

Poultry and animal hygiene

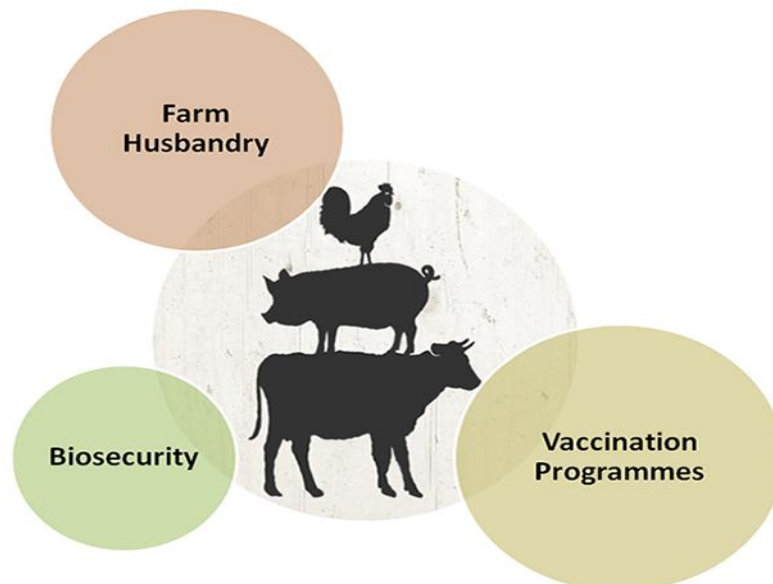
What we mean about hygiene

conditions or practices conducive to maintaining health and preventing disease, especially through cleanliness.

Personal hygiene is how you take care of your body. Maintaining hygiene practices reduces the spread of illness and risk of medical conditions caused by not taking care of yourself.

In poultry it include: the production of healthy breed depends on the maintenance of health and hygiene throughout the entire production system. This includes the maintenance of health at the point of production of the live bird and to reach to good hygiene in poultry production we must control the following points :-

- 1) Cleaning and sanitation
- 2) biosecurity
- 3) vaccination



after control these points we can produce safe live bird and food products specially when apply the concept HACCP(Hazard Analysis Critical Control Point)which out growth of US space program with demand for a safe food supply for manned space flights by (NASA) while the original work was carried out by the Pillsbury company.

Finally we care always produce safe bird because now poultry become great source of human food can affect directly on public health in addition to the zoonotic diseases which transmit from avian species like : AIV , PARROT FEVER , PINK EYE BY NDV, SALMONELLAect

What are HACCP system ?

HACCP is a management system in which food safety is addressed through the analysis and control of biological, chemical, and physical hazards from raw material production, procurement and handling, to manufacturing, distribution and consumption of the finished product.

So HACCP is a systematic , documented method of food safety control utilizing rules and guidelines designed to prevent , eliminate and or detect hazards through all stages of growing , production and distribution to the final use of the product by consumer .

HACCP system depend on four way partnership between

1-Top manager

2-Plant manager

3-Quality assurance manger

4- People working in the plant

CRITICAL CONTROL POINTS FOR VARIOUS MODELS :

Each generic model included CCP for microbiological , chemical and physical hazards at appropriate steps of production for example : refrigerated foods , raw beef Pattie ,cooked sausage , pork slaughter market hogs and whole young chicken critical control points.

whole young chicken critical control points:-

1.receiving :microbiological ,chemical ,physical

2.Scalding : microbiological

3.venting / opening/ eviscerating :microbiological

4.offline procedure : microbiological

5.chiller: microbiological

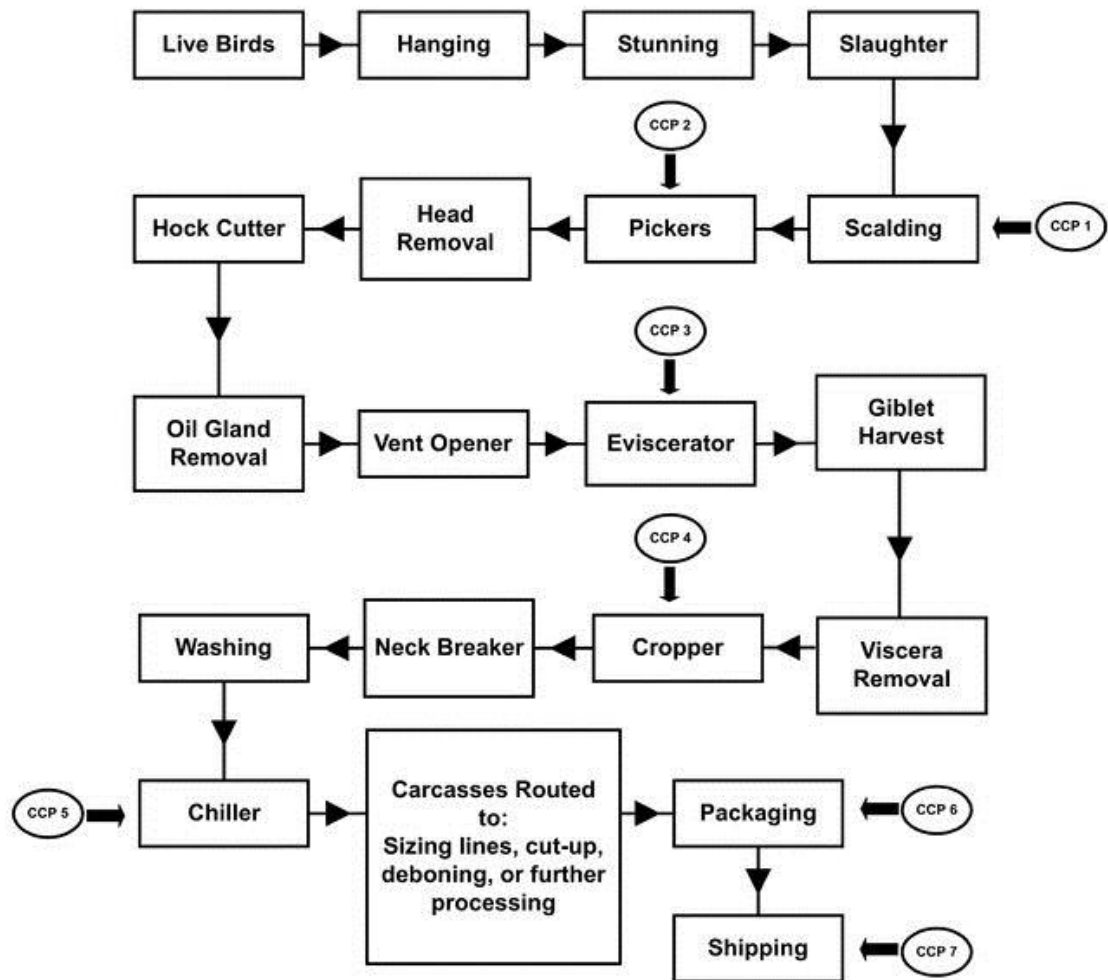
6.final washer : microbiological

7.carcass chilling : microbiological and physical

8.packaging /labeling : microbiological and physical

9.storage : microbiological.

SOME EXAMPLES OF HACCP FORM



Shell Egg Flowchart

