

# Major retailers publish campylobacter results for April-June 2019

The top nine retailers across the UK have today published their latest testing results on campylobacter contamination in UK-produced fresh whole chickens (covering samples tested from April to June 2019).

The latest figures show that on average, across the major retailers, 3.6% of chickens tested positive for the highest level of contamination. These are the chickens carrying more than 1,000 colony forming units per gram (cfu/g) of campylobacter.

## Results

Contamination levels	July-September 2018	October-December 2018	January-March 2019
cfu/g less than 10	58.8%	63.1%	55.4%
cfu/g 10-99	26.7%	22.3%	25.3%
cfu/g 100-1000	11%	11.4%	15.8%
cfu/g over 1000	3.5%	3.1%	3.5%

## Results by retailer for April - June 2019

- [Aldi results](#)
- [Asda results](#)
- [Co-op results](#)
- [Lidl results](#)
- [Marks and Spencer results](#)
- [Morrisons results](#)
- [Sainsbury's results](#)
- [Tesco results](#)
- [Waitrose results](#)

The sampling and analyses are carried out in accordance with protocols laid down by the FSA and agreed by Industry.

## Background information

We have been testing chickens for campylobacter since February 2014 and publishing the results as part of a campaign to bring together the whole food chain to tackle the problem. Campylobacter is the most common cause of food poisoning in the UK.

In September 2017 we announced changes to the survey, with major retailers carrying out their own sampling and publishing their results under robust protocols laid down by the FSA. We are

continuing to sample fresh whole chickens sold at retail, however, the focus is now on the smaller retailers and the independent market.

## **Consumer advice**

Chicken is safe if consumers follow good kitchen practice:

- Cover and chill raw chicken - cover raw chicken and store at the bottom of the fridge so juices cannot drip onto other foods and contaminate them with food poisoning bacteria such as campylobacter
- Don't wash raw chicken - thorough cooking will kill any bacteria present, including campylobacter, while washing chicken can spread germs by splashing
- Wash used utensils - thoroughly wash and clean all utensils, chopping boards and surfaces used to prepare raw chicken
- Wash hands thoroughly with soap and warm water, after handling raw chicken - this helps stop the spread of campylobacter by avoiding cross-contamination
- Cook chicken thoroughly - make sure chicken is steaming hot all the way through before serving. Cut into the thickest part of the meat and check that it is steaming hot with no pink meat and that the juices run clear.