



# CARICOM COTTAGE POULTRY PROCESSORS IMPROVEMENT PROGRAMME

## **FOOD SAFETY PROGRAMME**

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# CPPIP- FOOD SAFETY PROGRAMME

## PROGRAMME BASIS

- ⌚ Established that broiler meats have been implicated in many food poisoning incidents
- ⌚ Commercially-produced broilers carry large populations of microorganisms in the alimentary tract and on the outside of the bird
- ⌚ Many of the microbes especially from the gut are pathogenic to Man

# CPPIP- FOOD SAFETY PROGRAMME

## PROGRAMME BASIS

- ∞ Poor sanitation and poor handling practices can greatly aggravate the problem by significantly adding to microbial contamination
- ∞ Poultry meats also pose physical and chemical hazards



# **CPPIP- FOOD SAFETY PROGRAMME**

## **AIM OF THE PROGRAMME**

**To ensure the safety of the Public Health from poultry products sold to consumers from these cottage processor facilities.**

# CPPPIP-FOOD SAFETY PROGRAMME

## OBJECTIVES

- ∞ **To set minimum standards for all cottage poultry processors (SOP)**
- ∞ **To advise cottage processors on minimum design requirements and management practices**
- ∞ **To advise cottage processors on GMP & SSOP**
- ∞ **To establish criteria for Gov't registration, inspection & regulation**

# **CPPIP-FOOD SAFETY PROGRAMME**

## **BROILER STANDARDS (SOP)**

- ∩ **Receipt of broilers from farm**
- ∩ **Pre-slaughter**
- ∩ **Slaughter**
- ∩ **Scalding & plucking**
- ∩ **Evisceration & washing**
- ∩ **Packaging & Chilling**
- ∩ **Sale**

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## SOP - BROILER RECEIPT

- Ω **Healthy, well-fleshed, well-finished birds**
- Ω **Reject diseased birds:**
  - xs fluid in body cavity**
  - lumps & spots on the liver**
  - enlarged internal organs**
  - discoloured flesh**

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## SOP - PRE-SLAUGHTER

- ⌚ **No feed for min. of 6 hr.**
- ⌚ **Access to water (4.5 litres/60-80 birds)**
- ⌚ **Keep broilers clean by using wire-bottom holding cages/crates. Avoid wooden cages**
- ⌚ **No over-crowding (0.5 sf/bird)**
- ⌚ **Do not return unsold live birds**

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## SOP - SLAUGHTERING

- ∞ **Ensure that knives are pre-sharpened**
- ∞ **Use proper methods of slaughter (cut neck veins)**
- ∞ **To reduce contamination, oesophagus and windpipe should not be cut**
- ∞ **Bleed adequately (3 min.)**
- ∞ **Move birds in one direction – receipt to slaughter to evis & wash to packaging to sale**

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## SOP - SCALDING

- ⌚ **Scald in non-corroded metal containers**
- ⌚ **Use scald water at 2.2 litres/bird**
- ⌚ **Scald times are 55°C/75 sec (young birds) and 60°C/75 sec (older birds)**
- ⌚ **Higher temp. will remove cuticle & lead to skin tears increasing contamination risks**

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## SOP – PLUCKING

- ⌚ **Pluck immediately after scalding**
- ⌚ **Use hooded and belted or centrifugal spin machines**
- ⌚ **Prevent birds falling to floor**
- ⌚ **Prevent feather scatter**
- ⌚ **Singe if necessary & wash carcass in cold running water with 6 ppm free chlorine**

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## SOP – EVISCERATION

- ⌚ **Evisceration must be a clean operation**
- ⌚ **Avoid puncturing of gut and release of gut contents on bird**
- ⌚ **If such contamination occurs, wash entire bird properly under running potable water containing 6 ppm free chlorine**
- ⌚ **Do not rupture gall bladder**
- ⌚ **Clean gizzard properly**

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## SOP – WASHING

- Ω **Remove lining of gizzard with contents & empty in bin**
- Ω **Scrape cuticle off feet. Remove nails**
- Ω **Wash gizzard, giblets, feet and eviscerated bird in potable running water containing 6 ppm free chlorine (approx. 1 tsp bleach to 4 litres water)**

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## PACKAGING & CHILLING

- ⌚ **Package giblets and feet in small PE bag, tie & insert in body cavity**
- ⌚ **Insert bird in PE bag & tie. Do not staple**
- ⌚ **Write weight and date of slaughter on bag**
- ⌚ **Chill bird in ice, in a chiller or refrigerator prior to sale**
- ⌚ **Reduce temp of bird to 4°C within 1 hr of slaughter**

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## SOP – SALE

- Ω **Sell product chilled in PE bag or new paper not wrapped in newspaper**
- Ω **Signage regarding how birds are to be handled by consumer:**
  - do not keep in hot car**
  - use immediately or chill in refrigerator for max. of two days or freeze**

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## MINIMUM LOCATION REQUIREMENTS

- ∞ **Location must receive approvals**
- ∞ **Availability of running potable water**
- ∞ **Free from dust, flies and objectionable odours**
- ∞ **Area must be clean and well-drained**
- ∞ **Proper facilities for garbage collection and disposal**

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## MINIMUM DESIGN REQUIREMENTS

- ∞ **Sound construction and good repair**
- ∞ **3 distinct areas – holding pens, processing area, sales area.**
- ∞ **Holding pens at the back or side not front**
- ∞ **Processing area to be sub-divided into slaughter, scalding & plucking, evisceration and packaging**

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## MINIMUM DESIGN – HOLDING PENS

