



Pan American Health Organization  
Office of Caribbean Program Coordination  
Barbados

**CARICOM FOOD SAFETY  
LEGISLATIVE FRAMEWORK PROGRAM  
IN BARBADOS AND THE OECS:  
Implications for Poultry Processors**

*Lloyd A.W. Webb*

*Advisor on Veterinary Public Health*

*Office of Caribbean Program Coordination*

**July 1, 2004**



# General Approach

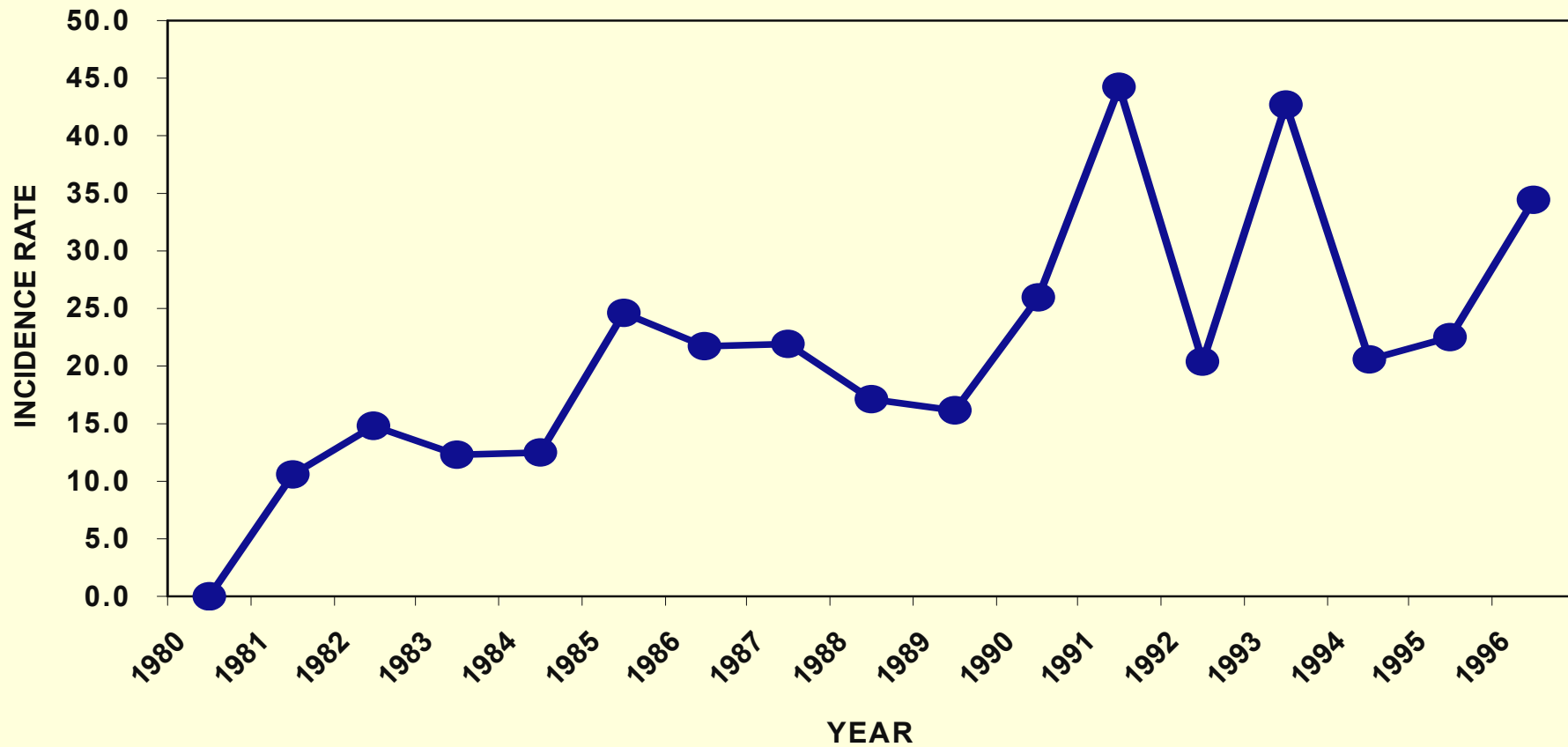
- Background
- Designing a Regulatory Framework
- General Outputs of Project
- Implications for Poultry Processors
- Conclusions

