

1 **DRAFT GUIDANCE OF EFSA**

2 **Revision of the joint AFC/BIOHAZ guidance document on the submission**
3 **of data for the evaluation of the safety and efficacy of substances for the**
4 **removal of microbial surface contamination of foods of animal origin**
5 **intended for human consumption¹**

6 **European Food Safety Authority^{2,3}**

7 European Food Safety Authority (EFSA), Parma, Italy

8
9 **KEY WORDS**

10 Decontamination, efficacy, antimicrobial resistance, environmental impact

11 **ABSTRACT**

12 *The abstract will be added to the final document.*

13 **SUMMARY**

14 *The summary will be added to the final document.*

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16

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55 BACKGROUND

56 Article 3(2) of Regulation 853/2004 of the European Parliament and Council, which lays down
57 specific hygiene rules for foods of animal origin, constitutes the legal basis for the use of substances
58 other than potable water or clean water to remove surface contamination from foods of animal origin
59 intended for human consumption. The use of substance(s) for the removal of microbial surface
60 contamination of foods of animal origin is authorised according to the legislative procedures of the
61 European Commission (EC). The EC shall consult EFSA on any matter within the scope of
62 Regulation 853/2004 that could have a significant impact on public health. Indeed, EFSA in its role as
63 the EU risk assessment body in food safety is responsible for the evaluation of the safety and efficacy
64 of substances to be used to remove microbial surface contamination of foods of animal origin.

65 Decontamination treatments involve the application of a substance at a given step during the slaughter
66 process in order to reduce the microbial contamination level of carcasses. Therefore there are three
67 main aspects to be considered when assessing the substances: i) safety of the intended substance
68 itself, ii) its effect as to the development of antimicrobial resistance and iii) the efficacy i.e. does the
69 use of the substance in practice decrease the level of contamination of pathogenic bacteria. For this
70 purpose, EFSA issued a guidance document (EFSA, 2006) which points out the major components
71 and data that a dossier/application should contain in order to demonstrate that the substance intended
72 to be used for the removal of microbial surface contamination of foods of animal origin is both safe
73 and efficacious.

74 So far, the only substances where both the safety and efficacy has been assessed are peroxyacids
75 (EFSA, 2005b). In evaluating both the safety and efficacy of peroxyacids intended to be used to
76 reduce the microbial surface contamination of foods of animal origin such as poultry carcasses, the
77 EFSA Panel on additives, flavourings, processing aids and materials in contact with food (AFC)
78 concluded that, based on the data available, there was no safety concern, within the proposed
79 conditions of use (EFSA, 2005a). For its part, the Scientific Panel on Biological Hazards (BIOHAZ)
80 concluded that, owing to lack of sufficient data available to the Panel, including those submitted by
81 the applicant, it was unable to say if this substance effectively killed or reduced pathogenic bacteria
82 on poultry carcasses (EFSA, 2005b).

83 The BIOHAZ Panel concluded that the use of substance(s) for decontamination treatments will be
84 regarded efficacious when any reduction of the prevalence and/or numbers of pathogenic target
85 bacteria is statistically significant when compared to the control (e.g. water) and, at the same time,
86 this reduction has a positive impact on reduction of human illness cases (EFSA, 2008a). On the one
87 hand efficacy depends on a range of factors such as concentration, contact time, temperature and
88 mode of application, the microbial load of the surface and other conditions of application.

89 In addition, concern has recently been raised about the potential for microorganism(s) to develop
90 resistance to substances used for decontamination of carcasses. In most cases, such resistance could
91 be developed following the improper use or storage of the substances resulting in a decrease in their
92 effectiveness (EFSA, 2008a).

93 The BIOHAZ Panel concluded that despite a long history of use, there are currently no published data
94 to conclude that the application of the four substances - chlorine dioxide, acidified sodium chlorite,
95 trisodium phosphate, peroxyacids (EFSA, 2008a) to remove microbial contamination of poultry
96 carcasses at the proposed conditions of use will lead to the occurrence of acquired reduced
97 susceptibility to these substances or to antimicrobial resistance (AMR). The Panel recommended that
98 additional research on the likelihood of the emergence of acquired reduced susceptibility to
99 substances used for decontamination treatments and resistance to antimicrobials should be encouraged
100 (EFSA, 2008a).

101 The BIOHAZ Panel further recommended the revision of the guidance on the submission of data for
102 the evaluation of the efficacy of substances for the removal of microbial surface contamination of
103 foods of animal origin.

104 An assessment on the same four substances was conducted by the Scientific Committee on Emerging
105 and Newly Identified Health Risks (SCENIHR), and the Scientific Committee on Health and
106 Environmental Risks (SCHER) about the environmental impact of the above and their effect on AMR
107 of the above mentioned four substances when used for the removal of microbial surface
108 contamination of poultry carcasses (SCHER/SCENIHR 2008). In this opinion it was concluded that
109 the discharge of these substances may pose an environmental risk, unless properly treated in waste
110 water treatment plants. Concerning the risk of development of AMR, it was concluded that there is a
111 lack of data, but there is an environmental concern about the possibility that resistant strains could be
112 disseminated.

113 **TERMS OF REFERENCE**

114 To revise the joint AFC/BIOHAZ (EFSA Panel on Food contact materials, enzymes, flavourings and
115 processing aids and Panel on biological hazards) guidance on the submission of data for the
116 evaluation of the efficacy of substances for the removal of microbial surface contamination of foods
117 of animal origin in the context of Article 3(2) of Regulation 853/2004. This revision should include:

- 118 ○ example(s) of study designs at the laboratory and at the slaughterhouse in order to
119 demonstrate that a substance for which authorization is sought, demonstrates efficacy;
- 120 ○ the type of data/studies that a dossier/application should include for the evaluation of
121 the potential occurrence of acquired reduced susceptibility to the substance(s) and/or
122 resistance to antimicrobials⁴;
- 123 ○ example(s) of study designs for the monitoring of the potential development of
124 acquired reduced susceptibility to the substance(s) and/or resistance to antimicrobials
125 when a substance has already been authorized and used;
- 126 ○ the type of data/studies that a dossier/application should address on the environmental
127 impact of the disposal of the substances, with particular reference to the biological
128 and chemical risk for the environment, the residues or their by-products in the
129 carcasses and the potential development and dissemination of resistant strains;
- 130 ○ the factors that should be considered when monitoring the safety and efficacy of a
131 substance that has already been authorized and used.

132

133 When revising the guidance document the following aspects should be taken into consideration: the
134 target pathogens (prevalence and concentrations), the type of antimicrobials, the methods to be used,
135 the frequency of testing, and the sampling plan.

136

137

⁴ See chapter “Definitions” of the present document

138 **PUBLIC CONSULTATION**

139 In the Plenary meeting on 8th - 10th December 2009 of the BIOHAZ Panel the draft-guidance
140 document was approved for public consultation on the EFSA website.

141 **1. INTRODUCTION**

142 The present document is intended to provide guidelines for dossiers of applications to be submitted to
143 the European Commission, for authorisation of substances to be used for the removal of microbial
144 surface contamination of foods of animal origin.

145 Article 3(2) of Regulation 853/2004 of the European Parliament and Council, which lays down
146 specific hygiene rules for foods of animal origin, constitutes the legal basis for the use of substances
147 other than potable water or clean water to remove surface contamination from foods of animal origin
148 intended for human consumption (decontamination agents⁵). The Regulation became effective on 1
149 January 2006.

150 According to this Regulation, the use of any substance other than water to remove/reduce surface
151 contamination from products of animal origin is not authorized in the EU, unless the use of the
152 substances has been approved in accordance with the Regulation. The EC shall consult EFSA on any
153 matter within the scope of Regulation 853/2004 that could have a significant impact on public health.

