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## Regulation for the control of salmonellosis

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The Regulation is established on the basis of subsections 4 and 5 of § 62 of the Veterinary Act .

### Chapter 1 General settings

#### § 1. Scope of regulation

The regulation lays down operational guidelines for the prevention and control of the spread of salmonellosis in farm animals and birds, as well as serotypes belonging to the genus *Salmonella* that are important for human health safety, and for the handling of products originating from suspected and infected animals.

#### § 2. *Salmonella* pathogens and the most important *Salmonella* serotypes from the point of view of human health safety

(1) Salmonellosis is an infectious disease of domestic and wild animals (hereinafter referred to as *animals* ), as well as birds, caused by bacteria belonging to the genus *Salmonella* (hereinafter *Salmonella* spp.).

(2) In the case of animals, salmonellosis agents are as follows by animal species: 1)

) *Salmonella typhimurium* , *Salmonella choleraesuis* , *Salmonella derby* , *Salmonella infantis* and *Salmonella enteritidis* in pigs ; 2) *Salmonella dublin* , *Salmonella typhimurium* and *Salmonella newport* in cattle ; 3) *Salmonella abortusovis* , *Salmonella typhimurium* , *Salmonella montevideo* and *Salmonella anatum* in sheep and goats ; 4) *Salmonella abortusequi* in horses

, *Salmonella typhimurium* , *Salmonella newport* and *Salmonella anatum* .

(3) In birds, salmonellosis agents are the following:

1) *Salmonella enterica* subsp. *Arizona* ; 2) *Salmonella gallinarum* ; 3) *Salmonella meleagridis* ; 4) *Salmonella pullorum* ; 5) *Salmonella typhimurium* ; 6) *Salmonella enteritidis* ; 7) *Salmonella hadar* ; 8) *Salmonella virchow* .

(4) From the point of view of human health safety, the most important *Salmonella* serotypes (hereinafter *zoonotic pathogens* ) are:

1) *Salmonella enteritidis* ; 2) *Salmonella typhimurium* , including monophasic strains of *Salmonella typhimurium* , whose antigenic formula is 1,4, [5],12 :i:-; 3) *Salmonella hadar* ; 4) *Salmonella infantis* ; 5) *Salmonella virchow* .

### Chapter 2 Prevention

#### § 3. *Salmonella* monitoring control program

(1) The *Salmonella* monitoring control program (hereinafter *the control program* ) is implemented by the Agriculture and Food Board in accordance with Regulation (EC) No. 2160/2003 of the European Parliament and of the Council on the control of *Salmonella* and other specific food-based zoonotic agents (OJ L 325, 12.12.2003, p. 1 –15) and the program drawn up by other relevant European Union legislation to reduce the occurrence of zoonotic pathogens and to implement measures necessary for the prevention and control of salmonellosis in farm animals and birds.

(2) The control program is implemented and its execution is checked by the Agriculture and Food Board.

(3) Data on the samples taken by the Agriculture and Food Board (hereinafter *the official sample* ) and the samples taken by the handler or animal keeper (hereinafter *the handler's sample* ) are entered into the control program. The handler or animal keeper takes the sample in accordance with Annex II of Regulation (EC) 2160/2003 of the European Parliament and of the Council.

#### § 4. Sampling and marking

- (1) Official sampling and sending to the laboratory is organized by the Agriculture and Food Board.
- (2) The handler takes the sample and sends it to the laboratory by the handler or animal keeper who took the sample.
- (3) The sample taken during the control program is labeled in a way that allows the sample to be identified. The sample is taken in accordance with the requirements laid down in the legislation of the European Union and is labeled according to the instructions prepared by the Agriculture and Food Board.

#### **§ 5. Analyzing the sample**

- (1) The sample taken according to the control program is analyzed in a laboratory authorized in accordance with § 91 of the Veterinary Act or § 52 of the Food Act.
- (2) From a sample of *Salmonella* spp. if identified, its serotype is determined in the reference laboratory.
- (3) The isolate is stored in the reference laboratory for five years to determine the phagotype and drug resistance, if necessary.

#### **§ 6. Covering costs related to samples**

- (1) The costs of taking an official sample and sending it to the laboratory are covered from the budget of the Agriculture and Food Board, and the costs of laboratory tests are covered from the budget of the National Center for Laboratory Research and Risk Assessment.

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- (2) The costs of the handler taking the sample, sending it to the laboratory and laboratory tests are covered by the handler or the animal keeper.

- (3) The costs of determining and maintaining the serotype and phagotype are covered from the budget of the National Center for Laboratory Research and Risk Assessment.

