



## B. How to Make Use of This Producer Manual

This manual, and the information contained in its Appendices, should supply information that will help you to complete the On-Farm Quality Assessment Form. It discusses what are considered to be good production practices (GPPs). You may find that some of the information will not specifically apply to your farm.

Attempts have been made to provide background that is meaningful to both producers and consumers. General information, as well as specific points dealing with considerations for on-farm practices and requirements for the CQA® program, is presented.

The major emphasis of CQA® is food safety. Food safety hazards are divided into physical, chemical and biological categories.

Physical hazards are foreign objects found in meat. Needles broken accidentally, or because of improper usage, are rare, but they cause concern at the farm level. Eliminating this hazard is a major focus of this program.

Surveillance in processing plants has proven to local and international consumers how expertly Canadian producers manage chemical hazards due to heavy metals, pesticides and veterinary products. However, ninety-nine percent freedom from drug residues isn't adequate for today's market. A major focus of CQA® is to fur-

ther reduce the remaining half-percentage point or less that arises because of improper dosage, handling error and too-short-withdrawal times.

Biological hazards refer to bacteria (and the toxins that some of them produce), viruses and parasites that can cause disease in humans. Follow-up studies of food contamination cases show that most problems occur after the food leaves the farm and the processor. Parasites like *Trichinella spiralis*, and bacteria like *Salmonella*, however, are biological hazards which can arise on the farm.

The objective of this manual and the CQA® program is to promote the production of safe food.