

Romania

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

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

IN 2016

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 Romania during the year 2016.

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

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

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

The information covered by this report is used in the annual European Union Summary Reports on zoonoses and antimicrobial resistance that are published each year by EFSA.

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

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1 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

1.1 Populations

1.1.1 Information on susceptible animal population

Sources of information

Based on statistical research on livestock and livestock production in 2016, made by the National Institute of Statistics, at the date of December, 31, 2016, compared to the same date of 2015, the livestock of bovine, sheep, goats and poultry have increased and livestock of swine has declined. Data source are reports from the National Institute of Statistic, and from our National Data Base.

Dates the figures relate to and the content of the figures

According to the National Institute of Statistics in December 2016, compared to the same month of the previous year, the number of slaughtered animals and poultry increased for cattle, sheep and goats, and decreased for poultry and pigs; the carcass weight increased for sheep, goats and pigs and decreased for cattle and poultry.

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

Definitions used for the purposes of monitoring and eradication of zoonoses are in compliance with the definitions determined by the Regulation 178/ 2002, Regulation 2160/2003 and Directives: 2003/99, 64/432, 90/539. Holding: any establishment, construction or, in the case of an open air farm, any place in which animals are held, kept or handled. The localization of the holding is based on the address and the coordinates of the geographical entity. A geographical entity is a unit of one building or a complex of buildings included grounds and territories where an animal species is or could be held. flock: a single group or multiple groups of animals which share the same production unit (i.e. using the same air-space or range area). Where housing systems are not typical, the situation is likely to be assessed on a case by case basis. Multiple groups of animals which have beak-to-beak contact (inside or outside the house) are likely to be treated as a single flock for the same epidemiological reasons.

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

Animal population at the end of 2016 in Romania includes approximately 2.288.549 bovines, 2.272.212 pigs, 432.997 horses, 60.189.409 poultry, 12.507.765 sheep and 1.909.347 goats. According to Identification and Registration Service on current events recorded at agricultural holdings (incoming and outgoing animals, newly registered animals) there were 596144 bovine holdings, 395.885 horse holdings, 289.616 small ruminant holdings, and 611.787 porcine holdings in Romania. A minor portion of holdings in Romania are specialised farms rearing one animal species only, e.g. milking cows. Most Romanian farms are mixed establishments rearing ruminants as well as non-ruminants. Such holdings normally operate extensive rearing systems with a small share of purchased feed. Animal population differs from species to species and from county to county.

Additional information

These statistics and numerical values may vary from other national or E.U. official sources of animal population records.

2 DISEASE STATUS

2.1 TUBERCULOSIS, MYCOBACTERIAL DISEASES

2.1.1 Mycobacterium in animals

2.1.1.1 Mycobacterium in animal - Cattle (bovine animals) - Farm - animal sample - Surveillance - Official sampling - Census

Status as officially free of bovine tuberculosis during the reporting year

The entire country free

Romania is not official free for Bovine tuberculosis

Monitoring system

Sampling strategy

The program is applied in all territory of Romania , in non-profesional and commercial farms to all bovines and buffaloes aged over 6 weeks

Frequency of the sampling

Annually

Type of specimen taken

From all reagent animals, slaughtered for clarification diagnosis of tuberculosis, samples must be taken individual for laboratory examinations, as follows: a) lymph nodes of the head - retrofaringian left and right, left and straight mandibular, left and right parotidian, b) left and right tracheobronchic lymph nodes, anterior and anterior mediastinal lymph nodes back; c) internal and external iliac lymph nodes, upper and lower retromammary lymph nodes inferior and popliteal; d) portions of tissues and organs: pleura, pulmonus, liver, spleen, kidneys, genital organs, mammary gland. From positive animals to tuberculin or immunological tests which at post-mortem inspection does not show any lesions, the following groups of lymphocytes will be harvested: a) submaxillar, retrofaringian, bronchial, mediastinal; b) eventually the mesenteric ones, if they are enlarged in volume, portals and retromammary.

Diagnostic/analytical methods used

The diagnostic method used is the skin test , more precisely intradermal compartive test (TCS) as described in Annex B of Council Directive 64/432/EEC. Laboratory diagnosis is confirmed by morphopathology + direct microscopic examination + biological test on guinea pigs. Additionally: cultural examination + phenotypic typing + genetic typing

Notification system in place

Notification is compulsory according with Directive EC 894/1982, OIE and national legislation

Results of the investigation

Following tests in 2016, positive cattle were diagnosed with M. bovis (18 bovines) and M. caprae (190 bovines).

2.2 BRUCELLOSIS

2.2.1 Brucella in animals

2.2.1.1 Brucella in animal - Cattle (bovine animals) - Farm - animal sample - Surveillance - Official sampling - Census

Status as officially free of bovine brucellosis during the reporting year

The entire country free

Romania is official free for Bovine brucellosis since 2014, according with the Decision 2014/19/CE, amending Decisin 2003/467/CEE

Monitoring system

Sampling strategy

The program is applied in all teritory of Romania , in non-profesional and commercial farms, bulls and buffaloes authorized for breeding and all bovine animls over 24 months age

Frequency of the sampling

Annualy

Type of specimen taken

Material sampled are: serufor serological blod test, mikfor pooled milk samles and all aborted animals, placenta, fetal fluidd and blood serum taken after 14-21 days after abortion

Diagnostic/analytical methods used

Diagnostic methods used are: RBT, CFT, ELISA and to confirm isolation and identification of the etiological agent of disese, direct microscopic examination (Staml+WHO) + cultural examination+ phenotypic identification and genetics of species and biovar Brucella spp.

Vaccination policy

No applied

Other preventive measures than vaccination in place

Not applied

Notification system in place

Notification is compulsory according with Directive EC 894/1982, OIE and national legislation

3 INFORMATION ON SPECIFIC ZONOSSES AND ZONOTIC 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.

3.1 SALMONELLOSIS

3.1.1 General evaluation of the national situation

3.1.1.1 Salmonella spp., unspecified - general evaluation

History of the disease and/or infection in the country

Salmonella have been recognized as important pathogens, Salmonella Enteritidis and Salmonella Typhimurium have accounted for the majority of cases of human Salmonella for many years and have consistently been the most commonly implicated pathogens in general outbreaks of food-borne disease. Since 2007 in Romania was put in place the National Control Programme of S. Enteritidis, S. Typhimurium, S. Virchow, S. Infantis and S. Hadar in breeding flocks of Gallus gallus. This programme has been approved by the Commission with the Decision 2006/ 876/ EC. In 2008 in Romania the National Programme for Control of S. Enteritidis, S. Typhimurium, S. Virchow, S. Infantis and S. Hadar in breeder flocks of Gallus gallus and National Control Programme for S. Enteritidis and S. Typhimurium in laying hens of Gallus gallus was approved by the Commission with the Decision 782/2007. In 2009 in Romania the National Programme for Control of S. Enteritidis, S. Typhimurium, S. Virchow, S. Infantis and S. Hadar in breeder flocks of Gallus gallus, National Control Programme for S. Enteritidis and S. Typhimurium in laying hens of Gallus gallus and National Control programme for Salmonella Enteritidis and S. Typhimurium was approved by the Commission with the Decision 897/2008. In 2010 the National the National Programme for Control of S. Enteritidis, S. Typhimurium, S. Virchow, S. Infantis and S. Hadar in breeder flocks of Gallus gallus, National Control Programme for S. Enteritidis and S. Typhimurium in laying hens of Gallus gallus, the National Control programme for Salmonella Enteritidis and S. Typhimurium and the National Control Programme for S. Enteritidis and S. Typhimurium in turkeys were approved by the Commission with the Decision 883/2010. For Salmonella in geese, ducks, pigs, cattle, there is not a national control programme in place for these animal species.

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

The Romanian National Surveillance Programme published in Romanian Official Journal as Order of the President of the National Sanitary Veterinary and Food Safety Authority no 35/2016, yearly updated which is according with the provisions of Regulation 2005/2073/EC. In 2013, 436 strains of Salmonella spp. were isolated, from which: 219 meat from broilers and products thereof, 93 meat from pig and products thereof, 64 meat, mixed meat, 42 meat from turkey and products thereof, 10 cheeses, 6 meat from bovine; 1 meat from sheep and 1 strain egg. In 2014, 207 strains of Salmonella spp. were isolated, in meat from poultry and products thereof, meat from pig and products thereof, meat from other species, meat, mixed meat, cheeses, egg and other food. In 2015, 256 strains of Salmonella spp. were isolated in food, from which: 141 meat from poultry and products thereof, 72 meat from pig and products thereof, 28 meat, mixed meat, 3 meat from other species, 3 cheeses, 5 strains egg and 4 other food. In 2016, 308 strains of Salmonella spp. were isolated in food, from which: 166 meat from poultry and products thereof, 81 meat from pig and products thereof, 5 meat from bovine and products thereof, 27 meat and mixed meat, 3 meat from other species, 21 strains egg, and 5 other food.

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

Comparison of the Salmonella sero-types found in animals, feeding stuffs, food and human helps to suggest possible sources of infection in the food chain.

Additional information

Salmonella in feedingstuffs: The feeding stuffs for poultry and other animals must be free from Salmonella. The samples of feeding stuffs are sent for testing by the owners of poultry farms. Veterinary Inspection conducts random, regular inspection in feeding stuffs production plants, in particular of microbiological standards, types of internal controls used by the owners of these plants to guarantee the appropriate quality of final product. In addition, it was foreseen that within the National Plan for the official control of animal feedstuffs in the scope of the supervision of Veterinary Inspection which is approved every year, samples are going to be randomly taken from the feedstuffs production plants, holdings and trading and tested for Salmonella. Operators duties in case of detection of inappropriate microbiological quality of product 1. notifying the District Veterinary Officer on the results of sample testing and the batch of products from which they were taken; 2. secondary processing of contaminated batch, according to an indicated method, under supervision of Veterinary Inspection; 3. increasing the frequency of sampling. In 2013, 27 strains of Salmonella spp. were isolated, from which: 13 feed material of land animal origin, 10 compound feedingstuffs for poultry - laying hens, 6 compound feedingstuffs for pig. In 2014, 22 strains of Salmonella spp. were isolated, from which: 14 feed material of land animal origin, 6 compound feedingstuffs for poultry - laying hens, 2 feed material of cereal grain origin. In 2015, 8 strains of Salmonella spp. were isolated, from which: 4 feed material of land animal origin, 1 compound feedingstuffs for pig and 3 feed material of cereal grain origin. In 2016, 17 strains of Salmonella spp. were isolated in feed, from which: 6 feed material of cereal grain origin, 3 feed material of land animal origin, 5 compound feedingstuffs for poultry and 3 strains in compound feedingstuffs for pig and.

3.1.2 Salmonella in foodstuffs

3.1.2.1 Salmonella spp., unspecified in food - Meat from bovine animals - food sample - Surveillance

Monitoring system

Sampling strategy

At slaughterhouse and cutting plant

According to the provisions of the Romanian National Surveillance Program approved by Order of the President of the National Sanitary Veterinary and Food Safety Authority no 35/2016 all food industry establishments are classified into 3 categories, based on the risk assessment provided by the official vets acting at regional/county Sanitary Veterinary and Food Safety Directorates level (i.e. category III - high risk, category II - medium risk, and category I - low risk). The samples for monitoring and testing of Salmonella are compulsory taken by the official vets acting at slaughterhouses and cutting plants on the base of risk assessment of establishments, as follows: Samples on bovine carcasses surfaces for testing of Salmonella: - once a month (monthly) at slaughterhouses in category III; - once a quarter (quarterly) at slaughterhouses in category II; - once a semester (twice/year) at slaughterhouses in category I. Samples of bovine meat including fresh meat (muscle tissue) and offal (liver, kidney) for testing of Salmonella: - once a month (monthly) at slaughterhouses in category III; - once a quarter (quarterly) at slaughterhouses in category II; - once a semester (twice/year) at slaughterhouses in category I; Samples of bovine meat for testing of Salmonella: - once a quarter (quarterly) at cutting plants in category III; - once a semester (twice/year) at cutting plants in category II; - once a year (annually) at cutting plants in category I.

At meat processing plant

According to the provisions of the Romanian National Surveillance Program approved by Order of the President of the National Sanitary Veterinary and Food Safety Authority no 35/2016 the samples for monitoring and testing of Salmonella are compulsory taken by the official vets acting at meat processing plant on the base of risk assessment of establishments, as follows: Samples of bovine meat products for testing of Salmonella: - once a quarter (quarterly) at meat processing plants in category III; - once a semester (twice/year) at meat processing plants in category II; - once a year (annually) at meat processing plants in category I. Samples of bovine minced meat for testing of Salmonella: - once a quarter (quarterly) at meat processing plants in category III; - once a semester (twice/year) at meat processing plants in category II; - once a year (annually) at meat processing plants in category I. Samples of bovine meat preparation for testing of Salmonella: - once a quarter (quarterly) at meat processing plants in category III; - once a semester (twice/year) at meat processing plants in category II; - once a year (annually) at meat processing plants in category I. According to the provisions of the Regulation 2005/2073/EC, with subsequent amendments and completions, the food business operators of establishments producing minced meat, meat preparations or mechanically separated meat shall take samples for microbiological analysis at least once a week. The day of sampling shall be changed each week to ensure that each day of the week is covered. In the case of sampling for Salmonella analyses of minced meat, meat preparations and carcasses, the frequency may be reduced to fortnightly if satisfactory results have been obtained for 30 consecutive weeks.

At retail

According to the provisions of the Romanian National Surveillance Program approved by Order of the President of the National Sanitary Veterinary and Food Safety Authority no 35/2016 the samples for monitoring and testing of Salmonella are compulsory taken by the official vets annually and in case of consumer complaints, suspicions or food borne outbreaks.

Frequency of the sampling

At slaughterhouse and cutting plant

The samples for monitoring and testing of Salmonella are compulsory taken by the official vets acting at slaughterhouses and cutting plants on the base of risk assessment of establishments, as follows: Samples on bovine carcasses surfaces for testing of Salmonella: - once a month (monthly) at slaughterhouses in category III; - once a quarter (quarterly) at slaughterhouses in category II; - once a semester (twice/year) at slaughterhouses in category I. Samples of bovine meat including fresh meat (muscle tissue) and offal (liver, kidney) for testing of Salmonella: - once a month (monthly) at slaughterhouses in category III; - once a quarter (quarterly) at slaughterhouses in category II; - once a semester (twice/year) at slaughterhouses in category I. Samples of bovine meat for testing of Salmonella: - once a quarter (quarterly) at cutting plants in category III; - once a semester (twice/year) at cutting plants in category II; - once a year (annually) at cutting plants in category I.

At meat processing plant

The samples for monitoring and testing of Salmonella are compulsory taken by the official vets acting at meat processing plant on the base of risk assessment of establishments, as follows: - Samples of bovine meat products for testing of Salmonella: - once a quarter (quarterly) at meat processing plants in category III; - once a semester (twice/year) at meat processing plants in category II; - once a year (annually) at meat processing plants in category I. Samples of bovine minced meat for testing of Salmonella: - once a quarter (quarterly) at meat processing plants in category III; - once a semester (twice/year) at meat processing plants in category II; - once a year (annually) at meat processing plants in category I. Samples of bovine meat preparation for testing of Salmonella: - once a quarter (quarterly) at meat processing plants in category III; - once a semester (twice/year) at meat processing plants in category II; - once a year (annually) at meat processing plants in category I.

At retail

Annually and in case of consumer complaints, suspicions or food borne outbreaks.

Type of specimen taken

At slaughterhouse and cutting plant

Surface of carcass, fresh meat (muscle tissue), offal (liver, kidney).

At meat processing plant

Meat products, meat preparation, minced meat

At retail

Raw material (fresh meat) and finish products (meat products, meat preparations, minced meat)

Methods of sampling (description of sampling techniques)

At slaughterhouse and cutting plant

According to the provisions of the Regulation 2005/2073/EC, with subsequent amendments and completions, five bovine carcasses shall be sampled at random during each sampling session. Sample sites must be selected taking into account the slaughter technology used in each plant. The sampling for Salmonella analyses is performed using an abrasive sponge sampling method. Areas most likely to be contaminated shall be selected. The total sampling area shall cover a minimum of 400 cm². For bovine meat including fresh meat (muscle tissue) and offal (liver, kidney) at slaughterhouse level and for bovine meat at cutting plant level the final sample is obtained in the lab and consists of 25 grams of each product.

At meat processing plant

There are 2 situations: -for the matrix which are found in Regulation 2005/2073 a sample consists of 5 pooled samples; -for the matrix which are not found in Regulation 2005/2073, but are mentioned in The National Surveillance Program Order, a tested unit consists of 1 sample.

At retail

According to the provision of Regulation 2073/2005/EC, in the framework of National Surveillance Program and of food business operators own control program.

Definition of positive finding

At slaughterhouse and cutting plant

Bovine meat and products thereof are considered to be positive when Salmonella spp. is isolated.

At meat processing plant

Bovine meat and products thereof are considered to be positive when Salmonella spp. is isolated.

At retail

Bovine meat and products thereof are considered to be positive when Salmonella spp. is isolated.

Diagnostic/analytical methods used

At slaughterhouse and cutting plant

Microbiological method: EN ISO 6579 - detection and serotyping (Kauffmann White Le Minor scheme)

At meat processing plant

Microbiological method: EN ISO 6579 - detection and serotyping (Kauffmann White Le Minor scheme)

At retail

Microbiological method: EN ISO 6579 - detection and serotyping (Kauffmann White Le Minor scheme)

Control program/mechanisms

The control program/strategies in place

The Romanian Surveillance Program is a national program, published in Romanian Official Journal as Order of the President of the National Sanitary Veterinary and Food Safety Authority, yearly updated and the susceptibility testing of Salmonella is a part of the program.

Measures in case of the positive findings or single cases

A positive laboratory finding of *Salmonella* spp. it is followed by a notification to RASFF to all levels (central , regional and local). Then all the food chain it is controlled in order to identify the source of contamination. The contaminated batches of bovine meat are traced back and detent under restrictions, until the results of *Salmonella* serotyping is communicated and depending on the serotype of *Salmonella* the different measures are applied. If the sample of bovine meat is found positive for *Salmonella* Enteritidis and/or *Salmonella* Typhimurium the whole batch of bovine meat is declared unfitted for human consumption and are denaturated. If the sample of bovine meat is found positive for *Salmonella* spp., other than *Salmonella* Enteritidis and *Salmonella* Typhimurium, the bovine meat will admitted for human consumption only if it is undergone to an adequate heat treatment, under veterinary surveillance and if the results of the microbiological analysis of the heat treated bovine meat is found negative for *Salmonella* spp. If the sample of bovine meat products is found positive for *Salmonella* spp., the whole batch of bovine meat products are declared unfitted for human consumption and are denaturated.

Notification system in place

Laboratory has to notify the positive result to the regional and central authority and the regional authority will notify the food business operator.

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

Bovine meat is not considered to be an important source of human cases in Romania.

3.1.2.2 *Salmonella* spp., unspecified in food - Meat from broilers (*Gallus gallus*) - food sample - Surveillance

Monitoring system

Sampling strategy

At slaughterhouse and cutting plant

According to the provisions of the Romanian National Surveillance Program approved by Order 35/2016 all food industry establishments are classified into 3 categories, based on the risk assessment provided by the official vets acting at regional/county Sanitary Veterinary and Food Safety Directorates level (i.e. category III - high risk, category II - medium risk, and category I - low risk). The samples for monitoring and testing of *Salmonella* are compulsory taken by the official vets acting at slaughterhouses and cutting plants on the base of risk assessment of establishments, as follows: Samples on broiler carcasses surfaces for testing of *Salmonella*: - once a month (monthly) at slaughterhouses in category III; - once a quarter (quarterly) at slaughterhouses in category II; - once a semester (twice/year) at slaughterhouses in category I. Samples of whole broiler carcasses for testing of *Salmonella*: - once a month (monthly) at slaughterhouses in category III, II and I. Samples of broiler meat for *Salmonella* testing: - once a quarter (quarterly) at cutting plants in category III; - once a semester (twice/year) at cutting plants in category II; - once a year (annually) at cutting plants in category I.

At meat processing plant

According to the provisions of the Romanian National Surveillance Program approved by Order no 35/2016 the samples for monitoring and testing of *Salmonella* are compulsory taken by the official vets of the meat processing plant on the base of risk assessment of establishments, as follows: Samples of broiler meat products for *Salmonella* testing: - once a quarter (quarterly) at meat processing plants in category III; - once a semester (twice/year) at meat processing plants in category II; - once a year (annually) at meat processing plants in category I. Samples of broiler minced meat for *Salmonella* testing: - once a quarter (quarterly) at meat processing plants in category III; - once a semester (twice/year) at meat processing plants in category II; - once a year (annually) at meat processing plants in category I. Samples of broiler meat preparation for *Salmonella* testing: - once a quarter (quarterly) at meat processing plants in category III; - once a semester (twice/year) at meat processing plants in category II; - once a year (annually) at meat processing plants in category I. According to the provisions of the Regulation 2005/2073/EC, with subsequent amendments and completions, the food business operators of establishments producing minced meat, meat preparations or mechanically separated meat shall take samples for microbiological analysis at least once a week. In view to ensure that each day of the week is covered the day of sampling shall be changed each week. In the case of sampling for *Salmonella* analyses of minced meat, meat preparations and carcasses, the frequency may be reduced to fortnightly if satisfactory results have been obtained for 30 consecutive weeks.

At retail

According to the provisions of the Romanian National Surveillance Program approved by Order no 35/2016 the samples for monitoring and testing of Salmonella are compulsory taken by the official vets annually and in case of consumer complaints, suspicions or food borne outbreaks.

Frequency of the sampling

At slaughterhouse and cutting plant

The samples for monitoring and testing of Salmonella are compulsory taken by the official vets acting at slaughterhouses and cutting plants on the base of risk assessment of establishments, as follows: Samples on broiler carcasses surfaces for Salmonella testing: - once a month (monthly) at slaughterhouses in category III; - once a quarter (quarterly) at slaughterhouses in category II; - once a semester (twice/year) at slaughterhouses in category I. Samples of whole broiler carcasses for Salmonella testing: - once a month (monthly) at slaughterhouses in category III, II and I, in the framework of the Romanian national monitoring program for Salmonella in broilers at slaughterhouse level,. Samples of broiler meat for testing Salmonella: - once a quarter (quarterly) at cutting plants in category III; - once a semester (twice/year) at cutting plants in category II; - once a year (annually) at cutting plants in category I.

At meat processing plant

The samples for monitoring and testing of Salmonella are compulsory taken by the official vets acting at meat processing plant on the base of risk assessment of establishments, as follows: - Samples of broiler meat products for Salmonella testing: - once a quarter (quarterly) at meat processing plants in category III; - once a semester (twice/year) at meat processing plants in category II; - once a year (annually) at meat processing plants in category I. Samples of broiler minced meat and mechanically separated meat (MSM) derived from broilers for Salmonella testing: - once a quarter (quarterly) at meat processing plants in category III; - once a semester (twice/year) at meat processing plants in category II; - once a year (annually) at meat processing plants in category I. Samples of broiler meat preparation for Salmonella testing: - once a quarter (quarterly) at meat processing plants in category III; - once a semester (twice/year) at meat processing plants in category II; - once a year (annually) at meat processing plants in category I.

At retail

Annually and in case of consumer complaints, suspicions or food borne outbreaks.

Type of specimen taken

At slaughterhouse and cutting plant

Surface of broiler carcasses, whole broiler carcasses, fresh meat including muscle tissue.

At meat processing plant

Meat products, meat preparation, minced meat, mechanically separated meat (MSM).

At retail

Raw material (fresh meat) and finish products (meat products, meat preparations, minced meat).

Methods of sampling (description of sampling techniques)

At slaughterhouse and cutting plant

According to the provisions of Regulation 2005/2073/EC, with subsequent amendments and completions, for the Salmonella analyzes, a minimum of 15 carcass were sampled at random during each sampling session and after chilling. A piece of approximately 10 g from neck skin was obtained from each carcass. On each occasion the neck skin samples from three carcasses were pooled before examination in order to form 5x25 g final samples. For broiler meat including fresh meat (muscle tissue) at slaughterhouse level and for broiler at cutting plant level the final sample it is prepared in the lab and consists of at least 25 grams of each product.

At meat processing plant

There are 2 situations: -for the matrix which are found in Regulation 2005/2073 a sample consists of 5 pooled sample; -for the matrix which are not found in Regulation 2005/2073, but are mentioned in The National Surveillance Program, a tested unit consists of 1 sample.

At retail

According to the provision of Regulation 2073/2005/EC, in the framework of National Surveillance Program and of food business operators own check programs.

Definition of positive finding

At slaughterhouse and cutting plant

Broiler meat and products thereof are considered to be positive when Salmonella spp. is isolated.

At meat processing plant

Broiler meat and products thereof are considered to be positive when Salmonella spp. is isolated.

At retail

Broiler meat and products thereof are considered to be positive when Salmonella spp. is isolated.

Diagnostic/analytical methods used

At slaughterhouse and cutting plant

Microbiological method: EN ISO 6579 - detection and serotyping (Kauffmann White Le Minor scheme)

At meat processing plant

Microbiological method: EN ISO 6579 - detection and serotyping (Kauffmann White Le Minor scheme)

At retail

Microbiological method: EN ISO 6579 - detection and serotyping (Kauffmann White Le Minor scheme)

Control program/mechanisms

The control program/strategies in place

The Romanian Surveillance Program is a national program, published in Romanian Official Journal as Order of the President of the National Sanitary Veterinary and Food Safety Authority, yearly updated and the susceptibility testing of Salmonella is a part of the program.

Measures in case of the positive findings or single cases

A positive laboratory finding of *Salmonella* spp. it is followed by a notification to RASFF to all levels (central, regional and local). Then all the food chain it is controlled in order to identify the source of contamination. The contaminated batches of broiler meat are traced back and detent under restrictions, until the results of *Salmonella* serotyping is communicated and depending on the serotype of *Salmonella* the different measures are applied. If the sample of broiler meat is found positive for *Salmonella* Enteritidis and/or *Salmonella* Typhimurium the whole batch of broiler meat is declared unfitted for human consumption and are denaturated. If the sample of broiler meat is found positive for *Salmonella* spp., other than *Salmonella* Enteritidis and *Salmonella* Typhimurium, the broiler meat will admitted for human consumption only if it is undergone to an adequate heat treatment, under veterinary surveillance and if the results of the microbiological analysis of the heat treated broiler meat is found negative for *Salmonella* spp. If the sample of broiler meat products is found positive for *Salmonella* spp. the whole batch of broiler meat products are declared unfitted for human consumption and are denaturated.

Notification system in place

Laboratories have to notify the positive results to the regional and central authority and the regional authority will notify the food business operator.

3.1.2.3 *Salmonella* spp., unspecified in food - Meat from pig - food sample - Surveillance

Monitoring system

Sampling strategy

At slaughterhouse and cutting plant

According to the provisions of the Romanian National Surveillance Programme approved by National Sanitary Veterinary and Food Safety Authority President Order no 35/2016 all food industry establishments are classified into 3 categories, based on the risk assessment provided by the official vets acting at regional/county Sanitary Veterinary and Food Safety Directorates level (i.e. category III - high risk, category II - medium risk, and category I - low risk). According to the provisions of the the Romanian National Surveillance the samples for monitoring and testing of *Salmonella* are compulsory taken by the official vets acting at slaughterhouses and cutting plants on the base of risk assessment of establishments, as follows: Samples on pig carcasses surfaces for testing of *Salmonella* at slaughterhouses : - once a month (monthly) at slaughterhouses in category III; - once a quarter (quarterly) at slaughterhouses in category II; - once a semester (twice/year) at slaughterhouses in category I; Samples of pig meat including fresh meat (muscle tissue) and offal (liver, kidney) for testing of *Salmonella* at slaughterhouses : - once a month (monthly) at slaughterhouses in category III; - once a quarter (quarterly) at slaughterhouses in category II; - once a semester (twice/year) at slaughterhouses in category I. Samples of pig meat for testing of *Salmonella* at cutting plants : - once a quarter (quarterly) at cutting plants in category III; - once a semester (twice/year) at cutting plants in category II; - once a year (annually) at cutting plants in category I.

At meat processing plant

According to the provisions of the Romanian National Surveillance Program approved by National Sanitary Veterinary and Food Safety Authority President Order no 35/2016 the samples for monitoring and testing of *Salmonella* are compulsory taken by the official vets acting at meat processing plants, on the base of risk assessment of establishments, as follows: Samples of pig meat products for testing of *Salmonella*: - once a quarter (quarterly) at meat processing plants in category III; - once a semester (twice/year) at meat processing plants in category II; - once a year (annually) at meat processing plants in category I. Samples of pig minced meat for testing of *Salmonella*: - once a quarter (quarterly) at meat processing plants in category III; - once a semester (twice/year) at meat processing plants in category II; - once a year (annually) at meat processing plants in category I. Samples of pig meat preparation for testing of *Salmonella*: - once a quarter (quarterly) at meat processing plants in category III; - once a semester (twice/year) at meat processing plants in category II; - once a year (annually) at meat processing plants in category I. According to the provisions of the Regulation 2005/2073/EC, with subsequent amendments and completions, the food business operators of establishments producing minced meat, meat preparations or mechanically separated meat shall take samples for microbiological analysis at least once a week. The day of sampling shall be changed each week to ensure that each day of the week is covered. In the case of sampling for *Salmonella* analyses of minced meat, meat preparations and carcasses, the frequency may be reduced to fortnightly if satisfactory results have been obtained for 30 consecutive weeks.

At retail

According to the provisions of the Romanian National Surveillance Program approved by National Sanitary Veterinary and Food Safety Authority President Order no 35/2016 the samples for monitoring and testing of *Salmonella* are compulsory taken by the official vets annually and in case of consumer complaints, suspicions or food borne outbreaks.

Frequency of the sampling

At slaughterhouse and cutting plant

The samples for monitoring and testing of Salmonella are compulsory taken by the official vets acting at slaughterhouses and cutting plants on the base of risk assessment of establishments, as follows: Samples on pig carcasses surfaces for testing of Salmonella: - once a month (monthly) at slaughterhouses in category III; - once a quarter (quarterly) at slaughterhouses in category II; -once a semester (twice/year) at slaughterhouses in category I; Samples of pig meat including fresh meat (muscle tissue) and offal (liver, kidney) for testing of Salmonella: - once a month (monthly) at slaughterhouses in category III; - once a quarter (quarterly) at slaughterhouses in category II; - once a semester (twice/year) at slaughterhouses in category I. Samples of pig meat for testing of Salmonella: - once a quarter (quarterly) at cutting plants in category III; - once a semester (twice/year) at cutting plants in category II; - once a year (annually) at cutting plants in category I.

At meat processing plant

The samples for monitoring and testing of Salmonella are compulsory taken by the official vets acting at meat processing plants, on the base of risk assessment of establishments, as follows: Samples of pig meat products for testing of Salmonella: -once a quarter (quarterly) at meat processing plants in category III; -once a semester (twice/year) at meat processing plants in category II; -once a year (annually) at meat processing plants in category I. Samples of pig minced meat for testing of Salmonella: - once a quarter (quarterly) at meat processing plants in category III; -once a semester (twice/year) at meat processing plants in category II; -once a year (annually) at meat processing plants in category I. Samples of pig meat preparation for testing of Salmonella: - once a quarter (quarterly) at meat processing plants in category III; -once a semester (twice/year) at meat processing plants in category II; -once a year (annually) at meat processing plants in category I.

At retail

Annually and in case of consumer complaints, suspicions or food borne outbreaks.

Type of specimen taken

At slaughterhouse and cutting plant

Surface of carcass, fresh meat including muscle tissue and offal (liver, kidney)

At meat processing plant

Meat products, meat preparation, minced meat

At retail

Raw material (fresh meat) and finish products (meat products, meat preparations, minced meat)

Methods of sampling (description of sampling techniques)

At slaughterhouse and cutting plant

According to the provisions of the Regulation 2005/2073/EC, with subsequent amendments and completions, five pig carcasses shall be sampled at random during each sampling session. Sample sites must be selected taking into account the slaughter technology used in each plant. The sampling for Salmonella analyses is performed using an abrasive sponge sampling method. Areas most likely to be contaminated shall be selected. The total sampling area shall cover a minimum of 400 cm². For pig meat including fresh meat (muscle tissue) and offal (liver, kidney) at slaughterhouse level and for pig meat at cutting plant level the final sample it is obtained in the lab and consists of at least 25 grams of each product.

At meat processing plant

There are 2 situations: -for the matrix which are found in Regulation 2005/2073 a sample consists of 5 pooled samples were taken;
-for the matrix which were not found in Regulation 2005/2073, but are mentioned in The National Surveillance Program no 29/2014, a sample consists of 1 unit.

At retail

According to the provision of Regulation 2073/2005/EC, in the framework of National Surveillance Programme and of food bussiness operators own control programmes.

Definition of positive finding

At slaughterhouse and cutting plant

Pig meat and products thereof are considered to be positive when Salmonella spp. is isolated

At meat processing plant

Pig meat and products thereof are considered to be positive when Salmonella spp. is isolated

At retail

Pig meat and products thereof are considered to be positive when Salmonella spp. is isolated

Diagnostic/analytical methods used

At slaughterhouse and cutting plant

Microbiological method: EN ISO 6579 - detection and serotyping (Kauffmann White Le Minor scheme)

At meat processing plant

Microbiological method: EN ISO 6579 - detection and serotyping (Kauffmann White Le Minor scheme)

At retail

Microbiological method: EN ISO 6579 - detection and serotyping (Kauffmann White Le Minor scheme)

Control program/mechanisms

The control program/strategies in place

The Romanian Surveillance Program is a national program, published in Romanian Official Journal as Order of the President of the National Sanitary Veterinary and Food Safety Authority, yearly updated and the susceptibility testing of Salmonella is a part of the program.

Measures in case of the positive findings or single cases

A positive laboratory finding of *Salmonella* spp. is followed by a notification by RASFF to all levels (central, regional and local). Then all the food chain it is controlled in order to identify the source of contamination. The contaminated batches of pig meat are traced back and detent under restrictions, until the results of *Salmonella* serotyping is communicate and depending on the serotype of *Salmonella* the different measures are applied. If the sample of pig meat was found positive for *Salmonella* Enteritidis and/or *Salmonella* Typhimurium then the whole batch of pig meat is declared unfitted for human consumption and is denaturated. If a sample of pig meat is found positive for *Salmonella* spp., other than *Salmonella* Enteritidis and *Salmonella* Typhimurium, the pig meat can be admitted for human consumption only if it is undergone to an adequate heat treatment, under veterinary surveillance and if the results of microbiological analysis of the pig meat heat treated are found negative for *Salmonella* spp. If a sample of pig meat products is found positive for *Salmonella* spp. the whole batch of pig meat products are declared unfitted for human consumption and is denaturated.

Notification system in place

The laboratory has to notify the positive result to the regional and central authority and the regional authority will notify the food business operator.

3.1.2.4 *Salmonella* spp., unspecified in food - Meat from turkey - food sample - Surveillance

Monitoring system

Sampling strategy

At slaughterhouse and cutting plant

According to the provisions of the Romanian National Surveillance Program approved by National Sanitary Veterinary and Food Safety Authority President Order no 35/2016 the samples for monitoring and testing of *Salmonella* are compulsory taken by the official vets acting at slaughterhouses and cutting plants as follows: - samples on turkey carcasses surfaces for testing of *Salmonella* - once a month (monthly) at slaughterhouse; - samples of turkey meat including fresh meat (muscle tissue) and offal (liver) for testing of *Salmonella* - once a month (monthly) at slaughterhouse; -samples of turkey meat for testing of *Salmonella* - once a quarter (trimester) at cutting plant.

At meat processing plant

According to the provisions of the Romanian National Surveillance Program approved by National Sanitary Veterinary and Food Safety Authority President Order no no 35/2016, the samples for monitoring and testing of *Salmonella* are compulsory taken by the official vets acting at meat processing plant as follows: - samples of meat products for testing of *Salmonella* - once a quarter (trimester) at meat processing plant; - samples of turkey minced meat for testing of *Salmonella* - once a quarter (trimester) at meat processing plant; -samples of turkey meat preparation for testing of *Salmonella* - once a quarter (trimester) at meat processing plant. According to the provisions of the Regulation 2005/2073/EC, with subsequent amendments and completions, the food business operators of establishments producing minced meat, meat preparations or mechanically separated meat shall take samples for microbiological analysis at least once a week. The day of sampling shall be changed each week to ensure that each day of the week is covered. In the case of sampling for *Salmonella* analyzes of minced meat, meat preparations and carcasses, the frequency may be reduced to fortnightly if satisfactory results have been obtained for 30 consecutive weeks.

At retail

According to the provisions of the Romanian National Surveillance Program approved by National Sanitary Veterinary and Food Safety Authority President Order no no 35/2016 the samples for monitoring and testing of *Salmonella* are compulsory taken by the official vets annually and in case of consumer complaints, suspicions or food borne outbreaks.

Frequency of the sampling

At slaughterhouse and cutting plant

Samples of turkey carcasses surfaces - once a month at slaughterhouse; Samples of turkey meat including fresh meat (muscle tissue) and offal (liver) - once a month at slaughterhouse; Samples of turkey meat - once a quarter at cutting plant.

At meat processing plant

Samples of meat products, minced meat and meat preparation - once a quarter.

At retail

Annually and in case of consumer complaints, suspicions or food borne outbreaks.

Type of specimen taken

At slaughterhouse and cutting plant

Surface of carcass, fresh meat including muscle tissue and offal (liver).

At meat processing plant

Meat products, meat preparation, minced meat, mechanically separated meat (MSM).

At retail

Raw material (fresh meat) and finish products (meat products, meat preparations, minced meat).

Methods of sampling (description of sampling techniques)

At slaughterhouse and cutting plant

According to the provisions of Regulation 2005/2073/EC, with subsequent amendments and completions, for the Salmonella analysis, a minimum of 15 carcasses were randomly sampled during each sampling session and after chilling. A piece of approximately 10 g from neck skin was obtained from each carcass. On each occasion the neck skin samples from three carcasses were pooled before examination in order to form 5 x 25 g final samples. For turkey meat including fresh meat (muscle tissue) and offal (liver) at slaughterhouse level and for turkey meat at cutting plant level the final sample it is obtained in the lab and consists of at least 25 grams of each product.

At meat processing plant

There are 2 situations: -for the matrix which are found in Regulation 2005/2073 a sample consists of 5 pooled samples; -for the matrix which were not found in Regulation 2005/2073, but are found in The National Surveillance Program, a sample consists of 1 unit.

At retail

According to the provision of Regulation 2073/2005/EC, in the framework of National Surveillance Program and of food business operators own control programs.

Definition of positive finding

At slaughterhouse and cutting plant

Turkey meat and products thereof are considered to be positive when Salmonella spp. is isolated.

At meat processing plant

Turkey meat and products thereof are considered to be positive when Salmonella spp. is isolated.

At retail

Turkey meat and products thereof are considered to be positive when *Salmonella* spp. is isolated.

Diagnostic/analytical methods used

At slaughterhouse and cutting plant

Microbiological method: EN ISO 6579 - detection and serotyping (Kauffmann White Le Minor scheme)

At meat processing plant

Microbiological method: EN ISO 6579 - detection and serotyping (Kauffmann White Le Minor scheme)

At retail

Microbiological method: EN ISO 6579 - detection and serotyping (Kauffmann White Le Minor scheme)

Control program/mechanisms

The control program/strategies in place

The Romanian Surveillance Program is a national program, published in Romanian Official Journal as Order of the President of the National Sanitary Veterinary and Food Safety Authority, yearly updated and the susceptibility testing of *Salmonella* is a part of the program.

Measures in case of the positive findings or single cases

A positive laboratory finding of *Salmonella* spp. it is followed by a notification to RASFF to all levels (central, regional and local). Then all the food chain it is controlled in order to identify the source of contamination. The contaminated batches of turkey meat are traced back and detent under restrictions, until the results of *Salmonella* serotyping is communicated and depending on the seotype of *Salmonella* the different measures are applied. If the sample of turkey meat is found positive for *Salmonella* Enteritidis and/or *Salmonella* Typhimurium the whole batch of turkey meat is declared unfitted for human consumption and are denaturated. If the sample of turkey meat is found positive for *Salmonella* spp., other than *Salmonella* Enteritidis and *Salmonella* Typhimurium, the turkey meat will admitted for human consumption only if it is undergone to an adequate heat treatment, under veterinary surveillance and if the results of the microbiological analysis of the heat treated turkey meat is found negative for *Salmonella* spp. If the sample of turkey meat products is found positive for *Salmonella* spp. the whole batch of turkey meat products are declared unfitted for human consumption and are denaturated.

Notification system in place

Laboratories have to notify the positive results to the regional and central authority and the regional authority will notify the food business operator.

3.1.2.5 *Salmonella* spp., unspecified in food - Eggs - food sample - Surveillance

Monitoring system

Sampling strategy

According to the provisions of the Romanian National Surveillance Program approved by Order of the President of the National Sanitary Veterinary and Food Safety Authority no 35/2016 the samples for monitoring and testing of *Salmonella* are compulsory taken by the official vets in the egg establishments as follows: -samples of eggs for testing of *Salmonella* - once a quarter (trimester) at egg packing center (EPC); -samples of eggs and finish products for testing of *Salmonella* - once a quarter (trimester) at the establishments producing liquid egg; -samples of eggs and finish products for testing of *Salmonella* - once a quarter (trimester) at the egg processing establishments.

Frequency of the sampling

Eggs at egg packing centres (foodstuff based approach)

Every 3 months

Eggs at retail

Annually and in case of consumer complaints, suspicions or food borne outbreaks.

Raw material for egg products (at production plant)

Every 3 months

Egg products (at production plant and at retail)

Egg products at production plant: Every 3 months; Egg products at retail: Once a year and in case of consumer complaints, suspicions or food borne outbreaks.

Type of specimen taken

Eggs at egg packing centres (foodstuff based approach)

Surface of egg shells and mixture of white and yellow.

Eggs at retail

Surface of egg shells and mixture of white and yolk.

Raw material for egg products (at production plant)

Other: egg white, egg yolk and mixture of white and yolk.

Egg products (at production plant and at retail)

Egg products: Other: egg white, egg yolk and mixture of white and yolk.

Definition of positive finding

Eggs at egg packing centres (foodstuff based approach)

Eggs and egg products are considered to be positive when *Salmonella* spp. is isolated

Eggs at retail

Eggs and egg products are considered to be positive when *Salmonella* spp. is isolated

Raw material for egg products (at production plant)

Eggs and egg products are considered to be positive when *Salmonella* spp. is isolated

Egg products (at production plant and at retail)

Eggs and egg products are considered to be positive when *Salmonella* spp. is isolated

Diagnostic/analytical methods used

Eggs at egg packing centres (foodstuff based approach)

Microbiological method: EN ISO 6579 - detection and serotyping (Kauffmann White Le Minor scheme)

Eggs at retail

Microbiological method: EN ISO 6579 - detection and serotyping (Kauffmann White Le Minor scheme)

Raw material for egg products (at production plant)

Microbiological method: EN ISO 6579 - detection and serotyping (Kauffmann White Le Minor scheme)

Egg products (at production plant and at retail)

Microbiological method: EN ISO 6579 - detection and serotyping (Kauffmann White Le Minor scheme)

Control program/mechanisms

The control program/strategies in place

The Romanian Surveillance Program is a national program, published in Romanian Official Journal as Order of the President of the National Sanitary Veterinary and Food Safety Authority no 35/2016 yearly updated and the susceptibility testing of *Salmonella* is a part of the program.

Measures in case of the positive findings

A positive laboratory finding of *Salmonella* spp. it is followed by a notification to RASFF to all levels (central, regional and local). Then all the food chain it is controlled in order to identify the source of contamination. The contaminated batches of eggs and egg products are traced back and detent under restrictions, until the results of *Salmonella* serotyping is communicated and depending on the seotype of *Salmonella* the different measures are applied. If the sample of eggs and egg products is found positive for *Salmonella* Enteritidis and/or *Salmonella* Typhimurium the whole batch of eggs and egg products is declared unfitted for human consumption and are denaturated. If the sample of eggs and egg products is found positive for *Salmonella* spp., other than *Salmonella* Enteritidis and *Salmonella* Typhimurium, the eggs and egg products will admitted for human consumption only if it is undergone to an adequate heat treatment, under veterinary surveillance and if the results of the microbiological analysis of the heat treated eggs and egg products is found negative for *Salmonella* spp.

Notification system in place

Laboratories have to notify the positive results to the national and regional competent authority and the regional authority will notify the food business operator.

3.1.3 *Salmonella* in animals

3.1.3.1 *Salmonella* spp., unspecified in animal - Cattle (bovine animals) - animal sample - Survey

Monitoring system

Sampling strategy

Animals at farm

There is no official monitoring system on farm level. Investigations are initiated by the owners of the animals.

Frequency of the sampling

Animals at farm

Voluntary samples usually taken by a veterinarian for diagnostic purposes.

Type of specimen taken

Animals at farm

Faeces and various organs

Case definition

Animals at farm

Detection of *Salmonella* spp. from sample taken from the animal, group of animals or associated with their environment.

Diagnostic/analytical methods used

Animals at farm

OIE method or those described in Annex D of ISO 6579:2002

3.1.3.2 *Salmonella* spp., unspecified in animal - Goats - mixed herds - animal sample - Survey

Monitoring system

Sampling strategy

Animals at farm

There is no official monitoring system on farm level. Investigations are initiated by the owners of the animals.

Type of specimen taken

Animals at farm

Organ - tissues

Case definition

Animals at farm

Detection of Salmonella spp. from sample taken from the animal, group of animals or associated with their environment.

Diagnostic/analytical methods used

Animals at farm

OIE method

3.1.3.3 Salmonella spp., unspecified in animal - Quails - animal sample - Survey

Monitoring system

Sampling strategy

Animals at farm

Investigations are initiated by the owners of the animals.

Type of specimen taken

Animals at farm

Faeces

Case definition

Animals at farm

Detection of Salmonella spp. from sample taken from the animal, group of animals or associated with their environment.

Diagnostic/analytical methods used

Animals at farm

Annex D of ISO 6579:2002

3.1.3.4 Salmonella spp., unspecified in animal - Sheep - mixed herds - animal sample - Survey

Monitoring system

Sampling strategy

Animals at farm

There is no official monitoring system on farm level. Investigations are initiated by the owners of the animals.

Type of specimen taken

Animals at farm

Organ-tissues

Case definition

Animals at farm

Detection of Salmonella spp. from sample taken from the animal, group of animals or associated with their environment.

Diagnostic/analytical methods used

Animals at farm

OIE method

3.1.3.5 Salmonella in animal - Gallus gallus (fowl) - Farm - animal sample - Control and eradication programmes - Official and industry sampling - Census

Monitoring system

Sampling strategy

Broiler flocks

Enter The main objective of Romania National Control programme for the reduction of Salmonella Enteritidis and Salmonella Typhimurium and in broilers flocks of Gallus gallus is a reduction of the maximum percentage of positive flocks to 1 % or less . In broiler flocks all isolation of Salmonella must be reported to the Competent authority .In Romania holdings of broiler flocks where S. Enteritidis and S. Typhimurium have been isolated are given advice on Salmonella control and a visit to carry out an epidemiological enquiry as appropriate. The National Control Programme for Salmonella in broiler flocks of Gallus gallus was put in place in 01 January 2009. Starting with 01 January 2009 the National Control Programme for Salmonella in broilers was held in all holdings of broiler flocks consisting of at least 500 poultry of Gallus gallus. Broilers holdings which have between 500 and 5,000 of birds were not the subject of official testing, but they perform tests on the initiative of operators (self-control) within 3 weeks prior to depopulation and sending the birds abattoir.

Frequency of the sampling

Broiler flocks: Before slaughter at farm

Within 3 weeks prior to moving to the slaughter/depopulation

Type of specimen taken

Broiler flocks: Before slaughter at farm

Boot swabs

Methods of sampling (description of sampling techniques)

Broiler flocks: Before slaughter at farm

Broiler flocks: Before slaughter at farm Operators were required to implement the sampling programme in the Annex to EC Regulation 200/2012 (self-control sampling). Two pairs of boot sock/swabs were taken by the operator within the period of three weeks before the birds are due for slaughter. The samples were taken in sufficient time for the laboratory results to be known before the birds are transported to the slaughter house. It is important to know the Salmonella status of the flock before the first birds are slaughtered. Samples were submitted to a laboratory authorized by the Competent Authority and which applies quality assurance systems that conform to the requirements of the current EN/ISO standard. Official control: Each year at least 10% of holdings with more than 5,000 birds were selected and at least one flock on the holding were sampled by Animal Health, or other authorized agent, acting on behalf of the Competent Authority, who took an official sample. In addition, attention was given to flocks where there have been previously positive Salmonella findings in the samples taken by the operators. Particular attention was given to holdings where *S. Enteritidis* or *S. Typhimurium* has been isolated from samples. When an official sample was taken it may replace the sample required to be taken by the operator. In accordance with Regulation (EC) No. 200/2012 Annex point 1 (c) the operator of a broiler holding may make an application to the Competent Authority for a derogation not to sample all flocks on the holding. The Competent Authority will assess the application for derogation against the criteria listed in the Annex. The Competent Authority may approve the derogation if satisfied. Sampling protocol. For each flock at least two pairs of boot/sock swabs shall be taken. All boot/sock swabs must be pooled into one sample. For free range broiler flocks, samples shall only be collected in the area inside the house. Before using the boot/sock swabs, their surface shall be moistened with deionised water, or sterile water or any other diluents approved by the national reference laboratory referred to in Article 11 of Regulation (EC) No 2160/2003. The use of farm water containing antimicrobials or additional disinfectants shall be prohibited. The recommended way to moisten boot swabs shall be to pour the liquid inside before putting them on. It shall be ensured that all sections in a house are represented in the sampling in a proportionate way and that at least 100 steps are taken with each pair of boot swabs. Each pair should cover about 50 % of the area of the house. On completion of sampling the boot/sock swabs shall be carefully removed so as not to dislodge adherent material. Boot swabs may be inverted to retain material. They shall be placed in a bag or pot and labelled to identify the flock sampled, and the date the samples were taken. According to the provisions of the Order of President on National Sanitary Veterinary and Food Safety Authority no.34/2006, transposing into Romanian legislation the Directive 2003/99/EC, all the Salmonella spp. strains isolated in foodstuffs derived from products of animal origin were compulsory tested for the antimicrobial resistance.

Diagnostic/analytical methods used

Broiler flocks: Before slaughter at farm

Bacteriological method: ISO 6579:2002/Amd1:2007

Vaccination policy

Broiler flocks

Live Salmonella vaccines are not used in the framework of national control programme where the manufacturer does not provide an appropriate method to distinguish bacteriological wild-type strains of salmonella from vaccine strains. Although vaccines against Salmonella are not currently used in broilers.

Other preventive measures than vaccination in place

Broiler flocks

According to the Romanian program of surveillance, prevention and animal disease control, of the diseases transmissible from animals to humans, animal protection and environment protection and program for surveillance and control in food safety field approved every year by N.S.V.F.S.A. President Order, feeding stuffs intended for poultry nutrition are checked in view to avoid the contamination with Salmonella spp. Also, in conformity with the same legislation the feed stuffs are checked in view to detect the use of antibiotics. Residues examination is performed according to the Romanian annual plan for examination for residues in live animals and animal origin products. For broiler, hens, turkeys, other poultry a sample consists on one or more animals depending on the requirements of the analytical methods. For each category of poultry considered, the minimum number of samples to be taken each year must be at least equal to one per 200 tones of annual production, with a minimum of 100 samples for each group of substances if the annual production of the category of birds considered is over 5 000 tones.

Control program/mechanisms

The control program/strategies in place

Broiler flocks

According to the provisions of N.S.V.F.S.A. President Order 147/2006, Regulation 2160/2003/EC, the following measures are to be adopted in order to prevent the dissemination of Salmonella enteritidis, Salmonella typhimurium, into commercial holdings. Animals from infected flocks belonging to commercial holdings are to be kept isolated and special conditions apply for removal of these animals. No bird may leave the house concerned unless the competent authority has authorized the slaughter or/and destruction under supervision of slaughter in a slaughterhouse designated by the competent authority. All the birds in the house must be slaughtered in accordance with the provisions of the REGULATION (EC) No. 853/2004 laying down specific hygiene rules for food of animal origin in order to reduce as much as possible the risk of spreading Salmonella.

Measures in case of the positive findings or single cases

Broiler flocks: Before slaughter at farm

In case of suspicion or confirmation of Salmonella enteritidis or Salmonella typhimurium the NRL shall notify immediately the N.S.V.F.S.A. and local S.V.F.S.D. In case of suspicion of infection the local S.V.F.S.D. and the relevant authorities: prohibited the movement of broilerstake. When the broilers are confirmed for the presence of Salmonella enteritidis or Salmonella typhimurium: 1. Fresh meat from broilers may be placed on the market on the condition that it meets the requirement of absence of Salmonella in 25 grams from the meat. 2. The requirement laid down in point 1 does not apply to fresh poultry meat destined for heat treatment or another treatment to eliminate salmonella in accordance with Community legislation on food hygiene. 3. The criterion laid down in point 1 does not apply to fresh poultry meat destined for industrial heat treatment or another treatment to eliminate salmonella in accordance with Community legislation on food hygiene. Competent Authority will notify the operator to clean and disinfect the building from which the infected flock originated. After depopulation of a positive flock it is mandatory to harvest official samples to verify the efficiency of disinfections. In case that the results of these samples are not properly, it is mandatory to perform once again in the house the decontamination procedures and to take again official samples for verify the efficiency of disinfections. The house will be repopulated only when the results of the testes will be properly. A flock positive for a specific serotype will be recorded only once for that serotype. Operators with a flock which is positive for S. Enteritidis or S. Typhimurium will be contacted by the Competent Authority for advice on how to reduce or eliminate the Salmonella. Advice on the control of Salmonella in broilers will be available from government experts on Salmonella control. Advice may include recommendations on management, cleaning and disinfection, pest control, biosecurity, monitoring, and the potential use of other aids in the control of Salmonella.

Notification system in place

A positive laboratory finding of *Salmonella* spp in food stuff derived from poultry is followed by a notification by RASFF to all levels (central, regional and local). Then the all food chain is controlled in order to identify the origin of the contamination, if it is possible. The contaminated products are traced back and detained under restrictions, till the results of salmonella serotyping come, and depending of the type of the *Salmonella* we apply different measures (general measures : effective cleaning and disinfection of the premises and equipment are carried out and monitoring too). Target serovars of *Salmonella* (SE+ST) in broiler flocks are mandatory notified according to national legislation (President Order no. 79/2009 with the followed amendments). The owner is responsible for the health and welfare of the poultry on the holding, and for ensuring that a veterinarian is consulted on disease and welfare issues as appropriate. It is mandatory for each holding to have a contract with a private veterinarian who is responsible for veterinary care. A veterinarian on behalf of the the Competent Authority carries out inspections on farms for animal health and welfare reasons, to take samples for residues, and to check medicine records. Also a veterinarian on behalf of the Competent Authority visit the farms and take official samples in the framework of *Salmonella* NCP according with the legislation in force. It is mandatory for each county sanitary veterinary and food safety directorate (local CA) to report to the NSVFSA every month the number of samples and results of these tests for each flock. Also the *Salmonella* NRL has the obligation to notify immediately NSVFSA and CSVFSD each positive sample for the relevant *Salmonella*.

Results of the investigation

National evaluation of the recent situation, the trends and source of infection- The programme for the control of *Salmonella* Enteritidis and *Salmonella* Typhimurium in broiler flocks has been in operation in Romania from 2008. As a result, the number of *Salmonella* Enteritidis and *Salmonella* Typhimurium infected broiler flocks is currently below the Community target. During 2015, a totally of 11619 broiler flocks were tested for *Salmonella* infection and there were 39 positive flocks for *Salmonella* Typhimurium and *Salmonella* Enteritidis . The prevalence for the target serotypes in broiler flocks in 2015 was 0,3%. In 2016 , totally no. of 11945 broiler flocks were tested for *Salmonella* infection and there were 45 positive flocks for *Salmonella* Enteritidis . The prevalence for the target serotypes in broiler flocks in 2016 was 0,4%. However there is one notes of an increase of *Salmonella* outbreaks evolution in broilers flocks in semester two of year 2015 and semester 1 of 2016. The source of infection was represented by one day old chicks with origin from intra-trade movements.

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

The programme for the control of *Salmonella* Enteritidis and *Salmonella* Typhimurium in broiler flocks has been in operation in Romania from 2008. Between 2008 and 2016 a decrease of the positive cases was noticed.

3.1.3.6 *Salmonella* spp., unspecified in animal - Pigs - fattening pigs - animal sample - Survey

Monitoring system

Sampling strategy

Multiplying herds

There is no official monitoring system on farm level. Investigations are initiated by the owners of the animals.

Frequency of the sampling

Breeding herds

Voluntary samples taken by veterinarian for diagnostic purposes.