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#### **§ 7. Study of breeding and pedigree birds**

- (1) Birds of the breeding and breeding flock of the species *Gallus gallus* kept for the purpose of hatching eggs (hereinafter referred to as *the breeding flock*) are examined in Regulation (EC) No. 2160/2003 of the European Parliament and of the Council and Commission Regulation (EU) No. 200/2010, which implement the Regulation of the European Parliament and of the Council Regulation (EC) No. 2160/2003 in connection with the objective of the European Union to reduce the incidence of *Salmonella* serotypes in adult breeding herds of the species *Gallus gallus* (OJ L 61, 11.03.2010, pp. 1–9), in accordance with the requirements set forth.

- (2) Birds of the breeding flock of turkeys are examined in accordance with Regulation (EC) No. 2160/2003 of the European Parliament and the Council and Commission Regulation (EU) No. 1190/2012 on the European Union's objective to reduce *Salmonella* enteritidis and *Salmonella* typhimurium in turkey flocks in accordance with the Regulation of the European Parliament and the Council (EC) No. 2160/2003 (OJ L 340, 13.12.2012, pp. 29–34) in accordance with the requirements.

- (3) In order to determine the presence of pullorosis and chicken and turkey typhus, the Agriculture and Food Board shall take an official sample from breeding birds in accordance with the control program.

- (4) From a breeding flock of less than 250 birds kept in one livestock building or facility for the purpose of hatching eggs or chicks, the handler shall take either two pairs of socks or one pair of socks and one dust sample three times during the production cycle as follows:

1) the first time within four weeks after the

laying period the beginning;

2) the second time in the middle of the laying period, birds 42–44. in a week of life;

3) the third time two to three weeks before sending the bird to be slaughtered.

#### **§ 8. Examination of the birds of the poultry flock kept for the purpose of egg production and meat production**

- (1) Poultry birds of the species *Gallus gallus* kept for the purpose of egg production are examined in Regulation (EC) No. 2160/2003 of the European Parliament and Council and Commission Regulation (EU) No. 517/2011 implementing Regulation (EC) No. 2160/2003 of the European Parliament and Council in connection with the objective of the European Union to reduce the incidence of certain *Salmonella* serotypes in laying hens of the species *Gallus gallus* and the requirements laid down in Regulation (EC) No. 2160/2003 and Commission Regulation (EU) No. 200/2010 (OJ L 138, 26.05.2011, pp. 45–51) are amended according to

- (2) In accordance with the Annex to Commission Regulation (EU) No. 517/2011, the operator shall take a faecal sample from a bird of the *Gallus gallus* flock kept for the purpose of egg production, which has completed the egg-laying cycle, two weeks before sending the bird to slaughter.

- (3) The birds of the *Gallus gallus* broiler flock kept for the purpose of meat production are examined in accordance with the requirements laid down in Regulation (EC) No. 2160/2003 of the European Parliament and of the Council and Commission Regulation (EU) No. 200/2012.

- (4) The birds of the turkey flock kept for the purpose of meat production are examined in accordance with the requirements laid down in Regulation (EC) No. 2160/2003 of the European Parliament and Council and Commission Regulation (EU) No. 1190/2012.

- (5) The official samples taken from the birds of the poultry flock kept for the purpose of meat production, with the exception of the birds specified in subsections 3 and 4, and the birds of the poultry flock kept for the purpose of producing edible eggs, except the birds specified in subsections 1 and 2, and the number of samples and the frequency of sampling shall be determined by the Agriculture and Food Board in the control program.

- (6) Subsections 1–5 do not apply to a poultry flock of less than 50 birds kept in a livestock building or facility, the birds of which are kept for the purpose of egg production and meat production.

#### **§ 9. Examination of pig herd animals**

(1) In order to determine the presence of salmonellosis and zoonotic pathogens, the Agriculture and Food Board takes an official sample from animals in the pig herd in accordance with the control program.

(2) From pigs under one year of age, the Agriculture and Food Board takes one excrement sample per 5-10 animals for bacteriological examination of excrement by age or holding group. The samples are combined in the laboratory into a pooled sample in groups of ten.

#### **§ 10. Examination of cattle and other livestock animals**

(1) In order to determine the presence of salmonellosis and zoonotic pathogens, the Agriculture and Food Board takes an official sample from cattle and other livestock animals in accordance with the control program.

(2) For the examination of animals in a breeding herd with less than 30 animals, the Agriculture and Food Board takes a sample from each adult animal.

(3) For the examination of animals in a breeding herd with more than 30 animals, the Agriculture and Food Board takes official samples from at least 30 adult animals, which are combined in the laboratory into a pooled sample of five.

(4) The Agriculture and Food Board takes one excrement sample per 5–10 animals from calves up to six months old.

(5) In the case of a positive test result of the sample, the Agriculture and Food Board will take an individual repeat sample.

