

# **CARRIBEAN POULTRY ASSOCIATION**

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## **MODEL CARICOM Broiler Processing Regulations**

**FOR THE CONSIDERATION OF THE CARICOM**  
**CHIEF VET OFFICERS/ CHIEF ENVIRONMENTAL HEALTH OFFICERS**  
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**DRAFT**

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## **PART I Preliminary**

### **1. Introduction**

These Regulations apply to poultry and contains requirements of hygiene in production, handling , packaging, storing and transportation of poultry products to assure safe and wholesome supply of these products .These regulations are consistent with the general principles of food hygiene as contained in the CODEX Alimentarius. The Hazard Analysis Critical control Point (HACCP) methodology has been applied to these regulations.

In the preparation of these regulations recognition has been given to the existence of Small scale (Cottage) poultry processors who represent and contribute in a significant way to the total national poultry meat production. Special provision for such operations and the application of these regulations to this category of operators is left to the discretion of the Competent Authority in each member state and may be guided by a set of administrative guidelines outlining minimum hygienic practices, with a view to bringing the Small-Scale processors in time up to the regional standard.

These Regulations may be cited under the relevant Food Safety Act in the respective CARICOM member state.

### **2. Interpretation**

- a. "HACCP" means a hazard analysis critical control point methodology developed and operated under Part VI of these Regulations; "operator"- means any person who owns, operates or manages a poultry processing plant; "poultry processing plant" or "plant" means one or more buildings or place where:-
  - i. poultry is processed, cooked or stored for human consumption and;
  - ii. the facilities and methods of operation therein have been approved by the Competent Authority as suitable and adequate for its purposes. Competent Authority means: the official Agency charged by the Government with the responsibility for inspection, monitoring and surveillance of poultry products:-
- b. Operator - includes any person for the time being responsible for the management of the Plant.
- c. Inspector – A properly trained Officer appointed by the Minister with responsibility for poultry inspections in the country. Poultry means a domesticated bird including but not limited to, chicken, duck, goose, pigeon, turkey Edible means Poultry products fit for human consumption Recall means: a firm removal from further sale, or use, or for correction of a marketed poultry product that violates the provisions of the

regulations and such poultry product is considered to pose a risk to human health. Unfit for human consumption means: Poultry meat that would normally be edible but is inedible because of disease, decomposition or any other reason Cottage Processor (Small-scale or backyard processor) means a plant that processes less than 1000 birds at each processing and the poultry products are distributed in the domestic market.

### **3. Application**

Unless the context otherwise requires, the provisions of these Regulations shall apply to and be observed by every operator of a poultry processing plant.

## **PART II. Poultry Processing Plants**

### 4. Location of Plant

- a. Every poultry processing plant shall be located in an area which is :-
  - i. free of objectionable odours, smoke, dust and other contaminants;
  - ii. suitably paved, graded, landscaped or otherwise prepared;
  - iii. kept clean and tidy and free of dirt, pests and other contaminants; and
  - iv. not prone to flooding.
- b. The operator of the premises shall ensure that there is adequate drainage of the immediate surroundings and that provision is made for cleaning and proper waste management. Where vehicles are cleaned at the premises, a paved and well-drained area shall be provided for the purpose.

### 5. Buildings and facilities

- a. All buildings and facilities at a poultry processing plant shall:-
  - i. be of sound construction and maintained in good repair;
  - ii. be designed and maintained to prevent the entry and harbouring of pests and the entry of contaminants;
    - a). permit easy and adequate cleaning of same;
    - b). facilitate hygienic processing of poultry products.
- b. All buildings and facilities shall be designed to separate the various operations carried on within the poultry processing plant, including operations for the disposal of waste.
- c. Where there is a laboratory located on the premises for the checking of pathogenic micro-organisms, it shall be separated from the product handling areas.

### 6. Working areas

Working areas shall be provided of sufficient size for work to be carried out under hygienic conditions; and the design and layout of the premises shall be designed and constructed to preclude contamination of the products being handled.

## 7. Floors

All floors which are part of the premises shall be made:-

- a. water-proof and non-absorbent;
- b. without crevices and be easy to clean and disinfect;
- c. washable and comprised of non-slip materials.

## Floor drains for all the headings as above

8. (1) In any area where water is used as part of the regular processes carried out at a plant, the floors shall be sloped sufficiently for liquids to drain into trapped outlets; and floor drains shall be provided which are of adequate size and number to handle the flow of water under normal working conditions.  
  
(2) All floor drains shall be effectively sealed by water traps and, where necessary, shall be adequately vented to the exterior of the building.  
  
