

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

**Food Standards Agency UK-wide survey of *Salmonella* and *Campylobacter* contamination of fresh and frozen chicken on retail sale**

1. In 2000, the FSA announced a target of reducing *Salmonella* contamination of UK-produced chicken by 50% in 5 years. For the purposes of setting a baseline against which progress could be measured, the Agency undertook a national survey in 2001 of fresh, frozen, whole and portioned chicken purchased at retail outlets.
2. In June 2000, the FSA consulted the ACMSF on various factors to be considered in designing the survey (ACM/482), and the Surveillance Working Group commented on a draft protocol in March 2001 (ACM/511). Interim results were then reported to the Committee in October 2001 (ACM/524).
3. The final report of the survey, which was published on 27 February 2003, is now attached for the information of Members <http://www.food.gov.uk/multimedia/pdfs/campsalmsurvey.pdf>. It will be presented by Dr Paul Cook (FSA) who will also respond to Members' questions.
4. The detailed data sheets are available on the FSA's website. The address is <[www.food.gov.uk/multimedia/spreadsheets/chickendata](http://www.food.gov.uk/multimedia/spreadsheets/chickendata)>.

**Secretariat  
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