



Poultry Standard

Producer Requirements

(Duck, Chicken, Turkey)

Revision 01
May 2008

Introduction

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1.0 Introduction

This Code of Practice was developed by a Technical Advisory Committee (TAC) representing Bord Bia, Teagasc, the Food Safety Authority of Ireland (FSAI), poultry producers and processors, industry advisors and the Department of Agriculture and Food (DAF).

This Standard replaces the previous Code of Practice for Chicken Producers, Revision 01 of January 2003

1.1 Objectives

The primary objectives of this Standard are:

- To set out the requirements for best practice in chicken production at farm level,
- To provide a uniform mechanism for recording and monitoring chicken production quality assurance criteria on the farm with a view to achieving continual improvement in production standards,
- To provide a means of demonstrating best practice at producer level, and
- To underpin the successful marketing of quality assured poultry.

1.2 Participation

The Poultry Quality Assurance Scheme is voluntary and application for membership is open to all Producers with a valid flock number or who are registered with the DAF, that wish to participate and that have an established relationship with a nominated processor.

The nominated Processor is responsible for those aspects of the management of the flock that are defined in the requirements in Section 3.

Certification to the standard, however, will only be granted to producers who meet the relevant requirements (see also Section 2.2, Control and Monitoring).

1.3 Legislative Requirements

This Standard has been prepared bearing in mind the key legislative requirements relevant to Chicken production and animal welfare and has been based on the following best practices standards:

- Recognised international quality management standards such as ISO 9001:2000 (Quality Management System – Requirements).
- Hazard Analysis and Critical Control Point (HACCP) as outlined by Codex Alimentarius (1997).
- Relevant National and EU legislative requirements including EC 178:2002 and EC 852: 2004.
- EN 45011 (1998) General Requirements for Bodies Operating Product Certification Systems.

However, it is also recommended that producers consult with their Agricultural and Veterinary advisors and DAF.

Note: compliance with this standard does not guarantee compliance with all relevant legislation.

1.4 Database Information:

The name of each certified producer will be listed on a published Bord Bia register / database.

1.5 Definitions

Bord Bia: the Irish Food Board.

Certification Body: the agency / Committee to which the Quality Assurance Board has devolved responsibility and authority for all certification decisions with regard to membership of the Scheme.

Certification Period: this will be 18 months from the date of certification under the Scheme or until the next audit.

CQAS: the Bord Bia Chicken Quality Assurance Scheme.

CQAS Register / Database: the register / database of the current certified members indicating the membership status

DAF: the Department of Agriculture and Food.

FSAI: the Food Safety Authority of Ireland.

Farm Auditor: the independent auditor carrying out the farm audits.

HACCP: Hazard Analysis Critical Control Point, a system for identifying how food can become unsafe for human consumption and then deciding how it can be prevented.

Member: a Producer or Processor that is certified under the CQAS and is shown on the CQAS register / database.

Producer: a DAF registered Chicken Producer with a valid flock number.

Producer Standard: this consists of the requirements as set out in Sections 1, 2 & 3 of the Bord Bia Chicken Quality Assurance Standard: Producer Requirements and the associated Appendices.

Production House: a single building used for the production of poultry for slaughter for meat

Production Site: a collection of (one or more) houses on one defined area operated as one unit. For duck production, a single house is regarded as a site.

Scheme: the Chicken Quality Assurance Scheme consists of three elements:

- The Producer Standard,
- The Processor Standard,
- The process for ensuring that the requirements as set out in the Standards are met (through auditing, certification, etc.) and that the relevant details are published.

Quality Assurance Board: an independent subsidiary board within Bord Bia that has overall responsibility for policy, certification and appeals for the Quality Assurance Schemes.

Teagasc: Agriculture and Food Development Authority.

1.6 Cautionary Notes

Although every effort has been made to ensure the accuracy of this Standard, Bord Bia cannot accept any responsibility for errors or omissions.

Bord Bia is not liable for any costs or potential or estimated loss of earnings resulting from having to comply with any requirement of this scheme or in regard to the consequences of being found to be in breach of any requirement.

2 Scheme Rules

This section contains important general information for Producers. It is crucial that Producers and Processors take sufficient time to read and fully understand this section of the Standard.

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2.1 Membership Requirements

2.1.1 Application Process

Producers seeking membership must initially apply either through the Meat Processor or directly to the Bord Bia using the Application Form provided by Bord Bia.

The application will be evaluated and, if appropriate, a full independent audit of the Producer will be carried out to evaluate the capability of the applicant to meet all the requirements of the standard.

A separate Producer Declaration Form will be completed at the audit (see Appendix 2).

When the Producer is deemed to have complied with the requirements of the standard as determined by independent audit, the Producer will be considered for certification under the Scheme.

When certified, the Producer will be issued with a membership certificate.

2.1.2 Producer Eligibility

Producers that have been convicted of an offence under the Acts listed below in the previous 3 years will not be eligible for certification to this Standard. In addition, if, during the period of validity of the certificate, the Producer is convicted of an offence under the Acts listed here, the certificate will be revoked and the Producer will be withdrawn from the Scheme:

- Animal Remedies Act 1993,
- Local Government (Water Pollution) Acts 1977 and Amended Act 1990,
- Diseases of Animals Act 1966-2001,
- Cruelty to Animals Act 1911.

2.2 Control and Monitoring

2.2.1 Control

Overall control of the Scheme will be exercised by the Bord Bia Quality Assurance Board. This Board is representative of the relevant sectors of the food industry and collaborates with the Technical Advisory Committee, which is responsible for drafting the standard and formulating required amendments.

The decision of the Quality Assurance Board on any matter relating to the control or operation of the Scheme is final.

2.2.2 Monitoring

Monitoring of Producer compliance with the requirements of the standard will be carried out by Bord Bia or its nominated agents through audit.

Each Producer will be independently audited at determined intervals. Independent Auditors with relevant sectoral experience will carry out these audits and a full report will be issued directly to the Producer.

Bord Bia reserves the right to carry out audits or spot checks on an unannounced basis for the purpose of verifying compliance with the requirements of the standard or to determine that corrective / preventive actions specified during audit are in place.

Bord Bia (or its appointed agents) reserves the right to remove samples for independent analysis (feed, water, dust, birds, etc) to establish compliance with the Standard.

Auditors are entitled to seek access to relevant regulatory reports.

The full onus of responsibility for compliance with the requirements of this Producer Standard is on Producers participating in the Scheme and not on Bord Bia or its agents or any other third party.

2.3 Requirement Categories and Application of Non-Compliances

2.3.1 Categories

For audit purposes, non-compliances against the requirements of this standard (see Section 3, Producer Requirements) are classified as Critical, Category 1 or Category 2.

Critical: A critical non-compliance is raised when, because of a breach of a requirement, a serious food safety hazard exists or is likely to occur. These requirements are printed in bold, underlined typeface and are identified in the text as **(Critical)**.

Category 1: A category 1 non-compliance is raised when there is evidence that core best practice is not being observed. These requirements are printed in bold typeface and are identified in the text as **(Category 1)**.

