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AUTHORS: Lis Albana, Barbara Häsler, Gerdienvan Schaik, Simon Ruegg

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1 **Risk-based surveillance for meat-borne parasites**

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3 Alban L^{1,2*}, Häsler B³, van Schaik G^{4,5}, Ruegg S⁶

4

5 ¹ Danish Agriculture & Food Council, Department of Food and Veterinary Issues, Axeltorv 3, 1609,

6 Copenhagen, Denmark

7 ² Faculty of Health and Medical Sciences, Department of Veterinary and Animal Sciences, University of

8 Copenhagen, Grønnegårdsvej 8, 1870 Frederiksberg C, Denmark

9 ³ Royal Veterinary College, United Kingdom,

10 ⁴ Utrecht University, The Netherlands,

11 ⁵ Royal GD, The Netherlands,

12 ⁶ University of Zürich, Switzerland

13

14 * Corresponding author: Tel.: +45 3339 4973. lia@lf.dk (L Alban)

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16

17 **Abstract**

18 There is a plethora of meat-borne hazards – including parasites - for which there may be a need for

19 surveillance. However, veterinary services worldwide need to decide how to use their scarce resources and

20 prioritize among the perceived hazards. Moreover, to remain competitive, food business operators –

21 irrespective of whether they are farmers or abattoir operators - are preoccupied with maintaining a profit

22 and minimizing costs. Still, customers and trade partners expect that meat products placed on the market
23 are safe to consume and should not bear any risks of causing disease.

24 Risk-based surveillance systems may offer a solution to this challenge by applying risk analysis principles; first
25 to set priorities, and secondly to allocate resources effectively and efficiently. The latter is done through a
26 focus on the cost-effectiveness ratio in sampling. Risk-based surveillance was originally introduced into
27 veterinary public health in 2006. Since then, experience has been gathered, and the methodology has been
28 further developed. Guidelines and tools have been developed, which can be used to set up appropriate
29 surveillance programmes. In this paper, the basic principles are described, and by use of a surveillance design
30 tool called SURVTOOLS (<https://survtools.org/>), examples are given covering three meat-borne parasites for
31 which risk-based surveillance is 1) either in place in the European Union (EU) (*Trichinella* spp.), 2) soon to be
32 officially implemented (*Taenia saginata*) or 3) only carried out by one abattoir company in the EU as there is
33 no official EU requirement (*Toxoplasma gondii*). Moreover, advantages, requirements and limitations of risk-
34 based surveillance for meat-borne parasites are discussed.

35

36 *Keywords:* Risk analysis; Priority-setting; Parasites; Monitoring; Meat

37

38 1. Introduction

39 There is a plethora of meat-borne hazards, which represent a potential risk to humans. In the European Union
40 (EU), bacteria such as *Campylobacter* spp. and *Salmonella* spp. are causing the highest number of human
41 foodborne disease cases (EFSA/ECDC, 2018). However, not just the number of cases but also the severity of
42 infection is relevant when judging the importance of a hazard. To include this, the WHO Foodborne Disease
43 Burden Epidemiology Reference Group (FERG) estimated the disability-adjusted life-years (DALYs¹) of various

¹ DALYs are calculated by adding the number of life years lost due to mortality (YLL) to the number of years lived with disability due to morbidity (YLD): DALY = YLL + YLD (FERG, 2015)

44 potential foodborne hazards including microbiological and chemical contaminants. The FERG report contains
45 a list of prioritised food-borne parasites, and among these, some are meat-borne (FERG, 2015). Among the
46 meat-borne parasites, *Taenia solium* was identified as associated with the highest burden of disease,
47 resulting in a world total of 2.8 million DALYs, in particular on the African continent. *Toxoplasma gondii* came
48 in third, with 1.7 million DALYs, and *Trichinella* spp. was identified as the hazard with the lowest burden of
49 disease, 550 DALYs, among the all the hazards included in the final FERG analysis (FERG, 2015).

50 In a world with unlimited resources, there would be surveillance in place for all potential hazards. But
51 resources are scarce and both private and public decision-makers need to take decisions on what hazards
52 and activities to prioritise and how to use existing resources efficiently. Such processes are complicated by a
53 variety of (and sometimes competing) demands; food business operators being under pressure to operate
54 in a profitable manner, customers and trade partners expecting safe and affordable products, and public
55 services being asked to ensure that food systems function reliably to the benefit of many in society.

56 Risk-based surveillance and control may offer a solution to the challenge by applying risk analysis principles;
57 first to set priorities and secondly to allocate resources, effectively and efficiently. Risk-based surveillance
58 makes use of information about the probability of occurrence and the magnitude of the biological
59 and/or economic consequence of health hazards to plan, design and/or interpret the results obtained
60 from surveillance systems.

61 Risk-based surveillance and control was originally introduced into veterinary public health by Stärk et al.
62 (2006). Since then, the approach has been used in many countries for a range of hazards, validated and
63 refined. Guidelines and tools have been developed that can assist, when setting up a risk-based surveillance
64 programme adequate for the issue and including the context. The approach has already been used for
65 *Trichinella* spp., but there is scope for enhanced use of risk-based surveillance with the potential to increase
66 cost-effectiveness of surveillance for similar pathogens.

67 In this paper, the basic principles of risk-based surveillance are described. Next, the surveillance of three
68 meat-borne parasites is described using the so-called SURVTOOLS (<https://survtools.org/>) approach (Fig. 1),
69 which was developed as part of the RISKSUR project (<https://www.fp7-risksur.eu/>). The parasites are
70 *Trichinella* spp., *Taenia saginata* and *Toxoplasma gondii*. The first two were chosen because they are
71 covered in international legislation and risk-based surveillance is either in place (*Trichinella*) or soon to be
72 implemented (*T. saginata*) in the EU. As the last example, *T. gondii* was chosen, because the FERG report
73 identified this hazard as the third-most important parasite worldwide (FERG, 2015), although no official
74 requirements for surveillance are in place in the EU. By use of these selected, illustrative examples, the
75 progress made in risk-based surveillance for meat-borne parasites, the implications thereof, and the
76 opportunities for the future are described and discussed.

