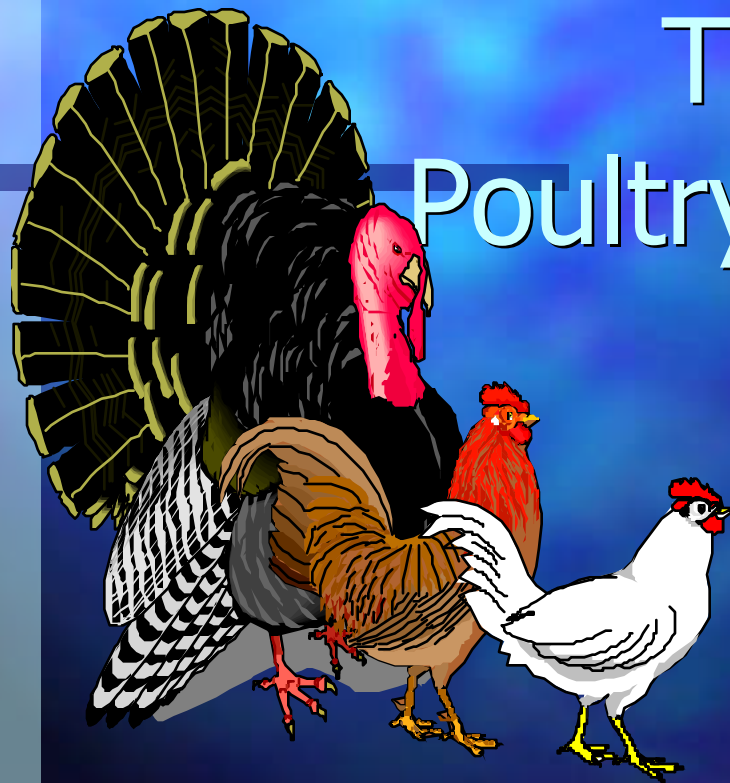




CFIA·ACIA



The Modernized Poultry Inspection Program

Dr Gary Thiessen

Canada 

CFIA BUSINESS PLAN

- Government Sets the Standards
- Industry Processes the Poultry
- Government Ensures Compliance With the Standards

Canada

7 Principles of HACCP

- Identify Hazards & Preventative Measures
- Determine Critical Control Points
- Establish Critical Limits
- Establish Monitoring Procedures
- Establish Deviation Procedures
- Establish Verification Procedures
- Documentation Records

PREREQUISITE PROGRAMS

- Premises
 - construction & maintenance
 - water, ice & steam
- Transportation & Storage
- Equipment
 - design & installation
 - maintenance & calibration
- Personnel
 - general & technical training
 - hygiene & health
- Sanitation & Pest Control
- Recall
 - product code
 - distribution

AVANTAGES of MPIP

- Science-based
 - HACCP Foundation
 - National Baseline Surveys
 - Flock History
- Food Safety
 - Pathogen Reduction
- Consumer Protection
 - Increased Quality Standards
- Industry Efficiency
 - Faster Line Speeds
 - Increased Market Share
 - Longer Shelf Life



