



RECOMMENDATIONS;
FOOD SAFETY PROGRAMS
FOR THE CARRIBEAN
POULTRY INDUSTRY

PROTECTING CONSUMERS &
EXPANDING THE DOMESTIC ECONOMY

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ROLE of GOVERNMENT & INDUSTRY

- ✦ Government Sets the Standards
- ✦ Industry Processes Poultry Products in Compliance with Food Safety and Quality Standards
- ✦ Government Ensures Compliance With the Standards



PRIMARY COMPONENTS

1. Caribbean Meat Inspection Authority

- ✦ CARICOM ? New Food Inspection Agency ?

- ✦ Meat Safety Standards
 - Codex Code for Meat Hygiene
 - Policy Manuals & Training Modules
 - ◆ HACCP including prerequisite programs &
 - ◆ generic slaughter models
 - ◆ for both commercial and live bird slaughter operations

PRIMARY COMPONENTS

1. Caribbean Meat Inspection Authority (cont.)

- ◆ Annual Audit of the National Poultry Inspection Systems
 - Legislation,
 - Organization
 - Resources (staffing, training, equipment, etc.)
 - Enforcement (e.g. HACCP Audit Reports)
- ◆ Foreign Meat Inspection Systems
 - Equivalency Determination



USDA/FSIS

- ✦ No Requirement to Wash the Trucks and Crates or Other Containers for Live Poultry
- ✦ No Humane Slaughter Regulations for Poultry
- ✦ The Maximum Amount of Water Which May be Absorbed & Retained During Washing and Chilling is No Longer Capped by Regulations
- ✦ No Requirement to Trim Visible Contamination from Meat Which Has Fallen on the Floor Prior to Washing at a Meat Wash Station
- ✦ Newcastle Disease and Avian Influenza

PRIMARY COMPONENTS

2. Caribbean Standards Association

- ✦ non-food safety poultry quality standards
 - Retained water
 - Meat cuts
 - Food additives
 - Labeling
 - Grading

PRIMARY COMPONENTS

3. National Meat Inspection System

- ◆ Jamaica, Barbados, Trinidad, etc.
- ◆ Adopt Model Poultry Inspection Regulations
- ◆ Implement a Veterinary Poultry Inspection System
 - Food safety & quality standards including grading
- ◆ Registration of Poultry Slaughtering Establishments
 - Health mark or registration number
 - Annual fee based on cost of providing government poultry inspection services to the specific registered establishment
- ◆ Initial recognition audit & ongoing partial (monthly) audits of HACCP system
- ◆ Import reinspection, export certification
- ◆ Veterinarians shared with national animal health program

PRIMARY COMPONENTS

4. UWI Veterinary College

- Undergraduate & post graduate training program for public & animal health veterinarians
 - HACCP as applied at farm and processing levels
 - AM/PM dispositions/condemnations
- Reference laboratory (center of expertise)
 - histopathology, veterinary microbiology & virology for both slaughterhouses and national animal health programs

PRIMARY COMPONENTS

5. Laboratory Centers of Expertise

- ◆ Food borne pathogens
 - Caribbean meat products pathogen monitoring programs
 - ◆ baseline surveys

- ◆ Chemical residues
 - Caribbean residue monitoring program



NATIONAL MEAT INSPECTION SYSTEMS

✦ Commercial Slaughterhouses

- ✦ Compliance with CODEX (not EU) requirements
- ✦ Industry AM/PM examinations by trained & accredited employees (HACCP-based)
- ✦ Full-time government inspector throughout AM/PM examinations
 - Enforce all quality standards including verifying grading
- ✦ Veterinary supervision including monthly partial audit of the HACCP system (complete system)

NATIONAL MEAT INSPECTION SYSTEMS

✦ Exporting Establishments

- ✦ Must be registered as a commercial poultry establishment (refer to previous slide)
- ✦ Compliance with additional requirements specified by foreign country for veterinary certification
 - EU requirement for additional veterinary coverage
 - US requirement for on-line carcass inspector
 - Freedom from specified poultry diseases
 - Approved label
 - Recipe/method of preparation for processed poultry products