Fattening herds at farm

Faeces and various organs.

Type of specimen taken

Fattening herds at farm

Detection of *Salmonella* spp. from sample taken from the animal, group of animals or associated with their environment.

Methods of sampling (description of sampling techniques)

Breeding herds

OIE method and those described in Annex D of ISO 6579:2002.

3.1.3.7 Salmonella in animal - Gallus gallus (fowl) - Farm - animal sample - Control and eradication programmes - Official and industry sampling - Census

Monitoring system

Sampling strategy

Laying hens flocks

Starting with 2008 in Romania was implemented the National Salmonella control programme in laying hens flocks of Gallus gallus. The main objective of our programme for the reduction of Salmonella enteritidis and Salmonella typhimurium in adult laying hens of Gallus gallus shall be a reduction of the maximum 2% percentage of positive adult laying flocks according to Regulation (EC) No 2160/2003 and Regulation (EC) 517/2011. The National Control Programme for Salmonella in laying flocks will be held in all holdings of laying hens consisting of at least 350 poultry of Gallus gallus which produce eggs for human consumption. Laying hens holdings which have between 350 and 1000 of birds will not be the subject of official testing, but will perform tests on the initiative of operators (self-control). Small flocks that are reared to supply eggs for private domestic use, or small quantities of primary product supplied directly by the producer to the final consumer, will be exempt, as permitted in Regulation (EC) No 2160/2003 Article 1.3. The National Salmonella Control Programme encompasses the following serovars of zoonotic Salmonella: Salmonella enteritidis and Salmonella typhimurium. The sampling programme will be in accordance to Regulation 2160/2003 EC and Regulation 517/2011 EC.

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

Starting with 2007 in Romania was implemented the National Salmonella control programme in breeding flocks of Gallus gallus. The sampling frame cover all adult breeding flocks comprising at least 250 birds. Sampling at the initiative of the operator and official sampling. Operator checks:-day -old chicks,-four-week-old birds,-birds two weeks before moving to laying phase or laying unit and-every second week during the laying period. Official sampling include:-within four weeks following moving to laying phase/laying unit,-toward the end of the laying phase, not earlier than eight weeks before the end of production cycle and-during the production, at any time sufficiently distant from sample referred above.

Frequency of the sampling

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

Every flock is sampled (sampling at the initiative of the operator)

Laying hens: Day-old chicks

Laying hens: Day-old chicks No official sampling; only samples taken by operators (self control) can consist in:(a) One chick box liner, up to a maximum of 10, for every 500 chicks delivered from each hatchery. Samples taken on the day of arrival. (b) The carcasses of all chicks, up to a maximum of 60, from each hatchery which are dead on arrival.

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

When birds are 4 weeks old and 2 weeks before moving to laying phase/laying unit (sampling at the initiative of the operator)

Laying hens: Rearing period

Laying hens: Rearing period

No official sampling; only samples taken by the operators (self control)

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

Every 2 weeks during the production period (sampling at the initiative of the operator)

Laying hens: Production period

Laying hens: Production period Monitoring by operators shall take place according to Regulation (EC) No 517/2011 Annex Point 2: Monitoring in Laying Flocks every 15 weeks starting when the birds are 22- 26 weeks of age. Official samples: The samples will be taken under the control of the Competent Authority for Regulation 2160/2003 from each layer flock on each holding with more than 1000 birds during the period of production of eggs for human consumption as specified in 2.1 of Annex to Commission Regulation (EC) No 517/2011. Laying hens: Before slaughter at farm Other: no official samples Laying hens: At slaughter Other: no official samples Eggs at packing centre (flock based approach) Every 3 months

Type of specimen taken

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

internal linings of delivery boxes, dead chicks, meconium,etc

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

Environmental sample: boot swabs or composite faeces

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

Environmental sample: boot swabs or composite faeces

Methods of sampling (description of sampling techniques)

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

According to the National Control Programme. Samples comprising the following from each hatchery supplying the chicks: chick box liners (one liner per 500 chicks to maximum 10 liners) and all chicks dead on arrival (up to maximum of 60).

Laying hens: Day-old chicks

Samples taken by the operators can consist in:(a) One chick box liner, up to a maximum of 10, for every 500 chicks delivered from each hatchery. Samples taken on the day of arrival.(b) The carcasses of all chicks, up to a maximum of 60, from each hatchery which are dead on arrival.

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

According to the requirements of the National Control Programme, mandatory sampling is required at 4 weeks old and then 2 weeks before moving to the laying phase or laying unit as follows: - A minimum of 2 pairs of boot swabs or -A composite faeces sample made up from individual 1g faeces samples selected at random from sites to represent the whole building/space available to the birds.The size of the sample required is determined by the number of birds in the building/ flock.

Laying hens: Rearing period

Laying hens: Rearing period The samples can consist in: a minimum 2 pairs of boot swabs per house, or composite faeces sample taken according to the Council Regulation (EC) No 517/2011

Breeding flocks: Production period

According to the requirements of the National Control programme, mandatory sampling is required every 2 weeks during the laying/production period as follows: - A minimum of 5 pairs of boot swabs or -A composite faeces sample made up from individual 1g faeces samples selected at random from sites to represent the whole building/space available to the birds. The size of the sample required is determined by the number of birds in the building/ flock. In addition to the sampling above, 3 sets of Official Control Samples are collected from each breeding flock as follows: a) within 4 weeks of moving to the laying accommodation, b) in the middle of the lay, and c) within the last 8 weeks of production. Other operator voluntary monitoring can include hatchery debris, fluff, boot swabs, dust samples etc.

Laying hens: Production period

Laying hens: Production period Samples taken by the operators and samples taken by the Official samples consist in boot swabs/ faeces, and dust samples Eggs at packing centre (flock based approach) Surface of egg shells and mixture of white and yellow.

Case definition

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

Samples taken by operators are sent to authorized laboratory for examination. Isolates are sent to the NRL for serotyping and phage typing and priority is given to any isolate culture result Group B or Group D. A flock is an epidemiological unit. Definition of a case: A positive case is a flock, where positive result in laboratory tests for detection of Salmonella was confirmed

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

Samples taken by operators are sent to authorized laboratory for examination. Isolates sent to NRL for serotyping and phage typing (as priority if a Group B or Group D has been cultured). A flock is an epidemiological unit. A positive case is a flock, where positive result in laboratory tests for detection of Salmonella was confirmed.

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

Samples taken by operators are sent to authorised laboratory for examination. Isolates sent to NRL for serotyping and phage typing as priority if a Group B or Group D has been cultured. Official samples taken are sent to a approved C.S.V.F.S.L or to National Reference Laboratory for culture. A flock is an epidemiological unit. A positive case is a flock, where positive result in laboratory tests for detection of Salmonella was confirmed, according to Annex, point 4 of Regulation EU no. 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/Amd1:2007

Laying hens: Day-old chicks

Laying hens: Day-old chicks Samples taken by operators are sent to authorized and approved laboratory for examination. Isolates are sent to the NRL for serotyping and priority is given to any isolate culture result Group B or Group D.

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

Bacteriological method: ISO 6579: 2002/ Amd : 2002

Laying hens: Rearing period

Laying hens: Rearing period Samples taken by operators are sent to authorized and approved laboratory for examination. Isolates are sent to the NRL for serotyping and phage typing and priority is given to any isolate culture result Group B or Group D

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

Bacteriological method : ISO 6579:2002/Amd1:2007

Laying hens: Production period

Samples taken by operators are sent to authorized laboratory for examination. Isolates are sent to the NRL for serotyping and phage typing and priority is given to any isolate culture result Group B or Group D. A flock is an epidemiological unit.

Vaccination policy

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

Vaccination may only be used as a preventative measure; it is not an alternative to the requirements in Annex II C of Commission Regulation (EC) No 2160/2003 for the use of specific control methods in the framework of the National Programmes for the Control of Salmonella. There are no restrictions on the use of Salmonella vaccines which have a marketing authorization. The vaccination is not mandatory and the costs regarding purchase of vaccine doses and the vaccination are incurred by the business operators. Vaccination is performed in accordance with Regulation 1177/2006 and differentiation tests are available to distinguish vaccine strains used in live vaccines from field strains of Salmonella.

Control program/mechanisms

The control program/strategies in place

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

Starting to 2007 obligatory National control programme for Salmonella is in place, according to Regulation 2160/2003 and Regulation 200/2010. National control programme for 5 serotypes of Salmonella is in place, which cover the whole territory of Romania.

Laying hens: Day-old chicks

Laying hens: Day-old chicks Samples taken by operators are sent to authorized laboratory for examination. Isolates are sent to the NRL for serotyping and phage typing and priority is given to any isolate culture result Group B or Group D. A flock is an epidemiological unit. Definition of a case positive: A positive case is a flock, where positive result in laboratory tests for detection of Salmonella was confirmed by official sampling.

Laying hens: Rearing period

Laying hens: Rearing period Samples taken by operators are sent to authorized laboratory for examination. Isolates are sent to the NRL for serotyping and phage typing and priority is given to any isolate culture result Group B or Group D. A flock is an epidemiological unit. Definition of a positive case: A positive case is a flock, where positive result in laboratory tests for detection of Salmonella was confirmed by official sampling.

Notification system in place

On the basis of National Control Programme 5 serotypes in breeding flocks are under control. Target serovars of Salmonella (SE+ST+SI+SH+SV) in breeders are mandatory notified according to national legislation (President Order no. 79/2009 with the followed amendments). The owner is responsible for the health and welfare of the poultry on the holding, and for ensuring that a veterinarian is consulted on disease and welfare issues as appropriate. It is mandatory for each holding to have a contract with a private veterinarian who is responsible for veterinary care. A veterinarian on behalf of the the Competent Authority carries out inspections on farms for animal health and welfare reasons, to take samples for residues, and to check medicine records. Also a veterinarian on behalf of the Competent Authority visit the farms and take official samples in the framework of Salmonella NCP according with the legislation in force. It is mandatory for each county sanitary veterinary and food safety directorate (local CA) to report to the NSVFSA every month the number of samples and results of these tests for each flock. Also the Salmonella NRL has the obligation to notify immediately NSVFSA and CSVFSD each positive sample for the relevant Salmonella.

Results of the investigation

The programme for the control of Salmonella target serovars in breeder flocks has been in operation in Romania from 2007. Between 2008 and 2016 a decrease of the positive cases was noticed.

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

Starting to 2007 obligatory National control programme for Salmonella is in place, according to Regulation 2160/ 2003 . As a result, the number of Salmonella target serovars infected breeder flocks is currently below the Community target. During 2015, a totally of 318 breeder flocks were tested for Salmonella and there were no positive flocks . The prevalence for the target serotypes in breeder flocks in 2015 was 0%, which is low and below the Community target. In 2016 a totally of 377 breeder flocks were tested for Salmonella and there were only 3 flocks positive for Salmonella Infantis. The prevalence for the target serotypes in breeder flocks in 2016 was 0,8%, which is low and below the Community target.

Eggs at packing centre (flock based approach)

Eggs at packing centre (flock based approach) Definition of a positive finding here are 2 situations:-for the matrix which are found in Regulation 2005/2073, c=0, absence in 25 grams; -for the matrix which were not found in Regulation 2005/2073, but there were in The National Surveillance Programme no 4/31.01.2008, foodstuff is considered to be positive when Salmonella spp is detected.

Laying hens: Day-old chicks

Bacteriological method :ISO 6579:2002/Amd1:2007

Laying hens: Rearing period

Bacteriological method :ISO 6579:2002/Amd1:2007

Laying hens: Production period

Bacteriological method :ISO 6579:2002/Amd1:2007

Laying hens flocks

Laying hens flocks Live Salmonella vaccines are not used in the framework of national control programme where the manufacturer does not provide an appropriate method to distinguish bacteriological wild-type strains of salmonella from vaccine strains. A large proportion of the commercial layer flocks are vaccinated with a Salmonella vaccine.

Other preventive measures than vaccination in place

Laying hens flocks

According to the Romanian program of surveillance, prevention and animal disease control, of the diseases transmissible from animals to humans, animal protection and environment protection and program for surveillance and control in food safety field approved every year by N.S.V.F.S.A. President Order, feeding stuffs intended for poultry nutrition are checked in view to avoid the contamination with Salmonella spp. Also, in conformity with the same legislation the feed stuffs are checked in view to detect the use of antibiotics. Residues examination is performed according to the Romanian annual plan for examination for residues in live animals and animal origin products. For broiler, hens, turkeys, other poultry a sample consists on one or more animals depending on the requirements of the analytical methods. For each category of poultry considered, the minimum number of samples to be taken each year must be at least equal to one per 200 tones of annual production, with a minimum of 100 samples for each group of substances if the annual production of the category of birds considered is over 5 000 tones.

Measures in case of the positive findings or single cases

Laying hens flocks

The control program/strategies in place The National Control Programme will be implemented throughout Romania, covering all the national territory and will cover all laying hens flocks of *Gallus gallus* with more than 350 birds. The administrative boundaries are the boundaries of the country. Romania is administrative divided in 42 counties. There are 42 County Sanitary Veterinary and Food Safety Directorates and 41 County Sanitary veterinary and food Safety Laboratories. Measures in the event of positive findings or single cases

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 Salmonella national control programme established and is 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 food-borne outbreak, may be used for human consumption only if they are 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 food-borne outbreak, shall be: (a) considered as Class B eggs as defined in Article 2(4) of Commission Regulation (EC) No 589/2008 laying down detailed rules for implementing Council Regulation (EC) No 1234/2007 on marketing standards for eggs (1); (b) marked with the indication referred to in Article 10 of Commission Regulation (EC) No 589/2007 which clearly distinguishes them from Class A eggs prior to being placed on the market; (c) prohibited access to packaging centers 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 are taken to reduce the risk of spreading zoonoses as soon 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. If they are not destined for human consumption, this products must be used or disposed of in accordance with Regulation (EC) No 1069/2009.
4. In order to exclude false-positive initial results, the competent authority may lift the restrictions laid down in point 2 of this Part: (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 a Salmonella national control programme and Salmonella serotypes which a target for reduction has been set, is not confirmed by the following sampling protocol carried out by the competent authority: (i) the technical specifications referred to in Article 5 of Commission Decision 2004/665/EC (seven samples); however, a sub-sample of 25 grams must be collected of each faecal material and dust sample for analysis; all samples must be analyzed separately; or (ii) bacteriological investigation of the caecal and oviducts of 300 birds; or (iii) bacteriological investigation of the shell and the content of 4 000 eggs of each flock in pools of maxi-mum 40 eggs. In addition to the sampling in point (b), the competent authority shall verify the absence of the use of antimicrobial, potentially affecting the result of the analysis of the sampling.

Notification system in place

Notification system in place A positive laboratory finding of *Salmonella* ssp in food stuff derived from poultry is followed by a notification by RASFF to all levels (central, regional and local). Then the all food chain is controlled in order to identify the origin of the contamination, if it is possible. The contaminated products are traced back and detent under restrictions, till the results of salmonella serotyping come, and depending of the type of the *Salmonella* we apply different measures (general measures : effective cleaning and disinfection of the premises and equipment are carried out and monitoring too). Target serovars of *Salmonella* (SE+ST) in laying hens are mandatory notified according to national legislation (President Order no. 79/2009 with the followed amendments). The owner is responsible for the health and welfare of the poultry on the holding, and for ensuring that a veterinarian is consulted on disease and welfare issues as appropriate. It is mandatory for each holding to have a contract with a private veterinarian who is responsible for veterinary care. A veterinarian on behalf of the the Competent Authority carries out inspections on farms for animal health and welfare reasons, to take samples for residues, and to check medicine records. Also a veterinarian on behalf of the Competent Authority visit the farms and take official samples in the framework of *Salmonella* NCP according with the legislation in force. It is mandatory for each county sanitary veterinary and food safety directorate (local CA) to report to the NSVFSA every month the number of samples and results of these tests for each flock. Also the *Salmonella* NRL has the obligation to notify immediately NSVFSA and CSVFSD each positive sample for the relevant *Salmonella*.

Results of the investigation

Results of the investigation National evaluation of the recent situation, the trends and source of infection- Starting to 2008 obligatory National control programme for *Salmonella* is in place, according to Regulation 2160/ 2003. As a result, the number of *Salmonella* Enteritidis and *Salmonella* Typhimurium infected laying hens flocks is currently below the Community target. During 2015, a totally of 683 laying hens flocks were tested for *Salmonella* and there were only 10 flocks positive for *Salmonella* Enteritidis. The prevalence for the target serotypes in laying hens flock in 2015 was 1,46%, which is low and below the Community target. In 2016 a totally of 617 laying hens flocks were tested for *Salmonella* and there were only 7 flocks positive for *Salmonella* Typhimurium and *Salmonella* Enteritidis. The prevalence for the target serotypes in laying hens flock in 2016 was 1,1%, which is low and below the Community target. History of the disease and/or infection in the county The programme for the control of *Salmonella* Enteritidis and *Salmonella* Typhimurium in laying hens has been in operation in Romania from 2008. Between 2008 and 2016 a decrease of the positive cases was noticed.

3.2 LISTERIOSIS

3.2.1 Listeria in foodstuffs

3.2.1.1 L. monocytogenes in food - All foodstuffs - food sample - Surveillance

Monitoring system

Sampling strategy

The sampling designs were according to the provisions of the Romanian National Surveillance Programme published in Romanian Official Journal as Order of the President of the National Sanitary Veterinary and Food Safety Authority, yearly updated which is according with the provisions of Regulation 2005/2073/EC, with subsequent amendments and completions.

Frequency of the sampling

At retail

Sampling takes place during their shelf-life.

Type of specimen taken

At the production plant

Ready-to-eat food from the production plant before placed on the market.

At retail

Ready-to-eat food placed on the market during their shelf-life.

Diagnostic/analytical methods used

At the production plant

Microbiological method: EN ISO 11290-1

At retail

Microbiological method: EN ISO 11290-2

Control program/mechanisms

The control program/strategies in place

The Romanian National Surveillance Programme published in Romanian Official Journal as Order of the President of the National Sanitary Veterinary and Food Safety Authority , yearly updated which is according with the provisions of Regulation 2005/2073/EC (with subsequent amendments) in order to detect *Listeria monocytogenes*. Also in case of consumer complaints, suspicions or food borne outbreaks.

Measures in case of the positive findings or single cases

A positive laboratory finding of *Listeria monocytogenes* is followed by a notification by RASFF to all levels (central, regional and local). Then all the food chain is controlled in order to identify the origin of the contamination, if it is possible. The contaminated products are traced back and are withdrawn from human consumption.

Notification system in place

Results of the investigation

In 2016, 16 samples were positive of *Listeria monocytogenes*, out of them: 2 samples dairy products; 2 samples meat preparation, 5 samples meat products ready-to-eat, 4 prepared dishes, 2 bakery products and 1 sample snails (cooked meat).

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

In 2011, 54 strains of *Listeria monocytogenes* were isolated, of which 11 strains were isolated from milk and dairy products (cheeses and dairy products) and 44 strains were isolated from other foods (meat, meat preparation, minced meat, snails, fish, and other processed food products and prepared dishes). In 2012, 38 strains of *Listeria monocytogenes* were isolated, of which 2 strains were isolated from milk and dairy products (cheeses) and 36 strains were isolated from other foods (fresh meat, meat products, meat preparation, minced meat, other processed food products and prepared dishes). In 2013, 47 strains of *Listeria monocytogenes* were isolated, of which 1 strains were isolated from milk and dairy products (cheeses) and 45 strains were isolated from other foods (fresh meat, meat products, meat preparation, fish and fishery products, other processed food products and prepared dishes). In 2014, 41 strains of *Listeria monocytogenes* were isolated, of which 4 strains were isolated from milk and dairy products (cheeses and milk) and 37 strains were isolated from other foods (fresh meat, meat products, meat preparation, fish and fishery products, other processed food products and prepared dishes). In 2015, 27 strains of *Listeria monocytogenes* were isolated, of which 2 strains were isolated from milk and dairy products (cheeses and milk) and 25 strains were isolated from other foods (fresh meat, meat products, meat preparation, fish and fishery products, other processed food). In 2016, 16 strains of *Listeria monocytogenes* were isolated, of which 2 strains were isolated from dairy products and 14 strains were isolated from other foods (meat preparation, meat products, prepared dishes, bakery products and snails). In the period 2014-2016, it can be observed declining trend of *Listeria monocytogenes* positive cases in Romania compared with 2013.

3.2.2 *Listeria* in animals

3.2.2.1 *L. grayi* in animal - Sheep - animal sample - organ/tissue - Survey

Monitoring system

Case definition

In 2016 year, were detected 3 positive cases in sheep

3.2.2.2 *L. innocua* in animal - Cattle (bovine animals) - animal sample - organ/tissue - Survey

Monitoring system

Diagnostic/analytical methods used

In 2016 year, were detected 3 positive cases in cattle

3.2.2.3 *L. innocua* in animal - Sheep - animal sample - organ/tissue - Survey

Vaccination policy

In 2016 year were detected 2 positive cases in sheep

3.2.2.4 *L. monocytogenes* in animal - Cattle (bovine animals) - animal sample - organ/tissue - Survey

Monitoring system

Type of specimen taken

In 2016 year, were detected 1 positive cases in cattle

3.2.2.5 L. monocytogenes in animal - Sheep - animal sample - organ/tissue - Survey

Monitoring system

Methods of sampling (description of sampling techniques)

In 2016 year, were detected 5 positive cases in sheep

3.2.2.6 Listeria in animal - Cattle (bovine animals) - animal sample - organ/tissue - Survey

Monitoring system

Sampling strategy

The surveillance is made according with the Order of the President of the National Sanitary Veterinary and Food Safety Authority no. 35/2016. Passive surveillance is performed in case of abortions, stillbirth and other reproductive symptoms with unspeci

Frequency of the sampling

Investigations are initiated by the owners of the animals. Testing is performed on owner request and on clinical suspicion.

3.3 TRICHINELLOSIS

3.3.1 General evaluation of the national situation

3.3.1.1 Trichinella spp., unspecified - general evaluation

History of the disease and/or infection in the country

Romania does not have any regions or holdings official free of trichinelosis. Trichinella spp. is detected in pigs belonging to the small holdings (individual backyards), wild boars, bears, and in this year also in farms (raised under controlled housing conditions).

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

In 2011 were detected 369 positive cases from which: 259 cases in fattening pigs not raised under controlled housing conditions, 5 cases in fattening pigs raised under controlled housing conditions, 92 cases in wild boars, 12 cases in bears and 1 positive case in domestic solipedes (horses). In 2011 it was observed an increase of the percent of positive cases for all the species, compared with 2010 (217 positive cases in 2010 and 369 positive cases in 2011, an increase with 70%). The prevalence of positive cases of pigs raised in backyards was 0.11% in 2011. During the year 2012, in Romania were detected a total number of 287 positive cases of *Trichinella* spp from which:- 171 positive cases in fattening pigs from backyards (not raised under controlled housing conditions); - 107 positive cases in wild boars,- 9 positive cases in bears. During the year 2013, in Romania were detected a total number of 361 positive cases of *Trichinella* spp from which:- 193 positive cases in fattening pigs from backyards (not raised under controlled housing conditions); - 148 positive cases in wild boars,- 20 positive cases in bears. In 2013 it was observed an increase of the percent of positive cases for all the species, compared with 2012 (287 positive cases in 2012 and 361 positive cases in 2013, an increase with 25,8%). The prevalence of positive cases of pigs raised in backyards was 0,16% in 2013. In 2014, were detected a total number of 255 positive cases of *Trichinella* spp. from which: 141 positive cases in fattening pigs from backyards (not raised under controlled housing conditions); 88 positive cases in wild boars-wild and 26 positive cases in bears. In 2015, were detected a total number of 210 positive cases of *Trichinella* spp. from which: 87 positive cases in fattening pigs from backyards (not raised under controlled housing conditions); 94 positive cases in wild boars-wild and 29 positive cases in bears. In 2016, were detected a total number of 256 positive cases of *Trichinella* spp from which: 31 positive cases fattening pigs from (raised under controlled housing conditions); 120 positive cases in fattening pigs from backyards (not raised under controlled housing conditions), 89 positive cases in wild boars-wild and 16 positive cases in bears. All positive samples were sent to National Reference Laboratory for *Trichinella* which is in Institute of Hygiene and Veterinary Public Health, to identify the species of *Trichinella*. In 2016, it can be observed a slightly increase trend of positive cases in Romania compared with 2015.

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

Comparison of the *Trichinella* species found in animals, food and human helps to suggest possible sources of infection in the food chain.

Recent actions taken to control the zoonoses

The Romanian National Surveillance Programme of Zoonoses on 2016 was issued according with the provisions of Regulation 2005/2075/EC, repealed by Regulation 2015/1375/EC in order to control the Trichinelosis.

3.3.2 *Trichinella* in animals

3.3.2.1 *Trichinella* spp., unspecified in animal - Pigs - animal sample - organ/tissue - Surveillance

Monitoring system

Sampling strategy

General

The sampling designs were according to the provisions of the Romanian National Surveillance Programme published in Romanian Official Journal as Order of the President of the National Sanitary Veterinary and Food Safety Authority, yearly updated which is according with the provisions of Regulation 2005/2075/EC (repealed by Regulation 2015/1375/EC), sampling is compulsory for all pigs slaughtered, intended to human consumption, in order to detect *Trichinella* spp.

Frequency of the sampling

General

The sampling is compulsory performed for all pigs slaughtered and intended for human consumption, in order to detect *Trichinella* spp. according to the provisions of Regulation 2005/2075/EC (repealed by Regulation 2015/1375/EC).

Type of specimen taken

General

Diaphragm pillars. In the absence of diaphragm pillars, the following specimens are taken: the rib part or the breastbone part of the diaphragm, the jaw muscles, tongue or abdominal muscles.

Methods of sampling (description of sampling techniques)

General

According with the provisions of Regulation 2005/2075/EC (repealed by Regulation 2013/1375/EC) in order to detect *Trichinella* spp.

Diagnostic/analytical methods used

General

Artificial digestion methods on individual samples and/or on pooled samples.

Preventive measures in place

Sampling is compulsory for all pigs slaughtered in order to detect *Trichinella* spp. and to avoid human trichinelosis.

Control program/mechanisms

The control program/strategies in place

The Romanian Surveillance Programme is a national programme, published in Romanian Official Journal as Order of the President of the National Sanitary Veterinary and Food Safety Authority, yearly updated which is according with the provisions of Regulation 2005/2075/EC (repealed by Regulation 2015/1375/EC), in order to detect *Trichinella* spp.

Measures in case of the positive findings or single cases

Pig meat infested with *Trichinella* spp. is withdrawn from human consumption and sent to the rendering establishments, in order to be denatured .

Notification system in place

Rapid Alert System for Food and Feed.

Results of the investigation including description of the positive cases and the verification of the *Trichinella* species

During the year 2016, in Romania were detected a total number of 151 positive cases of *Trichinella* spp. in pigs, out of them 120 cases in pigs from backyards and free-range pigs, not raised under controlled housing conditions and 31 for pigs raised in farms, under controlled housing conditions in integrated production system.

Results of the investigation including description of the positive cases and the verification of the *Trichinella* species

Fattening pigs raised under controlled housing conditions in integrated production system

There were controlled 4155285 samples from fattening animals pigs from farms, raised under controlled housing conditions (but not officially recognized in accordance with Article 8, Regulation UE 1375/2015, Annex IV, Chapter I) from which 31 positive cases. All positive samples were sent to National Reference Laboratory for Trichinella which is in Institute of Hygiene and Veterinary Public Health, to identify the species of Trichinella, of these 13 were *Trichinella spiralis* and 18 of them were *Trichinella* spp., unspecified.

Fattening pigs not raised under controlled housing conditions in integrated production system

For this category no positive samples were detected in 2016.

Breeding sows and boars

For this category no positive samples were detected in 2016.

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

During the year 2011, in Romania were detected a total number of 264 positive cases of *Trichinella* spp. in pigs. During the year 2012, in Romania were detected a total number of 171 positive cases of *Trichinella* spp. in pigs. In 2012 for pigs raised in backyards was observed a decrease of percent of positive cases, with 33,97%, compared with 2011. In 2013, 193 positive cases in fattening pigs from backyards were detected and was observed an increase of percent of positive cases, with 12,90 % , compared with 2013. In 2014, 141 positive cases in fattening pigs from backyards were detected and in the year 2015, 87 positive cases in fattening pigs from backyards were detected . In the period 2014-2015, it can be observed declining trend of positive cases in Romania compared with 2013. In 2016, the 151 cases of trichinella detected are related to 120 positive cases registered in fattening pigs raised in backyards (meat from pig not raised under controlled housing conditions) and 31 positive cases to fattening pigs raised in farms (raised under controlled housing conditions).

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

In 2016, the cases of trichinella detected are related to the positive cases registered in meat and products thereof, pig raised in backyards (meat from pig not raised under controlled housing conditions), pig from farms (raised under controlled housing conditions) and also wild boars-wild.

3.4 ECHINOCOCCOSIS

3.4.1 Echinococcus in animals

3.4.1.1 Echinococcus granulosus in animal - Cattle (bovine animals) - animal sample - organ/tissue - Survey

Monitoring system

Frequency of the sampling

In 2013 year it was introduced PCR technique for *Echinococcus granulosus* species identification on intermediate hosts. In 2016 year were tested 244 samples from cattle by PCR technique for *Echinococcus granulosus* species identification . All samples were positive for *Echinococcus granulosus*.

3.4.1.2 Echinococcus granulosus in animal - Pigs - animal sample - organ/tissue - Survey

Monitoring system

Type of specimen taken

In 2016 year were tested 4 samples from pigs by PCR technique for identification the Echinococcus granulosus species . All samples were positive for Echinococcus granulosus.

3.4.1.3 Echinococcus in animal - Dogs - animal sample - organ/tissue - Survey

Monitoring system

Sampling strategy

Testing for detection of Echinococcus is a part of post-mortem inspection of slaughtered animals. It is a visual inspection of the internal organs of the slaughtered animals accompanied by cuts of liver if is necessary. The Echinococcus is not routinely distinguished by species. "Analysis the situation after 2007 in inspected carcasses in slaughter houses shows on the decreasing of cases. The monitoring program for Echinococcosis in the dogs was introduced in the year 2007. The samples were taken from stray dogs. Were tested 19136 samples for echinococcosis, 77 were positive for Echinococcus spp. In the period 2007-2008 were tested 16784 samples from dogs for echinococcosis, 28 samples were positive for Echinococcus spp. In the year 2009 were tested 2352 samples from dogs for echinococcosis, 49 samples were positive for Echinococcus spp. In the year 2010 were tested 809 samples from dogs for echinococcosis by ELISA coproantigen test and two of them were positive for Echinococcus spp. In 2011 were tested 5262 samples from dogs by ELISA coproantigen. From them 121 samples were positive for Echinococcus spp. In 2012 were tested 5119 samples from dogs by ELISA coproantigen, From them 9 samples were positive for Echinococcus spp. In 2013 were tested 3267 samples from dogs by ELISA coproantigen, from them 159 samples were positive for Echinococcus spp. In 2014 a total of 173 samples were examined from dogs, from which 6 were positive for Echinococcus spp. In 2015 were examined a total of 59 samples from dogs from which all were negative.

3.5 RABIES

3.5.1 General evaluation of the national situation

3.5.1.1 Lyssavirus (rabies) - general evaluation

History of the disease and/or infection in the country

Romania, in the past, was one of the countries with the highest number of rabies cases from Europe. Starting with 1950, following the measures applied, including immune - prophylaxis, rabies became preponderantly limited to wild carnivores, especially foxes. Rabies was diagnosed sporadically in the population of wild animals, other than foxes, its occurrence not being dependent of the existence of infected foxes in the relevant area. In the last years in domestic and wild animals were diagnosed more cases, so it can be appreciated that rabies is an endemic disease with increasing evolutionary tendencies. It must be added, that the Danube Delta is a particular area, protected under the Administration of Biospheres Reservation, where beside the fox population and other wild animals, are also living domestic animals in a semi wild condition.

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

Romania is now one of the countries with the highest number of rabies cases in Europe. Rabies in foxes is endemic for many years. Rabies evolved in Romania both in wild animals population, particularly in foxes and in domestic animals population. Rabies has an endemic evolution in foxes and sporadic in other animals; -lately we assist to the growth of the number of counties in which rabies was diagnosed, so as in 2012, of 41 counties, the disease was diagnosed; most of rabies cases in domestic animals were registered in dogs and cats; an important number of cases were also registered in the bovine populations; the Danube Delta having a particular biotope, where wild animals cohabit with domestic animals, can be regionalized. In 2012 year, were tested by FAT 3356 samples, of which 448 samples were found positive. In 2013 year were tested by FAT 2898 samples, of which 402 samples were found positive.

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

If an infected animal (e.g. fox or dog) has had contact with the ruminants, equines and pigs, the veterinarians it is obliged to investigate the whole herd to find out whether certain animals were bitten. These animals are isolated immediately and placed under official observation; if any clinical signs of rabies appears, they should be killed and then tested for confirmation of the diagnostic. Concerned the milk we refer to a statement of WHO Reference Laboratory on Rabies in Wusterhausen (Germany): milk that has been heat pasteurized poses no risk for rabies virus transmission (but NO milk from a rabid animal should be used for human or animal consumption). In our country have not been reported cases of rabies in humans after consumption of animals confirmed with rabies or susceptible or consumption of these products.

Recent actions taken to control the zoonoses

In 2011 was made the oral vaccination of foxes in 16 counties (Arad, Alba, Bihor, Mures, Maramures, Bistria Nasaud, Brasov, Cluj, Covasna, Caras-Severin, Harghita, Hunedoara, Salaj, Sibiu, Satu Mare, Timis) in West and center of Romania, which is the entire territory bounded by the Carpathian Mountains. The baits distribution included Hungarian, Serbian and part of Ukrainian border. The vaccination campaigns of foxes with baits were made by air distribution (approximately 20 baits/km²) and manual distribution (approximately 25 baits/km²) in inaccessible places and areas, in the aircraft with significant populations of foxes near towns, national roads, areas considered at risk. The manual distribution was done by the managers of the hunting areas with the official vets. Air distribution was provided by a service provider under contract for each campaign. The oral vaccination of foxes was made with the baits containing the strain SAD Bern. In one bait there is one vaccination virus dose (1.8 ml) closed in aluminum-plastic blister. Round, dark brown bait is made of feed mixture attractive for foxes- strongly fish smell. After vaccination campaigns at 45 days, we started the vaccination evaluation program. Foxes shot were brought to the laboratory by hunting managers according to Article 11 (2) and 12 of HG nr.55/2008. The laboratories worked on flow chart, each fox was controlled by FAT (for rabies diagnosis); then, tests negative was sent to the NRL, the only approved laboratory for examining sera fox rabies antibodies in this direction and the achievement test detection marker "tetracycline" the mandible. In 2012, due to political and legislative changes that took place in Romania, the legal basis for approving the oral vaccination of foxes in the whole territory was not approved until the 1st of June, 2012. Therefore, in Romania the spring vaccination campaign of foxes against rabies was not performed. In August 2012 the legal basis has been approved in order to implement the oral vaccination of foxes in the whole territory. We are currently in conflict with the company of aerial distribution of vaccinal baits. The NSVFSA makes all efforts to implement (perform) the oral vaccination campaign of foxes. The NSVFSA addressed to The Ministry of National Defence, by requesting the support for the carrying out of autumn campaign in 2012, by air distribution of antirabies vaccines, as vaccinal baits for foxes, but from legal and economic reasons, this could not be carried out. From these reasons, in the autumn of 2012, Romania failed to carry out the vaccination of foxes by manual distribution to dens of 80475 vaccinal baits (58.680 national vaccination +21.795 emergency vaccination in counties AG, DB, PH, VN) in 41 counties. In the autumn of 2012, there has been purchased a number of 80.520 baits, of which 40 baits were sampled for testing for establishing the stability of vaccinal titre and 5 baits being kept as countersamples. Of 40 baits samples, 16 baits were tested for virus titre and stability of virus titre. In 2013, the conflict with the company of aerial distribution of vaccinal baits was resolved and the aerial vaccination was performed on the whole territory of the country of 41 counties. There have been distributed a number of 7774398 of baits in total, in two vaccination campaigns, in spring and in autumn. The spring vaccination of foxes was carried out by air distribution of baits (number of 3.846.098 baits with an approx. 20 baits/km²) and also by manual distribution (number of 57499 baits) around localities and areas difficult to reach by plane (approximately 25 baits/km²). The autumn vaccination of foxes was carried out by air distribution of a number of 3.928.300 baits and also by manual distribution (58.715 baits). Concerning the baits testing, a number of 580 baits were tested and a number of 350 baits were kept as counter samples. After vaccination campaigns at 45 days, we started the vaccination evaluation program. The shot foxes were brought to the laboratory by hunting managers according to Article 11 (2) and 12 of HG nr.55/2008. The laboratories worked on flow chart, each fox was controlled by FAT (for rabies diagnosis); then, the negative tests was sent to the NRL, the only approved laboratory for examining sera fox rabies antibodies in this direction and the achievement test detection marker "tetracycline" the mandible.

Suggestions to the European Union for the actions to be taken

If it is possible co-finance for the vaccination in cats and dogs.

Additional information

As a member state of the European Union, Romania had annual programmes for the surveillance and control of rabies approved, in conformity with the provisions of the European Commission decisions no. 2006/876/CE, 2007/782/CE, 2008/897/CE and 2009/883/CE. Nevertheless, the programmes for the anti rabic vaccination of wild foxes could not be implemented, but partially, during the period between 2007-2009, by manual administration of vaccine baits, on restricted areas. One of the causes for not applying the programme represented the impossibility of acquiring the vaccine baits due to legal obstructions found in the process of justice.

3.5.2 Lyssavirus (rabies) in animals

3.5.2.1 EBLV-1 in animal - All animals - animal sample - brain - Survey

Monitoring system

Case definition

In 2016 year were detected 16 rabies cases, diagnosed by FAT (4 foxes, 9 cattle, 2 cats, 1 dog) . All positive samples were sequenced in order to distinguish between wild strain and vaccine strain. All of the positive samples were caused by infection with wild strain rabies.

3.5.2.2 EBLV-1 in animal - Bats - wild - animal sample - brain - Survey

Monitoring system

Case definition

In 2015 year were detected 28 rabies cases, diagnosed by FAT . All positive samples were sequenced in order to distinguish between wild strain and vaccine strain (27 wild strain and one vaccine strain - bovine)

Case definition

In 2009 year there were detected by the FAT 1 positive cases in bat-wild. The sample was not submitted to the National Reference Laboratory for Rabies for characterization by geno-typing. In the years 2010, 2011 and 2012 there were no detected cases in bats-wild. In 2013, there were not positive cases in bats.

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

There is no actual monitoring of bats-wild.

Additional information

Organs/tissues: brain samples

3.5.2.3 Lyssavirus (rabies) in animal - Dogs - animal sample - brain

Monitoring system

Sampling strategy

Confirmation of rabies diagnosis is established only by laboratory tests on samples taken (brain) from dogs that died or were killed due to clinical signs of disease (nervous signs) Samples for laboratory tests if suspicion of rabies - the entire bodies of the dog- are packaged properly so as to avoid any leakage of fluids. Transport is carried out in refrigerated containers, within 24 hours in winter time and 12 hours in summer time, labeled "biological samples with a high risk of contamination - WARNING RABIES". If the samples are not sent to the laboratory in time, they are frozen.

Frequency of the sampling

If the dog becomes ill with symptoms of rabies or dies from a rabies-like illness during the observation period, the dog should be tested for rabies.

Type of specimen taken

Organs/tissues: brain samples (bulb, Ammon horn, cerebellum, cortex, brain stem)

Methods of sampling (description of sampling techniques)

The entire bodies of small animals or heads of large animals - are packaged properly so as to avoid any leakage of fluids. Harvesting and handling must comply with strict work protection measures and biosecurity; must wear personal protective equipment plus disposable mask, goggles, surgical gloves; are mandatory disinfection of instruments and working table used for sampling, in accordance with veterinary rules in force, and washing and disinfecting hands of the operator. Accompanying the evidence clearly indicated the origin of the animal and its owner, owner address, phone number, changes in behavior or physiological status of that animal, if has bitten or scratched other people, and identification and their residence. Transport measures are required to destroyed the bodies, destruction of consumables used in handling samples and destruction of laboratory animals (white mice) used for confirmation or denial of rabies diagnosis.

Case definition

A case of dog rabies is defined as an illness characterized by acute encephalomyelitis that almost always progresses to coma or death and is laboratory confirmed

Diagnostic/analytical methods used

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

Vaccination policy

All dogs over 3 months are vaccinated once a year with a rabies vaccine registered and marketed in Romania. Rabies immunization is done by organizing mass vaccination campaigns, annual autumn-winter period, followed by completing vaccination. Each vaccinated carnivorous receives a completed and signed by the empowered veterinary practitioner health book which certifies the carrying out of the vaccination against rabies, details about the vaccinated animal, owner, location, veterinarian and the vaccine used. Each health book has one series and one number.

Other preventive measures than vaccination in place

The administration of the counties should build shelters for stray dogs, according to national legislation

Control program/mechanisms

The control program/strategies in place

The Romanian Control Programmer was a national programme for domestic and wild animals, published in Romanian Official Journal as Order of the President of the National Sanitary Veterinary and Food Safety Authority no 29/2008, for the approval of the sanitary veterinary Norm regarding the general measures of prevention and control of rabies in domestic and wild animals. The Surveillance, control, and monitoring of domestic animals and wild animals for rabies makes the objective The programme for the actions of surveillance, prevention and control of animal diseases, of those transmissible from animals to man, for protection of animals and environment which is carried out yearly by the National Sanitary Veterinary and for Food Safety Authority; this programme is supplemented, everytime it is necessary, with epidemiological and risk analysis.

Suggestions to the European Union for the actions to be taken

Rabies Vaccination Program for stray dogs and stray cats to be Cofinancing by the UE

Measures in case of the positive findings or single cases

After rabies confirmation, the county SVFSD acts as follows: a) perform the epidemiological enquire ; b) establishes the protection and the surveillance zones ; c) issues the control plan with deadlines and responsibilities; The control measures in the protection zone include: - drawing up the epidemiological maps; - killing of carnivores which were bitten or scratched by sick animals, if they were not vaccinated against rabies, or if they have less than 21 days since first vaccination, - isolation by the rest of the animals of the vaccinated carnivores which have been bitten or scratched by the sick animal; - placement under observation of all animals from that holding for 14 days, beginning with the contact moment ; - killing of all animals from that holding, in case when they manifest clinical signs in this period of time; animals which did not manifest clinical signs of rabies, are released from observation; - interdiction of animal movement for animal which were under observation for a period of, at least 3 month. The control measures in the surveillance zones include: - a census for all dogs and cats; - vaccination of dogs and cats with inactivated vaccine; - surveillance and movement control of dogs and cats.

Notification system in place

Rabies is a notifiable disease from local to central level, in accordance with the NSVFSA President Order no.79/2008 for the approval of the sanitary veterinary Norm on notifying animal diseases, represents the official transposition of the Council Directive 1982/894/CE regarding the notification of animal diseases. The obligativity of disease notification comes to the free practice empowered practitioners which notify the official veterinarian about the rabies suspicions in the field. Rabies suspicion is notified from the field to SVFSD, and samples are sent to the county sanitary veterinary laboratory accredited and authorized for diagnosis. The official vet responsible with animal health from CSVFSD, notifies the suspicion by a rapid communication mean to the director of Animal Health and Welfare Directorate from NSVFSA and also by using a notification report form, to NSVFSA all suspected cases of rabies. Following to laboratory confirmation of rabies, the county SVFSD and of the Bucharest Municipality, will notify, using a notification report form, to NSVFSA all confirmed cases of rabies. If rabies is confirmed in a domestic animal, the owner is also notified and a complete file is issued in view of applying the control measures, if necessary. The situation concerning rabies cases is notified twice/ year to OIE, and quarterly to the European Institute for Rabies Control.

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

In 2010 year there were detected 46 positive cases in dogs. The vaccination against Rabies of foxes will decrease the number of cases in domestic animals, because foxes are natural virus reservoir. In 2011 were detected 40 positive cases in dogs. In 2012 were detected by FAT 49 positive cases in dogs. In 2013 were detected 38 positive cases in dogs.

Results of the investigation

Investigations of the human contacts with positive cases

The people who have been in contact with positive cases are send to hospitals for examination and medical treatment.

3.6 Q-FEVER

3.6.1 General evaluation of the national situation

3.6.1.1 C. burnetii - general evaluation

History of the disease and/or infection in the country

The surveillance is made according with the Order of the President of the National Sanitary Veterinary and Food Safety Authority no. 35/2016. Passive surveillance is performed in case of abortions, stillbirth and other reproductive symptoms with unspecified diagnostic as follows: 1. For abortions: samples consisting of lymph nodes, liver, lung, kidney, myocardium and placenta will be tested by histopathological tests. 2. From ruminants (cattle, sheep, goats) that aborted, samples will be taken 14 – 21 days after abortions, for testing by iELISA or CFT. A. For confirmation of bovine livestock: 1 – Samples for PCR will be taken for testing purposes as follows: i) From minimum six cattle (three multiparous and three primiparous), from the number of cattle that have aborted after 15 days and less than four months ago. It will be taken blood samples for serological testing by ELISA (using preferable antigen prepared from Coxiella isolates obtained from ruminants) ii) From the bovine with breeding affections (placental retention, metritis) expressed in the last four months, blood samples will be taken for serological testing by ELISA (preferably using antigen prepared from Coxiella isolates obtained from ruminants) for reaching a number of six tested animals. 2 - From the animals which do not have breeding problems blood samples will be taken and examined serologically by ELISA (preferably using antigen prepared from Coxiella isolates obtained from ruminants) for reaching a number of six tested animals. B. For confirmation in small ruminant livestock: 1. 2 to 6 samples taken from goats and sheep that have aborted in the last eight days. Samples will consist of vaginal swabs, placental swabs or aborted material for PCR examination. Two PCR tests will be performed on individual samples or composed samples when more than two animals are tested. 2. In case when only one sample is available for PCR examination or one of two samples analyzed by quantitative PCR, the following scheme will be applied: i) From goats and sheep that have aborted blood samples for serological examination by ELISA will be taken 15 days or no later than three weeks after abortion (preferably using antigen prepared from Coxiella isolates obtained from ruminants) for reaching a minimum number of ten animals/herd, especially the aborted ones. ii) From goats and sheep that gave birth prematurely, blood samples for serological examination by ELISA will be taken, starting with 15 days but no later than three weeks after birth (preferably using antigen prepared from Coxiella isolates obtained from ruminants), for reaching a minimum number of ten animals/herd tested, especially the aborted ones.

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

Q fever is a zoonotic disease caused by *Coxiella burnetii*, a stable bacteria that resists to heat, drying and many common disinfectants. This resistance enables the bacteria to survive for a long period in the environment. Cattle, sheep, and goats are the main reservoirs but a wide variety of other animals can be contaminated, including domestic pets. *Coxiella burnetii* does not usually cause clinical disease in these animals, although an increased abortion rate and fertility problems in cattle, sheep and goats are observed. The emergence of these common symptoms over a longer period of time leads finally to the diagnosis of Q fever. Organisms are excreted in milk, urine, and faeces by infected animals. Animals shed the organisms especially during parturition within the amniotic fluids and the placenta. Airborne transmission can occur in premises contaminated by placental material, birth fluids or excreta from infected animals. Airborne inhalation is an important transmission route of infection.

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

Livestock farmers, dairy workers, veterinarians, slaughterhouse and meat processing plant workers, and researchers at laboratories or facilities housing susceptible animals are especially concerned and have to be informed about this disease, the possible transmission of infection and preventive measures to be respected.

Recent actions taken to control the zoonoses

The following measures could be used in the prevention and control of Q fever: Public education and information on sources of infection. Advice to persons that present a high risk for infection, especially with preexisting cardiac valvular disease or individuals with vascular grafts and pregnant women. Access restrictions to barns and laboratories used in housing potentially infected animals. Quarantine of aborted animals. Appropriately disposal of placenta, birth products, fetal membranes, and aborted fetuses. Using of only pasteurized milk and milk products. Infected holdings and facilities should be located away from populated areas. Measures should be implemented to prevent airflow to other occupied areas.

3.7 TOXOPLASMA

3.7.1 Toxoplasma in animals

3.7.1.1 T. gondii in animal - Cats - animal sample - blood - Survey

Monitoring system

Frequency of the sampling

For cats and dogs a serological surveillance is done on the owner request (in special in case of pregnant women owner of cats and dogs). In 2016 was detected 1 positive case in cat.

3.7.1.2 T. gondii in animal - Sheep - animal sample - blood - Survey

Monitoring system

Type of specimen taken

In 2016 year was detected 13 positive cases in sheep

3.7.1.3 Toxoplasma in animal - Dogs - animal sample - blood - Survey

Monitoring system

Sampling strategy

The surveillance is made according with the Order of the President of the National Sanitary Veterinary and Food Safety Authority no.35/2016 with subsequent amendments. Surveillance by serological (ELISA, CFT, IFI) and other laboratory tests on samples taken from species susceptible, depending on the epidemiological situation or of the animal owner request.

3.8 VTEC

3.8.1 General evaluation of the national situation

3.8.1.1 Verotoxigenic E. coli (VTEC) - general evaluation

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

In 2012, under a national program for monitoring, were tested 446 samples, which from: 203 was carcase swabs, 121 bovine minced meat, 85 mixed meat- meat preparation - from bovine and sheep, 37 mixed meat- minced meat - from bovine and sheep. There were no positive samples for Escherichia coli STEC. In 2015 no samples analysed for monitoring Escherichia coli VTEC (it did not run a national program for monitoring). In 2016, were tested 1793 which from 74 samples were positive for Escherichia coli STEC (STEC strain isolated) and 287 of them had a "presumptive presence STEC" according to ISO / TS 13136:2012. From all the analyzed samples, 1479 were tested in the frame of the national program for monitoring STEC issued by N.S.V.F.S.A.; 155 samples in the haemolytic uraemic syndrome Romanian outbreak, 23 sprouts samples in national surveillance program and 136 were HACCP and own check samples.

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

Comparison of the Verotoxigenic E. coli (VTEC) found in animals, feeding stuffs, food and human helps to suggest possible sources of infection in the food chain.

Recent actions taken to control the zoonoses

Since 2016, according to the provisions of the Romanian National Surveillance Program approved by Order of the President of the National Sanitary Veterinary and Food Safety Authority no 35/2016 and the Regulation 2005/2073/EC, with subsequent amendments and completions, sprouts were included to surveillance for Shiga toxin producing E. coli (STEC) O157, O26, O111, O103, O145 and O104:H4. Subsequently to the O26 STEC haemolytic uraemic syndrome Romanian outbreak, the Romanian National Sanitary Veterinary and Food Safety Authority (N.S.V.F.S.A.) issued a national monitoring program (decision no. 6241/2016) for STEC detection from meat and meat products and milk and milk products.

Additional information

Analytical method used is: Escherichia coli O157 ISO/TS 13136:2012 - Microbiology of food and animal feed -Real-time polymerase chain reaction (PCR)-based method for the detection of food-borne pathogens - Horizontal method for the detection of Shiga toxin-producing Escherichia coli (STEC) and the determination of O157, O111, O26, O103, O104 and O145 serogroups (taking into account the most recent adaptation by the European Union reference laboratory for Escherichia coli, including Verotoxigenic E. coli (VTEC), for the detection of STEC O104:H4).

4 ANTIMICROBIAL RESISTANCE INFORMATION ON SPECIFIC ZONOTIC AND ZOONOTIC AGENTS

4.1 SALMONELLOSIS

4.1.1 Salmonella in foodstuffs

4.1.1.1 Antimicrobial resistance in Salmonella spp., unspecified Meat from broilers (Gallus gallus)

Description of sampling designs

In 2016, the sampling designs were according to the provisions of COMMISSION DECISION 2013/652/EU on the monitoring and reporting of antimicrobial resistance in zoonotic and commensal bacteria (Grant Decision SI2.728669/12.04.2016) and the Romanian National Sanitary Veterinary and Food Safety Authority President (N.S.V.F.S.A.) service note no 6234/2016. For detection and serotyping of Salmonella, neck skin of broilers carcasses were sampled (Gallus gallus - carcasses) from slaughterhouses, according to ISO 17604 and Regulation 2073/2005/EC.

Sampling strategy used in monitoring

Frequency of the sampling

According to the provisions of the Romanian National Surveillance Program published in Romanian Official Journal as order of the President of the National Sanitary Veterinary and Food Safety Authority no 35/2016, all food industry establishments are classified into 3 categories, based on the risk assessment provided by the official vets acting at regional/county Sanitary Veterinary and Food Safety Directorates level (i.e. category III - high risk, category II - medium risk, and category I - low risk). The samples for monitoring and testing of Salmonella are compulsory taken by the official vets acting at slaughterhouses and cutting plants on the basis of risk assessment of establishments, as follows: Samples on broiler carcasses surfaces for testing of Salmonella: once a month (monthly) at slaughterhouses in category III; once a quarter (quarterly) at slaughterhouses in category II; once a semester (twice/year) at slaughterhouses in category I.

Type of specimen taken

For detection and serotyping of Salmonella, neck skin of broilers were sampled (Gallus gallus - carcasses) from slaughterhouses, according to ISO 17604 and Regulation 2073/2005/EC.

Methods of sampling (description of sampling techniques)

According to the provisions of Regulation 2005/2073/EC, with subsequent amendments and completions, for the Salmonella analyses, a minimum of 15 carcasses were sampled at random during each sampling session and after chilling. A piece of approximately 10 g from neck skin was obtained from each carcass. On each occasion the neck skin samples from three carcasses were pooled before examination in order to form 5x25 g final samples.

Methods used for collecting data

According to the provisions of the Order of President of National Sanitary Veterinary and Food Safety Authority no.34/2006, transposing into Romanian legislation the Directive 2003/99/EC, all the strains isolated in foodstuffs derived from products of animal origin were compulsory tested for the antimicrobial resistance. In 2016, all the information about the collecting data on the monitoring and reporting of antimicrobial resistance in zoonotic and commensal bacteria, were provided in N.S.V.F.S.A. President Order 6234/2016. Isolates were collected from regional laboratories (Sanitary Veterinary and for Food Safety Laboratories) and tested for the antimicrobial resistance at the NRL-AR. The antimicrobial resistance data, for samples meat from broilers (Gallus gallus) - carcasses (neck skin) from slaughterhouses, is collected in Institute of Hygiene and Veterinary Public Health.

Laboratory methodology used for identification of the microbial isolates

Microbiological method: EN ISO 6579 - detection and serotyping (Kauffmann White Le Minor scheme)

Laboratory used for detection for resistance

Antimicrobials included in monitoring

Antimicrobial resistance was performed by broth microdilution method according to ISO 20776 and CLSI (Clinical and Laboratory Standards Institute). The antimicrobials (panel 1 and panel 2) included in monitoring were: Ampicillin, Azithromycin, Cefotaxime, Ceftazidime, Chloramfenicol, Ciprofloxacin, Colistin, Gentamicin, Meropenem, Nalidixic acid, Sulfamethoxazole, Tetracycline, Tigecycline, Trimethoprim, Cefepime, Cefoxitin, Cefotaxime with clavulanic acid, Ceftazidime with clavulanic acid, Ertapenem, Imipenem, Temocillin.

Cut-off values used in testing

The cut-off values used in testing are those listed in 2013/652/UE, and yearly updated and provided by EURL-AR and EFSA in the Manual for reporting on antimicrobial resistance (listed in Panel of antimicrobial substances to be included in AMR monitoring, interpretative thresholds for interpreting resistance and concentration ranges to be tested in Salmonella).

Additional information

According to the provisions of the Romanian National Surveillance Program published in Romanian Official Journal as order of the President of the National Sanitary Veterinary and Food Safety Authority no 35/2016.

4.1.2 Salmonella in animals

4.1.2.1 Antimicrobial resistance in Salmonella spp., unspecified Gallus gallus (fowl)

Description of sampling designs

According to Commission Implementing Decision No 652/2014 Salmonella spp. strains isolated from laying hens boot swabs samples and faeces which are tested for antimicrobial susceptibility, were obtained in the framework of the National Salmonella control Programme in laying hens, established in accordance with Article 5(1) of Regulation (EC) No 2160/2003.

Description of sampling designs

According to Commission Implementing Decision No 652/2014 Salmonella spp. strains isolated from broilers boot swabs samples which are tested for antimicrobial susceptibility, were obtained in the framework of the National Salmonella control Programme in broilers of Gallus gallus, established in accordance with Article 5(1) of Regulation (EC) No 2160/2003.

Sampling strategy used in monitoring

Procedures for the selection of isolates for antimicrobial testing

They were randomly selected and tested for antimicrobial resistance 36 isolates (27 isolated from official samples and 9 from official and industry sampling) from a total of 92 Salmonella strains (53 isolated from official samples and 39 from official and industry sampling). The selection was made taking in account one isolate per epidemiological unit (flock) and year, geographical representativeness and an even distribution of the date of sampling over the year.

