European Food Safety Authority

ZOONOSES MONITORING

BULGARIA

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

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

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

IN 2013

INFORMATION ON THE REPORTING AND MONITORING SYSTEM

Country: Bulgaria

Reporting Year: 2013

Laboratory name	Description	Contribution
Bulgarian Food Safety Agency, Food Control directorate		FBO data
Bulgarian Food Safety Agency, Animal Health and Welfare directorate and feed control	AHWDFC	Salmonella prevalence in animals
National Diagnostic Research Veterinary Medicine Institute (NDRVMI)		Tuberculosis, Brucellosis, Bruceloidosis, Salmonellosis, Trichinellosis, Rabies, Campylobacter, Listeriosis, Echinococcosis, Toxoplasma, Coxiella burnetii
Central Laboratory for Veterinary Sanitary Expertise and Ecology (CLVSEE)		Histamine in food
Laboratory of Regional Food Safety Directorate Blagoevgrad		Salmonellosis, Trichinellosis, Listeriosis, Coxiella burnetii
Laboratory of Regional Food Safety Directorate Varna		Salmonellosis, Trichinellosis, Listeriosis
Laboratory of Regional Food Safety Directorate Vratza		Salmonellosis, Trichinellosis, Listeriosis
Laboratory of Regional Food Safety Directorate Gabrovo		Salmonellosis, Trichinellosis, Listerisis

INFORMATION ON THE REPORTING AND MONITORING SYSTEM

Laboratory name	Description	Contribution
Laboratory of Regional Food Safety Directorate Sliven		Salmonellosis, Trichinellosis, Listeriosis
Laboratory of Regional Food Safety Directorate Sofia		Salmonellosis, Trichinellosis, Listeriosis
Laboratory of Regional Food Safety Directorate Shumen		Salmonellosis, Trichinellosis, Listeriosis
Laboratory of Regional Food Safety Directorate Haskovo		Salmonellosis, Trichinellosis
Edrina; Evrones, Levski; Biliana mes, Balgarsko Slivovo, Veliko Tarnovo region; Nik lab "Ruse"; Alimenti, Tsatsarovo, Plovdiv region; Antola meat lab, Tandem, Popovo; Brother Tomovi, Popovo; Biofarm Ingeneering, Sliven; LAX Sveti Georgi, Bourgas;	Private (industrial) labs	Trichinella in pigs

PREFACE

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

The report contains information on trends and sources of zoonoses and zoonotic agents in Bulgaria during the year 2013 .

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

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

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

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

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

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1. ANIMAL POPULATIONS

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

A. Information on susceptible animal population

Sources of information

The HQ of BFSA collected the data from the Regional Food Safety Directorates about the number of the animals and the animal holdings.

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

The animal holdings are the places where the animals are kept.

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

Comparing with years before (30 years ago) animal population is very small, contacts between animals (especially in rural areas) are rare and trade is not very intensive.

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

The Republic of Bulgaria is divided on the 28 administrative regions. At the HQ of BFSA is collected the data for the all regions.

Additional information

no

Table Susceptible animal populations

* Only if different than current reporting year

		Number of herds or flocks		Number of slaughtered animals		Livestock numbers (live animals)		Number of holdings	
Animal species	Category of animals	Data	Year*	Data	Year*	Data	Year*	Data	Year*
Cattle (bovine animals)	meat production animals	33370	2011			30123	2011		
	dairy cows and heifers	34503	2011	23442		362028	2011		
	calves (under 1 year)	53302	2011	3086		148116	2011		
	- in total	98117	2012	20		593131	2012	106980	2011
Ducks	- in total	95	2012			701389	2012	21	2012
Gallus gallus (fowl)	breeding flocks for egg production line - in total	76	2012			619870	2012	12	2012
	breeding flocks for meat production line - in total	140	2012			1076653	2012	19	2012
	laying hens	252	2012					28	2012
	broilers	2509	2012					139	2012
	- in total			45455465					
Geese	- in total	121	2012	6222		689370	2012	13	2012
Goats	animals under 1 year			1348					
	animals over 1 year			74					

Table Susceptible animal populations

		Number of herds or flocks		Number of slaughtered animals		Livestock numbers (live animals)		Number of holdings	
Animal species	Category of animals	Data	Year*	Data	Year*	Data	Year*	Data	Year*
Goats	- in total	78131	2011	20		352781	2011	71979	2011
Pigs	fattening pigs			823186					
	breeding animals - unspecified - sows and gilts			14338					
Sheep	animals under 1 year (lambs)			176348					
	animals over 1 year			4072					
	- in total	190231	2011			1459477	2011	127389	2011
Solipeds, domestic	horses - in total			39					
Turkeys	meat production flocks	1	2012			7000	2012	1	2012
	- in total	3	2012	19426		9000	2012	3	2012

Footnote:

in species where is checked only category "Others", the number should be used like "In total"

2. INFORMATION ON SPECIFIC ZOONOSES AND ZOONOTIC AGENTS

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

2.1 SALMONELLOSIS

2.1.1 General evaluation of the national situation

A. General evaluation

History of the disease and/or infection in the country

Salmonella Control National Programmes have been in operation since 2008 and approved by Commission Decisions.

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

Bulgarian food safety agency had survey and eradication programs in Layng hens, breeding poultry flocks, broilers, trurkey.

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

no data available

Recent actions taken to control the zoonoses

since now BFSA takes samples for Salmonella bacteria from:
fresh broiler meat;
fresh pig meat;
fresh turkey meat;
table eggs;
cloacal swabs of breeding flocks;
cloacal swabs of broiler flocks.

Suggestions to the European Union for the actions to be taken

no

Additional information

no

2.1.2 Salmonellosis in humans

A. Salmonellosis in humans

Reporting system in place for the human cases

A competent authority is a Ministry of health.

2.1.3 Salmonella in foodstuffs

A. Salmonella spp. in broiler meat and products thereof

Monitoring system

Sampling strategy

At slaughterhouse and cutting plant

As a member state, we implement EU legislation.

The sampling strategy is according to Reg. 2073/2005/EC.

At meat processing plant

The official inspections in the establishments for production, storage and trade with food are carried out in accordance with the Council Regulation 854/2004, laying down specific rules for the organisation of official controls on products of animal origin intended for human consumption.

The number of samples has been calculated by the official veterinarians on the basis of risk assessment and the type and quality of the materials included in the food processing and the results of the previous inspections.

At the regional food safety directorates the schedule for inspections in the controlled establishments of food was elaborated.

The samples from foods of poultry origin shall be taken and preceded as provided in Council Regulation 2073/2005. The frequency of sample taking could be increased and decreased on the basis of the results of the sample testing.

At retail

The official inspections in the establishments for production, storage and trade with food are carried out in accordance with the Council Regulation 854/2004, laying down specific rules for the organisation of official controls on products of animal origin intended for human consumption.

The number of samples has been calculated by the official veterinarians on the basis of risk assessment and the type and quality of the materials included in the food processing and the results of the previous inspections.

At the regional veterinary services (RVSs) the schedule for inspections in the controlled establishments of food was elaborated.

The samples from foods of poultry origin shall be taken and preceded as provided in Council Regulation 2073/2005. The frequency of sample taking could be increased and decreased on the basis of the results of the sample testing.

Frequency of the sampling

At slaughterhouse and cutting plant

Every batch is sampled

At meat processing plant

Once a month

At retail

Suspected batches are sampled

Type of specimen taken

At slaughterhouse and cutting plant

Fresh meat

At meat processing plant

Meat preparations: ____

At retail

Meat products: ____

Methods of sampling (description of sampling techniques)

At slaughterhouse and cutting plant

under Reg. 2073/2005

At meat processing plant

under Reg. 2073/2005

At retail

under Reg. 2073/2005

Definition of positive finding

At slaughterhouse and cutting plant

The broiler meat could be used for human consumption if they are treated in a manner that guarantees the elimination of Salmonella enteritidis and Salmonella typhimurium in accordance with Community legislation on food hygiene.

At meat processing plant

under Reg. 2073/2005

At retail

under Reg. 2073/2005

Diagnostic/analytical methods used

At slaughterhouse and cutting plant

Bacteriological method: ISO 6579:2002/Amd 1:2007

At meat processing plant

Bacteriological method: ISO 6579:2002/Amd 1:2007

At retail

Bacteriological method: ISO 6579:2002/Amd 1:2007

Preventive measures in place

There are strict bio- security measures in the broiler holdings

Bio-security is a combination of practices, which are intended to prevent the spread of disease-causing organisms within the poultry farm. Where these are performed in parallel with the sanitation and disinfection procedures, bio-security measures could eradicate or, at least, reduce the level of pathogens

to values, at which no hazard of infection would be likely.

The bio-security measures in industrial poultry farms, small farms and private backyards are in accordance to the manual of Bio- security measures, issued by USAID Bulgaria and with the EC requirements.

Bio-security measures on holdings:

Health status of poultry

On entering to all houses on the farm must be located disinfection barrier

Control of movement of people

Transport hygiene

Feed hygiene

Water hygiene

Rodent, insect and bird control

Cleaning and disinfecting of buildings

Recording of all events and operations

For each buildings must be applied self instruments

Control program/mechanisms

The control program/strategies in place

no

Suggestions to the European Union for the actions to be taken

no

Measures in case of the positive findings or single cases

The broiler meat could be used for human consumption if they are treated in a manner that guarantees the elimination of Salmonella enteritidis and Salmonella typhimurium in accordance with Community legislation on food hygiene.

Notification system in place

RASFF

Additional information

no

B. Salmonella spp. in pig meat and products thereof

Monitoring system

Sampling strategy

At slaughterhouse and cutting plant

In each slaughterhouse and cutting plant there is a program for monitoring of Salmonella spp.

The samples shall be taken from each pig batch.

At meat processing plant

As a Member State, Bulgaria implements Council Regulation 2073/2004/EC

At retail

no

Methods of sampling (description of sampling techniques)

At slaughterhouse and cutting plant

according COMMISSION DECISION 2007/219/EC,concerning a Community financial contribution towards a baseline survey on the prevalence of Salmonella in slaughter pigs to be carried out in Bulgaria and in Romania

Preventive measures in place

Regarding the State Profilaxis Program of Bulgaria in the outbreaks there is a vaccination of pigs twice per year (at the first day after born and 15 days after that.)
In all backyards and commercial holdings there are biosecurity measures according to the EU legislation.

Control program/mechanisms

The control program/strategies in place

The control programe is according to the Commission Decision 2007/219 EC

Suggestions to the European Union for the actions to be taken

No

Notification system in place

WAHIS

Results of the investigation

No data available

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

No data available

Additional information

NO

C. Salmonella spp. in bovine meat and products thereof

Monitoring system

Sampling strategy

At retail

no

Preventive measures in place

HACCEP

Control program/mechanisms

The control program/strategies in place

no

Suggestions to the European Union for the actions to be taken

no

Additional information

no

D. Salmonella spp. in turkey meat and products thereof

Control program/mechanisms

The control program/strategies in place

no

Suggestions to the European Union for the actions to be taken

no

Measures in case of the positive findings or single cases

high temperature treatment, cleaning and disinfection, communication

Additional information

no

E. Salmonella spp. in eggs and egg products

Monitoring system

Sampling strategy

As a member state, we implement EU legislation.

The sampling strategy is according to Reg. 2073/2005/EC.

Frequency of the sampling

Eggs at egg packing centres (foodstuff based approach)

Once a month

Eggs at retail

Suspected batches are sampled

Raw material for egg products (at production plant)

Once a month

Egg products (at production plant and at retail)

Suspected batches are sampled

Type of specimen taken

Eggs at egg packing centres (foodstuff based approach)

Surface of egg shell

Eggs at retail

Surface of egg shell

Raw material for egg products (at production plant)

Mixture of yolk and white

Egg products (at production plant and at retail)

Mixture of yolk and white

Methods of sampling (description of sampling techniques)

Eggs at egg packing centres (foodstuff based approach)

under Reg. 2073/2005

Eggs at retail

under Reg. 2073/2005

Raw material for egg products (at production plant)

under Reg. 2073/2005

Egg products (at production plant and at retail)

under Reg. 2073/2005

Definition of positive finding

Eggs at egg packing centres (foodstuff based approach)

under Reg. 2073/2005

Eggs at retail

under Reg. 2073/2005

Raw material for egg products (at production plant)

under Reg. 2073/2005

Egg products (at production plant and at retail)

under Reg. 2073/2005

Diagnostic/analytical methods used

Eggs at egg packing centres (foodstuff based approach)

Bacteriological method: ISO 6579:2002/Amd 1:2007

Eggs at retail

Bacteriological method: ISO 6579:2002/Amd 1:2007

Raw material for egg products (at production plant)

Bacteriological method: ISO 6579:2002/Amd 1:2007

Egg products (at production plant and at retail)

Bacteriological method: ISO 6579:2002/Amd 1:2007

Control program/mechanisms

The control program/strategies in place

HACCP

Suggestions to the European Union for the actions to be taken

no

Measures in case of the positive findings

high temperature treatment, cleaning and disinfection, communication

Notification system in place

RASFF

Additional information

no

Table Salmonella in poultry meat and products thereof

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Meat from broilers (Gallus gallus) - carcase - Slaughterhouse - Surveillance	LRFSD Gabrovo, LRFSD Varna, LRFSD Vratza, LRFSD Shoumen, LRFSD Haskovo	Objective sampling	Official sampling	food sample > neck skin	Domestic	Batch	25 g	346	39	0	0
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance	LRFSD Gabrovo, LRFSD Varna, LRFSD Sofia, LRFSD Shoumen, LRFSD Haskovo	Objective sampling	Official sampling	food sample > meat	Domestic	Batch	25 g	366	17	2	0
Meat from broilers (Gallus gallus) - fresh - Retail - Surveillance	LRFSD Shoumen	Objective sampling	Official sampling	food sample > meat	Domestic	Single	25 g	3	1	0	0
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	LRFSD Varna, LRFSD Vratza, LRFSD Sofia, LRFSD Shoumen, LRFSD Haskovo	Objective sampling	Official sampling	food sample > meat	Domestic	Batch	25 g	1070	9	0	0
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - Retail - Surveillance	LRFSD Vratza	Objective sampling	Industry sampling	food sample	Domestic	Batch	25 g	55	0	0	0

Table Salmonella in poultry meat and products thereof

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	LRFSD Gabrovo, LRFSD Vratza	Objective sampling	HACCP and own checks	food sample	Domestic	Batch	25 g	11	0	0	0
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Retail - Surveillance	LRFSD Gabrovo	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	7	0	0	0
Meat from broilers (Gallus gallus) - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance	LRFSD Gabrovo, LRFSD Vratza, LRFSD Sofia, LRFSD Haskovo	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	571	16	1	0
Meat from broilers (Gallus gallus) - meat products - raw but intended to be eaten cooked - Retail - Surveillance	LRFSD Gabrovo, LRFSD Vratza, LRFSD Sofia, LRFSD Gabrovo, LRFSD Sofia	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	141	0	0	0
Meat from broilers (Gallus gallus) - minced meat - intended to be eaten cooked - Processing plant - Surveillance	LRFSD Sliven, LRFSD Shoumen	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	25	1	0	0
Meat from turkey - meat products - cooked, ready-to -eat - Retail - Surveillance	LRFSD Gabrovo	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	1	0	0	0
Meat from turkey - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance	LRFSD Vratza	Objective sampling	Official sampling	food sample > meat	Domestic	Batch	25 g	5	0	0	0
Meat from duck - carcase - Slaughterhouse - Surveillance	LRFSD Gabrovo	Objective sampling	Official sampling	food sample > neck skin	Domestic	Batch	25 g	4	0	0	0

Table Salmonella in poultry meat and products thereof

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Meat from broilers (Gallus gallus) - carcase - Slaughterhouse - Surveillance	LRFSD Gabrovo, LRFSD Sofia	Objective sampling	HACCP and own checks	food sample > neck skin	Domestic	Batch	25 g	51	0	0	0
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance	LRFSD Sofia	Objective sampling	Industry sampling	food sample > meat	Domestic	Single	25 g	15	0	0	0
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance	LRFSD Gabrovo, LRFSD Sofia	Objective sampling	HACCP and own checks	food sample > meat	Domestic	Batch	25 g	31	2	1	0
Meat from broilers (Gallus gallus) - fresh - Retail - Surveillance	NDRVMI (NCFS)	Objective sampling	Official sampling	food sample > meat	Domestic	Batch	25 g	73	2	0	0
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	LRFSD Blagoevgrad	Objective sampling	Industry sampling	food sample	Domestic	Batch	25 g	95	0	0	0
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	LRFSD Sofia	Objective sampling	Industry sampling	food sample	Domestic	Single	25 g	85	0	0	0
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	LRFSD Blagoevgrad, LRFSD Plovdiv, LRFSD Sliven	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	286	8	1	0
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - Retail - Surveillance	LRFSD Plovdiv, LRFSD Sofia	Objective sampling	Industry sampling	food sample > meat	Domestic	Single	25 g	287	0	0	0
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	LRFSD Plovdiv, LRFSD Sliven	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	65	0	0	0

Table Salmonella in poultry meat and products thereof

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	LRFSD Vratza, LRFSD Sofia, LRFSD Shoumen, LRFSD Haskovo	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	221	0	0	0
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Retail - Surveillance	NDRVMI (NCFS)	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	30	10	1	3
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Retail - Surveillance	LRFSD Sliven	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	1	0	0	0
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Retail - Surveillance	LRFSD Sofia	Objective sampling	Industry sampling	food sample	Domestic	Single	25 g	170	0	0	0
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Retail - Surveillance	LRFSD Plovdiv, LRFSD Sliven	Objective sampling	Industry sampling	food sample	Domestic	Single	25 g	20	0	0	0
Meat from broilers (Gallus gallus) - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance	LRFSD Gabrovo, LRFSD Vratza	Objective sampling	HACCP and own checks	food sample	Domestic	Batch	25 g	110	0	0	0
Meat from broilers (Gallus gallus) - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance	LRFSD Vratza, LRFSD Sofia	Objective sampling	Official sampling	food sample > meat	Domestic	Batch	25 g	155	0	0	0
Meat from broilers (Gallus gallus) - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance	LRFSD Sliven, LRFSD Shoumen	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	75	3	1	0

Table Salmonella in poultry meat and products thereof

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Meat from broilers (Gallus gallus) - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance	LRFSD Vratza	Objective sampling	Industry sampling	food sample > meat	Domestic	Batch	25 g	5	0	0	0
Meat from broilers (Gallus gallus) - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance	LRFSD Sofia	Objective sampling	Industry sampling	food sample	Domestic	Single	25 g	100	1	0	0
Meat from broilers (Gallus gallus) - mechanically separated meat (MSM)	LRFSD Shoumen	Objective sampling	Official sampling	food sample > meat	Domestic	Batch	25 g	20	6	0	0
Meat from broilers (Gallus gallus) - offal - unspecified - Processing plant	LRFSD Vratza	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	55	13	0	0
Meat from duck - carcase - Slaughterhouse - Surveillance	LRFSD Sliven	Objective sampling	Official sampling	food sample > neck skin	Domestic	Batch	25 g	45	0	0	0
Meat from duck - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	LRFSD Gabrovo	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	4	0	0	0
Meat from turkey - minced meat - intended to be eaten cooked - Processing plant - Surveillance	LRFSD Vratza	Objective sampling	Official sampling	food sample > meat	Domestic	Batch	25 g	10	0	0	0

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified	S. Hadar	S. Infantis
Meat from broilers (Gallus gallus) - carcase - Slaughterhouse - Surveillance	0	12	0	27
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance	0	15	0	0

Table Salmonella in poultry meat and products thereof

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified	S. Hadar	S. Infantis
Meat from broilers (Gallus gallus) - fresh - Retail - Surveillance	0	1	0	0
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	0	9	0	0
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - Retail - Surveillance	0	0	0	0
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	0	0	0	0
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Retail - Surveillance	0	0	0	0
Meat from broilers (Gallus gallus) - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance	0	11	0	4
Meat from broilers (Gallus gallus) - meat products - raw but intended to be eaten cooked - Retail - Surveillance	0	0	0	0
Meat from broilers (Gallus gallus) - minced meat - intended to be eaten cooked - Processing plant - Surveillance	0	0	1	0
Meat from turkey - meat products - cooked, ready-to-eat - Retail - Surveillance	0	0	0	0
Meat from turkey - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance	0	0	0	0

Table Salmonella in poultry meat and products thereof

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified	S. Hadar	S. Infantis
Meat from duck - carcase - Slaughterhouse - Surveillance	0	0	0	0
Meat from broilers (Gallus gallus) - carcase - Slaughterhouse - Surveillance	0	0	0	0
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance	0	0	0	0
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance	0	1	0	0
Meat from broilers (Gallus gallus) - fresh - Retail - Surveillance	0	2	0	0
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	0	0	0	0
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	0	0	0	0
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	0	2	0	5
Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - Retail - Surveillance	0	0	0	0
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	0	0	0	0

Table Salmonella in poultry meat and products thereof

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified	S. Hadar	S. Infantis
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	0	0	0	0
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Retail - Surveillance	0	6	0	0
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Retail - Surveillance	0	0	0	0
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Retail - Surveillance	0	0	0	0
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Retail - Surveillance	0	0	0	0
Meat from broilers (Gallus gallus) - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance	0	0	0	0
Meat from broilers (Gallus gallus) - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance	0	0	0	0
Meat from broilers (Gallus gallus) - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance	0	2	0	0
Meat from broilers (Gallus gallus) - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance	0	0	0	0

Table Salmonella in poultry meat and products thereof

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified	S. Hadar	S. Infantis
Meat from broilers (Gallus gallus) - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance	0	1	0	0
Meat from broilers (Gallus gallus) - mechanically separated meat (MSM)	0	0	0	6
Meat from broilers (Gallus gallus) - offal - unspecified - Processing plant	0	0	0	13
Meat from duck - carcase - Slaughterhouse - Surveillance	0	0	0	0
Meat from duck - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	0	0	0	0
Meat from turkey - minced meat - intended to be eaten cooked - Processing plant - Surveillance	0	0	0	0

Table Salmonella in milk and dairy products

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Cheeses made from goats' milk - soft and semi-soft - made from raw or low heat-treated milk - Processing plant - Surveillance	LRFSD Haskovo	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	160	0	0	0
Cheeses made from goats' milk - soft and semi-soft - made from raw or low heat-treated milk - Retail - Surveillance	LRFSD Haskovo	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	30	0	0	0
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - Processing plant - Surveillance	LRFSD Haskovo	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	20	0	0	0
Cheeses made from cows' milk - unspecified - made from pasteurised milk - Processing plant - Surveillance	LRFSD Blagoevgrad	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	60	0	0	0
Cheeses made from cows' milk - unspecified - made from pasteurised milk - Processing plant - Surveillance	LRFSD Sofia, LRFSD Shoumen	Objective sampling	Industry sampling	food sample	Domestic	Batch	25 g	376	0	0	0
Cheeses made from cows' milk - unspecified - made from pasteurised milk - Processing plant - Surveillance	LRFSD Varna, LRFSD Shoumen	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	416	0	0	0
Cheeses made from cows' milk - unspecified - made from pasteurised milk - Processing plant - Surveillance	LRFSD Sofia	Objective sampling	Official sampling	food sample	Domestic	Single	25 g	325	0	0	0
Cheeses made from cows' milk - unspecified - made from pasteurised milk - Retail - Surveillance	LRFSD Varna	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	25	0	0	0
Cheeses made from goats' milk - soft and semi-soft - made from raw or low heat-treated milk - Processing plant - Surveillance	LRFSD Haskovo	Objective sampling	Industry sampling	food sample	Domestic	Batch	25 g	30	0	0	0

Table Salmonella in milk and dairy products

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Cheeses made from goats' milk - soft and semi-soft - made from raw or low heat-treated milk - Retail - Surveillance	LRFSD Haskovo	Objective sampling	Industry sampling	food sample	Domestic	Batch	25 g	10	0	0	0
Cheeses made from goats' milk - unspecified - made from pasteurised milk	LRFSD Shoumen	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	50	0	0	0
Cheeses made from goats' milk - unspecified - made from pasteurised milk	LRFSD Sofia	Objective sampling	Official sampling	food sample	Domestic	Single	25 g	35	0	0	0
Cheeses made from sheep's milk - soft and semi-soft	LRFSD Plovdiv	Objective sampling	Industry sampling	food sample	Domestic	Batch	25 g	5	0	0	0
Cheeses made from sheep's milk - soft and semi-soft	LRFSD Plovdiv, LRFSD Sliven	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	15	0	0	0
Cheeses made from sheep's milk - unspecified - made from pasteurised milk	LRFSD Shoumen	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	95	0	0	0
Cheeses made from sheep's milk - unspecified - made from pasteurised milk	LRFSD Sofia	Objective sampling	Official sampling	food sample	Domestic	Single	25 g	15	0	0	0
Cheeses, made from unspecified milk or other animal milk - hard - Processing plant - Surveillance	LRFSD Varna	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	45	0	0	0
Cheeses, made from unspecified milk or other animal milk - hard - Retail - Surveillance	LRFSD Varna	Convenience sampling	Industry sampling	food sample	Domestic	Batch	25 g	120	0	0	0
Cheeses, made from unspecified milk or other animal milk - soft and semi-soft - Processing plant - Surveillance	LRFSD Varna	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	40	0	0	0
Dairy products (excluding cheeses) - butter	LRFSD Sofia, LRFSD Shoumen	Objective sampling	Official sampling	food sample	Domestic	Single	25 g	135	0	0	0

Table Salmonella in milk and dairy products

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Dairy products (excluding cheeses) - butter - made from pasteurised milk - Processing plant - Surveillance	LRFSD Blagoevgrad	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	30	0	0	0
Dairy products (excluding cheeses) - butter - made from pasteurised milk - Processing plant - Surveillance	LRFSD Varna	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	25	0	0	0
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - Processing plant - Surveillance	LRFSD Haskovo	Objective sampling	Industry sampling	food sample	Domestic	Batch	25 g	10	0	0	0
Dairy products (excluding cheeses) - cream	LRFSD Sofia, LRFSD Shoumen	Objective sampling	Official sampling	food sample	Domestic	Single	25 g	80	0	0	0
Dairy products (excluding cheeses) - dairy products, not specified - made from pasteurised milk - Processing plant	LRFSD Vratza	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	155	0	0	0
Dairy products (excluding cheeses) - dairy products, not specified - made from pasteurised milk - Processing plant	LRFSD Sliven	Objective sampling	Industry sampling	food sample	Domestic	Batch	25 g	25	0	0	0
Dairy products (excluding cheeses) - dairy products, not specified - made from pasteurised milk - Processing plant	LRFSD Sliven	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	205	0	0	0
Dairy products (excluding cheeses) - dairy products, not specified - made from pasteurised milk - Processing plant - Surveillance	LRFSD Plovdiv	Objective sampling	Industry sampling	food sample	Domestic	Batch	25 g	80	0	0	0
Dairy products (excluding cheeses) - dairy products, not specified - made from pasteurised milk - Processing plant - Surveillance	LRFSD Vratza	Objective sampling	Industry sampling	food sample	Domestic	Batch	25 g	135	0	0	0

Table Salmonella in milk and dairy products

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Dairy products (excluding cheeses) - dairy products, not specified - made from pasteurised milk - Processing plant - Surveillance	LRFSD Plovdiv	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	400	0	0	0
Dairy products (excluding cheeses) - ice-cream - made from pasteurised milk	LRFSD Plovdiv	Objective sampling	Industry sampling	food sample	Domestic	Batch	25 g	100	0	0	0
Dairy products (excluding cheeses) - ice-cream - made from pasteurised milk	LRFSD Plovdiv, LRFSD Sliven	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	100	0	0	0
Dairy products (excluding cheeses) - ice-cream - made from pasteurised milk - Processing plant - Surveillance	LRFSD Blagoevgrad	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	25	0	0	0
Dairy products (excluding cheeses) - ice-cream - made from pasteurised milk - Processing plant - Surveillance	LRFSD Varna	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	55	0	0	0
Dairy products (excluding cheeses) - ice-cream - made from pasteurised milk - Processing plant - Surveillance	LRFSD Varna	Objective sampling	Industry sampling	food sample	Domestic	Batch	25 g	65	0	0	0
Dairy products (excluding cheeses) - milk powder and whey powder - Processing plant - Surveillance	LRFSD Varna	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	30	0	0	0
Dairy products (excluding cheeses) - yoghurt	LRFSD Sofia	Objective sampling	Industry sampling	food sample	Domestic	Batch	25 g	615	0	0	0
Dairy products (excluding cheeses) - yoghurt	LRFSD Sofia	Objective sampling	Official sampling	food sample	Domestic	Single	25 g	345	0	0	0
Dairy products (excluding cheeses) - yoghurt - Processing plant - Surveillance	LRFSD Shoumen	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	86	0	0	0
Dairy products, unspecified	LRFSD Plovdiv	Objective sampling	Industry sampling	food sample	Domestic	Batch	25 g	20	0	0	0
Dairy products, unspecified	LRFSD Shoumen	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	5	0	0	0

Table Salmonella in milk and dairy products

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Dairy products, unspecified	LRFSD Sofia	Objective sampling	Official sampling	food sample	Domestic	Single	25 g	30	0	0	0
Dairy products, unspecified	LRFSD Plovdiv, LRFSD Sliven, LRFSD Shoumen	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	135	0	0	0
Dairy products, unspecified - Processing plant - Surveillance	LRFSD Varna	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	2	0	0	0
Milk from other animal species or unspecified - pasteurised milk - Processing plant - Surveillance	LRFSD Varna	Objective sampling	Official sampling	food sample > milk	Domestic	Batch	25 g	5	0	0	0
Milk, cows' - pasteurised milk	LRFSD Sofia	Objective sampling	Official sampling	food sample > milk	Domestic	Batch	25 ml	45	0	0	0
Milk, cows' - pasteurised milk	LRFSD Sliven	Objective sampling	Official sampling	food sample > milk	Domestic	Batch	25 g	5	0	0	0
Milk, cows' - pasteurised milk	LRFSD Sofia	Objective sampling	Industry sampling	food sample > milk	Domestic	Batch	25 ml	95	0	0	0
Milk, cows' - pasteurised milk	LRFSD Shoumen	Objective sampling	Official sampling	food sample > milk	Domestic	Batch	25 ml	26	0	0	0