(3) Floor drains shall not be connected to sanitary drainage systems at any poultry processing plant; but shall include grease traps designed to prevent the entry of grease into the public drainage system.  
  
(4) Where floor drains are connected to a storm water drainage system, the floor drains shall be designed and maintained so as to ensure that no flooding of the premises can occur.  
  
(5) The operator shall ensure that all open floor drains, if any, flow away from poultry handling areas.

## Internal Walls

- 9 (1) The operator shall ensure that all internal walls in the poultry processing plant:-
  - (a) have smooth surfaces made of durable, impermeable materials;
  - (b) are constructed of water-proof, non-absorbent washable materials
  - (c) have sealed joints;
  - (d) are light-coloured;
  - (e) are protected from damage by impact;
  - (f) are smooth, without crevices;
  - (g) are easy to clean and disinfect.

- (2) Where any inner wall or partition does not abut the ceiling, such wall or partition shall be capped so as to prevent the accumulation of dust thereon.

### Ceilings

10. All ceilings on the premises shall be so constructed and finished as to :-

- (a) be smooth and impervious to moisture;
- (b) prevent the accumulation of dirt;
- (c) minimize condensation, mould development and flaking;
- (d) be easy to clean.

### Windows

11. (1) In any area where poultry products are exposed, processed or packed, the operator shall ensure that there are no windows or vents that may be opened and so expose poultry products to contaminants.

- (2) All windows in a poultry processing plant shall be easily removed for cleaning and shall be kept in good repair.

### Doors

12. (1) All doors and hatches shall:-

- (a) have smooth, non-absorbent surfaces;
- (b) be close-fitting;
- (c) be impact resistant or protected from damage by impact;
- (d) be made of a durable, easily cleaned material.

(2) All doors and hatches which open to the outside of the building or to areas with restricted access shall be made pest proof by means of the installation of -:

- (a) strip curtains;
- (b) air curtains; or
- (c) a self-closing device.

### Equipment and services

13. (1) All equipment and utensils used in poultry handling areas or which may come in contact with poultry or Poultry products, and all packaging materials shall be:-

- (a) made of materials which do not transmit odour, taste or toxic substances
- (b) non-absorbent;
- (c) resistant to corrosion;
- (d) capable of withstanding repeated cleaning and disinfection;

- (e) smooth and free from pits and crevices.
- (2) Wood and other materials which cannot be cleaned and disinfected readily shall not be used within a poultry processing plant unless such use would obviously not be a source of contamination of the poultry or poultry products.
- (3) Every operator shall ensure that all equipment and utensils used in a poultry processing plant are so designed and made as to prevent hygiene hazards and allow for easy and thorough cleaning and disinfection and, where practicable, are accessible for inspection.
- (4) All equipment and fixtures in the poultry processing plant shall be installed in such a manner as to permit easy access and thorough cleaning.
- (5) Where equipment stands directly on the floor, such equipment shall be installed :-
  - (a) by sealing the equipment directly to the floor so as to prevent the accumulation or entry of moisture;
  - (b) on a raised plinth, covered at the junction of the floor and plinth; or
  - (c) on legs with not less than 100 millimeters clearance between the underside of the equipment and the floor.
- (6) Storage containers for inedible materials and waste in the poultry processing plant shall be:-
  - (a) clearly labeled;
  - (b) leak-proof and made of impervious material;
  - (c) easily cleaned or disposable;
  - (d) able to be closed securely during storage.
- (7) All overhead structures, fittings and services shall be:-
  - (a) installed in such a manner as to avoid contamination of the poultry products and raw materials, whether by condensation or by drip;
  - (b) insulated, where appropriate;
  - (c) designed and finished so as to prevent the accumulation of dirt, mould development and flaking;
  - (d) easy to clean;
  - (e) shatterproof, in the case of light bulbs, and shall be otherwise shielded as necessary.

### Handwashing Facilities

14. (1) Every operator shall ensure that handwashing facilities in the poultry processing plant:-
- (a) are adjacent to employee entrances to product handling areas;
  - (b) are placed to entrances where employees must pass when entering to poultry handling areas;
  - (c) provide an adequate supply of warm water or hot and cold water over a sink;
  - (d) provide a suitable hand-cleansing preparation;
  - (e) provide waste bins which may be closed securely;
  - (f) provide suitable and adequate hygienic means of drying hands;
  - (g) are equipped with taps which are not hand operated;
  - (h) are fitted with properly trapped waste pipes leading to drains;
  - (i) have a sufficient supply of dispensers and receptacles for hand towels;
  - (j) have suitable handbrush and other nail cleaning devices available.
- (2) Every operator shall cause notices to be prominently posted in poultry packaging and handling areas and at all entrances thereto directing personnel to wash their hands before entering poultry handling areas.

