



Worthwhile Operational Guidelines & Suggestions

BROILER PROCESSING TIMELY INFORMATION – OCTOBER 2010

Foreign Materials in Foods

Food processors are mandated by law to produce safe foods, which implies freedom from physical, chemical and biological hazards that may cause illness, injury or death upon consumption. In addition to pertinent regulatory guidelines, each operation must evaluate the risks from potential foreign material contamination of finished products and decide whether the identified hazard(s) can be controlled through the HACCP pre-requisite programs or through specific CCP's.

The sources, types and injury potential for commonly observed foreign materials:

| | MATERIAL | TYPES | INJURIES | | | | | |
|---|-----------------------------|--|--------------------------|------------------------|---------------|--------|------------------|-----------------------|
| <table border="1"> <tr><td>Raw Materials</td></tr> <tr><td>Processing and Handling</td></tr> <tr><td>Distribution</td></tr> <tr><td>Intentional (Sabotage)</td></tr> <tr><td>Miscellaneous</td></tr> </table> | Raw Materials | Processing and Handling | Distribution | Intentional (Sabotage) | Miscellaneous | Stones | Farms; buildings | Choking; broken teeth |
| | Raw Materials | | | | | | | |
| | Processing and Handling | | | | | | | |
| | Distribution | | | | | | | |
| | Intentional (Sabotage) | | | | | | | |
| | Miscellaneous | | | | | | | |
| | Bone | Various sizes | Choking; trauma | | | | | |
| | Metal | Nails; nuts; bolts; wire; BB Shots; machinery parts; clips; slivers; needles | Cuts; infections | | | | | |
| | Glass | Bottles; jars; light fixtures; utensils; gauge covers; thermometers | Cuts; bleeding | | | | | |
| | Jewelry | Rings; earrings; Pens/pencils; buttons | Cuts; choking; infection | | | | | |
| | Wood | Farm; pallets; crates | Cuts; infection | | | | | |
| | Insects/filth | Farm; plant; post-processing | Illness | | | | | |
| | Plastic | Packaging materials; gloves; bristles | Choking; cuts; infection | | | | | |
| Insulation materials | Farm and plant construction | Choking; long term asbestos exposure | | | | | | |
| Grease; paint chips; rust; | Facilities; equipment | Illness | | | | | | |



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