Sanitary survey rapport 2: Nissum Bredning

According to regulation (EC) No 854/2004 of the European Parliament and of the Council of 29 April 2004 laying down specific rules for the organisation of official controls on products of animal origin intended for human consumption, classification of production areas for live bivalve mollusks etc. and the associated sampling plan are required to be based on so-called 'sanitary surveys'. A sanitary survey is an assessment of the interactions between potential sources of microbial pollution, climate conditions and oceanography in the area. The EU Commission guidance for making a sanitary survey formed the basis for this report. However, in certain cases, the Danish practice for microbiological sampling frequency and classification made previously on the basis of this, as described in 'muslingebekendtgørelsen' is summarized in Appendix 13.

The report covers production areas P1, P2, P3 and P4 within Nissum Broads. These production areas coincide currently with the algae monitoring area A1. For editorial reasons, the production areas are regarded under one term as 'Nissum Broads', acknowledging that the four production areas only include a proportion of Nissum Broads. The covered production areas within Nissum Broads are marked as A1 on the maps in this report.

The report recommends a microbiological sampling plan consisting of recommended selected sampling points and sampling frequencies for individual production areas. It is further discussed whether merging of production areas into fewer production areas could be considered in the future. This merge would then reduce the number of sampling points, without compromising food safety.

The report is supported by public available data from monitoring of microbiological contamination in Nissum Broads, where the concentration of E. coli is determined in samples of mussels, etc. taken at different sampling points within each area. The report points to the most precautionary fixed sampling points for future monitoring.

In summary, the sanitary survey of Nissum Broads identifies an area that in general is a microbial homogeneous, stable and microbiologically clean area, and only rare occurrences of critical microbial contamination were found.

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