



World Organisation
for Animal Health



WOAH Standards Facilitating Safe International Trade

Commodity: Poultry Meat

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MINISTRY OF
AGRICULTURE
AND LIVESTOCK
DEVELOPMENT



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Concepts of Poultry Meat Inspection: Inspection of Farms, Premises, Abattoirs, Laboratories and Credibility of the Certification by the Veterinary Services



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1.

Concepts of Poultry Meat Inspection: Inspection of Farms, Premises, Abattoirs, Laboratories and Credibility of the Certification by the veterinary Services



What We Will Cover



1. Concepts of Poultry Meat Inspection
2. Inspection of Farms and Premises
3. Inspection of Abattoirs
4. Inspection of Laboratories
5. Credibility of the Certification by the Veterinary Services

1. Concepts of Poultry Meat Inspection

- ◆ Poultry meat inspection is the **systematic** examination of **live birds** before slaughter and **carcasses** after slaughter to ensure that poultry meat is **safe, wholesome, and fit for human consumption**
- ◆ It helps detect **diseases, maintain food hygiene, and protect public health**
- ◆ **Objectives**
 - ✓ Protect public health (By preventing unsafe meat from entering food chain)
 - ✓ Detect diseases and abnormalities in poultry
 - ✓ Ensure compliance with food safety and animal health regulations
 - ✓ Promote hygienic slaughter and processing practices

1. Concepts of Poultry Meat Inspection Cont...



◆ Types of Poultry Meat Inspection

1. Ante-mortem Inspection (Before Slaughter): Carried out while the birds are alive

- ✓ Observe general health and behavior
- ✓ Check for signs of disease, injury, or stress
- ✓ Identify birds that are sick, weak, or dead
- ✓ Segregate or condemn unfit birds before slaughter



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◆ Birds showing serious illness or suspected contagious disease are separated and managed appropriately

1. Concepts of Poultry Meat Inspection Cont...



2. Post-mortem Inspection (After Slaughter): Performed after slaughter and dressing

- ✓ Examine the carcass externally
- ✓ Inspect internal organs (heart, liver, lungs, spleen, intestines).
- ✓ Look for lesions, bruises, contamination, parasites, or signs of disease
- ✓ Decide whether the carcass is:
 - Passed as fit for human consumption
 - Partially condemned
 - Totally condemned





2. Inspection of Farms and Premises



- ◆ Poultry farm inspection is the **systematic** evaluation of a poultry farm to ensure that it complies with **animal health, biosecurity, animal welfare, food safety, and regulatory requirements**
- ◆ It helps **prevent disease outbreaks, improve productivity, and protect public health**



2. Inspection of Farms and Premises Cont...



◆ Objectives

- ✓ Prevent and control poultry diseases
- ✓ Ensure effective biosecurity measures
- ✓ Protect animal welfare
- ✓ Improve production efficiency
- ✓ Ensure compliance with veterinary and food safety regulations

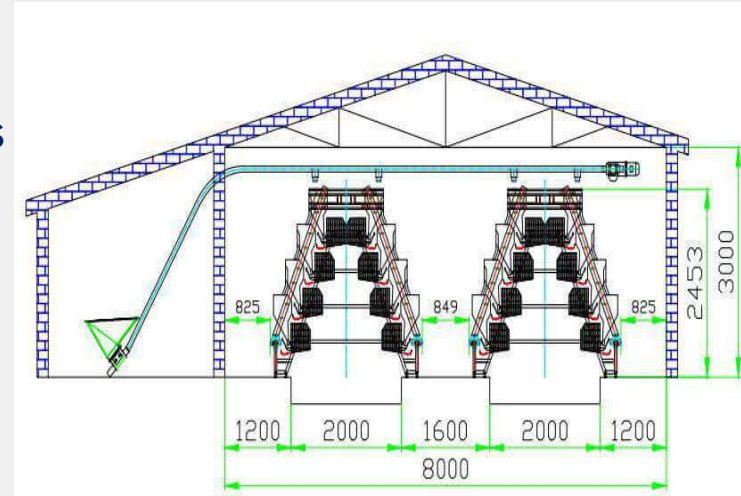
2. Inspection of Farms and Premises Cont...