77

78 2. Basic principles of risk-based surveillance and control

79 In the RISKSUR project it was suggested that risk-based surveillance could include one of several of
80 the following four elements: Risk-based prioritisation, risk-based sampling, risk-based requirement,
81 and risk-based analysis. Risk-based prioritisation involves a determination of which hazards to select
82 for surveillance, based upon the probability of their occurrence and associated consequences. Risk-
83 based sampling covers designing a sampling strategy to reduce the cost or enhance the accuracy of
84 surveillance by preferentially sampling strata (e.g. age groups or geographical areas) within the
85 target population that are more likely to be exposed, affected, detected, become affected, transmit
86 infection or cause other consequences (e.g. large economic losses or trade restrictions). Risk-based
87 requirement deals with use of prior or additional information about the probability of hazard
88 occurrence to revise the surveillance intensity required to achieve the stated surveillance purpose.
89 Risk-based analysis make use of prior or additional information about the probability of hazard
90 occurrence, including contextual information and prior likelihood of disease to revise conclusions
91 about disease status. In this paper, focus is on risk-based prioritisation and risk-based sampling.

92

93 2.1. Setting the priorities – Risk-based prioritisation

94 The higher purpose is mitigation, where surveillance and intervention are two elements of the mitigation
95 aim. Surveillance provides the information, intervention the action. But an intervention is not always
96 necessary. Therefore, first it should be assessed where there is a need for surveillance, why, and which kind
97 of knowledge is expected to be provided by the surveillance. This is general for all kinds of surveillance. This
98 constitutes the strategic part of the analysis. Often, it starts with a perceived or actual risk that needs to be
99 dealt with or a requirement set by regulatory bodies. In the present context, risk is seen as the product of
100 probability of the occurrence of the hazards and the extent of biologic and/or economic
101 consequences of their occurrence. Regarding consequences, these may include production losses, animal
102 welfare problems, human disease (specific to zoonotic infections), trade loss, reputation loss, loss of
103 ecosystem services and food security.

104 Perturbations may be defined as a deviation of a system or process from its regular or normal state or path,
105 caused by an outside influence. If a high capacity to cope with perturbations is judged as vital by decision-
106 makers or society, indicators of consequences might be required as part of the surveillance. In international
107 trade in meat, findings of unwanted hazards such as *Salmonella*, residues or *Trichinella* may be interpreted
108 as incidents leading to perturbations – such as withdrawal of the meat from the market or a ban on export.
109 In line, outbreaks due to foodborne hazards may result in consumer boycotts, leading to a switch to other
110 products. Hence, one sector's loss may be another sector's gain. Moreover, in extreme cases as currently
111 seen with the spreading of African swine fever, food security issues on a local market due to culling of many
112 infected herds may evolve unless handled by the government.

113 Governments and the livestock sector often have ambitions for improving public and/or animal health
114 and/or expanding the access to the export market. If improvement of public and animal health is the
115 objective, information about the burden of different diseases is the basis, for humans as well as animals.

116 The FERG Report may come in useful for public health as it contains an assessment of the human burden of
117 different foodborne diseases in the world, divided into regions (FERG, 2015). Next, a source account is
118 needed, whereby the contribution to human exposure of each kind of food consumed is assessed. For
119 example, if the highest burden of foodborne disease is ascribed to campylobacteriosis, and poultry meat is
120 the main source, then the value of surveillance in pig meat would be limited. For animal health, disease
121 recordings may also be considered a good indicator for productivity, in the absence of recording systems
122 for production.

123 If access to a foreign market is the objective, then first an identification of the requirements regarding food
124 safety and the zoo-sanitary status for the foreign market is needed. Next, establishment of a specific
125 surveillance may be required. Although the outcome of a burden of disease assessment and a source account
126 may show that a specific risk is negligible in given commodity, a surveillance may still be needed - if required
127 by the importing country. That could be the case for *Trichinella* in pig meat. After access to the foreign
128 market, a continued documentation of a high zoo-sanitary status and food safety level may be essential,
129 requiring continued surveillance. Alternatively, bilateral negotiations may lead to acceptance of equivalence
130 on other terms such as a risk-based surveillance in the high-risk sub-population. A country may be in a
131 position where it is considered too costly to implement certain food safety standards for the entire
132 production. In response, the country may decide to limit the surveillance programme to animals due for
133 export, or farms or abattoirs that export their produce, to be able to export to countries with a high level of
134 animal health or food safety.

135

136 2.2. Designing the surveillance - risk-based sampling

137 Once the relevant hazards have been identified, then technical and operational considerations should be
138 made regarding how to design the surveillance. Here, the surveillance objective should be further defined,
139 and surveillance designers should discuss which kind of surveillance is needed to meet the objective.

140 Surveillance involves use of the obtained information for decision-making regarding whether to initiate
141 action or not. For example, actions may be required when positive samples are found or when the prevalence
142 gets above a certain accepted threshold. In contrast, monitoring differs from surveillance in the sense that
143 no actions are planned (Hoinville et al., 2013). In the following, “design of surveillance” is used in a broad
144 meaning, not differentiating between monitoring or surveillance. During the design of surveillance, design
145 tools may be used. One example is the SURVTOOLS, which guides the user through key elements of
146 surveillance (Fig. 1). Such a standardized approach ensures that all elements are carefully considered before
147 decisions are taken.

