CHAPTER 6.13.

PREVENTION AND CONTROL OF SALMONELLA IN COMMERCIAL PIG PRODUCTION SYSTEMS

Article 6.13.1.

Introduction

Nontyphoidal salmonellosis is one of the most common foodborne bacterial diseases in the world with Salmonella Enteritidis and S. Typhimurium (including monophasic variants) being the predominant serotypes identified in humans in most countries. S. Enteritidis is primarily associated with poultry while S. Typhimurium may be present in many mammalian and avian hosts. These serotypes and several others occur at variable prevalence in pigs depending on the region. In some countries S. Infantis and S. Choleraesuis may cause salmonellosis in humans.

Salmonella infection in pigs is mostly subclinical, although clinical disease such as enteritis and septicaemia in weaned pigs may occur. Subclinical infection, including a carrier state, can be of variable duration and can play an important role in the spread of Salmonella within and between herds and pose a public health risk.

Salmonella serotypes and their prevalence in pigs may vary considerably within and between farms, countries and regions. It is important for Veterinary Authorities and producers to consider serotypes of Salmonella, their occurrence and the disease burden in pig and human populations when they develop and implement strategies for the 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 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.

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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;

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

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