◆ Focus Areas of Poultry Farm Inspection

1. Farm Location and Layout

- ✓ An elevated, well-drained site located at least **500 meters** from residential areas
- ✓ Orient **East-to-West** (To prevent direct sunlight from stressing the birds)
- ✓ Space individual buildings **20 to 30 meters** apart (To optimize ventilation and prevent the spread of diseases)
- ✓ Appropriate distance from other poultry farms
- ✓ Good drainage and sanitation
- ✓ Secure fencing and controlled entry
- ✓ Proper separation of different poultry houses

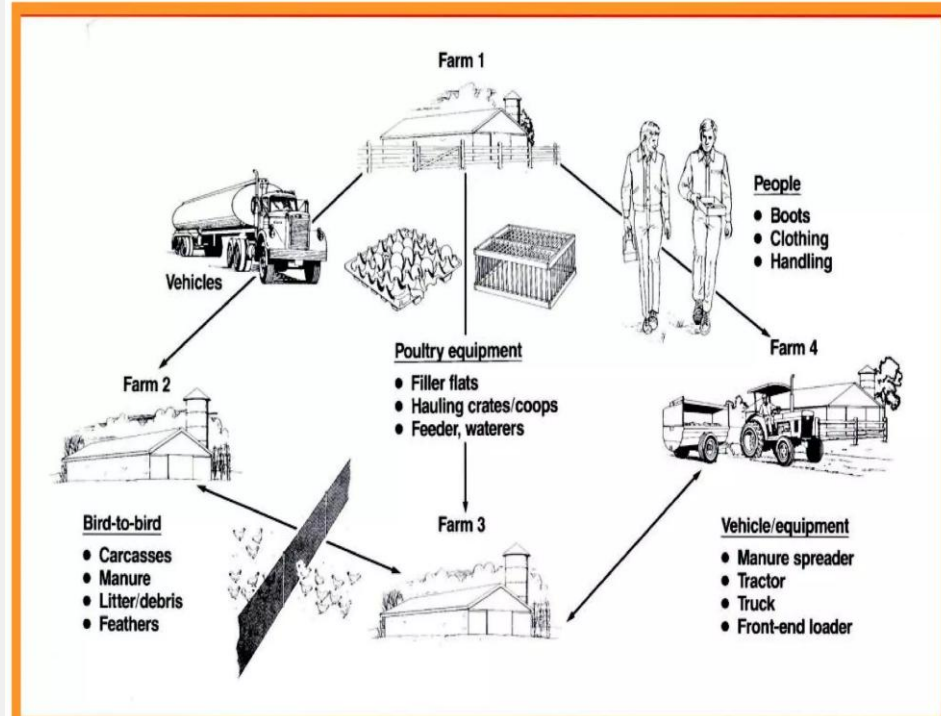


2. Inspection of Farms and Premises Cont...



2. Biosecurity

- ✓ Restricted visitor access
- ✓ Footbaths
- ✓ Hand washing facilities
- ✓ Quarantining new birds for at least **21 days**
- ✓ Farm-specific clothing and boots
- ✓ Vehicle disinfection
- ✓ Rodent, insect, and wild bird control
- ✓ Isolation facilities for sick birds



2. Inspection of Farms and Premises Cont...

3. Housing

- ✓ Elevated and well-ventilated
- ✓ Predator-proof
- ✓ Face East-West
- ✓ Proper temperature and humidity
- ✓ Sufficient lighting
- ✓ Adequate stocking density
 - 4-5 layers or 7-8 broilers per m²**
- ✓ Clean, dry litter
- ✓ Protection from predators



OPEN SIDED BROILER HOUSE

2. Inspection of Farms and Premises Cont...



4. Feed and Water

- ✓ Birds drink **1.5 to 2 times** the weight of the feed they consume
- ✓ Good-quality feed from approved sources
- ✓ Clean, potable water
- ✓ Proper feed storage to prevent contamination
- ✓ Clean feeders and drinkers



2. Inspection of Farms and Premises Cont...



5. Bird Health

- ✓ Daily observation for signs of disease
- ✓ Vaccination according to schedule
- ✓ Parasite control
- ✓ Prompt treatment of sick birds
- ✓ Mortality records
- ✓ Proper disposal of dead birds



2. Inspection of Farms and Premises Cont...

6. Hygiene and Sanitation

- ✓ Regular cleaning and disinfection
- ✓ Proper manure management
- ✓ Equipment sanitation and pest control

7. Animal Welfare

- ✓ Birds have adequate space
- ✓ Access to feed and water
- ✓ Minimal stress during handling
- ✓ Humane culling when necessary