148 Information about the biology of the hazard is commonly needed when designing surveillance. For parasites
149 this implies the lifecycle. Moreover, information about the prevalence of infection in different animal species,
150 knowledge about risk factors, ways of spreading and the effects of infection or disease is relevant. All this
151 information may be used to identify where the risk is high, enabling targeting of sampling to the sub-
152 populations or commodities that harbor the highest risk (Stärk et al., 2006). As described above, in the
153 context of risk-based surveillance, risk is seen as the product of probability and consequences. Therefore, the
154 highest risk may be found either in the population strata with the highest expected prevalence of the hazard
155 or the strata, where the impacts of having the hazard may be highest.

156 Unlike bacterial foodborne pathogens, where cross-contamination and bacterial growth along the food chain
157 is a major concern, meat-borne parasites do not multiply in the food chain. It is important to identify infected
158 animals or their products in food systems to manage the risk and avoid human exposure. Risk-based sampling
159 may be focusing on meat originating from animals raised outdoors and not indoors – if outdoor-raising is
160 perceived as a risk factor for the hazard of concern. Moreover, one should have a view on the intended use
161 of the meat. If the hazard is eliminated during processing, then there will be no need for surveillance in that
162 part of the production or afterwards. But there may be a need for surveillance in another part of production.
163 This implies that a meat value chain perspective is useful as it might offer novel opportunities for risk-based
164 sampling.

165 Feasibility of sampling and its cost-effectiveness are also important to consider. In 2011, EFSA introduced the
166 concept of harmonised epidemiological indicators, consisting either of direct measurements of the hazard
167 itself or an indirect measurement based upon the production system. Using the latter approach, a farm or a
168 herd could be categorized into low- or high-risk (EFSA, 2011a). Regarding direct measurements, sampling at
169 the abattoir is easier and cheaper than sampling on the farm, because for each abattoir there is a high
170 number of farms delivering animals for slaughter. Choice of laboratory methods requires considerations
171 regarding whether a high sensitivity or a high specificity is needed – and whether more methods should be
172 used and interpreted, in parallel or in series. Regarding choice of sampling material (matrix) to use in the
173 laboratory, meat may be easier to collect than blood. However, care should be taken before deciding,
174 because the laboratory method may have been validated for one matrix and not for another. Finally, when
175 estimating the prevalence of a given infection, the test characteristics need to be considered as well as the
176 cut-off used when judging whether an individual sample is positive or not. Here, parasites may represent a
177 challenge as many different tests are available and used, unfortunately sometimes without knowing the
178 sensitivity and the specificity, hampering comparisons of prevalence estimates (Felin et al., 2017; Olsen et
179 al., 2019).

180

181 3. Surveillance for *Trichinella*

182 *Trichinella* infection in humans may result in life-threatening disease. *Trichinella* was first detected in its larval
183 form in a human cadaver in 1835 and in a human clinical case in 1859 (Campbell, 1983). Following this
184 discovery, many European countries implemented inspection and control of *Trichinella* in meat using
185 trichinosis (Boireau et al., 2015). In the USA, *Trichinella* testing was also put in place, but mainly with a
186 focus on export of pork to Europe. Today, *Trichinella* is under control not just in Europe and the US, but in
187 most parts of the world and is, therefore, associated with a low burden of disease worldwide (FERG, 2015).

188 Several animal species may get infected with *Trichinella*, although consumption of meat from pigs, horses
189 and wildlife has been ascribed to most of the human cases observed. *Trichinella* infection can only occur if
190 an animal or a human ingest muscle tissue containing infective larvae (Gamble et al., 2019). This implies that
191 infection cannot spread from one pig to the next, unless cannibalism takes place. It also means that feeding
192 of raw waste containing infected meat to pigs (which is not allowed in the EU due to the probability of
193 spreading infectious disease such as African or Classical swine fever), as well as unsafe handling of dead
194 animals are major risk factors. Moreover, presence of a high number of rodents and outdoor-raising of pigs
195 have been identified as risk factors. The longer an animal lives, the higher is the probability that it may get
196 exposed. Therefore, age may be interpreted as a risk factor.

197 The general surveillance for *Trichinella* in the EU is described in Table 1, based upon Alban & Petersen (2016)
198 and the EU legislation (Anon., 2015). Until 2014, all pigs raised in the EU were supposed to be tested, unless
199 the Member State had obtained an official recognition of having a negligible risk of *Trichinella* in its domestic
200 pigs, which only Denmark and Belgium had obtained (Alban & Petersen, 2016). Then, the EU legislation
201 adopted a risk-based approach for surveillance of *Trichinella* in pigs and officially required testing only of pigs
202 raised in the low-biosecurity compartment, such as outdoors or backyard production (called the non-
203 controlled compartment in the EU). As an intermediate stage, a Member State was obliged to test 10% of
204 the pigs (finishers, sows or boars) from the controlled housing compartment. This was to continue until the
205 Member State was able to document, using historical data on continuous testing carried out on slaughtered
206 swine population, that the prevalence of *Trichinella* was below 1 per million in the controlled housing
207 compartment. Denmark and Belgium were excepted from this requirement because of their negligible risk
208 status (Anon., 2015). The move towards a risk-based sampling was due to an overwhelming amount of data
209 showing that *Trichinella spp.* is absent in the controlled housing compartment (Alban et al., 2008; Alban et
210 al., 2011).

211 This moved focus from testing pigs individually to auditing of biosecurity on-farm. Such indirect
212 measurements are much cheaper than testing all pigs for the presence of the parasite, in particular if an

213 auditing system is in place already for other reasons (Alban & Petersen, 2016). To ensure acceptance of the
214 risk-based sampling, compliance with the requirements for controlled housing should be checked at regular
215 intervals and ideally, the frequency of the auditing should be risk-based. These requirements are described
216 in detail in Annex IV to the EU *Trichinella* Regulation (Anon., 2015). For many years, the International
217 Commission of Trichinellosis (ICT²) has published guidelines for pre-harvest control of *Trichinella* in food
218 animals. The ICT guidelines have recently been updated (Gamble et al., 2019); they are almost equal to the
219 requirements listed in the EU *Trichinella* Regulation. Either the veterinary authorities or a third-party
220 independent auditor may do the auditing. The latter is undertaken as part of a private standard, building on
221 top of national and international legislation. Such private standards are common in many parts of the world,
222 and it may be expected that they will increase further in use and importance (Alban & Petersen, 2016).

