

California Custom Processing Plant Quality Assurance Plan

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The purpose of this plan is to provide a Quality Assurance Plan for Custom Process (CCPPQAP) poultry meat produced for consumption by the general public. In order to accomplish this plan ABC Poultry has established procedures through this program to control the biosecurity, processing and distribution of processed poultry meat. Under the California Custom Processing Plant Quality Assurance Plan, programs have been developed for the implementation and maintenance of biosecurity measures to aid in the prevention and introduction of pathogenic bacteria / viruses into our poultry supplier flocks.

1) General Plant Information:

ABC Poultry custom processes approximately 300 birds a day including red-feathered broilers, white roasters and Silkies for our local patrons. Poultry are received early in the morning and are custom processed on the same day the birds are received. Poultry are not held over night.

2) Designate an employee or employees as the official Quality Control Supervisor(s) for in-house operations and for follow-up training:

The following is (are) the names of the Quality Control Supervisor [s]: who will represent ABC Poultry in the following areas:

<u>Educational / Training Program</u>	<u>Name of Employee</u>	<u>Date</u>
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Preparing a Quality Assurance Plan

Flock Health Management

Vector and Rodent Control

Clean, Disinfection & Biosecurity

3) Purchase market poultry from producers participating in the California Meat Quality Assurance Program (CMQAP) or equivalent state program. Market poultry should be delivered with a certifying letter on a quarterly basis.

ABC Poultry purchases and receives market poultry only from suppliers who actively participate in the CMQAP. Letters are requested on a quarterly basis stating the supplier is a certified CMQAP producer and kept on file at the office. The list of ABC Poultry suppliers is reviewed by CDFA for verification.

4) Receiving market poultry:

ABC Poultry discourages drivers from entering the receiving room. Drivers will wear disposable plastic protective footwear when transferring carts / crates/ modules from the truck to the holding area. A garbage receptacle is conveniently located for the driver to dispose of the boots prior to leaving. Other options to footwear include rubber “pull-on” boots supplied by the producer. In addition a small bucket of approved sanitizer and brush will be made available for drivers to clean the bottom of their shoes prior to entering the truck.

5) Receiving / inspection

Birds will be inspected prior to transferring to the holding cages. Birds will be transfer to holding cages using best management practices. One hand will hold both legs and the other hand will support the keel of the bird when transferring. If supplier’s birds are to be kept in their transportation carts during the day, no other supplier’s birds will be placed in another supplier carts, cages coops or modules. Suppliers may only pick up and remove from the plant their own carts, cages coops or modules. Suppliers must identify their own carts, cages, coops or modules. Carts, cages, coops or modules will be cleaned and sanitized when emptied and stored in a secure area. The holding / receiving area will be cleaned periodically throughout the day and final cleaning and sanitizing will take place at the end of each business day.

6) Coops, carts & modules will be cleaned of organic debris:

Carts, cages, coops or modules are washed and physically clean of organic debris (feathers and manure) in side the receiving room. Transportation equipment will be sanitized and stored in a secure area. Each evening the floor of the receiving area will be cleaned, washed and sanitized.

7) Maintain a flock health program to include observing incoming birds and monitoring market birds for AI and END. No live, dead or processed birds or body parts will be allowed to leave the plant and be returned to the supplier.

Birds that are lame or unthrifty will be humanely euthanized via cervical dislocation and properly disposed of. If an unexpected number of DOA’s and / or lame / unthrifty birds are observed at transfer or in the holding cages, the plant supervisor will be notified. Birds in question will be moved to a secured location in the receiving / holding room. The cage will be identified and marked to prevent the birds from be processed. The Meat and Poultry Inspector as well as The Avian Health group will be contacted and advised of the situation. If warranted the San Bernardino lab / CDFA office will also be notified. In addition the supplier will be contacted. See Appendix number 1 for more details.

8) Maintain a pest control, rodent monitoring and reduction program:

ABC Poultry will maintain an active and ongoing rodent, pest and fly control program per Public Health and City regulations. ABC uses a professional pest control company to control and monitor unwanted pests. ABC Poultry actively reduces rodent harborage by removing unwanted debris in and around the processing plant. If rodent activity is observed, the pest control company will be immediately notified and mitigation programs initiated to control and eliminate the pest.

9) The custom processing plant will utilize a biosecurity program and train employees on proper procedures to execute the program. Employee training will be documented annually.

No visitors are allowed to enter the holding, receiving or processing areas without first notifying the owner. Visitors will wear protective foot covering, headwear, coveralls and will sign in the visitors log.

Employees working in receiving will wear company supplied designated clothing and footwear. Employees leaving the receiving area will change clothing, footwear and wash and sanitize their hands. Customers are not allowed to enter the receiving or processing rooms. Customers wishing to select their bird can do so through a glass-viewing window.

Or

Customers are discouraged from entering the receiving room to select the bird of their choice. A customer wishing to enter the receiving room shall sanitize the bottoms of their shoe by stepping into a shallow boot dip when entering the receiving room.

Employees entering the retail area from receiving or processing will change out of their outer clothing, put on a clean smock and wash and sanitize their hands.

All employees and persons sharing residence may not have any type of poultry or birds at their homes. They may not work for any other company involved with poultry.

Government Inspectors will wear single use protective clothing and footwear upon entry to the retail facility and inspect starting in the clean retail area moving toward the dirty receiving area. All used disposable clothing and footwear will be left in a garbage can at the retail facility.

ABC Poultry provides biosecurity training to its employees. Documentation is maintained at the office. Biosecurity material including videos and DVDS from CDFA and USDA are utilized in employee training on biosecurity. A sign will be posted at the gate of the receiving area stating, "Keep Out: Biosecurity protocols in place".

