

ZOONOSES MONITORING

Poland

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

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

IN 2015

PRFFACE

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 2015.

The information covers the occurrence of these diseases and agents in animals, foodstuffs and in some cases also in feedingstuffs. In addition the report includes data on antimicrobial resistance in some zoonotic agents and indicator 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 Union 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 European Union 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 European Union Summary Reports on zoonoses and antimicrobial resistance that are published each year by EFSA.

^{*} 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 DISEASE STATUS

1.1 TUBERCULOSIS, MYCOBACTERIAL DISEASES

1.1.1 General evaluation of the national situation

1.1.1.1 Mycobacterium - 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 1936tuberculosis 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 borneby the state, was begun in Poland in 1959. The action of eradicating this diseases was started in the leastinfected Eastern voivodships. At that time the highest infection levels were noted in central and Westernvoivodships. As a result of the undertaken actions the number of infected cattle fell to 0,5 % and inDecember 1975, according to international norms in force at that time, Poland was recognized as countryfree from bovine tuberculosis. In the following years, the screening was conducted every 3 years inindividual holdings and twice a year in big state-owned holdingsAccording to Commission Decision of 23 April 2009 No 2009/342/EC amending Decision 2003/467/EC asregards 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 thewhole territory of Poland is officially 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 thebasis 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 theeradication of bovine tuberculosis and the instruction of the Chief Veterinary Officer of 28 July 2006 on theprocedures related to the eradication of animal tuberculosis, draftedon the basis of the Council Directive64/432/EEC. The monitoring tests for bovine tuberculosis using intradermal tuberculination are carried out every yearon 1/5 of the bovine herds in the area of a district in such a way as to examine all herds of cattle in thearea of this district in the period of five years. The monitoring tests are carried out on animals older than 6weeks of age.

1.1.2 Mycobacterium in animals

1.1.2.1 Mycobacterium tuberculosis complex (MTC) in animal - Deer - farmed

Monitoring system

Sampling strategy

In Poland no official eradication of tuberculosis in species other than cattle is carried out. All slaughteranimals, except poultry, are subject to routine, official post mortem examination including the examination of lymph nods.

1.1.2.2 Mycobacterium tuberculosis complex (MTC) in animal - Cattle (bovine animals)

Status as officially free of bovine tuberculosis during the reporting year

The entire country free

Status as officially free of bovine tuberculosis. 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 areperformed 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 bovineand avian tuberculin in accordance with the testing methodology and standards for tuberculin laid down inAnnex B to the Council Directive 64/432/EEC. Case definitionAn 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 resultconfirmed by a laboratory (slaughter, killing, death). Diagnostic/analytical methods usedThe method of conducting official allergic test and the interpretation of the reaction is conducted on thebasis 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 bovineand 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.

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 confirmor exclude the disease. This authority performs epizootic investigation, clinical examination of animals, apost-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 protectionand eradication of infectious animal diseases and Article 5 of the Ordinance on control of bovinetuberculosis) 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 bovineanimals 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 arekilled. The District Veterinary Officer shall also take other measures in accordance with the provisions of theOrdinance 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 comparativetuberculin tests on other animals of the herd performed in a determined time are negative. The first test iscarried out no earlier than after 60 days, the second one no earlier than in the fourth and no later than inthe 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 thecomptenet authority. Detailes are defined in Act of 11 March 2004 on animal health protection anderadication 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 freefrom this disease.

1.2 BRUCELLOSIS

1.2.1 General evaluation of the national situation

1.2.1.1 Brucella - 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 Northernregions. Between 1948 and 1956 the tests for brucellosis covered only the nationalized large-scaleholdings. 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. Atthe 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. Thevaccinations were continued until 1966 when the Veterinary Department prohibited to use them in theregions 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 fromindividual 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 epizooticsituation in individual holdings. The conducted tests indicated that the percentage of cattle with positivereactions 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 animalbrucellosis. 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 cooperativeholdings, were depopulated with the compensation provided. The cattle infected with brucellosis innationalized 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 wasdetected in 31,720 cattle which were subsequently slaughtered. It amounted to 0.06% of cattle in thecountry and 0.5% in nationalized holdings. In 1978 the territory of the whole country, except for Gorzowskie and Zielonogorskie regions, wasdeclared free of bovine brucellosis. Only 10% of depopulated cattle came from the territory of 42 regions and 90% from the territory of thefollowing 7 regions: Gorzowskie, Olsztynskie, Poznanskie, Szczecinskie and Zielonogorskie. In 1980 by decision of the Minister of Agriculture the whole country was declared free of bovinebrucellosis. The percentage of infected animals was lower than 0.5% and the percentage of infectedholdings 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 protectivevaccinations 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/ECas regards the declaration that certain Member States and regions thereof are officially free of bovinebrucellosis, the whole territory of Poland is officially 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 11March 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 cowsfrom 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 March2004 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.

1.2.2 Brucella in animals

1.2.2.1 B. abortus in animal - Cattle (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/ECas regards the declaration that certain Member States and regions thereof are officially free of bovinebrucellosis, the whole territory of Poland is officially 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 appropriateconditions 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 cattleherds 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, theblood:1) with the addition of a measure to prevent clotting (anticoagulant) for the detection of bacteria in theblood (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 isfilled with in such a way that the blood flowed freely around the inner wall, until the filling tube 2 / 3 of itsBrucella abortus in bovine animals1Poland - 2013capacity. Blood donation is gradually cooled. Freezing of blood. Blood samples with anticoagulant should be mixed. II milk samples collected after several strzykniciach the jug, without additives, sterile tubes. For serological testing milk from lactating cows, with milk collected from all guarters mentioned are mixedin 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 thentransported in sterile test tubes or other sterile glass containers. Clippings bearings in the case of abortion is taken into sterile glass containers. Clippings from freshmembranes 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 parenchymalorgans.VI Semen for research in order to isolate the bacteria are taken into sterile glass containers and thentransported them in refrigerated. VII The dead or killed animals collected clippings parenchymal organs, lymph nodes, in particularnadwymieniowe, 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 Brucellaspp. 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 sampleand ring test or ELISA test for milk samples. Official tests are performed by the regional veterinary laboratories controlled by the National ReferenceLaboratory. 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 additionaltests as antiglobulin and microaglutination.

Vaccination policy

According to the Annex 4 to Act of 11 March 2004 on animal health protection and eradication ofinfectious animal diseases (OJ No. 213, item 1342, as amended), vaccination of bovine animals isforbidden.

Control program/mechanisms

The control program/strategies in place

The regulation of the Minister of Agriculture and Rural Developmenton the eradication of brucellosisdetermine the principles of the State Veterinary Service on suspicion and then finding of brucellosis incattle. District Veterinary officer, after receiving notice of the suspicion of brucellosis, or for obtaining a positiveor uncertain result, a study by the screening of animal infections, shall take immediate steps to confirmor rule out brucellosis, in particular:1) shall:a) an epidemiological investigationb) a clinical examination of animalsc) an autopsy or post mortem inspection of animals, if necessary;2) In any case, take samples for testing or laboratory testsDistrict 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 preventfurther 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 theowner 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 forbrucellosis,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 slurryf) 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 dateon 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 ofinfectious 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 RuralDevelopment of 25 November 2005 laying down the scope, procedure and dates of notification of aboutanimal infectious diseases subject to control and registration obligation and on the results of themonitoring of zoonoses and zoonotic agents, as well as related resistance to antimicrobial agents (OJ242, item 2045).

1.2.2.2 B. melitensis in animal - 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

Poland is officialy free from B.melitensis, according to Decision 2006/169/EC.

Monitoring system

Sampling strategy

For ovine and caprine brucellosis annual examination of blood samples collected from roe-bucks andrams 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 afterrecognition 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 testsare 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 animalhealth 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 brucellosisdetermine the principles of the State Veterinary Service on suspicion and then finding of brucellosis ingoats. District Veterinary officer, after receiving notice of the suspicion of brucellosis, or for obtaining a positiveor uncertain result, a study by the screening of animal infections, shall take immediate steps to confirmor rule out brucellosis, in particular:1) shall:a) an epidemiological investigationb) a clinical examination of animalsc) an autopsy or post mortem inspection of animals, if necessary;2) In any case, take samples for testing or laboratory testsDistrict 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 onprotection 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 ofinfectious 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 RuralDevelopment of 25 November 2005 laying down the scope, procedure and dates of notification of aboutanimal infectious diseases subject to control and registration obligation and on the results of themonitoring of zoonoses and zoonotic agents, as well as related resistance to antimicrobial agents (Dz. U.No. 242, item 2045).

1.2.2.3 B. melitensis in animal - 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 andrams older than 6 months and 25% of goats and sheep in reproductive age; in case of a herd of less than50 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 afterrecognition 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 least5% 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 Directive91/68/EEC)

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 healthand 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 brucellosisdetermine the principles of the State Veterinary Service on suspicion and then finding of brucellosis insheep. District Veterinary officer, after receiving notice of the suspicion of brucellosis, or for obtaining a positiveor uncertain result, a study by the screening of animal infections, shall take immediate steps to confirmor rule out brucellosis, in particular:1) shall:a) an epidemiological investigationb) a clinical examination of animalsc) an autopsy or post mortem inspection of animals, if necessary;2) In any case, take samples for testing or laboratory testsDistrict 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 onprotection 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 ofinfectious 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 RuralDevelopment of 25 November 2005 laying down the scope, procedure and dates of notification of aboutanimal infectious diseases subject to control and registration obligation and on the results of themonitoring 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.

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 CAMPYLOBACTERIOSIS

2.1.1 General evaluation of the national situation

2.1.1.1 Thermophilic Campylobacter spp., unspecified - 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.

2.1.2 Campylobacter in foodstuffs

2.1.2.1 Thermophilic Campylobacter spp., unspecified in food - Meat from broilers (Gallus gallus)

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 businessoperators for foodstuffs in order to confirm the correct functioning of their procedures based on HACCPprinciples 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 proceduresbased on HACCP principles and good hygiene practice, taking into account the instructions for use of thefoodstuff. 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 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 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

Measures in case of the positive findings or single cases

When the results of testing are unsatisfactory, the food business operators shall take the relativemeasures described below together with other corrective actions defined in their HACCP-basedprocedures and other actions necessary to protect the health of consumers. In addition, they shall takemeasures to find the cause of the unsatisfactory results in order to prevent the recurrence of theunacceptable microbiological contamination. Those measures may include modifications to the HACCPbasedprocedures or other food hygiene control measures in place. When testing provides unsatisfactory results, the product or batch of foodstuffs shall be withdrawn orrecalled in accordance with Article 19 of Regulation (EC) No 178/2002. However, products placed on themarket, which are not yet at retail level and which do not fulfil the food safety criteria, may be submitted tofurther processing by a treatment eliminating the hazard in question. This treatment may only be carriedout by food business operators other than those at retail level. The food business operator may use thebatch for purposes other than those for which it was originally intended, provided that this use does notpose a risk for public or animal health and provided that this use has been decided within the proceduresbased 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 director indirect risk to human health deriving from food is established as a network. It involves the MemberStates, the Commission and the EFSA. The Member States, the Commission and the EFSA eachdesignate a contact point, which is a member of the network. The Commission is responsible formanaging the network. Where a member of the network has any information relating to the existence of a serious direct or indirectrisk to human health deriving from food, this information is immediately notified to the Commission underthe rapid alert system. The Commission transmits this information immediately to the members of thenetwork. The EFSA supplements the notification with any scientific or technical information, which willfacilitate 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 withdrawalfrom 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 orobligatory basis, at preventing, limiting or imposing specific conditions on the placing on the market or theeventual 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 acompetent 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 MemberState 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 supplementaryinformation received under the first and second subparagraphs. Where a batch, container or cargo isrejected by a competent authority at a border post within the European Union, the Commission shallimmediately 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 takenfollowing receipt of the notifications and supplementary information transmitted under the rapid alertsystem. The Commission immediately transmits this information to the members of the network.

2.2 LISTERIOSIS

2.2.1 General evaluation of the national situation

2.2.1.1 Listeria - 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 agentssubject to monitoring according to the Act from 11 March 2004 on animal health protection and control ofanimal diseases. The detailed scope of the method and date of the occurrence of information about listeriosis sets theregulation 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.

2.2.2 Listeria in animals

2.2.2.1 Listeria in animal

Monitoring system

Sampling strategy

Listeriosis is obligatory registrated disease as well as appears on the list zoonoses and zoonotic agentssubject to monitoring according to the Act from 11 March 2004 on animal health protection and control ofanimal diseases. The detailed scope of the method and date of the occurrence of information about listeriosis sets theregulation 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.

2.3 YERSINIOSIS

2.3.1 General evaluation of the national situation

2.3.1.1 Yersinia - 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 outhistorical analisis of the disease.

2.3.2 Yersinia in animals

2.3.2.1 Yersinia in animal - Pigs

Monitoring system

Type of specimen taken

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.

2.4 TRICHINELLOSIS

2.4.1 General evaluation of the national situation

2.4.1.1 Trichinella - 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 theseanimals is a main source of infection for people. After introducing of obligatory post mortem inspection ofpigs, wild boars, horses and coypus for Trchinella spp. number of human trichinellosis decreasedconsiderably.

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 onanimal health protection and eradication of infectious animal diseases. Currently, all slaughtered pigs, boars, horses and coypus shall be examined for the evidence of Trichinellaspp. However, we observed a high number of trichinellosis in wild boars population. It could results of tested allboars by pooled sample digestion, which is more sensitive.

2.4.2 Trichinella in animals

2.4.2.1 Trichinella in animal - Solipeds, domestic - horses

Monitoring system

Sampling strategy

Examination of all slaughtered horses for Trichinella at slaughterhouse in accordance with meat hygieneregulation.

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 musclesample.

Measures in case of the positive findings or single cases

Carcass is destroyed.

2.4.2.2 Trichinella in animal - Pigs

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 musclesample. Diagnostic/analytical methods used General In all slaughterhouse is practise method for pooled sample digestion in accordance with regulation 2075/2005.

Number of officially recognised Trichinella-free holdings

Poland - 2015 16

Preventive measures in place

All carcasses must be sampled and may not leave the premises, before the results for Trichinellaexamination 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.

2.5 ECHINOCOCCOSIS

2.5.1 General evaluation of the national situation

2.5.1.1 Echinococcus - 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 orobligation 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 asamended), echinococcosis and agents thereof is under obligatory monitoring in Poland. Testing for detection of echinococcus is a part of post-mortem inspection of slaughter animals. It is a visualinspection of the internal organs of the slaughtered animals acompanied by cuts of liver if necessary. The Echinococcus is not routinely distinguished by species.

2.6 RABIES

2.6.1 General evaluation of the national situation

2.6.1.1 Lyssavirus (rabies) - general evaluation

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

In Poland in 2014 the decrease of rabies incidence in comparison with 2013 was observed in wild and domestic animals. Number of affected wild animals decreased from 162 in 2013 to 89 in 2014 and number of affected domestic animals decreased from 42 cases to 16.Rabies virus strains differentiation test was positive for field strain for all tested rabies affected animals. The disease in terrestrial animals (without bats) is caused by classical rabies virus (genotype 1).

2.6.2 Lyssavirus (rabies) in animals

2.6.2.1 Lyssavirus (rabies) in animal - Dogs

Monitoring system

Type of specimen taken

Blood samples for diagnostic procedures shall be taken from the following tissues of killed or fallen animals:(1) brain or(2) whole head in case of small animals;(3)blood or mandible of the fox in case of control tests carried out a month after oral vaccination against the disease performed among wild foxes. Animal carcass may be taken for diagnostic procedures, in justified cases, adequately packaged and secured.

Vaccination policy

In accordane with The Act on protection of animal health and control of infecious diseases of animals: 1. dogs above third month of age on the territory of the whole country and foxes on areas determined by Minister in charge of agriculture shall be subject to vaccinations against rabies. 2. owners of dogs shall vaccination their dogs within 30 days from the date the dog is 3 months old and then in intervals of maximum 12 months from the date of the last vaccination. 3. Vaccinated dogs shall be registered in a register maintained by the official veterinarian that vaccinated dogs. Vaccination shall be confirmed by a vaccination certificate issued for the owner of vaccinated dog.

Control program/mechanisms

The control program/strategies in place

The District Veterinary Officer, after receiving a notification on suspicion of occurrence of the disease, shall without delay undertake actions for detection or exclusion of this disease. Measures shall include: (1) conduct of epizootic investigation; (2) conduct of clinical examination of animals suspected of the disease being infected with it, and post-mortem examination of animal carcasses if necessary; (3) taking samples for diagnostic examinations; (4) killing the animals showing symptoms of the disease and taking samples for diagnostic examination, or (5) immediate isolation of an animal suspected of the disease or infected with the disease, indicating the duration of such isolation for the purposes of undertaking observation. District Veterinary Officer shall secure, mark and send samples to the laboratory. The District Veterinary Officer, after taking samples orders and supervises the disposal of the remaining part of animal carcasses in a way, which ensures that there is no possibility of the disease spreading. The District Veterinary Officer shall immediately order the isolation of an animal suspected of the disease or of being infected, which could infect a human with the virus of the disease and: (1) orders: (a) observation of the animal for 15 days, (b) examination of the animal during observation; (2) forbids killing the animal until the end of the observation period. The District Veterinary Officer may prolong the observation period to up to 21 days if after 15 days of observation it is impossible to confirm or exclude the disease. The District Veterinary Officer shall conduct an examination in the first, fifth and fifteenth day from the day of the probable infection of a human with the virus of the disease or from the day, when the animal has bitten a human.

Measures in case of the positive findings or single cases

The District Veterinary Officer on the basis of the epizootic investigation and the tests which were carried out shall confirm the occurrence of the disease or exclude it and determine whether the human has been infected with the virus of the disease. The District Veterinary Officer shall immediately inform the official district sanitary inspector: (1) on the infection of a human with the virus of the disease; (2) on the case, where the confirmation or exclusion of the disease in an animal is impossible. The District Veterinary Officer, having detected the disease shall: (1) designate the outbreak of the disease and supervise it; (2) immediately inform the official district sanitary inspector of the designation of an outbreak of the disease; (3) designate the surveillance zone around the outbreak of the disease. The District Veterinary Officer in the outbreak of the disease shall: (1) order: (a) immediate isolation and observation of animals suspected of the disease or infection, (b) destruction, after boiling or disinfection, of milk obtained from infected farm animals or farm animals suspected of being infected, (c) killing the animals, which had contact with the infected animal, if necessary, (d) cleaning, disinfecting or destroying objects, which were in contact with the infected animals or animals suspected of being infected; (2) forbid: (a) treatment and directing for slaughter of animals suspected of the disease or infection, (b) movement of animals of susceptible species to and from a holding, with the exception of transporting the animals directly to the slaughterhouse, after obtaining an approval of the District Veterinary Officer; (3) create a list of persons, who had contact with an infected animal or an animal suspected of being infected and submit it directly to the official district sanitary inspector; (4) may subject the following animals to intervention vaccination: (a) the remaining animals in the herd, (b) animals of species susceptible to the disease in a given holding- in which the disease

2.7 STAPHYLOCOCCUS AUREUS METICILLIN RESISTANT (MRSA) INFECTION

2.7.1 Staphylococcus in foodstuffs

2.7.1.1 Staphylococcus in food

Monitoring system

Sampling strategy

The sampling is carried out in accordance with the internal control sampling plans for foodstuffs done byfood business operators in order to confirm their compliance with food safety criteria laid down in ChapterII of Annex I of Regulation (EC) No 2073/2005. Official sampling is carried out to verify the implementation of the owners plans. The number of samples taken by the competent authorities for verification shall beup to 10 % of the number of samples taken by the establishment. The verification of the implementation of the owners plans is performed by the competent authorities at least 3 times a year. Sampling is carriedout 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 fisheryproducts, 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 theCodex 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 methodsvalidated against EN/ISO 6888-1 or EN/ISO 6888-2 methods.

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.

Measures in case of the positive findings or single cases

When the results of testing are unsatisfactory, the food business operators shall take the relativemeasures described below together with other corrective actions defined in their HACCP- basedprocedures 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.

2.8 Q-FEVER

2.8.1 General evaluation of the national situation

2.8.1.1 Coxiella (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. Fromthat 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.

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 theincidence of Q fever annually examining blood samples are collected from cattle or sheep and goats inan area of the district, to be able to detect seroconversion from 95% probability, assuming that infectionrates in the area of the district is 20%, to conduct tests may be used blood samples taken to controlbrucellosis 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 givenyear. In the event referred to in point 2 in order to confirm the blood test is taken or a fragment bearing thefemale 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 andgoats.

Additional information

Samples were tested using the complement fixation tests.

2.9 TOXOPLASMA

2.9.1 General evaluation of the national situation

2.9.1.1 Toxoplasma - 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 animalhealth protection and eradication of infectious animal diseases. There is no active monitoring of toxoplasmosis in animals carried out in Poland. In animals, surveillancerelates to the examination of the samples received for diagnostic reasons to regional veterinary laboratories by private owners or breeders.

2.10 VTEC

2.10.1 General evaluation of the national situation

2.10.1.1 Verotoxigenic E. coli (VTEC) - 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.

Additional information

The data concerning Verocytotoxic E. coli were obtained from Regional Veterinary Laboratories. In Polandlaboratories carriyng out the examination for pathogenic agents by PCR method. But for serotyping VTECby seroligical or molecular method. The National Veterinary Research Institute in Pulawy is the referencelaboratory in Poland.

2.10.2 Escherichia coli in animals

2.10.2.1 Verotoxigenic E. coli (VTEC) in animal - Cattle (bovine animals)

Monitoring system

Sampling strategy

No control examinations are conducted.

3 ANTIMICROBIAL RESISTANCE INFORMATION ON SPECIFIC ZOONOSES AND ZOONOTIC AGENTS

3.1 SALMONELLOSIS

3.1.1 Salmonella in animals

3.1.1.1 Antimicrobial resistance in Salmonella Pigs

Description of sampling designs

The sampling is carried out in accordance with the internal control sampling plans done by General Veterinary Inspectorate according to the Instruction of Chief Veterinary Officer on the monitoring the antimicrobial resistance of zoonotic pathogens and commensal bacteria.

Stratification procedures per animal populations and food categories

Isolates are obtained from samples from the carcasses of pigs collected for testing and verification of compliance with Regulation (EC) No 2073/2005. Official laboratories performing above mentioned studies are required to send isolates of Salmonella spp. to the national reference laboratory. This obligation determines national legislation PN-EN ISO 6579: 2003.

Randomisation procedures per animal populations and food categories

The sample are randomly selected at slaughter line.

Sampling strategy used in monitoring

Frequency of the sampling

Isolates are obtained from samples from the carcasses of pigs collected for testing and verification of compliance with Regulation (EC) No 2073/2005. Official laboratories performing above mentioned studies are required to send isolates of Salmonella spp. to the national reference laboratory. This obligation determines national legislation PN-EN ISO 6579: 2003.

Methods used for collecting data

Data are collected in a special IT system "www.piwet.pulawy.pl/ona/".

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

The RVL laboratories provided 11 Salmonella isolates obtained from pig carcasses. after excluding the isolates not meeting the requirements (data of isolation, duplicates, incomplete epidemiological data), resistance has been determined with respect to 5 strains. The strains tested were represented by 3 serovars, demonstrating the following resistance to antimicrobial substances: 1. S. Infantis the strain has been characterised by an unusual phenotype of resistance to cephalosporins such as ceftazidime, cefotaxime, cefoxitin (suspicion of AmpC), synergism of effect of clavulanic acid and ceftazidime (suspicion of ESBL) in the absence of synergism with cefotaxime, carbapenems (meropenem, ertapenem), nalidixic acid and ciprofloxacin, chloramphenicol, trimethoprim, tetracycline, sulfamethoxazole, gentamicins and colistin; 2. S. Typhimurium: 1 strain resistant to ampicillin, tetracycline and ciprofloxacin; 2 strains resistant to ampicillin, chloramphenicol, ciprofloxacin, nalidixic acid, sulfamethoxazole and tetracycline.; 3. Salmonella (autoagglutination properties): strain resistant to ampicillin and sulfamethoxazole.

3.2 ESCHERICHIA COLI, NON-PATHOGENIC

3.2.1 Escherichia coli, non-pathogenic in animals

3.2.1.1 Antimicrobial resistance in Escherichia coli, non-pathogenic Meat from bovine animals

Description of sampling designs

The sampling is carried out in accordance with the internal control sampling plans done by General Sanitary Inspectorate according to the Instruction of Chief Sanitary Inspector on the monitoring the antimicrobial resistance of zoonotic pathogens and commensal bacteria.

Stratification procedures per animal populations and food categories

Sampling is performed at designated retails, in accordance with the schedule of sampling.

Sampling strategy used in monitoring

Frequency of the sampling

Sampling is performed at designated retails, in accordance with the schedule of sampling.

Methods used for collecting data

Data are collected in a special IT system "www.piwet.pulawy.pl/ona/".

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

The monitoring tests covered beef and pork samples. Sampling has been carried out by the Sanitary Inspection in 16 regions. For testing, 600 samples have been taken in total, including 300 beef samples and 300 pork samples. The samples were delivered to the National Reference Laboratory in AMR. During testing, 66 E. coli strains producing extended-spectrum beta-lactamase (ESBL) or AmpC cephalosporinase have been isolated. Those strains have been isolated from 66 (11%) delivered meat samples including 34 (11.3%) beef samples and 32 (10.7%) pork samples. During testing, the ESBL production has been confirmed in 38 isolated strains while the AmpC production in 28 isolates.

3.2.1.2 Antimicrobial resistance in Escherichia coli, non-pathogenic Meat from pig

Description of sampling designs

The sampling is carried out in accordance with the internal control sampling plans done by General Sanitary Inspectorate according to the Instruction of Chief Sanitary Inspector on the monitoring the antimicrobial resistance of zoonotic pathogens and commensal bacteria.

Stratification procedures per animal populations and food categories

Sampling is performed at designated retails, in accordance with the schedule of sampling.

Sampling strategy used in monitoring

Frequency of the sampling

Sampling is performed at designated retails, in accordance with the schedule of sampling.

Methods used for collecting data

Data are collected in a special IT system "www.piwet.pulawy.pl/ona/".

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

The monitoring tests covered beef and pork samples. Sampling has been carried out by the Sanitary Inspection in 16 regions. For testing, 600 samples have been taken in total, including 300 beef samples and 300 pork samples. The samples were delivered to the National Reference Laboratory in AMR. During testing, 66 E. coli strains producing extended-spectrum beta-lactamase (ESBL) or AmpC cephalosporinase have been isolated. Those strains have been isolated from 66 (11%) delivered meat samples including 34 (11.3%) beef samples and 32 (10.7%) pork samples. During testing, the ESBL production has been confirmed in 38 isolated strains while the AmpC production in 28 isolates.