154 The EC informed EFSA that substance(s) intended to be used for the removal of microbial surface
155 contamination of foods of animal origin should be used to reduce the numbers and/or prevalence of
156 pathogenic microorganisms. These substances can be considered as processing aids, as defined in the
157 recent EC Regulation 1333/2008, since they are not consumed as a food by itself, and “intentionally
158 used in the processing of raw materials, foods or their ingredients, to fulfil a certain technological
159 purpose during treatment or processing”. According to this Regulation, these substances and/or their
160 by-products may result in the unintentional but technically unavoidable presence of residues in the
161 final product, provided they do not present any health risk and do not have any technological effect on
162 the final product. Therefore, these substances should be rinsed off after the application.

163 Furthermore, it is a risk management policy that the use of substance(s) for the removal of microbial
164 surface contamination of foods of animal origin should only be considered as an additional measure,
165 to further reduce the load of pathogenic microorganisms, following the application of good
166 hygienic/manufacturing practices, and not as a substitute for those good hygienic/manufacturing
167 practices (SCVPH, 1998; SCVPH, 2003; EFSA, 2006).

168 From a risk management point of view, the use of substances other than potable water or clean water
169 can only be considered if the toxicological safety for the consumers and the environment and the
170 efficacy of the substance can be demonstrated.

171 The evaluation of the safety and the efficacy of such treatments falls within the remit of EFSA (Art.
172 13, Reg. 853/04). EFSA has been asked by the EC to consider the impact of the use of these
173 substances on the environment and the risk of potential occurrence of acquired reduced susceptibility
174 to the substances and resistance to antimicrobials. It should be noted that evidence for the
175 development of AMR due to the use of formulated products is for the most part limited to laboratory
176 experiments; the evaluation of this issue for untested formulated products will therefore follow a case-
177 by-case approach.

⁵ See chapter “Definitions”

178 Therefore, in order to perform a proper assessment of the safety and efficacy of the substances, the
179 following aspects should be considered: i) the safety of the intended substance ; ii) the effect as to the
180 development of resistance to therapeutic antimicrobials; iii) the efficacy, i.e. does the use of a
181 substance in practice decrease the level of contamination of pathogenic bacteria and iv) the safety of
182 the intended substance and its by-products for the environment and especially the receiving water
183 bodies for the wastewaters issued from the plants using this kind of treatment.

184 Concerning the toxicological safety of the decontamination agents, the information and data requested
185 in this guidance (chapter 6) reflect what previously indicated in the joint AFC/BIOHAZ guidance
186 document published in 2006. The EFSA Panel on Food contact materials, enzymes, flavourings and
187 processing aids (CEF) has been consulted for the revision of the present guidance, and in particular
188 concerning the toxicological issues.

189 For the purpose of this document the use of decontamination agents, under defined conditions, will be
190 regarded efficacious when a reduction⁶ of the prevalence and/or numbers of pathogenic target
191 bacteria, set according to determined criteria, is statistically significant when compared to a non-
192 treated control group. At the same time this reduction should provide benefits in terms of public
193 health impact (decrease of human disease prevalence). It is recognised that the best way to validate
194 efficacy is to perform large scale in-plant studies. Other relevant considerations, as mentioned in the
195 SCVPH report (1998), must be dealt with by other fora. These include the impact of the treatment on
196 product quality, on worker safety, on the consumer acceptance.

197 In order to properly assess the environmental issues, aspects related to the development of AMR
198 and/or acquired reduced susceptibility to decontamination agents, representatives of both Scientific
199 Committee of SCENIHR (Scientific Committee on Emerging and Newly Identified Health Risks),
200 SCHER (Scientific Committee on Health and Environmental Risks), and from the Community
201 Reference Laboratory for Antimicrobial Resistance have been involved in the revision of the present
202 guidance document. SCENIHR and SCHER experts kindly provided the necessary expertise on this
203 issue, in particular concerning the impact of the disposal of the substances, with reference to the
204 biological and chemical risk for the environment, the residues and/or their degradation products in the
205 wastes and the potential development and dissemination of resistant strains.

206 The data needed concerning the risk of potential development of reduced susceptibility to the
207 formulated product and development of resistance to antimicrobials have been listed in this guidance
208 thanks to the support of experts from the Community Reference Laboratory for Antimicrobial
209 Resistance. This aspect is of critical importance due to the increasing antimicrobial resistance both in
210 environmental and pathogenic microorganisms which is now a real challenge for public health; it is
211 therefore crucial to evaluate the possible risk of decontamination agents in the induction of AMR.
212 This assessment should be performed both for products in use for many years and for new
213 decontamination agents under the specific conditions of use.

214 All the items below must be addressed for the dossier to be considered valid for the evaluation
215 process. If the applicant submits data other than those required or considers a topic irrelevant in the
216 case(s) of the formulated product in question, this must be clearly justified for each of those items
217 required.

218 The Scientific Committee on Emerging and Newly Identified Health Risks (SCENIHR), the Scientific
219 Committee on Health and Environmental Risks (SCHER), and the Community Reference Laboratory
220 for Antimicrobial Resistance are acknowledged for their valuable contribution to this document.

221 This guidance document will be revised in the light of any new legislation and the experience that
222 EFSA develops in evaluating applications.

⁶The extent of reduction is a risk management decision

223 **2. OBJECTIVE**

224 The objective of this document is to provide guidance on the submission of data for the evaluation of
225 the safety for consumers and environment and the efficacy of substances intended to be used for the
226 removal/reduction of microbial surface contamination on foods of animal origin.

227 **3. SUBMISSION OF AN APPLICATION**

228 The applicant should provide all available data relevant for the evaluation by the EC, both on paper
229 and in electronic format in IUCLID5 (<http://iuclid.echa.europa.eu>) on standard physical media (CD-
230 ROM). It has to be declared by letter that the electronic and the paper version are identical. The
231 dossier must be submitted to:

232 European Commission
233 Directorate General for Health and Consumers
234 B-1049 BRUSSELS
235

236 In addition to the complete version with the full information, applicants should provide a second
237 version of the CD-ROM without the confidential information. This version will be made available to
238 anyone who might submit a request to EFSA. Any specific literature reference (full length scientific
239 papers) mentioned and used to support the application must be supplied in the dossier in electronic
240 format. When reference is made to a book or to extensive publications, only the relevant parts need to
241 be supplied. Applicants may deviate from the guidelines, provided that valid and documented
242 scientific reasons are given in the dossier. In all cases, the EFSA may request additional data.
243 Applicants shall note that competent authorities in member States will get full access to any dossier
244 submitted to EFSA. It should also be noted that applications for authorisation, supplementary
245 information from applicants and opinions from the Authority, excluding confidential information,
246 shall be made accessible to the public. Confidential information in the dossier has to be clearly
247 marked.

248 If an applicant would like to have some information kept confidential verifiable justification must be
249 provided. Information relating to the following shall not be considered confidential:

- 250 • the name and address of the applicant and the chemical name of the substance;
- 251 • information of direct relevance to the assessment of the safety and efficacy of the substance;
- 252 • the analytical methods used to determine the above.

253 All procedures, materials and methods and data submitted should be of a quality suitable for
254 publication in peer reviewed journals.

255 The results of post market monitoring should be submitted to the national competent authority, and
256 then forwarded to the EC.

257 **3.1. Information to be supplied with an application**

258 The dossier shall be composed of three sections:

- 259 1. The summary document;
- 260 2. The administrative part;
- 261 3. The technical part (technical dossier).

