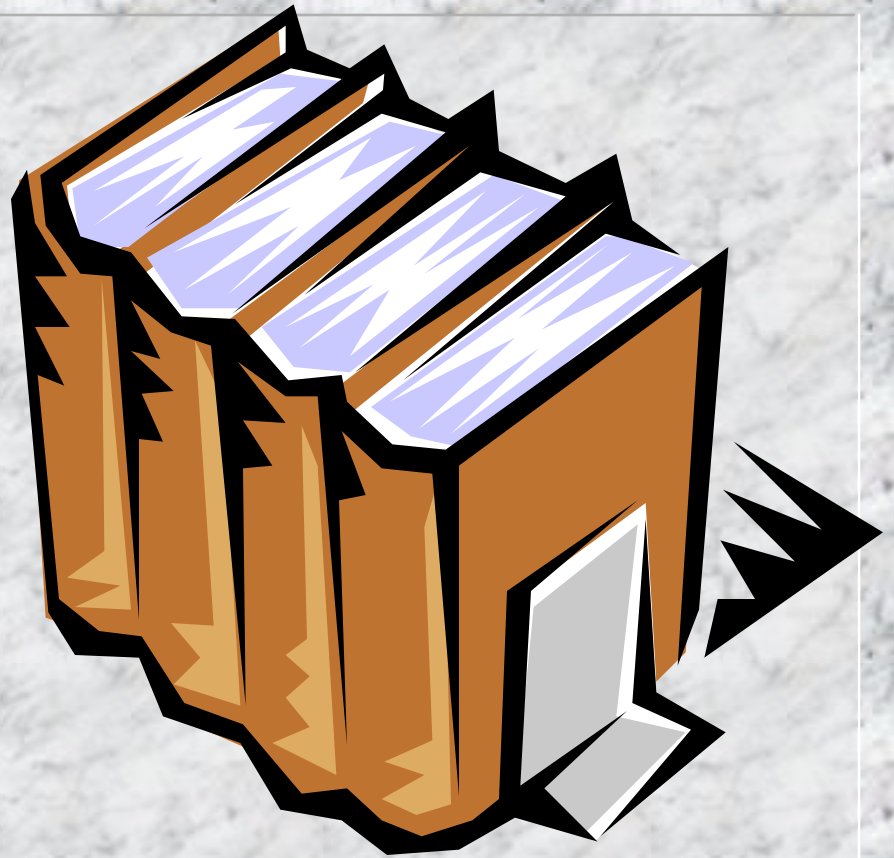


**REGULATORY FRAMEWORK
FOOD SAFETY PROGRAMS FOR
THE BROILER INDUSTRY**

**Dr Gary Thiessen
Canadian Food Inspection Agency**

LEGAL INSTRUMENTS

- Acts & Regulations
- Directives
- Manuals of Procedure
- Notices, Memos



INTERNATIONAL STANDARDS

- Codex
- European Union (EU)
- United States (US)



CODEX

- Proposed “General Principles of Meat Hygiene”
- Draft “Code of Hygienic Practice for Meat”
- Appendices
 - “Principals and Guidelines for establishing risk-based ante- and post- mortem inspection systems for particular slaughter populations including examples”
 - “Principals and Guidelines in systems for microbiobiological process control for meat, including establishment of performance parameters for outcomes of process control and implementaion of national microbiological databases”

EUROPEAN UNION

- Proposal for a Regulation of the European Parliament and of the Council
 - on the hygiene of foodstuffs
 - HACCP, food safety objectives,
 - farm to table approach, tracing of food
 - flexibility for small businesses serving local markets
 - laying down specific hygiene rules for food of animal origin
 - additional requirements specific for for fish, eggs, milk, meat, frogs legs and snails including
 - the registration of establishments
 - slaughterhouse construction and slaughter hygiene

EU (cont.)

