Implementing GMPs and SSOPs in Poultry and Rabbit Processing

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Introduction

What are GMPs and SSOPs?

- GMP = Good Manufacturing Procedures
- SSOP = Sanitation Standard Operating Procedures

GMPs contain both requirements and guidelines for manufacturing food and drug products in a sanitary environment.

SSOPs are the foundation of the processors food safety program.

Introduction

U.S. Department of Agriculture (USDA) Food Safety Inspection Service (FSIS) regulates meat, poultry and egg products.

USDA-FSIS has developed a Sanitation regulation to address sanitary requirements for processing of meat and poultry products.

GMP Categories

1. General maintenance of physical facilities
2. Cleaning and sanitizing of equipment and utensils
3. Storage and handling of clean equipment and utensils
4. Pest control
5. Proper use and storage of cleaning compounds, sanitizers and pesticides
6. Employee training
7. Plant design
8. Quality assurance assessment

Before You Get Started

GMPs serve as a guide for your SSOPs

It is important that everyone involved in processing understands and follows the GMPs

Address Personnel Hygiene and Dress Protocol

- Examples:
  - Washing hands prior to entering processing area
  - Removing all jewelry (rings, necklaces, earrings, watches) except wedding bands prior to handling meat

Before You Get Started

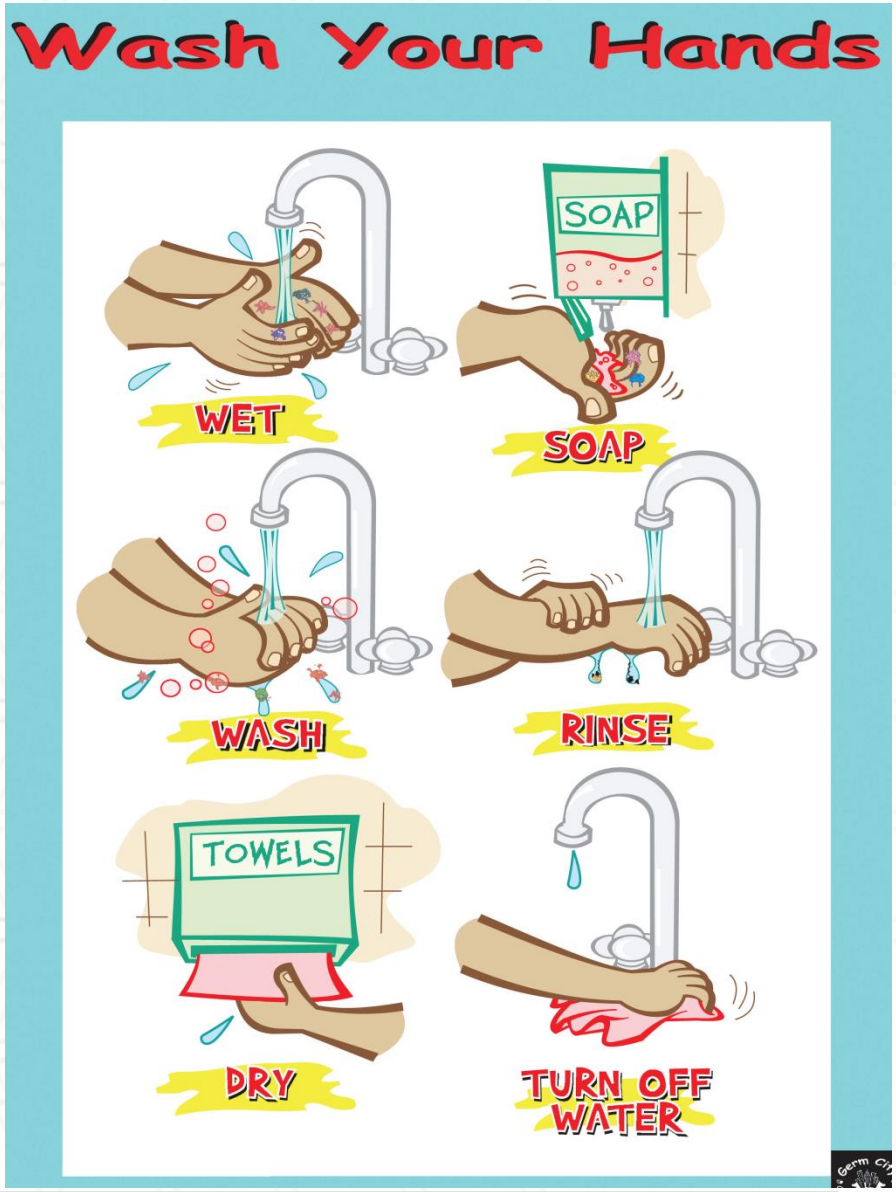
- Layout of the processing area is important
  - Make it simple and easy
  - Make sure all necessary supplies are on hand
- May want to hang signs instructing employees to wash hands

