

Caribbean Poultry Association

Processing and Marketing School

1 - 3 July 2004 C.A.S.E. Jamaica

FOOD SAFETY WORKING GROUP REPORT

A. INTRODUCTION

The Working Group, the full list of which is provided in appendix 1, included the following two regional organizations and 30 participants from 10 CARICOM countries

1. Dr Michael Deshield – Chairman
2. Dr Ariston Lyte – Rapporteur
3. Public Veterinary Health Officers, Ministries of Health
4. Veterinary Officers, Ministries of Agriculture
5. Veterinary Public Health Advisor, PAHO/CFC
6. Senior Project Officer – Agriculture, Caricom Secretariat
7. Poultry Industry Representatives

The working group, in pursuit of one of the elements of the CPA Work Programs to develop a framework to manage food safety and avian health in the Caribbean poultry industry, considered the following presentations;

1. CARICOM Model Meat & Poultry Regulatory Framework - Dr. M. De Shield
2. CARICOM Food Safety Laws – Dr. L. Webb
3. CARICOM Model Broiler Processing Regulations - Dr. L. Peters
4. CARICOM Broiler Processing HACCP Manual – Dr S Rahaman
5. CARICOM Cottage Processors Food Safety Program - Dr. D. Ali.
6. CARICOM On Farm Food Safety Program - Broilers – Dr. G. Brown
7. Poultry Industry Food Borne Disease Surveillance Program – D Elcock

B. RECOMMENDATIONS

The following recommendations were made with respect to the presentations on:

1. Model CARICOM Meat & Poultry Regulatory Framework

- i. The working group agreed that the thirteen (13) General Principles of Meat Hygiene as stipulated by CODEX be accepted for CARICOM and that the industry should lobby for amendments that incorporate these principles in existing regulations or in the development of new meat hygiene legislation in the respective member states.

- ii. That Broiler processing legislation developed by members of the food safety working group be forwarded to PAHO Veterinary Public Health Advisor in Barbados to be vetted by the legal advisors who are revising the legislative framework and facilitate inclusion regulations of the Draft Animal Health and Food Safety Acts developed under the “Modernisation of the Animal Health and Food Safety Legislative Framework”.
- iii. That the competent authority of each CARICOM member country submit comments on the Draft Code of Hygienic Practice for Meat, (at step 6 of the Codex procedure), through their respective Codex Contact Point in that country. Comments are to be submitted to the secretariat of the Codex Committee on Meat Hygiene no later than September 30th 2004.
- iv. To facilitate this process at (iii.), the CPA Food Safety Working Group recommended that the CARICOM Secretariat with the assistance of the CPA convene a “Meat Hygiene” working group meeting for the purpose of reviewing the draft code of hygienic practice for meat in order to comment and inform on issues that may have an impact on meat hygienic practice in region, and to expedite and explore the development and adoption of the draft code of practice as a model for CARICOM member states.
- v. That in order to promote the participation of the relevant regulatory agencies in the decision making meetings, the CPA acts as a lobbyist to make concerted effort to further foster collaborative working relationships between the principal regulatory partners (Ministry of Health, Ministry of Agriculture) and the industry.

2. Model CARICOM Broiler Processing Regulations

- i. That Poultry Processing Regulations should be part of the Caribbean Poultry Industry Food Safety Framework.
- ii. That Poultry Processing Regulations should be included as regulations on all CARICOM states including legislation in current USAID project.
- iii. That these laws should be based on the CODEX HACCP principles
- iv. That recognizing the variation in poultry processing types (large commercial processors vs cottage processors) in CARICOM, specific action be taken to introduce exemptive clauses in the legislation.

- v. That a clear definition of Cottage Processor be agreed on as a basis for completing the regulations. Considerations should include size and distribution and resale.
- vi. That CARICOM states seek to update their laws and regulations governing poultry processing food safety within a period of 1 – 3 years and that the industry should actively advocate for speedy enactment of same.
- vii. That Dr Linnete Peters should complete revision of the draft regulations by the end of July and that PAHO be approached to do a legal review of the regulations to allow the document to be submitted to the CARICOM Chief Veterinary and Chief Environmental Health Officers Meeting planned for November. The CARICOM Secretariat should facilitate feedback from CARICOM member states by distributing drafts of the document prior to the CVO/CEHO Meeting.
- viii. That the comments of the working group on the Draft CARICOM Poultry Processing Regulations be addressed in furthering the process of adoption of the regulation as CARICOM Model regulation.
 - a. That provisions be made for registration, certification/licensing and approval of plants by the COMPETANT AUTHORITY.
 - b. That a definition for Inspector be determined as defined in the parent legislation that addresses the COMPETENT AUTHORITY.
 - c. That the COMPETENT AUTHORITY determines the most suitable inspection system (ante-mortem/post-mortem) for the processing plant.
 - d. That HACCP should be made mandatory for all commercial poultry processing plants.
 - e. That appeals on the decision of the inspector should be made to the COMPETANT AUTHORITY within six (6) hours.
 - f. That details on hand-washing and other hygienic practices in processing plants should not be included in the regulations but in the SSOPs.
 - g. That waste disposal should include final disposals in an environmentally friendly manner.
 - h. That water quality also look not only at residual chlorine but include pesticide and heavy metals.

