

CARICOM Cottage Poultry Processor Improvement Programme (CPPIP)

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DEFINITIONS (1 of 2)

- **Cottage Processor**

A place where live poultry is delivered, slaughtered and dressed and where the consumer can directly select for purchase his/her own bird. Birds may be sold chilled but not frozen.

DEFINITIONS (2 of 2)

- **Large Processor :**

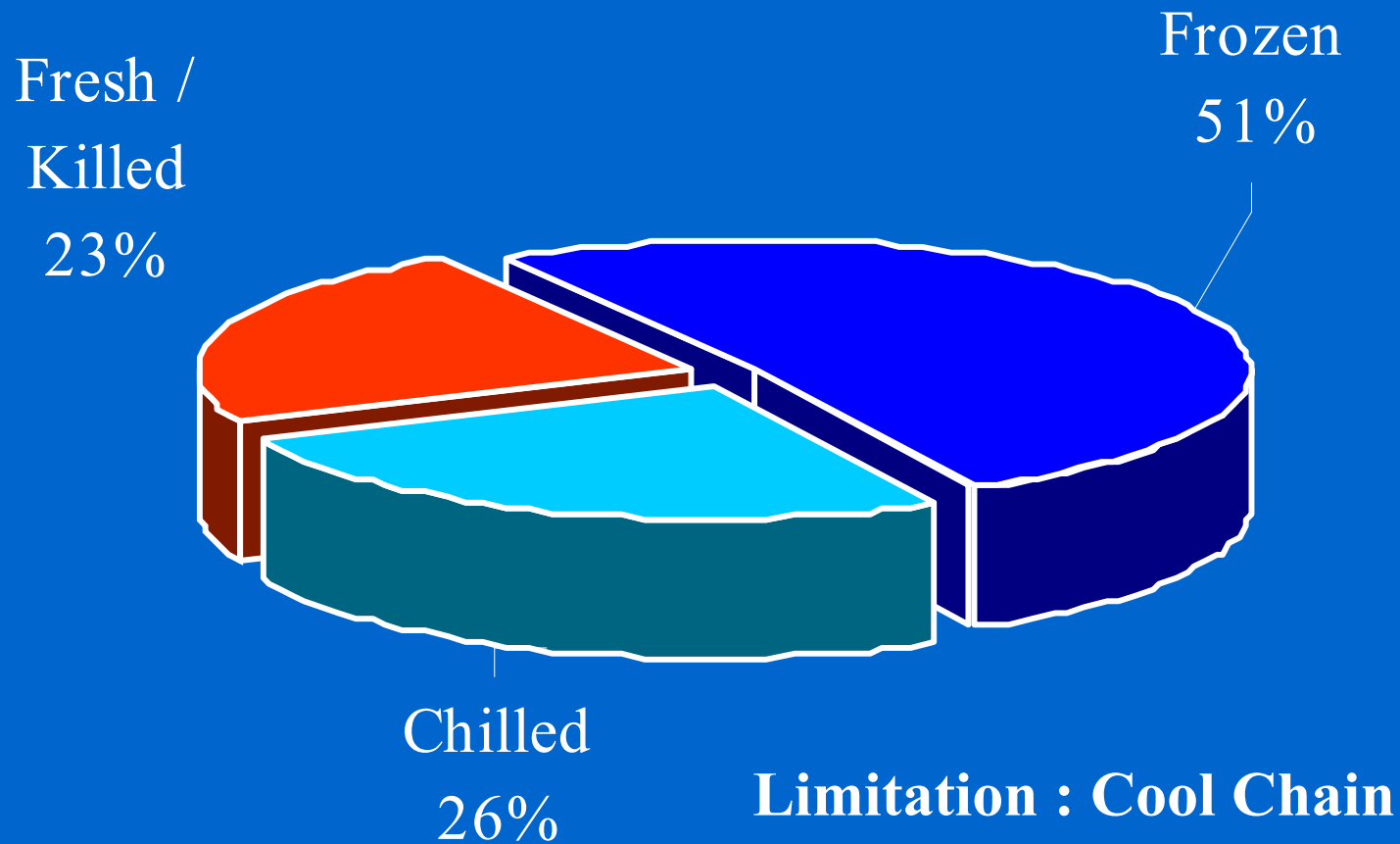
A place where live poultry is delivered, slaughtered and dressed in a line production manner and is sold to the consumer indirectly as a chilled/iced or frozen product and where full-time inspection is provided by the relevant authorities.

