**CAMPYLOBACTER**

**RISK · ACTION · REDUCE**

**ON THE FARM**
- **Personnel and equipment** can spread bacteria on the farm
- **Campylobacter in the intestines** can spread via feces
- **Campylobacter in poultry** can survive in the environment
- **Insects or animals** can spread bacteria on the farm
- **Bacteria in the intestine** can contaminate the product during processing

**Interventions on the farm and at the processing plant can reduce bacteria numbers**

- **Strict Biosecurity**
  - Minimize traffic and visitors onto the farm
  - Wear clean clothing and footwear when working with the birds
  - Wash and sanitize hands before and after contact with the birds
  - Disinfect all equipment and vehicles before using at other buildings or farms

- **Probiotic Use**
  - Promoting the growth of “good” bacteria can outcompete “bad” bacteria, such as Campylobacter, for space in the gut

- **Litter Management**
  - Reduce litter pH and moisture
  - Use a combination of aluminum sulfate and sodium bisulfate and magnesium sulfate

- **Vector Control**
  - Increased Campylobacter in the summer has been linked to increased populations of vectors
  - Reduce/eliminate insects, rodents, and wild birds from poultry housing areas

- **Feed and Water**
  - **Feed Withdrawal**
    - Target 10-12 hours prior to the birds being put on the processing line
  - **Water Acidification**
    - Water treatment can reduce bacteria in the bird’s intestines and improves the effect of chlorination

**DURING PROCESSING**
- **Bacteria levels** vary with birds and flocks
- **Bacteria in the feces** can be on poultry skin and feathers
- **Bacteria in the intestine** can contaminate the product
- **Contamination can occur during any processing step**
- **Poor sanitation** can impact the level of contamination

- **Scalding**
  - Countercurrent or multi-tank scalding are more effective
  - Scalding at temperatures above 130°F kills Campylobacter
  - Scalding can reduce Campylobacter levels 40%

- **Equipment Maintenance and Cleaning**
  - Ensure proper maintenance of feather picking equipment
  - Sanitize equipment
  - Defeathering is a high risk area for bacteria spread

- **Washing and Sanitization**
  - Use efficient equipment
  - Avoid cross contamination
  - Wash the inside and outside of carcasses
  - Sanitize equipment and area often
  - Evisceration is a high risk area for bacteria spread

- **Chillers and Post-Chill Processes**
  - Countercurrent or multi-tank chillers are more effective
  - Use post-chill antimicrobial rinses or dips to reduce bacterial numbers

- **Sanitization and Proper pH**
  - Monitor and ensure pH and concentration of sanitizing solution in the washing water and chilling water
  - Use FDA-approved sanitizers

**FOR MORE INFORMATION VISIT WWW.CAMPYPOLTRY.ORG**

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