

# Scientific advice for policy The Danish Campylobacter Action plan

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## National Campylobacter Action Plan 2013-2017

#### Measures of success

- Reduction in human cases
- 50% reduction in relative risk to consumers from conventional chicken (baseline 2013)

#### Focus

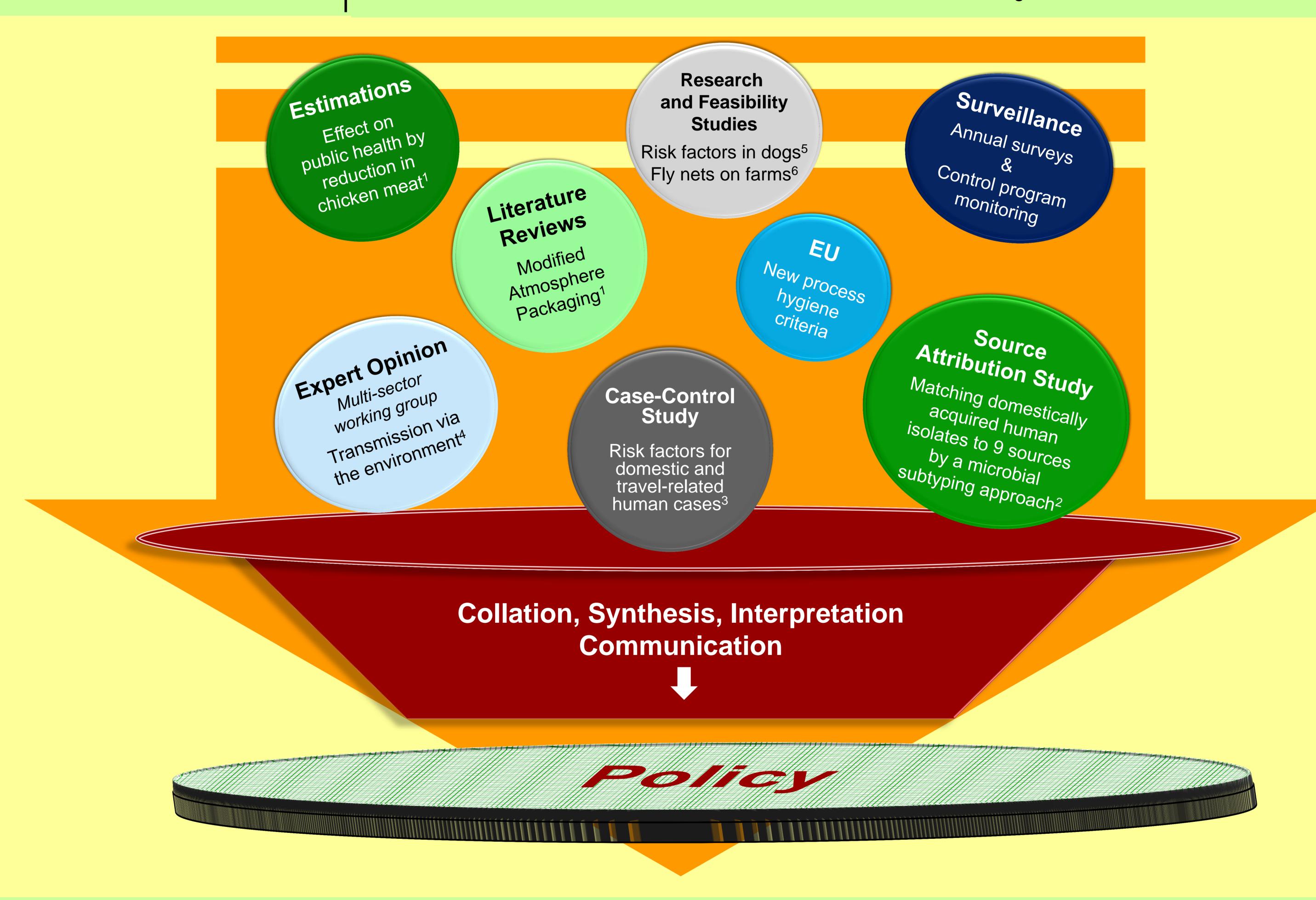
Broiler farms => Audits and known flock status

Broiler abattoirs =>Improve hygiene by industry quality assurance scheme, financial rewards for equal-sized chicken Import => Case-by-case assessment of imported chicken meat

Consumers => Campaigns on cross-contamination risk from raw meat

Development projects => Other sources e.g. fruit & environment and fly nets on farms

Enhancement of surveillance => New methods, establish surveillance of organic flocks



## National Campylobacter Action Plan 2018-2021

#### Measures of success

- 5% annual reduction in human cases
- Maintain 2017 flock prevalence
- New RR reduction target in chicken meat based on EU hygiene criteria

### **Focus**

Broiler farms => Financial rewards for Campylobacter-free status, control options in free-range chicken explored Abattoirs => Further improvement of quality assurance schemes and hygiene, special focus on free-range birds, Implementation of EU hygiene criteria

Other Sources => Minced beef, strawberries, dogs and water – surveys and intervention options Consumer => Campaigns on risk of barbecuing & cross-contamination,

Information dissemination on risk of foreign travel, dogs, gardens and environment

Development projects => Consumer research in population risk factors,

Knowledge exchange among EU Member States on Campylobacter status and action plans, New import surveillance scheme

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- B. Danish Veterinary and Food Administration
- C. Infectious Disease Epidemiology & Prevention, Statens Serum Institut
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- 2) Pires & Christensen, 2017 www.food.dtu.dk/Report-Source-Attribution-Campylobacter
- 3) Statens Serum Institute, Unpublished
- **REFERENCES & CONTRIBUTORS**
- 5) Copenhagen University 6) Danish Meat Council
- 4) DVFA, SEGES, Danish Meat Council, Danish Gardeners, Danish EPA, DTU FOOD