2. Inspection of Farms and Premises Cont...



8. Record Keeping

- ✓ Flock identification
- ✓ Number of birds
- ✓ Mortality and culling records
- ✓ Vaccination records
- ✓ Medication and treatment records
- ✓ Feed consumption records
- ✓ Production records

(Egg production or weight gain)



2. Inspection of Farms and Premises Cont...

9. Environmental Management

- ✓ Proper disposal of manure and litter
- ✓ Safe disposal of dead birds
- ✓ Odor and fly control
- ✓ Environmental protection measures





3. Inspection of Abattoirs



- ◆ Inspection of a poultry abattoir is conducted to ensure **food safety, animal welfare, hygiene, and compliance** with veterinary public health standards
- ◆ The main inspection areas include:

1. Location and Premises

- ✓ Away from sources of contamination
- ✓ Secure perimeter with controlled entry
- ✓ Adequate drainage
- ✓ Adequate waste disposal systems
- ✓ Clean surroundings
(Free of pests and debris)





3. Inspection of Abattoirs Cont...



2. Building and Facilities

- ✓ Smooth, washable walls, floors, and ceilings
- ✓ Good ventilation and lighting
- ✓ Separation of clean and dirty areas
- ✓ Changing rooms, toilets & washing facilities
- ✓ Live bird holding (Lairage)
- ✓ Slaughter & bleeding area
- ✓ Scalding & plucking room
- ✓ Evisceration line
- ✓ Chilling area, Cold storage & dispatch





3. Inspection of Abattoirs Cont...



3. Water Supply

- ✓ Continuous supply of safe, potable water
- ✓ Hot water available where required for cleaning

4. Equipment

- ✓ Equipment is clean, sanitized, and in good repair
- ✓ Knives and tools are regularly sterilized
- ✓ Equipment is made of non-corrosive food-grade materials





3. Inspection of Abattoirs Cont...



5. Ante-mortem Inspection

- ✓ Birds are examined before slaughter
- ✓ Sick, injured, or dead birds are identified and removed
- ✓ Animal welfare standards are observed during handling and slaughter



3. Inspection of Abattoirs Cont...

6. Slaughter and Processing

- ✓ Proper stunning and bleeding procedures
- ✓ Hygienic scalding, defeathering, evisceration, and washing
- ✓ Prevention of contamination during dressing





3. Inspection of Abattoirs Cont...



7. Post-mortem Inspection

- ✓ Carcasses and organs are examined for diseases, contamination, bruises, tumors, or abnormalities
- ✓ Unfit carcasses are condemned and disposed of safely

8. Hygiene and Sanitation

- ✓ Effective cleaning and disinfection program
- ✓ Workers maintain good personal hygiene and wear protective clothing
- ✓ Pest control program is in place



3. Inspection of Abattoirs Cont...



9. Waste Management

- ✓ Safe disposal of feathers, blood, condemned carcasses, and wastewater
- ✓ Waste does not contaminate the environment

10. Cold Storage

- ✓ Chilling and freezing facilities maintain appropriate temperatures
- ✓ Poultry meat is protected from contamination during storage



3. Inspection of Abattoirs Cont...



11. Documentation

- ✓ Records of ante-mortem and post-mortem inspections
- ✓ Cleaning and sanitation records
- ✓ Pest control, maintenance, and traceability records

12. Certification

- ✓ Poultry meat passing inspection is certified fit for human consumption by the competent veterinary authority
- ✓ Condemned meat is clearly identified and disposed of according to regulations



4. Inspection of Laboratories



- ◆ Laboratory facilities in poultry farms are critical for monitoring bird health, ensuring biosecurity & testing egg/meat quality for the production of safe poultry products
- ◆ Inspection of a poultry farm laboratory is carried out to ensure accurate disease diagnosis, biosecurity, and compliance with veterinary and public health standards
- ◆ Key areas to inspect include:

1. Laboratory Facilities

- ✓ Clean, well-ventilated, and adequately lit
- ✓ Separate sample reception, testing, storage, and waste disposal
- ✓ Restricted access to authorized personnel