- i. That regulation 49 on sanitation on poultry products that fall on the floor should be omitted and each facility write SSOP to cover this area that must meet the requirements of the Competent authority.
- j. That the regulation acknowledge the certification done by other agencies before the competent Authority certifies the plant.
- k. That reasons for the refusal of a license to operate a poultry processing plant must be stated.
- l. That the exact description of the Official Mark be omitted from the regulations so the competent Authority is allowed some flexibility.

3. CARICOM Broiler Processing HACCP Manual

The Working Group surveyed its members to establish the status of legislation across CARICOM in support of the introduction of HACCP in the broiler industry

- Belize had legislation in place
- Barbados/ OECS had draft Food Safety / Animal Health Legislation completed
- Guyana / Suriname were in the process of drafting legislation
- Trinidad and Tobago has a legislative drafting programs which places low priority on required food safety legislation

The following was proposed by the Working Group

- i. HACCP to be made mandatory for all commercial poultry processing plants, which currently include the list of processors in Appendix 1
- ii. Industry to adopt HACCP with all its prerequisites within a time frame of 3-5 years. To achieve this
 - i. The Industry should approach Government to request a speeding up of the enactment of HACCP based legislation
 - ii. Commercial broiler operations should develop a HACCP strategy by the end of 2005
 - iii. Once legislation is enacted the processors should be required to apply for a date for audit within 2 years after the enactment of legislation.

- iii. The CPA should work with states to host /conduct training of appropriate industry members and regulatory officials in areas of HACCP audit and verification.
- iv. That PAHO be approached to carry out an audit of the commercial processors in the region, by the end of July, to evaluate the status of food safety / HACCP programs within these plants and that the evaluation report be used to approach the industry and governments for the implementation of HACCP in the regional broiler industry. The CPA is to be involved in establishing TOR to ensure that the sensitive information of the processors remains confidential to the national governments and industry members.
- v. That the Draft CARICOM Model Broiler Processing HACCP Manual be further circulated to industry and regulatory authorities for review and comments prior to its finalization and presentation as a CARICOM Model HACCP Manual for Poultry Processing.

4. CARICOM Cottage Processors Food Safety Program

- i. That a Cottage Processors Code of Practice should be part of the Caribbean Poultry Industry Food Safety Framework
- ii. The Program should be located under the proposed CARICOM Poultry Processing Regulations
- iii. For the time being, the Code should be voluntary and seek to provide the industry and Government with guidelines on Food Safety in the sector
- iv. That the industry continue to hold training programs in the Code of Practice, with special focus on Jamaica, T&T, Guyana and Suriname.
- v. That the CPA members hold consultations with Cottage Processors in their states and reflect issues arising out of these consultations in the final draft.
- vi. That the comments of the working Group on the Draft Cottage Processors Program be addresses and the Cottage Processors Code of Practice be presented to member states for further comments with an aim of developing a Code of Practice that can be adopted to address hygiene requirements in this sector of CARICOM states. These include

- i. Birds processed at cottage processor should be bled for ninety (90) seconds.
- ii. **ALL BIRDS** shall be eviscerated at the point of slaughter.
- iii. If intended for sale for human consumption, the cuticle of the gizzard shall be removed at slaughter
- iv. The use of all papers (newsprint and printing papers) for the wrapping of poultry products on sale shall be discouraged.
- v. Within 1 hr. of slaughter the temperature of birds to be held should be reduced to 4°C by the use of ice or an appropriate medium.
- vi. Slaughtered birds shall be sold chilled and in polyethylene bags.
- vii. Locations/premises for cottage processors must receive the necessary approvals from the COMPETENT AUTHORITY.
- viii. Cottage processors shall be registered by the COMPETENT AUTHORITY prior to the commencement of operations. Registration will be an annual process to be done after inspection by the Competent Authority.
- ix. Guidelines proposed by Dr. D. Ali can be used to facilitate registration and to regulate the cottage processor industry.

5. CARICOM On Farm Food Safety Program - Broilers

- i. An On Farm Food Safety Program should be part of the Poultry Industry Food Safety Framework.
- ii. The proposed Draft CARICOM On-Farm Food Safety Program for Broiler Producers should reflect the measures being developed by the OIE Food Safety in Animal Production.
- iii. The program should be made mandatory, under the proposed CARICOM Processing Regulations, for the food safety program of all commercial integrated broiler companies required to implement HACCP programs, and voluntary for all other broiler farmers.
- iv. The program should be audited by the COMPETANT AUTHORITY in each country, which should be the national Veterinary Authority.

- v. The programs should be implemented by the farmers in these companies by the end of 2007.
- vi. That the comments of the Working Group on the Draft CARICOM On Farm Food Safety Program for Broiler Producers be addresses and that the Program be presented to member states for further comments with the aim of adopting same as a model CARICOM program.
- vii. The Program should be finalised and forwarded to the CARICOM CVO/CEHO Meeting planned for November 2004 for adoption as a CARICOM Model Program.

