
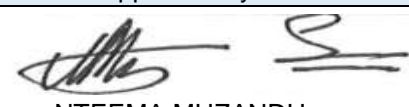


## SPECIFIC SCHEME RULES FOR THE CERTIFICATION OF POULTRY PRODUCTS

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### 1. SCOPE

#### 1.1 Application

This Scheme (hereinafter "Specific Rules") covers requirements of the certification of Poultry Products intended for human consumption for the grant of licence to apply for the ZABS Certification Mark in accordance with Clause 3 of R3400, the General Scheme Rules for the Certification of Food Products.

The Specific Rules apply to the following products;

Technical Cluster	Product Category	Products
Food	Poultry Products	<ol style="list-style-type: none"> <li>1. Dressed chicken</li> <li>2. Chicken carcasses and cuts</li> </ol>

#### 1.2 Exclusion

These Specific Rules do not apply to other poultry products such as chicken sausages, eggs and non-chicken meats.

#### 1.3 Scheme Type

ZABS Certification Services operates this Poultry Products Scheme in accordance with ISO 17067:2013 Scheme Type 5. This Scheme comprises the following elements

	PROCESS STEP	ACTIVITIES
1	Pre-certification	<ul style="list-style-type: none"> <li>— Application</li> <li>— Application review, including applicable standards, test requirements, test facility options</li> <li>— Contract/certification Agreement</li> <li>— Audit programme (Scheme of inspections and Testing, frequency of audits, etc.)</li> <li>— Determining the Audit Time</li> <li>— Considerations for multi-site organizations' applicant requirements</li> <li>— Consideration of multiple product standards and applicant requirements</li> </ul>

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2	Planning Audits	<ul style="list-style-type: none"> <li>— Audit scheduling</li> <li>— Audit team appointment</li> <li>— Audit plan</li> </ul>
3	Initial Certification	<ul style="list-style-type: none"> <li>— Initial Factory Audit</li> <li>— Product Evaluation</li> <li>— Submission of corrective-action plan, if applicable</li> <li>— Follow-up and Close out of major non-conformities, if applicable</li> </ul>
4	Review	<ul style="list-style-type: none"> <li>— Review of application documents, factory audit report, and product evaluation results</li> </ul>
5	Decision	Decisions for <ul style="list-style-type: none"> <li>— granting or refusing certification;</li> <li>— expanding or reducing the scope of certification;</li> <li>— suspending or restoring certification; and</li> <li>— withdrawing certification or renewing certification.</li> </ul>
6	Maintaining Certification	<ul style="list-style-type: none"> <li>— Surveillance activities</li> <li>— Recertification</li> <li>— Special audits</li> <li>— Suspension, Withdrawing or Reducing the scope of certification</li> <li>— Management of Certificates and Marks of Conformity</li> </ul>

### 2. DEFINITIONS

The definitions in section 2 of R3400 General Scheme Rules for the Certification of Food and those in ZS 1246:2023, ZS 1247:2023 shall apply.

### 3. NORMATIVE REFERENCES

The documents listed below form the basis for certification of Poultry Products:

#### 3.1 Rules Documents

R3400 General Scheme Rules for the Certification of Food Products

#### 3.2 Standards

ZS 1246: 2023 Dressed Chicken — Specification

ZS 1247: 2023 Chicken Carcasses and Cuts — Specification

#### 3.3 Statutory and Regulatory Requirements

Food Safety Act, No. 7 of 2019

Metrology Act, No. 6 of 2017

Public Health Act Cap 295 of the Laws of Zambia

The Animal Health Act, No. 27 of 2010

### 3.4 Additional Codes/Standards/Specifications

Codex STAN 192-1995	General Standard for Food Additives
CAC/RCP 57-2004	Code of Hygienic Practice for Meat and Meat Products
ZS 033:2015	Labelling of pre-packaged foods-code of practice. Part 1: General guidelines
ZS 033:2015	Labelling of pre-packaged foods - code of practice Part 2: Guidelines for date marking
ZS 033:2016	Labelling of pre-packaged foods - code of practice Part 3: Guidelines for nutrition labelling
ZS 033:2015	Labelling of pre-packaged foods-code of practice. Part 4: Guidelines on claims
ZS 033:2016	Labelling of pre-packaged foods - code of practice. Part 5: guidelines for labelling of non-retail containers of food

### 4.0 THE MANUFACTURER'S FACTORY PRODUCTION CONTROL

These requirements are supplemental to those outlined in Section 4 of R3400 General Scheme Rules for the Certification of Food.

#### 4.1 Technical Documentation

The following technical documentation shall be available at the manufacturer's facility for inspection:

- a) Water resource characteristics: Name of source, typical composition
- b) Concentrates and flavours: Type, country of origin, typical composition
- c) Process description (process steps with key operational parameters): Water treatment, concentrates mixing, bottle washing process, pasteurization, filling conditions)
- c) Finished product characteristics that shall be defined as often as possible with target, acceptable limits and rejection limits:
  - microbiological standards
  - physical-chemical standards (e.g., pH, non-fat solids (TDS), Titratable Acidity (TA), mineral composition, organic chemicals composition)
  - packaging parameters (e.g., filling levels)
  - sensorial characteristics
- d) Packaging description (primary, secondary, tertiary packaging)
- e) Shelf-life definition (e.g., Best Before Date definition)
- f) Batch definition and coding rules
- g) Specific handling, storage and transportation requirements
- h) Control plans (or at least reference to the applicable Control Plan)

#### 4.2 Raw Materials and Ingredients Testing

All raw materials used in the processing of poultry products shall comply with the specifications of the relevant standard.