3.2.1.3 Antimicrobial resistance in Escherichia coli, non-pathogenic Pigs

Description of sampling designs

The sampling is carried out in accordance with the internal control sampling plans done by General Veterinary Inspectorate according to the Instruction of Chief Veterinary Officer on the monitoring the antimicrobial resistance of zoonotic pathogens and commensal bacteria.

Stratification procedures per animal populations and food categories

Sampling is performed at designated slaughterhouses, in accordance with the schedule of sampling. If the designated slaughterhouse end or suspend its activity in the slaughtering of pigs, we select another slaughterhouse with a similar total annual slaughter and update the schedule for sampling. These rules allow us to get samples throughout the period in slaughterhouses that have a significant contribution to the annual domestic production of pork.

Randomisation procedures per animal populations and food categories

The sample are randomly selected at slaughter line.

Sampling strategy used in monitoring

Frequency of the sampling

Sampling is performed at designated slaughterhouses, in accordance with the schedule of sampling. If the designated slaughterhouse end or suspend its activity in the slaughtering of pigs, we select another slaughterhouse with a similar total annual slaughter and update the schedule for sampling. These rules allow us to get samples throughout the period in slaughterhouses that have a significant contribution to the annual domestic production of pork.

Methods used for collecting data

Data are collected in a special IT system "www.piwet.pulawy.pl/ona/".

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

For the laboratory tests, 299 samples of cecal contents from pigs have been delivered. The samples were collected in the period from 20 April to 14 December 2015, by the staff of 70 Regional Veterinary Inspectorates at 95 slaughterhouses located in 15 regions. The laboratory tests included 171 samples, in which no growth of E. coli has been obtained (98.25% effectiveness of isolation of commensal E. coli). Determination of resistance covered 168 isolates of commensal E. coli. The laboratory tests covered all the received samples (N = 299). The growth of ESBL-, AmpC- or carbapenemase-producing E.coli has been found in 115 cases (38.46% effectiveness of isolation of ESBL-, AmpC- or carbapenemase-producing E.coli).

4 INFORMATION ON SPECIFIC MICROBIOLOGICAL AGENTS

4.1 HISTAMINE

4.1.1 Histamine in foodstuffs

4.1.1.1 Histamine in food

Monitoring system

Sampling strategy

The sampling is carried out in accordance with the internal control sampling plans for foodstuffs done byfood business operators in order to confirm their compliance with food safety criteria laid down in Chapter Iof Annex I of Regulation (EC) No 2073/2005. Official sampling is carried out to verify the implementation of the owners plans. The number of samples taken by the competent authorities for verification shall beup to 10 % of the number of samples taken by the establishment. The verification of the implementation of the owners plans is performed by the competent authorities at least 3 times a year. Sampling is carriedout 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 proceduresbased on HACCP principles and good hygiene practice, taking into account the instructions for use of thefoodstuff. 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 establishments owntests for the determination of the level of histamine in fisheries products from fish species associated withan 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 fishspecies with elevated histidine levelsup 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 establishmentup 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.

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.

Measures in case of the positive findings or single cases

When the results of testing are unsatisfactory, the food business operators shall take the relativemeasures described below together with other corrective actions defined in their HACCP-basedprocedures 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 theunacceptable microbiological contamination. Those measures may include modifications to the HACCP basedprocedures or other food hygiene control measures in place. When testing against food safety criteria provides unsatisfactory results, the product or batch of foodstuffsshall 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 director indirect risk to human health deriving from food is established as a network. It involves the MemberStates, the Commission and the EFSA. The Member States, the Commission and the EFSA eachdesignate a contact point, which is a member of the network. The Commission is responsible formanaging 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 orobligatory 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 shallimmediately 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 beendispatched 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.

4.2 STAPHYLOCOCCAL ENTEROTOXINS

4.2.1 Staphylococcal enterotoxins in foodstuffs

4.2.1.1 Staphylococcal enterotoxins in food

Monitoring system

Sampling strategy

The sampling is carried out in accordance with the internal control sampling plans for foodstuffs done byfood business operators in order to confirm their compliance with food safety criteria laid down in Chapter Iof Annex I of Regulation (EC) No 2073/2005. Official sampling is carried out to verify the implementation of the owners plans. The number of samples taken by the competent authorities for verification shall beup to 10 % of the number of samples taken by the establishment. The verification of the implementation of the owners plans is performed by the competent authorities at least 3 times a year. Sampling is carriedout 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 proceduresbased on HACCP principles and good hygiene practice, taking into account the instructions for use of thefoodstuff. 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 theCodex 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 analyticalmethods validated against this method.

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.

Measures in case of the positive findings or single cases

When the results of testing are unsatisfactory, the food business operators shall take the relativemeasures described below together with other corrective actions defined in their HACCP-basedprocedures and other actions necessary to protect the health of consumers. In addition, they shall takemeasures to find the cause of the unsatisfactory results in order to prevent the recurrence of theunacceptable microbiological contamination. Those measures may include modifications to the HACCPbasedprocedures or other food hygiene control measures in place. When testing against food safety criteria provides unsatisfactory results, the product or batch of foodstuffsshall 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 director indirect risk to human health deriving from food is established as a network. It involves the MemberStates, 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 willfacilitate 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 withdrawalfrom 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 orobligatory 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 MemberState 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 supplementaryinformation received under the first and second subparagraphs. Where a batch, container or cargo isrejected by a competent authority at a border post within the European Union, the Commission shallimmediately 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 takenfollowing receipt of the notifications and supplementary information transmitted under the rapid alertsystem. The Commission immediately transmits this information to the members of the network.

ANIMAL POPULATION TABLES

Table Susceptible animal population

		Population				
Animal species	Category of animals	holding	animal	slaughter animal (heads)	herd/flock	
Alpacas	Alpacas - farmed	7	95		7	
Cattle (bovine animals)	Cattle (bovine animals)	483,152	6,416,695	1,875,761	526,033	
Chinchillas	Chinchillas - farmed	144	78,647	8,596	144	
Deer	Deer - farmed - fallow deer	530	17,547	218	528	
	Deer - farmed - red deer	137	6,806	84	137	
Ducks	Ducks	589	14,549,657	17,414,818	2,109	
Foxes	Foxes - farmed	357	140,402	80,859	357	
Gallus gallus (fowl)	Gallus gallus (fowl) - breeding flocks for broiler production line	3,946	964,909,620	915,311,959	39,485	
	Gallus gallus (fowl) - breeding flocks, unspecified	663	26,453,651	8,170,081	2,485	
	Gallus gallus (fowl) - laying hens	1,311	76,359,057	48,250,321	3,103	
Geese	Geese	1,401	6,289,304	7,069,874	1,905	
Goats	Goats	8,536	41,054	408	8,509	
Hares	Hares	15	1,708		15	
Lamas	Lamas - farmed	1	2		1	
Minks	Minks - farmed	476	6,329,596	3,109,025	479	
Mouflons	Mouflons	13	303		13	
Ostriches	Ostriches - farmed	55	3,293	1,834	56	
Partridges	Partridges - farmed	19	26,340		22	
Pheasants	Pheasants	46	375,912		54	
Pigs	Pigs	164,714	13,013,987	21,973,398	251,540	
Quails	Quails	51	110,036	400	54	
Rabbits	Rabbits - farmed	98	833,263	364,639	108	
Raccoon dogs	Raccoon dogs	17	3,180	1,710	19	
Reindeers	Reindeers - farmed	3	39		3	
Sheep	Sheep	8,652	256,061	38,810	8,631	
Solipeds, domestic	Solipeds, domestic	89,919	242,325	30,136	89,939	
Turkeys	Turkeys - breeding flocks, unspecified	35	639,548	64,409	239	
	Turkeys - meat production flocks	1,107	46,160,836	33,976,736	7,281	
Wild boars	Wild boars - farmed	34	1,118	12	34	

DISEASE STATUS TABLES

Table Bovine brucellosis in countries and regions that do not receive Community co-financing for eradication programme

Region	Number of herds with status officially free	Number of infected herds	Total number of herds
POLAND	526,026	0	526,033

Table Ovine or Caprine brucellosis in countries and regions that do not receive Community co-financing for eradication programme

Region	Number of herds with status officially free	Number of infected herds	Total number of herds
POLAND	17,013	0	17,013

DISEASE STATUS TABLES

Table Bovine tuberculosis in countries and regions that do not receive Community co-financing for eradication programme

Region	Number of herds with status officially free	Number of infected herds	Total number of herds
POLAND	526,002	28	526,033

Table Tuberculosis in farmed deer

Region	Number of infected herds	Total number of herds
POLAND	0	121

PREVALENCE TABLES

Table BRUCELLA in animal

		Sampling		Total units		N of units
Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	unit	tested	positive	Zoonoses	positive
Not Available	Deer - farmed - Farm - Not Available - Not Available - Monitoring - Official sampling - Census	animal	411	0	Brucella	0
	Pigs - Artificial insemination station - Not Available - Not Available - Monitoring - Official sampling - Census	animal	122	0	Brucella	0
	Pigs - Farm - Not Available - Not Available - Clinical investigations - Official sampling - Suspect sampling	animal	71	0	Brucella	0
	Zoo animals, all - Zoo - Not Available - Not Available - Clinical investigations - Official sampling - Suspect sampling	animal	3	0	Brucella	0
	Zoo animals, all - Zoo - Not Available - Not Available - Monitoring - Official sampling - Census	animal	63	0	Brucella	0

Table CAMPYLOBACTER in animal

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit		Total units positive	Zoonoses	N of units positive
Not Available	All animals - pet animals - Veterinary clinics - Not Available - Not Available - Clinical investigations - Industry sampling - Suspect sampling	animal	8	0	Campylobacter	0
	Cattle (bovine animals) - Farm - Not Available - Not Available - Clinical investigations - Industry sampling - Suspect sampling	animal	253	9	Campylobacter, unspecified sp.	9
	Gallus gallus (fowl) - Farm - Not Available - Not Available - Clinical investigations - Industry sampling - Suspect sampling	animal	7	7	Campylobacter	7
	Zoo animals, all - Zoo - Not Available - Not Available - Monitoring - Industry sampling - Census	animal	17	7	Campylobacter, unspecified sp.	7

Table COXIELLA in animal

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit		Total units positive	N of clinical affected herds	Zoonoses	N of units positive
Not Available	Cattle (bovine animals) - Farm - Not Available - Not Available - Clinical investigations - Industry sampling - Suspect sampling	herd/floc k	114	51	15	Coxiella burnetii	51
	Cattle (bovine animals) - Farm - Not Available - Not Available - Monitoring - Official sampling - Census	herd/floc k	763	2	2	Coxiella burnetii	2
	Sheep - Farm - Not Available - Not Available - Monitoring - Official sampling - Census	herd/floc k	3451	1	1	Coxiella burnetii	1

Table ECHINOCOCCUS in animal

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit		Total units positive	Zoonoses	N of units positive
POLAND	Cattle (bovine animals) - Slaughterhouse - Not Available - Not Available - Surveillance - Official sampling - Census	animal	18757 61	6	Echinococcus granulosus complex	6
	Pigs - Slaughterhouse - Not Available - Not Available - Surveillance - Official sampling - Census	animal	21973 398	44981	Echinococcus granulosus complex	44,981
	Sheep and goats - Slaughterhouse - Not Available - Not Available - Surveillance - Official sampling - Census	animal	39218	193	Echinococcus granulosus complex	193
Łódzkie	Cattle (bovine animals) - Slaughterhouse - Not Available - Not Available - Surveillance - Official sampling - Census	animal	19372 4	0	Echinococcus granulosus complex	0
	Pigs - Slaughterhouse - Not Available - Not Available - Surveillance - Official sampling - Census	animal	53367 84	14793	Echinococcus granulosus complex	14,793
	Sheep and goats - Slaughterhouse - Not Available - Not Available - Surveillance - Official sampling - Census	animal	595	0	Echinococcus granulosus complex	0
Mazowieckie	Cattle (bovine animals) - Slaughterhouse - Not Available - Not Available - Surveillance - Official sampling - Census	animal	31674 0	0	Echinococcus granulosus complex	0
	Pigs - Slaughterhouse - Not Available - Not Available - Surveillance - Official sampling - Census	animal	21116 78	18513	Echinococcus granulosus complex	18,513
	Sheep and goats - Slaughterhouse - Not Available - Not Available - Surveillance - Official sampling - Census	animal	5478	0	Echinococcus granulosus complex	0
Małopolskie	Cattle (bovine animals) - Slaughterhouse - Not Available - Not Available - Surveillance - Official sampling - Census	animal	28328 4	0	Echinococcus granulosus complex	0
	Pigs - Slaughterhouse - Not Available - Not Available - Surveillance - Official sampling - Census	animal	82044 8	180	Echinococcus granulosus complex	180
	Sheep and goats - Slaughterhouse - Not Available - Not Available - Surveillance - Official sampling - Census	animal	4424	0	Echinococcus granulosus complex	0
Śląskie	Cattle (bovine animals) - Slaughterhouse - Not Available - Not Available - Surveillance - Official sampling - Census	animal	73760	0	Echinococcus granulosus complex	0
	Pigs - Slaughterhouse - Not Available - Not Available - Surveillance - Official sampling - Census	animal	45945 6	0	Echinococcus granulosus complex	0
	Sheep and goats - Slaughterhouse - Not Available - Not Available - Surveillance - Official sampling - Census	animal	521	0	Echinococcus granulosus complex	0
Lubelskie	Cattle (bovine animals) - Slaughterhouse - Not Available - Not Available - Surveillance - Official sampling - Census	animal	19067 9	0	Echinococcus granulosus complex	0
	Pigs - Slaughterhouse - Not Available - Not Available - Surveillance - Official sampling - Census	animal	90801	992	Echinococcus granulosus complex	992
	Sheep and goats - Slaughterhouse - Not Available - Not Available - Surveillance - Official sampling - Census	animal	136	0	Echinococcus granulosus complex	0
Podkarpackie	Cattle (bovine animals) - Slaughterhouse - Not Available - Not Available - Surveillance - Official sampling - Census	animal	40720	0	Echinococcus granulosus complex	0
	Pigs - Slaughterhouse - Not Available - Not Available - Surveillance - Official sampling - Census	animal	70817 5	12	Echinococcus granulosus complex	12
	Sheep and goats - Slaughterhouse - Not Available - Not Available - Surveillance - Official sampling - Census	animal	19401	193	Echinococcus granulosus complex	193
Świętokrzyskie	Cattle (bovine animals) - Slaughterhouse - Not Available - Not Available - Surveillance - Official sampling - Census	animal	12925	0	Echinococcus granulosus complex	0
	Pigs - Slaughterhouse - Not Available - Not Available - Surveillance - Official sampling - Census	animal	16030 56	771	Echinococcus granulosus complex	771
	Sheep and goats - Slaughterhouse - Not Available - Not Available - Surveillance - Official sampling - Census	animal	1238	0	Echinococcus granulosus complex	0

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	Total units tested	Total units positive	Zoonoses	N of units positive
Podlaskie	Cattle (bovine animals) - Slaughterhouse - Not Available - Not Available - Surveillance - Official sampling - Census	animal	17562 4	0	Echinococcus granulosus complex	0
	Pigs - Slaughterhouse - Not Available - Not Available - Surveillance - Official sampling - Census	animal	54504 6	4183	Echinococcus granulosus complex	4,183
	Sheep and goats - Slaughterhouse - Not Available - Not Available - Surveillance - Official sampling - Census	animal	1566	0	Echinococcus granulosus complex	0
Wielkopolskie	Cattle (bovine animals) - Slaughterhouse - Not Available - Not Available - Surveillance - Official sampling - Census	animal	45465 8	6	Echinococcus granulosus complex	6
	Pigs - Slaughterhouse - Not Available - Not Available - Surveillance - Official sampling - Census	animal	41634 76	1176	Echinococcus granulosus complex	1,176
	Sheep and goats - Slaughterhouse - Not Available - Not Available - Surveillance - Official sampling - Census	animal	867	0	Echinococcus granulosus complex	0
Zachodniopomors kie	Cattle (bovine animals) - Slaughterhouse - Not Available - Not Available - Surveillance - Official sampling - Census	animal	8356	0	Echinococcus granulosus complex	0
	Pigs - Slaughterhouse - Not Available - Not Available - Surveillance - Official sampling - Census	animal	14150 24	2956	Echinococcus granulosus complex	2,956
	Sheep and goats - Slaughterhouse - Not Available - Not Available - Surveillance - Official sampling - Census	animal	189	0	Echinococcus granulosus complex	0
Lubuskie	Cattle (bovine animals) - Slaughterhouse - Not Available - Not Available - Surveillance - Official sampling - Census	animal	184	0	Echinococcus granulosus complex	0
	Pigs - Slaughterhouse - Not Available - Not Available - Surveillance - Official sampling - Census	animal	13578 3	0	Echinococcus granulosus complex	0
Dolnośląskie -	Cattle (bovine animals) - Slaughterhouse - Not Available - Not Available - Surveillance - Official sampling - Census	animal	66714	0	Echinococcus granulosus complex	0
	Pigs - Slaughterhouse - Not Available - Not Available - Surveillance - Official sampling - Census	animal	28424	137	Echinococcus granulosus complex	137
	Sheep and goats - Slaughterhouse - Not Available - Not Available - Surveillance - Official sampling - Census	animal	1529	0	Echinococcus granulosus complex	0
Opolskie	Cattle (bovine animals) - Slaughterhouse - Not Available - Not Available - Surveillance - Official sampling - Census	animal	3582	0	Echinococcus granulosus complex	0
	Pigs - Slaughterhouse - Not Available - Not Available - Surveillance - Official sampling - Census	animal	17432 8	68	Echinococcus granulosus complex	68
	Sheep and goats - Slaughterhouse - Not Available - Not Available - Surveillance - Official sampling - Census	animal	22	0	Echinococcus granulosus complex	0
Kujawsko- Pomorskie	Cattle (bovine animals) - Slaughterhouse - Not Available - Not Available - Surveillance - Official sampling - Census	animal	5318	0	Echinococcus granulosus complex	0
	Pigs - Slaughterhouse - Not Available - Not Available - Surveillance - Official sampling - Census	animal	63274 5	63	Echinococcus granulosus complex	63
	Sheep and goats - Slaughterhouse - Not Available - Not Available - Surveillance - Official sampling - Census	animal	11	0	Echinococcus granulosus complex	0
Warmińsko- Mazurskie	Cattle (bovine animals) - Slaughterhouse - Not Available - Not Available - Surveillance - Official sampling - Census	animal	16596	0	Echinococcus granulosus complex	0
	Pigs - Slaughterhouse - Not Available - Not Available - Surveillance - Official sampling - Census	animal	12347 75	178	Echinococcus granulosus complex	178
	Sheep and goats - Slaughterhouse - Not Available - Not Available - Surveillance - Official sampling - Census	animal	473	0	Echinococcus granulosus complex	0
Pomorskie	Cattle (bovine animals) - Slaughterhouse - Not Available - Not Available - Surveillance - Official sampling - Census	animal	32897	0	Echinococcus granulosus complex	0
	Pigs - Slaughterhouse - Not Available - Not Available - Surveillance - Official sampling - Census	animal	16961 84	959	Echinococcus granulosus complex	959
	Sheep and goats - Slaughterhouse - Not Available - Not Available - Surveillance - Official sampling - Census	animal	2768	0	Echinococcus granulosus complex	0

Table HISTAMINE in food

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	Sample weight		Total units tested	Total units positive	Method	Zoonoses	N of units tested	N of units positive
Not Available	Fish - Fishery products from fish species associated with a high amount of histidine - not	batch	1	Gram	216	216	<= 100	Histamine	0	215
	enzyme maturated - Processing plant - Not Available - Not Available - Surveillance - Official sampling - Objective sampling	(food/fee d)					>100 TO <= 200	Histamine	0	1
			5	Gram	270	270	<= 100	Histamine	0	270
			764	Gram	9	9	<= 100	Histamine	0	9
			1800	Gram	27	27	<= 100	Histamine	0	27
			1808	Gram	9	9	<= 100	Histamine	0	9
			1842	Gram	9	9	<= 100	Histamine	0	9
			2008	Gram	9	9	<= 100	Histamine	0	9
			2130	Gram	9	9	<= 100	Histamine	0	9
			2250	Gram	9	9	<= 100	Histamine	0	9
			2260	Gram	9	9	<= 100	Histamine	0	9
			2270	Gram	9	9	<= 100	Histamine	0	9
			2700	Gram	18	18	<= 100	Histamine	0	18
			2800	Gram	9	9	<= 100	Histamine	0	9
			3150	Gram	9	9	<= 100	Histamine	0	9
			4956	Gram	9	9	<= 100	Histamine	0	9
			8550	Gram	9	9	<= 100	Histamine	0	9
		single	200	Gram	81	81	<= 100	Histamine	0	81
		(food/fee	250	Gram	10	10	<= 100	Histamine	0	10
		d)	615	Gram	1	1	<= 100	Histamine	0	1

Table LISTERIA in animal

			Total	Total		
		Sampling	units	units		N of units
Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	unit	tested	positive	Zoonoses	positive
Not Available	All animals - farmed - Farm - Not Available - Not Available - Clinical investigations - Industry sampling - Suspect sampling	animal	6	0	Listeria spp., unspecified	0
	Chinchillas - Veterinary clinics - Not Available - Not Available - Clinical investigations - Industry sampling - Suspect sampling	animal	1	0	Listeria spp., unspecified	0
	Foxes - farmed - Farm - Not Available - Not Available - Clinical investigations - Industry sampling - Suspect sampling	animal	2	1	Listeria spp., unspecified	1

Table LISTERIA in food

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	Sample weight	Sample weight unit	Total units tested	Total units positive	Method	Zoonoses	N of units tested	N of units positive
Not Available	Cheeses made from cows' milk - curd - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	single (food/fee d)	25	Gram	90	3	Not Available	Listeria monocytogenes	90	3
	Cheeses made from cows' milk - hard - made from pasteurised milk - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	single (food/fee d)	25	Gram	175	3	Not Available	Listeria monocytogenes	175	3
	Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	single (food/fee d)	25	Gram	160	0	Not Available	Listeria monocytogenes	160	0
	Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	single (food/fee d)	25	Gram	35	0	Not Available	Listeria monocytogenes	35	0
	Cheeses made from goats' milk - hard - made from pasteurised milk - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	single (food/fee d)	25	Gram	609	8	Not Available	Listeria monocytogenes	609	8
	Cheeses made from goats' milk - hard - made from raw or low heat-treated milk - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	single (food/fee d)	25	Gram	740	9	Not Available	Listeria monocytogenes	740	9
	Cheeses made from goats' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective	single (food/fee	25	Gram	2664	49	<= 100	Listeria monocytogenes	49	45
	sampling	d)					>100	Listeria monocytogenes	49	4
	Cheeses made from goats' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	single (food/fee d)	25	Gram	2664	49	Not Available	Listeria monocytogenes	2,664	49
	Cheeses made from sheep's milk - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	single (food/fee d)	25	Gram	45	0	Not Available	Listeria monocytogenes	45	0
	Cheeses, made from unspecified milk or other animal milk - hard - made from pasteurised milk - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	single (food/fee d)	25	Gram	95	0	Not Available	Listeria monocytogenes	95	0
	Cheeses, made from unspecified milk or other animal milk - soft and semi-soft - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	single (food/fee d)	25	Gram	25	0	Not Available	Listeria monocytogenes	25	0
	Crustaceans - prawns - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	single (food/fee d)	25	Gram	130	0	Not Available	Listeria monocytogenes	130	0
	Crustaceans - shrimps - cooked - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	single (food/fee d)	25	Gram	191	0	Not Available	Listeria monocytogenes	191	0
	Dairy products (excluding cheeses) - butter - Processing plant - Not Available - food sample -	batch	1	Gram	1096	73	<= 100	Listeria monocytogenes	1,096	30
	Surveillance - Official sampling - Objective sampling	(food/fee d)					>100	Listeria monocytogenes	1,096	23
	Dairy products (excluding cheeses) - butter - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	1096	73	Not Available	Listeria monocytogenes	1,096	20
	Dairy products (excluding cheeses) - buttermilk - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Millilitre	63	0	Not Available	Listeria monocytogenes	63	0
	Dairy products (excluding cheeses) - cream - made from pasteurised milk - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	single (food/fee d)	25	Gram	381	0	Not Available	Listeria monocytogenes	381	0

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	Sample weight	Sample weight unit	Total units tested	Total units positive	Method	Zoonoses	N of units tested	N of units positive
Not Available	Dairy products (excluding cheeses) - cream - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	single (food/fee	1	Gram	349	14	<= 100	Listeria monocytogenes	20	14
	Surveillance - Official sampling - Objective sampling	d)					>100	Listeria monocytogenes	20	0
	Dairy products (excluding cheeses) - cream - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	single (food/fee d)	25	Gram	349	14	Not Available	Listeria monocytogenes	349	14
	Dairy products (excluding cheeses) - dairy desserts - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	20	Gram	45	0	Not Available	Listeria monocytogenes	45	0
	Dairy products (excluding cheeses) - dairy products, not specified - ready-to-eat - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	95	0	Not Available	Listeria monocytogenes	95	0
	Dairy products (excluding cheeses) - fermented dairy products - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	420	4	Not Available	Listeria monocytogenes	420	4
	Dairy products (excluding cheeses) - ice-cream - made from pasteurised milk - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	973	18	Not Available	Listeria monocytogenes	973	18
	Dairy products (excluding cheeses) - ice-cream - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	695	16	Not Available	Listeria monocytogenes	695	16
	Dairy products (excluding cheeses) - milk powder and whey powder - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee	1	Gram	334	11	<= 100	Listeria monocytogenes	334	11
	Available - 1000 sample - Surveillance - Official sampling - Objective sampling	d)					>100	Listeria monocytogenes	334	0
	Dairy products (excluding cheeses) - milk powder and whey powder - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	334	11	Not Available	Listeria monocytogenes	334	11
	Dairy products (excluding cheeses) - sour milk - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	25	5	Not Available	Listeria monocytogenes	25	5
	Dairy products (excluding cheeses) - yoghurt - Processing plant - Not Available - food sample	batch	1	Gram	628	60	<= 100	Listeria monocytogenes	50	0
	- Surveillance - Official sampling - Objective sampling	(food/fee d)					>100	Listeria monocytogenes	50	0
	Dairy products (excluding cheeses) - yoghurt - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	628	60	Not Available	Listeria monocytogenes	628	60
	Fats and oils (excluding butter) - fats - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	single (food/fee d)	25	Gram	200	17	Not Available	Listeria monocytogenes	200	17
	Fish - cooked - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	single (food/fee d)	25	Gram	35	0	Not Available	Listeria monocytogenes	35	0
	Fish - marinated - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	single (food/fee d)	25	Gram	285	0	Not Available	Listeria monocytogenes	285	0
	Fish - raw - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	single (food/fee d)	25	Gram	20	0	Not Available	Listeria monocytogenes	20	0
	Fish - smoked - hot-smoked - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	single (food/fee d)	25	Gram	765	10	Not Available	Listeria monocytogenes	765	10
	Fish - smoked - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	single (food/fee d)	25	Gram	124	5	Not Available	Listeria monocytogenes	124	5

