

Clean Broilers: Controlling Campylobacter

Webinar

Thursday 24th June 2021



Welcome

Clean Broilers: Controlling Campylobacter Webinar

Prof. Declan Bolton

Teagasc Food Research Centre, Ashtown

Programme

1. Introduction and Training Video (Biosecurity) – Declan Bolton (Teagasc)
2. Regulatory Aspects – Lisa O'Connor (FSAI)
3. Campylobacter and Broilers: Updates – Paul Whyte (UCD)
4. Maximizing Productivity and Eliminating Campylobacter in Broilers by Manipulating Stocking Density using 'Biosecurity Cubes' - Genevieve Greene (Teagasc)
5. Q&A

The 'Clean Broilers' Project



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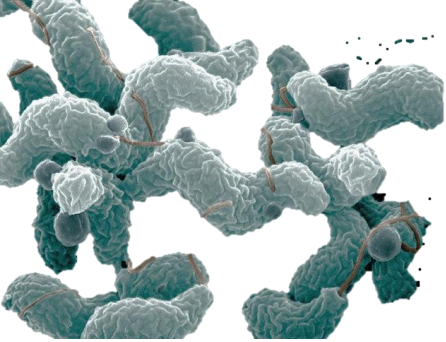
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The Irish Agriculture and Food Development Authority

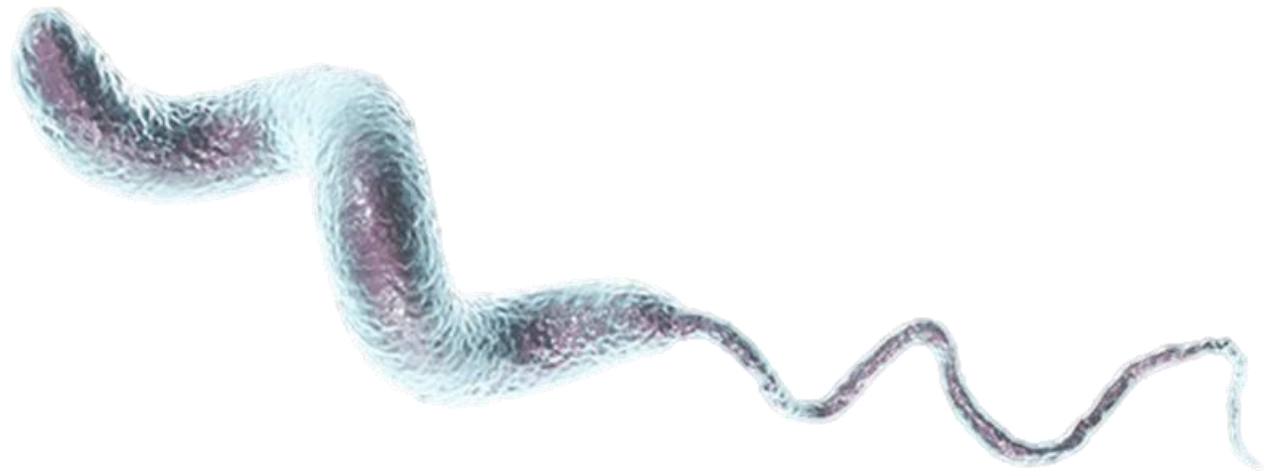
Objectives

- To improve biosecurity on broiler farms
- To establish the effect of feed type and antibiotic usage on *Campylobacter* carriage in broilers
- To determine *Campylobacter* contamination rates on Irish poultry (quantifying the improvements in recent years)
- To develop broiler crate cleaning and carcass decontamination technologies
- To identify sources of contamination during carcass processing
- To harmonise *Campylobacter* testing and data storage
- To provide training for farmers & processors



What are Campylobacter?

- Bacteria that causes serious illness in humans
- Diarrhoea, fever, nausea, vomiting, abdominal pain, headaches, muscle pain & Guillain-Barre Syndrome (a disorder where your body's immune system attacks your nerves)
- Estimated 9 million cases per annum in the EU costing €2.4 billion.