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Cheeses made from goats' milk - soft and semi-soft - made from raw or low heat-treated milk - Processing plant - Surveillance	0	0

Table Salmonella in milk and dairy products

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Cheeses made from goats' milk - soft and semi-soft - made from raw or low heat-treated milk - Retail - Surveillance	0	0
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - Processing plant - Surveillance	0	0
Cheeses made from cows' milk - unspecified - made from pasteurised milk - Processing plant - Surveillance	0	0
Cheeses made from cows' milk - unspecified - made from pasteurised milk - Processing plant - Surveillance	0	0
Cheeses made from cows' milk - unspecified - made from pasteurised milk - Processing plant - Surveillance	0	0
Cheeses made from cows' milk - unspecified - made from pasteurised milk - Processing plant - Surveillance	0	0
Cheeses made from cows' milk - unspecified - made from pasteurised milk - Retail - Surveillance	0	0
Cheeses made from goats' milk - soft and semi-soft - made from raw or low heat-treated milk - Processing plant - Surveillance	0	0
Cheeses made from goats' milk - soft and semi-soft - made from raw or low heat-treated milk - Retail - Surveillance	0	0

Table Salmonella in milk and dairy products

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Cheeses made from goats' milk - unspecified - made from pasteurised milk	0	0
Cheeses made from goats' milk - unspecified - made from pasteurised milk	0	0
Cheeses made from sheep's milk - soft and semi-soft	0	0
Cheeses made from sheep's milk - soft and semi-soft	0	0
Cheeses made from sheep's milk - unspecified - made from pasteurised milk	0	0
Cheeses made from sheep's milk - unspecified - made from pasteurised milk	0	0
Cheeses, made from unspecified milk or other animal milk - hard - Processing plant - Surveillance	0	0
Cheeses, made from unspecified milk or other animal milk - hard - Retail - Surveillance	0	0
Cheeses, made from unspecified milk or other animal milk - soft and semi-soft - Processing plant - Surveillance	0	0
Dairy products (excluding cheeses) - butter	0	0
Dairy products (excluding cheeses) - butter - made from pasteurised milk - Processing plant - Surveillance	0	0

Table Salmonella in milk and dairy products

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Dairy products (excluding cheeses) - butter - made from pasteurised milk - Processing plant - Surveillance	0	0
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - Processing plant - Surveillance	0	0
Dairy products (excluding cheeses) - cream	0	0
Dairy products (excluding cheeses) - dairy products, not specified - made from pasteurised milk - Processing plant	0	0
Dairy products (excluding cheeses) - dairy products, not specified - made from pasteurised milk - Processing plant	0	0
Dairy products (excluding cheeses) - dairy products, not specified - made from pasteurised milk - Processing plant	0	0
Dairy products (excluding cheeses) - dairy products, not specified - made from pasteurised milk - Processing plant - Surveillance	0	0
Dairy products (excluding cheeses) - dairy products, not specified - made from pasteurised milk - Processing plant - Surveillance	0	0
Dairy products (excluding cheeses) - dairy products, not specified - made from pasteurised milk - Processing plant - Surveillance	0	0
Dairy products (excluding cheeses) - ice-cream - made from pasteurised milk	0	0

Table Salmonella in milk and dairy products

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Dairy products (excluding cheeses) - ice-cream - made from pasteurised milk	0	0
Dairy products (excluding cheeses) - ice-cream - made from pasteurised milk - Processing plant - Surveillance	0	0
Dairy products (excluding cheeses) - ice-cream - made from pasteurised milk - Processing plant - Surveillance	0	0
Dairy products (excluding cheeses) - ice-cream - made from pasteurised milk - Processing plant - Surveillance	0	0
Dairy products (excluding cheeses) - milk powder and whey powder - Processing plant - Surveillance	0	0
Dairy products (excluding cheeses) - yoghurt	0	0
Dairy products (excluding cheeses) - yoghurt	0	0
Dairy products (excluding cheeses) - yoghurt - Processing plant - Surveillance	0	0
Dairy products, unspecified	0	0
Dairy products, unspecified	0	0
Dairy products, unspecified	0	0
Dairy products, unspecified	0	0
Dairy products, unspecified - Processing plant - Surveillance	0	0

Table Salmonella in milk and dairy products

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Milk from other animal species or unspecified - pasteurised milk - Processing plant - Surveillance	0	0
Milk, cows' - pasteurised milk	0	0
Milk, cows' - pasteurised milk	0	0
Milk, cows' - pasteurised milk	0	0
Milk, cows' - pasteurised milk	0	0

Table Salmonella in other food

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Eggs - table eggs - Packing centre - Surveillance	LRFSD Gabrovo, LRFSD Varna, LRFSD Vratza, LRFSD Sofia, LRFSD Shoumen, LRFSD Haskovo	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	758	0	0	0
Eggs - table eggs - Retail - Surveillance	LRFSD Blagoevgrad	Objective sampling	Official sampling	food sample	Domestic	Single	25 g	2	0	0	0
Egg products - Processing plant - Surveillance	LRFSD Gabrovo, LRFSD Varna, LRFSD Haskovo	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	27	0	0	0
Eggs - raw material (liquid egg) for egg products - Processing plant - Surveillance	LRFSD Gabrovo, LRFSD Varna	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	6	0	0	0
Fishery products, unspecified - cooked - Processing plant - Surveillance	LRFSD Sofia	Objective sampling	Official sampling	food sample	Domestic	Single	25 g	65	0	0	0
Fishery products, unspecified - cooked - Retail - Surveillance	LRFSD Sofia, LRFSD Shoumen	Objective sampling	Official sampling	food sample	Domestic	Single	25 g	45	0	0	0
Fish - smoked - Retail - Surveillance	LRFSD Blagoevgrad	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	3	0	0	0
Crustaceans - unspecified - cooked - Processing plant - Surveillance	LRFSD Sliven	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	15	0		

Table Salmonella in other food

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Molluscan shellfish - raw - Processing plant - Surveillance	LRFSD Varna	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	100	0		
Molluscan shellfish - cooked - Processing plant - Surveillance	LRFSD Sliven	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	20	0		
Seeds, sprouted - non-ready-to-eat - Retail - Surveillance	LFSD Varna	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	5	0		
Seeds, sprouted - ready-to-eat - Retail - Surveillance	LRFSD Gabrovo, LRFSD Vratza	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	9	0		
Fruits - pre-cut - ready-to-eat - Retail - Surveillance	LRFSD Gabrovo, LRFSD Varna	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	37	0		
Vegetables - pre-cut - ready-to-eat - Retail - Surveillance	LRFSD Gabrovo, LRFSD Varna, LRFSD Vratza	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	275	0		
Juice - fruit juice - unpasteurised - Retail - Surveillance	LRFSD Gabrovo, LRFSD Varna, LRFSD Vratza, LRFSD Haskovo	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	163	0		
Bakery products	LRFSD Gabrovo	Objective sampling	HACCP and own checks	food sample	Domestic	Batch	25 g	21	0		
Bakery products	LRFSD Gabrovo, LRFSD Shoumen	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	37	0		

Table Salmonella in other food

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Bakery products - bread	LRFSD Gabrovo	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	2	0		
Bakery products - bread	LRFSD Blagoevgrad	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	5	0		
Bakery products - bread	LRFSD Blagoevgrad	Objective sampling	Industry sampling	food sample	Domestic	Batch	25 g	20	0		
Bakery products - bread	LRFSD Gabrovo	Objective sampling	HACCP and own checks	food sample	Domestic	Batch	25 g	3	0		
Bakery products - pastry	LRFSD Gabrovo	Objective sampling	HACCP and own checks	food sample	Domestic	Batch	25 g	28	0		
Bakery products - pastry	LRFSD Gabrovo	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	39	0		
Beverages, non-alcoholic - soft drinks - Retail	LRFSD Vratza	Objective sampling	Official sampling	food sample	Domestic	Batch	30 g	6	0		
Cocoa and cocoa preparations, coffee and tea	LRFSD Blagoevgrad	Objective sampling	Industry sampling	food sample	Domestic	Batch	25 g	1	0		
Confectionery products and pastes	LRFSD Blagoevgrad, LRFSD Plovdiv, LRFSD Sliven	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	4	0		
Confectionery products and pastes	LRFSD Sliven	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	50	0		
Confectionery products and pastes	LRFSD Blagoevgrad	Objective sampling	Industry sampling	food sample	Domestic	Batch	25 g	17	0		
Confectionery products and pastes	LRFSD Blagoevgrad	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	1	0		
Confectionery products and pastes - Retail	LRFSD Plovdiv	Objective sampling	Industry sampling	food sample	Domestic	Batch	25 g	3	0		
Confectionery products and pastes - Retail - Surveillance	LRFSD Vratza	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	19	0		
Crustaceans - unspecified - cooked - Processing plant - Surveillance	LRFSD Sofia	Objective sampling	Official sampling	food sample	Domestic	Single	25 g	35	0	0	0

Table Salmonella in other food

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Egg products - Processing plant - Surveillance	LRFSD Haskovo	Objective sampling	Industry sampling	food sample	Domestic	Batch	25 g	8	0	0	0
Egg products - Processing plant - Surveillance	LRFSD Blagoevgrad, LRFSD Plovdiv	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	24	0	0	0
Eggs - table eggs - Packing centre - Surveillance	LRFSD Blagoebgrad, LRFSD Plovdiv, LRFSD Sliven	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	315	0	0	0
Eggs - table eggs - Packing centre - Surveillance	LRFSD Blagoevgrad, LRFSD Vratza, LRFSD Sliven	Objective sampling	Industry sampling	food sample	Domestic	Batch	25 g	225	0	0	0
Eggs - table eggs - Packing centre - Surveillance	LRFSD Gabrovo, LRFSD Varna, LRFSD Haskovo	Objective sampling	HACCP and own checks	food sample	Domestic	Batch	25 g	123	0	0	0
Eggs - table eggs - Retail - Surveillance	NDRVMI (NCFS)	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	7	0		
Fish - Processing plant - Surveillance	LRFSD Gabrovo	Objective sampling	HACCP and own checks	food sample	Domestic	Batch	25 g	2	0	0	0
Fish - raw - Retail - Surveillance	LRFSD Vratza	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	1	0		
Fish - raw - frozen - Processing plant - Surveillance	LRFSD Plovdiv, LRFSD Sliven	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	255	0		

Table Salmonella in other food

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Fish - raw - frozen - Processing plant - Surveillance	LRFSD Varna	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	10	0		
Fishery products, unspecified - cooked - Processing plant - Surveillance	NDRVMI (NSFS)	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	36	0		
Fruits - pre-cut - ready-to-eat - Retail - Surveillance	LRFSD Blagoevgrad, LRFSD Sliven	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	20	0		
Fruits - pre-cut - ready-to-eat - Retail - Surveillance	LRFSD Sofia	Objective sampling	Industry sampling	food sample	Domestic	Single	25 g	210	0		
Fruits - pre-cut - ready-to-eat - Retail - Surveillance	LRFSD Sofia	Objective sampling	Official sampling	food sample	Domestic	Single	25 g	110	0		
Fruits and vegetables	LRFSD Shoumen	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	116	0		
Infant formula - ready-to-eat - Retail - Surveillance	LRFSD Sliven	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	120	0		
Infant formula - ready-to-eat - Retail - Surveillance	LRFSD Plovdiv, LRFSD Sliven	Objective sampling	Industry sampling	food sample	Domestic	Batch	25 g	69	0		
Infant formula - ready-to-eat - Retail - Surveillance	LRFSD Plovdiv, LRFSD Sliven	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	146	0		
Juice - fruit juice - unpasteurised - Retail - Surveillance	LRFSD Sliven	Objective sampling	Official sampling	food sample	Domestic	Batch	25 ml	55	0		
Juice - fruit juice - unpasteurised - Retail - Surveillance	LRFSD Sofia	Objective sampling	Industry sampling	food sample	Domestic	Single	25 ml	145	0		
Juice - fruit juice - unpasteurised - Retail - Surveillance	LRFSD Plovdiv	Objective sampling	Official sampling	food sample	Domestic	Batch	25 ml	11	0		

Table Salmonella in other food

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Juice - fruit juice - unpasteurised - Retail - Surveillance	LRFSD Sofia	Objective sampling	Official sampling	food sample	Domestic	Single	25 ml	30	0		
Juice - vegetable juice - unpasteurised - Retail - Surveillance	LRFSD Sofia	Objective sampling	Industry sampling	food sample	Domestic	Single	25 ml	85	0		
Juice - vegetable juice - unpasteurised - Retail - Surveillance	LRFSD Sofia	Objective sampling	Official sampling	food sample	Domestic	Single	25 ml	55	0		
Live bivalve molluscs - unspecified - Retail - Surveillance	LRFSD Varna	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	35	0		
Live bivalve molluscs - unspecified - Retail - Surveillance	LRFSD Varna	Objective sampling	Industry sampling	food sample	Domestic	Batch	25 g	10	0		
Live bivalve molluscs - unspecified - Retail - Surveillance	LRFSD Sliven	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	11	0		
Live bivalve molluscs - unspecified - Retail - Surveillance	LRFSD Sliven	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	145	0		
Molluscan shellfish - cooked - Processing plant - Surveillance	LRFSD Sliven	Objective sampling	Industry sampling	food sample	Domestic	Batch	25 g	5	0	0	0
Other food of non-animal origin	LRFSD Blagoevgrad	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	3	0		
Other processed food products and prepared dishes - sandwiches	LRFSD Gabrovo	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	26	0		
Other processed food products and prepared dishes - sandwiches - Processing plant - Surveillance	LRFSD Vratza	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	2	0		
Other processed food products and prepared dishes - sandwiches - Retail - Surveillance	LRFSD Vratza	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	17	0		

Table Salmonella in other food

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Other processed food products and prepared dishes - unspecified	LRFSD Sofia	Objective sampling	Industry sampling	food sample	Domestic	Single	25 g	174	0		
Other processed food products and prepared dishes - unspecified	LRFSD Sofia, LRFSD Shoumen	Objective sampling	Official sampling	food sample	Domestic	Single	25 g	279	0		
Other processed food products and prepared dishes - unspecified - Retail - Surveillance	LRFSD Vratza	Objective sampling	Industry sampling	food sample	Domestic	Batch	25 g	3	0		
Other processed food products and prepared dishes - unspecified - Retail - Surveillance	LRFSD Vratza	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	119	0		
Other processed food products and prepared dishes - unspecified - ready-to-eat foods	LRFSD Blagoevgrad	Objective sampling	Official sampling	food sample	Domestic	Single	25 g	9	0		
Other processed food products and prepared dishes - unspecified - ready-to-eat foods	LRFSD Blagoevgrad	Objective sampling	Industry sampling	food sample	Domestic	Batch	25 g	72	0		
Other processed food products and prepared dishes - unspecified - ready-to-eat foods	LRFSD Blagoevgrad	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	92	0		
Other processed food products and prepared dishes - unspecified - ready-to-eat foods - Processing plant	LRFSD Plovdiv	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	12	0		
Other processed food products and prepared dishes - unspecified - ready-to-eat foods - Processing plant	LRFSD Plovdiv	Objective sampling	Industry sampling	food sample	Domestic	Batch	25 g	3	0		
Other processed food products and prepared dishes - unspecified - ready-to-eat foods - Retail	LRFSD Sliven	Objective sampling	Industry sampling	food sample	Domestic	Batch	25 g	1	0		
Other processed food products and prepared dishes - unspecified - ready-to-eat foods - Retail	LRFSD Sliven	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	18	0		
Other processed food products and prepared dishes - unspecified - ready-to-eat foods - Retail	LRFSD Sliven	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	50	0		

Table Salmonella in other food

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Seeds, sprouted - ready-to-eat - Retail - Surveillance	LRFSD Blagoevgrad, LRFSD Sliven	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	15	0		
Spices and herbs - Retail	LRFSD Vratza	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	2	0		
Sweets	LRFSD Sofia, LRFSD Shoumen	Objective sampling	Official sampling	food sample	Domestic	Single	25 g	68	0		
Sweets	LRFSD Sofia	Objective sampling	Industry sampling	food sample	Domestic	Single	25 g	94	0		
Vegetables - leaves	LRFSD Gabrovo	Objective sampling	Official sampling	food sample > blood	Domestic	Batch	25 g	12	0		
Vegetables - pre-cut - frozen vegetables	LRFSD Blagoevgrad	Objective sampling	Industry sampling	food sample	Domestic	Batch	25 g	5	0		
Vegetables - pre-cut - ready-to-eat - Retail - Surveillance	LRFSD Sofia, LRFSD Haskovo	Objective sampling	Official sampling	food sample	Domestic	Single	25 g	225	0		
Vegetables - pre-cut - ready-to-eat - Retail - Surveillance	LRFSD Sofia	Objective sampling	Industry sampling	food sample	Domestic	Single	25 g	285	0		
Vegetables - pre-cut - ready-to-eat - Retail - Surveillance	LRFSD Blagoevgrad, LRFSD Plovdiv	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	145	0		

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Eggs - table eggs - Packing centre - Surveillance	0	0
Eggs - table eggs - Retail - Surveillance	0	0

Table Salmonella in other food

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Egg products - Processing plant - Surveillance	0	0
Eggs - raw material (liquid egg) for egg products - Processing plant - Surveillance	0	0
Fishery products, unspecified - cooked - Processing plant - Surveillance	0	0
Fishery products, unspecified - cooked - Retail - Surveillance	0	0
Fish - smoked - Retail - Surveillance	0	0
Crustaceans - unspecified - cooked - Processing plant - Surveillance		
Molluscan shellfish - raw - Processing plant - Surveillance		
Molluscan shellfish - cooked - Processing plant - Surveillance		
Seeds, sprouted - non-ready-to-eat - Retail - Surveillance		
Seeds, sprouted - ready-to-eat - Retail - Surveillance		
Fruits - pre-cut - ready-to-eat - Retail - Surveillance		
Vegetables - pre-cut - ready-to-eat - Retail - Surveillance		
Juice - fruit juice - unpasteurised - Retail - Surveillance		

Table Salmonella in other food

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Bakery products		
Bakery products		
Bakery products - bread		
Bakery products - bread		
Bakery products - bread		
Bakery products - bread		
Bakery products - pastry		
Bakery products - pastry		
Beverages, non-alcoholic - soft drinks - Retail		
Cocoa and cocoa preparations, coffee and tea		
Confectionery products and pastes		
Confectionery products and pastes		
Confectionery products and pastes		
Confectionery products and pastes		
Confectionery products and pastes - Retail		
Confectionery products and pastes - Retail - Surveillance		
Crustaceans - unspecified - cooked - Processing plant - Surveillance	0	0
Egg products - Processing plant - Surveillance	0	0

Table Salmonella in other food

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Egg products - Processing plant - Surveillance	0	0
Eggs - table eggs - Packing centre - Surveillance	0	0
Eggs - table eggs - Packing centre - Surveillance	0	0
Eggs - table eggs - Packing centre - Surveillance	0	0
Eggs - table eggs - Retail - Surveillance		
Fish - Processing plant - Surveillance	0	0
Fish - raw - Retail - Surveillance		
Fish - raw - frozen - Processing plant - Surveillance		
Fish - raw - frozen - Processing plant - Surveillance		
Fishery products, unspecified - cooked - Processing plant - Surveillance		
Fruits - pre-cut - ready-to-eat - Retail - Surveillance		
Fruits - pre-cut - ready-to-eat - Retail - Surveillance		
Fruits - pre-cut - ready-to-eat - Retail - Surveillance		
Fruits and vegetables		
Infant formula - ready-to-eat - Retail - Surveillance		

Table Salmonella in other food

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Infant formula - ready-to-eat - Retail - Surveillance		
Infant formula - ready-to-eat - Retail - Surveillance		
Juice - fruit juice - unpasteurised - Retail - Surveillance		
Juice - fruit juice - unpasteurised - Retail - Surveillance		
Juice - fruit juice - unpasteurised - Retail - Surveillance		
Juice - fruit juice - unpasteurised - Retail - Surveillance		
Juice - vegetable juice - unpasteurised - Retail - Surveillance		
Juice - vegetable juice - unpasteurised - Retail - Surveillance		
Live bivalve molluscs - unspecified - Retail - Surveillance		
Live bivalve molluscs - unspecified - Retail - Surveillance		
Live bivalve molluscs - unspecified - Retail - Surveillance		
Live bivalve molluscs - unspecified - Retail - Surveillance		

Table Salmonella in other food

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Molluscan shellfish - cooked - Processing plant - Surveillance	0	0
Other food of non-animal origin		
Other processed food products and prepared dishes - sandwiches		
Other processed food products and prepared dishes - sandwiches - Processing plant - Surveillance		
Other processed food products and prepared dishes - sandwiches - Retail - Surveillance		
Other processed food products and prepared dishes - unspecified		
Other processed food products and prepared dishes - unspecified		
Other processed food products and prepared dishes - unspecified - Retail - Surveillance		
Other processed food products and prepared dishes - unspecified - Retail - Surveillance		
Other processed food products and prepared dishes - unspecified - ready-to-eat foods		
Other processed food products and prepared dishes - unspecified - ready-to-eat foods		
Other processed food products and prepared dishes - unspecified - ready-to-eat foods		

Table Salmonella in other food

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Other processed food products and prepared dishes - unspecified - ready-to-eat foods - Processing plant		
Other processed food products and prepared dishes - unspecified - ready-to-eat foods - Processing plant		
Other processed food products and prepared dishes - unspecified - ready-to-eat foods - Retail		
Other processed food products and prepared dishes - unspecified - ready-to-eat foods - Retail		
Other processed food products and prepared dishes - unspecified - ready-to-eat foods - Retail		
Seeds, sprouted - ready-to-eat - Retail - Surveillance		
Spices and herbs - Retail		
Sweets		
Sweets		
Vegetables - leaves		
Vegetables - pre-cut - frozen vegetables		
Vegetables - pre-cut - ready-to-eat - Retail - Surveillance		
Vegetables - pre-cut - ready-to-eat - Retail - Surveillance		

Table Salmonella in other food

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Vegetables - pre-cut - ready-to-eat - Retail - Surveillance		

Table Salmonella in red meat and products thereof

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Meat from pig - carcase - Slaughterhouse - Surveillance	LRFSD Gabrovo, LRFSD Varna, LRFSD Vratca, LRFSD Sofia, LRFSD Haskovo	Objective sampling	Official sampling	food sample > carcase swabs	Domestic	Batch	400 cm2	585	1	0	1
Meat from pig - fresh - Processing plant - Surveillance	LRFSD Gabrovo	Objective sampling	HACCP and own checks	food sample > carcase swabs	Domestic	Batch	400 cm2	60	0		
Meat from pig - fresh - Retail - Surveillance	LRFSD Varna	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	40	0		
Meat from pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance	LRFSD Gabrovo, LRFSD Varna, LRFSD Vratza, LRFSD Sofia, LRFSD Shoumen	Objective sampling	Official sampling	food sample > meat	Domestic	Batch	10 g	553	3	0	1
Meat from pig - minced meat - intended to be eaten cooked - Retail - Surveillance	LRFSD Gabrovo, LRFSD Varna, LRFSD Vratza, LRFSD Haskovo	Objective sampling	Official sampling	food sample > meat	Domestic	Batch	10 g	87	0		
Meat from pig - meat preparation - intended to be eaten raw - Processing plant - Surveillance	LRFSD Gabrovo	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	7	0		

Table Salmonella in red meat and products thereof

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	LRFSD Gabrovo, LRFSD Varna, LRFSD Vratza, LRFSD Sofia, LRFSD Shoumen, LRFSD Haskovo	Objective sampling	Official sampling	food sample	Domestic	Batch	10 g	932	4	1	0
Meat from pig - meat preparation - intended to be eaten cooked - Retail - Surveillance	LRFSD Gabrovo, LRFSD Vratza	Objective sampling	Official sampling	food sample	Domestic	Batch	10 g	8	0		
Meat from pig - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance	LRFSD Gabrovo, LRFSD Vratza	Objective sampling	Official sampling	food sample	Domestic	Batch	10 g	69	0		
Meat from pig - meat products - raw but intended to be eaten cooked - Retail - Surveillance	LRFSD Gabrovo, LRFSD Vratza	Objective sampling	Official sampling	food sample	Domestic	Batch	10 g	45	0		
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	LRFSD Varna, LRFSD Shoumen, LRFSD Haskovo	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	565	0		
Meat from pig - meat products - cooked, ready-to-eat - Retail - Surveillance	LRFSD Sliven, LRFSD Haskovo	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	45	0		

Table Salmonella in red meat and products thereof

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Meat from bovine animals - carcase - Slaughterhouse - Surveillance	LRFSD Gabrovo, LRFSD Varna, LRFSD Vratza	Objective sampling	Official sampling	food sample > carcase swabs	Domestic	Batch	400 cm2	49	0		
Meat from bovine animals - fresh - Processing plant - Surveillance	LRFSD Varna	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	55	0		
Meat from bovine animals - minced meat - intended to be eaten raw - Processing plant - Surveillance	LRFSD Gabrovo	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	9	0		
Meat from bovine animals - minced meat - intended to be eaten cooked - Processing plant - Surveillance	LRFSD Gabrovo	Objective sampling	HACCP and own checks	food sample	Domestic	Batch	10 g	6	0		
Meat from bovine animals - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	LRFSD Blagoevgrad	Objective sampling	Official sampling	food sample	Domestic	Batch	10 g	10	0		
Meat from bovine animals - meat preparation - intended to be eaten cooked - Retail - Surveillance	LRFSD Blagoevgrad	Objective sampling	Industry sampling	food sample	Domestic	Batch	10 g	10	0		
Meat from bovine animals - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance	LRFSD Gabrovo, LRFSD Vratza	Objective sampling	Official sampling	food sample	Domestic	Batch	10 g	6	0		
Meat from bovine animals - meat products - cooked, ready-to-eat - Processing plant - Surveillance	LRFSD Varna	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	70	0		
Meat from bovine animals - meat products - cooked, ready-to-eat - Retail - Surveillance	LRFSD Varna	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	25	0		

Table Salmonella in red meat and products thereof

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Meat from sheep - carcase - Slaughterhouse - Surveillance	LRFSD Gabrovo, LRFSD Varna, LRFSD Vratza	Objective sampling	Official sampling	food sample > carcase swabs	Domestic	Batch	400 cm2	26	0		
Other products of animal origin - gelatin and collagen - Processing plant - Surveillance	LRFSD Sliven	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	10	0		
Meat from bovine animals - carcase - Slaughterhouse - Surveillance	LRFSD Sliven	Objective sampling	Official sampling	food sample > carcase swabs	Domestic	Batch	100 cm2	10	0		
Meat from bovine animals - carcase - Slaughterhouse - Surveillance	LRFSD Vratza	Objective sampling	Industry sampling	food sample > carcase swabs	Domestic	Batch	400 cm2	10	0		
Meat from bovine animals - carcase - Slaughterhouse - Surveillance	LRFSD Blagoevgrad	Objective sampling	Official sampling	food sample > carcase swabs	Domestic	Batch	400 cm2	15	0		
Meat from bovine animals - carcase - Slaughterhouse - Surveillance	LRFSD Blagoevgrad	Objective sampling	Industry sampling	food sample > carcase swabs	Domestic	Batch	400 cm2	25	0		
Meat from bovine animals - fresh - Processing plant - Surveillance	LRFSD Blagoevgrad	Objective sampling	Industry sampling	food sample > meat	Domestic	Batch	10 g	11	0		
Meat from bovine animals - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	LRFSD Blagoevgrad	Objective sampling	Industry sampling	food sample	Domestic	Batch	10 g	5	0		
Meat from bovine animals - meat preparation - intended to be eaten cooked - Retail - Surveillance	LRFSD Sliven	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	1	0		
Meat from bovine animals - meat preparation - intended to be eaten cooked - Retail - Surveillance	LRFSD Plovdiv	Objective sampling	Official sampling	food sample	Domestic	Single	25 g	60	0		

Table Salmonella in red meat and products thereof

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Meat from bovine animals - meat products - cooked, ready-to-eat - Processing plant - Surveillance	LRFSD Sliven	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	5	0		
Meat from bovine animals - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance	LRFSD Gabrovo	Objective sampling	HACCP and own checks	food sample	Domestic	Batch	10 g	2	0		
Meat from bovine animals - minced meat - intended to be eaten raw - Processing plant - Surveillance	LRFSD Gabrovo, LRFSD Vratza	Objective sampling	HACCP and own checks	food sample	Domestic	Batch	25 g	50	0		
Meat from bovine animals and pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	LRFSD Blagoevgrad	Objective sampling	Official sampling	food sample	Domestic	Batch	10 g	75	0		
Meat from bovine animals and pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	LRFSD Gabrovo	Objective sampling	HACCP and own checks	food sample	Domestic	Batch	10 g	23	0		
Meat from bovine animals and pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	LRFSD Blagoevgrad		Industry sampling	food sample	Domestic	Batch	10 g	125	0		
Meat from bovine animals and pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	LRFSD Gabrovo	Objective sampling	Official sampling	food sample	Domestic	Batch	10 g	54	4	0	1
Meat from bovine animals and pig - meat preparation - intended to be eaten cooked - Retail - Surveillance	LRFSD Blagoevgrad	Objective sampling	Industry sampling	food sample	Domestic	Single	10 g	2	0		
Meat from bovine animals and pig - meat preparation - intended to be eaten cooked - Retail - Surveillance	LRFSD Gabrovo	Objective sampling	Official sampling	food sample > meat	Domestic	Batch	10 g	8	0		

