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Campylobacter is the leading cause of zoonotic enteric infections worldwide and the most frequent foodborne pathogen in the European Union (EU). Due to a significant increasing trend of human cases in the EU Member states over the last eight years, Campylobacter is becoming a serious public health problem with associated economic cost and has drawn a great attention of the EU decision-makers. Epidemiological studies and molecular subtyping investigations have identified poultry as main reservoir of Campylobacter and poultry meat as a major source of human infection. Among the different control measures to reduce the prevalence of the pathogen throughout the broiler farm-to-fork continuum and the incidence of human infection, the adoption of a food microbiological criteria to be applied at slaughter and decontamination treatment of poultry carcasses have seriously been considered by the EU Commission. The presentation provides an overview of the etiology, epidemiology and newly proposed control options of Campylobacter in the broiler meat chain as proposed by EFSA and highlights the public health importance of the un-integrated and holistic approach according to one health concept to reduce the pathogen prevalence starting at poultry farm level.