Procedures for the selection of isolates for antimicrobial testing

They were randomly selected 170 isolates from a total of 213 Salmonella strains, taking in account one isolate per epidemiological unit (flock) and year, geographical representativeness and an even distribution of the date of sampling over the year. One strain was resistant to 3rd generation cephalosporinases.

Methods used for collecting data

Laboratory methodology used for identification of the microbial isolates

The isolation *Salmonella* spp. was performed according to ISO 6579:2002/A1:2007 and the serotyping of isolated strains according to ISO/TR 6579-3:2014.

Laboratory used for detection for resistance

Antimicrobials included in monitoring

Micro-dilution method performed according to the method described by the EUCAST and CLSI, accepted as ISO 20776-1:2006. Antimicrobials included in monitoring are: Ampicillin, Azithromycin, Cefotaxime, Ceftazidime, Chloramphenicol, Ciprofloxacin, Colistin, Gentamicin, Meropenem, Nalidixic acid, Sulfamethoxazole, Tetracycline, Tigecycline, Trimethoprim (first panel) and Cefepime, Ceftazidime, Ceftazidime + clavulanic acid, Cefotaxime, Cefotaxime + clavulanic acid, Ertapenem, Imipenem, Meropenem, Temocillin (second panel), according to the Decision 2013/652/EU.

Cut-off values used in testing

Cut-off values used in testing are in conformity with Decision 2013/652/EU (tabel 1 and tabel 4).

4.1.2.2 Antimicrobial resistance in *Salmonella* spp., unspecified Turkeys

Description of sampling designs

According to Commission Implementing Decision No 652/2014 *Salmonella* spp. strains isolated from fattening turkeys faeces samples which are tested for antimicrobial susceptibility, were obtained in the framework of the National *Salmonella* control Programme in fattening turkeys, established in accordance with Article 5(1) of Regulation (EC) No 2160/2003.

Sampling strategy used in monitoring

Procedures for the selection of isolates for antimicrobial testing

It was isolated and tested one strain.

Methods used for collecting data

In accordance with SN of NSVFSA no 29317/06.05.2016, respectively Annex XI - Report of the results of AMR monitoring. The document contains the information requested in Part B of Decision No 652/2014. The data were collected by NRL-AR and transmitted to NSVFSA.

Laboratory methodology used for identification of the microbial isolates

The isolation *Salmonella* spp. was performed according to ISO 6579:2002/A1:2007 and the serotyping of isolated strains according to ISO/TR 6579-3:2014.

Laboratory used for detection for resistance

Antimicrobials included in monitoring

Micro-dilution method performed according to the method described by the EUCAST and CLSI, accepted as ISO 20776-1:2006. Antimicrobials included in monitoring are: Ampicillin, Azithromycin, Cefotaxime, Ceftazidime, Chloramphenicol, Ciprofloxacin, Colistin, Gentamicin, Meropenem, Nalidixic acid, Sulfamethoxazole, Tetracycline, Tigecycline, Trimethoprim (first panel), according to the Decision 2013/652/EU.

Cut-off values used in testing

Cut-off values used in testing are in conformity with Decision 2013/652/EU (tabel 1).

4.2 CAMPYLOBACTERIOSIS

4.2.1 Campylobacter in animals

4.2.1.1 Antimicrobial resistance in *C. jejuni* Gallus gallus (fowl)

Description of sampling designs

According to Commission Implementing Decision No Campylobacter jejuni strains isolated from broilers caecal samples which are tested for antimicrobial susceptibility were obtained from monitoring programmes, based on randomised sampling design. The Campylobacter jejuni isolates are originate from randomly selected flocks and randomly selected within the slaughterhouses.

Stratification procedures per animal populations and food categories

They were sampled and tested 840 caecal samples from slaughtered broilers originate from randomly selected flocks and randomly selected slaughterhouses, respectively 26 slaughterhouses from 19 different counties, situated in different country regions.

Randomisation procedures per animal populations and food categories

The random sampling plan was stratified per slaughterhouse by allocating the number of samples collected per slaughterhouse proportionally to the annual throughput of the slaughterhouse. Sampling was performed on a random selection regarding sampling days, during each month; cecum samples were chosen at random, regardless of the origin of the slaughtered animals (farms/flock from Romania).

Sampling strategy used in monitoring

Frequency of the sampling

The collected samples at slaughter were evenly distributed over each month of the year to enable the different seasons to be covered, respectively from 6th of June to 16th of December 2016. They were sampled between 1 and 2 slaughter batches per week, respectively 30 slaughter batches per year from different slaughterhouse. Only one representative sample of caecal content (10 caeca) per flock, derived from a different number of carcasses were gathered to account for clustering.

Type of specimen taken

They were taken 840 caecal samples from slaughtered broilers.

Methods of sampling (description of sampling techniques)

Within slaughterhouses, after the mass gastrointestinal examination, the official vet will perform caeca sampling on special designated location, that to avoid carcasses contamination with the intestinal contents. To avoid cross contamination, the cecum has to be sampled with caution by careful manual traction at the junction with the intestine; - for a slaughtered animals lot, it shall be sampled 10 caeca, from 10 birds, which have to be randomly chosen on cutting line (avoiding the first part of the batch to be slaughtered, collecting samples from non-consecutive birds). The traceability has to be assured for each batch sample; - caeca must be intact and full; - caeca sample will be collected in a single sterile bag/pack for a transport. It is labeled with a unique number which is identical with the analysis request number, and sealed - samples should not be exposed to extreme temperatures and as soon as possible have to be transported to the laboratory for testing them.

Procedures for the selection of isolates for antimicrobial testing

There were isolated 313 *Campylobacter jejuni* strains which for antimicrobial resistance were tested 287 strains.

Methods used for collecting data

In accordance with SN of NSVFSA no 29317/06.05.2016, respectively Annex XI - Report of the results of AMR monitoring. The document contains the information requested in Part B of Decision No 652/2014. The data were collected by NRL-AR and transmitted to NSVFSA.

Laboratory methodology used for identification of the microbial isolates

The isolation of *Campylobacter jejuni* was performed according to SR EN ISO 10272-1:2006 and OIE Manual.

Laboratory used for detection for resistance

Antimicrobials included in monitoring

Micro-dilution method performed according to the method described by the EUCAST and CLSI, accepted as ISO 20776-1:2006. Antimicrobials included in monitoring are: Ciprofloxacin, Erythromycin, Gentamicin, Nalidixic acid, Streptomycin and Tetracycline, according to the Decision 2013/652/EU.

Cut-off values used in testing

Cut-off values used in testing are in conformity with Decision 2013/652/EU (tabel 2).

4.2.1.2 Antimicrobial resistance in *C. jejuni* Turkeys

Description of sampling designs

According to Commission Implementing Decision No 652/2014 *Escherichia coli* strains isolated from fattening turkeys caecal samples which are tested for antimicrobial susceptibility were obtained from monitoring programmes, based on randomised sampling design. The commensal *E. coli* and ESBL/AmpC/carbapenemase producing *E. coli* isolates are originate from randomly selected flock and randomly selected within the slaughterhouses.

Stratification procedures per animal populations and food categories

They were sampled and tested 30 caecal samples from slaughtered fattening turkeys originate from randomly selected flocks.

Randomisation procedures per animal populations and food categories

The random sampling plan was stratified per slaughterhouse by allocating the number of samples collected per slaughterhouse proportionally to the annual throughput of the slaughterhouse. Sampling was performed on a random selection regarding sampling days, during each month; cecum samples were chosen at random, regardless of the origin of the slaughtered animals (farms/flock in Romania).

Sampling strategy used in monitoring

Frequency of the sampling

The collected samples at slaughter were evenly distributed over each month of the year to enable the different seasons to be covered, respectively from 6th of June to 16th of December 2016. They were sampled one slaughter batches per week, respectively 30 slaughter batches per year. Only one representative sample of caecal content (10 caeca) per flock, derived from a different number of carcasses were gathered to account for clustering.

Type of specimen taken

They were taken 30 caecal samples from slaughtered fattening turkeys.

Methods of sampling (description of sampling techniques)

Within slaughterhouses, after the mass gastrointestinal examination, the official vet will perform caeca sampling on special designated location, that to avoid carcasses contamination with the intestinal contents. To avoid cross contamination, the cecum has to be sampled with caution by careful manual traction at the junction with the intestine; - for a slaughtered animals lot, it shall be sampled 10 caeca, from 10 birds, which have to be randomly chosen on cutting line (avoiding the first part of the batch to be slaughtered, collecting samples from non-consecutive birds). The traceability has to be assured for each batch sample; - caeca must be intact and full; - caeca sample will be collected in a single sterile bag/pack for a transport. It is labeled with a unique number which is identical with the analysis request number, and sealed - samples should not be exposed to extreme temperatures and as soon as possible have to be transported to the laboratory for testing them.

Procedures for the selection of isolates for antimicrobial testing

There were isolated and tested for antimicrobial resistance 16 *Campylobacter jejuni*.

Methods used for collecting data

In accordance with SN of NSVFSA no 29317/06.05.2016, respectively Annex XI - Report of the results of AMR monitoring. The document contains the information requested in Part B of Decision No 652/2014. The data were collected by NRL-AR and transmitted to NSVFSA.

Laboratory methodology used for identification of the microbial isolates

The isolation of *Campylobacter jejuni* was performed according to SR EN ISO 10272-1:2006 and OIE Manual.

Laboratory used for detection for resistance

Antimicrobials included in monitoring

Micro-dilution method performed according to the method described by the EUCAST and CLSI, accepted as ISO 20776-1:2006. Antimicrobials included in monitoring are: Ciprofloxacin, Erythromycin, Gentamicin, Nalidixic acid, Streptomycin and Tetracycline, according to the Decision 2013/652/EU.

Cut-off values used in testing

Cut-off values used in testing are in conformity with Decision 2013/652/EU (tabel 2).

4.3 ESCHERICHIA COLI, NON-PATHOGENIC

4.3.1 Escherichia coli, non-pathogenic in foodstuffs

4.3.1.1 Antimicrobial resistance in E.coli, non-pathogenic, unspecified Meat from broilers (Gallus gallus)

Description of sampling designs

In 2016, the sampling designs were according to the provisions of COMMISSION DECISION 2013/652/EU on the monitoring and reporting of antimicrobial resistance in zoonotic and commensal bacteria (Grant Decision SI2.728669/12.04.2016) and the Romanian National Sanitary Veterinary and Food Safety Authority President (N.S.V.F.S.A.) service note no 6234/2016. For isolation of ESBL-, AmpC- and carbapenemase, fresh meat from boilers were taken from retail (Gallus gallus - fresh).

Stratification procedures per animal populations and food categories

In 2016, for detection (isolation and identification) E. coli, the samples were collected from 21 counties, according to allocation under the Sampling Plan, respectively from 21 butcher's, 21 restaurants, and 21 supermarkets. Samples were taken from regional county (County Sanitary Veterinary and Food Safety Directorate C.S.V.F.S.D.) and analysed in Institute for Hygiene and Veterinary Public Health (I.H.V.P.H.) The isolates were serotyped in the NRL -E.coli and the antimicrobial resistance testing was performed in the NRL-AR (Institute for Hygiene and Veterinary Public Health).

Randomisation procedures per animal populations and food categories

Samples were collected through a random selection according to the provisions of Romanian N.S.V.F.S.A. President of the N.S.V.F.S.A. service note no 6234/2016 (according to allocation under the Sampling Plan).

Sampling strategy used in monitoring

Frequency of the sampling

In 2016 for isolation E. coli, 1 sample per month was taken from 21 counties (according to allocation under the Sampling Plan), respectively from 21 butcher's, 21 restaurants, and 21 supermarkets.

Type of specimen taken

For detection and identification of ESBL-, AmpC- and carbapenemase producing E. coli, fresh meat from boilers were taken from retail, according the provisions of DECISION 2013/652/EU on the monitoring and reporting of antimicrobial resistance in zoonotic and commensal bacteria (Decision SI2.728669/12.04.2016).

Methods of sampling (description of sampling techniques)

According to the provisions of N.S.V.F.S.A. President service note no 6234/2016 (Grant Decision SI2.728669/12.04.2016), fresh meat from boilers were sampled from retail and the isolates were tested for the antimicrobial resistance. Each sample had a unic number recorded in a standard form sampling (according to allocation under the Sampling Plan).

Methods used for collecting data

According to the provisions of the Order of President of National Sanitary Veterinary and Food Safety Authority no.34/2006, transposing into Romanian legislation the Directive 2003/99/EC, all the strains isolated in foodstuffs derived from products of animal origin were compulsory tested for the antimicrobial resistance. In 2016, all the information about the collecting data on the monitoring and reporting of antimicrobial resistance in zoonotic and commensal bacteria, were provided in N.S.V.F.S.A. President Order 6234/2016. All the isolates were tested for the antimicrobial resistance at the NRL-AR . The antimicrobial resistance data (isolation and identification), for fresh meat from boilers taken from retail, is collected in Institute of Hygiene and Veterinary Public Health.

Laboratory methodology used for identification of the microbial isolates

Laboratory protocol for isolation and identification of ESBL-, AmpC- and carbapenemase producing E. coli from fresh meat , provided by DTU Food (EURL-AR).

Laboratory used for detection for resistance

Antimicrobials included in monitoring

Antimicrobial resistance was performed by broth microdilution method according to ISO 20776 and CLSI (Clinical and Laboratory Standards Institute). The antimicrobials (panel 1 and panel 2) included in monitoring were: Ampicillin, Azithromycin, Cefotaxime, Ceftazidime, Chloramfenicol, Ciprofloxacin, Colistin, Gentamicin, Meropenem, Nalidixic acid, Sulfamethoxazole, Tetracycline, Tigecycline, Trimethoprim, Cefepime, Cefoxitin, Cefotaxime with clavulanic acid, Ceftazidime with clavulanic acid, Ertapenem, Imipenem, Temocillin.

Cut-off values used in testing

The cut-off values used in testing are those listed in 2013/652/UE, and yearly updated and provided by EURL-AR and EFSA in the Manual for reporting on antimicrobial resistance (listed in Panel of antimicrobial substances to be included in AMR monitoring, interpretative thresholds for interpreting resistance and concentration ranges to be tested in E.coli).

Additional information

According to the provisions of the Romanian National Surveillance Program published in Romanian Official Journal as order of the President of the National Sanitary Veterinary and Food Safety Authority no 35/2016.

4.3.2 Escherichia coli, non-pathogenic in animals

4.3.2.1 Antimicrobial resistance in E.coli, non-pathogenic, unspecified Gallus gallus (fowl)

Description of sampling designs

According to Commission Implementing Decision No 652/2014 Escherichia coli strains isolated from broilers caecal samples which are tested for antimicrobial susceptibility were obtained from monitoring programmes, based on randomised sampling design. The commensal E. coli and ESBL/AmpC/carbapenemase producing E. coli isolates are originate from randomly selected flocks and randomly selected within the slaughterhouses.

Stratification procedures per animal populations and food categories

They were sampled and tested 840 caecal samples from slaughtered broilers originate from randomly selected flocks and randomly selected slaughterhouses, respectively 26 slaughterhouses from 19 different counties, situated in different country regions.

Randomisation procedures per animal populations and food categories

The random sampling plan was stratified per slaughterhouse by allocating the number of samples collected per slaughterhouse proportionally to the annual throughput of the slaughterhouse. Sampling was performed on a random selection regarding sampling days, during each month; cecum samples were chosen at random, regardless of the origin of the slaughtered animals (farms/flock from Romania).

Sampling strategy used in monitoring

Frequency of the sampling

The collected samples at slaughter were evenly distributed over each month of the year to enable the different seasons to be covered, respectively from 6th of June to 16th of December 2016. They were sampled between 1 and 2 slaughter batches per week, respectively 30 slaughter batches per year from different slaughterhouse. Only one representative sample of caecal content (10 caeca) per flock, derived from a different number of carcasses were gathered to account for clustering.

Type of specimen taken

They were taken 840 caecal samples from slaughtered broilers.

Methods of sampling (description of sampling techniques)

Within slaughterhouses, after the mass gastrointestinal examination, the official vet will perform caeca sampling on special designated location, that to avoid carcasses contamination with the intestinal contents. To avoid cross contamination, the cecum has to be sampled with caution by careful manual traction at the junction with the intestine; - for a slaughtered animals lot, it shall be sampled 10 caeca, from 10 birds, which have to be randomly chosen on cutting line (avoiding the first part of the batch to be slaughtered, collecting samples from non-consecutive birds). The traceability has to be assured for each batch sample; - caeca must be intact and full; - caeca sample will be collected in a single sterile bag/pack for a transport. It is labeled with a unique number which is identical with the analysis request number, and sealed - samples should not be exposed to extreme temperatures and as soon as possible have to be transported to the laboratory for testing them.

Procedures for the selection of isolates for antimicrobial testing

There were isolated 840 commensal *E. coli* strains, 553 presumptive ESBL/AmpC producing *E. coli* strains and 3 presumptive carbapenemase producing *E. coli* strains. 29 commensal *E. coli* strains were resistant to 3rd generation cephalosporinases. All isolates are tested for antimicrobial resistance.

Methods used for collecting data

In accordance with SN of NSVFSA no 29317/06.05.2016, respectively Annex XI - Report of the results of AMR monitoring. The document contains the information requested in Part B of Decision No 652/2014. The data were collected by NRL-AR and transmitted to NSVFSA.

Laboratory methodology used for identification of the microbial isolates

The isolation of indicator commensal *Escherichia coli* is an 'in house' method and for the specific monitoring of ESBL-/AmpC-/carbapenemase-producers is the protocol developed by the EURL-AR.

Laboratory used for detection for resistance

Antimicrobials included in monitoring

Micro-dilution method performed according to the method described by the EUCAST and CLSI, accepted as ISO 20776-1:2006. Antimicrobials included in monitoring are: Ampicillin, Azithromycin, Cefotaxime, Ceftazidime, Chloramphenicol, Ciprofloxacin, Colistin, Gentamicin, Meropenem, Nalidixic acid, Sulfamethoxazole, Tetracycline, Tigecycline, Trimethoprim (first panel) and Cefepime, Ceftazidime, Ceftazidime + clavulanic acid, Cefotaxime, Cefotaxime + clavulanic acid, Ertapenem, Imipenem, Meropenem, Temocillin (second panel), according to the Decision 2013/652/EU.

Cut-off values used in testing

Cut-off values used in testing are in conformity with Decision 2013/652/EU (tabel 1 and tabel 4).

4.3.2.2 Antimicrobial resistance in *E. coli*, non-pathogenic, unspecified Turkeys

Description of sampling designs

According to Commission Implementing Decision No 652/2014 *Escherichia coli* strains isolated from fattening turkeys caecal samples which are tested for antimicrobial susceptibility were obtained from monitoring programmes, based on randomised sampling design. The commensal *E. coli* and ESBL/AmpC/carbapenemase producing *E. coli* isolates are originate from randomly selected flock and randomly selected within the slaughterhouses.

Stratification procedures per animal populations and food categories

They were sampled and tested 30 caecal samples from slaughtered fattening turkeys originate from randomly selected flocks.

Randomisation procedures per animal populations and food categories

The random sampling plan was stratified per slaughterhouse by allocating the number of samples collected per slaughterhouse proportionally to the annual throughput of the slaughterhouse. Sampling was performed on a random selection regarding sampling days, during each month; cecum samples were chosen at random, regardless of the origin of the slaughtered animals (farms/flock in Romania).

Sampling strategy used in monitoring

Frequency of the sampling

The collected samples at slaughter were evenly distributed over each month of the year to enable the different seasons to be covered, respectively from 6th of June to 16th of December 2016. They were sampled one slaughter batches per week, respectively 30 slaughter batches per year. Only one representative sample of caecal content (10 caeca) per flock, derived from a different number of carcasses were gathered to account for clustering.

Type of specimen taken

They were taken 30 caecal samples from slaughtered fattening turkeys.

Methods of sampling (description of sampling techniques)

Within slaughterhouses, after the mass gastrointestinal examination, the official vet will perform caeca sampling on special designated location, that to avoid carcasses contamination with the intestinal contents. To avoid cross contamination, the cecum has to be sampled with caution by careful manual traction at the junction with the intestine; - for a slaughtered animals lot, it shall be sampled 10 caeca, from 10 birds, which have to be randomly chosen on cutting line (avoiding the first part of the batch to be slaughtered, collecting samples from non-consecutive birds). The traceability has to be assured for each batch sample; - caeca must be intact and full; - caeca sample will be collected in a single sterile bag/pack for a transport. It is labeled with a unique number which is identical with the analysis request number, and sealed - samples should not be exposed to extreme temperatures and as soon as possible have to be transported to the laboratory for testing them.

Procedures for the selection of isolates for antimicrobial testing

There were isolated 30 commensal E. coli strains and 17 presumptive ESBL/AmpC producing E. coli strains. All isolates are tested for antimicrobial resistance.

Methods used for collecting data

In accordance with SN of NSVFSA no 29317/06.05.2016, respectively Annex XI - Report of the results of AMR monitoring. The document contains the information requested in Part B of Decision No 652/2014. The data were collected by NRL-AR and transmitted to NSVFSA.

Laboratory methodology used for identification of the microbial isolates

The isolation of indicator commensal Escherichia coli is an 'in house' method and for the specific monitoring of ESBL-/AmpC-/carbapenemase-producers is the protocol developed by the EURL-AR.

Laboratory used for detection for resistance

Antimicrobials included in monitoring

Micro-dilution method performed according to the method described by the EUCAST and CLSI, accepted as ISO 20776-1:2006. Antimicrobials included in monitoring are: Ampicillin, Azithromycin, Cefotaxime, Ceftazidime, Chloramphenicol, Ciprofloxacin, Colistin, Gentamicin, Meropenem, Nalidixic acid, Sulfamethoxazole, Tetracycline, Tigecycline, Trimethoprim (first panel) and Cefepime, Ceftazidime, Ceftazidime + clavulanic acid, Cefotaxime, Cefotaxime + clavulanic acid, Ertapenem, Imipenem, Meropenem, Temocillin (second panel), according to the Decision 2013/652/EU.

Cut-off values used in testing

Cut-off values used in testing are in conformity with Decision 2013/652/EU (tabel 1 and tabel 4).

5 INFORMATION ON SPECIFIC MICROBIOLOGICAL AGENTS

5.1 CRONOBACTER

5.1.1 Cronobacter in foodstuffs

5.1.1.1 Cronobacter in food - All foodstuffs - food sample - Surveillance

Monitoring system

Sampling strategy

The sampling designs were according to the provisions of the Romanian National Surveillance Programme published in Romanian Official Journal as Order of the President of the National Sanitary Veterinary and Food Safety Authority, yearly updated which is according with the provisions of Regulation 2005/2073/EC, with subsequent amendments and completions.

Type of specimen taken

Dried dietary foods for special medical purposes intended for infants below 6 months from retail placed on the market.

Definition of positive finding

Detection of the bacteria in any of the 30 sample units.

Diagnostic/analytical methods used

SR ISO TS 22964/2007, horizontal method for the detection of Cronobacter.

Control program/mechanisms

The control program/strategies in place

The Romanian Control Programme is a national programme, published in Romanian Official Journal as Order of the President of the National Sanitary Veterinary and Food Safety Authority, yearly updated which is according with the provisions of Regulation 2005/2073/EC (with subsequent amendments) in order to detect cronobacter.

Notification system in place

Rapid Alert System for Food and Feed.

Results of the investigation

In 2016, there were analyzed 11 samples and and neither of them were found positive.

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

In 2011, 3 samples of infant formula were analyzed for cronobacter and no found positive samples . In the years 2012-2015 no samples were analysed for Cronobacter. In 2016, there were analyzed 11 samples and and neither of them were found positive.

5.2 HISTAMINE

5.2.1 Histamine in foodstuffs

5.2.1.1 Histamine in food - All foodstuffs - food sample - Surveillance

Monitoring system

Sampling strategy

The sampling designs were according to the provisions of the Romanian National Surveillance Programme published in Romanian Official Journal as Order of the President of the National Sanitary Veterinary and Food Safety Authority, yearly updated which is according with the provisions of Regulation 2005/2073/EC, with subsequent amendments and completions.

Type of specimen taken

The samples were taken from the following fish species : Scombridae, Clupeidae, Engraulidae, Coryfenidae, Pomatomidae, Scombresosidae.

Definition of positive finding

For fishery products manufactured/prepared from fish species associated with a high amount of histidine are sampled 9 units from which 2 units may have the values between 100 mg/kg - 200 mg/kg. For fishery products which have undergone enzyme maturation treatment in brine, manufactured/prepared from fish species associated with a high amount of histidine are sampled 9 units from which 2 units may have the values between 200 mg/kg - 400 mg/kg.

Diagnostic/analytical methods used

HPLC AOAC JURNAL, vol.81, no. 5/1998

Control program/mechanisms

The control program/strategies in place

The Romanian Control Programme is a national programme, published in Romanian Official Journal as Order of the President of the National Sanitary Veterinary and Food Safety Authority, yearly updated which is according with the provisions of Regulation 2005/2073/EC (with subsequent amendments) in order to detect histamine. Also in case of consumer complaints, suspicions or food borne outbreaks.

Notification system in place

Rapid Alert System for Food and Feed.

Results of the investigation

In 2016, there were analyzed 102 samples from fish species and all samples had values less than 100 mg/kg.

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

In 2012, there were analyzed 155 samples from fish species and all samples had values less than 100 mg/kg (no positive samples were detected). In 2013, there were analyzed 170 samples from fish species and all samples had values less than 100 mg/kg (no positive samples were detected). In 2014, there were analyzed 124 samples from fish species and no positive samples were detected. In 2015, there were analyzed 116 samples from fish species and no positive samples were detected. In 2016, there were analyzed 102 samples from fish species and no positive samples were detected. In the period 2015-2016 it can be observed declining of samples analyzed in Romania compared with 2014.

5.3 STAPHYLOCOCCAL ENTEROTOXINS

5.3.1 Staphylococcal enterotoxins in foodstuffs

5.3.1.1 Staphylococcal enterotoxins in food - All foodstuffs - food sample - Surveillance

Monitoring system

Sampling strategy

The sampling designs were according to the provisions of the Romanian National Surveillance Programme published in Romanian Official Journal as Order of the President of the National Sanitary Veterinary and Food Safety Authority, yearly updated which is according with the provisions of Regulation 2005/2073/EC, with subsequent amendments and completions.

Diagnostic/analytical methods used

The screening European method from EURL-CPS and detection of staphylococcal enterotoxin encoding genes performed by Multiplex PCR.

Control program/mechanisms

The control program/strategies in place

The Romanian National Surveillance Programme published in Romanian Official Journal as Order of the President of the National Sanitary Veterinary and Food Safety Authority, yearly updated which is according with the provisions of Regulation 2005/2073/EC (with subsequent amendments) in order to detect Staphylococcal enterotoxins. Also in case of consumer complaints, suspicions or food borne outbreaks.

Notification system in place

Rapid Alert System for Food and Feed.

Results of the investigation

In 2016 were analyzed 389 samples and 1 sample of them were found positive.

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

In 2011 were analyzed 51 samples, in 2012 were analyzed 186 samples; in both years, neither of these samples were found positive. In 2013 were analyzed 411 samples from which 1 was positive. In 2014 were analyzed 215 samples, from which 2 were positive (Staphylococcal enterotoxins D). In 2015 were analyzed 79 samples and neither of them were found positive. In 2016 were analyzed 389 samples and 1 sample of them were found positive and it can be observed an increase of samples analyzed in Romania compared with 2015.

6 FOODBORNE OUTBREAKS

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.

6.1 Outbreaks

6.1.1 Foodborne outbreaks

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

According with the provisions Romanian National Programme for Surveillance of Zoonoses on 2016, Rapid Alert System for Food and Feed, National Sanitary Veterinary and Food Safety Authority Order no. 34/2006, which transposed Directive 2003/99/EC. The municipal public health authorities are responsible for detecting, preventing diseases related to food and water and for notifying to the other authorities involved. Ill persons and the overall epidemiological investigation are the responsibilities of the regional authorities (public health and veterinary public health authorities).

Description of the types of outbreaks covered by the reporting:

During 2016 there were 19 outbreaks, 6 episodes were weak-evidence and 13 episodes were with strong evidence, 312 people ill and 220 people hospitalized.

National evaluation of the reported outbreaks in the country:

Trends in numbers of outbreaks and numbers of human cases involved

In 2014 it recorded a total of 27 food borne outbreaks were reported, 6 episodes were weak-evidence and 21 episodes were with strong evidence, 379 people ill and 199 people hospitalized. In 2015 it recorded a total of 21 outbreaks, 18 episodes were with strong evidence and 3 episodes were weak-evidence, 397 people ill and 270 people hospitalized. In 2016 it recorded a total of 19 outbreaks, 13 episodes were with strong evidence and 6 episodes were weak-evidence, 312 people ill and 220 people hospitalized. The causative agent was confirmed in laboratory and also based on epidemiological investigation.

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

In 2016, Salmonella was the most frequently identified agent in food borne disease outbreaks (6 episodes with 175 human cases and 128 people hospitalised); followed by Staphylococcus as the agent identified (5 episodes with 55 human cases and 30 people hospitalised) and Trichinella (2 episodes with 4 human cases and 7 people hospitalised). Other 2 episodes had as agents Staphylococcal enterotoxins (14 human cases and 14 people hospitalised) and Escherichia coli, non-pathogenic (25 human cases and 25 people hospitalised). Also, 4 episodes were with unknown agent (39 human cases and 19 people hospitalised). The causative agent, in the incriminated foodstuff, was confirmed in laboratory and also based on epidemiological investigation or epidemiological suspected.

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

Most of the outbreaks, were reported to be linked to the public consumption, 15 general FBO type, followed by private type, 4 household FBO type. The main types of foods involved in food borne disease outbreaks reported were: mixed food (prepared dishes), cheese; meat and products thereof and other food. The most important factors contributing to food borne disease outbreaks reported were unsatisfactory hygiene conditions and carriers, cross-contamination and infected food handler.

Control measures or other actions taken to improve the situation

The control measures are stipulated in Romanian Surveillance Programme which is a national programme, published in Romanian Official Journal as Order of the President of the National Sanitary Veterinary and Food Safety Authority.

ANIMAL POPULATION TABLES

Table Susceptible animal population

Animal species	Category of animals	Population			
		holding	animal	slaughter animal (heads)	herd/flock
Cattle (bovine animals)	Cattle (bovine animals)	563,607	2,155,687	272,412	
Gallus gallus (fowl)	Gallus gallus (fowl) - breeding flocks, unspecified	60	7,824,772		591
	Gallus gallus (fowl) - broilers - before slaughter	307	27,847,777	233,558,988	11,945
	Gallus gallus (fowl) - laying hens	23	8,023,036		881
Goats	Goats	89,982	1,909,347	39,750	
	Goats - animals over 1 year		1,590,894		
	Goats - animals under 1 year		2,538		
Pigs	Pigs	611,787	2,272,212	4,536,846	
Sheep	Sheep	160,237	11,907,765	547,156	
	Sheep - animals over 1 year		12,478,578		
	Sheep - animals under 1 year (lambs)		29,187		
Solipeds, domestic	Solipeds, domestic	358,995	432,997	20,727	
Turkeys	Turkeys	16	510,884	1,342,094	251

DISEASE STATUS TABLES

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

Region	Number of animals serologically tested under investigations of suspect cases	Number of suspended herds under investigations of suspect cases	Number of seropositive animals under investigations of suspect cases	Number of animals positive to BST under investigations of suspect cases	Number of animals positive in microbiological testing under investigations of suspect cases	Number of herds with status officially free	Number of infected herds	Total number of animals	Number of herds tested under surveillance	Number of animals tested under surveillance	Total number of herds	Number of infected herds tested under surveillance	Number of herds tested under surveillance by bulk milk	Number of animals or pools tested under surveillance by bulk milk	Number of infected herds tested under surveillance by bulk milk	Number of notified abortions whatever cause	Number of isolations of Brucella infections	Number of abortions due to Brucella abortus	Number of animals tested by microbiology under investigations of suspect cases
ROMANIA	63	9	9	0	0	563,607	0	2,155,687	563,218	1,300,856	563,607	0	389	63,010	0	49	0	0	9
Bihor	33	5	5	0	0	17,936	0	80,157	17,936	49,888	17,936	0	0	0	0	0	0	0	5
Bistrița-Năsăud	0	0	0	0	0	17,640	0	79,154	17,605	52,376	17,640	0	35	2,244	0	3	0	0	0
Cluj	0	0	0	0	0	12,041	0	50,279	12,003	38,863	12,041	0	38	4,770	0	1	0	0	0
Maramureș	0	0	0	0	0	30,626	0	83,051	30,621	56,160	30,626	0	5	2,320	0	1	0	0	0
Satu Mare	0	0	0	0	0	10,032	0	43,050	10,032	27,305	10,032	0	0	0	0	3	0	0	0
Sălaj	1	1	1	0	0	8,229	0	32,239	8,229	20,353	8,229	0	0	0	0	0	0	0	1
Alba	0	0	0	0	0	12,087	0	69,967	12,036	35,249	12,087	0	51	5,177	0	2	0	0	0
Brașov	0	0	0	0	0	9,325	0	66,968	9,325	46,926	9,325	0	0	0	0	1	0	0	0
Covasna	0	0	0	0	0	6,698	0	47,887	6,698	28,979	6,698	0	0	0	0	0	0	0	0
Harghita	0	0	0	0	0	19,168	0	88,356	19,168	63,582	19,168	0	0	0	0	0	0	0	0
Mureș	0	0	0	0	0	11,131	0	78,291	11,078	44,395	11,131	0	53	7,679	0	1	0	0	0
Sibiu	23	2	2	0	0	5,842	0	50,141	5,820	25,460	5,842	0	22	1,236	0	1	0	0	2
Bacău	0	0	0	0	0	21,234	0	62,071	21,228	34,413	21,234	0	6	709	0	0	0	0	0
Botoșani	0	0	0	0	0	28,976	0	109,236	28,976	61,510	28,976	0	0	0	0	0	0	0	0
Iași	0	0	0	0	0	27,730	0	86,500	27,730	39,448	27,730	0	0	0	0	0	0	0	0
Neamț	0	0	0	0	0	25,885	0	73,651	25,869	42,898	25,885	0	16	1,945	0	0	0	0	0
Suceava	0	0	0	0	0	41,321	0	130,781	41,321	83,015	41,321	0	0	0	0	28	0	0	0
Vaslui	0	0	0	0	0	20,695	0	59,949	20,695	32,847	20,695	0	0	0	0	0	0	0	0
Brăila	0	0	0	0	0	12,110	0	44,358	12,110	25,848	12,110	0	0	0	0	1	0	0	0
Buzău	0	0	0	0	0	17,366	0	58,871	17,356	32,638	17,366	0	10	1,922	0	3	0	0	0
Constanța	0	0	0	0	0	5,108	0	38,392	5,100	21,274	5,108	0	8	751	0	0	0	0	0
Galați	0	0	0	0	0	10,636	0	35,129	10,628	16,283	10,636	0	8	649	0	0	0	0	0
Tulcea	0	0	0	0	0	3,264	0	40,250	3,264	18,730	3,264	0	0	0	0	0	0	0	0
Vrancea	0	0	0	0	0	13,775	0	46,510	13,772	27,725	13,775	0	3	677	0	0	0	0	0
Argeș	0	0	0	0	0	23,046	0	52,467	23,044	41,010	23,046	0	2	1,825	0	0	0	0	0
Călărași	0	0	0	0	0	3,680	0	20,344	3,680	15,339	3,680	0	0	0	0	2	0	0	0
Dâmbovița	6	1	1	0	0	13,013	0	31,381	13,007	22,476	13,013	0	6	570	0	0	0	0	1
Giurgiu	0	0	0	0	0	5,858	0	16,789	5,851	7,859	5,858	0	7	4,647	0	0	0	0	0
Ialomița	0	0	0	0	0	7,051	0	27,351	7,041	15,830	7,051	0	10	2,946	0	1	0	0	0
Prahova	0	0	0	0	0	12,604	0	44,418	12,601	23,856	12,604	0	3	3,737	0	0	0	0	0
Teleorman	0	0	0	0	0	10,431	0	27,790	10,424	22,220	10,431	0	7	1,422	0	0	0	0	0
București	0	0	0	0	0	33	0	357	33	130	33	0	0	0	0	0	0	0	0
Ilfov	0	0	0	0	0	1,246	0	6,791	1,235	2,572	1,246	0	11	1,447	0	0	0	0	0

Region	Number of animals serologically tested under investigations of suspect cases	Number of suspended herds under investigations of suspect cases	Number of seropositive animals under investigations of suspect cases	Number of animals positive to BST under investigations of suspect cases	Number of animals positive in microbiological testing under investigations of suspect cases	Number of herds with status officially free	Number of infected herds	Total number of animals	Number of herds tested under surveillance	Number of animals tested under surveillance	Total number of herds	Number of infected herds tested under surveillance	Number of herds tested under surveillance by bulk milk	Number of animals or pools tested under surveillance by bulk milk	Number of infected herds tested under surveillance by bulk milk	Number of notified abortions whatever cause	Number of isolations of Brucella infections	Number of abortions due to Brucella abortus	Number of animals tested by microbiology under investigations of suspect cases
Dolj	0	0	0	0	0	11,096	0	33,818	11,091	22,688	11,096	0	5	1,994	0	0	0	0	0
Gorj	0	0	0	0	0	13,711	0	49,057	13,711	29,420	13,711	0	0	0	0	0	0	0	0
Mehedinți	0	0	0	0	0	11,509	0	35,097	11,504	25,708	11,509	0	5	120	0	0	0	0	0
Olt	0	0	0	0	0	11,900	0	33,331	11,898	20,827	11,900	0	2	247	0	0	0	0	0
Vâlcea	0	0	0	0	0	15,309	0	46,151	15,309	26,848	15,309	0	0	0	0	0	0	0	0
Arad	0	0	0	0	0	7,956	0	57,578	7,934	28,182	7,956	0	22	5,312	0	1	0	0	0
Caraș-Severin	0	0	0	0	0	9,387	0	31,044	9,387	21,294	9,387	0	0	0	0	0	0	0	0
Hunedoara	0	0	0	0	0	10,653	0	45,946	10,646	27,656	10,653	0	7	4,484	0	0	0	0	0
Timiș	0	0	0	0	0	6,269	0	40,739	6,222	20,776	6,269	0	47	4,180	0	0	0	0	0

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

Region	Number of animals serologically tested under investigations of suspect cases	Number of herds under investigations of suspect cases	Number of seropositive animals under investigations of suspect cases	Number of animals positive in microbiological testing under investigations of suspect cases	Number of herds with status officially free	Number of infected herds	Total number of animals	Number of herds tested under surveillance	Number of animals tested under surveillance	Total number of herds	Number of infected herds tested under surveillance	Number of animals tested by microbiology under investigations of suspect cases
ROMANIA	0	0	0	0	250,219	0	13,548,099	250,219	844,119	250,219	0	61
Bihor	0	0	0	0	3,832	0	414,278	3,832	28,856	3,832	0	0
Bistrița-Năsăud	0	0	0	0	9,757	0	405,926	9,757	27,084	9,757	0	0
Cluj	0	0	0	0	5,297	0	504,993	5,297	39,277	5,297	0	0
Maramureș	0	0	0	0	8,757	0	276,052	8,757	18,841	8,757	0	0
Satu Mare	0	0	0	0	1,781	0	270,996	1,781	17,151	1,781	0	0
Sălaj	0	0	0	0	3,425	0	407,035	3,425	18,757	3,425	0	0
Alba	0	0	0	0	3,507	0	389,880	3,507	21,621	3,507	0	7
Brașov	0	0	0	0	6,770	0	453,010	6,770	29,923	6,770	0	0
Covasna	0	0	0	0	7,236	0	247,846	7,236	14,166	7,236	0	0
Harghita	0	0	0	0	12,896	0	262,895	12,896	16,337	12,896	0	0
Mureș	0	0	0	0	10,847	0	558,040	10,847	33,493	10,847	0	12
Sibiu	0	0	0	0	5,296	0	622,737	5,296	35,950	5,296	0	7
Bacău	0	0	0	0	7,212	0	303,990	7,212	16,829	7,212	0	2
Botoșani	0	0	0	0	7,282	0	384,404	7,282	20,446	7,282	0	0
Iași	0	0	0	0	5,355	0	440,340	5,355	22,012	5,355	0	0
Neamț	0	0	0	0	9,609	0	249,434	9,609	12,407	9,609	0	2
Suceava	0	0	0	0	5,232	0	272,626	5,232	16,145	5,232	0	0
Vaslui	0	0	0	0	4,033	0	377,394	4,033	24,220	4,033	0	6
Brăila	0	0	0	0	5,234	0	282,112	5,234	21,095	5,234	0	0
Buzău	0	0	0	0	17,727	0	323,911	17,727	21,535	17,727	0	0
Constanța	0	0	0	0	5,054	0	524,507	5,054	37,846	5,054	0	0
Galați	0	0	0	0	6,588	0	364,678	6,588	22,250	6,588	0	0
Tulcea	0	0	0	0	2,389	0	323,680	2,389	26,794	2,389	0	2
Vrancea	0	0	0	0	7,306	0	207,013	7,306	13,004	7,306	0	2
Argeș	0	0	0	0	6,902	0	241,615	6,902	15,035	6,902	0	0
Călărași	0	0	0	0	5,370	0	205,154	5,370	10,379	5,370	0	0
Dâmbovița	0	0	0	0	3,276	0	84,057	3,276	5,512	3,276	0	10
Giurgiu	0	0	0	0	3,042	0	81,708	3,042	5,660	3,042	0	0
Ialomița	0	0	0	0	6,081	0	186,134	6,081	13,069	6,081	0	5
Prahova	0	0	0	0	12,907	0	363,312	12,907	20,288	12,907	0	0
Teleorman	0	0	0	0	1,955	0	235,533	1,955	13,981	1,955	0	0
București	0	0	0	0	37	0	1,964	37	169	37	0	0
Ilfov	0	0	0	0	267	0	31,962	267	2,422	267	0	0
Dolj	0	0	0	0	8,176	0	302,761	8,176	21,556	8,176	0	0
Gorj	0	0	0	0	3,827	0	170,836	3,827	11,106	3,827	0	2
Mehedinți	0	0	0	0	5,898	0	188,760	5,898	12,086	5,898	0	0

Region	Number of animals serologically tested under investigations of suspect cases	Number of herds under investigations of suspect cases	Number of seropositive animals under investigations of suspect cases	Number of animals positive in microbiological testing under investigations of suspect cases	Number of herds with status officially free	Number of infected herds	Total number of animals	Number of herds tested under surveillance	Number of animals tested under surveillance	Total number of herds	Number of infected herds tested under surveillance	Number of animals tested by microbiology under investigations of suspect cases
Olt	0	0	0	0	6,866	0	208,123	6,866	14,514	6,866	0	0
Vâlcea	0	0	0	0	3,560	0	117,139	3,560	8,166	3,560	0	0
Arad	0	0	0	0	3,495	0	779,590	3,495	47,961	3,495	0	0
Caraş-Severin	0	0	0	0	4,989	0	281,679	4,989	16,113	4,989	0	3
Hunedoara	0	0	0	0	7,466	0	301,390	7,466	19,182	7,466	0	1
Timiş	0	0	0	0	3,683	0	898,605	3,683	50,881	3,683	0	0

DISEASE STATUS TABLES

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

Region	Number of herds with status officially free	Number of infected herds	Total number of animals	Number of animals tested	Interval between routine tuberculin tests	Number of animals tested with tuberculin routine testing	Number of tuberculin tests carried out before the introduction into the herds	Number of animals with suspicious lesions of tuberculosis examined and submitted to histopathological and bacteriological examinations	Number of animals detected positive in bacteriological examination	Total number of herds
ROMANIA	563,546	61	2,155,687	2,044,771	12	204,471	0	690	208	563,607
Bihor	17,916	20	80,157	75,457	12	75,457	0	74	34	17,936
Bistrița-Năsăud	17,640	0	79,154	71,919	12	71,919	0	20	0	17,640
Cluj	12,041	0	50,279	54,417	12	54,417	0	34	0	12,041
Maramureș	30,621	5	83,051	78,246	12	78,246	0	32	31	30,626
Satu Mare	10,027	5	43,050	42,680	12	42,680	0	57	13	10,032
Sălaj	8,221	8	32,239	29,132	12	29,132	0	10	10	8,229
Alba	12,086	1	69,967	55,128	12	55,128	0	1	1	12,087
Brașov	9,323	2	66,968	62,090	12	62,090	0	43	14	9,325
Covasna	6,698	0	47,887	40,456	12	40,456	0	4	0	6,698
Harghita	19,166	2	88,356	130,378	12	130,378	0	2	2	19,168
Mureș	11,129	2	78,291	74,615	12	74,615	0	132	46	11,131
Sibiu	5,842	0	50,141	44,174	12	44,174	0	0	0	5,842
Bacău	21,234	0	62,071	51,958	12	51,958	0	0	0	21,234
Botoșani	28,973	3	109,236	98,222	12	98,222	0	3	3	28,976
Iași	27,730	0	86,500	82,024	12	82,024	0	0	0	27,730
Neamț	25,884	1	73,651	65,963	12	65,963	0	1	1	25,885
Suceava	41,321	0	130,781	119,480	12	119,480	0	1	0	41,321
Vaslui	20,695	0	59,949	58,390	12	58,390	0	1	0	20,695
Brăila	12,110	0	44,358	40,953	12	40,953	0	3	0	12,110
Buzău	17,366	0	58,871	53,317	12	53,317	0	0	0	17,366
Constanța	5,104	4	38,392	38,405	12	38,405	0	189	31	5,108
Galați	10,636	0	35,129	34,144	12	34,144	0	0	0	10,636
Tulcea	3,264	0	40,250	26,903	12	26,903	0	0	0	3,264
Vrancea	13,775	0	46,510	45,374	12	45,374	0	0	0	13,775
Argeș	23,046	0	52,467	52,467	12	52,467	0	1	0	23,046
Călărași	3,680	0	20,344	20,576	12	20,576	0	0	0	3,680
Dâmbovița	13,013	0	31,381	29,478	12	29,478	0	0	0	13,013
Giurgiu	5,858	0	16,789	14,523	12	14,523	0	0	0	5,858
Ialomița	7,051	0	27,351	27,853	12	27,853	0	0	0	7,051
Prahova	12,604	0	44,418	34,715	12	34,715	0	0	0	12,604
Teleorman	10,431	0	27,790	30,483	12	30,483	0	0	0	10,431
București	33	0	357	210	12	210	0	0	0	33
Ilfov	1,246	0	6,791	6,556	12	6,556	0	0	0	1,246
Dolj	11,096	0	33,818	31,108	12	31,108	0	0	0	11,096
Gorj	13,711	0	49,057	49,057	12	49,057	0	0	0	13,711

Region	Number of herds with status officially free	Number of infected herds	Total number of animals	Number of animals tested	Interval between routine tuberculin tests	Number of animals tested with tuberculin routine testing	Number of tuberculin tests carried out before the introduction into the herds	Number of animals with suspicious lesions of tuberculosis examined and submitted to histopathological and bacteriological examinations	Number of animals detected positive in bacteriological examination	Total number of herds
Mehedinți	11,509	0	35,097	34,130	12	34,130	0	0	0	11,509
Olt	11,900	0	33,331	31,908	12	31,908	0	0	0	11,900
Vâlcea	15,309	0	46,151	42,253	12	42,253	0	0	0	15,309
Arad	7,955	1	57,578	52,545	12	52,545	0	3	3	7,956
Caraș-Severin	9,381	6	31,044	29,376	12	29,376	0	76	18	9,387
Hunedoara	10,653	0	45,946	43,919	12	43,919	0	0	0	10,653
Timiș	6,268	1	40,739	39,789	12	39,789	0	3	1	6,269

PREVALENCE TABLES

Table BRUCELLA in animal

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	Total units tested	Total units positive	Zoonoses	N of units positive
Not Available	Bison - Farm - Romania - animal sample - blood - Surveillance - Official sampling - Objective sampling	animal	67	0	Brucella	0
	Bison - Farm - Romania - animal sample - blood - Surveillance - Official sampling - Objective sampling	animal	269	0	Brucella	0
	Buffalos - Farm - Romania - animal sample - blood - Surveillance - Official sampling - Objective sampling	animal	10	0	Brucella	0
	Buffalos - Farm - Romania - animal sample - blood - Surveillance - Official sampling - Objective sampling	animal	10	0	Brucella	0
	Deer - Farm - Romania - animal sample - blood - Surveillance - Official sampling - Objective sampling	animal	6	0	Brucella	0
	Deer - Farm - Romania - animal sample - blood - Surveillance - Official sampling - Objective sampling	animal	39	0	Brucella	0
	Deer - Natural habitat - Romania - animal sample - blood - Surveillance - Official sampling - Objective sampling	animal	1	0	Brucella	0
	Deer - Natural habitat - Romania - animal sample - blood - Surveillance - Official sampling - Objective sampling	animal	1	0	Brucella	0
	Deer - Natural habitat - Romania - animal sample - organ/tissue - Surveillance - Official sampling - Objective sampling	animal	1	0	Brucella	0
	Dogs - Farm - Romania - animal sample - blood - Surveillance - Official sampling - Objective sampling	animal	10	2	Brucella canis	2
	Lamas - zoo animal - Farm - Romania - animal sample - blood - Surveillance - Official sampling - Objective sampling	animal	3	0	Brucella	0
	Mouflons - Farm - Romania - animal sample - blood - Surveillance - Official sampling - Objective sampling	animal	2	0	Brucella	0
	Mouflons - Farm - Romania - animal sample - blood - Surveillance - Official sampling - Objective sampling	animal	2	0	Brucella	0
	Other ruminants - farmed - Farm - Romania - animal sample - blood - Surveillance - Official sampling - Objective sampling	animal	7	0	Brucella	0
	Pigs - Farm - Romania - animal sample - blood - Surveillance - Official sampling - Objective sampling	animal	17221	0	Brucella	0
			22709	3	Brucella suis	3
	Pigs - Farm - Romania - animal sample - blood - Surveillance - Official sampling - Objective sampling	animal	17701	0	Brucella	0
			23018	3	Brucella suis	3
	Pigs - Farm - Romania - animal sample - organ/tissue - Surveillance - Official sampling - Objective sampling	animal	3	0	Brucella	0
			257	0	Brucella	0
	Rabbits - Natural habitat - Romania - animal sample - organ/tissue - Surveillance - Official sampling - Objective sampling	animal	47	0	Brucella	0
	Wild boars - wild - Natural habitat - Romania - animal sample - blood - Surveillance - Official sampling - Objective sampling	animal	546	10	Brucella abortus	10
	Wild boars - wild - Natural habitat - Romania - animal sample - blood - Surveillance - Official sampling - Objective sampling	animal	546	0	Brucella	0
	Wild boars - wild - Natural habitat - Romania - animal sample - organ/tissue - Surveillance - Official sampling - Objective sampling	animal	486	8	Brucella abortus	8

Table CALICIVIRUS in food

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	Sample weight	Sample weight unit	Total units tested	Total units positive	Zoonoses	N of units positive
Not Available	Fruits - Processing plant - Romania - food sample - Surveillance - Official sampling - Objective	batch (food/feed)	25	Gram	6	0	Calicivirus	0
	Fruits - Retail - Albania - food sample - Surveillance - Official sampling - Objective sampling	batch (food/feed)	25	Gram	1	0	Calicivirus	0
	Fruits - Retail - Belarus - food sample - Surveillance - Official sampling - Objective sampling	batch (food/feed)	25	Gram	1	0	Calicivirus	0
	Fruits - Retail - Serbia - food sample - Surveillance - Official sampling - Objective sampling	batch (food/feed)	25	Gram	2	0	Calicivirus	0
	Fruits - Retail - Turkey - food sample - Surveillance - Official sampling - Objective sampling	batch (food/feed)	25	Gram	6	0	Calicivirus	0

Table CAMPYLOBACTER in animal

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	Total units tested	Total units positive	Zoonoses	N of units positive
ROMANIA	Gallus gallus (fowl) - broilers - Slaughterhouse - Romania - animal sample - caecum - Monitoring - Official sampling - Objective sampling	slaughte r animal batch	870	684	Campylobacter coli	355
					Campylobacter jejuni	329
	Turkeys - fattening flocks - Slaughterhouse - Romania - animal sample - caecum - Monitoring - Official sampling - Objective sampling	slaughte r animal batch	30	24	Campylobacter coli	8
					Campylobacter jejuni	16
Cluj	Gallus gallus (fowl) - broilers - Slaughterhouse - Romania - animal sample - caecum - Monitoring - Official sampling - Objective sampling	slaughte r animal batch	90	80	Campylobacter coli	50
					Campylobacter jejuni	30
Maramureş	Gallus gallus (fowl) - broilers - Slaughterhouse - Romania - animal sample - caecum - Monitoring - Official sampling - Objective sampling	slaughte r animal batch	30	16	Campylobacter coli	9
					Campylobacter jejuni	7
Satu Mare	Gallus gallus (fowl) - broilers - Slaughterhouse - Romania - animal sample - caecum - Monitoring - Official sampling - Objective sampling	slaughte r animal batch	60	50	Campylobacter coli	26
					Campylobacter jejuni	24
Alba	Gallus gallus (fowl) - broilers - Slaughterhouse - Romania - animal sample - caecum - Monitoring - Official sampling - Objective sampling	slaughte r animal batch	31	5	Campylobacter coli	1
					Campylobacter jejuni	4
Braşov	Gallus gallus (fowl) - broilers - Slaughterhouse - Romania - animal sample - caecum - Monitoring - Official sampling - Objective sampling	slaughte r animal batch	60	20	Campylobacter coli	3
					Campylobacter jejuni	17
	Turkeys - fattening flocks - Slaughterhouse - Romania - animal sample - caecum - Monitoring - Official sampling - Objective sampling	slaughte r animal batch	30	24	Campylobacter coli	8
					Campylobacter jejuni	16
Mureş	Gallus gallus (fowl) - broilers - Slaughterhouse - Romania - animal sample - caecum - Monitoring - Official sampling - Objective sampling	slaughte r animal batch	30	23	Campylobacter coli	12
					Campylobacter jejuni	11
Bacău	Gallus gallus (fowl) - broilers - Slaughterhouse - Romania - animal sample - caecum - Monitoring - Official sampling - Objective sampling	slaughte r animal batch	27	23	Campylobacter coli	7
					Campylobacter jejuni	16
Iaşi	Gallus gallus (fowl) - broilers - Slaughterhouse - Romania - animal sample - caecum - Monitoring - Official sampling - Objective sampling	slaughte r animal batch	57	45	Campylobacter coli	31
					Campylobacter jejuni	14
Vaslui	Gallus gallus (fowl) - broilers - Slaughterhouse - Romania - animal sample - caecum - Monitoring - Official sampling - Objective sampling	slaughte r animal batch	60	54	Campylobacter coli	35
					Campylobacter jejuni	19
Brăila	Gallus gallus (fowl) - broilers - Slaughterhouse - Romania - animal sample - caecum - Monitoring - Official sampling - Objective sampling	slaughte r animal batch	31	31	Campylobacter coli	19
					Campylobacter jejuni	12
Buzău	Gallus gallus (fowl) - broilers - Slaughterhouse - Romania - animal sample - caecum - Monitoring - Official sampling - Objective sampling	slaughte r animal batch	30	29	Campylobacter coli	9
					Campylobacter jejuni	20
Vrancea	Gallus gallus (fowl) - broilers - Slaughterhouse - Romania - animal sample - caecum - Monitoring - Official sampling - Objective sampling	slaughte r animal batch	29	28	Campylobacter coli	23
					Campylobacter jejuni	5
Călăraşi	Gallus gallus (fowl) - broilers - Slaughterhouse - Romania - animal sample - caecum - Monitoring - Official sampling - Objective sampling	slaughte r animal batch	30	29	Campylobacter coli	15
					Campylobacter jejuni	14
Dâmboviţa	Gallus gallus (fowl) - broilers - Slaughterhouse - Romania - animal sample - caecum - Monitoring - Official sampling - Objective sampling	slaughte r animal batch	36	31	Campylobacter coli	8
					Campylobacter jejuni	23

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	Total units tested	Total units positive	Zoonoses	N of units positive
Ialomița	Gallus gallus (fowl) - broilers - Slaughterhouse - Romania - animal sample - caecum - Monitoring - Official sampling - Objective sampling	slaughte r animal batch	30	27	Campylobacter coli	20
					Campylobacter jejuni	7
Prahova	Gallus gallus (fowl) - broilers - Slaughterhouse - Romania - animal sample - caecum - Monitoring - Official sampling - Objective sampling	slaughte r animal batch	60	55	Campylobacter coli	20
					Campylobacter jejuni	35
Vâlcea	Gallus gallus (fowl) - broilers - Slaughterhouse - Romania - animal sample - caecum - Monitoring - Official sampling - Objective sampling	slaughte r animal batch	30	30	Campylobacter coli	8
					Campylobacter jejuni	22
Caraș-Severin	Gallus gallus (fowl) - broilers - Slaughterhouse - Romania - animal sample - caecum - Monitoring - Official sampling - Objective sampling	slaughte r animal batch	59	41	Campylobacter coli	22
					Campylobacter jejuni	19
Hunedoara	Gallus gallus (fowl) - broilers - Slaughterhouse - Romania - animal sample - caecum - Monitoring - Official sampling - Objective sampling	slaughte r animal batch	60	43	Campylobacter coli	29
					Campylobacter jejuni	14

