



## One Health: Connecting Humans, Animals and the Environment Video Transcript

### Safeguard the informal food market. Part 2: meat

[Bassirou Bonfoh]: Animals that seem healthy before slaughter may present many lesions from disease when their carcasses are inspected. Some of these lesions may be signs of diseases that are transmitted to humans. Other lesions may just not be nice to watch. But we find regularly livers or lungs with a lot of nodules that are a sign of tuberculosis. Meat inspection is done to protect the consumers.

In many areas of Africa, meat is well-cooked, and this may destroy all microbes. Still, risk exists during preparation, cutting and cooking. Women who prepare food may contaminate children inadvertently as they handle them. In pastoral communities, only small animals are slaughtered for consumption during festivals or sacrifices. Small animals will be equivalent to savings accounts used to cover special expenses. On the other hand, healthy, large animals like cows or camels are preserved as capital. In this sense, they are treated like a deposit account. This means that only sick, old, and non-reproductive animals are sold to the market for slaughter. This is why many lesions are visible. To confiscate the lesioned meat, reduces the income of people in the chain. But it's paramount that meat inspectors cut the transmission. Otherwise, the disease cycle will continue. In addition, slaughtering should respect certain religious and cultural norms that promote animal welfare.

We find many parasites in the organs. This is a fasciola, a liver fluke. And this cyst is a tape worm larva surrounded with liquid. Butchers always think that this is the dog's share, as it's always thrown to the dogs. The reality is that this practise maintains the cycle of parasites. When a survey was conducted at the Horn of Africa, one consumer told the researcher: 'a man without a tapeworm is not really a man.' In those regions, meat is often consumed raw. And the notorious answer shows how serious and widespread hydatid infection can be. Disease awareness and the protection of consumers in the abattoirs are important. We hardly find vegetarians in Africa. Meat is the main product prepared during festivals, ceremonies, and for hosting strangers.

It is common for farmers to be frustrated when a vegetarian refuses this precious gift. Meat inspection does not always comply with norms in most of the pastoral settings due to lack of technology, water, energy and awareness of the people. Clandestine slaughter occurs as well as slaughter at home during sacrifices, inspection being absent. Since there are no possibilities to store it, meat is processed, sold and consumed the same day. Many hazards occur in the animal source food. They may induce alteration with economic loss. But not all of them turn into risks for humans. Collaboration between disciplines and sectors allow to generate data for risk analysis at affordable cost for resource-limited countries. It is important that many stakeholders are involved.

This helps to identify real problems and perceived risks. It has also helps to promote changes in practice. Very simple messages have a big impact on health protection. As you see, there are many questions arising around these issues. How would you perceive the risk of food, be it meat, milk, or milk products coming from animals? Where do you perceive social or economic barriers in promoting hygiene? What do you think are adapted interventions in the resource-poor settings to make products more competitive in terms of quality and price? Maybe you will reflect upon these questions. Then please tell us some of your stories about eating, digestion, and well-being with animal products. We look forward to hearing your experiences.