#### **§ 11. Sampling and examination of animal products**

(1) *Salmonella* spp. in the carcass of poultry, cattle, pigs and other domestic animals. in order to determine the occurrence, the Agriculture and Food Board takes an official sample of the said animal products in the slaughterhouse in accordance with the control program.

(2) Meat *Salmonella* spp. in order to determine the occurrence, the Agriculture and Food Board takes an official sample of the meat obtained during the cutting of meat in a meat cutting plant in accordance with the control program.

(3) *Salmonella* spp. in animal products other than those mentioned in subsections 1 and 2 . to determine the occurrence, the Agriculture and Food Board takes a sample according to the control program.

#### **§ 12. Examination of fodder**

(1) Feed *Salmonella* spp. in order to determine the occurrence, according to the control program, the Agriculture and Food Board takes an official sample of feed in a company that produces, processes, mediates, transports or stores feed for the purpose of sale, and in livestock buildings and facilities where feed is handled and used to feed its own animals.

(2) An official sample is taken from the fodder in accordance with the requirements established on the basis of § 30 (2) of the Fodder Act.

### **Chapter 3 Resist**

#### **Section 1**

##### **Action instructions in case of suspected salmonellosis**

#### **§ 13. Suspicion of salmonellosis**

(1) Salmonellosis is considered to be suspected in a herd in which at least one animal has clinical signs characteristic of salmonellosis, or if necropsy characteristic of salmonellosis is found in an animal of this herd.

(2) A flock of birds whose official sample taken from a bird in accordance with § 7 subsection 3 is positive for salmonellosis is considered to be suspected of salmonellosis.

#### **§ 14. Notification and record keeping**

(1) Suspicion or diagnosis of salmonellosis in the herd and *Salmonella* spp. the Agricultural and Food Board is notified of the isolation in accordance with the procedure provided for in the Veterinary Act.

(2) The Agriculture and Food Board keeps records of *Salmonella* spp. about occurrence in a herd, a hatchery and a company handling animal products or feed.

#### **Section 2 Diagnosis**

#### **§ 15. Taking a sample for laboratory research to diagnose salmonellosis**

To diagnose salmonellosis, the Agriculture and Food Board takes a sample and sends it to the laboratory.

#### **§ 16. Taking a sample to diagnose salmonellosis in cattle, goats, sheep and horses**

(1) In order to diagnose salmonellosis in the cattle herd, the Agricultural and Food Board takes samples from animals with clinical signs of salmonellosis in the volume and in accordance with the requirements set out in § 10.

(2) To diagnose salmonellosis in the pig herd, the Agriculture and Food Board takes samples from animals with clinical signs of salmonellosis in the volume and in accordance with the requirements set out in § 9.

(3) In the case of salmonellosis characteristic autopsy findings, the Agriculture and Food Board takes a tissue sample of 25 grams from the small and large intestine, liver, spleen and three to five lymph nodes of the small and cecum region from the dead cattle to diagnose salmonellosis.

(4) To diagnose salmonellosis in sheep, the Agriculture and Food Board takes an aborted or mummified fetus and a tissue sample weighing 25 grams from the uterine caruncles, lymph nodes and liver of the dead animal.

(5) To diagnose salmonellosis in a horse, the Agriculture and Food Board takes a tissue sample weighing 25 grams from the liver, kidney, and lymph nodes of the ileum and colon of a dead animal.

(6) To diagnose salmonellosis in a live sheep or horse, the Agriculture and Food Board takes an individual excrement sample from them.

## **§ 17. Diagnosis**

The official diagnosis of salmonellosis is made in accordance with § 53 of the Veterinary Act.

### **Section 3 Countermeasures**

## **§ 18. Restrictions to be established by the Agriculture and Food Board in case of salmonellosis diagnosis**

(1) In the event of a diagnosis of salmonellosis, the Agriculture and Food Board shall impose restrictions on the following herds and companies:

1) a herd of pigs, cattle or other animals in which salmonellosis has been diagnosed or in which, during the implementation of the control program or as a result of another study, one collective sample or more than one animal has been presence of a known salmonellosis agent or zoonotic agent;

2) a poultry flock kept for the purpose of egg production or meat production (hereinafter referred to as *a production flock*) where salmonellosis has been diagnosed or where the presence of *Salmonella enteritidis* or *Salmonella typhimurium* has been determined during the implementation of a control program or as a result of another study;

3) a flock of birds in which salmonellosis has been diagnosed or in which the presence of a salmonellosis agent or a zoonotic agent has been determined during the implementation of a control program or as a result of another study;

4) a hatchery where, during the implementation of the control program or as a result of another study, the presence of a salmonellosis agent or a zoonotic disease agent has been determined;

5) feed handling company where *Salmonella* spp. performance;

6) the company where the feed is located, in which *Salmonella* spp. performance.

