number of outbreaks	1
Number of human cases	6
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
Setting	Household
Place of origin of problem	Household
Origin of food vehicle	Domestic
Contributory factors	Unknown
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	0293
Number of outbreaks	1
Number of human cases	10
Number of hospitalisations	6
Number of deaths	0
Food vehicle	Meat and meat products
More food vehicle information	raw beef with raw eggs
Nature of evidence	Detection of causative agent in food vehicle or its component - Detection of indistinguishable causative agent in humans
Outbreak type	General
Setting	Unknown
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	0294
Number of outbreaks	1
Number of human cases	3
Number of hospitalisations	0
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	General
Setting	Unknown
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	0298
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
Setting	Household
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	0299
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	General
Setting	Other setting
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	0300
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
Setting	Household
Place of origin of problem	Farm
Origin of food vehicle	Domestic
Contributory factors	Inadequate heat treatment
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	0301
Number of outbreaks	1
Number of human cases	6
Number of hospitalisations	0
Number of deaths	0
Food vehicle	Sweets and chocolate
More food vehicle information	
Nature of evidence	Descriptive epidemiological evidence
Outbreak type	General
Setting	Household
Place of origin of problem	Farm
Origin of food vehicle	Domestic
Contributory factors	Unknown
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	0304
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	pork with eggs
Nature of evidence	Descriptive epidemiological evidence
Outbreak type	General
Setting	Household
Place of origin of problem	Farm
Origin of food vehicle	Domestic
Contributory factors	Unknown
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	0305
Number of outbreaks	1
Number of human cases	6
Number of hospitalisations	4
Number of deaths	0
Food vehicle	Meat and meat products
More food vehicle information	raw beef with raw eggs
Nature of evidence	Analytical epidemiological evidence
Outbreak type	General
Setting	Household
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	0306
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
Setting	Household
Place of origin of problem	Farm
Origin of food vehicle	Domestic
Contributory factors	Unknown
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	0308
Number of outbreaks	1
Number of human cases	5
Number of hospitalisations	1
Number of deaths	0
Food vehicle	Sweets and chocolate
More food vehicle information	
Nature of evidence	Analytical epidemiological evidence
Outbreak type	General
Setting	Household
Place of origin of problem	Unknown
Origin of food vehicle	Domestic
Contributory factors	Inadequate heat treatment
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	0309
Number of outbreaks	1
Number of human cases	64
Number of hospitalisations	9
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	Other setting
Place of origin of problem	Unknown
Origin of food vehicle	Domestic
Contributory factors	Inadequate heat treatment
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	0312
Number of outbreaks	1
Number of human cases	6
Number of hospitalisations	0
Number of deaths	0
Food vehicle	Sweets and chocolate
More food vehicle information	
Nature of evidence	Descriptive epidemiological evidence
Outbreak type	General
Setting	Household
Place of origin of problem	Unknown
Origin of food vehicle	Domestic
Contributory factors	Inadequate heat treatment
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	0313
Number of outbreaks	1
Number of human cases	14
Number of hospitalisations	12
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	Unknown
Place of origin of problem	Farm
Origin of food vehicle	Domestic
Contributory factors	Storage time/temperature abuse
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	0316
Number of outbreaks	1
Number of human cases	20
Number of hospitalisations	5
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	Other setting
Place of origin of problem	Farm
Origin of food vehicle	Domestic
Contributory factors	Inadequate heat treatment
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	0323
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	Descriptive epidemiological evidence
Outbreak type	Household
Setting	Household
Place of origin of problem	Unknown
Origin of food vehicle	Domestic
Contributory factors	Inadequate heat treatment
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	0325
Number of outbreaks	1
Number of human cases	11
Number of hospitalisations	0
Number of deaths	0
Food vehicle	Bakery products
More food vehicle information	
Nature of evidence	Descriptive epidemiological evidence
Outbreak type	General
Setting	Household
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	0326
Number of outbreaks	1
Number of human cases	2
Number of hospitalisations	2
Number of deaths	0
Food vehicle	Meat and meat products
More food vehicle information	raw beef with raw eggs
Nature of evidence	Descriptive epidemiological evidence
Outbreak type	Household
Setting	Household
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	0328
Number of outbreaks	1
Number of human cases	3
Number of hospitalisations	2
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	Household
Setting	Household
Place of origin of problem	Restaurant or Cafe or Pub or Bar or Hotel or Catering service
Origin of food vehicle	Domestic
Contributory factors	Unknown
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	0333
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 vehicle or its component - Detection of indistinguishable causative agent in humans
Outbreak type	General
Setting	Household
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	0340
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	Descriptive epidemiological evidence
Outbreak type	Household
Setting	Household
Place of origin of problem	Household
Origin of food vehicle	Domestic
Contributory factors	Inadequate heat treatment
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	0341
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
Setting	Household
Place of origin of problem	Farm
Origin of food vehicle	Domestic
Contributory factors	Unknown
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	0355
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
Setting	Household
Place of origin of problem	Farm
Origin of food vehicle	Domestic
Contributory factors	Inadequate heat treatment
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	0363
Number of outbreaks	1
Number of human cases	2
Number of hospitalisations	1
Number of deaths	0
Food vehicle	Sweets and chocolate
More food vehicle information	
Nature of evidence	Descriptive epidemiological evidence
Outbreak type	Household
Setting	Household
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	0371
Number of outbreaks	1
Number of human cases	6
Number of hospitalisations	4
Number of deaths	0
Food vehicle	Broiler meat (Gallus gallus) and 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	General
Setting	Household
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	0377
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
Setting	Household
Place of origin of problem	Farm
Origin of food vehicle	Domestic
Contributory factors	Inadequate heat treatment
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	0378
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
Setting	Household
Place of origin of problem	Farm
Origin of food vehicle	Domestic
Contributory factors	Inadequate heat treatment
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	0379
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
Setting	Household
Place of origin of problem	Household
Origin of food vehicle	Domestic
Contributory factors	Inadequate heat treatment
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	0409
Number of outbreaks	1
Number of human cases	9
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	Household
Setting	Household
Place of origin of problem	Unknown
Origin of food vehicle	Domestic
Contributory factors	Infected food handler
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	0410
Number of outbreaks	1
Number of human cases	3
Number of hospitalisations	3
Number of deaths	0
Food vehicle	Meat and meat products
More food vehicle information	raw horse meat with raw eggs
Nature of evidence	Descriptive epidemiological evidence
Outbreak type	General
Setting	Camp or picnic
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	0415
Number of outbreaks	1
Number of human cases	5
Number of hospitalisations	3
Number of deaths	0
Food vehicle	Sweets and chocolate
More food vehicle information	
Nature of evidence	Descriptive epidemiological evidence
Outbreak type	Household
Setting	Household
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	0416
Number of outbreaks	1
Number of human cases	2
Number of hospitalisations	2
Number of deaths	0
Food vehicle	Sweets and chocolate
More food vehicle information	
Nature of evidence	Descriptive epidemiological evidence
Outbreak type	Household
Setting	Household
Place of origin of problem	Farm
Origin of food vehicle	Domestic
Contributory factors	Unknown
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	0419
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
Setting	Household
Place of origin of problem	Household
Origin of food vehicle	Domestic
Contributory factors	Inadequate heat treatment
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	0420
Number of outbreaks	1
Number of human cases	11
Number of hospitalisations	6
Number of deaths	0
Food vehicle	Bakery products
More food vehicle information	
Nature of evidence	Analytical epidemiological evidence
Outbreak type	General
Setting	Household
Place of origin of problem	Farm
Origin of food vehicle	Domestic
Contributory factors	Unknown
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	0426
Number of outbreaks	1
Number of human cases	5
Number of hospitalisations	2
Number of deaths	0
Food vehicle	Meat and meat products
More food vehicle information	raw beef with raw eggs
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
Place of origin of problem	Farm
Origin of food vehicle	Domestic
Contributory factors	Unknown
Mixed Outbreaks (Other Agent)	
Additional information	