262 To allow a complete safety assessment, sufficient information must be provided in all the above
263 sections.

264 3.2. Summary document

265 The summary document should contain a summary of all information provided in the technical dossier
266 (TD) and the safety evaluation, including:

- 267 • the principal and target function of the formulated product;
- 268 • the main relevant physico-chemical characteristics of the substance(s), and its manufacturing
269 process, conditions of storage and shelf life;
- 270 • the intended use of the substance(s) with respect to the types of foods to be applied on and the
271 conditions of time and temperature of use,
- 272 • the existing authorization in EU Member States and other countries,
- 273 • the toxicological data.

274 This should be a 'standalone' document. If a reference is made to other documents, a summary of the
275 relevant information in these documents shall also be provided.

276 3.3. Administrative information

277 The data supplied shall identify the legal entities and the business involved, as well as the person in
278 charge of the application:

- 279 1. Name of the applicant (company, organisation submitting the petition), address and other means of
280 communication, e.g. telephone, e-mail.
- 281 2. Name of the business operator on whose behalf the petition is submitted (if different from above),
282 address and other means of communication, e.g. telephone, e-mail.
- 283 3. Name of the person responsible for the dossier, address and other means of communication, e.g.
284 telephone, e-mail.
- 285 4. Date of submission of the dossier.
- 286 5. Table of contents of the dossier.

287 4. TECHNICAL DATA

288 4.1. Identity of the substance(s) and specifications

289 Substances either single or in a simple or complex mixture, must be clearly identified giving
290 respectively:

- 291 • Chemical names (IUPAC), CAS registry numbers, synonyms and trade names;
- 292 • EC numbers and REACH registration numbers;
- 293 • Molecular weight, molecular and structural formula;
- 294 • Solubility in water and/or organic solvents and in the food of contact;
- 295 • Purity, impurities present and their level, dosage method;
- 296 • Description of the product to be used, conditions of storage and shelf life.

297

298 **4.2. Manufacturing process**

299 Method of manufacture with description of the source (raw materials), the process used to produce the
300 substance(s), production controls and quality assurance.

301 **4.3. The treatment and its purpose**

302 i. A statement of the purpose of the treatment, including a list of the type of foods of animal
303 origin to be treated and the pathogenic microorganisms the substance(s) is (are) intended to
304 target. Further specifications should be provided, concerning, all above, if the treatment is
305 aimed to:

306 a. target raw material before further transformation;

307 b. reduce the global contamination of foodstuffs before consumption;

308 c. reduce the contamination of food products by pathogenic microorganisms and thereby
309 reduce the risk to public health;

310 d. produce a bacteriostatic effect to prolong the shelf life of food products;

311 e. increase the production performance;

312 ii. A list of the pathogenic microorganisms potentially occurring on the surface of foods of
313 animal origin to be treated and a brief statement of associated public health risks should be
314 provided.

315 iii. A description of the mode of application of the substance(s) to the surfaces of foods of animal
316 origin, any recycling of the substance(s) and description of where in the processing lines the
317 substance(s) will be applied. This includes the intended doses to be used, ways of application
318 (e.g. dipping, spraying, etc.), conditions of use (e.g. time, temperature, pH, etc.), and
319 subsequent rinsing. The description should be sufficient for allowing a quantitative estimation
320 of the expected environmental releases of the substance and its by-products during the
321 storage, handling, use and waste management.

322 **4.4. Reactions and fate on the treated foods of animal origin after rinsing**

323 The following information should be provided:

324 i. Quantification of residual levels of the substance(s) used in the treated food.

325 ii. Description and quantification of any degradation product(s) of the substance(s) used that
326 may remain in the treated food.

327 iii. Description and, when feasible, quantification of any reaction by-products resulting from
328 potential reactions with natural compounds in the food during and after treatment, e.g.
329 proteins, peptides, free amino acids and lipid compounds.

330 **4.5. Methods of analysis**

331 All methods used for the microbial analyses and for the analysis of the substance(s), its (their)
332 degradation products and major reaction by-products should be provided by the applicant (including
333 detailed protocols, validity and performance parameters, etc.).

334

335 5. CONSUMER EXPOSURE ASSESSMENT

336 An estimate of potential daily exposure of the consumer to residues, degradation products and any
337 relevant reaction by-products present in the treated food must be provided.

338 6. TOXICOLOGICAL AND ECOTOXICOLOGICAL DATA

339 Available toxicological and ecotoxicological data on each substance, including its potential
340 degradation products and any identified reaction by-products, should be submitted. Depending on
341 these data and on the chemical structure of the substances and the levels remaining in the treated food,
342 further data might be requested following a first evaluation. In cases where a substance is already
343 approved for direct addition to food in the EU (Reg. EC 1333/08), a reference to the previous
344 toxicological assessments can be provided as supporting information regarding the safety for
345 consumers. EFSA may consider that no additional toxicological assessment is required on the basis of
346 comparative exposure estimation.

347 It should be noted that mammalian toxicological data may be also required for the environmental risk
348 assessment, in particular for assessing the risk associated to secondary poisoning of mammals and
349 other terrestrial vertebrates. This assessment is required for substances with bioaccumulation
350 potential. The environmental assessment requires a reassessment of the toxicological studies.
351 Preference should be given to oral studies where the chemical is applied within the food; gavage
352 studies can also be used if needed. The environmental risk assessment should be based on endpoints
353 with ecological relevance, such as effects on survival, growth or reproduction. Effects at the
354 biochemical or histological level which do not result in ecologically relevant consequences should
355 not be considered; as a consequence, the NOEL (No Observed Effect Level) and NOAEL (No
356 Observed Adverse Effect Level) selected for the environmental assessment usually differ from those
357 selected for human health protection.

358 7. INFORMATION REQUIRED TO ASSESS THE EFFICACY OF A FORMULATED 359 PRODUCT

360 The proposal should be a coherent presentation of the arguments for use of the formulated product⁷,
361 supported by studies of the efficacy of pathogen reduction and of the potential acquired reduced
362 susceptibility to the formulated product itself, performed according to the guidelines below and
363 presented in a structured way. It is suggested that each of the items below is addressed briefly in a
364 summary, cross-referenced to appropriate enclosures or annexes:

- 365 i. The dossier intended to assess efficacy should include full reports of all relevant experiments.
- 366 ii. Only studies conducted under conditions directly related to the intended conditions of use of
367 the formulated product application will be considered. Such studies could be experiments
368 performed specifically for the dossier or experimental work already performed or published.
- 369 iii. All studies should be made with the formulated product for which authorisation is sought. If
370 various formulations are foreseen, all of them should be tested. The processing conditions
371 used to evaluate the efficacy must be comparable with those for which the formulated product
372 is intended. The study must include a comparison of the prevalence and/or numbers of the
373 pathogenic microorganisms on the food of animal origin to which the formulated product will
374 be applied and on the untreated control food. The only difference must be the presence or
375 absence of the formulated product and not the method of application or other factors. The

⁷ See chapter “Definitions”