NATIONAL MEAT INSPECTION SYSTEMS

✦ Live Bird (Pluckshops)

- ✦ Restricted to to direct (immediate) sale to the consumer
- ✦ Require a listed facility
- ✦ Compliance with basic hygiene requirements
- ✦ Licensed Operators require certification
 - Training in basic hygiene and obviously condemnable carcasses
- ✦ Must pass an annual audit for license renewal (fee)
 - Training in basic hygiene and obviously condemnable carcasses

NATIONAL MEAT INSPECTION SYSTEMS

✠ Backyard

- ✦ Operators listed by the national government (one-time fee)
 - Listed by the Animal Health Program ?
- ✦ Restricted to killing & plucking
- ✦ Operators require certification
 - Training in basic meat hygiene principals and recognition and condemnation of obviously condemnable carcasses

EU “FLEXIBILITY”

✦ 2000/0178 (COD)

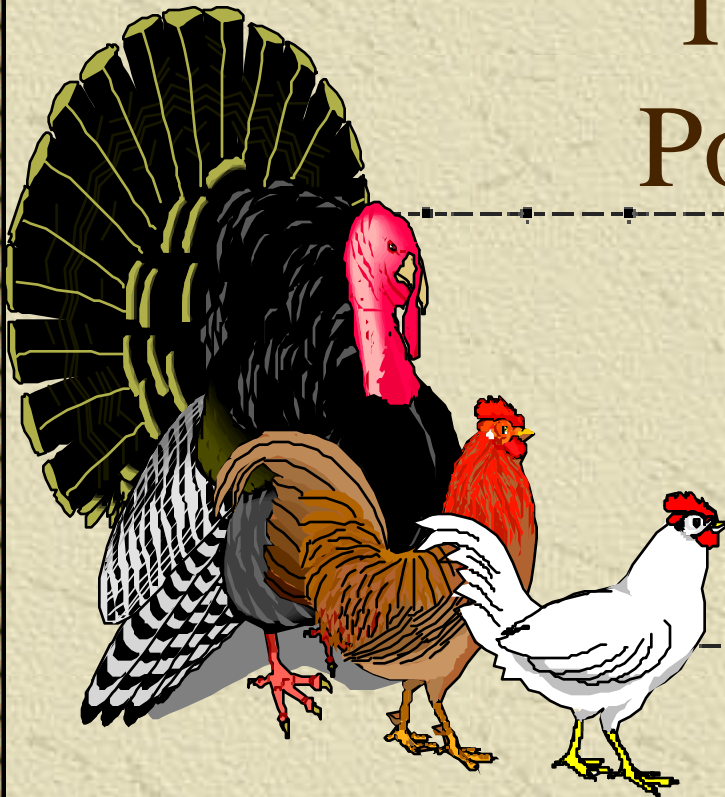
✦ Proposal for a Regulation of the European Parliament and of the Council on the Hygiene of Foodstuffs (Section (18), page 20)

✦ “Flexibility is also needed so as to take account of the specific character of traditional ways of food production and of the supply difficulties that may arise due to geographical constraints; such flexibility must not however compromise the objectives of food safety”



