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NACC Midlands Regional Meeting

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Foodborne Disease Control

FSA Foodborne Disease Strategy

- ***Campylobacter* Risk Management Programme**
- ***Listeria* Risk Management Programme**
- Other pathogens

Acting on *Campylobacter* Together (ACT) Campaign

- Tackling *Campylobacter* is FSA top priority in the fight against food poisoning.
- The most significant source of *Campylobacter* with respect to human health is raw poultry meat - 70% campylobacteriosis cases can be attributed to chicken.
- ACT campaign brings together work from farm to fork, including chicken producers, processors, caterers and retailers.



ACT | Acting on Campylobacter Together

On farm

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graph TD; A[On farm] --> B[Slaughter, processing]; B --> C[Retail]; C --> D[Consumers]; D --> E[Food business];
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Slaughter, processing

Retail

Consumers

Food business

Consumers

- Don't wash raw chicken.
- Washing raw chicken can spread *Campylobacter* by splashing contaminated water to other surfaces.



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Don't wash raw chicken

Don't wash raw chicken before cooking. Splashing can spread campylobacter on to surfaces, clothing and equipment which can lead to serious illness. Thorough cooking kills campylobacter.

Facebook: [food.gov.uk/facebook](https://www.facebook.com/foodgov)
Twitter: [@foodgov](https://twitter.com/foodgov)
[food.gov.uk/twitter](https://www.food.gov.uk/twitter)

Campylobacter is the most common cause of food poisoning in the UK.

[food.gov.uk/chicken](https://www.food.gov.uk/chicken)

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Food business

Raise awareness of *Campylobacter*

- Include *Campylobacter* messaging in training materials e.g. for EHOs, food hygiene trainers, FBOs, food handlers, catering students.
- Raise awareness of *Campylobacter* → improved risk management through better handling, cooking and good kitchen hygiene practices.



Campylobacter - What next?

- ACT e-newsletter published – sign up at:
<http://www.food.gov.uk/news-updates/campaigns/campylobacter/actnow/act-e-newsletter>
- Publication of Q3 Retail Survey Results
- Food Safety Week - May 2015
- Continuing to discuss initiatives and interventions with industry partners

Listeria Risk Management Programme

Consumer behaviour

- Promote awareness of groups that are at risk and behaviours that can help them to prevent infection

Procurement/ provision to high risk groups

- Reduce risk through procurement policy and consideration of supply processes to dependent and high risk groups

Industry Compliance and Enforcement

- Reduce contamination of higher risk foods through improved guidance and enforcement work

Listeriosis

- Infection caused by *Listeria monocytogenes* (Listeriosis) is rare but is the number one cause of death due to foodborne disease in the UK.
- Most cases are hospitalised and approximately a third die.
- Generally associated with ready-to-eat foods - 73% of listeriosis outbreaks (2003-2012) were associated with hospital sandwiches.

Higher risk foods

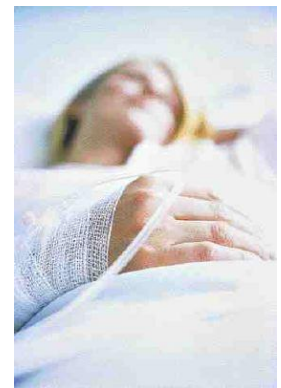
- Higher risk foods for *L. monocytogenes* are generally:
 - Ready-to-eat
 - Able to support the growth of the bacterium
 - Sold with a long shelf life
 - Chilled, i.e. refrigerated



High-risk population groups

Listeriosis generally affects those with reduced immunity:

- Pregnant women and their unborn babies
- Newborns
- People aged over 60 years
- Patients with specific underlying medical conditions and/or undergoing certain drug treatments
- Weakened immunity



What are we doing?

- FSA Strategy for 2015-2020 will include *listeria*.
- FSA commissioned research.
- Draft guidance for healthcare organisations.
- *Listeria* workshops for hospitals.
- *Listeria* messaging for consumers/carers.
- Online decision support tools for small manufacturers.

***Listeria* guidance for hospitals and healthcare organisations**

- Guidance aims to help healthcare organisations reduce the risk of vulnerable groups contracting Listeriosis and highlight important controls for *L. monocytogenes*.

Includes guidance on:

- **Control of growth**
- **Control of contamination**
- **Management controls**
- **Methods of supplier assessment**
- **Advice for sampling plans**

Listeria controls



Further information

- *Listeria* Risk Management Programme: <http://www.food.gov.uk/science/microbiology/listeria>
- *Campylobacter*: <http://www.food.gov.uk/policy-advice/microbiology/campylobacterevidenceprogramme/>
- E.coli O157: Control of cross-contamination refreshed guidance: <http://www.food.gov.uk/news-updates/news/2014/6106/ecoli>

Any questions?



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