# MyHACCP Hazard Factsheet

## CATEGORY: Microbiological

## NAME: Campylobacter species

### General Information

*Campylobacter* species are the most common cause of bacterial gastroenteritis in the UK and are commonly spread through contaminated food. The most common species associated with human illness is *Campylobacter jejuni*. For the purpose of HACCP, all species of *Campylobacter* can be considered as a group as the different species have similar growth and survival characteristics.

### Common sources

You must consider *Campylobacter* species to be a hazard associated with the following foods:

* Birds, in particular poultry such as chicken and turkey
* Raw milk

### Properties and common controls

Campylobacter are aerobic bacteria and require a small amount of oxygen (3-6%) for growth

Campylobacter is easily killed by heat treatment (D55°C) and the following time/temperature combinations will be adequate controls in most cases:

75°C instant (measured at the centre or coolest part of the food).

72°C for 15 seconds

70°C for 2 minutes

63°C for 30 minutes

Campylobacter does not grow at refrigerated temperatures but is capable of growth at temperatures between 25°C and 45°C. Growth is prevented by salt content of 3.5% or greater.

The bacteria are readily spread by cross contamination from raw to ready to eat food and so effectively implemented pre-requisite programmes are essential in the control of this hazard.

### References

[FSA guidance and advice](https://www.food.gov.uk/science/microbiology/campylobacterevidenceprogramme)

[Campylobacter epidemiology](https://www.gov.uk/government/collections/campylobacter-guidance-data-and-analysis)

[Advisory Committee on the Microbiological Safety of Food (ACMSF)](http://acmsf.food.gov.uk/sites/default/files/mnt/drupal_data/sources/files/multimedia/pdfs/acmsfcampylobacter.pdf)