Table COXIELLA in animal

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	Total units tested	Total units positive	N of clinical affected herds	Zoonoses	N of units positive
Not Available	Cattle (bovine animals) - mixed herds - Farm - Romania - animal sample - blood - Surveillance - Official sampling - Objective sampling	animal	14	0		Coxiella	0
	Goats - mixed herds - Farm - Romania - animal sample - blood - Surveillance - Official sampling - Objective sampling	animal	3	0		Coxiella	0
	Goats - mixed herds - Farm - Romania - animal sample - foetus/stillbirth - Surveillance - Official sampling - Objective sampling	animal	3	0		Coxiella	0
	Sheep - mixed herds - Farm - Romania - animal sample - blood - Surveillance - Official sampling - Objective sampling	animal	45	0		Coxiella	0
	Sheep - mixed herds - Farm - Romania - animal sample - foetus/stillbirth - Surveillance - Official sampling - Objective sampling	animal	1	0		Coxiella	0

Table CRONOBACTER in food

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	Sample weight	Sample weight unit	Total units tested	Total units positive	Zoonoses	N of units positive
Not Available	Foodstuffs intended for special nutritional uses - dried dietary foods for special medical purposes intended for infants below 6 months - Processing plant - Romania - food sample - Surveillance - HACCP and own check - Selective sampling	batch (food/feed)	10	Gram	1	0	Cronobacter	0
	Foodstuffs intended for special nutritional uses - dried dietary foods for special medical purposes intended for infants below 6 months - Retail - European Union - food sample - Surveillance - Official sampling - Objective sampling	batch (food/feed)	10	Gram	5	0	Cronobacter	0
	Foodstuffs intended for special nutritional uses - dried dietary foods for special medical purposes intended for infants below 6 months - Retail - Romania - food sample - Surveillance - Official sampling - Objective sampling	batch (food/feed)	10	Gram	5	0	Cronobacter	0

Table ECHINOCOCCUS in animal

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	Total units tested	Total units positive	Zoonoses	N of units positive
ROMANIA	Cattle (bovine animals) - Farm - Romania - animal sample - organ/tissue - Surveillance - Official sampling - Objective sampling	animal	8	0	Echinococcus	0
	Cattle (bovine animals) - Slaughterhouse - Romania - animal sample - organ/tissue - Surveillance - Official sampling - Objective sampling	animal	108	54	Echinococcus	54
	Cattle (bovine animals) - Slaughterhouse - Romania - animal sample - organ/tissue - Surveillance - Official sampling - Objective sampling	animal	244	244	Echinococcus granulosus	244
	Dogs - Farm - Romania - animal sample - faeces - Surveillance - Official sampling - Objective sampling	animal	147	4	Echinococcus	4
	Goats - Farm - Romania - animal sample - organ/tissue - Surveillance - Official sampling - Objective sampling	animal	17	0	Echinococcus	0
	Pigs - Farm - Romania - animal sample - organ/tissue - Surveillance - Official sampling - Objective sampling	animal	12	1	Echinococcus	1
	Pigs - Farm - Romania - animal sample - organ/tissue - Surveillance - Official sampling - Objective sampling	animal	4	4	Echinococcus granulosus	4
	Pigs - Slaughterhouse - Romania - animal sample - organ/tissue - Surveillance - Official sampling - Objective sampling	animal	1	0	Echinococcus	0
	Sheep - Farm - Romania - animal sample - organ/tissue - Surveillance - Official sampling - Objective sampling	animal	25	0	Echinococcus	0
Bihor	Cattle (bovine animals) - Farm - Romania - animal sample - organ/tissue - Surveillance - Official sampling - Objective sampling	animal	4	0	Echinococcus	0
	Cattle (bovine animals) - Slaughterhouse - Romania - animal sample - organ/tissue - Surveillance - Official sampling - Objective sampling	animal	3	3	Echinococcus	3
Bistrița-Năsăud	Cattle (bovine animals) - Slaughterhouse - Romania - animal sample - organ/tissue - Surveillance - Official sampling - Objective sampling	animal	6	1	Echinococcus	1
			7	2	Echinococcus	2
	Cattle (bovine animals) - Slaughterhouse - Romania - animal sample - organ/tissue - Surveillance - Official sampling - Objective sampling	animal	121	121	Echinococcus granulosus	121
Cluj	Cattle (bovine animals) - Slaughterhouse - Romania - animal sample - organ/tissue - Surveillance - Official sampling - Objective sampling	animal	1	0	Echinococcus	0
	Cattle (bovine animals) - Slaughterhouse - Romania - animal sample - organ/tissue - Surveillance - Official sampling - Objective sampling	animal	12	12	Echinococcus granulosus	12
Maramureș	Cattle (bovine animals) - Slaughterhouse - Romania - animal sample - organ/tissue - Surveillance - Official sampling - Objective sampling	animal	4	3	Echinococcus	3
Satu Mare	Cattle (bovine animals) - Slaughterhouse - Romania - animal sample - organ/tissue - Surveillance - Official sampling - Objective sampling	animal	2	0	Echinococcus	0
	Goats - Farm - Romania - animal sample - organ/tissue - Surveillance - Official sampling - Objective sampling	animal	7	0	Echinococcus	0
	Pigs - Farm - Romania - animal sample - organ/tissue - Surveillance - Official sampling - Objective sampling	animal	2	0	Echinococcus	0
	Sheep - Farm - Romania - animal sample - organ/tissue - Surveillance - Official sampling - Objective sampling	animal	19	0	Echinococcus	0
Alba	Cattle (bovine animals) - Slaughterhouse - Romania - animal sample - organ/tissue - Surveillance - Official sampling - Objective sampling	animal	11	11	Echinococcus granulosus	11
Brașov	Cattle (bovine animals) - Slaughterhouse - Romania - animal sample - organ/tissue - Surveillance - Official sampling - Objective sampling	animal	2	2	Echinococcus	2
Covasna	Cattle (bovine animals) - Slaughterhouse - Romania - animal sample - organ/tissue - Surveillance - Official sampling - Objective sampling	animal	2	1	Echinococcus	1
Harghita	Cattle (bovine animals) - Slaughterhouse - Romania - animal sample - organ/tissue - Surveillance - Official sampling - Objective sampling	animal	2	2	Echinococcus	2
			10	7	Echinococcus	7
	Cattle (bovine animals) - Slaughterhouse - Romania - animal sample - organ/tissue - Surveillance - Official sampling - Objective sampling	animal	17	17	Echinococcus granulosus	17
Mureș	Cattle (bovine animals) - Slaughterhouse - Romania - animal sample - organ/tissue - Surveillance - Official sampling - Objective sampling	animal	12	7	Echinococcus	7
	Cattle (bovine animals) - Slaughterhouse - Romania - animal sample - organ/tissue - Surveillance - Official sampling - Objective sampling	animal	61	61	Echinococcus granulosus	61
Sibiu	Cattle (bovine animals) - Slaughterhouse - Romania - animal sample - organ/tissue - Surveillance - Official sampling - Objective sampling	animal	1	1	Echinococcus	1
Botoșani	Cattle (bovine animals) - Slaughterhouse - Romania - animal sample - organ/tissue - Surveillance - Official sampling - Objective sampling	animal	17	7	Echinococcus	7
Iași	Cattle (bovine animals) - Slaughterhouse - Romania - animal sample - organ/tissue - Surveillance - Official sampling - Objective sampling	animal	7	4	Echinococcus	4
Neamț	Dogs - Farm - Romania - animal sample - faeces - Surveillance - Official sampling - Objective sampling	animal	36	0	Echinococcus	0
	Goats - Farm - Romania - animal sample - organ/tissue - Surveillance - Official sampling - Objective sampling	animal	1	0	Echinococcus	0
Suceava	Cattle (bovine animals) - Slaughterhouse - Romania - animal sample - organ/tissue - Surveillance - Official sampling - Objective sampling	animal	15	10	Echinococcus	10
Vaslui	Cattle (bovine animals) - Slaughterhouse - Romania - animal sample - organ/tissue - Surveillance - Official sampling - Objective sampling	animal	2	1	Echinococcus	1
	Cattle (bovine animals) - Slaughterhouse - Romania - animal sample - organ/tissue - Surveillance - Official sampling - Objective sampling	animal	7	7	Echinococcus granulosus	7
Brăila	Cattle (bovine animals) - Slaughterhouse - Romania - animal sample - organ/tissue - Surveillance - Official sampling - Objective sampling	animal	2	1	Echinococcus	1
	Dogs - Farm - Romania - animal sample - faeces - Surveillance - Official sampling - Objective sampling	animal	20	4	Echinococcus	4
	Dogs - Farm - Romania - animal sample - organ/tissue - Surveillance - Official sampling - Objective sampling	animal	5	0	Echinococcus	0
	Goats - Farm - Romania - animal sample - organ/tissue - Surveillance - Official sampling - Objective sampling	animal	6	0	Echinococcus	0
	Pigs - Farm - Romania - animal sample - organ/tissue - Surveillance - Official sampling - Objective sampling	animal	6	0	Echinococcus	0
Constanța	Cattle (bovine animals) - Slaughterhouse - Romania - animal sample - organ/tissue - Surveillance - Official sampling - Objective sampling	animal	2	0	Echinococcus	0

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	Total units tested	Total units positive	Zoonoses	N of units positive
Galați	Cattle (bovine animals) - Slaughterhouse - Romania - animal sample - organ/tissue - Surveillance - Official sampling - Objective sampling	animal	1	1	Echinococcus	1
Tulcea	Cattle (bovine animals) - Farm - Romania - animal sample - organ/tissue - Surveillance - Official sampling - Objective sampling	animal	3	0	Echinococcus	0
	Pigs - Farm - Romania - animal sample - organ/tissue - Surveillance - Official sampling - Objective sampling	animal	2	1	Echinococcus	1
	Sheep - Farm - Romania - animal sample - organ/tissue - Surveillance - Official sampling - Objective sampling	animal	4	0	Echinococcus	0
Vrancea	Cattle (bovine animals) - Farm - Romania - animal sample - organ/tissue - Surveillance - Official sampling - Objective sampling	animal	1	0	Echinococcus	0
	Pigs - Farm - Romania - animal sample - organ/tissue - Surveillance - Official sampling - Objective sampling	animal	2	0	Echinococcus	0
	Sheep - Farm - Romania - animal sample - organ/tissue - Surveillance - Official sampling - Objective sampling	animal	2	0	Echinococcus	0
Prahova	Cattle (bovine animals) - Slaughterhouse - Romania - animal sample - organ/tissue - Surveillance - Official sampling - Objective sampling	animal	1	1	Echinococcus	1
Dolj	Cattle (bovine animals) - Slaughterhouse - Romania - animal sample - organ/tissue - Surveillance - Official sampling - Suspect sampling	animal	13	13	Echinococcus granulosus	13
	Goats - Farm - Romania - animal sample - organ/tissue - Surveillance - Official sampling - Objective sampling	animal	3	0	Echinococcus	0
	Pigs - Farm - Romania - animal sample - organ/tissue - Surveillance - Official sampling - Objective sampling	animal	3	3	Echinococcus granulosus	3
	Pigs - Farm - Romania - animal sample - organ/tissue - Surveillance - Official sampling - Suspect sampling	animal	1	1	Echinococcus granulosus	1
	Pigs - Slaughterhouse - Romania - animal sample - organ/tissue - Surveillance - Official sampling - Objective sampling	animal	1	0	Echinococcus	0
Arad	Cattle (bovine animals) - Slaughterhouse - Romania - animal sample - organ/tissue - Surveillance - Official sampling - Objective sampling	animal	1	0	Echinococcus	0
	Cattle (bovine animals) - Slaughterhouse - Romania - animal sample - organ/tissue - Surveillance - Official sampling - Objective sampling	animal	1	1	Echinococcus granulosus	1
	Dogs - Farm - Romania - animal sample - faeces - Surveillance - Official sampling - Objective sampling	animal	13	0	Echinococcus	0
Hunedoara	Dogs - Farm - Romania - animal sample - faeces - Surveillance - Official sampling - Objective sampling	animal	73	0	Echinococcus	0
Timiș	Cattle (bovine animals) - Slaughterhouse - Romania - animal sample - organ/tissue - Surveillance - Official sampling - Objective sampling	animal	1	1	Echinococcus granulosus	1

Table ESCHERICHIA COLI in food

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	Sample weight	Sample weight unit	Total units tested	Total units positive	Zoonoses	N of units positive
Not Available	Cheeses made from cows' milk - fresh - made from pasteurised milk - Hospital or medical care facility - Romania - food sample - Surveillance - Official sampling - Suspect sampling	batch (food/feed)	25	Gram	2	0	Verocytotoxigenic E. coli (VTEC)	0
	Cheeses made from cows' milk - fresh - made from pasteurised milk - Processing plant - Romania - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed)	25	Gram	7	0	Verocytotoxigenic E. coli (VTEC)	0
	Cheeses made from cows' milk - fresh - made from pasteurised milk - Retail - Germany - food sample - Monitoring - Official sampling - Objective sampling	batch (food/feed)	25	Gram	2	0	Verocytotoxigenic E. coli (VTEC)	0
	Cheeses made from cows' milk - fresh - made from pasteurised milk - Retail - Italy - food sample - Monitoring - Official sampling - Objective sampling	batch (food/feed)	25	Gram	1	0	Verocytotoxigenic E. coli (VTEC)	0
	Cheeses made from cows' milk - fresh - made from pasteurised milk - Retail - Romania - food sample - Monitoring - Official sampling - Objective sampling	batch (food/feed)	25	Gram	11	0	Verocytotoxigenic E. coli (VTEC)	0
	Cheeses made from cows' milk - fresh - made from pasteurised milk - Retail - Romania - food sample - Surveillance - Official sampling - Suspect sampling	batch (food/feed)	25	Gram	6	0	Verocytotoxigenic E. coli (VTEC)	0
	Cheeses made from cows' milk - fresh - made from raw or low heat-treated milk - Processing plant - Romania - food sample - Monitoring - Official sampling - Objective sampling	batch (food/feed)	25	Gram	11	2	VTEC other than O157 O26 O103 O111 O145	2
	Cheeses made from cows' milk - fresh - made from raw or low heat-treated milk - Retail - Romania - food sample - Monitoring - Official sampling - Objective sampling	batch (food/feed)	25	Gram	11	0	Verocytotoxigenic E. coli (VTEC)	0
	Cheeses made from cows' milk - hard - made from pasteurised milk - Processing plant - Romania - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed)	25	Gram	1	0	Verocytotoxigenic E. coli (VTEC)	0
	Cheeses made from cows' milk - hard - made from pasteurised milk - Processing plant - Romania - food sample - Surveillance - Official sampling - Suspect sampling	batch (food/feed)	25	Gram	1	0	Verocytotoxigenic E. coli (VTEC)	0
	Cheeses made from cows' milk - hard - made from pasteurised milk - Retail - France - food sample - Monitoring - Official sampling - Objective sampling	batch (food/feed)	25	Gram	2	0	Verocytotoxigenic E. coli (VTEC)	0
	Cheeses made from cows' milk - hard - made from pasteurised milk - Retail - Germany - food sample - Monitoring - Official sampling - Objective sampling	batch (food/feed)	25	Gram	4	0	Verocytotoxigenic E. coli (VTEC)	0
	Cheeses made from cows' milk - hard - made from pasteurised milk - Retail - Italy - food sample - Monitoring - Official sampling - Objective sampling	batch (food/feed)	25	Gram	9	0	Verocytotoxigenic E. coli (VTEC)	0
	Cheeses made from cows' milk - hard - made from pasteurised milk - Retail - Poland - food sample - Monitoring - Official sampling - Objective sampling	batch (food/feed)	25	Gram	2	0	Verocytotoxigenic E. coli (VTEC)	0
	Cheeses made from cows' milk - hard - made from pasteurised milk - Retail - Romania - food sample - Monitoring - Official sampling - Objective sampling	batch (food/feed)	25	Gram	90	1	VTEC other than O157 O26 O103 O111 O145	1
	Cheeses made from cows' milk - hard - made from raw or low heat-treated milk - Retail - France - food sample - Monitoring - Official sampling - Objective sampling	batch (food/feed)	25	Gram	1	0	Verocytotoxigenic E. coli (VTEC)	0
	Cheeses made from cows' milk - hard - made from raw or low heat-treated milk - Retail - Romania - food sample - Monitoring - Official sampling - Objective sampling	batch (food/feed)	25	Gram	4	0	Verocytotoxigenic E. coli (VTEC)	0

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	Sample weight	Sample weight unit	Total units tested	Total units positive	Zoonoses	N of units positive
Not Available	Cheeses made from cows' milk - Processing plant - Romania - environmental sample - Surveillance - Official sampling - Suspect sampling	single (food/fee d)	100	Square centimetre	15	0	Verocytotoxigenic E. coli (VTEC)	0
	Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Hospital or medical care facility - Romania - food sample - Surveillance - Official sampling - Suspect sampling	batch (food/fee d)	25	Gram	1	0	Verocytotoxigenic E. coli (VTEC)	0
	Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Retail - Denmark - food sample - Monitoring - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	1	0	Verocytotoxigenic E. coli (VTEC)	0
	Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Retail - Germany - food sample - Monitoring - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	3	0	Verocytotoxigenic E. coli (VTEC)	0
	Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Retail - Italy - food sample - Monitoring - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	1	0	Verocytotoxigenic E. coli (VTEC)	0
	Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Retail - Romania - food sample - Monitoring - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	43	0	Verocytotoxigenic E. coli (VTEC)	0
	Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Retail - Romania - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	1	0	Verocytotoxigenic E. coli (VTEC)	0
	Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Retail - Romania - food sample - Surveillance - Official sampling - Suspect sampling	batch (food/fee d)	25	Gram	3	0	Verocytotoxigenic E. coli (VTEC)	0
	Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - Processing plant - Romania - food sample - Monitoring - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	7	0	Verocytotoxigenic E. coli (VTEC)	0
	Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - Retail - Romania - food sample - Monitoring - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	24	0	Verocytotoxigenic E. coli (VTEC)	0
	Cheeses made from goats' milk - fresh - made from raw or low heat-treated milk - Processing plant - Romania - food sample - Monitoring - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	3	0	Verocytotoxigenic E. coli (VTEC)	0
	Cheeses made from goats' milk - hard - made from pasteurised milk - Retail - Bulgaria - food sample - Monitoring - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	1	0	Verocytotoxigenic E. coli (VTEC)	0
	Cheeses made from goats' milk - soft and semi-soft - made from pasteurised milk - Retail - Bulgaria - food sample - Monitoring - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	1	0	Verocytotoxigenic E. coli (VTEC)	0
	Cheeses made from goats' milk - soft and semi-soft - made from raw or low heat-treated milk - Processing plant - Romania - food sample - Monitoring - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	1	0	Verocytotoxigenic E. coli (VTEC)	0
	Cheeses made from goats' milk - soft and semi-soft - made from raw or low heat-treated milk - Retail - Romania - food sample - Monitoring - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	1	0	Verocytotoxigenic E. coli (VTEC)	0
	Cheeses made from sheep's milk - fresh - made from raw or low heat-treated milk - Processing plant - Romania - food sample - Monitoring - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	1	0	Verocytotoxigenic E. coli (VTEC)	0
	Cheeses made from sheep's milk - fresh - made from raw or low heat-treated milk - Retail - Romania - food sample - Monitoring - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	7	0	Verocytotoxigenic E. coli (VTEC)	0
	Cheeses made from sheep's milk - hard - made from pasteurised milk - Retail - Romania - food sample - Monitoring - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	1	0	Verocytotoxigenic E. coli (VTEC)	0

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	Sample weight	Sample weight unit	Total units tested	Total units positive	Zoonoses	N of units positive
Not Available	Cheeses made from sheep's milk - soft and semi-soft - made from pasteurised milk - Retail - Romania - food sample - Monitoring - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	5	0	Verocytotoxigenic E. coli (VTEC)	0
	Cheeses made from sheep's milk - soft and semi-soft - made from raw or low heat-treated milk - Retail - Romania - food sample - Monitoring - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	16	1	VTEC other than O157 O26 O103 O111 O145	1
	Cheeses, made from mixed milk from cows, sheep and/or goats - fresh - made from raw or low heat-treated milk - Retail - Romania - food sample - Monitoring - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	2	0	Verocytotoxigenic E. coli (VTEC)	0
	Cheeses, made from mixed milk from cows, sheep and/or goats - soft and semi-soft - made from raw or low heat-treated milk - Retail - Romania - food sample - Monitoring - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	2	0	Verocytotoxigenic E. coli (VTEC)	0
	Dairy products (excluding cheeses) - butter - Retail - Romania - food sample - Surveillance - Official sampling - Suspect sampling	batch (food/fee d)	25	Gram	1	0	Verocytotoxigenic E. coli (VTEC)	0
	Dairy products (excluding cheeses) - cheese analogue - Retail - Hungary - food sample - Monitoring - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	1	0	Verocytotoxigenic E. coli (VTEC)	0
	Dairy products (excluding cheeses) - cheese analogue - Retail - Romania - food sample - Surveillance - Official sampling - Suspect sampling	batch (food/fee d)	25	Gram	1	0	Verocytotoxigenic E. coli (VTEC)	0
	Dairy products (excluding cheeses) - cream - made from pasteurised milk - Processing plant - Romania - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	1	0	Verocytotoxigenic E. coli (VTEC)	0
	Dairy products (excluding cheeses) - cream - made from pasteurised milk - Processing plant - Romania - food sample - Surveillance - Official sampling - Suspect sampling	batch (food/fee d)	25	Gram	1	0	Verocytotoxigenic E. coli (VTEC)	0
	Dairy products (excluding cheeses) - cream - made from pasteurised milk - Retail - Romania - food sample - Monitoring - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	22	0	Verocytotoxigenic E. coli (VTEC)	0
	Dairy products (excluding cheeses) - cream - made from pasteurised milk - Retail - Romania - food sample - Surveillance - Official sampling - Suspect sampling	batch (food/fee d)	25	Gram	2	0	Verocytotoxigenic E. coli (VTEC)	0
	Dairy products (excluding cheeses) - fermented dairy products - fermented milk - Processing plant - Romania - food sample - Surveillance - Official sampling - Suspect sampling	batch (food/fee d)	25	Gram	1	0	Verocytotoxigenic E. coli (VTEC)	0
	Dairy products (excluding cheeses) - fermented dairy products - fermented milk - Retail - Romania - food sample - Monitoring - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	3	0	Verocytotoxigenic E. coli (VTEC)	0
	Dairy products (excluding cheeses) - yoghurt - Hospital or medical care facility - Romania - food sample - Surveillance - Official sampling - Suspect sampling	batch (food/fee d)	25	Gram	5	0	Verocytotoxigenic E. coli (VTEC)	0
	Dairy products (excluding cheeses) - yoghurt - Processing plant - Romania - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	2	0	Verocytotoxigenic E. coli (VTEC)	0
	Dairy products (excluding cheeses) - yoghurt - Processing plant - Romania - food sample - Surveillance - Official sampling - Suspect sampling	batch (food/fee d)	25	Gram	2	0	Verocytotoxigenic E. coli (VTEC)	0
	Dairy products (excluding cheeses) - yoghurt - Retail - Germany - food sample - Surveillance - Official sampling - Suspect sampling	batch (food/fee d)	25	Gram	1	0	Verocytotoxigenic E. coli (VTEC)	0
	Dairy products (excluding cheeses) - yoghurt - Retail - Romania - food sample - Monitoring - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	11	0	Verocytotoxigenic E. coli (VTEC)	0

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	Sample weight	Sample weight unit	Total units tested	Total units positive	Zoonoses	N of units positive
Not Available	Dairy products (excluding cheeses) - yoghurt - Retail - Romania - food sample - Surveillance - Official sampling - Suspect sampling	batch (food/fee d)	25	Gram	10	0	Verocytotoxigenic E. coli (VTEC)	0
	Eggs - table eggs - Farm - Romania - food sample - Surveillance - Official sampling - Suspect sampling	single (food/fee d)	25	Gram	4	0	Verocytotoxigenic E. coli (VTEC)	0
	Fruits - Farm - Romania - food sample - Surveillance - Official sampling - Suspect sampling	single (food/fee d)	25	Gram	1	0	Verocytotoxigenic E. coli (VTEC)	0
	Fruits - Retail - Australia - food sample - Surveillance - Official sampling - Suspect sampling	batch (food/fee d)	25	Gram	1	0	Verocytotoxigenic E. coli (VTEC)	0
	Fruits - Retail - Belgium - food sample - Surveillance - Official sampling - Suspect sampling	batch (food/fee d)	25	Gram	1	0	Verocytotoxigenic E. coli (VTEC)	0
	Fruits - Retail - Cameroon - food sample - Surveillance - Official sampling - Suspect sampling	batch (food/fee d)	25	Gram	1	0	Verocytotoxigenic E. coli (VTEC)	0
	Fruits - Retail - Colombia - food sample - Surveillance - Official sampling - Suspect sampling	batch (food/fee d)	25	Gram	1	0	Verocytotoxigenic E. coli (VTEC)	0
	Fruits - Retail - Ecuador - food sample - Surveillance - Official sampling - Suspect sampling	batch (food/fee d)	25	Gram	7	0	Verocytotoxigenic E. coli (VTEC)	0
	Fruits - Retail - Former Yugoslav Republic of Macedonia, the - food sample - Surveillance - Official sampling - Suspect sampling	batch (food/fee d)	25	Gram	1	0	Verocytotoxigenic E. coli (VTEC)	0
	Fruits - Retail - Greece - food sample - Surveillance - Official sampling - Suspect sampling	batch (food/fee d)	25	Gram	7	0	Verocytotoxigenic E. coli (VTEC)	0
	Fruits - Retail - Israel - food sample - Surveillance - Official sampling - Suspect sampling	batch (food/fee d)	25	Gram	1	0	Verocytotoxigenic E. coli (VTEC)	0
	Fruits - Retail - Italy - food sample - Surveillance - Official sampling - Suspect sampling	batch (food/fee d)	25	Gram	2	0	Verocytotoxigenic E. coli (VTEC)	0
	Fruits - Retail - Netherlands - food sample - Surveillance - Official sampling - Suspect sampling	batch (food/fee d)	25	Gram	1	0	Verocytotoxigenic E. coli (VTEC)	0
	Fruits - Retail - Poland - food sample - Surveillance - Official sampling - Suspect sampling	batch (food/fee d)	25	Gram	4	0	Verocytotoxigenic E. coli (VTEC)	0
	Fruits - Retail - Romania - food sample - Surveillance - Official sampling - Suspect sampling	batch (food/fee d)	25	Gram	1	0	Verocytotoxigenic E. coli (VTEC)	0
	Fruits - Retail - Spain - food sample - Surveillance - Official sampling - Suspect sampling	batch (food/fee d)	25	Gram	3	0	Verocytotoxigenic E. coli (VTEC)	0
	Meat from bovine animals - carcase - chilled - Processing plant - Romania - food sample - carcase swabs - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	400	Square centimetre	15	1	VTEC other than O157 O26 O103 O111 O145	1
	Meat from bovine animals - carcase - chilled - Slaughterhouse - Romania - food sample - carcase swabs - Monitoring - Official sampling - Objective sampling	batch (food/fee d)	400	Square centimetre	303	3	VTEC other than O157 O26 O103 O111 O145	3

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	Sample weight	Sample weight unit	Total units tested	Total units positive	Zoonoses	N of units positive
Not Available	Meat from bovine animals - fresh - chilled - Cutting plant - Italy - food sample - Monitoring - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	1	0	Verocytotoxigenic E. coli (VTEC)	0
	Meat from bovine animals - fresh - chilled - Cutting plant - Poland - food sample - Monitoring - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	1	0	Verocytotoxigenic E. coli (VTEC)	0
	Meat from bovine animals - fresh - chilled - Cutting plant - Poland - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	1	0	Verocytotoxigenic E. coli (VTEC)	0
	Meat from bovine animals - fresh - chilled - Cutting plant - Romania - food sample - Monitoring - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	39	1	VTEC other than O157 O26 O103 O111 O145	1
	Meat from bovine animals - fresh - chilled - Cutting plant - Romania - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	21	1	VTEC other than O157 O26 O103 O111 O145	1
	Meat from bovine animals - fresh - chilled - Farm - Romania - food sample - Surveillance - Official sampling - Suspect sampling	single (food/fee d)	25	Gram	1	0	Verocytotoxigenic E. coli (VTEC)	0
	Meat from bovine animals - fresh - chilled - Processing plant - Romania - food sample - Monitoring - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	14	0	Verocytotoxigenic E. coli (VTEC)	0
	Meat from bovine animals - fresh - chilled - Processing plant - Romania - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	1	0	Verocytotoxigenic E. coli (VTEC)	0
	Meat from bovine animals - fresh - chilled - Restaurant or Cafe or Pub or Bar or Hotel or Catering service - Romania - food sample - Monitoring - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	8	0	Verocytotoxigenic E. coli (VTEC)	0
	Meat from bovine animals - fresh - chilled - Retail - Brazil - food sample - Monitoring - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	2	0	Verocytotoxigenic E. coli (VTEC)	0
	Meat from bovine animals - fresh - chilled - Retail - Romania - food sample - Monitoring - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	25	0	Verocytotoxigenic E. coli (VTEC)	0
	Meat from bovine animals - fresh - chilled - Retail - Romania - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	2	0	Verocytotoxigenic E. coli (VTEC)	0
	Meat from bovine animals - fresh - chilled - Retail - Romania - food sample - Surveillance - Official sampling - Suspect sampling	batch (food/fee d)	25	Gram	3	0	Verocytotoxigenic E. coli (VTEC)	0
	Meat from bovine animals - fresh - chilled - Slaughterhouse - Lithuania - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	2	0	Verocytotoxigenic E. coli (VTEC)	0
	Meat from bovine animals - fresh - chilled - Slaughterhouse - Poland - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	3	0	Verocytotoxigenic E. coli (VTEC)	0
	Meat from bovine animals - fresh - chilled - Slaughterhouse - Romania - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	4	0	Verocytotoxigenic E. coli (VTEC)	0
	Meat from bovine animals - meat preparation - intended to be eaten cooked - Processing plant - Romania - food sample - Monitoring - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	10	0	Verocytotoxigenic E. coli (VTEC)	0
	Meat from bovine animals - meat preparation - intended to be eaten cooked - Restaurant or Cafe or Pub or Bar or Hotel or Catering service - Romania - food sample - Monitoring - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	2	0	Verocytotoxigenic E. coli (VTEC)	0

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	Sample weight	Sample weight unit	Total units tested	Total units positive	Zoonoses	N of units positive
Not Available	Meat from bovine animals - meat preparation - intended to be eaten cooked - Retail - Bulgaria - food sample - Monitoring - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	1	0	Verocytotoxigenic E. coli (VTEC)	0
	Meat from bovine animals - meat preparation - intended to be eaten cooked - Retail - Germany - food sample - Monitoring - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	1	0	Verocytotoxigenic E. coli (VTEC)	0
	Meat from bovine animals - meat preparation - intended to be eaten cooked - Retail - Poland - food sample - Monitoring - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	1	0	Verocytotoxigenic E. coli (VTEC)	0
	Meat from bovine animals - meat preparation - intended to be eaten cooked - Retail - Romania - food sample - Monitoring - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	27	1	VTEC other than O157 O26 O103 O111 O145	1
	Meat from bovine animals - minced meat - intended to be eaten cooked - Cutting plant - Romania - food sample - Monitoring - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	37	0	Verocytotoxigenic E. coli (VTEC)	0
	Meat from bovine animals - minced meat - intended to be eaten cooked - Processing plant - Romania - food sample - Monitoring - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	33	1	VTEC other than O157 O26 O103 O111 O145	1
	Meat from bovine animals - minced meat - intended to be eaten cooked - Processing plant - Romania - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	4	0	Verocytotoxigenic E. coli (VTEC)	0
	Meat from bovine animals - minced meat - intended to be eaten cooked - Retail - Germany - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	1	0	Verocytotoxigenic E. coli (VTEC)	0
	Meat from bovine animals - minced meat - intended to be eaten cooked - Retail - Romania - food sample - Monitoring - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	64	3	VTEC other than O157 O26 O103 O111 O145	3
	Meat from bovine animals - minced meat - intended to be eaten cooked - Retail - Romania - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	5	0	Verocytotoxigenic E. coli (VTEC)	0
	Meat from broilers (Gallus gallus) - fresh - chilled - Farm - Romania - food sample - Surveillance - Official sampling - Suspect sampling	single (food/fee d)	25	Gram	2	0	Verocytotoxigenic E. coli (VTEC)	0
	Meat from broilers (Gallus gallus) - fresh - chilled - Retail - Romania - food sample - Surveillance - Official sampling - Suspect sampling	batch (food/fee d)	25	Gram	6	0	Verocytotoxigenic E. coli (VTEC)	0
	Meat from broilers (Gallus gallus) - fresh - chilled - Slaughterhouse - Romania - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	9	0	Verocytotoxigenic E. coli (VTEC)	0
	Meat from pig - minced meat - intended to be eaten cooked - Cutting plant - Romania - food sample - Monitoring - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	1	0	Verocytotoxigenic E. coli (VTEC)	0
	Meat from pig - minced meat - intended to be eaten cooked - Retail - Romania - food sample - Monitoring - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	1	0	Verocytotoxigenic E. coli (VTEC)	0
	Meat from pig - minced meat - intended to be eaten cooked - Retail - Romania - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	1	0	Verocytotoxigenic E. coli (VTEC)	0
	Meat from pig - minced meat - intended to be eaten cooked - Retail - Romania - food sample - Surveillance - Official sampling - Suspect sampling	batch (food/fee d)	25	Gram	1	0	Verocytotoxigenic E. coli (VTEC)	0
	Meat from rabbit - fresh - chilled - Retail - Romania - food sample - Surveillance - Official sampling - Suspect sampling	batch (food/fee d)	25	Gram	1	0	Verocytotoxigenic E. coli (VTEC)	0

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	Sample weight	Sample weight unit	Total units tested	Total units positive	Zoonoses	N of units positive
Not Available	Meat from sheep - carcase - chilled - Slaughterhouse - Romania - food sample - carcase swabs - Monitoring - Official sampling - Objective sampling	batch (food/fee d)	400	Square centimetre	195	37	VTEC other than O157 O26 O103 O111 O145	37
	Meat from sheep - carcase - chilled - Slaughterhouse - Romania - food sample - carcase swabs - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	400	Square centimetre	1	0	Verocytotoxigenic E. coli (VTEC)	0
	Meat from sheep - fresh - chilled - Cutting plant - Romania - food sample - Monitoring - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	3	0	Verocytotoxigenic E. coli (VTEC)	0
	Meat from sheep - fresh - chilled - Cutting plant - Romania - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	4	0	Verocytotoxigenic E. coli (VTEC)	0
	Meat from sheep - fresh - chilled - Retail - Romania - food sample - Surveillance - Official sampling - Suspect sampling	batch (food/fee d)	25	Gram	1	0	Verocytotoxigenic E. coli (VTEC)	0
	Meat from sheep - fresh - chilled - Slaughterhouse - Spain - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	5	0	Verocytotoxigenic E. coli (VTEC)	0
	Meat from sheep - meat preparation - intended to be eaten cooked - Processing plant - Romania - food sample - Monitoring - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	2	0	Verocytotoxigenic E. coli (VTEC)	0
	Meat from sheep - meat preparation - intended to be eaten cooked - Retail - Romania - food sample - Monitoring - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	6	1	VTEC other than O157 O26 O103 O111 O145	1
	Meat from sheep - minced meat - intended to be eaten cooked - Cutting plant - Romania - food sample - Monitoring - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	1	0	Verocytotoxigenic E. coli (VTEC)	0
	Meat, mixed meat - meat preparation - intended to be eaten cooked - Cutting plant - Romania - food sample - Monitoring - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	6	1	VTEC other than O157 O26 O103 O111 O145	1
	Meat, mixed meat - meat preparation - intended to be eaten cooked - Processing plant - Romania - food sample - Monitoring - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	76	3	VTEC other than O157 O26 O103 O111 O145	3
	Meat, mixed meat - meat preparation - intended to be eaten cooked - Processing plant - Romania - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	16	2	VTEC other than O157 O26 O103 O111 O145	2
	Meat, mixed meat - meat preparation - intended to be eaten cooked - Restaurant or Cafe or Pub or Bar or Hotel or Catering service - Romania - food sample - Monitoring - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	16	1	VTEC other than O157 O26 O103 O111 O145	1
	Meat, mixed meat - meat preparation - intended to be eaten cooked - Retail - Romania - food sample - Monitoring - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	66	10	VTEC other than O157 O26 O103 O111 O145	10
	Meat, mixed meat - meat preparation - intended to be eaten cooked - Retail - Unknown - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	5	1	VTEC other than O157 O26 O103 O111 O145	1
	Meat, mixed meat - minced meat - intended to be eaten cooked - Cutting plant - Romania - food sample - Monitoring - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	5	0	Verocytotoxigenic E. coli (VTEC)	0
	Meat, mixed meat - minced meat - intended to be eaten cooked - Processing plant - Romania - food sample - Monitoring - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	6	0	Verocytotoxigenic E. coli (VTEC)	0
	Meat, mixed meat - minced meat - intended to be eaten cooked - Processing plant - Romania - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	2	0	Verocytotoxigenic E. coli (VTEC)	0

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	Sample weight	Sample weight unit	Total units tested	Total units positive	Zoonoses	N of units positive
Not Available	Meat, mixed meat - minced meat - intended to be eaten cooked - Retail - Romania - food sample - Monitoring - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	37	0	Verocytotoxigenic E. coli (VTEC)	0
	Meat, mixed meat - minced meat - intended to be eaten cooked - Retail - Romania - food sample - Surveillance - Official sampling - Suspect sampling	batch (food/fee d)	25	Gram	1	0	Verocytotoxigenic E. coli (VTEC)	0
	Milk, cows' - raw milk - Automatic distribution system for raw milk - Romania - food sample - milk - Monitoring - Official sampling - Objective sampling	batch (food/fee d)	25	Millilitre	114	0	Verocytotoxigenic E. coli (VTEC)	0
	Milk, cows' - raw milk - Automatic distribution system for raw milk - Romania - food sample - milk - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Millilitre	2	0	Verocytotoxigenic E. coli (VTEC)	0
	Milk, cows' - raw milk - Farm - Romania - food sample - milk - Monitoring - Official sampling - Objective sampling	batch (food/fee d)	25	Millilitre	65	3	VTEC other than O157 O26 O103 O111 O145	3
	Milk, cows' - raw milk - Farm - Romania - food sample - milk - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Millilitre	8	0	Verocytotoxigenic E. coli (VTEC)	0
	Milk, cows' - raw milk - Farm - Romania - food sample - Surveillance - Official sampling - Suspect sampling	batch (food/fee d)	25	Gram	6	0	Verocytotoxigenic E. coli (VTEC)	0
		single (food/fee d)	25	Gram	2	0	Verocytotoxigenic E. coli (VTEC)	0
	Milk, cows' - raw milk - Processing plant - Romania - food sample - milk - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Millilitre	5	0	Verocytotoxigenic E. coli (VTEC)	0
	Milk, cows' - raw milk - Retail - Romania - food sample - milk - Monitoring - Official sampling - Objective sampling	batch (food/fee d)	25	Millilitre	1	0	Verocytotoxigenic E. coli (VTEC)	0
	Milk, cows' - UHT milk - Processing plant - Romania - food sample - Surveillance - Official sampling - Suspect sampling	batch (food/fee d)	25	Gram	1	0	Verocytotoxigenic E. coli (VTEC)	0
	Milk, cows' - UHT milk - Retail - Romania - food sample - milk - Monitoring - Official sampling - Objective sampling	batch (food/fee d)	25	Millilitre	3	0	Verocytotoxigenic E. coli (VTEC)	0
	Milk, cows' - UHT milk - Retail - Romania - food sample - Surveillance - Official sampling - Suspect sampling	batch (food/fee d)	25	Gram	7	0	Verocytotoxigenic E. coli (VTEC)	0
	Milk, goats' - raw milk - Farm - Romania - food sample - milk - Monitoring - Official sampling - Objective sampling	batch (food/fee d)	25	Millilitre	1	0	Verocytotoxigenic E. coli (VTEC)	0
	Other products of animal origin - Farm - Romania - food sample - Surveillance - Official sampling - Suspect sampling	single (food/fee d)	25	Gram	1	0	Verocytotoxigenic E. coli (VTEC)	0
	Other products of animal origin - Processing plant - Romania - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	2	0	Verocytotoxigenic E. coli (VTEC)	0
	Seeds, sprouted - ready-to-eat - Processing plant - Romania - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	5	0	Verocytotoxigenic E. coli (VTEC)	0
	Seeds, sprouted - ready-to-eat - Processing plant - Romania - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	4	0	Verocytotoxigenic E. coli (VTEC)	0

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	Sample weight	Sample weight unit	Total units tested	Total units positive	Zoonoses	N of units positive
Not Available	Seeds, sprouted - ready-to-eat - Retail - Romania - food sample - Surveillance - Official sampling - Objective sampling	batch (food/feed)	25	Gram	19	0	Verocytotoxigenic E. coli (VTEC)	0
	Spices and herbs - Retail - Brazil - food sample - Surveillance - Official sampling - Suspect sampling	batch (food/feed)	25	Gram	1	0	Verocytotoxigenic E. coli (VTEC)	0
	Spices and herbs - Retail - Romania - food sample - Surveillance - Official sampling - Suspect sampling	batch (food/feed)	25	Gram	3	0	Verocytotoxigenic E. coli (VTEC)	0
	Vegetables - Farm - Romania - food sample - Surveillance - Official sampling - Suspect sampling	single (food/feed)	25	Gram	1	0	Verocytotoxigenic E. coli (VTEC)	0
	Vegetables - Retail - Italy - food sample - Surveillance - Official sampling - Suspect sampling	batch (food/feed)	25	Gram	3	0	Verocytotoxigenic E. coli (VTEC)	0
	Vegetables - Retail - Romania - food sample - Surveillance - Official sampling - Suspect sampling	batch (food/feed)	25	Gram	7	0	Verocytotoxigenic E. coli (VTEC)	0
	Vegetables - Retail - Spain - food sample - Surveillance - Official sampling - Suspect sampling	batch (food/feed)	25	Gram	1	0	Verocytotoxigenic E. coli (VTEC)	0
	Vegetables - Retail - Turkey - food sample - Surveillance - Official sampling - Suspect sampling	batch (food/feed)	25	Gram	4	0	Verocytotoxigenic E. coli (VTEC)	0
	Water - Farm - Romania - food sample - Surveillance - Official sampling - Suspect sampling	batch (food/feed)	25	Gram	4	0	Verocytotoxigenic E. coli (VTEC)	0
		single (food/feed)	25	Gram	4	0	Verocytotoxigenic E. coli (VTEC)	0
	Water - Processing plant - Romania - food sample - Surveillance - Official sampling - Suspect sampling	batch (food/feed)	25	Gram	6	0	Verocytotoxigenic E. coli (VTEC)	0

Table FLAVIVIRUS in animal

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	Vaccination status	Total units tested	Total units positive	Zoonoses	N of units positive
ROMANIA	Solipeds, domestic - horses - Farm - Romania - animal sample - blood - Surveillance - Official sampling - Objective sampling	holding	No	198	3	Flavivirus	3
Brăila	Solipeds, domestic - horses - Farm - Romania - animal sample - blood - Surveillance - Official sampling - Objective sampling	holding	No	153	3	Flavivirus	3
Constanța	Solipeds, domestic - horses - Farm - Romania - animal sample - blood - Surveillance - Official sampling - Objective sampling	holding	No	45	0	Flavivirus	0

Table HEPATITIS VIRUS in food

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	Sample weight	Sample weight unit	Total units tested	Total units positive	Zoonoses	N of units positive
Not Available	Fruits - Processing plant - Romania - food sample - Surveillance - Official sampling - Objective	batch (food/feed)	25	Gram	6	0	Hepatitis virus	0
	Fruits - Retail - Albania - food sample - Surveillance - Official sampling - Objective sampling	batch (food/feed)	25	Gram	1	0	Hepatitis virus	0
	Fruits - Retail - Belarus - food sample - Surveillance - Official sampling - Objective sampling	batch (food/feed)	25	Gram	1	0	Hepatitis virus	0
	Fruits - Retail - Serbia - food sample - Surveillance - Official sampling - Objective sampling	batch (food/feed)	25	Gram	2	0	Hepatitis virus	0
	Fruits - Retail - Turkey - food sample - Surveillance - Official sampling - Objective sampling	batch (food/feed)	25	Gram	6	0	Hepatitis virus	0

Table HISTAMINE in food

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	Sample weight	Sample weight unit	Total units tested	Total units positive	Method	Zoonoses	N of units tested	N of units positive
Not Available	Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme matured - Packing centre - European Union - food sample - Surveillance - HACCP and own check - Census	batch (food/feeding)	10	Gram	1	0	<= 100	Histamine	0	0
							>100 TO <= 200	Histamine	0	0
							>200	Histamine	0	0
	Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme matured - Processing plant - Romania - food sample - Surveillance - HACCP and own check - Selective sampling	batch (food/feeding)	10	Gram	1	0	<= 100	Histamine	0	0
							>100 TO <= 200	Histamine	0	0
							>200	Histamine	0	0
	Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme matured - Retail - European Union - food sample - Surveillance - Official sampling - Census	batch (food/feeding)	10	Gram	42	0	<= 100	Histamine	0	0
							>100 TO <= 200	Histamine	0	0
							>200	Histamine	0	0
	Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme matured - Retail - Non European Union - food sample - Surveillance - HACCP and own check - Census	batch (food/feeding)	10	Gram	4	0	<= 100	Histamine	0	0
							>100 TO <= 200	Histamine	0	0
							>200	Histamine	0	0
	Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme matured - Retail - Non European Union - food sample - Surveillance - Official sampling - Census	batch (food/feeding)	10	Gram	13	0	<= 100	Histamine	0	0
							>100 TO <= 200	Histamine	0	0
							>200	Histamine	0	0
	Fish - Fishery products from fish species associated with a high amount of histidine - not enzyme matured - Retail - Romania - food sample - Surveillance - Official sampling - Census	batch (food/feeding)	10	Gram	2	0	<= 100	Histamine	0	0
							>100 TO <= 200	Histamine	0	0
							>200	Histamine	0	0
	Fish - Fishery products which have undergone enzyme maturation treatment in brine - Processing plant - Romania - food sample - Surveillance - HACCP and own check - Selective sampling	batch (food/feeding)	10	Gram	1	0	> 400	Histamine	0	0
							>200 TO <= 400	Histamine	0	0
							<=200	Histamine	0	0
	Fish - Fishery products which have undergone enzyme maturation treatment in brine - Retail - European Union - food sample - Surveillance - HACCP and own check - Census	batch (food/feeding)	10	Gram	2	0	> 400	Histamine	0	0
							>200 TO <= 400	Histamine	0	0
							<=200	Histamine	0	0
	Fish - Fishery products which have undergone enzyme maturation treatment in brine - Retail - European Union - food sample - Surveillance - Official sampling - Census	batch (food/feeding)	10	Gram	14	0	> 400	Histamine	0	0
							>200 TO <= 400	Histamine	0	0
							<=200	Histamine	0	0
	Fish - Fishery products which have undergone enzyme maturation treatment in brine - Retail - Non European Union - food sample - Surveillance - HACCP and own check - Census	batch (food/feeding)	10	Gram	5	0	> 400	Histamine	0	0
							>200 TO <= 400	Histamine	0	0
							<=200	Histamine	0	0
	Fish - Fishery products which have undergone enzyme maturation treatment in brine - Retail - Non European Union - food sample - Surveillance - Official sampling - Census	batch (food/feeding)	10	Gram	12	0	> 400	Histamine	0	0
							>200 TO <= 400	Histamine	0	0
							<=200	Histamine	0	0

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	Sample weight	Sample weight unit	Total units tested	Total units positive	Method	Zoonoses	N of units tested	N of units positive
Not Available	Fish - Fishery products which have undergone enzyme maturation treatment in brine - Retail - Romania - food sample - Surveillance - HACCP and own check - Census	batch (food/feed)	10	Gram	4	0	> 400	Histamine	0	0
							>200 TO <= 400	Histamine	0	0
							<=200	Histamine	0	0
	Fish - Fishery products which have undergone enzyme maturation treatment in brine - Retail - Romania - food sample - Surveillance - Official sampling - Census	batch (food/feed)	10	Gram	1	0	> 400	Histamine	0	0
							>200 TO <= 400	Histamine	0	0
							<=200	Histamine	0	0

Table LISTERIA in animal

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	Total units tested	Total units positive	Zoonoses	N of units positive
ROMANIA	Cattle (bovine animals) - Farm - Not Available - animal sample - brain - Surveillance - Official sampling - Suspect sampling	animal	4	3	Listeria innocua	3
			40	1	Listeria monocytogenes	1
	Cattle (bovine animals) - Farm - Not Available - animal sample - foetus/stillbirth - Surveillance - Official sampling - Suspect sampling	animal	8	0	Listeria monocytogenes	0
	Cattle (bovine animals) - Farm - Not Available - animal sample - milk - Surveillance - Official sampling - Suspect sampling	animal	23	0	Listeria monocytogenes	0
	Cattle (bovine animals) - Farm - Not Available - animal sample - organ/tissue - Surveillance - Official sampling - Suspect sampling	animal	5	0	Listeria monocytogenes	0
	Deer - Zoo - Not Available - animal sample - brain - Surveillance - Official sampling - Suspect sampling	animal	1	0	Listeria monocytogenes	0
	Goats - Farm - Not Available - animal sample - brain - Surveillance - Official sampling - Suspect sampling	animal	10	0	Listeria monocytogenes	0
	Goats - Farm - Not Available - animal sample - foetus/stillbirth - Surveillance - Official sampling - Suspect sampling	animal	18	0	Listeria monocytogenes	0
	Goats - Farm - Not Available - animal sample - milk - Surveillance - Official sampling - Suspect sampling	animal	4	0	Listeria monocytogenes	0
	Goats - Farm - Not Available - animal sample - organ/tissue - Surveillance - Official sampling - Suspect sampling	animal	22	1	Listeria ivanovii	1
	Kangaroos - Zoo - Not Available - animal sample - organ/tissue - Surveillance - Official sampling - Suspect sampling	animal	1	0	Listeria monocytogenes	0
	Pigs - Farm - Not Available - animal sample - organ/tissue - Surveillance - Official sampling - Suspect sampling	animal	4	0	Listeria monocytogenes	0
	Rabbits - Farm - Not Available - animal sample - organ/tissue - Surveillance - Official sampling - Suspect sampling	animal	1	0	Listeria monocytogenes	0
	Sheep - Farm - Not Available - animal sample - brain - Surveillance - Official sampling - Suspect sampling	animal	24	8	Listeria grayi	1
					Listeria innocua	3
					Listeria monocytogenes	4
	Sheep - Farm - Not Available - animal sample - foetus/stillbirth - Surveillance - Official sampling - Suspect sampling	animal	36	3	Listeria ivanovii	2
					Listeria monocytogenes	1
	Sheep - Farm - Not Available - animal sample - organ/tissue - Surveillance - Official sampling - Suspect sampling	animal	20	1	Listeria welshimeri	1
Bihor	Cattle (bovine animals) - Farm - Not Available - animal sample - brain - Surveillance - Official sampling - Suspect sampling	animal	1	0	Listeria monocytogenes	0
Bistrița-Năsăud	Sheep - Farm - Not Available - animal sample - brain - Surveillance - Official sampling - Suspect sampling	animal	4	1	Listeria monocytogenes	1
	Sheep - Farm - Not Available - animal sample - foetus/stillbirth - Surveillance - Official sampling - Suspect sampling	animal	1	1	Listeria ivanovii	1
Cluj	Cattle (bovine animals) - Farm - Not Available - animal sample - brain - Surveillance - Official sampling - Suspect sampling	animal	2	0	Listeria monocytogenes	0
	Cattle (bovine animals) - Farm - Not Available - animal sample - foetus/stillbirth - Surveillance - Official sampling - Suspect sampling	animal	1	0	Listeria monocytogenes	0
	Deer - farmed - fallow deer - Farm - Not Available - animal sample - brain - Surveillance - Official sampling - Suspect sampling	animal	1	0	Listeria monocytogenes	0
	Goats - Farm - Not Available - animal sample - foetus/stillbirth - Surveillance - Official sampling - Suspect sampling	animal	2	0	Listeria monocytogenes	0
	Sheep - Farm - Not Available - animal sample - foetus/stillbirth - Surveillance - Official sampling - Suspect sampling	animal	17	0	Listeria monocytogenes	0
Maramureș	Goats - Farm - Not Available - animal sample - brain - Surveillance - Official sampling - Suspect sampling	animal	1	0	Listeria monocytogenes	0
Sălaj	Sheep - Farm - Not Available - animal sample - brain - Surveillance - Official sampling - Suspect sampling	animal	1	0	Listeria monocytogenes	0
Alba	Cattle (bovine animals) - Farm - Not Available - animal sample - brain - Surveillance - Official sampling - Suspect sampling	animal	2	0	Listeria monocytogenes	0
	Cattle (bovine animals) - Farm - Not Available - animal sample - foetus/stillbirth - Surveillance - Official sampling - Suspect sampling	animal	2	0	Listeria monocytogenes	0
	Cattle (bovine animals) - Farm - Not Available - animal sample - milk - Surveillance - Official sampling - Suspect sampling	animal	3	0	Listeria monocytogenes	0
	Cattle (bovine animals) - Farm - Not Available - animal sample - organ/tissue - Surveillance - Official sampling - Suspect sampling	animal	1	0	Listeria monocytogenes	0
	Goats - Farm - Not Available - animal sample - foetus/stillbirth - Surveillance - Official sampling - Suspect sampling	animal	4	0	Listeria monocytogenes	0
	Goats - Farm - Not Available - animal sample - milk - Surveillance - Official sampling - Suspect sampling	animal	2	0	Listeria monocytogenes	0
	Goats - Farm - Not Available - animal sample - organ/tissue - Surveillance - Official sampling - Suspect sampling	animal	2	1	Listeria ivanovii	1
	Rabbits - Farm - Not Available - animal sample - organ/tissue - Surveillance - Official sampling - Suspect sampling	animal	1	0	Listeria monocytogenes	0
	Sheep - Farm - Not Available - animal sample - brain - Surveillance - Official sampling - Suspect sampling	animal	13	3	Listeria grayi	1
					Listeria innocua	3
	Sheep - Farm - Not Available - animal sample - foetus/stillbirth - Surveillance - Official sampling - Suspect sampling	animal	3	1	Listeria ivanovii	1
	Sheep - Farm - Not Available - animal sample - organ/tissue - Surveillance - Official sampling - Suspect sampling	animal	5	1	Listeria welshimeri	1
Covasna	Sheep - Farm - Not Available - animal sample - brain - Surveillance - Official sampling - Suspect sampling	animal	2	1	Listeria monocytogenes	1
Mureș	Cattle (bovine animals) - Farm - Not Available - animal sample - brain - Surveillance - Official sampling - Suspect sampling	animal	4	1	Listeria monocytogenes	1

Romania - 2016

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	Total units tested	Total units positive	Zoonoses	N of units positive
Giurgiu	Goats - Farm - Not Available - animal sample - brain - Surveillance - Official sampling - Suspect sampling	animal	1	0	Listeria monocytogenes	0
	Goats - Farm - Not Available - animal sample - milk - Surveillance - Official sampling - Suspect sampling	animal	2	0	Listeria monocytogenes	0
Teleorman	Cattle (bovine animals) - Farm - Not Available - animal sample - brain - Surveillance - Official sampling - Suspect sampling	animal	1	0	Listeria monocytogenes	0
	Cattle (bovine animals) - Farm - Not Available - animal sample - milk - Surveillance - Official sampling - Suspect sampling	animal	4	0	Listeria monocytogenes	0
	Goats - Farm - Not Available - animal sample - organ/tissue - Surveillance - Official sampling - Suspect sampling	animal	1	0	Listeria monocytogenes	0
Olt	Goats - Farm - Not Available - animal sample - foetus/stillbirth - Surveillance - Official sampling - Suspect sampling	animal	3	0	Listeria monocytogenes	0
Vâlcea	Cattle (bovine animals) - Farm - Not Available - animal sample - brain - Surveillance - Official sampling - Suspect sampling	animal	1	0	Listeria monocytogenes	0
Hunedoara	Goats - Farm - Not Available - animal sample - foetus/stillbirth - Surveillance - Official sampling - Suspect sampling	animal	1	0	Listeria monocytogenes	0
Timiș	Sheep - Farm - Not Available - animal sample - brain - Surveillance - Official sampling - Suspect sampling	animal	1	0	Listeria monocytogenes	0

