

**ADVISORY COMMITTEE ON THE MICROBIOLOGICAL SAFETY OF FOOD**

**PROGRESS REPORT ON THE WORK OF THE *CAMPYLOBACTER*  
WORKING GROUP**

***Meetings of the Working Group***

1. Since the ACMSF last met, its *Campylobacter* Working Group has held one meeting, on 11 December 2002.
2. At that meeting, Working Group members were briefed on Nottingham University's work on the potential use of bacteriophage to control *Campylobacter* spp. in poultry production. The Food Standards Agency (FSA) provided Working Group members with an overview of progress towards the development of an action plan for tackling *Campylobacter* in chickens (see ACM/619).
3. Working Group members also received a report of the visit of a sub-group to Denmark and Norway to see how *Campylobacter* in chicken production was being tackled in those two countries. Consistent with the ACMSF's decision to feed advice into the FSA as and when it had been developed, rather than waiting until completion of the Committee's report, the Chairman wrote to the Agency's Acting Chief Executive on 24 January 2003 (ACM/618) conveying the impressions drawn from the Denmark/Norway visits.
4. The Working Group is currently seeking information on the *Campylobacter* control measures employed by Swedish chicken producers, in order to assemble a more comprehensive picture of the situation in Scandinavia.

***Future work programme***

5. The Working Group has begun to prepare initial drafts of elements of its report. It is intended that the report should follow a focussed and streamlined format, charting scientific and other progress since the publication of the ACMSF Interim Report on *Campylobacter* in 1993, and covering in greater detail such things as the on-farm control of *Campylobacter* in chickens, detection and typing, hygiene in the home and in catering, and research and development.

**Secretariat  
March 2003**