



Recommendations for the reduction of cross-contamination with Salmonella during the slaughtering process

As outlined in the guideline **Salmonella Monitoring Pigs**, infection with salmonella is possible during the transport of pigs to the abattoir and while kept on the abattoir premises. Cross-contamination with salmonella can also occur during the slaughtering process. The following supporting document gives suggestions on how the entry of salmonella can be reduced in the pig slaughtering process.

Transport measures

- Prevention of direct contact between pigs of different stocks (e.g. closed separation grids)
- Separate transport of pigs from Category III businesses
- Conveyance of porkers only in cleaned and disinfected transport vehicles

Measures in the abattoir waiting area

- Prevention of direct contact between pigs of different stocks
- Separate waiting pens for pigs from Category III businesses
- Prevention of the uncontrolled carryover/spread of faeces, urine, saliva
- Closed walls between waiting bays
- No shared troughs between waiting pens
- Intensified cleaning and disinfection measures

Measures during slaughtering and deboning

- Separate slaughtering of pigs from businesses with different categories (e.g. Category III at the end of the day and/or on certain days) with subsequent cleaning and disinfection
- Verification that animals are delivered with an empty stomach (incl. feedback to farmers)
- Regular hygiene checks during evisceration (e.g. insertion of the rectum into a plastic bag during evisceration)
- Regular checks of the hygiene of gut pans
- Regular checks of the hygiene of polishers/ whipping machines
- Separate examination points for the head and throat area and rest of the carcass
- "Cleaning" of the carcass by different persons for defined subareas
- Regular inspection of the routes walked by personnel on the premises (carryover)
- Temperature of scalding water appropriately high (> 60 °C) and frequent change of scalding water
- Strict compliance with two-knife technique
- Storage of pig halves by category
- As little contact as possible with carcasses during in-house transport and in the refrigeration area
- Deboning by category (Category III at the end)