CFIA·ACIA

The Modernized Poultry Inspection Program



Canada 

ADVANTAGES of MPIP

✦ Science-based

- ✦ HACCP Foundation
- ✦ National Baseline Surveys
- ✦ Flock History

✦ Food Safety

- ✦ Pathogen Reduction

Consumer Protection

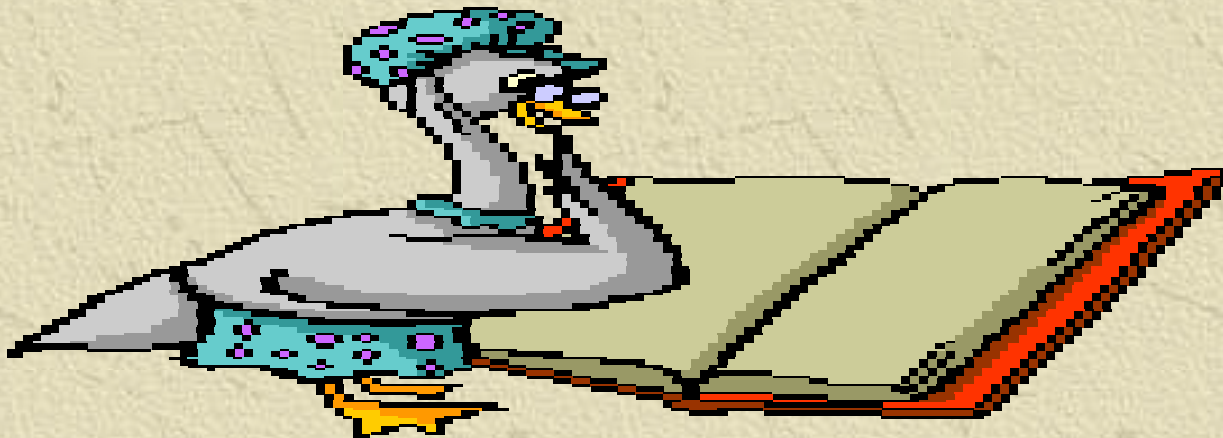
Increased Quality Standards

Industry Efficiency

Faster Line Speeds

Increased Market Share

Longer Shelf Life



