



CARIBBEAN POULTRY ASSOCIATION

Cottage Broiler Processors Guides

General Customer Information

The Ministry of Health advises that in order to receive a safe and wholesome product, consumers should ensure that:

1. The following up-to-date certificates are displayed:
 - a. Cottage Processor Registration Certificate
 - b. Food Handlers' Badges or Health Certificates
 - c. Weights and Measures Certificate
2. The premises are maintained in a clean manner and that there is running water.
3. Personnel are clean, wear clean coveralls, and have the head and beard covered.
4. The bird selected is healthy and well-fleshed.
5. Bird handling and processing is done in a safe & sanitary fashion.
6. If purchasing an already processed bird, the product is :
 - a. Not off-colored, slimy, bruised, red or bluish, smelling unpleasant
 - b. Free of all entrails/ intestines
 - c. Properly cleaned, free of all faeces and all feathers
 - d. Chilled or on ice and feels cool to the touch
7. The product is packaged in clear plastic bags only, never in paper.
8. The Price /Kg and Processing Fee are well displayed on a sign and the bag is labeled with the product weight and price.
9. Once purchased:
 - a. Take bird home as soon as possible, keep out of hot environments
 - b. Best cooked within 60 to 90 minutes of purchase
 - c. Store for no more than one day in refrigerator
 - d. Store for no more than three days in freezer



Please address any complaints to the local Public Health Authority
This sign is to be placed in the sales area in easy view of all customers