#### Other

15. (1) Every operator shall ensure that there are adequate, suitable and conveniently located changing facilities, toilets, hand washing facilities and foot-bath at the plant.
- (2) All bathrooms and changing rooms shall be completely separated from poultry handling areas and shall not open directly into those areas.
- (3) Toilets and toilet facilities shall not be used to store poultry products.
- (4) Foot-bath should be located in such a way that all persons must walk through it prior to entering the processing facility. The foot-bath should contain an appropriate disinfectant approved by the Competent Authority. The disinfectant shall be changed as often as necessary to maintain the desired level of disinfection.

#### Waste

16. All poultry processing plants shall be equipped with facilities for the separation and storage of waste and other inedible materials.

#### Waste disposal

17. All poultry processing plants shall be equipped with an efficient effluent and waste disposal system, which shall be maintained in good order and repair and the waste is finally disposed of in an environmentally acceptable manner in accordance with the provisions of the relevant ISO environmental standards or the requirements of the local environmental agencies.

#### Storage

18. (1) All areas for the storage of cartons, wrapping materials and empty containers shall be so designed constructed and maintained as to prevent undesirable physical, microbiological and bio-chemical, contamination of the cartons, wrapping materials and empty containers and shall be kept dust free and pest free.

#### Lighting

19. Adequate lighting, whether natural or artificial, shall be provided throughout the poultry processing plant; and lighting intensity shall not be less than:-

- (a) 540 lux at all inspection points;
- (b) 220 lux in all work rooms; and
- (c) 110 lux in all other areas.

#### Ventilation

20. Adequate ventilation shall be provided at every poultry processing plant to remove contaminated air and to prevent an excessive build up of heat, steam, condensation, dirt and other undesirable atmospheric conditions.

#### Water supply

21. (1) Adequate supplies of water shall be made available throughout every poultry processing plant and, where the water is chlorinated, records of the residual chlorine levels shall be maintained by the operator. Chlorinated water used for processing poultry shall be at a level of 6ppm free chlorine which may be obtained by dissolving 1 teaspoon of commercial bleach in two litres of water.

(2) Non-potable water may be utilized for steam production, refrigeration or cooling of refrigeration equipment, fire control or other purposes not directly connected with poultry processing; and shall be supplied in separate, identifiable lines with no cross connection or back siphonage into the system, carrying only potable water therein.

(3) There shall be no cross connection between potable and non-potable water reticulation systems; and where non-potable water outlets and distribution

lines are in poultry processing areas, those outlets and lines shall be clearly identified and labelled.

(4) All ice used in the processing areas shall be made from potable water and shall be manufactured, handled and stored so as to protect the ice from contamination.

(5) All storage tanks, cooling towers and pipelines utilized in handling water shall be constructed in a manner, which facilitates cleaning, and inspection of same.

(6) All water storage tanks shall be kept covered so as to prevent access by pests and other potential contaminants.

(7) All water used in poultry processing areas shall be potable and shall :-

(a) not contain any *Escherichia coli* per 100 millimetres;

(b) not contain more than 10 coliform organisms in 100 millimetres in any two consecutive samples; and

(c) for any consecutive 12 month period, not contain more than 10 coliform organisms in 100 millilitres in any three samples.

#### Equipment and Tools

22. (1) All equipment and tools used in poultry processing plants, including cutting benches, containers, conveyors, eviscerating and cutting machines, shall:-

(a) be made of material which is resistant to corrosion;

(b) be easy to clean and disinfect; and

(c) be well maintained.

(2) Every refrigeration plant attached to a poultry processing plant shall be sufficiently powerful to bring the internal temperatures of a poultry carcass to  $-18^{\circ}\text{C}$ , or less, within 48 hours from the time it is placed in the freezer.

### **PART III. Hygienic Requirements**

#### Maintenance of facilities

23. All physical facilities of a poultry processing plant, including buildings, floors, walls, partitions, ceilings, equipment and utensils shall be maintained in a clean condition and in good repair.

