



Department of Livestock Development

DLD confirms Thai poultry meat is safe, supports 'Bubble & Seal' to control COVID in slaughterhouses

The Department of Livestock Development (DLD) is confident in measures to control COVID-19 contamination in meat from the slaughterhouses. The officers are emphasized to have strict supervision. We would ask people to be confident that Thai poultry meat is definitely safe. In additions, we ready to support applying “Bubble and Seal measure” in slaughterhouse to avoid the impact on the poultry industries and country's economy.

Dr. Sorravis Thaneto, Director General of DLD said that the case of COVID-19 infection in the chicken slaughterhouses may raise concerns about the contamination of COVID-19 in chicken meat. He has emphasized to the DLD officers who works at each the exported poultry slaughterhouses to inspect, control and supervise in all of the production process to strictly follow the COVID-19 preventive measures of the Department of Livestock Development, Department of Disease Control and local government agencies. We have good cooperation from food business operators to follow these preventive measures. DLD has strict measures to prevent COVID-19 in exported slaughterhouses and strictly monitors the efficiency of food safety control by focusing on 3 topics as: 1) employees who contact food must pass the COVID-19 test and have their own health monitoring, 2) the production area is maintained cleanliness in accordance with Good Manufacturing Practice (GMP) by cleaning and disinfection, 3) the products, to strictly on food safety controls. Importantly, we are sampling for COVID-19 contamination test in products, equipment, environment, and contact points to ensure the free of COVID-19 contamination. Moreover, DG of DLD ordered DLD officers to randomly collect samples of chicken meat for every production date (lot) for COVID-19 testing and send to analyze at the National Institute of Animal Health, DLD. If we found the contamination of COVID-19 virus in product or there are at risk of COVID-19 contamination, DLD will not allow to sale or export the raw chicken meat. Therefore, we would ask people to be confident that Thai poultry meat is definitely safe. There is no need to worry about the poultry meat being contaminated with COVID-19. However, DLD recommends based on supported scientific data, consumer should eat cooked meat because cooked heat can destroy the COVID-19 virus or other pathogenic microorganisms that may be contaminated in the meat.

In addition, DLD supports the Bubble and Seal measure as recommended by the Department of Disease Control. The Bubble and Seal has advantages over long-term shutdown of the slaughterhouse. Because of the slaughterhouse have clear boundaries. In case found the infected COVID-19 workers, they can be separated and quarantined. Meanwhile, slaughterhouse still operates under disease control. In this case, it would maintain the production volume, exportation, and decrease impact to the shortages of consumables and effect to farmer and the country's economy in the future.

In this opportunity, DLD would like to persuade all consumers to buy raw meat and fresh eggs from shops where are certified “the Livestock Ok”. They can be confident that the products are traceable to the source of origin, both hygienic slaughterhouses and GAP standard farms. For more information, please direct contact via Application DLD 4.0 or the slaughterhouse control sub-division, Bureau of Livestock Standards and Certification, Tel. 02-653-4444 ext. 3141.

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Source: the Bureau of Livestock Standards and Certification (BLSC), DLD (26 July 2021)