223 According to the EU legislation, carcasses of horses, wild boar and other farmed and wild animal species
224 susceptible to *Trichinella* infection shall be systematically sampled in slaughterhouses or game-handling
225 establishments as part of the post-mortem examination (Anon., 2015). Hence, testing will only take place if
226 the meat is intended to be consumed by humans. For foxes or other indicator animals, monitoring is
227 encouraged but not required in the EU *Trichinella* Regulation, despite wildlife potentially having a higher
228 prevalence of *Trichinella* spp. than livestock, reflecting that food safety is the overall objective of the
229 surveillance. Moreover, surveillance in outdoor pigs can be interpreted as an early warning for indoor pigs,
230 raised in the same geographical area.

231 Despite the FERG report pointing to a marginal negative impact on human health and the EU legislation
232 allowing no testing for *Trichinella* spp. of pigs raised under controlled housing conditions, extensive testing
233 is still taking place in the EU, because of trade requirements from countries outside the EU (Alban & Petersen,
234 2016). This shows the importance of international harmonization regarding surveillance and control of the

² <http://www.trichinellosis.org/>

235 most common animal health and food safety issues - as it could lead to a more effective distribution of
236 resources spent on assuring food safety and animal health and welfare.

237

238 4. Surveillance for *Taenia saginata*

239 Humans are the definitive host of the cestode *T. saginata*. If humans are exposed to live cysticerci, by eating
240 undercooked beef, infection in the form of a tapeworm may develop, where after the tapeworm will begin
241 excreting infective eggs. The presence of the tapeworm will usually result in very mild infection or no
242 symptoms at all (Laranjo-González et al., 2016). Contrary to *T. solium* (the swine tapeworm) the eggs of *T.*
243 *saginata* are not infective to humans (Gerts, 2015). Neurocysticercosis is therefore not related to *T. saginata*.
244 Hence, the human burden of disease related to *T. saginata* is assessed as low, although no precise studies
245 have been undertaken. In line, the FERG report excluded *T. saginata* from their priority list due to the
246 presumed low burden of disease (FERG, 2015).

247 Infection of cattle with the eggs of *T. saginata*, resulting from exposure to human feces, results in
248 development of cysticerci, located in the muscle, enabling infection of humans as described above. Natural
249 infections in cattle are normally asymptomatic (Laranjo-González et al., 2016). Like cattle, reindeer and
250 buffalo can also act as an intermediate host. Exposure of cattle to human fecal material is the main risk factor
251 for infection of cattle. *Taenia* infection cannot be spread from one bovine animal to the next. Age is a risk
252 factor, as it has been documented that animals slaughtered before the age of 2 years has a very low
253 probability of being infected. Moreover, sex is a risk factor, with male cattle having a lower risk than females
254 (Calvo-Artavia et al., 2012). However, sex and age at slaughter are confounded, as male cattle are usually
255 slaughtered before the age of 2 years, while females are kept longer.

256 The general surveillance for *T. saginata* in the cattle in the EU is described in Table 1, based on a systematic
257 review undertaken by Laranjo-González et al. (2016), the EU legislation (Anon., 2004) and other selected
258 publications.

259 As stated above, the human burden of disease related to *T. saginata* is assessed as low (FERG, 2015).
260 Moreover, the prevalence of infected cattle found at meat inspection is very low (Laranjo-González et al.,
261 2016) and the sensitivity of meat inspection of lightly-infected animals is very low, implying that most
262 infected carcasses are overlooked. Kyvsgaard et al. suggested that the sensitivity for lightly infected animals
263 was around 15%, (Kyvsgaard et al., 1990). The value of the routine inspection has therefore been questioned
264 (Calvo-Artavia et al., 2012). Alternative suggestions are risk-based surveillance and/or use of serology
265 (Laranjo-González et al., 2016). A risk-based approach could involve inspection limited to the high-risk sub-
266 population consisting of adult cows (Calvo-Artavia et al., 2012). Adult cows were also found as the sub-
267 population with the highest prevalence in the United Kingdom (Marshall et al., 2016) and in France (Dupuy
268 et al., 2014). A new risk-based meat inspection system for bovines, making use of age and production system
269 as risk factors, will come into force in December 2019. This will imply that bovines, either raised indoors and
270 slaughtered before the age of 20 months, or slaughtered below 8 months of age will be excepted from
271 incisions into the masseters (Table 2 and Fig. 2) (Anon., 2019).

272 Serological tests for detection of antigens or antibodies again *T. saginata* are available, and the EU Meat
273 Inspection Regulation 854/2004 allows use of serology as a replacement for meat inspection for *T. saginata*
274 (Anon., 2004). However, such tests are associated with additional costs. Therefore, before being
275 recommended for routine use, the economic efficiency should be carefully considered. A recent study using
276 a mathematical model estimated a prevalence of 43% of *T. saginata* (in the form of viable, degenerated or
277 calcified cysticerci) in Belgian cattle (Jansen et al., 2018). Somewhat similar, Eichenberger et al. (2013)
278 estimated the prevalence to be 15.6% in Swiss cattle. This high prevalence warrants further investigations
279 into the ways that Belgian, Swiss and maybe other cattle get exposed: grazing practices, availability of toilets
280 for farm workers and others, and handling of the sewage system. In this way, it may be possible to identify
281 and rectify systematic risky practices in place. This may be more cost-effective than subjecting all Belgian
282 cattle to a serological test for *T. saginata*. Alternatively, individual farmers may be interested in documenting
283 freedom from infection, using serology at meat inspection on a subset of their animals. Such meat would be

284 safe to use for ready-to-eat beef products, but a higher price would most likely be required before a larger
285 number of farmers would embark on this strategy.

