

BEST MANAGEMENT PRACTICES POULTRY SLAUGHTER

Birds- birds must be healthy at the time of slaughter, slaughtered under sanitary conditions and properly labeled when transported.

Processing Area

- Preferably enclosed for greater control from external elements: draft, insects, rodents and other vermin.
- Floors and walls amenable to cleaning and sanitizing with chemicals.
- Provide adequate flow or drainage in all areas where floors are subject to flooding-type cleaning or where normal operations release or discharge water or other liquid waste on the floor.

Water Supply

- Potable water for processing; laboratory results for potability test must be shown
- Adequate water supply of sufficient pressure, amount and temperature for cleaning purposes

Sanitary Operation

- All food-contact surfaces, including food-contact surfaces of utensils and equipment, must be cleaned and sanitized as frequently as necessary to prevent the creation of insanitary conditions and the adulteration of product.
- Non-food-contact surfaces of facilities, equipment, and utensils used in the operation of the establishment must be cleaned and sanitized as frequently as necessary to prevent the creation of insanitary conditions and the adulteration of product.
- Product must be protected from adulteration during processing, handling, storage, loading, and unloading at and during transportation
- Processors must obtain training from CDFA/MPES in sanitary processing of poultry

Employee Hygiene

- Training in food handling and safety, for example *ServSafe*[®] certification, is required/recommended
- All persons working in contact with product, food-contact surfaces, and product-packaging materials must adhere to hygienic practices while on duty to prevent adulteration of product and the creation of insanitary conditions
- Aprons, frocks, and other outer clothing worn by persons who handle product must be of material that is disposable or readily cleaned. Clean garments must be worn at the start of

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each working day and garments must be changed during the day as often as necessary to prevent adulteration of product and the creation of insanitary conditions.

- Personnel who have or appears to have an infectious disease, open lesion, including boils, sores, or infected wounds, or any other abnormal source of microbial contamination, must be excluded from any operations which could result in product adulteration and the creation of insanitary conditions until the condition is corrected
- Restrooms with hand washing and sanitizing facilities must be provided for personnel

Safe Handling

- Freshly dressed poultry's temperature must be reduced to 40°F or less in 4 hours and held at 40°F or less during transportation to markets, or if not be picked up by customer within 2 hours of slaughter.
- Safe handling instructions advising customer to keep fresh product refrigerated and/or cook thoroughly to a minimum internal temperature of 165°F must be supplied.
- All packaging materials in direct contact with product must be safe for their intended use under the Federal Food, Drug, and Cosmetic Act (FFDCA). Poultry products may not be packaged in a container that is composed of any substances that may adulterate the contents or be injurious to health. Only FDA approved food grade packaging material is allowed.

Labeling

- Shipping containers for poultry processed under other Federal exemptions must bear the producer's name, the producer's address and the statement "Exempt P.L. 90-492" and a Safe Handling Statement.

Pest Control

- Pest control measures must be implemented throughout the processing environment to avoid nuisance from flies, rodents and other vermin
- Pest control substances used must be safe and effective under the conditions of use and not be applied or stored in a manner that will result in the adulteration of product or the creation of insanitary conditions.

Sewage and Waste Disposal

- Sewage and wastewater disposal system must be in place to prevent creation of nuisances that will result in product adulteration

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Inedible Material Control

- Inedible waste such as feathers, blood and viscera must be collected and disposed of in a manner consistent with state and local laws to prevent environmental pollution.