

Poultry Inspection Modernization Pilot Project

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Industry Day

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What is inspection modernization?

Changing inspection processes to adapt to
changing RISKS

Risks in food processing

- Pathogens (Salmonella, Campylobacter, E.coli) are invisible to the naked eye



Why are we modernizing?

- **Less than 1%** of birds are condemned each year for diseases in AF licensed abattoirs
- **However** studies indicate that **more than 1%** birds could be contaminated with Salmonella and/or Campylobacter

Why are we modernizing?

- Livestock welfare

Industry Activities

What has been done to date.

- Innovative Meat Inspection System (IMIS) Pilot in 2 facilities
- Industry Day session was held and PIM was introduced
- PIM information sessions were held in the four regions
- PIM Examiner Theoretical Training sessions were held in the four regions.

Industry Activities

What's next.

- Practical on-line training of Antemortem and Postmortem Examiners.
- Certification of Antemortem and Postmortem Examiners.

MIS Activities

What's been done.

- Written program development
- Review of the poultry conditions and dispositions

MIS Activities

What's next.

- Antemortem and Postmortem Examiner Practical Training
- Certification of Examiners
- Monitor and verify activities in the facility
- Surveillance will occur in conjunction with PIM

Poultry Inspection Modernization Pilot Project

- Poultry Inspection Modernization is currently in the **Pilot** phase. Changes may be made to the program as we move through the pilot.
- Regulation changes will need to occur to move from the pilot phase to full implementation. This process could take up to two years to complete. A regulation review is now underway.

Poultry Inspection Modernization

Poultry Inspection Modernization

PIM-Overview

- This program focuses on the poultry slaughter process and requires industry to have dedicated and certified examiners who will monitor ante-mortem and post-mortem activities and identify poultry carcasses exhibiting condemnable conditions that are unwholesome and unfit for human food.
- The Poultry Abattoirs will be responsible for the maintenance of all food safety systems, livestock welfare activities, PIM Program and any other programs required by the Meat Inspection Section (MIS). MIS will monitor and verify these activities.

Facility Program & Requirements

Programs

- Calibration
- Hygiene Policy
- Legend Control (If Applicable)
- Recall
- Sanitation
- Water

Requirements

- Carcass Cooling
- Dressing Procedures
- Facility
- Pest Control
- Livestock Welfare

Approach to Modernization

The Role of Industry

Antemortem and Postmortem trained and certified examiners.

Approach to Modernization

The Role Of MIS Inspectors

During the pilot

- Continue to monitor the facility process.
- On-line practical training of examiners.
- Monitor the certified examiner.
- Collect data for the project.

Surveillance

- Surveillance will provide information to determine the level of bacteria present
- Surveillance will provide data to help us to make science based decisions on how to reduce, control, or eliminate them

Conclusion

- Food safety remains as a top priority for Alberta Agriculture and Forestry
- We believe that Poultry Inspection Modernization will continue to ensure that Albertans have confidence in their food safety system

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Q and A