# Background

- **Food-borne diseases (FBD) are serious causes of public health problems world-wide with diarrhoea being the leading cause of childhood deaths**
- **The incidence of food borne diseases can be greatly reduced by the application of:**
  - **Good Agricultural Practices (GAPs)**
  - **Good Management Practices (GMPs)**

# FB Illnesses in CARICOM

**FOODBORNE ILLNESS  
INCIDENCE RATES PER 100,000 POPULATION  
ALL CAREC MEMBER COUNTRIES  
1980 - 1996**



# Common Organisms in FBDS

- **Outbreaks have caused challenges due to the emergence of new or re-emerging types of food borne illnesses associated with:**
  - *Campylobacter jejuni*
  - *Salmonella enteritidis*
  - *S. typhimurium DT104b*
  - *E. coli O157:H7*
  - *Listeria monocytogenes*

## Background

- **The regulation of matters related to food safety and environmental protection has important implications for trade as well as for the domestic good of citizens**
- **Lack of consensus on international standards and differences in national regulatory framework may prove costly**
- **Caribbean tourism could thus be affected when standards (e.g.. Poultry standards) are not developed and followed**

**“Eleven out of the last 12 human emerging infectious diseases in the world have arisen from animal sources. So what we really need to work on is the relationship between the human health surveillance system and the animal health surveillance system. One very important point of intersection is the laboratories. We have to do more to share our laboratory capacity....”**

**Dr. Julie Gerberding**  
Director, CDC  
News Conference

Jan 2004

PAHO CPC

PAHO/CDC 2004





# USAID Needs Assessment

- **Update Agricultural Health and Food Safety Legislation**
- **Support Capacity building**
- **Strengthen Laboratory Dx and Surveillance**
- **Enhance Community Participation**
- **Support Development of Integrated Food Safety Systems**



# Dealing with the Issues

- **Updated legislation and standards designed to address all food concerns in the spectrum and protect human health and trade**
- **Laboratory support is essential**



# Dealing with SPS Issues

- **Provide legislative support for CARICOM states to enhance free trade and economic competitiveness**
- **USAID project designed to ensure that all laws (Acts and Regulations) that deal with food from the farm to the table in Barbados and the OECS countries, and particularly with sanitary and phyto-sanitary (SPS) measures, are adequately examined at the specific national level, and updated to be compatible with international expectations**



# Dealing with SPS Issues

- ◆ **Enhance national capacity for food inspection with emphasis on:**
  - ◆ **adopting modern inspection principles**
  - ◆ **improving enforcement skills**
  - ◆ **strengthening food-borne disease surveillance capacity**
  - ◆ **introduction of the HACCP methodology**



## USAID Project

- **Through a phased approach, update and prepare parliamentary-ready, national, Food Safety, Animal Health and Plant Health Legislation**
- **Support training on the new legislation to be designed, for regulatory officials, private sector persons and consumers**

## Project Purpose

- **Enhance the capacity of CARICOM states (Barbados and the OECS countries) to meet the World Trade Organization/Sanitary and Phytosanitary requirements for foods of animal and plant origin that are to be consumed by humans**
  - **Enhanced capacity to be achieved through the adoption of established internationally accepted agricultural health and food safety standards**

## Project Outputs

- **Provide draft Acts and Regulations to support and strengthen the diagnostic capacity of Caribbean Food laboratories in Quality Assurance Systems, early detection of food contaminants, and in training of food analysts**
- **Seek the involvement of community participation in changing the perceptions and attitudes of consumers toward food safety and health**



# Contractor's Responsibility

- **Collaborate with principal national authorities and representatives of the private industry to:**
  - review the existing national legislation
  - ensure regulatory control of the specific domain (Animal and Plant Health and Food Safety)
  - identify and correct gaps and deficiencies in the national food laws specific to (Animal and Plant Health and Food Safety)



# Contractor's Responsibility

- **Write and rewrite Food Safety Legislation to support a comprehensive food control program with acceptable modern food safety parameters based on international requirements**
- **Allow for the adoption of standards of hygiene for specific commodity items, harmonized with international requirements (e.g. Codex Alimentarius)**



# Contractor's Responsibility

- **Ensure that the Regulations make provisions for the necessary authority (making specific reference to a Competent Authority) to implement effective, efficient, and uniform control measures, and provide assurance of a safe food chain from farm to table**

