

FOOD SAFETY PRINCIPLES

INTERNATIONAL POULTRY COUNCIL

MISSION

IPC and its members will work to ensure the highest level of food safety from the farm to the consumer in providing safe, sustainable and nutritious poultry products globally.

THE INTERNATIONAL POULTRY COUNCIL (IPC)

- Recognizes that safe food is an expectation for all consumers globally.
- Understands the poultry supply chain globally has a shared responsibility to ensure actions are taken at each step of food production and handling to minimize food safety risks.
- Recognizes the important role of innovation to proactively address evolving food safety risks.
- Understands that food safety requires integrated continuous improvement systems based upon scientific understanding and evolving risks at all levels including input suppliers, production, processing, distribution, food service, home and consumers.
- Acknowledges that the poultry sector needs to adopt food safety practices, and provide education regarding such practices, that reduce all food safety risks -- including physical, microbiological and chemical -- with a focus on those risks of highest potential adverse human health impact.
- Recognizes the obligation of all food chain stakeholders to advance laws, regulations, policies and practices, and share such efforts globally, to deliver the safest possible poultry food products to all consumers worldwide.

IPC PRINCIPLES

Food safety is a pre-competitive industry priority globally.

Best practices will be shared globally amongst all poultry sector food chain stakeholders.

The poultry industry supports a scientific risk-based approach that provides for preventive steps and intervention actions to minimize food safety risks throughout all phases of poultry production and handling thereby supplying a safe product to consumers.

Food systems and food safety issues vary globally, therefore processes need to be adapted accordingly, hence the focus should be on achieving the food safety outcome.

IPC will encourage its members to:

- Understand the highest food safety risks, some that may be unique, in their systems;
- Establish customized preventive steps and intervention actions that minimize food safety risks;
- Collaborate with all food chain stakeholders to share best practices that reduce risks;
- Educate consumers on proper food handling, food preparation and their role in food safety, and;
- Transparently communicate regarding our actions to build consumer confidence.

Food safety management systems will be implemented with a focus on continuous improvement as science and understanding evolves.

Stakeholders should support and adhere to national laws, regulations, guidelines, policies and practices that contribute to enhancing food safety.

IPC and its members work with multilateral international organizations, including the Codex Alimentarius Commission, the Food and Agriculture Organization, the World Health Organization, the World Organization for Animal Health and the World Trade Organization Sanitary and Phytosanitary Committee, to advance standards, guidelines and codes of practice that enhance food safety.