

**CARIBBEAN POULTRY ASSOCIATION**  
**WORKSHOP ON BROILER PROCESSING**

**WORK GROUP REPORT ON CARIBBEAN POULTRY INDUSTRY FOOD SAFETY PROGRAM**

**1.0 OBJECTIVES OF BROILER FOOD SAFETY PROGRAM FOR THE CARIBBEAN**

- 1.1 To produce safe and wholesome products for the consumer.
- 1.2 To serve as marketing tool to promote the trade and consumption of poultry meat regionally and extra regionally.
- 1.3 To standardize hygiene practices throughout the poultry industry.
- 1.4 To improve the image of the poultry industry.
- 1.5 To provide an safe an wholesome product for the tourism sector.

***NB: The key to the survival of the poultry industry is heavily dependent on the establishment of an effective broiler food safety program.***

**2.0 SCOPE OF FOOD SAFETY PROGRAM**

- 1.1 Good Agricultural Practices
  - 1.1.1 Hatchery
  - 1.1.2 Broiler Operations
    - 1.1.2.1 Farm
    - 1.1.2.2 Processing
    - 1.1.2.3 Feed Mill
- 1.2 Poultry Distribution

### **3.0 STAKEHOLDERS FOR A CARIBBEAN FOOD SAFETY PROGRAM**

#### 3.1 Academia

3.1.1 UWI

3.1.2 UTECH

3.1.3 SRC

#### 3.2 Consumer Groups / Lobbyists Group

#### 3.3 Poultry Industry

3.3.1 Hatcheries

3.3.2 Farmers

3.3.3 Processors

3.3.4 Feed Mill Operators

3.3.5 Live haulers

3.3.6 Government Regulatory

3.3.7 Agencies

3.3.8 Input Suppliers

### **4.0 COMPONENTS OF FOOD SAFETY PROGRAM**

4.1 Good Agricultural Practices

4.2 Good Manufacturing Practices

4.3 Standard Sanitation Operating Procedures

4.4 Hazard Analysis Critical Control Point

4.5 Food Safety Surveillance

4.6 Product trace ability and recall

4.7 Food Safety Regulatory Program

4.7.1 Auditing

4.7.2 Enforcement

4.8 Cost Recovery Mechanisms

## 5.0 COMPONENTS OF FOOD SAFETY PROGRAM

### RESPONSIBLE AGENCIES

<b>COMPONENTS</b>	<b>RESPONSIBLE AGENCY</b>
Good Agricultural Practices	Industry Government
Good Manufacturing Practices	Industry
Standard Sanitation Operating Procedures	Industry
Hazard Analysis Critical Control Point	Industry Government
Food Safety Surveillance	Government Industry
Product trace ability	Industry
Product recall	Government
Food Safety Regulatory Program	Government
Cost Recovery Mechanisms	Government Industry

**6.0 ACTION PLAN FOR THE ESTABLISHMENT OF A FOOD SAFETY PROGRAM FOR BROILER PROCESSING IN THE CARIBBEAN**

<b>COMPONENT</b>	<b>ACTIVITY</b>	<b>RESPONSIBILITY</b>	<b>TIME FRAME</b>
Good Agricultural Practices	1.Preparation of Draft GAP manual. 2. Live Production School. 3. Training of farm personnel in GAP'S. 4. Implementation of GAP'S.	CPA  CPA/Jamaica Broilers Group CPA/ GOVT.  Industry/Govt Oversight	March –June 2003  June 2003,Hilton Hotel Jamaica Ongoing  1-2 years
Feed Mill Operations	1. Develop a monitoring program for animal feed. 2. Establish Consultative Forum with industry to discuss feed additives and GMP'S.	Government of Jamaica (MOAMOH)	June 2003
Product Recall	1. To amend poultry processing regulations using Codex Food Hygiene Code to establish a recall system. 2. To encourage poultry industry to institute a product traceability program.	Government of Jamaica/MOH  CPA/Industry	
Cost Recovery	1. Regional cost recovery workshop. 2. Initiate Consultative process for a holistic cost recovery mechanism.	IICA  CPA/Competent authority	2003

