

idea corner

Poultry Sanitation Workshop

A Poultry Sanitation Workshop Program sponsored by the Georgia Cooperative Extension Service has provided leadership to the poultry processing, seafood, and rabbit industries in the state during the last six years. Management personnel at the state's 25-30 poultry processing plants encouraged the program's success by scheduling additional programs, paying employees, and covering the cost of the workshop. The workshop has "opened the door" for programs such as microbiological surveys, chlorination, labeling, and recycling of waste water.

The original program has been expanded and rewritten as a department program to meet the requests of the meat, pecan and candy industries, and public health officials who cited the need for training restaurant and fast-food outlet personnel. Consumer Protection Service inspectors, sanitarians, and grocers have also participated in the workshop. Thus, the idea has evolved to include agencies and industries outside the poultry industry itself.

Workshop content is presented through various instructional techniques. Slide presentations dealing with personal hygiene, food poisoning, cleaning and sanitizing, and bacteria, yeasts, and molds are presented. Also included is a simulation exercise involving workshop participants covering factors influencing the growth of bacteria. Using the microscope enables each individual to make a slide of the growth of bacteria from their own body. This portion of the program can be worked in with a break so that those who are interested can view the slides longer.

Having conducted over 200 such short workshops throughout Georgia, in settings ranging from university lecture rooms to the top of a crab processing table, I'm certain of the program's success. And, there's no doubt that this program can be successful for you in your state, since it's needed wherever food is processed, stored, prepared, or consumed.

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