

Draft CARICOM Poultry Processing Regulations

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Objectives of CARICOM Poultry Processing Regulations

- To standardise poultry processing procedures across the CARICOM Region
- To ensure that safe and wholesome poultry products are traded in the Region
- To Harmonize Poultry Regulations in the CARICOM with International Code of Hygiene Standards
- To support the timely development and promulgation of poultry processing Regulations in Caricom Member States
- To facilitate trade and improve the Image of the poultry Industry



Methodology used to develop Model Poultry Processing Regulations

- Review of Existing Regional Codes of Practices for Poultry processing- Guyana, Trinidad & Tobago, Barbados & Jamaica.
- The CODEX code of hygiene for poultry
- CFIA Meat & Poultry Regulations
- EU Directives on Meat And Poultry
- Food Hygiene codes
- Comments on the Draft Jamaican Poultry processing Regulations for CPA meeting in Barbados 2002



Scope of the Regulations

- Hygiene requirements for Processing, Handling, packaging, storage and transportation of poultry products
- General food Hygiene principles
- Application of HACCP to poultry processing
- Acknowledges Cottage poultry processors
- Speaks to the Recall of Poultry products
- Administration of the regulations by the “Competent Authority”.



Sections of the Regulations

- Interpretations- Definition of terms used throughout the Regulations
- Requirement for a poultry Processing plant- Internal and External infrastructural requirements
- Part III – The Hygienic requirements – Cleaning, pest control, Worker hygiene
- Registration ,Certification and Approval of Plants
- Part IV- Inspection of poultry processing plants



Regulation Content Continues

- Inspections – Ante-mortem and postmortem procedures
- Part V- HACCP requirements
- Part VI- Miscellaneous
 - Moisture
 - Packaging
 - Official mark
 - Transportation of Poultry products
 - Recall Procedures
 - Penalty
- Schedules



Highlights of the Regulations

- Definition of **Poultry Processing Plant**
 - a) place where poultry is processed, cooked and stored for human consumption
 - b) facility and method of operation approved by the competent authority
- **Poultry** - domesticated bird including chicken, duck, goose, pigeon, turkey



Definitions

- **Competent authority** - official agency charged with the responsibility for inspections, monitoring and surveillance of poultry products.
- **Cottage processor** - establishment that processes less than 1000 birds at each processing and the products distributed within the community in which the product is produced.

- **Recall** - removal from sale or use or correction of a marketed poultry product that violates the provision of these regulations and poses human health risks (significant)



Regulations - Part II

- **Location of processing plant**

Plant surroundings

Building and facility - soundness of infrastructure

Designed to prevent entry of pests

Facilitate hygienic processing - separation of clean and dirty areas

- Where laboratory exists it should be located away from product handling areas

Regulations - Part II

- **Working area** - speaks to layout and design that will prevent cross contamination
- **Floors** - water proof, nonslip etc
- **Floor drains** - adequate size and numbers to handle water flows

Connections - none with sanitary drainage system

Grease traps

- **Walls** - non absorbent , washable, sealed joints

Regulations - Part II

- **Ceiling** - minimize condensation
- **Windows** - no windows in processing and packaging rooms

Must be able to remove and clean

- **Doors** - opening to the outside must shall be made pest proof

- **Equipment ,utensils and packaging materials**

- Should not transfer odor, taste or toxic substance

Regulations - Part II

- **Hand washing facilities**

Location and operation

- **Lighting** - intensity 540 lux inspection station

220 lux workrooms

110 lux in other areas

- **Ventilation**

- **Water supply** - potable water - no cross connection between potable and non potable supply, color coded

Water storage facilities

E.Coli readings >10 coliforms/100ml

Regulations -Part II

- **Refrigeration Plant** - bring temperature of poultry meat to 18C or less within 48 hours.



Regulations – Part III

- Hygienic requirement
- How the plant should be kept clean
- Use of disinfectants
- Chemicals should be approved for use in poultry processing plant
- Storage of inedible byproducts
- Storage and disposal of waste
- Pest control requirements



Regulations Part III

- Storage of hazardous chemicals
- Approval of certain disinfectants/detergents by the competent authority
- Hygiene training – health of personnel, hand-washing
Protective clothing – body/hair (beards, mouthstache), hands



Regulations – Part IV

- Registration, certification and approval of plants
- Application to competent authority
- Inspection done
- Prescribed fee payable
- Grounds for refusal of license? Conditions for refusal should be stipulated
- Competent authority also approves remodeling and alterations of plants



Regulation 34

- Requires of poultry processing plants a Ministry of Health Certification of the plant
- Health Certificate valid for one year with annual renewal
- Requires the payment of a specified fee



Regulation 36

- Describes the inspection station
 - the size, distortion free mirror, hand-washing facility, adjustable seats, located forward of evisceration point etc.



- **Inspection helpers**

- one or two trained employees to assist each inspector remove broken limbs, processing defects, trim bruises

- **Reg. 38** - adulterated poultry products gives full description of an adulterated poultry product

- Food additives, pesticides, chemicals, toxic substances, filth, decomposed substances, prepared under unsanitary conditions, exceed maximum moisture absorption level (8 or 10% ?)



Ante-mortem inspections

- Conducted by an inspector
- Veterinary officer determines the most suitable system for each plant
- Each lot of poultry for slaughter must be accompanied by flock information
 - specifying the farm, flock number, health status.
- Inspector should examine birds to detect clinical signs of poultry diseases, determine fleshing, state of hydration, number of birds found dead on arrival
- Inspector reviews flock records
- This section describes the maintenance of the anti-mortem inspection area



Post mortem inspection

- Inspector determines the slaughter rate of poultry
- Determines whether a min. of 1.136L water used for washing each poultry carcass
- Determines how long poultry carcasses are held in chill tank (less than 24 hours)
- Ensures appropriate facilities and equipment are in place for slaughter
- Condemnation of poultry
 - Appeal decision of inspector to the Chief Veterinary Officer within six hours



Hazard Analysis Critical Control Plan

- Plant manager mandated to institute HACCP system for each product that is processed
- Regulations mandate full description of product
- Regulations address the management team for HACCP
- Training of employees in HACCP



Regulation Part VII

- Packaging
 - packaging room –ambient air, maximum temperature 10°C
- Competent authority to approve packaging material
- Sanitation – regulation 49 – products falling from production line be washed in potable water dipped in chlorine water 100 ppm
- Official mark and label – packaging material indicate product inspected and passed by the Government (see schedule for exact description)



- Labeling in accordance with Caricom poultry standard for labeling or other relevant regulations in the country where product is sold
- Regulation 51 –cottage processors to be guided by Caricom small and medium processors standards and SOP
 - distribution of products in a prescribed geographical area



- Transport of finished poultry product –
frozen poultry meat –internal temperature
no higher than -18C
-description of the vehicle used to
transport poultry



Regulation 54 – Recall of poultry products

- Involvement of Chief Medical Officer and competent authority



Offences

- Level of fine to be inserted
- For continuing offence ,an additional fine for each day



Issues for Debate

- Where the Competent Authority Resides
- Human Resource Requirements to implement Regulations
- Should we go for a combined Meat & Poultry Regulations
- How Best to Regulate Cottage Processors
- Note Ministry of Health Designated to monitor Cottage processors

