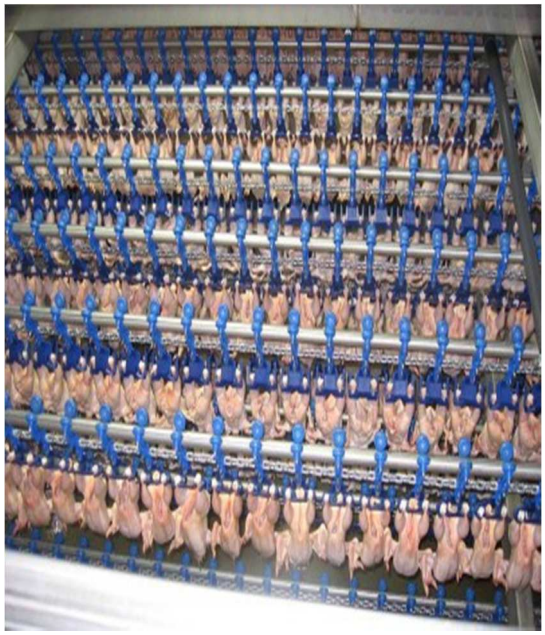
POULTRY INDUSTRY

ISSUE

A poultry processing plant was experiencing highly leves of bacterial contamination.



BACKGROUND

- Poultry are naturally highly contaminated animals
- High possibility of external contamination from various sources
- Important intestinal contamination
  - Pathogens
  - Spoilage

PROBLEM DESCRIPTION

- Chicken meat is highly contaminated due to:
  - High levels of manipulation
  - Many food contact surfaces
  - Inappropriate sanitization of facilities
- High contamination with *Pseudomonas*
- Lactic-acid bacteria spikes
- Bad odours

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TREATMENT

- Installation of surface sensors (7 in total).
- Sensor analysis every week (bacterial total counts, Lactic-acid bacteria tests).
- Monitoring of the results.
- Use of Biofinder to locate biofilm formation.
- Enzymatic cleaning.

RESULTS

Before Treatment:

- Contamination of concrete areas.
- Cross contamination in refrigeration areas.
- Increased contamination during manipulation.
- Biofilm widely distributed (Biofinder positives).

After Treatment:

- Significant reduction of microbial counts.
- Delay of meat spoilage.
- Increase of shelf life.
- Biofilm removed.

RECOMMENDATION

Itram suggested the following actions:

- Differentiation of contaminated areas.
- Fixation of a bacterial limit using sensors. Create a continuous monitoring program of each item of equipment to control biofilm growth.
- Periodic cleaning of facilities with enzymatic detergents to avoid biofilm appearance.
- Strong disinfection.

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