## **Press Release**

Release date: July 2012

## **LOOKS CAN BE DECEIVING**

The European Food Safety Authority (EFSA) has recently announced that "traditional poultry meat inspection may not suffice to fully address the most relevant biological hazards to public health: Campylobacter spp., Salmonella spp. and ESBL/AmpC gene-carrying bacteria.<sup>1</sup>

Technical Service Consultants has a simple, safe, cost-effective and user-friendly environmental method for assessment of Salmonella, Campylobacter and other bacteria prevalent in poultry flocks.

The Food Standards Agency (FSA) has welcomed this report and said; "The FSA has argued for some time that the current system of



official meat controls does not address the most relevant meat-borne pathogens of today, which are microbiological and cannot be detected by the naked eye". <sup>2</sup>

The design of the Poultry Boot Swab Kit eliminates any additional preparation or purchase of extra components and does not require specialist training of employees. Time and costs can be significantly reduced as sampling can be carried out by producers at their own convenience, combining sampling with other duties in the poultry house.

For a free sample please email sales@tscswabs.co.uk or call +44 (0)1706 620600 or visit www.tscswabs.co.uk

## References

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<sup>1</sup> http://www.efsa.europa.eu/en/press/news/120629.htm. 29/07/12

<sup>&</sup>lt;sup>2</sup> http://www.food.gov.uk/news-updates/news/2012/july/efsapoultry - 03/07/12