Table Salmonella in red meat and products thereof

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Meat from bovine animals and pig - meat preparation - intended to be eaten cooked - Retail - Surveillance	LRFSD Blagoevgrad	Objective sampling	Industry sampling	food sample	Domestic	Batch	10 g	150	0		
Meat from bovine animals and pig - meat products - Processing plant - Surveillance	LRFSD Vratza	Objective sampling	Industry sampling	food sample	Domestic	Batch	10 g	135	0		
Meat from bovine animals and pig - meat products - Processing plant - Surveillance	LRFSD Sliven	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	40	0		
Meat from bovine animals and pig - meat products - Processing plant - Surveillance	LRFSD Gabrovo	Objective sampling	HACCP and own checks	food sample	Domestic	Batch	25 g	1	0		
Meat from bovine animals and pig - meat products - Processing plant - Surveillance	LRFSD Gabrovo	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	12	0		
Meat from bovine animals and pig - meat products - Processing plant - Surveillance	LRFSD Blagoevgrad	Objective sampling	Industry sampling	food sample	Domestic	Batch	25 g	20	0		
Meat from bovine animals and pig - meat products - Processing plant - Surveillance	LRFSD Sliven	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	130	0		
Meat from bovine animals and pig - meat products - Processing plant - Surveillance	LRFSD Vratza	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	20	0		
Meat from bovine animals and pig - meat products - Processing plant - Surveillance	LRFSD Gabrovo	Objective sampling	HACCP and own checks	food sample	Domestic	Batch	25 g	34	0		
Meat from bovine animals and pig - meat products - Processing plant - Surveillance	LRFSD Blagoevgrad	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	20	0		
Meat from bovine animals and pig - meat products - Processing plant - Surveillance	LRFSD Vratza	Objective sampling	Official sampling	food sample	Domestic	Batch	10 g	260	0		
Meat from bovine animals and pig - meat products - Processing plant - Surveillance	LRFSD Gabrovo	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	12	0		

Table Salmonella in red meat and products thereof

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Meat from bovine animals and pig - meat products - Retail - Surveillance	LRFSD Vratza	Objective sampling	Industry sampling	food sample	Domestic	Batch	10 g	10	0		
Meat from bovine animals and pig - meat products - Retail - Surveillance	LRFSD Sliven	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	5	0		
Meat from bovine animals and pig - meat products - Retail - Surveillance	LRFSD Vratza	Objective sampling	Official sampling	food sample	Domestic	Batch	10 g	45	0		
Meat from bovine animals and pig - meat products - Retail - Surveillance	LRFSD Blagoevgrad	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	20	0		
Meat from bovine animals and pig - meat products - Retail - Surveillance	LRFSD Blagoevgrad	Objective sampling	Industry sampling	food sample	Domestic	Batch	25 g	10	0		
Meat from bovine animals and pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance	LRFSD Gabrovo	Objective sampling	Official sampling	food sample	Domestic	Batch	10 g	57	0		
Meat from bovine animals and pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance	LRFSD Gabrovo	Objective sampling	HACCP and own checks	food sample	Domestic	Batch	10 g	25	0		
Meat from bovine animals and pig - minced meat - intended to be eaten cooked - Retail - Surveillance	LRFSD Gabrovo	Objective sampling	HACCP and own checks	food sample	Domestic	Batch	10 g	3	0		
Meat from bovine animals and pig - minced meat - intended to be eaten cooked - Retail - Surveillance	LRFSD Gabrovo	Objective sampling	Official sampling	food sample	Domestic	Batch	10 g	8	0		
Meat from deer (venison) - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance	LRFSD Gabrovo	Objective sampling	HACCP and own checks	food sample	Domestic	Single	10 g	4	0		

Table Salmonella in red meat and products thereof

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Meat from horse - meat products - raw and intended to be eaten raw - Processing plant - Surveillance	LRFSD Gabrovo	Objective sampling	HACCP and own checks	food sample	Domestic	Batch	25 g	9	0		
Meat from pig - carcase - Slaughterhouse - Surveillance	LRFSD Blagoevgrad	Objective sampling	Industry sampling	food sample > carcase swabs	Domestic	Batch	400 cm2	300	6	0	5
Meat from pig - carcase - Slaughterhouse - Surveillance	LRFSD Vratza	Objective sampling	Industry sampling	food sample > carcase swabs	Domestic	Batch	400 cm2	5	0		
Meat from pig - carcase - Slaughterhouse - Surveillance	LRFSD Blagoevgrad	Objective sampling	Official sampling	food sample > carcase swabs	Domestic	Batch	400 cm2	65	2	0	2
Meat from pig - carcase - Slaughterhouse - Surveillance	LRFSD Plovdiv, LRFSD Sliven	Objective sampling	Official sampling	food sample > carcase swabs	Domestic	Single	400 cm2	147	0		
Meat from pig - fresh - Processing plant - Surveillance	LRFSD Haskovo	Objective sampling	Official sampling	food sample > meat	Domestic	Batch	10 g	45	0		
Meat from pig - fresh - Processing plant - Surveillance	LRFSD Varna, LRFSD Shoumen	Objective sampling	Official sampling	food sample > meat	Domestic	Batch	25 g	130	0		
Meat from pig - fresh - Processing plant - Surveillance	LRFSD Varna	Objective sampling	Industry sampling	food sample > meat	Domestic	Batch	25 g	10	0		
Meat from pig - fresh - Retail - Surveillance	NDRVMI (NCFS)	Objective sampling	Official sampling	food sample	Domestic	Batch	10 g	11	0		
Meat from pig - meat preparation - intended to be eaten raw - Processing plant - Surveillance	LRFSD Gabrovo	Objective sampling	HACCP and own checks	food sample	Domestic	Batch	25 g	10	0		
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	LRFSD Gabrovo, LRFSD Varna	Objective sampling	HACCP and own checks	food sample > meat	Domestic	Batch	10 g	12	0		

Table Salmonella in red meat and products thereof

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	LRFSD Sofia, LRFSD Haskovo	Objective sampling	Industry sampling	food sample	Domestic	Single	10 g	205	1	0	0
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	LRFSD Sofia	Objective sampling	Industry sampling	food sample > meat	Domestic	Single	10 g	390	0		
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	LRFSD Plovdiv	Objective sampling	Official sampling	food sample	Domestic	Single	10 g	355	0		
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	LRFSD Plovdiv, LRFSD Sliven	Objective sampling	Official sampling	food sample > meat	Domestic	Single	10 g	690	1	0	0
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	LRFSD Blagoevgrad	Objective sampling	Industry sampling	food sample	Domestic	Batch	10 g	35	0		
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	LRFSD Gabrovo, LRFSD Varna, LRFSD Haskovo	Objective sampling	HACCP and own checks	food sample	Domestic	Batch	10 g	306	0		
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	LRFSD Shoumen	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	125	1	0	0
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	LRFSD Blagoevgrad, LRFSD Sliven	Objective sampling	Official sampling	food sample	Domestic	Batch	10 g	200	1	0	1
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	LRFSD Shoumen	Objective sampling	Official sampling	food sample > meat	Domestic	Batch	25 g	105	1	0	0
Meat from pig - meat preparation - intended to be eaten cooked - Retail - Surveillance	LRFSD Plovdiv, LRFSD Sofia	Objective sampling	Official sampling	food sample	Domestic	Single	10 g	440	0		

Table Salmonella in red meat and products thereof

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Meat from pig - meat preparation - intended to be eaten cooked - Retail - Surveillance	LRFSD Varna	Objective sampling	Industry sampling	food sample	Domestic	Batch	10 g	25	1	0	1
Meat from pig - meat preparation - intended to be eaten cooked - Retail - Surveillance	LRFSD Shoumen	Objective sampling	Official sampling	food sample	Domestic	Single	25 g	18	0		
Meat from pig - meat preparation - intended to be eaten cooked - Retail - Surveillance	LRFSD Sliven, LRFSD Haskovo	Objective sampling	Official sampling	food sample	Domestic	Batch	10 g	85	0		
Meat from pig - meat preparation - intended to be eaten cooked - Retail - Surveillance	LRFSD Blagoevgrad	Objective sampling	Industry sampling	food sample	Domestic	Batch	10 g	70	0		
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	LRFSD Sofia	Objective sampling	Industry sampling	food sample	Domestic	Single	10 g	100	0		
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	LRFSD Varna, LRFSD Haskovo	Objective sampling	Industry sampling	food sample	Domestic	Batch	25 g	135	0		
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	NDRVMI (NCFS)	Objective sampling	Official sampling	food sample	Domestic	Batch	10 g	5	0		
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	LRFSD Sliven	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	15	0		
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	LRFSD Plovdiv	Objective sampling	Official sampling	food sample	Domestic	Single	25 g	155	0		
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	LRFSD Sofia	Objective sampling	Official sampling	food sample	Domestic	Batch	10 g	240	0		
Meat from pig - meat products - cooked, ready-to-eat - Retail - Surveillance	NDRVMI (NCFS)	Objective sampling	Official sampling	food sample	Domestic	Batch	10 g	55	0		

Table Salmonella in red meat and products thereof

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Meat from pig - meat products - cooked, ready-to-eat - Retail - Surveillance	LRFSD Varna, LRFSD Shoumen	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	32	0		
Meat from pig - meat products - cooked, ready-to-eat - Retail - Surveillance	LRFSD Plovdiv	Objective sampling	Official sampling	food sample	Domestic	Single	25 g	45	0		
Meat from pig - meat products - cooked, ready-to-eat - Retail - Surveillance	LRFSD Sofia	Objective sampling	Industry sampling	food sample	Domestic	Single	10 g	40	0		
Meat from pig - meat products - cooked, ready-to-eat - Retail - Surveillance	LRFSD Sofia	Objective sampling	Official sampling	food sample	Domestic	Single	25 g	200	0		
Meat from pig - meat products - cooked, ready-to-eat - Retail - Surveillance	LRFSD Haskovo	Objective sampling	Industry sampling	food sample	Domestic	Batch	25 g	20	0		
Meat from pig - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance	LRFSD Plovdiv	Objective sampling	Official sampling	food sample	Domestic	Single	10 g	775	0		
Meat from pig - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance	LRFSD Sliven	Objective sampling	Official sampling	food sample	Domestic	Batch	10 g	105	2	0	0
Meat from pig - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance	LRFSD Gabrovo, LRFSD Vratza	Objective sampling	HACCP and own checks	food sample	Domestic	Batch	10 g	24	0		
Meat from pig - meat products - raw but intended to be eaten cooked - Retail - Surveillance	NDRVMI (NCFS)	Objective sampling	Official sampling	food sample	Domestic	Batch	10 g	1	0		
Meat from pig - meat products - raw but intended to be eaten cooked - Retail - Surveillance	LRFSD Gabrovo	Objective sampling	HACCP and own checks	food sample	Domestic	Batch	10 g	3	0		
Meat from pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance	LRFSD Gabrovo, LRFSD Varna	Objective sampling	HACCP and own checks	food sample	Domestic	Batch	10 g	12	0		

Table Salmonella in red meat and products thereof

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Meat from pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance	LRFSD Shoumen	Objective sampling	Official sampling	food sample > meat	Domestic	Batch	25 g	105	1	0	0
Meat from pig - minced meat - intended to be eaten cooked - Retail - Surveillance	LRFSD Shoumen	Objective sampling	Official sampling	food sample > meat	Domestic	Batch	25 g	3	0		
Meat from pig - minced meat - intended to be eaten cooked - Retail - Surveillance	LRFSD Sofia	Objective sampling	Official sampling	food sample > meat	Domestic	Single	10 g	240	0		
Meat from pig - minced meat - intended to be eaten cooked - Retail - Surveillance	LRFSD Haskovo	Objective sampling	Industry sampling	food sample > meat	Domestic	Batch	10 g	45	0		
Meat from pig - minced meat - intended to be eaten cooked - Retail - Surveillance	LRFSD Sliven	Objective sampling	Official sampling	food sample > meat	Domestic	Batch	10 g	25	0		
Meat from sheep - carcase - Slaughterhouse - Surveillance	LRFSD Blagoevgrad	Objective sampling	Official sampling	food sample > carcase swabs	Domestic	Batch	400 cm2	15	0		
Meat from sheep - carcase - Slaughterhouse - Surveillance	LRFSD Blagoevrad	Objective sampling	Industry sampling	food sample > carcase swabs	Domestic	Batch	400 cm2	10	0		
Meat from sheep - carcase - Slaughterhouse - Surveillance	LRFSD Sliven	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	17	0		
Meat from wild boar - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance	LRFSD Gabrovo	Objective sampling	Official sampling	food sample	Domestic	Single	10 g	3	0		
Meat from wild boar - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance	LRFSD Gabrovo	Objective sampling	HACCP and own checks	food sample	Domestic	Single	10 g	1	0		
Meat from wild boar - minced meat - intended to be eaten cooked - Processing plant - Surveillance	LRFSD Gabrovo	Objective sampling	Official sampling	food sample	Domestic	Batch	10 g	2	0		

Table Salmonella in red meat and products thereof

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Meat from wild boar - minced meat - intended to be eaten cooked - Processing plant - Surveillance	LRFSD Gabrovo	Objective sampling	HACCP and own checks	food sample	Domestic	Batch	10 g	8	0		

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified	S. Infantis	S. Rissen	S. Senftenberg
Meat from pig - carcase - Slaughterhouse - Surveillance					
Meat from pig - fresh - Processing plant - Surveillance					
Meat from pig - fresh - Retail - Surveillance					
Meat from pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance	0	2			
Meat from pig - minced meat - intended to be eaten cooked - Retail - Surveillance					
Meat from pig - meat preparation - intended to be eaten raw - Processing plant - Surveillance					
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	0	3			
Meat from pig - meat preparation - intended to be eaten cooked - Retail - Surveillance					
Meat from pig - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance					

Table Salmonella in red meat and products thereof

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

Table Salmonella in red meat and products thereof

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified	S. Infantis	S. Rissen	S. Senftenberg
Meat from bovine animals - meat products - cooked, ready-to-eat - Processing plant - Surveillance					
Meat from bovine animals - meat products - cooked, ready-to-eat - Retail - Surveillance					
Meat from sheep - carcase - Slaughterhouse - Surveillance					
Other products of animal origin - gelatin and collagen - Processing plant - Surveillance					
Meat from bovine animals - carcase - Slaughterhouse - Surveillance					
Meat from bovine animals - carcase - Slaughterhouse - Surveillance					
Meat from bovine animals - carcase - Slaughterhouse - Surveillance					
Meat from bovine animals - carcase - Slaughterhouse - Surveillance					
Meat from bovine animals - fresh - Processing plant - Surveillance					
Meat from bovine animals - meat preparation - intended to be eaten cooked - Processing plant - Surveillance					
Meat from bovine animals - meat preparation - intended to be eaten cooked - Retail - Surveillance					

Table Salmonella in red meat and products thereof

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified	S. Infantis	S. Rissen	S. Senftenberg
Meat from bovine animals - meat preparation - intended to be eaten cooked - Retail - Surveillance					
Meat from bovine animals - meat products - cooked, ready-to-eat - Processing plant - Surveillance					
Meat from bovine animals - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance					
Meat from bovine animals - minced meat - intended to be eaten raw - Processing plant - Surveillance					
Meat from bovine animals and pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance					
Meat from bovine animals and pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance					
Meat from bovine animals and pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance					
Meat from bovine animals and pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	0	3	0	0	0
Meat from bovine animals and pig - meat preparation - intended to be eaten cooked - Retail - Surveillance					

Table Salmonella in red meat and products thereof

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified	S. Infantis	S. Rissen	S. Senftenberg
Meat from bovine animals and pig - meat preparation - intended to be eaten cooked - Retail - Surveillance					
Meat from bovine animals and pig - meat preparation - intended to be eaten cooked - Retail - Surveillance					
Meat from bovine animals and pig - meat products - Processing plant - Surveillance					
Meat from bovine animals and pig - meat products - Processing plant - Surveillance					
Meat from bovine animals and pig - meat products - Processing plant - Surveillance					
Meat from bovine animals and pig - meat products - Processing plant - Surveillance					
Meat from bovine animals and pig - meat products - Processing plant - Surveillance					
Meat from bovine animals and pig - meat products - Processing plant - Surveillance					
Meat from bovine animals and pig - meat products - Processing plant - Surveillance					
Meat from bovine animals and pig - meat products - Processing plant - Surveillance					
Meat from bovine animals and pig - meat products - Processing plant - Surveillance					
Meat from bovine animals and pig - meat products - Processing plant - Surveillance					

Table Salmonella in red meat and products thereof

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified	S. Infantis	S. Rissen	S. Senftenberg
Meat from bovine animals and pig - meat products - Processing plant - Surveillance					
Meat from bovine animals and pig - meat products - Retail - Surveillance					
Meat from bovine animals and pig - meat products - Retail - Surveillance					
Meat from bovine animals and pig - meat products - Retail - Surveillance					
Meat from bovine animals and pig - meat products - Retail - Surveillance					
Meat from bovine animals and pig - meat products - Retail - Surveillance					
Meat from bovine animals and pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance					
Meat from bovine animals and pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance					
Meat from bovine animals and pig - minced meat - intended to be eaten cooked - Retail - Surveillance					
Meat from bovine animals and pig - minced meat - intended to be eaten cooked - Retail - Surveillance					
Meat from deer (venison) - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance					

Table Salmonella in red meat and products thereof

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified	S. Infantis	S. Rissen	S. Senftenberg
Meat from horse - meat products - raw and intended to be eaten raw - Processing plant - Surveillance					
Meat from pig - carcase - Slaughterhouse - Surveillance	0	0	1	0	
Meat from pig - carcase - Slaughterhouse - Surveillance					
Meat from pig - carcase - Slaughterhouse - Surveillance					
Meat from pig - carcase - Slaughterhouse - Surveillance					
Meat from pig - fresh - Processing plant - Surveillance					
Meat from pig - fresh - Processing plant - Surveillance					
Meat from pig - fresh - Processing plant - Surveillance					
Meat from pig - fresh - Retail - Surveillance					
Meat from pig - meat preparation - intended to be eaten raw - Processing plant - Surveillance					
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance					
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	0	1			

Table Salmonella in red meat and products thereof

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified	S. Infantis	S. Rissen	S. Senftenberg
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance					
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance					
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	0	0	0	0	1
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance					
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance					
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	0	1			
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance					
Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Surveillance	0	1			
Meat from pig - meat preparation - intended to be eaten cooked - Retail - Surveillance					
Meat from pig - meat preparation - intended to be eaten cooked - Retail - Surveillance					
Meat from pig - meat preparation - intended to be eaten cooked - Retail - Surveillance					
Meat from pig - meat preparation - intended to be eaten cooked - Retail - Surveillance					

Table Salmonella in red meat and products thereof

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified	S. Infantis	S. Rissen	S. Senftenberg
Meat from pig - meat preparation - intended to be eaten cooked - Retail - Surveillance					
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance					
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance					
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance					
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance					
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance					
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance					
Meat from pig - meat products - cooked, ready-to-eat - Retail - Surveillance					
Meat from pig - meat products - cooked, ready-to-eat - Retail - Surveillance					
Meat from pig - meat products - cooked, ready-to-eat - Retail - Surveillance					
Meat from pig - meat products - cooked, ready-to-eat - Retail - Surveillance					
Meat from pig - meat products - cooked, ready-to-eat - Retail - Surveillance					

Table Salmonella in red meat and products thereof

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified	S. Infantis	S. Rissen	S. Senftenberg
Meat from pig - meat products - cooked, ready-to-eat - Retail - Surveillance					
Meat from pig - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance					
Meat from pig - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance	0	0	1	1	0
Meat from pig - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance					
Meat from pig - meat products - raw but intended to be eaten cooked - Retail - Surveillance					
Meat from pig - meat products - raw but intended to be eaten cooked - Retail - Surveillance					
Meat from pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance					
Meat from pig - minced meat - intended to be eaten cooked - Processing plant - Surveillance	0	1			
Meat from pig - minced meat - intended to be eaten cooked - Retail - Surveillance					
Meat from pig - minced meat - intended to be eaten cooked - Retail - Surveillance					
Meat from pig - minced meat - intended to be eaten cooked - Retail - Surveillance					

Table Salmonella in red meat and products thereof

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified	S. Infantis	S. Rissen	S. Senftenberg
Meat from pig - minced meat - intended to be eaten cooked - Retail - Surveillance					
Meat from sheep - carcase - Slaughterhouse - Surveillance					
Meat from sheep - carcase - Slaughterhouse - Surveillance					
Meat from sheep - carcase - Slaughterhouse - Surveillance					
Meat from wild boar - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance					
Meat from wild boar - meat products - raw but intended to be eaten cooked - Processing plant - Surveillance					
Meat from wild boar - minced meat - intended to be eaten cooked - Processing plant - Surveillance					
Meat from wild boar - minced meat - intended to be eaten cooked - Processing plant - Surveillance					

2.1.4 Salmonella in animals

A. Salmonella spp. in Gallus Gallus - breeding flocks

Monitoring system

Sampling strategy

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

In accordans with Reg. 200/2010/EC

Frequency of the sampling

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

SAMPLING FRAME
The sampling frame shall cover all adult breeding flocks of domestic fowl (Gallus gallus) comprising at least 250 birds (breeding flocks). It shall be without prejudice to the provisions in Regulation (EC) No 2160/2003 and Directive 2003/99/EC as regards the monitoring requirements in other animal populations or other serotypes.
There is a specific Order (ref. No. RD 11-389 of 30.03.2012) officially approving and enter into effect a scheme for sampling of various categories of poultry in accordance with Regulation (EC) No. 2160/2003 and Regulation (EC) No. 200/2010. The scheme specifies the number of samples for the purposes of self -control and official control at hatchery and farm levels.

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

Day old chicks, 1 week, 2-nd week, 4-th week, 8-th week, 2 weeks before mooving to the laying phase

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

Samples from poultry flocks shall be taken by the owner of the holding or a person authorized by the owner (in most of cases a private vet who has a contract signed with the owner) and by the official veterinarians which is a part of the official surveillance program. The official veterinarian responsible for the farm shall provide the training on sampling for the person responsible for the own-check samples. Each year the RFSDs draft a sampling schedule for all poultry farms and hatcheries included in the scope of the programme and located on the territory within its administrative districts. The schedule is drafted for official checks and ownchecks.

Sampling at the initiative of the operator:

Sampling shall take place every two weeks at the hatchery;

Note: the sampling in the holdings is just in case of exporting or trading hatching eggs to other Member States, shall in any case take place on the holding.

The owner of the hatchery or poultry holdings and the laboratory performed the testing shell notify immediately written the Executive Director of BFSA if there are any positive results for Salmonella.

Official control sampling:

1. If sampling at the initiative of the operator takes place at the hatchery:

routine sampling every 16 weeks at the hatchery,
and;
routine sampling at the holding on two occasions during the production cycle, the first one being within four weeks following moving to laying phase or laying unit and the second one being towards the end of the laying phase, not earlier than eight weeks before the end of the production cycle;
confirmatory sampling at the holding, following the detection of relevant Salmonella from sampling at the hatchery.

2. If sampling at the initiative of the operator takes place at the holding, routine sampling shall be carried out on three occasions during the production cycle:
a)within four weeks following moving to laying phase or laying unit;
b)towards the end of the laying phase, not earlier than eight weeks before the end of the production cycle;
c)during the production, at any time sufficiently distant from the samples referred to in points (a) and (b).

Note: the sampling in the holdings is just in case of exporting or trading hatching eggs to other Member States, shall in any case take place on the holding.

Type of specimen taken

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

Internal linings of delivery boxes

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

Socks/ boot swabs

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

Faeces

Methods of sampling (description of sampling techniques)

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

under Reg. 213/2009

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

under Reg. 213/2009

Breeding flocks: Production period

under Reg. 213/2009

Case definition

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

under Reg. 200/2010

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

under Reg. 200/2010

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

under Reg. 200/2010

Diagnostic/analytical methods used

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

Bacteriological method: ISO 6579:2002/Amd 1:2007

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

Bacteriological method: ISO 6579:2002/Amd 1:2007

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

Bacteriological method: ISO 6579:2002/Amd 1:2007

Vaccination policy

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

In Republic of Bulgaria the use of vaccines for the control of salmonella in poultry is not prohibited.
In the official register of veterinary medicine products there are registered and approved vaccines for Salmonella spp. for birds. The owners of the holdings could use only the approved by BFSA vaccines in the way indicate by the official veterinarian responsible for the poultry holdings. The vaccination scheme shall be approved by the Regional Food Safety Directorate.
When the samples have been taken from vaccinated poultry, the letter accompanying any such samples to the laboratory must specify the type and time of vaccination. The objective is to ensure proper basis for differentiation between vaccination and field strain in accordance with Regulation (EC) 1177/2006.

The operator/owner in consultation with his/her veterinarian may consider vaccination of the flock against Salmonella with a product which has a marketing authorisation in your country and complies with the requirements of Commission Regulation (EC) No.1177/2006 for specific control methods in the framework of the national programmes for the control of Salmonella.
Vaccination may only be used as a preventative measure; and it is not an alternative to the requirements in Annex II.C of Commission Regulation (EC) No 2160/2003.

Antimicrobial treatment may not be used for the control of Salmonella in the national control programme except within the limits set by Commission Regulation (EC) No. 1177/2006

Other preventive measures than vaccination in place

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

boisecurity, outbreak eradication

Control program/mechanisms

The control program/strategies in place

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

BFSA have annual control program

Recent actions taken to control the zoonoses

sammpling, culling in positive cases, cleaning and disinfection

Suggestions to the European Union for the actions to be taken

no

Measures in case of the positive findings or single cases

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

culling/slaughtering in positive cases, cleaning and disinfection,
egg destruction

Notification system in place

In case of suspicion or conformation of Salmonella enteritidis or S.Typhimurium (including monophasic S. Typhimurium serotype with antigenic formula 1,4/5/,1 2:i) the NRL shall notify immediately the BFSA. The positive result for target serovars confirmed by NRL is a condition to declare a flock as a positive for target

serovars of the control programme.

Results of the investigation

1 positive case for 2011, unknown source

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

BFSA annually performed the evaluation of the Salm. control programs. The information is provided to the European Commission through the final tecnikal and financial report.
The number of breeding flocks positive for Salmonella spp in total is as follow:
In 2008 – No Salmonella positive serotypes

In 2009 – 1 flock positive for Salm. Infantis; 1 flock - Salm. Bareilly; 2 floks-
Salm. Senftenberg; 1 flock -Salm. agona.

In 2010 - 3 flocks positive for S. Infantis, 2 flocks - S. hadar, 1 flock- S.Glostrup, 1. flock - S.Seftenberg , 1 flock - S. Corvallis.

In 2011 – 1 flock positive for S. Typhimurium, 1 flock - S. Agona and S. Livingstone in hatchery.

In 2012 - 1 flock positive for S.infantis, 2 flocks positive for S.corvalis and1 flock positive for S.Lomnita.

The number of Salmonella serovars detected in breeding flocks is presented below:

S.Enteritidis	S.Typhimurium	S.Infantis	S. Hadar	S. Virchow	Other
0	1	5	2	0	9

In conclusion S.Infantis remains the most commonly isolated Salmonella serotype, followed by S. Hadar , S. Agona and S. Senftenberg in the Republic of Bulgaria as a whole.
The % Salmonella positive flock's prevalence for the Salmonella target serotypes included in the program decreased in 2011 and 2012 to 0.84%. The target of the SCNP in breeding flocks was achieved in 2011 and 2012, namely reduction to 1 % or less of the maximum percentage of adult breeding flocks of Gallus gallus remaining positive for S.Enteritidis, S.Infantis, S.Hadar, S.Typhimurium and Salmonella virchow.

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

no data

Additional information

no

B. Salmonella spp. in Gallus Gallus - broiler flocks

Monitoring system

Sampling strategy

Broiler flocks

self control: 2-3 weeks before slaughtering;
official control: 1 sample for the period

Frequency of the sampling

Broiler flocks: Rearing period

Every flock is sampled

Broiler flocks: Before slaughter at farm

Every flock is sampled

Type of specimen taken

Broiler flocks: Rearing period

2 pairs/ or faecal samples (2 h 75g).
Analyses as one pooled sample for one flock
Or 1 pair boot swabs and 1 dust samples for one floc

Broiler flocks: Before slaughter at farm

2 pairs/ or faecal samples (2 h 75g).
Analyses as one pooled sample for one flock
Or 1 pair boot swabs and 1 dust samples for one flock

Methods of sampling (description of sampling techniques)

Broiler flocks: Rearing period

Reg. 200/2012

Broiler flocks: Before slaughter at farm

Reg. 200/2012

Broiler flocks: At slaughter (flock based approach)

Reg. 200/2012

Case definition

Broiler flocks: Rearing period

Reg. 2160/2003

Broiler flocks: Before slaughter at farm

Reg. 2160/2003

Broiler flocks: At slaughter (flock based approach)

Reg. 2160/2003

Diagnostic/analytical methods used

Broiler flocks: Rearing period

Bacteriological method: ISO 6579:2002/Amd 1:2007

Broiler flocks: Before slaughter at farm

Bacteriological method: ISO 6579:2002/Amd 1:2007

Broiler flocks: At slaughter (flock based approach)

Bacteriological method: ISO 6579:2002/Amd 1:2007

Vaccination policy

Broiler flocks

In Republic of Bulgaria the use of vaccines for the control of salmonella in poultry is not prohibited.
In the official register of veterinary medicine products there are registered and approved vaccines for Salmonella spp. for birds. The owners of the holdings could use only the approved by BFSA vaccines in the way indicate by the official veterinarian responsible for the poultry holdings.
When the samples have been taken from vaccinated poultry, the letter accompanying any such samples to the laboratory must specify the type and time of vaccination. The objective is to ensure proper basis for differentiation between vaccination and field strain in accordance with Regulation (EC) 1177/2006.

