

Campylobacter jejuni in poultry production and processing in relation to public health

ABSTRACT

In recent years it has been shown that *Campylobacter jejuni* is the most common cause of gastroenteritis or enterocolitis in man, especially in developed countries. Numerous studies have demonstrated a high prevalence of *C. jejuni* in chickens and it is evident that chicken meat is a significant source of human gastroenteritis due to lack of care in handling raw products and inadequate cooking. *Campylobacter* spp. are frequently found in the intestinal tract of poultry where colonization leads to contamination of carcasses during processing, especially at the defeathering and evisceration stages. This paper reviews the occurrence of *C. jejuni* in poultry, particularly in the live bird and on processed carcasses. It also considers possible factors in the introduction and spread of *C. jejuni* on farms and discusses progress in developing measures for controlling *Campylobacter* spp. in the production chain.

Keyword: *Campylobacter jejuni*; Chickens; Control measures; Processing; Production; Public health significance