Salmonella Typhimurium in duck eggs

Patricia Kelly, Veterinary Inspector
Background

- Information received in April 2010 of a possible link between the consumption of duck eggs and 11 cases of human food borne *Salmonella* Typhimurium

- Three farms identified – Sligo, Mayo and Monaghan.
Action taken

- Farms restricted
- Samples taken from these flocks and two duck hatcheries, followed by sampling of commercial flocks
- Two of the three suspect flocks were confirmed positive for *Salmonella* Typhimurium DT8, the other for DT30.
Actions taken

- One hatchery confirmed with *Salmonella Typhimurium* DT56
- Between April 2010 and May 2011 a further 22 flocks (including 2 meat flocks) were confirmed as being infected with *Salmonella Typhimurium*
- DT41 found in one flock.
Infected flocks

- Monaghan x 4
- Wicklow x 2
- Clare x 2
- Mayo x 1
- Sligo x 1
- Longford x 1
- Donegal x 4
- Carlow x 1

- Kildare x 1
- Wicklow x 2
- Kerry x 1
- Waterford x 2
- Offaly x 1
- Galway x 1
- Cork x 1 (meat)
- Cavan x 1 (meat)
Action taken following a positive result (2010)

- Visit by Veterinary Inspector (VI)
- Flock restricted
- No movement off the farm of poultry or poultry products allowed
- Epidemiological investigation carried out by VI.
Restriction Notice


To

The person who appears to me to be the owner or person in charge of the premises, in accordance with article 3 of the 2008 Order, that

1. No poultry, eggs, fowls, wares or stores that consist of or contain any matter derived from the poultry, are removed from the premises.
2. No poultry or eggs are sold or supplied to another person or otherwise disposed of.
3. Poultry or the carcass of poultry or any product or other thing is disposed of by transportation to a rendering plant approved for the treatment of such poultry or poultry waste.
4. Disinfection facilities are provided at all entrances and exits to the premises.
5. A person clean and disinfect his footwear prior to leaving the premises.
6. No equipment or machinery used for the packing of eggs is moved from the premises.
7. A person acquiring poultry or poultry carcasses or products suspected of being infected or at risk of being infected with disease shall refrain from handling, storing, packing, or processing poultry or poultry products on any other premises.

Signed

[Signature]
Source of infection???

- Trace-back initiated from positive flocks
- Birds sourced in Ireland and the UK
- Traces system used to identify other flocks that sourced birds from the UK
- All associated Irish flocks tested
- Seven infected flocks sourced ducks from an English hatchery
- Three infected flocks (two table egg, one meat) sourced ducks from an Northern Ireland hatchery.
Source of infection???

- One of these flocks supplied ducks to three other infected flocks
- One duck meat flock and the infected goose flock sourced ducks from a second Northern Ireland hatchery
- No direct link found with 13 flocks
- CVO communication with UK and NI counterparts.
DAFF’s response to the outbreak

- 3000+ duck flocks identified
- Code of practice for duck table egg producers issued
- Guidelines for producers of small quantities of duck eggs (backyard flocks) issued
- Letter from CVO to all registered duck keepers
SI 565/2010

DISEASES OF ANIMALS ACT 1966 (CONTROL OF SALMONELLA IN DUCKS ORDER)

- Salmonella control plan

(1) The owner or person in charge of ducks whose eggs are sold shall develop and put in place a programme for the control of salmonella
(2) A salmonella control plan, which shall be in writing, shall, as a minimum, comprise -

(a) bio security measures including staff, equipment, visitor access, pest control and control of ducks and their eggs,

(b) managerial practices including work flows, outputs, disinfection procedures, equipment, and standard operating procedures and bacteriological sampling,
SI 565/2010

(c) restocking, including sourcing of disease free flock and
(d) transport, including segregation and disinfection of vehicles and equipment
An authorised officer may, by notice in writing, direct an owner or a person in charge of ducks or their eggs to take such actions as are necessary for the prevention or eradication of salmonellosis.
On-going actions

- Sampling of commercial flocks
- Sampling of suspect flocks
- Trace-back from positive flocks
- Advisory visit by VI to positive flocks
Other agencies

- Press releases have been issued to the public by FSAI and the HPSC
- Point of sale notices – butchers shops, small retailers, farmers markets
- Egg washing hazard – FSAI website
- Safefood – consumer information leaflets for duck egg producers and butchers.
Thank you.