



For consumers

Chicken meat handlers should support communication initiatives to encourage safe food handling in the home, as well as providing information directly to consumers. This includes in the packaging and branding of chicken products with relevant information according to approved guidelines.



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FOOD SAFETY IN CHICKEN PROCESSING



NATIONAL AGRICULTURAL VALUE CHAIN DEVELOPMENT PROJECT



Introduction

Unsafe food causes foodborne illnesses which in most cases manifest with gastro-enteritis. It is a burden to the public health sector. Ensuring food safety is essential for promoting healthy eating habits and fostering consumer trust. Engaging all stakeholders within the chicken product value chains facilitates ongoing enhancements in animal husbandry and food handling practices, ultimately aimed at enhancing food safety standards.

On farm

Implementing sound Good Agricultural Practices (GAP) in feeding, collecting, transporting, and handling chicken and chicken products improves quality and safety of chicken products intended for consumers.

Hazardous contaminants within the chicken meat value chain

A contaminant is any substance that is not intentionally added to food but is found in the food due to various

stages such as production, manufacturing, processing, preparation, treatment, packaging, transportation, or storage, or as a result of environmental pollution.

Microbial hazards

Campylobacter, *Salmonella*, *Clostridium perfringenes*, *Bacillus cereus*, *Staphylococcus aureus* and *E.coli* are bacteria transmitted through food that can be present on chicken meat, posing a potential risk across various types of meat products. However, proper cooking procedures effectively eliminate any risk associated with these bacteria. It is crucial to ensure meat is cooked thoroughly and to exercise caution to prevent cross-contamination with other cooked foods or those intended for raw consumption, such as salads.



Natural and chemical hazards

Among these compounds, residues raise significant concerns. These include residues from veterinary drugs, environmental pollutants like dioxins, pesticides, and phthalates, as well as natural contaminants such as mycotoxins (e.g. aflatoxins). Additionally, phytosanitary substances may accidentally contaminate chicken products during production or marketing stages.

During processing

Evaluated quality assurance initiatives, like the globally acknowledged Hazard Analysis and Critical Control Points (HACCP) and quality assurance systems administered by leading chicken processors, are vital for maintaining uniformity and adhering to elevated standards in food handling.