Category 2: A category 2 non-compliance is raised where best practice has not been fully complied with, but where departure from best practice will not immediately compromise the operation of Chicken Quality Assurance Scheme. These requirements are printed in normal typeface.

Participating farms are independently audited for compliance with this code of practice.

2.3.2 Application of Non-Compliances

Critical:

Where a Critical non-compliance has been raised, applicant Producers cannot be certified to this standard and existing certified Producers cannot continue to supply chicken under the Quality Assurance Scheme and their certification will be withdrawn.

Note: the producer can re-apply when evidence is available that the problem has been rectified.

Category 1:

Producers (Processors as relevant) against whom a Category 1 non-compliance has been raised must give an immediate commitment in writing to the Bord Bia farm auditor to implementing corrective action within a 1 month period and must subsequently be able to demonstrate that each such non-compliance has been addressed.

In the case of applicant Producers, all Category 1 non-compliances must be closed out to be eligible for certification.

Bord Bia reserves the right to carry out independent verification of the implementation of such corrective action.

Category 2:

Producers (Processors as relevant) against whom category 2 non-compliances have been raised must give an immediate undertaking in writing to the Bord Bia auditor to implement corrective action within a 3 month period for all the non-compliances and must submit evidence within this period that demonstrates that each such non-compliance has been addressed.

Where there has been more than 10 category 2 non-compliances, the situation will be treated as a category 1 non-compliance (see above).

Bia reserves the right to carry out independent verification of the implementation of such corrective action.

2.4 *Recommendations for Best Practice*

There are a number of recommendations for best practice included in this standard (see Section 3, Producer Requirements). These are printed in italics in a light green background and are numbered (R 1, R 2, etc.).

Compliance with these requirements is not mandatory for certification. This may be revised at a future date in consultation with the Technical Advisory Committee.

2.5 *Certification Decisions*

The decision to grant, extend or withdraw certification to / from a Producer will be made by the Certification Body.

This decision will be made primarily on the basis of the audit findings, but other factors, which may be recorded by the auditor or may come to light after the audit (such as failure to meet regulatory compliance or other food safety requirements, or previous audit history) may be taken into consideration in arriving at the certification decision. In the event that certification is withdrawn, the membership certificate must be returned and the Producer will be removed from the register of certified producers.

2.6 *Appeals*

The Producer may appeal decisions of the Certification Body in relation to certification status by writing to the Bord Bia within two weeks of the date of issue of the audit result. The request to appeal will be acknowledged and followed up by the Certification Body.

2.7 *Complaints*

The Producer may complain with regard to the audits or any other aspect of the operation of the Scheme. All complaints must be in writing and must be addressed to Bord Bia. All such complaints will be acknowledged and followed up.

2.8 *Revision Updates*

Users should note that only this latest edition now applies. When future changes occur, updates will be issued in whole or in part and the obsolete sections must be destroyed.

2.9 Notification of Change

In the event that the status of the certified Producer changes (e.g. change of ownership or change of Flock Number) Bord Bia must be immediately informed and will decide the appropriate actions required (e.g. re-audit).

3 Producer Requirements

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3.0 Introduction

Background Information:

Consumers are increasingly conscious of animal welfare issues. The Standard therefore sets out the relevant bird welfare requirements for all stages from the hatchery to the processing plant including primary breeding, parent stock farms, hatcheries and finally poultry production farms.

The requirements of this Standard take into account the integrated structure of the poultry production chain and the importance of product quality, safety and traceability at all stages from preparation for the arrival of the chicks to transportation to the processing plant.

This Standard supports the voluntary code operated by the poultry industry and also the existing Salmonella monitoring programme for the control of Salmonella enteritidis and Salmonella typhimurium. It also incorporates the key recommendations of the Food Safety Authority of Ireland (FSAI) on the control of campylobacter species in the food chain.

Note regarding layout:

The layout of the information is intended to ensure clarity and, to assist the reader, there are three main panels in each sub-section as follows:

- The first panel (blue text on light green background) in all cases sets background information that is relevant to the sub-section.
- The second panel (blue text on white) sets out the specific production related requirements against which the Producers will be audited.
- The third panel (blue italics text on green) sets out the recommendations for best practice.

Note regarding Producer and Processor responsibilities:

The responsibilities outlined in this Standard relate largely to the person who manages the house on the production farm i.e. the Producer. However, the Processor also has responsibilities with regard to specific requirements, e.g. sourcing of the young birds; providing of the feedstuff; making the decision as to when the birds are to be slaughtered. These responsibilities are highlighted at the start of the requirement as follows (PROCESSOR). For these requirements, the Processor must collaborate with the Producer to ensure compliance.

3.1 General

- a) **Each Producer must be registered with the relevant regulatory authority and evidence of this registration must be maintained (Category 1).**
- b) All specified records must be maintained on site for 3 years at a minimum.
- c) Each Producer must have a HACCP plan that meets the minimum requirements as set out in Appendix 5 and a copy of the farm HACCP plan must be maintained on site.
- d) The Producer must appoint a designated person with responsibility for the operation of the scheme.
- e) (PROCESSOR) All records relevant to Bord Bia approved production must be made available to Bord Bia on request by the Processor.
- f) (PROCESSOR) A minimum 2 Field Officer reports per annum must be conducted, copied to the the Producer AND made available at audit. This report must be equivalent to the report outlined in Appendix 7.

3.2 Chicken Production Site

Production Site

- a) A site map must be maintained and available for inspection.
- b) **At any given time, the site must be dedicated to one species and production system (Category 1)**
- c) **Stock on site must be single age (i.e. “all in all out” or a complete inter-crop production break) (Critical)**
- d) The site must be isolated from other farm / poultry enterprises and protected by a physical barrier (i.e. a 2m perimeter fence) that precludes entry of other farm animals
- e) The site must be free of all debris, vegetation (grass, weeds) and equipment so that cover is not provided for rodents.
- f) Where the previous flock was seriously diseased, the manure cannot be stored on site.
- g) Manure must be stored in a manner that ensures:
 - i) That biosecurity risks are minimised through the implementation of controls,
 - ii) That the site is free from extraneous animal manure,
 - iii) The prevention of cross contamination of subsequent flocks, and
 - iv) That vermin are controlled effectively.
- h) Farmyard manure or litter must not be spread on flock owners land within 50 metres of the site.

R1. Plan the site so that it is dry, free draining and open (but not exposed) and so that it does not cause significant interference in the locality.

Production House

Background Information

The chicken production house should be compliant with planning laws and designed with due regard to the visual impact of the building on the local landscape

- i) The building must be structurally sound and vermin-proof.
- j) All surfaces within the house must be smooth and easy to clean.
- k) The roof must be waterproof and in good condition.
- l) The floor must be leakproof, safe and smooth.
- m) Walls must be water- and draught-proof.
- n) Houses must be well maintained with no sharp edges or projections likely to cause injury to the birds or to personnel.
- o) **(PROCESSOR) Stocking density must not exceed the following limits (chicken and duck 39 kg/m²; turkey 59 kg/m²) at any time in the growing cycle (Category 1).**
- p) A floor plan of the house detailing floor area and equipment layout (feeders, drinkers and fans) with measurements / numbers / capacities must be available.