4. Inspection of Laboratories Cont...

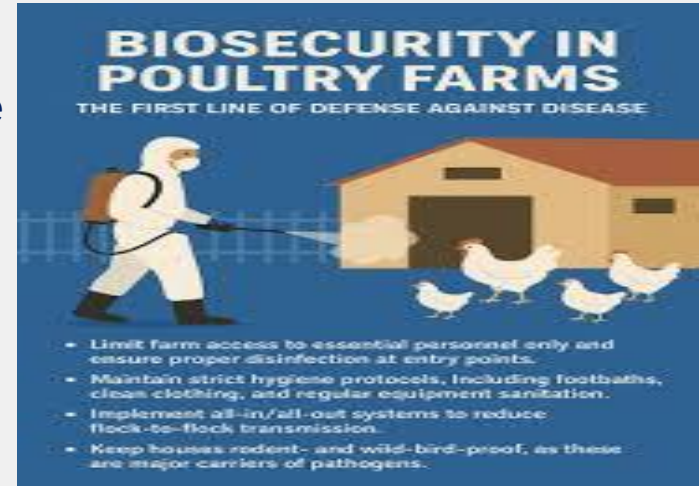


2. Biosecurity Measures

- ✓ Hand washing facilities and disinfectants available
- ✓ Use of personal protective equipment (PPE)
- ✓ Procedures to prevent cross-contamination
- ✓ Pest and rodent control

3. Equipment

- ✓ Microscopes, incubators, refrigerators, autoclaves
- ✓ Equipment is regularly calibrated and maintained
- ✓ Maintenance records are available





4. Inspection of Laboratories Cont...



4. Sample Management

- ✓ Proper collection, labeling, transportation, and storage of samples
- ✓ Chain-of-custody and sample tracking records
- ✓ Appropriate storage temperatures maintained

5. Reagents and Consumables

- ✓ Proper labeling with preparation and expiry dates
- ✓ Stored according to manufacturer recommendations
- ✓ Expired reagents are removed and disposed of safely



4. Inspection of Laboratories Cont...



6. Personnel

- ✓ Laboratory staff are trained and competent
- ✓ Standard operating procedures (SOPs) are available and followed
- ✓ Staff health and safety training records are maintained

7. Quality Assurance

- ✓ Internal quality control procedures are implemented
- ✓ Participation in proficiency testing where applicable
- ✓ Documentation of corrective actions for errors



4. Inspection of Laboratories Cont...



8. Waste Management

- ✓ Safe segregation of biological, chemical, and sharps waste
- ✓ Proper disposal according to regulations

9. Documentation

- ✓ Laboratory register and test records
- ✓ SOPs and biosafety manuals
- ✓ Equipment maintenance and calibration logs
- ✓ Inventory records for reagents and supplies



4. Inspection of Laboratories Cont...



10. Emergency Preparedness

- ✓ Fire extinguishers and first aid kits avail
- ✓ Spill response procedures
- ✓ Emergency contact information display



EMERGENCY CONTACT FORM

Name: _____

Farm Name: _____

Staying at: _____

Phone: _____

Stalls: _____



5. Credibility of the Certification by the Veterinary Service



- ◆ The credibility of poultry farm certification by the veterinary service depends on the **competence, independence, transparency, and consistency** of the certification system
- ◆ A credible certification provides confidence to **farmers, traders, consumers, and importing countries** that poultry and poultry products meet **animal health, food safety, and quality** requirements
- ◆ **Factors that Ensure Credibility**
 - ✓ Competent veterinary authority with a clear legal mandate
 - ✓ Qualified and trained veterinarians and inspectors conducting inspections



5. Credibility of the Certification by the Veterinary Service Cont...



- ✓ Standardized inspection based on national legislation and international standards
- ✓ Independent and impartial certification, free from conflicts of interest
- ✓ Regular farm inspections and audits to verify compliance
- ✓ Laboratory confirmation of disease status where required
- ✓ Accurate documentation and record keeping for traceability
- ✓ Strong biosecurity and disease surveillance on certified farms
- ✓ Transparent certification process, with clear criteria and documentation
- ✓ Effective enforcement, including suspension or withdrawal of certification if standards are not maintained



5. Credibility of the Certification by the Veterinary Service Cont...



◆ Benefits of Credible Certification

- ✓ Prevents the spread of poultry diseases
- ✓ Improves food safety and public health
- ✓ Increases consumer confidence
- ✓ Facilitates domestic and international trade
- ✓ Enhances market access for poultry products
- ✓ Supports compliance with national and international veterinary standards



5. Credibility of the Certification by the Veterinary Service Cont...



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