Table LISTERIA in food

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	Sample weight	Sample weight unit	Total units tested	Total units positive	Method	Zoonoses	N of units tested	N of units positive
Not Available	Bakery products - desserts - Catering - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed d)	10	Gram	7	1	<= 100	Listeria monocytogenes - serovar 1/2b	3	0
							>100	Listeria monocytogenes - serovar 1/2b	3	0
	Bakery products - desserts - Catering - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed d)	25	Gram	7	1	detection	Listeria monocytogenes - serovar 1/2b	7	1
	Bakery products - desserts - Catering - Not Available - food sample - Surveillance - HACCP and own check - Selective sampling	batch (food/feed d)	10	Gram	2	0	<= 100	Listeria monocytogenes	2	0
							>100	Listeria monocytogenes	2	0
	Bakery products - desserts - Catering - Not Available - food sample - Surveillance - HACCP and own check - Selective sampling	batch (food/feed d)	25	Gram	2	0	detection	Listeria monocytogenes	2	0
	Bakery products - desserts - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed d)	25	Gram	90	0	detection	Listeria monocytogenes	90	0
	Bakery products - desserts - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Selective sampling	batch (food/feed d)	25	Gram	1	0	detection	Listeria monocytogenes	1	0
	Bakery products - desserts - Retail - Not Available - food sample - Surveillance - HACCP and own check - Selective sampling	batch (food/feed d)	10	Gram	4	0	<= 100	Listeria monocytogenes	4	0
							>100	Listeria monocytogenes	4	0
	Bakery products - desserts - Retail - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/feed d)	10	Gram	61	0	<= 100	Listeria monocytogenes	61	0
							>100	Listeria monocytogenes	61	0
	Bakery products - pastry - Catering - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed d)	10	Gram	10	1	<= 100	Listeria monocytogenes - serovar 1/2b	1	0
							>100	Listeria monocytogenes - serovar 1/2b	1	0
	Bakery products - pastry - Catering - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed d)	25	Gram	10	1	detection	Listeria monocytogenes - serovar 1/2b	10	1
	Bakery products - pastry - Catering - Not Available - food sample - Surveillance - Official sampling - Suspect sampling	batch (food/feed d)	10	Gram	1	0	<= 100	Listeria monocytogenes	1	0
							>100	Listeria monocytogenes	1	0
	Bakery products - pastry - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed d)	25	Gram	54	0	detection	Listeria monocytogenes	54	0
	Bakery products - pastry - Retail - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed d)	10	Gram	25	0	<= 100	Listeria monocytogenes	25	0
							>100	Listeria monocytogenes	25	0
	Bakery products - pastry - Retail - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/feed d)	10	Gram	11	0	<= 100	Listeria monocytogenes	11	0
							>100	Listeria monocytogenes	11	0
	Cheeses made from cows' milk - hard - made from pasteurised milk - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed d)	25	Gram	222	0	detection	Listeria monocytogenes	222	0
	Cheeses made from cows' milk - hard - made from pasteurised milk - Retail - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed d)	10	Gram	8	0	<= 100	Listeria monocytogenes	8	0
							>100	Listeria monocytogenes	8	0

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	Sample weight	Sample weight unit	Total units tested	Total units positive	Method	Zoonoses	N of units tested	N of units positive
Not Available	Cheeses made from cows' milk - hard - made from pasteurised milk - Retail - Not Available - food sample - Surveillance - HACCP and own check - Selective sampling	batch (food/feed d)	10	Gram	2	0	<= 100	Listeria monocytogenes	2	0
							>100	Listeria monocytogenes	2	0
	Cheeses made from cows' milk - hard - made from pasteurised milk - Retail - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/feed d)	10	Gram	38	0	<= 100	Listeria monocytogenes	38	0
							>100	Listeria monocytogenes	38	0
	Cheeses made from cows' milk - hard - made from raw or low heat-treated milk - Farm - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed d)	25	Gram	3	0	detection	Listeria monocytogenes	3	0
	Cheeses made from cows' milk - hard - made from raw or low heat-treated milk - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed d)	25	Gram	31	0	detection	Listeria monocytogenes	31	0
	Cheeses made from cows' milk - hard - made from raw or low heat-treated milk - Retail - Not Available - food sample - Surveillance - HACCP and own check - Selective sampling	batch (food/feed d)	10	Gram	2	0	<= 100	Listeria monocytogenes	2	0
							>100	Listeria monocytogenes	2	0
	Cheeses made from cows' milk - hard - made from raw or low heat-treated milk - Retail - Not Available - food sample - Surveillance - HACCP and own check - Selective sampling	batch (food/feed d)	25	Gram	2	0	detection	Listeria monocytogenes	2	0
	Cheeses made from cows' milk - hard - made from raw or low heat-treated milk - Retail - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/feed d)	10	Gram	61	0	<= 100	Listeria monocytogenes	61	0
							>100	Listeria monocytogenes	61	0
	Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Catering - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/feed d)	10	Gram	2	0	<= 100	Listeria monocytogenes	2	0
							>100	Listeria monocytogenes	2	0
	Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Packing centre - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed d)	25	Gram	18	0	detection	Listeria monocytogenes	18	0
	Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed d)	25	Gram	178	0	detection	Listeria monocytogenes	178	0
	Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Retail - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed d)	10	Gram	29	0	<= 100	Listeria monocytogenes	25	0
							>100	Listeria monocytogenes	25	0
	Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Retail - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed d)	25	Gram	29	0	detection	Listeria monocytogenes	10	0
	Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Retail - Not Available - food sample - Surveillance - HACCP and own check - Selective sampling	batch (food/feed d)	10	Gram	1	0	<= 100	Listeria monocytogenes	1	0
							>100	Listeria monocytogenes	1	0
	Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Retail - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/feed d)	10	Gram	53	0	<= 100	Listeria monocytogenes	53	0
							>100	Listeria monocytogenes	53	0
	Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - Farm - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed d)	25	Gram	26	0	detection	Listeria monocytogenes	26	0
	Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed d)	25	Gram	71	0	detection	Listeria monocytogenes	71	0
	Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - Retail - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed d)	10	Gram	8	0	<= 100	Listeria monocytogenes	8	0
							>100	Listeria monocytogenes	8	0
	Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - Retail - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/feed d)	10	Gram	4	0	<= 100	Listeria monocytogenes	4	0
							>100	Listeria monocytogenes	4	0

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	Sample weight	Sample weight unit	Total units tested	Total units positive	Method	Zoonoses	N of units tested	N of units positive
Not Available	Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - Retail - Not Available - food sample - Surveillance - Official sampling - Selective sampling	batch (food/feed d)	10	Gram	3	0	<= 100	Listeria monocytogenes	3	0
							>100	Listeria monocytogenes	3	0
	Cheeses made from goats' milk - hard - made from pasteurised milk - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed d)	25	Gram	7	0	detection	Listeria monocytogenes	7	0
	Cheeses made from goats' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed d)	25	Gram	7	0	detection	Listeria monocytogenes	7	0
	Cheeses made from goats' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Selective sampling	batch (food/feed d)	25	Gram	2	0	detection	Listeria monocytogenes	2	0
	Cheeses made from goats' milk - soft and semi-soft - made from pasteurised milk - Retail - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed d)	10	Gram	1	0	<= 100	Listeria monocytogenes	1	0
							>100	Listeria monocytogenes	1	0
	Cheeses made from goats' milk - soft and semi-soft - made from pasteurised milk - Retail - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/feed d)	10	Gram	1	0	<= 100	Listeria monocytogenes	1	0
							>100	Listeria monocytogenes	1	0
	Cheeses made from goats' milk - soft and semi-soft - made from raw or low heat-treated milk - Farm - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed d)	25	Gram	2	0	detection	Listeria monocytogenes	2	0
	Cheeses made from goats' milk - soft and semi-soft - made from raw or low heat-treated milk - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed d)	25	Gram	13	0	detection	Listeria monocytogenes	13	0
	Cheeses made from sheep's milk - hard - made from pasteurised milk - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed d)	25	Gram	6	0	detection	Listeria monocytogenes	6	0
	Cheeses made from sheep's milk - hard - made from pasteurised milk - Retail - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed d)	10	Gram	16	0	<= 100	Listeria monocytogenes	16	0
							>100	Listeria monocytogenes	16	0
	Cheeses made from sheep's milk - hard - made from pasteurised milk - Retail - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/feed d)	10	Gram	1	0	<= 100	Listeria monocytogenes	1	0
							>100	Listeria monocytogenes	1	0
	Cheeses made from sheep's milk - hard - made from raw or low heat-treated milk - Farm - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed d)	25	Gram	1	0	detection	Listeria monocytogenes	1	0
	Cheeses made from sheep's milk - hard - made from raw or low heat-treated milk - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed d)	25	Gram	5	0	detection	Listeria monocytogenes	5	0
	Cheeses made from sheep's milk - hard - made from raw or low heat-treated milk - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Selective sampling	batch (food/feed d)	25	Gram	4	0	detection	Listeria monocytogenes	4	0
	Cheeses made from sheep's milk - hard - made from raw or low heat-treated milk - Retail - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed d)	10	Gram	2	0	<= 100	Listeria monocytogenes	2	0
							>100	Listeria monocytogenes	2	0
	Cheeses made from sheep's milk - hard - made from raw or low heat-treated milk - Retail - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/feed d)	10	Gram	1	0	<= 100	Listeria monocytogenes	1	0
							>100	Listeria monocytogenes	1	0
	Cheeses made from sheep's milk - soft and semi-soft - made from pasteurised milk - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed d)	25	Gram	2	0	detection	Listeria monocytogenes	2	0
	Cheeses made from sheep's milk - soft and semi-soft - made from raw or low heat-treated milk - Farm - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed d)	25	Gram	3	0	detection	Listeria monocytogenes	3	0

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	Sample weight	Sample weight unit	Total units tested	Total units positive	Method	Zoonoses	N of units tested	N of units positive
Not Available	Cheeses made from sheep's milk - soft and semi-soft - made from raw or low heat-treated milk - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	4	0	detection	Listeria monocytogenes	4	0
	Cheeses made from sheep's milk - soft and semi-soft - made from raw or low heat-treated milk - Retail - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	10	Gram	3	0	<= 100	Listeria monocytogenes	3	0
							>100	Listeria monocytogenes	3	0
	Dairy products (excluding cheeses) - butter - made from pasteurised milk - Packing centre - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	2	0	detection	Listeria monocytogenes	2	0
	Dairy products (excluding cheeses) - butter - made from pasteurised milk - Packing centre - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	2	0	detection	Listeria monocytogenes	2	0
	Dairy products (excluding cheeses) - butter - made from pasteurised milk - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	16	0	detection	Listeria monocytogenes	16	0
	Dairy products (excluding cheeses) - butter - made from pasteurised milk - Retail - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	10	Gram	4	0	<= 100	Listeria monocytogenes	4	0
							>100	Listeria monocytogenes	4	0
	Dairy products (excluding cheeses) - butter - made from pasteurised milk - Retail - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	10	Gram	15	0	<= 100	Listeria monocytogenes	15	0
							>100	Listeria monocytogenes	15	0
	Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	2	0	detection	Listeria monocytogenes	2	0
	Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Selective sampling	batch (food/fee d)	25	Gram	1	0	detection	Listeria monocytogenes	1	0
	Dairy products (excluding cheeses) - cream - made from pasteurised milk - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	13	0	detection	Listeria monocytogenes	13	0
	Dairy products (excluding cheeses) - cream - made from pasteurised milk - Retail - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	10	Gram	1	0	<= 100	Listeria monocytogenes	1	0
							>100	Listeria monocytogenes	1	0
	Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	21	0	detection	Listeria monocytogenes	21	0
	Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Selective sampling	batch (food/fee d)	25	Gram	3	0	detection	Listeria monocytogenes	3	0
	Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - Retail - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	10	Gram	22	0	<= 100	Listeria monocytogenes	22	0
							>100	Listeria monocytogenes	22	0
	Dairy products (excluding cheeses) - dairy products, not specified - ready-to-eat - made from pasteurised milk - Catering - Not Available - food sample - Surveillance - HACCP and own check - Selective sampling	batch (food/fee d)	25	Gram	4	0	detection	Listeria monocytogenes	4	0
	Dairy products (excluding cheeses) - dairy products, not specified - ready-to-eat - made from pasteurised milk - Packing centre - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	8	0	detection	Listeria monocytogenes	8	0
	Dairy products (excluding cheeses) - dairy products, not specified - ready-to-eat - made from pasteurised milk - Packing centre - Not Available - food sample - Surveillance - HACCP and own check - Selective sampling	batch (food/fee d)	25	Gram	2	0	detection	Listeria monocytogenes	2	0
	Dairy products (excluding cheeses) - dairy products, not specified - ready-to-eat - made from pasteurised milk - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	368	1	detection	Listeria monocytogenes - serovar 1/2b	368	1

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	Sample weight	Sample weight unit	Total units tested	Total units positive	Method	Zoonoses	N of units tested	N of units positive
Not Available	Dairy products (excluding cheeses) - dairy products, not specified - ready-to-eat - made from pasteurised milk - Retail - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	10	Gram	19	0	<= 100	Listeria monocytogenes	19	0
							>100	Listeria monocytogenes	19	0
	Dairy products (excluding cheeses) - dairy products, not specified - ready-to-eat - made from pasteurised milk - Retail - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	10	Gram	32	0	<= 100	Listeria monocytogenes	32	0
							>100	Listeria monocytogenes	32	0
	Dairy products (excluding cheeses) - dairy products, not specified - ready-to-eat - made from pasteurised milk - Retail - Not Available - food sample - Surveillance - Official sampling - Selective sampling	batch (food/fee d)	10	Gram	6	0	<= 100	Listeria monocytogenes	6	0
							>100	Listeria monocytogenes	6	0
	Dairy products (excluding cheeses) - dairy products, not specified - ready-to-eat - made from pasteurised milk - Retail - Not Available - food sample - Surveillance - Official sampling - Suspect sampling	batch (food/fee d)	10	Gram	1	0	<= 100	Listeria monocytogenes	1	0
							>100	Listeria monocytogenes	1	0
	Dairy products (excluding cheeses) - dairy products, not specified - ready-to-eat - made from raw or low heat-treated milk - Packing centre - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	10	0	detection	Listeria monocytogenes	10	0
	Dairy products (excluding cheeses) - dairy products, not specified - ready-to-eat - made from raw or low heat-treated milk - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	35	0	detection	Listeria monocytogenes	35	0
	Dairy products (excluding cheeses) - dairy products, not specified - ready-to-eat - made from raw or low heat-treated milk - Retail - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	10	Gram	3	0	<= 100	Listeria monocytogenes	3	0
							>100	Listeria monocytogenes	3	0
	Dairy products (excluding cheeses) - dairy products, not specified - ready-to-eat - made from raw or low heat-treated milk - Retail - Not Available - food sample - Surveillance - HACCP and own check - Selective sampling	batch (food/fee d)	10	Gram	2	0	<= 100	Listeria monocytogenes	2	0
							>100	Listeria monocytogenes	2	0
	Dairy products (excluding cheeses) - ice-cream - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	10	Gram	13	1	<= 100	Listeria monocytogenes - serovar 1/2b	3	0
							>100	Listeria monocytogenes - serovar 1/2b	3	0
	Dairy products (excluding cheeses) - ice-cream - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	13	1	detection	Listeria monocytogenes - serovar 1/2b	13	1
	Dairy products (excluding cheeses) - ice-cream - Retail - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	10	Gram	10	0	<= 100	Listeria monocytogenes	10	0
							>100	Listeria monocytogenes	10	0
	Dairy products (excluding cheeses) - ice-cream - Retail - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	10	Gram	2	0	<= 100	Listeria monocytogenes	2	0
							>100	Listeria monocytogenes	2	0
	Egg products - non-ready-to-eat - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	4	0	detection	Listeria monocytogenes	4	0
	Fishery products, unspecified - non-ready-to-eat - Catering - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	9	0	detection	Listeria monocytogenes	9	0
	Fishery products, unspecified - non-ready-to-eat - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	12	0	detection	Listeria monocytogenes	12	0
	Fishery products, unspecified - non-ready-to-eat - Retail - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	10	Gram	20	0	<= 100	Listeria monocytogenes	20	0
							>100	Listeria monocytogenes	20	0
	Fishery products, unspecified - raw - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	10	0	detection	Listeria monocytogenes	10	0
	Fishery products, unspecified - raw - Retail - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	10	Gram	8	0	<= 100	Listeria monocytogenes	8	0
							>100	Listeria monocytogenes	8	0

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	Sample weight	Sample weight unit	Total units tested	Total units positive	Method	Zoonoses	N of units tested	N of units positive
Not Available	Fishery products, unspecified - ready-to-eat - Catering - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	4	0	detection	Listeria monocytogenes	4	0
	Fishery products, unspecified - ready-to-eat - Catering - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	10	Gram	6	0	<= 100	Listeria monocytogenes	6	0
							>100	Listeria monocytogenes	6	0
	Fishery products, unspecified - ready-to-eat - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	60	0	detection	Listeria monocytogenes	60	0
	Fishery products, unspecified - ready-to-eat - Retail - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	10	Gram	3	0	<= 100	Listeria monocytogenes	3	0
							>100	Listeria monocytogenes	3	0
	Fishery products, unspecified - ready-to-eat - Retail - Not Available - food sample - Surveillance - HACCP and own check - Selective sampling	batch (food/fee d)	10	Gram	1	0	<= 100	Listeria monocytogenes	1	0
							>100	Listeria monocytogenes	1	0
	Fishery products, unspecified - ready-to-eat - Retail - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	10	Gram	10	0	<= 100	Listeria monocytogenes	10	0
							>100	Listeria monocytogenes	10	0
	Foodstuffs intended for special nutritional uses - dried dietary foods for special medical purposes intended for infants below 6 months - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	7	0	detection	Listeria monocytogenes	7	0
	Foodstuffs intended for special nutritional uses - dried dietary foods for special medical purposes intended for infants below 6 months - Retail - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	10	Gram	29	0	<= 100	Listeria monocytogenes	29	0
							>100	Listeria monocytogenes	29	0
	Meat from bovine animals - fresh - Cutting plant - Not Available - food sample - meat - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	27	0	detection	Listeria monocytogenes	27	0
	Meat from bovine animals - fresh - Processing plant - Not Available - food sample - meat - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	34	0	detection	Listeria monocytogenes	34	0
	Meat from bovine animals - meat preparation - intended to be eaten cooked - Processing plant - Not Available - food sample - meat - Surveillance - HACCP and own check - Selective sampling	batch (food/fee d)	25	Gram	7	0	detection	Listeria monocytogenes	7	0
	Meat from bovine animals - meat preparation - intended to be eaten cooked - Retail - Not Available - food sample - meat - Surveillance - HACCP and own check - Selective sampling	batch (food/fee d)	10	Gram	3	0	<= 100	Listeria monocytogenes	3	0
							>100	Listeria monocytogenes	3	0
	Meat from bovine animals - meat preparation - intended to be eaten cooked - Retail - Not Available - food sample - meat - Surveillance - HACCP and own check - Selective sampling	batch (food/fee d)	25	Gram	3	0	detection	Listeria monocytogenes	3	0
	Meat from bovine animals - meat products - cooked, ready-to-eat - Catering - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	10	Gram	61	0	<= 100	Listeria monocytogenes	11	0
							>100	Listeria monocytogenes	11	0
	Meat from bovine animals - meat products - cooked, ready-to-eat - Catering - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	61	0	detection	Listeria monocytogenes	61	0
	Meat from bovine animals - meat products - cooked, ready-to-eat - Catering - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	10	Gram	77	0	<= 100	Listeria monocytogenes	77	0
							>100	Listeria monocytogenes	77	0
	Meat from bovine animals - meat products - cooked, ready-to-eat - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	21	0	detection	Listeria monocytogenes	21	0
	Meat from bovine animals - meat products - cooked, ready-to-eat - Retail - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	4	0	detection	Listeria monocytogenes	4	0

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	Sample weight	Sample weight unit	Total units tested	Total units positive	Method	Zoonoses	N of units tested	N of units positive
Not Available	Meat from bovine animals - meat products - cooked, ready-to-eat - Retail - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/feed d)	10	Gram	1	0	<= 100	Listeria monocytogenes	1	0
							>100	Listeria monocytogenes	1	0
	Meat from bovine animals - minced meat - intended to be eaten cooked - Retail - Not Available - food sample - meat - Surveillance - HACCP and own check - Objective sampling	batch (food/feed d)	25	Gram	3	0	detection	Listeria monocytogenes	3	0
	Meat from bovine animals - minced meat - intended to be eaten cooked - Retail - Not Available - food sample - meat - Surveillance - HACCP and own check - Selective sampling	batch (food/feed d)	10	Gram	4	0	<= 100	Listeria monocytogenes	4	0
							>100	Listeria monocytogenes	4	0
	Meat from broilers (Gallus gallus) - fresh - Processing plant - Not Available - food sample - meat - Surveillance - HACCP and own check - Objective sampling	batch (food/feed d)	25	Gram	5	0	detection	Listeria monocytogenes	5	0
	Meat from broilers (Gallus gallus) - fresh - Processing plant - Not Available - food sample - meat - Surveillance - HACCP and own check - Selective sampling	batch (food/feed d)	25	Gram	2	0	detection	Listeria monocytogenes	2	0
	Meat from broilers (Gallus gallus) - fresh - Retail - Not Available - food sample - meat - Surveillance - HACCP and own check - Objective sampling	batch (food/feed d)	25	Gram	5	0	detection	Listeria monocytogenes	5	0
	Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Catering - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed d)	10	Gram	305	0	<= 100	Listeria monocytogenes	36	0
							>100	Listeria monocytogenes	36	0
	Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Catering - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed d)	25	Gram	305	0	detection	Listeria monocytogenes	305	0
	Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Catering - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/feed d)	10	Gram	315	0	<= 100	Listeria monocytogenes	315	0
							>100	Listeria monocytogenes	315	0
	Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed d)	25	Gram	41	0	detection	Listeria monocytogenes	41	0
	Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Retail - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed d)	10	Gram	6	0	<= 100	Listeria monocytogenes	6	0
							>100	Listeria monocytogenes	6	0
	Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Retail - Not Available - food sample - Surveillance - HACCP and own check - Selective sampling	batch (food/feed d)	10	Gram	2	0	<= 100	Listeria monocytogenes	2	0
							>100	Listeria monocytogenes	2	0
	Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Retail - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/feed d)	10	Gram	38	0	<= 100	Listeria monocytogenes	38	0
							>100	Listeria monocytogenes	38	0
	Meat from other animal species or not specified - meat preparation - intended to be eaten cooked - Cutting plant - Not Available - food sample - meat - Surveillance - HACCP and own check - Selective sampling	batch (food/feed d)	25	Gram	4	0	detection	Listeria monocytogenes	4	0
	Meat from other animal species or not specified - meat preparation - intended to be eaten cooked - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed d)	10	Gram	56	1	<= 100	Listeria monocytogenes - serovar 1/2a	10	0
							>100	Listeria monocytogenes - serovar 1/2a	10	0
	Meat from other animal species or not specified - meat preparation - intended to be eaten cooked - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed d)	25	Gram	56	1	detection	Listeria monocytogenes - serovar 1/2a	56	1
	Meat from other animal species or not specified - meat preparation - intended to be eaten cooked - Retail - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed d)	10	Gram	107	0	<= 100	Listeria monocytogenes	107	0
							>100	Listeria monocytogenes	107	0
	Meat from other animal species or not specified - meat preparation - intended to be eaten cooked - Retail - Not Available - food sample - Surveillance - Official sampling - Suspect sampling	batch (food/feed d)	10	Gram	1	0	<= 100	Listeria monocytogenes	1	0
							>100	Listeria monocytogenes	1	0

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	Sample weight	Sample weight unit	Total units tested	Total units positive	Method	Zoonoses	N of units tested	N of units positive
Not Available	Meat from other animal species or not specified - meat products - raw and intended to be eaten raw - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	49	0	detection	Listeria monocytogenes	49	0
	Meat from other animal species or not specified - meat products - raw and intended to be eaten raw - Retail - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	10	Gram	10	0	<= 100	Listeria monocytogenes	10	0
							>100	Listeria monocytogenes	10	0
	Meat from other animal species or not specified - meat products - raw and intended to be eaten raw - Retail - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	10	Gram	45	0	<= 100	Listeria monocytogenes	45	0
							>100	Listeria monocytogenes	45	0
	Meat from other animal species or not specified - meat products - unspecified, ready-to-eat - Catering - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	12	0	detection	Listeria monocytogenes	12	0
	Meat from other animal species or not specified - meat products - unspecified, ready-to-eat - Catering - Not Available - food sample - Surveillance - HACCP and own check - Selective sampling	batch (food/fee d)	10	Gram	3	0	<= 100	Listeria monocytogenes	3	0
							>100	Listeria monocytogenes	3	0
	Meat from other animal species or not specified - meat products - unspecified, ready-to-eat - Catering - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	10	Gram	47	0	<= 100	Listeria monocytogenes	47	0
							>100	Listeria monocytogenes	47	0
	Meat from other animal species or not specified - meat products - unspecified, ready-to-eat - Cutting plant - Not Available - food sample - Surveillance - Official sampling - Suspect sampling	batch (food/fee d)	25	Gram	1	0	detection	Listeria monocytogenes	1	0
	Meat from other animal species or not specified - meat products - unspecified, ready-to-eat - Packing centre - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	13	0	detection	Listeria monocytogenes	13	0
	Meat from other animal species or not specified - meat products - unspecified, ready-to-eat - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	10	Gram	603	5	<= 100	Listeria monocytogenes - serovar 1/2a	45	0
							>100	Listeria monocytogenes - serovar 1/2a	45	0
	Meat from other animal species or not specified - meat products - unspecified, ready-to-eat - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	603	5	detection	Listeria monocytogenes - serovar 1/2a	603	5
	Meat from other animal species or not specified - meat products - unspecified, ready-to-eat - Retail - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	10	Gram	413	0	<= 100	Listeria monocytogenes	413	0
							>100	Listeria monocytogenes	413	0
	Meat from other animal species or not specified - meat products - unspecified, ready-to-eat - Retail - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	10	Gram	190	0	<= 100	Listeria monocytogenes	190	0
							>100	Listeria monocytogenes	190	0
	Meat from other animal species or not specified - minced meat - intended to be eaten cooked - Processing plant - Not Available - food sample - meat - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	37	0	detection	Listeria monocytogenes	37	0
	Meat from other animal species or not specified - minced meat - intended to be eaten cooked - Retail - Not Available - food sample - meat - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	12	0	detection	Listeria monocytogenes	12	0
	Meat from pig - fresh - Catering - Not Available - food sample - meat - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	4	0	detection	Listeria monocytogenes	4	0
	Meat from pig - fresh - Cutting plant - Not Available - food sample - meat - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	29	0	detection	Listeria monocytogenes	29	0
	Meat from pig - fresh - Processing plant - Not Available - food sample - meat - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	77	0	detection	Listeria monocytogenes	77	0
	Meat from pig - fresh - Processing plant - Not Available - food sample - meat - Surveillance - HACCP and own check - Suspect sampling	batch (food/fee d)	25	Gram	1	0	detection	Listeria monocytogenes	1	0

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	Sample weight	Sample weight unit	Total units tested	Total units positive	Method	Zoonoses	N of units tested	N of units positive
Not Available	Meat from pig - fresh - Retail - Not Available - food sample - meat - Surveillance - HACCP and own check - Selective sampling	batch (food/fee d)	10	Gram	2	0	<= 100	Listeria monocytogenes	2	0
							>100	Listeria monocytogenes	2	0
	Meat from pig - fresh - Retail - Not Available - food sample - meat - Surveillance - HACCP and own check - Selective sampling	batch (food/fee d)	25	Gram	2	0	detection	Listeria monocytogenes	2	0
	Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Not Available - food sample - meat - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	20	1	detection	Listeria monocytogenes - serovar 1/2c	20	1
	Meat from pig - meat products - cooked, ready-to-eat - Catering - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	120	0	detection	Listeria monocytogenes	120	0
	Meat from pig - meat products - cooked, ready-to-eat - Catering - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	10	Gram	145	0	<= 100	Listeria monocytogenes	145	0
							>100	Listeria monocytogenes	145	0
	Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	94	0	detection	Listeria monocytogenes	94	0
	Meat from pig - meat products - cooked, ready-to-eat - Retail - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	10	Gram	44	0	<= 100	Listeria monocytogenes	44	0
							>100	Listeria monocytogenes	44	0
	Meat from pig - meat products - cooked, ready-to-eat - Retail - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	10	Gram	24	0	<= 100	Listeria monocytogenes	24	0
							>100	Listeria monocytogenes	24	0
	Meat from pig - meat products - cooked, ready-to-eat - Retail - Not Available - food sample - Surveillance - Official sampling - Suspect sampling	batch (food/fee d)	25	Gram	2	0	detection	Listeria monocytogenes	2	0
	Meat from pig - minced meat - intended to be eaten cooked - Cutting plant - Not Available - food sample - meat - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	2	0	detection	Listeria monocytogenes	2	0
	Meat from pig - minced meat - intended to be eaten cooked - Processing plant - Not Available - food sample - meat - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	7	0	detection	Listeria monocytogenes	7	0
	Milk, cows' - pasteurised milk - Automatic distribution system for raw milk - Not Available - food sample - milk - Surveillance - Official sampling - Selective sampling	batch (food/fee d)	10	Millilitre	2	0	<= 100	Listeria monocytogenes	2	0
							>100	Listeria monocytogenes	2	0
	Milk, cows' - pasteurised milk - Catering - Not Available - food sample - milk - Surveillance - HACCP and own check - Selective sampling	batch (food/fee d)	25	Millilitre	1	0	detection	Listeria monocytogenes	1	0
	Milk, cows' - pasteurised milk - Packing centre - Not Available - food sample - milk - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Millilitre	1	0	detection	Listeria monocytogenes	1	0
	Milk, cows' - pasteurised milk - Processing plant - Not Available - food sample - milk - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Millilitre	54	0	detection	Listeria monocytogenes	54	0
	Milk, cows' - pasteurised milk - Processing plant - Not Available - food sample - milk - Surveillance - HACCP and own check - Selective sampling	batch (food/fee d)	25	Millilitre	2	0	detection	Listeria monocytogenes	2	0
	Milk, cows' - pasteurised milk - Retail - Not Available - food sample - milk - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	10	Millilitre	3	0	<= 100	Listeria monocytogenes	2	0
							>100	Listeria monocytogenes	2	0
	Milk, cows' - pasteurised milk - Retail - Not Available - food sample - milk - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	10	Millilitre	14	0	<= 100	Listeria monocytogenes	14	0
							>100	Listeria monocytogenes	14	0

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	Sample weight	Sample weight unit	Total units tested	Total units positive	Method	Zoonoses	N of units tested	N of units positive
Not Available	Milk, cows' - pasteurised milk - Retail - Not Available - food sample - milk - Surveillance - Official sampling - Suspect sampling	batch (food/feed d)	10	Millilitre	1	0	<= 100	Listeria monocytogenes	1	0
							>100	Listeria monocytogenes	1	0
	Milk, cows' - raw milk - intended for direct human consumption - Processing plant - Not Available - food sample - milk - Surveillance - HACCP and own check - Objective sampling	batch (food/feed d)	25	Millilitre	16	0	detection	Listeria monocytogenes	16	0
	Milk, cows' - raw milk - intended for direct human consumption - Retail - Not Available - food sample - milk - Surveillance - HACCP and own check - Objective sampling	batch (food/feed d)	25	Millilitre	17	0	detection	Listeria monocytogenes	17	0
	Milk, cows' - raw milk for manufacture - intended for manufacture of raw or low heat-treated products - Processing plant - Not Available - food sample - milk - Surveillance - HACCP and own check - Objective sampling	batch (food/feed d)	25	Millilitre	48	0	detection	Listeria monocytogenes	48	0
	Milk, cows' - raw milk for manufacture - intended for manufacture of raw or low heat-treated products - Processing plant - Not Available - food sample - milk - Surveillance - HACCP and own check - Selective sampling	batch (food/feed d)	25	Millilitre	1	0	detection	Listeria monocytogenes	1	0
	Milk, goats' - pasteurised milk - Processing plant - Not Available - food sample - milk - Surveillance - HACCP and own check - Objective sampling	batch (food/feed d)	25	Millilitre	1	0	detection	Listeria monocytogenes	1	0
	Milk, goats' - pasteurised milk - Retail - Not Available - food sample - milk - Surveillance - Official sampling - Suspect sampling	batch (food/feed d)	10	Millilitre	1	0	<= 100	Listeria monocytogenes	1	0
							>100	Listeria monocytogenes	1	0
	Molluscan shellfish - cooked - Catering - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/feed d)	10	Gram	2	0	<= 100	Listeria monocytogenes	2	0
							>100	Listeria monocytogenes	2	0
	Molluscan shellfish - cooked - Packing centre - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed d)	25	Gram	4	0	detection	Listeria monocytogenes	4	0
	Molluscan shellfish - cooked - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed d)	25	Gram	7	0	detection	Listeria monocytogenes	7	0
	Molluscan shellfish - raw - Retail - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed d)	10	Gram	6	0	<= 100	Listeria monocytogenes	6	0
							>100	Listeria monocytogenes	6	0
	Molluscan shellfish - shelled, shucked and cooked - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed d)	25	Gram	32	0	detection	Listeria monocytogenes	32	0
	Other processed food products and prepared dishes - Catering - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed d)	10	Gram	1950	3	<= 100	Listeria monocytogenes - serovar 1/2c	62	0
							>100	Listeria monocytogenes - serovar 1/2c	62	0
	Other processed food products and prepared dishes - Catering - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed d)	25	Gram	1950	3	detection	Listeria monocytogenes - serovar 1/2c	1,950	3
	Other processed food products and prepared dishes - Catering - Not Available - food sample - Surveillance - HACCP and own check - Selective sampling	batch (food/feed d)	10	Gram	47	1	<= 100	Listeria monocytogenes - serovar 1/2c	10	0
							>100	Listeria monocytogenes - serovar 1/2c	10	0
	Other processed food products and prepared dishes - Catering - Not Available - food sample - Surveillance - HACCP and own check - Selective sampling	batch (food/feed d)	25	Gram	47	1	detection	Listeria monocytogenes - serovar 1/2c	47	1
	Other processed food products and prepared dishes - Catering - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/feed d)	10	Gram	716	0	<= 100	Listeria monocytogenes	716	0
							>100	Listeria monocytogenes	716	0
	Other processed food products and prepared dishes - Hospital or medical care facility - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed d)	10	Gram	71	0	<= 100	Listeria monocytogenes	15	0
							>100	Listeria monocytogenes	15	0

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	Sample weight	Sample weight unit	Total units tested	Total units positive	Method	Zoonoses	N of units tested	N of units positive
Not Available	Other processed food products and prepared dishes - Hospital or medical care facility - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed)	25	Gram	71	0	detection	Listeria monocytogenes	71	0
	Other processed food products and prepared dishes - Hospital or medical care facility - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/feed)	10	Gram	7	0	<= 100	Listeria monocytogenes	7	0
							>100	Listeria monocytogenes	7	0
	Other processed food products and prepared dishes - Packing centre - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed)	25	Gram	11	0	detection	Listeria monocytogenes	11	0
	Other processed food products and prepared dishes - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed)	25	Gram	365	0	detection	Listeria monocytogenes	365	0
	Other processed food products and prepared dishes - Retail - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed)	10	Gram	872	0	<= 100	Listeria monocytogenes	872	0
							>100	Listeria monocytogenes	872	0
	Other processed food products and prepared dishes - Retail - Not Available - food sample - Surveillance - HACCP and own check - Selective sampling	batch (food/feed)	10	Gram	29	0	<= 100	Listeria monocytogenes	29	0
							>100	Listeria monocytogenes	29	0
	Other processed food products and prepared dishes - Retail - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/feed)	10	Gram	418	0	<= 100	Listeria monocytogenes	418	0
							>100	Listeria monocytogenes	418	0
	Other processed food products and prepared dishes - Retail - Not Available - food sample - Surveillance - Official sampling - Selective sampling	batch (food/feed)	10	Gram	18	0	<= 100	Listeria monocytogenes	18	0
							>100	Listeria monocytogenes	18	0
	Other processed food products and prepared dishes - Retail - Not Available - food sample - Surveillance - Official sampling - Suspect sampling	batch (food/feed)	10	Gram	1	0	<= 100	Listeria monocytogenes	1	0
							>100	Listeria monocytogenes	1	0
	Snails - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed)	10	Gram	160	1	<= 100	Listeria monocytogenes - serovar 1/2b	35	0
							>100	Listeria monocytogenes - serovar 1/2b	35	0
	Snails - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed)	25	Gram	160	1	detection	Listeria monocytogenes - serovar 1/2b	160	1
	Snails - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Selective sampling	batch (food/feed)	25	Gram	13	0	detection	Listeria monocytogenes	13	0

Table LISTERIA in feed

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	Sample weight	Sample weight unit	Total units tested	Total units positive	Zoonoses	N of units positive
Not Available	Silage - Farm - Not Available - feed sample - Surveillance - HACCP and own check - Objective	batch (food/feed)	25	Gram	22	0	Listeria monocytogenes	0
	Silage - Farm - Not Available - feed sample - Surveillance - HACCP and own check - Suspect sampling	batch (food/feed)	25	Gram	2	0	Listeria monocytogenes	0
	Silage - Feed mill - Not Available - feed sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed)	25	Gram	2	0	Listeria monocytogenes	0

Table LYSSAVIRUS in animal

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	Total units tested	Total units positive	Zoonoses	N of units positive
ROMANIA	Badgers - wild - Natural habitat - Romania - animal sample - brain - Surveillance - Official sampling - Suspect sampling	animal	2	0	Lyssavirus	0
	Bats - wild - Natural habitat - Romania - animal sample - brain - Surveillance - Official sampling - Suspect sampling	animal	1	0	Lyssavirus	0
	Bears - wild - Natural habitat - Romania - animal sample - brain - Surveillance - Official sampling - Suspect sampling	animal	8	0	Lyssavirus	0
	Cats - Farm - Romania - animal sample - brain - Surveillance - Official sampling - Suspect sampling	animal	57	2	Lyssavirus	2
	Cattle (bovine animals) - Farm - Romania - animal sample - brain - Surveillance - Official sampling - Suspect sampling	animal	83	9	Lyssavirus	9
	Deer - wild - fallow deer - Natural habitat - Romania - animal sample - brain - Surveillance - Official sampling - Suspect sampling	animal	11	0	Lyssavirus	0
	Deer - wild - Natural habitat - Romania - animal sample - brain - Surveillance - Official sampling - Suspect sampling	animal	2	0	Lyssavirus	0
	Dogs - Farm - Romania - animal sample - brain - Surveillance - Official sampling - Suspect sampling	animal	159	1	Lyssavirus	1
	Ferrets - wild - Natural habitat - Romania - animal sample - brain - Surveillance - Official sampling - Suspect sampling	animal	3	0	Lyssavirus	0
	Foxes - farmed - Farm - Romania - animal sample - brain - Surveillance - Official sampling - Suspect sampling	animal	1	0	Lyssavirus	0
	Foxes - wild - Hunting - Romania - animal sample - brain - Surveillance - Official sampling - Suspect sampling	animal	7848	2	Lyssavirus	2
	Foxes - wild - Natural habitat - Romania - animal sample - brain - Monitoring - Official sampling - Objective sampling	animal	211	2	Lyssavirus	2
	Goats - Farm - Romania - animal sample - brain - Surveillance - Official sampling - Suspect sampling	animal	16	0	Lyssavirus	0
	Hamsters - pet animals - Veterinary clinics - Romania - animal sample - brain - Surveillance - Official sampling - Suspect sampling	animal	1	0	Lyssavirus	0
	Jackals - wild - Natural habitat - Romania - animal sample - brain - Surveillance - Official sampling - Suspect sampling	animal	5	0	Lyssavirus	0
	Pigs - Farm - Romania - animal sample - brain - Surveillance - Official sampling - Suspect sampling	animal	1	0	Lyssavirus	0
	Rabbits - wild - Veterinary clinics - Romania - animal sample - brain - Surveillance - Official sampling - Suspect sampling	animal	8	0	Lyssavirus	0
	Sheep - Farm - Romania - animal sample - brain - Surveillance - Official sampling - Suspect sampling	animal	49	0	Lyssavirus	0
	Solipeds, domestic - Farm - Romania - animal sample - brain - Surveillance - Official sampling - Suspect sampling	animal	5	0	Lyssavirus	0
	Squirrels - wild - Natural habitat - Romania - animal sample - brain - Surveillance - Official sampling - Suspect sampling	animal	2	0	Lyssavirus	0
	Wild boars - wild - Natural habitat - Romania - animal sample - brain - Surveillance - Official sampling - Suspect sampling	animal	1	0	Lyssavirus	0
	Wild cat (Felis silvestris) - Natural habitat - Romania - animal sample - brain - Surveillance - Official sampling - Suspect sampling	animal	3	0	Lyssavirus	0
	Wolves - wild - Natural habitat - Romania - animal sample - brain - Surveillance - Official sampling - Suspect sampling	animal	2	0	Lyssavirus	0
Bihor	Cats - Farm - Romania - animal sample - brain - Surveillance - Official sampling - Suspect sampling	animal	4	0	Lyssavirus	0
	Cats - Veterinary clinics - Romania - animal sample - brain - Surveillance - Official sampling - Suspect sampling	animal	1	0	Lyssavirus	0
	Cattle (bovine animals) - Farm - Romania - animal sample - brain - Surveillance - Official sampling - Suspect sampling	animal	3	0	Lyssavirus	0
	Dogs - Farm - Romania - animal sample - brain - Surveillance - Official sampling - Suspect sampling	animal	15	0	Lyssavirus	0
	Dogs - Veterinary clinics - Romania - animal sample - brain - Surveillance - Official sampling - Suspect sampling	animal	1	0	Lyssavirus	0
	Foxes - wild - Hunting - Romania - animal sample - brain - Monitoring - Official sampling - Objective sampling	animal	307	0	Lyssavirus	0
	Sheep - Farm - Romania - animal sample - brain - Surveillance - Official sampling - Suspect sampling	animal	16	0	Lyssavirus	0
	Solipeds, domestic - Farm - Romania - animal sample - brain - Surveillance - Official sampling - Suspect sampling	animal	1	0	Lyssavirus	0
	Wild cat (Felis silvestris) - Natural habitat - Romania - animal sample - brain - Surveillance - Official sampling - Suspect sampling	animal	1	0	Lyssavirus	0
	Wolves - wild - Natural habitat - Romania - animal sample - brain - Surveillance - Official sampling - Suspect sampling	animal	1	0	Lyssavirus	0
Bistrița-Năsăud	Bears - wild - Natural habitat - Romania - animal sample - brain - Surveillance - Official sampling - Suspect sampling	animal	1	0	Lyssavirus	0
	Cats - Farm - Romania - animal sample - brain - Surveillance - Official sampling - Suspect sampling	animal	1	0	Lyssavirus	0
	Dogs - Farm - Romania - animal sample - brain - Surveillance - Official sampling - Suspect sampling	animal	3	0	Lyssavirus	0
	Foxes - wild - Hunting - Romania - animal sample - brain - Monitoring - Official sampling - Objective sampling	animal	268	0	Lyssavirus	0
	Sheep - Farm - Romania - animal sample - brain - Surveillance - Official sampling - Suspect sampling	animal	3	0	Lyssavirus	0
	Squirrels - wild - Natural habitat - Romania - animal sample - brain - Surveillance - Official sampling - Suspect sampling	animal	1	0	Lyssavirus	0
Maramureș	Cats - Farm - Romania - animal sample - brain - Surveillance - Official sampling - Suspect sampling	animal	5	0	Lyssavirus	0
	Cattle (bovine animals) - Farm - Romania - animal sample - brain - Surveillance - Official sampling - Suspect sampling	animal	3	1	Lyssavirus	1
	Dogs - Farm - Romania - animal sample - brain - Surveillance - Official sampling - Suspect sampling	animal	5	1	Lyssavirus	1
	Dogs - Veterinary clinics - Romania - animal sample - brain - Surveillance - Official sampling - Suspect sampling	animal	2	0	Lyssavirus	0

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	Total units tested	Total units positive	Zoonoses	N of units positive
Hunedoara	Foxes - wild - Hunting - Romania - animal sample - brain - Monitoring - Official sampling - Objective sampling	animal	235	0	Lyssavirus	0
	Foxes - wild - Natural habitat - Romania - animal sample - brain - Surveillance - Official sampling - Suspect sampling	animal	3	0	Lyssavirus	0
	Goats - Farm - Romania - animal sample - brain - Surveillance - Official sampling - Suspect sampling	animal	1	0	Lyssavirus	0
	Sheep - Farm - Romania - animal sample - brain - Surveillance - Official sampling - Suspect sampling	animal	6	0	Lyssavirus	0
Timiș	Cats - Farm - Romania - animal sample - brain - Surveillance - Official sampling - Suspect sampling	animal	2	0	Lyssavirus	0
	Cattle (bovine animals) - Farm - Romania - animal sample - brain - Surveillance - Official sampling - Suspect sampling	animal	3	0	Lyssavirus	0
	Dogs - Farm - Romania - animal sample - brain - Surveillance - Official sampling - Suspect sampling	animal	1	0	Lyssavirus	0
	Foxes - wild - Hunting - Romania - animal sample - brain - Monitoring - Official sampling - Objective sampling	animal	203	0	Lyssavirus	0
	Foxes - wild - Natural habitat - Romania - animal sample - brain - Surveillance - Official sampling - Suspect sampling	animal	3	0	Lyssavirus	0

Table SALMONELLA in animal

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	N of flocks under control programme	Target verification	Total units tested	Total units positive	Zoonoses	N of units positive
Not Available	Gallus gallus (fowl) - breeding flocks, unspecified - adult - Farm - Not Available - environmental sample - Control and eradication programmes - Industry sampling - Census	herd/flock	377	N	377	6	Salmonella Amsterdam	0
							Salmonella Infantis	0
							Salmonella Kentucky	1
							Salmonella Liverpool	5
							Salmonella Senftenberg	0
							Salmonella Taksony	0
	Gallus gallus (fowl) - breeding flocks, unspecified - adult - Farm - Not Available - environmental sample - Control and eradication programmes - Official and industry sampling - Census	herd/flock	377	Y	377	13	Salmonella Amsterdam	1
							Salmonella Enteritidis	0
							Salmonella Hadar	0
							Salmonella Infantis	3
							Salmonella Kentucky	1
							Salmonella Liverpool	5
							Salmonella Senftenberg	1
							Salmonella Taksony	2
							Salmonella Typhimurium	0
							Salmonella Virchow	0
	Gallus gallus (fowl) - breeding flocks, unspecified - adult - Farm - Not Available - environmental sample - Control and eradication programmes - Official sampling - Census	herd/flock	377	N	377	7	Salmonella Amsterdam	1
							Salmonella Infantis	3
							Salmonella Kentucky	0
							Salmonella Liverpool	0
							Salmonella Senftenberg	1
							Salmonella Taksony	2
	Gallus gallus (fowl) - broilers - before slaughter - Farm - Not Available - environmental sample - boot swabs - Control and eradication programmes - Industry sampling - Census	herd/flock	11945	N	10609	403	Salmonella Agona	63
							Salmonella Bovismorbificans	1
							Salmonella Bredeney	0
							Salmonella Chester	1
							Salmonella Enteritidis	1
							Salmonella Glostrup	1
							Salmonella Gloucester	1
							Salmonella Havana	4
							Salmonella Infantis	108
							Salmonella Kentucky	24
							Salmonella Kottbus	1
							Salmonella Liverpool	27
							Salmonella Livingstone	1
							Salmonella Mbandaka	3
							Salmonella Muenster	11
							Salmonella Newport	2
							Salmonella Orion	3
							Salmonella Senftenberg	37
							Salmonella Taksony	24
							Salmonella Tennessee	85

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	N of flocks under control programme	Target verification	Total units tested	Total units positive	Zoonoses	N of units positive
Not Available	Gallus gallus (fowl) - broilers - before slaughter - Farm - Not Available - environmental sample - boot swabs - Control and eradication programmes - Industry sampling - Census	herd/flock	11945	N	10609	403	Salmonella Thompson	4
							Salmonella Virchow	1
	Gallus gallus (fowl) - broilers - before slaughter - Farm - Not Available - environmental sample - boot swabs - Control and eradication programmes - Official and industry sampling - Census	herd/flock	11945	Y	11945	926	Salmonella Agona	67
							Salmonella Bovismorbificans	1
							Salmonella Bredeney	3
							Salmonella Chester	1
							Salmonella Enteritidis	45
							Salmonella Glostrup	1
							Salmonella Gloucester	1
							Salmonella Havana	7
							Salmonella Infantis	523
							Salmonella Kentucky	36
							Salmonella Kottbus	1
							Salmonella Liverpool	44
							Salmonella Livingstone	5
							Salmonella Mbandaka	8
							Salmonella Muenster	11
							Salmonella Newport	2
							Salmonella Orion	4
							Salmonella Senftenberg	46
							Salmonella Taksony	26
							Salmonella Tennessee	88
							Salmonella Thompson	4
							Salmonella Typhimurium	0
							Salmonella Virchow	2
	Gallus gallus (fowl) - broilers - before slaughter - Farm - Not Available - environmental sample - boot swabs - Control and eradication programmes - Official sampling - Objective sampling	herd/flock	11945	N	1336	523	Salmonella Agona	4
							Salmonella Bovismorbificans	0
							Salmonella Bredeney	3
							Salmonella Chester	0
							Salmonella Enteritidis	44
							Salmonella Glostrup	0
							Salmonella Gloucester	0
							Salmonella Havana	3
							Salmonella Infantis	415
							Salmonella Kentucky	12
							Salmonella Kottbus	0
							Salmonella Liverpool	17
							Salmonella Livingstone	4
							Salmonella Mbandaka	5
							Salmonella Muenster	0
							Salmonella Newport	0
							Salmonella Orion	1
							Salmonella Senftenberg	9
							Salmonella Taksony	2
							Salmonella Tennessee	3
							Salmonella Thompson	0
							Salmonella Virchow	1

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	N of flocks under control programme	Target verification	Total units tested	Total units positive	Zoonoses	N of units positive
Not Available	Gallus gallus (fowl) - laying hens - adult - Farm - Not Available - environmental sample - Control and eradication programmes - Industry sampling - Census	herd/flock	718	N	718	7	Salmonella Agona	2
							Salmonella Enteritidis	0
							Salmonella Infantis	0
							Salmonella Kentucky	0
							Salmonella Kottbus	2
							Salmonella Livingstone	2
							Salmonella Mbandaka	0
							Salmonella Montevideo	1
							Salmonella Newport	0
							Salmonella Tennessee	0
							Salmonella Typhimurium	0
	Gallus gallus (fowl) - laying hens - adult - Farm - Not Available - environmental sample - Control and eradication programmes - Official and industry sampling - Census	herd/flock	718	Y	718	34	Salmonella Agona	11
							Salmonella Enteritidis	6
							Salmonella Infantis	2
							Salmonella Kentucky	1
							Salmonella Kottbus	2
							Salmonella Livingstone	2
							Salmonella Mbandaka	5
							Salmonella Montevideo	1
							Salmonella Newport	2
							Salmonella Tennessee	1
ROMANIA	Gallus gallus (fowl) - laying hens - adult - Farm - Not Available - environmental sample - Control and eradication programmes - Official sampling - Census	herd/flock	718	N	617	27	Salmonella Agona	9
							Salmonella Enteritidis	6
							Salmonella Infantis	2
							Salmonella Kentucky	1
							Salmonella Kottbus	0
							Salmonella Livingstone	0
							Salmonella Mbandaka	5
							Salmonella Montevideo	0
							Salmonella Newport	2
							Salmonella Tennessee	1
							Salmonella Typhimurium	1
	Turkeys - fattening flocks - before slaughter - Farm - Not Available - environmental sample - boot swabs - Control and eradication programmes - Industry sampling - Census	herd/flock	251	N	251	0	Salmonella	0
	Turkeys - fattening flocks - before slaughter - Farm - Not Available - environmental sample - boot swabs - Control and eradication programmes - Official and industry sampling - Census	herd/flock	251	Y	251	0	Salmonella	0
	Turkeys - fattening flocks - before slaughter - Farm - Not Available - environmental sample - boot swabs - Control and eradication programmes - Official sampling - Census	herd/flock	251	N	99	0	Salmonella	0
	Cattle (bovine animals) - calves (under or around 1 year) - Farm - Romania - animal sample - organ/tissue - Clinical investigations - Official sampling - Suspect sampling	animal		N_A	2	2	Salmonella Enteritidis	1
							Salmonella Typhimurium, monophasic	1
	Cattle (bovine animals) - dairy cows - adult - Farm - Romania - animal sample - faeces - Clinical investigations - Official sampling - Suspect sampling	animal		N_A	2	2	Salmonella Montevideo	2
	Chinchillas - Farm - Romania - animal sample - organ/tissue - Clinical investigations - Official sampling - Suspect sampling	animal		N_A	1	1	Salmonella Typhimurium	1
	Foxes - wild - arctic fox - Farm - Romania - animal sample - organ/tissue - Clinical investigations - Official sampling - Suspect sampling	animal		N_A	1	1	Salmonella Typhimurium	1

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	N of flocks under control programme	Target verification	Total units tested	Total units positive	Zoonoses	N of units positive
ROMANIA	Gallus gallus (fowl) - broilers - Farm - Romania - animal sample - faeces - Clinical investigations - Official sampling - Suspect sampling	animal		N_A	6	6	Salmonella Enteritidis	6
	Gallus gallus (fowl) - broilers - Farm - Romania - animal sample - organ/tissue - Clinical investigations - Official sampling - Suspect sampling	animal		N_A	1	1	Salmonella Taksony	1
	Gallus gallus (fowl) - broilers - Veterinary clinics - Romania - animal sample - organ/tissue - Clinical investigations - Official sampling - Suspect sampling	animal		N_A	1	1	Salmonella Gallinarum biovar Pullorum	1
	Gallus gallus (fowl) - unspecified - adult - Farm - Romania - animal sample - organ/tissue - Clinical investigations - Official sampling - Suspect sampling	animal		N_A	2	2	Salmonella Enteritidis	2
	Gallus gallus (fowl) - unspecified - adult - Veterinary clinics - Romania - animal sample - organ/tissue - Clinical investigations - Official sampling - Suspect sampling	animal		N_A	8	8	Salmonella Gallinarum biovar Gallinarum	8
	Goats - mixed herds - Farm - Romania - animal sample - fetus/stillbirth - Clinical investigations - Official sampling - Suspect sampling	animal		N_A	2	2	Salmonella Abortusovis	2
	Goats - mixed herds - Farm - Romania - animal sample - organ/tissue - Clinical investigations - Official sampling - Suspect sampling	animal		N_A	1	1	Salmonella Abortusovis	1
	Lion - zoo animals - Zoo - Romania - animal sample - organ/tissue - Clinical investigations - Official sampling - Suspect sampling	animal		N_A	1	1	Salmonella Typhimurium	1
	Pigeons - Veterinary clinics - Romania - animal sample - faeces - Clinical investigations - Official sampling - Suspect sampling	animal		N_A	1	1	Salmonella Typhimurium	1
	Pigeons - Veterinary clinics - Romania - animal sample - organ/tissue - Clinical investigations - Official sampling - Suspect sampling	animal		N_A	3	3	Salmonella Typhimurium	3
	Pigs - fattening pigs - Farm - Romania - animal sample - organ/tissue - Clinical investigations - Official sampling - Suspect sampling	animal		N_A	6	6	Salmonella Typhimurium	3
							Salmonella Typhimurium, monophasic	3
	Quails - Farm - Romania - animal sample - faeces - Clinical investigations - Official sampling - Suspect sampling	animal		N_A	3	3	Salmonella Hadar	1
							Salmonella Typhimurium, monophasic	2
	Sheep - mixed herds - Farm - Romania - animal sample - fetus/stillbirth - Clinical investigations - Official sampling - Suspect sampling	animal		N_A	43	43	Salmonella Abortusovis	43
	Sheep - mixed herds - Farm - Romania - animal sample - organ/tissue - Clinical investigations - Official sampling - Suspect sampling	animal		N_A	3	3	Salmonella Enteritidis	3
	Turkeys - unspecified - adult - Veterinary clinics - Romania - animal sample - organ/tissue - Clinical investigations - Official sampling - Suspect sampling	animal		N_A	1	1	Salmonella Gallinarum biovar Gallinarum	1
Bihor	Gallus gallus (fowl) - broilers - Veterinary clinics - Romania - animal sample - organ/tissue - Clinical investigations - Official sampling - Suspect sampling	animal		N_A	1	1	Salmonella Gallinarum biovar Pullorum	1
	Sheep - mixed herds - Farm - Romania - animal sample - organ/tissue - Clinical investigations - Official sampling - Suspect sampling	animal		N_A	1	1	Salmonella Enteritidis	1
Bistrița-Năsăud	Sheep - mixed herds - Farm - Romania - animal sample - fetus/stillbirth - Clinical investigations - Official sampling - Suspect sampling	animal		N_A	10	10	Salmonella Abortusovis	10
Cluj	Cattle (bovine animals) - calves (under or around 1 year) - Farm - Romania - animal sample - organ/tissue - Clinical investigations - Official sampling - Suspect sampling	animal		N_A	1	1	Salmonella Typhimurium, monophasic	1
	Sheep - mixed herds - Farm - Romania - animal sample - fetus/stillbirth - Clinical investigations - Official sampling - Suspect sampling	animal		N_A	9	9	Salmonella Abortusovis	9
Maramureș	Goats - mixed herds - Farm - Romania - animal sample - fetus/stillbirth - Clinical investigations - Official sampling - Suspect sampling	animal		N_A	1	1	Salmonella Abortusovis	1
	Goats - mixed herds - Farm - Romania - animal sample - organ/tissue - Clinical investigations - Official sampling - Suspect sampling	animal		N_A	1	1	Salmonella Abortusovis	1
	Sheep - mixed herds - Farm - Romania - animal sample - fetus/stillbirth - Clinical investigations - Official sampling - Suspect sampling	animal		N_A	8	8	Salmonella Abortusovis	8
Satu Mare	Cattle (bovine animals) - calves (under or around 1 year) - Farm - Romania - animal sample - organ/tissue - Clinical investigations - Official sampling - Suspect sampling	animal		N_A	1	1	Salmonella Enteritidis	1
Sălaj	Sheep - mixed herds - Farm - Romania - animal sample - fetus/stillbirth - Clinical investigations - Official sampling - Suspect sampling	animal		N_A	4	4	Salmonella Abortusovis	4