#### Cleaning and Disinfections

24. (1) All drains, auxiliary structures and walls of poultry handling areas shall be thoroughly cleaned daily, either immediately after cessation of work for the day or at such other times as may be appropriate.
- (2) All equipment, utensils and surfaces which come in contact with poultry products shall be cleaned as often as necessary and shall, at least once daily, be disinfected so as to prevent any risk of contamination.
- (3) Every operator shall take adequate precautions to ensure that poultry products are not contaminated during cleaning or disinfection of rooms, equipment or utensils.
- (4) Where detergents or disinfectants are used in any poultry processing plant, adequate precautions shall be taken to ensure that the detergents or disinfectants do not impart flavours, odours or toxic residues to the poultry products, and are approved for use in poultry processing plants.
- (5) All roadways, yards, changing facilities, toilets and lunch rooms shall be kept clean at all times.

#### Inedible By-Products

25. All inedible poultry and poultry products and other inedible matter:-
- (a) Shall be stored in such a manner as to avoid potential contamination of the poultry products; and
- (b) Shall be removed from the processing areas of the poultry processing plant as often as necessary and at least once daily.

### Storage and disposal of waste

26. (1) All poultry processing plants shall be equipped with facilities for the temporary storage of waste and other inedible material prior to removal from the poultry processing plant.
- (2) The facilities shall be:-
- (a) located away from processing areas;
  - (b) designed to prevent access to waste by pests;
  - (c) so designed as to avoid contamination of poultry products, potable water supplies, equipment, buildings or roadways to the poultry processing plant.
- (3) All waste shall be removed from poultry handling areas and other working areas as often as necessary to avoid potential contamination and at least once daily.
- (4) Immediately after disposal of waste has been carried out, receptacles used for storage and any equipment which has come into contact with the waste shall be cleaned and disinfected.
- (5) The waste storage area shall be kept clean and all waste disposal bins shall be fitted with close-fitting lids which shall be kept closed.

### Exclusion of Domestic Animals

27. No domestic animals, except guard dogs in perimeter areas, shall be permitted access to or on a poultry processing plant.

### Pest control

28. (1) Every operator shall cause to be established an effective and continuous programme for the detection, control and eradication of pests, rodents, insects and other vermins in and around the poultry processing plant, its out buildings, land and equipment.
- (2) The operator shall ensure that any pest control measures adopted in respect of the poultry processing plant does not constitute a risk to human health; and that any rodenticides, insecticides, disinfectants and other potentially toxic substances are stored in a separate room designed and marked for the purpose.

- (3) Where any rodenticide, insecticide or other similar substance is kept or used in a poultry processing plant, the operator shall keep accurate records of :-
- (a) the location of the substances;
  - (b) the frequency of use of the substance; and
  - (c) the bait stations established in and around the poultry processing plant.

#### Storage of hazardous substances

29. (1) All pesticides, cleaning agents and other substances which may be hazardous to health shall be suitably labelled with a warning as to toxicity and proper use; and all due care shall be used to avoid contamination by the substances of poultry products in and around the poultry processing plant.
- (2) All hazardous substances shall be stored in rooms or cabinets used solely for that purpose and shall be handled only by authorised and properly trained individuals or by persons under the supervision of trained persons.
- (3) No substances which are capable of contaminating poultry products shall be used or stored in poultry handling areas, except where necessary for hygienic or preparation purposes.
- (4) The Competent Authority may approve certain disinfectants, detergents and other similar substances for use in a poultry processing plant; and such disinfectants, detergents and other substances shall be used in such a way as not to cause any adverse effects to machinery, equipment or poultry products.
- (5) No person shall store personal effects or clothing in areas used for handling poultry products.

#### Hygiene training

30. (1) Every operator shall ensure that no person, while known to be, or any person, having infected wounds, skin infections, sores or diarrhoea, is permitted to work in a poultry handling area in any capacity which might result in contamination of the poultry product.
- (2) Every person having an infected wound, skin infection, sore or suffering from diarrhoea shall immediately report same to the person in charge of the poultry processing plant.
- (3) Every operator shall take all due precautions to ensure that no person liable to contaminate poultry products is permitted to work with or to handle the poultry products until there is evidence that the person can resume work without risk of contamination.

(4) A person having a cut or exposed wound shall not handle poultry products or the contact surfaces in a poultry processing plant unless the injury is completely protected by a water proof covering which is firmly secured and which is conspicuous in colour.

(5) Every person handling poultry in the plant shall be the holder of a valid food handler's permit.

### Personal Cleanliness

31. (1) A person shall wear no jewellery or nail varnish while handling poultry products, and shall keep his or her fingernails cut short.

(2) Every person handling poultry products in a poultry processing plant shall wash his hands:-

- (a) on entering the poultry handling area;
- (b) immediately after using the toilet;
- (c) after touching the nose or mouth;
- (d) after handling any contaminated substances;
- (e) each time work is resumed after a break; and
- (f) whenever otherwise necessary to avoid contamination of poultry products.

