



**Global Standard
FOOD SAFETY
ISSUE 9**

Category
Guideline

RAW POULTRY



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ISBN: 978-1-78490-468-5

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Published by:
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Design and typesetting by Vital Creative, St. Leonards-on-Sea.

¹ BRCGS is a trading name of BRC Trading Ltd. BRCGS is part of LGC ASSURE.

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Introduction

The aim of this guideline is to provide assistance to producers of poultry covered under Category 2 of the Global Standard Food Safety, Issue 9.

Category 2 is defined as chilled or frozen raw poultry meat without any additional ingredients. The poultry can be whole carcasses, portions, muscle meat or organs (e.g. liver).

The operations covered may be any, or a combination of, the following:

- slaughter and dress – to be sold as carcasses, halves or quarters
- primary cutting.

This guideline is aimed at producers of meat from farmed chickens, turkeys, ducks and geese, which together form the largest part of the poultry sector. Although much of the guidance will be applicable to other species, the guidance has not been written to cover those. Any site dealing with the slaughtering or processing of different or exotic species will need to consider the risks specific to the birds involved, such as the use of veterinary medicines for that species.

Although shell eggs are included in Category 2, information regarding their production is not covered by this guideline.

The guideline does not offer guidance for poultry products under Category 3, 'raw prepared products'. Refer to appendix 6 of the Standard, which covers:

- further processing of raw meat, such as marinating and curing, where there are added ingredients (e.g. salt, spices)
- size reduction processes, such as mincing, grinding, dicing or mechanical deboning
- further processing or preparation (including heating, curing and smoking).

In terms of live birds the Standard does not cover bird welfare, as in many cases this is already dealt with by other standards and legislation. The Standard is, however, concerned with any effects that welfare may have on food safety or quality and this will be expanded on at the relevant points in the publication. So when sites that slaughter are being audited, the whole process from the arrival of the birds, slaughter, de-feathering and evisceration through to the dispatch of the finished products from site, are to be included in the audit in respect of how they impact on food safety and quality.

This guideline concentrates on the areas that are of particular concern to the poultry industry. Wherever possible it includes practical guidance and examples to assist the effective implementation of requirements and promote consistency of interpretation. However, the examples are not exhaustive or exclusive and are provided solely to aid understanding of the principles behind the requirements. Practices and controls shall always be pertinent to the situation, shall be able to withstand challenge by an auditor and shall be in line with good industry practices.

The aim of this guideline for Category 2 raw poultry is to aid individuals and companies involved in the certification process to ensure that robust systems and procedures are in place that adequately meet the requirements of the Standard. However, the practical implementation of the Standard, and whether the resulting systems are deemed as conforming or non-conforming by the auditor carrying out a BRCGS audit, is an objective judgement, based on evidence collected and observations made during the audit.

Guidance on the implementation of systems that are the same for manufacturers in other categories and industry sectors is available separately. Such topics are not specifically referred to in this title but can be found in other BRCGS publications – for example, in the Global Standard Food Safety Interpretation Guideline.

BRCGS recommends reading this guidance alongside a copy of the Global Standard Food Safety (Issue 9).