COMPONENT	ACTIVITY	RESPONSIBILITY	TIME FRAME
Cost Recovery	3. Cost services provided by regulatory agencies.	Government	
Broiler Processing Inspection Regulation	<ol style="list-style-type: none"> <li>1. To amend draft poultry inspection regulation to include provision under the Codex food hygiene code.</li> <li>2. To explore the extent of PAHO project on Model Legislation.</li> <li>3. Broaden scope of poultry inspection regulation to encompass meat.</li> </ol>	CPA	
Food Safety Surveillance System	<ol style="list-style-type: none"> <li>1. To establish a pathogen surveillance protocol for <i>Salmonella</i> in broiler processing.</li> <li>2. Develop project proposal for the detection of <i>Salmonella</i> in broilers.</li> <li>3. To promote accreditation of Laboratory.</li> <li>4. To establish regional networking of Laboratory.</li> <li>5. To prepare protocol for the transfer of biological material across the region.</li> </ol>	<p>UWI/ Vet. School</p> <p>CPA/UWI/PAHO</p> <p>SWEDAC Project, Commerce and Trade Ministry, Jamaica.</p>	

<b>COMPONENT</b>	<b>ACTIVITY</b>	<b>RES PONSIBILITY</b>	<b>TIME FRAME</b>
Good Agricultural Practices	<ol style="list-style-type: none"> <li>1. Preparation of Draft GAP manual.</li> <li>2. Live Production School.</li> <li>3. Training of farm personnel in GAP'S.</li> <li>4. Implementation of GAP'S.</li> </ol>	<p>CPA</p> <p>CPA/Jamaica Broilers Group CPA/ GOVT.</p> <p>Industry/Govt Oversight</p>	<p>March –June 2003</p> <p>June 2003, Hilton Hotel Jamaica Ongoing</p> <p>1-2 years</p>
Feed Mill Operations	<ol style="list-style-type: none"> <li>1. Develop a monitoring program for animal feed.</li> <li>2. Establish Consultative Forum with industry to discuss feed additives and GMP'S.</li> </ol>	Government of Jamaica (MOAMOH)	June 2003
Product Recall	<ol style="list-style-type: none"> <li>1. To amend poultry processing regulations using Codex Food Hygiene Code to establish a recall system.</li> <li>2. To encourage poultry industry to institute a product traceability program.</li> </ol>	<p>Government of Jamaica/MOH</p> <p>CPA/Industry</p>	
Cost Recovery	<ol style="list-style-type: none"> <li>1. Regional cost recovery workshop.</li> <li>2. Initiate Consultative process for a holistic cost recovery mechanism.</li> </ol>	<p>IICA</p> <p>CPA/Competent authority</p>	2003

<b>COMPONENT</b>	<b>ACTIVITY</b>	<b>RES PONSIBILITY</b>	<b>TIME FRAME</b>
Broiler processing HACCP program	<ol style="list-style-type: none"><li>1. Implemenataion of HACCP prerequisites program.</li><li>2. Establishment of a regional /national HACCP accreditation body.</li><li>3. Consumer education program for HACCP.</li></ol>	Industry	3-5 years

## POINTS FOR CONSIDERATION

1. Barbados experience to be used for paying overtime work for poultry inspection.
2. Cost recovery initiative to be based on a cess.
3. Service provided should be properly costed. System should be unified with the regulatory agencies leading the process.
4. The stakeholders in the Inspection process should take a consensus regarding fees to subsidize the cost of service provided make it a system where only one agency paid.
5. All stakeholders involved in the process should be used in the consultancy process.\
6. Cost recovery program should have government input.
7. Quality of service provided to industry should also be improved.
8. CPA To act as a lobby group to pressure Government to enforce regulation.
9. Serious concerns were expressed in respect of small scale processors/ backyard pluck shop operations that represents a 30-35 % of market, are not obliged to implement quality systems.
10. The broiler industry is price driven and as result small scale operators will be at a distinct advantage largely due to low production costs.
11. The need for registration numbers to be affixed to poultry packaging.

*Small scale operators may be further defined as processors who sell directly to consumers.*

## **GROUP PARTICIPANTS**

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