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	Sample weight	Sample weight unit	Total units tested	Total units positive	Method	Zoonoses	N of units tested	N of units positive
Not Available	Fish - unspecified - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	single (food/fee d)	25	Gram	15	0	Not Available	Listeria monocytogenes	15	0
	Fish (food) - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	single (food/fee d)	25	Gram	281	0	Not Available	Listeria monocytogenes	281	0
	Fishery products, unspecified - non-ready-to-eat - frozen - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	single (food/fee d)	25	Gram	191	2	Not Available	Listeria monocytogenes	191	2
	Fishery products, unspecified - ready-to-eat - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	single (food/fee d)	25	Gram	255	49	Not Available	Listeria monocytogenes	255	49
	Fishery products, unspecified - smoked - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	single (food/fee d)	25	Gram	307	0	Not Available	Listeria monocytogenes	307	0
	Meat from bovine animals - meat products - cooked, ready-to-eat - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	1	Gram	1244	29	Not Available	Listeria monocytogenes	1,244	29
	Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	165	3	Not Available	Listeria monocytogenes	165	3
	Meat from broilers (Gallus gallus) - meat products - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee	1	Gram	545	28	<= 100	Listeria monocytogenes	28	26
	sample - Surveillance - Official sampling - Objective sampling	d)					>100	Listeria monocytogenes	28	2
	Meat from broilers (Gallus gallus) - meat products - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	545	28	Not Available	Listeria monocytogenes	545	28
	Meat from pig - meat products - cooked, ready-to-eat - chilled - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	60	0	Not Available	Listeria monocytogenes	60	0
	Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Not Available - food	batch	1	Gram	410	5	<= 100	Listeria monocytogenes	5	2
	sample - Surveillance - Official sampling - Objective sampling	(food/fee d)					>100	Listeria monocytogenes	5	3
	Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	410	5	Not Available	Listeria monocytogenes	410	5
	Meat from pig - meat products - pâté - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch	1	Gram	90	15	<= 100	Listeria monocytogenes	90	10
	Surveillance - Official sampling - Objective sampling	(food/fee d)					>100	Listeria monocytogenes	90	5
	Meat from pig - meat products - Processing plant - Not Available - food sample - Surveillance	batch	1	Gram	15	5	<= 100	Listeria monocytogenes	5	5
	- Official sampling - Objective sampling	(food/fee d)					>100	Listeria monocytogenes	5	0
	Meat from pig - meat products - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	15	5	Not Available	Listeria monocytogenes	15	5
	Meat from pig - meat products - raw and intended to be eaten raw - Processing plant - Not	batch	1	Gram	1338	20	<= 100	Listeria monocytogenes	959	0
	Available - food sample - Surveillance - Official sampling - Objective sampling	(food/fee d)					>100	Listeria monocytogenes	959	0
	Meat from pig - meat products - raw and intended to be eaten raw - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	1338	20	Not Available	Listeria monocytogenes	1,338	20
	Meat from pig - meat products - raw but intended to be eaten cooked - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	46	0	Not Available	Listeria monocytogenes	46	0

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	Sample weight		Total units tested	Total units positive	Method	Zoonoses	N of units tested	N of units positive
Not Available	Meat from pig - meat products - unspecified, ready-to-eat - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee	1	Gram	25	15	<= 100	Listeria monocytogenes	15	10
	1000 Sample - Surveillance - Official Sampling - Objective Sampling	d)					>100	Listeria monocytogenes	15	5
	Meat from pig - meat products - unspecified, ready-to-eat - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	25	15	Not Available	Listeria monocytogenes	25	15
	Meat from turkey - meat products - cooked, ready-to-eat - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	10	Gram	50	0	Not Available	Listeria monocytogenes	50	0
	Meat, red meat (meat from bovines, pigs, goats, sheep, horses, donkeys, bison and water buffalos) - meat products - cooked, ready-to-eat - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	10	Gram	1665	0	Not Available	Listeria monocytogenes	1,665	0
	Milk, cows' - pasteurised milk - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	10	Gram	747	45	Not Available	Listeria monocytogenes	747	45
	Milk, goats' - raw milk - intended for direct human consumption - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	10	Gram	90	15	Not Available	Listeria monocytogenes	90	15
	Other processed food products and prepared dishes - sushi - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee	1	Gram	185	10	<= 100	Listeria monocytogenes	10	8
	- rood sample - Surveillance - Onicial sampling - Objective sampling	d)					>100	Listeria monocytogenes	10	0
	Other processed food products and prepared dishes - sushi - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	185	10	Not Available	Listeria monocytogenes	185	10
	Other processed food products and prepared dishes - unspecified - ready-to-eat foods - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective	batch (food/fee	1	Gram	1060	19	<= 100	Listeria monocytogenes	855	18
	sampling	d)					>100	Listeria monocytogenes	855	18
	Other processed food products and prepared dishes - unspecified - ready-to-eat foods - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	1060	19	Not Available	Listeria monocytogenes	1,060	19
	Other products of animal origin - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee	1	Gram	40	3	<= 100	Listeria monocytogenes	30	3
	- Onicial sampling - Objective sampling	d)					>100	Listeria monocytogenes	30	3
	Other products of animal origin - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	40	3	Not Available	Listeria monocytogenes	40	3

Table LYSSAVIRUS in animal

		Sampling	Total	Total units		N of units
Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	unit	tested		Zoonoses	positive
POLAND	Badgers - Natural habitat - Not Available - Not Available - Clinical investigations - Official sampling - Suspect sampling	animal	38	1	Lyssavirus (unspecified virus)	1
	Bats - Natural habitat - Not Available - Not Available - Clinical investigations - Official sampling - Suspect sampling	animal	243	4	Lyssavirus (unspecified virus)	4
	Cats - Veterinary clinics - Not Available - Not Available - Clinical investigations - Official sampling - Suspect sampling	animal	971	4	Lyssavirus (unspecified virus)	4
	Cattle (bovine animals) - Farm - Not Available - Not Available - Clinical investigations - Official sampling - Suspect sampling	animal	28	2	Lyssavirus (unspecified virus)	2
	Deer - wild - fallow deer - Natural habitat - Not Available - Not Available - Clinical investigations - Official sampling - Suspect sampling	animal	1	0	Lyssavirus (unspecified virus)	0
	Deer - wild - red deer - Natural habitat - Not Available - Not Available - Clinical investigations - Official sampling - Suspect sampling	animal	2	0	Lyssavirus (unspecified virus)	0
	Deer - wild - roe deer - Natural habitat - Not Available - Not Available - Clinical investigations - Official sampling - Suspect sampling	animal	108	0	Lyssavirus (unspecified virus)	0
	Dogs - pet animals - Veterinary clinics - Not Available - Not Available - Clinical investigations - Official sampling - Suspect sampling	animal	452	12	Lyssavirus (unspecified virus)	12
	Dogs - stray dogs - Veterinary clinics - Not Available - Not Available - Clinical investigations - Official sampling - Suspect sampling	animal	95	0	Lyssavirus (unspecified virus)	0
	Foxes - Hunting - Not Available - Not Available - Clinical investigations - Official sampling - Suspect sampling	animal	1449	42	Lyssavirus (unspecified virus)	42
	Foxes - Natural habitat - Not Available - Not Available - Clinical investigations - Official sampling - Suspect sampling	animal	13082	26	Lyssavirus (unspecified virus)	26
	Marten - Natural habitat - Not Available - Not Available - Clinical investigations - Official sampling - Suspect sampling	animal	130	4	Lyssavirus (unspecified virus)	4
	Other animals - Natural habitat - Not Available - Not Available - Clinical investigations - Official sampling - Suspect sampling	animal	242	0	Lyssavirus (unspecified virus)	0
	Raccoon dogs - Natural habitat - Not Available - Not Available - Clinical investigations - Official sampling - Suspect sampling	animal	89	2	Lyssavirus (unspecified virus)	2
	Raccoons - Natural habitat - Not Available - Not Available - Clinical investigations - Official sampling - Suspect sampling	animal	5	0	Lyssavirus (unspecified virus)	0
	Sheep - Farm - Not Available - Not Available - Clinical investigations - Official sampling - Suspect sampling	animal	1	0	Lyssavirus (unspecified virus)	0
	Solipeds, domestic - horses - Farm - Not Available - Not Available - Clinical investigations - Official sampling - Suspect sampling	animal	6	0	Lyssavirus (unspecified virus)	0
	Wild boars - Natural habitat - Not Available - Not Available - Clinical investigations - Official sampling - Suspect sampling	animal	14	0	Lyssavirus (unspecified virus)	0
	Wolves - Natural habitat - Not Available - Not Available - Clinical investigations - Official sampling - Suspect sampling	animal	3	0	Lyssavirus (unspecified virus)	0

Table MYCOBACTERIUM in animal

			Total	Total		
		Sampling	units	units		N of units
Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	unit	tested	positive	Zoonoses	positive
Not Available	Wild boars - wild - Natural habitat - Not Available - Not Available - Clinical investigations - Official sampling - Suspect sampling	animal	2	0	Mycobacterium	0
	Zoo animals, all - Zoo - Not Available - Not Available - Clinical investigations - Official sampling - Suspect sampling	animal	3	0	Mycobacterium	0
	Zoo animals, all - Zoo - Not Available - Not Available - Surveillance - Official sampling - Census	animal	43	7	Mycobacterium bovis	7

Table SALMONELLA in animal

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	N of flocks under contro programme	I Target verification	Total units tested	Total units positive	Zoonoses	N of units positive
Not Available	All animals - zoo animals - Zoo - Not Available - animal sample - Clinical investigations - Not applicable -	animal		N_A	66	25	Salmonella spp., unspecified	22
	Suspect sampling						Salmonella Typhimurium	3
	Cats - pet animals - Veterinary clinics - Not Available - animal sample - Clinical investigations - Not applicable - Suspect sampling	animal		N_A	8	0	Salmonella	0
	Cattle (bovine animals) - unspecified - Farm - Not Available - animal sample - Clinical investigations - Not applicable - Suspect sampling	animal		N_A	23	23	Salmonella spp., unspecified	23
	Chinchillas - pet animal - Veterinary clinics - Not Available - animal sample - Clinical investigations - Not applicable - Suspect sampling	animal		N_A	3	0	Salmonella	0
	Dogs - pet animals - Veterinary clinics - Not Available - animal sample - Clinical investigations - Not applicable - Suspect sampling	animal		N_A	1	1	Salmonella spp., unspecified	1
	Ducks - breeding flocks, unspecified - Farm - Not Available - animal sample - Clinical investigations -	herd/floc		N_A	19	2	Salmonella Enteritidis	1
	Industry sampling - Suspect sampling	k					Salmonella spp., unspecified	1
	Ducks - breeding flocks, unspecified - Farm - Not Available - environmental sample - Clinical investigations - Industry sampling - Suspect sampling	herd/floc k		N_A	62	1	Salmonella Enteritidis	1
	Ducks - meat production flocks - Farm - Not Available - animal sample - Clinical investigations - Industry	herd/floc		N_A	355	48	Salmonella Enteritidis	15
	sampling - Suspect sampling	k					Salmonella spp., unspecified	33
	Ducks - meat production flocks - Farm - Not Available - environmental sample - Clinical investigations -	herd/floc		N_A	449	14	Salmonella Enteritidis	7
	Industry sampling - Suspect sampling	k					Salmonella spp., unspecified	6
							Salmonella Typhimurium	1
ī	Foxes - farmed - Farm - Not Available - animal sample - Clinical investigations - Not applicable - Suspect sampling	animal		N_A	1	0	Salmonella	0
	Gallus gallus (fowl) - broilers - before slaughter - Farm - Not Available - Not Available - Control and eradication programmes - Official and industry sampling - Census	herd/floc	38694	Υ	38465	127	Salmonella Enteritidis	86
	eradication programmes - Official and industry sampling - Census	k 30403		Salmonella Infantis	17			
							Salmonella spp., unspecified	22
							Salmonella Typhimurium	2
	Gallus gallus (fowl) - grandparent breeding flocks for broiler production line - adult - Farm - Not Available - Not Available - Control and eradication programmes - Official and industry sampling - Census	herd/floc k	35	Y	35	0	Salmonella	0
	Gallus gallus (fowl) - grandparent breeding flocks for broiler production line - during rearing period - Farm - Not Available - Not Available - Control and eradication programmes - Official and industry sampling - Census	herd/floc k	23	N	23	0	Salmonella	0
	Gallus gallus (fowl) - grandparent breeding flocks for egg production line - adult - Farm - Not Available - Not Available - Control and eradication programmes - Official and industry sampling - Census	herd/floc k	11	Υ	11	0	Salmonella	0
	Gallus gallus (fowl) - grandparent breeding flocks for egg production line - during rearing period - Farm - Not Available - Not Available - Control and eradication programmes - Official and industry sampling - Census	herd/floc k	12	N	12	0	Salmonella	0
	Gallus gallus (fowl) - laying hens - adult - Farm - Not Available - Not Available - Control and eradication	herd/floc	2294	Υ	2290	83	Salmonella Enteritidis	65
	programmes - Official and industry sampling - Census	k					Salmonella Hadar	1
							Salmonella Infantis	10
							Salmonella spp., unspecified	7
	Gallus gallus (fowl) - parent breeding flocks for broiler production line - adult - Farm - Not Available - Not	herd/floc	1520	Υ	1518	28	Salmonella Enteritidis	17
	Available - Control and eradication programmes - Official and industry sampling - Census	k					Salmonella Infantis	3
							Salmonella spp., unspecified	5
							Salmonella Typhimurium	2
							Salmonella Virchow	1
_	Gallus gallus (fowl) - parent breeding flocks for broiler production line - during rearing period - Farm - Not Available - Not Available - Control and eradication programmes - Official and industry sampling - Census	herd/floc k	606	N	606	1	Salmonella Infantis	1
	Gallus gallus (fowl) - parent breeding flocks for egg production line - day-old chicks - Farm - Not Available - Not Available - Control and eradication programmes - Official and industry sampling - Census	herd/floc k	39	N	39	0	Salmonella	0

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	N of flocks under control programme	Target verification	Total units tested	Total units positive	Zoonoses	N of units positive
Not Available	Gallus gallus (fowl) - parent breeding flocks for egg production line - during rearing period - Farm - Not Available - Not Available - Control and eradication programmes - Official and industry sampling - Census	herd/floc k	152	N	152	1	Salmonella spp., unspecified	1
	Gallus gallus (fowl) - parent breeding flocks, unspecified - adult - Farm - Not Available - Not Available - Control and eradication programmes - Official and industry sampling - Census	herd/floc k	35	Υ	35	1	Salmonella Enteritidis	1
	Gallus gallus (fowl) - parent breeding flocks, unspecified - during rearing period - Farm - Not Available - Not Available - Control and eradication programmes - Official and industry sampling - Census	herd/floc k	52	N	52	0	Salmonella	0
	Geese - breeding flocks, unspecified - Farm - Not Available - environmental sample - Clinical investigations -	herd/floc		N_A	148	6	Salmonella Enteritidis	3
	Industry sampling - Suspect sampling	k					Salmonella spp., unspecified	2
							Salmonella Typhimurium	1
	Geese - meat production flocks - Farm - Not Available - animal sample - Clinical investigations - Industry	herd/floc		N_A	396	35	Salmonella Enteritidis	16
	sampling - Suspect sampling	k					Salmonella spp., unspecified	9
							Salmonella Typhimurium	10
	Geese - meat production flocks - Farm - Not Available - environmental sample - Clinical investigations -	herd/floc		N_A	539	24	Salmonella Enteritidis	8
	Industry sampling - Suspect sampling	k					Salmonella spp., unspecified	8
							Salmonella Typhimurium	8
	Goats - milk goats - Farm - Not Available - animal sample - Clinical investigations - Not applicable - Suspect sampling	animal		N_A	1	1	Salmonella	1
	Ostriches - farmed - Farm - Not Available - animal sample - Clinical investigations - Not applicable - Suspect sampling	herd/floc k		N_A	56	0	Salmonella	0
	Partridges - farmed - Farm - Not Available - animal sample - Clinical investigations - Not applicable - Suspect sampling	herd/floc k		N_A	4	0	Salmonella	0
	Pheasants - meat production flocks - Farm - Not Available - animal sample - Clinical investigations - Not applicable - Suspect sampling	herd/floc k		N_A	17	0	Salmonella	0
	Pigs - breeding animals - Farm - Not Available - animal sample - Clinical investigations - Not applicable - Suspect sampling	herd/floc k		N_A	36	2	Salmonella spp., unspecified	2
	Pigs - unspecified - Veterinary clinics - Not Available - animal sample - Clinical investigations - Not	herd/floc		N_A	344	21	Salmonella spp., unspecified	4
	applicable - Suspect sampling	k					Salmonella Typhimurium	17
	Rabbits - pet animals - Veterinary clinics - Not Available - animal sample - Clinical investigations - Not applicable - Suspect sampling	animal		N_A	2	2	Salmonella Enteritidis	2
	Sheep - animals over 1 year - Farm - Not Available - animal sample - Clinical investigations - Not applicable	animal		N_A	4	2	Salmonella Enteritidis	1
	- Suspect sampling						Salmonella spp., unspecified	1
	Solipeds, domestic - horses - Farm - Not Available - animal sample - Clinical investigations - Not applicable - Suspect sampling	animal		N_A	3	3	Salmonella spp., unspecified	3
	Turkeys - breeding flocks, unspecified - adult - Farm - Not Available - Not Available - Control and eradication programmes - Official and industry sampling - Census	herd/floc k	152	Υ	152	1	Salmonella spp., unspecified	1
-	Turkeys - breeding flocks, unspecified - during rearing period - Farm - Not Available - Not Available - Control and eradication programmes - Official and industry sampling - Census	herd/floc k	87	N	87	0	Salmonella	0
	Turkeys - fattening flocks - before slaughter - Farm - Not Available - Not Available - Control and eradication	herd/floc	6331	Υ	6272	59	Salmonella 1,4,[5],12:i:-	6
	programmes - Official and industry sampling - Census	k					Salmonella spp., unspecified	47
							Salmonella Typhimurium	4
							Salmonella Virchow	2

Table SALMONELLA in food

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	Sample weight	Sample weight unit	Total units tested	Total units positive	Zoonoses	N of units positive
Not Available	Cheeses made from cows' milk - curd - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	5	0	Salmonella	0
	Cheeses made from cows' milk - fresh - made from pasteurised milk - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	125	Gram	37	0	Salmonella	0
	Cheeses made from cows' milk - hard - made from pasteurised milk - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	75	0	Salmonella	0
	Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram Gram	15 90	0	Salmonella Salmonella	0
	Cheeses made from cows' milk - soft and semi-soft - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	30	0	Salmonella	0
	Cheeses made from cows' milk - unspecified - made from pasteurised milk - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	single (food/fee d)	25	Gram	20	0	Salmonella	0
	Cheeses made from sheep's milk - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	20	0	Salmonella	0
	Cheeses, made from unspecified milk or other animal milk - hard - made from pasteurised milk - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	single (food/fee d)	1	Gram	30	0	Salmonella	0
	Cheeses, made from unspecified milk or other animal milk - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	89	0	Salmonella	0
	Cheeses, made from unspecified milk or other animal milk - soft and semi-soft - made from pasteurised milk - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	157	0	Salmonella	0
	Cheeses, made from unspecified milk or other animal milk - unspecified - made from pasteurised milk - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	75	0	Salmonella	0
	Crustaceans - prawns - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	single (food/fee d)	25	Gram	30	0	Salmonella	0
	Crustaceans - shrimps - cooked - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	single (food/fee d)	25	Gram	31	0	Salmonella	0
	Crustaceans - unspecified - cooked - frozen - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	55	0	Salmonella	0
	Dairy products (excluding cheeses) - butter - made from pasteurised milk - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	125	0	Salmonella	0
		single (food/fee d)	1	Gram	25	0	Salmonella	0
	Dairy products (excluding cheeses) - buttermilk - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Millilitre	25	0	Salmonella	0

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	Sample weight	Sample weight unit	Total units tested	Total units positive	Zoonoses	N of units positive
Not Available	Dairy products (excluding cheeses) - cream - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Millilitre	44	0	Salmonella	0
	Dairy products (excluding cheeses) - fermented dairy products - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	single (food/fee d)	25	Gram	35	0	Salmonella	0
	Dairy products (excluding cheeses) - ice-cream - made from pasteurised milk - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)		Gram	146	0	Salmonella	0
	Dairy products (excluding cheeses) - ice-cream - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	141	0	Salmonella	0
	Dairy products (excluding cheeses) - milk powder and whey powder - Processing plant - Not	batch (food/fee	1	Gram	30	0	Salmonella	0
	Available - food sample - Surveillance - Official sampling - Objective sampling	d)	25	Gram	500	0	Salmonella	0
		single (food/fee d)	1	Gram	40	0	Salmonella	0
	Dairy products (excluding cheeses) - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	113	0	Salmonella	0
	Dairy products (excluding cheeses) - sour milk - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	single (food/fee d)	25	Gram	5	0	Salmonella	0
	Dairy products (excluding cheeses) - yoghurt - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Millilitre	35	0	Salmonella	0
		single (food/fee d)	1	Gram	10	0	Salmonella	0
	Egg products - liquid - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	single (food/fee d)	1	Gram	10	0	Salmonella	0
	Egg products - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	29	0	Salmonella	0
	Eggs - raw material (liquid egg) for egg products - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	1	Gram	15	0	Salmonella	0
	Eggs - table eggs - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	single (food/fee d)	25	Gram	14	0	Salmonella	0
	Eggs - table eggs - shell - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	1	Gram	3	0	Salmonella	0
	Fish (food) - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	149	0	Salmonella	0
	Fishery products, unspecified - non-ready-to-eat - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	single (food/fee d)	25	Gram	65	0	Salmonella	0
	Fishery products, unspecified - ready-to-eat - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	single (food/fee d)	25	Gram	20	0	Salmonella	0

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	Sample weight	Sample weight unit	Total units tested	Total units positive	Zoonoses	N of units positive
Not Available	Fishery products, unspecified - smoked - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	10	0	Salmonella	0
	Meat from bovine animals - carcase - chilled - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	400	Square centimetre	489	5	Salmonella spp., unspecified	5
	Meat from bovine animals - carcase - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	single (food/fee d)	1	Gram	180	0	Salmonella	0
	Meat from bovine animals - carcase - Slaughterhouse - Not Available - food sample - Surveillance -	batch	1	Gram	14	0	Salmonella	0
	Official sampling - Objective sampling	(food/fee d)	400	Square centimetre	515	0	Salmonella	0
		single	1	Gram	31	0	Salmonella	0
		(food/fee d)	400	Square centimetre	40	0	Salmonella	0
	Meat from bovine animals - fresh - frozen - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	single (food/fee d)	25	Gram	5	0	Salmonella	0
	Meat from bovine animals - fresh - Processing plant - Not Available - food sample - Surveillance -	batch	1	Gram	45	0	Salmonella	0
	Official sampling - Objective sampling	(food/fee d)	25	Gram	661	4	Salmonella spp., unspecified	4
	Meat from bovine animals - meat preparation - intended to be eaten cooked - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	,	25	Gram	194	0	Salmonella	0
	Meat from bovine animals - meat products - raw but intended to be eaten cooked - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	11 / 1	0		
		single (food/fee d)	1	Gram	10	0	Salmonella	0
	Meat from bovine animals - minced meat - intended to be eaten cooked - Processing plant - Not	batch	1	Gram	35	7	Salmonella spp., unspecified	7
	Available - food sample - Surveillance - Official sampling - Objective sampling	(food/fee d)	25	Gram	130	0	Salmonella	0
	Meat from bovine animals - minced meat - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	single (food/fee d)	10	Gram	5	0	Salmonella	0
	Meat from bovine animals and pig - meat preparation - intended to be eaten cooked - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	single (food/fee d)	25	Gram	460	0	Salmonella spp., unspecified	0
	Meat from bovine animals and pig - minced meat - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	single (food/fee d)	10	Gram	5	0	Salmonella	0
	Meat from broilers (Gallus gallus) - carcase - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	125	Gram	70	31	Salmonella spp., unspecified	31
		single	1	Gram	90	8	Salmonella Enteritidis	2
		(food/fee					Salmonella spp., unspecified	6
		d)	25	Gram	80	2	Salmonella Enteritidis	2
	Meat from broilers (Gallus gallus) - carcase - Slaughterhouse - Not Available - food sample -	batch	1	Gram	140	21	Salmonella spp., unspecified	21
	Surveillance - Official sampling - Objective sampling	(food/fee	25	Gram	599	23	Salmonella Enteritidis	3
	Surveillance - Official Sampling - Objective Sampling d)	a)					Salmonella spp., unspecified	20
	sing (foo d)	single (food/fee d)	25	Gram	145	7	Salmonella spp., unspecified	7

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Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	Sample weight	Sample weight unit	Total units tested	Total units positive	Zoonoses	N of units positive
Not Available	Meat from broilers (Gallus gallus) - fresh - chilled - Processing plant - Not Available - food sample -	batch	1	Gram	95	22	Salmonella Enteritidis	2
	Surveillance - Official sampling - Objective sampling	(food/fee d)					Salmonella spp., unspecified	20
		u)	25	Gram	935	32	Salmonella Enteritidis	22
							Salmonella spp., unspecified	10
		single	25	Gram	160	3	Salmonella Enteritidis	1
		(food/fee d)					Salmonella spp., unspecified	2
	Meat from broilers (Gallus gallus) - fresh - Processing plant - Not Available - food sample -	batch	25	Gram	1015	56	Salmonella Enteritidis	12
	Surveillance - Official sampling - Objective sampling	(food/fee					Salmonella spp., unspecified	20
		d)					Salmonella Typhimurium	24
	Meat from broilers (Gallus gallus) - fresh - with skin - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	single (food/fee d)	1	Gram	180	0	Salmonella	0
	Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten raw - frozen - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	1	Gram	30	6	Salmonella spp., unspecified	6
	Meat from broilers (Gallus gallus) - meat preparation - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	1	Gram	5	1	Salmonella spp., unspecified	1
	Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	1	Gram	72	3	Salmonella spp., unspecified	3
		single	1 Gram 1	10	0	Salmonella	0	
		(food/fee d)	25	Gram	11	0	Salmonella	0
	Meat from broilers (Gallus gallus) - meat products - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	single (food/fee d)	25	Gram	5	0	Salmonella	0
	Meat from broilers (Gallus gallus) - meat products - raw but intended to be eaten cooked - chilled - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	10	Gram	60	12	Salmonella spp., unspecified	12
	Meat from broilers (Gallus gallus) - meat products - raw but intended to be eaten cooked - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	1345	4	Salmonella Enteritidis	4
		single (food/fee d)	1	Gram	10	0	Salmonella	0
	Meat from broilers (Gallus gallus) - mechanically separated meat (MSM) - Processing plant - Not	batch	1	Gram	5	0	Salmonella	0
	Available - food sample - Surveillance - Official sampling - Objective sampling	(food/fee d)	25	Gram	103	13	Salmonella spp., unspecified	13
			125	Gram	2	0	Salmonella	0
		single	1	Gram	5	0	Salmonella	0
		(food/fee d)	10	Gram	55	6	Salmonella spp., unspecified	6
		-/	25	Gram	15	0	Salmonella	0
	Meat from broilers (Gallus gallus) - minced meat - intended to be eaten cooked - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee	25	Gram	25	4	Salmonella spp., unspecified	4
	Not Available 1000 sumple Surveillance Official sumpling Objective sumpling	d)	125	Gram	1	0	Salmonella	0
	singl	single (food/fee d)	1	Gram	20	2	Salmonella Enteritidis	2
	Meat from broilers (Gallus gallus) - offal - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	35	0	Salmonella	0