COTTAGE PROCESSOR IMPORTANCE

- Many Caribbean consumers currently prefer fresh, chilled, oftimes religious slaughter
- Provides relatively more employment than large processor sector (in T&T 25% of employment in the sector).
- Many families depend solely on this sector

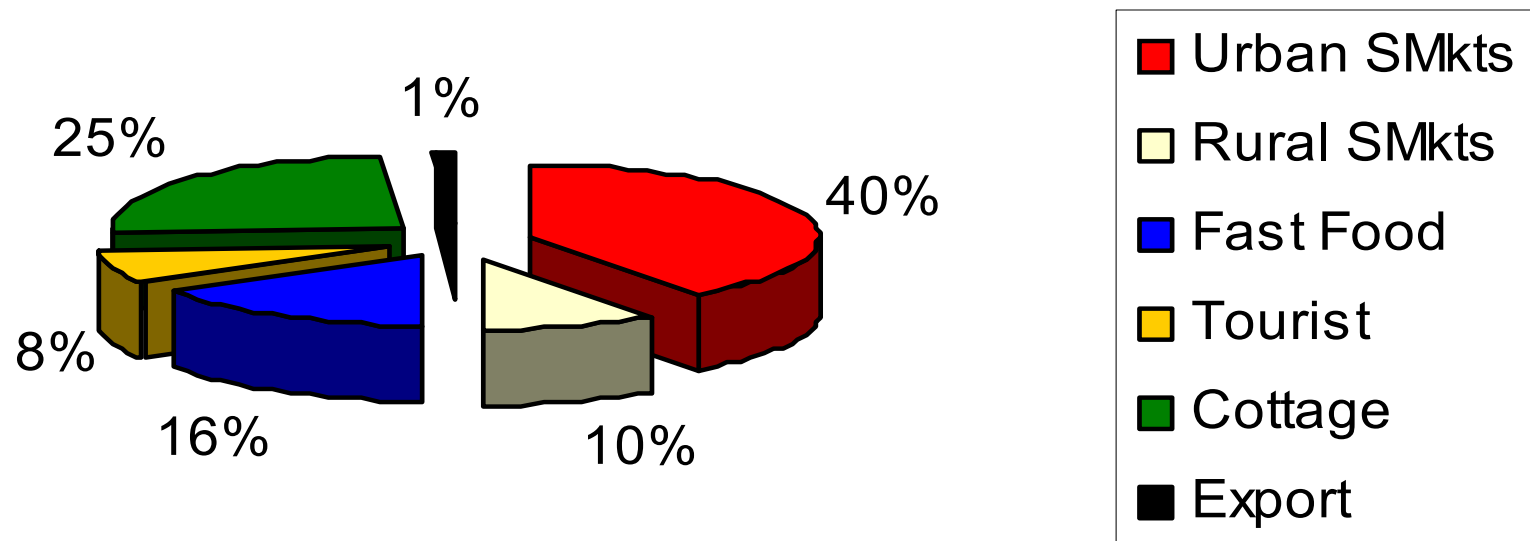
IMPROVING LEVELS OF CONVENIENCE

Chicken Product Mix Sold in CARICOM



MARKET SEGMENTS IN THE CARIBBEAN

Market Channels For Chicken



DISTRIBUTION OF LOCALLY PRODUCED CHICKEN IN THE CARIBBEAN

	Jamaica	Barbados	T & T	Guyana
SuperMkt	30	40	25	20
Fast Food	15	20	15	20
Rural Shop	18	10	10	7
Hotels	7	20	5	1
Cottage	30	10	50	50

Caribbean Poultry Association

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COTTAGE PROCESSOR IMPORTANCE

- % birds processed by small processors:

Dom. Rep.	80
Barbados	30
Guyana	50
Jamaica	30
Surinam	>96
Trinidad & Tobago	55-60

In CARICOM – approx. 30×10^6 bpa

WHAT DO COTTAGE PROCESSORS PROVIDE?

1. Service
2. Point of social contact
3. Poultry Meat

ROLE OF COTTAGE PROCESSORS

- **Are an integral part of the industry.**
- **Provide significant socio-economic benefit.**
- **Will remain as a part of the Caribbean poultry landscape but must be encouraged to improve their operations**

COTTAGE PROCESSOR CHALLENGES

- **Presents the greatest risk to the Public Health in the poultry meat food chain**
- **Major employment and wealth creation**
- **Could be a barrier to trade**
- **Major impact on other sectors e.g. tourism**

COTTAGE POULTRY PROCESSOR IMPROVEMENT PROGRAMME (CPPPIP)

- **What are the issues?**
 - **Location**
 - **Physical Design & Infrastructure**
 - **Operational Requirements**
 - **GMP & Sanitation**
 - **Waste Management**
 - **Customer relations**
 - **Product quality**
 - **Government Regulations**

PRESENT-LOCATION

- **Subject to any local/national ordinances/planning authority?**
- **Itinerant**
- **Fixed in an open/closed public market**
- **Fixed in a residence**
- **Fixed commercial but in a residential area**
- **Fixed commercial in a commercial area**

PRESENT-PHYSICAL DESIGN

- Large variations depending on volume, location and capital
- Galvanised iron-roofed wooden open-sided shed
- One room to several rooms
- Brick/block/concrete without tiling
- Brick/block/concrete with tiling

PRESENT-INFRASTRUCTURE

- **No running water, use tanks**
- **Running municipal water supply**
- **No electricity, use fuel-driven equipment**
- **Heat water by gas or other fuels**
- **No storage areas**
- **No staff facilities**

