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| |  | | --- | | ACT banner 2 | | Tackling campylobacter, from farm to fork **Welcome to the fourth edition of the ACT e-newsletter, a regular bulletin bringing together information on the government and industry-wide campaign to tackle campylobacter from farm to fork.**  The aim of the newsletter is to inform readers about the good work taking place by producers, processors, retailers and government to reduce the levels of campylobacter in chicken. The newsletter has been running for a little over 12 months now and the number of subscribers signed up to receive the publication via email is now at 3,376 from the initial 777 who received the first edition.  Poultry processing plant [The Slaughter House Target](http://links.govdelivery.com:80/track?type=click&enid=ZWFzPTEmbXNpZD0mYXVpZD0mbWFpbGluZ2lkPTIwMTYwMjI1LjU1NjYyMjcxJm1lc3NhZ2VpZD1NREItUFJELUJVTC0yMDE2MDIyNS41NTY2MjI3MSZkYXRhYmFzZWlkPTEwMDEmc2VyaWFsPTE2ODE2NTgxJmVtYWlsaWQ9cG1lZGVsQGUtaW1hc2RlLmNvbSZ1c2VyaWQ9cG1lZGVsQGUtaW1hc2RlLmNvbSZ0YXJnZXRpZD0mZmw9Jm12aWQ9JmV4dHJhPSYmJg==&&&100&&&http://www.food.gov.uk/news-updates/campaigns/campylobacter/actnow/act-e-newsletter/the-slaughter-house-target) In 2010, both industry and government agreed a target that was considered achievable to reduce the levels of Campylobacter in UK-produced fresh chicken and developed an action plan to deliver the target.  =============   |  | | --- | | [The Food and Veterinary Office UK Campylobacter fact finding mission](http://links.govdelivery.com:80/track?type=click&enid=ZWFzPTEmbXNpZD0mYXVpZD0mbWFpbGluZ2lkPTIwMTYwMjI1LjU1NjYyMjcxJm1lc3NhZ2VpZD1NREItUFJELUJVTC0yMDE2MDIyNS41NTY2MjI3MSZkYXRhYmFzZWlkPTEwMDEmc2VyaWFsPTE2ODE2NTgxJmVtYWlsaWQ9cG1lZGVsQGUtaW1hc2RlLmNvbSZ1c2VyaWQ9cG1lZGVsQGUtaW1hc2RlLmNvbSZ0YXJnZXRpZD0mZmw9Jm12aWQ9JmV4dHJhPSYmJg==&&&101&&&http://www.food.gov.uk/news-updates/campaigns/campylobacter/actnow/act-e-newsletter/the-food-and-veterinary-office-uk-campylobacter-fact-finding-mission) The Food and Veterinary Office (FVO) conducted a pilot fact finding mission in the UK from the 9th to 20th November 2015 to gather information about the mitigation measures in place for Campylobacter spp. in poultry, and identify any best practices in place concerning it’s reduction. The UK is one of three EU Member States, plus Iceland, that will be visited as part of these campylobacter fact finding missions. |   =============   |  | | --- | | [Year 2 Campylobacter Retail Survey](http://links.govdelivery.com:80/track?type=click&enid=ZWFzPTEmbXNpZD0mYXVpZD0mbWFpbGluZ2lkPTIwMTYwMjI1LjU1NjYyMjcxJm1lc3NhZ2VpZD1NREItUFJELUJVTC0yMDE2MDIyNS41NTY2MjI3MSZkYXRhYmFzZWlkPTEwMDEmc2VyaWFsPTE2ODE2NTgxJmVtYWlsaWQ9cG1lZGVsQGUtaW1hc2RlLmNvbSZ1c2VyaWQ9cG1lZGVsQGUtaW1hc2RlLmNvbSZ0YXJnZXRpZD0mZmw9Jm12aWQ9JmV4dHJhPSYmJg==&&&102&&&http://www.food.gov.uk/news-updates/campaigns/campylobacter/actnow/act-e-newsletter/year-2-campylobacter-retail-survey) The Food Standards Agency (FSA) have commissioned a second year of the Campylobacter Survey in fresh chickens at retail to monitor the prevalence and levels of campylobacter contamination on fresh whole chilled chickens and their packaging and to see whether interventions that producers, retailers and processors have put in place are working to reduce Campylobacter. |   =============   |  | | --- | | [Cameras utilised in tackling campylobacter levels](http://links.govdelivery.com:80/track?type=click&enid=ZWFzPTEmbXNpZD0mYXVpZD0mbWFpbGluZ2lkPTIwMTYwMjI1LjU1NjYyMjcxJm1lc3NhZ2VpZD1NREItUFJELUJVTC0yMDE2MDIyNS41NTY2MjI3MSZkYXRhYmFzZWlkPTEwMDEmc2VyaWFsPTE2ODE2NTgxJmVtYWlsaWQ9cG1lZGVsQGUtaW1hc2RlLmNvbSZ1c2VyaWQ9cG1lZGVsQGUtaW1hc2RlLmNvbSZ0YXJnZXRpZD0mZmw9Jm12aWQ9JmV4dHJhPSYmJg==&&&103&&&http://www.food.gov.uk/news-updates/campaigns/campylobacter/actnow/act-e-newsletter/cameras-utilised-in-tackling-campylobacter-levels) Cameras that monitor the movement of chickens can be used to help predict which flocks are at risk of becoming infected with Campylobacter according to research by scientists at Oxford University. |   ============= [FSA pilot on more targeted poultry official controls](http://links.govdelivery.com:80/track?type=click&enid=ZWFzPTEmbXNpZD0mYXVpZD0mbWFpbGluZ2lkPTIwMTYwMjI1LjU1NjYyMjcxJm1lc3NhZ2VpZD1NREItUFJELUJVTC0yMDE2MDIyNS41NTY2MjI3MSZkYXRhYmFzZWlkPTEwMDEmc2VyaWFsPTE2ODE2NTgxJmVtYWlsaWQ9cG1lZGVsQGUtaW1hc2RlLmNvbSZ1c2VyaWQ9cG1lZGVsQGUtaW1hc2RlLmNvbSZ0YXJnZXRpZD0mZmw9Jm12aWQ9JmV4dHJhPSYmJg==&&&104&&&http://www.food.gov.uk/news-updates/campaigns/campylobacter/actnow/act-e-newsletter/fsa-pilot-on-more-target-poultry-official-controls) The Food Standards Agency (FSA) together with producers, processors, caterers and retailers have all committed to work together to reduce the levels of campylobacter in chicken. The FSA is also exploring ways to better address relevant invisible (microbial) hazards in poultry slaughtering and to identify opportunities for more risk based and targeted official controls.  ============= [Banham Poultry Ltd announce Campylobacter vaccination project](http://links.govdelivery.com:80/track?type=click&enid=ZWFzPTEmbXNpZD0mYXVpZD0mbWFpbGluZ2lkPTIwMTYwMjI1LjU1NjYyMjcxJm1lc3NhZ2VpZD1NREItUFJELUJVTC0yMDE2MDIyNS41NTY2MjI3MSZkYXRhYmFzZWlkPTEwMDEmc2VyaWFsPTE2ODE2NTgxJmVtYWlsaWQ9cG1lZGVsQGUtaW1hc2RlLmNvbSZ1c2VyaWQ9cG1lZGVsQGUtaW1hc2RlLmNvbSZ0YXJnZXRpZD0mZmw9Jm12aWQ9JmV4dHJhPSYmJg==&&&105&&&http://www.food.gov.uk/news-updates/campaigns/campylobacter/actnow/act-e-newsletter/banham-poultry-ltd-announce-campylobacter-vaccination-project) Leading poultry company Banham Poultry Ltd are working in partnership with the University of Swansea, Ridgeway Biologicals Ltd and Crowshall Veterinary Services LLP to develop a Campylobacter vaccine.  ============= Commission discusses Campylobacter controls with member states Last autumn the European Commission began discussing with member states, ideas for controls on campylobacter in poultry meat. Discussions are at a very early stage and the Commission is still forming its views, assisted by national experts from all member states.  The UK is playing an active role in discussions and has a wealth of experience to draw on. Stakeholders will be fully involved at relevant stages.  ============= Any feedback? Please get in touch: If you have any comments or questions regarding the articles in the newsletter or on any campylobacter related issue then please contact us by email: [campyresearch@foodstandards.gsi.gov.uk](mailto:campyresearch@foodstandards.gsi.gov.uk)  Also if you have a story to tell about how you are tackling campylobacter, then we want to hear about it and share your progress. | |  | |