R2. Insulate the houses so that target air temperatures can be maintained on the desired curve, as determined by processor/group adviser.

R3. Design new houses so as to be constructed of easily sanitised materials and smooth-finished to limit the areas to which pathogens and their carriers can migrate.

R4. Design buildings to provide a safe, hygienic and comfortable environment for the birds.

3.3 Housing and Environment

Background Information

Producers will be aware of the need to carefully control the house environment and will have installed ventilation systems that are sensitive, responsive to environmental change and easy to clean. As with fan assisted ventilation, stocking densities and thinning weights govern ventilation rates.

Producers will also be conscious of the need for good lighting during the initial brooding period, to ensure that the chickens can easily find water and feed and to encourage even distribution of the chickens throughout the house.

- a) Temperatures must be monitored and controlled and the maximum and minimum temperatures at bird level inside the house must be recorded daily.
- b) The litter must be kept dry and friable.
- c) The ventilation system must be responsive to environmental change, easy to clean and capable of maintaining air quality (depending on stocking density and bodyweight of birds in the house) as detailed in Section 3.12.
- d) For chicken production, where ventilation is fan assisted, fans must be able to expel, at a minimum, 3.0 cubic metres of air/kg live weight per hour for chicken and duck

- production.
- e) Where natural ventilation is provided, the controller must be capable of regulating specific openings to the desired levels and that a minimum ventilation rate can be set.
 - f) All production houses must be fitted with:
 - i) An effective alarm (either audible up to 400m or remote) that is triggered by failure in the main power supply and/or by temperature fluctuations, and
 - ii) An operational fail-safe system.
 - g) The alarm system(s) must be tested weekly and the results recorded.
 - h) All sites must have a stand-by generator, tested at least once each week and the test recorded
 - i) There must be a written procedure for connecting to the stand-by power system.
 - j) All electrical controllers, motors, computers and fail-safe systems must be tested annually. Either the service technician from the supplier/installer or an approved registered electrical contractor trained in this field must carry out the test and any alterations or improvements must be documented.
 - k) A written lighting programme (as specified by the Processor or breeding company) must be documented specifying duration and intensity.
 - l) The duration and intensity must be recorded daily.
 - m) Light intensity must be uniform at bird level to encourage even distribution of the chickens throughout the house and must be capable of being dimmed.
 - n) Lights must be clean and burned out bulbs replaced promptly.

R5. Screen air intakes to exclude flies.

3.4 House Preparation

Background Information

Forward planning is essential for successful and efficient chicken production. With good planning, provision can be made to allow adequate inter-crop intervals and to ensure proper cleaning and disinfection of house(s) and site. Producers will be aware that uneven litter will create an uneven floor temperature and chicks may huddle in pockets and be deprived of heat, water and feed.

- a) A house preparation sheet that complies at a minimum with the checklist in Appendix 3 must be completed before the arrival of each batch of chickens.

3.5 Day-Olds Sourcing

In the sourcing of young birds, safety, traceability, bird quality and welfare are the key considerations. The Producer will therefore be aware that time of delivery should be coordinated with the hatchery, so that adequate help is available to place the young birds in the house as quickly and efficiently as possible. This can be achieved by tipping them onto the litter gently, quickly and evenly.

Producers will also be aware that full boxes should not be stacked in the brooding area (as this may cause overheating or suffocation). This will prevent dehydration and

minimise stress to the birds.

- a) **(PROCESSOR) Documentation must be provided (i.e. PH 5 or equivalent) to demonstrate that the day-olds were sourced from hatcheries complying with the DAFF Salmonella monitoring programme (Critical).**
- b) A documented quality check on the day-old birds must be completed and available for inspection.
- c) **(PROCESSOR) Where imported day-olds are supplied, there must be written documentation¹ available to confirm that they have come from parent flocks that were not Salmonella vaccinated and were proved negative for Salmonella within the previous twenty eight days (Critical).**
- d) **(PROCESSOR) The day-olds must arrive with the approved vaccination programme as directed by the group veterinarian; documentation to verify this must be maintained at the hatchery of origin (Critical).**

R6. Leave the young birds for a short time to familiarise themselves with their new surroundings. Later, check to ensure that all chicks have access to water and feed.
R7. Make any necessary adjustments to equipment and temperature and re-check to ensure temperature is stabilised.

3.6 Flock Health

Background Information

Producers and Processors will be aware of the need for close collaboration regarding welfare because of the impact on disease control especially with regards to salmonella and other transmissible diseases (e.g. avian flu).

- a) Each integrated group must have access to the services of a veterinarian who will be available to the growing farms for advice and monitoring.
- b) An animal health plan, to safeguard the health and welfare of the flock, must be drawn up in consultation with the veterinarian, implemented on the farm and reviewed annually in writing.
- c) (PROCESSOR) All processor groups must submit this animal health plan prior to commencement of audits to Bord Bia for independent verification.
- d) A record must be maintained of all the flock treatments issued by the group veterinarian. This record must include the following: Producer name, Flock ID, Age of Administration, Quantity, Dose rate, Product Name, Withdrawal Period.
- e) (PROCESSOR) This record must be available at audit for reconciliation with the Producer's record.
- f) All flock mortality must be recorded daily together with the reasons (where known).
- g) (PROCESSOR) Written notification of the group mortality limit (day 1-7) must be provided by the Processor and available for inspection.

¹ This is included in the Certificate of Origin

- h) Mortality above this limit must be reported to the group adviser / veterinarian and samples submitted for laboratory examination.
- i) After day 7, mortality above 0.3% /day (of initial placement) must be similarly reported.
- j) **Salmonella sampling and analysis must be carried out (through submitting dust samples or other approved methods) in each production house, sufficiently in advance of thinning to ensure that the result is available before thinning commences (Category 1).**
 - Note: where dust samples are provided, twenty-five (25) grams of dust from 8 - 10 locations, (fan shafts, ledges, air outlets) randomly selected throughout the house, must be submitted.
- k) For regulatory purposes, analysis of the test samples must take place in a laboratory approved by DAFF.
- l) **Where Salmonella enteridis and typhimurium are identified in a flock, birds from that flock cannot be placed on the market under the Quality Assurance Scheme and the subsequent disposal of these birds must be done in consultation with the regulatory authorities (Critical).**
- m) **All remedies administered to flocks must be recorded in the animal remedies record. This record must be in book format and must contain the following information (All Category 1):**
 - i) Date of administration,
 - ii) Name and quantity of animal remedy administered,
 - iii) Identification of animal/flock to which animal remedy is administered (PH5 docket or import reference),
 - iv) Date of expiry of withdrawal period (if any),
 - v) Name of person who administered the animal remedy,
 - vi) Name of prescribing veterinary surgeon (if applicable), and
 - vii) Name of supplier of animal remedy.
- n) **Records must demonstrate that birds were not dispatched for slaughter before the expiry of the withdrawal period (Critical).**
- o) The Producer or manager must sign this administration record after house depopulation and a new record must be used for each subsequent flock.
- p) Secure storage facilities must be provided for all remedies (ref Appendix 10).