Clean shoes when entering work areas



(http://jessdaniel.com/chickenprocessing.html)

- Place signs next to sinks and in bathrooms
- Provide soap and towels
- Provide hairnets and gloves for employees
- Sick employees should not be around product
- No food and beverages in processing area



(Iowa State University Extension N3503b)





Pest Control Program

Code of Federal Regulations clearly states that pests cannot be present in the food processing environment

Must have a proactive program for stopping pests from threatening the safety and quality of the product



Pest Control Program

Items to include:

- Pest control procedures to control each type of pest. Should be detailed and include frequency of action
- Recordkeeping: document each performed activity and include inspection for evidence of pests
- Responsible individual

Pest Control Program

Items to include:

- Deviation: pest problem is subjective; a deviation has occurred when an allowable limit has been exceeded
- Corrective Measures: written action that will be performed if there is a deviation from the pest control program (may include increasing control procedures, retraining employees, cleaning up an area, etc.)

Pest Control Program

Can be done by a commercial applicator. They will provide a record of inspection, findings and actions taken

Maintain these records on file

All pest control chemicals should be properly labeled and stored separately from food/processing areas

Lighting/Facilities

- Adequate light must be available during slaughter/processing
  - Allows for thorough inspection of product during processing
  - Improves employee safety
- Keep facilities in good repair
  - Replace burnt out bulbs promptly


(www.homegrownpoultry.net)

SSOPs

Specific written procedures to ensure sanitary conditions during processing

Pre-operational Sanitation: “all equipment and other surfaces that could contact meat shall be cleaned and sanitized at the end of the shift (day) in which it was used”

- Include specific instructions of disassembling equipment (if necessary)
- Physically remove product debris

Example: Pre-Op

- Observe equipment for missing parts or parts/surfaces that are worn that may cause debris to accumulate
- Document if replace/repair parts
- Rinse equipment parts with potable water to remove remaining debris
  - (Maintain satisfactory well test report; completed annually)
- Apply an approved cleaner to parts and clean according to manufacturers' directions

Example: Pre-Op

Sanitize equipment with approved sanitizer that is mixed according to the manufacturer's directions. Rinse if required

Check and reassemble equipment

All cleaning and sanitizing chemicals shall be properly labeled and stored separately from food processing areas

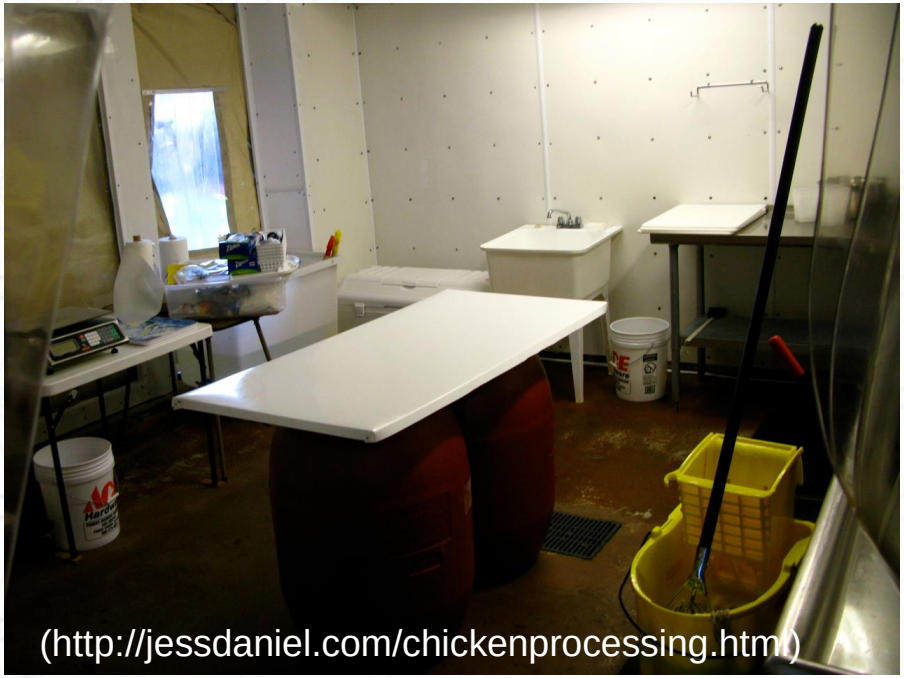
Example: Pre-Op

How will you monitor the sanitation of food-contact surfaces?

- “Inspect equipment and other food contact surfaces before the start of processing”
- Correct any issues and document it in the Corrective Action Log
- Important to prevent direct contamination of product

Food-contact surfaces





(http://jessdaniel.com/chickenprocessing.html)

All the surfaces and the floors of the outdoor killing station and evisceration area are washed down with bleach..

