DECONTAMINATION OF CARCASSES

On the 26 July 2011 the European Food Safety Authority ("EFSA") adopted a Scientific Opinion on the evaluation of the safety and efficacy of lactic acid for the removal of microbial surface contamination of beef carcasses, cuts and trimmings.

The Federation of Veterinarians of Europe notes the opinion and wishes to point out that:

1. FVE has a real desire to improve food safety and consumer protection
2. Decontamination or any other equivalent treatment can never replace Good Hygiene Practices (GHPs) on farms and in food production establishments;
3. Decontamination of carcasses should only be used under exceptional circumstances approved by the Competent Authority;
4. Decontamination of carcasses may only be carried out after the inspection process has been completed and the Official health mark applied;
5. Decontamination may only be carried out on carcasses;
6. The sampling requirements of Reg. 2073/2005 on microbiological criteria for foodstuffs and feed production must not be performed on decontaminated carcasses;
7. Decontamination or any other equivalent treatment must not be considered as a Critical Control Point (CCP) of the Hazard Analysis & Critical Control Points (HACCP) plan in place.
8. A decontamination treatment may remove the normal competitive microflora. This could render the surface of the carcass susceptible to preferential growth of pathogens that may be already present or added by recontamination after treatment.

Therefore FVE wishes to highlight the following:

Decontamination of carcasses should take into consideration the potential pathogenic microflora involved.

FVE strongly supports the requirement for clear unambiguous labeling of all meat subjected to a decontamination process.

The Commission must adhere to the procedure described in art 3 and 12 of Regulation 853/2004 for substances other than potable water to be used to remove surface contamination from products of animal origin.