



FVE position on the control strategy for *Campylobacter spp.* in the poultry sector

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The Federation of Veterinarians of Europe **welcomes** the introduction of '**process hygiene criterion**' (PHC) for *Campylobacter spp.* for poultry carcasses.

FVE acknowledges that in recent years, the success of veterinary interventions in controlling *Salmonella spp.*, particularly in poultry flocks, combined with the implementation of microbiological criteria, has been reflected by the continuing decrease of human cases of salmonellosis within the European Union (almost 44% in the period 2008-2014).

FVE is of the opinion that:

- A successful reduction of contamination from *Campylobacter spp.* in poultry can be achieved with the adoption of a similar approach, with major control measures at farm level along with Good Hygiene Practices (GHPs), HACCP programmes and the adoption of a **PHC** at slaughterhouse level;
- Effective **PHC** needs to be integrated with interventions on poultry farms, such as strengthened biosecurity measures and rapid testing of poultry flocks
- On the basis of epidemiological data (20% - 30% of human cases of campylobacteriosis are linked to the cross-contamination of food in the domestic environment) consumers' awareness campaigns on hygiene during handling, preparation and consumption of broiler meat are necessary;

Therefore, FVE calls EU policy makers to agree upon:

1. A **PHC** at slaughterhouse level which will benefit the EU poultry market and increase consumers' protection;
2. Regulate the implementation of Harmonized Epidemiological Indicators¹ for *Campylobacter spp.*, in particular the pathogen testing at farm level whose results will lead to the risk categorisation of poultry flocks;
3. Reinforce awareness among consumers on hygiene and handling practices of poultry meat and products at home.

President

Rafael Laguens

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Arne Skjoldager
Andrew Robinson
Rens van Dobbenburgh

¹ EFSA in the Scientific Opinion on the "[public health hazards to be covered by inspection of poultry meat](#)" identified Salmonella, Campylobacter and ESBL/AmpC R, while in the related "[Technical specifications on harmonised epidemiological indicators \(HEI\) for biological hazards to be covered by meat inspection of poultry](#)".

NOTE TO EDITORS

The Federation of Veterinarians of Europe (FVE) is an umbrella organisation of 44 veterinary organisations from 38 European countries, representing a total of around 240.000 veterinarians. FVE strives to promote animal health, animal welfare and public health across Europe. FVE is registered in the Transparency Register with the ID number 3959733732-78. FVE www.fve.org For further information, please contact: Jan Vaarten – info@fve.org

FVE position papers

- [FVE welcomes Process Hygiene Criterion for *Campylobacter* spp. control](#)
- [Ante mortem inspection of animals before slaughter shall remain in the hands of veterinarians](#)
- [Herd Health Planning - June 2015](#)
- [Food chain information guidance document](#)
- [FVE UECBV FCI template for pigs](#)
- [Decontamination of poultry carcasses and peroxyacetic solutions](#)
- [Decontamination of carcasses](#)