- ∞ **Solid walls to 2 feet, then wire mesh for ventilation**
- ∞ **Floor of smooth concrete sloping to drain if possible**
- ∞ **0.5 sf/bird**
- ∞ **Sawdust or bagasse on floor (4 inches) when in use**
- ∞ **Ease of viewing of scales**

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## MINIMUM DESIGN – PROCESSING

- ∩ **Clear separation from holding pens and sales area**
- ∩ **Bleeding area tiled to 6 feet. Tiles around sink & drain board in evis area**
- ∩ **Floor to be smooth, impervious & graded to drain**
- ∩ **Drains must flow from clean to dirty, not *vice versa***
- ∩ **Taps at each stage of operation. Face basin with sanitiser**
- ∩ **Tables & sinks to have metal surfaces**
- ∩ **Cutting boards in good condition**
- ∩ **Adequate ventilation**

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## MINIMUM DESIGN – SALES AREA

- ∞ **Clean and free of pests & vermin**
- ∞ **Smooth impervious counter tops**
- ∞ **Walls & floors to be sound and smooth**
- ∞ **Provision for storage of packaging**
- ∞ **Ease of viewing of scales**
- ∞ **Signage**

# **CPPIP-FOOD SAFETY PROGRAMME**

## **MANAGEMENT PRACTICES**

- Ω Proper records of birds received, dates, supplier farms and sales for traceability & recall**
- Ω Registration**
- Ω Trained in food handling**
- Ω Food badges for all employees**



# **CPPIP-FOOD SAFETY PROGRAMME**

## **GOOD MANUFACTURING PRACTICES**

**Are the minimum sanitary and processing requirements necessary to ensure production of safe & wholesome food.**

**GMP help control the possibility of contamination from poor personal hygiene and from inanimate objects.**

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## GMP – PERSONNEL

- Ω **Registered as food handlers or equivalent**
- Ω **Wear clean clothing, head-gear, beard restraints, aprons**
- Ω **No jewellery**
- Ω **High degree of personal cleanliness**
- Ω **Wash hands after use of wash rooms, eating, smoking**
- Ω **Persons with colds and septic skin lesions to be prohibited from work**
- Ω **Cover minor cuts and abrasions**

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## GMP – FACILITIES

- ⌚ **Adequate and convenient toilets**
- ⌚ **Hand washing facilities with soap & hand sanitiser**
- ⌚ **Toilets must not open into processing or sales areas**
- ⌚ **Toilets to be lit, ventilated and sanitary**
- ⌚ **First aid facilities**

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## GMP – PEST CONTROL

- ⌚ **Rodents, flies and other pests to be excluded or controlled using approved methods**
- ⌚ **Use traps, baits and physical means as far as possible**
- ⌚ **Use chemicals sparingly**

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## GMP – WASTE MANAGEMENT

- ⌚ **Adequate storage of solid waste for a full day's operation in covered bins**
- ⌚ **Drain blood from bleed funnels into containers**
- ⌚ **Waste water must run into proper drains and into sewer system**
- ⌚ **Solid waste and coagulated blood to be dumped into authorised dumps**



# **CPPIP-FOOD SAFETY PROGRAMME**

## **STANDARD SANITARY OPERATING PROCEDURES**

**Sanitation is a multi-step process that is intended to limit or prevent microbial contamination of carcasses.**

**Sanitation must be preceded by adequate cleaning steps.**

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## SSOP

- ⌚ **Clean holding areas and processing areas during break periods**
- ⌚ **Clean and sanitise all floors, walls, equipment, cages, table tops at end of operations**
- ⌚ **Use physical means to get rid of gross soil, wash thoroughly, apply sanitiser, wash thoroughly with soap/detergent, rinse.**
- ⌚ **Bleach is a good sanitiser (1 tsp/litre)**
- ⌚ **Replace badly-worn cutting boards**

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## GMP/SSOP SUMMARY

- Ω **Identify and enhance those functions which reduce microbes**
- Ω **Identify or eliminate and control those functions which increase microbial contamination**
- Ω **Avoid cross contamination**

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## SIGNAGE

- ❧ **Display registration, licence, food handlers' badges, weighing scale licence, prices and conditions of sale (handling, temperature etc.)**
- ❧ **Have signs for hand washing in washrooms and in processing areas**
- ❧ **Addresses and tel. no. of relevant state agencies**
- ❧ **Put up available signs**



# **CPPIP-FOOD SAFETY PROGRAMME**

## **ROLE OF GOVERNMENT**

**Intended to safeguard the interests of the public through:**

- Ω Registration**
- Ω Inspection**
- Ω Regulation**

# **CPPIP-FOOD SAFETY PROGRAMME**

## **ROLE OF GOV'T – Registration**

- Ω Registration with the Ministry of Health prior to the commencement of operations**
- Ω Inspection after registration to ensure meeting of standards and necessary approvals**
- Ω Premises to be licensed after inspection and payment of annual fee**

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## ROLE OF GOV'T – INSPECTION

- Ω **Will occur randomly**
- Ω **To monitor standards compliance**
- Ω **To advise on and assist in correcting non-compliance**
- Ω **To follow-up on complaints from customers and others**

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## ROLE OF GOV'T – REGULATION

- Ω **Ensure that licences are paid and are displayed**
- Ω **Ensure that scales are verified and are accurate for trade**
- Ω **Ensure appropriate signage regarding Food Safety and pricing information**

# **CPPIP-FOOD SAFETY PROGRAMME**

## **THE NEXT STEP**

- Ω Approval at this meeting with necessary modifications**
- Ω Presentation at various national consultations and meetings**
- Ω Document to be finalised for the next meeting of COTED**



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***Thank you for your attention***