

Salmonella, E. Coli, Campylobacter, Residue Information – You Can Help!

What are Salmonella, E. Coli and Campylobacter?

Salmonella, E.coli and Campylobacter are pathogens (bad bugs) which can cause very serious illnesses and may result in the death of an immune compromised, the elder and babies/toddlers.

Scientists have proven these pathogens are common in the poultry intestinal tract.

What does King & Sons do to Remove/Eliminate These Pathogens?

We at King & Sons do our utmost to give you a pathogen free product. We use and encourage the use of lots of water to rinse any fecal or ingesta material from each carcass. Our employees have been trained to keep their hands and knives free of the offending material. We do yearly tests for E. Coli which are indicators of the cleanliness in our slaughter process.

These bacteria/pathogens grow best between 40° and 140°, explaining the reason King & Sons abide by the regulations of bringing the carcass down to 40° before we send them home to you.

What is Chemical Residue?

The USDA regularly tests for chemical residue such as drugs, pesticides, and chemical contaminants including antibiotics and hormones. If you think your chickens have had contact with any of these items please call before bringing your chickens in.

What Can You Do to Help Eliminate These Pathogens?

Research has shown on-farm interventions have the greatest impact on reducing Salmonella and E. Coli in the processing plant.

1. Prevent litter from becoming too wet is recommended as a good strategy to lower bacteria on the farms.
2. Start the feed withdrawal between 14-18 hours prior to slaughter is ideal time.
3. Feed withdrawal is recommended to reduce food and fecal contamination on carcasses. Removing food too late may result in carcass contamination because gut may rupture during processing. Additionally, non-digested food does not contribute to the final weight of the bird results in no economic advantage.
4. Feed when removed too early, internal organs may become more fragile and tear during processing.
5. Provide plenty of water, even during the feed withdrawal period to discourages the birds from picking at their droppings.
6. Have clean transporting cages, to promote a positive effect on preventing contamination of the finished product.
7. You should always cook your meat to 165° to ensure these bacteria/pathogens are killed.
8. Use good farm practices to contribute to making all poultry processed at King & Sons as free from pathogens, as possible.

Kings & Sons is asking you to make the decision to join us doing as much as possible to eliminate “the bad bugs, Salmonella, E.coli and Campylobacter” and provide our customers with a clean and wholesome products.

Thank-you from the folks at King & Sons