(2) The Agriculture and Food Board organizes an epidemiological investigation with the aim of finding out possible sources of salmonellosis infection and ways of spreading the infection.

(3) *In the event that Salmonella* spp. is detected in livestock or poultry . occurrence, the determined serotype of which does not belong to the salmonellosis pathogens or zoonotic pathogens specified in § 2, or which belongs to the zoonotic pathogens and the companies are not listed in § 18 (1) points 1-3, is applied in the herd to eliminate the source of infection, to prevent the further spread of the infection and to prevent cross-contamination § measures provided for in s. 25.

(4) The Agriculture and Food Board keeps records of identified salmonellosis agents and the herds specified in paragraph 1 (hereinafter *Salmonella* -positive herd), herds of unknown health status, and animals and birds killed by order of the Agriculture and Food Board.

## **§ 19. Restrictions applicable in *Salmonella* -positive pig and cattle herds**

(1) The Agriculture and Food Board applies the following restrictions to *Salmonella* -positive pig and cattle herds: 1) separation of a clinically sick animal infected with a salmonellosis or zoonotic disease agent from other animals and keeping records of the tests performed on the animals and the measures implemented in the herd shall be arranged without delay;

2) taking the animal out of the herd is prohibited for purposes other than sending it to slaughter in accordance with the legislation of the European Union on food hygiene;

3) an epidemiological investigation is carried out in the herd and, if necessary, official samples are taken;

4) the presence of an outsider is prohibited in the livestock building or part of the facility where there is an animal infected with salmonellosis or a zoonotic disease agent;

5) in the livestock building or part of the facility where the animal is infected, protective clothing is used when handling the animals, and shoes are cleaned and disinfected when leaving;

6) after sending an infected animal to slaughter, the part of the livestock building or facility where the animal was kept is washed and disinfected according to the instructions of the supervisory officer;

7) the use of raw milk from infected animals as food and feed is prohibited;

8) cow and pig manure and used bedding are handled in accordance with the instructions of the supervisory officer in a way that excludes *Salmonella* spp. spread.

(2) In case of sending the animal specified in point 2 of subsection 1 to be slaughtered, the Agriculture and Food Board applies the following restrictions:

1) the animal is sent to be slaughtered with the knowledge of the supervisory official;

2) in case of sending an animal to slaughter without symptoms characteristic of salmonellosis, but with a positive stool sample, the supervisory officer serving the herd informs the supervisory officer of the slaughterhouse at least 24 hours in advance of the animal's arrival;

3) a clinically sick animal is not sent for slaughter.

(3) The raw milk specified in point 7 of subsection 1 may be used as food and feed, if this raw milk is processed in accordance with the legislation of the European Union on food hygiene in a way that ensures *Salmonella* spp. destruction. The supervisory officer serving the herd informs its further handler about the need to process the raw milk.

(4) An individual faecal sample is taken from an animal showing signs of clinical salmonellosis.

(5) *Salmonella* spp. in a sample taken from the lymph nodes of a pig in a slaughterhouse according to the control program. when determining, the Agriculture and Food Board will find out the epidemiological situation of the herd of origin of the slaughtered pig and, if necessary, take excrement samples from the animals of the herd of origin of the pig in order to determine the source of infection, at the rate of one sample per 5-10 animals.

(6) A pig or cattle that is clinically sick and infected with salmonellosis or a zoonotic disease agent may be treated. From the treated animal, the Agricultural and Food Board takes a fecal sample to detect salmonellosis or a zoonotic disease agent twice with a one-month interval, until a negative result is obtained twice in a row.

(7) The livestock keeper applies the following measures in the *Salmonella*

-positive pig and cattle herd specified in paragraph 1: 1) organizes the washing and disinfection of the livestock building or facility after sending the infected animal to slaughter;

2) organizes extermination and game bird control and takes measures to prevent dogs, cats and game birds from entering the livestock premises;

3) keeps records of *Salmonella* spp. on research, movement of an infected animal and sending it to slaughter, cleaning and disinfection of premises and inventory, handling of contaminated manure and cleaning and disinfection of the means of transport used to send the animal to slaughter.

## **§ 20. Slaughter and further handling of salmonella -positive pig and cattle animals in the slaughterhouse**

(1) If the result of the stool sample of a *Salmonella* -positive pig or cattle animal is positive, the handler shall comply with the following requirements when killing and further handling the animal in the slaughterhouse:

1) the animal is killed on a different day than the other animals not mentioned in subsection 1 or last at the end of the working day;

2) after killing the animal, the room and equipment are cleaned and disinfected;

3) meat is stored separately from food-grade meat and is heat-treated in such a way as to ensure that the internal temperature of the meat rises to at least 75 °C or that the internal temperature of the meat remains at least 70 °C for two minutes.

