

**Question for written answer E-006226/2014
to the Commission**
Rule 130
Hugues Bayet (S&D)

Subject: Food contaminated with Campylobacter

According to a report in *The Guardian*, two-thirds of chickens sold in the UK are contaminated with Campylobacter, a potentially deadly bacterium. The article states that chemical treatment is the only way to prevent the contamination from spreading. Footage filmed with a hidden camera shows how food hygiene standards designed to halt the spread of bacteria are being flouted. Some 100 people die each year in the UK from Campylobacter-related infections.

Does the Commission agree that it should introduce stricter measures to prevent the Campylobacter bacterium from spreading and ending up on consumers' plates?