Other preventive measures than vaccination in place

Broiler flocks

biosecurity

Control program/mechanisms

The control program/strategies in place

Broiler flocks

BFSA have contron program in place

Recent actions taken to control the zoonoses

When a broiler flock is confirmed for the presence of Salmonella enteritidis or S.Typhimurium(including monophasic S. Typhimurium serotype with antigenic formula 1,4/5/,1 2:i):
The birds must be destroyed or may be used for human consumption if they are treated in a manner that guarantees the elimination of Salmonella enteritidis and S.Typhimurium(including monophasic S. Typhimurium serotype with antigenic formula 1,4/5/,1 2:i) in accordance with Community legislation on food hygiene.
The broilers must be slaughtered and used for human consumption if they are treated in a manner that guarantees the elimination of Salmonella enteritidis and S.Typhimurium(including monophasic S. Typhimurium serotype with antigenic formula 1,4/5/,1 2:i) in accordance with Community legislation on food hygiene.

If the Salmonella spp. is detected during the inspection of carcasses in the slaughterhouse all measures must be applied in accordance with the Regulation 854/2004.
If the Salmonella spp. is detected during the inspection of food placed on the market the BFSA launch all the requirements under Art.7 of Regulation 2073/2005.

Suggestions to the European Union for the actions to be taken

no

Measures in case of the positive findings or single cases

Broiler flocks: Rearing period

cleaning and disinfection after slaughtering

Broiler flocks: Before slaughter at farm

cleaning and disinfection after slaughtering

Broiler flocks: At slaughter (flock based approach)

meat sampling, heat treating in positive cases, cleaning and disinfection

Notification system in place

The Law on Veterinary Activities, Art.124 and Ordinance No.23 / 14.12.2005 on the order and the way of notification and registration of infectious diseases in animals, which is harmonized with Council Directive 82/894/EEC.

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

The Salmonella Control Programme in broilers has been in operation since 2009 (approved by Commission Decision (2008/897/EO).

The follow table and graphic present data on the total number of tested broiler flocks, number of Salmonella target positive flocks and % Salmonella positive flock's prevalence for S.Enteritidis and S. Typhimurium, in the time period 2009-2012.

The number of broiler flocks positive for Salmonella spp. in total is as follow:

In 2009 – 3 flocks positive for S.Enteritidis, 1 flock - S.Virchov, 2 flocks -S.Kottbus ,1 flocks-S.Agona

In 2010 - 1 flocks positive for S.Typhimurium,10 flocks positive for S.infantis, 1 flock - S.Newport , 2 flocks -S. Tennessee , 1 flocks - S.Mbandaka.

In 2011 – 3 flocks positive for S. Infantis, 4 flocks - S. Livingstone, 5 flocks - S. Hadar.

In 2012 - 4 flocks positive for S.Infantis, 1 flock – S.Hadar, 1 flock – S.Livingstone, 1flock – S.Kentacky and 1 flock – S. Mbandaka.

In conclusion the target of the SCNP in broilers (reduction of Salmonella enteritidis and S.Typhimurium(including monophasic S. Typhimurium serotype with antigenic formula 1,4/5/,1 2:i) of the maximum percentage of flocks remaining positive to 1 % or less) was achieved in the time period 2009-

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

no data

Additional information

no

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

Monitoring system

Sampling strategy

Laying hens flocks

Bulgarian Food Safety Agency performs sampling of feed stuffs as follow:
1.feed sampling done at producers of feed raw materials and wholesale traders in feed raw materials in bulk;
2.feed sampling done at farms.
The number of samples has been calculated on the basis of risk assessment in accordance with the provisions of Regulation 882/2004. This Plan involves also a minimum number of Salmonella samples taken from poultry feed consignments imported from third countries.
There have not been any positive results identified concerning this indicator.
If a positive result is to be identified, the measures and actions to be undertaken are pursuant to the provision of Article 396, Paragraph 2, Item 5 of the LVA.

Frequency of the sampling

Laying hens: Day-old chicks

Fecal samples crates from 5 delivery.
Analyses as one pooled sample for one flock

Laying hens: Rearing period

4 weeks, 2 weeks prior to moving

2 pairs/ Analyses as pooled sample for one flock
Cage birds: 5x 60 samples of fresh dropping or 2x150g;/ Analyses as pooled sample for one flock

Laying hens: Production period

Every 15-th week

Laying hens: Before slaughter at farm

2 weeks prior to slaughter

Eggs at packing centre (flock based approach)

Once a month

Type of specimen taken

Laying hens: Day-old chicks

Fecal samples crates from 5 delivery.
Analyses as one pooled sample for one flock

Laying hens: Rearing period

2 pairs/ Analyses as pooled sample for one flock
Cage birds: 5x 60 samples of fresh dropping or 2x150g;/ Analyses as pooled sample for one flock

Laying hens: Production period

2 pairs/ Analyses as pooled sample for one flock
Cage birds: 5x 60 samples of fresh dropping or 2x150g;/ Analyses as pooled sample for one flock

Official samples will include a sample of dust (or when not available an additional sample of faecal material) in compliance with 2.2.2 of Annex to Commission Regulation (EC) No 517/20111

Laying hens: Before slaughter at farm

2 pairs/ Analyses as pooled sample for one flock
Cage birds: 5x 60 samples of fresh dropping or 2x150g;/ Analyses as pooled sample for one flock

Eggs at packing centre (flock based approach)

Eggs for human consumption

Methods of sampling (description of sampling techniques)

Laying hens: Rearing period

Reg. 517/2011

Laying hens: Production period

Reg. 517/2011

Laying hens: Before slaughter at farm

Reg. 517/2011

Laying hens: At slaughter

Reg. 517/2011

Eggs at packing centre (flock based approach)

Reg. 517/2011

Case definition

Laying hens: Rearing period

Reg. 2160/2003

Laying hens: Production period

Reg. 2160/2003

Laying hens: Before slaughter at farm

Reg. 2160/2003

Laying hens: At slaughter

Reg. 2160/2003

Diagnostic/analytical methods used

Laying hens: Day-old chicks

The method recommended by the Community Reference Laboratory for salmonella in Bilthoven , Netherlands shall be used: the method is a modification of ISO 6579 (2002) where a semi-solid medium (MSRV) is used as the single selective enrichment medium. The semi-solid medium should be incubated at 41.5 +/- 1°C for 2 x (24 +/-3) hours.

As regards the boot swab samples and other feacal material samples, referred to in paragraph 3.1, it is possible to pool incubated BPW enrichment broth for future culture. To do that, incubate both samples in BPW as normal. Take 1 ml of incubated broth from each sample and mix thoroughly, then take 0,1 ml of the mixture and inoculate the MSRV plates in the usual way.

Laying hens: Rearing period

The method recommended by the Community Reference Laboratory for salmonella in Bilthoven , Netherlands shall be used: the method is a modification of ISO 6579 (2002) where a semi-solid medium (MSRV) is used as the single selective enrichment medium. The semi-solid medium should be incubated at 41.5 +/- 1°C for 2 x (24 +/-3) hours.

As regards the boot swab samples and other feacal material samples, referred to in paragraph 3.1, it is possible to pool incubated BPW enrichment broth for future culture. To do that, incubate both samples in BPW as normal. Take 1 ml of incubated broth from each sample and mix thoroughly, then take 0,1 ml of the mixture and inoculate the MSRV plates in the usual way.

Laying hens: Production period

The method recommended by the Community Reference Laboratory for salmonella in Bilthoven , Netherlands shall be used: the method is a modification of ISO 6579 (2002) where a semi-solid medium (MSRV) is used as the single selective enrichment medium. The semi-solid medium should be incubated at 41.5 +/- 1°C for 2 x (24 +/-3) hours.

As regards the boot swab samples and other feacal material samples, referred to in paragraph 3.1, it is possible to pool incubated BPW enrichment broth for future culture. To do that, incubate both samples in BPW as normal. Take 1 ml of incubated broth from each sample and mix thoroughly, then take 0,1 ml of the mixture and inoculate the MSRV plates in the usual way.

Laying hens: Before slaughter at farm

The method recommended by the Community Reference Laboratory for salmonella in Bilthoven , Netherlands shall be used: the method is a modification of ISO 6579 (2002) where a semi-solid medium (MSRV) is used as the single selective enrichment medium. The semi-solid medium should be incubated at 41.5 +/- 1°C for 2 x (24 +/-3) hours.

As regards the boot swab samples and other feacal material samples, referred to in paragraph 3.1, it is possible to pool incubated BPW enrichment broth for future culture. To do that, incubate both samples in BPW as normal. Take 1 ml of incubated broth from each sample and mix thoroughly, then take 0,1 ml of the mixture and inoculate the MSRV plates in the usual way.

Laying hens: At slaughter

The method recommended by the Community Reference Laboratory for salmonella in Bilthoven , Netherlands shall be used: the method is a modification of ISO 6579 (2002) where a semi-solid medium (MSRV) is used as the single selective enrichment medium. The semi-solid medium should be incubated at 41.5 +/- 1°C for 2 x (24 +/-3) hours.

As regards the boot swab samples and other feacal material samples, referred to in paragraph 3.1, it is possible to pool incubated BPW enrichment broth for future culture. To do that, incubate both samples in BPW as normal. Take 1 ml of incubated broth from each sample and mix thoroughly, then take 0,1 ml of the mixture and inoculate the MSRV plates in the usual way.

Eggs at packing centre (flock based approach)

The method recommended by the Community Reference Laboratory for salmonella in Bilthoven , Netherlands shall be used: the method is a modification of ISO 6579 (2002) where a semi-solid medium (MSRV) is used as the single selective enrichment medium. The semi-solid medium should be incubated at 41.5 +/- 1°C for 2 x (24 +/-3) hours.

As regards the boot swab samples and other feacal material samples, referred to in paragraph 3.1, it is possible to pool incubated BPW enrichment broth for future culture. To do that, incubate both samples in BPW as normal. Take 1 ml of incubated broth from each sample and mix thoroughly, then take 0,1 ml of the mixture and inoculate the MSRV plates in the usual way.

Vaccination policy

Laying hens flocks

In Republic of Bulgaria the use of vaccines for the control of salmonella in poultry is not prohibited.
In the official register of veterinary medicine products there are registered and approved vaccines for Salmonella spp. for birds. The owners of the holdings could use only the approved by BFSA vaccines in the way indicate by the official veterinarian responsible for the poultry holdings.
When the samples have been taken from vaccinated poultry, the letter accompanying any such samples to the laboratory must specify the type and time of vaccination. The objective is to ensure proper basis for differentiation between vaccination and field strain in accordance with Regulation (EC) 1177/2006.
The operator/owner in consultation with his/her veterinarian may consider vaccination of the flock against Salmonella with a product which has a marketing authorisation in your country and complies with the requirements of Commission Regulation (EC) No.1177/2006 for specific control methods in the framework of the national programmes for the control of Salmonella.
Vaccination may only be used as a preventative measure; and it is not an alternative to the requirements in Annex II.C of Commission Regulation (EC) No 2160/2003.
Antimicrobial treatment may not be used for the control of Salmonella within the framework of your National Control Programme, except within the limits set by Commission Regulation (EC) No.1177/2006.
If the flock is under antimicrobial medication for animal health or animal welfare reasons the flock will be sampled again after the period of withdrawal for the product given in its Marketing Authorisation. Flock owners are required to keep records of antimicrobial use and to make these records available.

Other preventive measures than vaccination in place

Laying hens flocks

cleaning and disinfection after slaughtering, biosecurity

Control program/mechanisms

The control program/strategies in place

Laying hens flocks

BFSA have control program in place

Suggestions to the European Union for the actions to be taken

no

Measures in case of the positive findings or single cases

Laying hens flocks

In the cases of suspicion of infection the following measures shall be taken by the CA:
- prohibition of the bird and egg movement. The owner of the flock shall ensure that no eggs, poultry or poultry meat are moved from the premises where the flock is located.
- epidemiological investigations
- sampling other flocks within the holding
- checks the records keeping at the farms and bio-security measures,
- feed and water sampling,
- traceability of production 10-15 days back. All production on the market shall be placed under restrictive measures as far as possibly.

When the laying hens flocks are confirmed for the presence of Salmonella enteritidis or Salmonella typhimurium:
1. Eggs shall not be used for direct human consumption as table eggs unless they originate from a commercial flock of laying hens subject to a national control programme and not under official restriction.
2. Eggs originating from flocks with unknown health status, that are suspected of being infected or that are infected with Salmonella serotypes for which a target for reduction has been set or which were identified as the source of infection in a specific human foodborne outbreak, may be used for human consumption only if treated in a manner that guarantees the destruction of all Salmonella serotypes with public health significance in accordance with Community legislation on food hygiene.
Eggs originating from flocks with unknown health status, that are suspected of being infected or that are infected with Salmonella serotypes for which a target for reduction has been set or which were identified as the source of infection in a specific human foodborne outbreak, shall be:
(a) considered as Class B eggs as defined in Article 2(4) of Commission Regulation (EC) No 557/2007 laying down detailed rules for implementing Council Regulation (EC) No 1028/2006 on marketing standards for eggs;
(b) marked with the indication referred to in Article 10 of Commission Regulation (EC) No 557/2007 which clearly distinguishes them from Class A eggs prior to being placed on the market;
(c) prohibited access to packaging centres unless the competent authority is satisfied with the measures to prevent possible cross-contamination of eggs from other flocks.
3. When birds from infected flocks are slaughtered or destroyed, steps must be taken to reduce the risk of spreading zoonoses as far as possible. Slaughtering shall be carried out in accordance with Community legislation on food hygiene. Products derived from such birds may be placed on the market for human consumption in accordance with Community legislation on food hygiene and, once applicable, part E. If not destined for human consumption, such products must be used or disposed of in accordance with Regulation (EC) No 1069/2009.
4.The owner or person responsible for the flock is required to clean and disinfect the building where the infected birds were kept, and provide evidence to the Competent Authority that the cleaning and disinfection has been satisfactory by taking appropriate samples and having them analysed for the presence of Salmonella. Re-stocking may not take place until the cleaning and disinfection has been carried out and representative samples taken from the house after cleaning and disinfection have been shown to be negative for S. Enteritidis and S. Typhimurium (including monophasic S. Typhimurium serotypes with antigenic formula 1,4,/5/,1 2:i)).
In order to exclude false-positive initial results, the competent authority may lift the restrictions mentioned above:
(a) when the flock of layers is not the source of infection for humans by the consumption of eggs or egg products as a result of the epidemiological investigation of food-borne outbreaks in accordance with Article 8 of Directive 2003/99/EC;
and
(b) where the flock is subjected to the national control programme and Salmonella serotypes for which a target for reduction has been set, is not confirmed by the following sampling protocol carried out by the competent authority:
-7 samples (feaces and dust sample, which have to be tested separately) however, a sub-sample of 25 grams must be collected of each faecal material and dust sample for analysis; all samples must be analysed separately, or
- caecae and oviducts from 300 birds in the flock selected under supervision of the Competent Authority, or
- 4000 eggs
In addition to the sampling in point (b), the CA shall verify the absence of the use of antimicrobials, potentially affecting the result of the analyses of the sampling.
The confirmation sampling is not implemented routinely after positive result in sample obtained by own-

check control. Confirmatory sampling shall be implemented by official veterinarian in exceptional cases (in accordance with Annex II part D point 4 of Regulation 2160/2003)

Notification system in place

The Law on Veterinary Activities, Art.124 and Ordinance No.23 / 14.12.2005 on the order and the way of notification and registration of infectious diseases in animals, which is harmonized with Council Directive 82/894/EEC.

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

no data

Additional information

no

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

Monitoring system

Sampling strategy

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

Samples must cover all the poultry flocks of breeding turkey and of fattening turkey that are kept in Republic of Bulgaria. The sampling scheme is in accordance with requirements of Commission Regulation (EC) No. 584/2008.

Meat production flocks

Samples must cover all the poultry flocks of breeding turkey and of fattening turkey that are kept in Republic of Bulgaria. The sampling scheme is in accordance with requirements of Commission Regulation (EC) No. 584/2008.

Frequency of the sampling

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

Operators will be required to implement the sampling programme in the Annex to Regulation (EC) 1190/2012 and Regulation (EC) 200/2010. For convenience the ‘Sampling protocol’ is repeated in Annex 2.
For fattening turkeys at least two pairs of boot sock/swabs, or one pair of boot sock/swabs and a dust sample will be taken by the operator within the period of three weeks before the birds are due for slaughter. Where possible, the samples will be taken in sufficient time for the laboratory results to be known before the birds are transported to the slaughter- house. Turkeys are generally slaughtered at 24 weeks, however all year round production (AYR) systems may slaughter female turkeys at 20 weeks of age or earlier.
For breeding turkeys, samples for the detection of Salmonella will be taken from rearing turkey breeding flocks at day-old, at four weeks of age and two weeks before moving to the laying phase or laying unit. In adult breeding flocks, samples shall be taken at least every third week during the laying period at the holding or at the hatchery. The samples in adult breeding flocks shall be taken in accordance with the provisions laid down in point 2.2. of the Annex to Regulation (EC) No 200/2010.

Type of specimen taken

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

Faeces

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

Faeces

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

Faeces

Meat production flocks: Day-old chicks

Faeces

Meat production flocks: Rearing period

Faeces

Meat production flocks: Before slaughter at farm

Faeces

Methods of sampling (description of sampling techniques)

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

Any results shall be considered as valid only if compliance with the requirements for testing demonstrated with the Commission Regulation (EC) No. 1190/2012.
The official control samples have to be tested by the accredited laboratories listed in point A (state laboratories). The own-check samples could be tested by the accredited laboratories for detecting of Salmonella listed in point A and B (private or state laboratories).

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

Any results shall be considered as valid only if compliance with the requirements for testing demonstrated with the Commission Regulation (EC) No. 1190/2012.
The official control samples have to be tested by the accredited laboratories listed in point A (state laboratories). The own-check samples could be tested by the accredited laboratories for detecting of Salmonella listed in point A and B (private or state laboratories).

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

Any results shall be considered as valid only if compliance with the requirements for testing demonstrated with the Commission Regulation (EC) No. 1190/2012.
The official control samples have to be tested by the accredited laboratories listed in point A (state laboratories). The own-check samples could be tested by the accredited laboratories for detecting of Salmonella listed in point A and B (private or state laboratories).

Meat production flocks: Day-old chicks

Any results shall be considered as valid only if compliance with the requirements for testing demonstrated with the Commission Regulation (EC) No. 1190/2012.
The official control samples have to be tested by the accredited laboratories listed in point A (state laboratories). The own-check samples could be tested by the accredited laboratories for detecting of Salmonella listed in point A and B (private or state laboratories).

Meat production flocks: Rearing period

Any results shall be considered as valid only if compliance with the requirements for testing demonstrated with the Commission Regulation (EC) No. 1190/2012.
The official control samples have to be tested by the accredited laboratories listed in point A (state laboratories). The own-check samples could be tested by the accredited laboratories for detecting of Salmonella listed in point A and B (private or state laboratories).

Meat production flocks: Before slaughter at farm

Any results shall be considered as valid only if compliance with the requirements for testing demonstrated with the Commission Regulation (EC) No. 1190/2012.
The official control samples have to be tested by the accredited laboratories listed in point A (state laboratories). The own-check samples could be tested by the accredited laboratories for detecting of Salmonella listed in point A and B (private or state laboratories).

Meat production flocks: At slaughter (flock based approach)

n/a

Case definition

Reg. 2160/2003

Monitoring system

Case definition

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

Reg. 2160/2003

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

Reg. 2160/2003

Meat production flocks: Day-old chicks

Reg. 2160/2003

Meat production flocks: Rearing period

Reg. 2160/2003

Meat production flocks: Before slaughter at farm

Reg. 2160/2003

Meat production flocks: At slaughter (flock based approach)

Reg. 2160/2003

Diagnostic/analytical methods used

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

Bacteriological method: ISO 6579:2002/Amd 1:2007

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

Bacteriological method: ISO 6579:2002/Amd 1:2007

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

Bacteriological method: ISO 6579:2002/Amd 1:2007

Meat production flocks: Day-old chicks

Bacteriological method: ISO 6579:2002/Amd 1:2007

Meat production flocks: Rearing period

Bacteriological method: ISO 6579:2002/Amd 1:2007

Meat production flocks: Before slaughter at farm

Bacteriological method: ISO 6579:2002/Amd 1:2007

Meat production flocks: At slaughter (flock based approach)

Bacteriological method: ISO 6579:2002/Amd 1:2007

Vaccination policy

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

In case of suspicion or conformation of Salmonella enteritidis or S.Typhimurium(including monophasic S. Typhimurium serotype with antigenic formula 1,4/5/,1 2:i) the NRL shall notify immediately the BFSA. The positive result for target serovars confirmed by NRL is a condition to declare a flock as a positive for target serovars of the control programme

Meat production flocks

In case of suspicion or conformation of Salmonella enteritidis or S.Typhimurium(including monophasic S. Typhimurium serotype with antigenic formula 1,4/5/,1 2:i) the NRL shall notify immediately the BFSA. The positive result for target serovars confirmed by NRL is a condition to declare a flock as a positive for target serovars of the control programme

Other preventive measures than vaccination in place

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

bisecurity

Meat production flocks

biosecurity

Control program/mechanisms

The control program/strategies in place

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

BFSA have control program in place

Meat production flocks

BFSA have control program in place

Recent actions taken to control the zoonoses

sammpling, culling in positive cases, cleaning and disinfection

Suggestions to the European Union for the actions to be taken

no

Measures in case of the positive findings or single cases

sammpling, culling in positive cases, cleaning and disinfection

Notification system in place

The Law on Veterinary Activities, Art.124 and Ordinance No.23 / 14.12.2005 on the order and the way of notification and registration of infectious diseases in animals, which is harmonized with Council Directive 82/894/EEC.

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

no positive cases

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

no data

Additional information

no

Table Salmonella in breeding flocks of Gallus gallus

	No of flocks under control programme	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Target Verification	Sampling unit	Units tested	Total units positive for Salmonella	S. Enteritidis
Gallus gallus (fowl) - breeding flocks, unspecified - adult - Control and eradication programmes	216	AHWFCD	Census	Official and industry sampling	environmental sample > boot swabs and dust	Domestic	yes	Flock	194	2	0
Gallus gallus (fowl) - parent breeding flocks for egg production line - day-old chicks - Control and eradication programmes	216	AHWFCD	Census	Official and industry sampling	environmental sample > boot swabs	Domestic	yes	Flock	216	1	0

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

Table Salmonella in other animals

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium	S. 1,4,[5],12:i:-
Cattle (bovine animals) - adult cattle over 2 years - Farm - Monitoring	LRFSD Shoumen	Unspecified	Official sampling	animal sample > organ/tissue	Domestic	Animal	39	0	0	0	0
Sheep - Farm - Monitoring	LRFSD Shoumen	Unspecified	Official sampling	animal sample > organ/tissue	Domestic	Animal	8	0	0	0	0
Pigs - fattening pigs - Slaughterhouse - Monitoring	LRFSD Shoumen	Suspect sampling	Official sampling	animal sample > lymph nodes	Domestic	Animal	59	14	0	1	0
Solipeds, domestic - horses - Farm - Monitoring	LRFSD Shoumen	Suspect sampling	Official sampling	animal sample > organ/tissue	Domestic	Animal	1	0			

	Salmonella spp., unspecified
Cattle (bovine animals) - adult cattle over 2 years - Farm - Monitoring	0
Sheep - Farm - Monitoring	0
Pigs - fattening pigs - Slaughterhouse - Monitoring	13
Solipeds, domestic - horses - Farm - Monitoring	

Table Salmonella in other poultry

	No of flocks under control programme	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Target Verification	Sampling unit	Units tested	Total units positive for Salmonella	S. Enteritidis
Gallus gallus (fowl) - laying hens - day-old chicks - Control and eradication programmes			Census	Official sampling	environmental sample > delivery box liner	Domestic					
Gallus gallus (fowl) - laying hens - during rearing period - Control and eradication programmes			Census	Official sampling	animal sample > faeces	Domestic					
Gallus gallus (fowl) - laying hens - adult - Farm - Control and eradication programmes	274	AHWFCD	Census	Official and industry sampling	animal sample > faeces	Domestic	yes	Flock	261	6	0
Gallus gallus (fowl) - broilers - before slaughter - Farm - Control and eradication programmes	2229	AHWFCD	Census	Official and industry sampling	environmental sample > boot swabs	Domestic	yes	Flock	898	10	0
Gallus gallus (fowl) - broilers - before slaughter - Farm - Control and eradication programmes			Census	Official and industry sampling	environmental sample > boot swabs	Domestic	yes	Flock			
Gallus gallus (fowl) - broilers - before slaughter - Farm - Control and eradication programmes			Census	Official and industry sampling	environmental sample > boot swabs	Domestic	yes	Flock			
Turkeys - breeding flocks, unspecified - adult - Farm - Control and eradication programmes			Census	Official and industry sampling			yes				
Turkeys - breeding flocks, unspecified - adult - Farm - Control and eradication programmes	4	AHWFCD	Census	Official and industry sampling	environmental sample > boot swabs and dust	Domestic	yes	Flock	4	0	
Turkeys - breeding flocks, unspecified - adult - Farm - Control and eradication programmes				Official sampling			yes				
Turkeys - fattening flocks - before slaughter - Farm - Control and eradication programmes	4	AHWFCD	Census	Official and industry sampling	environmental sample > boot swabs and dust	Domestic	yes	Flock	3	0	

Table Salmonella in other poultry

	No of flocks under control programme	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Target Verification	Sampling unit	Units tested	Total units positive for Salmonella	S. Enteritidis
Turkeys - fattening flocks - before slaughter - Farm - Control and eradication programmes			Census	Industry sampling			yes				
Turkeys - fattening flocks - before slaughter - Farm - Control and eradication programmes				Official sampling			yes				
Gallus gallus (fowl) - broilers - before slaughter - Farm - Control and eradication programmes		NDRVMI (LBDA)	Census	Official and industry sampling	environmental sample > boot swabs	Domestic	yes	Flock	927	0	
Gallus gallus (fowl) - broilers - before slaughter - Farm - Control and eradication programmes		NDRVMI (LBDA)	Census	Official and industry sampling	environmental sample > boot swabs	Domestic	yes	Flock	69	0	
Gallus gallus (fowl) - broilers - before slaughter - Farm - Control and eradication programmes		NDRVMI (LBDA)	Census	Official and industry sampling	environmental sample > boot swabs	Domestic	yes	Flock	479	0	
Gallus gallus (fowl) - broilers - day-old chicks - Control and eradication programmes		NDRVMI (LBDA)	Census	Official and industry sampling	environmental sample > delivery box liner	Domestic		Flock	48	0	
Gallus gallus (fowl) - laying hens - adult - Farm - Control and eradication programmes		NDRVMI (LBDA)	Census	Official and industry sampling	animal sample > faeces	Domestic	yes	Flock	194	0	
Gallus gallus (fowl) - laying hens - day-old chicks - Control and eradication programmes		NDRVMI (LBDA)	Census	Official and industry sampling	environmental sample > delivery box liner	Domestic		Flock	2	0	
Gallus gallus (fowl) - laying hens - during rearing period - Control and eradication programmes		NDRVMI (LBDA)	Census	Official and industry sampling	animal sample > faeces	Domestic		Flock	401	0	
Turkeys - breeding flocks, unspecified - during rearing period - Farm - Control and eradication programmes		NDRVMI (LBDA)	Census	Official and industry sampling	environmental sample > boot swabs	Domestic		Flock	40	0	

Table Salmonella in other poultry

	S. Typhimurium	S. 1,4,[5],12:i:-	Salmonella spp., unspecified	S. Derby	S. Infantis	S. Kottbus	S. Mbandaka	S. Senftenberg
Gallus gallus (fowl) - laying hens - day-old chicks - Control and eradication programmes								
Gallus gallus (fowl) - laying hens - during rearing period - Control and eradication programmes								
Gallus gallus (fowl) - laying hens - adult - Farm - Control and eradication programmes	0	0	0		1	1	1	3
Gallus gallus (fowl) - broilers - before slaughter - Farm - Control and eradication programmes	0	0	0	1	9	0	0	0
Gallus gallus (fowl) - broilers - before slaughter - Farm - Control and eradication programmes								
Gallus gallus (fowl) - broilers - before slaughter - Farm - Control and eradication programmes								
Turkeys - breeding flocks, unspecified - adult - Farm - Control and eradication programmes								
Turkeys - breeding flocks, unspecified - adult - Farm - Control and eradication programmes								
Turkeys - breeding flocks, unspecified - adult - Farm - Control and eradication programmes								
Turkeys - fattening flocks - before slaughter - Farm - Control and eradication programmes								
Turkeys - fattening flocks - before slaughter - Farm - Control and eradication programmes								
Turkeys - fattening flocks - before slaughter - Farm - Control and eradication programmes								

Table Salmonella in other poultry

	S. Typhimurium	S. 1,4,[5],12:i:-	Salmonella spp., unspecified	S. Derby	S. Infantis	S. Kottbus	S. Mbandaka	S. Senftenberg
Gallus gallus (fowl) - broilers - before slaughter - Farm - Control and eradication programmes								
Gallus gallus (fowl) - broilers - before slaughter - Farm - Control and eradication programmes								
Gallus gallus (fowl) - broilers - before slaughter - Farm - Control and eradication programmes								
Gallus gallus (fowl) - broilers - day-old chicks - Control and eradication programmes								
Gallus gallus (fowl) - laying hens - adult - Farm - Control and eradication programmes								
Gallus gallus (fowl) - laying hens - day-old chicks - Control and eradication programmes								
Gallus gallus (fowl) - laying hens - during rearing period - Control and eradication programmes								
Turkeys - breeding flocks, unspecified - during rearing period - Farm - Control and eradication programmes								

2.1.5 Salmonella in feedingstuffs

Table Salmonella in compound feedingstuffs

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Compound feedingstuffs for cattle - final product - Feed mill - Surveillance	NDRVMI	Objective sampling	Official sampling	feed sample	Domestic	Single	25 g	1	1	0	0
Compound feedingstuffs for pigs - final product - Feed mill - Surveillance	NDRVMI	Objective sampling	Official sampling	feed sample	Domestic	Single	25 g	1	1	1	0
Compound feedingstuffs for poultry - laying hens - final product - Feed mill - Surveillance	Animal Health and Welfare directorate and feed control	Objective sampling	Official sampling	feed sample	Domestic	Single	25 g	66	3	0	0
Compound feedingstuffs for cattle - final product - Feed mill - Surveillance	Animal Health and Welfare directorate and feed control	Objective sampling	Official sampling	feed sample	Domestic	Single	25 g	46	1	0	1
Compound feedingstuffs for pigs - final product - Feed mill - Surveillance	Animal Health and Welfare directorate and feed control	Objective sampling	Official sampling	feed sample	Domestic	Single	25 g	63	0		

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Compound feedingstuffs for cattle - final product - Feed mill - Surveillance	0	1

Table Salmonella in compound feedingstuffs

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Compound feedingstuffs for pigs - final product - Feed mill - Surveillance	0	0
Compound feedingstuffs for poultry - laying hens - final product - Feed mill - Surveillance	3	
Compound feedingstuffs for cattle - final product - Feed mill - Surveillance		
Compound feedingstuffs for pigs - final product - Feed mill - Surveillance		

Table Salmonella in feed material of animal origin

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for Salmonella	S. Enteritidis	S. Typhimurium
Feed material of marine animal origin - fish meal - Feed mill - Surveillance	Animal Health and Welfare directorate and feed control	Objective sampling	Official sampling	feed sample	Domestic	Single	25 g	7	0		
Feed material of land animal origin - blood products [1)]	Animal Health and Welfare directorate and feed control	Objective sampling	Official sampling	feed sample	Domestic	Single		2	0		
Feed material of land animal origin - dairy products - whey powder [2)]	Animal Health and Welfare directorate and feed control	Objective sampling	Official sampling	feed sample	Domestic	Single		4	0		
Feed material of marine animal origin - fish meal [3)]	Animal Health and Welfare directorate and feed control	Objective sampling	Official sampling	feed sample	Domestic	Single		27	0		

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Feed material of marine animal origin - fish meal - Feed mill - Surveillance		
Feed material of land animal origin - blood products [1)]		

Table Salmonella in feed material of animal origin

	S. 1,4,[5],12:i:-	Salmonella spp., unspecified
Feed material of land animal origin - dairy products - whey powder [2)]		
Feed material of marine animal origin - fish meal [3)]		

Comments:

[1)] 25 g

[2)] 25 g

[3)] 25 g

2.1.6 Antimicrobial resistance in Salmonella isolates

A. Antimicrobial resistance in Salmonella in cattle

Sampling strategy used in monitoring

Frequency of the sampling

no data available

Type of specimen taken

no data available

Methods of sampling (description of sampling techniques)

no data available

Procedures for the selection of isolates for antimicrobial testing

no data available

Methods used for collecting data

no data available

Laboratory methodology used for identification of the microbial isolates

no data available

Laboratory used for detection for resistance

Antimicrobials included in monitoring

National Cnetre for Food Safety, NDRVMI (National Diagnostic Research Veterinary Medicine Institute)

Control program/mechanisms

The control program/strategies in place

no control program

Recent actions taken to control the zoonoses

no control program

Suggestions to the European Union for the actions to be taken

no

Measures in case of the positive findings or single cases

The actions are in accordance with the Community legislation

Results of the investigation

no data available

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

n/a

Relevance of the findings in animals to findings in foodstuffs and to human cases (as a

source of infection)

no data available

Additional information

no

B. Antimicrobial resistance in Salmonella in pigs

Sampling strategy used in monitoring

Frequency of the sampling

no data

Type of specimen taken

no data

Procedures for the selection of isolates for antimicrobial testing

n/a

Methods used for collecting data

All isolated strains should be kept in the national reference laboratories of the both Member States because only they guarantee the integrity of the strains for minimal period of 5 years.