- 376 study design should be as close as possible to the real conditions under which the formulated
377 product is intended to be applied. Therefore, if the formulated product is intended, for
378 example, to be used as a dip or spray on broiler carcasses with skin, then meat samples with
379 skin should be dipped or sprayed in the experimental study.
- 380 iv. The prevalence and/or numbers of the target pathogenic microorganisms and other pathogens
381 of concern in the product must be measured before and after application of the formulated
382 product and at the end of the shelf life of the food product in question, in order to ensure that
383 there is no repair of sub-lethally injured organisms. The same testing should also be followed
384 for the control foods.
- 385 v. Although the application of the formulated product is intended to reduce the prevalence
386 and/or numbers of target pathogenic microorganisms, data on the counts of non-pathogenic
387 microorganisms, such as indicator microorganisms and total viable counts, should be
388 provided and may also assist in the assessment of the overall efficacy of the proposed
389 application.
- 390 vi. The study design must be justified in relation to the specific claim(s) made for the formulated
391 product and must include a consideration of sound statistical methodology. All tests should be
392 performed on a sufficient number of samples, depending on the actual prevalence and/or
393 numbers of the target organisms. Any statistical analysis of data should describe the method
394 applied and the statistical power.
- 395 vii. Firstly tests must be made with inoculated pathogenic bacteria, taking into account strain
396 diversity. This can be achieved by using different strains or cocktails of strains, including
397 standard reference strains (for comparison with other studies), strains isolated from the
398 surface of foods of animal origin to be treated, and clinical strains. An inoculum should be
399 tested at a range of levels including the level expected in the food product. In addition the
400 efficacy of the formulated product must be validated by testing on naturally contaminated
401 foods of animal origin.
- 402 viii. Available scientific information on natural or acquired reduced susceptibility to the
403 formulated product should be provided.
- 404 ix. The determination of the efficacy of a formulated product must involve the use of an
405 appropriate neutralization method or the removal of the formulated product by filtration (as
406 described in CEN standard test).
- 407 x. Justification of the concentration of the product formulation proposed should be
408 experimentally demonstrated, for instance by providing data, showing the effect of different
409 concentrations of the product formulation on the target microorganisms reflective of the
410 conditions of use.
- 411 xi. A description of the methods used to control and monitor the concentration of the active
412 substance on the food product in the processing plant during operational time, including the
413 identification of factors that may influence the efficacy of the active substance (e.g. organic
414 load, pH, temperature etc), must be provided. Testing the development of possible acquired
415 reduced susceptibility to the compound itself is suggested to be performed under conditions
416 simulating the intended use in food.
- 417 xii. If a product is authorised and in use, a post-market monitoring of its efficacy should be
418 performed and it is recommended to be incorporated in the HACCP implementation
419 procedure. This would include an evaluation of the possible development of acquired reduced
420 susceptibility to the formulated product.

421 An example of a study with the purpose of evaluating the efficacy of a decontamination agent in a
422 formulation/product to reduce the number of *Campylobacter* on broiler meat experimentally in the
423 laboratory and at slaughterhouse is shown in appendices A and B, respectively.

424 Similar study designs could be used to evaluate the efficacy of a decontamination agent in a
425 formulated product to reduce the number of target pathogens, taking into account the different
426 methods needed for detection of the target organisms. The study designs could also be applied to
427 animal products other than broiler meat and broiler carcasses. Appropriate samples should be taken in
428 accordance with standard procedures (e.g. ISO 17604: 2003).

429 The surface temperature of the food and/or the temperature of the dipping solution are some of the
430 parameters that may affect the bactericidal efficacy of decontamination agents in a
431 formulation/product. Temperature at the point of application is therefore an important factor to
432 monitor and control during studies. Controls treated with potable water instead of formulated product
433 should therefore be included.

434 An example of statistical approach needed for execution of these studies is described in Appendix C.

435 **8. INFORMATION NECESSARY FOR THE EVALUATION OF THE POTENTIAL** 436 **EMERGENCE OF ANTIMICROBIAL RESISTANCE (AMR)**

437 In cases where the formulated product has already been in use previously as “processing aid” in food
438 products or as a food additive and it does not appear that such usage has led to the development of, or
439 selection for AMR, the applicant may apply for approval based on the history of apparent safe use.

440 When no prior knowledge is available concerning a proposed formulated product and its potential for
441 development of AMR, additional tests would be required to address these issues.

442 The use of decontaminating agents may select for AMR as follows (EFSA, 2008a):

- 443 1. Cross-resistance: (i) selection for genes encoding resistance to both the formulated product
444 and one or more antimicrobial classes or (ii) change the physiological response of the
445 bacterium to become less susceptible to both formulated product and antimicrobials.
- 446 2. Co-resistance: selection for clones or mobile elements also carrying AMR.
- 447 3. Indirectly select for clones that are resistant to antimicrobials.
- 448 4. Enhance DNA uptake by e.g. activating a SOS response in bacteria.

449 In the generic context of a potential selection for AMR through the use of the formulated product it is
450 necessary to be aware of these potential ways of resistance development (selection and
451 dissemination).

452 The evaluation of untested formulated products will entail a case-by-case approach.

453 In order to assess the potential emergence of AMR, studies will be required to investigate if the use of
454 the formulated product leads to development of resistance to such antimicrobials.

455 Following submission of the dossiers, the results of these studies will be evaluated by expert bodies.

456 In most cases the interpretation will be based on experimental studies, supporting information and
457 published data. When a formulated product is taken into use the level of resistance to antimicrobials is
458 expected to be negligible. Awareness should be high if resistance to antimicrobials develops due to
459 the use of the formulated product.

460 The evaluation is divided into pre-market and post-market evaluation. A plan for the post-market
461 evaluation should be provided when an authorization for a decontamination agent is sought.

462 **8.1. Pre-market evaluation**

463 The following points have to be addressed:

- 464 i. The pre-market evaluation should include laboratory experiments to examine the
465 development and dissemination of resistance to antimicrobials following exposure to the
466 formulated product at in-use and lower concentrations. As indicated above, existing
467 information may be considered.
- 468 ii. The type and quality of data expected are indicated in the section 8.3.
- 469 iii. Target and indicator microorganisms have to be tested for resistance to therapeutic
470 antimicrobials listed in earlier reports (EFSA 2008b,c,e). In general these antimicrobials
471 are considered appropriate for most pathogens, although account should be taken of
472 differences in the intrinsic resistance of Gram-negative and Gram-positive target and
473 indicator organisms to certain antimicrobials.
- 474 iv. Development of resistance to therapeutic antimicrobials should be tested in:
- 475 • Target organisms: *Campylobacter* species, *Salmonella enterica*, *Listeria*
476 *monocytogenes* and *Staphylococcus aureus*;
 - 477 • Indicator organisms: *Escherichia coli*, enterococci.

478 For these investigations reference strains of target and indicator organisms should be included.

479 If the formulated product is neutralised before discharge of wastewater, then no tests about
480 development and dissemination of AMR of environmental bacteria are required.

481 In the absence of neutralisation, environmental indicator bacteria isolated from sediment and
482 wastewater treatment plants should be examined, taking into account the possible intrinsic resistance
483 of such strains.

484 In such cases, a sampling procedure should be performed in order to specifically address the microbial
485 flora upstream and downstream of the waste water efflux, preferably also from sediments and
486 wastewater drains. These samples should be tested by viable counts of bacteria in the presence of the
487 concentrations of the formulated product and/or degradation products which leave the processing
488 environment.

489 **8.2. Post-market evaluation**

490 Development of resistance to therapeutic antimicrobials in pathogens or indicator bacteria in the food
491 or processing environment should be examined simultaneously with verification of efficacy of the
492 formulated product through HACCP.

493 If the product is released in the environment without neutralisation, a post-market monitoring and
494 evaluation is recommended to determine the long-term effects of using the formulated product on
495 selection and dissemination of AMR.

496 The following points have to be addressed, if the formulated product is not neutralised before
497 discharge:

- 498 i. Any novel scientific information about the formulated product should be taken into account.
- 499 ii. A statistically significant number of environmental samples should be collected in the
500 wastewaters and both upstream and downstream of the point of discharge. The sampling
501 strategy should take into account seasonal changes and characteristics of the effluent.
- 502 iii. From the environmental samples taken, relevant bacteria should be isolated, identified and
503 used for monitoring of resistance to antimicrobials as described above. All experimental data
504 should be provided.
- 505 iv. These examinations could be performed in a structured follow-up during a minimum of three
506 years in line with EMEA (2006).