Example: Pre-Op

May want to establish general procedures for sanitation of surfaces that might have indirect contact with product

example: floors, walls, or ceilings

State frequency of cleaning

Who will monitor indirect contact surfaces?

Document results of inspection and any corrective actions taken



An example of a processing tent set up outside, opening up into the evisceration and cleaning station.

Bird transport cages need to be cleaned after every use.



SSOP regulations

Model SSOP

SSOP Inspection form: Pre- Op & Operational

Pre-Operational (to be monitored daily before start-up)	Daily Results Enter ✓ = acceptable, X = Unacceptable, or NA = Not applicable. Initial after the entry. Each column is for one work day.						
	Date:	Date:	Date:	Date:	Date:	Date:	Date:
Slaughter area product-contact surfaces are in good order, and are cleaned and sanitized after operations.							
Processing area product-contact surfaces are in good order, and are cleaned and sanitized after operations.							
Equipment and facilities that are potentially indirect food-contact surfaces are clean and in good operating condition.							
All cleaners, sanitizers, pesticides and other potentially toxic chemicals are properly labeled and stored separately from food and processing areas.							
Rodent traps are loaded and properly located; entryways prevent rodent entrance.							
Food containers, packaging and dry storage areas are maintained to prevent direct or indirect contamination of food.							
All food transport equipment is clean and in good repair.							

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Operational Sanitation

State objective of program: "prevent contamination of carcasses and other food products resulting from employee actions throughout processing"

State sanitary practices that must be followed by workers:

- "no person with illness, or open wounds is allowed to handle foods or food contact surfaces"
- "all employees must begin shift wearing clean garments"

Operational Sanitation

State sanitary practices that must be followed by workers:

- “workers must wash hands properly after using the bathroom or handling any objects that may contaminate products and before putting on disposable gloves”
- “food, beverages and medications must be stored in designated locker or storage area”

Operational Sanitation

State sanitary practices that must be specifically followed during slaughter:

- “clean hands, arms, gloves, aprons, boots, etc as often as necessary during the dressing procedures”
- “clean and sanitize (with 180°F water or another approved sanitizer), knives and other hand tools, saws and other equipment, as often as necessary during the procedures to prevent contamination of other carcass”

SSOP regulations

Model SSOP

Operational (to be observed at least once between every break in work and recorded at least once daily)	Daily Results Enter ✓ = acceptable, X = Unacceptable, or NA = Not applicable. Initial after the entry. Each column is for one work day.						
	Date:	Date:	Date:	Date:	Date:	Date:	Date:
No person with illness, or open/infected wounds is allowed to handle foods or food-contact surfaces.							
Employees do not wear jewelry (other than secured wedding bands) or cosmetic items that could contaminate product.							
Employees are wearing clean garments, gloves and hair covers (as necessary for assigned tasks).							
Food, beverages, and medications are stored in designated employee locker or storage areas.							
Employees wash hands properly after using bathroom or handling objects that may contaminate products.							
Employees do not use tobacco, eat, or drink in slaughter or production areas.							
Hand wash facilities and toilets are in good supply and functioning correctly							
Tools, hands, aprons, and boots are cleaned and sanitized (if appropriate) to prevent contamination during evisceration or during processing of skinned carcasses.							

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Operational Sanitation

How will you monitor and record operational sanitation practices during slaughter?

Who is responsible to monitor?

“Make a visual observation at least once between each break in work”

“Record results on SSOP inspection form at least once per slaughter day.”

Operational Sanitation

If a deviation is noted, describe the problem and corrective action(s) taken to fix on the Corrective Action Log

Corrective action must prevent direct product contamination or adulteration

Indicate on Corrective Action Log the disposition of any carcass that may have been processed when sanitary procedures were not being followed

Example: when equipment is visibly contaminated remove contaminants and sanitize the affected equipment before re-starting production. Note in Corrective Action Log

Operational Sanitation

State sanitary practices that must be specifically followed during processing

Perform processing under sanitary conditions to prevent direct contamination and cross contamination of food products

> “clean and sanitize equipment, tables and other product contact surfaces throughout the day as needed to prevent contamination of food products”