3.7 Feed and Water

Background Information

Birds require easy access to feed, adequate to satisfy their dietary requirements. Ensure a fresh supply of clean water. Rate of consumption of water is an excellent indicator of flock health and vigour and accurate measurement of consumption is therefore essential.

Feed

- a) **(PROCESSOR) Processors must provide feed for the Producer that has been sourced in a Bord Bia approved feed mill (Critical).**
- b) **Anti-microbial substances administered through feed must only be used where**

deemed necessary by the veterinarian; administration must occur under veterinary control and be recorded in the Remedies record (Category 1).

- c) Each feed delivery must be accompanied by a declaration of ingredients in descending order of weight and a declaration of nutrient analysis, together with the licence number, batch number, date of manufacture and expiry date.
- d) Samples of each delivery must be labelled, recorded, kept for a six month period after depopulation of the site (in a fully integrated system, the samples can be held at the mill) and maintained in a vermin proof container.
- e) All feed must be used before its expiry date.
- f) **Where a withdrawal period is required for feed, withdrawal feed must be fed for an appropriate period (depending on medication regime) prior to slaughter and this must be demonstrated through the feed log and records (Critical).**
- g) **All such withdrawal feeds must be stored in a separate bin / compartment that has been verified as being fully emptied prior to delivery (Category 1).**
- h) The bins and the feed lines must be cleaned between crops.
- i) Feeder Spaces must meet the following specifications:

| | Chicken | Duck | Turkey |
|----------------|----------------------|--------|--------|
| Pan Feeders | 1/100 | NA | 1/100 |
| Chain Feeders | 15mm / bird /side | NA | NA |
| Hopper Feeders | NA | 1/2000 | NA |
- j) Birds must not have to travel more than 4m to reach feed.

Water

- k) **All water supplies must be sampled and tested² at least annually between May 1st and September 30th (or in the event that the source is changed) for E.coli and enterococci. The test results, which must be negative for both these organisms, must be retained. (Category 1).**
- l) Where there is a failure (detection of either organism), corrective measures must be taken, the group adviser notified immediately and the supply re-tested within one week. In the event that there are two consecutive failures, the processing plant must be notified and the water treatment process failure addressed.
- m) Birds must have access to water at all times (except for 1 hour prior to thinning / depopulation).
- n) Birds must not have to travel more than 3m for water and drinker height and water pressure must be checked and adjusted daily.
- o) Each house must have a water meter installed and the consumption recorded daily.
- p) **The water storage tank must be covered at all times to ensure that contamination is minimised (Category 1)**
- q) **The primary water supply source must have an alarm (Category 1).**
- r) **An emergency water supply must be available, adequate for a minimum of 24 hour supply (Category 1).**

² The sampling and testing must be done by a laboratory accredited by ILAB or equivalent (i.e. to ISO 17025) for testing against these specific organisms using the following methods: E.coli (ISO method 9308-1), Enterococci (ISO method 7899-2) or equivalent.

- s) Drinkers must be provided in numbers as per the manufacturer's recommendation for the species.
- t) A written plan for dealing with emergencies such as feed or water supply failure must be in place.

3.8 Flock Welfare

Background Information

The welfare and health of a flock depends on the implementation of good stock management and the provision of a suitable environment. It is an obligation of the Producer to ensure that at all times the health and welfare of the flock is maintained. The stock-person is responsible for the welfare of the flock and personnel who care for the birds will have adequate knowledge of poultry and of the husbandry systems used. Producers will therefore be aware of the need to deal humanely with ill, injured, overtly lame birds or birds finding it difficult to reach feed or water, and where required to carry out humane slaughter.

- a) The stock-person must be able to demonstrate competence with regard to the welfare of the flock (i.e. have either received formal training in flock welfare, or have a recognised qualification in bird production, or have maintained flock records for 5 years, or have attended a training course in the implementation of the requirements of this Standard).
- b) The stock-person must be able to demonstrate competence in the humane slaughter of birds.
- c) A thorough flock inspection must be carried out at least twice daily as follows:
 - i) Observe the physical condition of the birds,
 - ii) Observe the behavioural patterns that would indicate stress,
 - iii) Verify that the feeders are in good working order and charged with feed,
 - iv) Verify that the drinkers are in good working order, with no leakage or spillage, and
 - v) Verify that the ventilation system is operating correctly.This record must provide space for the veterinarian to file a site report. Additional checks required by the veterinarian or processor must be recorded.
- d) A written procedure must be in place to deal with heat stress that addresses, at a minimum, the issues identified in Appendix 12 Heat Stress Avoidance.
- e) Catching and handling of birds in the house must be carried out in a manner that minimises stress on the bird, bird panic, bruising, etc.
- f) **The Producer must maintain all processor notification regarding module stocking density, carcass damage and grading and have them available for inspection.**
- g) **(PROCESSOR) Where there are issues with grading or damage, a corrective action programme to address the relevant issues must be in place.**

3.9 Site Hygiene & Biosecurity

Background Information

Producers will be aware of the need to ensure that best practice in bio-security is central to the control of disease in the flock and will have appropriate controls in place. Producers will also be aware of the risks associated with the movement of personnel between farms (vaccinating and catching teams, advisory staff, veterinarians, electricians).

- a) **A documented terminal hygiene programme (equivalent to Appendix 8) that was prepared in consultation with the veterinarian must be in place (Category 1).**
- b) **A terminal hygiene checklist must be completed, dated and authorised by the designated person between flocks (Category 1).**
- c) **An effective hygiene control measure must be provided at the entry to each house including (All Category 1):**
 - i) **House-specific footwear,**
 - ii) **Provision of covered foot dips with replenishment as required, but at least on a weekly basis, and**
 - iii) **Use of disinfectants with regulatory approval for the species in accordance with the manufacturer's instructions.**
- d) **Hand washing with hot water (ideally premixed to 44°C) or hand sanitising facilities must be available on each site and hands must be washed / sanitised before entering the bird area of the house and again afterwards (Category 1).**
- e) Only site personnel must be allowed access to the site. All others must be regarded as visitors and essential visitors only allowed on the site.
- f) **These visitors must be provided with full protective clothing (disposable coats, shoes and hairnets) and requested to wash hands on entry to and exit from the site (Category 1).**
- g) A record of all visitors must be maintained and this must include:
 - i) Date of visit,
 - ii) Name and organisation/company,
 - iii) Name of poultry (production or processing) sites previously visited, with date of visit, and
 - iv) Vehicle registration.
- h) **Staff and all those in frequent contact with the chicken flock must not keep or have contact with any other live birds whatever (for food or hobby purposes) and this must be demonstrated through records (e.g. staff declarations) (Category 1)**
- i) All equipment used at another site must be thoroughly cleaned and disinfected before entry to farm – including trucks, crates, trolleys and fork lifts.
- j) Litter must be sourced from a documented source and stored so as to prevent contamination (e.g. from wild birds, rodents, water).
- k) **An effective rodent control programme, approved by the veterinarian, must be in place for each site (Category 1).**
- l) **A plan of the bait points must be displayed on site (Category 1).**
- m) Bait points must be checked weekly and replenished where necessary.
- n) Houses must be screened against wild birds, rodents and other animals.
- o) Domestic pets must be excluded from the production house(s).

