

Guidelines for Poultry Processing Facilities

1. **Pre-Killing Holding Facilities**

Holding facilities shall be of easily cleanable construction, and protected from the weather. The area shall be of a size and design that would facilitate the performance of the antemortem examination.

Facilities shall be provided within this area for the washing of transportation crates.

2. **General Construction**

a. Floors

Floors shall be constructed of smooth, hard impervious material (polished concrete or equivalent), and sloped to drain 1/8" - 1/4" per foot in killing, plucking, eviscerating, dressing, cooling or shipping area. Drains to be of a minimum of 4" inside diameter, vented and trapped. Drain inlets shall provide a minimum of 40 square inches of free space.

Floor/wall joints shall be covered for ease of cleaning and maintenance.

b. Walls

Wall finishes of rooms in which poultry is killed, plucked, eviscerated, cooled, dressed or stored shall be level, hard, smooth, crack-free, free of flaking paint, and impervious to liquid and solid residues.

c. Ceilings

Ceilings shall be constructed of easily cleanable material.

d. Ventilation

Proper ventilation is required throughout to provide a proper work environment, to protect against the growth of molds and fungi. To protect food products, air flow should be from the cleaner to the dirtier areas of the plant.

e. Lighting

Proper, adequate, shadow-free lighting for the process being undertaken and not less than 500 lux as measured at the table surface level shall be provided.

3. **Refrigeration - Inedible Products**

Separate refrigeration facilities with a maximum temperature of 4°C be provided for the storage of inedible products, except where such products are to be picked-up at the close of that day's kill. Storage of such inedible products will be in standard metal or plastic containers with proper fitting lids.

Where inedible products are not picked up by an approved renderer on a daily basis, the method of disposal of such inedible products must be as per a pre-approved method/site.

4. **Refrigeration - Edible Meat Products**

Refrigeration facilities must be provided on the premises for the handling and storage of all edible meat products.

Temperature requirements for coolers shall be less than 4c (40f); for freezers, less than -18c (0f).

5. **Sewage Disposal System**

Sewage disposal facilities, either municipal or private systems, must be provided at all poultry killing plants. These systems are subject to Provincial and Municipal Legislative/Regulatory requirements (at no time must raw blood be discharged into the sewage system).

6. **Water Supply**

An adequate supply of potable water under pressure shall be provided in all plants. The bacteriological and chemical quality of which must meet the minimum requirements of the current Canadian Drinking Water Guidelines.

7. **Equipment**

- a) An approved stunning or sticking device and accepted restraining method and equipment.
- b) Proper facilities with controlled temperature (140 - 145f) (60-63c), for the scalding of birds prior to plucking.
- c) Proper mechanical plucker of an approved design.
- d) A suspension system for proper evisceration.
- e) An adequate chilling system to a controlled temperature, (10c) (50F).
- f) Proper drying, trimming and packaging facilities.

8. **Separation**

The lay-out of the facility be such that each process is physically separated.

9. **Manure Disposal**

The disposal of animal waste shall be in compliance with provincial requirements.

10. **Plant Employee Facilities**

Plant facilities shall include a suitably designed dressing room and lunch room area.

11. **Exclusion**

Only domestic poultry will be processed within the facilities, proper and separate facilities are required for the processing and evisceration of wildlife.