(2) After cleaning and disinfecting the premises and equipment in accordance with paragraph 1, point 2, the operator takes a hygiene sample of *Salmonella* spp. from the production areas and equipment in the slaughterhouse. to determine.

(3) If the result of the hygiene sample taken from the production area or equipment is positive, the premises, production areas and equipment are cleaned and disinfected until the result of the hygiene sample taken on two consecutive days is *Salmonella* spp. negative in relation to

## **§ 21. Restrictions applicable in case of diagnosis of salmonellosis in sheep, goats, horses and other farm animals**

If a sheep, goat, horse or other farm animal is diagnosed with salmonellosis, the Agriculture and Food Board applies the relevant restrictions set forth in § 19 to them, and the handler fulfills the requirements set forth in § 20 when killing and further handling such an animal.

## **§ 22. General restrictions applicable in Salmonella -positive poultry**

(1) The Agriculture and Food Board applies the following restrictions in the *Salmonella*

-positive poultry flock: 1) it is prohibited to remove a clinically healthy bird from the flock for purposes other than sending it to slaughter in accordance with the legislation of the European Union on food hygiene. A clinically ill bird is not sent for slaughter;

2) the supervisory officer notifies the supervisory officer of the slaughterhouse at least 24 hours in advance of sending the bird to be slaughtered;

3) the birds of the production flock kept for the purpose of producing food eggs are killed or killed immediately, the young birds are killed or killed within one month from the day of receiving a positive result of the sample;

4) the birds of the production flock kept for the purpose of meat production are slaughtered or killed at the latest at the end of the rearing period;

5) an epidemiological investigation is carried out in the herd and, if necessary, samples are taken;

6) bringing a new bird into the flock is prohibited;

7) the presence of an outsider is prohibited in the livestock room where there is an infected bird;

8) it is prohibited to store manure contaminated with the pathogen on the territory of the enterprise where poultry farming is carried out, and the above-mentioned manure is composted or neutralized in a way that excludes the spread of infection, according to the instructions of the supervisory officer, at a sufficient distance from the poultry house.

(2) If the birds of the *Salmonella* -positive poultry flock are not killed, they are killed and the killed birds are neutralized and disposed of in Regulation (EC) No. 1069/2009 of the European Parliament and of the Council, which lays down the health regulations for animal by-products and products derived from them intended for purposes other than human consumption and Regulation (EC) No. 1774/2002 (OJ L 300, 14.11.2009, pp. 1–33) is declared invalid, under the control of the supervisory officer in accordance with the requirements laid down.

(3) The animal keeper applies the following measures in the *Salmonella*

-positive poultry flock: 1) uses protective clothing when handling the birds and cleans and disinfects the shoes when leaving the premises;

2) washes and disinfects the garbage container and transport container that came into contact with the pathogen and was used to remove waste each time after its use;

3) washes and disinfects the reusable container, transport box and means of transport after sending infected birds to slaughter or execution and transport of eggs;

4) destroys the cardboard box and rack used to transport eggs;

5) immediately removes manure from the poultry house after sending the infected bird to slaughter, cleans and washes the poultry house, disinfects the used equipment, auxiliary rooms and means of transport, and then ventilates the poultry house.

(4) A hygienic sample of *Salmonella* spp. to determine.

(5) If the result of the hygiene sample taken from the surfaces and equipment in accordance with paragraph 4 is positive, the surfaces and equipment are cleaned and disinfected until the result of the hygiene sample taken on two consecutive days is *Salmonella* spp. negative in relation to

## **§ 23. Additional restrictions applicable in Salmonella -positive production herd**

(1) The Agriculture and Food Board applies the following additional restrictions in *Salmonella* -positive production flocks:

- 1) treatment of birds is prohibited;
- 2) the birds are killed and the meat from the birds is heat-treated in a manner stipulated in the legislation of the European Union on food hygiene, which ensures that *Salmonella* spp. destruction, or the birds are killed and the killed birds are destroyed and disposed of under the control of a supervisory officer in accordance with the requirements set forth in Regulation (EC) No. 1069/2009 of the European Parliament and of the Council;
- 3) examination of other production herds kept in the same territory for *Salmonella enteritidis* and *Salmonella typhimurium* is organized in the company ;
- 4) if several production flocks are kept in the company, the eggs of the *Salmonella* -positive production flock are collected after the eggs of the other production flocks have been collected.