### Protective clothing

32. (1) Every person working in a poultry handling area shall at all times :-

- (a) wear suitable protective clothing and footwear;
- (b) wear a head covering which completely encloses the hair;
- (c) in the case of a person having a beard or moustache, wear a head covering that encloses the scalp hair as well as the beard or moustache;
- (d) when wearing gloves, ensure that the gloves are in a sound, clean and sanitary condition.

(2) Every person wearing disposable gloves or other disposable protective clothing in a poultry handling area, shall discard the gloves or other clothing after each use and shall not re-use the same gloves or other disposable clothing.

(3) Every person working in a poultry handling area shall ensure that the protective clothing being worn by him:-

- (a) has an outer breast pocket;
- (b) is light coloured;
- (c) is either washable or disposable.

- (4) Every person wearing protective outer clothing shall ensure that the outer clothing is not worn outside the plant premises.

**PART IV**  
**Registration, Certification and Approval of Plants**

Registration 33

Every person who proposes to operate a poultry processing plant shall apply for the registration of an establishment to operate as a Poultry processing plant to the Competent Authority on an approved form.

- (a) Each Application shall be accompanied by the prescribed fee and such information as the Competent Authority may require.
- (b) Upon receipt of an application the Competent Authority shall cause an Inspector to carry out an inspection of the processing establishment to which the application relates the inspector shall submit to the Competent Authority a report on a prescribed inspection form in respect of an inspection carried out pursuant to subsection (a).
- (c) the Competent Authority may (i) register the establishment upon payment of the prescribed fee and upon receipt of the report in (c).
- (d) to refuse to grant registration.
- (e) where the competent authority grants registration it shall issue a registration certificate to the applicant.
- (f) where the Competent Authority refuses to grant licence it shall so inform the applicant in writing stating the reason(s) therefore.
- (g) the Competent Authority shall assign an identification number to that establishment
- (h) the number so assigned shall be affixed in the prescribed manner to the packaging of any poultry carcass or products examined by an inspector and passed as fit for human consumption.
- (i) the Competent Authority may refuse an application for the establishment of a Poultry processing plant on the following grounds:
  - (i) Operator fails to pay prescribed fees
  - (ii) The operator has been charged with a criminal offence
  - (iii) Processing Plant unable to meet the applicable requirements set out in these Regulations
  - (iv) Operator present false information upon application

### Approved Plants

34. (1) The Competent Authority may by order declare any poultry processing plant, whether the plant is in existence at the date on which such order comes into force or is proposed to be established thereafter, to be an approved poultry processing plant for the purposes of these Regulations.
- (2) The Competent Authority shall not make an order under this regulation unless it is satisfied that the plant is being or will be operated in a manner which is in accordance with these Regulations.
- (3) Every order made under this section may include such terms and conditions as the Competent Authority may think fit and shall specify a date, which shall be the date on which the operation of the plant shall commence or be deemed to commence; and such date may be earlier than the date of the coming into force of the order, but shall not be earlier than the commencement date of these Regulations.
- (4) Where any re-modelling or alteration is proposed to be made to an approved plant, the Competent Authority may by order declare such re-modelling or other alteration to be an approved alteration for the purposes of these Regulations.
- (5) The Competent Authority shall not make an order for approved alteration under this regulation unless he considers that the re-modelling or alteration is intended to provide improved amenities which entail substantial structural alterations to the plant.

### Health certificates

34. (1) Where the Competent Authority is not the Ministry of Health any person desires to operate a poultry processing plant, he shall apply to the Ministry of Health for a Health Certificate for the purpose.
- (2) Every application for a health certificate shall -

### Part 1 Schedule

- (a) be made in the form set out in Part 1 of the Schedule;
- (b) contain the prescribed particulars;
- (c) be accompanied by a non-refundable fee{     }; and

## Part II Schedule

(d) meet the required standards of inspection set out in Part II of the Schedule.

(3) On an application under paragraph (1), the Component Authority, is satisfied:-

(a) that the place where the poultry processing plant is to be located provides adequate space and other amenities suitable for the purpose;

(b) that an inspector has inspected the plant and found that no health hazard or nuisance will arise from the use of that place as a poultry processing plant;

(c) that the provisions of these Regulations have been or will be fulfilled, within a reasonable time, may grant the application or grant such application subject to such conditions or limitations as it may consider desirable, and in any other case shall refuse the application.