S. group D

	Value
FBO Code	0430
Number of outbreaks	1
Number of human cases	9
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	General
Setting	Household
Place of origin of problem	Unknown
Origin of food vehicle	Domestic
Contributory factors	Unknown
Mixed Outbreaks (Other Agent)	
Additional information	

S. Typhimurium

	Value
FBO Code	0431
Number of outbreaks	1
Number of human cases	10
Number of hospitalisations	1
Number of deaths	0
Food vehicle	Sweets and chocolate
More food vehicle information	
Nature of evidence	Analytical epidemiological evidence
Outbreak type	General
Setting	Household
Place of origin of problem	Farm
Origin of food vehicle	Domestic
Contributory factors	Unknown
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	0437
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
Setting	Household
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	0438
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
Setting	Household
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	0457
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
Setting	Household
Place of origin of problem	Farm
Origin of food vehicle	Domestic
Contributory factors	Inadequate heat treatment
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	0462
Number of outbreaks	1
Number of human cases	10
Number of hospitalisations	4
Number of deaths	0
Food vehicle	Sweets and chocolate
More food vehicle information	
Nature of evidence	Analytical epidemiological evidence
Outbreak type	General
Setting	Household
Place of origin of problem	Farm
Origin of food vehicle	Domestic
Contributory factors	Inadequate heat treatment
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	0464
Number of outbreaks	1
Number of human cases	7
Number of hospitalisations	6
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	Household
Setting	Household
Place of origin of problem	Farm
Origin of food vehicle	Domestic
Contributory factors	Unknown
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	0470
Number of outbreaks	1
Number of human cases	3
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
Setting	Household
Place of origin of problem	Unknown
Origin of food vehicle	Domestic
Contributory factors	Unknown
Mixed Outbreaks (Other Agent)	
Additional information	