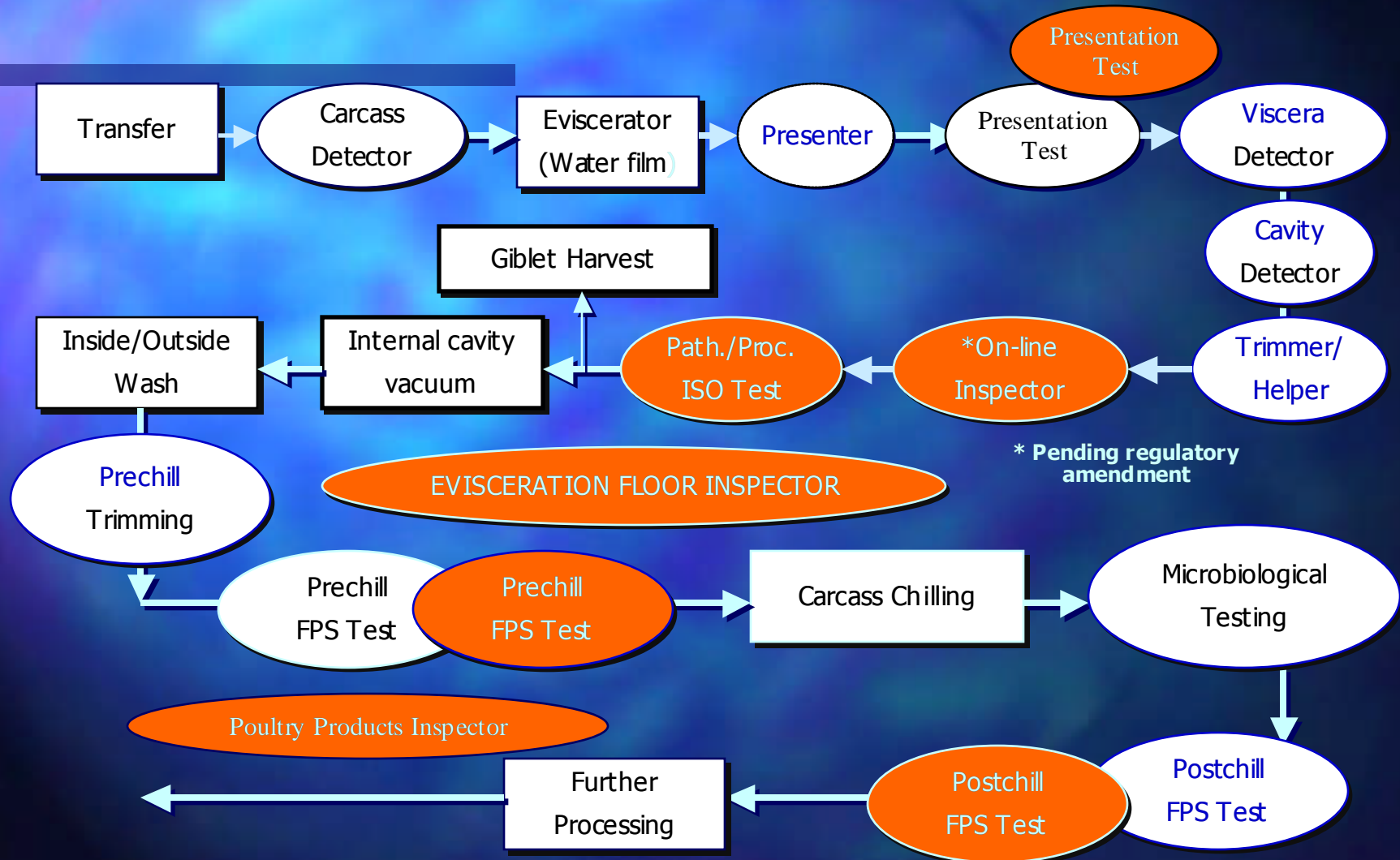
Elements of MPIIP

- CFIA Recognized HACCP system
 - Including Prerequisite Programs
- Flock Sheet Submission by Producer
 - for each lot
 - On-Farm Food Safety (OFFS) Programs (HACCP-based)
- Antemortem (AM) Inspection
- Pre Evisceration Carcass Defect Detectors
 - Performed by trained and accredited industry detectors
- Presentation Standards
 - for carcass and corresponding viscera
 - Based on ISO sampling plan 2859-1

Elements of MPIP

- Cavity and Viscera Defect Detection
 - As per written HACCP plan
 - performed by trained and accredited industry detectors
- CFIA Monitoring of Missed Pathology and Processing Defects
 - Based on ISO sampling plan 2859-1
- Finished Product Standards
 - accredited monitoring of quality defects
 - includes a zero tolerance for visible faecal material
- Pathogen Reduction Effort
 - salmonella and generic *E. coli*

