

Food Standards Agency: Information released under the Freedom of Information Act

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Request

For each of= the years, 2017 and 2016, in England, Wales - and, if available - NI

1, The number of meat products / carcasses tested by the FSA (or others such as FBO's - and where the results have subsequently been shared with FSA) found to be positive for salmonella

2, For each positive result, details of the species (eg cattle, pig, poultry , lamb etc) or product (eg minced beef)

Related:

3, For the same period, the number of carcasses / meat products found via further testing to be positive with Salmonella Typhimurium or Salmonella Enteritidis, with details of the product(s) concerned

Response

The FSA does not hold the information that you have requested. Process hygiene criteria testing is undertaken by Food Business Operators (FBOs) and they are not obliged to report the results centrally. The FSA encourages FBOs that record positive results for Salmonella in the course of testing to undertake further tests for *S. Typhimurium* and *S. Enteritidis*, but this is not a legal requirement. Unsatisfactory results returned during food safety criteria testing give rise to a legal requirement to withdraw or recall the product from the market and notify the competent authority, but again there is no legal requirement to report the results of testing centrally on a regular basis.

It should be noted that sampling of red meat carcasses for salmonella is to verify whether the slaughter and dressing procedures are hygienic so the presence of salmonella, where detected, does not require any meat to be recalled or withdrawn from the market. In addition, there are many serovars for salmonella (more than 2500) of which only approximately 100 are relevant for food safety (including the 2 mentioned above), so presence of salmonella does not mean that meat will cause disease.