286

287 5. Surveillance for *Toxoplasma gondii*

288 Felids, such as cats, are the definitive hosts of the protozoan parasite *Toxoplasma gondii*. Infected felids can
289 shed millions of oocysts through their feces for a limited time period. Contamination of the environment with
290 such oocysts takes place through water, soil, feed and food, whereby a wide range of host gets infected. If
291 *Toxoplasma* infection takes place in a pregnant woman, infection may result in abortion of the unborn child,
292 or in life-long impairment of normal functionality of the child. In adults, infection usually has a mild course
293 with few symptoms, however there are indications that infection with *T. gondii* might be associated with
294 schizophrenia (Burgdorf et al., 2019). According to the FERG report, *Toxoplasma gondii* is the third-most
295 important parasite worldwide, associated with 1.7 million DALYs (FERG, 2015). Consumption of meat has
296 been ascribed to a large, but unknown proportion of the human cases observed (Cook et al., 2000; FERG,
297 2015). Freezing and heat treatment render infected meat safe to consume, whereas curing requires that the
298 meat product is subjected to high saline concentrations over a longer time to be effective (Dubey et al., 1997).
299 This implies that there are only few meat products which will contain viable parasites at the time of
300 consumption. Therefore, ready-to-eat products such as mildly cured products may be considered as high-
301 risk.

302 *Toxoplasma gondii* cannot easily be detected directly, but serological testing can be used as an indirect
303 measurement. According to a recently published systematic review, the seroprevalence is highest in wild
304 boar followed by sheep, moose, and cattle, and lowest in indoor finishing pigs (Olsen et al., 2019). For pigs,
305 Limon et al. identified three confounded risk factors: 1) small herds, 2) outdoor-rearing and 3) farm cats with
306 access to sow feed and concluded that in the United Kingdom most batches of pigs delivered to slaughter

307 consists of negative animals (Limon et al., 2017). Moreover, sows and boars have a higher probability of being
308 infected than finishing pigs (Olsen et al., 2019).

309 The non-negligible importance of *T. gondii* for human health has been recognized both by WHO (FERG, 2015)
310 and EFSA. The latter identified *T. gondii* as a relevant hazard in their Opinion on hazards to be covered by
311 meat inspection of pigs (EFSA, 2011b). Still, in the EU and elsewhere, there is currently no official requirement
312 for surveillance for *T. gondii* in any livestock. Overall speaking, the higher purpose is mitigation, where
313 surveillance and intervention are two elements of mitigation. Surveillance provides the information and
314 intervention the action, but intervention is not always necessary. The current stage of mitigation may be
315 called investigation, and it is about understanding the situation and getting ready for intervention strategies,
316 if needed (Häsler et al., 2011). Depending upon the outcome of this exercise, the risk manager may decide
317 upon moving to implementation of a mitigation phase or accept the situation as it is.

318 In the following, considerations regarding how to set up a future surveillance programme for *T. gondii* in
319 swine is described, following the key areas defined in SURVTOOLS. The overall objective should be to protect
320 consumers against being exposed to infective meat. This can be done through identification of herds with an
321 unacceptable high prevalence of *T. gondii* (estimate within-herd prevalence). The kind of surveillance to put
322 in place could be monitoring or surveillance. As age and way of raising are risk factors, there are four potential
323 sub-populations for which a surveillance component could be set up for swine: finishing pigs/sows combined
324 with controlled housing/non-controlled housing. A discussion should be taken to set the threshold between
325 acceptable and unacceptable, while knowing that such a threshold can later be changed. Experience from
326 the Danish *Salmonella* surveillance programme may come in useful; after some years into the programme,
327 the within-herd seroprevalence of *Salmonella* was lowered from 70% to 65% for allocating pig herds into the
328 highest risk category, for which there is requirement for risk mitigation, as described by Alban et al. (2012).

329 Actions related to detection of an unacceptable high seroprevalence may involve visit at the farm of origin,
330 including evaluation of current biosecurity practices and correction of potential weak points. Farmers could

331 be notified and payed less for their pigs or asked to pay for the follow-up visit on the farm. Outdoor raising
332 is known as a risk factor, making it a priority to develop recommendations to ensure safe ways of housing
333 and feeding of outdoor pigs. For herds with an unacceptable high prevalence of *T. gondii*, a recommendation
334 could be to freeze meat intended for production of risky ready-to-eat (RTE) products.

335 Serological testing may constitute a feasible way of detecting herds with a high prevalence. One important
336 question is whether to initiate surveillance in all four potential sub-populations or not, and if so, how. Here,
337 a farm categorization may be used in line with what is seen for *Trichinella*. This could imply that all meat from
338 the sub-population with the highest prevalence may be considered as high-risk requiring freezing if the meat
339 is intended for risky RTE products. Following upon this view, surveillance may target the low-risk sub-
340 population such as indoor finishing pigs. One drawback about this approach is that a substantial number of
341 samples would have to be tested before infection can be detected, due to the low prevalence. This issue was
342 raised by EFSA, who recommended to use auditing of biosecurity for controlled housing instead of testing for
343 *T. gondii* for low-risk farms (EFSA, 2011a). To make a testing programme economically feasible, only few
344 samples may be taken at each delivery. This would imply that longer time might pass, before infection would
345 be detected.

