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Study on application of international standard of ISO 22000 in chicken panee processing line

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Many of local and international food safety authorities force food processing establishments to comply with the requirements of food safety management standard ISO 22000. This study was conducted in chicken panee processing line in Egypt for verification of control measures used through food safety management system to control food safety hazards and auditing of all applied requirements. The audit discovered some non-conformity against requirements of documentations, human resources management, supplier's control, cleaning, GMP, preventive maintenance and pest control. The audit discovered some points of strength as efficiency of traceability and recall due to application of computer software programs as ORACLE. To prevent those non-conformities, corrective actions were applied as planned internal audits to discover any non-conformity, prevention of supply of raw materials except from approved suppliers, prevention of using any outsource untrained worker, planned preventive maintenance, GMP and GHP. The mean APC, coliforms, enterobacteriaceae, staphylococcal counts of examined worker's hands were 7.08×10^2 , <10 , <10 , <10 respectively before application of corrective actions and became 1.44×10^2 , <10 , <10 , <10 respectively after application of corrective actions. Other example, the mean APC, coliforms, enterobacteriaceae, staphylococcal counts of examined raw chicken fillet were 3.3×10^4 , 1.12×10^2 , 4.52×10^2 , <100 , respectively before application of corrective actions and became 8.04×10^3 , 20, 40, <100 , respectively after application of corrective action. Finally, the mean APC, coliforms, enterobacteriaceae, staphylococcal counts of examined final product were 4.84×10^3 , $<10^2$, $<10^2$, $<10^2$, respectively before application of corrective actions and became $<9.1 \times 10^2$, $<10^2$, $<10^2$, $<10^2$, respectively after application of corrective actions. The study proved the efficiency of application of ISO 22000 in controlling of food safety hazards if it followed by continues verification to ensure continues conformance of the food establishment to the food management system.

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