(2) A health certificate issued under this regulation :-

(a) shall be valid for a period of one year from the date of issue and, unless the Ministry of Health otherwise decides, may be renewed from year to year on payment of the fee specified in paragraph (2);

(b) may, subject to paragraph (5), be revoked by the Ministry of Health at any time if it is satisfied that the holder of the certificate has not complied with the terms and conditions of the certificate.

(3) Before revoking or refusing to renew a certificate, the Ministry of Health shall give to the holder of the certificate notice of its intention to consider whether such certificate should be revoked or not renewed and shall specify in such notice the contraventions that have been brought to its attention and shall take into consideration any representation made by or on behalf of the holder of the certificate.

## **PART V**

### **Inspection of Poultry Processing Plants**

#### Liability of owners and Operators

35. Every owner or operator of a poultry processing plant shall take such steps as are necessary to ensure that the provisions specified in this Part are complied with.

#### Inspection line stations

36. (1) An inspection station with at least 2.44 metres of unobstructed space shall be provided for the use of the inspector, together with a trimmer having a properly mounted, distortion-free mirror.
- (2) Handwashing facilities shall be placed in the reach of the inspector; and the inspector's seat shall be adjustable.
- (3) A hangback rack be installed immediately adjacent to the Evisceration line

#### Inspection helpers

37. Each owner or operator of a poultry processing plant shall identify and train one or more employees to be helpers assigned to each inspector to identify :-

- (a) broken limbs on the carcass;
- (b) processing defects; and
- (c) bruises that are to be trimmed off.

#### Adulterated poultry products

38. For the purposes of this Part, a poultry product shall be considered adulterated where:-

- (a) it bears or contains any poisonous or deleterious substance which may render it injurious to health;
- (b) it bears or contains (by reason of administration of any substance to the poultry) any added poisonous or added deleterious substance other than one which is :-
  - (i) a pesticide chemical in or on a raw agricultural commodity;
  - (ii) a food additive;
  - (iii) a colour additive which may, in the judgement of the component authority make such article unfit for human consumption;

- (c) it consists in whole or in part of any filthy, putrid or decomposed substance or is for any other reason unsound, unhealthful, unwholesome or otherwise unfit for human food;
- (d) it has been prepared, packed or held under sanitary conditions by which it may have become contaminated with filth or by which it may have otherwise been rendered injurious to health;
- (e) it is in whole or in part the product of any poultry which had died otherwise than by slaughter;
- (f) its container is composed, in whole or in part, of poisonous or deleterious substances which may render the contents injurious to health;
- (g) any valuable constituent has been, in whole or in part, omitted or extracted or, any substance has been wholly substituted;
- (h) maximum moisture absorption exceeds 8% in the case of whole poultry carcass or 6% in other carcass parts.

#### Ante-mortem inspections

39. (1) Every poultry processing plant may process poultry only under inspections. The supervision of an inspector; and the Competent Authority shall determine the most suitable ante-mortem and post-mortem system for each plant.
- (2) Every lot of poultry presented for slaughter in a registered establishment shall be accompanied by a flock information from the farm that includes :-
- (a) The identification of the flock of origin by specifying the farm , flock number, any treatment of flock etc.
  - (b) The status and history of the health of the flock of origin.
- (3) For the purpose of preventing entry into the food chain of any adulterated poultry product, the Competent Authority may, where and to the extent considered necessary by him, cause an inspector to make ante-mortem inspection of all poultry in any poultry processing plant.

The inspector shall conduct the ante-mortem inspections on groups of birds while they are still in their crates; and he may examine the birds in order to :-

- (a) investigate clinical signs;
- (b) judge body temperatures; and
- (c) determine fleshing and state of hydration.
- (d) The number of birds found dead on their arrival.

Every manager of a poultry processing plant shall allow inspectors access to the plant's flock records, including information on mortality medication, feed and all other relevant details.

- (a) Upon ante-mortem inspection of poultry, the inspector may condemn same; and such condemned poultry shall not be further processed but shall be disposed of by burial or incineration at the plant.
- (b) Poultry which is found to be dead on arrival at the plant shall be condemned by the inspector.
- (c) Every area where ante-mortem inspections are carried out shall be –
  - a. cleaned regularly;
  - b. paved and sloped towards drains so as to facilitate cleaning and disinfection; and
  - c. kept free from excessive accumulation of feathers, faeces and other discarded matter.

