

## Research project IZS VE 17/11

**Assessment of the consumers' food management in the domestic environment on the level of thermophilic *Campylobacter spp.* and *Listeria monocytogenes* contamination**

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Foodborne intestinal diseases have a significant sanitary, social and economic impact. It has been estimated that from 30% to as much as 80% of foodborne diseases are caused by events happening at home. These diseases are related to the consumption of contaminated food, which may have been improperly cooked or inadequately stored and as a consequence of cross-contamination during food preparation. According to EFSA (Community Summary Report, 2011) in 2009 *Campylobacter spp.* continued to be the most commonly reported gastrointestinal bacterial pathogen in humans in the EU (European Union), and it is the most frequent pathogenic bacteria found on raw poultry meat; human cases caused by *Listeria monocytogenes* increased of 19% from 2008 to 2009, with cheese and raw milk identified as the major sources. Up to date there is no published information and empirical data available on the role played by the food preparer in the domestic kitchen in Italy.

The aim of this study is to simulate the consumers' behaviours in the domestic kitchen during storage and handling of different types of food, especially poultry meat, raw milk and sausages naturally or artificially contaminated by *Campylobacter spp.* and *Listeria monocytogenes* (*L. monocytogenes*), in order to obtain microbiological qualitative and quantitative data eventually useful for a microbiological quantitative risk assessment, and to gain information about procedures at the consumer level which could also be used for an effective consumer educational campaign.