

This generic plan is not intended to be used “as is” for any farm-specific food safety plan. The processes and procedures included in this plan should not be considered an inclusive list of all potential approaches to achieving food safety.

Part A: Facilities, Conditions and Procedures that Provide Operational Conditions Favourable to the Production of Safe Food

Element	Albert’s Farm
<p>1. Premises</p>	<ul style="list-style-type: none"> • A new site is chosen for each batch of birds. • The site is well drained, away from a sewage disposal field (to protect the animal) and away from a well (to protect the water supply). • Site is inside fenced area, mowed grass. • Slaughter day and time of day is weather dependent, i.e. no rain, no heavy wind, cool temperatures. • Slaughter only happens in daylight. Slaughter is planned to not exceed daylight hours. • Birds are confined in cages. • Poultry slaughter & evisceration are done in a separate area – 350 ft. from barn area. • Slaughter ,scalding, & defeathering are done outdoors on cement pad under roofed area • Pre-chill, evisceration, post-chill, draining, bagging, weighing & labeling done inside facility. • Plastic top work table is used. • Water is supplied from tested, certified water source. • All equipment is power washed at beginning of slaughter day. Power washing is done in such a way that no dirt is washed on to equipment. • All equipment is sanitized with bleach. • Kill cones used for killing, poultry knife for stunning/bleeding, ropes for further hanging.
<p>2. Storage and Distribution of Meat</p>	<ul style="list-style-type: none"> • Carcasses are stored in freezer for minimum of 24 hours. • The freezer is big enough to handle all carcasses. • Each carcass is labeled with weight, slaughter date and farm name and contact information. Customers come to farm to pick up birds.
<p>3. Equipment</p>	<ul style="list-style-type: none"> • Killing cones, killing knives, scalding tank, rotary plucker, chill tanks, counter, cutting boards, cleaning knives, utility scissors, lung scraper, hose & pressure nozzle , hanging strings & hooks, food grade plastic bags, plastic bins(to transport product to cooler) cooler. • Outdoor slaughter equipment is scrubbed down & hosed clean after each slaughter day.

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	<ul style="list-style-type: none"> • Interior of facility (all surfaces that come into contact with product including chill tanks) are scrubbed down with 1:10 bleach solution & hard surface cleaner & then rinsed before & after slaughter activity. All small tools are prewashed & post washed with bleach solution & cleaner then well rinsed. Floors are hosed - cleaned with bleach solution & surface cleaner & hosed again. • Cooler is cleaned pre & post use. • Knives – sharpened before slaughter • Rubber Made totes for chilling stages of operation – all cleaned before slaughter and after every 15 birds during slaughter • SS drum style chicken plucker – pressure washed before and after each slaughter day • Tarp and garbage bag under plucker to collect feathers • Plastic top table – sanitized before and during slaughter day as necessary • Plastic cutting board – sanitized with hot water/ bleach solution (4L/30ml) between each bird • Propane burner & scalding kettle • Basic H soap for wetting birds and scalding – 20ml/ 12L water • Block Ice for chilling • Cooler with ice for organ meats • Paper towels • Single use plastic bags for organ meats and for bagging chilled birds • Garbage can with garbage bag for offal • Rain gear – scrubbed down before killing
<p>4. Personnel</p>	<ul style="list-style-type: none"> • Slaughter is done by farm owners. • Any personnel involved in occasional help are trained to our level of cleanliness and procedures. • Appropriate clothing and equipment is used. • Person killing and plucking wears aprons/rain gear. Person cleaning wears cotton coveralls that can be bleached. • Hair is covered. • Shoes have closed heel & toe. • No one comes to slaughter day unless they are healthy. If necessary slaughter date would be postponed. Seek medical advice if necessary.
<p>5. Sanitation and Pest Control</p>	<p><u>Products used:</u></p> <ul style="list-style-type: none"> • Bleach- full strength & 1:10 dilution for floors or walls. For food contact surfaces and equipment it is a 50 -200 ppm concentration.

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	<ul style="list-style-type: none"> • All purpose hard surface cleaner • Dish washing soap <p><u>Pre-processing:</u></p> <ul style="list-style-type: none"> • Turn on hot water tank • Spray holding tanks with dilute bleach solution & rinse well • Clean counter surfaces with all purpose cleaner & dilute bleach & rinse well • Wash trays, knives , cutting boards & other equipment • Fill tanks with water – add several blocks of ice to each tank • Set up gut buckets & garbage can • Spray plucker & scalding with dilute bleach solution & rinse well • Spray down cones <p><u>Post-processing:</u></p> <ul style="list-style-type: none"> • Re-clean bins every 15 birds • Drain tanks & spray with very hot water then with all purpose cleaner & dilute bleach. Scrub interior of tanks & rinse several times with very hot water • Wash all knives, cutting boards & equipment in dish soap & bleach solution – rinse well – air dry • Clean counter surfaces, outside of tanks, door knobs, taps etc. with all purpose cleaner & dilute bleach & rinse well • Disconnect hand sprayer from hose nozzle- using small brush clean sprayer & end of nozzle & hose with soap & bleach solution. Rinse well • Remove floor mats. Spray with all purpose cleaner & hose off – air dry on fence • Drench floor with bleach & all purpose cleaner solution – scrub down then hose off with hot water <p><u>Pest control:</u> Door to facility is kept closed at all times. Window is screened. No food or garbage is kept in building. All waste is removed from site after slaughter.</p>

Element	Albert's Farm
6. Response to Food Safety Problems	<ul style="list-style-type: none"> Complaint log is on file. Customers are encouraged to provide feedback on product. If any complaints were to be received, customer would be offered replacement product or a refund. For health events related to contaminated meat, we would contact the local health unit. Records are kept listing: customer name & slaughter date. Each customer is given a receipt which includes the farm name and slaughter date.