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	Sample weight	Sample weight unit	Total units tested	Total units positive	Zoonoses	N of units positive
Not Available	Meat from broilers (Gallus gallus) - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	single (food/fee d)	1	Gram	20	0	Salmonella	0
	Meat from geese - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	15	0	Salmonella	0
	Meat from horse - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	single (food/fee d)	1	Gram	5	0	Salmonella	0
	Meat from other animal species or not specified - meat preparation - intended to be eaten cooked - frozen - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	1	Gram	5	0	Salmonella	0
	Meat from other animal species or not specified - meat products - raw but intended to be eaten cooked - chilled - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	1	Gram	120	0	Salmonella	0
	Meat from other animal species or not specified - meat products - raw but intended to be eaten cooked - frozen - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	1	Gram	260	0	Salmonella	0
	Meat from other animal species or not specified - meat products - raw but intended to be eaten cooked - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	95	2	Salmonella spp., unspecified	2
	Meat from other animal species or not specified - minced meat - intended to be eaten cooked - chilled - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	1	Gram	480	0	Salmonella	0
	Meat from pig - carcase - chilled - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	400	Square centimetre	1965	8	Salmonella spp., unspecified	8
		single (food/fee	300	Square centimetre	55	1	Salmonella spp., unspecified	1
		d)	400	Square centimetre	266	4	Salmonella spp., unspecified	4
	Meat from pig - carcase - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	single (food/fee d)	1	Square centimetre	1137	0	Salmonella	0
	Meat from pig - carcase - Slaughterhouse - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	1	Square centimetre	450	0	Salmonella	0
		single (food/fee	1	Square centimetre	145	0	Salmonella	0
		d)	400	Square centimetre	254	3	Salmonella spp., unspecified	3
	Meat from pig - fresh - Processing plant - Not Available - food sample - Surveillance - Official	batch (food/fee	1	Gram	25	0	Salmonella	0
	sampling - Objective sampling	(food/fee d)	25	Gram	129	1	Salmonella spp., unspecified	1
	Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	1866	40	Salmonella spp., unspecified	40
	Meat from pig - meat preparation - intended to be eaten raw - chilled - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	1	Gram	55	0	Salmonella	0
		single (food/fee d)	1	Gram	60	0	Salmonella	0

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	Sample weight	Sample weight unit	Total units tested	Total units positive	Zoonoses	N of units positive
Not Available	Meat from pig - meat preparation - intended to be eaten raw - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	740	10	Salmonella spp., unspecified	10
	Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	1924	0	Salmonella	0
	Meat from pig - meat products - raw and intended to be eaten raw - chilled - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	325	Gram	3	0	Salmonella	0
		single (food/fee d)	25	Gram	185	5 0 Salmonella 0 0 17 Salmonella spp., unspecified 1 0 5 Salmonella spp., unspecified 5 5 Salmonella spp., unspecified 5 6 0 Salmonella 0 8 0 Salmonella 0 8 0 Salmonella 0 59 42 Salmonella spp., unspecified 4 0 Salmonella 0	0	
	Meat from pig - meat products - raw and intended to be eaten raw - Processing plant - Not Available		1	Gram	15	0	Salmonella	0
	- food sample - Surveillance - Official sampling - Objective sampling	(food/fee d)	25	Gram	510	17	Salmonella spp., unspecified	17
	Meat from pig - meat products - raw but intended to be eaten cooked - Processing plant - Not	single	10	Gram	380	5	Salmonella spp., unspecified	5
	Available - food sample - Surveillance - Official sampling - Objective sampling	(food/fee d)	25	Gram	40	5	Salmonella spp., unspecified	5
	Meat from pig - meat products - unspecified, ready-to-eat - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	single (food/fee d)	25	Gram	195	0	Salmonella	0
	Meat from pig - mechanically separated meat (MSM) - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	10	Gram	65	0	Salmonella	0
	Meat from pig - minced meat - intended to be eaten cooked - Processing plant - Not Available - food	batch	10	Gram	628	0	Salmonella	0
	sample - Surveillance - Official sampling - Objective sampling	(food/fee d)	25	Gram	1959	65 0 Salmonella 628 0 Salmonella 1959 42 Salmonella spp., unspecified 45 0 Salmonella 35 0 Salmonella	42	
		single (food/fee d)	1	Gram	45	0	Salmonella	0
	Meat from pig - minced meat - Processing plant - Not Available - food sample - Surveillance -	batch	1	Gram	35	0	Salmonella	0
	Official sampling - Objective sampling	(food/fee d)	25	Gram	85	0	Salmonella	0
		single	10	Gram	155	0	Salmonella	0
		(food/fee d)	25	Gram	10	0	Salmonella	0
	Meat from pig - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	21	0	Salmonella	0
	Meat from poultry, unspecified - carcase - chilled - Processing plant - Not Available - food sample -	batch	25	Gram	135	42	Salmonella Enteritidis	6
	Surveillance - Official sampling - Objective sampling	(food/fee d)					Salmonella spp., unspecified	36
	Meat from poultry, unspecified - fresh - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	150	10	Salmonella spp., unspecified	10
	Meat from poultry, unspecified - fresh - with skin - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	440	84	Salmonella spp., unspecified	84
		single (food/fee d)	25	Gram	2	2	Salmonella spp., unspecified	2
	Meat from turkey - carcase - chilled - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	single (food/fee d)	25	Gram	80	5	Salmonella spp., unspecified	5

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	Sample weight	Sample weight unit	Total units tested	Total units positive	Zoonoses	N of units positive
Not Available	Meat from turkey - carcase - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	single (food/fee d)	1	Gram	5	0	Salmonella	0
	Meat from turkey - fresh - chilled - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	20	2	Salmonella spp., unspecified	2
		single (food/fee d)	25	Gram	95	7	Salmonella spp., unspecified	7
	Meat from turkey - fresh - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	85	2	Salmonella Enteritidis	2
	Meat from turkey - meat preparation - intended to be eaten cooked - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	single (food/fee d)	25	Gram	40	0	Salmonella	0
	Meat from turkey - meat preparation - intended to be eaten raw - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	single (food/fee d)	25	Gram	5	0	Salmonella	0
	Meat from turkey - meat products - cooked, ready-to-eat - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	20	0	Salmonella	0
	Meat from turkey - meat products - raw but intended to be eaten cooked - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	40	1	Salmonella spp., unspecified	1
	Meat from turkey - mechanically separated meat (MSM) - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	10	Gram	40	0	Salmonella	0
	Meat from turkey - minced meat - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	15	1	Salmonella spp., unspecified	1
	Meat, mixed meat - meat preparation - intended to be eaten cooked - Processing plant - Not	batch	25	Gram	10	0	Salmonella	0
	Available - food sample - Surveillance - Official sampling - Objective sampling	(food/fee d)	50	Gram	20	2	Salmonella spp., unspecified	2
	Meat, mixed meat - minced meat - Processing plant - Not Available - food sample - Surveillance -	batch	1	Gram	15	0	Salmonella	0
	Official sampling - Objective sampling	(food/fee d)	10	Gram	260	30	Salmonella spp., unspecified	30
	Meat, mixed meat - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	single (food/fee d)	400	Square centimetre	43	0	Salmonella	0
	Milk, cows' - pasteurised milk - Processing plant - Not Available - food sample - Surveillance -	batch	1	Gram	5	0	Salmonella	0
	Official sampling - Objective sampling	(food/fee d)	25	Millilitre	30	0	Salmonella	0
		single (food/fee d)	1	Millilitre	10	0	Salmonella	0
	Milk, cows' - UHT milk - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	single (food/fee d)	25	Gram	5	0	Salmonella	0
	Other processed food products and prepared dishes - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	1	Gram	180	1	Salmonella Enteritidis	1

Table SALMONELLA in feed

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	Sample weight	Sample weight unit	Total units tested	Total units positive	Zoonoses	N of units positive
Not Available	Compound feedingstuffs for cattle - final product - Feed mill - Not Available - Not Available - Surveillance - Official sampling - Census	batch (food/fee d)	25	Colony forming unit/gram	262	0	Salmonella	0
	Compound feedingstuffs for fish - Feed mill - Not Available - Not Available - Surveillance - Official sampling - Census	batch (food/fee d)	25	Colony forming unit/gram	5	0	Salmonella	0
	Compound feedingstuffs for pigs - final product - Feed mill - Not Available - Not Available - Surveillance - Official sampling - Census	batch (food/fee d)	25	Colony forming unit/gram	427	4	Salmonella spp., unspecified	4
	Compound feedingstuffs for poultry (non specified) - final product - Feed mill - Not Available - Not Available - Surveillance - Official sampling - Census	batch (food/fee d)	25	Colony forming unit/gram	781	6	Salmonella spp., unspecified	6
	Compound feedingstuffs for rabbits - Feed mill - Not Available - Not Available - Surveillance - Official sampling - Census	batch (food/fee d)	25	Colony forming unit/gram	5	0	Salmonella	0
	Compound feedingstuffs, not specified - Feed mill - Not Available - Not Available - Surveillance - Official sampling - Census	batch (food/fee d)	25	Colony forming unit/gram	197	5	Salmonella spp., unspecified	5
	Feed material of cereal grain origin - barley derived - Feed mill - Not Available - Not Available - Surveillance - Official sampling - Census	batch (food/fee d)	25	Colony forming unit/gram	375	3	Salmonella spp., unspecified	3
	Feed material of land animal origin - dairy products - Feed mill - Not Available - Not Available - Surveillance - Official sampling - Census	batch (food/fee d)	25	Colony forming unit/gram	17	0	Salmonella	0
	Feed material of land animal origin - meat meal - Feed mill - Not Available - Not Available - Surveillance - Official sampling - Census	batch (food/fee d)	25	Colony forming unit/gram	108	3	Salmonella spp., unspecified	3
	Feed material of marine animal origin - fish meal - Feed mill - Not Available - Not Available - Surveillance - Official sampling - Census	batch (food/fee d)	25	Colony forming unit/gram	142	6	Salmonella spp., unspecified	6
	Feed material of oil seed or fruit origin - groundnut derived - Feed mill - Not Available - Not Available - Surveillance - Official sampling - Census	batch (food/fee d)	25	Colony forming unit/gram	542	19	Salmonella spp., unspecified	19
	Other feed material - forages and roughages - Feed mill - Not Available - Not Available - Surveillance - Official sampling - Census	batch (food/fee d)	25	Colony forming unit/gram	3	0	Salmonella	0
	Other feed material - legume seeds and similar products - Feed mill - Not Available - Not Available - Surveillance - Official sampling - Census	batch (food/fee d)	25	Colony forming unit/gram	106	0	Salmonella	0
	Other feed material - other plants - Feed mill - Not Available - Not Available - Surveillance - Official sampling - Census	batch (food/fee d)	25	Colony forming unit/gram	3	0	Salmonella	0
	Other feed material - other seeds and fruits - Feed mill - Not Available - Not Available - Surveillance - Official sampling - Census	batch (food/fee d)	25	Colony forming unit/gram	10	0	Salmonella	0
	Other feed material - tubers, roots and similar products - Feed mill - Not Available - Not Available - Surveillance - Official sampling - Census	batch (food/fee d)	25	Colony forming unit/gram	13	0	Salmonella	0
	Pet food - Feed mill - Not Available - Not Available - Surveillance - Official sampling - Census	batch (food/fee d)	25	Colony forming unit/gram	392	19	Salmonella spp., unspecified	19

Table STAPHYLOCOCCUS AUREUS METICILLIN RESISTANT (MRSA) in food

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	Sample weight	Sample weight unit	Total units tested	Total units positive	Zoonoses	N of units positive
Not Available	Cheeses made from cows' milk - curd - Processing plant - Not Available - Not Available - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	1	Gram	60	0	Staphylococcus	0
	Cheeses made from cows' milk - hard - made from pasteurised milk - Processing plant - Not Available - Not Available - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	10	Gram	5	0	Staphylococcus	0
		single (food/fee d)	1	Gram	55	0	Staphylococcus	0
	Cheeses made from cows' milk - hard - Processing plant - Not Available - Not Available - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	1	Gram	55	0	Staphylococcus	0
	Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Not Available - Not Available - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	1	Gram	95	0	Staphylococcus	0
		single (food/fee d)	1	Gram	85	0	Staphylococcus	0
	Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk -	ve (food/fee d) 10 Gram ot Available batch 1 Gram	Gram	230	0	Staphylococcus	0	
	Processing plant - Not Available - Not Available - Surveillance - Official sampling - Objective sampling		45	0	Staphylococcus	0		
	Cheeses made from cows' milk - soft and semi-soft - Processing plant - Not Available - Not Available - Surveillance - Official sampling - Objective sampling	batch (food/fee d)		Gram	50	0	Staphylococcus	0
	Cheeses made from sheep's milk - Processing plant - Not Available - Not Available - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	20	Gram	5	0	Staphylococcus	0
	Cheeses made from sheep's milk - soft and semi-soft - Processing plant - Not Available - Not Available - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	1	Gram	5	0	Staphylococcus	0
	Cheeses, made from unspecified milk or other animal milk - hard - Processing plant - Not Available - Not Available - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	20	Gram	5	0	Staphylococcus	0
	Cheeses, made from unspecified milk or other animal milk - soft and semi-soft - Processing plant - Not Available - Not Available - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	20	Gram	35	0	Staphylococcus	0
	Dairy products (excluding cheeses) - butter - Processing plant - Not Available - Not Available -	batch (food/fee	1	Gram	10	0	Staphylococcus	0
	Surveillance - Official sampling - Objective sampling	d)	10	Gram	50	0	Staphylococcus	0
	Dairy products (excluding cheeses) - cheese analogue - Processing plant - Not Available - Not Available - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	1	Gram	10	0	Staphylococcus	0
	Dairy products (excluding cheeses) - cream - made from pasteurised milk - Processing plant - Not Available - Not Available - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	10	Gram	25	0	Staphylococcus	0
	Dairy products (excluding cheeses) - dairy desserts - Processing plant - Not Available - Not Available	batch	1	Gram	10	0	Staphylococcus	0
	- Surveillance - Official sampling - Objective sampling	(food/fee d)	10	Gram	5	0	Staphylococcus	0
	Dairy products (excluding cheeses) - dairy products, not specified - ready-to-eat - Processing plant - Not Available - Not Available - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	155	0	Staphylococcus	0

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	Sample weight	Sample weight unit	Total units tested	Total units positive	Zoonoses	N of units positive
Not Available	Dairy products (excluding cheeses) - fermented dairy products - Processing plant - Not Available - Not Available - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	10	Gram	10	0	Staphylococcus	0
		single (food/fee d)	1	Gram	5	0	Staphylococcus	0
	Dairy products (excluding cheeses) - milk powder and whey powder - Processing plant - Not	batch	1	Gram	70	0	Staphylococcus	0
	Available - Not Available - Surveillance - Official sampling - Objective sampling	(food/fee d)	10	Gram	55	0	Staphylococcus	0
		single (food/fee d)	1	Gram	30	0	Staphylococcus	0
	Milk, cows' - pasteurised milk - Processing plant - Not Available - Not Available - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	10	Gram	10	0	Staphylococcus	0
	Milk, goats' - pasteurised milk - Processing plant - Not Available - Not Available - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	1	Millilitre	15	0	Staphylococcus	0

Table TRICHINELLA in animal

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	Total units tested	Total units positive	Zoonoses	N of units
POLAND	Pigs - fattening pigs - not raised under controlled housing conditions - Slaughterhouse - Not Available - Not Available - Monitoring - Official sampling - Census	animal	21973 398	8	Trichinella spiralis	8
Łódzkie	Pigs - fattening pigs - not raised under controlled housing conditions - Slaughterhouse - Not Available - Not Available - Monitoring - Official sampling - Census	animal	53367 84	0	Trichinella spiralis	0
Mazowieckie	Pigs - fattening pigs - not raised under controlled housing conditions - Slaughterhouse - Not Available - Not Available - Monitoring - Official sampling - Census	animal	21116 78	0	Trichinella spiralis	0
Małopolskie	Pigs - fattening pigs - not raised under controlled housing conditions - Slaughterhouse - Not Available - Not Available - Monitoring - Official sampling - Census	animal	82044 8	0	Trichinella spiralis	0
Śląskie	Pigs - fattening pigs - not raised under controlled housing conditions - Slaughterhouse - Not Available - Not Available - Monitoring - Official sampling - Census	animal	45945 6	0	Trichinella spiralis	0
Lubelskie	Pigs - fattening pigs - not raised under controlled housing conditions - Slaughterhouse - Not Available - Not Available - Monitoring - Official sampling - Census	animal	90801 6	0	Trichinella spiralis	0
Podkarpackie	Pigs - fattening pigs - not raised under controlled housing conditions - Slaughterhouse - Not Available - Not Available - Monitoring - Official sampling - Census	animal	70817 5	0	Trichinella spiralis	0
Świętokrzyskie	Pigs - fattening pigs - not raised under controlled housing conditions - Slaughterhouse - Not Available - Not Available - Monitoring - Official sampling - Census	animal	16030 56	0	Trichinella spiralis	0
Podlaskie	Pigs - fattening pigs - not raised under controlled housing conditions - Slaughterhouse - Not Available - Not Available - Monitoring - Official sampling - Census	animal	54504 6	0	Trichinella spiralis	0
Wielkopolskie	Pigs - fattening pigs - not raised under controlled housing conditions - Slaughterhouse - Not Available - Not Available - Monitoring - Official sampling - Census	animal	41634 76	4	Trichinella spiralis	4
Zachodniopomors kie	Pigs - fattening pigs - not raised under controlled housing conditions - Slaughterhouse - Not Available - Not Available - Monitoring - Official sampling - Census	animal	14150 24	0	Trichinella spiralis	0
Lubuskie	Pigs - fattening pigs - not raised under controlled housing conditions - Slaughterhouse - Not Available - Not Available - Monitoring - Official sampling - Census	animal	13578 3	0	Trichinella spiralis	0
Dolnośląskie	Pigs - fattening pigs - not raised under controlled housing conditions - Slaughterhouse - Not Available - Not Available - Monitoring - Official sampling - Census	animal	28424	0	Trichinella spiralis	0
Opolskie	Pigs - fattening pigs - not raised under controlled housing conditions - Slaughterhouse - Not Available - Not Available - Monitoring - Official sampling - Census	animal	17432 8	0	Trichinella spiralis	0
Kujawsko- Pomorskie	Pigs - fattening pigs - not raised under controlled housing conditions - Slaughterhouse - Not Available - Not Available - Monitoring - Official sampling - Census	animal	63274 5	2	Trichinella spiralis	2
Warmińsko- Mazurskie	Pigs - fattening pigs - not raised under controlled housing conditions - Slaughterhouse - Not Available - Not Available - Monitoring - Official sampling - Census	animal	12347 75	0	Trichinella spiralis	0
Pomorskie	Pigs - fattening pigs - not raised under controlled housing conditions - Slaughterhouse - Not Available - Not Available - Monitoring - Official sampling - Census	animal	16961 84	2	Trichinella spiralis	2

Table YERSINIA in animal

			Total	Total		
		Sampling	units	units		N of units
Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	unit	tested	positive	Zoonoses	positive
Not Available	All animals - pet animals - Veterinary clinics - Not Available - Not Available - Clinical investigations - Not applicable - Suspect sampling	animal	2	0	Yersinia	0
	Zoo animals, all - Zoo - Not Available - Not Available - Clinical investigations - Industry sampling - Suspect sampling	animal	10	0	Yersinia	0

FOODBORNE OUTBREAKS TABLES

Foodborne Outbreaks: summarized data

	Outbreak strenght		Stro	ng			Wea	ak	
				N				. N	
Causative agent	Food vehicle	N outbreaks	N human cases	hospitalized	N deaths	N outbreaks	N human cases	hospitalized	N deaths
Bacillus cereus	Other, mixed or unspecified poultry meat and products thereof	1	10	0	0				
Campylobacter	Unknown					1	2	0	0
Campylobacter jejuni	Unknown					2	4	2	0
Clostridium	Unknown					1	3	3	0
Clostridium botulinum	Unknown					1	2	2	0
Enterotoxin, unspecified	Vegetables and juices and other products thereof	1	35	0	0				
	Unknown					1	12	0	0
Giardia	Unknown					14	29	3	0
Giardia intestinalis	Unknown					1	2	2	0
Hepatovirus A	Unknown					3	7	6	0
Norovirus	Broiler meat (Gallus gallus) and products thereof	1	48	0	0				
	Vegetables and juices and other products thereof	1	13	1	0				
	Mixed food	1	85	1	0				
	Unknown					38	1,015	165	0
	Meat and meat products	1	26	0	0				
Rotavirus	Vegetables and juices and other products thereof	1	36	0	0				
	Unknown					28	158	68	0
Salmonella	Eggs and egg products	1	2	2	0				
	Pig meat and products thereof	1	2	1	0				
	Broiler meat (Gallus gallus) and products thereof	1	8	0	0				
	Bakery products	1	18	5	0				
	Unknown					26	137	61	0
	Meat and meat products	2	5	4	0				
Salmonella enterica, subspecies enterica	Unknown					2	5	1	0
Salmonella Enteritidis	Cheese	1	24	3	0				
	Eggs and egg products	11	81	25	0				
	Broiler meat (Gallus gallus) and products thereof	1	39	15	0				
	Other, mixed or unspecified poultry meat and products thereof	2	14	9	0				
	Fish and fish products	1	21	13	0				
	Vegetables and juices and other products thereof	2	45	12	0				
	Sweets and chocolate	1	5	3	0				
	Bakery products	13	213	54	0				
	Other foods	3	35	13	0				
	Mixed food	11	61	38	0				

Outbreak	
strenght	

Strong Weak N N outbreaks N human cases hospitalized N deaths N outbreaks N human cases hospitalized N deaths Food vehicle Causative agent Salmonella Enteritidis Unknown Meat and meat products Salmonella Hadar Unknown Salmonella Infantis Unknown Salmonella Typhimurium Unknown Staphylococcus aureus Mixed food Unknown Trichinella, unspecified sp. Meat and meat products Unknown Eggs and egg products Fish and fish products Vegetables and juices and other products thereof 3,015 Unknown Meat and meat products VTEC, unspecified Unknown

Poland - 2015

Strong Foodborne Outbreaks: detailed data

Causative agent	Other Causative Agent	FBO nat. code	Outbreak type	Food vehicle	More food vehicle info	Nature of evidence	Setting	Place of origin of problem	Origin of food vehicle	Contributory factors	Comment	N outbreak	N humai s cases		N sp. deaths
Bacillus cereus	unknown	2015/ 1807/ 11	General	Other, mixed or unspecified poultry meat and products thereof	B09627B*B0 9847B*B099 87B	Descriptive epidemiologic al evidence\$Det ection of causative agent in food vehicle or its component - Symptoms and onset of illness pathognomon ic to causative agent	Hospital or medical care facility	Hospital or medical care facility	Not Available	NOT AVAILABLE	N_A	1	10	0	0
Enterotoxi n, unspecifie d	unknown	2015/ 1010/ 1	General	Vegetables and juices and other products thereof	B29387B	Detection of causative agent in food vehicle or its component: Symptoms and onset of illness pathognomon ic to causative agent	Hospital or medical care facility	Canteen or workplace catering	Not Available	NOT AVAILABLE	N_A	1	35	0	0
Norovirus	Rotavirus	2015/ 2205/ 1	Househol d / domestic kitchen	Vegetables and juices and other products thereof	N_A	Analytical epidemiologic al evidence	Househ old	Household	Not Available	NOT AVAILABLE	N_A	1	13	1	0
	unknown	2015/ 0463/ 8	General	Mixed food	B09987B	Analytical epidemiologic al evidence	Hospital or medical care facility	unknown	Not Available	NOT AVAILABLE	N_A	1	85	1	0
		2015/ 3263/ 1	General	Meat and meat products	N_A	Analytical epidemiologic al evidence	Restaur ant or Cafe or Pub or Bar or Hotel or Catering service	Restaurant or Cafe or Pub or Bar or Hotel or Catering service	Not Available	NOT AVAILABLE	N_A	1	26	0	0
		2016/ 0614/ 1	General	Broiler meat (Gallus gallus) and products thereof	B09847B	Analytical epidemiologic al evidence	Hospital or medical care facility	Hospital or medical care facility	Not Available	NOT AVAILABLE	N_A	1	48	0	0
Rotavirus	unknown	2015/ 0463/ 17	General	Vegetables and juices and other products thereof	B09607B	Analytical epidemiologic al evidence	Hospital or medical care facility	Restaurant or Cafe or Pub or Bar or Hotel or Catering service	Not Available	NOT AVAILABLE	N_A	1	36	0	0

