



# POINT FORTIN CORPORATION

Food Unit  
Public Health Department  
Point Fortin Borough Corporation  
Town Hall  
George Road, Mahaica  
**POINT FORTIN**

## GUIDELINES FOR HYGIENIC POULTRY PROCESSING

### 1. BUILDING

The building should be of sound construction and kept in good repair; should be so designed as to permit easy and adequate cleaning. It should be of sufficient size for the purpose intended without crowding of equipment or personnel.

### 2. FLOORS

Floors throughout food establishment should be constructed of a durable, non-absorbent material which can be easily cleaned. They should be non-skid, without crevices and should be sufficiently graded to trapped outlets with removable grills.

### 3. WALLS

Walls throughout food establishment should be constructed of a durable material (e.g. concrete). They should be light, coloured and should have a smooth finish to facilitate easy cleaning, (e.g. white ceramic tiles).

### 4. CEILING

Ceilings should be so designed and constructed to prevent accumulation of dirt and to allow the absorption of moisture as a result of condensation. All ceilings should be free from cracks and open joints.

### 5. LIGHTING

Lighting should have an overall intensity of not less than 325 lux (30 foot candles) and in inspection areas this should be increased to not less than 540 lux (50 foot candles).

### 6. VENTILATION

The premises should be well ventilated. Special attention should be given to the venting of areas and equipment producing excessive heat, steam, obnoxious fumes or vapours.

### 7. EQUIPMENT

Equipment and machinery utilized in this trade should be of stainless steel or similar material and should be so designed to afford easy dismantling to facilitate thorough cleaning and sanitizing after use.

### 8. FIXTURES

All shelves and counter top must be finished with a smooth impervious material e.g. arborite.

### 9. VERMIN CONTROL

Effective measures must be taken to prevent the entrance of rodents, insects and other vermin into the premises.

## 10. COLLECTION AND STORAGE OF WASTE

Proper and adequate provisions must be made for the collection and storage of all waste, (entrails, feathers etc.)

All effluent should be screened before entry into the building sewer so as to exclude solids therefrom.

## 11. WATER SUPPLY

There must be an adequate supply of hot and cold water of potable quality on the premises. After evisceration each carcass must be washed in running water.

Adequate and convenient facilities for employees to wash their hands must be provided wherever the process demands (e.g. at the evisceration trough).

## 12. PREPARATION TIME

Preparatory operations leading up to the finished product and packaging must be so timed so as to prevent spoilage deterioration or the development of infectious or toxigenic micro-organisms.

## 13. COOLING REQUIREMENTS

After preparation, there must be no delay in the cooling of the carcass to an internal body temperature of 40°C (39°F). Where ice is used in this part of the operation, the containers used must be covered and must contain an adequate number of drain holes so situated so as to maintain the water at optimum level.

## 14. PACKAGING

Packaging materials must be stored in a clean and sanitary manner and should not transmit to the finished product, objectionable substances and should provide adequate protection against contamination.

## 15. HYGENIC OPERATION REQUIREMENTS

- a. A proper work flow is necessary to secure good sanitary standards. (See diagram attached).
- b. Each process must be carried out in its own clearly defined area:
  - i. Killing
  - ii. Bleeding
  - iii. Scalding
  - iv. Plucking
  - v. Evisceration (gutting) etc.
- c. To prevent cross contamination there must be a physical separation between dressing and evisceration operations.

There must be absolutely no inter-movement of personnel between areas of these operations during processing.
- d. At the end of the working day, all walls, floors and equipment must be thoroughly cleaned and sanitized.

## 16. PERSONAL HYGIENE AND FOOD HANDLING PRACTICES

- a. All persons working on the processing floor must maintain a high degree of personal cleanliness.
- b. All clothing worn by personnel, including head, dress must be kept clean.
- c. Hands must be washed as often as is necessary to conform to hygienic operating practices.
- d. All minor cuts and abrasions on the hands must be treated appropriately and covered with a suitable water proof dressing.
- e. Management must provide suitable First Aid facilities on the premises.

## 17. TOILET ACCOMMODATION AND FACILITIES

Adequate and convenient toilet facilities should be provided and should be equipped with self-closing doors. Toilet compartments should be well lit and ventilated and should not open directly into the food handling areas. They must be kept in a sanitary condition at all times. There should be associated hand-washing facilities. Notices requiring personnel to wash their hands after using toilet should be provided.

SECRETARY  
LOCAL AUTHORITY

### DIAGRAM OF WORK FLOW