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	N of flocks under control programme	Target verification	Total units tested	Total units positive	Zoonoses	N of units positive
Alba	Sheep - mixed herds - Farm - Romania - animal sample - organ/tissue - Clinical investigations - Official sampling - Suspect sampling	animal		N_A	1	1	Salmonella Enteritidis	1
Mureș	Pigeons - Veterinary clinics - Romania - animal sample - faeces - Clinical investigations - Official sampling - Suspect sampling	animal		N_A	1	1	Salmonella Typhimurium	1
	Sheep - mixed herds - Farm - Romania - animal sample - foetus/stillbirth - Clinical investigations - Official sampling - Suspect sampling	animal		N_A	5	5	Salmonella Abortusovis	5
Bacău	Foxes - wild - arctic fox - Farm - Romania - animal sample - organ/tissue - Clinical investigations - Official sampling - Suspect sampling	animal		N_A	1	1	Salmonella Typhimurium	1
	Pigeons - Veterinary clinics - Romania - animal sample - organ/tissue - Clinical investigations - Official sampling - Suspect sampling	animal		N_A	1	1	Salmonella Typhimurium	1
Botoșani	Gallus gallus (fowl) - unspecified - adult - Veterinary clinics - Romania - animal sample - organ/tissue - Clinical investigations - Official sampling - Suspect sampling	animal		N_A	1	1	Salmonella Gallinarum biovar Gallinarum	1
	Sheep - mixed herds - Farm - Romania - animal sample - foetus/stillbirth - Clinical investigations - Official sampling - Suspect sampling	animal		N_A	1	1	Salmonella Abortusovis	1
Buzău	Pigs - fattening pigs - Farm - Romania - animal sample - organ/tissue - Clinical investigations - Official sampling - Suspect sampling	animal		N_A	1	1	Salmonella Typhimurium	1
Constanța	Pigs - fattening pigs - Farm - Romania - animal sample - organ/tissue - Clinical investigations - Official sampling - Suspect sampling	animal		N_A	4	4	Salmonella Typhimurium	2
							Salmonella Typhimurium, monophasic	2
	Quails - Farm - Romania - animal sample - faeces - Clinical investigations - Official sampling - Suspect sampling	animal		N_A	3	3	Salmonella Hadar	1
							Salmonella Typhimurium, monophasic	2
Galați	Gallus gallus (fowl) - unspecified - adult - Farm - Romania - animal sample - organ/tissue - Clinical investigations - Official sampling - Suspect sampling	animal		N_A	2	2	Salmonella Enteritidis	2
Tulcea	Sheep - mixed herds - Farm - Romania - animal sample - organ/tissue - Clinical investigations - Official sampling - Suspect sampling	animal		N_A	1	1	Salmonella Enteritidis	1
Argeș	Sheep - mixed herds - Farm - Romania - animal sample - foetus/stillbirth - Clinical investigations - Official sampling - Suspect sampling	animal		N_A	3	3	Salmonella Abortusovis	3
Călărași	Gallus gallus (fowl) - unspecified - adult - Veterinary clinics - Romania - animal sample - organ/tissue - Clinical investigations - Official sampling - Suspect sampling	animal		N_A	2	2	Salmonella Gallinarum biovar Gallinarum	2
Dâmbovița	Goats - mixed herds - Farm - Romania - animal sample - foetus/stillbirth - Clinical investigations - Official sampling - Suspect sampling	animal		N_A	1	1	Salmonella Abortusovis	1
	Sheep - mixed herds - Farm - Romania - animal sample - foetus/stillbirth - Clinical investigations - Official sampling - Suspect sampling	animal		N_A	1	1	Salmonella Abortusovis	1
Ialomița	Gallus gallus (fowl) - broilers - Farm - Romania - animal sample - organ/tissue - Clinical investigations - Official sampling - Suspect sampling	animal		N_A	1	1	Salmonella Taksony	1
	Gallus gallus (fowl) - unspecified - adult - Veterinary clinics - Romania - animal sample - organ/tissue - Clinical investigations - Official sampling - Suspect sampling	animal		N_A	1	1	Salmonella Gallinarum biovar Gallinarum	1
	Turkeys - unspecified - adult - Veterinary clinics - Romania - animal sample - organ/tissue - Clinical investigations - Official sampling - Suspect sampling	animal		N_A	1	1	Salmonella Gallinarum biovar Gallinarum	1
Prahova	Lion - zoo animals - Zoo - Romania - animal sample - organ/tissue - Clinical investigations - Official sampling - Suspect sampling	animal		N_A	1	1	Salmonella Typhimurium	1
	Sheep - mixed herds - Farm - Romania - animal sample - foetus/stillbirth - Clinical investigations - Official sampling - Suspect sampling	animal		N_A	1	1	Salmonella Abortusovis	1
Teleorman	Gallus gallus (fowl) - broilers - Farm - Romania - animal sample - faeces - Clinical investigations - Official sampling - Suspect sampling	animal		N_A	3	3	Salmonella Enteritidis	3
București	Pigeons - Veterinary clinics - Romania - animal sample - organ/tissue - Clinical investigations - Official sampling - Suspect sampling	animal		N_A	1	1	Salmonella Typhimurium	1
Ilfov	Pigeons - Veterinary clinics - Romania - animal sample - organ/tissue - Clinical investigations - Official sampling - Suspect sampling	animal		N_A	1	1	Salmonella Typhimurium	1
Dolj	Gallus gallus (fowl) - unspecified - adult - Veterinary clinics - Romania - animal sample - organ/tissue - Clinical investigations - Official sampling - Suspect sampling	animal		N_A	4	4	Salmonella Gallinarum biovar Gallinarum	4

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	N of flocks under control programme	Target verification	Total units tested	Total units positive	Zoonoses	N of units positive
Olt	Cattle (bovine animals) - dairy cows - adult - Farm - Romania - animal sample - faeces - Clinical investigations - Official sampling - Suspect sampling	animal		N_A	2	2	Salmonella Montevideo	2
	Pigs - fattening pigs - Farm - Romania - animal sample - organ/tissue - Clinical investigations - Official sampling - Suspect sampling	animal		N_A	1	1	Salmonella Typhimurium, monophasic	1
Vâlcea	Chinchillas - Farm - Romania - animal sample - organ/tissue - Clinical investigations - Official sampling - Suspect sampling	animal		N_A	1	1	Salmonella Typhimurium	1
	Gallus gallus (fowl) - broilers - Farm - Romania - animal sample - faeces - Clinical investigations - Official sampling - Suspect sampling	animal		N_A	3	3	Salmonella Enteritidis	3
Caraş-Severin	Sheep - mixed herds - Farm - Romania - animal sample - foetus/stillbirth - Clinical investigations - Official sampling - Suspect sampling	animal		N_A	1	1	Salmonella Abortusovis	1

Table SALMONELLA in food

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	Sample weight	Sample weight unit	Total units tested	Total units positive	Zoonoses	N of units positive
Not Available	Bakery products - cakes - Catering - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	23	0	Salmonella	0
	Bakery products - cakes - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	155	0	Salmonella	0
	Bakery products - cakes - Retail - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	165	0	Salmonella	0
	Bakery products - cakes - Retail - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	1	0	Salmonella	0
	Bakery products - cakes - Retail - Not Available - food sample - Surveillance - Official sampling - Suspect sampling	batch (food/fee d)	25	Gram	1	0	Salmonella	0
	Bakery products - pastry - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	176	0	Salmonella	0
	Bakery products - pastry - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	4	0	Salmonella	0
	Bakery products - pastry - Retail - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	13	0	Salmonella	0
	Bakery products - pastry - Retail - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	1	0	Salmonella	0
	Cheeses made from cows' milk - hard - made from pasteurised milk - Packing centre - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	2	0	Salmonella	0
	Cheeses made from cows' milk - hard - made from pasteurised milk - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	148	0	Salmonella	0
	Cheeses made from cows' milk - hard - made from pasteurised milk - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	13	0	Salmonella	0
	Cheeses made from cows' milk - hard - made from pasteurised milk - Retail - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	26	0	Salmonella	0
	Cheeses made from cows' milk - hard - made from pasteurised milk - Retail - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	48	0	Salmonella	0
	Cheeses made from cows' milk - hard - made from pasteurised milk - Retail - Not Available - food sample - Surveillance - Official sampling - Suspect sampling	batch (food/fee d)	25	Gram	1	0	Salmonella	0
	Cheeses made from cows' milk - hard - made from raw or low heat-treated milk - Farm - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	26	0	Salmonella	0
	Cheeses made from cows' milk - hard - made from raw or low heat-treated milk - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	179	0	Salmonella	0

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	Sample weight	Sample weight unit	Total units tested	Total units positive	Zoonoses	N of units positive
Not Available	Cheeses made from cows' milk - hard - made from raw or low heat-treated milk - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	53	0	Salmonella	0
	Cheeses made from cows' milk - hard - made from raw or low heat-treated milk - Retail - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	191	0	Salmonella	0
	Cheeses made from cows' milk - hard - made from raw or low heat-treated milk - Retail - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	42	0	Salmonella	0
	Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Packing centre - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	2	0	Salmonella	0
	Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	157	0	Salmonella	0
	Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	4	0	Salmonella	0
	Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Not Available - food sample - Surveillance - Official sampling - Selective sampling	batch (food/fee d)	25	Gram	22	0	Salmonella	0
	Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Retail - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	62	0	Salmonella	0
	Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Retail - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	4	0	Salmonella	0
	Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - Catering - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	2	0	Salmonella	0
	Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - Farm - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	25	0	Salmonella	0
	Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	192	0	Salmonella	0
	Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	65	0	Salmonella	0
	Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - Retail - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	192	0	Salmonella	0
	Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - Retail - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	187	0	Salmonella	0
Not Available	Cheeses made from goats' milk - hard - made from pasteurised milk - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	7	0	Salmonella	0
	Cheeses made from goats' milk - hard - made from pasteurised milk - Retail - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	1	0	Salmonella	0
	Cheeses made from goats' milk - hard - made from pasteurised milk - Retail - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	9	1	Salmonella Infantis	1

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	Sample weight	Sample weight unit	Total units tested	Total units positive	Zoonoses	N of units positive
Not Available	Cheeses made from goats' milk - soft and semi-soft - made from raw or low heat-treated milk - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	15	0	Salmonella	0
	Cheeses made from goats' milk - soft and semi-soft - made from raw or low heat-treated milk - Retail - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	20	0	Salmonella	0
	Cheeses made from goats' milk - soft and semi-soft - made from raw or low heat-treated milk - Retail - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	14	0	Salmonella	0
	Cheeses made from sheep's milk - hard - made from pasteurised milk - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	4	0	Salmonella	0
	Cheeses made from sheep's milk - hard - made from pasteurised milk - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	2	0	Salmonella	0
	Cheeses made from sheep's milk - hard - made from pasteurised milk - Retail - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	1	0	Salmonella	0
	Cheeses made from sheep's milk - hard - made from pasteurised milk - Retail - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	18	0	Salmonella	0
	Cheeses made from sheep's milk - hard - made from raw or low heat-treated milk - Farm - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	38	0	Salmonella	0
	Cheeses made from sheep's milk - hard - made from raw or low heat-treated milk - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	27	0	Salmonella	0
	Cheeses made from sheep's milk - hard - made from raw or low heat-treated milk - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	25	0	Salmonella	0
	Cheeses made from sheep's milk - hard - made from raw or low heat-treated milk - Retail - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	218	0	Salmonella	0
	Cheeses made from sheep's milk - hard - made from raw or low heat-treated milk - Retail - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	53	0	Salmonella	0
	Cheeses made from sheep's milk - soft and semi-soft - made from pasteurised milk - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	8	0	Salmonella	0
	Cheeses made from sheep's milk - soft and semi-soft - made from pasteurised milk - Retail - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	2	0	Salmonella	0
	Cheeses made from sheep's milk - soft and semi-soft - made from raw or low heat-treated milk - Farm - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	23	0	Salmonella	0
	Cheeses made from sheep's milk - soft and semi-soft - made from raw or low heat-treated milk - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	22	0	Salmonella	0
	Cheeses made from sheep's milk - soft and semi-soft - made from raw or low heat-treated milk - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	1	0	Salmonella	0
	Cheeses made from sheep's milk - soft and semi-soft - made from raw or low heat-treated milk - Retail - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	42	0	Salmonella	0

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	Sample weight	Sample weight unit	Total units tested	Total units positive	Zoonoses	N of units positive
Not Available	Cheeses made from sheep's milk - soft and semi-soft - made from raw or low heat-treated milk - Retail - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	23	0	Salmonella	0
	Cheeses, made from unspecified milk or other animal milk - fresh - made from raw or low heat-treated milk - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Selective sampling	batch (food/fee d)	25	Gram	43	0	Salmonella	0
	Cheeses, made from unspecified milk or other animal milk - fresh - made from raw or low heat-treated milk - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	5	0	Salmonella	0
	Cheeses, made from unspecified milk or other animal milk - fresh - made from raw or low heat-treated milk - Retail - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	3	0	Salmonella	0
	Cheeses, made from unspecified milk or other animal milk - hard - made from raw or low heat-treated milk - Farm - Not Available - food sample - Surveillance - HACCP and own check - Selective sampling	batch (food/fee d)	25	Gram	6	0	Salmonella	0
	Cheeses, made from unspecified milk or other animal milk - hard - made from raw or low heat-treated milk - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	6	0	Salmonella	0
	Cheeses, made from unspecified milk or other animal milk - hard - made from raw or low heat-treated milk - Retail - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	26	0	Salmonella	0
	Cheeses, made from unspecified milk or other animal milk - hard - made from raw or low heat-treated milk - Retail - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	1	0	Salmonella	0
	Crustaceans - lobsters - cooked - Packing centre - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	5	0	Salmonella	0
	Crustaceans - lobsters - cooked - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	12	0	Salmonella	0
	Crustaceans - lobsters - cooked - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	3	0	Salmonella	0
	Crustaceans - lobsters - cooked - Retail - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	1	0	Salmonella	0
	Crustaceans - lobsters - raw - Packing centre - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	4	0	Salmonella	0
	Crustaceans - lobsters - raw - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	3	0	Salmonella	0
	Crustaceans - lobsters - raw - Retail - Not Available - food sample - Surveillance - Official sampling - Selective sampling	batch (food/fee d)	25	Gram	1	0	Salmonella	0
	Crustaceans - unspecified - raw - frozen - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	7	0	Salmonella	0
	Crustaceans - unspecified - raw - frozen - Retail - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	1	0	Salmonella	0
	Crustaceans - unspecified - raw - frozen - Retail - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	2	0	Salmonella	0

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	Sample weight	Sample weight unit	Total units tested	Total units positive	Zoonoses	N of units positive
Not Available	Dairy products (excluding cheeses) - butter - made from pasteurised milk - Packing centre - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	3	0	Salmonella	0
	Dairy products (excluding cheeses) - butter - made from pasteurised milk - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	17	0	Salmonella	0
	Dairy products (excluding cheeses) - butter - made from pasteurised milk - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	1	0	Salmonella	0
	Dairy products (excluding cheeses) - butter - made from pasteurised milk - Retail - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	3	0	Salmonella	0
	Dairy products (excluding cheeses) - butter - made from pasteurised milk - Retail - Not Available - food sample - Surveillance - Official sampling - Suspect sampling	batch (food/fee d)	25	Gram	2	0	Salmonella	0
	Dairy products (excluding cheeses) - butter - made from raw or low heat-treated milk - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	6	0	Salmonella	0
	Dairy products (excluding cheeses) - cream - made from pasteurised milk - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	26	0	Salmonella	0
	Dairy products (excluding cheeses) - cream - made from pasteurised milk - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Selective sampling	batch (food/fee d)	25	Gram	2	0	Salmonella	0
	Dairy products (excluding cheeses) - cream - made from pasteurised milk - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	1	0	Salmonella	0
	Dairy products (excluding cheeses) - cream - made from pasteurised milk - Retail - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	2	0	Salmonella	0
	Dairy products (excluding cheeses) - cream - made from pasteurised milk - Retail - Not Available - food sample - Surveillance - Official sampling - Suspect sampling	batch (food/fee d)	25	Gram	1	0	Salmonella	0
	Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	28	0	Salmonella	0
	Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	69	0	Salmonella	0
	Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - Retail - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	42	0	Salmonella	0
	Dairy products (excluding cheeses) - cream - made from raw or low heat-treated milk - Retail - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	2	0	Salmonella	0
Not Available	Dairy products (excluding cheeses) - ice-cream - Catering - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	2	0	Salmonella	0
	Dairy products (excluding cheeses) - ice-cream - Packing centre - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	5	0	Salmonella	0
	Dairy products (excluding cheeses) - ice-cream - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	43	0	Salmonella	0

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	Sample weight	Sample weight unit	Total units tested	Total units positive	Zoonoses	N of units positive
Not Available	Dairy products (excluding cheeses) - ice-cream - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	2	0	Salmonella	0
	Dairy products (excluding cheeses) - ice-cream - Retail - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	57	0	Salmonella	0
	Dairy products (excluding cheeses) - ice-cream - Retail - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	5	0	Salmonella	0
	Dairy products (excluding cheeses) - ice-cream - Retail - Not Available - food sample - Surveillance - Official sampling - Suspect sampling	batch (food/fee d)	25	Gram	1	0	Salmonella	0
	Dairy products (excluding cheeses) - milk powder and whey powder - Packing centre - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	1	0	Salmonella	0
	Dairy products (excluding cheeses) - milk powder and whey powder - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	62	0	Salmonella	0
	Dairy products (excluding cheeses) - milk powder and whey powder - Retail - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	9	0	Salmonella	0
	Dairy products (excluding cheeses) - milk powder and whey powder - Retail - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	19	0	Salmonella	0
	Egg products - Packing centre - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	120	0	Salmonella	0
	Egg products - Packing centre - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	1	0	Salmonella	0
	Egg products - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	124	1	Salmonella Enteritidis	1
	Egg products - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	13	0	Salmonella	0
	Egg products - Retail - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	2	0	Salmonella	0
	Eggs - Farm - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	17	0	Salmonella	0
	Eggs - Packing centre - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	10	0	Salmonella	0
	Eggs - Retail - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	16	0	Salmonella	0
	Eggs - table eggs - Farm - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	446	1	Salmonella Typhimurium	1
	Eggs - table eggs - Farm - Not Available - food sample - Surveillance - Official sampling - Suspect sampling	batch (food/fee d)	25	Gram	25	18	Salmonella Enteritidis	15
							Salmonella Infantis	1
							Salmonella Rissen	2

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	Sample weight	Sample weight unit	Total units tested	Total units positive	Zoonoses	N of units positive
Not Available	Eggs - table eggs - Packing centre - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	1487	1	Salmonella Typhimurium	1
	Eggs - table eggs - Packing centre - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	111	0	Salmonella	0
	Eggs - table eggs - Packing centre - Not Available - food sample - Surveillance - Official sampling - Selective sampling	batch (food/fee d)	25	Gram	6	0	Salmonella	0
	Eggs - table eggs - Packing centre - Not Available - food sample - Surveillance - Official sampling - Suspect sampling	batch (food/fee d)	25	Gram	2	0	Salmonella	0
	Eggs - table eggs - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	20	0	Salmonella	0
	Eggs - table eggs - Retail - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	120	0	Salmonella	0
	Eggs - table eggs - Retail - Not Available - food sample - Surveillance - HACCP and own check - Suspect sampling	batch (food/fee d)	25	Gram	7	1	Salmonella Gallinarum	1
	Eggs - table eggs - Retail - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	184	0	Salmonella	0
	Eggs - table eggs - Retail - Not Available - food sample - Surveillance - Official sampling - Selective sampling	batch (food/fee d)	25	Gram	2	0	Salmonella	0
	Fishery products, unspecified - non-ready-to-eat - Cutting plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	2	0	Salmonella	0
	Fishery products, unspecified - non-ready-to-eat - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	19	0	Salmonella	0
	Fishery products, unspecified - non-ready-to-eat - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	1	0	Salmonella	0
	Fishery products, unspecified - non-ready-to-eat - Retail - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	17	0	Salmonella	0
	Fishery products, unspecified - non-ready-to-eat - Retail - Not Available - food sample - Surveillance - Official sampling - Suspect sampling	batch (food/fee d)	25	Gram	1	0	Salmonella	0
	Fishery products, unspecified - raw - chilled - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	10	0	Salmonella	0
	Fishery products, unspecified - raw - chilled - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	3	0	Salmonella	0
	Fishery products, unspecified - raw - chilled - Retail - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	37	0	Salmonella	0
	Fishery products, unspecified - smoked - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	13	0	Salmonella	0

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	Sample weight	Sample weight unit	Total units tested	Total units positive	Zoonoses	N of units positive
Not Available	Fishery products, unspecified - smoked - Retail - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	19	0	Salmonella	0
	Fruits - pre-cut - Catering - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	4	0	Salmonella	0
	Fruits - pre-cut - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	5	0	Salmonella	0
	Fruits - pre-cut - Retail - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	17	0	Salmonella	0
	Fruits - pre-cut - Retail - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	8	0	Salmonella	0
	Juice - fruit juice - unpasteurised - Catering - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	3	0	Salmonella	0
	Juice - fruit juice - unpasteurised - Catering - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	33	0	Salmonella	0
	Juice - fruit juice - unpasteurised - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	20	0	Salmonella	0
	Juice - fruit juice - unpasteurised - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	20	0	Salmonella	0
	Juice - fruit juice - unpasteurised - Retail - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	30	0	Salmonella	0
	Juice - fruit juice - unpasteurised - Retail - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	98	0	Salmonella	0
	Juice - vegetable juice - unpasteurised - Catering - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	1	0	Salmonella	0
	Juice - vegetable juice - unpasteurised - Retail - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	10	0	Salmonella	0
	Juice - vegetable juice - unpasteurised - Retail - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	9	0	Salmonella	0
	Meat from bovine animals - carcass - Slaughterhouse - Not Available - food sample - carcass swabs - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	400	Square centimetre	383	0	Salmonella	0
	Meat from bovine animals - fresh - Catering - Not Available - food sample - meat - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	5	0	Salmonella	0
	Meat from bovine animals - fresh - Cutting plant - Not Available - food sample - meat - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	1478	1	Salmonella Infantis	1
	Meat from bovine animals - fresh - Hospital or medical care facility - Not Available - food sample - meat - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	2	0	Salmonella	0

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	Sample weight	Sample weight unit	Total units tested	Total units positive	Zoonoses	N of units positive
Not Available	Meat from bovine animals - fresh - Processing plant - Not Available - food sample - meat - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	84	0	Salmonella	0
	Meat from bovine animals - fresh - Retail - Not Available - food sample - meat - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	63	0	Salmonella	0
	Meat from bovine animals - fresh - Slaughterhouse - Not Available - food sample - carcass swabs - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	774	0	Salmonella	0
	Meat from bovine animals - fresh - Slaughterhouse - Not Available - food sample - meat - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	265	0	Salmonella	0
	Meat from bovine animals - meat preparation - intended to be eaten cooked - Catering - Not Available - food sample - meat - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	10	Gram	40	0	Salmonella	0
	Meat from bovine animals - meat preparation - intended to be eaten cooked - Cutting plant - Not Available - food sample - meat - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	10	Gram	4	0	Salmonella	0
	Meat from bovine animals - meat preparation - intended to be eaten cooked - Cutting plant - Not Available - food sample - meat - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	10	Gram	12	0	Salmonella	0
	Meat from bovine animals - meat preparation - intended to be eaten cooked - Cutting plant - Not Available - food sample - meat - Surveillance - Official sampling - Selective sampling	batch (food/fee d)	10	Gram	1	0	Salmonella	0
	Meat from bovine animals - meat preparation - intended to be eaten cooked - Processing plant - Not Available - food sample - meat - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	10	Gram	93	1	Salmonella Bredeney	1
	Meat from bovine animals - meat preparation - intended to be eaten cooked - Processing plant - Not Available - food sample - meat - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	10	Gram	7	0	Salmonella	0
	Meat from bovine animals - meat preparation - intended to be eaten cooked - Retail - Not Available - food sample - meat - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	10	Gram	96	1	Salmonella Infantis	1
	Meat from bovine animals - meat preparation - intended to be eaten cooked - Retail - Not Available - food sample - meat - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	10	Gram	12	0	Salmonella	0
	Meat from bovine animals - meat preparation - intended to be eaten raw - Catering - Not Available - food sample - meat - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	10	Gram	2	0	Salmonella	0
	Meat from bovine animals - meat preparation - intended to be eaten raw - Processing plant - Not Available - food sample - meat - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	10	Gram	2	0	Salmonella	0
	Meat from bovine animals - meat preparation - intended to be eaten raw - Processing plant - Not Available - food sample - meat - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	10	Gram	1	0	Salmonella	0
	Meat from bovine animals - meat preparation - intended to be eaten raw - Retail - Not Available - food sample - meat - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	10	Gram	4	0	Salmonella	0
	Meat from bovine animals - meat products - cooked, ready-to-eat - Retail - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	7	0	Salmonella	0
	Meat from bovine animals - meat products - raw but intended to be eaten cooked - Cutting plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	6	0	Salmonella	0

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	Sample weight	Sample weight unit	Total units tested	Total units positive	Zoonoses	N of units positive
Not Available	Meat from bovine animals - meat products - raw but intended to be eaten cooked - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	15	0	Salmonella	0
	Meat from bovine animals - meat products - raw but intended to be eaten cooked - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	1	0	Salmonella	0
	Meat from bovine animals - meat products - raw but intended to be eaten cooked - Retail - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	5	0	Salmonella	0
	Meat from bovine animals - minced meat - intended to be eaten cooked - Catering - Not Available - food sample - meat - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	10	Gram	40	0	Salmonella	0
	Meat from bovine animals - minced meat - intended to be eaten cooked - Cutting plant - Not Available - food sample - meat - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	10	Gram	5	0	Salmonella	0
	Meat from bovine animals - minced meat - intended to be eaten cooked - Cutting plant - Not Available - food sample - meat - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	10	Gram	12	0	Salmonella	0
	Meat from bovine animals - minced meat - intended to be eaten cooked - Processing plant - Not Available - food sample - meat - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	10	Gram	107	0	Salmonella	0
	Meat from bovine animals - minced meat - intended to be eaten cooked - Processing plant - Not Available - food sample - meat - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	10	Gram	14	0	Salmonella	0
	Meat from bovine animals - minced meat - intended to be eaten cooked - Processing plant - Not Available - food sample - meat - Surveillance - Official sampling - Selective sampling	batch (food/fee d)	10	Gram	1	0	Salmonella	0
	Meat from bovine animals - minced meat - intended to be eaten cooked - Retail - Not Available - food sample - meat - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	10	Gram	139	2	Salmonella Derby	1
							Salmonella Typhimurium	1
	Meat from bovine animals - minced meat - intended to be eaten cooked - Retail - Not Available - food sample - meat - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	10	Gram	9	0	Salmonella	0
	Meat from bovine animals - minced meat - intended to be eaten raw - Processing plant - Not Available - food sample - meat - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	10	Gram	1	0	Salmonella	0
	Meat from bovine animals - minced meat - intended to be eaten raw - Retail - Not Available - food sample - meat - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	10	Gram	59	0	Salmonella	0
	Meat from bovine animals - minced meat - intended to be eaten raw - Retail - Not Available - food sample - meat - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	10	Gram	2	0	Salmonella	0
	Meat from broilers (Gallus gallus) - fresh - Catering - Not Available - food sample - meat - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	5	0	Salmonella	0
	Meat from broilers (Gallus gallus) - fresh - Cutting plant - Not Available - food sample - meat - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	93	5	Salmonella Infantis	5
	Meat from broilers (Gallus gallus) - fresh - Cutting plant - Not Available - food sample - meat - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	4	0	Salmonella	0
	Meat from broilers (Gallus gallus) - fresh - Cutting plant - Not Available - food sample - meat - Surveillance - Official sampling - Suspect sampling	batch (food/fee d)	25	Gram	1	1	Salmonella Infantis	1

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	Sample weight	Sample weight unit	Total units tested	Total units positive	Zoonoses	N of units positive
Not Available	Meat from broilers (Gallus gallus) - fresh - Farm - Not Available - food sample - meat - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	37	0	Salmonella	0
	Meat from broilers (Gallus gallus) - fresh - Processing plant - Not Available - food sample - meat - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	129	3	Salmonella Enteritidis	2
							Salmonella Infantis	1
	Meat from broilers (Gallus gallus) - fresh - Processing plant - Not Available - food sample - meat - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	112	4	Salmonella Infantis	3
							Salmonella Typhimurium	1
	Meat from broilers (Gallus gallus) - fresh - Retail - Not Available - food sample - meat - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	218	14	Salmonella Enteritidis	1
							Salmonella Infantis	13
	Meat from broilers (Gallus gallus) - fresh - Retail - Not Available - food sample - meat - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	219	2	Salmonella Infantis	2
	Meat from broilers (Gallus gallus) - fresh - Retail - Not Available - food sample - meat - Surveillance - Official sampling - Suspect sampling	batch (food/fee d)	25	Gram	1	1	Salmonella Infantis	1
	Meat from broilers (Gallus gallus) - fresh - Slaughterhouse - Not Available - food sample - meat - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	188	12	Salmonella Infantis	12
	Meat from broilers (Gallus gallus) - fresh - Slaughterhouse - Not Available - food sample - meat - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	20	3	Salmonella Infantis	3
	Meat from broilers (Gallus gallus) - fresh - Slaughterhouse - Not Available - food sample - neck skin - Monitoring - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	1668	78	Salmonella Infantis	65
							Salmonella Kentucky	11
							Salmonella Liverpool	1
							Salmonella Typhimurium	1
	Meat from broilers (Gallus gallus) - fresh - Slaughterhouse - Not Available - food sample - neck skin - Monitoring - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	203	4	Salmonella Infantis	4
	Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - Cutting plant - Not Available - food sample - meat - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	2	0	Salmonella	0
	Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - Cutting plant - Not Available - food sample - meat - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	5	0	Salmonella	0
	Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - Processing plant - Not Available - food sample - meat - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	373	3	Salmonella Enteritidis	2
							Salmonella Infantis	1
	Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - Processing plant - Not Available - food sample - meat - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	5	2	Salmonella Enteritidis	1
							Salmonella Infantis	1
	Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - Retail - Not Available - food sample - meat - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	37	2	Salmonella Infantis	2
	Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - Retail - Not Available - food sample - meat - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	14	2	Salmonella Infantis	2
	Meat from broilers (Gallus gallus) - meat preparation - intended to be eaten cooked - Slaughterhouse - Not Available - food sample - meat - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	39	0	Salmonella	0
	Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Catering - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	47	0	Salmonella	0

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	Sample weight	Sample weight unit	Total units tested	Total units positive	Zoonoses	N of units positive
Not Available	Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Catering - Not Available - food sample - Surveillance - HACCP and own check - Selective sampling	batch (food/fee d)	25	Gram	22	0	Salmonella	0
	Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	17	0	Salmonella	0
	Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Selective sampling	batch (food/fee d)	25	Gram	7	0	Salmonella	0
	Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	8	0	Salmonella	0
	Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Retail - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	12	0	Salmonella	0
	Meat from broilers (Gallus gallus) - meat products - cooked, ready-to-eat - Retail - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	10	0	Salmonella	0
	Meat from broilers (Gallus gallus) - meat products - raw but intended to be eaten cooked - Cutting plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	11	0	Salmonella	0
	Meat from broilers (Gallus gallus) - meat products - raw but intended to be eaten cooked - Cutting plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	2	0	Salmonella	0
	Meat from broilers (Gallus gallus) - meat products - raw but intended to be eaten cooked - Hospital or medical care facility - Not Available - food sample - Surveillance - Official sampling - Suspect sampling	batch (food/fee d)	25	Gram	1	0	Salmonella	0
	Meat from broilers (Gallus gallus) - meat products - raw but intended to be eaten cooked - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	36	0	Salmonella	0
	Meat from broilers (Gallus gallus) - meat products - raw but intended to be eaten cooked - Processing plant - Not Available - food sample - Surveillance - Official sampling - Selective sampling	batch (food/fee d)	25	Gram	1	0	Salmonella	0
	Meat from broilers (Gallus gallus) - meat products - raw but intended to be eaten cooked - Retail - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	6	0	Salmonella	0
	Meat from broilers (Gallus gallus) - meat products - raw but intended to be eaten cooked - Retail - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	23	0	Salmonella	0
	Meat from broilers (Gallus gallus) - meat products - raw but intended to be eaten cooked - Retail - Not Available - food sample - Surveillance - Official sampling - Selective sampling	batch (food/fee d)	25	Gram	3	0	Salmonella	0
	Meat from broilers (Gallus gallus) - meat products - raw but intended to be eaten cooked - Retail - Not Available - food sample - Surveillance - Official sampling - Suspect sampling	batch (food/fee d)	25	Gram	3	1	Salmonella Typhimurium	1
	Meat from broilers (Gallus gallus) - meat products - raw but intended to be eaten cooked - Slaughterhouse - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	14	0	Salmonella	0
	Meat from broilers (Gallus gallus) - mechanically separated meat (MSM) - Cutting plant - Not Available - food sample - meat - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	10	Gram	70	1	Salmonella Infantis	1
	Meat from broilers (Gallus gallus) - mechanically separated meat (MSM) - Processing plant - Not Available - food sample - meat - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	10	Gram	40	1	Salmonella Infantis	1

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	Sample weight	Sample weight unit	Total units tested	Total units positive	Zoonoses	N of units positive
Not Available	Meat from broilers (Gallus gallus) - mechanically separated meat (MSM) - Processing plant - Not Available - food sample - meat - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	10	Gram	2	0	Salmonella	0
	Meat from broilers (Gallus gallus) - mechanically separated meat (MSM) - Retail - Not Available - food sample - meat - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	10	Gram	42	0	Salmonella	0
	Meat from broilers (Gallus gallus) - mechanically separated meat (MSM) - Retail - Not Available - food sample - meat - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	10	Gram	7	0	Salmonella	0
	Meat from broilers (Gallus gallus) - mechanically separated meat (MSM) - Slaughterhouse - Not Available - food sample - meat - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	10	Gram	146	13	Salmonella Enteritidis	1
							Salmonella Infantis	12
	Meat from broilers (Gallus gallus) - minced meat - intended to be eaten cooked - Cutting plant - Not Available - food sample - meat - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	6	0	Salmonella	0
	Meat from broilers (Gallus gallus) - minced meat - intended to be eaten cooked - Cutting plant - Not Available - food sample - meat - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	1	0	Salmonella	0
	Meat from broilers (Gallus gallus) - minced meat - intended to be eaten cooked - Processing plant - Not Available - food sample - meat - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	151	2	Salmonella Infantis	2
	Meat from broilers (Gallus gallus) - minced meat - intended to be eaten cooked - Processing plant - Not Available - food sample - meat - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	11	0	Salmonella	0
	Meat from broilers (Gallus gallus) - minced meat - intended to be eaten cooked - Processing plant - Not Available - food sample - meat - Surveillance - Official sampling - Selective sampling	batch (food/fee d)	25	Gram	4	0	Salmonella	0
	Meat from broilers (Gallus gallus) - minced meat - intended to be eaten cooked - Retail - Not Available - food sample - meat - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	65	0	Salmonella	0
	Meat from broilers (Gallus gallus) - minced meat - intended to be eaten cooked - Retail - Not Available - food sample - meat - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	33	2	Salmonella Infantis	2
	Meat from broilers (Gallus gallus) - minced meat - intended to be eaten cooked - Slaughterhouse - Not Available - food sample - meat - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	15	3	Salmonella Infantis	2
							Salmonella Kentucky	1
	Meat from horse - carcase - Slaughterhouse - Not Available - food sample - carcase swabs - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	400	Square centimetre	62	0	Salmonella	0
	Meat from horse - carcase - Slaughterhouse - Not Available - food sample - carcase swabs - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	400	Square centimetre	33	0	Salmonella	0
	Meat from horse - minced meat - Processing plant - Not Available - food sample - meat - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	10	Gram	8	0	Salmonella	0
	Meat from horse - minced meat - Processing plant - Not Available - food sample - meat - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	10	Gram	5	0	Salmonella	0
	Meat from other poultry species - meat products - Retail - Not Available - food sample - meat - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	1	0	Salmonella	0
	Meat from pig - carcase - Slaughterhouse - Not Available - food sample - carcase swabs - Control and eradication programmes - HACCP and own check - Objective sampling	batch (food/fee d)	400	Square centimetre	897	1	Salmonella Typhimurium	1

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	Sample weight	Sample weight unit	Total units tested	Total units positive	Zoonoses	N of units positive
Not Available	Meat from pig - carcase - Slaughterhouse - Not Available - food sample - carcase swabs - Control and eradication programmes - Official, based on Regulation 854/2004 - Objective sampling	batch (food/fee d)	400	Square centimetre	1309	7	Salmonella Bredeney	2
							Salmonella Rissen	3
							Salmonella Ruzizi	1
							Salmonella Typhimurium	1
	Meat from pig - fresh - Cutting plant - Not Available - food sample - meat - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	458	0	Salmonella	0
	Meat from pig - fresh - Processing plant - Not Available - food sample - meat - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	316	0	Salmonella	0
	Meat from pig - fresh - Retail - Not Available - food sample - meat - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	152	18	Salmonella Brandenburg	2
							Salmonella Bredeney	3
							Salmonella Infantis	2
							Salmonella Newport	1
							Salmonella Rissen	4
							Salmonella Ruzizi	1
							Salmonella Typhimurium	5
	Meat from pig - fresh - Slaughterhouse - Not Available - food sample - meat - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	159	2	Salmonella London	2
	Meat from pig - meat preparation - intended to be eaten cooked - Catering - Not Available - food sample - meat - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	10	Gram	170	0	Salmonella	0
	Meat from pig - meat preparation - intended to be eaten cooked - Cutting plant - Not Available - food sample - meat - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	10	Gram	39	0	Salmonella	0
	Meat from pig - meat preparation - intended to be eaten cooked - Cutting plant - Not Available - food sample - meat - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	10	Gram	55	0	Salmonella	0
	Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Not Available - food sample - meat - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	10	Gram	531	1	Salmonella Typhimurium	1
	Meat from pig - meat preparation - intended to be eaten cooked - Processing plant - Not Available - food sample - meat - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	10	Gram	52	0	Salmonella	0
	Meat from pig - meat preparation - intended to be eaten cooked - Retail - Not Available - food sample - meat - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	10	Gram	269	3	Salmonella Bredeney	2
							Salmonella Typhimurium	1
	Meat from pig - meat preparation - intended to be eaten cooked - Retail - Not Available - food sample - meat - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	10	Gram	58	1	Salmonella Gloucester	1
	Meat from pig - meat preparation - intended to be eaten raw - Cutting plant - Not Available - food sample - meat - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	10	Gram	20	0	Salmonella	0
	Meat from pig - meat preparation - intended to be eaten raw - Processing plant - Not Available - food sample - meat - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	10	Gram	16	0	Salmonella	0
	Meat from pig - meat preparation - intended to be eaten raw - Processing plant - Not Available - food sample - meat - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	10	Gram	8	0	Salmonella	0
	Meat from pig - meat preparation - intended to be eaten raw - Retail - Not Available - food sample - meat - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	10	Gram	9	0	Salmonella	0

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	Sample weight	Sample weight unit	Total units tested	Total units positive	Zoonoses	N of units positive
Not Available	Meat from pig - meat products - cooked, ready-to-eat - Catering - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	21	0	Salmonella	0
	Meat from pig - meat products - cooked, ready-to-eat - Catering - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	7	0	Salmonella	0
	Meat from pig - meat products - cooked, ready-to-eat - Cutting plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	55	0	Salmonella	0
	Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	437	0	Salmonella	0
	Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Suspect sampling	batch (food/fee d)	25	Gram	1	1	Salmonella Typhimurium	1
	Meat from pig - meat products - cooked, ready-to-eat - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	57	0	Salmonella	0
	Meat from pig - meat products - cooked, ready-to-eat - Retail - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	80	3	Salmonella Kedougou	1
							Salmonella Rissen	2
	Meat from pig - meat products - cooked, ready-to-eat - Retail - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	29	2	Salmonella Derby	1
							Salmonella Infantis	1
	Meat from pig - meat products - raw but intended to be eaten cooked - Cutting plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	13	1	Salmonella Typhimurium	1
	Meat from pig - meat products - raw but intended to be eaten cooked - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	133	3	Salmonella Rissen	1
							Salmonella Typhimurium	2
	Meat from pig - meat products - raw but intended to be eaten cooked - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	8	0	Salmonella	0
	Meat from pig - meat products - raw but intended to be eaten cooked - Retail - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	10	6	Salmonella Infantis	1
							Salmonella Rissen	1
							Salmonella Typhimurium	4
	Meat from pig - meat products - raw but intended to be eaten cooked - Retail - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	13	1	Salmonella Typhimurium	1
	Meat from pig - mechanically separated meat (MSM) - Processing plant - Not Available - food sample - meat - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	10	Gram	2	0	Salmonella	0
	Meat from pig - mechanically separated meat (MSM) - Retail - Not Available - food sample - meat - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	10	Gram	8	0	Salmonella	0
	Meat from pig - minced meat - intended to be eaten cooked - Catering - Not Available - food sample - meat - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	10	Gram	85	3	Salmonella Derby	1
							Salmonella Infantis	1
							Salmonella Typhimurium	1
	Meat from pig - minced meat - intended to be eaten cooked - Cutting plant - Not Available - food sample - meat - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	10	Gram	119	0	Salmonella	0
	Meat from pig - minced meat - intended to be eaten cooked - Cutting plant - Not Available - food sample - meat - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	10	Gram	160	4	Salmonella Derby	1
							Salmonella Enteritidis	1
							Salmonella Typhimurium	2

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	Sample weight	Sample weight unit	Total units tested	Total units positive	Zoonoses	N of units positive
Not Available	Meat from pig - minced meat - intended to be eaten cooked - Hospital or medical care facility - Not Available - food sample - meat - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	10	Gram	1	0	Salmonella	0
	Meat from pig - minced meat - intended to be eaten cooked - Processing plant - Not Available - food sample - meat - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	10	Gram	978	1	Salmonella Gloucester	1
	Meat from pig - minced meat - intended to be eaten cooked - Processing plant - Not Available - food sample - meat - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	10	Gram	102	0	Salmonella	0
	Meat from pig - minced meat - intended to be eaten cooked - Retail - Not Available - food sample - meat - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	10	Gram	364	18	Salmonella Brandenburg	1
							Salmonella Bredeney	1
							Salmonella Derby	2
							Salmonella Infantis	3
							Salmonella Rissen	2
							Salmonella Ruzizi	1
							Salmonella Typhimurium	8
	Meat from pig - minced meat - intended to be eaten cooked - Retail - Not Available - food sample - meat - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	10	Gram	187	1	Salmonella Derby	1
	Meat from pig - minced meat - intended to be eaten raw - Processing plant - Not Available - food sample - meat - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	10	Gram	10	0	Salmonella	0
	Meat from pig - minced meat - intended to be eaten raw - Processing plant - Not Available - food sample - meat - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	10	Gram	15	0	Salmonella	0
	Meat from pig - minced meat - intended to be eaten raw - Retail - Not Available - food sample - meat - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	10	Gram	82	0	Salmonella	0
	Meat from pig - minced meat - intended to be eaten raw - Retail - Not Available - food sample - meat - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	10	Gram	10	0	Salmonella	0
	Meat from pig - offal - Processing plant - Not Available - food sample - Surveillance - Official sampling - Suspect sampling	batch (food/fee d)	25	Gram	2	2	Salmonella Give	2
	Meat from pig - offal - Retail - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	5	2	Salmonella Bredeney	1
							Salmonella Derby	1
	Meat from poultry, unspecified - meat preparation - Cutting plant - Not Available - food sample - meat - Surveillance - Official sampling - Selective sampling	batch (food/fee d)	25	Gram	9	0	Salmonella	0
	Meat from poultry, unspecified - meat products - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	20	0	Salmonella	0
	Meat from poultry, unspecified - meat products - Retail - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	7	0	Salmonella	0
	Meat from poultry, unspecified - meat products - Retail - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	16	0	Salmonella	0
	Meat from poultry, unspecified - offal - unspecified - Slaughterhouse - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	30	7	Salmonella Enteritidis	1
							Salmonella Infantis	6
	Meat from sheep - carcase - Slaughterhouse - Not Available - food sample - carcase swabs - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	400	Square centimetre	356	1	Salmonella Typhimurium	1

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	Sample weight	Sample weight unit	Total units tested	Total units positive	Zoonoses	N of units positive
Not Available	Meat from sheep - carcass - Slaughterhouse - Not Available - food sample - carcass swabs - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	400	Square centimetre	190	0	Salmonella	0
	Meat from sheep - fresh - Cutting plant - Not Available - food sample - meat - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	9	0	Salmonella	0
	Meat from sheep - fresh - Processing plant - Not Available - food sample - meat - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	2	0	Salmonella	0
	Meat from sheep - fresh - Retail - Not Available - food sample - meat - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	8	0	Salmonella	0
	Meat from sheep - minced meat - Processing plant - Not Available - food sample - meat - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	10	Gram	17	0	Salmonella	0
	Meat from sheep - minced meat - Processing plant - Not Available - food sample - meat - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	10	Gram	1	0	Salmonella	0
	Meat from sheep - minced meat - Retail - Not Available - food sample - meat - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	10	Gram	4	0	Salmonella	0
	Meat from sheep - offal - Retail - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	2	1	Salmonella Montevideo	1
	Meat from sheep - offal - Retail - Not Available - food sample - Surveillance - Official sampling - Suspect sampling	batch (food/fee d)	25	Gram	3	1	Salmonella Infantis	1
	Meat from turkey - fresh - Cutting plant - Not Available - food sample - meat - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	7	0	Salmonella	0
	Meat from turkey - fresh - Processing plant - Not Available - food sample - meat - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	6	0	Salmonella	0
	Meat from turkey - fresh - Retail - Not Available - food sample - meat - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	5	0	Salmonella	0
	Meat from turkey - fresh - Slaughterhouse - Not Available - food sample - neck skin - Monitoring - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	10	0	Salmonella	0
	Meat from turkey - fresh - Slaughterhouse - Not Available - food sample - neck skin - Monitoring - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	15	0	Salmonella	0
	Meat from turkey - meat preparation - intended to be eaten cooked - Processing plant - Not Available - food sample - meat - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	1	0	Salmonella	0
	Meat from turkey - meat preparation - intended to be eaten cooked - Processing plant - Not Available - food sample - meat - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	1	0	Salmonella	0
	Meat from turkey - mechanically separated meat (MSM) - Processing plant - Not Available - food sample - meat - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	10	Gram	4	0	Salmonella	0
	Meat from turkey - minced meat - intended to be eaten cooked - Retail - Not Available - food sample - meat - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	2	0	Salmonella	0

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	Sample weight	Sample weight unit	Total units tested	Total units positive	Zoonoses	N of units positive
Not Available	Meat from turkey - minced meat - intended to be eaten cooked - Retail - Not Available - food sample - meat - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	1	0	Salmonella	0
	Meat from wild game - land mammals - meat preparation - Processing plant - Not Available - food sample - meat - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	10	Gram	2	0	Salmonella	0
	Meat from wild game - land mammals - meat preparation - Retail - Not Available - food sample - meat - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	10	Gram	1	0	Salmonella	0
	Meat from wild game - land mammals - meat products - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	2	0	Salmonella	0
	Meat from wild game - land mammals - Processing plant - Not Available - food sample - meat - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	4	0	Salmonella	0
	Meat, mixed meat - meat preparation - Cutting plant - Not Available - food sample - meat - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	10	Gram	58	4	Salmonella Derby	3
							Salmonella Ohio	1
	Meat, mixed meat - meat preparation - Cutting plant - Not Available - food sample - meat - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	10	Gram	28	7	Salmonella Enteritidis	1
							Salmonella Infantis	1
							Salmonella Typhimurium	5
	Meat, mixed meat - meat preparation - Processing plant - Not Available - food sample - meat - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	10	Gram	1438	2	Salmonella Bredeney	1
							Salmonella Rissen	1
	Meat, mixed meat - meat preparation - Processing plant - Not Available - food sample - meat - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	10	Gram	221	1	Salmonella Infantis	1
	Meat, mixed meat - meat preparation - Processing plant - Not Available - food sample - meat - Surveillance - Official sampling - Selective sampling	batch (food/fee d)	10	Gram	19	0	Salmonella	0
	Meat, mixed meat - meat preparation - Retail - Not Available - food sample - meat - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	10	Gram	312	7	Salmonella Derby	2
							Salmonella Infantis	1
							Salmonella Rissen	2
							Salmonella Typhimurium	2
	Meat, mixed meat - meat preparation - Retail - Not Available - food sample - meat - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	10	Gram	119	1	Salmonella Infantis	1
	Meat, mixed meat - meat preparation - Retail - Not Available - food sample - meat - Surveillance - Official sampling - Suspect sampling	batch (food/fee d)	10	Gram	1	1	Salmonella Infantis	1
	Meat, mixed meat - meat products - cooked, ready-to-eat - Catering - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	21	0	Salmonella	0
	Meat, mixed meat - meat products - cooked, ready-to-eat - Catering - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	1	0	Salmonella	0
	Meat, mixed meat - meat products - cooked, ready-to-eat - Cutting plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	1	0	Salmonella	0
	Meat, mixed meat - meat products - cooked, ready-to-eat - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	899	0	Salmonella	0
	Meat, mixed meat - meat products - cooked, ready-to-eat - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	27	0	Salmonella	0

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	Sample weight	Sample weight unit	Total units tested	Total units positive	Zoonoses	N of units positive
Not Available	Meat, mixed meat - meat products - cooked, ready-to-eat - Retail - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	258	0	Salmonella	0
	Meat, mixed meat - meat products - cooked, ready-to-eat - Retail - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	35	0	Salmonella	0
	Meat, mixed meat - meat products - raw and intended to be eaten raw - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	99	0	Salmonella	0
	Meat, mixed meat - meat products - raw and intended to be eaten raw - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	20	0	Salmonella	0
	Meat, mixed meat - meat products - raw and intended to be eaten raw - Retail - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	21	0	Salmonella	0
	Meat, mixed meat - meat products - raw and intended to be eaten raw - Retail - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	54	0	Salmonella	0
	Meat, mixed meat - meat products - raw but intended to be eaten cooked - Cutting plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	2	0	Salmonella	0
	Meat, mixed meat - meat products - raw but intended to be eaten cooked - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	237	0	Salmonella	0
	Meat, mixed meat - meat products - raw but intended to be eaten cooked - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	23	0	Salmonella	0
	Meat, mixed meat - meat products - raw but intended to be eaten cooked - Retail - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	4	0	Salmonella	0
	Meat, mixed meat - minced meat - Catering - Not Available - food sample - meat - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	10	Gram	16	0	Salmonella	0
	Meat, mixed meat - minced meat - Cutting plant - Not Available - food sample - meat - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	10	Gram	58	1	Salmonella Derby	1
	Meat, mixed meat - minced meat - Cutting plant - Not Available - food sample - meat - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	10	Gram	8	0	Salmonella	0
	Meat, mixed meat - minced meat - Hospital or medical care facility - Not Available - food sample - meat - Surveillance - Official sampling - Suspect sampling	batch (food/fee d)	10	Gram	1	0	Salmonella	0
	Meat, mixed meat - minced meat - Processing plant - Not Available - food sample - meat - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	10	Gram	889	0	Salmonella	0
	Meat, mixed meat - minced meat - Processing plant - Not Available - food sample - meat - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	10	Gram	75	0	Salmonella	0
	Meat, mixed meat - minced meat - Processing plant - Not Available - food sample - meat - Surveillance - Official sampling - Selective sampling	batch (food/fee d)	10	Gram	15	0	Salmonella	0
	Meat, mixed meat - minced meat - Retail - Not Available - food sample - meat - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	10	Gram	220	3	Salmonella Derby	1
							Salmonella Rissen	1
							Salmonella Typhimurium	1

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	Sample weight	Sample weight unit	Total units tested	Total units positive	Zoonoses	N of units positive
Not Available	Meat, mixed meat - minced meat - Retail - Not Available - food sample - meat - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	10	Gram	57	0	Salmonella	0
	Milk, cows' - pasteurised milk - Processing plant - Not Available - food sample - milk - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Millilitre	61	0	Salmonella	0
	Milk, cows' - pasteurised milk - Processing plant - Not Available - food sample - milk - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Millilitre	3	0	Salmonella	0
	Milk, cows' - pasteurised milk - Retail - Not Available - food sample - milk - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Millilitre	5	0	Salmonella	0
	Milk, cows' - pasteurised milk - Retail - Not Available - food sample - milk - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Millilitre	3	0	Salmonella	0
	Milk, cows' - pasteurised milk - Retail - Not Available - food sample - milk - Surveillance - Official sampling - Suspect sampling	batch (food/fee d)	25	Millilitre	1	0	Salmonella	0
	Milk, cows' - raw milk - intended for direct human consumption - Farm - Not Available - food sample - milk - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Millilitre	1	0	Salmonella	0
	Milk, cows' - raw milk for manufacture - intended for manufacture of pasteurised/UHT products - Processing plant - Not Available - food sample - milk - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Millilitre	2	0	Salmonella	0
	Milk, cows' - raw milk for manufacture - intended for manufacture of raw or low heat-treated products - Farm - Not Available - food sample - milk - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Millilitre	1	0	Salmonella	0
	Milk, goats' - raw milk - intended for direct human consumption - Retail - Not Available - food sample - milk - Surveillance - HACCP and own check - Suspect sampling	batch (food/fee d)	25	Millilitre	1	0	Salmonella	0
	Molluscan shellfish - cooked - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	23	0	Salmonella	0
	Molluscan shellfish - cooked - Retail - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	1	0	Salmonella	0
	Molluscan shellfish - raw - Farm - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	1	0	Salmonella	0
	Molluscan shellfish - raw - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	6	0	Salmonella	0
	Other food - Catering - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	36	0	Salmonella	0
	Other food - Catering - Not Available - food sample - Surveillance - HACCP and own check - Selective sampling	batch (food/fee d)	25	Gram	1	0	Salmonella	0
	Other food - Catering - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	2	0	Salmonella	0
	Other food - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	107	0	Salmonella	0

