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***Salmonella* contamination of slaughter poultry plant, broiler house control options in Morocco: From where do we start? Risk management**

Hanine H¹, Labdidi F Z¹, Mazigh D¹ and Ennahli S²¹University of Sultan Moulay Slimane, Morocco²Ecole Nationale d'Agriculture de Meknès, Morocco

The aim of this study was to isolate *Salmonella* and other Enterobacteriaceae during the milling process in the poultry feed industry of Morocco. Furthermore, to introduce the techniques, hygiene plan and prevention methods for the control of *Salmonella* which has been successfully practiced in Sweden and other developed countries. In the end, the reduction of the contamination and cross contamination in poultry products is the main goal which can be achieved by implementing the Swedish technique for *Salmonella* control in the feed supply chain. Application of Hazard Analysis Critical Control Point (HACCP) principles would be an effective mechanism to achieve the maximum safety of eggs and meat, produced from the flocks, destined for human consumption. Furthermore, the introduction of the methods of prevention can reduce the exposure and spread of *Salmonella*. Consequently, it would also be economically beneficial for both feed millers and poultry farmers who are rearing broilers for human consumption.

Hafidahanine0@gmail.com