- p) **Dead birds must be removed on a daily basis and be held in a sealed vermin-proof container outside each house (Category 1).**
- q) Dead birds must only be disposed of by a licensed collection contractor for rendering or licenced incineration where applicable.
- r) Bins / containers must be retained on site and washed and disinfected after each collection.
- s) The site must be clearly defined and sign-posted to prevent entry of unauthorised personnel or vehicles.
- t) The loading bay at the entrance to each poultry house must be level (ideally constructed of concrete) for ease of access and to permit effective cleaning.

3.10 Catching and Transport

Background Information

The Processor and Producer will be aware of the need to work in harmony to minimise the risk of disease transmission through vehicles (lorries, trailers, forklifts and modules). The Processor will be aware of the need to ensure that these are properly washed and disinfected before entering a farm.

The importance of good catching techniques is also well recognised and Producers will be aware of the need to train all catchers in these procedures.

- a) The Producer or a nominated representative must be on site during catching to ensure that good hygiene practices are adopted and the welfare of the birds is ensured.
- b) A written procedure must be in place for catching teams that complies at a minimum with the guidelines in Appendix 4.
- c) (PROCESSOR) To ensure that the stocking densities are not exceeded (3.2.o), the Processor must advise the Producer the programme of depopulation.
- d) A dispatch docket (i.e. the DAF docket or an equivalent) must be completed for each load of poultry and a copy retained on the farm that records the following:
 - i) Site name,
 - ii) Date,
 - iii) Loading times – commencement and finish,
 - iv) Number of birds dispatched,
 - v) Destination,
 - vi) Vehicle / trailer identification (where applicable),
 - vii) Condition / cleanliness of vehicles / modules, and
 - viii) Transport time (where applicable), which must not exceed 8 hours.

R8. To assist in the catching process, place light curtains over the exit door(s).

R9. Stocking densities within the drawers must comply with the recommendations of the manufacturer and be reduced in warm weather.

3.11 Health and Safety on the Farm

Background Information

All Producers will be aware of their legal responsibility to have a completed Health and Safety statement on the production unit / farm. The Producer will be aware that it needs to be reviewed on an on-going basis.

Health and Safety Statement

- a) A safety statement must be prepared and displayed (Category 1).
- b) All hazard areas on the site must be clearly identified either centrally or at the location of the hazard and appropriate protective measures adopted (Category 1).
- c) A notice must be prominently displayed to the effect that eating, drinking and smoking is prohibited in the store and production house.
- d) Each site must have a first aid kit.

Emergency Procedures

- e) A detailed floor plan must be available that shows the position of:
 - i) Electrical points,
 - ii) Fan and isolator switches,
 - iii) All motors inside the house and their isolator switches,
 - iv) Space heaters or brooders and their shut-off points, and
 - v) Gas /oil tanks and isolator valves.
- f) A plan for dealing with emergencies such as personal injury, fire, flood, power failure, must be in place (See Appendix 6).
- g) Relevant contact telephone numbers must be displayed at a central location / the exit.
- h) During the production cycle, at least one member of staff must always be contactable to enable emergency procedures to be followed.
- i) Fire extinguishers³ must be in place and checked at a minimum every 5 years.

Storage and Handling of Chemical Substances

- j) All chemicals must be stored and handled at a minimum in accordance with Appendix 11.
- k) The use for which each chemical is intended must be clearly identified and displayed (e.g. on a noticeboard in the store) and a Material Safety Data Sheet must be available for each chemical on site.

R10. Keep a record of all chemicals purchased, as well as who used them, when and where.

³ The Producer should consult with an expert on this issue, but Bord Bia recommends that a minimum 5kg extinguisher suitable for electrical fires should be available.

3.12 Air Quality

Background Information

The air contaminants of greatest concern in chicken production houses are ammonia, carbon dioxide and carbon monoxide. These contaminants have implications for human health.

To safeguard human health the following levels of noxious substances should be observed.

| Name of Gas | Long Term Exposure Limit (8 hours day) p.p.m. | Short Term Exposure Limit (10 minutes) p.p.m |
|-----------------|---|--|
| Ammonia | 20 | 35 |
| Carbon Monoxide | 50 | 400 |
| Carbon Dioxide | 3000 | 5000 |
| | | |

R11. Control the ventilation system to maintain gas levels that are compatible with a safe and comfortable environment

3.13 Environmental Protection

Background Information

Producers will be aware of the desirability of locating poultry units and conducting operations on-site so as to ensure that air emissions and/or odours do not result in significant interference with the environment and the amenities beyond the site boundary. Producers will therefore have taken advice and sought relevant permissions prior to establishing a new production house. Producers with existing houses will have implemented measures to minimise environmental problems through good maintenance procedures (ventilation; wastewater storage facilities; buildings including guttering and down-pipes; feeders and drinkers; waste packaging materials and containers; cleaning out poultry houses in suitable weather conditions; covering poultry manure/litter and transporting it in a suitable vehicle; etc). Producers and Processors will be aware that sites exceeding the threshold require an EPA licence.

- a) **All producers must have documentary evidence of the appropriate EPA status (Category 1).**
- b) **Effective facilities for collecting, storing and disposal of litter / manure must be in place that prevent pollution and the spread of disease (Category 1).**
- c) Any effluent that arises within the poultry house (e.g. wash water) must be collected in a leak-proof tank that is safe and secure for storage and disposal.
- d) Maintain a record of manure disposal with details of final destination.

R12. *The rate of application of poultry manure should take into account the nutrient content of the manure, the nutrient requirements of the crop and the nutrient status of the soil based on soil analysis.*

R13. *Adhere to Teagasc Recommended Code of Slurry Spreading Practices.*

3.14 Free Range Poultry

Background Information

This Section of the Standard contains requirements that are additional for free range poultry production farms.

Producers will be aware that a permit is required for the use of the term “free range” in the marketing of chicken. This can be obtained from the DAF (or equivalent).

- a) Evidence of registration (i.e. a permit) as a free range producer must be available.
- b) Free range poultry must be produced under specific conditions, which include the following (specific details are given in the table):
 - i) Birds have, during at least half their lifetime, continuous daytime access to open air runs comprising an area mainly covered by vegetation,
 - ii) Poultry house is provided with pop-holes of a combined length at least equal to 4 metres per 100 m² floor area of the house,
 - iii) Feed formula used in the fattening stage contains at least 70% cereals.

| | Chicken | Duck | Turkey |
|-----------------------|-----------------------|-----------------------|-----------------------|
| Open Air Run (Min) | 1m ² /bird | 1m ² /bird | 4m ² /bird |
| Stocking Number (Max) | 13/ m ² | 13/ m ² | 2500 / ha |
| Stocking Rate (Max) | 27.5kg m ² | 27.5kg m ² | 25kg m ² |

- c) The land used must be dedicated to the production of poultry only and must have a secure boundary fence.
- d) The land must be maintained in good condition and must be adjoining the production house.
- e) Where poaching of the land occurs, it must be re-seeded.
- f) Pot-holes formed in the ground must be filled in, at a minimum between each crop.
- g) When grass is excessively high it must only be topped mechanically.
- h) A domestic septic tank soak-way is not permitted on the dedicated land.
- i) Litter, poultry manure or any other waste materials must not be allowed to accumulate on the land.
- j) Baiting for rodents must also be applied at appropriate points outside the house, thus giving double baiting protection.

