

The Action Plan against *Campylobacter* spp. in Norwegian Broilers 2012 and 2013

-English summary

Campylobacteriosis is currently the most commonly reported bacterial infectious disease in the Norwegian human population. For close to half of the cases, the infection is acquired in Norway. Consumption of poultry meat purchased raw has been identified as a significant risk factor together with the drinking of undisinfected water, eating at barbecues, occupational exposure to animals, and eating undercooked pork (Kapperud *et al.* 2003, *Am J Epidemiol*, 158:234-242).

The action plan regarding *Campylobacter* in Norwegian broilers was implemented in the spring of 2001. The objective is to reduce the human exposure to *Campylobacter* through Norwegian broiler meat products. The action plan is a joint effort involving several stakeholder groups from "stable-to-table" such as the Norwegian Food Safety Authority, the Norwegian Veterinary Institute, the Norwegian Institute of Public Health, the Norwegian School of Veterinary Science, the Centre for Poultry Science, and the poultry industry. The Norwegian Zoonosis Centre at the Norwegian Veterinary Institute coordinates the programme, and is responsible for the collection and analysis of data and dissemination of results.

In 2012 and 2013, pre-slaughter samples are taken from all flocks slaughtered (before the age of 51 days) in the period 1 May - 31 October. The samples are taken maximum four days before slaughter by the owner and consist of ten swabs from fresh faecal droppings. The ten swabs are pooled and submitted to the Norwegian Veterinary Institute's laboratory in Trondheim, where the samples are analysed by real-time PCR. Carcasses from positive flocks are either heat treated or frozen for a minimum of three weeks before being marketed.

Yearly reports and other results are published on the Internet (www.vetinst.no). Results from 2002 - 2004 are published (Hofshagen and Kruse. 2005, *J Food Prot*, 68:2220-2223).