507 **8.3. Type and quality of data**

- 508 i. The methods used should be reproducible and validated with the necessary controls and
509 samples included. If available, standardised methods should be used.
- 510 ii. The data should be suitable for risk assessment and if possible quantitative.
- 511 iii. Susceptibility testing methods for antimicrobials and decontamination agents should be done
512 using the most recent updated standardised methods (e.g. ISO and CLSI standards) for
513 determination of the minimal inhibitory concentration (MIC). The determination of MBC
514 should be performed according to a standard efficacy test (e.g. CEN standard).
- 515 iv. Information on the conditions of application of the formulated product must be documented,
516 including the minimum concentration of the decontaminating agent achieved at the point of
517 application, presence and nature of organic load, minimum exposure time, temperature, type
518 of surfaces.
- 519 v. The interpretative criteria used to determine the level of AMR should be based on published
520 recommendations from EUCAST and EFSA (EFSA 2008b, c, e).
- 521 vi. The interpretative criteria used to determine the level of resistance to a formulated product
522 should be based on bacterial population distributions of MBC of the bacterial species in
523 question.

524 **9. INFORMATION NECESSARY FOR THE EVALUATION OF THE** 525 **TOXICOLOGICAL ENVIRONMENTAL IMPACT OF THE SUBSTANCES⁸**

526 In order to authorise the use of substances for the removal of microbial surface contamination of
527 foods of animal origin, data set and information are required about the conditions of application and
528 release of the substance and eventually by-products or degradation products in the environment.

529 **9.1. Risk related to the release of the chemicals into the environment**

530 The release of substances for the removal of microbial surface contamination of foods of animal
531 origin may have a negative impact on the environment, and especially for some species living in the
532 receiving water bodies. On 1st June 2007, the European REACH Regulation (EC) No 1907/2006
533 entered into force. This guidance for substances for the removal of microbial surface contamination of

⁸ This chapter is attributable to contributions from SCHER (Scientific Committee on Health and Environmental Risks) and SCENIHR (Scientific Committee on Emerging and Newly Identified Health Risks).

534 foods of animal origin has considered the test requirement for the registration of substances under the
535 REACH Regulation, additional test requirements may be necessary for conducting the risk assessment
536 for this specific use.

537 Aquatic environmental risk is evaluated on the PEC/PNEC ratio between Predicted Environmental
538 Concentration of the substance (PEC) and the highest concentration of the substance that it assumed
539 to have not harmful effects in the environment (PNEC). Classically, risk is assumed to be low if the
540 PEC/PNEC ratio is below 1 (some guidance documents require the PEC/PNEC ratio to be below 0.1
541 in certain cases for accounting for the additional uncertainty). Thus the environmental risk assessment
542 of the substance and its by-products is necessary and the risk can be characterized as a PEC/PNEC
543 ratio for the relevant compartments. This is conducted by classical international methodology taking
544 into account a study of hazards, scenarios for their dissemination in the environment and assessment
545 of the risk. Typically, a risk refinement should be conducted if the PEC/PNEC ratio is higher than 1;
546 and, depending on the uncertainty of the assessment, in some cases where the ratio is between 1 and
547 0.1.

548 An initial worst case estimation of the potential environmental risk can be obtained through the
549 adaptation of the default scenarios established by the Technical Guidance Document (ECB, 2003) and
550 the guidance for Chemical Safety Assessment under REACH (ECHA guidance documents, available
551 at <http://echa.europa.eu/>). The adaptation should follow the methods recommended by the EU
552 Scientific Committees (SCHER/SCENIHR, 2008). If needed, the refinement of the exposure scenarios
553 could be based on measured values, release estimations or ad-hoc models. Deviations from the default
554 values should be scientifically justified. Considering that these compounds are expected to be
555 particularly toxic for environmentally relevant microbial functions, the environmental impact
556 assessment should contain enough ecotoxicological information for establishing at least, Predicted No
557 Effect Concentrations (PNECs) for aquatic organisms ($PNEC_{\text{water}}$) and for Wastewater Treatment
558 Plants ($PNEC_{\text{WWTP}}$). Following the SCHER recommendation (SCHER, 2007), if the PNEC for
559 sediment and soil is estimated using the equilibrium partitioning method, the lowest PNEC (water or
560 WWTP) should be used for the calculation.

561 In addition, an assessment of the PBT (Persistent, Bioaccumulative and Toxic) and vPvB (very
562 Persistent and very Bioaccumulative) properties is needed. This environmental hazard assessment
563 expresses the inherent characteristics of the substance for provoking long-term environmental
564 damage. The PBT and vBvP assessment should be conducted following the criteria established in
565 Annex XIII of the REACH Regulation. For substances fulfilling the PBT and/or vPvB criteria, the
566 environmental impact assessment should be extended for considering long-term risks and risk
567 associated to biomagnification through the food chain. Risk mitigation measures should be
568 implemented for dealing with these potential environmental impacts.

569 **9.2. Assessing environmental impacts via wastewater emissions (pre-market).**

570 The release estimations of the different chemicals from the slaughterhouse production must be
571 calculated using realistic scenarios. Screening assessment based on worst-case estimations and default
572 values are also possible.

573 An example of generic worst-case scenario could consider that a slaughterhouse processes 50
574 tons/day of meat. This value is the threshold designated by the IPPC Directive (EC, 2008). The EPER
575 database indicates that just a few slaughterhouses in the EU are above this limit. The very large
576 facilities, exceeding this production level, have specific environmental controls through the IPPC
577 Directive and specific wastewater treatment facilities should be implemented. The large majority of
578 slaughterhouses in the EU are below this limit but the 50 tons meat per day limit may be considered
579 appropriate for a generic assessment. It is assumed that slaughterhouses not covered by the IPPC may
580 discharge wastewater from the production directly to the municipal wastewater treatment plant
581 (WWTP) without pre-treatment at the production site, or directly in the receiving water body.

582 As the conditions in the effluent are unknown, a precautionary worst case approach would be
583 selected, based on the maximum theoretical amount of decontamination agent and by-products that
584 could be produced by the treatments.

585 Risk estimations are to be produced at least for the following three scenarios.

- 586 • Scenario 1: direct discharge of the slaughterhouse wastewater into aquatic environments.
- 587 • Scenario 2: the municipal wastewater treatment plant (WWTP) receiving the slaughterhouse
588 wastewater.
- 589 • Scenario 3: the slaughterhouse wastewater discharged through a default municipal WWTP.

590 For each scenario it is necessary to calculate PEC/PNEC ratio (the scenario 2 does not consider the
591 degradation within the WWTP).

592 The minimum requirements for the environmental fate assessments are assays covering the physical-
593 chemical properties, including water solubility, K_{ow} , vapour pressure, surface tension, ionization
594 potential, and reactivity. In addition a ready biodegradability study should be provided unless highly
595 reactivity and/or rapid hydrolysis can be demonstrated. The information must cover the substance and
596 all relevant by-products.

597 The ecotoxicity data should be included in the dossier. All available information should be submitted.
598 The minimum requirements are ecotoxicity tests covering the three aquatic taxonomic groups (fish,
599 invertebrates and algae) and an activated sludge respiration inhibition test. Regarding the algal test,
600 assays with green algae and with cyanobacteria are required for a proper assessment, if a read-across
601 or other method clearly indicate that one taxonomic group is expected to be more sensitive, the assay
602 could be limited to the sensitive taxa. The assessment of persistent and bioaccumulative substances
603 should always include chronic assays.

