

Is Meat Poultry Production Safe?

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I argue that poultry becomes unsafe food because agricultural producers tend to adapt their systems and technology, which causes unsafe poultry production. They need to compensate for the sharp decline in agricultural land and water and raise the units of poultry production. Therefore they have been using many of the catalysts for fast growth and improved production, such as hormones in the material, antibiotics or veterinary drugs. The stakeholders who gain money are drug companies and the poultry industry. On the other hand, the consumers and organic poultry chickens are losing health and money. Accompanied by the use of these substances in poultry production, many of the risks and problems, was the misuse (use higher than the permissible limits quantities) or use types, which are not allowed to use their high toxicity in humans. In both cases, these practices led to the exposure of humans to toxic substances as a result of the consumption of poultry contaminated with these substances. The most important of these materials used in the production of poultry antibiotics. It shows the real face and size of the problem of the use of antibiotics in poultry production through scientific reports and research that pointed to the dangers of the use of these antibiotics [1].

An example of the poultry meat of food industry being unsafe is toxin related diseases, such as cancer, caused by consumption of toxic poultry meat (poultry meat containing Arsenic). The poultry industry processes are responsible for the increase of toxic chickens. According to Nachman [2], conventional poultry contains more arsenic than organic chickens, which are processed without antibiotic drugs. The report assessed that customers of customary chicken industry would ingest an extra 0.11 µg/day arsenic (in a 82-g serving) contrasted with buyers of organic chicken. Accepting a lifetime of a proposed disease increases 25.7 milligram for every kilogram of body weight every day, and this expansion in arsenic introduction could bring about 3.7 extra cases of lifetime bladder and lung malignancies per 100,000 people.

Second, several poultry industries try to provide a high number of chickens to shops without attention to the safety standards. Using antibiotics in poultry causes pathogens resistant to the treatment. This contamination causes health problems that cannot be cured by usual antibiotics. The Akbar [3] study shows that *Salmonella* and *Staphylococcus aureus* isolates are impervious to two type of usually utilized antimicrobials, which are 72,72% and 44,73%. Also, there are some isolates resistant to many antibiotics. In addition, Schwaiger [4] found that 17% of salmonella related to chickens impervious to antibiotic, and the higher resistance pathogens were in meat poultry.

The use of antibiotics in poultry may be essential and necessary in some cases, especially regarding the treatment of a range of bacterial diseases prevalent in this sector. However, the government has to regulate the use and determine the best ways to reduce the harmful effects of antibiotics on human health. Also, examination has to be in the laboratory, and the laboratory does not have to be just examines the papers and certificates and documents from the industry.

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