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	Sample weight	Sample weight unit	Total units tested	Total units positive	Zoonoses	N of units positive
Not Available	Other food - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Selective sampling	batch (food/fee d)	25	Gram	20	0	Salmonella	0
	Other food - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	2	0	Salmonella	0
	Other food - Processing plant - Not Available - food sample - Surveillance - Official sampling - Selective sampling	batch (food/fee d)	25	Gram	2	0	Salmonella	0
	Other food - Retail - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	173	0	Salmonella	0
	Other food - Retail - Not Available - food sample - Surveillance - HACCP and own check - Selective sampling	batch (food/fee d)	25	Gram	29	0	Salmonella	0
	Other food - Retail - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	19	0	Salmonella	0
	Other processed food products and prepared dishes - Catering - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	675	0	Salmonella	0
	Other processed food products and prepared dishes - Catering - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	16	0	Salmonella	0
	Other processed food products and prepared dishes - Catering - Not Available - food sample - Surveillance - Official sampling - Suspect sampling	batch (food/fee d)	25	Gram	13	0	Salmonella	0
	Other processed food products and prepared dishes - Hospital or medical care facility - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	5	0	Salmonella	0
	Other processed food products and prepared dishes - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	85	0	Salmonella	0
	Other processed food products and prepared dishes - Retail - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	254	0	Salmonella	0
	Other processed food products and prepared dishes - Retail - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	6	0	Salmonella	0
	Other processed food products and prepared dishes - unspecified - Catering - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	69	0	Salmonella	0
	Other processed food products and prepared dishes - unspecified - Catering - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	5	0	Salmonella	0
	Other processed food products and prepared dishes - unspecified - Catering - Not Available - food sample - Surveillance - Official sampling - Suspect sampling	batch (food/fee d)	25	Gram	5	0	Salmonella	0
	Other processed food products and prepared dishes - unspecified - containing raw egg - Catering - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	1	0	Salmonella	0
	Other processed food products and prepared dishes - unspecified - Hospital or medical care facility - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	2	0	Salmonella	0

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	Sample weight	Sample weight unit	Total units tested	Total units positive	Zoonoses	N of units positive
Not Available	Other processed food products and prepared dishes - unspecified - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	44	0	Salmonella	0
	Other processed food products and prepared dishes - unspecified - Processing plant - Not Available - food sample - Surveillance - Official sampling - Selective sampling	batch (food/fee d)	25	Gram	14	0	Salmonella	0
	Other processed food products and prepared dishes - unspecified - Retail - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	145	0	Salmonella	0
	Other processed food products and prepared dishes - unspecified - Retail - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	2	0	Salmonella	0
	Other products of animal origin - Cutting plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	5	0	Salmonella	0
	Other products of animal origin - gelatin and collagen - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	14	0	Salmonella	0
	Other products of animal origin - gelatin and collagen - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	3	0	Salmonella	0
	Other products of animal origin - gelatin and collagen - Retail - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	4	0	Salmonella	0
	Other products of animal origin - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	70	0	Salmonella	0
	Other products of animal origin - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	3	1	Salmonella Typhimurium	1
	Other products of animal origin - Retail - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	3	2	Salmonella Bredeney	2
	Seeds, sprouted - non-ready-to-eat - Retail - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	2	0	Salmonella	0
	Seeds, sprouted - ready-to-eat - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	2	0	Salmonella	0
	Seeds, sprouted - ready-to-eat - Retail - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	4	0	Salmonella	0
	Seeds, sprouted - ready-to-eat - Retail - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	8	0	Salmonella	0
	Snails - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	134	0	Salmonella	0
	Snails - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	1	0	Salmonella	0
	Spices and herbs - Packing centre - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	7	0	Salmonella	0

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	Sample weight	Sample weight unit	Total units tested	Total units positive	Zoonoses	N of units positive
Not Available	Spices and herbs - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed)	25	Gram	51	0	Salmonella	0
	Spices and herbs - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/feed)	25	Gram	1	0	Salmonella	0
	Spices and herbs - Retail - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed)	25	Gram	35	0	Salmonella	0
	Vegetables - pre-cut - Catering - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed)	25	Gram	8	0	Salmonella	0
	Vegetables - pre-cut - Catering - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/feed)	25	Gram	57	0	Salmonella	0
	Vegetables - pre-cut - frozen vegetables - Packing centre - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed)	25	Gram	3	0	Salmonella	0
	Vegetables - pre-cut - Hospital or medical care facility - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/feed)	25	Gram	2	0	Salmonella	0
	Vegetables - pre-cut - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed)	25	Gram	40	0	Salmonella	0
	Vegetables - pre-cut - Processing plant - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/feed)	25	Gram	16	0	Salmonella	0
	Vegetables - pre-cut - Retail - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed)	25	Gram	32	0	Salmonella	0
	Vegetables - pre-cut - Retail - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/feed)	25	Gram	102	0	Salmonella	0

Table SALMONELLA in feed

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	Sample weight	Sample weight unit	Total units tested	Total units positive	Zoonoses	N of units positive
Not Available	Compound feedingstuffs for cattle - final product - Farm - Not Available - feed sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed d)	25	Gram	16	0	Salmonella	0
	Compound feedingstuffs for cattle - final product - Feed mill - Not Available - feed sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed d)	25	Gram	9	0	Salmonella	0
	Compound feedingstuffs for cattle - process control - Farm - Not Available - feed sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed d)	25	Gram	2	0	Salmonella	0
	Compound feedingstuffs for cattle - process control - Feed mill - Not Available - feed sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed d)	25	Gram	4	0	Salmonella	0
	Compound feedingstuffs for fish - Feed mill - Not Available - feed sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed d)	25	Gram	2	0	Salmonella	0
	Compound feedingstuffs for pigs - final product - Farm - Not Available - feed sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed d)	25	Gram	43	0	Salmonella	0
	Compound feedingstuffs for pigs - final product - Feed mill - Not Available - feed sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed d)	25	Gram	80	2	Salmonella Ohio	1
							Salmonella Typhimurium	1
	Compound feedingstuffs for pigs - final product - Feed mill - Not Available - feed sample - Surveillance - Official sampling - Selective sampling	batch (food/feed d)	25	Gram	60	3	Salmonella Infantis	1
							Salmonella Ohio	1
							Salmonella Tennessee	1
	Compound feedingstuffs for pigs - process control - Feed mill - Not Available - feed sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed d)	25	Gram	2	0	Salmonella	0
	Compound feedingstuffs for pigs - process control - Feed mill - Not Available - feed sample - Surveillance - Official sampling - Selective sampling	batch (food/feed d)	25	Gram	6	0	Salmonella	0
	Compound feedingstuffs for poultry (non specified) - final product - Farm - Not Available - feed sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed d)	25	Gram	25	1	Salmonella Agona	1
	Compound feedingstuffs for poultry (non specified) - final product - Feed mill - Not Available - feed sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed d)	25	Gram	9	1	Salmonella Agona	1
	Compound feedingstuffs for poultry (non specified) - final product - Feed mill - Not Available - feed sample - Surveillance - Official sampling - Selective sampling	batch (food/feed d)	25	Gram	34	0	Salmonella	0
	Compound feedingstuffs for poultry (non specified) - process control - Feed mill - Not Available - feed sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed d)	25	Gram	6	0	Salmonella	0
	Compound feedingstuffs for poultry (non specified) - process control - Feed mill - Not Available - feed sample - Surveillance - Official sampling - Selective sampling	batch (food/feed d)	25	Gram	4	0	Salmonella	0
	Compound feedingstuffs for poultry, breeders - final product - Farm - Not Available - feed sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed d)	25	Gram	11	0	Salmonella	0
	Compound feedingstuffs for poultry, breeders - final product - Feed mill - Not Available - feed sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed d)	25	Gram	2	0	Salmonella	0

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	Sample weight	Sample weight unit	Total units tested	Total units positive	Zoonoses	N of units positive
Not Available	Compound feedingstuffs for poultry, breeders - final product - Feed mill - Not Available - feed sample - Surveillance - Official sampling - Selective sampling	batch (food/feed)	25	Gram	1	0	Salmonella	0
	Compound feedingstuffs for poultry, breeders - process control - Feed mill - Not Available - feed sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed)	25	Gram	1	0	Salmonella	0
	Compound feedingstuffs for poultry, broilers - final product - Farm - Not Available - feed sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed)	25	Gram	194	0	Salmonella	0
	Compound feedingstuffs for poultry, broilers - final product - Feed mill - Not Available - feed sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed)	25	Gram	107	0	Salmonella	0
	Compound feedingstuffs for poultry, broilers - final product - Feed mill - Not Available - feed sample - Surveillance - Official sampling - Selective sampling	batch (food/feed)	25	Gram	17	1	Salmonella Typhimurium	1
	Compound feedingstuffs for poultry, broilers - process control - Farm - Not Available - feed sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed)	25	Gram	2	0	Salmonella	0
	Compound feedingstuffs for poultry, broilers - process control - Feed mill - Not Available - feed sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed)	25	Gram	9	0	Salmonella	0
	Compound feedingstuffs for poultry, broilers - process control - Feed mill - Not Available - feed sample - Surveillance - Official sampling - Selective sampling	batch (food/feed)	25	Gram	11	0	Salmonella	0
	Compound feedingstuffs for poultry, laying hens - final product - Farm - Not Available - feed sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed)	25	Gram	25	0	Salmonella	0
	Compound feedingstuffs for poultry, laying hens - final product - Feed mill - Not Available - feed sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed)	25	Gram	18	0	Salmonella	0
	Compound feedingstuffs for poultry, laying hens - final product - Feed mill - Not Available - feed sample - Surveillance - Official sampling - Selective sampling	batch (food/feed)	25	Gram	12	0	Salmonella	0
	Compound feedingstuffs for poultry, laying hens - process control - Farm - Not Available - feed sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed)	25	Gram	2	0	Salmonella	0
	Compound feedingstuffs for poultry, laying hens - process control - Feed mill - Not Available - feed sample - Surveillance - Official sampling - Selective sampling	batch (food/feed)	25	Gram	4	0	Salmonella	0
	Feed material of cereal grain origin - barley derived - Feed mill - Not Available - feed sample - Surveillance - Official sampling - Objective sampling	batch (food/feed)	25	Gram	3	0	Salmonella	0
	Feed material of cereal grain origin - maize derived - Farm - Not Available - feed sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed)	25	Gram	6	0	Salmonella	0
	Feed material of cereal grain origin - maize derived - Farm - Not Available - feed sample - Surveillance - HACCP and own check - Suspect sampling	batch (food/feed)	25	Gram	1	0	Salmonella	0
	Feed material of cereal grain origin - maize derived - Farm - Not Available - feed sample - Surveillance - Official sampling - Objective sampling	batch (food/feed)	25	Gram	25	0	Salmonella	0
	Feed material of cereal grain origin - maize derived - Feed mill - Not Available - feed sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed)	25	Gram	8	0	Salmonella	0

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	Sample weight	Sample weight unit	Total units tested	Total units positive	Zoonoses	N of units positive
Not Available	Feed material of cereal grain origin - maize derived - Feed mill - Not Available - feed sample - Surveillance - Official sampling - Objective sampling	batch (food/feed)	25	Gram	23	0	Salmonella	0
	Feed material of cereal grain origin - wheat derived - Farm - Not Available - feed sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed)	25	Gram	5	0	Salmonella	0
	Feed material of cereal grain origin - wheat derived - Feed mill - Not Available - feed sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed)	25	Gram	13	1	Salmonella Agona	1
	Feed material of cereal grain origin - wheat derived - Feed mill - Not Available - feed sample - Surveillance - Official sampling - Objective sampling	batch (food/feed)	25	Gram	41	0	Salmonella	0
	Feed material of cereal grain origin - wheat derived - Feed mill - Not Available - feed sample - Surveillance - Official sampling - Selective sampling	batch (food/feed)	25	Gram	1	0	Salmonella	0
	Feed material of land animal origin - animal fat - Processing plant - Not Available - feed sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed)	25	Gram	82	0	Salmonella	0
	Feed material of land animal origin - blood meal - Processing plant - Not Available - feed sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed)	25	Gram	23	0	Salmonella	0
	Feed material of land animal origin - bone meal - Processing plant - Not Available - feed sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed)	25	Gram	10	0	Salmonella	0
	Feed material of land animal origin - dairy products - whey powder - Feed mill - Not Available - feed sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed)	25	Gram	3	0	Salmonella	0
	Feed material of land animal origin - dairy products - whey powder - Feed mill - Not Available - feed sample - Surveillance - Official sampling - Objective sampling	batch (food/feed)	25	Gram	12	0	Salmonella	0
	Feed material of land animal origin - feather meal - Processing plant - Not Available - feed sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed)	25	Gram	105	0	Salmonella	0
	Feed material of land animal origin - meat and bone meal - Processing plant - Not Available - feed sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed)	25	Gram	1	0	Salmonella	0
	Feed material of land animal origin - meat meal - Processing plant - Not Available - feed sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed)	25	Gram	78	1	Salmonella Montevideo	1
	Feed material of land animal origin - meat meal - Slaughterhouse - Not Available - feed sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed)	25	Gram	7	0	Salmonella	0
	Feed material of land animal origin - poultry offal meal - Processing plant - Not Available - feed sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed)	25	Gram	41	1	Salmonella Agona	1
	Feed material of marine animal origin - fish meal - Processing plant - Not Available - feed sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed)	25	Gram	4	0	Salmonella	0
	Feed material of marine animal origin - fish meal - Processing plant - Not Available - feed sample - Surveillance - Official sampling - Objective sampling	batch (food/feed)	25	Gram	4	0	Salmonella	0
	Feed material of marine animal origin - fish meal - Retail - Not Available - feed sample - Surveillance - Official sampling - Objective sampling	batch (food/feed)	25	Gram	4	0	Salmonella	0

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	Sample weight	Sample weight unit	Total units tested	Total units positive	Zoonoses	N of units positive
Not Available	Feed material of oil seed or fruit origin - other oil seeds derived - Farm - Not Available - feed sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed)	25	Gram	1	0	Salmonella	0
	Feed material of oil seed or fruit origin - other oil seeds derived - Feed mill - Not Available - feed sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed)	25	Gram	2	0	Salmonella	0
	Feed material of oil seed or fruit origin - other oil seeds derived - Feed mill - Not Available - feed sample - Surveillance - Official sampling - Objective sampling	batch (food/feed)	25	Gram	17	0	Salmonella	0
	Feed material of oil seed or fruit origin - soya (bean) derived - Farm - Not Available - feed sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed)	25	Gram	3	0	Salmonella	0
	Feed material of oil seed or fruit origin - soya (bean) derived - Feed mill - Not Available - feed sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed)	25	Gram	51	1	Salmonella Teddington	1
	Feed material of oil seed or fruit origin - soya (bean) derived - Feed mill - Not Available - feed sample - Surveillance - Official sampling - Objective sampling	batch (food/feed)	25	Gram	59	1	Salmonella Agona	1
	Feed material of oil seed or fruit origin - sunflower seed derived - Farm - Not Available - feed sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed)	25	Gram	5	0	Salmonella	0
	Feed material of oil seed or fruit origin - sunflower seed derived - Feed mill - Not Available - feed sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed)	25	Gram	32	1	Salmonella Typhimurium	1
	Feed material of oil seed or fruit origin - sunflower seed derived - Feed mill - Not Available - feed sample - Surveillance - Official sampling - Objective sampling	batch (food/feed)	25	Gram	12	2	Salmonella Typhimurium	2
	Other feed material - Farm - Not Available - feed sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed)	25	Gram	2	0	Salmonella	0
	Other feed material - Feed mill - Not Available - feed sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed)	25	Gram	29	0	Salmonella	0
	Other feed material - Feed mill - Not Available - feed sample - Surveillance - Official sampling - Objective sampling	batch (food/feed)	25	Gram	3	0	Salmonella	0
	Other feed material - forages and roughages - Feed mill - Not Available - feed sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed)	25	Gram	1	0	Salmonella	0
	Other feed material - legume seeds and similar products - Feed mill - Not Available - feed sample - Surveillance - Official sampling - Objective sampling	batch (food/feed)	25	Gram	2	0	Salmonella	0
	Other feed material - other seeds and fruits - Feed mill - Not Available - feed sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed)	25	Gram	11	0	Salmonella	0
	Other feed material - other seeds and fruits - Feed mill - Not Available - feed sample - Surveillance - Official sampling - Objective sampling	batch (food/feed)	25	Gram	4	0	Salmonella	0
	Pet food - dog snacks (pig ears, chewing bones) - Processing plant - Not Available - feed sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed)	25	Gram	58	0	Salmonella	0
	Pet food - dog snacks (pig ears, chewing bones) - Retail - Not Available - feed sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed)	25	Gram	10	1	Salmonella Senftenberg	1

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	Sample weight	Sample weight unit	Total units tested	Total units positive	Zoonoses	N of units positive
Not Available	Premixtures - Feed mill - Not Available - feed sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed)	25	Gram	18	0	Salmonella	0

Table STAPHYLOCOCCAL ENTEROTOXINS in food

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	Sample weight	Sample weight unit	Total units tested	Total units positive	Zoonoses	N of units positive
Not Available	Cheeses made from cows' milk - hard - made from pasteurised milk - Packing centre - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	5	0	Staphylococcal enterotoxins	0
	Cheeses made from cows' milk - hard - made from pasteurised milk - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	20	0	Staphylococcal enterotoxins	0
	Cheeses made from cows' milk - hard - made from pasteurised milk - Retail - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	61	0	Staphylococcal enterotoxins	0
	Cheeses made from cows' milk - hard - made from raw or low heat-treated milk - Packing centre - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	9	0	Staphylococcal enterotoxins	0
	Cheeses made from cows' milk - hard - made from raw or low heat-treated milk - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	12	0	Staphylococcal enterotoxins	0
	Cheeses made from cows' milk - hard - made from raw or low heat-treated milk - Retail - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	50	0	Staphylococcal enterotoxins	0
	Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Catering - Not Available - food sample - Surveillance - HACCP and own check - Suspect sampling	batch (food/fee d)	25	Gram	1	1	Staphylococcal enterotoxins - Enterotoxin H	1
	Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Packing centre - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	2	0	Staphylococcal enterotoxins	0
	Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	23	0	Staphylococcal enterotoxins	0
	Cheeses made from cows' milk - soft and semi-soft - made from pasteurised milk - Retail - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	43	0	Staphylococcal enterotoxins	0
	Cheeses made from cows' milk - soft and semi-soft - made from raw or low heat-treated milk - Retail - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	5	0	Staphylococcal enterotoxins	0
	Cheeses made from goats' milk - hard - made from pasteurised milk - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	6	0	Staphylococcal enterotoxins	0
	Cheeses made from goats' milk - hard - made from pasteurised milk - Retail - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	25	0	Staphylococcal enterotoxins	0
	Cheeses made from goats' milk - hard - made from raw or low heat-treated milk - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/fee d)	25	Gram	4	0	Staphylococcal enterotoxins	0
	Cheeses made from goats' milk - soft and semi-soft - made from pasteurised milk - Retail - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	2	0	Staphylococcal enterotoxins	0
	Cheeses made from goats' milk - soft and semi-soft - made from raw or low heat-treated milk - Retail - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	10	0	Staphylococcal enterotoxins	0
	Cheeses made from sheep's milk - hard - made from pasteurised milk - Packing centre - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/fee d)	25	Gram	2	0	Staphylococcal enterotoxins	0

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	Sample weight	Sample weight unit	Total units tested	Total units positive	Zoonoses	N of units positive
Not Available	Cheeses made from sheep's milk - hard - made from pasteurised milk - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed)	25	Gram	5	0	Staphylococcal enterotoxins	0
	Cheeses made from sheep's milk - hard - made from pasteurised milk - Retail - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed)	25	Gram	5	0	Staphylococcal enterotoxins	0
	Cheeses made from sheep's milk - hard - made from pasteurised milk - Retail - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/feed)	25	Gram	38	0	Staphylococcal enterotoxins	0
	Cheeses made from sheep's milk - hard - made from raw or low heat-treated milk - Farm - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed)	25	Gram	5	0	Staphylococcal enterotoxins	0
	Cheeses made from sheep's milk - hard - made from raw or low heat-treated milk - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed)	25	Gram	5	0	Staphylococcal enterotoxins	0
	Cheeses made from sheep's milk - hard - made from raw or low heat-treated milk - Retail - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/feed)	25	Gram	7	0	Staphylococcal enterotoxins	0
	Cheeses made from sheep's milk - soft and semi-soft - made from pasteurised milk - Retail - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/feed)	25	Gram	3	0	Staphylococcal enterotoxins	0
	Dairy products (excluding cheeses) - milk powder and whey powder - Packing centre - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/feed)	25	Gram	4	0	Staphylococcal enterotoxins	0
	Dairy products (excluding cheeses) - milk powder and whey powder - Processing plant - Not Available - food sample - Surveillance - HACCP and own check - Objective sampling	batch (food/feed)	25	Gram	9	0	Staphylococcal enterotoxins	0
	Dairy products (excluding cheeses) - milk powder and whey powder - Retail - Not Available - food sample - Surveillance - HACCP and own check - Selective sampling	batch (food/feed)	25	Gram	5	0	Staphylococcal enterotoxins	0
	Dairy products (excluding cheeses) - milk powder and whey powder - Retail - Not Available - food sample - Surveillance - Official sampling - Objective sampling	batch (food/feed)	25	Gram	23	0	Staphylococcal enterotoxins	0

Table TOXOPLASMA in animal

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	Total units tested	Total units positive	Zoonoses	N of units positive
ROMANIA	Cats - Veterinary clinics - Romania - animal sample - blood - Surveillance - Industry sampling - Objective sampling	animal	4	1	Toxoplasma gondii	1
	Cattle (bovine animals) - Farm - Romania - animal sample - blood - Surveillance - Official sampling - Objective sampling	animal	14	0	Toxoplasma	0
	Dogs - Veterinary clinics - Romania - animal sample - blood - Surveillance - Industry sampling - Objective sampling	animal	2	0	Toxoplasma	0
	Goats - Farm - Romania - animal sample - blood - Surveillance - Official sampling - Objective sampling	animal	3	0	Toxoplasma	0
	Sheep - Farm - Romania - animal sample - blood - Surveillance - Official sampling - Objective sampling	animal	38	13	Toxoplasma gondii	13
Harghita	Sheep - Farm - Romania - animal sample - blood - Surveillance - Official sampling - Objective sampling	animal	38	13	Toxoplasma gondii	13
Tulcea	Cattle (bovine animals) - Farm - Romania - animal sample - blood - Surveillance - Official sampling - Objective sampling	animal	14	0	Toxoplasma	0
Bucureşti	Cats - Veterinary clinics - Romania - animal sample - blood - Surveillance - Industry sampling - Objective sampling	animal	4	1	Toxoplasma gondii	1
	Dogs - Veterinary clinics - Romania - animal sample - blood - Surveillance - Industry sampling - Objective sampling	animal	2	0	Toxoplasma	0
Hunedoara	Goats - Farm - Romania - animal sample - blood - Surveillance - Official sampling - Objective sampling	animal	3	0	Toxoplasma	0

Table TRICHINELLA in animal

Area of Sampling	Matrix - Sampling stage - Sampling origin - Sample type - Sampling context - Sampler - Sampling strategy	Sampling unit	Total units tested	Total units positive	Zoonoses	N of units positive
Not Available	Bears - wild - Slaughterhouse - Romania - animal sample - organ/tissue - Surveillance - Official sampling - Objective sampling	animal	89	16	Trichinella britovi	4
					Trichinella spiralis	3
					Trichinella, unspecified sp.	9
	Pigs - breeding animals - not raised under controlled housing conditions - sows and boars - Slaughterhouse - Romania - animal sample - organ/tissue - Surveillance - Official sampling - Objective sampling	animal	108	0	Trichinella	0
	Pigs - breeding animals - raised under controlled housing conditions - sows and boars - Slaughterhouse - Romania - animal sample - organ/tissue - Surveillance - Official sampling - Objective sampling	animal	35237	0	Trichinella	0
	Pigs - fattening pigs - not raised under controlled housing conditions - Slaughterhouse - Romania - animal sample - organ/tissue - Surveillance - Official sampling - Objective sampling	animal	125907	120	Trichinella britovi	16
					Trichinella spiralis	52
					Trichinella, unspecified sp.	52
					Trichinella	0
	Pigs - fattening pigs - raised under controlled housing conditions - Slaughterhouse - Romania - animal sample - organ/tissue - Surveillance - Official sampling - Objective sampling	animal	4155285	31	Trichinella spiralis	13
					Trichinella, unspecified sp.	18
	Solipeds, domestic - horses - Slaughterhouse - Romania - animal sample - organ/tissue - Surveillance - Official sampling - Objective sampling	animal	6001	0	Trichinella	0
					Trichinella	0
	Wild boars - farmed - Slaughterhouse - Romania - animal sample - organ/tissue - Surveillance - Official sampling - Objective sampling	animal	9714	89	Trichinella britovi	35
					Trichinella spiralis	19
					Trichinella, unspecified sp.	35

FOODBORNE OUTBREAKS TABLES

Foodborne Outbreaks: summarized data

Causative agent	Food vehicle	Outbreak strenght							
		Strong				Weak			
		N outbreaks	N human cases	N hospitalized	N deaths	N outbreaks	N human cases	N hospitalized	N deaths
Escherichia coli	Buffet meals	1	25	25	0				
Salmonella	Cheese	1	11	5	0				
	Mixed food	1	18	13	0				
	Buffet meals	1	27	12	0				
	Unknown	1	70	70	0				
Salmonella Enteritidis	Other foods	1	22	9	0				
Salmonella Typhimurium	Meat and meat products	1	27	19	0				
Staphylococcal enterotoxins - Enterotoxin H	Cheese	1	14	14	0				
Staphylococcus	Cheese	1	6	6	0				
	Mixed food					1	19	3	0
Staphylococcus aureus	Cheese	1	11	11	0				
	Other foods					1	10	3	0
	Mixed food	1	9	7	0				
Trichinella spiralis	Pig meat and products thereof	2	4	4	0				
Unknown	Mixed food					4	39	19	0

Strong Foodborne Outbreaks: detailed data

Causative agent	Other Causative Agent	FBO nat. code	Outbreak type	Food vehicle	More food vehicle info	Nature of evidence	Setting	Place of origin of problem	Origin of food vehicle	Contributory factors	Comment	N outbreaks	N human cases	N hosp.	N deaths
Escherichia coli	unk	N_A	General	Buffet meals	Grilled chicken, meat products ready-to-eat (salami, pressed ham), cut tomatoes, olive, cake, juice drinks	Detection of causative agent in food vehicle or its component - Symptoms and onset of illness pathognomonic to causative agent	School or kindergarten	Camp or picnic	Romania	Cross-contamination	With the exception of juice drinks, in all the analyzed foods were identified E. coli, Enterobacteriaceae and coliform bacteria. Following the corroboration of the results obtained in the epidemiological investigation (food analyzes and biological samples taken from children), the source of the infection was the water used to prepare and serve the food and also hand deficient hygiene	1	25	25	0
Salmonella	Staphylococcus	N_A	General	Cheese	Cheeses made from sheep's milk - soft and semi-soft - made from raw or low heat-treated milk	Detection of causative agent in food vehicle or its component - Detection of indistinguishable causative agent in humans	Household	Processing plant	Romania	Other contributory factor	Salmonella spp. was isolated in cheese and biological samples from humans. In the cheese sample it was isolated and Staphylococcus.	1	11	5	0
	unk	N_A	General	Mixed food	Food dishes: soup, minced meat (not specified) preparations, rice with poultry meat (cooked), cake	Detection of causative agent in food vehicle or its component - Detection of indistinguishable causative agent in humans	Household	Household	Romania	Other contributory factor	N_A	1	18	13	0
				Buffet meals	Cold appetizers, hot snack	Detection of causative agent in food vehicle or its component - Detection of indistinguishable causative agent in humans	Household	Canteen or workplace catering	Romania	Other contributory factor	The human cases involved participated at a meal organized on Easter holidays.	1	27	12	0
				Unknown	N_A	Detection of causative agent in food chain or its environment - Detection of indistinguishable causative agent in humans	Camp or picnic	Camp or picnic	Not Available	Infected food handler	The human cases involved participated at a meal at a rural event	1	70	70	0

Causative agent	Other Causative Agent	FBO nat. code	Outbreak type	Food vehicle	More food vehicle info	Nature of evidence	Setting	Place of origin of problem	Origin of food vehicle	Contributory factors	Comment	N outbreaks	N human cases	N hosp.	N deaths
Salmonella Enteritidis	unk	N_A	General	Other foods	Eggplant salad with mayonnaise	Detection of causative agent in food vehicle or its component - Detection of indistinguishable causative agent in humans	Household	Others	Not Available	Unprocessed contaminated ingredient	The human cases involved participated at a meal organized after a funeral ceremony	1	22	9	0
Salmonella Typhimurium	unk	N_A	General	Meat and meat products	Meat products ready-to-eat (traditional product)	Detection of causative agent in food vehicle or its component - Detection of indistinguishable causative agent in humans	Household	Processing plant	Romania	NOT AVAILABLE	The human cases involved participated at a meal organized on Easter holidays.	1	27	19	0
Staphylococcus enterotoxins - Enterotoxin H	unk	N_A	General	Cheese	Cheeses made from cows' milk - fresh - made from raw or low heat-treated milk	Detection of causative agent in food vehicle or its component - Symptoms and onset of illness pathognomonic to causative agent	School or kindergarten	Canteen or workplace catering	Romania	Unprocessed contaminated ingredient	N_A	1	14	14	0
Staphylococcus	unk	N_A	Household / domestic kitchen	Cheese	Cheeses made from sheep's milk - fresh - made from raw or low heat-treated milk	Detection of causative agent in food vehicle or its component - Symptoms and onset of illness pathognomonic to causative agent	Household	Processing plant	Romania	Other contributory factor	N_A	1	6	6	0
Staphylococcus aureus	unk	N_A	General	Cheese	Cheeses made from cows' milk - made from raw or low heat-treated milk	Detection of causative agent in food vehicle or its component - Detection of indistinguishable causative agent in humans	Household	Camp or picnic	Romania	Other contributory factor	N_A	1	11	11	0

Causative agent	Other Causative Agent	FBO nat. code	Outbreak type	Food vehicle	More food vehicle info	Nature of evidence	Setting	Place of origin of problem	Origin of food vehicle	Contributory factors	Comment	N outbreaks	N human cases	N hosp.	N deaths
Staphylococcus aureus	unk	N_A	General	Mixed food	Prepared dishes: Meatball soup, meatballs with sauce, potato mashed potatoes, french fries, grilled chicken breast, pumpkin pie	Detection of causative agent in food chain or its environment - Symptoms and onset of illness pathognomonic to causative agent	Restaurant or Cafe or Pub or Bar or Hotel or Catering service	Restaurant or Cafe or Pub or Bar or Hotel or Catering service	Romania	Other contributory factor	N_A	1	9	7	0
Trichinella spiralis	unk	N_A	Household / domestic kitchen	Pig meat and products thereof	Pig meat from backyards (not raised under controlled housing conditions)	Detection of causative agent in food vehicle or its component - Symptoms and onset of illness pathognomonic to causative agent	Household	Household	Romania	Inadequate heat treatment	Contamination from uncontrolled meat consumption	2	4	4	0

Weak Foodborne Outbreaks: detailed data

Causative agent	Other Causative Agent	FBO nat. code	Outbreak type	Food vehicle	More food vehicle info	Nature of evidence	Setting	Place of origin of problem	Origin of food vehicle	Contributory factors	Comment	N outbreaks	N human cases	N hosp.	N deaths
Staphylococcus	unk	N_A	General	Mixed food	Food dishes: meatball soup, gratinated potatoes, steak (not specified), minced meat (not specified), lasagna, stew, pizza, cakes	Detection of causative agent in food chain or its environment - Symptoms and onset of illness pathognomonic to causative agent	Restaurant or Cafe or Pub or Bar or Hotel or Catering service	Restaurant or Cafe or Pub or Bar or Hotel or Catering service	Not Available	Other contributory factor	N_A	1	19	3	0
Staphylococcus aureus	unk	N_A	Household / domestic kitchen	Other foods	Prepared dishes	Detection of causative agent in food chain or its environment - Symptoms and onset of illness pathognomonic to causative agent	Household	Household	Romania	Other contributory factor	N_A	1	10	3	0
Unknown	unk	N_A	General	Mixed food	Prepared dishes (Vegetable soup, cooked beef, chicken cooked meat, cream)	Detection of causative agent in food chain or its environment - Symptoms and onset of illness pathognomonic to causative agent	Restaurant or Cafe or Pub or Bar or Hotel or Catering service	Restaurant or Cafe or Pub or Bar or Hotel or Catering service	Romania	Cross-contamination	To hygiene tests on surfaces and utensils the result for the total number of germs exceeded the admitted limit (ufc/cm3).	1	4	0	0
					Prepared dishes and snacks	Unknown	Canteen or workplace catering	Others	Romania	NOT AVAILABLE	Have been classified as cases based on clinical data (diarrhea, vomiting, abdominal pain) and epidemiological investigation. The human cases involved were eaten at a meal organized after a funeral ceremony	1	5	5	0
							School or kindergarten	School or kindergarten	Romania	NOT AVAILABLE	Have been classified as cases based on clinical data (diarrhea, vomiting, abdominal pain) and epidemiological investigation	2	30	14	0

ANTIMICROBIAL RESISTANCE TABLES FOR CAMPYLOBACTER

Table Antimicrobial susceptibility testing of *Campylobacter jejuni* in Gallus gallus (fowl) - broilers

Sampling Stage: Slaughterhouse		Sampling Type: animal sample - caecum		Sampling Context: Monitoring		
Sampler: Official sampling		Sampling Strategy: Objective sampling		Programme Code: AMR MON		
Analytical Method: Micromethod dilution (in microtiter plate)						
Country of Origin: Romania						
Sampling details: N_A						

Table Antimicrobial susceptibility testing of Campylobacter jejuni in Turkeys - fattening flocks

Sampling Stage: Slaughterhouse

Sampler: Official sampling

Analytical Method: Micromethod dilution (in microtiter plate)

Country of Origin: Romania

Sampling details: N_A

Sampling Type: animal sample - caecum

Sampling Strategy: Objective sampling

Sampling Context: Monitoring

Programme Code: AMR MON

AM substance		Ciprofloxacin	Erythromycin (Erythromycin A)	Gentamicin	Nalidixic acid	Streptomycin	Tetracycline
MIC	ECOFF	0.5	4	2	16	4	1
	Lowest limit	0.12	1	0.12	1	0.25	0.5
	Highest limit	16	128	16	64	16	64
	N of tested isolates	16	16	16	16	16	16
	N of resistant isolates	12	0	0	10	0	9
	<=0.12	2		4			
	0.25	1		1			
	<=0.5						7
	0.5	1		7		3	
	<=1		13				
	1	1		4		3	
	2	1	3			6	1
	4	1			3	4	
	8	3			3		
	16	3					2
	>16	3					
	32				3		2
	64				4		2
	>64				3		2

ANTIMICROBIAL RESISTANCE TABLES FOR SALMONELLA

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

Sampling Stage: Farm

Sampling Type: environmental sample - boot swabs

Sampling Context: Control and eradication programmes

Sampler: Official sampling

Sampling Strategy: Census

Programme Code: AMR MON

Analytical Method: Micromethod dilution (in microtiter plate)

Country of Origin: Romania

Sampling Details: N_A

MIC	AM substance	Ampicillin	Azithromycin	Cefotaxim	Ceftazidim	Chloramphenicol	Ciprofloxacin	Colistin	Gentamicin	Meropenem	Nalidixic acid	Sulfamethoxazole	Tetracycline	Tigecycline	Trimethoprim
	ECOFF	8	16	0.5	2	16	0.064	2	2	0.125	16	256	8	1	2
	Lowest limit	1	2	0.25	0.5	8	0.015	1	0.5	0.03	4	8	2	0.25	0.25
	Highest limit	64	64	4	8	128	8	16	32	16	128	1024	64	8	32
	N of tested isolates	4	4	4	4	4	4	4	4	4	4	4	4	4	4
	N of resistant isolates	0	0	0	0	0	0	0	0	0	0	0	0	0	0
<=0.03	4														
0.03	4														
<=0.25	4			4						4		1			
<=0.5	4				4										
0.5	3														
<=1	3	4													
<=2	4														
2	1														
<=4	4														
<=8	3														
8	4														
16	1														
32	1														
64	3														

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

Sampling Stage: Farm

Sampler: Official sampling

Analytical Method: Micromethod dilution (in microtiter plate)

Country of Origin: Romania

Sampling Details: N_A

Sampling Type: animal sample - faeces

Sampling Strategy: Census

Sampling Context: Control and eradication programmes

Programme Code: AMR MON

AM substance	Ampicillin	Azithromycin	Cefotaxim	Ceftazidim	Chloramphenicol	Ciprofloxacin	Colistin	Gentamicin	Meropenem	Nalidixic acid	Sulfamethoxazole	Tetracycline	Tigecycline	Trimethoprim
ECOFF	8	16	0.5	2	16	0.064	2	2	0.125	16	256	8	1	2
Lowest limit	1	2	0.25	0.5	8	0.015	1	0.5	0.03	4	8	2	0.25	0.25
Highest limit	64	64	4	8	128	8	16	32	16	128	1024	64	8	32
N of tested isolates	9	9	9	9	9	9	9	9	9	9	9	9	9	9
N of resistant isolates	0	0	0	0	0	0	0	0	0	0	0	0	0	0
MIC														
<=0.03									9					
0.03						9								
<=0.25			9										2	1
<=0.5				8				8						
0.5													5	6
<=1	6						9							
1				1									2	2
<=2												8		
2	3							1						
<=4										9				
4												1		
<=8					9									
8		9												
16											1			
32											3			
64											4			
128											1			

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

Sampling Stage: Farm

Sampling Type: animal sample - faeces

Sampling Context: Control and eradication programmes

Sampler: Official and industry sampling

Sampling Strategy: Census

Programme Code: AMR MON

Analytical Method: Micromethod dilution (in microtiter plate)

Country of Origin: Romania

Sampling Details: N_A

AM substance	Ampicillin	Azithromycin	Cefotaxim	Ceftazidim	Chloramphenicol	Ciprofloxacin	Colistin	Gentamicin	Meropenem	Nalidixic acid	Sulfamethoxazole	Tetracycline	Tigecycline	Trimethoprim
ECOFF	8	16	0.5	2	16	0.064	2	2	0.125	16	256	8	1	2
Lowest limit	1	2	0.25	0.5	8	0.015	1	0.5	0.03	4	8	2	0.25	0.25
Highest limit	64	64	4	8	128	8	16	32	16	128	1024	64	8	32
N of tested isolates	2	2	2	2	2	2	2	2	2	2	2	2	2	2
N of resistant isolates	0	0	0	0	0	0	0	0	0	0	0	0	0	0
MIC														
<=0.03									2					
0.03						2								
<=0.25			2										1	
<=0.5				2				2						
0.5													1	2
<=1	1						2							
<=2												2		
2	1													
<=4										2				
<=8					2									
8		2												
32											1			
128											1			

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

Sampling Stage: Farm

Sampling Type: environmental sample - boot swabs

Sampling Context: Control and eradication programmes

Sampler: Official sampling

Sampling Strategy: Census

Programme Code: AMR MON

Analytical Method: Micromethod dilution (in microtiter plate)

Country of Origin: Romania

Sampling Details: N_A

AM substance	Ampicillin	Azithromycin	Cefotaxim	Ceftazidim	Chloramphenicol	Ciprofloxacin	Colistin	Gentamicin	Meropenem	Nalidixic acid	Sulfamethoxazole	Tetracycline	Tigecycline	Trimethoprim
ECOFF	8	16	0.5	2	16	0.064	2	2	0.125	16	256	8	1	2
Lowest limit	1	2	0.25	0.5	8	0.015	1	0.5	0.03	4	8	2	0.25	0.25
Highest limit	64	64	4	8	128	8	16	32	16	128	1024	64	8	32
N of tested isolates	3	3	3	3	3	3	3	3	3	3	3	3	3	3
N of resistant isolates	1	0	0	0	0	3	0	1	0	0	0	1	0	0
MIC														
<=0.03									3					
<=0.25			3										2	3
0.25						3								
<=0.5				3				2						
0.5													1	
<=1							3							
<=2												2		
2	2													
<=8					3									
8		3								3				
32								1			1			
64											2			
>64	1											1		

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

Sampling Stage: Farm

Sampler: Official sampling

Analytical Method: Micromethod dilution (in microtiter plate)

Country of Origin: Romania

Sampling Details: N_A

Sampling Type: environmental sample - boot swabs

Sampling Strategy: Census

Sampling Context: Control and eradication programmes

Programme Code: AMR MON

MIC	AM substance	Ampicillin	Azithromycin	Cefotaxim	Ceftazidim	Chloramphenicol	Ciprofloxacin	Colistin	Gentamicin	Meropenem	Nalidixic acid	Sulfamethoxazole	Tetracycline	Tigecycline	Trimethoprim
	ECOFF	8	16	0.5	2	16	0.064	2	2	0.125	16	256	8	1	2
	Lowest limit	1	2	0.25	0.5	8	0.015	1	0.5	0.03	4	8	2	0.25	0.25
	Highest limit	64	64	4	8	128	8	16	32	16	128	1024	64	8	32
	N of tested isolates	41	41	41	41	41	41	41	41	41	41	41	41	41	41
	N of resistant isolates	4	0	0	0	0	6	5	0	0	2	1	1	0	1
<=0.015							3								
<=0.03										34					
0.03							32								
0.064										7					
<=0.25				41										40	29
<=0.5					41				41						
0.5							1								11
<=1	8							19							
1							5							1	
<=2													40		
2	28							17							
<=4											34				
4	1	1						5							
<=8						40									
8			39								1				
16			1			1					4	1			
32												15			
>32															1
64												23			
>64	4												1		
128												1			
>128											2				

	AM substance	Ampicillin	Azithromycin	Cefotaxim	Ceftazidim	Chloramphenicol	Ciprofloxacin	Colistin	Gentamicin	Meropenem	Nalidixic acid	Sulfamethoxazole	Tetracycline	Tigecycline	Trimethoprim
	ECOFF	8	16	0.5	2	16	0.064	2	2	0.125	16	256	8	1	2
	Lowest limit	1	2	0.25	0.5	8	0.015	1	0.5	0.03	4	8	2	0.25	0.25
	Highest limit	64	64	4	8	128	8	16	32	16	128	1024	64	8	32
	N of tested isolates	41	41	41	41	41	41	41	41	41	41	41	41	41	41
MIC	N of resistant isolates	4	0	0	0	0	6	5	0	0	2	1	1	0	1
	>1024											1			

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

Sampling Stage: Farm

Sampling Type: environmental sample - boot swabs

Sampling Context: Control and eradication programmes

Sampler: Official sampling

Sampling Strategy: Census

Programme Code: AMR MON

Analytical Method: Micromethod dilution (in microtiter plate)

Country of Origin: Romania

Sampling Details: N_A

AM substance	Ampicillin	Azithromycin	Cefotaxim	Ceftazidim	Chloramphenicol	Ciprofloxacin	Colistin	Gentamicin	Meropenem	Nalidixic acid	Sulfamethoxazole	Tetracycline	Tigecycline	Trimethoprim
ECOFF	8	16	0.5	2	16	0.064	2	2	0.125	16	256	8	1	2
Lowest limit	1	2	0.25	0.5	8	0.015	1	0.5	0.03	4	8	2	0.25	0.25
Highest limit	64	64	4	8	128	8	16	32	16	128	1024	64	8	32
N of tested isolates	1	1	1	1	1	1	1	1	1	1	1	1	1	1
N of resistant isolates	0	0	0	0	0	0	0	0	0	0	0	0	0	0
MIC														
<=0.03									1					
0.03						1								
<=0.25			1										1	1
<=0.5				1				1						
<=1	1													
<=2												1		
2							1							
<=4										1				
<=8					1									
8		1												
16											1			

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

Sampling Stage: Farm

Sampler: Official sampling

Analytical Method: Micromethod dilution (in microtiter plate)

Country of Origin: Romania

Sampling Details: N_A

Sampling Type: animal sample - faeces

Sampling Strategy: Census

Sampling Context: Control and eradication programmes

Programme Code: AMR MON

MIC	AM substance	Ampicillin	Azithromycin	Cefotaxim	Ceftazidim	Chloramphenicol	Ciprofloxacin	Colistin	Gentamicin	Meropenem	Nalidixic acid	Sulfamethoxazole	Tetracycline	Tigecycline	Trimethoprim
	ECOFF	8	16	0.5	2	16	0.064	2	2	0.125	16	256	8	1	2
	Lowest limit	1	2	0.25	0.5	8	0.015	1	0.5	0.03	4	8	2	0.25	0.25
	Highest limit	64	64	4	8	128	8	16	32	16	128	1024	64	8	32
	N of tested isolates	7	7	7	7	7	7	7	7	7	7	7	7	7	7
	N of resistant isolates	0	0	0	0	0	2	0	0	0	2	0	0	0	0
<=0.03															
0.03															
0.064															
<=0.25															
0.25															
<=0.5															
0.5															
<=1															
<=2															
2															
<=4															
4															
<=8															
8															
16															
32															
64															
>128															

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

Sampling Stage: Farm

Sampling Type: animal sample - faeces

Sampling Context: Control and eradication programmes

Sampler: Official and industry sampling

Sampling Strategy: Census

Programme Code: AMR MON

Analytical Method: Micromethod dilution (in microtiter plate)

Country of Origin: Romania

Sampling Details: N_A

AM substance	Ampicillin	Azithromycin	Cefotaxim	Ceftazidim	Chloramphenicol	Ciprofloxacin	Colistin	Gentamicin	Meropenem	Nalidixic acid	Sulfamethoxazole	Tetracycline	Tigecycline	Trimethoprim
ECOFF	8	16	0.5	2	16	0.064	2	2	0.125	16	256	8	1	2
Lowest limit	1	2	0.25	0.5	8	0.015	1	0.5	0.03	4	8	2	0.25	0.25
Highest limit	64	64	4	8	128	8	16	32	16	128	1024	64	8	32
N of tested isolates	3	3	3	3	3	3	3	3	3	3	3	3	3	3
N of resistant isolates	0	0	0	0	0	2	0	0	0	2	0	0	0	0
MIC														
<=0.03									3					
0.03						1								
<=0.25			3										3	3
0.25						1								
<=0.5				3				3						
0.5						1								
<=1							1							
<=2												3		
2	3						2							
<=4										1				
4		1												
<=8					3									
8		2												
32											2			
64											1			
>128										2				

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

Sampling Stage: Farm

Sampler: Official sampling

Analytical Method: Micromethod dilution (in microtiter plate)

Country of Origin: Romania

Sampling Details: N_A

Sampling Type: environmental sample - boot swabs

Sampling Strategy: Census

Sampling Context: Control and eradication programmes

Programme Code: AMR MON

MIC	AM substance	Ampicillin	Azithromycin	Cefotaxim	Ceftazidim	Chloramphenicol	Ciprofloxacin	Colistin	Gentamicin	Meropenem	Nalidixic acid	Sulfamethoxazole	Tetracycline	Tigecycline	Trimethoprim
	ECOFF	8	16	0.5	2	16	0.064	2	2	0.125	16	256	8	1	2
	Lowest limit	1	2	0.25	0.5	8	0.015	1	0.5	0.03	4	8	2	0.25	0.25
	Highest limit	64	64	4	8	128	8	16	32	16	128	1024	64	8	32
	N of tested isolates	3	3	3	3	3	3	3	3	3	3	3	3	3	3
	N of resistant isolates	3	0	0	0	0	0	0	0	0	0	0	0	0	0
<=0.015															
<=0.03															
0.03															
<=0.25															
<=0.5															
0.5															
<=1															
<=2															
<=4															
<=8															
8															
64															
>64															
128															

Table Antimicrobial susceptibility testing of Salmonella Infantis in Meat from broilers (Gallus gallus) - carcase

Sampling Stage: Slaughterhouse

Sampling Type: food sample - neck skin

Sampling Context: Monitoring

Sampler: Official sampling

Sampling Strategy: Objective sampling

Programme Code: AMR MON

Analytical Method: Micromethod dilution (in microtiter plate)

Country of Origin: Romania

Sampling Details: N_A

MIC	AM substance	Ampicillin	Azithromycin	Cefotaxim	Ceftazidim	Chloramphenicol	Ciprofloxacin	Colistin	Gentamicin	Meropenem	Nalidixic acid	Sulfamethoxazole	Tetracycline	Tigecycline	Trimethoprim	
	ECOFF	8	16	0.5	2	16	0.064	2	2	0.125	16	256	8	1	2	
	Lowest limit	1	2	0.25	0.5	8	0.015	1	0.5	0.03	4	8	2	0.25	0.25	
	Highest limit	64	64	4	8	128	8	16	64	16	128	1024	64	8	32	
	N of tested isolates	4	4	4	4	4	4	4	4	4	4	4	4	4	4	
	N of resistant isolates	1	0	0	0	3	4	0	0	0	4	4	4	0	0	
	<=0.03	4														
	<=0.25	4														
	<=0.5	4														
	0.5	3														
<=1	4															
1	3															
4	3	1														
8			3													
16					1											
32						3										
>64	1											4				
>128											4					
512												1				
>1024												3				

Table Antimicrobial susceptibility testing of Salmonella Infantis in Meat from broilers (Gallus gallus) - carcase

Sampling Stage: Slaughterhouse

Sampling Type: food sample - neck skin

Sampling Context: Monitoring

Sampler: HACCP and own check

Sampling Strategy: Objective sampling

Programme Code: AMR MON

Analytical Method: Micromethod dilution (in microtiter plate)

Country of Origin: Romania

Sampling Details: N_A

MIC	AM substance	Ampicillin	Azithromycin	Cefotaxim	Ceftazidim	Chloramphenicol	Ciprofloxacin	Colistin	Gentamicin	Meropenem	Nalidixic acid	Sulfamethoxazole	Tetracycline	Tigecycline	Trimethoprim
	ECOFF	8	16	0.5	2	16	0.064	2	2	0.125	16	256	8	1	2
	Lowest limit	1	2	0.25	0.5	8	0.015	1	0.5	0.03	4	8	2	0.25	0.25
	Highest limit	64	64	4	8	128	8	16	64	16	128	1024	64	8	32
	N of tested isolates	65	65	65	65	65	65	65	65	65	65	65	65	65	65
	N of resistant isolates	10	0	0	0	0	33	0	0	0	33	40	40	0	8
<=0.03															
0.03															
0.064															
0.12															
<=0.25															
<=0.5															
0.5															
<=1															
1															
<=2															
2															
<=4															
4															
<=8															
8															
16															
32															
>32															
64															
>64															
128															
>128															

	AM substance	Ampicillin	Azithromycin	Cefotaxim	Ceftazidim	Chloramphenicol	Ciprofloxacin	Colistin	Gentamicin	Meropenem	Nalidixic acid	Sulfamethoxazole	Tetracycline	Tigecycline	Trimethoprim
	ECOFF	8	16	0.5	2	16	0.064	2	2	0.125	16	256	8	1	2
	Lowest limit	1	2	0.25	0.5	8	0.015	1	0.5	0.03	4	8	2	0.25	0.25
	Highest limit	64	64	4	8	128	8	16	64	16	128	1024	64	8	32
	N of tested isolates	65	65	65	65	65	65	65	65	65	65	65	65	65	65
MIC	N of resistant isolates	10	0	0	0	0	33	0	0	0	33	40	40	0	8
	>1024											40			

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

Sampling Stage: Farm

Sampling Type: environmental sample - boot swabs

Sampling Context: Control and eradication programmes

Sampler: Official sampling

Sampling Strategy: Census

Programme Code: AMR MON pn12

Analytical Method: Micromethod dilution (in microtiter plate)

Country of Origin: Romania

Sampling Details: N_A

AM substance	Cefepime	Cefotaxim	Cefotaxime + Clavulanic acid	Cefoxitin	Ceftazidim	Ceftazidime + Clavulanic acid	Ertapenem	Imipenem	Meropenem	Temocillin
Cefotaxime synergy test	Not Available	Not Available	Negative/Absent	Not Available	Not Available	Not Available	Not Available	Not Available	Not Available	Not Available
Ceftazidime synergy test	Not Available	Not Available	Not Available	Not Available	Not Available	Negative/Absent	Not Available	Not Available	Not Available	Not Available
ECOFF	0.125	0.5	0.5	8	2	2	0.06	1	0.125	32
Lowest limit	0.064	0.25	0.064	0.5	0.25	0.12	0.015	0.12	0.03	0.5
Highest limit	32	64	64	64	128	128	2	16	16	128
N of tested isolates	1	1	1	1	1	1	1	1	1	1
N of resistant isolates	1	1	1	1	1	1	0	0	0	0
MIC										
<=0.03									1	
0.03							1			
<=0.12								1		
0.5	1									
8										1
16		1	1			1				
32					1					
>64				1						

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

Sampling Stage: Farm

Sampler: Official sampling

Analytical Method: Micromethod dilution (in microtiter plate)

Country of Origin: Romania

Sampling Details: N_A

Sampling Type: environmental sample - boot swabs

Sampling Strategy: Census

Sampling Context: Control and eradication programmes

Programme Code: AMR MON

MIC	AM substance	Ampicillin	Azithromycin	Cefotaxim	Ceftazidim	Chloramphenicol	Ciprofloxacin	Colistin	Gentamicin	Meropenem	Nalidixic acid	Sulfamethoxazole	Tetracycline	Tigecycline	Trimethoprim
	ECOFF	8	16	0.5	2	16	0.064	2	2	0.125	16	256	8	1	2
	Lowest limit	1	2	0.25	0.5	8	0.015	1	0.5	0.03	4	8	2	0.25	0.25
	Highest limit	64	64	4	8	128	8	16	32	16	128	1024	64	8	32
	N of tested isolates	65	65	65	65	65	65	65	65	65	65	65	65	65	65
	N of resistant isolates	7	0	1	1	2	57	0	1	0	57	55	55	7	15
<=0.03										63					
0.03							7								
0.064							1			2					
<=0.25				54										9	22
0.25							1								
<=0.5					47				64						
0.5				10			4							9	26
<=1		2						65							
1					17		46							40	2
<=2													9		
2		26					2							7	
<=4											8				
4		29	5				4						1		
>4				1											
<=8						39									
8		1	27												
>8					1										
16			33			24			1						
32						1						8			
>32															15
64												2	2		
>64		7											53		

	AM substance	Ampicillin	Azithromycin	Cefotaxim	Ceftazidim	Chloramphenicol	Ciprofloxacin	Colistin	Gentamicin	Meropenem	Nalidixic acid	Sulfamethoxazole	Tetracycline	Tigecycline	Trimethoprim
	ECOFF	8	16	0.5	2	16	0.064	2	2	0.125	16	256	8	1	2
	Lowest limit	1	2	0.25	0.5	8	0.015	1	0.5	0.03	4	8	2	0.25	0.25
	Highest limit	64	64	4	8	128	8	16	32	16	128	1024	64	8	32
	N of tested isolates	65	65	65	65	65	65	65	65	65	65	65	65	65	65
MIC	N of resistant isolates	7	0	1	1	2	57	0	1	0	57	55	55	7	15
	>128					1					57				
	>1024											55			

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

Sampling Stage: Farm

Sampler: Official sampling

Analytical Method: Micromethod dilution (in microtiter plate)

Country of Origin: Romania

Sampling Details: N_A

Sampling Type: animal sample - faeces

Sampling Strategy: Census

Sampling Context: Control and eradication programmes

Programme Code: AMR MON

AM substance	Ampicillin	Azithromycin	Cefotaxim	Ceftazidim	Chloramphenicol	Ciprofloxacin	Colistin	Gentamicin	Meropenem	Nalidixic acid	Sulfamethoxazole	Tetracycline	Tigecycline	Trimethoprim
	ECOFF	16	0.5	2	16	0.064	2	2	0.125	16	256	8	1	2
Lowest limit	1	2	0.25	0.5	8	0.015	1	0.5	0.03	4	8	2	0.25	0.25
Highest limit	64	64	4	8	128	8	16	32	16	128	1024	64	8	32
N of tested isolates	2	2	2	2	2	2	2	2	2	2	2	2	2	2
N of resistant isolates	0	0	0	0	0	2	0	0	0	2	2	2	0	0
MIC														
<=0.03	2													
<=0.25	2													
<=0.5	2													
0.5	1													
<=1	2													
1	2													
2	2													
<=8	2													
8	2													
>64	2													
>128	2													
>1024	2													

Table Antimicrobial susceptibility testing of Salmonella Kentucky in Meat from broilers (Gallus gallus) - carcase

Sampling Stage: Slaughterhouse

Sampling Type: food sample - neck skin

Sampling Context: Monitoring

Sampler: HACCP and own check

Sampling Strategy: Objective sampling

Programme Code: AMR MON

Analytical Method: Micromethod dilution (in microtiter plate)

Country of Origin: Romania

Sampling Details: N_A

MIC	AM substance	Ampicillin	Azithromycin	Cefotaxim	Ceftazidim	Chloramphenicol	Ciprofloxacin	Colistin	Gentamicin	Meropenem	Nalidixic acid	Sulfamethoxazole	Tetracycline	Tigecycline	Trimethoprim
	ECOFF	8	16	0.5	2	16	0.064	2	2	0.125	16	256	8	1	2
	Lowest limit	1	2	0.25	0.5	8	0.015	1	0.5	0.03	4	8	2	0.25	0.25
	Highest limit	64	64	4	8	128	8	16	64	16	128	1024	64	8	32
	N of tested isolates	11	11	11	11	11	11	11	11	11	11	11	11	11	11
	N of resistant isolates	8	0	0	0	0	11	0	7	0	11	10	10	0	0
<=0.03	11														
<=0.25	11410														
<=0.5	114														
0.5	41														
<=1	11														
1	43														
4	3	10	1												
<=8	8														
8	1														
>8	7														
16	33														
64	1														
>64	8	10													
>128	11														
>1024	10														