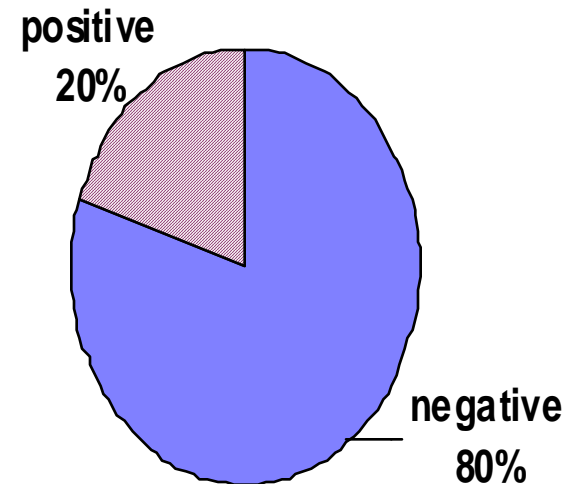
MPIP LINE CONFIGURATION



Pathogen Reduction Effort

- National Baseline
 - Interim Action Levels
- *Salmonella* Prevalence
 - 1/day
 - max 20% +ve
 - 12/51 tests

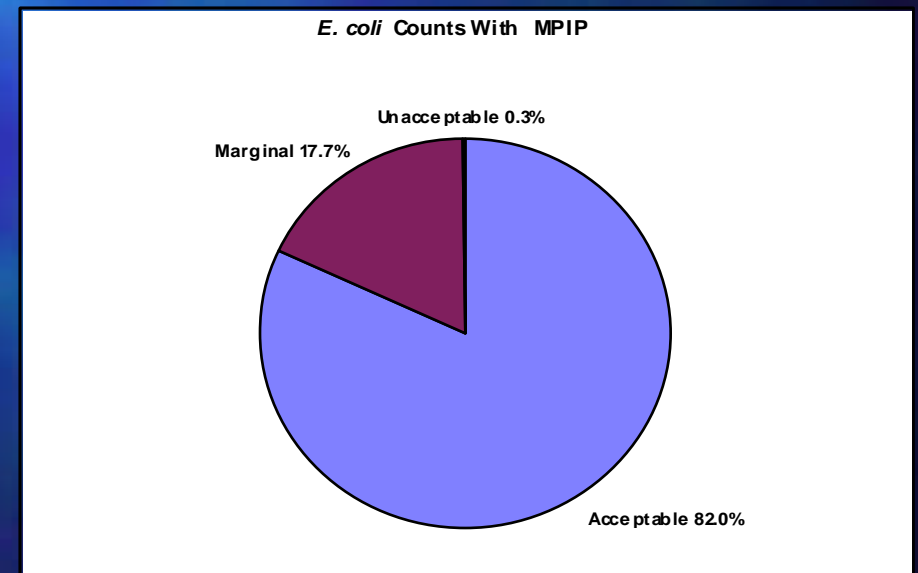
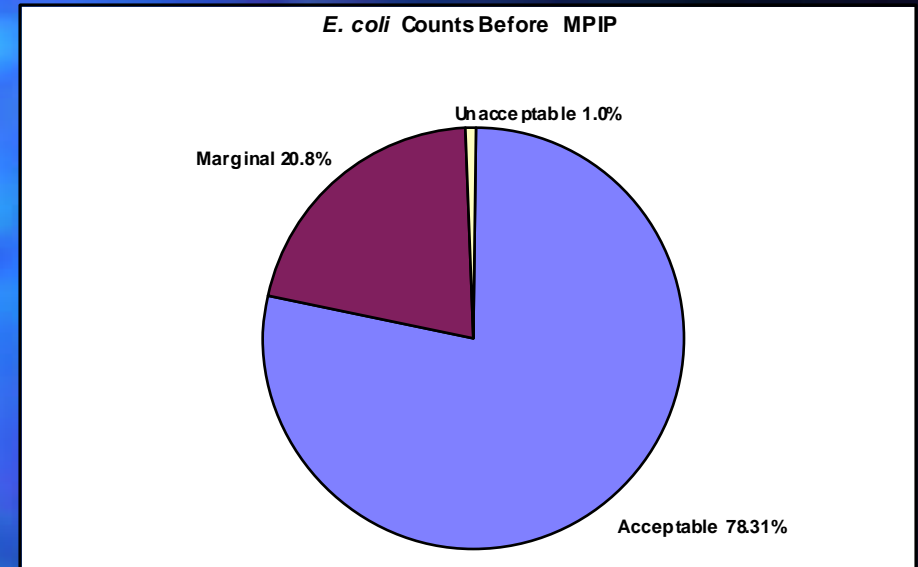
Salmonella Prevalence



