



HAZARDS DATA SHEET

MICROBIOLOGICAL
CAMPYLOBACTER SPECIES

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General information

Campylobacter species are the leading cause of bacterial gastroenteritis in the UK and are transmitted through contaminated food.

The most common types associated with human illness are Campylobacter Jejuni. For the purposes of the HACCP system, all types of Campylobacters form one group, as the different species have similar growth and survival characteristics.

Common sources

Campylobacter should be considered a risk associated with the following foods:

- Poultry, particularly chickens and turkeys.
- Raw milk.

Common Properties and Controls

Campylobacter is an aerobic bacterium that requires small amounts of oxygen (3-6%) to grow. It is rapidly eliminated with heat (D55°C) at the following temperature/time combinations, which will be adequate controls in most cases:

- 75°C instantaneous (measured in the center or the coldest part of the food).
- 72°C for 15 seconds.
- 70°C for 2 minutes.
- 63°C for 30 minutes.

Campylobacter does not grow in cold temperatures but may grow in temperatures between 25°C and 45°C. Growth is prevented by salt content of 3.5% or higher. The bacteria are rapidly spread by cross contamination from raw to cooked foods, so effectively implemented prerequisite programs are essential in controlling this risk.

References and sources of information

• The information in this data sheet is intended to provide a quick reference to aid in the identification and control of common hazards. You can find this information at FSA guide and advice:

<https://www.food.gov.uk/science/microbiology/campylobacterevidenceprogramme>

• The Campylobacter Epidemiology

<https://www.gov.uk/government/collections/campylobacter-guidance-data-and-analysis>

• Advisory Committee on Microbiological Safety of Foods (ACMSF)

http://acmsf.food.gov.uk/sites/default/files/mnt/drupal_data/sources/files/multimedia/pdfs/acmsfcampylobacter.pdf