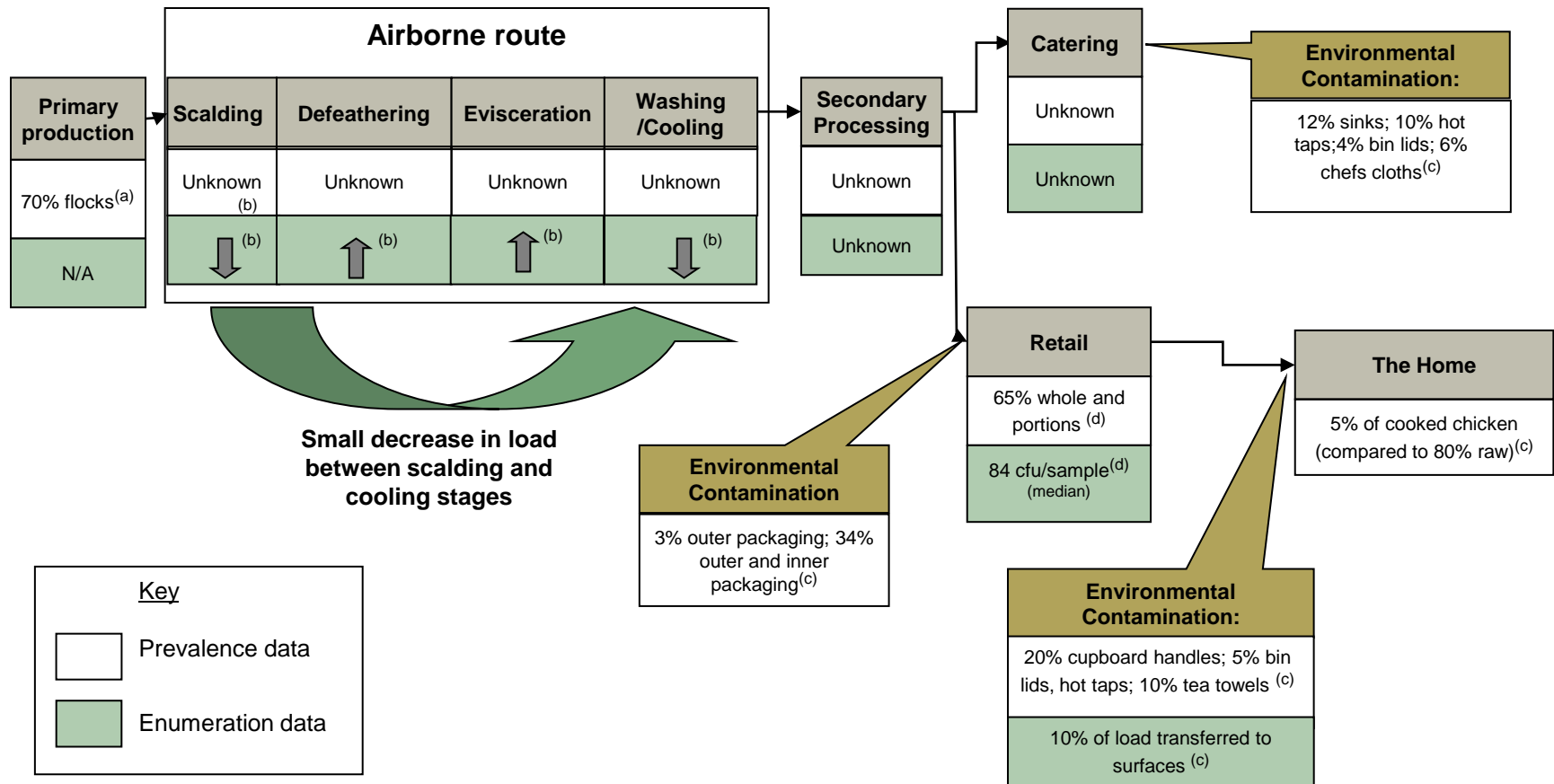

Data Pack for Chicken Food Chain Analysis

This slide pack summarises the data used in the Chicken Food Chain Analysis

Evidence suggests that the main concern from chicken is Campylobacter so analysis focussed on this pathogen

Hazards	Contribution of chicken products to PH Impacts	Key Breakdowns with Current PH Impacts
VTEC O157/ E. coli O157	Low – VTEC O157 not detected in chicken	Limited PH impact from chicken
Salmonella spp.	Medium - there are other food sources of Salmonella. Prevalence on farms is low compared to other EU countries and considerable reductions have already been made.	Primary Production: contamination of flocks on farm. Slaughter: contamination of meat during defeathering and evisceration.
Campylobacter	High – chicken thought to be main source of Campylobacter.	Primary Production: contamination of flocks on farm. Slaughter: contamination of meat during defeathering and evisceration Post processing of RTE foods: Cross-contamination to RTE foods
Listeria monocytogenes	Low - Raw meat Medium - sliced cooked meat	Generally thought PH impact from raw meat contaminated with listeria is low.
C. perfringens	Medium	Cooling large batches of meat/dishes in catering

Summary of evidence on level of Campylobacter through the chicken supply chain



(a) Bull S, et al (2003) Studies to identify critical points for infection of live birds or contamination of poultry carcasses with campylobacter and salmonella species (B03008). (b) Rosenquist H. et al. (2006) The effect of slaughter operations on the contamination of chicken carcasses with thermotolerant Campylobacter, *Int. J. Food. Micro.* 108, p226-232 (a Danish study); (c) Harrison W, et al. (2001) Determining Exposure Assessment and Modelling Risks Associated with the Preparation of Poultry products in Institutional Catering and the Home. (B01015); (d) FSA (2009) Report for the UK survey of Campylobacter and Salmonella contamination of fresh chicken at retail sale (B18025)

International comparison suggests some scope for reduction of Campylobacter levels in UK chicken

Country	% Campy. in poultry (2006) ¹
UK	66.3%
Slovenia	59%
Germany	39%
Belgium	34.7%
Luxembourg	27.3%
Austria	21.6%
Italy	19.8%
Denmark	11.7%
Estonia	6.0%

- Comparisons suggest that UK levels at retail are higher than in other EU countries, although some caution should be used due to sampling inconsistencies between countries.
- Other international comparison studies available – e.g. New Zealand Food Safety Authority study quoted very high rates in NZ - 89% at retail in 2003².
- EFSA baseline studies planned in 2010 for Campylobacter at primary production stage.

(1) The Community Report on Trends and Sources of Zoonoses, Zoonotic Agents, Antimicrobial Resistance and Foodborne Outbreaks in the European Union in 2006, *The EFSA Journal* (2007), 130; (2) Wong, T. Let al (2007) Prevalence, numbers and subtypes of Campylobacter jejuni and Campylobacter coli in uncooked retail meat samples. *J Food Protect* 70(3):566-573.