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# U.S. Negligible Risk Compartment for Trichinella



# Trichinella as a Trade Issue

- Many current or potential trade partners have requirements that U.S. pork be either tested or frozen to assure safety relative to Trichinella
  - E.U.
  - Russia
  - Singapore
- Modern pork production proven to mitigate risk for infection with Trichinella
  - Pig surveys and human reported data to CDC provides evidence

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# Cost of Testing or Freezing

- Freezing
  - \$0.10 per pound and no longer “fresh pork”
- Testing
  - At least \$2.00 per sample (100% of animals/carcasses need to be tested)
- Plus need to pay to maintain identity of entire carcass through processing

# Trichinella: Importance of the Compartment

- International standard on trichinae (OIE and Codex) facilitates trade and ensures consumer health
- Multiple countries pose Trichinae mitigation requirements for fresh and frozen U.S. pork
- Overcoming existing restrictions could result in gaining additional exports valued at more than hundreds of millions annually to the U.S. pork industry (Hayes)
- Also protects current market access going forward

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# Recognition of Negligible Risk

- World Organization for Animal Health (OIE) and Codex Alimentarius Committee on Food Hygiene (CCFH)
  - New international guidelines that provide options for documenting Trichinella-safe pork
- Also seeing parallel changes in EU legislation
- Provide for methods to establish a “compartment” of negligible risk

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## Actions to Establish a Compartment of Negligible Risk

- Establish a framework for controlled management pig herds
- Establish framework for negligible risk compartment
- Establish the compartment of negligible risk
- Develop ongoing verification of the status of the compartment
- Develop a response plan for deviations from negligible risk status
- Develop administrative oversight for each phase of the program

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# Controlled Management Pig Herds

- A process for meeting good production practices (GPPs) and a process for verifying that these requirements are met
  - OIE TAHC; ICT Guidelines; EU Regulations
    - Managed to prevent exposure of pigs to rodents and wildlife and rodent
    - Raw food waste not fed to pigs
    - Feed is produced and stored in a manner to prevent access by rodents and wildlife
    - Dead animals are promptly removed and properly disposed
    - Newly introduced pigs originate from controlled management herds

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# Framework for NR Compartment

- OIE:
  - Notifiable disease in swine
    - Would need to be initiated by USDA for the whole country
  - Veterinary Authority has knowledge of, and authority over, all domestic pigs
  - Veterinary Authority has knowledge of the distribution of susceptible species of wildlife
  - Animal identification and animal traceability system for domestic pigs
  - Veterinary Services capacity to assess the epidemiological situation, detect the presence of *Trichinella* infection in domestic pigs and identify exposure pathways

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# Framework for NR Compartment

- OIE:
  - Controlled management conditions have been complied with for at least 24 months
  - The absence of *Trichinella* infection in the compartment has been demonstrated by a surveillance program
    - Takes into account current and historical information, and slaughterhouse monitoring results

# Ongoing Verification of the Status of the Compartment

- OIE:
  - “Once a compartment is established, a subsequent program of audits of all herds within the compartment is in place to ensure compliance”
- Codex:
  - Verifying conditions as described in OIE TAHC, or
  - Slaughter surveillance program demonstrating that prevalence of infection does not exceed 1/1,000,000 pigs with at least 95% confidence, or
  - Slaughter surveillance program demonstrating an equivalent level of public health protection, or
  - Combination of audits of the herds and a slaughter surveillance program that provide an equivalent level of public health protection

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# Slaughter Surveillance Program

- Negligible risk compartment – commercial swine
  - Total number of tests required is in the range of 4-5M/year
  - Same testing required by OIE to establish the compartment
- Testing over time would reduce the number of samples required to be tested each year
  - Building historical knowledge
  - Serology or Artificial Digestion Testing

# Deviations from Negligible Risk Status

- OIE:
  - “If an audit identifies a lack of compliance and the Veterinary Authority determines this to be a significant breach of biosecurity, the herd(s) concerned should be removed from the compartment until compliance is re-established”

# Administrative Oversight

- OIE:
  - The competent authority will “issue an international veterinary certificate attesting that the entire consignment of meat or meat products comes from domestic pigs originating from a compartment with a negligible risk for *Trichinella* infection”
  - USDA FSIS sign-off on the certificate for export

# Establishing the U.S. Compartment

Step	Action Item
1	USDA changes <i>Trichinella</i> to a notifiable disease.
2	USDA implements national surveillance program for <i>Trichinella</i> . Need 24 months worth of data.
3	USDA and Industry implement program with collaboration of packers.
4	Packers opt into the compartment.
5	Producers selling to participating packers opt into the compartment.
6	Producers sourcing the compartment are initially audited.
7	Conduct additional audits or satisfy the 1 in 1 million surveillance language to maintain the compartment.

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