6. Poultry Industry Food Borne Disease Surveillance Programmes

- i. That the CPA members work with their regulatory officials to develop a surveillance programme that will allow for the industry and governments to monitor the results of their efforts to improve food safety in the broiler processing industry at eh regional and national level.
- ii. That data be collected from the (a) industry labs, (2) veterinary laboratories, (c) public health laboratories in a collaborative effort in monitoring food-borne diseases.
- iii. That in order to do (1), a Food Safety Working Group be established to develop a proposal for a surveillance programme for the effective monitoring of broiler processing plants by the end of 2004. These will include
 - Said Rahaman, Ministry of Health, Trinidad and Tobago,
 - Kathian Herbert - Hackshaw, Ministry of Agriculture, St. Vincent & Grenadines
 - David Elcock, Ministry of Agriculture, Barbados
 - Jennifer Doolam Chin, Jamaica Broilers, Jamaica
 - Desmond Ali, WGM, Trinidad and Tobago
- iv. That the Working Group's proposal be forwarded to PAHO for expansion of the FBD Surveillance initiative of the Caribbean Epidemiological Centre (CAREC) for an expanded surveillance of food borne diseases in the region.
- v. That collaboration between at (iv) "farm" and "consumer" health authorities in the surveillance process.

C. THE NEXT STEPS

The following activities and milestone dates were identified as necessary to arrive at a timely completion to the Caribbean Poultry Industry Food Safety Framework.

04 July 3rd - CPA Broiler Processing & Marketing School, Jamaica

- Protocols Completion & Distribution – Robert Best
 - > CARICOM Meat & Poultry Legislation – Dr M De Shield
 - > Model CARICOM Broiler Processing Regulations – Dr L Peters
 - > Model CARICOM Processing HACCP Man – Dr S Rahaman
 - > CARICOM Cottage Processors Food Safety Protocol – Dr D Ali
 - > CPA On Farm Food Safety Program - Broilers – Dr G Brown
- Legal Review – PAHO – Lloyd Webb
- Legal Review – Gary Thiessen/ CFIA – Robert Best

04 August 11th - CPA Table Egg School, T&T

- CPA Food Safety Working Group Meeting to make final review of protocols
- CPA Food Safety Working Group to prepare CARICOM submission of CODEX Food Safety Program for Animal Production Systems
- Caricom Secretariat to distribute protocols to States for feedback prior to CVOs meeting.

04 November - CARICOM Chief Vet Officers Meeting, T&T

- Review – Caribbean Poultry Industry Food Safety Protocols

04 November - Meeting of Eighteenth COTED

05 March - CPA Broiler Processing & Marketing School,

- CPA Food Safety Working Group Meeting – To explore training and implementation issues

05 May /June - Agricultural COTED Meeting, Guyana

- Review – Caribbean Poultry Industry Food Safety Protocols
- Explore training and implementation issues

Dr Ariston Lyte – Rapporteur

Dr Michael Deshield – Chairman

1st July 2004

Appendix 1

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1 - 3 July 2004 C.A.S.E. Jamaica

FOOD SAFETY WORKING GROUP PARTICIPANTS

1. Dr Michael Deshield – Chairman
2. Dr Ariston Lyte – Rapporteur
3. Dr Keith McMillan, CESO, Canada (Speaker)
4. Dr Lloyd Webb, Vet Pub. Health Ad., PAHO/CPC, Barbados (Speaker)
5. Dr Linnette Peters, Director, Vet Public Health, MOH, Jamaica (Speaker)
6. Dr Saed Rahaman (MOH) Trinidad & Tobago (Speaker)
7. David Elcock, Vet. Lab., MARD, Barbados (Speaker)
8. Dr Desmond Ali, Millennium Consultants, Trinidad & Tobago (Speaker)
9. Margaret Kalloo, CARICOM Secretariat, Guyana
10. Robert Best (CPA) Trinidad & Tobago
11. Terran Barnaby (MOH) Jamaica
12. Jennifer Chin, Quality Control Manager, Best Dressed Chicken, Jamaica
13. Dr Claude Deallie, Veterinarian, MOH, Grenada
14. Nadine Douglas, PHO, MOH, Jamaica
15. Dr Headley Edwards, CVO, Ministry of Agriculture
16. Dr Nigel Elliot, Veterinarian, Best Dressed Chicken, Jamaica
17. Godfrey Eneas, Bahamas Agro Industry Association, The Bahamas
18. Dr Subhas Ganpat, Manager, APSS, Suriname
19. Dr Kathian Herbert-Hackshaw, CVO, St. Vincent & the Grenadines
20. Devon Hinds, PHO, MOH, Jamaica
21. Lorenzo Hume, VPHO, MOH, Jamaica
22. Don Lewis, NERHA, Jamaica
23. Dr Robert Logan, Livestock Science, CASE, Jamaica
24. Dr Ariston Lyte, Veterinarian, GPPA, Guyana
25. Natalio Wical, Caribbean Chicken, Belize
26. Carolyn Morris-Hopwood, PHO, MOH, Jamaica
27. Joel Victorine, VPHU, Ministry of Health, Guyana