

# WOAH activities on food safety

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World  
 Organisation  
 for Animal  
 Health

Organisation  
 mondiale  
 de la santé  
 animale

Organización  
 Mundial  
 de Sanidad  
 Animal



1



2

Providing a better  
 guarantee for food of  
 animal origin

Our approach to the  
 common objective

- Develop and update science-based Standards in the fields of animal health, animal welfare and animal production food safety.



2



3

Participation of the OIE in the development of Standards in the area of animal production food safety

A general objective in the OIE Standards

**Eliminate potential hazards that may be a source of risk to consumers.**

- at the farm level
- prior to the slaughter of animals
- in the primary processing of their products



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Participation of the OIE in the development of Standards in the area of animal production food safety

Contents in Standards

**Terrestrial Code includes**

General recommendations to be applied at the farm level and in primary processing.

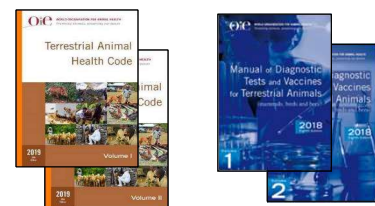
Specific recommendations on diseases that can be transmitted through the food chain.

References to Codex Alimentarius Standards.


**Terrestrial Manual includes**

Laboratory management and quality standards

Standardized methods for different diseases and purposes



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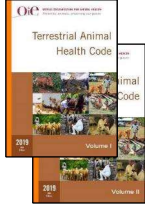
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Terrestrial Animal Health Code


Volume 1  
General chapters

Section 6  
Veterinary Public Health

- Introduction to recommendations for **veterinary public health**
- The **role of the Veterinary Services** in food safety systems
- Control of biological hazards of animal health and public health importance through **ante- and post-mortem meat inspection**
- Prevention, detection and control of **Salmonella** in poultry, and in commercial bovine and pig production
- **Antimicrobial Resistance**, including prudent and responsible use, the usage monitoring as well as the resistance surveillance and monitoring through the animal production chain



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Terrestrial Animal Health Code

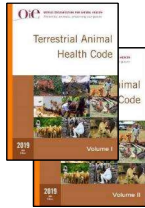

Volume 2  
Disease-oriented chapters

(in this case, selected foodborne diseases affecting humans)

Manual chapters are aligned with Code chapters, too

All of them take the “farm to fork” continuum as a basis.

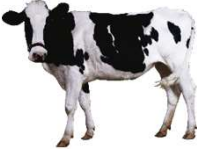
- Infection with *Brucella abortus*, *B. melitensis* and *B. suis*
- Infection with *Echinococcus granulosus* and with *Echinococcus multilocularis*
- Infection with *Mycobacterium tuberculosis* complex
- Infection with *Trichinella spp.*
- Bovine spongiform encephalopathy
- Infection with *Taenia solium* (Porcine cysticercosis)

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## The Agreement on Sanitary and Phytosanitary Measures (WTO SPS Agreement)






**World Organisation for Animal Health**  
Founded as OIE

**Animal health and zoonoses**

**CODEX ALIMENTARIUS**  
NORMAS INTERNACIONALES DE LOS ALIMENTOS

**Food safety**






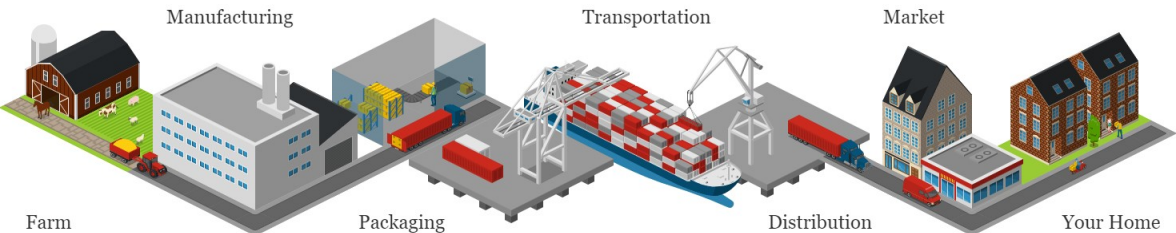
**International Plant Protection Convention**

**Plant health**

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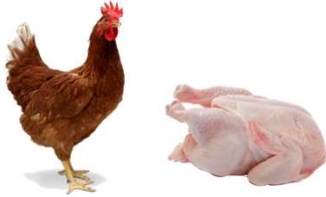
- **International animal health and animal production food safety standards**
- **At the farm and primary processing level**

- **International standards applicable to foods of various origins aimed at consumers' protection**
- **During and after the first stage of processing**

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 A brief example using *Salmonella* and poultry products

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- Prevention, detection and control of *Salmonella* in poultry (Terrestrial Code Chapter 6.6)
- Transversal general Chapters
  - Veterinary Services structure
  - Ante and post mortem inspection
  - Biosecurity
  - Antimicrobial Resistance
  - Certification
- Code of hygienic practice for meat (CAC/RCP 58-2005)
- Code of hygienic practice for eggs and egg products (CAC/RCP 15-1976)
- Guidelines for the control of *Campylobacter* and *Salmonella* in chicken meat (CAC/GL 78-2011)

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 ... and the same model can apply to Antimicrobial Resistance

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- General Terrestrial Code Chapters plus...**
- Chapters 6.7 to 6.11 in the Terrestrial Code**
- Responsible and prudent use of antimicrobials
  - Monitoring of the quantities and usage patterns
  - National AMR surveillance and monitoring programmes
  - Risk analysis for antimicrobial resistance
- General Codes and Guidelines plus...**
- Code of Practice to Minimize and Contain Foodborne AMR (CXC 61-2005)
  - Guidelines for Risk Analysis of Foodborne Antimicrobial Resistance (CXG 77-2011)
  - Guidelines on integrated monitoring and surveillance of foodborne antimicrobial resistance (CXG 94-2021)

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Some main conclusions...

...and so many things to do together!

- Veterinary Services have a key role in food safety
- OIE Standards provide measures for safeguarding animal and human health, as well as food safety and the environment
- National integration is essential: OIE National Focal Points and national networks should reach common positions
- Regional and sub-regional networks allow coordinated actions



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# Thank you

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