Causative agent	Other Causative Agent	FBO nat. code	Outbreak type	Food vehicle	More food vehicle info	Nature of evidence	Setting	Place of origin of problem	Origin of food vehicle	Contributory factors	Comment	N outbreaks	N human cases		
Salmonell a	unknown	2015/ 0663/ 12	Househol d / domestic kitchen	Broiler meat (Gallus gallus) and products thereof	N_A	Analytical epidemiologic al evidence	Househ old	unknown	Not Available	NOT AVAILABLE	N_A	1	8	0	0
		2015/ 0663/ 16	Unknown	Pig meat and products thereof	N_A	Descriptive epidemiologic al evidence	Unknow n	unknown	Not Available	NOT AVAILABLE	N_A	1	2	1	0
		2015/ 1218/ 2	Househol d / domestic kitchen	Meat and meat products	N_A	Descriptive epidemiologic al evidence\$Det ection of causative agent in food vehicle or its component - Detection of indistinguisha ble causative agent in humans	Househ old	Household	Not Available	NOT AVAILABLE	N_A	1	3	3	0
		2015/ 1803/ 1	Househol d / domestic kitchen	Eggs and egg products	N_A	Descriptive epidemiologic al evidence	Househ old	Household	Not Available	NOT AVAILABLE	N_A	1	2	2	0
		2015/ 2205/ 5	General	Bakery products	N_A	Analytical epidemiologic al evidence	Househ old	Household	Not Available	NOT AVAILABLE	N_A	1	18	5	0
		2016/ 0663/ 1	Househol d / domestic kitchen	Meat and meat products	N_A	Descriptive epidemiologic al evidence	Househ old	unknown	Not Available	NOT AVAILABLE	N_A	1	2	1	0
Salmonell a Enteritidis	Salmonella	2015/ 0607/ 9	Househol d / domestic kitchen	Meat and meat products	N_A	Descriptive epidemiologic al evidence	Househ old	unknown	Not Available	NOT AVAILABLE	N_A	1	4	2	0
	unknown	2014/ 0602/ 10	Househol d / domestic kitchen	Eggs and egg products	N_A	Descriptive epidemiologic al evidence	Househ old	Household	Not Available	NOT AVAILABLE	N_A	1	5	2	0
		2014/ 0602/ 11	Househol d / domestic kitchen	Eggs and egg products	N_A	Descriptive epidemiologic al evidence	Househ old	Household	Not Available	NOT AVAILABLE	N_A	1	3	3	0
		2015/ 0202/ 1	Househol d / domestic kitchen	Eggs and egg products	B09847B	Descriptive epidemiologic al evidence\$Det ection of causative agent in food vehicle or its component - Detection of indistinguisha ble causative agent in humans	Househ old	Household	Not Available	NOT AVAILABLE	N_A	1	5	3	0

Causative agent	Other Causative Agent	FBO nat. code	Outbreak type	Food vehicle	More food vehicle info	Nature of evidence	Setting	Place of origin of problem	Origin of food vehicle	Contributory factors	Comment	N outbreak	N huma s cases		N p. deaths
Salmonell a Enteritidis	unknown	2015/ 0222/ 1	General	Cheese	N_A	Detection of causative agent in food vehicle or its component - Detection of indistinguisha ble causative agent in humans	School or kinderga rten	School or kindergart en	Not Available	NOT AVAILABLE	N_A	1	24	3	0
		2015/ 0412/ 1	General	Broiler meat (Gallus gallus) and products thereof	N_A	Analytical epidemiologic al evidence	Others	Others	Not Available	NOT AVAILABLE	N_A	1	39	15	0
		2015/ 0414/ 3	Househol d / domestic kitchen	Bakery products	N_A	Detection of causative agent in food vehicle or its component - Detection of indistinguisha ble causative agent in humans	Househ old	Household	Not Available	NOT AVAILABLE	N_A	1	10	8	0
		2015/ 0419/ 2	Househol d / domestic kitchen	Vegetables and juices and other products thereof	B09807B*B0 9687B	Descriptive epidemiologic al evidence\$Det ection of causative agent in food vehicle or its component - Detection of indistinguisha ble causative agent in humans	Househ old	Household	Not Available	NOT AVAILABLE	N_A	1	8	6	0
		2015/ 0602/ 1	Househol d / domestic kitchen	Bakery products	N_A	Descriptive epidemiologic al evidence	Househ old	Household	Not Available	NOT AVAILABLE	N_A	1	3	3	0
		2015/ 0608/ 1	Househol d / domestic kitchen	Mixed food	N_A	Descriptive epidemiologic al evidence	Househ old	Household	Not Available	NOT AVAILABLE	N_A	1	4	2	0
		2015/ 0614/ 2	General	Bakery products	N_A	Analytical epidemiologic al evidence	School or kinderga rten	Restaurant or Cafe or Pub or Bar or Hotel or Catering service	Not Available	NOT AVAILABLE	N_A	1	40	2	0

Causative agent	Other Causative Agent	FBO nat. code	Outbreak type	Food vehicle	More food vehicle info	Nature of evidence	Setting	Place of origin of problem	Origin of food vehicle	Contributory factors	Comment	N outbreak	N human s cases		N o. deaths
Salmonell a Enteritidis	unknown	2015/ 0662/ 2	Househol d / domestic kitchen	Eggs and egg products	N_A	Descriptive epidemiologic al evidence\$Det ection of causative agent in food vehicle or its component - Detection of indistinguisha ble causative agent in humans	Househ old	Household	Not Available	NOT AVAILABLE	N_A	1	2	2	0
		2015/ 1204/ 1	General	Bakery products	N_A	Descriptive epidemiologic al evidence\$Det ection of causative agent in food chain or its environment - Symptoms and onset of illness pathognomon ic to causative agent\$Detection of causative agent in food vehicle or its component - Detection of indistinguishable causative agent in humans	Restaur ant or Cafe or Pub or Bar or Hotel or Catering service	Restaurant or Cafe or Pub or Bar or Hotel or Catering service	Not Available	NOT AVAILABLE	N_A	1	42	7	0
		2015/ 1206/ 13	Househol d / domestic kitchen	Bakery products	N_A	Analytical epidemiologic al evidence	Househ old	Household	Not Available	NOT AVAILABLE	N_A	1	5	2	0
		2015/ 1403/ 1	General	Meat and meat products	N_A	Analytical epidemiologic al evidence\$Det ection of causative agent in food chain or its environment - Detection of indistinguisha ble causative agent in humans	Others	Others\$Ho usehold	Not Available	NOT AVAILABLE	N_A	1	38	11	0
		2015/ 1415/ 1	Househol d / domestic kitchen	Eggs and egg products	N_A	Descriptive epidemiologic al evidence	Househ old	unknown	Not Available	NOT AVAILABLE	N_A	1	6	6	0

Causative agent	Other Causative Agent	FBO nat. code	Outbreak type	Food vehicle	More food vehicle info	Nature of evidence	Setting	Place of origin of problem	Origin of food vehicle	Contributory factors	Comment	N outbreak	N huma s cases		N p. deaths
Salmonell a Enteritidis	unknown	2015/ 1464/ 1	Househol d / domestic kitchen	Mixed food	N_A	Analytical epidemiologic al evidence\$De scriptive epidemiologic al evidence\$Det ection of causative agent in food vehicle or its component - Detection of indistinguisha ble causative agent in humans	Househ old	Others\$Ho usehold	Not Available	NOT AVAILABLE	N_A	1	7	3	0
		2015/ 1464/ 3	Househol d / domestic kitchen	Bakery products	N_A	Analytical epidemiologic al evidence	Househ old	Household	Not Available	NOT AVAILABLE	N_A	1	8	7	0
		2015/ 1601/ 2	Househol d / domestic kitchen	Mixed food	N_A	Descriptive epidemiologic al evidence\$Det ection of causative agent in food vehicle or its component - Detection of indistinguisha ble causative agent in humans	Househ old	Household	Not Available	NOT AVAILABLE	N_A	1	2	2	0
		2015/ 1802/ 1	Househol d / domestic kitchen	Bakery products	N_A	Descriptive epidemiologic al evidence	Househ old	Household	Not Available	NOT AVAILABLE	N_A	1	9	0	0
		2015/ 1803/ 3	Househol d / domestic kitchen	Mixed food	N_A	Descriptive epidemiologic al evidence	Househ old	Household	Not Available	NOT AVAILABLE	N_A	1	2	2	0
		2015/ 1804/ 1	Househol d / domestic kitchen	Other foods	N_A	Analytical epidemiologic al evidence\$Det ection of causative agent in food vehicle or its component - Detection of indistinguisha ble causative agent in humans	Househ old	Household	Not Available	NOT AVAILABLE	N_A	1	8	8	0
		2015/ 1807/ 10	Househol d / domestic kitchen	Mixed food	N_A	Descriptive epidemiologic al evidence	Househ old	unknown	Not Available	NOT AVAILABLE	N_A	1	3	1	0

Causative agent	Other Causative Agent	FBO nat. code	Outbreak type	Food vehicle	More food vehicle info	Nature of evidence	Setting	Place of origin of problem	Origin of food vehicle	Contributory factors	Comment	N outbreaks	N human cases		
Salmonell a Enteritidis	unknown	2015/ 1807/ 4	Househol d / domestic kitchen	Mixed food	N_A	Descriptive epidemiologic al evidence	Househ old	Others\$Ho usehold	Not Available	NOT AVAILABLE	N_A	1	3	3	0
		2015/ 1808/ 1	Househol d / domestic kitchen	Sweets and chocolate	N_A	Analytical epidemiologic al evidence	Househ old	Household	Not Available	NOT AVAILABLE	N_A	1	5	3	0
		2015/ 1810/ 1	Househol d / domestic kitchen	Bakery products	N_A	Detection of causative agent in food vehicle or its component - Detection of indistinguishable causative agent in humans	Househ old	Household \$Restaura nt or Cafe or Pub or Bar or Hotel or Catering service	Not Available	NOT AVAILABLE	N_A	1	8	2	0
		2015/ 1815/ 1	General	Eggs and egg products	N_A	Descriptive epidemiologic al evidence	School or kinderga rten	Others\$Re staurant or Cafe or Pub or Bar or Hotel or Catering service	Not Available	NOT AVAILABLE	N_A	1	47	1	0
		2015/ 1816/ 3	Househol d / domestic kitchen	Eggs and egg products	B09787B	Descriptive epidemiologic al evidence	Househ old	Household	Not Available	NOT AVAILABLE	N_A	1	3	2	0
		2015/ 2004/ 1	Househol d / domestic kitchen	Mixed food	N_A	Descriptive epidemiologic al evidence	Househ old	Household	Not Available	NOT AVAILABLE	N_A	1	3	3	0
		2015/ 2005/ 1	Househol d / domestic kitchen	Eggs and egg products	N_A	Descriptive epidemiologic al evidence\$Det ection of causative agent in food vehicle or its component - Detection of indistinguisha ble causative agent in humans	Househ old	Household	Not Available	NOT AVAILABLE	N_A	1	2	2	0
		2015/ 2209/ 1	General	Bakery products	N_A	Detection of causative agent in food vehicle or its component - Detection of indistinguisha ble causative agent in humans	Farm	unknown	Not Available	NOT AVAILABLE	N_A	1	23	6	0

Causative agent	Other Causative Agent	FBO nat. code	Outbreak type	Food vehicle	More food vehicle info	Nature of evidence	Setting	Place of origin of problem	Origin of food vehicle	Contributory factors	Comment	N outbreaks	N huma cases		l N sp. deaths
Salmonell a Enteritidis	unknown	2015/ 2215/ 1	Househol d / domestic kitchen	Eggs and egg products	N_A	Descriptive epidemiologic al evidence	Househ old	Household	Not Available	NOT AVAILABLE	N_A	1	2	1	0
		2015/ 2215/ 3	Househol d / domestic kitchen	Eggs and egg products	N_A	Descriptive epidemiologic al evidence	Househ old	unknown	Not Available	NOT AVAILABLE	N_A	1	4	2	0
		2015/ 2215/ 9	General	Mixed food	B09987B	Analytical epidemiologic al evidence\$Det ection of causative agent in food vehicle or its component - Detection of indistinguisha ble causative agent in humans	Househ old	Household	Not Available	NOT AVAILABLE	N_A	1	19	9	0
		2015/ 2403/ 10	Unknown	Bakery products	N_A	Descriptive epidemiologic al evidence	Unknow n	Household	Not Available	NOT AVAILABLE	N_A	1	19	8	0
		2015/ 2407/ 4	General	Bakery products	N_A	Analytical epidemiologic al evidence\$Det ection of causative agent in food vehicle or its component - Detection of indistinguisha ble causative agent in humans	Restaur ant or Cafe or Pub or Bar or Hotel or Catering service	Household	Not Available	NOT AVAILABLE	N_A	1	32	7	0

Causative agent	Other Causative Agent	FBO nat. code	Outbreak type	Food vehicle	More food vehicle info	Nature of evidence	Setting	Place of origin of problem	Origin of food vehicle	Contributory factors	Comment	N outbreaks	N human s cases		N o. deaths
Salmonell a Enteritidis		2015/ 2407/ 5	General	Bakery products	N_A	Descriptive epidemiologic al evidence\$Det ection of causative agent in food chain or its environment - Detection of indistinguishable causative agent in humans\$Det ection of causative agent in food chain or its environment - Symptoms and onset of illness pathognomon ic to causative agent\$Detection of causative agent in food vehicle or its component - Detection of indistinguishable causative agent in humans	Restaur ant or Cafe or Pub or Bar or Hotel or Catering service	Restaurant or Cafe or Pub or Bar or Hotel or Catering service	Available	NOT AVAILABLE	N_A	1	6	0	0
		2015/ 2462/ 22	General	Other foods	N_A	Analytical epidemiologic al evidence	Restaur ant or Cafe or Pub or Bar or Hotel or Catering service	Restaurant or Cafe or Pub or Bar or Hotel or Catering service	Not Available	NOT AVAILABLE	N_A	1	5	2	0
		2015/ 2604/ 6	General	Vegetables and juices and other products thereof	N_A	Analytical epidemiologic al evidence	Restaur ant or Cafe or Pub or Bar or Hotel or Catering service	unknown	Not Available	NOT AVAILABLE	N_A	1	37	6	0

Causative agent	Other Causative Agent	FBO nat. code	Outbreak type	Food vehicle	More food vehicle info	Nature of evidence	Setting	Place of origin of problem	Origin of food vehicle	Contributory factors	Comment	N outbreaks	N human cases		N p. deaths
Salmonell a Enteritidis	unknown	2015/ 2604/ 7	Househol d / domestic kitchen	Mixed food	N_A	Descriptive epidemiologic al evidence\$Det ection of causative agent in food vehicle or its component - Detection of indistinguisha ble causative agent in humans	Househ old	Household	Not Available	NOT AVAILABLE	N_A	1	2	2	0
		2015/ 2606/ 5	Househol d / domestic kitchen	Eggs and egg products	N_A	Descriptive epidemiologic al evidence	Househ old	Others	Not Available	NOT AVAILABLE	N_A	1	2	1	0
		2015/ 2613/ 1	Househol d / domestic kitchen	Mixed food	N_A	Analytical epidemiologic al evidence\$Det ection of causative agent in food chain or its environment - Detection of indistinguishable causative agent in humans*Det ection of causative agent in food vehicle or its component - Detection of indistinguishable causative agent in humans*Det ection of indistinguishable causative agent in humans	Househ old	Household	Not Available	NOT AVAILABLE	N_A	1	4	4	0
		2015/ 3005/ 2	General	Other foods	N_A	Analytical epidemiologic al evidence	Others	Others	Not Available	NOT AVAILABLE	N_A	1	22	3	0
		2015/ 3021/ 6	Househol d / domestic kitchen	Bakery products	N_A	Analytical epidemiologic al evidence	Househ old	Household	Not Available	NOT AVAILABLE	N_A	1	8	2	0
		2015/ 3209/ 2	Househol d / domestic kitchen	Mixed food	N_A	Analytical epidemiologic al evidence\$Det ection of causative agent in food vehicle or its component - Detection of indistinguisha ble causative agent in humans	Househ old	Household	Not Available	NOT AVAILABLE	N_A	1	12	7	0

Causative agent	Other Causative Agent	FBO nat. code	Outbreak type	Food vehicle	More food vehicle info	Nature of evidence	Setting	Place of origin of problem	Origin of food vehicle	Contributory factors	Comment	N outbreak	N human s cases		N o. deaths
Salmonell a Enteritidis	unknown	2016/ 0610/ 1	General	Other, mixed or unspecified poultry meat and products thereof	N_A	Descriptive epidemiologic al evidence	Restaur ant or Cafe or Pub or Bar or Hotel or Catering service	Restaurant or Cafe or Pub or Bar or Hotel or Catering service	Not Available	NOT AVAILABLE	N_A	1	11	6	0
		2016/ 1815/ 1	Househol d / domestic kitchen	Other, mixed or unspecified poultry meat and products thereof	N_A	Descriptive epidemiologic al evidence	Househ old	Household	Not Available	NOT AVAILABLE	N_A	1	3	3	0
		2016/ 3002/ 1	General	Fish and fish products	N_A	Detection of causative agent in food vehicle or its component - Detection of indistinguisha ble causative agent in humans	Others	Restaurant or Cafe or Pub or Bar or Hotel or Catering service	Not Available	NOT AVAILABLE	N_A	1	21	13	0
Staphyloc occus aureus	unknown	2015/ 0219/ 1	General	Mixed food	A01QR	Analytical epidemiologic al evidence\$Det ection of causative agent in food chain or its environment - Symptoms and onset of illness pathognomon ic to causative agent \$Detecti on of causative agent in food vehicle or its component - Symptoms and onset of illness pathognomon ic to causative agent	Hospital or medical care facility	Restaurant or Cafe or Pub or Bar or Hotel or Catering service	Not Available	NOT AVAILABLE	N_A	1	24	0	0

Causative agent	Other Causative Agent	FBO nat. code	Outbreak type	Food vehicle	More food vehicle info	Nature of evidence	Setting	Place of origin of problem	Origin of food vehicle	Contributory factors	Comment	N outbreak	N humar s cases		N o. deaths
Trichinella , unspecifie d sp.		2015/ 0803/ 1	Househol d / domestic kitchen	Meat and meat products	N_A	Analytical epidemiologic al evidence\$De scriptive epidemiologic al evidence\$Det ection of causative agent in food chain or its environment - Symptoms and onset of illness pathognomon ic to causative agent in food vehicle or its component - Symptoms and onset of illness pathognomon ic to causative agent in food vehicle or its component - Symptoms and onset of illness pathognomon ic to causative agent	Househ old	Others	Not Available	NOT AVAILABLE	N_A	1	12	3	0
Unknown	unknown	2015/ 0811/ 1	Househol d / domestic kitchen	Vegetables and juices and other products thereof	B09747B	Descriptive epidemiologic al evidence	Househ old	Household	Not Available	NOT AVAILABLE	N_A	1	5	0	0
		2015/ 1609/ 1	General	Meat and meat products	N_A	Analytical epidemiologic al evidence	Hospital or medical care facility	unknown	Not Available	NOT AVAILABLE	N_A	1	21	20	0
		2015/ 2005/ 2	General	Eggs and egg products	N_A	Analytical epidemiologic al evidence	Restaur ant or Cafe or Pub or Bar or Hotel or Catering service	Restaurant or Cafe or Pub or Bar or Hotel or Catering service	Not Available	NOT AVAILABLE	N_A	1	23	1	0
		2015/ 2204/ 2	Househol d / domestic kitchen	Fish and fish products	N_A	Analytical epidemiologic al evidence	Househ old	Others	Not Available	NOT AVAILABLE	N_A	1	6	0	0

Weak Foodborne Outbreaks: detailed data

Causative agent	Other Causative Agent	FBO nat. code	Outbreak type	Food vehicle	More food vehicle info	Nature of evidence	Setting	Place of origin of problem	Origin of foo	d Contributory factors	Comment	N outbreaks	N human cases		N p. deaths
Campylob acter	unknown	2015/ 1262/ 5	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	2	0	0
Campylob acter jejuni	unknown	2015/ 2461/ 4	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	2	0	0
		2015/ 3021/ 2	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	2	2	0
Clostridiu m	unknown	2015/ 1061/ 3	General	Unknown	N_A	Unknown	Hospital or medical care facility	unknown	Not Available	NOT AVAILABLE	N_A	1	3	3	0
Clostridiu m botulinum	unknown	2015/ 1422/ 2	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	2	2	0
Enterotoxi n, unspecifie d	unknown	2015/ 3205/ 5	General	Unknown	N_A	Detection of causative agent in food chain or its environment - Symptoms and onset of illness pathognomonic to causative agent	Others	unknown	Not Available	NOT AVAILABLE	N_A	1	12	0	0
Giardia	unknown	2015/ 2002/ 10	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	2	0	0
		2015/ 2002/ 12	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	2	0	0
		2015/ 2002/ 13	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	2	0	0
		2015/ 2002/ 2	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	2	0	0

Causative agent	Other Causative Agent	FBO nat. code	Outbreak type	Food vehicle	More food vehicle info	Nature of evidence	Setting	Place of origin of problem	Origin of food	I Contributory factors	Comment	N outbreaks	N humai cases		
Giardia	unknown	2015/ 2002/ 20	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	2	0	0
		2015/ 2002/ 21	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	2	0	0
		2015/ 2002/ 3	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	2	0	0
		2015/ 2002/ 4	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	3	0	0
		2015/ 2002/ 5	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	2	0	0
		2015/ 2002/ 6	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	2	0	0
		2015/ 2002/ 7	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	2	0	0
		2015/ 2002/ 8	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	2	0	0
		2015/ 2002/ 9	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	2	1	0
		2015/ 2011/ 1	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	2	2	0
Giardia intestinali s	unknown	2015/ 2011/ 2	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	2	2	0
Hepatovir us A	unknown	2015/ 1061/ 9	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	2	2	0

Causative agent	Other Causative Agent	FBO nat. code	Outbreak type	Food vehicle	More food vehicle info	Nature of evidence	Setting	Place of origin of problem	Origin of foo vehicle	d Contributory factors	Comment	N outbreaks	N humar cases		N p. deaths
Hepatovir us A	unknown	2015/ 1206/ 2	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	3	3	0
		2015/ 2462/ 21	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	2	1	0
Norovirus	Calicivirus - norovirus (Norwalk- like virus)	2016/ 3002/ 2	General	Unknown	N_A	Unknown	Restauran t or Cafe or Pub or Bar or Hotel or Catering service	unknown	Not Available	NOT AVAILABLE	N_A	1	55	1	0
	unknown	2014/ 1206/ 9	General	Unknown	N_A	Unknown	School or kindergart en	unknown	Not Available	NOT AVAILABLE	N_A	1	10	0	0
		2015/ 0407/ 3	General	Unknown	N_A	Unknown	Hospital or medical care facility	unknown	Not Available	NOT AVAILABLE	N_A	1	17	2	0
		2015/ 0414/ 1	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	3	3	0
		2015/ 0462/ 5	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	2	2	0
		2015/ 0463/ 13	General	Unknown	N_A	Unknown	Hospital or medical care facility	unknown	Not Available	NOT AVAILABLE	N_A	1	14	0	0
		2015/ 0463/ 7	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	4	2	0
		2015/ 0611/ 1	General	Unknown	N_A	Unknown	Camp or picnic	unknown	Not Available	NOT AVAILABLE	N_A	1	6	4	0
		2015/ 0663/ 2	General	Unknown	N_A	Unknown	Hospital or medical care facility	unknown	Not Available	NOT AVAILABLE	N_A	1	15	13	0

Causative agent	Other Causative Agent	FBO nat. code	Outbreak type	Food vehicle	More food vehicle info	Nature of evidence	Setting	Place of origin of problem	Origin of food	Contributory factors	Comment	N outbreaks	N human cases	N hosp	N o. deaths
Norovirus	unknown	2015/ 0663/ 3	General	Unknown	N_A	Unknown	Hospital or medical care facility	unknown	Not Available	NOT AVAILABLE	N_A	1	9	9	0
		2015/ 0663/ 5	General	Unknown	N_A	Unknown	Hospital or medical care facility	unknown	Not Available	NOT AVAILABLE	N_A	1	41	40	0
		2015/ 0806/ 1	General	Unknown	N_A	Unknown	Others	unknown	Not Available	NOT AVAILABLE	N_A	1	56	3	0
		2015/ 1206/ 15	General	Unknown	N_A	Unknown	Hospital or medical care facility	unknown	Not Available	NOT AVAILABLE	N_A	1	7	7	0
		2015/ 1206/ 5	General	Unknown	N_A	Unknown	Hospital or medical care facility	unknown	Not Available	NOT AVAILABLE	N_A	1	11	11	0
		2015/ 1206/ 6	Unknown	Unknown	N_A	Unknown	Unknown	unknown	Not Available	NOT AVAILABLE	N_A	1	19	19	0
		2015/ 1217/ 1	General	Unknown	N_A	Unknown	Hospital or medical care facility	unknown	Not Available	NOT AVAILABLE	N_A	1	33	0	0
		2015/ 1262/ 4	General	Unknown	N_A	Unknown	Hospital or medical care facility	unknown	Not Available	NOT AVAILABLE	N_A	1	23	1	0
		2015/ 1418/ 4	General	Unknown	N_A	Unknown	Restauran t or Cafe or Pub or Bar or Hotel or Catering service	unknown	Not Available	NOT AVAILABLE	N_A	1	22	0	0
		2015/ 1435/ 4	General	Unknown	N_A	Unknown	Others	unknown	Not Available	NOT AVAILABLE	N_A	1	5	0	0
		2015/ 1465/ 2	General	Unknown	N_A	Unknown	Restauran t or Cafe or Pub or Bar or Hotel or Catering service	unknown	Not Available	NOT AVAILABLE	N_A	1	2	0	0

Causative agent	Other Causative Agent	FBO nat. code	Outbreak type	Food vehicle	More food vehicle info	Nature of evidence	Setting	Place of origin of problem	Origin of food	d Contributory factors	Comment	N outbreaks	N human cases		
Norovirus	unknown	2015/ 1465/ 31	General	Unknown	N_A	Unknown	Hospital or medical care facility	unknown	Not Available	NOT AVAILABLE	N_A	1	9	0	0
		2015/ 1465/ 34	General	Unknown	N_A	Unknown	Hospital or medical care facility	unknown	Not Available	NOT AVAILABLE	N_A	1	22	0	0
		2015/ 1465/ 35	General	Unknown	N_A	Unknown	Hospital or medical care facility	unknown	Not Available	NOT AVAILABLE	N_A	1	11	0	0
		2015/ 1607/ 1	General	Unknown	N_A	Unknown	Others	unknown	Not Available	NOT AVAILABLE	N_A	1	17	3	0
		2015/ 1607/ 3	General	Unknown	N_A	Unknown	Restauran t or Cafe or Pub or Bar or Hotel or Catering service	unknown	Not Available	NOT AVAILABLE	N_A	1	61	5	0
		2015/ 1807/ 9	General	Unknown	N_A	Unknown	Hospital or medical care facility	unknown	Not Available	NOT AVAILABLE	N_A	1	85	0	0
		2015/ 2002/ 19	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	4	2	0
		2015/ 2205/ 3	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	5	1	0
		2015/ 2207/ 4	General	Unknown	N_A	Unknown	School or kindergart en	unknown	Not Available	NOT AVAILABLE	N_A	1	21	0	0
		2015/ 2213/ 3	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	9	0	0
		2015/ 2215/ 10	General	Unknown	N_A	Unknown	Hospital or medical care facility	unknown	Not Available	NOT AVAILABLE	N_A	1	20	0	0

