

CAMPYLOBACTER FROM FARM TO FORK

About four in five cases of campylobacter food poisoning in the UK can be traced back to poultry meat contaminated with the bacterium.



To tackle this, and reduce contamination on UK-produced chickens, the whole food chain needs to play its part.



The **Acting on Campylobacter Together** campaign (**ACT**) is part of the Food Standards Agency (FSA) work to bring together the whole of the food chain from ‘farm to fork’ – including chicken producers, processors, caterers, retailers and consumers.

We have asked

Farmers and producers to reduce the number of flocks of broilers (chickens grown for meat) that contain campylobacter when they are presented for slaughter.

This will include carrying out comprehensive monitoring of flocks and maximising the effectiveness of biosecurity, for example

by working through third party assurance schemes to drive a change in culture and the consistent application of best practice. Industry could also incentivise producers to reduce flock colonisation by rewarding those who have no, or low, levels of campylobacter infection pre-slaughter.

Slaughterhouses and processors to make sure that their processes minimise the levels of contamination in the birds they produce. This should include a sharpened focus on current good hygienic practices in relation to plucking, evisceration, washing and chilling processes, to ensure good hygiene is applied effectively and consistently.

Retailers and supermarkets to play their role by, for example, advising their customers not to wash raw chicken and to cook it thoroughly, and to provide clear information about hygienic handling of their products, safe cooking, hygienic disposal of packaging, and methods to reduce cross-contamination.

Caterers to follow good hygiene practices at all times and ensure that their staff are aware of the risks from raw poultry and work harder to avoid cross-contamination during handling or from under-cooking.

Consumers to reflect on whether the way they handle chicken in their homes creates food poisoning risks for themselves and their families. To help, the FSA will play its part by providing guidance to consumers and undertake studies on how to help change consumer behaviour around food preparation and in terms of general hand hygiene.

Local government partners to help raise awareness of campylobacter and ensure that food businesses using chilled poultry meat are aware of the risks and are maintaining the highest standards of hygiene.

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By Acting on Campylobacter Together we can
provide safer food for the nation and save lives
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Spread the word, not the germs!

For more information: www.food.gov.uk/chickenchallenge