604 Whenever possible, the ecotoxicity tests should be conducted with the substance and with any
605 relevant reaction/transformation product released or produced under the expected use patterns. The
606 test protocols should be adapted for highly reactive substances, Direct Toxicity Assessment (DTA)
607 methods applied to samples collected under real or simulated use conditions may offer a proper
608 assessment method; deviations from the standardized protocols should be recorded and justified.

609 If the physical-chemical properties and/or environmental fate studies indicate a potential of the
610 substance or its by-products to bind WWTP sludge and/or sediment, the assessment should be
611 extended for covering soil and/or sediment dwelling organisms respectively.

612 Following the TGD criteria (ECB, 2003), an assessment of secondary poisoning is required for
613 substances with potential for bioaccumulation.

614 Additional considerations should be presented for potential synergistic effects with other substances
615 released simultaneously and with related mechanisms of action and/or environmental targets.

616 Thus for each substance the potential environmental impacts should be considered when assessing the
617 use of this chemical as decontamination agents to treat carcasses including:

- 618 • The chemical risk associated with, at least, the releases of each chemical into the aquatic
619 environment or into WWTPs, which can be estimated through the comparison of PNEC for
620 aquatic organisms and for WWTP microbial communities respectively, with the PEC.
- 621 • A PBT and vPvB assessment, and if positive, the risk mitigation options and an assessment
622 including the level of control expected by the proposed measures.

623 • The nature, toxicity and predicted concentrations of any by-products resulting from the
624 interaction of each decontamination agent with water and with organic matter.

625 • The contribution from the use of each decontamination agent for carcass treatment to the total
626 environmental load of decontamination agents in waste water treatment facilities and the
627 wider environment.

628 **9.3. Requirements related to the post-market monitoring of the environmental risk**

629 The requirements related to the post-market monitoring of the environmental risk of decontamination
630 agents should focus on the confirmation of the exposure estimations. If potential concerns are
631 observed during the authorization process, the Predicted Environmental Concentrations should be
632 confirmed by measuring the concentrations in the final effluent released to the environment. The
633 measurement should cover the parent substance and any relevant metabolite. In some cases, chemical
634 analysis could be replaced by Direct Toxicity Assessment, measuring directly the toxicity of the
635 effluent; this alternative is particularly suitable for monitoring substances with complex or unknown
636 metabolism/degradation patterns.

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752 **APPENDICES**753 **APPENDIX A**754 **EXAMPLE OF AN EXPERIMENTAL PROCEDURE FOR TESTING THE EFFICACY OF CHEMICAL**
755 **SOLUTIONS IN REDUCING THE NUMBER OF *CAMPYLOBACTER* ON BROILER MEAT**

756 **Preparation of inoculum.** From frozen stock ($-80\text{ }^{\circ}\text{C}$ in Brain Heart Infusion broth (BHI) containing
757 15% glycerol), strains are streaked onto Blood Agar Base No 2 plates (Oxoid CM271, UK) added 5%
758 horse blood and incubated for 2-3 days in microaerobic conditions (6% O₂, 7% H₂, 7% CO₂, 80%
759 N₂). One loop full of each culture is subsequently streaked onto new Blood Agar Base No 2 plates,
760 which are incubated for 24 h. Cells are harvested from plates with 2 ml phosphate buffered saline
761 (PBS) (Oxoid BR0014, UK) and mixing with a Drigalski spatula. The inoculum is diluted to OD₆₀₀ =
762 0.1 which corresponds to approximately 8 log₁₀ CFU/ml. Subsequently, the inoculum is diluted to
763 approximately 7 log₁₀ CFU/ml in Buffered Peptone Water (BPW, Oxoid CM0509, UK), (Birk et al.,
764 2006).

765 **Preparation of broiler meat samples.** Frozen *Campylobacter* negative broiler breast fillets are
766 thawed over night at 5 °C. The breast fillets covered with fascia are levelled to a thickness of 0.5 cm
767 and cut into smaller samples using a stainless steel plug centre bit with a 35 mm diameter. Each piece
768 of meat is placed on gauze in a Petri dish. Samples are stored at 5 °C ± 2 °C until use (maximum 2 h),
769 while kept inside a plastic bag with a wet towel to prevent desiccation. (Riedel et al., 2009.)

770 **Inoculation of meat samples.** An amount of 50 µl of inoculum (corresponding to approximately 5.7
771 log₁₀ cfu) is added carefully with a pipette within seconds by letting the pipette gently touch the meat
772 surface and leave a few microliters at a time (Riedel et al., 2009). To allow the settlement of the cells,
773 the meat is left at room temperature for 20 min, before treatment.

774 **Treatment.** The model allows for test of all sorts of soluble chemicals. An example is given below.

775 Treatment with the formulated product. Formulated products of 40 ml and sterile water are kept in
776 glass bottles at room temperature, and separate solutions are used for treatment of each meat sample.
777 Meat samples are dipped into the solution or water (controls) with a pair of tweezers. These dipping
778 treatments are conducted for 15 s (may vary depending on the reaction time of the chemical),
779 immediately followed by microbiological analysis.

780 **Microbiological analyses.** Counts of thermotolerant *Campylobacter* are determined stomaching
781 individual meat samples and gauze for 2 min in 100 ml Maximum Recovery Diluent (MRD) (BD
782 218971, USA) in a stomacher for 2 min followed by 10 fold serial dilutions in MRD. (The large rinse
783 volume is applied to quickly dilute any chemical solution left on the surfaces of the skin or meat
784 samples. For experiments where lower initial inoculation levels are applied, smaller amounts of MRD
785 might be used to allow for easier detection). From appropriate dilutions, five times 10 µl are spotted
786 onto *Campylobacter* selective Abeyta-Hunt-Bark agar plates (AHB) with 1%
787 triphenyltetrazoliumchloride (Rosenquist et al., 2006). All plates are incubated under microaerobic
788 conditions for 40 ± 4 h at 41.5 ± 1 °C and then the number of *Campylobacter* was counted.

789 **Presentation of results.** Concerning the data analysis, the bacterial counts (CFU per sample) are log
790 transformed to fit a normal distribution of the data. Samples in which *Campylobacter* is present but
791 below the detection limit are given a value of one-half of the detection limit. The analysis of variance
792 is carried out using a statistical software. An α -value of 0.05 is used as the level of significance.

793 In the example above, a rinsing procedure is not included in the study design. The reason for this is
794 that such procedures may vary and it was regarded meaningless to try to simulate such
795 uncharacterized procedures.

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797 **APPENDIX B**798 **EXAMPLE OF AN EXPERIMENTAL PROCEDURE FOR TESTING THE EFFICACY OF CHEMICAL**
799 **SOLUTIONS IN REDUCING *CAMPYLOBACTER* ON BROILER CARCASSES AT SLAUGHTER**

800 For testing the efficacy of decontamination agents in reducing the *Campylobacter* contamination of
801 poultry carcasses, a sample size calculation has to be performed (see Appendix C). Considering a high
802 within-flock prevalence (flocks fully contaminated by *Campylobacter* will be selected), a sample size
803 of 50 carcasses is sufficient to obtain statistical sound results.

804 **Broiler flocks.** Carcasses or breast fillets (depending on the method) from *Campylobacter* positive
805 broiler flocks processed on different days in a slaughter plant should be used. One week prior to
806 slaughter, the flocks should be examined and found *Campylobacter* positive by sampling and analysis
807 of sock-samples using a PCR-method (Lund et al., 2003).

