

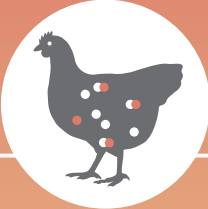
CAMPYLOBACTER

Bacteria found in the intestines of poultry
Birds usually show no signs of illness
Contaminated poultry products can cause human illness

800,000 human illnesses each year in the U.S.

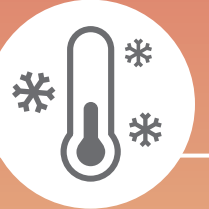
Interventions on the farm and at the processing plant
can reduce bacteria numbers

ON THE FARM

				
Personnel and equipment can spread bacteria on the farm	<i>Campylobacter</i> in the intestines spreads via feces	<i>Campylobacter</i> in poultry feces can survive in the environment	Insects or animals can spread bacteria on the farm	Bacteria in the intestine can contaminate the product during processing
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	Promoting the growth of “good” bacteria can outcompete “bad” bacteria, such as <i>Campylobacter</i> , for space in the gut	Reduce litter pH and moisture Use a combination of aluminum sulfate and sodium bisulfate and magnesium sulfate	Increased <i>Campylobacter</i> in the summer has been linked to increased populations of vectors Reduce/eliminate insects, rodents and wild birds from poultry housing areas	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

RISK · ACTION · REDUCE

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	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 <i>Campylobacter</i> Scalding can reduce <i>Campylobacter</i> levels 40%	Ensure proper maintenance of feather picking equipment Sanitize equipment Defeathering is a high risk area for bacteria spread	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	Countercurrent or multi-tank chillers are more effective Use post-chill antimicrobial rinses or dips to reduce bacterial numbers	Monitor and ensure pH and concentration of sanitizing solution in the washing water and chilling water Use FDA-approved sanitizers

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

FOR MORE INFORMATION VISIT WWW.CAMPYPOULTRY.ORG

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