



Risikohåndtering og risikokommunikasjon om Listeria i laks og lakseprodukter – betydning for næringen

Gardermoen 2019



Krav med påvirkning på Listeria-håndtering

- Regelverkskrav
 - Miljøovervåking og produktprøver
- Sertifiseringskrav
 - Sone krav f.eks. high risk, high care (BRC)
- Kundekrav
 - «kundens egne tolkninger»

Mattilsynets årsrapport 2018

Vi skal bidra til at virksomhetene har en fungerende internkontroll som blant annet ivaretar kontroll med Listeria i produktene. På bakgrunn av erfaringer fra tilsynet og hendelser i EU, øker vi veiledning og tilsyn med lakseprodusenters rutiner for kontroll med Listeria.

Norsk laks ble knyttet til et alvorlig listerioseutbrudd i flere EU-land, som har pågått siden 2015. Kaldrøkt og marinert laks var kilden til et utbrudd hos tolv personer, hvorav fire døde. Laksen var bearbeidet i Polen. Vi samarbeidet via RASFF om å avdekke kilden for å unngå flere sykdomstilfeller. Arbeidet med å finne kilden fortsetter, og det kan ikke utelukkes at norske råvarer har vært kontaminert.

Saken kort

Table 1. *Listeria monocytogenes* outbreak cases by country and case classification, EU, 2014 to 2018, as of 8 October 2018

Reporting country	Confirmed cases (reported on or after 1 January 2017)		Historical confirmed cases (reported before 1 January 2017)		Total number of cases
	2018	2017	2016	2015	
Denmark	0	5	0	1	6
France	0	0	1	0	1
Germany	1	4	0	0	5
Total	1	9	1	1	12

Polske virksomhetens egenkontroll (2017)

Of the 1360 environmental swab samples analysed, eight confirmed the presence of *L. monocytogenes*, representing 0.59% of all analysed swab tests. *L. monocytogenes* contamination was confirmed in the following areas:

- Reception of raw materials –pallet lift, floor
- Ripening area –sewage grille
- Slicing area –tapes and rolls by the weighing lines
- Slicing area –slicer; and
- Filleting area –foreman’s office, filleting department.

In addition, 4385 own-check laboratory tests were conducted in 2017 on finished products sampled at Polish processing company A. *L. monocytogenes* was not detected in any of these own-check tests.

Prøvetaking

Table 2. Findings of *L. monocytogenes* in food and environmental official samples collected at Polish company A from September 2017 to September 2018 (RASFF 2017.1319 follow-up 11, issued on 5 October 2018)

Product	Tested samples	Batch code	Sampling context	Sampling date	Production date	<i>Lm</i> *	Positive samples
Cold smoked salmon (scraps)	5	E	Official	4.09.2017	4.09.2017	Present in 25 g	1
Cold smoked salmon (scraps) 500 g	5	F	Official	6.09.2017	5.09.2017	Present in 25 g	1
Marinated salmon (scraps) 500 g	5	G	Official	6.09.2017	5.09.2017	Present in 25 g	1
Cold smoked salmon (sliced) 200 g	5	H	Official	6.09.2017	6.09.2017	Present in 25 g	1
Cold smoked salmon (scraps) 500 g	5	I	Official	6.09.2017	6.09.2017	Present in 25 g	1
Swab samples taken at the table top of line 3 and the fish tray	24	NA	Official	7.09.2017	NA	Present**	2
Cold smoked salmon (sliced) 200 g	5	L	Official	7.09.2017	7.09.2017	Present in 25 g	1
Marinated salmon (scraps) 500 g	5	M	Official	7.09.2017	7.09.2017	Present in 25 g	1
Swab from the blue tape and roll of line 3	10	NA	Official	21.03.2018	NA	Present**	1
Cold salmon fillet of Norwegian smoke (sliced) 300 g	5	N	Official	10.04.2018	10.04.2018	Present in 25 g	1
Cold smoked salmon (sliced) 300 g	5	O	Official	24.07.2018	24.07.2018	Present in 25 g	1

*Lm**: *Listeria monocytogenes*
 **: present on the surface
 NA: not applicable.

Tiltak i den polske virksomheten

- Production stoppage (from 3 to 14 September 2017)
- Additional treatments for cleaning and disinfecting equipment and production rooms
- Thermal fogging treatments
- Modernisation of equipment on line 3 (one of the three production lines at the slicing hall, which was considered by the Polish Competent Authority and the Company as the probable source of *L. monocytogenes* contamination)
- Increased frequency of sampling and testing activities in both own and official laboratory

Kilden?

Vi samarbeidet via RASFF om å avdekke kilden for å unngå flere sykdomstilfeller. Arbeidet med å finne kilden fortsetter, og det kan ikke utelukkes at norske råvarer har vært kontaminert.



Hva er spiseklar mat?

- Miljøprøver
- Tiltak i virksomheten i henhold til funn
- Produktprøvetesting

Takk for oppmerksomheten