40. Matters to be inspected by an inspector shall include :-

- (a) the slaughter rate of the poultry;
- (b) the line management including spacing of poultry;
- (c) the incidence of disease in the poultry being examined;
- (d) the ability of the plant to present properly dressed poultry carcasses for inspection;
- (e) whether a minimum of 1.136 litres of water (at a temperature of 55°C) is used for washing every poultry carcass;
- (f) whether poultry carcasses are held in a chill tank for longer than 24 hours.
- (g) Shall report weekly to the competent Authority all poultry diseases and pathological conditions seen and kilograms of poultry meat condemned for each disease or condition.
- (h) Shall report immediately all OIE list A poultry diseases upon suspicion to the Competent Authority.

41. (1) Every manager of a poultry processing plant shall ensure that:-

- (a) the live hanging, slaughter and picking areas of the plant are separated from the rest of the plant so as to prevent dust, feathers and obnoxious substances from entering those other areas of the plant;
- (b) all live hanging areas are kept separate from the rest of the plant by full-height impervious walls; and
- (c) all self-closing impervious doors and openings are limited to that necessary for poultry conveyor systems and are as small as feasible.

(2) The manager or operator of a poultry processing plant shall provide appropriate facilities to contain all the blood in the bleeding areas of the plant; and shall ensure that the picking and scalding operations at the plant are separated from the eviscerating and other areas of the plant.

(3) Every plant shall be fitted with an effective singer.

(4) Every plant shall be equipped with poultry conveyors, constructed of metal or other acceptable material, and designed to present each poultry carcass and its parts so as to permit adequate and efficient inspection.

(5) At the point after complete removal of viscera and before poultry enters the chiller system, a water spray washing system shall be provided with sufficient water pressure to thoroughly and efficiently wash the inside and outside of each poultry carcass; and such water shall contain residual chlorine of 10ppm.

(6) The water in each chill tank shall contain between 20ppm and 50ppm chlorine at the ambient temperature; and the entire chilling process shall take no longer than 45 minutes, with no more than 1% of carcasses with visible intestinal contamination allowed.

(7) The chiller temperature shall be set so as to result in temperatures of at least 4°C in the deep breast muscles of each poultry carcass, equalling the temperatures of the chiller near the entry and exit points.

#### Post-mortem inspections

42. (1) Whenever processing operations are being conducted at a poultry processing plant, the Competent Authority shall cause post mortem inspections of the carcass of each bird being processed to be made by inspectors.

(2) The Competent Authority may, at any time, order the Condemnation , seizure , segregation or re-inspection of such poultry and Poultry products :-

(a) as are capable of being used as food for humans; and

(b) as are being processed in any plant which processes such poultry or poultry products for commerce.

#### Condemnation poultry products

43. Where an inspector determines that the poultry carcasses or parts thereof or any other poultry products are adulterated, he shall condemn same and shall, if no appeal is made pursuant to regulation 44 in respect of such condemnation, ensure under his own supervision, that such carcasses, parts and products are destroyed, in respect of human food purposes.

### Appeals

44. (1) Any person aggrieved by a decision of an inspector under regulation 43 condemning poultry carcasses, parts or products may, within six hours, appeal against such condemnation to the Competent Authority
- (a) The Competent Authority may allow or dismiss the appeal or may reverse or vary any part of the decision of the inspector.
- (2) Where the condemnation decision is upheld, the poultry carcasses, part and products shall be destroyed by the inspector or under his supervision, as food unfit for humans.
- (3) The decision of the Competent Authority on such appeal shall be final and conclusive.

**PART VI**  
**Hazard Analysis Critical Control Point Application**

Management terms and the HACCP

45. (1) The manager of every processing plant shall institute a HACCP plan for each poultry product that is processed therein; and shall ensure that the HACCP plan contains a complete description of the product and raw ingredients which go into that product, including but no limited to :-
- (a) the product's common name;
  - (b) how the product will be used;
  - (c) the type of packaging materials to be used;
  - (d) the product's shelf life and optimum temperatures;
  - (e) where the product will be sold;
  - (f) product labelling instructions; and
  - (g) any other special instructions for the product.
- (2) The manager shall ensure that a HACCP coordinator is chosen to develop, implement and manage the HACCP plan.
- (a) The management teams for HACCP shall include individuals with Expertise in live production, grow-out, processing, quality control, sanitation, microbiology, plant engineering, research and development.

Employees

46. (1) Every manager shall ensure that :-
- (a) all employees within the poultry processing plant are given HACCP training at the appropriate levels related to their responsibilities within that HACCP plan; and

## **PART VII Miscellaneous**

### Moisture levels

47. The manager shall ensure that a system, acceptable to the Component Authority, is instituted which is capable of monitoring the moisture levels in each batch of poultry processed.

