

## ADVISORY COMMITTEE ON THE MICROBIOLOGICAL SAFETY OF FOOD

### CAMPYLOBACTER WORKING GROUP : PROGRESS REPORT

#### Meetings of the Working Group

1. Since the last progress report to the full Committee (ACM/599), the Working Group has held one meeting.
2. At this, Members heard ideas from Assured Chicken Production Ltd on how the problem of *Campylobacter* in chicken might be successfully tackled. Representatives from the O'Kane Group, Moy Park Ltd and the Northern Ireland Department of Agriculture and Rural Development jointly provided information about the situation in Northern Ireland. The Institute for Animal Health provided Working Group members with an overview of IAH's *Campylobacter* research.
3. The Working Group is next due to meet on 11 December when members will hear details of the University of Nottingham's *Campylobacter* work.

#### Future work programme

4. The Working Group has identified a number of areas which are likely to feature in its work programme in the shorter-term, eg. :
  - detection and typing;
    - slaughterhouse hygiene;
    - hygiene practices in the domestic environment (including labelling, and washing of poultry meat - especially whole birds - by domestic consumers).
    - the effects of hide removal on the dissemination of *Campylobacter*;
    - the effects of carcass storage on *Campylobacter*.
5. In order to provide the Food Standards Agency with maximum assistance in relation to its foodborne disease and chicken targets, ACMSF

*Campylobacter* advice will be forwarded as soon as it has been developed, rather than waiting until the Committee's final report is ready.

**Secretariat**  
**November 2002**