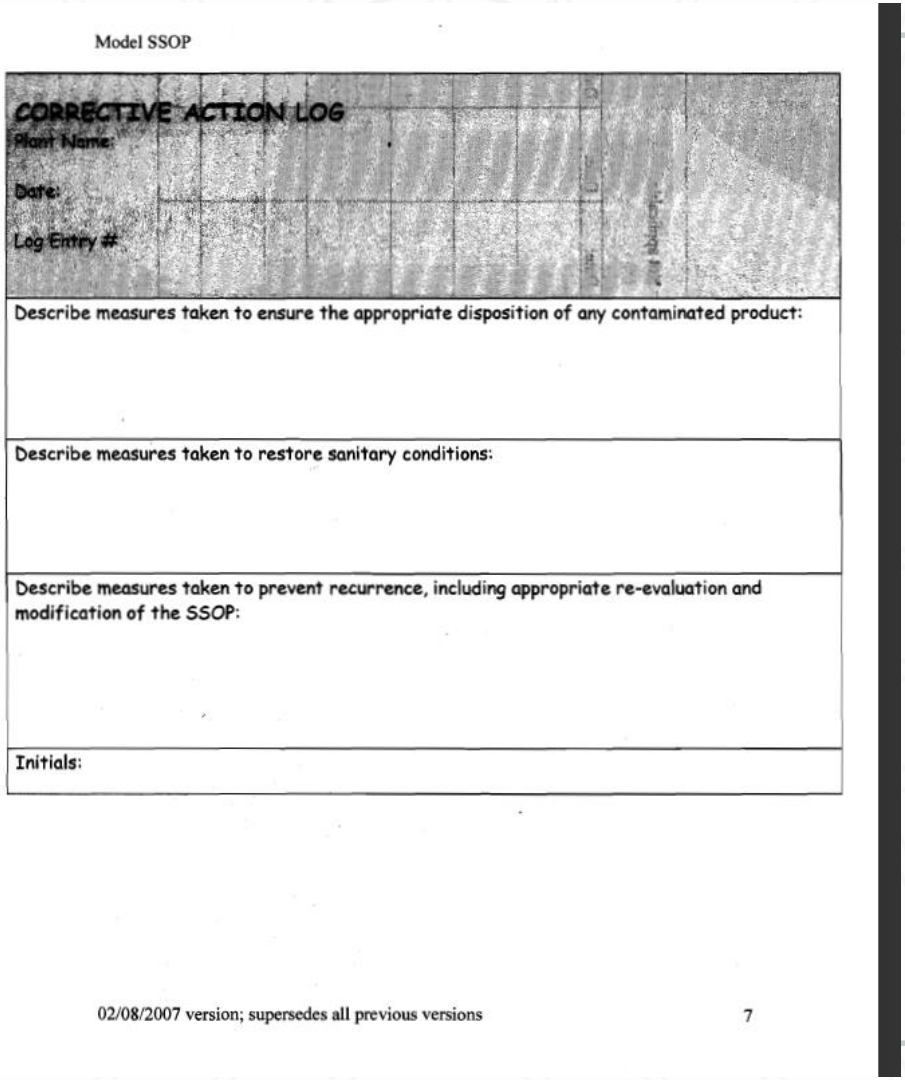
Operational Sanitation

Establish monitoring and recordkeeping of processing operation sanitation

Who is responsible to monitor and how often will it be monitored?

If any deviation occurs, state corrective action to fix it on the Corrective Action Log

SSOP regulations



Model SSOP

CORRECTIVE ACTION LOG

Plant Name:

Date:

Log Entry #

Describe measures taken to ensure the appropriate disposition of any contaminated product:
Describe measures taken to restore sanitary conditions:
Describe measures taken to prevent recurrence, including appropriate re-evaluation and modification of the SSOP:
Initials:

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SSOP regulations

Model SSOP

Operational (to be observed at least once between every break in work and recorded at least once daily)	Daily Results Enter ✓ = acceptable, X = Unacceptable, or NA = Not applicable. Initial after the entry. Each column is for one work day.						
	Date:	Date:	Date:	Date:	Date:	Date:	Date:
Brisket saw is rinsed and sanitized before next use.							
Tools that have potentially contacted SRMs are cleaned and sanitized before next use.							
Appropriate scheduling, separation, and/or cleaning/sanitizing procedures are used to prevent cross-contamination with allergens.							
Dry and wet waste materials are properly contained and removed from the processing area. No accumulation of waste materials.							
Ready-To-Eat foods are handled and stored such that they are separated or segregated from raw foods, raw food containers and packaging.							
Work surfaces are cleaned and sanitized between handling different foods, or between raw and Ready-To-Eat foods.							
Condensation is removed from process areas in a sanitary manner.							
Other:							

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Sanitizers/Cleaners

- The Food Safety Inspection Service does not approve chemical sanitizers
- Sanitizers used on food contact surfaces must meet FDA requirements
- Must maintain documentation that sanitizer is safe to be used in food environment

Resources

https://www.fsis.usda.gov/wps/wcm/connect/fsis-content/internet/main/topics/regulatory-compliance/haccp/resources-and-information/haccp-validation/haccp-validation-resources/haccp-validation-resources

Questions?

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