### Packaging

48. Ambient air in the packaging area shall be maintained at a maximum temperature of 10°C.

- (a) Poultry carcass and poultry products shall be packed in material approved by the Competent Authority
- (b) All packaging material shall be clean, free from odour and be of sufficient strength and durability to adequately protect the product during normal distribution and storage.
- (c) Packaging should be done under conditions that will preclude contamination of the product.

### Sanitation

49. Where any poultry product falls from the production line during Production and that product is to be used as food for human consumption the Operator must have a written Sanitary Standard operating Procedure on the treatment of such poultry products. This Sanitary Standard Operating procedure must be Approved by the Competent Authority..

### Official Mark & Labelling

50. Poultry carcass and products processed in a registered establishment must have an Official mark on the packaging material indicating that the product was inspected and passed by the Government of the relevant member state. ( The exact description to be included in a schedule to these regulations)

- (a) The labelling of poultry carcass and poultry products shall be in accordance to the CARICOM Poultry standard for Labelling and other relevant Regulation in the country where the product is sold.

### Cottage processors

51. Small- scale processor must comply with the guidelines for small and medium processor Standard and Sanitary Operating Procedures. Poultry carcass and poultry products produced by a backyard processor should be distributed in a prescribed geographical area { 5 miles radius of the processing facility .)

### Processing

- 52 (1) The evisceration area of every poultry processing plant requirements. shall be provided with adequate floor space, arranged to facilitate sanitary operations and efficient inspection; and the evisceration process shall be carried out in such a manner that the inspector has a clear view of the viscera of each bird.
- (2) Poultry conveyor lines which cross over walkways, equipment or work stations shall be of a height sufficient to protect the poultry products beneath and, where necessary, drip pans shall be installed underneath the poultry products.
- (3) Chillers shall be located so that all sides thereof can be inspected, and all meters and chiller settings shall be made readily accessible by the inspector.

### Transport of Finish Poultry Products

53 During transport the internal temperature of poultry meat to be marketed shall be lower than 1°C and higher than 4°C

- (a) frozen poultry meat shall be transported with an internal temperature not higher -18°C
- (b) vehicles used for the transportation of poultry products shall be (i) clean and in state of good repair (ii) be constructed and equipped in such a way that the temperature can be maintained throughout the period of transport (iii) be capable of protecting the product from the environment (iv) vehicle use to transport the product shall not be used to transport any other product which may be likely to contaminate the poultry meat (v) the vehicle shall not be used to transport dead animals or human.

### Recall

54. A poultry product may be recalled by the competent Authority from all levels in the distribution chain, consumer, retail or distributor/ wholesaler.

- (1) The Competent Authority should notify the Chief Medical Officer when a recall of a poultry product is deemed necessary.

(2) The Competent Authority shall provide the Chief Medical Officer in writing the following information regarding the poultry product for recall

- a. copy of any press release
- b. Name and description of the recalled product
- c. The reason for the recall
- d. The identifying code , lot number, brand etc.
- e. Any known illnesses that already occurred related to the poultry product
- f. geographic location of the origin of the products
- g. Quantity of affected products
- h. Names and addresses of locations where the product was retailed
- i. copy of the label(s)
- j. any other information deemed necessary for the recall process

(3) When necessary the Chief Medical Officer shall cause a notification to be issued stating the specific action requested. or take additional enforcement action to in order to remove poultry products designated as being a health hazard.

(4). Where assistance is required from any other relevant National Authority for enforcement, the Chief Medical Officer shall communicate with that Authority the nature of the Assistance required

(5). The Relevant National Authority shall act upon the request as soon as possible after receiving the written notification.

(6). Failure of responsible parties to comply with the requested action shall be subject to Legal action under the relevant ACT in member states.

### Offences

54. If any person breaches the provisions of these Regulations, he is guilty of an offence and in respect of each offence is liable on summary conviction before a Resident Magistrate to a fine not exceeding ( ) dollars and, in the case of a continuing offence, to a further fine, not exceeding ( ) dollars in respect of each day on which the offence continues after conviction.



## References

1. Canadian Food Inspection Agency Regulations respecting the inspection of meat
2. Guyana Code of Practice for the processing of poultry meat (2002)
3. Draft Product Recall Working Agreement between the Canadian Food Inspection Agency and the Ministry of Health and Long-Term Care, Province of Ontario
4. Codex Poultry Processing Code of Hygiene
5. Draft CARICOM Poultry Standard 2003
6. Recommended International Code of Hygienic for Process Meat and Poultry 7. Product CAC/RCP 13-1976, REV. 1 (1985)
7. Draft Jamaican Poultry Inspection Regulation 2002