

# **The extent of application of sanitary and hygienic conditions and their impact on products in poultry slaughterhouses in northern governorates**

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## **Abstract:**

This study aims to investigate the extent to which health conditions and hygienic standards affect products in poultry slaughterhouses in the Northern Governorates (2018-2019). Taking into consideration the quality and health of poultry meat produced in poultry slaughterhouses in the northern governorates, hygienic condition and international standards as the researcher follows the experimental descriptive curriculum.

The study is carried out in the northern governorates, and is composed of all poultry slaughterhouses licensed by the Ministry of National Economy and by the Ministry of Agriculture whose number is (6) slaughterhouses.

The sample of the study consists of taking samples of poultry products, where (30) samples of broiler chickens were taken from (5) slaughters and one was rejected, while (149) and (25) samples of Turkey slaughterhouses were left for laboratory tests. In addition to that, the researcher designed interviews with the executive directors of these slaughterhouses to fill a predesigned questionnaire.

The questionnaire is used with a high degree of reliability and consistency. Relative frequencies, the use of arithmetical averages, central tendency measures, One sample T Test, Pearson Correlation, and one way ANOVA test were used to answer the study questions and hypotheses.

Results showed that the application of health conditions and their effect on the safety of the products in the licensed poultry slaughterhouses in the northern governorates was very high. It was found that the match ratio of the samples examined reached (98.9) for the total score, where the total number of samples corresponded to (172) samples out of (174) samples, pointing out that (1.1%) of chicken samples were contaminated in the first slaughterhouse.

The study showed that there were no differences in respondents' answers to the extent of applying health conditions and their effects on the safety of products in poultry slaughterhouses in northern governorates due to demographic variables (slaughterhouse location, job, education, duration, years of experience).

Moreover, a statistically significant inverse relationship was approved between the extent of applying the hygienic conditions of the slaughterhouse, the producer and the workers in poultry slaughterhouses and the axis of contamination of their products with salmonella bacteria.

One of the most important recommendations of this study is to develop a program for sampling and testing periodically and continuously to ensure the safety of slaughterhouse products before marketing them, and to develop self-control systems in poultry slaughterhouses by adopting health practices to achieve the final end product and HACCP system, and to improve the system of issuing a license for the food companies and to increase the number of officially licensed slaughterhouses and encourage scientific research by directing university students to conduct specialized studies to find out the extent of contamination of poultry products in the unlicensed slaughterhouses and unlicensed local natafat shops.