Causative agent	Other Causative Agent	FBO nat. code	Outbreak type	Food vehicle	More food vehicle info	Nature of evidence	Setting	Place of origin of problem	Origin of food	I Contributory factors	Comment	N outbreaks	N humar cases		
Norovirus	unknown	2015/ 2604/ 5	General	Unknown	N_A	Unknown	Restauran t or Cafe or Pub or Bar or Hotel or Catering service	unknown	Not Available	NOT AVAILABLE	N_A	1	63	19	0
		2015/ 3024/ 1	General	Unknown	N_A	Unknown	Residentia I institution (nursing home or prison or boarding school)	unknown	Not Available	NOT AVAILABLE	N_A	1	98	0	0
		2015/ 3213/ 2	General	Unknown	N_A	Unknown	Hospital or medical care facility	unknown	Not Available	NOT AVAILABLE	N_A	1	141	4	0
		2016/ 0463/ 2	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	2	2	0
		2016/ 1262/ 1	General	Unknown	N_A	Unknown	Restauran t or Cafe or Pub or Bar or Hotel or Catering service	unknown	Not Available	NOT AVAILABLE	N_A	1	15	0	0
		2016/ 1263/ 1	General	Unknown	N_A	Unknown	Hospital or medical care facility	unknown	Not Available	NOT AVAILABLE	N_A	1	9	9	0
		2016/ 3021/ 2	General	Unknown	N_A	Unknown	School or kindergart en	unknown	Not Available	NOT AVAILABLE	N_A	1	69	3	0
Rotavirus	Unknown	2015/ 2462/ 15	General	Unknown	N_A	Unknown	Hospital or medical care facility	unknown	Not Available	NOT AVAILABLE	N_A	1	4	4	0
	unknown	2015/ 0408/ 1	General	Unknown	N_A	Unknown	School or kindergart en	unknown	Not Available	NOT AVAILABLE	N_A	1	9	2	0
		2015/ 0461/ 1	General	Unknown	N_A	Unknown	Hospital or medical care facility	unknown	Not Available	NOT AVAILABLE	N_A	1	5	5	0

Causative agent	Other Causative Agent	FBO nat. code	Outbreak type	Food vehicle	More food vehicle info	Nature of evidence	Setting	Place of origin of problem	Origin of foo	od Contributory factors	Comment	N outbreaks	N huma case		N sp. deaths
Rotavirus	unknown	2015/ 0461/ 2	General	Unknown	N_A	Unknown	Hospital or medical care facility	unknown	Not Available	NOT AVAILABLE	N_A	1	3	3	0
		2015/ 0461/ 3	General	Unknown	N_A	Unknown	Hospital or medical care facility	unknown	Not Available	NOT AVAILABLE	N_A	1	3	3	0
		2015/ 0463/ 11	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	3	2	0
		2015/ 0463/ 15	General	Unknown	N_A	Unknown	Hospital or medical care facility	unknown	Not Available	NOT AVAILABLE	N_A	1	5	4	0
		2015/ 0463/ 4	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	2	2	0
		2015/ 0463/ 5	General	Unknown	N_A	Unknown	School or kindergart en	unknown	Not Available	NOT AVAILABLE	N_A	1	20	3	0
		2015/ 0463/ 6	General	Unknown	N_A	Unknown	Hospital or medical care facility	unknown	Not Available	NOT AVAILABLE	N_A	1	2	0	0
		2015/ 0463/ 9	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	2	2	0
		2015/ 1002/ 1	General	Unknown	N_A	Unknown	Hospital or medical care facility	unknown	Not Available	NOT AVAILABLE	N_A	1	5	5	0
		2015/ 1005/ 1	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	3	2	0
		2015/ 1061/ 2	General	Unknown	N_A	Unknown	Hospital or medical care facility	unknown	Not Available	NOT AVAILABLE	N_A	1	2	2	0
		2015/ 1201/ 2	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	5	0	0

Causative agent	Other Causative Agent	FBO nat. code	Outbreak type	Food vehicle	More food vehicle info	Nature of evidence	Setting	Place of origin of problem	Origin of foo	od Contributory factors	Comment	N outbreaks	N huma cases		N p. deaths
Rotavirus	unknown	2015/ 1205/ 2	General	Unknown	N_A	Unknown	Hospital or medical care facility	unknown	Not Available	NOT AVAILABLE	N_A	1	22	1	0
		2015/ 1218/ 1	General	Unknown	N_A	Unknown	Hospital or medical care facility	unknown	Not Available	NOT AVAILABLE	N_A	1	10	5	0
		2015/ 1262/ 2	General	Unknown	N_A	Unknown	Others	unknown	Not Available	NOT AVAILABLE	N_A	1	17	0	0
		2015/ 2213/ 2	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	4	2	0
		2015/ 2469/ 6	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	2	2	0
		2015/ 3214/ 3	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	3	2	0
		2015/ 3262/ 1	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	3	3	0
		2015/ 3262/ 2	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	6	3	0
		2015/ 3262/ 3	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	5	2	0
		2015/ 3262/ 5	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	2	2	0
		2015/ 3262/ 6	General	Unknown	N_A	Unknown	School or kindergart en	unknown	Not Available	NOT AVAILABLE	N_A	1	4	3	0
		2015/ 3262/ 7	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	5	2	0

Causative agent	Other Causative Agent	FBO nat. code	Outbreak type	Food vehicle	More food vehicle info	Nature of evidence	Setting	Place of origin of problem	Origin of food	I Contributory factors	Comment	N outbreaks	N humai cases		N p. deaths
Rotavirus	unknown	2016/ 2469/ 7	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	2	2	0
Salmonell a	Rotavirus	2015/ 1201/ 3	General	Unknown	N_A	Unknown	Restauran t or Cafe or Pub or Bar or Hotel or Catering service	unknown	Not Available	NOT AVAILABLE	N_A	1	20	2	0
	unknown	2015/ 0407/ 1	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	3	2	0
		2015/ 0662/ 1	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	2	2	0
		2015/ 1005/ 2	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	2	2	0
		2015/ 1061/ 10	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	2	2	0
		2015/ 1061/ 6	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	2	2	0
		2015/ 1061/ 7	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	2	2	0
		2015/ 1061/ 8	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	2	2	0
		2015/ 1206/ 3	General	Unknown	N_A	Unknown	School or kindergart en	unknown	Not Available	NOT AVAILABLE	N_A	1	4	0	0
		2015/ 1206/ 9	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	4	0	0

Causative agent	Other Causative Agent	FBO nat. code	Outbreak type	Food vehicle	More food vehicle info	Nature of evidence	Setting	Place of origin of problem	Origin of foo	od Contributory factors	Comment	N outbreaks	N human cases		
Salmonell a	unknown	2015/ 1418/ 3	General	Unknown	N_A	Unknown	Camp or picnic	unknown	Not Available	NOT AVAILABLE	N_A	1	13	0	0
		2015/ 1607/ 2	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	7	5	0
		2015/ 1803/ 2	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	2	2	0
		2015/ 2002/ 16	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	8	3	0
		2015/ 2062/ 1	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	3	3	0
		2015/ 2062/ 2	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	4	4	0
		2015/ 2201/ 2	Unknown	Unknown	N_A	Unknown	Unknown	unknown	Not Available	NOT AVAILABLE	N_A	1	19	8	0
		2015/ 2207/ 2	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	2	1	0
		2015/ 2215/ 2	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	2	2	0
		2015/ 2401/ 2	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	1	0	0
		2015/ 2401/ 7	Unknown	Unknown	N_A	Unknown	Unknown	unknown	Not Available	NOT AVAILABLE	N_A	1	3	3	0
		2015/ 2401/ 8	Unknown	Unknown	N_A	Unknown	Unknown	unknown	Not Available	NOT AVAILABLE	N_A	1	2	0	0
		2015/ 2477/ 8	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	6	6	0

Causative agent	Other Causative Agent	FBO nat. code	Outbreak type	Food vehicle	More food vehicle info	Nature of evidence	Setting	Place of origin of problem	Origin of foo	od Contributory factors	Comment	N outbreaks	N humai cases		N p. deaths
Salmonell a	unknown	2015/ 3213/ 3	General	Unknown	N_A	Unknown	School or kindergart en	unknown	Not Available	NOT AVAILABLE	N_A	1	17	4	0
		2016/ 1005/ 1	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	2	2	0
		2016/ 2062/ 1	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	3	2	0
Salmonell a enterica, subspecie	unknown	2015/ 1206/ 16	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	3	1	0
s enterica		2015/ 3211/ 4	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	2	0	0
Salmonell a Enteritidis	Salmonella	2015/ 0401/ 1	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	2	2	0
		2015/ 0402/ 1	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	2	2	0
		2015/ 0405/ 1	General	Unknown	N_A	Unknown	Others	unknown	Not Available	NOT AVAILABLE	N_A	1	4	3	0
		2015/ 2204/ 5	General	Unknown	N_A	Unknown	School or kindergart en	unknown	Not Available	NOT AVAILABLE	N_A	1	8	1	0
		2015/ 2205/ 2	General	Unknown	N_A	Unknown	School or kindergart en	unknown	Not Available	NOT AVAILABLE	N_A	1	18	2	0
	Unknown	2015/ 1611/ 4	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	2	2	0
		2015/ 2462/ 20	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	2	2	0
	unknown	2015/ 0201/ 1	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	5	5	0

Causative agent	Other Causative Agent	FBO nat. code	Outbreak type	Food vehicle	More food vehicle info	Nature of evidence	Setting	Place of origin of problem	Origin of food	Contributory factors	Comment	N outbreaks	N human cases		N o. deaths
Salmonell a Enteritidis	unknown	2015/ 0212/ 1	General	Unknown	N_A	Unknown	Others	unknown	Not Available	NOT AVAILABLE	N_A	1	27	11	0
		2015/ 0216/ 1	General	Unknown	N_A	Unknown	Restauran t or Cafe or Pub or Bar or Hotel or Catering service	unknown	Not Available	NOT AVAILABLE	N_A	1	42	16	0
		2015/ 0223/ 2	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	3	2	0
		2015/ 0223/ 3	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	3	1	0
		2015/ 0223/ 4	General	Unknown	N_A	Unknown	School or kindergart en	unknown	Not Available	NOT AVAILABLE	N_A	1	3	0	0
		2015/ 0416/ 1	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	4	3	0
		2015/ 0419/ 1	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	2	1	0
		2015/ 0461/ 8	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	7	4	0
		2015/ 0461/ 9	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	3	3	0
		2015/ 0462/ 3	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	3	2	0
		2015/ 0463/ 10	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	6	0	0

Causative agent	Other Causative Agent	FBO nat. code	Outbreak type	Food vehicle	More food vehicle info	Nature of evidence	Setting	Place of origin of problem	Origin of food	d Contributory factors	Comment	N outbreaks	N huma cases		
Salmonell a Enteritidis	unknown	2015/ 0463/ 16	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	3	3	0
		2015/ 0613/ 2	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	3	3	0
		2015/ 0613/ 3	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	2	2	0
		2015/ 0614/ 1	General	Unknown	N_A	Unknown	School or kindergart en	unknown	Not Available	NOT AVAILABLE	N_A	1	33	8	0
		2015/ 0614/ 3	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	2	0	0
		2015/ 0614/ 4	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	3	3	0
		2015/ 0616/ 2	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	2	1	0
		2015/ 0616/ 3	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	2	1	0
		2015/ 0663/ 14	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	3	1	0
		2015/ 0806/ 2	General	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	15	5	0
		2015/ 0810/ 1	Househol d / domestic kitchen	Unknown	N_A	Detection of causative agent in food chain or its environment - Detection of indistinguishable causative agent in humans	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	4	2	0
		2015/ 1004/ 1	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	5	1	0

Causative agent	Other Causative Agent	FBO nat. code	Outbreak type	Food vehicle	More food vehicle info	Nature of evidence	Setting	Place of origin of problem	Origin of foo	od Contributory factors	Comment	N outbreaks	N humar cases		
Salmonell a Enteritidis	unknown	2015/ 1020/ 2	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	15	9	0
		2015/ 1201/ 5	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	3	0	0
		2015/ 1202/ 1	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	2	2	0
		2015/ 1202/ 2	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	4	0	0
		2015/ 1206/ 10	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	4	3	0
		2015/ 1206/ 12	General	Unknown	N_A	Unknown	School or kindergart en	Restauran t or Cafe or Pub or Bar or Hotel or Catering service	Not Available	NOT AVAILABLE	N_A	1	20	2	0
		2015/ 1208/ 1	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	5	1	0
		2015/ 1208/ 3	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	2	2	0
		2015/ 1218/ 3	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	Househol d	Not Available	NOT AVAILABLE	N_A	1	2	2	0
		2015/ 1407/ 1	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	3	3	0

Causative agent	Other Causative Agent	FBO nat. code	Outbreak type	Food vehicle	More food vehicle info	Nature of evidence	Setting	Place of origin of problem	Origin of foo	od Contributory factors	Comment	N outbreaks	N humai cases		
Salmonell a Enteritidis	unknown	2015/ 1407/ 2	General	Unknown	N_A	Unknown	Restauran t or Cafe or Pub or Bar or Hotel or Catering service	unknown	Not Available	NOT AVAILABLE	N_A	1	6	6	0
		2015/ 1408/ 1	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	7	2	0
		2015/ 1420/ 1	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	3	2	0
		2015/ 1422/ 1	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	3	2	0
		2015/ 1465/ 1	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	2	2	0
		2015/ 1465/ 12	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	2	0	0
		2015/ 1465/ 13	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	2	1	0
		2015/ 1465/ 14	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	2	1	0
		2015/ 1465/ 20	General	Unknown	N_A	Unknown	School or kindergart en	unknown	Not Available	NOT AVAILABLE	N_A	1	91	9	0
		2015/ 1465/ 21	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	2	2	0
		2015/ 1465/ 27	General	Unknown	N_A	Unknown	Restauran t or Cafe or Pub or Bar or Hotel or Catering service	unknown	Not Available	NOT AVAILABLE	N_A	1	4	3	0

Causative agent	Other Causative Agent	FBO nat. code	Outbreak type	Food vehicle	More food vehicle info	Nature of evidence	Setting	Place of origin of problem	Origin of foo	d Contributory factors	Comment	N outbreaks	N humai cases		
Salmonell a Enteritidis	unknown	2015/ 1601/ 1	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	2	2	0
		2015/ 1604/ 2	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	5	3	0
		2015/ 1802/ 2	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	2	1	0
		2015/ 1807/ 7	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	2	2	0
		2015/ 1807/ 8	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	3	1	0
		2015/ 1814/ 1	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	4	3	0
		2015/ 1816/ 2	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	2	2	0
		2015/ 2207/ 1	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	5	0	0
		2015/ 2208/ 1	General	Unknown	N_A	Unknown	Restauran t or Cafe or Pub or Bar or Hotel or Catering service	unknown	Not Available	NOT AVAILABLE	N_A	1	8	1	0
		2015/ 2214/ 1	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	4	0	0
		2015/ 2215/ 4	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	2	2	0

Causative agent	Other Causative Agent	FBO nat. code	Outbreak type	Food vehicle	More food vehicle info	Nature of evidence	Setting	Place of origin of problem	Origin of foo	d Contributory factors	Comment	N outbreaks	N human cases		
Salmonell a Enteritidis	unknown	2015/ 2215/ 5	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	2	2	0
		2015/ 2215/ 7	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	4	2	0
		2015/ 2215/ 8	General	Unknown	N_A	Unknown	Restauran t or Cafe or Pub or Bar or Hotel or Catering service	unknown	Not Available	NOT AVAILABLE	N_A	1	2	2	0
		2015/ 2263/ 1	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	2	1	0
		2015/ 2407/ 7	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	Househol d	Not Available	NOT AVAILABLE	N_A	1	5	2	0
		2015/ 2461/ 2	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	2	0	0
		2015/ 2461/ 3	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	2	2	0
		2015/ 2462/ 17	General	Unknown	N_A	Unknown	Restauran t or Cafe or Pub or Bar or Hotel or Catering service	unknown	Not Available	NOT AVAILABLE	N_A	1	2	1	0
		2015/ 2462/ 18	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	5	5	0
		2015/ 2464/ 3	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	3	3	0
		2015/ 2475/ 4	General	Unknown	N_A	Unknown	School or kindergart en	unknown	Not Available	NOT AVAILABLE	N_A	1	9	3	0
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Causative agent	Other Causative Agent	FBO nat. code	Outbreak type	Food vehicle	More food vehicle info	Nature of evidence	Setting	Place of origin of problem	Origin of foo	od Contributory factors	Comment	N outbreaks	N humar cases		
Salmonell a Enteritidis	unknown	2015/ 2604/ 10	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	4	0	0
		2015/ 2604/ 9	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	2	2	0
		2015/ 2607/ 12	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	2	2	0
		2015/ 2810/ 3	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	4	2	0
		2015/ 2810/ 4	General	Unknown	N_A	Unknown	Restauran t or Cafe or Pub or Bar or Hotel or Catering service	unknown	Not Available	NOT AVAILABLE	N_A	1	15	4	0
		2015/ 3008/ 1	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	8	1	0
		2015/ 3012/ 1	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	5	5	0
		2015/ 3014/ 1	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	3	2	0
		2015/ 3021/ 1	General	Unknown	N_A	Unknown	School or kindergart en	unknown	Not Available	NOT AVAILABLE	N_A	1	59	2	0
		2015/ 3021/ 3	General	Unknown	N_A	Unknown	Hospital or medical care facility	unknown	Not Available	NOT AVAILABLE	N_A	1	2	2	0
		2015/ 3024/ 2	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	3	2	0

Causative agent	Other Causative Agent	FBO nat. code	Outbreak type	Food vehicle	More food vehicle info	Nature of evidence	Setting	Place of origin of problem	Origin of foo	od Contributory factors	Comment	N outbreaks	N humar cases		
Salmonell a Enteritidis	unknown	2015/ 3027/ 2	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	3	1	0
		2015/ 3027/ 3	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	8	2	0
		2015/ 3211/ 1	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	2	1	0
		2015/ 3211/ 3	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	3	2	0
		2015/ 3215/ 2	General	Unknown	N_A	Unknown	Restauran t or Cafe or Pub or Bar or Hotel or Catering service	unknown	Not Available	NOT AVAILABLE	N_A	1	14	0	0
		2015/ 3262/ 9	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	2	1	0
		2016/ 1206/ 12	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	3	2	0
		2016/ 1206/ 14	General	Unknown	N_A	Unknown	School or kindergart en	unknown	Not Available	NOT AVAILABLE	N_A	1	10	2	0
		2016/ 1437/ 1	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	5	5	0
		2016/ 1437/ 2	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	5	5	1
Salmonell a Hadar	unknown	2015/ 1462/ 2	General	Unknown	N_A	Unknown	Hospital or medical care facility	unknown	Not Available	NOT AVAILABLE	N_A	1	4	1	0

Causative agent	Other Causative Agent	FBO nat. code	Outbreak type	Food vehicle	More food vehicle info	Nature of evidence	Setting	Place of origin of problem	Origin of foo	d Contributory factors	Comment	N outbreaks	N human cases		N p. deaths
Salmonell a Infantis	unknown	2015/ 1465/ 25	General	Unknown	N_A	Unknown	Restauran t or Cafe or Pub or Bar or Hotel or Catering service	unknown	Not Available	NOT AVAILABLE	N_A	1	23	2	0
Salmonell a Typhimuri um	unknown	2015/ 3214/ 1	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	3	2	0
Staphyloc occus aureus	unknown	2015/ 1404/ 2	General	Unknown	N_A	Unknown	Others	unknown	Not Available	NOT AVAILABLE	N_A	1	82	54	0
Trichinella , unspecifie d sp.	unknown	2015/ 1462/ 3	Househol d / domestic kitchen	Meat and meat products	N_A	Detection of causative agent in food vehicle or its component - Symptoms and onset of illness pathognomonic to causative agent	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	10	7	0
Unknown	unknown	2014/ 0602/ 8	General	Unknown	N_A	Unknown	Residentia I institution (nursing home or prison or boarding school)	unknown	Not Available	NOT AVAILABLE	N_A	1	5	3	0
		2014/ 2002/ 3	General	Unknown	N_A	Unknown	Restauran t or Cafe or Pub or Bar or Hotel or Catering service	unknown	Not Available	NOT AVAILABLE	N_A	1	15	0	0
		2015/ 0212/ 2	General	Unknown	N_A	Unknown	Residentia I institution (nursing home or prison or boarding school)	unknown	Not Available	NOT AVAILABLE	N_A	1	56	0	0
		2015/ 0220/ 1	General	Unknown	N_A	Unknown	Camp or picnic	unknown	Not Available	NOT AVAILABLE	N_A	1	59	1	0
		2015/ 0261/ 1	General	Unknown	N_A	Unknown	Others	unknown	Not Available	NOT AVAILABLE	N_A	1	21	12	0

Causative agent	Other Causative Agent	FBO nat. code	Outbreak type	Food vehicle	More food vehicle info	Nature of evidence	Setting	Place of origin of problem	Origin of food	Contributory factors	Comment	N outbreak	N huma s cases		N p. deaths
Unknown	unknown	2015/ 0401/ 2	General	Unknown	N_A	Unknown	Restauran t or Cafe or Pub or Bar or Hotel or Catering service	unknown	Not Available	NOT AVAILABLE	N_A	1	2	2	0
		2015/ 0407/ 2	General	Unknown	N_A	Unknown	Residentia I institution (nursing home or prison or boarding school)	unknown	Not Available	NOT AVAILABLE	N_A	1	12	3	0
		2015/ 0409/ 1	General	Unknown	N_A	Unknown	Restauran t or Cafe or Pub or Bar or Hotel or Catering service	unknown	Not Available	NOT AVAILABLE	N_A	1	49	1	0
		2015/ 0614/ 5	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	4	3	0
		2015/ 0663/ 1	General	Unknown	N_A	Unknown	Hospital or medical care facility	unknown	Not Available	NOT AVAILABLE	N_A	1	22	14	0
		2015/ 0663/ 13	General	Unknown	N_A	Unknown	Hospital or medical care facility	unknown	Not Available	NOT AVAILABLE	N_A	1	12	12	0
		2015/ 0663/ 15	General	Unknown	N_A	Unknown	Hospital or medical care facility	unknown	Not Available	NOT AVAILABLE	N_A	1	194	134	0
		2015/ 0664/ 1	General	Unknown	N_A	Unknown	Others	unknown	Not Available	NOT AVAILABLE	N_A	1	3	3	0
		2015/ 0804/ 1	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	4	1	0
		2015/ 0806/ 3	General	Unknown	N_A	Unknown	Hospital or medical care facility	unknown	Not Available	NOT AVAILABLE	N_A	1	39	1	0

Causative agent	Other Causative Agent	FBO nat. code	Outbreak type	Food vehicle	More food vehicle info	Nature of evidence	Setting	Place of origin of problem	Origin of foo	od Contributory factors	Comment	N outbreaks	N humar cases		
Unknown	unknown	2015/ 0810/ 2	General	Unknown	N_A	Unknown	Restauran t or Cafe or Pub or Bar or Hotel or Catering service	unknown	Not Available	NOT AVAILABLE	N_A	1	9	0	0
		2015/ 0862/ 1	General	Unknown	N_A	Unknown	Residentia I institution (nursing home or prison or boarding school)	unknown	Not Available	NOT AVAILABLE	N_A	1	107	0	0
		2015/ 0862/ 3	General	Unknown	N_A	Unknown	Hospital or medical care facility	unknown	Not Available	NOT AVAILABLE	N_A	1	14	0	0
		2015/ 1012/ 1	General	Unknown	N_A	Unknown	Hospital or medical care facility	unknown	Not Available	NOT AVAILABLE	N_A	1	19	19	0
		2015/ 1013/ 1	General	Unknown	N_A	Unknown	Restauran t or Cafe or Pub or Bar or Hotel or Catering service	unknown	Not Available	NOT AVAILABLE	N_A	1	36	0	0
		2015/ 1017/ 1	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	6	1	0
		2015/ 1201/ 4	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	4	0	0
		2015/ 1202/ 3	General	Unknown	N_A	Unknown	Residentia I institution (nursing home or prison or boarding school)	unknown	Not Available	NOT AVAILABLE	N_A	1	17	1	0

Causative agent	Other Causative Agent	FBO nat. code	Outbreak type	Food vehicle	More food vehicle info	Nature of evidence	Setting	Place of origin of problem	Origin of food	I Contributory factors	Comment	N outbreaks	N human cases		N o. deaths
Unknown	unknown	2015/ 1206/ 11	General	Unknown	N_A	Unknown	Residentia I institution (nursing home or prison or boarding school)	unknown	Not Available	NOT AVAILABLE	N_A	1	14	5	0
		2015/ 1206/ 14	General	Unknown	N_A	Unknown	Restauran t or Cafe or Pub or Bar or Hotel or Catering service	unknown	Not Available	NOT AVAILABLE	N_A	1	9	0	0
		2015/ 1206/ 4	General	Unknown	N_A	Unknown	Hospital or medical care facility	unknown	Not Available	NOT AVAILABLE	N_A	1	7	7	0
		2015/ 1206/ 8	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	7	0	0
		2015/ 1208/ 2	General	Unknown	N_A	Unknown	School or kindergart en	unknown	Not Available	NOT AVAILABLE	N_A	1	6	1	0
		2015/ 1211/ 1	General	Unknown	N_A	Unknown	Restauran t or Cafe or Pub or Bar or Hotel or Catering service	unknown	Not Available	NOT AVAILABLE	N_A	1	5	0	0
		2015/ 1215/ 1	General	Unknown	N_A	Unknown	Restauran t or Cafe or Pub or Bar or Hotel or Catering service	unknown	Not Available	NOT AVAILABLE	N_A	1	12	1	0
		2015/ 1217/ 2	General	Unknown	N_A	Unknown	Others	unknown	Not Available	NOT AVAILABLE	N_A	1	53	11	0
		2015/ 1217/ 3	General	Unknown	N_A	Unknown	Restauran t or Cafe or Pub or Bar or Hotel or Catering service	unknown	Not Available	NOT AVAILABLE	N_A	1	15	10	0

