

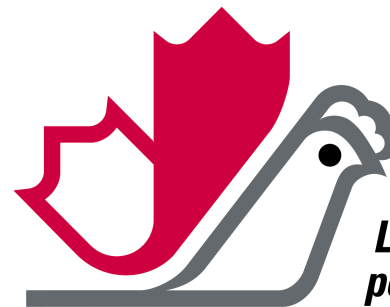
# Development and Implementation of a National On-Farm Food Safety Program

Chicken Farmers of Canada

*Canada's Industry-led Food Safety Programs*

*The Road Ahead*

**June 26th, 2007**



***Chicken Farmers  
of Canada  
Les Producteurs de  
poulet du Canada***



# Presentation Outline

- Industry Drivers
- Development Process
  - On-Farm Producer Manual
  - Management Manual
- Highlights of the Program
- Government Recognition Process
- Linkages to other OFFS programs
- Future of OFFS programming in Canada

# The CFC Context

- Food Safety Committee was established in 1996
- Initial producer program was distributed in 1998
  - 4<sup>th</sup> edition of the program
  - On-farm audits have occurring since 2001
- Delivery System:
  - National program with provincial delivery
  - **National office:** development, maintenance and consistency
  - **Provincial office:** implementation, auditing and certification
- Food Safety Program Material:
  - Producer Technical manual: *Safe, Safer, Safest*
  - CFC OFFSAP Management Manual

# Industry Drivers

- Food safety has become a priority in the eyes of consumers
- Every member of the food chain needs to demonstrate appropriate food safety measures
- The goal is for one food safety program for all chicken farmers
- A recognized program will allow chicken to remain competitive
- Consumer confidence – sustained/increased demand
- Non-tariff trade barriers

# *Safe, Safer, Safest Development*

- To demonstrate to stakeholders and consumers that Canadian chicken farmers are using production practices that ensure the production of a safe product
- Developed a food safety program built on hazards and risks:
  - Chemical hazards
  - Biological hazards
  - Physical hazards
- Used a HACCP-based approach
  - HACCP – production unit specific
  - HACCP-based: generic model for all chicken farms in Canada.

# Program Development

- HACCP generic model
- Industry involvement
  - Food Safety Committee and provincial boards
  - Pilot projects
- Record keeping forms
  - Standard Operating Procedures
  - Separate records for each cycle

# Hazards on the Farm

- **Bacteriological**
  - Salmonella, Campylobacter, E. coli
- **Chemical**
  - Antibiotic residues, Cross contamination from chemicals leading to residues, Contamination by mold, Pesticides, cleaners, disinfectants, rodenticides
- **Physical**
  - No significant hazards on chicken farms

# Controlling Bacteria on the Farm

- Prevent people and pest contamination
  - Biosecurity program: access zones, change of boots, pest control program
  - Remove ability for growth
  - Cleaning and disinfecting: floors, walls, ceilings, workrooms, machinery
- Ensure inputs are not contaminated
  - Food safety programs at hatchery, feed mill and manufacturing plants (vaccines etc)
- Prevent contamination by the environment
  - Treat water sources

# Controlling Chemical Hazards on the Farm

- Prevent antibiotic residues
  - Judicious use, veterinary prescription, extra-label drug use, medicator testing, flock sheet, accurate feed mixing
- Prevent contamination
  - Separate storage areas, keeping rodenticides away from the birds, following label instructions using cleaners and disinfectants
- Prevent mold
  - Bedding storage, feed mixing requirements

# Critical Control Points

- Receiving of contaminated feed
  - Feed sampling and inspection
  - Feed mills vs. on-farm mixing
- Treatment with medications
  - In feed and in water

## CCPs in *Safe, Safer, Safest: #1a*

- **Hazard:** Cross contamination with medicated feeds or reception of feed not meeting specifications
- **GPPs:** Identification of feed bins, Feed bin usage record, Sample feed at delivery
- **Deviation Procedure:** Remove feed, reschedule catching, discuss deviation with appropriate personnel
- **Records:** Record bin identification, deviation procedures

## CCPs in *Safe, Safer, Safest: #1b*

- **Hazard:** Drug residues due to inadequate addition or mixing of medication or cross-contamination because of the equipment **with on-farm feed mixing operations**
- **GPPs:** Flush equipment after mixing medicated feed, Sample mixed feed, record mixing, medication and storage information
- **Deviation Procedure:** Remove feed, reschedule catching, discuss deviation with appropriate personnel
- **Records:** Log production and usage record

## CCPs in *Safe, Safer, Safest*: #2

- **Hazard:** Possibility of improper dosage of medications administered through the feed or the water
- **GPPs:** Follow label instructions or veterinary prescription, record medication usage, test medicator prior to use
- **Deviation Procedure:** Remove feed/change water source, record activity, reschedule catching, discuss deviation with appropriate personnel
- **Records:** Record medication usage (flock sheet) and deviation procedures

