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“Despite significant progress by the poultry and red meat industries in reducing foodborne pathogens,” says Dr. Doug Smith, Diamond V’s Food Safety Director, “the rates of human illness persist.”



Doug Smith, Ph.D.
Food Safety Director
Diamond V

Dr. Smith notes that pathogenic bacteria such as *Salmonella*, *Campylobacter*, and *Escherichia coli* are frequently associated with consumption of animal protein products. They often are cited among the top five pathogens causing foodborne illness in the U.S., as shown in a recently updated report from the U.S. Centers for Disease Control and Prevention.

Yet, despite progress against pathogenic *E. coli*, the level of *Salmonella* infections have been constant for nearly a decade and *Campylobacter* infections have been on the rise.

[According to the CDC](#), most people who suffer a *Campylobacter* infection recover completely, but sometimes campylobacteriosis leads to arthritis or worse – Guillain-Barré syndrome. This auto-immune disorder occurs when a person's immune system attacks the body's own nerves causing paralysis. The agency states: “As many as 40% of Guillain-Barré syndrome cases in this country may be triggered by campylobacteriosis.”

Advisor Access

“Campy” on the rise and the poultry health/ food safety link



By Clayton Gill
Editor
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2014 FOOD SAFETY PROGRESS REPORT

Pathogen	Healthy People 2020 target rate	2014 rate*	Change compared with 2006-2008 ^t	
<i>Campylobacter</i>	8.5	13.45	13% increase	
<i>E. coli</i> O157 ^s	0.6	0.92	32% decrease	
<i>Listeria</i>	0.2	0.24	No change	
<i>Salmonella</i>	11.4	15.45	No change	
<i>Vibrio</i>	0.2	0.45	52% increase	
<i>Yersinia</i>	0.3	0.28	22% decrease	



U.S. Department of
Health and Human Services
Centers for Disease
Control and Prevention

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*Culture-confirmed infections per 100,000 population
^t2006-2008 were the baseline years used to establish Healthy People 2020 targets
^sShiga toxin-producing *Escherichia coli* O157

For more information, visit www.cdc.gov/foodnet

Source: U.S. Department of Health and Human Services, Centers for Disease Control and Prevention. May 2015. Accessed at <http://www.cdc.gov/foodnet/reports/index.html>

Food safety is a priority for federal and state regulatory agencies. At the federal level, there are new food and feed production regulations stemming from passage of the U.S. Food Safety and Modernization Act. Activity at the state level involves the passage of labeling laws and animal care legislation.

“In order to lower the risk of human illness,” says Diamond V’s Dr. Smith, “companies producing foods of animal origin must implement effective pre-harvest food safety programs.”

Dr. Broomhead on the poultry health/food safety link

The 24th Latin American Poultry Congress takes place September 8-11 in Guayaquil, Ecuador. The program covers nutrition, production, sanitation, and business, attracting speakers from Latin American and European countries as well as South Africa, Australia, and the USA.

Diamond V is hosting a reception on September 9 at the Hotel Sheraton Guayaquil. You are invited!

The reception features Dr. Jonathan Broomhead, Diamond V's Manager of Poultry Research and Technical Support. Dr. Broomhead is speaking on "The Link Between a Healthy Animal and Safe Food."



Jonathan Broomhead, Ph.D.
Poultry Research &
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For more information, contact your [Diamond V representative](#) or email Patricia Cendejas Luque (pcendejas@diamondv.com).

Diamond V worldwide research, technology, and expertise forges strong pre-harvest poultry health and food safety links in the modern food production chain. Our products and people help assure human health, as well as sustain optimal poultry health and performance. To get full access to Diamond V's growing body of poultry health and pre-harvest food safety research, contact your Diamond V representative.

As always, we welcome your comments and questions. Diamond V Poultry Advisors are ready to respond. Please let us know how we can help.

Thank you!

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