

Survey of Salmonella and Campylobacter in whole raw chickens on retail sale in Wales and Northern Ireland 2001-2006

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Overview

Overview of project

Salmonella rates

Campylobacter rates

Comparison of retailers/butchers

Comparison of fresh/frozen

Salmonella isolates

Campylobacter isolates

Outcomes



Overview of project

Main objective was to measure the baseline levels of *Campylobacter* and *Salmonella* in whole, raw, retail chicken in order to assess the microbiological hazard associated with this product

The project started in Wales in November 2001. Northern Ireland joined in January 2004. The project ended in December 2006.

All samples were examined for *Salmonella* and *Campylobacter* species using a carcass rinse method and selective enrichment for pathogens



3403 samples taken in Wales since November 2001

842 samples taken in Northern Ireland since January 2004

Overall baseline rate measurement, comparison of fresh/frozen and comparison of retailers/butchers was carried out

Target to type all *Salmonellas* and speciate 25% of *Campylobacter* isolates-all isolates sent to HPA for typing work



Overall

	Total number of samples	Number of Salmonella positive (%)
2001/02	739	62 (8.4)
2003	736	42 (5.7)
2004	1033	40 (3.9)
2005	877	35 (4.0)
2006	860	31 (3.6)



Samples taken in Wales

	Total number of samples	Number of Salmonella positive (%)
2001/02	739	62 (8.4)
2003	736	42 (5.7)
2004	753	37 (4.9)
2005	588	30 (5.1)
2006	587	24 (4.1)



Samples taken in Northern Ireland

	Total number of samples	Number of Salmonella positive (%)	
2004	280	3 (1.1)	
2005	289	5 (1.7)	
2006	273	7 (2.6)	



Overall

	Total number of samples	Number of Campylobacter positive (%)
2001/02	739	523 (70.8)
2003	736	538 (73.1)
2004	1033	719 (69.6)
2005	877	616 (70.2)
2006	860	542 (63.0)



Samples taken in Wales

	Total number of samples	Number of Campylobacter positive (%)
2001/02	739	523 (70.8)
2003	736	538 (73.1)
2004	753	517 (68.6)
2005	588	367 (62.4)
2006	587	338 (57.6)



Samples taken in Northern Ireland

	Total number of samples	Number of Campylobacter positive (%)
2004	280	202 (72.1)
2005	289	249 (86.2)
2006	273	204 (74.7)



Samples from retailers and butchers

Year	Campylobacter positive rate (%)		p value
	Retailers Butchers		
2001/02	70.9	70.4	0.902
2003	73.6	71.3	0.555
2004	68.8	72.6	0.265
2005	70.5	69.2	0.725
2006	64.6	57.8	0.079



Year	Salmonella positive rate (%)		p value	
	Retailers Butchers			
2001/02	9.1	6.8	0.316	
2003	6.9	1.8	0.011	
2004	4.2	2.7	0.301	
2005	4.5	2.2	0.152	
2006	4.1	2.0	0.149	



Fresh and frozen samples

Year	Campylobacter positive rate (%)		p value
	Fresh	Frozen	
2001/02	70.2	72.6	0.530
2003	73.5	71.9	0.657
2004	73.4	55.6	<0.001
2005	72.4	60.0	0.0026
2006	63.7	59.9	0.366



Year	Salmonella positive rate (%)		p value
	Fresh Frozen		
2001/02	8.0	9.7	0.464
2003	4.4	9.4	0.01
2004	3.6	5.0	0.340
2005	4.0	4.0	0.990
2006	2.6	8.3	<0.001



Salmonella isolates

The most numerous isolates per year:

S. Derby and S. Kentucky (n=6)

2004 S. Kentucky (n=6)

2005 S. Indiana (n=6)

2006 S. Ohio (n=9)

Overall S. Ohio (n=21)



Campylobacter isolates

Year	Number of isolates submitted	C jejuni (%)	C coli (%)	C lari (%)
2004	182	115 (63.2)	66 (36.3)	1 (0.5)
2005	157	86 (54.8)	71 (45.2)	0 (0.0)
2006	90	57 (63.3)	33 (36.7)	0 (0.0)



Outcomes

- The project has measured the baseline rate of Salmonella and Campylobacter in whole retail raw chickens for five consecutive years
- It can be concluded that the overall Campylobacter rate has not changed over the duration of the project
- The Salmonella rate has decreased during the project
- The project has produced five peer-reviewed papers and three conference presentations
- Campylobacter isolates from these projects have been used for further work (FSA project B15011-Oxford University/HPA)