

## 9.1 Food Quality And Safety Control; Food Safety Aspects Of Different Pig Housing And Husbandry Systems; Scientific Opinion Of The Panel On Biological Hazards

### *Biosecurity*

A group of experts made scientific assessments of the main biological hazards in animal husbandry. Their considerations, which can be considered as key points to pay attention to for good farm management for food safety, include: space, air quality, environmental temperature, pen and floor layout, hygiene habits of employees, tail biting, genotype.

The aspects on which attention must be focused to ensure meat safety apply to farms in general, but especially to fattening pigs, which are numerically more affected by the issue, in the knowledge that the closer to slaughter the production phase in which a potential hazard factor can manifest itself, the greater the resulting risk to food safety.

Pig production systems based on good hygienic husbandry practices, including ensuring optimal animal welfare, increases the resistance of pigs to infection and leads to a reduction in food safety risks associated with carcasses. Therefore, in principle, the welfare of pigs on farms, if well managed, contributes to the safety of the resulting carcass meat.

Particularly relevant factors for pig meat safety associated with the production of fattening pigs are: poor hygiene; ineffective cleaning and sanitisation; poor microbiological quality of feed and/or water; sourcing of pigs from unreliable sources; mixing of pigs from different batches on the same farm or from other farms; non-use of the “all in, all out” practice; poor biosecurity.

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