## Initiatives to control Campylobacter

on-farm	processing	Tetail and food service
Completed Survey of on-farm transmission pathways	Completed Risk Management Programmes to ensure products are fit for purpose	Completed     Com       Food Safety Programmes adopted by major retail chains     Improv
Whole Flock Health Scheme	Industry Processing Standards	Microbiological surveys of meat/food and their along t
	Targeted microbiological assessments	Intervention studies to control <i>Campylobacter</i> Transm
		Evaluation of measures for Campylobacter control   Risk pr     Domes
Short term	Short term	Short term Short
Update the on-farm Code of Practice	Campylobacter monitoring to provide baseline levels at processing	Trial packaging improvements Domes
Monitoring of flock prevalence	Joint PIANZ / NZFSA update of Industry Processing Standards	Ongoir
Assessment of best interventions to limit spread of <i>Campylobacter</i>	Intervention studies to control Campylobacter	Genoty geogra
Longer term	Longer term	Longer term True so
Implement best interventions to limit spread of Campylobacter	Implementation of interventions and monitoring of effectiveness	Domestic Food Review, implement Food Control Improv Plans
Ongoing monitoring of flock prevalence to test interventions		Focus on key interventions where necessary Modelli
		Continue development of education programmes on food hygiene Ongoin
		Ongoir

## Education, monitoring, feedback



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e laboratory methods for better detection

nodel to determine exposure pathways the entire food chain

nission route reviews

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stic food handling after purchase

t term

estic freezer temperature

ng domestic food handling

typic matching of illness to food source and aphic origin

cale of illness compared to notification

er term

ved handling labels by manufacturers

ing of domestic food handling practices

ng NZ influence on international standards and scientific bodies

ng consumer education

