**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
- Campylobacter in the intestines spreads via feces
- Campylobacter 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

**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

**RISK · ACTION · REDUCE**

**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
- Use a combination of aluminum sulfate and sodium bisulfate and magnesium sulfate

**Litter Management**
- Reduced litter pH and moisture
- Increased Campylobacter in the summer has been linked to increased populations of vectors
- Reduce/eliminate insects, rodents and wild birds from poultry housing areas

**Vector Control**
- 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

**Feed Withdrawal**

**Scalding**
- Scalding at temperatures above 130°F kills Campylobacter
- Scalding can reduce Campylobacter levels 40%

**Equipment Maintenance and Cleaning**
- Countercurrent or multi-tank scalding are more effective
- Scalding at temperatures above 130°F kills Campylobacter

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

**Chillers and Post-Chill Processes**
- Use efficient equipment
- Avoid cross contamination
- Use post-chill antimicrobial rinses or dips to reduce bacterial numbers

**Sanitization and Proper pH**
- Countercurrent or multi-tank chillers are more effective
- Monitor and ensure pH and concentration of sanitizing solution in the washing water and chilling water
- Use FDA-approved sanitizers

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

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