

PENN STATE

POULTRY ♦ POINTERS

POULTRY SCIENCE • CAPITAL REGION • VETERINARY SCIENCE
FOOD SCIENCE • AGRICULTURAL ECONOMICS • AGRICULTURAL
& BIOLOGICAL ENGINEERING • ENTOMOLOGYWHAT IS HACCP
AND HOW
WILL IT
AFFECT ME
AS A
POULTRY GROWER?Dr. M. Hulet
Dept. of
Poultry Science

Recently, more and more attention is being focused on the use of management techniques known as HACCP programs. The acronym stands for Hazard Analysis Critical Control Point. This management technique was developed by Pillsbury and successfully used by many other companies in the development of quality control programs to promote food safety.

The essence of the program is the selection of critical points in the production cycle of food, or

any product for that matter, and establish quality control limits that allows for the production of the food successfully and safely, and eliminates any contaminants — physical, chemical, or microbiological. By monitoring the process and keeping appropriate records, one can be confident of producing a consistent and safe product.

HACCP uses seven principles to ensure the success of the program:

1. Conduct a hazard plan. Determine the potential dangers and hazards in the entire production process.

2. Identify critical control points (CCPs). Identify the specific factors in the process that can result in the production of unsafe products.

3. Establish CCP limits. Determine what hazard levels can be tolerated in the manufacturing process.

4. Establish CCP monitoring requirements. Establish the sam-

pling frequency that insure product quality is maintained.

5. Establish corrective actions. Determine what action to take when monitoring shows that the process is not within specified limits.

6. Establish effective record keeping. Develop a procedure for keeping records that will allow for tracing back through the process to identify lapses or breakdowns in the system.

7. Establish verification procedures to show that HACCP is working. Develop procedures to show that problems in the process will be recognized by the system.

You are probably saying that this is all fine and it may work for NASA and for Pillsbury, but what is its relevance on my farm?

The USDA and the FDA are establishing mandatory compliance of meat processing plants for the establishment of HACCP programs to reduce microbial contamination of poultry and red meat. The program is a departure from the past efforts of "properly handled and adequately cooked meat is safe" to an attitude that recognizes that a growing number of consumers are immunologically compromised (elderly, AIDS-related, organ transplant, cancer

patients, etc.) and can't take the risk of even a low level exposure to potentially pathogenic microorganisms. To this at-risk population, levels of microorganisms that would be considered normal and not a problem for most people could be potentially fatal. Therefore, HACCP programs to reduce the level of harmful microorganisms will be established to further enhance the safety of our food products.

With a procedure geared to concentrate on the processing plant, one may again ask, "how is this going to affect me and my farm?" As the processing plant establishes its critical control points, one possible area of introducing pathogens into the plant will be from the live birds from the farm. Efforts then could be directed toward why some farms are pathogen-free and others have significant levels of pathogenic organism which may

not be harmful to the chickens, but could be potentially harmful to humans.

Recently, Dr. Dave Kradel, poultry veterinarian with the Pennsylvania Poultry Federation, reported on a HACCP program for the table egg industry called the Pennsylvania Egg Quality Assurance Program (PEQAP). The purpose of this program is to reduce the incidence of Salmonella enteritidis infection of laying hens.

Through various studies, it has been determined that the major route of entry for Salmonella infections of layers is infected mice, infected chicks and pullets, and contaminated environments. By establishing a rodent control program that can be monitored for its effectiveness, testing chicks and pullets prior to placement into clean facilities and proper cleaning and disinfection of facilities, it has

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Post Harvest Focus
Of Hort Meetings

CLAYTON, N.J. — Dr. Carlos Crisosto, post-harvest fruit scientist from the University of California, will be one of the featured speakers at the tri state horticultural meetings in Hershey, Pa. on January 31, February 1-2.

Crisosto will discuss good harvest and handling practices for peaches, nectarines, and plums on the Wednesday afternoon session of the program. On Thursday morning, he will also discuss management techniques in the orchard that influence post harvest quality of peaches, nectarines and plums.

"Other topics on post harvest management will be presented by Dr. Walker Miller of Clemson University, who will discuss brown rot control strategies, and Dr. Laura Lehman-Salada of Penn State University, giving tips on storage management and control," said Genie DeCou, president of the New Jersey Horticultural Society.

The Tri-State Horticultural Society Meetings are co sponsored by the Horticultural Societies in Maryland and New Jersey, The State Horticultural Association of Pennsylvania, and the cooperative extension systems at the University of Maryland, Pennsylvania State University and Rutgers-The State University of New Jersey.

DeCou said, "The meetings will begin Tuesday morning with a session on new developments in agricultural chemistry for the fruit and vegetable grower. Dr. Turner Sutton will also discuss pre- and post-harvest diseases of apples to close out the session.

"The Tuesday afternoon session will feature new developments in electronic technology for orchards," said DeCou. "This will include computer software for pesticide record keeping, weather monitoring, cost accounting, and labor management."

In addition to a full program of talks for tree fruit growers on Wednesday and Thursday, a small fruits program will be held concurrently. Presentations will be given on everbearing raspberries, blueberry cultivars, strawberry cultivars, and strawberry plasticulture.

The sessions will also feature talks on postharvest handling on small fruits, maximizing blueberry shelf life, small coolers for shelf life extension, and nutrition for prolonging shelf life of small fruits. Dr. Eric Hanson of Michigan State University will be the featured speaker of this session. The final session of the small fruit program will focus on pest management and the economics of blueberries and other small fruit.

Running currently with the small and tree fruits program is the annual meetings of the Pennsylvania Vegetable Growers Association, and the Auxiliary program for spouses by the State Horticultural Association of Pennsylvania and the Maryland State Horticultural Society.

The Tri State Horticultural Meetings also feature the largest trade show for fruit growers in the Eastern United States. More than 125 exhibitors with all types of fruit and vegetable growing handling equipment and supplies will be participating at the three-day meetings.

Details on registration are available by contacting Bill Tietjen, Rutgers Cooperative Extension of Warren County at (908) 475-6505 or by calling (609) 863-0110.

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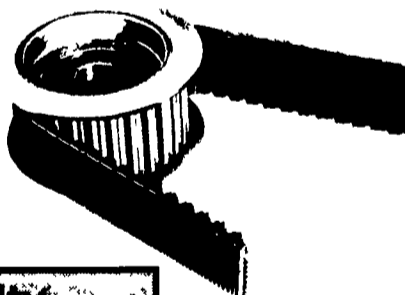


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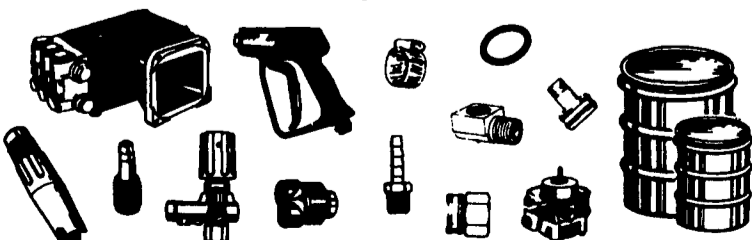
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