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

SLAUGHTER HACCP PLAN

✦ CCP's for Evisceration & Chilling

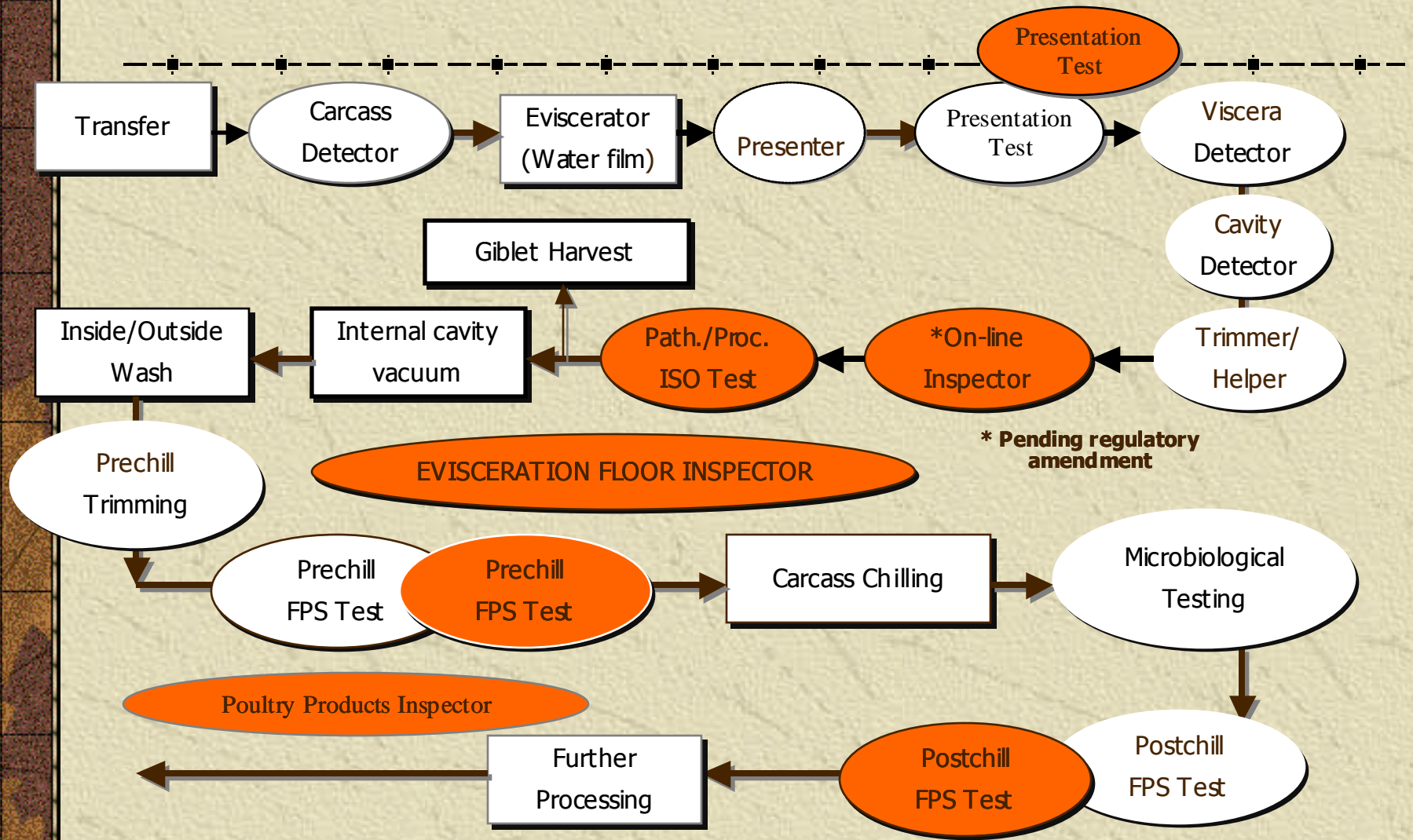
- ✦ live birds
- ✦ carcass washing

✦ Post Mortem Examinations

- ✦ carcass exterior, cavity
& viscera



MPIP LINE CONFIGURATION



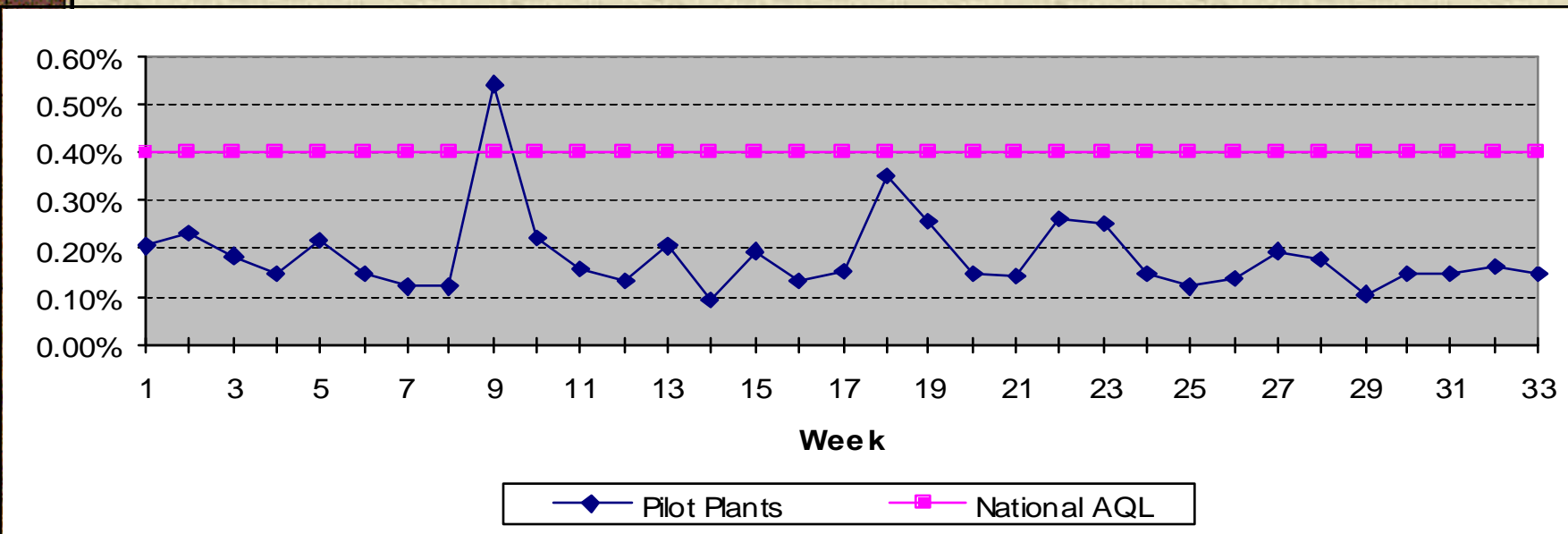
Pathology Defects

✦ 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)



