ABSTRACT

Indigenous chicken rearing is seen as a poverty alleviation and food security strategy especially in rural households in Africa. Chicken meat is a delicacy in almost every household in Kenya. It is a common food in restaurants and hotels that serve fast foods in urban areas. Demand for and consumption of indigenous chicken meat in Kenya has been on the rise. Many slaughterhouses have been set up in strategic locations close to towns or in towns to allow for quick supply of the dressed chicken carcass to consumers. Poultry meat is a low acid food and has been associated with the presence of foodborne pathogens such as Campylobacter, Escherichia coli, Salmonella enteritidis, and Staphylococcus aureus, especially when processing conditions are not hygienic. Hazard Analysis and Critical Control Point (HACCP) is based on a scientific verifiable process to identify, control, reduce or eliminate any potential hazards to guarantee food safety. The current study was conducted based on the actual production conditions of the slaughter house. It was initiated through a survey that looked into the operations of the slaughter house on the basis of good manufacturing practices, as well as standard operation and sanitation procedures. From the results of the study and the gap audit analysis based on a checklist, the HACCP study was commissioned. The study aimed at developing a HACCP system; based on the seven HACCP principles and a critical scrutiny of several existing models. Four Critical Control Points (CCPs) were identified and a HACCP plan, complete with perquisite programs was presented to deal with the identified hazards and, therefore, present the consumers with high quality and safe products. Design of a model for the application and operationalization of HACCP system was undertaken as an important step in ensuring consumers enjoy safe products from the indigenous chicken meat prepared from the slaughter house.

Key words: Indigenous chicken, slaughter house, HACCP, Critical control points (CCPs)