- R14. Maintain the land well drained with good grass cover.*
- R15. Avoid placing baits in areas to which birds have access.*

Reference Information

Animal Remedies Regulations, 1996, (S.I. No. 179 of 1996)

- European Communities (Live Poultry & Hatching Eggs) Regulations 1992 (Council Directive 90/539/EEC).
- European Communities (Live Poultry & Hatching Eggs) (Amendment) Regulations 1995 (S.I. No. 45 of 1995) and Council Directive 93/120/EEC.
- European Communities (Zoonoses) Regulations 1996 (S.I. No. 2 of 1996) (Council Directive 92/117/EEC)
- Poultry Hatcheries Act 1947 (No.49 of 1947).
- Poultry Hatcheries Regulations 1959 (S.I. No. 122 of 1959).
- Council Directive 93/119/EC (Protection of Animals at Time of Slaughter)
- Regulations 1995 S.I. No. 114 of 1995.
- Council Directive 92/116/EC Fresh Poultry meat Regulations 1996 S.I. No.3 of 1996.
- Council Directive 91/628/EC Diseases of Animals
- (Protection of Animals during Transport) Order, 1995. S.I. No. 114 of 1995.
- Diseases of Animals (Protection of Animals during Transport) (Amendment) Order 1997 S.I. No. 326 of 1997.
- Council Regulations 1906/90 on Certain Marketing Standards for Poultry.
- Safety, Health and Welfare at Work Act 2005
- Diseases of Animals (Poultry Feed) Order 1991 S.I. No. 364 of 1991.
- List of Approved Disinfectants. June 1993 Disease of Animals (Disinfectants) Order, Department of Agriculture and Food (DAF).
- List of Approved Laboratories - Department of Agriculture and Food (DAF).

Guidelines for Best Practice:

- Irish Poultry Industry Code of Practice.
- Salmonella Monitoring Programme – Guidelines for Control of *S. enteritidis* & *S. typhimurium*.
- Code of Good Agriculture Practice to Protect Water from Pollution by Nitrates Departments of Agriculture and Environment July 1996. (S.I. 378 2006)
- ET 101/1991 Electrical Installations of Agriculture and Horticulture Premises – Electro Technical Council of Ireland, Dublin 12.

Producer Declaration Form

*Note: The Bord Bia Poultry Quality Assurance Scheme is a voluntary Scheme.
You will be required to sign this document in the presence of the auditor during the farm audit.*

Please complete in block capitals:

Flock Owner Name: _____
(Person in whose name the flock is registered with DAF / DARD where applicable)

Address : _____

Address for Correspondence: _____
(if different to above)

Tel/Fax/Mob: _____ / _____ / _____

Processor Supplied: _____

Poultry Type: Chicken: _____, Turkey: _____, Duck: _____

Producer House No. _____, Processor House ID Number _____ No Birds _____

Declaration:

I declare that compound feeds for poultry will not be fed to other species and I undertake to maintain my feedstuff storage facilities in a manner that prevents cross-contamination from feedings intended for other species on the farm.

I agree to allow farm inspectors and auditors access to my farm during normal business hours and to take feed samples for test purposes.

I undertake to abide by the conditions applicable to poultry producers as laid down in the Bord Bia Poultry Quality Assurance Standard: Producer Requirements.

I acknowledge having received a copy of this Standard and the accompanying documentation. I agree to provide full and accurate details of my farming practices that relate to the Bord Bia Poultry Quality Assurance Scheme.

I declare I am in compliance with the relevant statutory requirements with regard to the operation of my poultry farm.

I understand that my participation in the Scheme is a demonstration of my commitment to achieving the highest standards in the production of quality poultry production and my responsibilities in the food chain.

I agree to permit my name and PQAS Membership Status to be published on the PQAS Register / Database.

Signature: _____ (Person Responsible for Managing the Farm)

Position: _____ (Flock Owner, Manager, Flock Owner's Nominee)

Processor Representative: _____

Date: _____

House Preparation Checklist

Preparation of the House:

- a) Fresh bedding must be spread evenly to cover the floor.
- b) Houses must be pre-heated gradually, at minimum, 24 hours before the birds arrive.
- c) The temperature must be stabilised.
- d) Space heaters or brooders must be set up to ensure that there are no extremes of temperature in the house.
- e) Independent thermometers must be placed around the house with at least two of them at bird level, to monitor uniformity of temperature.
- f) Fresh, clean water must be available to the day-olds immediately on their arrival at the farm. Starter ration must also be available.
- g) Trays and paper may be used to supplement pan or track feeders.
- h) Feeders and drinkers must not be placed directly under a heat source.
- i) Before the birds arrive, a final house-check is essential to ensure that temperatures are at the correct levels and that there are no water leaks.

A house preparation sheet must be completed before the arrival of each batch of chickens that records the following at a minimum:

House Preparation Checklist

| |
|------------------|
| Restocking Date: |
|------------------|

Supplies

| | |
|---|--|
| Starter Crumb Ordered | |
| Heating fuel supply checked/ordered | |
| Shavings supply checked/ordered | |
| Overalls & Shoe covers supply checked/ordered | |
| Restocking Date Confirmed | |
| Foot Dip Disinfectant supply checked/ordered | |

Site

| | |
|-------------------------------------|--|
| Free from debris | |
| Vegetation controlled | |
| No rodent cover | |
| Concrete aprons clean & disinfected | |
| Clean and Tidy | |
| Secure | |

House

| | |
|---|--|
| Power washed thoroughly | |
| Disinfected | |
| House condition checked and repaired as necessary | |
| Source of litter | |
| Quantity and depth of litter/shavings applied | |
| Brooders/ Heaters switched on/lit. | |
| Temperature readings | |
| Foot dip at entrance doors | |
| Protective clothing and overshoes available | |
| Paper towels and soap available | |

Equipment

| | |
|--|--|
| Feeders checked, repaired | |
| Drinkers – leak free | |
| Water meter reading | |
| Lighting – even – wattage and number of light points | |
| Ventilation system & controls operations checked | |

Supplementary Equipment

| | |
|--------------------|--|
| Generator | |
| Alarm System | |
| Fire Extinguishers | |

Hygiene and Welfare for Catching Teams

Background Information

It is in the interest of the farm to promote co-operation and harmony with the catching team. These workers operate in unpleasant conditions, doing repetitive work that does not allow for social interaction.

The grower must ensure efficient loading, good bio-security practices and the maintenance of bird welfare.

