Safe Method:

Reducing the risks of *Campylobacter*

The pathogenic bacteria *Campylobacter* requires concerted control within food businesses

Safety Point	Why?	How do you do this?
STORAGE OF POULTRY *Campylobacter is a spiral shaped bacteria that is the most common cause of food poisoning in the UK.* *It is common in raw poultry and it may find its way into* the human food chain via cross contamination of ready to eat foods with raw poultry.	*Campylobacter is implicated in 4 in 5 cases of food poisoning. In the period February – November 2014, 73% of raw chicken tested was positive for Campylobacter so.* IT IS ALWAYS BEST TO TREAT ALL POULTRY AS CONTAMINATED. The symptoms of Campylobacter are fever, severe vomiting, abdominal pain and severe diarrhoea. In extreme cases food borne illness from Campylobacter can cause a condition of the nervous system, arthritis and irritable bowel syndrome. Your business must have systems and procedures in place to prevent its spread to products destined for human consumption.	**Raw chicken and other poultry should be stored in separate fridges from ready to eat foods or at the bottom of the fridge so that juices can not drip onto other foods causing cross contamination.** **Where do you store poultry?**
CROSS-CONTAMINATION THROUGH DIRECT PHYSICAL CONTACT BETWEEN FOODS *Campylobacter* may be easily spread between raw poultry and ready-to-eat foods if they are placed in actual physical contact.	If raw poultry is placed in physical contact with ready-to-eat foods then there is a real-risk of bacterial transfer between them. This could happen during the delivery, storage, preparation or display of food. You must have systems and procedures in place to prevent cross-contamination. 	**How do you ensure that these foods are kept separate and at all times?**
PREPARATION OF POULTRY *Campylobacter is found on the surface of raw poultry and can be easily spread by washing. Washing poultry allows campylobacter to be spread by splashing onto other surfaces, the sink that you use for washing ready to eat foods and utensils.*	The law requires that all food businesses formally consider how bacteria may be spread within premises and identify ways in which this may be prevented. This must form part of their safety management system of which there needs to be evidence *(refer to Article 5 of EC Regulation 852 2004)*.	**Don't wash raw poultry. It is not necessary to wash raw poultry as part of the food preparation process as the bacteria will be killed by correct cooking.** **Thoroughly wash everything that has come into contact with raw poultry with soap and warm water – hands, utensils and chopping boards.** **How do you prepare and handle raw poultry?**

Safety Point	Why?	How do you do this?
CROSS-CONTAMINATION THROUGH USE OF THE SAME AREAS The areas used for the preparation of raw poultry must be separate from those used for the preparation of ready-to-eat foods – to prevent bacterial contamination.	Strict physical separation of food processes is the only reliable way of preventing the spread of *Campylobacter* to ready-to-eat foods.	**What measures do you take within your business to ensure adequate separation of practices: -** Equipment and utensils which are dedicated and identifiable only to raw foods (e.g. by colour coding), and which are not used for any food which is ready-to-eat ☐ Equipment and utensils which are dedicated and identifiable only to ready-to-eat foods (e.g. by colour coding), and which are not used for any food which is raw ☐ Providing separate working areas, storage facilities, clothing and staff for the handling and storage of raw food. ☐ Providing separate working areas, storage facilities, clothing and staff for the handling and storage of ready-to-eat food. ☐ Providing separate storage and display facilities, including refrigerators and freezers. Where separate units are not provided, clean areas are sufficiently separated and clearly identifiable ☐ Providing work surfaces and equipment that are washed disinfected/regularly between tasks ☐
CROSS-CONTAMINATION VIA PACKAGING MATERIALS *Campylobacter* may be spread via packaging materials or their re-use.	Where any raw poultry is wrapped in any form of packaging – the packaging must be regarded as contaminated and must not be re-used. Neither can any packaging materials be effectively cleaned or sanitised for re-use.	**Indicate which types of packaging you use: -** Cling film ☐ Aluminium foil ☐ Plastic bags ☐ Greaseproof paper ☐ Vacuum packing bags ☐ Cardboard boxes ☐ Plastic boxes ☐ Box inner liners ☐
THOROUGH COOKING Campylobacter will be killed by thorough and effective cooking.	Cooking thoroughly will kill Campylobacter and prevent spread to other foods 	**Check that birds are cooked properly in the thickest part of the leg. The meat should not be pink or red.** **The juices should not have any red or pink in them.** **How do you ensure thorough cooking of poultry?**

What to do if things go wrong?
Always assume that any raw poultry is contaminated. If you think that any ready-to-eat food might have been contaminated due to not controlling the above-mentioned processes then you should immediately throw it away. NOTE: - These controls are not exhaustive and there may be others that you need to put in to practice to control this pathogen within your business.

Safe method completed: Date_____ **Signature:**_____