

## NATIONAL SALMONELLA CONTROL PROGRAMME

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In this scope of Law on Veterinary Services Plant Health food and Feed numbered 5996, monitoring of *Salmonella* agents that are significant for human health 'The Regulation on the Control of *Salmonella* and Other Identified Foodborne Zoonotic Agents prepared in compliance with the EU legislation and was published in the Official Gazette dated 27 March 2014 and numbered 28954.

According to the legislation in order to decrease and to take control *Salmonella* agents that are significant for human health at the primary production phase to be established National *Salmonella* Control Programme.

The basic approach of National *Salmonella* Control Programmes applied in the world countries, is primarily determining the *Salmonella* frequency in the production stage and then applying *Salmonella* reduction programme based on the production type and the obtained data.

Also in our country based on the poultry production type, National *Salmonella* Control Programme was published in order to decrease and to take control *Salmonella* agents that are significant for human health at the primary production phase for to provide keeping the frequency of *S. Enteritidis* and *S. Typhimurium* below the level of 1% in broilers, laying hens and turkeys production. For this reason it is essential that to control of environment, disinfection mechanism and inter-production period are the basic factors in the establishments.

The control rules and taken measures that are mentioned in National *Salmonella* Control Programme shall be applied by the operators who put into practice the National *Salmonella* Control Programme in the establishments. It is concluded that applying of National *Salmonella* Control Programme, will be beneficial to protect public and animal health, to decrease of *Salmonella* frequency on the foodborne infections also to increase exporting activities.