

# Carcass quality and safety during campilobacteriosis

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## Summary

Poultry carcass quality and meat safety during campilobacteriosis is an important issue in today poultry industry. Consumer concern about safety of poultry products led to increased control measures and legislation. *Campilobacter jejuni* – is causative agent of the disease of human – 5-25% of the diarrhea incidence in the world is related to the campilobacteriosis. In Ukraine an increase of campylobacter detection was observed in the poultry houses in many regions of Ukraine (Sumy, Kharkiv, Donetsk, Poltava). Farms with *Campylobacter*-positive broilers were characterized by the circulation of *Campylobacter* in the environment (puddles, dung hill) and on the footwear of the farmer. A significant correlation exists between the contamination of the broilers during rearing and the carcasses after processing. No slaughterhouse was able to avoid contamination of carcasses when status-positive animals were delivered. Moreover, six negatively delivered flocks yielded positive carcasses, the result of a supplementary contamination, which occurred during transport and slaughtering.