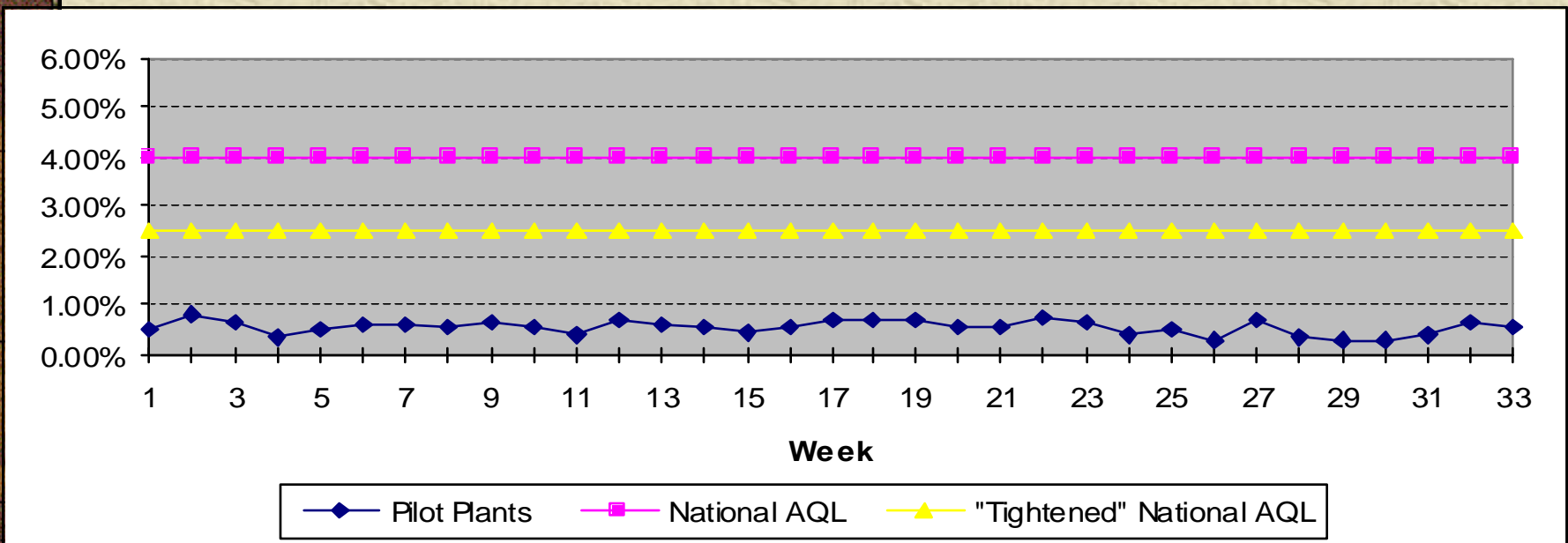
Processing Defects

Establishment origin

- Imperfect bleeding, contamination, overscald/mutilation

Performance equal to or better than government inspectors

- 97.5% Free of Specified Defects (max. 7/125)



Pathogen Reduction Effort

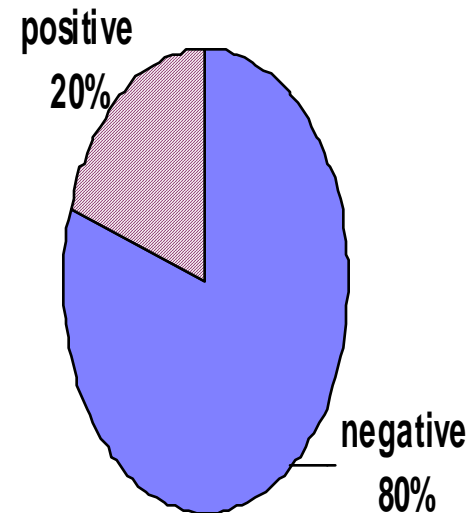
✦ National Baseline

- ✦ 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

1st PRIORITY

- ✦ CARICOM or ??
- ✦ Develop Model Meat Inspection and Animal Health Regulations
- ✦ Select / Customize; then Implement:
 - ◆ HACCP Manual (Policy)
 - ◆ Generic Slaughter Model
 - ◆ On-Farm Food Safety Programs