Table 1: Requirements for raw materials

Poultry product(s)	Raw material(s)	Relevant standard(s)
Dressed chicken	<ul style="list-style-type: none"> <li>Live chickens</li> </ul>	
Chicken carcasses and cuts	<ul style="list-style-type: none"> <li>Dressed chicken</li> </ul>	ZS 1246:2023

All essential ingredients and additives shall comply with relevant specifications. All additives shall comply with the limits set in Codex STAN 192.

#### 4.3 Poultry processing

The Establishment shall provide hygienic, safe and sound storage facilities for ingredients and milk as per the requirements in ZS 1224 and the code of hygienic practice for processed meat & poultry products (see checklist in Annex 1). The unit operations used for poultry processing shall sufficiently produce a final product that meets the requirements outlined in Table 1 and the Final Product specifications set by the Establishment. The Refrigeration And Production system, Feeding regime, Slaughter system, Chilling system, Anti-microbial treatment shall be verified to ensure they are effective to prevent contamination. Water used in poultry processing shall be tested at least twice per year for physical, chemical, and biological parameters in conformance with potable water standards, ZS 190:2010 Drinking Water Quality- Specification.

#### 4.4 Control Plans

Product monitoring shall be operated through monitoring plans. These analyses can be either operated in-house or externally. Control plans shall include, at a minimum:

- product and process specifications to be monitored,
- frequency of monitoring,
- target, minimum and maximum limits (tolerances),
- person/s responsible for product monitoring,
- person/s responsible for reviewing monitoring results,
- corrective actions when specification limits are breached.

#### 4.5 Finished Product Testing

When tested according to the requirements of the product standards mentioned in clause 3.2 of these specific rules, the test results shall conform to the specified limits in those relevant product standards.

Tests on final products shall be conducted as per requirements in Table 2.

Table 2: Specifications for Dressed Chicken (ZS 1246:2023)

Parameter	Type of Dressed Chicken	Requirement	Significance
Total plate count, cfu/g, max.	All types	$1 \times 10^4$	Minor
Total Coliforms count, (cfu/g) max.	All types	$1 \times 10^3$	Minor
Enterobacteriaceae, max. (cfu/g)	All types	$1 \times 10^2$	Critical

Escherichia coli, cfu/g (enteropathogenic type)	All types	Absent	Critical
Staphylococcus aureus (cfu/g)	All types	Absent	Critical
Salmonella spp.	All types	Absent	Critical
Clostridium perfringens (cfu/g)	All types	Absent	Critical
Campylobacter spp. (cfu/g)	All types	Absent	Critical
Vibrio cholera (Vibrio spp.) (cfu/g)	All types	Absent	Critical
Listeria monocytogenes, cfu/g	All types	Absent	Critical
Arsenic (As) (mg/kg), max	All types	0.1	Critical
Lead (Pb) (mg/kg), max	All types	0.1	Critical
Cadmium (Cd) (mg/kg), max	All types	0.03	Critical
Mercury (Hg) (mg/kg), max	All types	0.01	Critical

cfu/ml - Colony forming units per millilitre

NOTE 1: TVC is an indicator of quality, not safety, and cannot directly contribute towards a safety assessment of food. In addition, TVCs can provide useful information about the general quality and remaining shelf life of the food in question, however they are not deemed a priority in a risk-based analysis (Centre for Food Safety Food and Environmental Hygiene Department – Microbiological guideline for food - August 2014 edition)

## 5.0 THE CERTIFICATION PROCESS

These requirements are supplemental to those outlined in Sections 5 to 11 of R3400 General Scheme Rules for the Certification of Food Products.

### 5.1 Sampling and Testing for Granting Certification

#### 5.1.1 Sampling

If the sample passes factory testing, samples of poultry products shall be drawn during Factory Audit and sent for complete Testing for all requirements of the Zambian Standard mentioned in Clause 3.2 of these specific rules. The following details shall be indicated on the sample details form:

- Sample Description:
- Sample Identification:
- Sample source:
- Date sampled:
- Sampled By:

- Audit location, if applicable:
- Date of Audit, if applicable:
- Name of testing Facility

For the purpose of demonstrating conformance with these Specific Rules, sampling shall be done in accordance with ISO 17604.

Sampling points should be selected according to risk-based principles, and relate, when relevant, to the higher probability of detecting contamination during the process or at points in the slaughter process, as appropriate to measure the hygiene of specific production steps or the entire slaughter process. Examples of sampling points are the following:

- after the carcass washing machine (pigs and poultry);
- after evisceration (all animals);
- immediately before chilling or freezing (all animals);
- immediately after chilling (poultry, small mammals, and other small animals);
- after chilling or freezing (all animals);
- in the chill room.

The sample size for poultry products to be sent to the third-party laboratory for Testing is as determined in ZS 1246 and ZS 1247:

### **5.1.2 Testing**

The following tests shall be carried out by a laboratory capable of demonstrating conformance with ISO 17025 standards. ISO 17025 accredited laboratories shall be recognized, while non-accredited laboratories may be approved after successfully undergoing an assessment by ZABS.

Poultry products shall conform to the requirements in the tables above. When non-conforming test results involve critical requirements, the procedure for retesting out-of-specification test results shall be followed. For non-conforming test reports that involve minor requirements, a corrective action plan shall be submitted, and verification of the effectiveness of the corrective action shall be determined in the next surveillance audit.

## **6.0 CHANGES TO CERTIFICATION AND COMMUNICATION OF CHANGES**

These requirements are outlined in Section 12 of R3400 General Scheme Rules for the Certification of Food Products.

## **7.0 TRANSFERS OF ACCREDITED CERTIFICATES**

These requirements are outlined in Section 14 of R3400 General Scheme Rules for the Certification of Food Products.