(2) The animal keeper applies the following measures in the *Salmonella*

-positive poultry flock: 1) organizes deratization and game bird control and takes measures to exclude the access of dogs, cats and game birds to the livestock premises;

2) keeps records of *Salmonella* spp. on research, movement of infected birds and sending them to slaughter, cleaning and disinfection of premises and inventory, handling of contaminated manure and cleaning and disinfection of the means of transport used to send birds to slaughter;

3) keeps a record of edible eggs from a *Salmonella* -positive production flock, which contains at least data on the flock code, bird number, flock age and laying date;

4) keeps a record of food eggs sent for processing, which includes at least data on the flock from which the food eggs come, the date of laying, the date of delivery of the eggs, data on the quantity of food eggs and the data of the company where the eggs have been sent for processing.

#### **§ 24. Additional restrictions applicable in *Salmonella* -positive breeding flocks**

(1) The Agriculture and Food Board applies the following additional restrictions to *Salmonella* -positive breeding flocks:

1) incubation of hatching eggs is prohibited and they are neutralized and disposed of in accordance with the requirements laid down in Regulation (EC) No. 1069/2009 of the European Parliament and of the Council or are used as food in the legislation of the European Union on food hygiene specified processing in a way that ensures *Salmonella* spp. destruction;

2) the birds are executed or killed within one month from the day of receiving a positive sample result;

3) Meat from birds slaughtered in accordance with paragraph 1 point 2 is heat-treated in accordance with European legislation on food hygiene in a way that ensures *Salmonella* spp. destruction;

4) after sending infected birds to execution or slaughter, the birds are washed and disinfected according to the instructions of the supervisory officer, and hygiene samples are taken from the production areas and equipment for *Salmonella* spp. for identification;

5) if zoonotic pathogens, pullorosis or typhus of chickens and turkeys have been discovered in the birds of the flock, or if the birds of the flock have clinical disease symptoms, the production activity in the poultry building will be suspended for two weeks (hereinafter *prophylactic break* );

6) aerosol disinfection is carried out in the poultry building three days before the resumption of production.

(2) If the result of the hygiene sample taken in accordance with point 4 of paragraph 1 is positive, production surfaces and equipment are washed and disinfected until the result of the hygiene sample is *Salmonella* spp. negative in relation to

(3) Young birds of *salmonella* -positive flocks, which are kept for breeding and production flocks, are killed or slaughtered within one month from the day of obtaining a positive result of the official sample.

(4) The Agriculture and Food Board may allow non-execution and treatment of Commission Regulation (EC) No. 1177/2006, which implements Regulation (EC) No. 2160/2003 of the European Parliament and of the Council regarding the requirements for the use of specific control methods within national salmonellosis control programs (OJ L 212 , 02.08.2006, pages 3–5), the birds specified in Article 2, Paragraph 2, Point b, in accordance with the requirements set forth in the same regulation.

(5) The livestock keeper applies the following measures in the *Salmonella*

-positive breeding flock: 1) organizes deratization and game bird control and takes measures to exclude dogs, cats and game birds from entering the livestock premises;

2) keeps records of *Salmonella* spp. on research, movement of infected birds, sending to slaughter, cleaning and disinfection of premises and inventory, handling of contaminated manure and cleaning and disinfection of the means of transport used to send birds to slaughter;

3) keeps a record of hatching eggs from birds of this flock, which contains at least information about the flock code, bird number, age of the flock and laying date;

4) keeps a record of the eggs sent for processing or disposal, which includes at least data on the flock from which the eggs originate, as well as data on the laying date, release date and quantity of eggs, and on the company to which the eggs have been sent for processing or disposal.

#### **§ 25. *Salmonella* spp. mentioned in subsection 3 of § 18 in livestock and poultry . the measures to be applied if determined**

(1) The Agriculture and Food Board applies the *Salmonella* spp. mentioned in subsection 3 of § 18 in livestock and poultry. if determined, the following measures:

1) finds out the epidemiological situation of the flock of animals and birds, for which he takes samples, if necessary, and assesses the possibility of the presence of a source of infection in the flock based on the results of the studies;

2) finds out the possibility of cross-contamination in the herd;

3) in the case of pig and cattle herds, the Agriculture and Food Board takes one official excrement sample per 5-10 animals and an official feed sample to determine the source of infection and, if necessary, obliges the animal keeper to treat the sick animal.

(2) The livestock keeper applies the *Salmonella* spp. specified in subsection 3 of § 18 in livestock and poultry. if determined, the following remedies:

1) organizes the isolation of the infected animal from the pig and cattle herd and, if necessary, treatment;

2) after sending an infected animal or bird to be slaughtered, organizes the washing and disinfection of the animal husbandry building

or facility, as well as deratization and game bird control, and takes measures to exclude the access of dogs, cats and game birds to the animal keeping room;

3) keeps track of *Salmonella* spp., animal, livestock and feed studies, movement of an infected animal and sending it to slaughter, cleaning and disinfection of premises and inventory, and cleaning and disinfection of the means of transport used to send an animal or bird to slaughter;

4) keeps records of food eggs and milk;

5) implements appropriate biosecurity measures prescribed in the biosecurity plan in order to eliminate the source of infection in the animal and poultry flock, to prevent the further spread of the infection and to prevent cross-contamination, and according to the identified epidemiological situation;

6) washes the garbage container used to remove waste and the vehicle used to transport animals and birds;

7) destroys the cardboard box and grate used for transporting eggs;

8) cleans and disinfects production surfaces and equipment and takes hygiene samples from cleaned surfaces and equipment.