The importance of poultry

- Poultry are the main source of the *Campylobacter* (50-80% of human cases).
- Many of the 70 million broilers produced in Ireland each year are infected with *Campylobacter*.
- Although challenging, *Campylobacter* must be controlled on the farm.

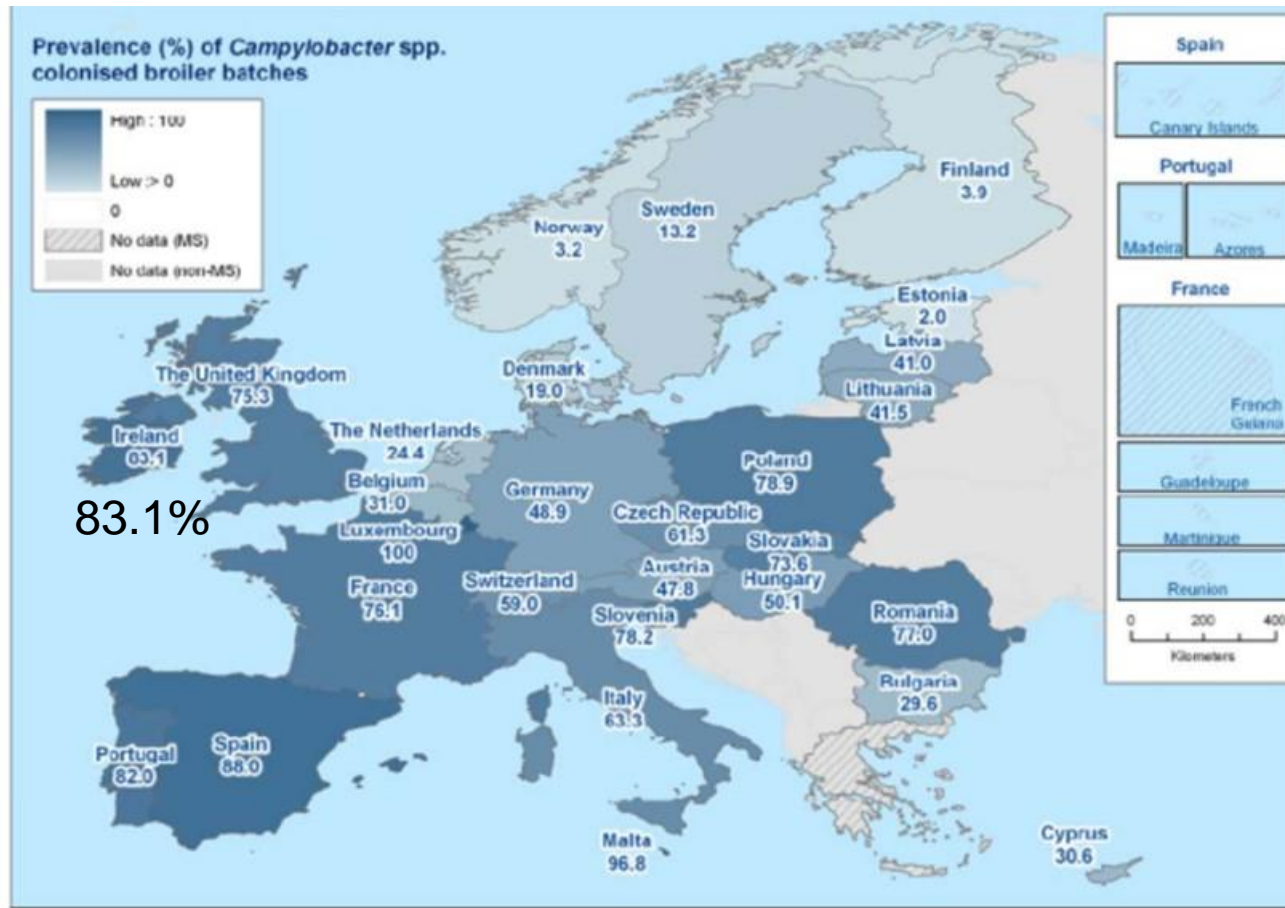


Figure 3. Prevalence of *Campylobacter*-colonised broiler batches in the EU*, 2008