346 Hence, the point of sample collection is the abattoir, and the testing protocol could involve serology (blood)
347 or meat-juice. Although EFSA recommends use of blood (EFSA, 2011a), collection of meat-juice samples is
348 much more convenient. The approach used in the Danish *Salmonella* surveillance in finishing pigs may be
349 used, implying automatic identification of carcasses to be sampled in the cooling room as described by Alban
350 et al. (2012). The sampling strategy could be risk-based sampling restricted to either high-risk or low-risk, as
351 explained further up. The study design could consist of a two-stage sampling, where farms with no test-
352 positives are placed in the low-intensity part of the programme involving e.g. one sample per delivery, and
353 farms that have tested positive are re-tested in relation to the next delivery of pigs with a higher number of
354 samples to estimate the within-herd prevalence.

355 The choice of cut-off to be used when judging the individual sample constitutes a challenge for *T. gondii*, as
356 pointed to by Felin et al. (2017). For the low-risk sub-populations such as the indoor finishing pigs, the major
357 part of the apparently seropositive pigs may be false-positives. An example of this could be seen in a study
358 by Kofoed et al. (2017). That challenge could be solved by re-testing more animals from the herd and allowing
359 a certain number of reactors within a given sampling period. The data handling process would be a
360 continuous evaluation of samples to confirm the seroprevalence level of each farm.

361 So far, only one EU abattoir company has a surveillance programme for *T. gondii* in place, like described
362 above, implying one sample tested per delivery of pigs from low-risk herds, and six samples from herds with
363 a higher risk. Farms are re-tested when positives are found to determine the within-herd prevalence more
364 precisely. A within-herd prevalence below 5% is considered as low-risk, and above 15% as high-risk, and in-
365 between as moderate risk (Heres et al., 2015).

366 More work is needed before a surveillance programme for *T. gondii* can be recommended widely. Such work
367 would include a burden of disease assessment for *T. gondii* for the country of interest, followed by a source
368 account or an exposure assessment for the most important sources of human exposure. That information
369 could be included in a cost-benefit analysis, addressing different kinds of surveillance systems. In Denmark,
370 a source account has been made for congenital toxoplasmosis, showing a lower annual disease burden than
371 expected. A total of 123 DALYs was found, of which 78 were due to fetal loss and 2 were due to neonatal
372 death, and hence 43 DALYs for the persons who will have to live with congenital toxoplasmosis. This is
373 substantially lower than the burden caused by campylobacteriosis (1,586 DALYs) and salmonellosis (379
374 DALYs) (Nissen et al., 2014). However, this figure does not include the potential burden represented by
375 schizophrenia, where *T. gondii* infection might be a contributing causal factor for some cases of schizophrenia
376 - as suggested by Burgdorf et al. (2019). In Denmark, the next step involves a source account or an exposure
377 assessment for selected food sources such as pig meat.

378

379 6. Advantages, requirements and limitation related to risk-based surveillance and control

380 The three examples of surveillance in foodborne parasites presented above show that there are several
381 advantages of using risk-based surveillance systems: targeted efforts resulting in a better cost-effectiveness
382 ratio, if planned well. One example is the Danish *Trichinella* programme in pigs, where only the pigs from
383 non-controlled housing are subjected to individual testing whereas the controlled housing herds are
384 subjected to auditing of biosecurity practices every 3 years (Alban and Petersen, 2016) Hence, risk-based
385 surveillance and control harbors the opportunity to achieve the same surveillance performance at lower cost
386 or to increase performance using the same resources. The approach is based on knowledge of the food
387 system, the epidemiology of the hazard, contextual factors and risk factors, where sampling can be targeted
388 to the population strata with the highest risk.

389 To ensure confidence in risk-based surveillance, documentation of all elements of the risk-based approach is
390 crucial. Here, reporting guidelines may be useful, and example of this can be found in
391 <https://github.com/SVA-SE/AHSURED>. However, in many cases it can be difficult or even impossible to get
392 enough data to estimate e.g. the size of a risk factor precisely. One example is the area of surveillance for
393 residues of antimicrobial origin in meat, where a risk-based approach is encouraged (Anon., 1996). Detailed
394 studies of the cases seen in Denmark indicate that use of injectable antimicrobials is the primary cause and
395 that a high within-herd prevalence of chronic pleurisy (where treatment is often done using injectable
396 antimicrobials) may be a risk factor or an indicator. However, the number of cases in Denmark is so low that
397 it disables a precise estimate of this risk factor. Here, a comparison with Dutch data helped to estimate the
398 relative risk (Alban et al., 2014; Veldhuis et al., 2018). Still, prudence should be used to avoid over-confidence,
399 and the impact of uncertainty on the risk to be estimated should be studied – e.g. in the form of scenario
400 analysis - to ensure robustness of the system.

401 Livestock farming is not static; and major shifts in production have been observed in Europe in the last
402 decades. This implies fewer and larger farms and a specialization, resulting in a change in the trade flows. For

403 pigs, a specialization into breeding, growing or finishing farms is taking place (Marquer et al., 2014).
404 Moreover, the preferences of the consumers are not stationary. Therefore, changes in risk distribution should
405 be foreseen and incorporated into surveillance e.g. as an early warning system. A solution to this could be to
406 expand surveillance efforts to food systems to characterize and monitor their changes over time and trigger
407 alerts of major changes that may require further investigation and adaptation of surveillance programmes.
408 An example is when livestock is raised in new ways or regions, where there might be an increased exposure
409 to certain hazards, compared to the traditional production. Outdoor-raising of pigs may be an example of
410 this – and the combination with an increase in the preference for pink pork may imply a higher exposure to
411 *T. gondii* than seen before. Similar considerations should be made regarding climatic changes, which may
412 lead to presence of infections or vectors of infection not previously seen in the area. For both examples,
413 focus should be on the capacity of the livestock system to cope with perturbations.