S. group D

	Value
FBO Code	0487
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
Setting	Household
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	0406
Number of outbreaks	1
Number of human cases	4
Number of hospitalisations	2
Number of deaths	0
Food vehicle	Sweets and chocolate
More food vehicle information	
Nature of evidence	Analytical epidemiological evidence
Outbreak type	General
Setting	Household
Place of origin of problem	Household
Origin of food vehicle	Domestic
Contributory factors	Inadequate heat treatment
Mixed Outbreaks (Other Agent)	
Additional information	

S. group D

	Value
FBO Code	0390
Number of outbreaks	1
Number of human cases	6
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
Place of origin of problem	Farm
Origin of food vehicle	Domestic
Contributory factors	Unknown
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	0392
Number of outbreaks	1
Number of human cases	5
Number of hospitalisations	0
Number of deaths	0
Food vehicle	Meat and meat products
More food vehicle information	raw beef with raw eggs
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
Place of origin of problem	Farm
Origin of food vehicle	Domestic
Contributory factors	Inadequate heat treatment
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	0397
Number of outbreaks	1
Number of human cases	16
Number of hospitalisations	4
Number of deaths	0
Food vehicle	Sweets and chocolate
More food vehicle information	
Nature of evidence	Analytical epidemiological evidence
Outbreak type	General
Setting	Unknown
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	0402
Number of outbreaks	1
Number of human cases	4
Number of hospitalisations	0
Number of deaths	0
Food vehicle	Meat and meat products
More food vehicle information	raw beef with raw eggs
Nature of evidence	Descriptive epidemiological evidence
Outbreak type	Household
Setting	Household
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	0380
Number of outbreaks	1
Number of human cases	50
Number of hospitalisations	9
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	School or kindergarten
Place of origin of problem	School or kindergarten
Origin of food vehicle	Domestic
Contributory factors	Storage time/temperature abuse
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	0020
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	General
Setting	Household
Place of origin of problem	Farm
Origin of food vehicle	Domestic
Contributory factors	Unknown
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	0043
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
Setting	Household
Place of origin of problem	Farm
Origin of food vehicle	Domestic
Contributory factors	Inadequate heat treatment
Mixed Outbreaks (Other Agent)	
Additional information	

S. Enteritidis

	Value
FBO Code	0055
Number of outbreaks	1
Number of human cases	8
Number of hospitalisations	3
Number of deaths	0
Food vehicle	Sweets and chocolate
More food vehicle information	
Nature of evidence	Analytical epidemiological evidence
Outbreak type	Household
Setting	Household
Place of origin of problem	Farm
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	0056
Number of outbreaks	1
Number of human cases	5
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
Setting	Household
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 Staphylococcal enterotoxins

Please use CTRL for multiple selection fields

null

	Value
FBO Code	0153
Number of outbreaks	1
Number of human cases	9
Number of hospitalisations	0
Number of deaths	0
Food vehicle	Mixed food
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	Household
Place of origin of problem	Unknown
Origin of food vehicle	Domestic
Contributory factors	Unknown
Mixed Outbreaks (Other Agent)	B. cereus
Additional information	

Table Foodborne Outbreaks: detailed data for Unknown agent

Please use CTRL for multiple selection fields

Unknown

	Value
FBO Code	0252
Number of outbreaks	1
Number of human cases	25
Number of hospitalisations	6
Number of deaths	0
Food vehicle	Mixed food
More food vehicle information	meat with cabbot and tomatoo souce
Nature of evidence	Analytical epidemiological evidence
Outbreak type	General
Setting	Unknown
Place of origin of problem	Restaurant or Cafe or Pub or Bar or Hotel or Catering service
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	0405
Number of outbreaks	1
Number of human cases	10
Number of hospitalisations	3
Number of deaths	0
Food vehicle	Mixed food
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	Unknown
Place of origin of problem	Unknown
Origin of food vehicle	Domestic
Contributory factors	Unknown
Mixed Outbreaks (Other Agent)	Staphylococcal enterotoxins
Additional information	