

**California Poultry  
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**Quality Assurance Forms  
are also available at:  
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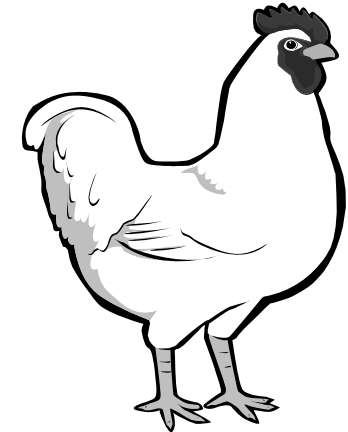
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**Or visit us on the web at  
<http://www.cdfa.ca.gov>**



**CALIFORNIA  
POULTRY MEAT  
QUALITY  
ASSURANCE  
PLAN**



**An Animal Production  
Food Safety Program**

Developed by the California Poultry  
Federation in Cooperation with the  
California Department of Food and  
Agriculture; U.S. Department of  
Agriculture; U.C. Cooperative Extension;  
California Animal Health & Food Safety  
Laboratory System

# California Poultry Meat Quality Assurance Plan

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The California Poultry Meat Quality Assurance Plan is a producer food safety program designed to ensure the highest quality and safety of poultry products. The thirteen core components form the basis of a Best Management Practices (BMP) Program modeled after Hazard Analysis Critical Control Points (HACCP) procedures. Training, record keeping, and research are integral components in the success of the plan.

Participants will design and implement an appropriate monitoring plan applicable to their specific operation. Flock plans will be periodically reviewed by California Department of Food and Agriculture veterinarians to ensure compliance with the program components.

## Core Components

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### Administrative:

- Designate employees as the official quality control supervisor(s) for in-house operations and continuing education.
- Complete educational training program in the following areas: *Preparing a Quality Assurance Plan; Flock Health Management; Vector and Rodent Control; and Cleaning, Disinfection and Biosecurity.*
- Develop a farm/premises flock poultry meat quality assurance plan.

### Production:

- Purchase or produce eggs, chicks, poults, ducklings or other birds from breeders and hatcheries participating in the National Poultry Improvement Plan (NPIP) as applicable by species.
- Utilize an extensive farm biosecurity plan.
- Decontaminate vehicles transporting live birds between hatchery and/or live production facilities.

- Regularly follow a cleaning and disinfecting program for live production buildings and equipment.
- Obtain feed from mills that follow accepted feed industry Good Management Practices and the Recommended Salmonella Control for Processors of Livestock and Poultry Feeds, 1988, by the American Feed Industry Association (AFIA) or an equivalent program.
- If used, animal protein ingredients must originate from rendering plants participating in the Animal Protein Producers Industry (APPI) Salmonella Reduction Education Program or equivalent.
- If used, medications, feed additives and pesticides must be administered according to approved label directions or under veterinary supervision.
- Maintain an effective flock health program which can include appropriate vaccinations, monitoring and periodic necropsy.
- Maintain a litter management program.