## Other Outputs

- **Provide training in the implementation and usage of the newly drafted legislation to:**
  - **Regulatory Officials**
  - **Private Sector Personnel**
  - **Consumers**
  
- **Improvement in consumer awareness and community participation in changing the perceptions or attitudes of consumers of food**



## Designing a Regulatory Framework

- **Codex Standards to serve as a basic international reference point for human health**
- **The Standards of the International Plant Protection Convention (IPPC) to serve as the international reference point for plant health**
- **The Animal Health Standards of the International Office of Epizootics (OIE) to serve as the international reference point for animal health**



# Designing a Regulatory Framework

- **Apply Codex Alimentarius and OIE requirements to facilitate agricultural health and food safety systems and ensure foods are safe from the farm to the table.**
- **Assist in developing or refining the national programs and ensure that a comprehensive food safety system is in place**
- **Promote an efficient and effective food safety system that incorporates preventive, risk-based approaches, comprising surveillance, risk assessment and implementation of risk management strategies**



# Designing a Regulatory Framework

- **Improve domestic food production standards and be able to expand export markets**
- **Provide assurance to countries that wish to import from Member states that food imports are safe**
- **Establish a greater consumer awareness and participation in all matters of interest in animal, plant and human health**

# Legislative Process

- **Harmonisation of standards:**
  - The adoption of the same standards by different countries
- **Benefits of Harmonization:**
  - Freer and easier trade with partners (CARICOM states)
  - Goods produced in one CARICOM country to meet its standards will be capable of being sold freely in another country which applies the same standards

# Harmonization

- **Benefits of Harmonization:**
  - In short, the reliance on a common authoritative source of food standards will reduce the need at the national level to devote scarce technical resources to the formulation and validation of unique national standards

**Note: The absence of harmonised standards may result in increased costs for food exporters and importers**

# Any implications for Poultry Processors?



## EXCERPT FROM PATRICK DE GROOT'S PRESENTATION

ON MARCH 12, 2003

- **“In 1999, the industry produced 110,000 million broilers valued at US\$360m. This places the industry in the top three agro-industries within CARICOM. Growing at a rate of 35% in the last 10 years, the poultry industry’s contribution to manufacturing and agricultural GDP is estimated to be in the vicinity of US\$135 million annually”**

# IMPORTANCE OF POULTRY TO FOOD SAFETY



Poultry is a leading source of animal protein in CARICOM states





# IMPORTANCE OF POULTRY TO FOOD SAFETY

- **Some of the diseases of poultry are known to affect human health**
- **Emerging zoonoses include poultry diseases such as Avian Influenza**
- **The use of biologicals and hormones in poultry can give rise to drug resistance and the occurrence of allergies in humans**

# WHY POULTRY?

## *Salmonella Enteritidis (SE)*

- ◆ Major cause of foodborne salmonellosis in many countries
  - ↳ 25% of all salmonellosis in United States and 60% in England
- ◆ Poultry and Eggs harbour the organism
- ◆ Intact Shell Eggs :a major source of SE in most outbreaks
- ◆ Raw & Undercooked Egg /egg dishes :main implicated foods



# Forming the Legislative Framework for Poultry

- **The burden for equivalence rests with the national country in the case of exports**
- **Adequate evidence must be presented to demonstrate equivalence**
- **The recognition of equivalence does not necessarily mean that importing or exporting countries would enter into a formal trade agreement**



# Forming the Legislative Framework for Poultry

- **In the USA, the Wholesome Poultry Products Act of 1968 allows for all poultry and poultry products to receive inspection**
- **However, there are two exemptions:**
  - **Farmers raising 1000 or less chickens can process and sell such carcasses and parts to the public, provided that the poultry and poultry products are not for resale**
  - **Small processors processing between 1000 – 5000 chickens must meet basic sanitary (hygienic) requirements, but are not expected to have each bird or carcass inspected**

# Conclusions

- **Laws are updated for Barbados and the OECS countries**
- **Poultry laws are essential and should be included**
- **Poultry considerations for CARICOM require specific action, recognizing the need for exemptive clauses**

# Conclusions

- **How can the proposed Poultry Processing Laws be incorporated?**
  - **CARICOM Broiler Processing Regulations**
  - **Cottage**
  - **HACCP Protocols**

# THANK YOU