#### **§ 26. Restrictions applicable to the further handling of hatching eggs and one-day-old chicks from birds of the breeding flock of *salmonella* -positive birds in the hatchery**

The Agriculture and Food Board applies the following restrictions to the further handling of hatching eggs and one-day-old chicks from birds of *Salmonella*

-positive breeding stock at the hatchery: 1) hatching eggs sent to the hatchery are destroyed and disposed of in accordance with the requirements set out in Regulation (EC) No. 1069/2009 of the European Parliament and of the Council, or they are processed in accordance with food hygiene with European Union legislation in a way that ensures *Salmonella* spp. destruction;

2) the eggs in the hatches are destroyed and disposed of under the control of the supervisory officer in accordance with the requirements laid down in Regulation (EC) No. 1069/2009 of the European Parliament and of the Council;

3) day-old chicks hatched in the hatchery are killed immediately and destroyed and disposed of in accordance with the requirements laid down in Regulation (EC) No. 1069/2009 of the European Parliament and of the Council.

#### **§ 27. Measures applicable to the killing and further handling of *Salmonella* -positive poultry**

(1) The operator applies the following measures when killing and further handling the birds of the *Salmonella* -positive poultry flock: 1) the birds are killed on a different day than the other birds not mentioned in paragraph 1 or last at the end of the working day;

2) birds are killed in such a way that *Salmonella* spp. spread would be minimal;

3) meat is stored separately from food-grade meat and is heat-treated in such a way that an instantaneous increase in the internal temperature of the meat to at least 75 °C is ensured or that the internal temperature of the meat remains at least 70 °C for two minutes;

4) after cleaning and disinfecting the premises and equipment, a *Salmonella* hygiene sample is taken from the production areas and equipment in the slaughterhouse spp. to determine.

(2) If the result of the hygiene sample taken from the production area or equipment is positive, the premises, production areas and equipment are cleaned and disinfected until the result of the hygiene sample taken on two consecutive days is *Salmonella* spp. negative in relation to

#### **§ 28. Further handling of eggs from *salmonella* -positive poultry**

(1) Edible eggs from *Salmonella* -positive poultry may be marketed as food if they are processed in accordance with the legislation of the European Union on food hygiene in a way that ensures *Salmonella* spp. destruction. The Board of Agriculture and Food informs the further handler of eggs about the need to process edible eggs.

(2) Edible eggs from birds of a *Salmonella*-positive flock are sent for processing in a separate container or box from eggs from birds of another flock, and they are labeled in Commission Regulation (EC) No. 589/2008, which lays down the detailed implementation rules of Council Regulation (EC) No. 1234/2007 on the marketing standards for eggs (OJ L 163, 24.06.2008, pp. 6–23), in accordance with the stipulated requirements.

(3) Edible eggs from birds of *Salmonella*-positive poultry and edible eggs from birds of unknown health status that are not processed in accordance with paragraphs 1 and 2 shall be labeled in accordance with the requirements set forth in the legislation of the European Union and shall be destroyed and disposed of in Regulation (EC) No. 1069 of the European Parliament and of the Council / 2009 under the control of the supervisory officer according to the requirements.

(4) The operator shall keep a record of edible eggs originating from the birds of the poultry flock specified in paragraph 1, which shall contain at least data on the enterprise from which the edible eggs originate, as well as data on the quantity, date and mode of processing of the edible eggs.

#### **§ 29. Restrictions applicable in case of identification of a salmonellosis agent and a zoonotic agent in a hatchery**

(1) The Board of Agriculture and Food applies the following restrictions in the case of identifying a salmonellosis agent or zoonotic disease agent in a hatchery:

1) an epidemiological investigation is carried out in the hatchery, during which the source of infection and the route of infection spread, the presence of salmonellosis agent and zoonotic disease agent in the breeding flock, the flock from which the hatching egg originates, the destination of the chicks hatched in the hatchery and sent out during the same period, and the hatchery in which the infected hatching egg was incubated;

2) all incubators that still have hatching eggs from infected birds of the same flock are identified;

3) 24 hours after disinfection of the hatchery, a hygiene sample is taken from the production areas, equipment and inventory in the hatchery *Salmonella* spp. to determine.

