

Study of the presence of *Campylobacter*, *Escherichia coli* and *Salmonella* IN FRESH RETAIL CHICKEN

MIREIA SALADRIGAS GARCÍA

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INTRODUCTION

The foodborne outbreaks constitute a significant public health issue. *Campylobacter* spp. and *Salmonella* spp. are the main bacterial agents involved in most foodborne outbreaks.

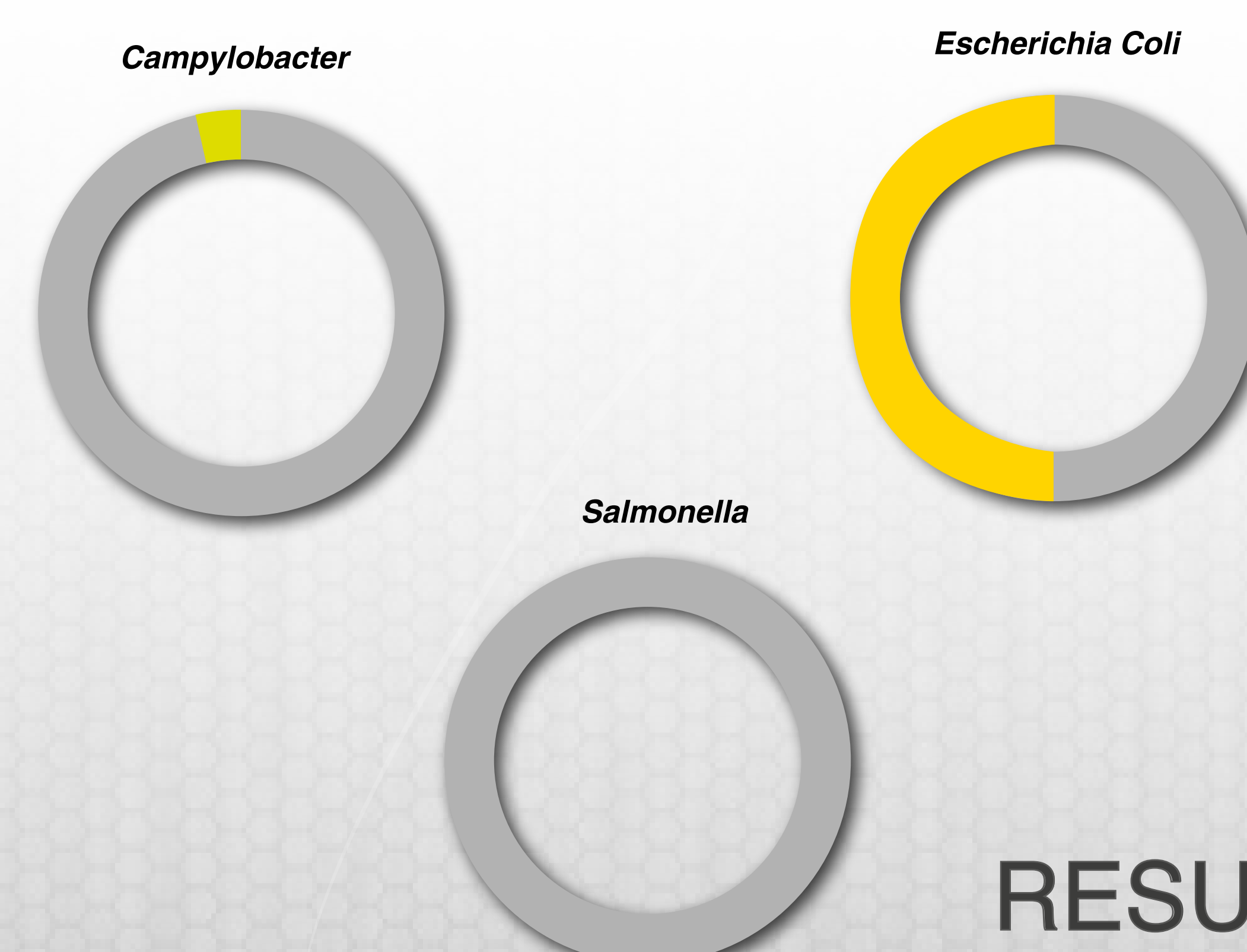
AIMS OF THIS STUDY

1. To develop and establish a method for microbiological control of *Campylobacter* according to ISO 10272-1: 2006.
2. To study the incidence of *Campylobacter* in fresh retail broiler carcasses intended for human consumption.
3. To study the incidence of *Salmonella* in fresh retail broiler carcasses intended for human consumption.
4. To study the incidence of *Escherichia coli* in fresh retail broiler carcasses intended for human consumption.

MATERIAL AND METHODS



	Analysed samples	Positive samples	Positive percentage
<i>Campylobacter</i>	28	1	3,6%
<i>Salmonella</i>	26	0	0,0%
<i>Escherichia Coli</i>	26	13	50,0%



RESULTS

CONCLUSIONS

- The detection method for microbiological control of *Campylobacter* according to ISO 10272-1: 2006 was successfully developed.
- The low incidence of *Campylobacter* (3.6%) might be explained to a large extent by the sampling and the use of Bolton broth for enrichment.
- The absence of *Salmonella* (0.0%) reflects the impact of the control measures established by the European regulations.
- Contamination by *Escherichia coli* (50.0%) is primarily due to non-pathogenic strains present in production, processing and distribution environments.
- It is necessary to implement an official method for microbiological control and to study new strategies that allow the control and minimization of the prevalence of *Campylobacter* in food.