# Challenges of Implementation

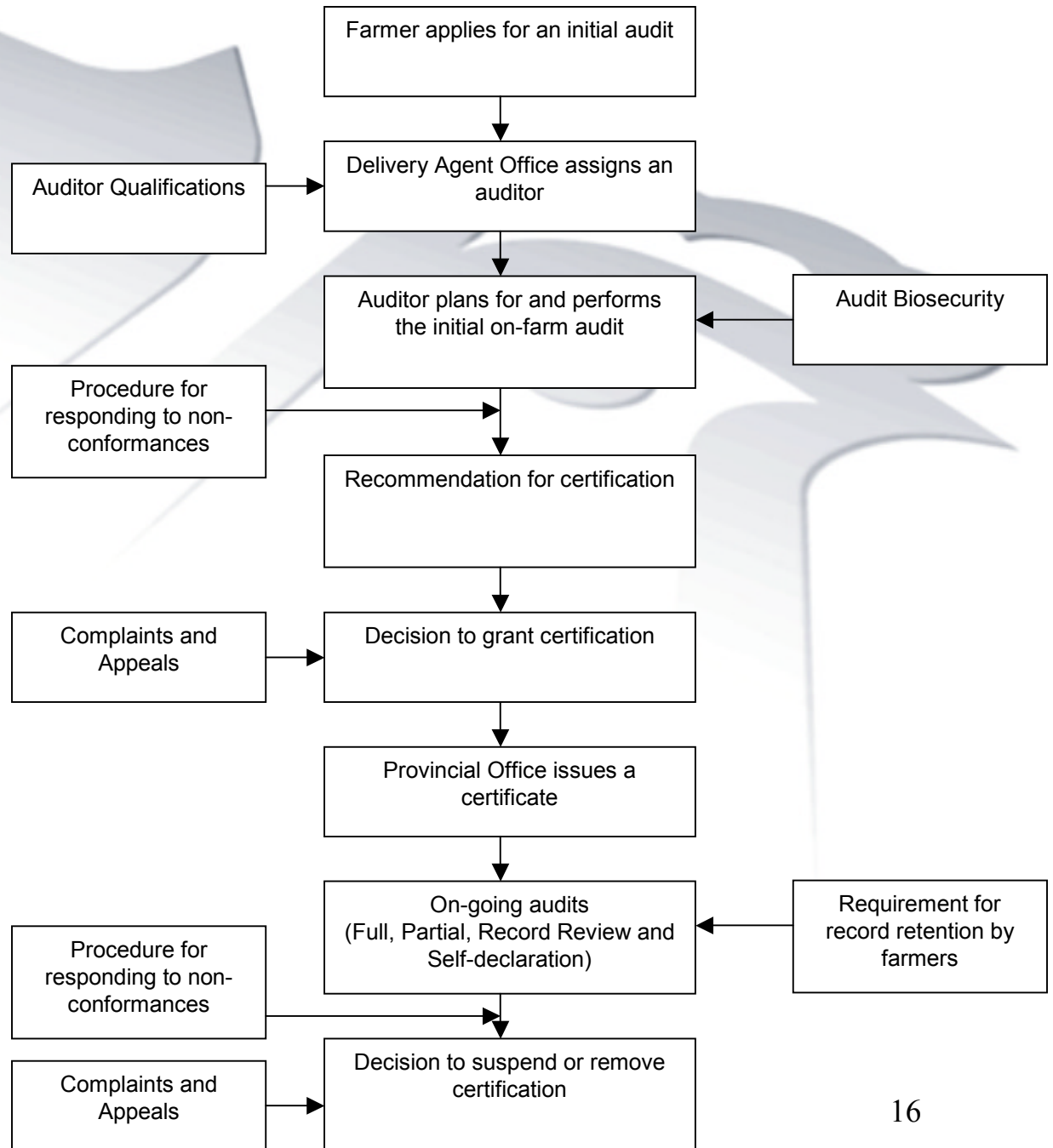
## - Producer Manual -

- Industry developed vs. individual farmer implementation
- Program Promotion
  - Already performing many of them
  - Changes required to meet standards
  - Record keeping
- Generic program vs. site specific
  - Implementation on 2800 farms
- Buy-in and on-going implementation
- Resource drain (personnel and financial)

# Development of the Management Manual

- Policies and Procedures document
  - Development and maintenance of the producer manual
  - Auditor training
  - Audit & Certification Process
  - Overarching Policies
    - Conflict of Interest
    - Confidentiality
    - Document Control
    - Program Reviews

# Diagram of the Farm Certification Process



# Government Recognition Standards

- Standards Development
  - ISO-based
- Credibility
  - Domestically & internationally
  - FPT involvement
  - Strong review process
- Sustainable and practical

# CFC and the Government Recognition Process

- Step 1: Technical Review Part I – Producer Manual
  - CFC was the first commodity to complete the Technical Review Part I process in July 2002
- Step 2: Technical Review Part II – Management Manual
  - CFC was the second commodity to complete the Technical Review Part II in July 2006
- Step 3: 3<sup>rd</sup> Party Audit
- Step 4: Full Recognition
- Step 5: On-going Recognition Process

# Program Implementation

- Farms Audited
  - ~80% of chicken farms in Canada
  - 7 provinces have audited 100% of producers
  - Final Objective is 100% certified – aiming for Dec 31, 2007
- CFC Board of Directors have voted that the program be made mandatory
  - Authority for mandatory lies with the provincial boards
  - 5 provincial boards have mandatory requirements: Alberta, British Columbia, Ontario, Saskatchewan and Manitoba
- Enforcement Mechanisms
  - Decreased allocation or inability to place chicks

# Linkages with Other Programs

- Food Safety programs are linked:
  - Feed mills
  - Hatcheries
  - Products/Inputs
  - Processors (flock sheet)
- May represent an approach for program modifications in the future

# Future of OFFS Programming

- Strong future in Canada
  - Industry perspective
  - Government involvement
- Requirements development and implementation
  - Sustainable
  - Realistic and practical
- Resource demand
- Public good
  - Program integration
  - Support
- Promotion