CHAPTER 6.13.

PREVENTION AND CONTROL OF SALMONELLA IN COMMERCIAL PIG PRODUCTION SYSTEMS

[...]

Article 6.13.2.

Definitions

For the purpose of this chapter:

Commercial pig production systems: means those systems in which the purpose of the operation includes some or all of the following: breeding, rearing and management of pigs for the production and sale of commercially traded pigs or pig meat.

Article 6.13.3.

Purpose and scope

This chapter provides recommendations for the prevention and control of Salmonella in commercial pig production systems, including outdoor pig production systems, where practicable, in order to reduce the burden of infection in pigs and the risk of human illness through foodborne contamination as well as human infections resulting from direct or indirect contact with infected pigs.

This chapter should be read in conjunction with the Codex Alimentarius Code of Hygienic Practice for Meat (CAC/RCP 58-2005), Code of Good Animal Feeding (CAC/RCP 54-2004), and the Guidelines for the Control of Nontyphoidal Salmonella spp. in Beef and Pork Meat (CAC/GL 87-2016), and the OIE/FAO Guide to Good Farming Practices for Animal Production Food Safety.

[...]

Article 6.13.16.

Outdoor pig production

For outdoor pigs in commercial production systems, in addition to Where practicable, the prevention and control measures described in Articles 6.13.5. to 6.13.15. should also be applied to outdoor pigs in commercial pig production systems to reduce Salmonella infection. In addition, it is recommended that:

1) field rotation programmes be used to minimise Salmonella contamination and accumulation in soil and surface water and therefore ingestion by pigs;
Annex 14 (contd)

2) Systems used to provide feed, and where possible water, be designed to minimise attraction of, or access by, wildlife birds.

3) The location of other outdoor pig herds and the concentration and behaviour of wildlife birds in the area be considered.