

## **NATIONAL STUDY ON READY TO EAT MEATS AND MEAT PRODUCTS: PART 5 (1996)**

1. Part 5 of the National Study surveyed ready to eat cooked chilled chicken products on retail sale in England and Wales. The survey included plain portions, value added portions and whole chickens.
2. A total of 418 cooked, chilled chicken products were collected from retail outlets during August and September 1996. In order to compare whole chickens with portions, the drumsticks, thighs and breasts of whole chickens were examined separately. This resulted in a total of 758 samples undergoing microbiological examinations.
3. The results of the microbiological analyses were as follows:
  - *Listeria monocytogenes*, *Staphylococcus aureus* and *Esherichia coli* were detected at low levels in a minority of the products.
  - *Campylobacter* spp was not detected in any of the products.
  - *Clostridium perfringens* was detected in one product.
  - *Salmonella typhimurium* was detected in two products.
  - Tests for Total Viable Count, Enterobacteriaceae and *Listeria* spp were carried out on all samples. The results did not indicate any cause for concern.