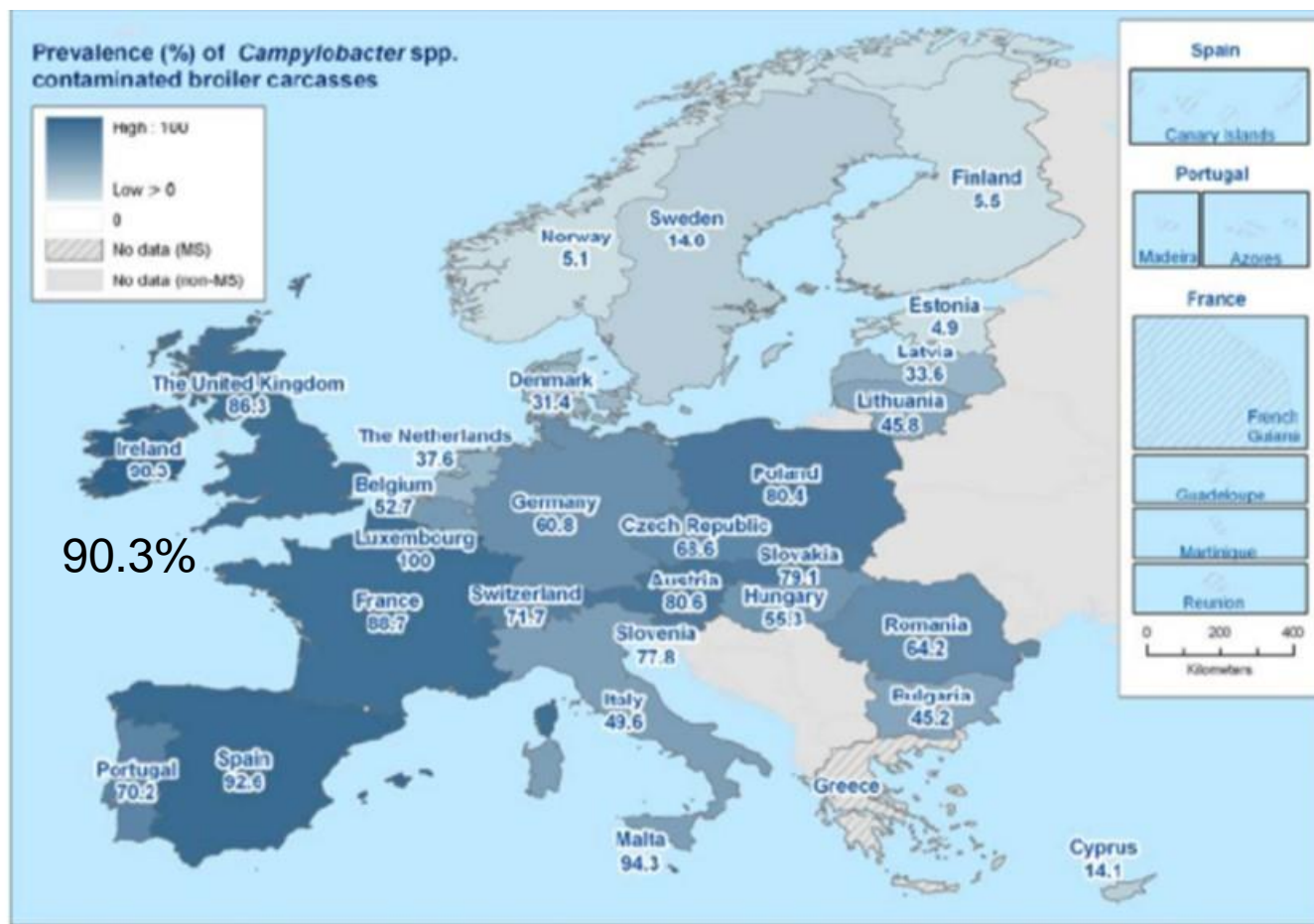


Figure 5. Prevalence of *Campylobacter*-contaminated broiler carcasses, based on the combined results of the detection and enumeration method in the EU*, 2008



A Short training video



Most up-to-date national & international research



achieving it in practice can be very difficult,

Acknowledgement

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