

# FIVE POINT PLAN TO TACKLE CAMPYLOBACTER

UPDATED 2017

M&S has led the way in the battle against Campylobacter with its industry leading Five Point Plan. Since its implementation in November 2014, test results have seen a step change improvement and M&S results are now consistently below the FSA target of fewer than 10% of chickens containing the highest levels of Campylobacter. The plan has evolved over the past two years as M&S and its suppliers have learnt and improved the interventions. We will ensure our interventions are always informed by the most up-to-date science available. The latest version is detailed below.

## 1. FARMER BONUS



A bonus scheme for farmers that produce 'Campylobacter free' farms. This is intended to stop the spread of the bacteria by incentivising farmers to strictly control access to the farms and chicken houses.

## 2. FEED ADDITIVES



Additives that promote healthier guts are being applied to the feed for all M&S flocks and helping reduce the birds' susceptibility to Campylobacter.

## 3. HEAT AND CHILL TREATMENTS



With our suppliers we have invested in new technology on all M&S processing lines that provides a thermal shock to whole chickens at the beginning and end of processing. Birds are also chilled after processing. Very high and low temperatures help to reduce levels of Campylobacter.

## 4. NECK SKIN REMOVAL



We have removed the part of the chicken that is most likely to carry Campylobacter.

## 5. PACKAGING IMPROVEMENTS



All M&S chickens come in leak proof packaging and we've made front of pack labelling on M&S whole chickens even clearer for customers, adding a large, front-of-pack label that says "Washed and Ready to Cook". Washing chickens is not necessary and splashing water can spread Campylobacter.