POULTRY IMPROVEMENT PLANS FOR GUYANA

Poultry production is on the rise in Guyana. Guyanese is consuming more poultry products than before. Since the consumption rate is increasing, we have to use various methods and technologies to improve the poultry industry in Guyana. Some of the methods and technologies that need to be implemented to foster development of this industry are as follow:

* Government intervention in training programmes: this will assist in training farmers throughout the poultry production regions in Guyana. This training can be enhanced or done through extension officers specialized in poultry production. Extension services, research and development work in agriculture are under the jurisdictions of the Ministry of Agriculture, semi-autonomous State agencies, input suppliers and regional and international agencies should update farmers about new technologies applied in poultry production.
* Establish a connection between farmers and feed mill/factory: this will secure feed availability for farmers throughout the production period. Since feed is amongst the most important of requirements for the birds, it should be readily available.
* Implement policies: policies such as feed regulation (nutritional facts) need to be presented to the farmers by the feed mills.
* Make new Laws for the industry: these should be enforced so as to protect buyers of poultry chicks. (Especially in layers, there should not be more male than female chicks).
* Reduce the importation of Soya beans: we should grow the Soya rights here so that we can provide more jobs for persons and reduce the amount spend on feed.
* Improve the layer programme: use the correct feeds, spacing, lights and water for the birds from chick to adult. This will improve production and increase profits.
* Increase the availability of feed stock to farmers: this will help to reduce the cost of feed.
* University to be contracted to do trails: this can be done for diseases or even methods or ways to improve production in both broiler and layers.

In conclusion, storage and handling, Product Standards, marketing, transportation, and proper management techniques should be implemented so as to improve the poultry industry in Guyana,

**WHAT IS HACCP?**

HACCP is a process control system that identifies where hazards might occur in food production and puts into place stringent actions to prevent the hazards from occurring.

By strictly monitoring and controlling each step of the process, there is less chance for hazards to occur.

# The 7 HACCP Principles

The National Advisory Committee on Microbial Criteria laid out the latest version of HACCP in the International Journal of Food Microbiology, in 1992. The Committee set out 7 Principles defining the HACCP process. They are:

1. Conduct a hazard analysis. Prepare a list of steps in the process where significant hazards can occur and describe the preventive measures.
2. Identify the Critical Control Points (CCPs) in the process.
3. Establish critical limits for preventive measures associated with each identified CCP.
4. Establish CCP monitoring requirements. Establish procedures for using the results of monitoring to adjust the process and maintain control.
5. Establish corrective actions to be taken when monitoring indicates that there is a deviation from an established critical limit.
6. Establish effective record-keeping procedures that document the HACCP system.
7. Establish procedures for verification that the HACCP system is working correctly.

All slaughter and processing plants will be required to adopt the system of process controls to prevent food safety hazards known as Hazard Analysis and Critical Control Points (HACCP). For the first time, slaughter plants and plants that produce raw, ground meat and poultry will be required to systematically target and reduce harmful bacteria. Slaughter plants will be required to conduct microbial testing for generic *E. coli* to verify that their control systems are working as intended to prevent fecal contamination, the primary avenue of contamination for harmful bacteria. FSIS is setting pathogen reduction performance standards for Salmonella that plants must meet for raw products. Every plant must adopt and carry out a written plan (sanitation standard operating procedures) for meeting its basic sanitation responsibilities. Remember to always be careful when handling poultry meat. Contamination can cause severe illness and could end up being very costly.