Laboratory used for detection for resistance

Cut-off values used in testing

n/a

Preventive measures in place

in accordance with the EU legislation

Control program/mechanisms

Recent actions taken to control the zoonoses

in accordance with the EU legislation

Suggestions to the European Union for the actions to be taken

no

Measures in case of the positive findings or single cases

in accordance with the EU legislation

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

n/a

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

n/a

Additional information

no

C. Antimicrobial resistance in Salmonella in poultry

Sampling strategy used in monitoring

Procedures for the selection of isolates for antimicrobial testing

n/a

Laboratory used for detection for resistance

Antimicrobials included in monitoring

Erythromycin
Ciprofloxacin
Tetracycline
Streptomycin
Gentamicin

Preventive measures in place

The birds must be destroyed or may be used for human consumption if they are treated in a manner that guarantees the elimination of Salmonella enteritidis and Salmonella typhimurium in accordance with Community legislation on food hygiene.

Control program/mechanisms

Suggestions to the European Union for the actions to be taken

no

Results of the investigation

n/a

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

n/a

Additional information

no

D. Antimicrobial resistance in Salmonella in foodstuff derived from cattle

Sampling strategy used in monitoring

Frequency of the sampling

no data available

Type of specimen taken

no data available

Methods of sampling (description of sampling techniques)

no data available

Procedures for the selection of isolates for antimicrobial testing

no data available

Methods used for collecting data

no data available

Laboratory methodology used for identification of the microbial isolates

no data available

Laboratory used for detection for resistance

Antimicrobials included in monitoring

no data available

Cut-off values used in testing

no data available

Preventive measures in place

no data available

Control program/mechanisms

The control program/strategies in place

no data available

Recent actions taken to control the zoonoses

no data available

Suggestions to the European Union for the actions to be taken

no data available

Measures in case of the positive findings or single cases

no data available

Results of the investigation

no data available

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

no data available

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

no data available

Additional information

no

E. Antimicrobial resistance in Salmonella in foodstuff derived from pigs

Laboratory used for detection for resistance

Antimicrobials included in monitoring

Erithoromycin
Ciprofoxacin
Tetracyclin
Streptomycin
Gentamycin

Control program/mechanisms

Suggestions to the European Union for the actions to be taken

no

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

n/a

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

n/a

Additional information

no

F. Antimicrobial resistance in Salmonella in foodstuff derived from poultry

Laboratory used for detection for resistance

Antimicrobials included in monitoring

Erithromycin
Ciprofolaxacin
tetracyclin
Streptomycin
Gentamycin

Control program/mechanisms

The control program/strategies in place

no

Suggestions to the European Union for the actions to be taken

no

Results of the investigation

n/a

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

n/a

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

n/a

Additional information

no

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

Salmonella	S. Enteritidis		S. Typhimurium		S. 1,4,[5],12:i:-		S. Java		S. Agona		S. Virchow		S. Hadar		S. Kentucky		S. Infantis		Salmonella spp.	
Isolates out of a monitoring program (yes/no)																			yes	
Number of isolates available in the laboratory																			173	
Antimicrobials:	N	n	N	n	N	n	N	n	N	n	N	n	N	n	N	n	N	n	N	n
Aminoglycosides - Gentamicin																			173	3
Aminoglycosides - Streptomycin																			173	36
Amphenicols - Chloramphenicol																			173	12
Fluoroquinolones - Ciprofloxacin																			173	3
Penicillins - Ampicillin																			173	36
Quinolones - Nalidixic acid																			173	82
Sulfonamides																			173	148
Tetracyclines - Tetracycline																			173	103
Trimethoprim																			173	50

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

Test Method Used	Standard methods used for testing

			Concentration (microg/ml)	Zone diameter (mm)
		Standard	Resistant >	Resistant <=
Aminoglycosides	Gentamicin	EFSA	2	
	Streptomycin	EFSA	32	
Amphenicols	Chloramphenicol	EFSA	16	
Cephalosporins	Cefotaxime	EFSA	0.5	
	Ceftazidime	EFSA	2	
Fluoroquinolones	Ciprofloxacin	EFSA	0.064	
Penicillins	Ampicillin	EFSA	8	
Quinolones	Nalidixic acid	EFSA	16	
Sulfonamides	Sulfonamides	EFSA	256	
Tetracyclines	Tetracycline	EFSA	8	
Trimethoprim	Trimethoprim	EFSA	2	

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

Test Method Used	Standard methods used for testing

			Concentration (microg/ml)	Zone diameter (mm)
		Standard	Resistant >	Resistant <=
Aminoglycosides	Gentamicin	NON-EFSA		
	Streptomycin	NON-EFSA		
Amphenicols	Chloramphenicol	NON-EFSA		
Cephalosporins	Cefotaxime	NON-EFSA		
	Ceftazidime	NON-EFSA		
Fluoroquinolones	Ciprofloxacin	NON-EFSA		
Penicillins	Ampicillin	NON-EFSA		
Quinolones	Nalidixic acid	NON-EFSA		
Sulfonamides	Sulfonamides	NON-EFSA		
Tetracyclines	Tetracycline	NON-EFSA		
Trimethoprim	Trimethoprim	NON-EFSA		

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

Test Method Used

Standard methods used for testing
NCCLS/CLSI

			Concentration (microg/ml)	Zone diameter (mm)
		Standard	Resistant >	Resistant <=
Aminoglycosides	Gentamicin	EFSA	2	12
	Streptomycin	EFSA	32	11
Amphenicols	Chloramphenicol	EFSA	16	12
Cephalosporins	Cefotaxime	EFSA	0.5	22
	Ceftazidime	EFSA	2	
Fluoroquinolones	Ciprofloxacin	EFSA	0.064	20
Penicillins	Ampicillin	EFSA	8	13
Quinolones	Nalidixic acid	EFSA	16	13
Sulfonamides	Sulfonamides	EFSA	256	12
Tetracyclines	Tetracycline	EFSA	8	11
Trimethoprim	Trimethoprim	EFSA	2	10

2.2 CAMPYLOBACTERIOSIS

2.2.1 General evaluation of the national situation

2.2.2 Campylobacteriosis in humans

A. Thermophilic Campylobacter in humans

Reporting system in place for the human cases

A competent authority is a Ministry of health.

2.2.3 Campylobacter in animals

Table Campylobacter in animals

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Units tested	Total units positive for Campylobacter	C. coli	C. jejuni	C. lari
Gallus gallus (fowl) - broilers - Slaughterhouse - Monitoring	NDRVMI	Objective sampling	Official sampling	animal sample > caecum	Domestic	Animal	142	22	11	11	0

	C. upsaliensis	Thermophilic Campylobacter spp., unspecified
Gallus gallus (fowl) - broilers - Slaughterhouse - Monitoring	0	0

2.2.4 Antimicrobial resistance in Campylobacter isolates

A. Antimicrobial resistance in Campylobacter jejuni and coli in cattle

Sampling strategy used in monitoring

Frequency of the sampling

no data available

B. Antimicrobial resistance in Campylobacter jejuni and coli in foodstuff derived from cattle

Sampling strategy used in monitoring

Frequency of the sampling

no data available

C. Antimicrobial resistance in Campylobacter jejuni and coli in foodstuff derived from pigs

Sampling strategy used in monitoring

Frequency of the sampling

no data available

D. Antimicrobial resistance in Campylobacter jejuni and coli in foodstuff derived from poultry

Sampling strategy used in monitoring

Frequency of the sampling

no data available

E. Antimicrobial resistance in Campylobacter jejuni and coli in pigs

Sampling strategy used in monitoring

Frequency of the sampling

no data available

Table Antimicrobial susceptibility testing of Campylobacter in Gallus gallus (fowl)

Campylobacter	C. coli		C. jejuni		Campylobacter spp., unspecified	
Isolates out of a monitoring program (yes/no)						
Number of isolates available in the laboratory					22	
Antimicrobials:	N	n	N	n	N	n
Aminoglycosides - Gentamicin					22	1
Fluoroquinolones - Ciprofloxacin					22	20
Macrolides - Erythromycin					22	6
Quinolones - Nalidixic acid					22	19
Tetracyclines - Tetracycline					22	16

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

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

Table Cut-off values used for antimicrobial susceptibility testing of Campylobacter in Animals

Test Method Used
Broth dilution

Standard methods used for testing
NCCLS/CLSI

			Concentration (microg/ml)	Zone diameter (mm)
		Standard	Resistant >	Resistant <=
Aminoglycosides	Gentamicin			2
	Streptomycin			4
Fluoroquinolones	Ciprofloxacin			1
Macrolides	Erythromycin			16
Quinolones	Nalidixic acid			32
Tetracyclines	Tetracycline			2

Footnote:

tested 22 Camp. isolates

Table Cut-off values used for antimicrobial susceptibility testing of Campylobacter in Food

Test Method Used
Agar dilution

Standard methods used for testing
NCCLS/CLSI

			Concentration (microg/ml)	Zone diameter (mm)
		Standard	Resistant >	Resistant <=
Aminoglycosides	Gentamicin			2
	Streptomycin			4
Fluoroquinolones	Ciprofloxacin			1
Macrolides	Erythromycin			16
Quinolones	Nalidixic acid			32
Tetracyclines	Tetracycline			2

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

Test Method Used	Standard methods used for testing

			Concentration (microg/ml)	Zone diameter (mm)
		Standard	Resistant >	Resistant <=
Aminoglycosides	Gentamicin		2	
	Streptomycin		4	
Fluoroquinolones	Ciprofloxacin		0.5	
Macrolides	Erythromycin		8	
Quinolones	Nalidixic acid		16	
Tetracyclines	Tetracycline		2	

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

Test Method Used	Standard methods used for testing

			Concentration (microg/ml)	Zone diameter (mm)
		Standard	Resistant >	Resistant <=
Aminoglycosides	Gentamicin		2	
	Streptomycin		4	
Fluoroquinolones	Ciprofloxacin		0.5	
Macrolides	Erythromycin		8	
Quinolones	Nalidixic acid		16	
Tetracyclines	Tetracycline		2	

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

Test Method Used	Standard methods used for testing

			Concentration (microg/ml)	Zone diameter (mm)
		Standard	Resistant >	Resistant <=
Aminoglycosides	Gentamicin		2	
	Streptomycin		4	
Fluoroquinolones	Ciprofloxacin		0.5	
Macrolides	Erythromycin		8	
Quinolones	Nalidixic acid		16	
Tetracyclines	Tetracycline		2	

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

Test Method Used	Standard methods used for testing

			Concentration (microg/ml)	Zone diameter (mm)
		Standard	Resistant >	Resistant <=
Aminoglycosides	Gentamicin		2	
	Streptomycin		4	
Fluoroquinolones	Ciprofloxacin		0.5	
Macrolides	Erythromycin		4	
Quinolones	Nalidixic acid		16	
Tetracyclines	Tetracycline		1	

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

Test Method Used	Standard methods used for testing

			Concentration (microg/ml)	Zone diameter (mm)
		Standard	Resistant >	Resistant <=
Aminoglycosides	Gentamicin		2	
	Streptomycin		4	
Fluoroquinolones	Ciprofloxacin		0.5	
Macrolides	Erythromycin		4	
Quinolones	Nalidixic acid		16	
Tetracyclines	Tetracycline		1	

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

Test Method Used	Standard methods used for testing

			Concentration (microg/ml)	Zone diameter (mm)
		Standard	Resistant >	Resistant <=
Aminoglycosides	Gentamicin		2	
	Streptomycin		4	
Fluoroquinolones	Ciprofloxacin		0.5	
Macrolides	Erythromycin		4	
Quinolones	Nalidixic acid		16	
Tetracyclines	Tetracycline		1	

2.3 LISTERIOSIS

2.3.1 General evaluation of the national situation

A. Listeriosis general evaluation

History of the disease and/or infection in the country

Last animal case 2004 - 23 sheep in Bourgas region

Recent actions taken to control the zoonoses

Annual vaccination in period Oct.-Feb. for all sheep in affected settlements

Suggestions to the European Union for the actions to be taken

not yet

Additional information

no

2.3.2 Listeriosis in humans

A. Listeriosis in humans

Reporting system in place for the human cases

No data available.

Case definition

No data available.

Diagnostic/analytical methods used

No data available.

Notification system in place

No data available.

History of the disease and/or infection in the country

No data available.

Results of the investigation

No data available.

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

No data available.

Relevance as zoonotic disease

No data available.

Additional information

no

2.3.3 Listeria in foodstuffs

Table Listeria monocytogenes in milk and dairy products

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for L. monocytogenes	Units tested with detection method	Listeria monocytogenes presence in x g
Milk, cows' - pasteurised milk - Processing plant - Surveillance	LRFSD Gabrovo, LRFSD Vratza, LRFSD Sofia, LRFSD Shoumen, LRFSD Haskovo	Objective sampling	Official sampling	food sample > milk	Domestic	Batch	25 ml	354	0	354	0
Milk, cows' - pasteurised milk - Retail - Surveillance	LRFSD Sofia	Objective sampling	Official sampling	food sample > milk	Domestic	Single	1 ml	35	0	0	0
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - Processing plant - Surveillance	LRFSD Gabrovo, LRFSD Haskovo	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	244	0	244	0
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - Retail - Surveillance	LRFSD Gabrovo	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	6	0	6	0
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	LRFSD Blagoevgrad, Vratza, Plovdiv, Sliven, Sofia	Objective sampling	Official sampling	food sample	Domestic	Batch	26 g	669	0	669	0
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Retail - Surveillance	LRFSD Blagoevgrad	Objective sampling	Official sampling	food sample	Domestic	Batch	1 g	20	0	0	0

Table Listeria monocytogenes in milk and dairy products

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for L. monocytogenes	Units tested with detection method	Listeria monocytogenes presence in x g
Cheeses made from cows' milk - hard - made from raw or low heat-treated milk - Processing plant - Surveillance	LRFSD Gabrovo, LRFSD Haskovo	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	470	0	470	0
Cheeses made from cows' milk - hard - made from raw or low heat-treated milk - Retail - Surveillance	LRFSD Gabrovo, LRFSD Haskovo	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	60	0	60	0
Cheeses made from cows' milk - hard - made from pasteurised milk - Processing plant - Surveillance	LRFSD Blagoevgrad, LRFSD Plovdiv, LRFSD Sliven, LRFSD Sofia, LRFSD Shoumen	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	701	0	701	0
Cheeses made from cows' milk - hard - made from pasteurised milk - Retail - Surveillance	LRFSD Vratza	Objective sampling	Official sampling	food sample	Domestic	Batch	unknown	50	0	0	0
Cheeses made from goats' milk - soft and semi-soft - made from raw or low heat-treated milk - Processing plant - Surveillance	LRFSD Gabrovo	Objective sampling	HACCP and own checks	food sample	Domestic	Batch	25 g	8	0	3	0
Cheeses made from goats' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	LRFSD Shoumen	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	60	0	60	0
Cheeses made from goats' milk - soft and semi-soft - made from pasteurised milk - Retail - Surveillance	LRFSD Sofia	Objective sampling	Industry sampling	food sample	Domestic	Single	1 g	15	0	0	0
Cheeses made from goats' milk - hard - made from pasteurised milk - Processing plant - Surveillance	LRFSD Blagoevgrad	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	65	0	65	0

Table Listeria monocytogenes in milk and dairy products

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for L. monocytogenes	Units tested with detection method	Listeria monocytogenes presence in x g
Cheeses made from sheep's milk - soft and semi-soft - made from raw or low heat-treated milk - Processing plant - Surveillance	LRFSD Gabrovo	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	7	1	7	1
Cheeses made from sheep's milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	LRFSD Blagoevgrad, LRFSD Plovdiv, LRFSD Sliven	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	105	0	105	0
Cheeses made from sheep's milk - hard - made from pasteurised milk - Processing plant - Surveillance	LRFSD Blagoevgrad, LRFSD Plovdiv, LRFSD Sliven, LRFSD Shoumen	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	165		165	0
Cheeses made from sheep's milk - hard - made from pasteurised milk - Retail - Surveillance	LRFSD Sofia	Objective sampling	Industry sampling	food sample	Domestic	Single	1 g	35	0	0	0
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - Processing plant - Surveillance	LRFSD Gabrovo, LRFSD Haskovo	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	193	0	193	0
Dairy products (excluding cheeses) - butter - made from pasteurised milk - Processing plant - Surveillance	LRFSD Blagoevgrad, LRFSD Plovdiv, LRFSD Sliven, LRFSD Shoumen	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	155	0	155	0
Dairy products (excluding cheeses) - cream - made from pasteurised milk - Processing plant - Surveillance	LRFSD Shoumen	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	15	0	15	0

Table Listeria monocytogenes in milk and dairy products

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for L. monocytogenes	Units tested with detection method	Listeria monocytogenes presence in x g
Dairy products (excluding cheeses) - cream - made from pasteurised milk - Retail - Surveillance	LRFSD Sofia	Objective sampling	Industry sampling	food sample	Domestic	Single	25 g	30	0	0	0
Cheeses made from cows' milk - hard - made from pasteurised milk - Processing plant - Surveillance	LRFSD Blagoevgrad, LRFSD Sofia	Objective sampling	Industry sampling	food sample	Domestic	Batch	25 g	95	0	95	0
Cheeses made from cows' milk - hard - made from pasteurised milk - Processing plant - Surveillance	LRFSD Plovdiv, LRFSD Shoumen	Objective sampling	Industry sampling	food sample	Domestic	Single	25 g	82	0	82	0
Cheeses made from cows' milk - hard - made from pasteurised milk - Processing plant - Surveillance	LRFSD Vratza	Objective sampling	Industry sampling	food sample	Domestic	Batch	25 g	125	0	125	0
Cheeses made from cows' milk - hard - made from pasteurised milk - Processing plant - Surveillance	LRFSD Sliven	Objective sampling	Official sampling	food sample	Domestic	Batch	1 g	5	0	0	0
Cheeses made from cows' milk - hard - made from pasteurised milk - Processing plant - Surveillance	LRFSD Vratza	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	80	0	80	0
Cheeses made from cows' milk - hard - made from pasteurised milk - Retail - Surveillance	LRFSD Shoumen	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	23	0	23	0
Cheeses made from cows' milk - hard - made from pasteurised milk - Retail - Surveillance	NCFS (NDRVMI)	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	2	0	2	0
Cheeses made from cows' milk - hard - made from pasteurised milk - Retail - Surveillance	LRFSD Vratza	Objective sampling	Industry sampling	food sample	Domestic	Batch	unknown	10	0	0	0
Cheeses made from cows' milk - hard - made from pasteurised milk - Retail - Surveillance	LRFSD Shoumen	Objective sampling	Official sampling	food sample	Domestic	Single	1 g	15	0	0	0

Table Listeria monocytogenes in milk and dairy products

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for L. monocytogenes	Units tested with detection method	Listeria monocytogenes presence in x g
Cheeses made from cows' milk - hard - made from pasteurised milk - Retail - Surveillance	LRFSD Blagoevgrad	Objective sampling	Industry sampling	food sample	Domestic	Batch	1 g	20	0	0	0
Cheeses made from cows' milk - hard - made from pasteurised milk - Retail - Surveillance	LRFSD Sofia	Objective sampling	Official sampling	food sample	Domestic	Single	1 g	80	0	0	0
Cheeses made from cows' milk - hard - made from raw or low heat-treated milk - Processing plant - Surveillance	LRFSD Gabrovo, LRFSD Haskovo	Objective sampling	HACCP and own checks	food sample	Domestic	Batch	25 g	274	0	274	0
Cheeses made from cows' milk - hard - made from raw or low heat-treated milk - Retail - Surveillance	LRFSD Gabrovo	Objective sampling	HACCP and own checks	food sample	Domestic	Batch	25 g	2	0	2	0
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	LRFSD Blagoevgrad, LRFSD Sofia	Objective sampling	Industry sampling	food sample	Domestic	Batch	25 g	310	0	310	0
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	LRFSD Vratza	Objective sampling	Industry sampling	food sample	Domestic	Batch	25 g	190	0	190	0
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	LRFSD Vratza	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	185	0	185	0
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	LRFSD Sliven	Objective sampling	Official sampling	food sample	Domestic	Batch	1 g	5	0	0	0
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	LRFSD Plovdiv	Objective sampling	Industry sampling	food sample	Domestic	Single	25 g	20	0	20	0
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Retail - Surveillance	LRFSD Sofia	Objective sampling	Industry sampling	food sample	Domestic	Single	1 g	35	0	0	0

Table Listeria monocytogenes in milk and dairy products

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for L. monocytogenes	Units tested with detection method	Listeria monocytogenes presence in x g
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Retail - Surveillance	LRFSD Sofia	Objective sampling	Official sampling	food sample	Domestic	Single	1 g	335	0	0	0
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Retail - Surveillance	LRFSD Blagoevgrad	Objective sampling	Official sampling	food sample	Domestic	Batch	1 g	20	0	0	0
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Retail - Surveillance	LRFSD Vratza	Objective sampling	Official sampling	food sample	Domestic	Batch	unknown	15	0	0	0
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Retail - Surveillance	LRFSD Vratza	Objective sampling	Industry sampling	food sample	Domestic	Batch	unknown	10	0	0	0
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - Processing plant - Surveillance	LRFSD Gabrovo, LRFSD Haskovo	Objective sampling	HACCP and own checks	food sample	Domestic	Batch	25 g	109	0	109	0
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - Retail - Surveillance	LRFSD Gabrovo	Objective sampling	HACCP and own checks	food sample	Domestic	Batch	25 g	2	0	2	0
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - Retail - Surveillance	LRFSD Gabrovo, Haskovo	Objective sampling	Official sampling	food sample	Domestic	Batch	1 g	55	0	55	0
Cheeses made from goats' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	LRFSD Sofia	Objective sampling	Industry sampling	food sample	Domestic	Batch	25 g	20	0	20	0
Cheeses made from sheep's milk - hard - made from pasteurised milk - Processing plant - Surveillance	LRFSD Blagoevgrad, LRFSD Sofia	Objective sampling	Industry sampling	food sample	Domestic	Batch	25 g	90	0	90	0

Table Listeria monocytogenes in milk and dairy products

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for L. monocytogenes	Units tested with detection method	Listeria monocytogenes presence in x g
Cheeses made from sheep's milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	LRFSD Vratza	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	10	0	10	0
Cheeses made from sheep's milk - soft and semi-soft - made from raw or low heat-treated milk - Processing plant - Surveillance	LRFSD Gabrovo	Objective sampling	HACCP and own checks	food sample	Domestic	Batch	25 g	2	0	0	0
Cheeses, made from mixed milk from cows, sheep and/or goats - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	LRFSD Varna	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	260	0	260	0
Cheeses, made from mixed milk from cows, sheep and/or goats - soft and semi-soft - made from pasteurised milk - Retail - Surveillance	LRFSD Varna	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	35	0	35	0
Cheeses, made from mixed milk from cows, sheep and/or goats - soft and semi-soft - made from pasteurised milk - Retail - Surveillance	LRFSD Varna	Objective sampling	Industry sampling	food sample	Domestic	Batch	25 g	10	0	10	0
Cheeses, made from mixed milk from cows, sheep and/or goats - unspecified - made from pasteurised milk - Processing plant - Surveillance	LRFSD Blagoevgrad	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	65	0	65	0
Cheeses, made from unspecified milk or other animal milk - hard - Processing plant - Surveillance	LRFSD Varna	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	70	0	70	0
Cheeses, made from unspecified milk or other animal milk - hard - Retail - Surveillance	LRFSD Varna	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	115	0	115	0
Cheeses, made from unspecified milk or other animal milk - hard - Retail - Surveillance	LRFSD Varna	Objective sampling	Industry sampling	food sample	Domestic	Batch	25 g	10	0	10	0

Table Listeria monocytogenes in milk and dairy products

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for L. monocytogenes	Units tested with detection method	Listeria monocytogenes presence in x g
Cheeses, made from unspecified milk or other animal milk - soft and semi-soft - Processing plant	LRFSD Gabrovo	Objective sampling	HACCP and own checks	food sample	Domestic	Batch	25 g	8	0	8	0
Cheeses, made from unspecified milk or other animal milk - soft and semi-soft - Processing plant	LRFSD Sofia	Objective sampling	Industry sampling	food sample	Domestic	Single	25 g	15	0	15	0
Cheeses, made from unspecified milk or other animal milk - soft and semi-soft - Processing plant - Surveillance	LRFSD Varna	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	85	0	85	0
Cheeses, made from unspecified milk or other animal milk - soft and semi-soft - Processing plant - Surveillance	LRFSD Plovdiv, LRFSD Sliven, LRFSD Shoumen, Gabrovo	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	156	0	156	0
Cheeses, made from unspecified milk or other animal milk - soft and semi-soft - Retail - Surveillance	LRFSD Varna	Objective sampling	Industry sampling	food sample	Domestic	Batch	25 g	5	0	5	0
Cheeses, made from unspecified milk or other animal milk - unspecified - Processing plant	LRFSD Sliven	Objective sampling	Official and industry sampling	food sample	Domestic	Batch	25 g	5	0	5	0
Dairy products (excluding cheeses) - butter - Processing plant - Surveillance	LRFSD Varna	Objective sampling	Industry sampling	food sample	Domestic	Batch	25 g	5	0	5	0
Dairy products (excluding cheeses) - butter - Processing plant - Surveillance	LRFSD Varna	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	30	0	30	0
Dairy products (excluding cheeses) - butter - made from pasteurised milk - Processing plant - Surveillance	LRFSD Vratza	Objective sampling	Industry sampling	food sample	Domestic	Batch	25 g	80	0	80	0

