

**Question for written answer E-001987/2016
to the Commission**
Rule 130
Miguel Viegas (GUE/NGL)

Subject: Use of peracetic acid to decontaminate poultry carcasses

On 15 December 2015, a DG Health and Food Safety Standing Committee discussed the Commission's strategy of using peracetic acid solution to control *Campylobacter* spp. in the food chain and reduce superficial microbiological contamination in poultry carcasses and parts.

The use of peracetic acid (PAA) to decontaminate poultry carcasses has prompted serious reservations from various agents, including the Federation of Veterinarians of Europe, inasmuch as that practice cannot replace good hygiene practices in arable farming, slaughter or industry. Successful control of the risks of bacterial contamination must begin at farm level and requires an integrated approach across the whole sector. Furthermore, decontamination treatments remove the normal competing microflora, and in doing so causes imbalances that can lead to the emergence of pathogenic bacteria.

Can the Commission confirm that this practice could be regulated in the European Union? If so, under what specific circumstances? I am particularly interested in exceptions in application and the potential impact on the microbiological criteria of Council Regulation 2073/2005.