**ON THE FARM**

<table>
<thead>
<tr>
<th>Personnel and equipment can spread bacteria on the farm</th>
<th>Campylobacter in the intestines spreads via feces</th>
<th>Campylobacter in poultry feces can survive in the environment</th>
<th>Insects or animals can spread bacteria on the farm</th>
<th>Bacteria in the intestine can contaminate the product during processing</th>
</tr>
</thead>
</table>

- Strict Biosecurity
- Probiotic Use
- Litter Management
- Vector Control
- Feed and Water

- 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

**DURING PROCESSING**

<table>
<thead>
<tr>
<th>Bacteria levels vary with birds and flocks</th>
<th>Bacteria in the feces can be on poultry skin and feathers</th>
<th>Bacteria in the intestine can contaminate the product</th>
<th>Contamination can occur during any processing step</th>
<th>Poor sanitation can impact the level of contamination</th>
</tr>
</thead>
</table>

- Scalding
- Equipment Maintenance and Cleaning
- Washing and Sanitization
- Chillers and Post-Chill Processes
- Sanitization and Proper pH

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

For more information visit www.campypoultry.org

**REDUCE THE NUMBERS · REDUCE ILLNESS · WE ALL PLAY A PART**

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