Part B: Procedures Used in the Handling of Animals and Carcasses that Provide for the Production of Safe Meat

Element	Albert's Farm
1. Procedure Description	Slaughter>scalding>plucking>washing>chilling>evisceration> organ collection> washing>chilling>draining> bagging> weighing>labeling>chilling, customer pick-up, or freezing
2. Transportation, Receiving and Traceability of Live Animals	<ul style="list-style-type: none"> All chickens are raised on the farm. Cages/bins are pressure washed before each use. Birds are loaded into cages at night. Birds are handled carefully to avoid any injury or excessive stress. 5 birds are moved at a time. 25-30 birds killed per day. In the morning crates are moved to slaughter site – 100 m away.
3. Pre-Slaughter Evaluation	<ul style="list-style-type: none"> Birds are observed a minimum of twice daily for up to 9 weeks. Flocks are kept small (80 birds) so ability to detect unfit bird is increased. Feed is withdrawn 24 hrs before slaughter. Water is supplied. No bedding to avoid eating of bedding. Any birds showing any signs of disease are culled at any time during rearing process. Birds are checked for signs e.g. of emaciation, injuries, droopy wings or neck. Birds approved for slaughter are alert, active & moving well, eating/drinking, engaging in usual social chicken behaviors, going outside. Birds that appear unwell are isolated, observed & culled if required. Pre-slaughter evaluation is last step of daily observation and culling of unfit birds in a small flock. For any veterinary questions, we contact the local vet.
4. Killing	<ul style="list-style-type: none"> Birds are placed into killing cones. Birds are stunned/bled with a special knife. A maximum of 6 birds are killed at one time to ensure timely processing. Birds are taken out of cones and suspended with ropes for further bleeding. Bleeding for a minimum of 5 minutes.

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<p>5. Preparation for Evisceration</p>	<ul style="list-style-type: none"> • Birds are submerged in pre scalding bin containing water/ BasicH solution (20L/20ml) 2 birds at a time. Pre scalding water is changed after every 10-15 birds as necessary. • Temperature of 137 F /60 C is maintained at all times. • Scalding time is 30-35 seconds. • Birds are suspended from ropes again for defeathering. Bird is defeathered by hand. Pin feathers are removed. • Plucked birds are transferred to a chilling bath bin. • Care is taken to not break the skin. • Birds are moved to table. • Heads and feet are removed. • Tables are rinsed after this stage. • Heads, feet and feathers are collected in buckets at side of working area and later buried. • Oil gland is removed. • Carcasses are rinsed with hose.
<p>6. Evisceration</p>	<ul style="list-style-type: none"> • Skin at back of the neck is slit from base to top. • Skin is peeled back, crop is loosened, and lungs are loosened. • Bird is turned over; abdomen is opened with vertical cut from sternum to vent. Knife angled to prevent puncturing guts. • Vent is held closed with hand, skin is cut around vent, knife angled to prevent puncturing gut. • Vent and internal organs are loosened with fingers and pulled out. • Carcasses and tables are rinsed continually. • Liver is removed, gallbladder is removed. • Heart and gizzard are removed. • Gizzards are cleaned. • Hearts, livers, gizzards and necks are harvested in container. • Kidneys are removed. • Check that lungs are completely removed; any remainder is removed with water spray.
<p>7. Carcass Trimming</p>	<ul style="list-style-type: none"> • Carcasses with fecal contamination are discarded. • Other contamination (e.g. crop) is rinsed off.
<p>8. Carcass Splitting (if necessary)</p>	<p>N/A</p>
<p>9. Carcass</p>	<ul style="list-style-type: none"> • Bird is washed & hosed repeatedly during evisceration.

Element	Albert's Farm
Washing	
10. Chilling	<ul style="list-style-type: none"> • Carcasses are placed in tub with ice water immediately after evisceration. • Harvested organs are also placed in ice water. • Chill time over one hour. • Ice water is changed after every 10 birds.
11. Identification	<ul style="list-style-type: none"> • Carcasses are weighed and labeled with farm name, weight, and date.
12. Protection of Meat for Shipping	<ul style="list-style-type: none"> • Carcasses are hung on hooks for draining. • During cold months carcasses are left on hooks overnight. Carcasses are completely enclosed in sheets. • During warm months carcasses are placed in bowls in fridge overnight. • Carcasses are bagged after 24 hours aging near freezing temperatures. • Temperature is monitored with a thermometer. • Bags are food safe bags. • Carcasses are double bagged. • Carcasses are placed in freezer.