414 In this paper, risk-based surveillance to ensure safe meat has been the focus. Still “safe meat” may have
415 different meanings to the consumers, and some may be willing to take a risk for the taste, e.g. for tartare
416 (raw beef). This implies that resilience as well as risk and risk evaluations may vary at different levels of the
417 consumer and production cycle. In line, one group of consumers may perceive outdoor raising as associated
418 with high animal welfare as well as a more resilient form of production compared to indoor production. For
419 others, outdoor production may be perceived as a risk for animal welfare because of exposure to harsh
420 climatic conditions and as a risk of introduction of various infections. In response, the authorities in
421 collaboration with the food business operators may need to look more carefully into how we may frame risk,
422 production and consumption in a way where the various aspects can be encompassed in a transdisciplinary
423 process, with many perspectives are considered simultaneously. Knowledge integration and multi-criteria
424 decision-making is crucial here, but slow, complicated, and difficult to obtain.

425 Risk-based surveillance require that many kinds of information are gathered and carefully evaluated. This
426 implies an opportunity to (re-)assess and evaluate traditional surveillance approaches and identify areas for
427 enhancement, change or innovation. However, it also encompasses a weakness, because such systems may

428 not necessarily be known *a priori* to the trade partner and the veterinary authorities in the importing country
429 (Stärk et al., 2006). Hence, any risk-based surveillance programme can only realise its full economic efficiency
430 potential, if trade partners and veterinary authorities are informed in detail about the specific approach,
431 which implies that it should be transparent and evidence-based. Here, it should be borne in mind that trust
432 is built up gradually but can be destroyed fast. Furthermore, it may be confusing, if each country defines their
433 own risk-based surveillance for a given hazard, and some level of harmonization would be useful. To obtain
434 this, open access to information about surveillance systems would be helpful for the process of identifying
435 the systems that work best, depending on the settings. In case of sensitive issues, a controlled disclosure
436 could be used.

437 In the EU legislation, an unclear terminology is sometimes used, such as targeted surveillance, and with no
438 distinction between monitoring and surveillance. For example, in the EU Residue Directive 96/23, it says:
439 “The samples must be targeted taking account of the following minimum criteria: sex, age, species, fattening
440 system, all available background information, and all evidence of misuse or abuse of substances of this group”
441 (Anon., 1996). However, for finishing pigs, which are the large numbers, not much help is provided to identify
442 how to go risk-based. Although sows have a documented higher probability of harboring residues than
443 finishing pigs, an extensive surveillance in sows does not help, if the objective is to demonstrate absence in
444 finishing pigs to a trade partner, as explained by Alban et al. (2018).

445 In line with the recommendations by Ruegg et al. (2017), a collaboration between authorities, academia and
446 food business operators should be encouraged. Such a collaboration might make it possible to develop an
447 effective surveillance for a given hazard or indicator, based upon experience, feasibility and economics.
448 Hereby, compliance with the surveillance system may be improved. Moreover, surveillance programmes
449 need to be set up in a way which facilitates control, implying timely actions which can be made in an easy
450 way. Again, a collaboration with the stakeholders may be beneficial, because it will also be in the interest of
451 the stakeholders to ensure fast detection and effective handling of unwanted cases, including trace-back.
452 This is already recognized by many Food Business Operators who have routine data collection and Hazard

453 Analysis of Critical Control points (HACCP) in place for their production. This will minimize the perturbation
454 to the system and, hereby, maintain consumer confidence and access to export markets. Still, in some
455 cultures or countries, there is a lack of confidence in industry data. Given their business nature, the industry
456 may have more interest and resources to set up surveillance in the form of own control than the national
457 authorities. An example of this can be seen in Denmark (Alban et al., 2018) and the Netherlands (Veldhuis et
458 al., 2019), where the own control for residues of antimicrobial origin is involving many times more samples
459 than the official sampling undertaken in line with the EU Residue Directive (Anon., 1996). However, such
460 private surveillance data are only of use to public decision-makers (who have a mandate to promote and
461 protect public health), if the information is shareable and can be trusted.

462 Development of meat safety assurance systems (MSAS) as suggested by EFSA (2011b) may help to help
463 categorize farms and slaughterhouses according to the risk they represent. This involves setting appropriate
464 targets for the final chilled carcasses. Such MSAS would involve a careful selection of harmonized
465 epidemiological indicators, depending on the purpose and the epidemiological situation in a country. Private
466 standards covering food are increasingly including MSAS, see for example the Global Red Meat Standards
467 (<https://grms.org/>). For more details about the status and the challenges related to the development of
468 MSAS, please see Buncic et al. (2019).

469 Regular evaluation of surveillance is recommendable. This will among others ensure that the latest technical
470 achievements are incorporated, the objectives are met, and the cost-effectiveness is maintained. Tools
471 developed for evaluation should preferably be used, e.g. the SURVTOOLS described above. Such tools as
472 meant for inspiration to ensure that all relevant issues are dealt with.

473 A broader evaluation framework to consider has been developed by the Network for Evaluation of One
474 Health (NEOH). NEOH is intended for the evaluation of any initiative addressing the health of people, animals
475 and the environment. The framework is based upon a system's approach and provides a basis for assessing
476 the integration of knowledge from diverse disciplines, sectors, and stakeholders through a systematic

477 description of the system at stake and standardised sets of indicators. It illustrates how cross-sectoral,
478 participatory and interdisciplinary approaches evoke characteristic One Health operations, i.e., thinking,
479 planning, and working, and require supporting infrastructures to allow learning, sharing, and systemic
480 organisation. It also describes systemic One Health outcomes, which are not necessarily possible to obtain
481 through sectoral approaches alone (e.g. trust, equity, biodiversity etc.), and their alignment with aspects of
482 sustainable development based on society, environment, and economy (Ruegg et al., 2017;
483 <http://neoh.onehealthglobal.net/>).