- Proposal for a Regulation of the European Parliament and the of the Council
 - laying down detailed rules for the organization of official controls on products of animal origin intended for human consumption
 - controls on the farm
 - residues, feedstuffs
 - animal welfare
 - on farms and during transport
 - compliance with approval conditions for registered establishments
 - ante- and post-mortem inspection
 - diseases communicable to humans & animals
 - temperature and microbiological requirements

EU (cont.)

- Proposal for a Regulation of the European Parliament and the of the Council
 - laying down the animal- health rules governing the production and placing on the market and imporation of products of animal origin intended for human consumption
 - repealing certain Directives on the hygiene of foodstuffs and the health conditions for the production and placing on the market of certain products of animal origin intended for human consumption and amending Directives...

COMPETENT AUTHORITY

- The Official Authority Charged by the Government With the Control of Meat Hygiene, Including Setting and Enforcing Regulatory Meat Hygiene Requirements

COMPETENT BODY

- A Body Recognized and Overseen by the Competent Authority to Undertake Specified Meat Hygiene Activities



COMPETENT PERSON

- Person Who Has the Training, Knowledge, Skills and Abilities to Perform an Assigned Task and Who is Subject to Requirements Specified by the Competent Authority
- Includes Government & Industry Personnel
 - AM/PM Examinations
 - Quality assurance personnel



INSPECTOR

- Official Inspector (Auxilliary)
 - A Competent Person Who is Appointed, Accredited, or Otherwise Recognized by the Competent Authority to Perform Official Meat Hygiene Activities on Behalf of, or Under the Supervision of the Competent Authority
- Veterinary Inspector
 - An official inspector who is professionally qualified as a veterinarian



AM / PM EXAMINATION

■ Ante-Mortem Examination

- Any procedure or test applied by a competent person on live animals for the purpose of judgment of safety and suitability and disposition

■ Post Mortem Inspection

- Any procedure or test applied by a competent person on all relevant parts of slaughtered/killed animals for the purpose of judgment of safety and suitability and disposition



EUROPEAN UNION



- Proposed Legislation in 2000
- The Competent Authority Shall Determine the Composition of the Inspection Team for Each Establishment in Such a Way That the Official Veterinarian is Able to Supervise the Operations
 - concept of a *veterinary* meat inspection system including cutting & storage
- Official Controls Shall Be Carried Out Under the Supervision & Responsibility of the Official Veterinarian

VETERINARIANS



- In Slaughterhouse at Least One Official Veterinarian is Present Throughout Both AM and PM Inspection to:
 - inspect the cavity and viscera of a representative number of passed carcasses from each lot; and
 - perform a detailed inspection of random sample of carcasses & viscera declared inedible after PM inspection. However, for non exporting plants there is a
 - derogation for small and medium sized establishments if auxiliaries are adequately trained (serve local market)

AUXILLIARIES

- Auxilliaries Must be Trained and be Independent of the Establishment
 - 400 hrs theoretical and 200 hrs practical training
 - must pass a test administered by the competent authority
- Provided That the Official Veterinarian is Able to Supervise Their Work Directly They May Perform
 - inspection & supervision of approved establishments
- If the Veterinarian is Able to Supervise Their Work Directly On the Spot, Then They May:
 - collect information & perform the initial AM check; and
 - perform PM inspection including dispositions.

TECHNICAL ASSISTANCE

- Industry Employees Are Permitted to Perform “Technical Operations Related to Inspection” Provided that They:
 - are under the direct supervision of an official veterinarian; and
 - have received special training from the official veterinarian.



HEADQUARTERS

- Regulations
- Registration
 - Registrar (list est.)
 - blueprints, equipment
 - non-food chemicals
- Policy Manual
 - domestic program
- HAACP
 - initial recognition
 - policy & training
 - data analysis
- Chemical Residues
 - national residue monitoring program
- Food-borne Pathogens
 - product & environment
- Imports
 - foreign country system equivalency determinations
- Exports
- Program Delivery Audits
- Compliance & Enforcement