Vehicles

- All vehicles and loading equipment must be clean and disinfected before being brought on-site.
- All equipment entering the site must have been washed clean and disinfected (lorries, trailers, forklifts and modules).
- Use the farm disinfectant to spray the wheels of all vehicles before entering the site.
- Disinfect the forklift before leaving site.

Personnel

- Catching teams must undertake a training programme to ensure they are properly trained for the task and understand the requirements.
- All catchers must wear protective clothing and footwear including facemasks & gloves.
- All personnel must wash hands thoroughly.
- Disposable or site dedicated protective overalls, hairnets and footwear must be worn by all.
- Used shoe covers and face masks should be placed in litter bin provided
- Washable overalls should be hung for laundry.
- Personnel should wash hands thoroughly on site.
- Avoid consumption of food within the poultry house.
- All personnel must use foot dips before entering poultry houses.

Operational Issues

- Dim the lights in the chicken house and use curtains to reduce natural light at doorways.
- Move quietly to minimise stress on the flock.
- Catch chickens by the shanks or feet to avoid bruising and broken limbs.
- Undersized chickens must not be caught.
- Care must be taken to ensure birds are not placed on their backs in crates.
- Modify stocking densities per module or crate according to temperature

conditions.

- Reduce the house temperature by approximately 2 degrees Celsius, one hour prior to catching. This reduces bird movement and will lower bruising.
- Raise drinker and feeder lines before catching starts.
- Catching must not commence until the lights are dimmed and the house is darkened sufficiently for catching to proceed without causing undue stress on the flock.
- Care must be taken when first opening doors, in daylight, not to frighten birds.
- After catching, lights should be increased to full intensity. Temperature should be raised to approximately 23 degrees Celsius and the birds moved evenly over the house. This will give a more even temperature through the house. The lights and temperature should then be dropped back to their normal level.
- In warm weather stocking densities in crates must be reduced.
- Use side curtains on modules during the winter months.

Recording

- Record dispatch details in duplicate (site name, date, number of birds dispatched, destination, vehicle/trailer identification, transport time).
- Record catching team personnel details in site visitor record.

Hazard Analysis Critical Control Point (HACCP) Plan

Background Information

HACCP is a support system for the safe production of food. When adequately developed and efficiently implemented it provides systematic control of biological, chemical and physical hazards at key stages of production. It is a strategy for prevention rather than detection of safety problems. HACCP is built on a foundation that requires a farm unit to have a coherent hygiene system in place. It will address inputs, decision points and outputs.

A HACCP Plan is unique to each farm and must be compiled by a farm team who would agree a flow diagram for the process.

In a properly developed HACCP plan, the following elements are incorporated:

- a) The Hazard Analysis Critical Control Point (HACCP) Plan shows how product / process safety is ensured through control and prevention.
- b) This plan is supported by senior Management.
- c) *It should be put in place by a multidiscipline team.*
- d) *At least one member of this team should have received formal training in the application of HACCP Principles.*
- e) At a minimum the Hazard Control Plan includes:
 - i. A detailed description of the products and process steps (e.g. a flow diagram showing all the steps of each process),
 - ii. A detailed description of the hazards (chemical, microbiological and physical / foreign bodies) that could arise at each process step and the risk that these represent,
 - iii. Identification of Critical Control Points (CCP) in the plan,
 - iv. Definition of the limits that must be met to ensure control of each CCP,
 - v. The monitoring required to ensure that control is maintained at each CCP,
 - vi. The corrective action to be taken if a non-conformance occurs for each CCP,
 - vii. Identification of the responsibilities, procedures and records applicable for each CCP.
- f) Annual verification / testing of the HACCP plan to ensure that it is effective.

The implementation of hygiene barriers, biosecurity measures and personnel hygiene practices at all levels of production underpin the HACCP plan. Hazards common to all poultry rearing farms include:

- Sourcing of Day Old Chickens
- House Status Prior to Stocking
- Feed Supply, Delivery, Storage and Distribution
- Water Source, Storage & Distribution
- Loading & Transport

An illustrative HACCP plan for poultry producers is given below. However, each Producer is advised to seek qualified assistance in creating a HACCP plan for his/her own enterprise.

Illustrative Hazard Analysis Critical Control Point (HACCP) Plan

| Step | CCP No | Hazard | Preventive Measure | Limits (Standards) | Monitoring | Action | Doc. Ref. | Audit |
|--------------------------------|---------|-------------------------------------|---|--|---|--|---------------------------------|-----------------------|
| Chick Sourcing. | CCP 1.0 | Disease Carriers | Chicks from certified Hatcheries | As per Dirs. E.C. 92/117;90/539; and Poultry Hatcheries Act | Refer to Section 5 Sourcing | Notify DAFF. | Hatchery Record PH5 Import Cert | Internal. Every Flock |
| House Status | CCP 2.0 | Contamination – Pathogens | Clean, Disinfect, Disinfest | As per Approved Hygiene Programme See Appendix 8 | Visual sampling swabbing – after outbreak | Review Implementation of Hygiene Programme | Record Chart | Internal. Every Flock |
| Rearing Inputs | CCP 3.0 | Product Contamination | Food Produced in Compliance with Section 7 | As per Regulations | See Section 7 Feed | Reject | Delivery Dockets | Internal. Every Flock |
| (a) Feed | CCP 3.1 | Due to Pathogens, Medication misuse | | Dedicated Transport Segregation of medicated feed Use of withdrawal ration | | Source New Supply | | |
| (b) Water | CCP 3.2 | Pathogens | Clean Supply stored in protected tanks | See Section 7 | See Section 7 Water | Upgrade supply or treatment system | Notify Group advisor | Internal Annual |
| Lorry / Modules | CCP 4.0 | Pathogens Contamination | Clean & Disinfected Lorries, modules & crates | As per Section 10 & Appendix 4 | Section 10 | Improve collection practises | Records Section 9 | Internal Every Flock |
| Site Staff and other Personnel | CCP 5.0 | Disease Transfer | Protective clothing & footwear. Foot dips used. | As per Disease control Programme. | Ensure all site staff & visitors conform. All visitors recorded | Refuse access. No Entry signs. | Visitors Book. | Internal Every Flock |

EMERGENCY PROCEDURE NOTICE

GUIDELINES

The priorities for site staff are

- Maintenance of human life and the avoidance of situations likely to cause injury or harm to staff are paramount.
- Flock safety, health and welfare.

Each farm should:

- Carry out a risk assessment on the farm
- Have a strategy in place to deal with the identified risks such as:
 - Gas Leak
 - Fire
 - Power Failure
 - Personal Injury
 - Equipment Failure
 - Flock Problem

Post a list of emergency telephone numbers beside a telephone (and near an exit) and a separate list of useful numbers nearby.

Emergency Telephone Numbers

- Fire Brigade
- Doctor
- Ambulance
- Gardai

Useful Telephone Numbers

- Safety Officer
- Site Manager
- Gas Service Centre
- Service Engineer
- Group Veterinarian
- Other 1
- Other 2

Field Officers Report

At each visit Critical and Category one requirements must be inspected and reported.