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

Sampling Stage: Farm

Sampling Type: environmental sample - boot swabs

Sampling Context: Control and eradication programmes

Sampler: Official sampling

Sampling Strategy: Census

Programme Code: AMR MON

Analytical Method: Micromethod dilution (in microtiter plate)

Country of Origin: Romania

Sampling Details: N_A

AM substance	Ampicillin	Azithromycin	Cefotaxim	Ceftazidim	Chloramphenicol	Ciprofloxacin	Colistin	Gentamicin	Meropenem	Nalidixic acid	Sulfamethoxazole	Tetracycline	Tigecycline	Trimethoprim
ECOFF	8	16	0.5	2	16	0.064	2	2	0.125	16	256	8	1	2
Lowest limit	1	2	0.25	0.5	8	0.015	1	0.5	0.03	4	8	2	0.25	0.25
Highest limit	64	64	4	8	128	8	16	32	16	128	1024	64	8	32
N of tested isolates	12	12	12	12	12	12	12	12	12	12	12	12	12	12
N of resistant isolates	11	0	0	0	0	12	4	11	0	12	12	12	0	0
MIC														
<=0.03									10					
0.064									2					
<=0.25			11											10
<=0.5				5				1						
0.5			1										11	2
<=1							8							
1				7		1							1	
4	1	2					4							
<=8					11									
8		9				3		1						
>8						8								
16		1			1			10						
64												5		
>64	11											7		
>128										12				
>1024											12			

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

Sampling Stage: Farm

Sampler: Official sampling

Analytical Method: Micromethod dilution (in microtiter plate)

Country of Origin: Romania

Sampling Details: N_A

Sampling Type: animal sample - faeces

Sampling Strategy: Census

Sampling Context: Control and eradication programmes

Programme Code: AMR MON

AM substance	Ampicillin	Azithromycin	Cefotaxim	Ceftazidim	Chloramphenicol	Ciprofloxacin	Colistin	Gentamicin	Meropenem	Nalidixic acid	Sulfamethoxazole	Tetracycline	Tigecycline	Trimethoprim
ECOFF	8	16	0.5	2	16	0.064	2	2	0.125	16	256	8	1	2
Lowest limit	1	2	0.25	0.5	8	0.015	1	0.5	0.03	4	8	2	0.25	0.25
Highest limit	64	64	4	8	128	8	16	32	16	128	1024	64	8	32
N of tested isolates	1	1	1	1	1	1	1	1	1	1	1	1	1	1
N of resistant isolates	1	0	0	0	0	1	0	0	0	1	0	0	0	0
MIC														
<=0.03									1					
<=0.25			1										1	
<=0.5								1						
0.5														1
<=1							1							
1				1										
<=2												1		
<=8					1									
8		1												
>8						1								
16											1			
>64	1													
>128										1				

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

Sampling Stage: Farm

Sampling Type: animal sample - faeces

Sampling Context: Control and eradication programmes

Sampler: Official and industry sampling

Sampling Strategy: Census

Programme Code: AMR MON

Analytical Method: Micromethod dilution (in microtiter plate)

Country of Origin: Romania

Sampling Details: N_A

AM substance	Ampicillin	Azithromycin	Cefotaxim	Ceftazidim	Chloramphenicol	Ciprofloxacin	Colistin	Gentamicin	Meropenem	Nalidixic acid	Sulfamethoxazole	Tetracycline	Tigecycline	Trimethoprim
ECOFF	8	16	0.5	2	16	0.064	2	2	0.125	16	256	8	1	2
Lowest limit	1	2	0.25	0.5	8	0.015	1	0.5	0.03	4	8	2	0.25	0.25
Highest limit	64	64	4	8	128	8	16	32	16	128	1024	64	8	32
N of tested isolates	1	1	1	1	1	1	1	1	1	1	1	1	1	1
N of resistant isolates	0	0	0	0	0	0	0	0	0	0	0	0	0	0
MIC														
<=0.03									1					
0.03						1								
<=0.25			1										1	1
<=0.5				1				1						
<=1							1							
<=2												1		
2	1													
<=4										1				
<=8					1									
8		1												
32											1			

Table Antimicrobial susceptibility testing of Salmonella Liverpool in Meat from broilers (Gallus gallus) - carcase

Sampling Stage: Slaughterhouse

Sampling Type: food sample - neck skin

Sampling Context: Monitoring

Sampler: HACCP and own check

Sampling Strategy: Objective sampling

Programme Code: AMR MON

Analytical Method: Micromethod dilution (in microtiter plate)

Country of Origin: Romania

Sampling Details: N_A

AM substance	Ampicillin	Azithromycin	Cefotaxim	Ceftazidim	Chloramphenicol	Ciprofloxacin	Colistin	Gentamicin	Meropenem	Nalidixic acid	Sulfamethoxazole	Tetracycline	Tigecycline	Trimethoprim
ECOFF	8	16	0.5	2	16	0.064	2	2	0.125	16	256	8	1	2
Lowest limit	1	2	0.25	0.5	8	0.015	1	0.5	0.03	4	8	2	0.25	0.25
Highest limit	64	64	4	8	128	8	16	64	16	128	1024	64	8	32
N of tested isolates	1	1	1	1	1	1	1	1	1	1	1	1	1	1
N of resistant isolates	1	0	0	0	0	1	0	0	0	0	0	0	0	0
MIC														
<=0.03									1					
<=0.25			1											1
<=0.5				1										
0.5													1	
<=1							1							
1						1		1						
<=2												1		
<=8					1									
8		1												
16										1				
64											1			
>64	1													

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

Sampling Stage: Farm

Sampler: Official sampling

Analytical Method: Micromethod dilution (in microtiter plate)

Country of Origin: Romania

Sampling Details: N_A

Sampling Type: environmental sample - boot swabs

Sampling Strategy: Census

Sampling Context: Control and eradication programmes

Programme Code: AMR MON

MIC	AM substance	Ampicillin	Azithromycin	Cefotaxim	Ceftazidim	Chloramphenicol	Ciprofloxacin	Colistin	Gentamicin	Meropenem	Nalidixic acid	Sulfamethoxazole	Tetracycline	Tigecycline	Trimethoprim
	ECOFF	8	16	0.5	2	16	0.064	2	2	0.125	16	256	8	1	2
	Lowest limit	1	2	0.25	0.5	8	0.015	1	0.5	0.03	4	8	2	0.25	0.25
	Highest limit	64	64	4	8	128	8	16	32	16	128	1024	64	8	32
	N of tested isolates	17	17	17	17	17	17	17	17	17	17	17	17	17	17
	N of resistant isolates	14	0	0	0	1	15	0	0	0	2	10	1	0	10
<=0.03															
0.03															
<=0.25															
0.25															
<=0.5															
0.5															
<=1															
1															
<=2															
<=4															
4															
<=8															
8															
16															
32															
>32															
64															
>64															
>128															
1024															
>1024															

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

Sampling Stage: Farm

Sampler: Official sampling

Analytical Method: Micromethod dilution (in microtiter plate)

Country of Origin: Romania

Sampling Details: N_A

Sampling Type: environmental sample - boot swabs

Sampling Strategy: Census

Sampling Context: Control and eradication programmes

Programme Code: AMR MON

AM substance	Ampicillin	Azithromycin	Cefotaxim	Ceftazidim	Chloramphenicol	Ciprofloxacin	Colistin	Gentamicin	Meropenem	Nalidixic acid	Sulfamethoxazole	Tetracycline	Tigecycline	Trimethoprim
ECOFF	8	16	0.5	2	16	0.064	2	2	0.125	16	256	8	1	2
Lowest limit	1	2	0.25	0.5	8	0.015	1	0.5	0.03	4	8	2	0.25	0.25
Highest limit	64	64	4	8	128	8	16	32	16	128	1024	64	8	32
N of tested isolates	4	4	4	4	4	4	4	4	4	4	4	4	4	4
N of resistant isolates	0	0	0	0	0	1	0	0	0	1	0	0	0	0
MIC														
<=0.03									4					
0.03						3								
<=0.25			4										4	
0.25						1								
<=0.5				4				4						
0.5														4
<=1	4						4							
<=2												4		
<=4										3				
<=8					4									
8		4												
32											3			
64											1			
>128										1				

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

Sampling Stage: Farm

Sampler: Official and industry sampling

Analytical Method: Micromethod dilution (in microtiter plate)

Country of Origin: Romania

Sampling Details: N_A

Sampling Type: animal sample - faeces

Sampling Strategy: Census

Sampling Context: Control and eradication programmes

Programme Code: AMR MON

AM substance	Ampicillin	Azithromycin	Cefotaxim	Ceftazidim	Chloramphenicol	Ciprofloxacin	Colistin	Gentamicin	Meropenem	Nalidixic acid	Sulfamethoxazole	Tetracycline	Tigecycline	Trimethoprim
	ECOFF	16	0.5	2	16	0.064	2	2	0.125	16	256	8	1	2
Lowest limit	1	2	0.25	0.5	8	0.015	1	0.5	0.03	4	8	2	0.25	0.25
Highest limit	64	64	4	8	128	8	16	32	16	128	1024	64	8	32
N of tested isolates	1	1	1	1	1	1	1	1	1	1	1	1	1	1
N of resistant isolates	0	0	0	0	0	1	0	0	0	0	0	0	0	0
MIC														
<=0.03	1													
<=0.25	11													
<=0.5	11													
0.5	1													
<=1	1													
<=2	1													
<=8	1													
8	1													
16	1													
32	1													

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

Sampling Stage: Farm

Sampling Type: environmental sample - boot swabs

Sampling Context: Control and eradication programmes

Sampler: Official sampling

Sampling Strategy: Census

Programme Code: AMR MON

Analytical Method: Micromethod dilution (in microtiter plate)

Country of Origin: Romania

Sampling Details: N_A

AM substance	Ampicillin	Azithromycin	Cefotaxim	Ceftazidim	Chloramphenicol	Ciprofloxacin	Colistin	Gentamicin	Meropenem	Nalidixic acid	Sulfamethoxazole	Tetracycline	Tigecycline	Trimethoprim
ECOFF	8	16	0.5	2	16	0.064	2	2	0.125	16	256	8	1	2
Lowest limit	1	2	0.25	0.5	8	0.015	1	0.5	0.03	4	8	2	0.25	0.25
Highest limit	64	64	4	8	128	8	16	32	16	128	1024	64	8	32
N of tested isolates	5	5	5	5	5	5	5	5	5	5	5	5	5	5
N of resistant isolates	0	0	0	0	0	0	0	0	0	0	0	0	0	0
MIC														
<=0.015						5								
<=0.03									5					
<=0.25			5										5	2
<=0.5				5				5						
0.5														3
<=1	5						5							
<=2												5		
<=4										5				
<=8					5									
8		5												
32											2			
64											3			

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

Sampling Stage: Farm

Sampler: Official sampling

Analytical Method: Micromethod dilution (in microtiter plate)

Country of Origin: Romania

Sampling Details: N_A

Sampling Type: animal sample - faeces

Sampling Strategy: Census

Sampling Context: Control and eradication programmes

Programme Code: AMR MON

AM substance	Ampicillin	Azithromycin	Cefotaxim	Ceftazidim	Chloramphenicol	Ciprofloxacin	Colistin	Gentamicin	Meropenem	Nalidixic acid	Sulfamethoxazole	Tetracycline	Tigecycline	Trimethoprim
	ECOFF	16	0.5	2	16	0.064	2	2	0.125	16	256	8	1	2
Lowest limit	1	2	0.25	0.5	8	0.015	1	0.5	0.03	4	8	2	0.25	0.25
Highest limit	64	64	4	8	128	8	16	32	16	128	1024	64	8	32
N of tested isolates	3	3	3	3	3	3	3	3	3	3	3	3	3	3
N of resistant isolates	0	0	0	0	0	1	0	0	0	1	1	1	0	0
MIC														
<=0.015	2													
<=0.03	3													
<=0.25	32													
<=0.5	3													
0.5	1													
<=1	3													
<=2	2													
2	1													
<=4	2													
4	1													
<=8	3													
8	2													
64	1													
>64	1													
128	1													
>128	1													
>1024	1													

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

Sampling Stage: Farm

Sampling Type: animal sample - faeces

Sampling Context: Control and eradication programmes

Sampler: Official and industry sampling

Sampling Strategy: Census

Programme Code: AMR MON

Analytical Method: Micromethod dilution (in microtiter plate)

Country of Origin: Romania

Sampling Details: N_A

AM substance	Ampicillin	Azithromycin	Cefotaxim	Ceftazidim	Chloramphenicol	Ciprofloxacin	Colistin	Gentamicin	Meropenem	Nalidixic acid	Sulfamethoxazole	Tetracycline	Tigecycline	Trimethoprim
ECOFF	8	16	0.5	2	16	0.064	2	2	0.125	16	256	8	1	2
Lowest limit	1	2	0.25	0.5	8	0.015	1	0.5	0.03	4	8	2	0.25	0.25
Highest limit	64	64	4	8	128	8	16	32	16	128	1024	64	8	32
N of tested isolates	1	1	1	1	1	1	1	1	1	1	1	1	1	1
N of resistant isolates	0	0	0	0	0	0	0	0	0	0	0	0	0	0
MIC														
<=0.03									1					
0.03						1								
<=0.25			1										1	1
<=0.5				1				1						
<=1	1						1							
<=2												1		
<=4										1				
<=8					1									
8		1												
32											1			

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

Sampling Stage: Farm

Sampling Type: animal sample - faeces

Sampling Context: Control and eradication programmes

Sampler: Official sampling

Sampling Strategy: Census

Programme Code: AMR MON

Analytical Method: Micromethod dilution (in microtiter plate)

Country of Origin: Romania

Sampling Details: N_A

	AM substance	Ampicillin	Azithromycin	Cefotaxim	Ceftazidim	Chloramphenicol	Ciprofloxacin	Colistin	Gentamicin	Meropenem	Nalidixic acid	Sulfamethoxazole	Tetracycline	Tigecycline	Trimethoprim	
		ECOFF	8	16	0.5	2	16	0.064	2	2	0.125	16	256	8	1	2
MIC	Lowest limit	1	2	0.25	0.5	8	0.015	1	0.5	0.03	4	8	2	0.25	0.25	
	Highest limit	64	64	4	8	128	8	16	32	16	128	1024	64	8	32	
	N of tested isolates	2	2	2	2	2	2	2	2	2	2	2	2	2	2	
	N of resistant isolates	0	0	0	0	0	2	0	0	0	2	0	0	0	0	
	<=0.03	2														
	<=0.25	2													2	
	<=0.5					2				1						
	0.5						2									2
	<=1	1							2							
	1									1						
	<=2													2		
	2	1														
<=8						2										
8			2													
32											2					
64												2				

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

Sampling Stage: Farm

Sampling Type: environmental sample - boot swabs

Sampling Context: Control and eradication programmes

Sampler: Official sampling

Sampling Strategy: Census

Programme Code: AMR MON

Analytical Method: Micromethod dilution (in microtiter plate)

Country of Origin: Romania

Sampling Details: N_A

MIC	AM substance	Ampicillin	Azithromycin	Cefotaxim	Ceftazidim	Chloramphenicol	Ciprofloxacin	Colistin	Gentamicin	Meropenem	Nalidixic acid	Sulfamethoxazole	Tetracycline	Tigecycline	Trimethoprim
	ECOFF	8	16	0.5	2	16	0.064	2	2	0.125	16	256	8	1	2
	Lowest limit	1	2	0.25	0.5	8	0.015	1	0.5	0.03	4	8	2	0.25	0.25
	Highest limit	64	64	4	8	128	8	16	32	16	128	1024	64	8	32
	N of tested isolates	1	1	1	1	1	1	1	1	1	1	1	1	1	1
	N of resistant isolates	0	0	0	0	0	1	0	0	0	1	0	0	0	0
<=0.03										1					
<=0.25			1												
<=0.5					1				1						
0.5														1	1
<=1								1							
1							1								
2		1													
4													1		
<=8												1			
8			1												
16						1									
64											1				

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

Sampling Stage: Farm

Sampling Type: environmental sample - boot swabs

Sampling Context: Control and eradication programmes

Sampler: Official sampling

Sampling Strategy: Census

Programme Code: AMR MON

Analytical Method: Micromethod dilution (in microtiter plate)

Country of Origin: Romania

Sampling Details: N_A

AM substance	Ampicillin	Azithromycin	Cefotaxim	Ceftazidim	Chloramphenicol	Ciprofloxacin	Colistin	Gentamicin	Meropenem	Nalidixic acid	Sulfamethoxazole	Tetracycline	Tigecycline	Trimethoprim
ECOFF	8	16	0.5	2	16	0.064	2	2	0.125	16	256	8	1	2
Lowest limit	1	2	0.25	0.5	8	0.015	1	0.5	0.03	4	8	2	0.25	0.25
Highest limit	64	64	4	8	128	8	16	32	16	128	1024	64	8	32
N of tested isolates	9	9	9	9	9	9	9	9	9	9	9	9	9	9
N of resistant isolates	9	0	0	0	0	0	0	0	0	0	9	0	0	0
MIC														
<=0.03									9					
0.064						9								
<=0.25			9											
<=0.5				5				9						
0.5													9	9
<=1							9							
1				4										
4												9		
8		2								8				
16		7			9					1				
>64	9													
>1024											9			

Table Antimicrobial susceptibility testing of Salmonella Senftenberg in Turkeys - fattening flocks

Sampling Stage: Farm

Sampling Type: animal sample - faeces

Sampling Context: Control and eradication programmes

Sampler: Official and industry sampling

Sampling Strategy: Census

Programme Code: AMR MON

Analytical Method: Micromethod dilution (in microtiter plate)

Country of Origin: Romania

Sampling Details: N_A

AM substance	Ampicillin	Azithromycin	Cefotaxim	Ceftazidim	Chloramphenicol	Ciprofloxacin	Colistin	Gentamicin	Meropenem	Nalidixic acid	Sulfamethoxazole	Tetracycline	Tigecycline	Trimethoprim
ECOFF	8	16	0.5	2	16	0.064	2	2	0.125	16	256	8	1	2
Lowest limit	1	2	0.25	0.5	8	0.015	1	0.5	0.03	4	8	2	0.25	0.25
Highest limit	64	64	4	8	128	8	16	32	16	128	1024	64	8	32
N of tested isolates	1	1	1	1	1	1	1	1	1	1	1	1	1	1
N of resistant isolates	0	0	0	0	0	1	0	0	0	1	0	0	0	0
MIC														
<=0.03									1					
<=0.25			1										1	
0.25						1								
<=0.5				1				1						
0.5														1
<=1	1						1							
<=2												1		
4		1												
<=8					1									
16											1			
>128										1				

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

Sampling Stage: Farm

Sampling Type: environmental sample - boot swabs

Sampling Context: Control and eradication programmes

Sampler: Official sampling

Sampling Strategy: Census

Programme Code: AMR MON

Analytical Method: Micromethod dilution (in microtiter plate)

Country of Origin: Romania

Sampling Details: N_A

	AM substance	Ampicillin	Azithromycin	Cefotaxim	Ceftazidim	Chloramphenicol	Ciprofloxacin	Colistin	Gentamicin	Meropenem	Nalidixic acid	Sulfamethoxazole	Tetracycline	Tigecycline	Trimethoprim		
		ECOFF	8	16	0.5	2	16	0.064	2	2	0.125	16	256	8	1	2	
MIC	Lowest limit	1	2	0.25	0.5	8	0.015	1	0.5	0.03	4	8	2	0.25	0.25		
	Highest limit	64	64	4	8	128	8	16	32	16	128	1024	64	8	32		
	N of tested isolates	2	2	2	2	2	2	2	2	2	2	2	2	2	2		
	N of resistant isolates	0	0	0	0	0	2	0	0	0	2	0	0	0	0		
	<=0.03	2															
	<=0.25	2															
	<=0.5					2	2										
	0.5													2	2		
	<=1							2									
	1						2										
2	2																
4												2					
16			2			2											
32											1						
64												1					
>128										2							

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

Sampling Stage: Farm

Sampling Type: environmental sample - boot swabs

Sampling Context: Control and eradication programmes

Sampler: Official sampling

Sampling Strategy: Census

Programme Code: AMR MON

Analytical Method: Micromethod dilution (in microtiter plate)

Country of Origin: Romania

Sampling Details: N_A

AM substance	Ampicillin	Azithromycin	Cefotaxim	Ceftazidim	Chloramphenicol	Ciprofloxacin	Colistin	Gentamicin	Meropenem	Nalidixic acid	Sulfamethoxazole	Tetracycline	Tigecycline	Trimethoprim
ECOFF	8	16	0.5	2	16	0.064	2	2	0.125	16	256	8	1	2
Lowest limit	1	2	0.25	0.5	8	0.015	1	0.5	0.03	4	8	2	0.25	0.25
Highest limit	64	64	4	8	128	8	16	32	16	128	1024	64	8	32
N of tested isolates	3	3	3	3	3	3	3	3	3	3	3	3	3	3
N of resistant isolates	0	0	0	0	0	0	0	0	0	0	0	0	0	0
MIC														
<=0.03									3					
0.03						3								
<=0.25			3										2	
<=0.5				3				3						
0.5													1	3
<=1	3						3							
<=2												3		
<=4										3				
<=8					2									
8		3												
16					1									
64											3			

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

Sampling Stage: Farm

Sampler: Official sampling

Analytical Method: Micromethod dilution (in microtiter plate)

Country of Origin: Romania

Sampling Details: N_A

Sampling Type: animal sample - faeces

Sampling Strategy: Census

Sampling Context: Control and eradication programmes

Programme Code: AMR MON

AM substance	Ampicillin	Azithromycin	Cefotaxim	Ceftazidim	Chloramphenicol	Ciprofloxacin	Colistin	Gentamicin	Meropenem	Nalidixic acid	Sulfamethoxazole	Tetracycline	Tigecycline	Trimethoprim
ECOFF	8	16	0.5	2	16	0.064	2	2	0.125	16	256	8	1	2
Lowest limit	1	2	0.25	0.5	8	0.015	1	0.5	0.03	4	8	2	0.25	0.25
Highest limit	64	64	4	8	128	8	16	32	16	128	1024	64	8	32
N of tested isolates	1	1	1	1	1	1	1	1	1	1	1	1	1	1
N of resistant isolates	0	0	0	0	0	1	0	0	0	1	0	0	0	0
MIC														
<=0.03									1					
<=0.25			1										1	
0.25						1								
<=0.5				1				1						
0.5														1
<=1	1						1							
<=2												1		
<=8					1									
8		1												
64											1			
>128										1				

Table Antimicrobial susceptibility testing of Salmonella Typhimurium in Meat from broilers (Gallus gallus) - carcase

Sampling Stage: Slaughterhouse

Sampling Type: food sample - neck skin

Sampling Context: Monitoring

Sampler: HACCP and own check

Sampling Strategy: Objective sampling

Programme Code: AMR MON

Analytical Method: Micromethod dilution (in microtiter plate)

Country of Origin: Romania

Sampling Details: N_A

AM substance	Ampicillin	Azithromycin	Cefotaxim	Ceftazidim	Chloramphenicol	Ciprofloxacin	Colistin	Gentamicin	Meropenem	Nalidixic acid	Sulfamethoxazole	Tetracycline	Tigecycline	Trimethoprim
ECOFF	8	16	0.5	2	16	0.064	2	2	0.125	16	256	8	1	2
Lowest limit	1	2	0.25	0.5	8	0.015	1	0.5	0.03	4	8	2	0.25	0.25
Highest limit	64	64	4	8	128	8	16	64	16	128	1024	64	8	32
N of tested isolates	1	1	1	1	1	1	1	1	1	1	1	1	1	1
N of resistant isolates	0	0	0	0	0	1	0	0	0	1	1	1	0	0
MIC														
<=0.03									1					
<=0.25			1											1
0.25						1								
<=0.5				1				1						
0.5													1	
<=1	1						1							
<=8					1									
8		1												
>64												1		
>128										1				
>1024											1			

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

Sampling Stage: Farm

Sampling Type: animal sample - faeces

Sampling Context: Control and eradication programmes

Sampler: Official sampling

Sampling Strategy: Census

Programme Code: AMR MON

Analytical Method: Micromethod dilution (in microtiter plate)

Country of Origin: Romania

Sampling Details: N_A

AM substance	Ampicillin	Azithromycin	Cefotaxim	Ceftazidim	Chloramphenicol	Ciprofloxacin	Colistin	Gentamicin	Meropenem	Nalidixic acid	Sulfamethoxazole	Tetracycline	Tigecycline	Trimethoprim
ECOFF	8	16	0.5	2	16	0.064	2	2	0.125	16	256	8	1	2
Lowest limit	1	2	0.25	0.5	8	0.015	1	0.5	0.03	4	8	2	0.25	0.25
Highest limit	64	64	4	8	128	8	16	32	16	128	1024	64	8	32
N of tested isolates	1	1	1	1	1	1	1	1	1	1	1	1	1	1
N of resistant isolates	0	0	0	0	0	0	0	0	0	0	0	0	0	0
MIC														
<=0.03									1					
0.03						1								
<=0.25			1											1
<=0.5				1				1						
0.5													1	
<=1							1							
<=2												1		
2	1													
<=4										1				
<=8					1						1			
8		1												

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

Sampling Stage: Farm

Sampling Type: animal sample - faeces

Sampling Context: Control and eradication programmes

Sampler: Official and industry sampling

Sampling Strategy: Census

Programme Code: AMR MON

Analytical Method: Micromethod dilution (in microtiter plate)

Country of Origin: Romania

Sampling Details: N_A

AM substance	Ampicillin	Azithromycin	Cefotaxim	Ceftazidim	Chloramphenicol	Ciprofloxacin	Colistin	Gentamicin	Meropenem	Nalidixic acid	Sulfamethoxazole	Tetracycline	Tigecycline	Trimethoprim
ECOFF	8	16	0.5	2	16	0.064	2	2	0.125	16	256	8	1	2
Lowest limit	1	2	0.25	0.5	8	0.015	1	0.5	0.03	4	8	2	0.25	0.25
Highest limit	64	64	4	8	128	8	16	32	16	128	1024	64	8	32
N of tested isolates	1	1	1	1	1	1	1	1	1	1	1	1	1	1
N of resistant isolates	0	0	0	0	0	0	0	0	0	0	0	0	0	0
MIC														
<=0.03									1					
0.03						1								
<=0.25			1										1	1
<=0.5				1				1						
<=1							1							
<=2												1		
2	1													
<=4										1				
<=8					1						1			
8		1												

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

Sampling Stage: Farm

Sampler: Official sampling

Analytical Method: Micromethod dilution (in microtiter plate)

Country of Origin: Romania

Sampling Details: N_A

Sampling Type: environmental sample - boot swabs

Sampling Strategy: Census

Sampling Context: Control and eradication programmes

Programme Code: AMR MON

AM substance	Ampicillin	Azithromycin	Cefotaxim	Ceftazidim	Chloramphenicol	Ciprofloxacin	Colistin	Gentamicin	Meropenem	Nalidixic acid	Sulfamethoxazole	Tetracycline	Tigecycline	Trimethoprim
ECOFF	8	16	0.5	2	16	0.064	2	2	0.125	16	256	8	1	2
Lowest limit	1	2	0.25	0.5	8	0.015	1	0.5	0.03	4	8	2	0.25	0.25
Highest limit	64	64	4	8	128	8	16	32	16	128	1024	64	8	32
N of tested isolates	1	1	1	1	1	1	1	1	1	1	1	1	1	1
N of resistant isolates	1	0	0	0	0	1	0	0	0	1	1	1	0	1
MIC														
<=0.03									1					
<=0.25			1											
<=0.5				1				1						
<=1							1							
1						1							1	
<=8					1									
16		1												
>32														1
>64	1											1		
>128										1				
>1024											1			

ANTIMICROBIAL RESISTANCE TABLES FOR INDICATOR ESCHERICHIA COLI

Table Antimicrobial susceptibility testing of Escherichia coli, non-pathogenic, unspecified in Meat from broilers (Gallus gallus) - fresh

Sampling Stage: Retail

Sampler: Official sampling

Analytical Method: Micromethod dilution (in microtiter plate)

Country of Origin: Romania

Sampling Type: food sample - meat

Sampling Strategy: Objective sampling

Sampling Context: Monitoring

Programme Code: CARBA MON pnl2

Sampling Details: The sample has been collected from the restaurant according to allocation under the Sampling Plan

AM substance	Cefepime	Cefotaxim	Cefotaxime + Clavulanic acid	Cefoxitin	Ceftazidim	Ceftazidime + Clavulanic acid	Ertapenem	Imipenem	Meropenem	Temocillin
Cefotaxime synergy test	Not Available	Not Available	Not Available	Not Available	Not Available	Not Available	Not Available	Not Available	Not Available	Not Available
Ceftazidime synergy test	Not Available	Not Available	Not Available	Not Available	Not Available	Not Available	Not Available	Not Available	Not Available	Not Available
ECOFF	0.125	0.25	0.25	8	0.5	0.5	0.06	0.5	0.125	32
Lowest limit	0.064	0.25	0.064	0.5	0.25	0.12	0.015	0.12	0.03	0.5
Highest limit	32	64	64	64	128	128	2	16	16	128
N of tested isolates	1	1	1	1	1	1	1	1	1	1
N of resistant isolates	0	0	0	0	0	0	1	1	1	1
MIC										
<=0.12						1				
0.12	1		1							
<=0.25		1			1					
0.25							1		1	
2								1		
4				1						
128										1

Table Antimicrobial susceptibility testing of Escherichia coli, non-pathogenic, unspecified in Meat from broilers (Gallus gallus) - fresh

Sampling Stage: Retail		Sampling Type: food sample - meat					Sampling Context: Monitoring								
Sampler: Official sampling		Sampling Strategy: Objective sampling					Programme Code: CARBA MON								
Analytical Method: Micromethod dilution (in microtiter plate)															
Country of Origin: Romania															
Sampling Details: The sample has been collected from the restaurant according to allocation under the Sampling Plan															
MIC	AM substance	Ampicillin	Azithromycin	Cefotaxim	Ceftazidim	Chloramphenicol	Ciprofloxacin	Colistin	Gentamicin	Meropenem	Nalidixic acid	Sulfamethoxazole	Tetracycline	Tigecycline	Trimethoprim
	ECOFF	8	16	0.25	0.5	16	0.064	2	2	0.125	16	64	8	1	2
	Lowest limit	1	2	0.25	0.5	8	0.015	1	0.5	0.03	4	8	2	0.25	0.25
	Highest limit	64	64	4	8	128	8	16	32	16	128	1024	64	8	32
	N of tested isolates	1	1	1	1	1	1	1	1	1	1	1	1	1	1
	N of resistant isolates	1	0	0	0	1	1	0	0	1	1	1	1	0	1
	<=0.25	1													
	0.25	1													
	<=0.5	1													
	0.5	1													
<=1	1														
8	1														
>32	1														
64	1														
>64	1														
>128	1														
>1024	1														

Table Antimicrobial susceptibility testing of Escherichia coli, non-pathogenic, unspecified in Meat from broilers (Gallus gallus) - fresh

Sampling Stage: Retail				Sampling Type: food sample - meat				Sampling Context: Monitoring								
Sampler: Official sampling				Sampling Strategy: Objective sampling				Programme Code: ESBL MON pnl2								
Analytical Method: Micromethod dilution (in microtiter plate)																
Country of Origin: Romania																
Sampling Details: The sample has been collected from the butcher's according to allocation under the Sampling Plan																
AM substance																
MIC																

Sampling Details: The sample has been collected from the hypermarket/supermarket according to allocation under the Sampling Plan

AM substance	Cefepime	Cefotaxim	Cefotaxime + Clavulanic acid				Cefoxitin	Ceftazidim	Ceftazidime + Clavulanic acid				Ertapenem	Imipenem	Meropenem	Temocillin	
			Cefotaxime synergy test	Not Available	Not Available	Not Available			Positive/Pres ent	Negative/Abs ent	Not Available	Not Available					Not Available
MIC	Ceftazidime synergy test	Not Available	Not Available	Positive/Pres ent	Negative/Abs ent	Not Available	Not Available	Not Available	Not Available	Positive/Pres ent	Negative/Abs ent	Not Available	Not Available	Not Available	Not Available	Not Available	Not Available
	ECOFF	0.125	0.25	0.25	0.25	0.25	0.25	8	0.5	0.5	0.5	0.5	0.5	0.06	0.5	0.125	32
	Lowest limit	0.064	0.25	0.064	0.064	0.064	0.064	0.5	0.25	0.12	0.12	0.12	0.12	0.015	0.12	0.03	0.5
	Highest limit	32	64	64	64	64	64	64	128	128	128	128	128	2	16	16	128
	N of tested isolates	76	76	76	76	76	76	76	76	76	76	76	76	76	76	76	76
	N of resistant isolates	67	76	53	53	53	53	56	75	53	53	53	53	0	0	0	0
	<=0.015	27															
	<=0.03	72															
	0.03	49															
	<=0.064	117															
0.064	4																
<=0.12	131																
0.12	9	4															
0.25	37	71															
<=0.5	1																
0.5	10	2															
1	4	2															
2	4	9	4														
4	5	8	1	19												17	
8	6	34	25													57	
16	1	15	3													1	
32	9		10														
64	1		30														
>64			10														

Sampling Details: The sample has been collected from the restaurant according to allocation under the Sampling Plan

AM substance	Cefepime	Cefotaxim	Cefotaxime + Clavulanic acid				Cefoxitin	Ceftazidim	Ceftazidime + Clavulanic acid		Ertapenem	Imipenem	Meropenem	Temocillin					
			Cefotaxime synergy test	Not Available	Not Available	Positive/Pres ent			Negative/Abs ent	Not Available					Not Available	Not Available	Negative/Abs ent		
Ceftazidime synergy test	Not Available	Not Available	Positive/Pres ent	Negative/Abs ent	Not Available	Not Available	Not Available	Not Available	Positive/Pres ent	Negative/Abs ent	Not Available	Not Available	Not Available	Not Available					
ECOFF	0.125	0.25	0.25	0.25	0.25	0.25	8	0.5	0.5	0.5	0.5	0.06	0.5	0.125	32				
Lowest limit	0.064	0.25	0.064	0.064	0.064	0.064	0.5	0.25	0.12	0.12	0.12	0.015	0.12	0.03	0.5				
Highest limit	32	64	64	64	64	64	64	128	128	128	128	2	16	16	128				
N of tested isolates	62	62	62	62	62	62	62	62	62	62	62	62	62	62	62				
N of resistant isolates	58	62	35	35	35	35	38	60	34	34	34	0	0	0	0				
MIC																			
<=0.015												23							
<=0.03												61							
0.03												37							
<=0.064	1			22															
0.064												2		1					
<=0.12									20		1		1		18				
0.12	4				3														
0.25	30				1											5		43	
0.5	7				1				2				1				1		
1	5		1						4										
2	2		4						4		7		1						
4	5		8		1		11		6		4		9				9		
8	6		24		21				14		23		20		1		53		
16	3		12		1				1		17		3						
32			8						12		4								
64			4						19		1								
>64			1		6														

Table Antimicrobial susceptibility testing of Escherichia coli, non-pathogenic, unspecified in Meat from broilers (Gallus gallus) - fresh

Sampling Stage: Retail		Sampling Type: food sample - meat					Sampling Context: Monitoring										
Sampler: Official sampling		Sampling Strategy: Objective sampling					Programme Code: ESBL MON										
Analytical Method: Micromethod dilution (in microtiter plate)																	
Country of Origin: Romania																	
Sampling Details: The sample has been collected from the butcher's according to allocation under the Sampling Plan																	
MIC	AM substance	Ampicillin	Azithromycin	Cefotaxim	Ceftazidim	Chloramphenicol	Ciprofloxacin	Colistin	Gentamicin	Meropenem	Nalidixic acid	Sulfamethoxazole	Tetracycline	Tigecycline	Trimethoprim		
	ECOFF	8	16	0.25	0.5	16	0.064	2	2	0.125	16	64	8	1	2		
	Lowest limit	1	2	0.25	0.5	8	0.015	1	0.5	0.03	4	8	2	0.25	0.25		
	Highest limit	64	64	4	8	128	8	16	32	16	128	1024	64	8	32		
	N of tested isolates	52	52	52	52	52	52	52	52	52	52	52	52	52	52		
	N of resistant isolates	52	0	52	50	10	45	0	13	0	41	43	43	0	27		
	<=0.015	7															
	<=0.03	51															
	0.064	1															
	<=0.25													23	18		
	0.25	5															
	<=0.5					2					10						
	0.5							4							29	6	
	<=1								52								
	1					5					28					1	
	<=2				1										5		
	2				3	9				1							
<=4	9																
4			20	5	8			2						4			
>4				44													
<=8						33								2			
8				31	16			11	2								
>8					12			23									
16						9				1	2	3					
32						1				2			4	3	3		
>32									8							24	
64						3									11		
>64	52														29		
128						5							3				
>128						1							38				
512														1			
1024														2			
>1024														40			

Sampling Details: The sample has been collected from the hypermarket/supermarket according to allocation under the Sampling Plan

	AM substance	Ampicillin	Azithromycin	Cefotaxim	Ceftazidim	Chloramphenicol	Ciprofloxacin	Colistin	Gentamicin	Meropenem	Nalidixic acid	Sulfamethoxazole	Tetracycline	Tigecycline	Trimethoprim
	ECOFF	8	16	0.25	0.5	16	0.064	2	2	0.125	16	64	8	1	2
	Lowest limit	1	2	0.25	0.5	8	0.015	1	0.5	0.03	4	8	2	0.25	0.25
	Highest limit	64	64	4	8	128	8	16	32	16	128	1024	64	8	32
	N of tested isolates	76	76	76	76	76	76	76	76	76	76	76	76	76	76
	N of resistant isolates	76	0	76	75	26	69	0	26	0	68	59	52	0	32
MIC	<=0.015						7								
	<=0.03									73					
	0.064									3					
	0.12						1								
	<=0.25													47	28
	0.25						6								
	<=0.5				1				27						
	0.5						3							29	12
	<=1							76							
	1				2		2		21						3
	<=2		2										19		
	2			9	5		3		2						1
	<=4										7				
	4		47	9	10		5						4		
	>4			58											
	<=8					45						5			
	8		26		26		29		5				1		
	>8				32		20								
	16		1			5			5		1	6			
	32					6			3			6	2		8
	>32								13						24
	64					5					2		29		
	>64	76											21		
	128					5									
	>128					10					66				
	>1024											59			

Sampling Details: The sample has been collected from the restaurant according to allocation under the Sampling Plan

MIC	AM substance	Ampicillin	Azithromycin	Cefotaxim	Ceftazidim	Chloramphenicol	Ciprofloxacin	Colistin	Gentamicin	Meropenem	Nalidixic acid	Sulfamethoxazole	Tetracycline	Tigecycline	Trimethoprim
	ECOFF	8	16	0.25	0.5	16	0.064	2	2	0.125	16	64	8	1	2
	Lowest limit	1	2	0.25	0.5	8	0.015	1	0.5	0.03	4	8	2	0.25	0.25
	Highest limit	64	64	4	8	128	8	16	32	16	128	1024	64	8	32
	N of tested isolates	62	62	62	62	62	62	62	62	62	62	62	62	62	62
	N of resistant isolates	62	0	62	60	23	56	0	13	0	46	43	40	0	21
<=0.015							5								
<=0.03										61					
0.03							1								
0.064										1					
<=0.25														43	27
0.25							13								
<=0.5					2				20						
0.5							3							19	13
<=1								62							
1				1	4		2		28						1
<=2													19		
2				4	7		2		1						
<=4											8				
4			27	8	4								3		
>4				49											
<=8						35						5			
8			35		24		22		2		2				1
>8					21		14								
16						4			2		6	6			
32						3			3			8	1		3
>32									6						17
64						8					1		20		
>64		62											19		
128						6					3				
>128						6					42				
>1024												43			

Table Antimicrobial susceptibility testing of Escherichia coli, non-pathogenic, unspecified in Gallus gallus (fowl) - broilers

Sampling Stage: Slaughterhouse				Sampling Type: animal sample - caecum				Sampling Context: Monitoring								
Sampler: Official sampling				Sampling Strategy: Objective sampling				Programme Code: AMR MON pnl2								
Analytical Method: Micromethod dilution (in microtiter plate)																
Country of Origin: Romania																
Sampling Details: N_A																
AM substance	Cefepime	Cefotaxim	Cefotaxime + Clavulanic acid	Cefoxitin	Ceftazidim	Ceftazidime + Clavulanic acid	Ertapenem	Imipenem	Meropenem	Temocillin						
	Cefotaxime synergy test	Not Available	Positive/Pres ent	Negative/Abs ent	Not Available	Not Available	Not Available	Not Available	Not Available	Not Available	Not Available					
	Ceftazidime synergy test	Not Available	Not Available	Not Available	Not Available	Not Available	Positive/Pres ent	Negative/Abs ent	Not Available	Not Available	Not Available					
	ECOFF	0.125	0.25	0.25	0.25	8	0.5	0.5	0.5	0.06	0.5	0.125	32			
	Lowest limit	0.064	0.25	0.25	0.064	0.5	0.25	0.25	0.12	0.015	0.12	0.03	0.5			
	Highest limit	32	64	64	64	64	128	128	128	2	16	16	128			
	N of tested isolates	29	29	29	29	29	29	29	29	29	29	29	29			
	N of resistant isolates	23	29	29	15	15	24	24	24	15	2	0	0	0		
	MIC															
	<=0.015											16				
<=0.03											29					
0.03											9					
<=0.064	13															
0.064											2					
<=0.12											11		24			
0.12	6		1						2							
<=0.25	2															
0.25	10								2		5					
0.5	2		1		1		3		1							
1	2		2		2		2		1							
2	2		4		3		2		3		1					
4	5		6		9		1		3		17					
8	2		2		8		6		2		10		9		11	
16			5		4		2		2							
32			2		2		1									
64			1		8											
>64					3											

Table Antimicrobial susceptibility testing of Escherichia coli, non-pathogenic, unspecified in Gallus gallus (fowl) - broilers

Sampling Stage: Slaughterhouse

Sampling Type: animal sample - caecum

Sampling Context: Monitoring

Sampler: Official sampling

Sampling Strategy: Objective sampling

Programme Code: AMR MON

Analytical Method: Micromethod dilution (in microtiter plate)

Country of Origin: Romania

Sampling Details: N_A

MIC	AM substance	Ampicillin	Azithromycin	Cefotaxim	Ceftazidim	Chloramphenicol	Ciprofloxacin	Colistin	Gentamicin	Meropenem	Nalidixic acid	Sulfamethoxazole	Tetracycline	Tigecycline	Trimethoprim
	ECOFF	8	16	0.25	0.5	16	0.064	2	2	0.125	16	64	8	1	2
	Lowest limit	1	2	0.25	0.5	8	0.015	1	0.5	0.03	4	8	2	0.25	0.25
	Highest limit	64	64	4	8	128	8	16	32	16	128	1024	64	8	32
	N of tested isolates	840	840	840	840	840	840	840	840	840	840	840	840	840	840
	N of resistant isolates	501	78	29	24	263	752	47	138	0	720	499	505	0	391
	<=0.015						79								
	<=0.03									840					
	0.03						9								
	0.12						10								
	<=0.25			811										737	376
	0.25						76								
	<=0.5				816				565						
	0.5			1			43							100	70
	<=1	24						786							
	1			1	4		65		121					3	2
	<=2		89										322		
	2	150		5	5		42	7	16						1
	<=4										88				
	4	152	364	2			92	42	3				8		1
	>4			20											
	<=8					562						281			
	8	13	221		12		270	4	20		20		5		
	>8				3		154								
	16		88			15		1	50		12	51	6		1
	32	2	53			40			34		1	8	26		4
	>32								31						385
	64	12	15			53					21	1	212		
	>64	487	10										261		
	128					71					63				
	>128					99					635				
	256											1			
	1024											12			

AM substance	Ampicillin	Azithromycin	Cefotaxim	Ceftazidim	Chloramphenicol	Ciprofloxacin	Colistin	Gentamicin	Meropenem	Nalidixic acid	Sulfamethoxazole	Tetracycline	Tigecycline	Trimethoprim
ECOFF	8	16	0.25	0.5	16	0.064	2	2	0.125	16	64	8	1	2
Lowest limit	1	2	0.25	0.5	8	0.015	1	0.5	0.03	4	8	2	0.25	0.25
Highest limit	64	64	4	8	128	8	16	32	16	128	1024	64	8	32
N of tested isolates	840	840	840	840	840	840	840	840	840	840	840	840	840	840
N of resistant isolates	501	78	29	24	263	752	47	138	0	720	499	505	0	391
MIC	>1024													
	486													

Table Antimicrobial susceptibility testing of Escherichia coli, non-pathogenic, unspecified in Gallus gallus (fowl) - broilers

Sampling Stage: Slaughterhouse

Sampling Type: animal sample - caecum

Sampling Context: Monitoring

Sampler: Official sampling

Sampling Strategy: Objective sampling

Programme Code: CARBA MON pnl2

Analytical Method: Micromethod dilution (in microtiter plate)

Country of Origin: Romania

Sampling Details: N_A

[illegible]

Table Antimicrobial susceptibility testing of Escherichia coli, non-pathogenic, unspecified in Gallus gallus (fowl) - broilers

Sampling Stage: Slaughterhouse

Sampling Type: animal sample - caecum

Sampling Context: Monitoring

Sampler: Official sampling

Sampling Strategy: Objective sampling

Programme Code: CARBA MON

Analytical Method: Micromethod dilution (in microtiter plate)

Country of Origin: Romania

Sampling Details: N_A

MIC	AM substance	Ampicillin	Azithromycin	Cefotaxim	Ceftazidim	Chloramphenicol	Ciprofloxacin	Colistin	Gentamicin	Meropenem	Nalidixic acid	Sulfamethoxazole	Tetracycline	Tigecycline	Trimethoprim
	ECOFF	8	16	0.25	0.5	16	0.064	2	2	0.125	16	64	8	1	2
	Lowest limit	1	2	0.25	0.5	8	0.015	1	0.5	0.03	4	8	2	0.25	0.25
	Highest limit	64	64	4	8	128	8	16	32	16	128	1024	64	8	32
	N of tested isolates	2	2	2	2	2	2	2	2	2	2	2	2	2	2
	N of resistant isolates	2	0	2	0	2	2	1	0	2	2	2	2	0	0
<=0.25															2
0.25															2
<=0.5															2
0.5															1
<=1															1
1															1
2															1
4															1
8															1
>8															1
16															1
>64															2
>128															2
>1024															2

Table Antimicrobial susceptibility testing of Escherichia coli, non-pathogenic, unspecified in Gallus gallus (fowl) - broilers

Sampling Stage: Slaughterhouse

Sampler: Official sampling

Analytical Method: Micromethod dilution (in microtiter plate)

Country of Origin: Romania

Sampling Details: N_A

Sampling Type: animal sample - caecum

Sampling Strategy: Objective sampling

Sampling Context: Monitoring

Programme Code: ESBL MON pnI2

AM substance	Cefepime	Cefotaxim	Cefotaxime + Clavulanic acid	Cefoxitin	Ceftazidim	Ceftazidime + Clavulanic acid	Ertapenem	Imipenem	Meropenem	Temocillin								
Cefotaxime synergy test	Not Available	Positive/Pres ent	Negative/Abs ent	Not Available	Not Available	Not Available	Not Available	Not Available	Not Available	Not Available								
Ceftazidime synergy test	Not Available	Not Available	Not Available	Not Available	Not Available	Not Available	Positive/Pres ent	Negative/Abs ent	Not Available	Not Available								
ECOFF	0.125	0.25	0.25	0.25	8	0.5	0.5	0.5	0.5	0.06	0.5	0.125	32					
Lowest limit	0.064	0.25	0.25	0.064	0.5	0.25	0.25	0.25	0.12	0.015	0.12	0.03	0.5					
Highest limit	32	64	64	64	64	128	128	128	128	2	16	16	128					
N of tested isolates	553	553	553	553	553	553	553	553	553	553	553	553	553					
N of resistant isolates	458	553	553	287	291	477	477	477	287	21	0	0	0					
MIC																		
<=0.015											318							
<=0.03											547							
0.03											144							
<=0.064	6											254						
0.064											70	6						
<=0.12											236	382						
0.12	89											15	10					
<=0.25											17							
0.25	189											2	28					
0.5	55	3											2	59				
1	39	16	6	18	1									53	5	1	3	
2	59	38	20	18	28										40	4	29	43
4	62	28	33	130	119										13	39	120	307
8	47	38	172	107	114										28	147	109	188
16	5	66	53	11	14										30	82	28	10
32	1	44											1	78	21	12	2	
>32	1																	
64											26	149		3				
>64											10	50						

Table Antimicrobial susceptibility testing of Escherichia coli, non-pathogenic, unspecified in Gallus gallus (fowl) - broilers

Sampling Stage: Slaughterhouse

Sampling Type: animal sample - caecum

Sampling Context: Monitoring

Sampler: Official sampling

Sampling Strategy: Objective sampling

Programme Code: ESBL MON

Analytical Method: Micromethod dilution (in microtiter plate)

Country of Origin: Romania

Sampling Details: N_A

MIC	AM substance	Ampicillin	Azithromycin	Cefotaxim	Ceftazidim	Chloramphenicol	Ciprofloxacin	Colistin	Gentamicin	Meropenem	Nalidixic acid	Sulfamethoxazole	Tetracycline	Tigecycline	Trimethoprim
	ECOFF	8	16	0.25	0.5	16	0.064	2	2	0.125	16	64	8	1	2
	Lowest limit	1	2	0.25	0.5	8	0.015	1	0.5	0.03	4	8	2	0.25	0.25
	Highest limit	64	64	4	8	128	8	16	32	16	128	1024	64	8	32
	N of tested isolates	553	553	553	553	553	553	553	553	553	553	553	553	553	553
	N of resistant isolates	553	32	553	476	171	496	54	174	0	460	389	383	0	250
<=0.015						50									
<=0.03						547									
0.03						7									
0.064						6									
0.12						8									
<=0.25						502225									
0.25						46									
<=0.5						30777									
0.5						4877									
<=1						497									
1						31									
<=2						168									
2						5745									
<=4						59									
4						11									
>4						405									
<=8						125375									
8						111820221157241									
>8						117146									
16						71710361									
32						222									
>32						86247									
64						131635131177									
>64						5403183									
128						6340									
>128						46402									
1024						6									

AM substance	Ampicillin	Azithromycin	Cefotaxim	Ceftazidim	Chloramphenicol	Ciprofloxacin	Colistin	Gentamicin	Meropenem	Nalidixic acid	Sulfamethoxazole	Tetracycline	Tigecycline	Trimethoprim
ECOFF	8	16	0.25	0.5	16	0.064	2	2	0.125	16	64	8	1	2
Lowest limit	1	2	0.25	0.5	8	0.015	1	0.5	0.03	4	8	2	0.25	0.25
Highest limit	64	64	4	8	128	8	16	32	16	128	1024	64	8	32
N of tested isolates	553	553	553	553	553	553	553	553	553	553	553	553	553	553
N of resistant isolates	553	32	553	476	171	496	54	174	0	460	389	383	0	250
MIC	>1024													
	383													

Table Antimicrobial susceptibility testing of Escherichia coli, non-pathogenic, unspecified in Turkeys - fattening flocks

Sampling Stage: Slaughterhouse

Sampling Type: animal sample - caecum

Sampling Context: Monitoring

Sampler: Official sampling

Sampling Strategy: Objective sampling

Programme Code: AMR MON

Analytical Method: Micromethod dilution (in microtiter plate)

Country of Origin: Romania

Sampling Details: N_A

MIC	AM substance	Ampicillin	Azithromycin	Cefotaxim	Ceftazidim	Chloramphenicol	Ciprofloxacin	Colistin	Gentamicin	Meropenem	Nalidixic acid	Sulfamethoxazole	Tetracycline	Tigecycline	Trimethoprim		
	ECOFF	8	16	0.25	0.5	16	0.064	2	2	0.125	16	64	8	1	2		
	Lowest limit	1	2	0.25	0.5	8	0.015	1	0.5	0.03	4	8	2	0.25	0.25		
	Highest limit	64	64	4	8	128	8	16	32	16	128	1024	64	8	32		
	N of tested isolates	30	30	30	30	30	30	30	30	30	30	30	30	30	30		
	N of resistant isolates	25	2	0	0	23	23	2	6	0	15	21	22	0	12		
	<=0.015	6															
	<=0.03	30															
	0.03	1															
	0.12	3															
	<=0.25	30													24	16	
	0.25	3															
	<=0.5	30													17		
	0.5	4													4	2	
	<=1	26															
	1	2													3	2	
	<=2	4												7			
	2	3	1													2	4
	<=4	11															
	4	2	15	1											2	1	
	<=8					7							7				
	8	7		3													
	>8	4															
	16	2		1												1	1
	32	1		1												1	2
	>32	4								12							
	64	1	1	6				1				4					
	>64	24												16			
	128					11	13										
	>128					6	21										
	>1024																

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Sampling Context: Monitoring

Programme Code: ESBL MON pnl2

Sampling Details: N_A

AM substance	Cefepime	Cefotaxim	Cefotaxime + Clavulanic acid	Cefoxitin	Ceftazidim	Ceftazidime + Clavulanic acid	Ertapenem	Imipenem	Meropenem	Temocillin
Cefotaxime synergy test	Not Available	Positive/Pres ent	Not Available	Not Available	Not Available	Not Available	Not Available	Not Available	Not Available	Not Available
Ceftazidime synergy test	Not Available	Not Available	Not Available	Not Available	Positive/Pres ent	Not Available	Not Available	Not Available	Not Available	Not Available
ECOFF	0.125	0.25	0.25	8	0.5	0.5	0.06	0.5	0.125	32
Lowest limit	0.064	0.25	0.064	0.5	0.25	0.12	0.015	0.12	0.03	0.5
Highest limit	32	64	64	64	128	128	2	16	16	128
N of tested isolates	17	17	17	17	17	17	17	17	17	17
N of resistant isolates	17	17	0	0	17	0	0	0	0	0
MIC										
<=0.015							12			
<=0.03									17	
0.03							5			
<=0.064			17							
<=0.12						10		6		
0.25						6		11		
0.5						1				
2					3					
4				3						4
8	11			14	10					11
16	6				4					2
32		2								
64		5								
>64		10								

Table Antimicrobial susceptibility testing of Escherichia coli, non-pathogenic, unspecified in Turkeys - fattening flocks

Sampling Stage: Slaughterhouse

Sampling Type: animal sample - caecum

Sampling Context: Monitoring

Sampler: Official sampling

Sampling Strategy: Objective sampling

Programme Code: ESBL MON

Analytical Method: Micromethod dilution (in microtiter plate)

Country of Origin: Romania

Sampling Details: N_A

MIC	AM substance	Ampicillin	Azithromycin	Cefotaxim	Ceftazidim	Chloramphenicol	Ciprofloxacin	Colistin	Gentamicin	Meropenem	Nalidixic acid	Sulfamethoxazole	Tetracycline	Tigecycline	Trimethoprim
	ECOFF	8	16	0.25	0.5	16	0.064	2	2	0.125	16	64	8	1	2
	Lowest limit	1	2	0.25	0.5	8	0.015	1	0.5	0.03	4	8	2	0.25	0.25
	Highest limit	64	64	4	8	128	8	16	32	16	128	1024	64	8	32
	N of tested isolates	17	17	17	17	17	17	17	17	17	17	17	17	17	17
	N of resistant isolates	17	3	17	17	17	15	6	13	0	14	16	16	0	16
<=0.015	2														
<=0.03	17														
<=0.25	17														
0.25	1														
<=0.5	4														
0.5	1														
<=1	11														
1	1														
<=2	1														
2	1														
<=4	2														
4	11 2 6 1														
>4	17														
<=8	1														
8	2 10														
>8	3 14														
16	1														
32	3														
>32	10 16														
64	3 5														
>64	17 11														
128	9														
>128	8 14														
>1024	16														

Specific monitoring of ESBL-/AmpC-/carbapenemase-producing bacteria and specific monitoring of carbapenemase-producing bacteria, in the absence of isolate detected

No data returned for this view. This might be because the applied filter excludes all data.

Latest Transmission set

Table Name	Last submitted dataset transmission date
Antimicrobial Resistance	21-Jan-2018
Animal Population	13-Jul-2017
Disease Status	13-Jul-2017
Food Borne Outbreaks	13-Jul-2017
Prevalence	13-Jul-2017
Text Forms	03-Jul-2017