Only clean and sanitized carts, cages, coops or modules will be allowed to be removed from the plant.

10) Validation:

Once a month 11 birds from a minimum of three suppliers at random will be monitored for AI / END. Swabs will be either taken by Meat and Poultry Inspectors, CDFA veterinarians or other approved personnel. Swabs will be properly identified as to who the supplier is, type of birds and the day the birds were received and swabbed.

ABC Poultry will initiate an Avian Influenza control protocol in the event of a positive AI virus is detected in birds found at the processing plant. Please see attached appendix

number 2. If necessary, ABC Poultry will also review the biosecurity procedures with the assistance of a third party to identify and eliminate the cause(s) of the positive sample.

Name of person completing this flock plan: _____

Signature of owner or manager: _____ Date _____

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Record Keeping Requirements;

The following records are to be maintained in the company's home office:

- 1) California Custom Processing Plant Quality Assurance Plan.
- 2) Training record of Quality Control Supervisor(s).
- 3) Letter from supplier certifying that they are participating in a Quality Assurance Plan
- 4) Poultry Inventory records
- 5) Rodent monitoring records.
- 6) Record of biosecurity training, dates and participants.
- 7) Validation records for AI monitoring.

APPENDIX I: PLANT NOTIFICATION PROCEDURES

4/1/05

As stated in section 7 of the (CCPPQAP), birds that are lame or unthrifty will be humanely euthanized via cervical dislocation and properly disposed. If an unexpected number of DOA's and / or lame / unthrifty birds are observed at transfer or in the holding cages, the plant supervisor will be notified. Birds in question will be moved to a secured location in the receiving / holding room. The cage will be identified and marked to prevent the birds from be processed. The following people / organizations will be contacted:

Organization	Contact Name	Contact Number
Meat and Poultry Inspector		
Avian Health		
Market Hotline		
CDFA Veterinarian		
San Bernardino CAHFS		
Producer(s)		

APPENDIX II: PLANT CLEANOUT / DISINFECTACION PROCEDURES 4/1/05

- 1) All suppliers will be notified immediately of the current situation involving AI at the plant.
- 2) Suppliers will be informed that until further notice ABC Poultry will not be receiving birds for custom marketing until cleared by CDFA
- 3) Suppliers will not be allowed to pick up transportation equipment left at the plant until cleared by CDFA
- 4) Intensify rodent control on the outside of the building.
- 5) Per CDFA's approval all live birds and other animals on site will be processed for immediate sale or stored on ice.
- 6) Dead poultry or other animals will be properly disposed of per CDFA guidelines. All animal feed will be removed from feeders, placed in garbage bags, doubled sealed and disposed of per CDFA guidelines.
- 7) Cover all exposed electrical devices and sensors.
- 8) Remove all feathers and manure from existing cages, coops, carts and modules. Remove all feathers and manure from the holding and receiving areas. Physically remove all organic debris from the processing room.
- 9) Starting with the ceilings, walls and floors, wash all surfaces with an approved soap solution using high pressure. Cleaning will begin in the retail, processing room moving towards the receiving / holding rooms. Surfaces that are difficult to spray will be washed by hand. All surfaces will be rinsed with clean water.
- 10) Remove all excess debris / water caused by the cleaning process and allowed to dry.
- 11) Starting with the ceilings, walls and floors, sanitize all surfaces with an approved sanitizer / disinfectant as per label instructions. Sanitizing / disinfection will begin in the retail, processing room moving towards the receiving / holding rooms. Sanitize / disinfect all transportation equipment and store in a secure location in the holding room. Clean and if possible disinfect the loading area where birds are transferred.
- 12) CDFA veterinary officials will inspect ABC Custom processing plant before opening for business.
- 13) All suppliers will be contacted when plant is approved to reopen. All suppliers will be required to clean and re-disinfect any transportation equipment picked up at the plant before it can be returned to the farm for use.

14) Replace all outside rodent bait and intensify rodent control on both the outside and inside of the building.

APPENDIX III:

BIOSECURITY PROGRAM

4/1/05

ABC POULTRY MARKET

BIO-SECURITY POLICY AND PROCEDURES

ABC Poultry is a major supplier of fresh custom processed poultry products to the California layer Industry. We must maintain strict bio-security procedures throughout our system to ensure that poultry products are kept free of various poultry diseases. Sanitation and bio-security measures are basic to the successful operations of ABC Farms.

Therefore, ABC employees must not keep poultry or birds of any kind at home, live on property with poultry or be involved with raising or associating with poultry of any kind outside of their duties with ABC. ABC employees are not allowed to work for any other poultry-related business such as chicken or turkey farms, hatcheries, feed mills, pet store, poultry processing plant, etc. The term "poultry" includes chickens, turkeys, ducks, geese, pigeons, parrots, canaries, parakeets or any other birds.

In addition, each ABC owned, leased or contracted facility has specific bio-security and sanitation procedures, which must be followed without exception. No one may enter any such facility without a clear understanding of the applicable bio-security procedures. Ask your supervisor if you have any questions concerning the bio-security procedures as they apply to you.

Any violation of the ban on associating with poultry or of facility bio-security procedures will lead to discipline, which may include immediate termination of employment.

All employees will wear designated clothing, hairnets and footwear provided by ABC Poultry. All employees must wash and disinfect their hands and boots upon entering and exiting the receiving / holding room.

Carts, cages, coops or modules will be properly washed and/or disinfected before leaving the facility. Wheels, wheel-wells, and floorboards must be cleaned and sprayed with disinfectant. The only exception is for emergency response vehicles such as ambulances and fire trucks.

I have read and understand the above policy statement.

Signature of Employee _____ Date _____

Name of Employee _____ Unit _____