Pathogen Reduction Effort

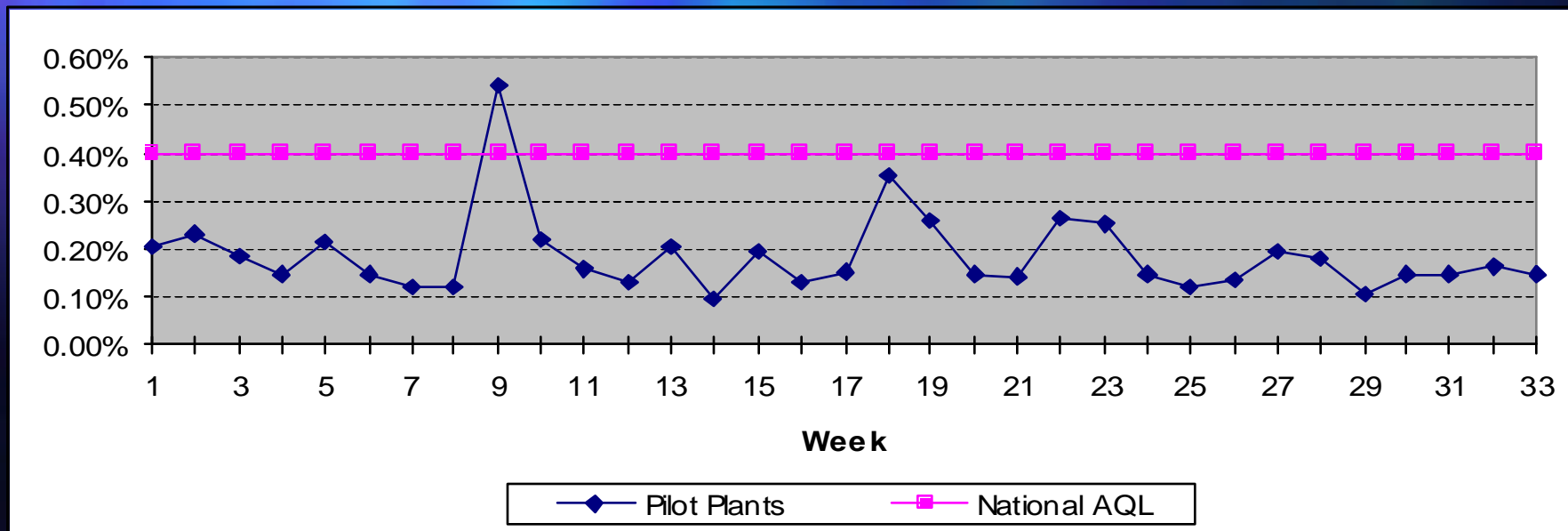
■ Generic *E. coli*

- 1/22,000 or 3- 4/day
- acceptable <100
- marginal 100-1,000
- unacceptable >1,000
- max 3 marginal/13 & none unacceptable
- min. 80% acceptable & max. 1.4% unacceptable



Pathology Defects

- Farm or transportation origin
 - Generalized disease, poor condition, bruising
- Performance equal to or better than government inspectors
 - 99.6% Free of Specified Defects (max. 1/125)



Processing Defects

- Establishment origin
 - Imperfect bleeding, contamination, overscald/mutilation
- Performance equal to or better than government inspectors
 - 97.5% Free of Specified Defects (max. 7/125)