808 **Chemical solutions.** Different chemicals and method of application can be investigated. Whole
809 carcasses are treated with a chemical solution and a control group is treated with sterile water applied
810 the same way as the chemical solution.

811 After treatment with chemical solutions or sterile water (controls) carcasses are washed in order to
812 rinse of the chemical solutions and controls are washed similarly.

813 **Sample preparation.** Carcasses are prepared as described by the FDA (U.S. Food and Drug
814 Administration, 2001) with minor modifications. Each carcass is placed in a 3500 ml stomacher bag
815 with filter (Bie & Berntsen A/S, Denmark). An amount of 200 ml 0.1% buffered peptone water is
816 added (BPW; consisting of 10.0 g peptone (BD 211677), 17.5 g sodium chloride (Merck
817 1.06404.1000), 3.5 g disodium hydrogen sulphate (Merck 1.06404.1000), 1000 ml distilled water).
818 The bag is then sealed and the content manually massaged for 2 min. Next, the bag is tilted to let the
819 liquid flow to one corner. The bottom corner is sanitized with 70% ethanol and cut off with a sterile
820 scissor. Holding back the carcass and the filter, the rinse is poured into a 250 ml sterile centrifuge
821 tube, which is kept at 4 °C for a maximum of 24 h before analysis. Finally, the rinse is centrifuged at
822 13,000 x g for 15 min, the supernatant is discarded, and the pellet resuspended in 10 ml 0.1% BPW
823 (Boysen and Rosenquist, 2008).

824 **Microbiological analysis.** Naturally occurring thermotolerant *Campylobacter* in the chicken rinse are
825 enumerated in accordance with the direct plating technique described by Rosenquist *et al.* (Rosenquist
826 *et al.*, 2006). Ten-fold dilutions of the chicken rinse are made in BPW, and 0.1 ml of the dilutions is
827 plated onto Abeyta-Hunt-Bark agar containing 0.1% triphenyl tetrazolium chloride for red-staining of
828 colonies (Rosenquist *et al.*, 2006).

829 **Presentation of results.** Concerning the data analysis, the bacterial counts (CFU per sample) are log
830 transformed to fit a normal distribution of the data. Samples in which *Campylobacter* is present but
831 below the detection limit are given a value of one-half of the detection limit. The analysis of variance
832 is carried out using a statistical software. An α -value of 0.05 is used as the level of significance.

833

834 **APPENDIX C**

835 **STATISTICAL APPROACH FOR EFFICACY ASSESSMENT IN FIELD SITUATION OF A SUBSTANCE USED**
836 **FOR DECONTAMINATING POULTRY CARCASSES**

837 In order to demonstrate that a substance, for which authorisation is sought, has efficacy in reducing
838 the contamination of pathogen microorganisms on treated poultry carcasses, two different aspects
839 have to be evaluated: the effect on the prevalence of positive carcasses of slaughtered poultry (Part
840 A), and the effect on the level of contamination (Part B).

841 In order to evaluate both these effects, we will consider two populations under study: chicken
842 carcasses treated with a substance, and chicken carcasses treated with water. The study will be
843 conducted in slaughterhouses, where a single batch of poultry will be randomly subdivided into two
844 groups: treated with decontaminant and treated with water. Two conditions have to be fulfilled:

845 - it is necessary to select for the study batches of poultry likely to be positive at the
846 slaughterhouse: this will be achieved selecting flocks that resulted positive in a control
847 performed at the farm within the three weeks before the date of slaughter (as foreseen in
848 national control programs);

849 - at the slaughterhouse, treated and non treated carcasses must be processed in the same
850 way, in order to ensure that no variables other than the treatment are present in the two sub
851 populations.

852
853 Among completely randomised designs, we will choose a superiority study, where one treatment
854 (decontamination) is thought likely to be better than the use of water only, assuming a null hypothesis
855 that there is no difference, which may then be disproved.

856 **Part A**

857 In order to assess the reduction in the proportion of positive carcasses, the following study design to
858 be applied at the slaughterhouse is proposed.

859 We are in this case interested in evidencing a difference between proportions of presence of the event
860 in treated (**T**) and non treated (**C**) chicken carcasses:

861 The sample size will be defined taking into account which level of error the study can tolerate. A
862 sampling scheme is proposed, considering the following criteria:

- 863 • $\alpha = 0.05$
864 • $\beta = 0.2$ (power = $1 - \beta = 0.8$)
865 • prevalence reduction to be highlighted = 50% (at least)

866 The scheme will have to be adapted on a case-by-case basis, considering specific situations related to
867 the compound under study, the processing plant, the sanitary situation of treated flocks.

868 **Assumptions:**

869 prevalence in C = 15.8% (CI=11.1-21.2; CL=95%);

870 prevalence in T = 8% (assumed that the treatment reduces the prevalence of at least 50%);

871 The sample size is calculated according to Thrusfield (2007), and the results are shown in Table 3.

872 **Table 1:** Table 3. Number of carcasses (ss) to be tested for each group according to the expected
 873 prevalence for C (p_c) and the expected (or desired) prevalence (p_t) according to the expected (or
 874 desired) prevalence reduction (Pr_50; Pr_60; Pr_70).

875

P_c	Pr_50%		Pr_60%		Pr_70%	
	P_t	ss	P_t	ss	P_t	ss
10	5	341	4	222	3	152
16	8	202	6.4	132	4.8	90
20	10	156	8	102	6	70
30	15	94	12	62	9	43
40	20	64	16	42	12	29
50	25	45	20	30	15	21
60	30	33	24	22	18	16
70	35	24	28	16	21	12
80	40	17	32	17	24	9

876

877

878 In conclusion, in the described example, 202 carcasses have to be sampled for each group (treated and
 879 controls) in order to identify a 50% reduction in prevalence (from 16% to 8% of positive carcasses).
 880 All the carcasses will be submitted to a qualitative test for the detection of the pathogen under study.
 881 In case of higher prevalence in the control group, the number of carcasses to be sampled will be
 882 reduced according to table 3.

883 **Part B: estimate differences between means**

884 This part of the study is aimed at evaluating the efficacy of the formulated product in reducing the
 885 level of carcasses contamination, comparing treated (T) and non treated (C) chicken carcasses

886 According to Lorimer and Kiermeier (2007) in this kind of analysis it is important to consider both
 887 positive and negative samples, in order to avoid possible overestimation of the mean concentration of
 888 pathogens on the carcasses if only positive samples are considered. Negative samples in fact are the
 889 ones in which the concentration falls under the limit of detection (LoD) of the quantitative test, but
 890 their true concentration is not always zero, being comprised between zero and LoD. Consequently, the
 891 most appropriate statistical method to estimate the mean of the concentration in the two groups, and
 892 therefore the mean difference, is the censored regression approach.

893 On the basis of this approach, considering the situation described in part A (prevalence of group
 894 C~16%, prevalence of group T~8%), all the carcasses under study (202) will be included also in the
 895 quantitative evaluation. From the laboratory point of view, it will be possible to submit to quantitative
 896 examination only the carcasses that resulted positive in the qualitative test.

897 In different situations, with a higher prevalence of positive carcasses, the number of carcasses to be
 898 included in the quantitative study will be smaller: e.g. 100 with a prevalence up to 50%, 50 with higher
 899 prevalences. In all these cases it will be possible to identify a difference of 0.5 \log_{10} between the mean
 900 concentration of the two groups, with a percentage > 80% of tests found to be statistically significant
 901 using a significance level of 0.05 (table 4).

902 In any case, results will have to be elaborated using the censored regression model, as described by
 903 Lorimer and Kiermeier (2008). For the simulation of data with a high proportion of censored data
 904 (low expected prevalence), the study by Helsel (2005) has been taken into account.

