

Canadian Poultry Inspection Program (CPIP)

for

Chicken, Fowl and Turkey

The Canadian Poultry Inspection Program or CPIP was used as a stepping stone for developing the Modernized Poultry Inspection Program or MPIP as described in this chapter. CPIP is comprised of seven different components:

- antemortem information (flock sheets);
- detection of (exterior) carcass defects or preselection before evisceration;
- presentation of carcasses and viscera for defect detection and inspection;
- detection of internal cavity defects after evisceration and before inspection;
- compliance monitoring and verification applied to the detection of carcass & internal defects;
- visual inspection of viscera by CFIA inspectors; and
- prechill and postchill finished product verification.

CPIP is being phased out by the CFIA. The following changes to CPIP are effective January 02, 2005:

- CPIP will no longer be available for new operators or as an option for operators currently operating under the Traditional method of inspection or under MPIP. Operators wishing to go faster than linespeeds authorized for Traditional inspection may apply to CFIA to switch to the MPIP;
- CFIA will no longer staff the on-line carcass inspection station for domestic inspection. Industry carcass defect detectors will become fully responsible for carcass exterior defects. Operators who wish to remain eligible to export to the United States must apply to the CFIA for an on-line export station as described in the US section of Ch. 11, Exports;
- The maximum linespeed for CPIP is capped at 120 cpm as recommended by an ergonomics report from a study completed in 2002;
- For chicken broiler carcasses, the number of presenter-detectors is to be adjusted as per the following table:

Number of detectors	Line speed (cph)*
1	0 - 4,500
2	4,501 - 7200

* cph:- carcasses per hour

and

- The ongoing performance of the team of industry carcass and cavity defect detectors will be assessed by CFIA according to the same ISO-based test as used for the MPIP (including the same Acceptable Quality Levels or AQL's for pathology and processing defects) except that viscera defects will not be counted against the operator (since CFIA inspectors will continue to inspect each viscera at the single remaining on-line viscera inspection station).

Linespeeds permitted for CPIP by species are as follows:

MAXIMUM LINE SPEEDS FOR POULTRY UNDER THE CPIP						
CLASS	TYPE and WEIGHT RANGE	Max. LINE SPEED		E.G. Stations per evisceration line		VM Stations
		cpm	cph	On-Line	Off-Line	
Chickens.	Broilers/Roasters	120	7200	1**	1	1
Turkeys J or Bar Cut	Light Turkeys <8.0 kg*	60	3600	1	1	1
	Heavy Turkeys >8.0 kg*	55	3300	1	1	1
Fowl	Light Fowl (spent laying hens) <2.0 kg*	106	6360	1**	1	1
	Heavy Fowl (breeders) > 2.0 kg*	96	5760	1**	1	1
cpm: carcasses per minute cph: carcasses per hour		EG: CFIA inspector VM: CFIA veterinarian				
<p>Line speeds listed above are the maximum permitted rates of post mortem inspection/detection. The component of the HACCP system for detection shall indicate how lots with higher than average processing and/or pathology defects will be handled to assure compliance with all program requirements. CFIA inspection staff shall enforce line speed reductions when warranted.</p> <p>* all weights refer to average live weight for the lot of poultry.</p> <p>** for poultry slaughterhouses desiring to be eligible to export to the USA, add an on-line (carcass) export station (refer to USA section, ch 11 of this manual) for line speeds exceeding 4500 cph for chicken broilers, 4200 cph for chicken roasters (above 3 kg live weight), 3300 for light fowl under 2 kg live weight and 3000 cph for heavy fowl above 3 kg live weight.</p>						

NOTE: Rotation schedule for CFIA inspectors working at on-line CPIP carcass (export) and/or viscera inspection stations - 20 min. on-line viscera inspection, then 20 min. off-line inspection duties, then 20 min. on-line carcass inspection, then 20 min. off-line inspection duties, etc., as assigned by the veterinarian-in-charge (reference, ergonomics report by Authier and Lagarde, 2002) .

Operators may be exempted from upgrading the viscera inspection station and reducing the evisceration line speed to 120 cpm within their poultry slaughterhouse by applying in writing to the CFIA to switch to the MPIP. However, operators must comply with the facility requirements for on-line CFIA carcass (export) inspection stations, as contained in ch 2 and 11 of this manual, by January 02, 2005. Alternatively, the operator must supply CFIA with written notification that the establishment is to be removed from the list of establishments eligible to export to the USA. The aforementioned exemption will last for the entire period that an establishment is transiting from CPIP to MPIP provided that the Operator is facilitating (not hindering) the transition.

Moreover, Operators of poultry abattoirs electing to continue to operate under the CPIP will be required to implement the above listed changes to CPIP and to comply with the new facility requirements for veterinary disposition and inspector sorting work stations as contained in ch. 2 of this manual by January 02, 2005.