Table Listeria monocytogenes in milk and dairy products

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for L. monocytogenes	Units tested with detection method	Listeria monocytogenes presence in x g
Dairy products (excluding cheeses) - butter - made from pasteurised milk - Processing plant - Surveillance	LRFSD Vratza	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	15	0	15	0
Dairy products (excluding cheeses) - butter - made from pasteurised milk - Processing plant - Surveillance	LRFSD Blagoevgrad, LRFSD Sofia	Objective sampling	Industry sampling	food sample	Domestic	Batch	25 g	80	0	80	0
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - Processing plant - Surveillance	LRFSD Gabrovo	Objective sampling	HACCP and own checks	food sample	Domestic	Batch	25 g	17	0	17	0
Dairy products (excluding cheeses) - buttermilk - Processing plant - Surveillance	LRFSD Varna	Objective sampling	Official sampling	food sample	Domestic	Batch	25 ml	10	0	10	0
Dairy products (excluding cheeses) - cream - Processing plant - Surveillance	LRFSD Varna	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	10	0	10	0
Dairy products (excluding cheeses) - dairy products, not specified - Processing plant - Surveillance	LRFSD Varna	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	5	0	5	0
Dairy products (excluding cheeses) - ice-cream - Processing plant - Surveillance	LRFSD Gabrovo, LRFSD Varna	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	52	0	52	0
Dairy products (excluding cheeses) - ice-cream - made from pasteurised milk - Processing plant - Surveillance	LRFSD Varna	Objective sampling	Industry sampling	food sample	Domestic	Batch	25 g	65	0	65	0
Dairy products (excluding cheeses) - ice-cream - made from pasteurised milk - Processing plant - Surveillance	LRFSD Blagoevgrad	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	40	0	40	0
Dairy products (excluding cheeses) - ice-cream - made from pasteurised milk - Processing plant - Surveillance	LRFSD Blagoevgrad	Objective sampling	Industry sampling	food sample	Domestic	Batch	25 g	5	0	5	0

Table Listeria monocytogenes in milk and dairy products

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for L. monocytogenes	Units tested with detection method	Listeria monocytogenes presence in x g
Dairy products (excluding cheeses) - ice-cream - made from pasteurised milk - Processing plant - Surveillance	LRFSD Sliven, LRFSD Plovdiv	Objective sampling	Official sampling	food sample	Domestic	Single	25 g	120	0	120	0
Dairy products (excluding cheeses) - milk powder and whey powder - Processing plant	LRFSD Gabrovo	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	1	0	1	0
Dairy products (excluding cheeses) - milk powder and whey powder - Processing plant	LRFSD Varna	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	30	0	30	0
Dairy products (excluding cheeses) - milk powder and whey powder - Processing plant	LRFSD Gabrovo	Objective sampling	HACCP and own checks	food sample	Domestic	Batch	25 g	1	0	1	0
Dairy products (excluding cheeses) - milk powder and whey powder - Processing plant	NCFS (NDRVMI)	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	2	0	2	0
Dairy products (excluding cheeses) - milk powder and whey powder - Processing plant - Surveillance	LRFSD Blagoevgrad	Objective sampling	Industry sampling	food sample	Imported from outside EU	Batch	25 g	5	0	0	0
Dairy products (excluding cheeses) - yoghurt - Processing plant - Surveillance	LRFSD Gabrovo, LRFSD Sofia	Objective sampling	HACCP and own checks	food sample	Domestic	Batch	25 g	497	0	77	0
Dairy products (excluding cheeses) - yoghurt - Processing plant - Surveillance	LRFSD Balgoevgraf, LRFSD Sliven, LRFSD Shoumen	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	366	0	366	0
Dairy products (excluding cheeses) - yoghurt - Processing plant - Surveillance	LRFSD Sliven	Objective sampling	Official sampling	food sample	Domestic	Batch	1 g	25	0	0	0
Dairy products (excluding cheeses) - yoghurt - Processing plant - Surveillance	LRFSD Blagoevgrad, LRFSD Sliven	Objective sampling	Industry sampling	food sample	Domestic	Batch	25 g	280	0	280	0

Table Listeria monocytogenes in milk and dairy products

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for L. monocytogenes	Units tested with detection method	Listeria monocytogenes presence in x g
Dairy products (excluding cheeses) - yoghurt - Processing plant - Surveillance	LRFSD Gabrovo, LRFSD Varna, LRFSD Sofia	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	319	0	119	0
Dairy products (excluding cheeses) - yoghurt - Retail - Surveillance	LRFSD Sofia	Objective sampling	Official sampling	food sample	Domestic	Single	25 g	140	0	0	0
Dairy products (excluding cheeses) - yoghurt - Retail - Surveillance	LRFSD Gabrovo, LRFSD Varna	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	7	0	6	0
Dairy products, unspecified - Processing plant	NCFS (NDRVMI)	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	10	0	10	0
Dairy products, unspecified - Processing plant	LRFSD Sofia	Objective sampling	Official sampling	food sample	Domestic	Single	25 g	35	0	35	0
Dairy products, unspecified - Processing plant - Surveillance	LRFSD Vratza	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	275	0	275	0
Dairy products, unspecified - Processing plant - Surveillance	LRFSD Vratza	Objective sampling	Industry sampling	food sample	Domestic	Batch	25 g	180	0	180	0
Dairy products, unspecified - Processing plant - Surveillance	LRFSD Gabrovo	Objective sampling	HACCP and own checks	food sample	Domestic	Batch	25 g	33	0	30	0
Dairy products, unspecified - Processing plant - Surveillance	LRFSD Gabrovo	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	2	0	1	0
Dairy products, unspecified - Processing plant - Surveillance	LRFSD Gabrovo	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	16	1	16	1
Dairy products, unspecified - Processing plant - Surveillance	LRFSD Plovdiv, LRFSD Sliven, LRFSD Shoumen	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	295	0	295	0

Table Listeria monocytogenes in milk and dairy products

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for L. monocytogenes	Units tested with detection method	Listeria monocytogenes presence in x g
Dairy products, unspecified - Retail	LRFSD Vratza	Objective sampling	Official sampling	food sample	Domestic	Batch	unknown	5	0	0	0
Milk from other animal species or unspecified - pasteurised milk - Processing plant - Surveillance	LRFSD Varna	Objective sampling	Official sampling	food sample	Domestic	Batch	25 ml	15	0	15	0
Milk from other animal species or unspecified - pasteurised milk - Retail - Surveillance	LRFSD Varna	Objective sampling	Official sampling	food sample	Domestic	Batch	25 ml	5	0	5	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance	LRFSD Gabrovo, LRFSD Vratza, LRFSD Sofia	Objective sampling	HACCP and own checks	food sample > milk	Domestic	Batch	25 ml	162	0	162	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance	LRFSD Blagoevgrad	Objective sampling	Industry sampling	food sample > milk	Domestic	Batch	25 ml	20	0	20	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance	LRFSD Blagoevgrda, LRFSD Sliven	Objective sampling	Official sampling	food sample > milk	Domestic	Batch	25 ml	30	0	30	0
Milk, cows' - pasteurised milk - Retail - Surveillance	LRFSD Shoumen	Objective sampling	Official sampling	food sample > milk	Domestic	Single	25 ml	1	0	1	0

	Units tested with enumeration method	> detection limit but <= 100 cfu/g	L. monocytogenes > 100 cfu/g
Milk, cows' - pasteurised milk - Processing plant - Surveillance	0	0	0
Milk, cows' - pasteurised milk - Retail - Surveillance	35	0	0

Table Listeria monocytogenes in milk and dairy products

	Units tested with enumeration method	> detection limit but <= 100 cfu/g	L. monocytogenes > 100 cfu/g
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - Processing plant - Surveillance	0	0	0
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - Retail - Surveillance	0	0	0
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	0	0	0
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Retail - Surveillance	20	0	0
Cheeses made from cows' milk - hard - made from raw or low heat-treated milk - Processing plant - Surveillance	0	0	0
Cheeses made from cows' milk - hard - made from raw or low heat-treated milk - Retail - Surveillance	0	0	0
Cheeses made from cows' milk - hard - made from pasteurised milk - Processing plant - Surveillance	0	0	0
Cheeses made from cows' milk - hard - made from pasteurised milk - Retail - Surveillance	50	0	0
Cheeses made from goats' milk - soft and semi-soft - made from raw or low heat-treated milk - Processing plant - Surveillance	5	0	0

Table Listeria monocytogenes in milk and dairy products

	Units tested with enumeration method	> detection limit but <= 100 cfu/g	L. monocytogenes > 100 cfu/g
Cheeses made from goats' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	0	0	0
Cheeses made from goats' milk - soft and semi-soft - made from pasteurised milk - Retail - Surveillance	15	0	0
Cheeses made from goats' milk - hard - made from pasteurised milk - Processing plant - Surveillance	0	0	0
Cheeses made from sheep's milk - soft and semi-soft - made from raw or low heat-treated milk - Processing plant - Surveillance	0	0	0
Cheeses made from sheep's milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	0	0	0
Cheeses made from sheep's milk - hard - made from pasteurised milk - Processing plant - Surveillance	0	0	0
Cheeses made from sheep's milk - hard - made from pasteurised milk - Retail - Surveillance	35	0	0
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - Processing plant - Surveillance	0	0	0
Dairy products (excluding cheeses) - butter - made from pasteurised milk - Processing plant - Surveillance	0	0	0

Table Listeria monocytogenes in milk and dairy products

	Units tested with enumeration method	> detection limit but <= 100 cfu/g	L. monocytogenes > 100 cfu/g
Dairy products (excluding cheeses) - cream - made from pasteurised milk - Processing plant - Surveillance	0	0	0
Dairy products (excluding cheeses) - cream - made from pasteurised milk - Retail - Surveillance	30	0	0
Cheeses made from cows' milk - hard - made from pasteurised milk - Processing plant - Surveillance	0	0	0
Cheeses made from cows' milk - hard - made from pasteurised milk - Processing plant - Surveillance	0	0	0
Cheeses made from cows' milk - hard - made from pasteurised milk - Processing plant - Surveillance	0	0	0
Cheeses made from cows' milk - hard - made from pasteurised milk - Processing plant - Surveillance	5	0	0
Cheeses made from cows' milk - hard - made from pasteurised milk - Processing plant - Surveillance	0	0	0
Cheeses made from cows' milk - hard - made from pasteurised milk - Retail - Surveillance	0	0	0
Cheeses made from cows' milk - hard - made from pasteurised milk - Retail - Surveillance	0	0	0
Cheeses made from cows' milk - hard - made from pasteurised milk - Retail - Surveillance	10	0	0

Table Listeria monocytogenes in milk and dairy products

	Units tested with enumeration method	> detection limit but <= 100 cfu/g	L. monocytogenes > 100 cfu/g
Cheeses made from cows' milk - hard - made from pasteurised milk - Retail - Surveillance	15	0	0
Cheeses made from cows' milk - hard - made from pasteurised milk - Retail - Surveillance	20	0	0
Cheeses made from cows' milk - hard - made from pasteurised milk - Retail - Surveillance	80	0	0
Cheeses made from cows' milk - hard - made from raw or low heat-treated milk - Processing plant - Surveillance	0	0	0
Cheeses made from cows' milk - hard - made from raw or low heat-treated milk - Retail - Surveillance	0	0	0
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	0	0	0
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	0	0	0
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	0	0	0
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	5	0	0
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	0	0	0

Table Listeria monocytogenes in milk and dairy products

	Units tested with enumeration method	> detection limit but <= 100 cfu/g	L. monocytogenes > 100 cfu/g
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Retail - Surveillance	35	0	
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Retail - Surveillance	335	0	0
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Retail - Surveillance	20	0	0
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Retail - Surveillance	15	0	0
Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Retail - Surveillance	10	0	0
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - Processing plant - Surveillance	0	0	0
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - Retail - Surveillance	0	0	0
Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - Retail - Surveillance	0	0	0
Cheeses made from goats' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	0	0	0

Table Listeria monocytogenes in milk and dairy products

	Units tested with enumeration method	> detection limit but <= 100 cfu/g	L. monocytogenes > 100 cfu/g
Cheeses made from sheep's milk - hard - made from pasteurised milk - Processing plant - Surveillance	0	0	0
Cheeses made from sheep's milk - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	0	0	0
Cheeses made from sheep's milk - soft and semi-soft - made from raw or low heat-treated milk - Processing plant - Surveillance	2	0	0
Cheeses, made from mixed milk from cows, sheep and/or goats - soft and semi-soft - made from pasteurised milk - Processing plant - Surveillance	0	0	0
Cheeses, made from mixed milk from cows, sheep and/or goats - soft and semi-soft - made from pasteurised milk - Retail - Surveillance	0	0	0
Cheeses, made from mixed milk from cows, sheep and/or goats - soft and semi-soft - made from pasteurised milk - Retail - Surveillance	0	0	0
Cheeses, made from mixed milk from cows, sheep and/or goats - unspecified - made from pasteurised milk - Processing plant - Surveillance	0	0	0
Cheeses, made from unspecified milk or other animal milk - hard - Processing plant - Surveillance	0	0	0
Cheeses, made from unspecified milk or other animal milk - hard - Retail - Surveillance	0	0	0

Table Listeria monocytogenes in milk and dairy products

	Units tested with enumeration method	> detection limit but <= 100 cfu/g	L. monocytogenes > 100 cfu/g
Cheeses, made from unspecified milk or other animal milk - hard - Retail - Surveillance	0	0	0
Cheeses, made from unspecified milk or other animal milk - soft and semi-soft - Processing plant	0	0	0
Cheeses, made from unspecified milk or other animal milk - soft and semi-soft - Processing plant	0	0	0
Cheeses, made from unspecified milk or other animal milk - soft and semi-soft - Processing plant - Surveillance	0	0	0
Cheeses, made from unspecified milk or other animal milk - soft and semi-soft - Processing plant - Surveillance	0	0	0
Cheeses, made from unspecified milk or other animal milk - soft and semi-soft - Retail - Surveillance	0	0	0
Cheeses, made from unspecified milk or other animal milk - unspecified - Processing plant	0	0	0
Dairy products (excluding cheeses) - butter - Processing plant - Surveillance	0	0	0
Dairy products (excluding cheeses) - butter - Processing plant - Surveillance	0	0	0
Dairy products (excluding cheeses) - butter - made from pasteurised milk - Processing plant - Surveillance	0	0	0

Table Listeria monocytogenes in milk and dairy products

	Units tested with enumeration method	> detection limit but <= 100 cfu/g	L. monocytogenes > 100 cfu/g
Dairy products (excluding cheeses) - butter - made from pasteurised milk - Processing plant - Surveillance	0	0	0
Dairy products (excluding cheeses) - butter - made from pasteurised milk - Processing plant - Surveillance	0	0	0
Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - Processing plant - Surveillance	0	0	0
Dairy products (excluding cheeses) - buttermilk - Processing plant - Surveillance	0	0	0
Dairy products (excluding cheeses) - cream - Processing plant - Surveillance	0	0	0
Dairy products (excluding cheeses) - dairy products, not specified - Processing plant - Surveillance	0	0	0
Dairy products (excluding cheeses) - ice-cream - Processing plant - Surveillance	0	0	0
Dairy products (excluding cheeses) - ice-cream - made from pasteurised milk - Processing plant - Surveillance	0	0	0
Dairy products (excluding cheeses) - ice-cream - made from pasteurised milk - Processing plant - Surveillance	0	0	0
Dairy products (excluding cheeses) - ice-cream - made from pasteurised milk - Processing plant - Surveillance	0	0	0

Table Listeria monocytogenes in milk and dairy products

	Units tested with enumeration method	> detection limit but <= 100 cfu/g	L. monocytogenes > 100 cfu/g
Dairy products (excluding cheeses) - ice-cream - made from pasteurised milk - Processing plant - Surveillance	0	0	0
Dairy products (excluding cheeses) - milk powder and whey powder - Processing plant	0	0	0
Dairy products (excluding cheeses) - milk powder and whey powder - Processing plant	0	0	0
Dairy products (excluding cheeses) - milk powder and whey powder - Processing plant	0	0	0
Dairy products (excluding cheeses) - milk powder and whey powder - Processing plant	0	0	0
Dairy products (excluding cheeses) - milk powder and whey powder - Processing plant - Surveillance	5	0	0
Dairy products (excluding cheeses) - yoghurt - Processing plant - Surveillance	420	0	0
Dairy products (excluding cheeses) - yoghurt - Processing plant - Surveillance	0	0	0
Dairy products (excluding cheeses) - yoghurt - Processing plant - Surveillance	25	0	0
Dairy products (excluding cheeses) - yoghurt - Processing plant - Surveillance	0	0	0
Dairy products (excluding cheeses) - yoghurt - Processing plant - Surveillance	200	0	0
Dairy products (excluding cheeses) - yoghurt - Retail - Surveillance	140	0	0

Table Listeria monocytogenes in milk and dairy products

	Units tested with enumeration method	> detection limit but <= 100 cfu/g	L. monocytogenes > 100 cfu/g
Dairy products (excluding cheeses) - yoghurt - Retail - Surveillance	1	0	0
Dairy products, unspecified - Processing plant	0	0	0
Dairy products, unspecified - Processing plant	0	0	0
Dairy products, unspecified - Processing plant - Surveillance	0	0	0
Dairy products, unspecified - Processing plant - Surveillance	0	0	0
Dairy products, unspecified - Processing plant - Surveillance	3	0	0
Dairy products, unspecified - Processing plant - Surveillance	1	0	0
Dairy products, unspecified - Processing plant - Surveillance	0	0	0
Dairy products, unspecified - Processing plant - Surveillance	0	0	0
Dairy products, unspecified - Retail	5	0	0
Milk from other animal species or unspecified - pasteurised milk - Processing plant - Surveillance	0	0	0
Milk from other animal species or unspecified - pasteurised milk - Retail - Surveillance	0	0	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance	0	0	0

Table Listeria monocytogenes in milk and dairy products

	Units tested with enumeration method	> detection limit but <= 100 cfu/g	L. monocytogenes > 100 cfu/g
Milk, cows' - pasteurised milk - Processing plant - Surveillance	0	0	0
Milk, cows' - pasteurised milk - Processing plant - Surveillance	0	0	0
Milk, cows' - pasteurised milk - Retail - Surveillance	0	0	0

Table Listeria monocytogenes in other foods

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for L. monocytogenes	Units tested with detection method	Listeria monocytogenes presence in x g
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance	LRFSD Varna, LRFSD Shoumen, LRFSD Haskovo	Objective sampling	Official sampling	food sample > meat	Domestic	Batch	25 g	321	0	321	0
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	LRFSD Varna, LRFSD Sofia, LRFSD Shoumen	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	1015	0	1015	0
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Retail - Surveillance	LRFSD Vratza	Objective sampling	Official sampling	food sample	Domestic	Batch	unknown	10	0	10	0
Meat from pig - fresh - Processing plant - Surveillance	LRFSD Varna, LRFSD Haskovo	Objective sampling	Official sampling	food sample > meat	Domestic	Batch	25 g	60	0	60	0
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	LRFSD Varna, LRFSD Sofia, LRFSD Shoumen, LRFSD Haskovo	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	1232	1	1232	1
Meat from pig - meat products - cooked, ready-to-eat - Retail - Surveillance	LRFSD Vratza	Objective sampling	Official sampling	food sample	Domestic	Batch	unknown	25	0	0	0
Meat from bovine animals - fresh - Processing plant - Surveillance	LRFSD Gabrovo	Objective sampling	HACCP and own checks	food sample	Domestic	Batch	25 g	1	0	1	0

Table Listeria monocytogenes in other foods

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for L. monocytogenes	Units tested with detection method	Listeria monocytogenes presence in x g
Meat from bovine animals - meat products - cooked, ready-to-eat - Processing plant - Surveillance	LRFSD Varna	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	145	0	145	0
Meat from bovine animals - meat products - cooked, ready-to-eat - Retail - Surveillance	LRFSD Varna	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	25	0	25	0
Fish - smoked - Processing plant - Surveillance	LRFSD Gabrovo, LRFSD Varna	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	41	0	41	0
Fish - smoked - Retail - Surveillance	LRFSD Sofia, LRFSD Shoumen	Objective sampling	Official sampling	food sample	Domestic	Single	25 g	24	1	24	1
Molluscan shellfish - cooked - Processing plant - Surveillance	LRFSD Varna	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	5	0	5	0
Other processed food products and prepared dishes - sandwiches - Retail - Surveillance	LRFSD Gabrovo	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	26	0	21	0
Vegetables - pre-cut - ready-to-eat - Retail - Surveillance	LRFSD Gabrovo	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	2	0	2	0
Fruits - pre-cut - ready-to-eat - Retail - Surveillance	LRFSD Varna, LRFSD Sofia	Objective sampling	Official sampling	food sample	Domestic	Single	25 g	165	0	135	0
Ready-to-eat salads	LRFSD Gabrovo	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	7	0	7	0
Bakery products - bread - Retail	LRFSD Blagoevgrad, LRFSD Shoumen	Objective sampling	Industry sampling	food sample	Domestic	Batch	25 g	32	0	32	0
Bakery products - pastry - Retail	LRFSD Gabrovo	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	8	0	8	0
Bakery products - pastry - Retail	LRFSD Gabrovo	Objective sampling	HACCP and own checks	food sample	Domestic	Batch	25 g	8	0	8	0

Table Listeria monocytogenes in other foods

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for L. monocytogenes	Units tested with detection method	Listeria monocytogenes presence in x g
Cocoa and cocoa preparations, coffee and tea - Retail	LRFSD Blagoebgrad	Objective sampling	Industry sampling	food sample	Unknown	Batch	1 g	1	0	0	0
Fish - Fishery products which have undergone enzyme maturation treatment in brine - Processing plant - Surveillance	LRFSD Varna	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	220	0	220	0
Fish - smoked - Processing plant - Surveillance	LRFSD Plovdiv	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	100	0	100	0
Fish - smoked - Retail - Surveillance	NDRVMI	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	14	0	14	0
Fishery products, unspecified - Processing plant - Surveillance	LRFSD Varna	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	95	0	95	0
Fishery products, unspecified - Retail - Surveillance	LRFSD Varna	Objective sampling	Industry sampling	food sample	Domestic	Batch	25 g	15	0	15	0
Fruits - pre-cut - ready-to-eat - Retail - Surveillance	LRFSD Sofia	Objective sampling	Industry sampling	food sample	Domestic	Single	25 g	190	0	155	0
Fruits and vegetables - Retail	LRFSD Shoumen	Objective sampling	Official sampling	food sample	Domestic	Single	1 g	1	0	1	0
Fruits and vegetables - Retail	LRFSD Shoumen	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	3	0	3	0
Meat from bovine animals - meat products - cooked, ready-to-eat - Processing plant - Surveillance	LRFSD Plovdiv	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	745	2	745	2
Meat from bovine animals - meat products - cooked, ready-to-eat - Retail - Surveillance	NDRVMI	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	2	0	2	0
Meat from bovine animals and pig - Processing plant	LRFSD Vratza	Objective sampling	Industry sampling	food sample	Domestic	Batch	25 g	40	0	40	0
Meat from bovine animals and pig - Processing plant	LRFSD Vratza	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	230	0	230	0

Table Listeria monocytogenes in other foods

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for L. monocytogenes	Units tested with detection method	Listeria monocytogenes presence in x g
Meat from bovine animals and pig - Retail	LRFSD Vratza	Objective sampling	Official sampling	food sample	Domestic	Batch	unknown	25	0	0	0
Meat from bovine animals and pig - Retail	LRFSD Vratza	Objective sampling	Industry sampling	food sample	Domestic	Batch	unknown	20	0	0	0
Meat from bovine animals and pig - meat products - Processing plant - Surveillance	LRFSD Blagoevgrad	Objective sampling	Industry sampling	food sample	Domestic	Batch	25 g	60	0	60	0
Meat from bovine animals and pig - meat products - Processing plant - Surveillance	LRFSD Blagoevgrad	Objective sampling	Industry sampling	food sample	Domestic	Batch	1 g	40	0	40	0
Meat from bovine animals and pig - meat products - Processing plant - Surveillance	LRFSD Blagoevgrad, LRFSD Shoumen	Objective sampling	Official sampling	food sample	Domestic	Batch	1 g	45	0	45	0
Meat from bovine animals and pig - meat products - Processing plant - Surveillance	LRFSD Blagoevgrad, LRFSD Shoumen	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	130	0	130	0
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	LRFSD Vratza	Objective sampling	Industry sampling	food sample	Domestic	Batch	25 g	40	0	40	0
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	LRFSD Vratza	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	45	0	45	0
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	LRFSD Sofia	Objective sampling	Industry sampling	food sample	Domestic	Batch	25 g	290	0	290	0
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	LRFSD Plovdiv	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	115	0	115	0

Table Listeria monocytogenes in other foods

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for L. monocytogenes	Units tested with detection method	Listeria monocytogenes presence in x g
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Retail - Surveillance	LRFSD Gabrovo, LRFSD Shoumen	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	22	0	22	0
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Retail - Surveillance	NDRVMI	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	13	0	13	0
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Retail - Surveillance	LRFSD Sofia	Objective sampling	Official sampling	food sample	Domestic	Single	1 g	160	0	0	0
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Retail - Surveillance	LRFSD Blagoevgrad	Objective sampling	Official sampling	food sample	Domestic	Batch	1 g	4	0	0	0
Meat from pig - fresh - Processing plant - Surveillance	LRFSD Gabrovo, LRFSD Haskovo	Objective sampling	HACCP and own checks	food sample	Domestic	Batch	25 g	81	0	81	0
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	LRFSD Shoumen	Objective sampling	Official sampling	food sample	Domestic	Batch	1 g	10	0	0	0
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	LRFSD Varna, LRFSD Sofia, LRFSD Haskovo	Objective sampling	Industry sampling	food sample	Domestic	Batch	25 g	485	0	485	0
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	LRFSD Vratza	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	25	0	25	0
Meat from pig - meat products - cooked, ready-to-eat - Retail - Surveillance	LRFSD Sofia, LRFSD Shoumen	Objective sampling	Official sampling	food sample	Domestic	Single	1 g	144	0	0	0

Table Listeria monocytogenes in other foods

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for L. monocytogenes	Units tested with detection method	Listeria monocytogenes presence in x g
Meat from pig - meat products - cooked, ready-to-eat - Retail - Surveillance	LRFSD Gabrovo, LRFSD Varna, LRFSD Shoumen	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	65	0	65	0
Meat from pig - meat products - cooked, ready-to-eat - Retail - Surveillance	NDRVMI	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	36	0	36	0
Meat, red meat (meat from bovines, pigs, goats, sheep, horses, donkeys, bison and water buffalos) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	LRFSD Gabrovo	Objective sampling	HACCP and own checks	food sample	Domestic	Batch	25 g	31	0	31	0
Meat, red meat (meat from bovines, pigs, goats, sheep, horses, donkeys, bison and water buffalos) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	LRFSD Gabrovo	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	46	0	46	0
Meat, red meat (meat from bovines, pigs, goats, sheep, horses, donkeys, bison and water buffalos) - meat products - fermented sausages - Processing plant - Surveillance	LRFSD Gabrovo	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	28	0	28	0
Meat, red meat (meat from bovines, pigs, goats, sheep, horses, donkeys, bison and water buffalos) - meat products - fermented sausages - Processing plant - Surveillance	LRFSD Gabrovo	Objective sampling	HACCP and own checks	food sample	Domestic	Batch	25 g	100	0	100	0
Other processed food products and prepared dishes - sandwiches - Retail - Surveillance	LRFSD Vratza	Objective sampling	Official sampling	food sample	Domestic	Batch	1 g	9	0	9	0
Other processed food products and prepared dishes - sandwiches - Retail - Surveillance	LRFSD Blagoevgrad	Objective sampling	Official sampling	food sample	Domestic	Batch	1 g	59	0	0	0
Other processed food products and prepared dishes - sandwiches - Retail - Surveillance	LRFSD Vratza	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	6	0	6	0

Table Listeria monocytogenes in other foods

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for L. monocytogenes	Units tested with detection method	Listeria monocytogenes presence in x g
Other processed food products and prepared dishes - sandwiches - Retail - Surveillance	LRFSD Blagoevgrad	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	26	0	26	0
Other processed food products and prepared dishes - sandwiches - Retail - Surveillance	LRFSD Blagoevgrad	Objective sampling	Industry sampling	food sample	Domestic	Batch	1 g	18	0	0	0
Other processed food products and prepared dishes - sandwiches - Retail - Surveillance	LRFSD Plovdiv	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	112	0	112	0
Other processed food products and prepared dishes - unspecified - Retail	LRFSD Shoumen	Objective sampling	Official sampling	food sample	Domestic	Batch	1 g	64	0	0	0
Other processed food products and prepared dishes - unspecified - Retail	LRFSD Sofia	Objective sampling	Industry sampling	food sample	Domestic	Single	25 g	385	0	385	0
Other processed food products and prepared dishes - unspecified - Retail	LRFSD Shoumen	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	39	0	39	0
Other processed food products and prepared dishes - unspecified - Retail - Surveillance	LRFSD Vratza	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	41	0	41	0
Other processed food products and prepared dishes - unspecified - Retail - Surveillance	LRFSD Varna	Objective sampling	Official sampling	food sample	Domestic	Single	25 g	123	0	123	0
Other processed food products and prepared dishes - unspecified - Retail - Surveillance	LRFSD Vratza	Objective sampling	Official sampling	food sample	Domestic	Batch	1 g	78	0	78	0
Other processed food products and prepared dishes - unspecified - Retail - Surveillance	LRFSD Vratza	Objective sampling	Industry sampling	food sample	Domestic	Batch	25 g	2	0	2	0
Other processed food products and prepared dishes - unspecified - Retail - Surveillance	LRFSD Vratza	Objective sampling	Industry sampling	food sample	Domestic	Batch	1 g	4	0	4	0
Other processed food products and prepared dishes - unspecified - Retail - Surveillance	LRFSD Varna	Objective sampling	Industry sampling	food sample	Domestic	Single	25 g	10	0	10	0