PRESENT-OPERATIONS

- **Equipment-mostly non-legal scales, scalding tank, simple pluckers, display areas**
- **Some slaughter & dress on request, others slaughter & pre-dress**
- **Eviscerate and cut ups as required**
- **Hand bagging in LDPE bags**
- **Generally no product cooling**

PRESENT-GMP & SANITATION

- **No requirement for food badges**
- **No training**
- **Little or no protective wear**
- **Water per bird <4litres**
- **Personal hygiene?**
- **Sanitiser used is commercial bleach**
- **Cross contamination-high**

PRESENT-WASTE MGM'T

- **Bag (PE/ woven PP/PE feed), unbagged**
- **Municipal waste**
- **Dump at the side of the road**
- **Take to municipal land-fill**
- **Dump in closest ravine/river**
- **Bury**

PRESENT-CUSTOMER RELATIONS

- **Non-legal scales-are you getting what you pay for?**
- **Customer information**
- **Product quality**
- **Protection by state agencies**
- **Nuisance to neighbours**

PRESENT-QUALITY

- **Handling of sick/diseased birds**
- **Contamination by personnel**
- **Cross contamination of outgoing product by incoming product**
- **Product deterioration after purchase**
- **Food safety issues**

PRESENT-GOVERNMENT REG.

- Local planning laws and regulations
- Public Health Laws
- Veterinary Public Health
- Food & Drugs
- Meat/Animal Slaughter Acts
- Consumer protection/affairs

PRESENT-GOVERNMENT REG.

- Environmental legislation (EMA in T&T)
- Weights and Measures Act
- Highways Act
- Litter Act
- Inspection, monitoring/evaluation systems

CPPIP

- **How do we proceed?**
 - **Must have a common CARICOM approach on Registration, Standards, SOP & SSOP**

CPPIP-REGISTRATION

- Register of all poultry processors by Min. of Health for monitoring health
- Premises must be licensed following inspection and payment of an annual fee. Licence to be displayed.
- Licensing process allows for registration

CPPIP-STANDARDS (Purpose)

- **Set minimum standards to ensure Food Safety**
- **Inform owners of minimum design requirements & mgmt practices**
- **Establish clear criteria for Gov't inspection, monitoring & regulation of facilities**

CPPIP-STANDARDS (Location)

- **Location approved by authority**
- **Running potable water supply (storage tanks or municipal)**
- **Drainage & garbage disposal**
- **Proximity to nearby structures**
- **Free from flies, dust & objectionable odours**

CPPIP-STANDARDS (Design)

- **3 distinct areas (holding pens, processing & sales/service)**
- **Physical separation of areas**
- **Separate bleeding & evis areas**
- **Sound construction**
- **Drains flow from clean to dirty areas**
- **Product contact areas to be non-absorbent**

CPPIP-STANDARDS

(Infrastructure)

- Adequate water taps and wash-basin
- Provision for storage of packaging
- Solid waste disposal bin
- Display of registration, Food Handlers badges, licence for scales, conditions of sale, pricing info.
- Chilling facilities

CPPPIP-STANDARDS (Operations)

- **Healthy birds**
- **Feed & antibiotics withdrawal**
- **Records of bird supply (traceability)**
- **SOP for live bird management**
- **SOP for processing**
- **Record keeping**

CPPIP-STANDARDS (GMP)

- Health requirements
- Dress, hair restraints & jewelry
- Personal hygiene
- Washroom facilities
- Food handler badges
- Training

CPPPIP-STANDARDS (Sanitation)

- **Clean up during major breaks**
- **Sanitation of all equipment, work surfaces, walls, floors at end of each day's operations**
- **Holding pen cleaned daily, sanitised weekly**
- **Wash water for carcasses with 6ppm free chlorine**
- **Insect & rodent control**

CPPIP-STANDARDS (Waste)

- Adequate storage for one day's op.
- Waste sent to an authorised dump daily
- Covered solid waste bins

CPPIP-STANDARDS (Quality)

- Dressed poultry to be chilled.
- Operations get cleaner and cleaner from holding pens to sales area
- Sales in PE bags, clean new paper (not in newspaper)
- Records of purchases
- Cut-up to be done in cleanest area

CPPPIP-STANDARDS (Customer)

- Adequate signage
- Certified scales
- Info on handling raw poultry
- Sales area to be clean & attractive, free of pests, vermin, smells
- Stored dressed birds to be chilled

CPPIP-GOV'T REGULATIONS

- **Set up system for registration, annual license fee, inspection & monitoring**
- **Update legislation as required to bring cottage processors into the net**
- **Implement Meat slaughter & handling legislation**

CPPIP-THE NEXT STEPS

- **Caribbean Work Group on Cottage Processors has been set up**
- **Complete Train the Trainers Manual**
- **Detail & finalise all standards, GMP, SOP & SSOP**
- **Host Train the Trainers courses**
- **Sensitise industry and Gov't**



Thank you for your attention.