(2) The operator shall immediately apply the following measures in the hatchery specified in paragraph 1:

1) hatching eggs shall be interrupted, the hatchery shall be emptied and the eggs shall be destroyed and disposed of under the control of the supervisory officer in accordance with the requirements laid down in Regulation (EC) No. 1069/2009 of the European Parliament

and of the Council;

2) the premises, equipment and inventory of the hatchery are cleaned, washed and disinfected.

(3) If the result of the hygiene sample taken in accordance with subsection 1 point 3 is positive, the operator must clean, wash and disinfect production surfaces, equipment and inventory until the result of the hygiene sample taken on two consecutive days is *Salmonella spp.* negative in relation to

(4) After receiving the negative result specified in paragraph 3, a two-week prophylactic break is made in the hatchery.

(5) At least three days before bringing new hatching eggs to the hatchery after the prophylactic break, aerosol disinfection is carried out in the hatchery.

(6) The Board of Agriculture and Food may allow the hatchery to continue production activities without a prophylactic break, if the hatchery uses a hatching system in which hatching eggs are put into the incubator at the same time and taken out from it at the same time, or an alternative hatching system in which only eggs from birds of one breed are incubated in one hatchery. All hatchers that still have hatching eggs from infected birds of the same breed are identified. Such an incubator is emptied and the hatching eggs are disposed of. The hatchery and hatchery machines are cleaned, washed and disinfected.

#### **§ 30. In a slaughterhouse, meat cutting company and other company where animal products are handled for food, *Salmonella* spp. measures to be applied in case of determination**

(1) *Salmonella* spp. in the lymph nodes of the animal in the slaughterhouse. if determined, the Agricultural and Food Board organizes an epidemiological investigation at the farm of origin of the animal with the aim of finding out possible sources of infection and ways of spreading the infection.

(2) *Salmonella* spp. upon determination, the supervisory officer informs the operator.

(3) The handler informs the handler of *Salmonella* spp. in the sample. of establishing the Agriculture and Food Board within three working days of *Salmonella* spp. as of discovery.

(4) The operator finds out the source of infection and the path of spread of the infection and implements measures to improve hygiene requirements in production activities and to check the effectiveness of the implemented measures.

(5) The operator implements appropriate measures in washing and disinfecting the premises, equipment and inventory.

(6) After the company has been cleaned and disinfected, the operator takes a hygiene sample of *Salmonella* spp. from the production areas, equipment and inventory. to determine.

(7) If the result of the hygiene sample taken in accordance with paragraph 6 is positive, the premises, production surfaces, equipment and inventory are cleaned and disinfected until the result of the hygiene sample is *Salmonella* spp. negative in relation to

(8) The operator informs the supervisory authority in writing about the measures implemented and the results of the samples.

#### **§ 31. *Salmonella* spp. restrictions applicable if determined**

(1) In a company where feed is produced, processed, brokered, transported or stored for the purpose of sale, and in a livestock building and facility where the animal keeper handles feed for feeding his animals, as well as in a livestock building or facility where contaminated feed has been used to feed animals with salmonellosis, *Salmonella* spp. in case of determination, the Agriculture and Food Board applies the following restrictions:

1) the source of infection, extent of spread of infection and ways of spread are determined;

2) a sample of the relevant feed is taken to identify the source of infection;

3) the use of the infected feed lot as feed is prohibited;

4) the contaminated room and equipment are cleaned and disinfected according to the instructions of the Agriculture and Food Board;

5) after disinfection, a hygiene sample is taken from the room or production surfaces to check cleanliness and the effectiveness of disinfection operations.

(2) The feed specified in point 3 of subsection 1 may be given to the animal if it has been processed and if, according to the result of the sample taken after processing, the feed is appropriate.

(3) The handler applies the following measures in the company specified in paragraph 1:

1) feed batches contaminated with salmonellosis are processed in a way that ensures *Salmonella* spp. destruction;

2) the room, equipment, transport and work tools that came into contact with the batch of feed contaminated with salmonellosis are cleaned and disinfected;

3) deratization and control of game birds are carried out in the handling room;

4) if the result of the hygiene sample taken from the production area or room in accordance with paragraph 1 point 5 is positive, the surfaces and rooms are cleaned and disinfected until the result of the hygiene sample is *Salmonella* spp. negative in relation to

#### **§ 32. Termination of restrictions**

(1) The Agriculture and Food Board shall terminate restrictions if the results of relevant samples are negative.

(2) The restrictions provided for in section 29 shall be terminated if at least three days have passed since the aerosol disinfection performed in accordance with subsection 5 of the same section.

(3) The Board of Agriculture and Food informs the animal keeper and the entrepreneur in writing about the termination of restrictions.

## **Chapter 4 Application settings**

#### **§ 33. Entry into force of the regulation**

The regulation enters into force on December 1, 2021.