Table Listeria monocytogenes in other foods

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units positive for L. monocytogenes	Units tested with detection method	Listeria monocytogenes presence in x g
Other processed food products and prepared dishes - unspecified - Surveillance	LRFSD Sofia	Objective sampling	Official sampling	food sample	Domestic	Single	25 g	590	0	590	0
Ready-to-eat salads - Retail	LRFSD Blagoevgrad	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	15	0	15	0
Ready-to-eat salads - Retail	LRFSD Vratza	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	1	0	1	0
Ready-to-eat salads - Retail	LRFSD Blagoevgrad	Objective sampling	Industry sampling	food sample	Domestic	Batch	25 g	10	0	10	0
Ready-to-eat salads - Retail	LRFSD Vratza	Objective sampling	Industry sampling	food sample	Domestic	Batch	unknown	10	0	0	0
Ready-to-eat salads - Retail	LRFSD Gabrovo	Objective sampling	HACCP and own checks	food sample	Domestic	Batch	25 g	2	0	2	0
Ready-to-eat salads - Retail	LRFSD Sofia	Objective sampling	Industry sampling	food sample	Domestic	Single	25 g	85	1	68	1
Ready-to-eat salads - Retail	LRFSD Sofia	Objective sampling	Official sampling	food sample	Domestic	Single	25 g	155	0	124	0
Spices and herbs - Retail - Surveillance	LRFSD Vratza	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	2	0	2	0
Sweets - Retail	LRFSD Sofia, LRFSD Shumen	Objective sampling	Official sampling	food sample	Domestic	Single	25 g	232	0	232	0
Sweets - Retail	LRFSD Sofia	Objective sampling	Industry sampling	food sample	Domestic	Single	25 g	165	0	165	0
Vegetables - Retail	LRFSD Blagoevgrad	Objective sampling	Industry sampling	food sample	Domestic	Batch	25 g	3	0	3	0
Vegetables - pre-cut - ready-to-eat - Retail - Surveillance	LRFSD Sofia	Objective sampling	Industry sampling	food sample	Domestic	Single	25 g	260	0	208	0
Vegetables - pre-cut - ready-to-eat - Retail - Surveillance	LRFSD Varna, LRFSD Sofia	Objective sampling	Official sampling	food sample	Domestic	Single	25 g	190	0	152	0
Vegetables - pre-cut - ready-to-eat - Retail - Surveillance	LRFSD Vratza	Objective sampling	Official sampling	food sample	Domestic	Batch	25 g	5	0	5	0

Table Listeria monocytogenes in other foods

	Units tested with enumeration method	> detection limit but <= 100 cfu/g	L. monocytogenes > 100 cfu/g
Meat from broilers (Gallus gallus) - fresh - Processing plant - Surveillance	0	0	0
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	0	0	0
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Retail - Surveillance	0	0	0
Meat from pig - fresh - Processing plant - Surveillance	0	0	0
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	0	0	0
Meat from pig - meat products - cooked, ready-to-eat - Retail - Surveillance	25	0	0
Meat from bovine animals - fresh - Processing plant - Surveillance	0	0	0
Meat from bovine animals - meat products - cooked, ready-to-eat - Processing plant - Surveillance	0	0	0
Meat from bovine animals - meat products - cooked, ready-to-eat - Retail - Surveillance	0	0	0
Fish - smoked - Processing plant - Surveillance	0	0	0
Fish - smoked - Retail - Surveillance	0	0	0
Molluscan shellfish - cooked - Processing plant - Surveillance	0	0	0

Table Listeria monocytogenes in other foods

	Units tested with enumeration method	> detection limit but <= 100 cfu/g	L. monocytogenes > 100 cfu/g
Other processed food products and prepared dishes - sandwiches - Retail - Surveillance	5	0	0
Vegetables - pre-cut - ready-to-eat - Retail - Surveillance	0	0	0
Fruits - pre-cut - ready-to-eat - Retail - Surveillance	30	0	0
Ready-to-eat salads	0	0	0
Bakery products - bread - Retail	0	0	0
Bakery products - pastry - Retail	0	0	0
Bakery products - pastry - Retail	0	0	0
Cocoa and cocoa preparations, coffee and tea - Retail	1	0	0
Fish - Fishery products which have undergone enzyme maturation treatment in brine - Processing plant - Surveillance	0	0	0
Fish - smoked - Processing plant - Surveillance	0	0	0
Fish - smoked - Retail - Surveillance	0	0	0
Fishery products, unspecified - Processing plant - Surveillance	0	0	0
Fishery products, unspecified - Retail - Surveillance	0	0	0
Fruits - pre-cut - ready-to-eat - Retail - Surveillance	35	0	0

Table Listeria monocytogenes in other foods

	Units tested with enumeration method	> detection limit but <= 100 cfu/g	L. monocytogenes > 100 cfu/g
Fruits and vegetables - Retail	0	0	0
Fruits and vegetables - Retail	0	0	
Meat from bovine animals - meat products - cooked, ready-to-eat - Processing plant - Surveillance	0	0	0
Meat from bovine animals - meat products - cooked, ready-to-eat - Retail - Surveillance	0	0	0
Meat from bovine animals and pig - Processing plant	0	0	0
Meat from bovine animals and pig - Processing plant	0	0	0
Meat from bovine animals and pig - Retail	25	0	0
Meat from bovine animals and pig - Retail	20	0	0
Meat from bovine animals and pig - meat products - Processing plant - Surveillance	0	0	0
Meat from bovine animals and pig - meat products - Processing plant - Surveillance	0	0	0
Meat from bovine animals and pig - meat products - Processing plant - Surveillance	0	0	0
Meat from bovine animals and pig - meat products - Processing plant - Surveillance	0	0	0
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	0	0	0

Table Listeria monocytogenes in other foods

	Units tested with enumeration method	> detection limit but <= 100 cfu/g	L. monocytogenes > 100 cfu/g
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	0	0	0
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	0	0	0
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	0	0	0
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Retail - Surveillance	0	0	0
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Retail - Surveillance	0	0	0
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Retail - Surveillance	160	0	0
Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Retail - Surveillance	4	0	0
Meat from pig - fresh - Processing plant - Surveillance	0	0	0
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	10	0	0
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	0	0	0

Table Listeria monocytogenes in other foods

	Units tested with enumeration method	> detection limit but <= 100 cfu/g	L. monocytogenes > 100 cfu/g
Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Surveillance	0	0	0
Meat from pig - meat products - cooked, ready-to-eat - Retail - Surveillance	144	0	0
Meat from pig - meat products - cooked, ready-to-eat - Retail - Surveillance	0	0	0
Meat from pig - meat products - cooked, ready-to-eat - Retail - Surveillance	0	0	0
Meat, red meat (meat from bovines, pigs, goats, sheep, horses, donkeys, bison and water buffalos) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	0	0	0
Meat, red meat (meat from bovines, pigs, goats, sheep, horses, donkeys, bison and water buffalos) - meat products - cooked, ready-to-eat - Processing plant - Surveillance	0	0	0
Meat, red meat (meat from bovines, pigs, goats, sheep, horses, donkeys, bison and water buffalos) - meat products - fermented sausages - Processing plant - Surveillance	0	0	0
Meat, red meat (meat from bovines, pigs, goats, sheep, horses, donkeys, bison and water buffalos) - meat products - fermented sausages - Processing plant - Surveillance	0	0	0
Other processed food products and prepared dishes - sandwiches - Retail - Surveillance	0	0	0
Other processed food products and prepared dishes - sandwiches - Retail - Surveillance	59	0	0

Table Listeria monocytogenes in other foods

	Units tested with enumeration method	> detection limit but <= 100 cfu/g	L. monocytogenes > 100 cfu/g
Other processed food products and prepared dishes - sandwiches - Retail - Surveillance	0	0	0
Other processed food products and prepared dishes - sandwiches - Retail - Surveillance	0	0	0
Other processed food products and prepared dishes - sandwiches - Retail - Surveillance	18	0	0
Other processed food products and prepared dishes - sandwiches - Retail - Surveillance	0	0	0
Other processed food products and prepared dishes - unspecified - Retail	64	0	0
Other processed food products and prepared dishes - unspecified - Retail	0	0	0
Other processed food products and prepared dishes - unspecified - Retail	0	0	0
Other processed food products and prepared dishes - unspecified - Retail - Surveillance	0	0	0
Other processed food products and prepared dishes - unspecified - Retail - Surveillance	0	0	0
Other processed food products and prepared dishes - unspecified - Retail - Surveillance	0	0	0
Other processed food products and prepared dishes - unspecified - Retail - Surveillance	0	0	0
Other processed food products and prepared dishes - unspecified - Retail - Surveillance	0	0	0

Table Listeria monocytogenes in other foods

	Units tested with enumeration method	> detection limit but <= 100 cfu/g	L. monocytogenes > 100 cfu/g
Other processed food products and prepared dishes - unspecified - Retail - Surveillance	0	0	0
Other processed food products and prepared dishes - unspecified - Surveillance	0	0	0
Ready-to-eat salads - Retail	0	0	0
Ready-to-eat salads - Retail	0	0	0
Ready-to-eat salads - Retail	0	0	0
Ready-to-eat salads - Retail	10	0	0
Ready-to-eat salads - Retail	0	0	0
Ready-to-eat salads - Retail	17	0	0
Ready-to-eat salads - Retail	31	0	0
Spices and herbs - Retail - Surveillance	0	0	0
Sweets - Retail	0	0	0
Sweets - Retail	0	0	0
Vegetables - Retail	0	0	0
Vegetables - pre-cut - ready-to-eat - Retail - Surveillance	52	0	0
Vegetables - pre-cut - ready-to-eat - Retail - Surveillance	38	0	0
Vegetables - pre-cut - ready-to-eat - Retail - Surveillance	0	0	0

Table Listeria monocytogenes in other foods

2.3.4 Listeria in animals

A. Listeria in Animals

Monitoring system

Sampling strategy

no data

2.4 E. COLI INFECTIONS

2.4.1 General evaluation of the national situation

2.5 TUBERCULOSIS, MYCOBACTERIAL DISEASES

2.5.1 General evaluation of the national situation

A. Tuberculosis general evaluation

History of the disease and/or infection in the country

ongoing epidemilogical investigation

2.5.2 Mycobacterium in animals

A. Mycobacterium bovis in bovine animals

Status as officially free of bovine tuberculosis during the reporting year

The entire country free

Bulgaria still is not recognised as an officially free from tuberculosis country.

Free regions

no

Additional information

In 2000 5 new outbreaks of bovine tuberculosis were registered - 3 in Dobrich Region, 1 in Kardzhali and 1 in Silistra.
In 2001 no new infections with bovine tuberculosis were found.
In 2002 2 outbreaks of bovine tuberculosis were found, 1 in Kardzhali Region and 1 in VelikoTarnovo Region.
In 2003 no outbreak of bovine tuberculosis were registered.
In 2004 only one outbreak of bovine tuberculosis was found in Pazardjik Region.
In 2005 only one outbreak was found in the village of Lenovo, Plovdiv Region.
In 2006 there was no outbreak of bovine tuberculosis.
In 2007 there was no outbreak of bovine tuberculosis.
In 2011 was found one outbreak of bovine tuberculosis in Burgas region, Sredetz city.

Monitoring system

Sampling strategy

Until 2004 the bovine herds were examined for bovine tuberculosis twice a year. Since the beginning of 2005 subject to annual testing have been all bovine animals over 42 days of age, during spring, and during autumn - only the newborn calves over 42-days age, in accordance with the requirements of Annex B to Directive 97/12.

Description of the submitted programme:
-Testing of bovines in animal holdings over 42 days of age;
-Differential tuberculization 42 days later of all suspect and positive animals using bovine or poultry tuberculine;
-Examination after 69 days with double dose of tuberculine (0,2 ml);
-Detailed epizootic survey;
-Slaughter of positive bovines;
-Payment of compensations to the owners of compulsory slaughtered animals;
-Placing on the market of the products obtained from the slaughtered animals.

Frequency of the sampling

every time of diagnostic slaughter of positive or inconclisive reagents.

Methods of sampling (description of sampling techniques)

lings and lymph nodes in afected area

Case definition

inder directive 64/432

Diagnostic/analytical methods used

the laboratory examination for bovine tuberculosis shall be carried out in the Diagnostics Reference Laboratory for Tuberculosis at the National Diagnostic Science-and-Research Veterinary Medical Institute (NDSRVMI), Sofia

Vaccination policy

no - intradermal examinations with PPD bovine tuberculine (tuberculization)

Other preventive measures than vaccination in place

differential examination (with bovine and poultry tuberculine) and examinations with double dose of tuberculine (0,2 ml)

Control program/mechanisms

The control program/strategies in place

have control program in place

Recent actions taken to control the zoonoses

-Testing of bovines in animal holdings over 42 days of age;

-Differential tuberculization 42 days later of all suspect and positive animals using bovine and poultry tuberculine;

-Examination after 45-60 days with double dose of tuberculine (0,2 ml);

-Detailed epizootic survey;

-Slaughter of inconclisive and positive bovines;

-Payment of compensations to the owners of compulsory slaughtered animals;

-Placing on the market of the products (only tepmerature pocessed meat)obtained from the slaughtered animals

Suggestions to the European Union for the actions to be taken

no

Measures in case of the positive findings or single cases

-Detailed epizootic survey;

-Slaughter of inconclisive and positive bovines;

-Payment of compensations to the owners of compulsory slaughtered animals;

-Placing on the market of the products obtained from the slaughtered animals

Notification system in place

WAHIS

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

ongoing epidemiological investigation

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

no data available

Additional information

no

B. Mycobacterium bovis in farmed deer

Monitoring system

Sampling strategy

BG haven't monitoring strategy for farmed deers- here don't have farmed deers

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

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

Region	Total number of existing bovine		Officially free herds		Infected herds		Routine tuberculin testing		Number of tuberculin tests carried out before the introduction into the herds (Annex A(I)(2)(c) third indent (1) of Directive 64/432/EEC)	Number of animals with suspicious lesions of tuberculosis examined and submitted to histopathological and bacteriological	Number of animals detected positive in bacteriological examination
	Herds	Animals	Number of herds	%	Number of herds	%	Interval between routine tuberculin tests	Number of animals tested			
България	93412	599450	93403	99.99	9	.01	once a year	343776	0	0	0
Total : [1)]	93412	599450	93403	99.99	9	.01	0	343776	0	0	0

Comments:

[1)] 0

2.6 BRUCELLOSIS

2.6.1 General evaluation of the national situation

A. Brucellosis general evaluation

History of the disease and/or infection in the country

The Republic of Bulgaria has been free of the Bovine Brucellosis since 1958.

From the date of eradication of the disease till 1998 subject to mandatory annual testing were all bovine animals over 12 months of age. In 1998 the surveillance scheme for Bovine Brucellosis was changed to cover the testing of 100% of the animals reared in the border municipalities along the borders with the Republic of Turkey, the Republic of Greece, Macedonia (FYROM) and the Republic of Serbia, 50% of the bovine animals reared in the regions bordering the abovementioned countries and 25% of the bovine animals reared in the regions inside the country.

In 2003 and 2004 100% of the bovine animals over 12 months of age were tested for Bovine Brucellosis as the Republic of Bulgaria was in process of EU accession.

In 2005 all bovine animals over 24 months of age were tested pursuant to the requirements of Annex A, Section II, Subparagraph 8 of Directive 1997/12 aimed at maintaining the status of a region officially free of bovine brucellosis (Brucella abortus).

In 2007 all bovine animals over 12 months of age are subject to testing.

Since 1958 all test results for Brucella abortus have been negative. The animals tested in the last years they are as follows:

2000 â€“ 157 427 bovine animals;

2001 â€“ 126 836 bovine animals;

2002 â€“ 126 633 bovine animals;

2003 â€“ 359 770 bovine animals;

2004 â€“ 339 657 bovine animals;

2005 - 327 311 bovine animals;

2006 â€“ 357 809 bovine animals;

Since 2005 the abortions of bovine animals are subject to mandatory notification and testing pursuant to the requirements of Directive 64/432, whereas the cows that have had an abortion are tested serologically immediately after the abortion and a second time 15 days after that. For 2005 the number of the cows that had had an abortion was 92 bovine animals, for 2006 are 96 bovine animals whereas all of them have had negative results for the presence of Brucella abortus.
For 2011 tested cow with abortion are 6 and are negative for brucelosis.

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

Bulgaria don't have positive for brucelosis bovines.

For small ruminanst- eventual contact with animals from neithbouring countries.

Illegal import of ruminants from neighboring countries to Bulgaria

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

n/a

Recent actions taken to control the zoonoses

No

Suggestions to the European Union for the actions to be taken

No

Additional information

no

2.6.2 Brucella in animals

A. Brucella abortus in bovine animals

Status as officially free of bovine brucellosis during the reporting year

The entire country free

Bulgaria is not recognized as officially free of bovine brucellosis

Free regions

Bulgaria is not recognized as officially free of bovine brucellosis

Additional information

no

Monitoring system

Sampling strategy

In Bulgaria the samling strategy is an individual testing of 100% of the bovine animals over 12 months of age.

Frequency of the sampling

The frequency of testing is according to:

- the salughtering of all bovine animals over 12 months of age and -Slaughtering of the animals that have shown a positive reaction.

- testing twice of all animals with abortion- after the abortion and 15- 20 days after that.

-twice serological sampling of all buls in insemination centres

- serological sampling of all imported from third countries animals.

Case definition

under directive 64/432

Diagnostic/analytical methods used

rose bengal, SAT, Complement fixation test and ELISA

Vaccination policy

No vaccination is carried out

Other preventive measures than vaccination in place

No

Control program/mechanisms

The control program/strategies in place

The PROGRAM was implemented by the National Veterinary Service of the Republic of Bulgaria for Bovine Brucellosis diagnostics aimed at maintaining the status of a country officially free from Bovine Brucellosis

Recent actions taken to control the zoonoses

All positive animals are stampt out. After kiling of animals, premices are disinfected. All killed animals are destructed in the randering plants.

Suggestions to the European Union for the actions to be taken

NO

Notification system in place

WAHIS

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

No data available

Additional information

No

B. Brucella melitensis in goats

Status as officially free of caprine brucellosis during the reporting year

The entire country free

The Republic of Bulgaria is not recognized as officially free country

Free regions

n/a

Monitoring system

Sampling strategy

The testing for brucellosis is carried out in accordance with Annex A, Chapter I, paragraph B. Maintenance of the status of Council Directive 91/68.

With regard to the State Prophylaxis Programme all small and large ruminants, and equines bred on the settlemetn with positive case have to be tested for Brucellosis.

Type of specimen taken

Organs/tissues: Blood samples; faetus and placenta

Methods of sampling (description of sampling techniques)

serological and bacteriological

Case definition

under directive

Diagnostic/analytical methods used

ELISA, Rose bengal test, CFT

Vaccination policy

Not implemented

Other preventive measures than vaccination in place

n/a

Control program/mechanisms

The control program/strategies in place

Bulgarian Food Safety Agency has taken all the measures in accordance with the Council Directive 91/68/ namely:

ban of movement of the small, large ruminants and equidae to and out of the infected settlement;

Counting of all susceptible animals in the village;

Serological testing of all susceptible animals;

ban of movement of milk, dairy products, feeding staff and etc;

the isolation of all positive animals and their destruction after the Laboratory confirmation;

Information to the public of all risks, with regard to the disease and the measures which have to be taken of the prevention.

Suggestions to the European Union for the actions to be taken

no

Measures in case of the positive findings or single cases

epidemiological investigation

slaughtering of all positive animal;

testing of all susceptible animal in settlement. Retesting after 42 days until 2 negative results.

Notification system in place

WAHIS

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

Contact between Bulgarian ruminants and ruminants from neighboring countries

Illegal import of ruminants from neighboring countries to Bulgaria

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

n/a

Additional information

no

C. Brucella melitensis in sheep

Status as officially free of ovine brucellosis during the reporting year

The entire country free

The Republic of Bulgaria is not recognized as officially free of ovine brucellosis.

Free regions

-

Monitoring system

Sampling strategy

female ovine and caprine animals in breeding age and non-castrated male animals more than 6 months old

Frequency of the sampling

Taking samples of:

- 25 % of all female animals in each herd

- in herds with less then 50 female animals the saples are taken of each female animal

- all male animals of age more then 6 mounths.

-serological testing of all abortion animals- after the abortion and 15 days after that

- serological testing of all animals imported from third countries due to quarantine period

Type of specimen taken

Organs/tissues: blood, placenta, foetus

Methods of sampling (description of sampling techniques)

Blood samples for serological testing

Diagnostic/analytical methods used

rose bengal, SAT and Complement fixation test

Vaccination policy

No vaccination in Bulgaria

Other preventive measures than vaccination in place

no

Control program/mechanisms

The control program/strategies in place

only state profilactis program

Suggestions to the European Union for the actions to be taken

No

Notification system in place

WAHIS

Table Brucellosis in other animals

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Units tested	Total units positive for Brucella	B. abortus	B. melitensis	B. suis
Pigs	LRFSD Blagoevgrad	Objective sampling	Official sampling	animal sample > blood	Domestic	Animal	2183	0			
Pigs - unspecified	NDRVMI	Objective sampling	Official sampling	animal sample > blood	Domestic	Animal	1134	0			
Pigs - unspecified	LRFSD Shumen	Objective sampling	Official sampling	animal sample > blood	Domestic	Animal	2627	0			
Pigs - unspecified	LRFSD Varna	Objective sampling	Official sampling	animal sample > blood	Domestic	Animal	950	0			
Pigs - unspecified	LRFSD Plovdiv	Objective sampling	Official sampling	animal sample > blood	Domestic	Animal	378	0			
Pigs - unspecified	LRFSD Vratza	Objective sampling	Official sampling	animal sample > blood	Domestic	Animal	120	0			
Pigs - unspecified	LRFSD Sliven	Objective sampling	Official sampling	animal sample > blood	Domestic	Animal	834	0			

	Brucella spp., unspecified
Pigs	
Pigs - unspecified	
Pigs - unspecified	

Table Brucellosis in other animals

	Brucella spp., unspecified
Pigs - unspecified	
Pigs - unspecified	
Pigs - unspecified	
Pigs - unspecified	

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

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

Region	Total number of existing		Officially free herds		Infected herds		Surveillance			Investigations of suspect cases				
	Herds	Animals	Number of herds	%	Number of herds	%	Number of herds tested	Number of animals tested	Number of infected herds	Number of animals tested with serological blood tests	Number of animals positive serologically	Number of animals examined microbio logically	Number of animals positive microbio logically	Number of suspended herds
България	175528	2097011	175528	100	0	0	0	432878	0	0	0	0	0	0
Total : [1)]	175528	2097011	175528	100	0	0	0	432878	0	0	0	0	0	0

Comments:

[1)] 0

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

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

Region	Total number of existing bovine		Officially free herds		Infected herds		Surveillance						Investigations of suspect cases								
							Serological tests			Examination of bulk milk			Information about			Epidemiological investigation					
	Herds	Animals	Number of herds	%	Number of herds	%	Number of bovine herds tested	Number of animals tested	Number of infected herds	Number of bovine herds tested	Number of animals or pools tested	Number of infected herds	Number of notified abortions whatever cause	Number of isolations of Brucella infection	Number of abortions due to Brucella abortus	Number of animals tested with serological blood tests	Number of suspended herds	Number of positive animals		Number of animals examined microbio logically	Number of animals positive microbio logically
																		Sero logically	BST		
България	93412	599450	93412	100	0	0	93412	308693	0	0	0	0	0	0	0	0	0	0	0	0	0
Total : [1)]	93412	599450	93412	100	0	0	93412	308693	0	0	0	0	0	0	0	0	0	0	0	0	0

Comments:

[1)] 0

2.7 YERSINIOSIS

2.7.1 General evaluation of the national situation

A. Yersinia enterocolitica general evaluation

History of the disease and/or infection in the country

no data available

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

no data available

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

no data available

Recent actions taken to control the zoonoses

no data available

Suggestions to the European Union for the actions to be taken

no

Additional information

no

2.7.2 Yersiniosis in humans

A. Yersinosis in humans

Reporting system in place for the human cases

no data available

Case definition

no data available

Diagnostic/analytical methods used

no data available

Notification system in place

no data available

History of the disease and/or infection in the country

no data available

Results of the investigation

no data available

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

no data available

Relevance as zoonotic disease

no data available

Additional information

no

2.7.3 Yersinia in animals

A. Yersinia enterocolitica in pigs

Monitoring system

Sampling strategy

Animals at farm

no monitoring system in place

Animals at slaughter (herd based approach)

The only monitoring system in place is carried out by The Stephan Angelov Institute of Microbiology, Bulgarian Academy of Sciense (SAIM-BAS).

Frequency of the sampling

Animals at slaughter (herd based approach)

Tonsil samples of 223 fattening pigs were collected at a slaughterhouse near Sofia, Bulgaria, during the period of 1 year (from February 2013).
Random sampling was performed during 9 sampling visits and 25-30 pigs (per visit) were tested. The fattening pigs originated from different geographical regions in Bulgaria.

Type of specimen taken

Animals at slaughter (herd based approach)

pig's tonsiles

Methods of sampling (description of sampling techniques)

Animals at farm

no monitoring system in place

Animals at slaughter (herd based approach)

The tonsils were cut out from split heads with sterilized instruments and put into sterile plastic bag. The bags were immediately cooled at 4- 8C for transport (<3 h) to the laboratory.

Case definition

Animals at farm

no monitoring system in place

Vaccination policy

no vaccination policy in place

Other preventive measures than vaccination in place

no prevantive measures in place

Control program/mechanisms

The control program/strategies in place

no control program in place

Recent actions taken to control the zoonoses

no

Suggestions to the European Union for the actions to be taken

not yet

Notification system in place

no

Results of the investigation

no invastigation

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

no control program on place

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

no data available

Additional information

no

Table Yersinia in animals

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Units tested	Total units positive for Yersinia	Y. enterocolitica	Y. pseudotuberculosis	Yersinia spp., unspecified
Pigs - fattening pigs - Slaughterhouse - Monitoring	SAIM-BAS	Objective sampling	Official sampling	animal sample > tonsil	Domestic	Animal	223	37	15	0	22

	Y. enterocolitica - O:3	Y. enterocolitica - O:9	Y. enterocolitica - unspecified
Pigs - fattening pigs - Slaughterhouse - Monitoring	1	0	3

2.8 TRICHINELLOSIS

2.8.1 General evaluation of the national situation

A. Trichinellosis general evaluation

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

mandatory testing for all slaughtered pigs and equidae;
mandatory testing for all hunted boars (wild pigs), bears and badger.

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

no data available.

Recent actions taken to control the zoonoses

mandatory testing for all slaughtered pigs and equidae;
mandatory testing for all hunted boars (wild pigs), bears and badger.

Suggestions to the European Union for the actions to be taken

no

Additional information

no

2.8.2 Trichinellosis in humans

A. Trichinellosis in humans

Reporting system in place for the human cases

no data available

Case definition

no data available

Diagnostic/analytical methods used

no data available

Notification system in place

no data available

History of the disease and/or infection in the country

no data available

Results of the investigation

no data available

Description of the positive cases detected during the reporting year

no data available

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

no data available

Relevance as zoonotic disease

no data available

Additional information

no

2.8.3 Trichinella in animals

A. Trichinella in horses

Monitoring system

Sampling strategy

mandatory testing for all slaughtered equidae;

Frequency of the sampling

every carcass

Type of specimen taken

masseters, musculus intracostalis

Methods of sampling (description of sampling techniques)

destructive method

Case definition

Reg.2075/2005

Diagnostic/analytical methods used

only postmortem investigation

Results of the investigation including the origin of the positive animals

no positive animals

Control program/mechanisms

The control program/strategies in place

no control program in place

Recent actions taken to control the zoonoses

no control program in place

Suggestions to the European Union for the actions to be taken

no

Measures in case of the positive findings or single cases

carcass destruction in randering plant, disinfection and deratisation in place of origin.

