

# Poultry Inspection Modernization

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# Inspection modernization in poultry abattoirs



# What is inspection modernization?

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**Changing inspection processes to adapt to changing risks**



# Risks in food processing

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## Facts

- bacteria are invisible to the naked eye
- current inspection techniques focus on visual detection

## Change Plan

- modernized inspection will focus on swabbing to detect bacteria

# Why are we modernizing?

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- **Less than 1%** of birds are condemned each year for diseases

**BUT**

- Studies indicate that **more than 1%** birds could be contaminated with *Salmonella* and/or *Campylobacter*

# Why are we modernizing?

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1. Continued assurance that ARD licensed abattoirs produce safe food

2. So that the Alberta meat industry to remains current and competitive

3. Many countries around the world have already modernized



**FOOD  
SAFETY  
FIRST!**

# The Poultry Modernization Pilot

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- **2010**- Innovative Meat Inspection System (IMIS) Pilot in 2 facilities
- **2015** -Implementation of the poultry pilot in most facilities

# What is changing?

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**Each facility will be responsible to have dedicated 'examiners' to remove the birds from the line.**



# How are the 'examiners' trained?

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- A training program is being developed
- There will be multiple group training opportunities
- There will be training modules followed by onsite training



# Summary



- **Bacteria are an increasing risk** in food processing
- **Condemnations are <1%** so Inspectors are going to shift their focus towards surveillance because it is a bigger food safety risk
- Surveillance will provide information to **determine the level of risk** pathogens pose
- Surveillance will provide data to help us to make **science based decisions** on how to reduce, control or eliminate them.

# Next Steps

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