Canadian Food Inspection Agency
Agence canadienne d'inspection des aliments

Ottawa, Ontario
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Le 16 août 2010

MEAT HYGIENE DIRECTIVE

2010- 56

DIRECTIVE DE L'HYGIENE DES VIANDES

2010- 56

SUBJECT: Chapter 19 - Annex C

In Chapter 19, Annex C, section C.10 of the English document only, the temperature for samples of carcasses or the rinse fluid was changed and corrected to 4°C from 40°C.

OBJET : Chapitre 19 - Annexe C

La température pour les échantillons de carcasses ou pour le liquide de rinçage a été changée et corrigée à 4°C au lieu de 40°C dans la section C.10 de l'annexe C du chapitre 19 dans la version anglaise seulement.

ENGLISH VERSION

Please replace in your Manual of Procedures pages 3 and 4 of Chapter 19, Annex C with the attached pages.

VERSION ANGLAISE

Veuillez remplacer les pages 3 et 4 du chapitre 19 de votre Manuel des méthodes par les pages ci-jointes.

Richard Arsenault
Director
Meat Programs Division

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Att./p.j.

Canada

C.8 Employee Competence

Applicable employees must be trained to facilitate the proposed change. Personnel must be accredited where required for specified functions e.g. pre-selection, presenter/detectors, reprocessing, FPS testing. A written training program and employee training records must be on-site and readily accessible for auditing by the CFIA.

C.9 Sampling Location

For microbiology tests, carcasses shall be collected as specified in the USDA's Pathogen Reduction/HACCP regulations i.e. minimum of 1/22,000 chickens, 1/3,000 turkeys, although the sampling location may be changed to suit the needs of the experiment.

Sampling should be conducted such that the test results can also be credited towards fulfilling export requirements for the U.S. The experimental protocol shall define a precise location for collection of the sample(s) for each test.

The sample location for prevalence testing for carcass defects (if required) and tests for monitoring the detection of internal cavity defects shall be determined in consultation with the Chief, Poultry Inspection Programs, for pilot projects which involve reconfiguration of the evisceration line. Otherwise, carcasses will be selected:

- downstream from team of establishment carcass/cavity/viscera detectors; and
- before or after establishment helper/trimmer; and
- before viscera is harvested (or discarded) or the carcass is trimmed (other than by the helper/trimmer) and before the carcass is vacuumed.

C.10 Microbiology Tests

Note: refer to Chapter 11, export requirements for the United States, Annex T for full details on sample selection and processing for bacteriology (*E. coli*) testing.

Samples are to be randomly selected and handled using sterile technique.

Bacteria counts shall be determined using the carcass rinse technique (Butterfield's phosphate diluent (BPD), 400 ml for chickens, 600 ml for turkeys or by other procedures mandated by the CFIA (e.g. swabbing for turkey carcasses). Rinsing with the diluent may occur in a compatible area of the plant or alternatively, the carcass may be transported to the lab for the rinsing.

Samples (carcasses or rinse fluid) must be refrigerated to 4°C or lower (but not frozen) until analyzed (on-site) or packaged for shipping. Shipped samples shall be packed in insulated containers containing ice packs so as to maintain a carcass surface temperature of between 0 and 7°C during (overnight) transport to the lab.

Microbiology tests must commence within 24 h of sample collection and with approximately the same time interval between collection and laboratory processing for all samples.

Total *E. coli* count per ml or cm^2 shall be determined to serve as an indicator of faecal contamination.

Total Plate Count (TPC) should also be determined for each carcass to serve as a confirmatory test for the effect of the proposed change on process hygiene and to provide an indicator of shelf life.

Domestic policy and international trade considerations may require federal establishments to demonstrate a pathogen reduction (program) based at least on *Salmonella* spp.

Testing for specified pathogens such as *Salmonella* spp. and/or *Campylobacter* spp. will be a requirement after development and international acceptance of economical enumeration tests.

Presence or absence for specified pathogens shall be performed whenever it is determined by the Chief, Poultry Inspection Programs, in consultation with technical experts (including HC), that the proposed procedure may favour the growth of, or selective survival of, particular pathogen(s), or when deemed necessary to facilitate international acceptance of new or novel inspection methods, processes, or technology.

C.11 Laboratory Accreditation

Pilot projects for processes/procedures which have been published in peer reviewed journals will usually not require an accredited laboratory as determined by the Chief, Poultry Inspection Programs. However, new, unpublished procedures, may require the use of an accredited lab if required to facilitate international acceptance (and favourable export markets) as determined by MPPD or if requested by HC or the CFIA to resolve food safety concerns, particularly for any required bacterial tests for foodborne pathogens.

Laboratories accredited by a federal, provincial or US government agency for the specific bacteriology test(s) or by an internationally recognized registrar e.g. Canadian Standards Council (CSC), will be considered as accredited for the GENERIC PROTOCOL. Laboratories of the federal or provincial governments and Universities will be recognized as having equivalent to accredited status for this protocol. Establishments wishing recognition of their in-plant laboratory require a Quality Management System (QMS) for the lab, equivalent to that required for government (HC/CFIA) accreditation. A submission should be made to the Chief, Foodborne Pathogens, CFIA, for his/her evaluation. One or more on-site review(s) by the Chief or his/her delegated representative(s), at the plants' expense, will be required for recognition as equivalent to accreditation status for the purposes of this protocol.

Non-accredited laboratories must be included within the plants' prerequisite programs, as part of their HACCP system, and be accessible to CFIA staff (for auditing the applicable test procedures, records and equipment) to qualify for use under this protocol. If remotely located from the plant, the company must provide assurances of unrestricted access to CFIA staff and to pay for CFIA audit expenses on a fully cost recovered basis.

Note: Upon completion of the pilot project under the GENERIC PROTOCOL, an accredited lab is no longer required. Ongoing microbiological testing is to be performed in the laboratory specified by the plant's HACCP system.

C.12 Sample Size

Note: this section describes test requirements for pilot projects which consistently remain in compliance with all program requirements and standards including monitoring tests for the detection of internal cavity defects and pre-chill FPS tests as described in Annex D of this chapter. Refer to section titled Pass/Fail Criteria for corrective action, including additional test requirements, whenever ongoing testing fails to indicate that the tested process is still under control.