Notification system in place

WAHIS, RASFF

Monitoring system

Sampling strategy

For categories of holdings officially recognised Trichinella-free

no control program in place

Bulgaria is not recognised like Trichinella-free country

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

no control program in place

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

no data available

Additional information

no

B. Trichinella in pigs

Number of officially recognised Trichinella-free holdings

0

Categories of holdings officially recognised Trichinella-free

no

Officially recognised regions with negligible Trichinella risk

no

Monitoring system

Sampling strategy

General

testing of all slaughtered domestic and East-Balkan pigs;

testing of all hunted wild pigs

For Trichinella free holdings

no monitoring system

For categories of holdings officially recognised Trichinella-free

no monitoring system

For regions with negligible Trichinella risk

no monitoring system

Frequency of the sampling

General

every pig carcass is tested

For Trichinella free holdings

every pig carcass is tested

For categories of holdings officially recognised Trichinella-free

every pig carcass is tested

For regions with negligible Trichinella risk

every pig carcass is tested

Type of specimen taken

General

diafragm muscle

For Trichinella free holdings

diafragm muscle

For categories of holdings officially recognised Trichinella-free

diafragm muscle

For regions with negligible Trichinella risk

diafragm muscle

Methods of sampling (description of sampling techniques)

General

destructive method

For Trichinella free holdings

destructive method

For categories of holdings officially recognised Trichinella-free

destructive method

For regions with negligible Trichinella risk

destructive method

Case definition

General

Reg. 2075/2005

For Trichinella free holdings

Diagnostic/analytical methods used

General

destructive method

For Trichinella free holdings

destructive method

For categories of holdings officially recognised Trichinella-free

destructive method

For regions with negligible Trichinella risk

destructive method

Preventive measures in place

disinfection and deratisation

Control program/mechanisms

The control program/strategies in place

no

Suggestions to the European Union for the actions to be taken

no

Measures in case of the positive findings or single cases

destruction of carcasses in randering plants, deratisations

Notification system in place

RASFF

Additional information

no

Table Trichinella in animals

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Units tested	Total units positive for Trichinella	T. spiralis	Trichinella spp., unspecified
Pigs - fattening pigs	LRFSD Blagoevgrda, Edrina, Evrones, Biliana mes, Nik lab	Census	Official and industry sampling	animal sample > organ/tissue	Domestic	Animal	227390	0		
Pigs - fattening pigs - raised under controlled housing conditions - Slaughterhouse - Surveillance	NRL for Parasitic zoonoses	Census	Official sampling	animal sample > organ/tissue	Domestic	Animal	10799	0		
Pigs - fattening pigs - not raised under controlled housing conditions - Slaughterhouse - Surveillance	NRL for Parasitic zoonoses	Census	Official sampling	animal sample > organ/tissue	Domestic	Animal	4	4		4
Pigs - breeding animals	Biliana mes	Census	Official sampling	animal sample > organ/tissue	Domestic	Animal	490	0		
Pigs - breeding animals - raised under controlled housing conditions - sows and boars - Slaughterhouse - Surveillance	LRFSD Gabrovo, LRFSD Sofia, LRFSD Shumen	Census	Official sampling	animal sample > organ/tissue	Domestic	Animal	1360	0		
Pigs - breeding animals - not raised under controlled housing conditions - sows and boars - Slaughterhouse - Surveillance	LRFSD Varna	Census	Official sampling	animal sample > organ/tissue	Domestic	Animal	3	0		
Solipeds, domestic - horses - Slaughterhouse - Surveillance	NRL for Parasitic zoonoses	Census	Industry sampling	animal sample > organ/tissue	Domestic	Animal	2	0		
Wild boars - wild - Surveillance	NRL for Parasitic zoonoses	Census	Official sampling	animal sample > organ/tissue	Domestic	Animal	79	79	1	78
Foxes - Monitoring	NRL for Parasitic zoonoses	Census	Official sampling	animal sample > organ/tissue	Domestic	Animal	9	9		9

Table Trichinella in animals

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Units tested	Total units positive for Trichinella	T. spiralis	Trichinella spp., unspecified
Badgers - wild - Hunting	NRL for Parasitic zoonoses	Census	Official sampling	animal sample > organ/tissue	Domestic	Animal	1	1		1
Jackals - wild - Hunting	NRL for Parasitic zoonoses	Census	Official sampling	animal sample > organ/tissue	Domestic	Animal	2	2		2
Pigs - fattening pigs - not raised under controlled housing conditions - Slaughterhouse - Surveillance	LRFSD Sofia, LRFSD Shoumen	Census	Official sampling	animal sample > organ/tissue	Domestic	Animal	420	0		
Pigs - fattening pigs - not raised under controlled housing conditions - Slaughterhouse - Surveillance	NRL for Parasitic zoonoses	Census	Industry sampling	animal sample > organ/tissue	Domestic	Animal	41	0		
Pigs - fattening pigs - raised under controlled housing conditions - Slaughterhouse - Surveillance	LRFSD Vratza, LRFSD Varna, LRFSD Gabrovo, LRFSD Sofia, LRFSD Haskovo, LRFSD Shoumen, Alimenti, Brother Tomovi, Tandem Poo, Biofarm Ing. Sliven, Lax Sv. Georgipov	Census	Official sampling	animal sample > organ/tissue	Domestic	Animal	538489	0		

Table Trichinella in animals

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Units tested	Total units positive for Trichinella	T. spiralis	Trichinella spp., unspecified
Solipeds, domestic - horses - Slaughterhouse - Surveillance	LRFSD Vratza, LRFSD Varna, LRFSD Sofia, LRFSD Shoumen, Alimenti	Census	Official sampling	animal sample > organ/tissue	Domestic	Animal	186	0		
Wild boars - wild - Hunting - Surveillance	LRFSD Sofia, LRFSD Haskovo, LRFSD Varna, LRFSD Blagoevgrad, LRFSD Gabrovo, Plovdiv, Shoumen, Sliven, Vratza, Lax Sv. Georgi, Alimenti, Edrina, Nik lab Ruse, Biofarm Ing. Sliven	Census	Industry sampling	animal sample > organ/tissue	Domestic	Animal	8255	0		
Wild boars - wild - Hunting - Surveillance	NRL for Parasitic zoonoses	Census	Industry sampling	animal sample > organ/tissue	Domestic	Animal	441	0		

Footnote:

because all positive samples are tested again for confirmation in NRL for Parasitic zoonoses, the number of positive samples is reported only from NRL (not from regional labs).

2.9 ECHINOCOCCOSIS

2.9.1 General evaluation of the national situation

A. Echinococcus spp. general evaluation

History of the disease and/or infection in the country

Invastigation for this disease started after 1950. Until 1995, human cases of Echinococcus decreased.

From 1996 starts again increasing of cases.

Echinococcus have in whole country, but highly affected are the next regions (old data):

for bovine - Sofia - 37%, Bourgas - 31.6%, Haskovo - 28%;

for sheep - Vratza - 29%, Pernik - 24%, Sliven - 23%, Varna - 32%.

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

Echinococcus is a big problem for Bulgaria.

Analisis of the situation after 2000 in inspected carcases in slaughter houses shows increasing of cases:
bovine - from 9.17% to 17.91%;
sheep - from 5.17% to 7.5%;
swine - from 0.8% to 2.19%.

carrier:
sheep dogs - 78%, strey dogs - 57%, home dogs - 31%, hunter dogs - 16%

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

Main reasons for big number of human cases are:

1. Partial registration of home dogs and not full (100%) dehelmentisation;

2. Many strey dogs, on practise - without dehelmentisation;

3. Not all infected viscera is destroed in randering plants.

Recent actions taken to control the zoonoses

we had national program for control of Echinococcus in humans and animals between 2004 and 2008.

Suggestions to the European Union for the actions to be taken

no

Additional information

no

2.10 TOXOPLASMOSIS

2.10.1 General evaluation of the national situation

A. Toxoplasmosis general evaluation

History of the disease and/or infection in the country

no data available

Additional information

no

2.11 RABIES

2.11.1 General evaluation of the national situation

A. Rabies general evaluation

History of the disease and/or infection in the country

for 2011 in Bulgaria have 1 case (wild fox, Rabies virus - RABV)
for 2012 - 1 positive case (wild fox, unspecified virus)
for 2013 - no positive cases

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

in Bulgaria is present silvatic tipe of Rabies. Is possible to connect wild life vaccination with redusing of positive cases.
On the end of 2013 were pet 2 dogs from Silistra region, exported to Germany/The Nederlands with serious suspicion for rabies infection. The diagnose was rejected from EURL.

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

n/a

Recent actions taken to control the zoonoses

National program for control and eradication for Rabies diseases with oral vaccines (wild life)

Suggestions to the European Union for the actions to be taken

no

Additional information

no

2.11.2 Lyssavirus (rabies) in animals

A. Rabies in dogs

Monitoring system

Sampling strategy

Samples shall be taken of all suspected, shown clinical signs.

Frequency of the sampling

In any case of suspected, shown clinical signs.

Type of specimen taken

Organs/tissues: brain

Methods of sampling (description of sampling techniques)

Laboratory control will be effected in the National Diagnostic and Research Veterinary Medical Institute (NDRVMI) in Sofia (NRL "RMEV" - National Referent Laboratory Rabies and monitoring of efectivnes of vaccination). The following is the method to be used for exercising this control:

IFT-test - direct immune-fluorescent test for detecting the presence of the rabies virus.

Case definition

Sick from Rabies animals are: animals, shown clinical signs for Rabies and the diagnose is confirmed from the laboratory.
For 2013 we don't have case and we didn't formulate case definition.

Diagnostic/analytical methods used

Fluorescent Antibody Test (FAT) on smears from hippocampus or medulla oblongata

Vaccination policy

All dogs in Bulgaria shall be vaccinated each year.

After lab confirmation of any case in animals, all dogs, cats and pastured animals in affected settlement should be vaccinated.

Problems in vaccination policy are stray dogs - is not possible to ensure that all they are vaccinated.

Other preventive measures than vaccination in place

All dogs should be tied and could not leave alone yards.

About stray dogs - their are kept, neutered, vaccinated against Rabies and they are released in same places

Control program/mechanisms

The control program/strategies in place

Each year the minister of agriculture and food suply shall approve STATE PROFILAXIS PROGRAME, where is included all rabies control measures. BFSA have a program for bites vaccination on wild life in West and Nort Bulgaria.

Recent actions taken to control the zoonoses

The information is included in previous pages.

Suggestions to the European Union for the actions to be taken

no

Measures in case of the positive findings or single cases

After lab confirmation of any positive case in animals, all dogs, cats and pastured animals in affected settlement should be vaccinated again. (measures under Bulgarian Ordinance 23/2002)

Notification system in place

All positive cases have been notified through a WAHIS system.

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

Wild predatory animals are suspected for the reservoir of rabies virus in our country, and these are mainly foxes and of less rates jackals. Of all the 529 animals found sick of rabies within the time-period 1988-2005, 262 are wild animals (49.5%), 229 (87.4%) of which being foxes. Highest is the number of rabies cases registered in spring and less are the cases registered in autumn-winter seasons, those identified in summer being the lowest. This is due to ecological and biological specifics of the fox populations in our country. The spring peak of the disease is related to the reproduction period of foxes, while the autumn-winter rising trend is due to seeking and demand of living area manifested by young foxes.

Additional information

No

Table Rabies in animals

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Region	Units tested	Total units positive for Lyssavirus (rabies)	Rabies virus (RABV)	EBLV-1
Cattle (bovine animals)	NRL "RMEV", NDRVMI	Objective sampling	Official sampling	animal sample > brain	Domestic	Animal		4	0		
Sheep	NRL "RMEV", NDRVMI	Objective sampling	Official sampling	animal sample > brain	Domestic	Animal		3	0		
Goats	NRL "RMEV", NDRVMI	Objective sampling	Official sampling	animal sample > brain	Domestic	Animal		1	0		
Dogs - stray dogs	NRL "RMEV", NDRVMI	Suspect sampling	Official sampling	animal sample > brain	Domestic	Animal		84	0		
Cats - stray cats	NRL "RMEV", NDRVMI	Suspect sampling	Official sampling	animal sample > brain	Domestic	Animal		2	0		
Foxes - wild - Monitoring	NRL "RMEV", NDRVMI	Objective sampling	Official sampling	animal sample > brain	Domestic	Animal		263	0		
Badgers - wild	NRL "RMEV", NDRVMI	Suspect sampling	Official sampling	animal sample > brain	Domestic	Animal		2	0		
Deer - wild	NRL "RMEV", NDRVMI	Suspect sampling	Official sampling	animal sample > brain	Domestic	Animal		1	0		
Jackals - wild - Hunting	NRL "RMEV", NDRVMI	Suspect sampling	Official sampling	animal sample > brain	Domestic	Animal		149	0		
Mice - wild	NRL "RMEV", NDRVMI	Suspect sampling	Official sampling	animal sample > brain	Domestic	Animal		1	0		
Rabbits - wild	NRL "RMEV", NDRVMI	Suspect sampling	Official sampling	animal sample > brain	Domestic	Animal		1	0		

Table Rabies in animals

	EBLV-2	Lyssavirus (unspecified virus)
Cattle (bovine animals)		
Sheep		
Goats		
Dogs - stray dogs		
Cats - stray cats		
Foxes - wild - Monitoring		
Badgers - wild		
Deer - wild		
Jackals - wild - Hunting		
Mice - wild		
Rabbits - wild		

2.12 STAPHYLOCOCCUS INFECTION

2.12.1 General evaluation of the national situation

2.12.2 Staphylococcus in foodstuffs

A. Staphylococcus in Food

Monitoring system

Sampling strategy

The sampling strategy is according to Reg. 2073/2005/EC.

Methods of sampling (description of sampling techniques)

Reg. 2073/2005/EC

Definition of positive finding

Reg. 2073/2005/EC

Diagnostic/analytical methods used

Reg. 2073/2005/EC

Preventive measures in place

GHP

Control program/mechanisms

The control program/strategies in place

GHP

Suggestions to the European Union for the actions to be taken

no

Notification system in place

RASFF

Additional information

no

2.12.3 Staphylococcus in animals

A. Staphylococcus in Animals

Monitoring system

Sampling strategy

no monitoring system on place

2.13 Q-FEVER

2.13.1 General evaluation of the national situation

A. Coxiella burnetii (Q-fever) general evaluation

History of the disease and/or infection in the country

The BG has information about the disease since 1997

1997
cattle: tested- 27820, possitive - 260
sheep: tested- 38027, possitive - 455

1998
cattle: tested- 26688, possitive - 375
sheep: tested- 3806, possitive - 15

1999
cattle: tested- 5740, possitive - 67
sheep: tested- 3923, possitive - 38

2000
cattle: tested- 3659, possitive - 8
sheep: tested- 2254, possitive - 25

2001
cattle: tested- 2528, possitive - 43
sheep: tested- 2658, possitive - 41

2002
cattle: tested- 2524, possitive - 166
sheep: tested- 2706, possitive - 238

2003
cattle: tested- 2961, possitive - 69
sheep: tested- 1813, possitive - 12

2004
cattle: tested- 3895, possitive - 125
sheep: tested- 4113, possitive - 94

2005
cattle: tested- 3296, possitive - 110
sheep: tested- 2758, possitive - 114

2006
cattle: tested- 2787, possitive - 67

sheep: tested- 2319, possitive - 35

2010
cattle: tested- 1900, possitive - 47
sheep: tested- 991, possitive - 48

2011
cattle: tested- 1128, possitive - 0
sheep: tested- 603, possitive - 8

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

In the BG the source of infection for the animals are the rodents. Each farm have to implement the strict biosecurity measures and to implement the rodent control.
For 2013 Bulgarian Food Safety Agency conducted passive monitoring.

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

n/a

Suggestions to the European Union for the actions to be taken

no

Additional information

no

2.13.2 Coxiella (Q-fever) in animals

Table Coxiella burnetii (Q fever) in animals

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Analytical Method	Sampling unit	Units tested	Total units positive for Coxiella (Q-fever)	C. burnetii	No of clinically affected herds
Cattle (bovine animals) - adult cattle over 2 years - Farm - Monitoring - passive	NDRVMI, Lab for chlamydial and rickettsial diseases	Objective sampling	Official sampling	animal sample > blood	Domestic	Complement fixation test (CFT)	Animal	181	14	14	
Cattle (bovine animals) - adult cattle over 2 years - Farm - Monitoring - passive	Laboratory of Regional Food Safety Directorate Blagoevgrad	Objective sampling	Official sampling	animal sample > blood	Domestic	Complement fixation test (CFT)	Animal	385	14	14	
Goats - animals over 1 year - Farm - Monitoring - passive	Laboratory of Regional Food Safety Directorate Blagoevgrad	Objective sampling	Official sampling	animal sample > blood	Domestic	Complement fixation test (CFT)	Animal	58	13	13	
Goats - animals over 1 year - Farm - Monitoring - passive	NDRVMI, Lab for chlamydial and rickettsial diseases	Objective sampling	Official sampling	animal sample > blood	Domestic	Complement fixation test (CFT)	Animal	11	5	5	
Sheep - animals over 1 year - Farm - Monitoring - passive	Laboratory of Regional Food Safety Directorate Blagoevgrad	Objective sampling	Official sampling	animal sample > blood	Domestic	Complement fixation test (CFT)	Animal	102	7	7	
Sheep - animals over 1 year - Farm - Monitoring - passive	NDRVMI, Lab for chlamydial and rickettsial diseases	Convenience sampling	Official sampling	animal sample > blood	Domestic	Complement fixation test (CFT)	Animal	13	2	2	

Table Coxiella burnetii (Q fever) in animals

2.14 WEST NILE VIRUS INFECTIONS

2.14.1 General evaluation of the national situation

2.14.2 West Nile Virus Infections in humans

A. West Nile Virus in Humans

Reporting system in place for the human cases

Competent Authority is Ministry of Health

2.14.3 West Nile Virus in animals

A. West Nile Virus in Animals

Monitoring system

Sampling strategy

no monitoring system on place

3. INFORMATION ON SPECIFIC INDICATORS OF ANTIMICROBIAL RESISTANCE

3.1 ESCHERICHIA COLI, NON-PATHOGENIC

3.1.1 General evaluation of the national situation

3.1.2 Antimicrobial resistance in Escherichia coli, non-pathogenic

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

Escherichia coli, non-pathogenic	E.coli, non-pathogenic, unspecified	
Isolates out of a monitoring program (yes/no)		
Number of isolates available in the laboratory	66	
Antimicrobials:	N	n
Aminoglycosides - Streptomycin	66	27
Amphenicols - Chloramphenicol	66	7
Cephalosporins - 3rd generation cephalosporins	66	9
Fluoroquinolones - Ciprofloxacin	66	18
Penicillins - Ampicillin	63	31
Quinolones - Nalidixic acid	66	44
Tetracyclines - Tetracycline	66	19

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

Test Method Used	Standard methods used for testing
Disc diffusion	NCCLS/CLSI

			Concentration (microg/ml)	Zone diameter (mm)
		Standard	Resistant >	Resistant <=
Aminoglycosides	Gentamicin	EFSA	2	
	Streptomycin	NON-EFSA	27	11
Amphenicols	Chloramphenicol	EFSA	16	12
Cephalosporins	Cefotaxime	EFSA	0.25	22
	Ceftazidime	EFSA	0.5	
Fluoroquinolones	Ciprofloxacin	EFSA	0.064	20
Penicillins	Ampicillin	EFSA	8	13
Quinolones	Nalidixic acid	EFSA	16	13
Sulfonamides	Sulfonamides	EFSA	256	
	Sulfamethoxazole	EFSA	64	
Tetracyclines	Tetracycline	EFSA	8	11
Trimethoprim	Trimethoprim	EFSA	2	

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

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

Test Method Used	Standard methods used for testing

			Concentration (microg/ml)	Zone diameter (mm)
		Standard	Resistant >	Resistant <=
Aminoglycosides	Gentamicin		2	
	Streptomycin		16	
Amphenicols	Chloramphenicol		16	
Cephalosporins	Cefotaxime		0.25	
	Ceftazidime		0.5	
Fluoroquinolones	Ciprofloxacin		0.064	
Penicillins	Ampicillin		8	
Quinolones	Nalidixic acid		16	
Sulfonamides	Sulfonamides		256	
	Sulfamethoxazole		64	
Tetracyclines	Tetracycline		8	
Trimethoprim	Trimethoprim		2	

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

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

Test Method Used	Standard methods used for testing

			Concentration (microg/ml)	Zone diameter (mm)
		Standard	Resistant >	Resistant <=
Aminoglycosides	Gentamicin		2	
	Streptomycin		16	
Amphenicols	Chloramphenicol		16	
Cephalosporins	Cefotaxime		0.25	
	Ceftazidime		0.5	
Fluoroquinolones	Ciprofloxacin		0.064	
Penicillins	Ampicillin		8	
Quinolones	Nalidixic acid		16	
Sulfonamides	Sulfonamides		256	
	Sulfamethoxazole		64	
Tetracyclines	Tetracycline		8	
Trimethoprim	Trimethoprim		2	

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

3.2 ENTEROCOCCUS, NON-PATHOGENIC

3.2.1 General evaluation of the national situation

3.2.2 Antimicrobial resistance in Enterococcus, non-pathogenic isolates

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

Test Method Used	Standard methods used for testing

			Concentration (microg/ml)	Zone diameter (mm)
		Standard	Resistant >	Resistant <=
Aminoglycosides	Gentamicin		32	
	Streptomycin		512	
Amphenicols	Chloramphenicol		32	
Fluoroquinolones	Ciprofloxacin		4	
Glycopeptides (Cyclic peptides, Polypeptides)	Vancomycin		4	
Macrolides	Erythromycin		4	
Oxazolidines	Linezolid		4	
Penicillins	Ampicillin		4	

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

			Concentration (microg/ml)	Zone diameter (mm)
		Standard	Resistant >	Resistant <=
Tetracyclines	Tetracycline		4	

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

Test Method Used	Standard methods used for testing

			Concentration (microg/ml)	Zone diameter (mm)
		Standard	Resistant >	Resistant <=
Aminoglycosides	Gentamicin		32	
	Streptomycin		512	
Amphenicols	Chloramphenicol		32	
Fluoroquinolones	Ciprofloxacin		4	
Glycopeptides (Cyclic peptides, Polypeptides)	Vancomycin		4	
Macrolides	Erythromycin		4	
Oxazolidines	Linezolid		4	
Penicillins	Ampicillin		4	
Tetracyclines	Tetracycline		4	

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

Test Method Used	Standard methods used for testing

			Concentration (microg/ml)	Zone diameter (mm)
		Standard	Resistant >	Resistant <=
Aminoglycosides	Gentamicin		32	
	Streptomycin		512	
Amphenicols	Chloramphenicol		32	
Fluoroquinolones	Ciprofloxacin		4	
Glycopeptides (Cyclic peptides, Polypeptides)	Vancomycin		4	
Macrolides	Erythromycin		4	
Oxazolidines	Linezolid		4	
Penicillins	Ampicillin		4	
Tetracyclines	Tetracycline		4	

Table Cut-off values for antibiotic resistance of E. faecium in Animals

Test Method Used	Standard methods used for testing

			Concentration (microg/ml)	Zone diameter (mm)
		Standard	Resistant >	Resistant <=
Aminoglycosides	Gentamicin		32	
	Streptomycin		128	
Amphenicols	Chloramphenicol		32	
Fluoroquinolones	Ciprofloxacin		4	
Glycopeptides (Cyclic peptides, Polypeptides)	Vancomycin		4	
Macrolides	Erythromycin		4	
Oxazolidines	Linezolid		4	
Penicillins	Ampicillin		4	
Streptogramins	Quinupristin/Dalfopristin		1	
Tetracyclines	Tetracycline		4	

Table Cut-off values for antibiotic resistance of E. faecium in Feed

Test Method Used	Standard methods used for testing

			Concentration (microg/ml)	Zone diameter (mm)
		Standard	Resistant >	Resistant <=
Aminoglycosides	Gentamicin		32	
	Streptomycin		128	
Amphenicols	Chloramphenicol		32	
Fluoroquinolones	Ciprofloxacin		4	
Glycopeptides (Cyclic peptides, Polypeptides)	Vancomycin		4	
Macrolides	Erythromycin		4	
Oxazolidines	Linezolid		4	
Penicillins	Ampicillin		4	
Streptogramins	Quinupristin/Dalfopristin		1	
Tetracyclines	Tetracycline		4	

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

Test Method Used	Standard methods used for testing

			Concentration (microg/ml)	Zone diameter (mm)
		Standard	Resistant >	Resistant <=
Aminoglycosides	Gentamicin		32	
	Streptomycin		128	
Amphenicols	Chloramphenicol		32	
Fluoroquinolones	Ciprofloxacin		4	
Glycopeptides (Cyclic peptides, Polypeptides)	Vancomycin		4	
Macrolides	Erythromycin		4	
Oxazolidines	Linezolid		4	
Penicillins	Ampicillin		4	
Streptogramins	Quinupristin/Dalfopristin		1	
Tetracyclines	Tetracycline		4	

4. INFORMATION ON SPECIFIC MICROBIOLOGICAL AGENTS

4.1 CRONOBACTER

4.1.1 General evaluation of the national situation

4.2 HISTAMINE

4.2.1 General evaluation of the national situation

4.2.2 Histamine in foodstuffs

Table Histamine in food

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units in non-conformity	<= 100 mg/kg	>100 - <= 200 mg/kg
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - Processing plant - Surveillance	CLVSEE	Objective sampling	HACCP and own checks	food sample	Domestic	Batch	5 g	63	0		
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - Retail - Surveillance	CLVSEE	Objective sampling	Official sampling	food sample	Domestic	Batch	5 g	153	0		
Fish - Fishery products which have undergone enzyme maturation treatment in brine - Processing plant - Surveillance	CLVSEE	Objective sampling	HACCP and own checks	food sample	Domestic	Batch	5 g	18	0		
Fish - Fishery products which have undergone enzyme maturation treatment in brine - Retail - Surveillance	CLVSEE	Objective sampling	Official sampling	food sample	Domestic	Batch	5 g	117	0		

Table Histamine in food

	Source of information	Sampling strategy	Sampler	Sample type	Sample origin	Sampling unit	Sample weight	Units tested	Total units in non-conformity	<= 100 mg/kg	>100 - <= 200 mg/kg
Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme maturated - Retail - Surveillance	CLVSEE	Objective sampling	Official sampling	food sample	Imported from outside EU	Batch	5 g	54	0		
Fish - Fishery products which have undergone enzyme maturation treatment in brine - Retail - Surveillance	CLVSEE	Objective sampling	Official sampling	food sample	Imported from outside EU	Batch	5 g	63	0		

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

Table Histamine in food

	>200 - <= 400 mg/kg	> 400 mg/kg
Fish - Fishery products which have undergone enzyme maturation treatment in brine - Retail - Surveillance		

4.3 STAPHYLOCOCCAL ENTEROTOXINS

4.3.1 General evaluation of the national situation

5. FOODBORNE

Foodborne outbreaks are incidences of two or more human cases of the same disease or infection where the cases are linked or are probably linked to the same food source. Situation, in which the observed human cases exceed the expected number of cases and where a same food source is suspected, is also indicative of a foodborne outbreak.

A. Foodborne outbreaks

System in place for identification, epidemological investigations and reporting of foodborne outbreaks

In Bulgaria have Ordinance, under which is going every epidemiological investigation of FBO. Responsible institution is Ministry of Health, but part of team for investigation is regional epidemiologist from Bulgarian Food Safety Agency.

Description of the types of outbreaks covered by the reporting:

Isolated outbreaks, with small number of affected people

National evaluation of the reported outbreaks in the country:

Trends in numbers of outbreaks and numbers of human cases involved

for 2013 in Bg have not FBO cases.

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

In most of cases in Bulgaria agent is Staphylococcus from kitchen workers. It was found in RTEF or in restourant's dishes;

S. enteritidis is from eggs from hoby farm;

Trichinella is from home made meat preparations. Pigs are home rased and home slaughtered.

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

Trichinella ussually is from wild pigs (all cases for 2012 are connected to meat from wild boars). Most important reason is an illegal hunting.

Have few cases (12) with isolation of Staphylococcus, but test for Staphylococcal enterotoxins are not praesent.

Control measures or other actions taken to improve the situation

From begining ot 2012 have 3 meetings between experts from BABH and from Ministry of health according common work with zoonoses and food borne outbreaks.

Suggestions to the European Union for the actions to be taken

no

Additional information

no

Table Foodborne Outbreaks: summarised data

	Weak evidence or no vehicle outbreaks					
	Number of outbreaks	Human cases	Hospitalized	Deaths	Strong evidence Number of Outbreaks	Total number of outbreaks
Salmonella - S. Typhimurium	0	unknown	unknown	unknown	0	0
Salmonella - S. Enteritidis	0	unknown	unknown	unknown	0	0
Salmonella - Other serovars	0	unknown	unknown	unknown	0	0
Campylobacter	0	unknown	unknown	unknown	0	0
Listeria - Listeria monocytogenes	0	unknown	unknown	unknown	0	0
Listeria - Other Listeria	0	unknown	unknown	unknown	0	0
Yersinia	0	unknown	unknown	unknown	0	0
Escherichia coli, pathogenic - Verotoxigenic E. coli (VTEC)	0	unknown	unknown	unknown	0	0
Bacillus - B. cereus	0	unknown	unknown	unknown	0	0
Bacillus - Other Bacillus	0	unknown	unknown	unknown	0	0
Staphylococcal enterotoxins	0	unknown	unknown	unknown	0	0
Clostridium - Cl. botulinum	0	unknown	unknown	unknown	0	0
Clostridium - Cl. perfringens	0	unknown	unknown	unknown	0	0

	Weak evidence or no vehicle outbreaks					
	Number of outbreaks	Human cases	Hospitalized	Deaths	Strong evidence Number of Outbreaks	Total number of outbreaks
Clostridium - Other Clostridia	0	unknown	unknown	unknown	0	0
Other Bacterial agents - Brucella	0	unknown	unknown	unknown	0	0
Other Bacterial agents - Shigella	0	unknown	unknown	unknown	0	0
Other Bacterial agents - Other Bacterial agents	0	unknown	unknown	unknown	0	0
Parasites - Trichinella	0	unknown	unknown	unknown	0	0
Parasites - Giardia	0	unknown	unknown	unknown	0	0
Parasites - Cryptosporidium	0	unknown	unknown	unknown	0	0
Parasites - Anisakis	0	unknown	unknown	unknown	0	0
Parasites - Other Parasites	0	unknown	unknown	unknown	0	0
Viruses - Norovirus	0	unknown	unknown	unknown	0	0
Viruses - Hepatitis viruses	0	unknown	unknown	unknown	0	0
Viruses - Other Viruses	0	unknown	unknown	unknown	0	0
Other agents - Histamine	0	unknown	unknown	unknown	0	0
Other agents - Marine biotoxins	0	unknown	unknown	unknown	0	0
Other agents - Other Agents	0	unknown	unknown	unknown	0	0

	Weak evidence or no vehicle outbreaks					
	Number of outbreaks	Human cases	Hospitalized	Deaths	Strong evidence Number of Outbreaks	Total number of outbreaks
Unknown agent	0	unknown	unknown	unknown	0	0

By data from Food Safety directorate in Bulgarian Food Safety Agency, in 2013 Bulgaria had not FBO.