



**Title:** *OMAFRA Microbial Baseline in Poultry - 2010*

**Speaker:** *Dr. Jeanine Boulter-Bitzer, OMAFRA*

**Date:** *Wednesday, June 27<sup>th</sup>, 2012*

**Time:** *12:00 – 1:00 PM*

**Place:** *Boardroom #3 at OMAFRA (1 Stone Rd Guelph)*

*No registration is required. Please invite all interested colleagues.*

**Abstract:** *The Ontario Ministry of Agriculture, Food and Rural Affairs (OMAFRA) implemented a microbiological baseline study in 2010 in provincially licensed meat plants that slaughter chickens. The goal of this project was to collect information over the course of one year on microbial pathogens and indicator organisms on poultry carcasses (post-chill) and in the caeca of birds to determine whether certain pathogens and/or indicators were present. Carcass rinse samples (n=1630) were tested for: coliform/E. coli (MFHPB-34), Salmonella sp. (USDA: MLG 4C.02), Campylobacter sp. (USDA: MLG 41.00, Campy-Cefex) and Listeria monocytogenes (MFHPB-30) and caecal samples (n=405) were tested for: Salmonella sp., Campylobacter sp., and Listeria monocytogenes using the same methodology. A subset of samples was tested with Health Canada methods to determine differences in sensitivities of methods and to allow for comparison of data with the previous microbiological baseline study conducted by OMAFRA in 2001. Additional information was collected from both the processing facilities (e.g. interventions used) and from on-farm (e.g. flock characteristics) to compare with microbiological results. Salmonella and Campylobacter isolates were subject to typing and further characterization.*

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