On an annual basis, the Field Officer inspections must cover all the requirements of the Scheme at least once.

Individual reports must be completed by a competent officer and may also report on the following specific issues:

Name,
 House Address,
 House identification

| Week No | | Age of Birds | | |
|--------------------|---------|--------------|------------|--|
| House Scales | Plts. | | Chicks | |
| | Plts. | | Chicks | |
| Mortality | 7d Avg. | | Daily Avg. | |
| Gumboro Vaccinated | Date | | Date | |
| Water Cons | | | | |
| House Climate | | | | |
| Litter Type | | | | |
| Litter Condition | | | | |
| Bird Appearance | | | | |
| Gen Hygiene | | | | |
| Records | | | | |
| Comments | | | | |

Signed _____, Date _____

Terminal Hygiene Programme

The following procedure sets out the basic requirements which must be met by any programme after depopulation.

1.1 Dry Clean

- a) Remove any residual feed from the feeding system and feed bins (in exceptional circumstances this may not be possible).
- b) Winch up or remove all feeder and drinker systems. Remove all portable equipment from the house for cleaning.
- c) Remove all litter in a covered vehicle and store away from the poultry site.
- d) Blow down all surface dust from ceilings, rafters, ledges, water pipes, inlets, fan shafts and switches.
- e) Sweep the floor thoroughly and remove all remaining debris to a removal vehicle.
- f) Clean out/blow down bulk bins.
- g) Turn off power to all electrical equipment (unless otherwise advised by manufacturer).
- h) Wash all surfaces to remove dirt and debris.
- i) Use high pressure power washer.
- j) Wash ceilings, rafters, ledges, inlets, fan shafts and other surfaces, paying particular attention to the underside of all equipment.

1.2 Wash

- a) Wash down feed bins and platforms.
- b) Drain the header tank and check to ensure it is free from debris.
- c) Clean and disinfect water lines and drinking system by filling the header tank with water containing the required amount of suitable disinfectant. This solution should fill the drinking system and be left to stand for 2 hours and then flushed out thoroughly with clean water.
- d) Have all repairs attended to.
- e) A visual inspection should be carried out after the final wash.

1.3 Disinfect House and Equipment

- a) Select a suitable broad spectrum disinfectant and dilute with clean water. Follow the recommendations from the manufacturers. (Disinfectants are effective only on clean surfaces).
- b) Set the pressure washer / orchard sprayer at a low pressure (10-20 bar or 140–280 psi) and saturate all surfaces (house and equipment) for the recommended contact time.
- c) Return disinfected equipment to the disinfected house. (Note: Fumigating, misting or fogging is only effective on an airtight house. Wear protective clothing and follow product usage instructions. Fumigation with formaldehyde is potentially damaging to health).

- d) Allow surfaces to dry.
- e) Check that all equipment is in good working order.
- f) Close the house securely to prevent recontamination.
- g) Put a rodent control programme in place, as devised by the veterinarian.

1.4 Disinfest

- a) Consider spraying the perimeter of the houses with a suitable insecticide.
- b) Treat the wall/floor junctions of the interior of the houses with a suitable insecticide to eliminate beetles and other insects, which transfer Salmonella from one crop to another.

1.5 Free Range: Additional Requirements

- a) Wash concrete apron/hard core/stone strip outside the pop-holes.
- b) Skim topsoil from area adjacent to hard core to expose soil to air and sunlight.
- c) Re-seed when appropriate.
- d) Refill potholes.
- e) Check and repair perimeter fencing.

Flock Inspection Checklist

MINIMUM REQUIREMENTS FOR FLOCK INSPECTION CHECKLIST

House Identification
Date Housed
Number of Birds Housed

DAILY

- Maximum & minimum temperatures
- Water meter reading
- Lighting – functioning as per programme
- Litter quality
- Mortalities & cause e.g. culls, leg weakness, injuries
- Corrective actions where required

TWICE-DAILY RECORDS OF:

- Ventilation – functioning as per settings
- Feed lines – charged with feed
- Drinkers – operational
- General flock appearance

WEEKLY CHECK RECORDS OF:

- Generator
- Alarms
- Fire extinguishers in place
- Foot dips

YEARLY:

- Electrical equipment
- Water test

Medicine Storage

Note: This is a recommendation for the safe storage of animal remedies. It is not intended as a definitive guide to the safe handling and storage of animal remedies and does not replace any applicable statutory requirement.

The medicine store should be of a sufficient size and strength to hold all animal remedies, whether unopened or partially used that may be in stock at any one time.

Only animal remedies recommended to be stored at room temperature should be kept in the medicine store.

The medicine store should be located indoors and should be out of reach of children.

The medicine store should be kept locked at all times. The key should be kept in a safe location. This location should be informed to all relief farm workers.

The medicine store should contain a clear warning label.

The medicine store should not be located in direct sunlight or adjacent to any source of heat or cold.

All spillages should be removed immediately from the medicine store and disposed of in accordance with manufacturers recommendations.

Safe Handling of Chemicals

Note: This is a recommendation for the safe handling of chemicals. It is not intended as a definitive guide to the safe handling of chemicals and does not replace any applicable statutory requirement.

1. Purchase only approved chemicals.
2. Store in designated storage facilities, which are labelled and locked, and well away from food.
3. Do not transfer chemicals to other storage containers, especially soft drinks, bottles or food containers.
4. Maintain only minimum stocks of chemicals (to avoid out of date chemicals).
5. Read the label before opening the chemical and observe all safety precautions.
Use chemicals in accordance with manufacturers' recommendations.
6. Wear the correct personal protection equipment for the chemical and operation involved.
7. Have a supply of clean water for washing off splashes.
8. Wash hands and exposed skin before eating or drinking and shower down after the job is complete.
9. Thoroughly rinse all equipment used, and store safely.
10. Unused chemicals should be disposed of in a safe manner and so as not to harm the environment.

Heat Stress Avoidance Procedures

Risk Times

May to September once the birds are 25 days old or more
During catching and while crated from May to September
During first catch all year round

Always ensure the following guidelines are adhered to

Computer Maximum Temperature **alarm settings are at 3°C above house set temperature**
Fail safe Temperature **stat alarm settings are at 4°C above house set temperature**
Confer with processor regarding stocking densities for summer months
Ventilation equipment is sufficient and able to operate to full capacity

During summer months once the birds are 25 days old or more

The birds are frequently observed for signs of heat stress and any necessary action taken
The covers are removed from auxiliary fans and the fan stats are set to 2 ° C above the house set temperature
Weather forecasts are observed for temperature extremes
On very hot days the auxiliary fans are brought on in advance of stat settings to get ahead of temperature climb
Water supply is adequate and pressures are optimum

During Catching and especially the first catch that

Birds are observed throughout the catching and loading process for signs of stress and house temperatures monitored
Doors are kept closed so as to ensure even airflow throughout the house
Catching is stopped if heat stress is observed and all fans are set to maximum to reduce temperatures

And also in Hot weather that

Bird numbers per crate are reduced
Trailers are removed to the processor as soon as they are loaded
Catching is avoided at the hottest times of the day