484 Several other tools are currently available for evaluation of surveillance. A comparison of such tools is
485 currently undertaken in an international project called “Convergence in evaluation frameworks for integrated
486 surveillance of AMR: Moving towards a harmonized evaluation approach” (Co-Eval-AMR), where the focus is
487 on characterizing evaluation tools for evaluation of surveillance systems for antimicrobial resistance. The
488 intent is to identify which protocols or tools are good at evaluating what and – if possible – to move towards
489 more harmonized evaluations. The output from this project may provide insights for surveillance in other
490 fields including meat-borne parasites.

491

492 7. Conclusion

493 Surveillance and control can be considered a continuous, iteratively adaptive process, which can respond to
494 changing food systems, risk patterns, consumer behaviors and trade dynamics. It is therefore important that
495 the surveillance is set up to produce fit-for-purpose information that allows making decisions for control
496 where needed and react to changing circumstances. Risk-based surveillance systems may imply a higher
497 effect of surveillance at a lower level of costs, through a targeted focus on the hazard that matter the most
498 to a society or an industry. Similar considerations should be made for risk management. For meat-borne
499 parasites, risk-based surveillance is well-established for *Trichinella*, and coming into force in December 2019
500 for *T. saginata*. For *T. gondii*, the current official mitigation stage is to evaluate how large the risk is, and

501 whether intervention is needed. There are opportunities to expand similar principles to other hazards as well.
502 Collaboration with the food business operator, consumers, NGOs and other organisations in the food system
503 should be considered by identification of values, common interests, sharing of data and joint action. Finally,
504 the surveillance system should be evaluated in a systematic way on a regular basis to ensure that the
505 resources spent are providing value for money.

506

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630

631

632 **Figure captions**

633

634 Figure 1. Graphical description of the key areas to consider when setting up surveillance programmes.

635 Modified after <https://survtools.org/>

636

637 Figure 2. Graphical description of a risk-based approach to meat inspection for tuberculosis and *T. saginata*
638 cysticercosis in bovines making use of knowledge about the risk factors age, sex and production system.

639 This approach is part of the new EU Meat Inspection Regulation 2019/627 on bovines coming into force in
640 December 2019.

641

642 Table 1. Overview of selected surveillance design elements for *Trichinella* and *Taenia saginata* in the European Union, 2019

Hazard	Objectives ^a and expected outcome	Sub-populations to consider for surveillance components	Actions related to suspects and positive findings	Preventive actions	Testing protocol	Study design	Sampling strategy	Data handling
<i>Trichinella</i>	<p><u>Populations not free from infection</u>: to ensure food safety by identifying infected animals and take them out of the supply chain (case finding)</p> <p><u>Populations free from infection</u>: to document freedom from disease continuously to enable trade and avoid perturbations of export</p>	<p>Two individual risk factors: age and production system</p> <ol style="list-style-type: none"> 1. Indoor finishers 2. Indoor sows/boars 3. Outdoor finishers 4. Outdoor sows/boars 	<p>Condemnation of carcass</p> <p>Trace back to the farm of origin and an investigation of the source of infection</p>	<p>Actions to ensure a high level of biosecurity following the EU requirement for controlled housing as specified in Annex to the EU <i>Trichinella</i> Regulation 1275/2015</p>	<p><u>At abattoir</u>: artificial digestion of single meat pieces or a pooled sample of meat pieces from different pigs.</p> <p>Confirmation testing for positive samples.</p> <p>Serology may also be used for monitoring purpose</p> <p><u>On farm</u>: auditing of biosecurity in accordance with EU <i>Trichinella</i> Regulation^b</p>	<p>One-stage sampling with the individual pig as the target</p>	<p>Census implying that all animals are tested</p> <p>OR</p> <p>Risk-based involving pork for export out of the EU or high-risk sub-populations such as pigs from non-controlled housing</p> <p>If Member State has not yet documented that prevalence is <1 per million, then 10% of pigs from controlled housing should be tested</p>	<p>Continuous evaluation of samples and reporting to the national authorities</p>
<i>Taenia saginata</i>	<p>To ensure food safety by identifying infected animals and take them out of the supply chain (case finding)</p>	<p>Three confounded risk factors: sex, age, and raising</p> <ol style="list-style-type: none"> 1. Young bovines 2. Adult bovines <ol style="list-style-type: none"> 1. Females 2. Males <ol style="list-style-type: none"> 1. Indoor raising 2. Outdoor raising <p>OR</p> <p>Combination of above</p>	<p><u>Few cysticerci found in carcass</u>: the parts not infected may be declared fit for human consumption after having undergone a cold treatment</p> <p><u>Many cysticerci found in carcass</u>: condemnation</p>	<p>Application of Good Agricultural Practices regarding application of human sewage on fields and grazing of cattle</p> <p>Ensuring toilets for farm workers and people walking in area with bovines (hikers, scouts, tourists)</p>	<p><u>At abattoir</u>: meat inspection of individual bovines through examination of the masseter muscles in which incision must be made as well as opening if the heart</p> <p>OR</p> <p>Serology</p>	<p>One-stage sampling with the individual bovine as the target</p>	<p><u>Currently</u>: all bovines > 6 weeks of age unless holding has been officially certified to be free of cysticercosis^c</p> <p><u>EU Commission's new legislation</u>^d: Only testing of All bovines > 20 months AND Bovines >8 months raised outdoors</p>	<p>Findings will be reported from the abattoir to the cattle producer, who will be paid less or nothing for positive cattle depending on the judgment of the carcasses</p>

643 a: For both hazards, surveillance is a prerequisite for trade and export. b: EU Regulation 2015/1375 (Anon., 2015). c: although allowed for in the EU
644 Meat Inspection Regulation 854/2004, such systems are not in place in the EU according to the knowledge of the authors. d: New EU Regulation
645 2019/627 on meat inspection of bovines coming into force in December 2019 (Anon., 2019).