

Conditions for Rejection of Poultry at Post Mortem

Contamination

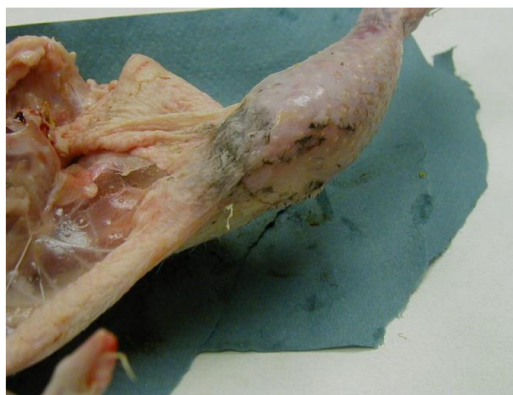


Figure 1 Oil/grease contamination



Figure 2 Faecal contamination

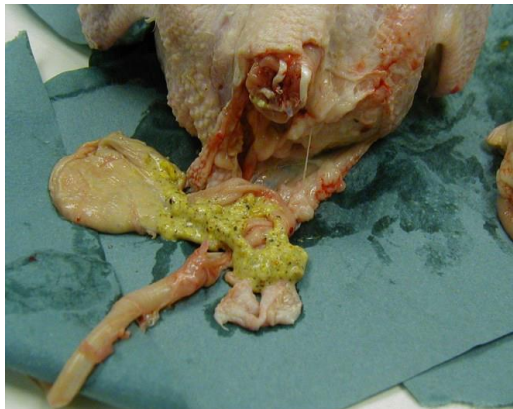


Figure 3 Crop contamination



Figure 4 General bile staining

Fig. 1 - 4. Affected parts can be washed/trimmed depending on the severity of the contamination. The remaining of the carcass can then be passed as fit for human consumption. It is key that the FBO has systems and facilities in place for partial rejection to take place.



Figure 5 Carcasses falling from pluckers directly to the floor. Total rejection if no immediate corrective action has been taken.

FSS Responsibilities

Post-mortem Disposition

Partial rejection if slight or localised contamination. FBO to wash immediately or trim contamination at a point on the process agreed with OV.

Total rejection if gross/generalised contamination or birds that have been exposed to contamination and no immediate corrective action has been taken.

Average rejection levels in GB

Poultry: 0.07%

Recording of the condition

The condition must be recorded in the "Contamination" entry on the Post Mortem Inspection section of OWS..

Further Information

Definition

Localised or general contamination on the carcass and/or offal.

Remarks/Consequences

Contamination can be minimised by careful planning, correctly setting machinery and by ensuring that the processing always follows good hygiene practices.

Birds that are smaller than the average size of the flock are more likely to become contaminated during the evisceration.

Causes

There are different types of contamination such as: faecal, crop and bile contamination due to different reasons:

- poultry not fasted for long enough prior to slaughter resulting in rupture of digestive tract during processing,
- evisceration machinery not adjusted for the correct size of birds,
- insufficient 'clean in place' system in the evisceration equipment.

Other types of contamination can occur due to grease/oil, floor contamination and disinfectants:

- contamination from pluckers; no water supply to pluckers; rubber transfer to carcass by plucker fingers,
- carcass falling to the floor,
- cleaning agents/disinfectants, other extraneous agents.

Comments from inspection teams

It is **key** that the FBO has got clear procedures in place approved by the OV to ensure that slight/localised contamination is washed immediately or trimmed by plant operatives, so such carcasses are allowed to enter the food chain.

Acknowledgments to:

BVPA and Dunn Lynne (SMHI) for the development of this condition card with the support of inspection teams at 2037

Pictures: Lynne Dunn (SMHI); Asier Pagazaurtundua (VM)

What is the data on rejects used for?

The data enables the FBO and FSS Team to monitor the production process and highlight deficiencies so a corrective and preventive action can be taken.