905

906 **Table 2:** Table 4: number of carcasses to be sampled for different prevalence and different
 907 differences to be estimated

Expected prevalence in C	Other simulated scenarios												Lorimer results								
	17,03			26,05			37,05			49,3			72,99			89,2			96,87		
Number of carcasses to be sampled	50	100	200	50	100	200	50	100	200	50	100	200	20	30	50	20	30	50	20	30	50
Estimated mean difference*	0,66	0,52	0,5	0,514	0,49	0,49	0,439	0,49	0,5	0,50	0,5	0,5	0,4849	0,5034	0,507	0,5047	0,503	0,508	0,4879	0,512	0,495
% **	49	73,1	96,1	57,7	85,8	99,1	68,7	92,6	99,7	75,60	95,1	99,9	45,8	62,5	83,16	49,81	66,6	87,08	51,4	64,6	86,36

* Estimated mean difference for each scenario for the censored approach, averaged over the 1000 simulations

** Percentage of tests found to be statistically significant (p<0.05) from 1000 simulations for each scenario

908
909

DRAFT

910 **DEFINITIONS**

911 **ANTIBIOTIC**

912 A substance produced by, or derived (chemically produced) from a micro-organism that selectively
913 destroys or inhibits the growth of other micro-organisms (ECDC, EMEA, EFSA, SCENIHR, 2009).

914 **ANTIMICROBIAL**

915 An active substance of synthetic or natural origin which destroys bacteria, suppresses their growth or
916 their ability to reproduce in animals or humans, excluding antivirals and antiparasites (ECDC, EMEA,
917 EFSA, SCENIHR, 2009).

918 **ANTIMICROBIAL ACTIVITY⁹**

919 It is the inhibitory or lethal effect of a decontamination agent or an antibiotic.

920 **ANTIMICROBIAL RESISTANCE**

921 The ability of micro-organisms of certain species to survive or even to grow in the presence of a given
922 concentration of an antimicrobial that is usually sufficient to inhibit or kill micro-organisms of the
923 same species (ECDC, EMEA, EFSA, SCENIHR, 2009). Of primary concern is the emergence of
924 resistance to therapeutic antimicrobials, defined as antimicrobials used for treatment of diseases in
925 humans and animals.

926 **CO-RESISTANCE**

927 Genes conferring AMR are frequently contained in larger genetic elements such as integrons,
928 transposons or plasmids, and as such may be linked to other, unrelated resistance genes. In such cases,
929 multiple resistance genes may be transferred in a single event. When two or more different resistance
930 genes are physically linked, this is termed “co-resistance”. Consequently, selection for one resistance
931 attribute will also select for the other resistance gene(s), termed co-selection (ECDC, EMEA, EFSA,
932 SCENIHR, 2009).

933 **CROSS-RESISTANCE**

934 It is the tolerance to a usually toxic substance as a result of exposure to a similar acting substance.
935 Antimicrobials are a diverse group of molecules, commonly ordered in classes with similar structure
936 and mode of action. Within a class, the target in the bacterial cell and the mode of action of the
937 antimicrobial is the same or similar in each case. Some mechanisms of resistance will confer
938 resistance to most or all members of a class, i.e. cross-resistance (ECDC, EMEA, EFSA, SCENIHR,
939 2009).

940 **DECONTAMINATION AGENTS**

941 These are substances applied to remove or reduce surface contamination of food. When
942 decontaminants are used on food, the substance is considered a processing aid if removed following
943 the application. If the substance is not removed, it will be classified as a food additive (it remains
944 present in the food and has a technological effect, e.g. a preservative action; a food additive can also
945 be applied on the surface of food e.g. glazing agents).

946 **DISINFECTION⁹**

947 The reduction, by means of chemical agents and/or physical methods, of the number of
948 microorganisms in the environment, to a level that does not compromise food safety on suitability.

949 **ECOTOXICOLOGICAL RISK**

950 The ecotoxicological risk is assessed by taking into account the hazards (substances discharged in the
951 environment) characterized by toxicological studies on different representative environmental species
952 and the exposure of these species depending on the chemical and physical properties of the substance
953 , environmental characteristics ,duration and route of exposure . The use of bio monitors is frequent
954 for the routine surveillance.

955 **ECOTOXICOLOGY**

956 Science dealing with the fate and effects of pollutants on ecosystems.

957 **FOOD ADDITIVES¹⁰**

958 Any substance not normally consumed as a food in itself and not normally used as a characteristic
959 ingredient of food, whether or not it has nutritive value, the intentional addition of which to food for a
960 technological purpose in the manufacture, processing, preparation, treatment, packaging, transport or
961 storage of such food results, or may be reasonably expected to result, in it or its by-products becoming
962 directly or indirectly a component of such foods.

963 **FORMULATED PRODUCT**

964 The ready-to-use product for which authorisation is sought.

965 **PROCESSING AIDS¹⁰**

966 Processing aid shall mean any substance which (i) is not consumed as a food by itself; (ii) is
967 intentionally used in the processing of raw materials, foods or their ingredients, to fulfil a certain
968 technological purpose during treatment or processing; and (iii) may result in the unintentional but
969 technically unavoidable presence in the final product of residues of the substance or its derivatives
970 provided they do not present any health risk and do not have any technological effect on the final
971 product;

972 **MULTIDRUG RESISTANCE**

973 This term is used when a bacterial strain is resistant to more than one antimicrobial or antimicrobial
974 class. There is no standard definition, which makes the term problematic and comparisons difficult. It
975 is therefore important to define multidrug resistance in any document referring to 'multiple
976 resistance'. Traditionally multidrug resistance is regarded as resistance to at least three different
977 chemically-unrelated classes of antimicrobials, and is frequently transmissible. Strains exhibiting such
978 resistance are termed 'multidrug-resistant' (MDR) (ECDC, EMEA, EFSA, SCENIHR, 2009).

979

⁹ CAC/RCP 1-1969, Rev. 4-2003: Recommended international code of practice: General Principles of food hygiene

¹⁰ Regulation (EC) No 1333/2008 of the European Parliament and of the Council of 16 December 2008 on food additives.

980 **ABBREVIATIONS**

981		
982	AMR	Antimicrobial Resistance
983	CAS	Chemical Abstracts Service
984	CLSI	Clinical and Laboratory Standards Institute
985	EFSA	European Food Safety Authority
986	EPER	European Pollutant Emission Register
987	EUCAST	European Committee on Antimicrobial Susceptibility Testing
988	GRAS	Generally Recognised As Safe
989	HACCP	Hazard Analysis and Critical Control Points
990	IPPC	Industrial Pollution Prevention and Control
991	IUCLID	International Uniform Chemical Information Database
992	IUPAC	International Union of Pure and Applied Chemistry
993	MBC	Minimal Biocidal Concentration
994	MDR	Multi Drug Resistance
995	MIC	Minimal Inhibitory Concentration
996	PBT	Persistent, Bioaccumulative and Toxic
997	PE	Population Equivalents
998	PEC	Predicted Effect Concentration
999	PNEC	Predicted No Effect Concentration
1000	RAR	Risk Assessment Report
1001	REACH	Registration, Evaluation, Authorisation and restriction of Chemicals (Reg.
1002	1907/2006)	
1003	SCENIHR	Scientific Committee on Emerging Newly Identified Health Risks
1004	SCHER	Scientific Committee on Health and Environmental Risks
1005	SCVPH	Scientific Committee on Veterinary Measures Relating to Public Health
1006	TGD	Technical Guidance Document
1007	vPvB	very Persistent and very Bioaccumulative)
1008	WWTP	Waste Water Treatment Plant