Causative agent	Other Causative Agent	FBO nat. code	Outbreak type	Food vehicle	More food vehicle info	Nature of evidence	Setting	Place of origin of problem	Origin of food	d Contributory factors	Comment	N outbreaks	N human cases		
Unknown	unknown	2015/ 1217/ 4	General	Unknown	N_A	Unknown	Restauran t or Cafe or Pub or Bar or Hotel or Catering service	unknown	Not Available	NOT AVAILABLE	N_A	1	49	0	0
		2015/ 1404/ 1	General	Unknown	N_A	Unknown	Hospital or medical care facility	unknown	Not Available	NOT AVAILABLE	N_A	1	7	0	0
		2015/ 1418/ 1	General	Unknown	N_A	Unknown	Hospital or medical care facility	unknown	Not Available	NOT AVAILABLE	N_A	1	45	0	0
		2015/ 1420/ 2	General	Unknown	N_A	Unknown	Hospital or medical care facility	unknown	Not Available	NOT AVAILABLE	N_A	1	16	0	0
		2015/ 1420/ 3	General	Unknown	N_A	Unknown	Hospital or medical care facility	unknown	Not Available	NOT AVAILABLE	N_A	1	15	0	0
		2015/ 1420/ 4	General	Unknown	N_A	Unknown	Others	unknown	Not Available	NOT AVAILABLE	N_A	1	27	0	0
		2015/ 1421/ 1	General	Unknown	N_A	Unknown	School or kindergart en	unknown	Not Available	NOT AVAILABLE	N_A	1	15	7	0
		2015/ 1465/ 17	General	Unknown	N_A	Unknown	Others	unknown	Not Available	NOT AVAILABLE	N_A	1	21	0	0
		2015/ 1465/ 22	General	Unknown	N_A	Unknown	Hospital or medical care facility	unknown	Not Available	NOT AVAILABLE	N_A	1	9	1	1
		2015/ 1465/ 29	General	Unknown	N_A	Unknown	Hospital or medical care facility	unknown	Not Available	NOT AVAILABLE	N_A	1	26	0	0
		2015/ 1465/ 32	General	Unknown	N_A	Unknown	Restauran t or Cafe or Pub or Bar or Hotel or Catering service	unknown	Not Available	NOT AVAILABLE	N_A	1	4	0	0

Causative agent	Other Causative Agent	FBO nat. code	Outbreak type	Food vehicle	More food vehicle info	Nature of evidence	Setting	Place of origin of problem	Origin of foo	od Contributory factors	Comment	N outbreak	N humar s cases		
Unknown	unknown	2015/ 1465/ 37	General	Unknown	N_A	Unknown	Hospital or medical care facility	unknown	Not Available	NOT AVAILABLE	N_A	1	484	0	0
		2015/ 1801/ 1	General	Unknown	N_A	Unknown	Others	unknown	Not Available	NOT AVAILABLE	N_A	1	14	0	0
		2015/ 1801/ 2	General	Unknown	N_A	Unknown	Others	unknown	Not Available	NOT AVAILABLE	N_A	1	8	6	0
		2015/ 1803/ 4	General	Unknown	N_A	Unknown	Others	unknown	Not Available	NOT AVAILABLE	N_A	1	9	0	0
		2015/ 1818/ 1	General	Unknown	N_A	Unknown	Residentia I institution (nursing home or prison or boarding school)	unknown	Not Available	NOT AVAILABLE	N_A	1	5	0	0
		2015/ 2002/ 11	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	2	0	0
		2015/ 2002/ 14	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	2	0	0
		2015/ 2002/ 15	General	Unknown	N_A	Unknown	Residentia I institution (nursing home or prison or boarding school)	unknown	Not Available	NOT AVAILABLE	N_A	1	69	1	0
		2015/ 2002/ 17	General	Unknown	N_A	Unknown	Restauran t or Cafe or Pub or Bar or Hotel or Catering service	unknown	Not Available	NOT AVAILABLE	N_A	1	12	1	0
		2015/ 2002/ 18	General	Unknown	N_A	Unknown	Restauran t or Cafe or Pub or Bar or Hotel or Catering service	unknown	Not Available	NOT AVAILABLE	N_A	1	11	0	0

Causative agent	Other Causative Agent	FBO nat. code	Outbreak type	Food vehicle	More food vehicle info	Nature of evidence	Setting	Place of origin of problem	Origin of foo	od Contributory factors	Comment	N outbreaks	N huma cases		
Unknown	unknown	2015/ 2204/ 1	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	2	2	0
		2015/ 2204/ 16	General	Unknown	N_A	Unknown	Others	unknown	Not Available	NOT AVAILABLE	N_A	1	25	0	0
		2015/ 2204/ 18	General	Unknown	N_A	Unknown	Hospital or medical care facility	unknown	Not Available	NOT AVAILABLE	N_A	1	44	34	0
		2015/ 2204/ 3	General	Unknown	N_A	Unknown	Restauran t or Cafe or Pub or Bar or Hotel or Catering service	unknown	Not Available	NOT AVAILABLE	N_A	1	2	0	0
		2015/ 2204/ 7	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	3	0	0
		2015/ 2205/ 4	General	Unknown	N_A	Unknown	Restauran t or Cafe or Pub or Bar or Hotel or Catering service	unknown	Not Available	NOT AVAILABLE	N_A	1	3	0	0
		2015/ 2206/ 1	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	36	3	0
		2015/ 2207/ 3	General	Unknown	N_A	Unknown	School or kindergart en	unknown	Not Available	NOT AVAILABLE	N_A	1	40	1	0
		2015/ 2210/ 1	General	Unknown	N_A	Unknown	Others	unknown	Not Available	NOT AVAILABLE	N_A	1	3	2	0
		2015/ 2211/ 1	General	Unknown	N_A	Unknown	Others	unknown	Not Available	NOT AVAILABLE	N_A	1	19	0	0
		2015/ 2215/ 6	General	Unknown	N_A	Unknown	School or kindergart en	unknown	Not Available	NOT AVAILABLE	N_A	1	7	1	0

Causative agent	Other Causative Agent	FBO nat. code	Outbreak type	Food vehicle	More food vehicle info	Nature of evidence	Setting	Place of origin of problem	Origin of foo	od Contributory factors	Comment	N outbreaks	N humar cases		N o. deaths
Unknown	unknown	2015/ 2263/ 2	General	Unknown	N_A	Unknown	Restauran t or Cafe or Pub or Bar or Hotel or Catering service	unknown	Not Available	NOT AVAILABLE	N_A	1	22	0	0
		2015/ 2263/ 3	General	Unknown	N_A	Unknown	Restauran t or Cafe or Pub or Bar or Hotel or Catering service	unknown	Not Available	NOT AVAILABLE	N_A	1	3	2	0
		2015/ 2263/ 4	General	Unknown	N_A	Unknown	Hospital or medical care facility	unknown	Not Available	NOT AVAILABLE	N_A	1	11	2	0
		2015/ 2401/ 6	General	Unknown	N_A	Unknown	Residentia I institution (nursing home or prison or boarding school)	unknown	Not Available	NOT AVAILABLE	N_A	1	36	0	0
		2015/ 2401/ 9	General	Unknown	N_A	Unknown	Hospital or medical care facility	unknown	Not Available	NOT AVAILABLE	N_A	1	22	12	0
		2015/ 2406/ 1	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	2	2	0
		2015/ 2415/ 1	General	Unknown	N_A	Unknown	Hospital or medical care facility	unknown	Not Available	NOT AVAILABLE	N_A	1	10	10	0
		2015/ 2417/ 1	General	Unknown	N_A	Unknown	Restauran t or Cafe or Pub or Bar or Hotel or Catering service	unknown	Not Available	NOT AVAILABLE	N_A	1	9	0	0
		2015/ 2417/ 6	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	9	1	0

Causative agent	Other Causative Agent	FBO nat. code	Outbreak type	Food vehicle	More food vehicle info	Nature of evidence	Setting	Place of origin of problem	Origin of food	Contributory factors	Comment	N outbreak	N humar s cases	n N hosj	N p. deaths
Unknown	unknown	2015/ 2462/ 8	General	Unknown	N_A	Unknown	Hospital or medical care facility	unknown	Not Available	NOT AVAILABLE	N_A	1	62	60	0
		2015/ 2464/ 2	General	Unknown	N_A	Unknown	Residentia I institution (nursing home or prison or boarding school)	unknown	Not Available	NOT AVAILABLE	N_A	1	9	4	0
		2015/ 2464/ 4	General	Unknown	N_A	Unknown	Residentia I institution (nursing home or prison or boarding school)	unknown	Not Available	NOT AVAILABLE	N_A	1	11	5	0
		2015/ 2472/ 2	General	Unknown	N_A	Unknown	Restauran t or Cafe or Pub or Bar or Hotel or Catering service	unknown	Not Available	NOT AVAILABLE	N_A	1	45	0	0
		2015/ 2475/ 2	General	Unknown	N_A	Unknown	Hospital or medical care facility	unknown	Not Available	NOT AVAILABLE	N_A	1	9	8	0
		2015/ 2475/ 3	General	Unknown	N_A	Unknown	School or kindergart en	unknown	Not Available	NOT AVAILABLE	N_A	1	9	3	0
		2015/ 2477/ 3	General	Unknown	N_A	Unknown	Hospital or medical care facility	unknown	Not Available	NOT AVAILABLE	N_A	1	4	4	0
		2015/ 2600/ 20	General	Unknown	N_A	Unknown	Hospital or medical care facility	unknown	Not Available	NOT AVAILABLE	N_A	1	6	6	0
		2015/ 2604/ 1	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	5	0	0

Causative agent	Other Causative Agent	FBO nat. code	Outbreak type	Food vehicle	More food vehicle info	Nature of evidence	Setting	Place of origin of problem	Origin of foo	od Contributory factors	Comment	N outbreaks	N human cases		
Unknown	unknown	2015/ 2604/ 4	General	Unknown	N_A	Unknown	Restauran t or Cafe or Pub or Bar or Hotel or Catering service	unknown	Not Available	NOT AVAILABLE	N_A	1	3	0	0
		2015/ 2607/ 15	General	Unknown	N_A	Unknown	Others	unknown	Not Available	NOT AVAILABLE	N_A	1	3	1	0
		2015/ 2607/ 16	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	2	2	0
		2015/ 2609/ 1	General	Unknown	N_A	Unknown	Restauran t or Cafe or Pub or Bar or Hotel or Catering service	unknown	Not Available	NOT AVAILABLE	N_A	1	69	3	0
		2015/ 2814/ 10	General	Unknown	N_A	Unknown	Others	unknown	Not Available	NOT AVAILABLE	N_A	1	5	0	0
		2015/ 2814/ 9	General	Unknown	N_A	Unknown	Others	unknown	Not Available	NOT AVAILABLE	N_A	1	7	0	0
		2015/ 3002/ 1	General	Unknown	N_A	Unknown	Others	unknown	Not Available	NOT AVAILABLE	N_A	1	2	2	0
		2015/ 3005/ 1	General	Unknown	N_A	Unknown	Restauran t or Cafe or Pub or Bar or Hotel or Catering service	unknown	Not Available	NOT AVAILABLE	N_A	1	25	0	0
		2015/ 3014/ 3	General	Unknown	N_A	Unknown	Restauran t or Cafe or Pub or Bar or Hotel or Catering service	unknown	Not Available	NOT AVAILABLE	N_A	1	15	0	0

Causative agent	Other Causative Agent	FBO nat. code	Outbreak type	Food vehicle	More food vehicle info	Nature of evidence	Setting	Place of origin of problem	Origin of foo	od Contributory factors	Comment	N outbreak	N humar s cases		N p. deaths
Unknown	unknown	2015/ 3014/ 4	General	Unknown	N_A	Unknown	Restauran t or Cafe or Pub or Bar or Hotel or Catering service	unknown	Not Available	NOT AVAILABLE	N_A	1	33	20	0
		2015/ 3021/ 4	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	5	0	0
		2015/ 3025/ 6	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	3	0	0
		2015/ 3031/ 1	General	Unknown	N_A	Unknown	Restauran t or Cafe or Pub or Bar or Hotel or Catering service	unknown	Not Available	NOT AVAILABLE	N_A	1	23	6	0
		2015/ 3201/ 1	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	2	2	0
		2015/ 3204/ 1	General	Unknown	N_A	Unknown	Restauran t or Cafe or Pub or Bar or Hotel or Catering service	unknown	Not Available	NOT AVAILABLE	N_A	1	15	0	0
		2015/ 3204/ 2	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	2	0	0
		2015/ 3204/ 3	General	Unknown	N_A	Unknown	School or kindergart en	unknown	Not Available	NOT AVAILABLE	N_A	1	5	0	0
		2015/ 3205/ 1	General	Unknown	N_A	Unknown	Others	unknown	Not Available	NOT AVAILABLE	N_A	1	6	0	0

Causative agent	Other Causative Agent	FBO nat. code	Outbreak type	Food vehicle	More food vehicle info	Nature of evidence	Setting	Place of origin of problem	Origin of food	I Contributory factors	Comment	N outbreaks	N humai cases		N p. deaths
Unknown	unknown	2015/ 3205/ 4	General	Unknown	N_A	Unknown	Restauran t or Cafe or Pub or Bar or Hotel or Catering service	unknown	Not Available	NOT AVAILABLE	N_A	1	24	0	0
		2015/ 3205/ 6	General	Unknown	N_A	Unknown	Others	unknown	Not Available	NOT AVAILABLE	N_A	1	4	0	0
		2015/ 3205/ 7	General	Unknown	N_A	Unknown	Others	unknown	Not Available	NOT AVAILABLE	N_A	1	6	0	0
		2015/ 3207/ 1	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	4	1	0
		2015/ 3208/ 1	General	Unknown	N_A	Unknown	Hospital or medical care facility	unknown	Not Available	NOT AVAILABLE	N_A	1	48	0	0
		2015/ 3208/ 2	General	Unknown	N_A	Unknown	Hospital or medical care facility	unknown	Not Available	NOT AVAILABLE	N_A	1	53	1	0
		2015/ 3208/ 4	General	Unknown	N_A	Unknown	Others	unknown	Not Available	NOT AVAILABLE	N_A	1	10	0	0
		2015/ 3208/ 5	General	Unknown	N_A	Unknown	Residentia I institution (nursing home or prison or boarding school)	unknown	Not Available	NOT AVAILABLE	N_A	1	40	0	0
		2015/ 3209/ 1	General	Unknown	N_A	Unknown	Residentia I institution (nursing home or prison or boarding school)	unknown	Not Available	NOT AVAILABLE	N_A	1	30	0	0
		2015/ 3210/ 1	General	Unknown	N_A	Unknown	Restauran t or Cafe or Pub or Bar or Hotel or Catering service	unknown	Not Available	NOT AVAILABLE	N_A	1	21	3	0

Causative agent	Other Causative Agent	FBO nat. code	Outbreak type	Food vehicle	More food vehicle info	Nature of evidence	Setting	Place of origin of problem	Origin of food	Contributory factors	Comment	N outbreaks	N human cases	N hosp	N o. deaths
Unknown	unknown	2015/ 3210/ 2	General	Unknown	N_A	Unknown	Restauran t or Cafe or Pub or Bar or Hotel or Catering service	unknown	Not Available	NOT AVAILABLE	N_A	1	7	0	0
		2015/ 3211/ 2	General	Unknown	N_A	Unknown	Restauran t or Cafe or Pub or Bar or Hotel or Catering service	unknown	Not Available	NOT AVAILABLE	N_A	1	2	0	0
		2015/ 3211/ 5	General	Unknown	N_A	Unknown	Residentia I institution (nursing home or prison or boarding school)	unknown	Not Available	NOT AVAILABLE	N_A	1	4	0	0
		2015/ 3213/ 1	General	Unknown	N_A	Unknown	Hospital or medical care facility	unknown	Not Available	NOT AVAILABLE	N_A	1	70	0	0
		2015/ 3214/ 2	General	Unknown	N_A	Unknown	Restauran t or Cafe or Pub or Bar or Hotel or Catering service	unknown	Not Available	NOT AVAILABLE	N_A	1	2	0	0
		2015/ 3214/ 4	General	Unknown	N_A	Unknown	Restauran t or Cafe or Pub or Bar or Hotel or Catering service	unknown	Not Available	NOT AVAILABLE	N_A	1	33	1	0
		2015/ 3216/ 1	General	Unknown	N_A	Unknown	Hospital or medical care facility	unknown	Not Available	NOT AVAILABLE	N_A	1	33	0	0
		2015/ 3216/ 2	General	Unknown	N_A	Unknown	Hospital or medical care facility	unknown	Not Available	NOT AVAILABLE	N_A	1	18	0	0

Causative agent	Other Causative Agent	FBO nat. code	Outbreak type	Food vehicle	More food vehicle info	Nature of evidence	Setting	Place of origin of problem	Origin of food	d Contributory factors	Comment	N outbreaks	N human cases		
Unknown	unknown	2015/ 3262/ 10	General	Unknown	N_A	Unknown	Hospital or medical care facility	unknown	Not Available	NOT AVAILABLE	N_A	1	12	8	0
		2015/ 3262/ 11	General	Unknown	N_A	Unknown	Residentia I institution (nursing home or prison or boarding school)	unknown	Not Available	NOT AVAILABLE	N_A	1	16	0	0
		2015/ 3262/ 12	General	Unknown	N_A	Unknown	Hospital or medical care facility	unknown	Not Available	NOT AVAILABLE	N_A	1	47	28	0
		2015/ 3262/ 8	General	Unknown	N_A	Unknown	School or kindergart en	unknown	Not Available	NOT AVAILABLE	N_A	1	8	1	0
		2016/ 1061/ 1	General	Unknown	N_A	Unknown	School or kindergart en	unknown	Not Available	NOT AVAILABLE	N_A	1	6	0	0
		2016/ 1061/ 2	General	Unknown	N_A	Unknown	Residentia I institution (nursing home or prison or boarding school)	unknown	Not Available	NOT AVAILABLE	N_A	1	16	0	0
		2016/ 1061/ 3	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	7	4	0
		2016/ 1206/ 10	General	Unknown	N_A	Unknown	School or kindergart en	unknown	Not Available	NOT AVAILABLE	N_A	1	2	1	0
		2016/ 1206/ 13	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	2	2	0
		2016/ 1206/ 5	Unknown	Unknown	N_A	Unknown	Unknown	unknown	Not Available	NOT AVAILABLE	N_A	1	2	1	0
		2016/ 1816/ 1	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	4	0	0

Causative agent	Other Causative Agent	FBO nat. code	Outbreak type	Food vehicle	More food vehicle info	Nature of evidence	Setting	Place of origin of problem	Origin of foo	d Contributory factors	Comment	N outbreaks	N humai cases		N p. deaths
Unknown	unknown	2016/ 3002/ 3	General	Unknown	N_A	Unknown	Restauran t or Cafe or Pub or Bar or Hotel or Catering service	unknown	Not Available	NOT AVAILABLE	N_A	1	6	0	0
		2016/ 3014/ 1	General	Unknown	N_A	Unknown	Residentia I institution (nursing home or prison or boarding school)	unknown	Not Available	NOT AVAILABLE	N_A	1	51	0	0
		2016/ 3014/ 2	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	2	2	0
		2016/ 3021/ 1	General	Unknown	N_A	Unknown	Hospital or medical care facility	unknown	Not Available	NOT AVAILABLE	N_A	1	4	1	0
		2016/ 3021/ 4	Unknown	Unknown	N_A	Unknown	Unknown	unknown	Not Available	NOT AVAILABLE	N_A	1	17	1	0
		2016/ 3023/ 1	Househol d / domestic kitchen	Unknown	N_A	Unknown	Househol d	unknown	Not Available	NOT AVAILABLE	N_A	1	2	1	0
		2016/ 3025/ 1	General	Unknown	N_A	Unknown	Restauran t or Cafe or Pub or Bar or Hotel or Catering service	unknown	Not Available	NOT AVAILABLE	N_A	1	22	0	0
VTEC, unspecifie d	unknown	2015/ 2469/ 12	General	Unknown	N_A	Unknown	Hospital or medical care facility	unknown	Not Available	NOT AVAILABLE	N_A	1	12	9	0
		2015/ 3208/ 3	General	Unknown	N_A	Descriptive epidemiological evidence	Hospital or medical care facility	unknown	Not Available	NOT AVAILABLE	N_A	1	16	1	0

ANTIMICROBIAL RESISTANCE TABLES FOR CAMPYLOBACTER

ANTIMICROBIAL RESISTANCE TABLES FOR SALMONELLA

Table Antimicrobial susceptibility testing of Salmonella Bredeney in Meat from pig - carcase

Sampling Stage: Slaughterhouse Sampling Type: food sample - carcase swabs Sampling Context: Monitoring

Sampler: Official sampling Sampling Strategy: Objective sampling Programme Code: AMR MON

Analytical Method: Micromethod dilution (in microtiter plate)

Country of Origin: Poland

	AM substance	Ampicillin	Azithromycin	Cefotaxim	Ceftazidim	Chloramphenicol	Ciprofloxacin	Colistin	Gentamicin	Meropenem	Nalidixic acid	Sulfamethoxazole	Tetracycline	Tigecycline	Trimethoprim
	ECOFF	8	16	0.5	2	16	0.06	2	2	0.125	16	254	8	1	2
	Lowest limit	1	2	0.25	0.5	8	0.015	1	0.5	0.03	4	8	2	0.25	0.25
	Highest limit	64	64	4	8	128	8	16	32	16	128	1024	64	8	32
	N of tested isolates	1	1	1	1	1	1	1	1	1	1	1	1	1	1
МІС	N of resistant isolates	1	0	0	0	0	0	0	0	0	0	1	1	0	1
0.0	3						1								
0.5														1	
8			1												
>32	2														1
>64	1	1											1		
>10)24											1			
<=(0.03									1					
<=(0.25			1											
<=(0.5				1				1						
<='	1							1							
<=4	1			•			•				1				
<=8	3					1									

Table Antimicrobial susceptibility testing of Salmonella Infantis in Meat from pig - carcase

Sampling Stage: Slaughterhouse Sampling Type: food sample - carcase swabs Sampling Context: Monitoring

Sampler: Official sampling Sampling Strategy: Objective sampling Programme Code: AMR MON pnl2

Analytical Method: Micromethod dilution (in microtiter plate)

Country of Origin: Poland

	AM substance	Cefepime	Cefotaxim	Cefotaxime + Clavulanic acid	Cefoxitin	Ceftazidim	Ceftazidime + Clavulanic acid	Ertapenem	Imipenem	Meropenem	Temocillin
	Cefotaxime synergy test	Not Available	Negative/Absent	Negative/Absent	Not Available	Not Available	Not Available	Not Available	Not Available	Not Available	Not Available
	Ceftazidime synergy test	Not Available	Not Available	Not Available	Not Available	Negative/Absent	Negative/Absent	Not Available	Not Available	Not Available	Not Available
	ECOFF	0.125	0.5	0.5	8	2	2	0.06	1	0.125	32
	Lowest limit	0.06	0.25	0.06	0.5	0.5	0.12	0.015	0.12	0.03	0.5
	Highest limit	32	64	64	64	128	128	2	16	16	128
	N of tested isolates	1	1	1	1	1	1	1	1	1	1
міс	N of resistant isolates	1	0	0	1	0	0	0	0	0	0
0.25		1		1							
0.5			1			1	1				
16					1						1
<=0.	015							1			
<=0.	03									1	
<=0.	12								1		

Table Antimicrobial susceptibility testing of Salmonella Infantis in Meat from pig - carcase

Sampling Stage: Slaughterhouse

Sampling Type: food sample - carcase swabs

Sampling Context: Monitoring

Sampler: Official sampling

Sampling Strategy: Objective sampling

Programme Code: AMR MON

Analytical Method: Micromethod dilution (in microtiter plate)

Country of Origin: Poland

	AM substance	Ampicillin	Azithromycin	Cefotaxim	Ceftazidim	Chloramphenicol	Ciprofloxacin	Colistin	Gentamicin	Meropenem	Nalidixic acid	Sulfamethoxazole	Tetracycline	Tigecycline	Trimethoprim
	ECOFF	8	16	0.5	2	16	0.06	2	2	0.125	16	254	8	1	2
	Lowest limit	1	2	0.25	0.5	8	0.015	1	0.5	0.03	4	8	2	0.25	0.25
	Highest limit	64	64	4	8	128	8	16	32	16	128	1024	64	8	32
	N of tested isolates	1	1	1	1	1	1	1	1	1	1	1	1	1	1
	N of resistant isolates	0	0	0	0	0	1	0	0	0	1	1	1	0	0
0.5														1	
1							1								
2		1													
16			1												
>64													1		
>12	8										1				
>10	24											1			
<=0	.03									1					
<=0	.25	•	•	1		•	•				•	•	•		1
<=0	.5				1				1						
<=1								1							
<=R						1									

Table Antimicrobial susceptibility testing of Salmonella Mbandaka in Meat from pig - carcase

Sampling Stage: Slaughterhouse

Sampling Type: food sample - carcase swabs

Sampling Context: Monitoring

Sampler: Official sampling

Sampling Strategy: Objective sampling

Programme Code: AMR MON

Analytical Method: Micromethod dilution (in microtiter plate)

Country of Origin: Poland

	AM substance	Ampicillin	Azithromycin	Cefotaxim	Ceftazidim	Chloramphenicol	Ciprofloxacin	Colistin	Gentamicin	Meropenem	Nalidixic acid	Sulfamethoxazole	Tetracycline	Tigecycline	Trimethoprim
	ECOFF	8	16	0.5	2	16	0.06	2	2	0.125	16	254	8	1	2
	Lowest limit	1	2	0.25	0.5	8	0.015	1	0.5	0.03	4	8	2	0.25	0.25
	Highest limit	64	64	4	8	128	8	16	32	16	128	1024	64	8	32
	N of tested isolates	1	1	1	1	1	1	1	1	1	1	1	1	1	1
MIC	N of resistant isolates	0	0	0	0	0	0	0	0	0	0	0	0	0	0
1									1						
8			1												
128	3											1			
<=0	0.015						1								
<=0	0.03									1					
<=0).25			1										1	1
<=0).5				1										
<=1		1						1							
<=2	2												1		
<=4	1										1				
<=8	3					1									

Table Antimicrobial susceptibility testing of Salmonella spp., unspecified in Meat from pig - carcase

Sampling Stage: Slaughterhouse

Sampling Type: food sample - carcase swabs

Sampling Context: Monitoring

Sampler: Official sampling

Sampling Strategy: Objective sampling

Programme Code: AMR MON

Analytical Method: Micromethod dilution (in microtiter plate)

Country of Origin: Poland

	AM substance	Ampicillin	Azithromycin	Cefotaxim	Ceftazidim	Chloramphenicol	Ciprofloxacin	Colistin	Gentamicin	Meropenem	Nalidixic acid	Sulfamethoxazole	Tetracycline	Tigecycline	Trimethoprim
	ECOFF	8	16	0.5	2	16	0.06	2	2	0.125	16	254	8	1	2
	Lowest limit	1	2	0.25	0.5	8	0.015	1	0.5	0.03	4	8	2	0.25	0.25
	Highest limit	64	64	4	8	128	8	16	32	16	128	1024	64	8	32
	N of tested isolates	2	2	2	2	2	2	2	2	2	2	2	2	2	2
міс	N of resistant isolates	2	0	0	0	0	0	0	0	0	0	2	1	0	0
0.03	3						2								
4			1												
8			1												
>64		2											1		
>10	24											2			
<=0	.03									2					
<=0	.25			2										2	2
<=0	.5				2				2						
<=1								2							
<=2													1		
<=4				•							2				
<=8						2									

Table Antimicrobial susceptibility testing of Salmonella Typhimurium in Meat from pig - carcase

