

HACCP Based Programs for On Farm Monitoring and Control of Poultry Pests

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The “Farm to Table” approach to food safety by regulatory authorities is causing all segments of the poultry industries to evaluate and identify any possible area of live production which may be associated with physical, chemical or microbiological contamination of poultry meat or poultry products. The “model” for this approach is “HACCP” - Hazard Analysis Critical Control Points. Seven principles apply to how meat and poultry establishments are to design, develop, implement and control a HACCP plan for their operation. The goal of this plan is to reduce the introduction and prevalence of pathogenic microorganisms on meat and poultry products, reduce the incidence of foodborne illness associated with those products and provide a framework for modernizing the current system for meat and poultry inspection. Simply put, this type of plan requires that you; 1) Write down what you do, 2) Do what you write down, 3) Prove that you did what you wrote down.

Various areas of live production can and should be addressed in on-farm HACCP programs. Some of the most significant relate to insect and rodent control, and how monitoring and control can be easily and inexpensively achieved within a production system.