

International Conference on

Food safety and Hygiene

September 06-08, 2018 | Edinburgh, Scotland



Ólafur Oddgeirsson

Food Control Consultants, Ltd., Scotland

Enhanced risk based live animal and meat inspection

Most foodborne risks are associated with food of animal origin such as meat, milk, fish, eggs and honey. The majority are biological risks such as zoonosis and antimicrobial resistance, however chemical risks in the form of residues of veterinary medicinal products, pesticides and environmental chemicals are increasingly important. The origin of the latter can be traced in most cases to activities related to the livestock itself or its feed while the farming methods and animal health condition on the farms have a major impact on the former. Rules on food safety in Europe and around the world are based on controls along the food chain and in case of meat the main control points applied are live animal and meat inspection. These rules have remained the similar for more than hundred years and although having major impact on food safety when introduced they do not capture the food safety hazards prevalent today, such as various bacterial intestinal diseases, antimicrobial resistance and residues. An enhanced and reformed live animal and meat inspection is proposed linked to a modern animal identification and movement control system. This proposal includes increased

sampling during slaughter to verify the presence of biological and/ or chemical risk as well as establishing a data depository accessible to farmers, their veterinary surgeons, official veterinarian at the slaughterhouse as well as the competent authority and other stakeholders as appropriate. The impact and benefit of the system proposed will increase over time based on historical data and experience gained.

Speaker Biography

Ólafur Oddgeirsson is the managing director of Food Control Consultants Ltd (FCC). He has graduated from the Veterinary University in Hannover, Germany in 1977 and finished post graduate training in 1980 from the same university on food safety topics. He has worked as a director of a dairy laboratory for ten years; then being a senior veterinary officer at the EFTA Surveillance Authority for seven years responsible for checking the implementation and application of the EU veterinary legislation in present and former EFTA states. Since 1999 he has worked as an international consultant, i.a. extensively for the TAIEX office of DG Enlargement in Brussels (now DG NEAR) providing assessments of veterinary systems in Candidate Countries, both official supervision and industry controls and later on numerous international food safety development projects. Dr. Oddgeirsson has carried out numerous assessments of food establishments, in particular processing fish, but also meat and milk and frequently delivered lectures on public health, animal health and zoonotic diseases. During his work he has gained an international recognition for his knowledge of EU legislation and SPS standards on animal health and food safety.

e: olafur@food-control.com