Sampling Stage: Slaughterhouse

Sampling Type: food sample - carcase swabs

Sampling Context: Monitoring

Sampler: Official sampling

Sampling Strategy: Objective sampling

Programme Code: AMR MON

Analytical Method: Micromethod dilution (in microtiter plate)

Country of Origin: Poland

	AM substance	Ampicillin	Azithromycin	Cefotaxim	Ceftazidim	Chloramphenicol	Ciprofloxacin	Colistin	Gentamicin	Meropenem	Nalidixic acid	Sulfamethoxazole	Tetracycline	Tigecycline	Trimethoprim
	ECOFF	8	16	0.5	2	16	0.06	2	2	0.125	16	254	8	1	2
	Lowest limit	1	2	0.25	0.5	8	0.015	1	0.5	0.03	4	8	2	0.25	0.25
	Highest limit	64	64	4	8	128	8	16	32	16	128	1024	64	8	32
	N of tested isolates	2	2	2	2	2	2	2	2	2	2	2	2	2	2
МІС	N of resistant isolates	2	0	0	0	2	2	0	0	0	2	2	2	0	0
0.1	2						2								
1									1						
16													1		
32													1		
>6	4	2													
12	8					1					2				
>1:	28					1									
>1	024											2			
<=	0.03									2					
<=	0.25			2										2	2
<=	0.5				2				1						
<=	1							2							
<=	2		2												

Table Antimicrobial susceptibility testing of Salmonella Typhimurium in Meat from pig - carcase

Sampling Stage: Slaughterhouse

Sampling Type: food sample - carcase swabs

Sampling Context: Monitoring

Sampler: HACCP and own check

Sampling Strategy: Objective sampling

Programme Code: AMR MON

Analytical Method: Micromethod dilution (in microtiter plate)

Country of Origin: Poland

	AM substance	Ampicillin	Azithromycin	Cefotaxim	Ceftazidim	Chloramphenicol	Ciprofloxacin	Colistin	Gentamicin	Meropenem	Nalidixic acid	Sulfamethoxazole	Tetracycline	Tigecycline	Trimethoprim
	ECOFF	8	16	0.5	2	16	0.06	2	2	0.125	16	254	8	1	2
	Lowest limit	1	2	0.25	0.5	8	0.015	1	0.5	0.03	4	8	2	0.25	0.25
	Highest limit	64	64	4	8	128	8	16	32	16	128	1024	64	8	32
	N of tested														
	isolates	3	3	3	3	3	3	3	3	3	3	3	3	3	3
	N of resistant		_	_	_	_		_	_	_	_			_	_
	isolates	1	U	U	00	00	1	0	0	0	0	1	1	0	0
0.0	3						2								
0.5							1							1	
1									2						
2									1						
4			1												
8			2								2				
32												1			
64													1		
>64		1													
>10)24											1			
	0.03									3					
<=().25			3										2	3
<=().5				3										
<=1		2						3							
<=2	2												2		
<=4	1										1				
<=8	3	-			_	3	-		-	_		1		_	

ANTIMICROBIAL RESISTANCE TABLES FOR INDICATOR ESCHERICHIA COLI

Table Antimicrobial susceptibility testing of Escherichia coli, non-pathogenic, unspecified in Meat from bovine animals - fresh

Sampling Stage: Retail Sampling Type: food sample - meat Sampling Context: Monitoring - EFSA

specifications

Sampler: Official sampling Sampling Sampling Strategy: Objective sampling Programme Code: AMR MON pnl2

Analytical Method: Micromethod dilution (in microtiter plate)

Country of Origin: Poland

	AM substance	Cefepime	Cefc	otaxim	Cefotaxime +	Clavulanic acid	Cefoxitin	Cef	ftazidim	Ceftazidime + (Clavulanic acid	Ertapenen	ո Imipenem	Meropener	n Temocillin
	Cefotaxime synergy test	Not	Positive/Presen	t Negative/Absen	nt Positive/Present	t Negative/Abser	Not nt Available	Not /	Available	Not Ava	vailable	Not Available	Not Available	Not Available	Not Available
	Ceftazidime synergy test	Not	Not Available	Not Available	Not Available	Not Available	Not Available P	ositive/Preser	nt Negative/Absent	t Positive/Present	Negative/Abser	Not nt Available	Not Available	Not Available	Not Available
	ECOFF	0.125	0.25	0.25	0.25	0.25	8	0.5	0.5	0.5	0.5	0.06	0.5	0.125	32
	Lowest limit	0.06	0.25	0.25	0.06	0.06	0.5	0.25	0.25	0.12	0.12	0.015	0.12	0.03	0.5
	Highest limit	32	64	64	64	64	64	128	128	128	128	2	16	16	128
	N of tested isolates	7	7	7	7	7	7	7	7	7	7	7	7	7	7
MIC	N of resistant isolates	7	7	7	2	2	2	7	7	2	2	1	0	0	0
0.03												1			
0.06												2		11	
0.12					2							1			
0.25		2								1			3		
0.5		1													
1								2							
2		11	1					2							
4		2				1	2		1		1				5
8		1	2	2		1	3	1	1		1				2
16			1												
32			1												
64 <=0.015							2					3			
<=0.015 <=0.03														6	
<=0.03 <=0.06					3									0	
<=0.06					3					4			4		
~=0.1Z							$\overline{}$					$\overline{}$			

Sampling Stage: Retail

Sampling Type: food sample - meat

Sampling Context: Monitoring - EFSA

Sampler: Official sampling

Sampling Strategy: Objective sampling

specifications Programme Code: AMR MON

Analytical Method: Micromethod dilution (in microtiter plate)

	AM										Nalidixic				
												Sulfamethoxazol			
	ECOFF	8	16	0.25	0.5	16	0.06	2	2	0.125	16	64	8	1	2
	Lowest limit	1	2	0.25	0.5	8	0.015	1	0.5	0.03	4	8	2	0.25	0.25
	Highest limit	64	64	4	8	128	8	16	32	16	128	1024	64	8	32
	N of tested isolates	7	7	7	7	7	7	7	7	7	7	7	7	7	7
MIC	N of resistant isolates	7	0	7	7	4	5	0	2	0	4	6	6	0	
0.12	isolates									1					
0.12							2			ı					
0.5														3	
1					2				3					<u> </u>	
2				1	1		1	1	J						
4			4	1	2		<u>'</u>	'							
>4			-	5											
8			2		2										
>8					_		2								
16						1	_		1						
32									1						
>32															4
64													1		
>64		7											5		
128						3					2				
>128						1					2				
>1024												6			
<=0.015							2								
<=0.03										6					
<=0.25														4	3
<=0.5									2						
<=1								6							
<=2			1										1		
<=4											3				
<=8						2						1			

Sampling Stage: Retail

Sampling Type: food sample - meat

Sampling Context: Monitoring - EFSA

Sampler: Not applicable

Sampling Strategy: Objective sampling

specifications Programme Code: AMR MON pnl2

Analytical Method: Micromethod dilution (in microtiter plate)

	AM substance	Cefepime	Cefc	otaxim	Cefotaxime +	Clavulanic acid	Cefoxitin	Cefta	tazidim	Ceftazidime + (Clavulanic acid	Ertapenem	ı Imipenem	Meropenen	n Temocillin
	Cefotaxime synergy test	Not	Positive/Presen	nt Negative/Absent	it Positive/Present	t Negative/Abser	Not nt Available	Not A	vailable	Not Av	vailable	Not Available	Not Available	Not Available	Not Available
	Ceftazidime synergy test	Not	Not Available	Not Available	Not Available	Not Available	Not Available F	Positive/Presen	ıt Negative/Abse	ent Positive/Present	: Negative/Absen	Not it Available	Not Available	Not Available	Not Available
	ECOFF	0.125	0.25	0.25	0.25	0.25	8	0.5	0.5	0.5	0.5	0.06	0.5	0.125	32
	Lowest limit	0.06	0.25	0.25	0.06	0.06	0.5	0.25	0.25	0.12	0.12	0.015	0.12	0.03	0.5
	Highest limit	32	64	64	64	64	64	128	128	128	128	2	16	16	128
	N of tested isolates	28	28	28	28	28	28	28	28	28	28	28	28	28	28
MIC	N of resistant isolates	25	28	28	11	11	11	27	27	11	11	2	0	0	0
0.03												7			
0.06					1							6		1	
0.12		2			1							1			
0.25		8								4		1	10		
0.5		4							1				1		
1		3	1			1		2			1				
2			4	1		2	4	5	1		2				1
4		7		3		5	9	5	2		2				15
8		3	3	6		2	4	1	3		5				10
16			4	1			1	3	5		1				2
32			3			1	3								'
64			2				4								
>64							3								
<=0.015												13			
<=0.03					15									27	
<=0.06		1			15					42			47		
<=0.12										12	1		17		'

Sampling Stage: Retail

Sampling Type: food sample - meat

Sampling Context: Monitoring - EFSA specifications

Sampler: Not applicable

Sampling Strategy: Objective sampling

Programme Code: AMR MON

Analytical Method: Micromethod dilution (in microtiter plate)

	ECOFF	8	16	0.25	0.5	16	0.06	2	2	0.125	16	Sulfamethoxazole 64	8	1	2
	Lowest														
	limit	1	2	0.25	0.5	8	0.015	1	0.5	0.03	4	8	2	0.25	0.25
	Highest limit	64	64	4	8	128	8	16	32	16	128	1024	64	8	32
	N of tested isolates	28	28	28	28	28	28	28	28	28	28	28	28	28	28
	N of resistant														
С	isolates	28	2	28	27	9	20	0	1	0	19	19	23	0	13
03							1								
.25							4							1	1
.5							2							5	3
				2	3				13						1
				4	6		2	2							
			18	3	6								1		
				19											
			6		5		8								
3					7		4								
3									1			4			
2			1									1			
32															1:
ļ						2						1	5		
i4		28	1										18		
28						4					5				
28						3					14				
024												19			
0.015							7								
0.03										28					
0.25														22	10
0.5					1				14						
1								26							
2			2										4		
:4											9				

Table Antimicrobial susceptibility testing of Escherichia coli, non-pathogenic, unspecified in Pigs - fattening pigs

Sampling Stage: Slaughterhouse

Sampling Type: animal sample - caecum

Sampling Context: Monitoring - EFSA

Sampler: Official sampling

Sampling Strategy: Objective sampling

specifications Programme Code: AMR MON pnl2

Analytical Method: Micromethod dilution (in microtiter plate)

	AM substance	Cefepime	Cefo	taxim	Cefotaxime + 0	Clavulanic acid	Cefoxitin	Cefta	azidim	Ceftazidime + C	Clavulanic acid	Ertapenem	Imipenem	Meropenem	Temocillin
	Cefotaxime synergy test	Not	Positive/Present	Negative/Absent	Positive/Present	Negative/Absen	Not t Available	Not A	/ailable	Not Av	ailable	Not Available	Not Available	Not Available	Not Available
	Ceftazidime synergy test	Not	Not Available	Not Available	Not Available	Not Available	Not Available P	ositive/Present	: Negative/Absent	Positive/Present	Negative/Absen	Not t Available	Not Available	Not Available	Not Available
	ECOFF	0.125	0.25	0.25	0.25	0.25	8	0.5	0.5	0.5	0.5	0.06	0.5	0.125	32
	Lowest limit	0.06	0.25	0.25	0.06	0.06	0.5	0.25	0.25	0.12	0.12	0.015	0.12	0.03	0.5
	Highest limit	32	64	64	64	64	64	128	128	128	128	2	16	16	128
	N of tested isolates	9	9	9	9	9	9	9	9	9	9	9	9	9	9
MIC	N of resistant isolates	6	7	7	0	0	0	6	6	0	0	0	0	0	0
0.03			<u> </u>	<u> </u>						<u> </u>	-	1			
0.12		1			3										
0.25										3	1		1		
0.5									1						
1								1	1						
2			1					3							
4		2					6	1							4
8		1					3								4
16		2													1
32			2												
>32		1													
64			2												
>64			2												
<=0.015												8			
<=0.03														9	
<=0.06		2			4	2									
<=0.12				_					6	2	3		8		
<=0.25				2					2						

Table Antimicrobial susceptibility testing of Escherichia coli, non-pathogenic, unspecified in Pigs - fattening pigs

Sampling Stage: Slaughterhouse

Sampling Type: animal sample - caecum

Sampling Context: Monitoring - EFSA

Sampler: Official sampling

Sampling Strategy: Objective sampling

specifications Programme Code: AMR MON

Analytical Method: Micromethod dilution (in microtiter plate)

	AM										Nalidixic				
		Ampicillin /				Chloramphenic						Sulfamethoxazo		Tigecycline	Trimethopri
	ECOFF	8	16	0.25	0.5	16	0.06	2	2	0.125	16	64	8	11	2
	Lowest limit	1	2	0.25	0.5	8	0.015	1	0.5	0.03	4	8	2	0.25	0.25
	Highest limit	64	64	4	8	128	8	16	32	16	128	1024	64	8	32
	N of tested isolates	170	170	170	170	170	170	170	170	170	170	170	170	170	170
IIC	N of resistant isolates	61	0	7	8	21	27	0	3	0	11	62	82	0	32
0.015							1								
0.03							4								
0.12							1								
0.25							15								
).5				1	1		4								8
1					4		1		65						1
2		69			4				5						
1		33	79										1		
>4				6											
3			6				3		1		7				
>8							3								
16			1			2			1		1	34	2		
32						5						9	25		
>32									1						32
64						3					1	5	33		
>64		61											22		
128						8					2				
>128						5					8				
256												1			
1024												2			
>1024												59			
<=0.015							138								
<=0.03										170				4	
<=0.25				163										170	129
<=0.5					161				97						

	AM										Nalidixid	:			
	substance	Ampicillin A	Azithromyci	n Cefotaxim	Ceftazidim C	Chloramphenic	ol Ciprofloxaci	n Colistin	Gentamicir	n Meropenem	acid	Sulfamethoxazol	e Tetracycline	Tigecycline	Trimethoprim
	ECOFF	8	16	0.25	0.5	16	0.06	2	2	0.125	16	64	8	1	2
	Lowest limit	1	2	0.25	0.5	8	0.015	1	0.5	0.03	4	8	2	0.25	0.25
	Highest limit	64	64	4	8	128	8	16	32	16	128	1024	64	8	32
	N of tested isolates	170	170	170	170	170	170	170	170	170	170	170	170	170	170
MIC	N of resistant isolates	61	0	7	8	21	27	0	3	0	11	62	82	0	32
<=1		7						170							
<=2			84										87		
<=4											151				
<=8						147						60			

Table Antimicrobial susceptibility testing of Escherichia coli, non-pathogenic, unspecified in Pigs - fattening pigs

Sampling Stage: Slaughterhouse

Sampling Type: animal sample - caecum

Sampling Context: Monitoring - EFSA

Sampler: Official sampling

Sampling Strategy: Objective sampling

specifications Programme Code: ESBL MON pnl2

Analytical Method: Micromethod dilution (in microtiter plate)

	AM substance	Cefepime	Cefo	otaxim	Cefotaxime + (Clavulanic acid	Cefoxitin	Ceft	azidim	Ceftazidime + Cl	lavulanic acid	Ertapenem	Imipenem	Meropenen	ı Temocillin
	Cefotaxime synergy test	Not	Positive/Present	t Negative/Absent	: Positive/Present	Negative/Abser	Not it Available	Not A	vailable	Not Avai	ilable	Not Available	Not Available	Not Available	Not Available
	Ceftazidime synergy test	Not	Not Available	Not Available	Not Available	Not Available	Not Available F	Positive/Presen	t Negative/Abse	nt Positive/Present N	Negative/Absent	Not t Available	Not Available	Not Available	Not Available
	ECOFF	0.125	0.25	0.25	0.25	0.25	8	0.5	0.5	0.5	0.5	0.06	0.5	0.125	32
	Lowest limit	0.06	0.25	0.25	0.06	0.06	0.5	0.25	0.25	0.12	0.12	0.015	0.12	0.03	0.5
	Highest limit	32	64	64	64	64	64	128	128	128	128	2	16	16	128
	N of tested isolates	112	112	112	112	112	112	112	112	112	112	112	112	112	112
	N of resistant														
MIC	isolates	91	108	108	31	31	33	102	102	29	29	2	0	0	0
0.03												20			
0.06		12			21					1		<u>6</u> 2			
0.12		10			21					1 21	4		8		
0.25		9		1		3			6	21	3		0		
1		3	1	2		5		17	3		1				
2		4	2	8		9	3	21	3		3				3
4		29	1	6		3	29	10	6		11				35
8		18	5	7	1	4	47	11	10		10				65
16		10	9	4		4	4	8	8		3				9
32		3	21	2		2	7	1	3						
>32		5													
64			25				17				1				
>64			14				5								
128								1							
<=0.015												84			
<=0.03														112	
<=0.06		9			56	4									
<=0.12										47	7		104		
<=0.25				4					4						

Table Antimicrobial susceptibility testing of Escherichia coli, non-pathogenic, unspecified in Pigs - fattening pigs

Sampling Stage: Slaughterhouse

Sampling Type: animal sample - caecum

Sampling Context: Monitoring - EFSA

Sampler: Official sampling

Sampling Strategy: Objective sampling

specifications Programme Code: ESBL MON

Analytical Method: Micromethod dilution (in microtiter plate)

	AM										Nalidixic				
						Chloramphenic						Sulfamethoxazol		Tigecycline	
	ECOFF	8	16	0.25	0.5	16	0.06	2	2	0.125	16	64	8	11	2
	Lowest limit	1	2	0.25	0.5	8	0.015	1	0.5	0.03	4	8	2	0.25	0.25
	Highest limit	64	64	4	8	128	8	16	32	16	128	1024	64	8	32
	N of tested isolates	113	113	113	113	113	113	113	113	113	113	113	113	113	113
MIC	N of resistant isolates	110	7	107	103	20	47	2	6	0	33	83	74	0	55
0.015							1								
0.03							6			1					
0.06							1			2					
0.12							5								
0.25							15								
0.5							4							1	9
1				4	22		1		49						
2		2		10	23		2	2	10						
4		1	44	9	15		1	1	1				1		
>4				84											
8			3		25		4				7				
>8					18		15								
16			4			3			4		2	11			
>16								1							
32			3			4			1			1	12		1
>32															54
64		2	1			6					5		40		
>64		108	3										22		
128						8					4				
>128						2					24				
1024												1			
>1024												82			
<=0.015							58								
<=0.03										110					
<=0.25				6										112	49

	AM										Nalidixi	3			
	substance .	Ampicillin .	Azithromyci	n Cefotaxim	Ceftazidim C	hloramphenic	ol Ciprofloxaci	n Colistin	Gentamicir	n Meropenen	n acid	Sulfamethoxazol	e Tetracycline	Tigecycline	Trimethoprim
	ECOFF	8	16	0.25	0.5	16	0.06	2	2	0.125	16	64	8	1	2
	Lowest limit	1	2	0.25	0.5	8	0.015	1	0.5	0.03	4	8	2	0.25	0.25
	Highest limit	64	64	4	8	128	8	16	32	16	128	1024	64	8	32
	N of tested isolates	113	113	113	113	113	113	113	113	113	113	113	113	113	113
MIC	N of resistant isolates	110	7	107	103	20	47	2	6	0	33	83	74	0	55
<=0.5					10				48						
<=1								109							
<=2			55										38		
<=4											71				
<=8						90						18			

Sampling Stage: Retail

Sampling Type: food sample - meat

Sampling Context: Monitoring - EFSA specifications

Sampler: Official sampling

Sampling Strategy: Objective sampling

Programme Code: AMR MON pnl2

Analytical Method: Micromethod dilution (in microtiter plate)

Country of Origin: Poland

	AM substance	Cefepime	Cefc	otaxim	Cefotaxime +	Clavulanic acid	Cefoxitin	Cef	ftazidim	Ceftazidime + (Clavulanic acid	Ertapenem	ılmipenem	Meropener	ո Temocillin
	Cefotaxime synergy test	Not	Positive/Presen	ıt Negative/Absent	t Positive/Present	t Negative/Abser	Not nt Available	Not /	Available	Not Av	/ailable	Not Available	Not Available	Not Available	Not Available
		Not	Not Available		Not Available		Not Available P	Positive/Prese	nt Negative/Abser	nt Positive/Present			Not Available		
	ECOFF	0.125	0.25	0.25	0.25	0.25	8	0.5	0.5	0.5	0.5	0.06	0.5	0.125	32
	Lowest limit	0.06	0.25	0.25	0.06	0.06	0.5	0.25	0.25	0.12	0.12	0.015	0.12	0.03	0.5
	Highest limit	32	64	64	64	64	64	128	128	128	128	2	16	16	128
	N of tested isolates	10	10	10	10	10	10	10	10	10	10	10	10	10	10
MIC	N of resistant isolates	10	10	10	3	3	4	10	10	3	3	0	0	0	0
0.03												4			
0.06												1			
0.12					2										
0.25		4								2			2		
1			1					2							
2							1	3							
4		4		2		3	3		1		2				1
8		2	1	1			2	2	1		1				9
16			4				1		1						
32			1				1								
64							2								
<=0.015												5			
<=0.03														10	
<=0.06					5										
<=0.12										5			8		

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Sampling Stage: Retail

Sampling Type: food sample - meat

Sampling Context: Monitoring - EFSA

Sampler: Official sampling

Sampling Strategy: Objective sampling

specifications Programme Code: AMR MON

Analytical Method: Micromethod dilution (in microtiter plate)

	AM substance	Ampicillin A	Azithromyci	n Cefotaxim	Ceftazidim C	hloramphenic	ol Ciprofloxacii	n Colistin	Gentamicir	n Meropenem	Nalidixic acid S	Sulfamethoxazol	e Tetracycline	Tigecycline	Trimethoprim
	ECOFF	8	16	0.25	0.5	16	0.06	2	2	0.125	16	64	8	1	2
	Lowest limit	1	2	0.25	0.5	8	0.015	1	0.5	0.03	4	8	2	0.25	0.25
	Highest limit	64	64	4	8	128	8	16	32	16	128	1024	64	8	32
	N of tested isolates	10	10	10	10	10	10	10	10	10	10	10	10	10	10
MIC	N of resistant isolates	10	0	10	10	2	8	0	1	0	5	7	7	0	1
0.25							6								
0.5														3	2
1				1	2				2						
2					3										
4			6	2											
>4				7											
8			3		4						1				
>8					1		2								
16									1						
>32															1
64						1							1		
>64		10											6		
128						1					2				
>128											3				
>1024												7			
<=0.015							2								
<=0.03										10					
<=0.25														7	7
<=0.5									7						
<=1								10							
<=2			1										3		
<=4											4				
<=8						8						3			

Sampling Stage: Retail

Sampling Type: food sample - meat

Sampling Context: Monitoring - EFSA

Sampler: Not applicable

Sampling Strategy: Objective sampling

specifications Programme Code: AMR MON pnl2

Analytical Method: Micromethod dilution (in microtiter plate)

	AM substance	Cefepime	Cefo	otaxim	Cefotaxime +	Clavulanic acid	Cefoxitin	Cefta	azidim	Ceftazidime + C	Clavulanic acid	Ertapenem	Imipenem	Meropenen	ก Temocillin
	Cefotaxime synergy test	Not	Positive/Present	t Negative/Absent	t Positive/Present	t Negative/Abser	Not nt Available	Not A	vailable	Not Ava	ailable	Not Available	Not Available	Not Available	Not Available
	Ceftazidime synergy test	Not	Not Available	Not Available	Not Available	Not Available	Not Available P	ositive/Present	t Negative/Absen	nt Positive/Present N	Negative/Abser	Not nt Available	Not Available	Not Available	Not Available
	ECOFF	0.125	0.25	0.25	0.25	0.25	8	0.5	0.5	0.5	0.5	0.06	0.5	0.125	32
	Lowest limit	0.06	0.25	0.25	0.06	0.06	0.5	0.25	0.25	0.12	0.12	0.015	0.12	0.03	0.5
	Highest limit	32	64	64	64	64	64	128	128	128	128	2	16	16	128
	N of tested isolates	21	21	21	21	21	21	21	21	21	21	21	21	21	21
MIC	N of resistant isolates	16	21	21	12	12	12	18	18	12	12	2	0	0	0
0.015															
0.03												4		2	'
0.06					1							5			
0.12		4										2	1	1	
0.25		7											7		
0.5		1							3				1		'
1						2		2	1						
2		4	1	2			2	1	1		2				2
4		3	1	1		4	7	3	1		7				10
8		1	2	7		6			7		3				6
16			1	2					2						3
32			2				4								
64			2				5								
>64							3								
<=0.015												9			
<=0.03		سبيك												18	
<=0.06		1			8								40		
<=0.12										6	3		12		

Sampling Stage: Retail

Sampling Type: food sample - meat

Sampling Context: Monitoring - EFSA

Sampler: Not applicable

Sampling Strategy: Objective sampling

specifications Programme Code: AMR MON

Analytical Method: Micromethod dilution (in microtiter plate)

	ECOFF	8	16	0.25	0.5	16	0.06	2	2	0.125	16	64	8	1	2
	Lowest														
	limit	1	2	0.25	0.5	8	0.015	1	0.5	0.03	4	8	2	0.25	0.25
	Highest limit	64	64	4	8	128	8	16	32	16	128	1024	64	8	32
	N of tested isolates	21	21	21	21	21	21	21	21	21	21	21	21	21	21
	N of resistant														
C	isolates	21	1	21	20	2	13	0	0	0	10	12	13	0	6
015							1								
03 06							1			1					
12							2			ı					
25							<u>Z</u> 1								1
<u> </u>							3							2	7
J					4		3		11						1
				3	3			1	11						<u> </u>
			11	1	4			'					2		
1				17									_		
			7	••	7		7				3				
3					2										
3						2						3			
)			1									1			
32															6
											2	1	3		
64		21											10		
28						1									
128						1					8				
024												12			
0.015							6								
0.03										20					
0.25														19	6
0.5					1				10						

	AM										Nalidixi	С			
	substance A	Ampicillin	Azithromyci	n Cefotaxim	Ceftazidim (Chloramphenic	ol Ciprofloxacir	n Colistin	Gentamicii	n Meropenem	acid	Sulfamethoxazol	e Tetracycline	Tigecycline	Trimethoprim
	ECOFF	8	16	0.25	0.5	16	0.06	2	2	0.125	16	64	8	1	2
	Lowest limit	1	2	0.25	0.5	8	0.015	1	0.5	0.03	4	8	2	0.25	0.25
	Highest limit	64	64	4	8	128	8	16	32	16	128	1024	64	8	32
	N of tested isolates	21	21	21	21	21	21	21	21	21	21	21	21	21	21
МІС	N of resistant isolates	21	1	21	20	2	13	0	0	0	10	12	13	0	6
<=2			2										6		
<=4											8				
<=8						17						4			

OTHER ANTIMICROBIAL RESISTANCE TABLES

