

Growing the success of Irish food & horticulture

# Poultry Products Quality Assurance Scheme Poultry Producer Standard

Revision 01, June 2008



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***Bord Bia***  
Irish Food Board

# **Poultry Products Quality Assurance Scheme Poultry Producer Standard**

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## Introduction

### 1.0

#### INTRODUCTION

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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, Fisheries and Food (DAFF).

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

### 1.1

#### BACKGROUND AND OBJECTIVES

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The Bord Bia Poultry Products Quality Assurance Scheme is based on the integrated Processor and Producer Standards. The Scheme involves the Poultry Processor working in partnership with the Producer to ensure best practice in Poultry production and processing.

The primary objectives of this Standard are:

- To set out the requirements for best practice in poultry production at farm level;
- To provide a uniform mechanism for recording and monitoring poultry 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;
- To underpin the successful marketing of quality assured poultry.

### 1.2

#### PARTICIPATION

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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 DAFF, 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 will only be granted to Producers who meet the relevant requirements of this Standard.



### 1.3

#### LEGISLATIVE AND NORMATIVE REFERENCES

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This Standard has been prepared bearing in mind the key legislative requirements relevant to poultry 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, 3rd Edition);
- Relevant National and EU legislative requirements;
- EN 45011 (1998) General Requirements for Bodies Operating Product Certification Systems.

It is also recommended that producers consult with their Agricultural and Veterinary advisors and the appropriate regulatory authorities.

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

### 1.4

#### DATABASE INFORMATION

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

### 1.5

#### DEFINITIONS

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**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.

**PPQAS:** the Bord Bia Poultry Products Quality Assurance Scheme.

**PPQAS Register/Database:** the register/database of the current certified members indicating their certification status.

**DAFF:** the Department of Agriculture, Fisheries 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 this can be prevented.

**Producer Standard:** this consists of the requirements as set out in Sections 1, 2 & 3 of the Bord Bia Poultry Products Quality Assurance Standard: Producer 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) production houses in one defined area that are operated as one unit.

**Scheme:** the Poultry Products 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

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### CAUTIONARY NOTES

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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.

All references to legislation in the text of this standard are given on an "as amended" basis.

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## Scheme Rules

### 2.1

#### **CERTIFICATION REQUIREMENTS**

##### **2.1.1**

##### *Application Process*

Producers seeking certification must initially apply either through a Meat Processor or directly to Bord Bia using an Application Form available from 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 certificate of compliance.

##### **2.1.2**

##### *Producer Eligibility*

Producers that have been convicted of an offence under the Acts listed below (or equivalent in other jurisdictions) 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 reserves the right to remove samples for independent analysis (feed, water, dust, faeces, 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 and Processors 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

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#### 2.3.1

##### *Categories*

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 there is evidence that 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 when there is evidence that best practice has not been fully complied with, but where departure from best practice will not immediately compromise the operation of the Poultry Products Quality Assurance Scheme. These requirements are printed in normal typeface.

### **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 poultry 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 submit evidence within this period that demonstrates that each such non-compliance has been addressed.

In the case of first time applicants, 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 implementing corrective action within a 3 month period 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) and the period for close out will be foreshortened as for Category 1.

Bord 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 on a light green background and are numbered (R1, R2, 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**

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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**

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The Producer (or Processor as relevant) may appeal decisions of the Certification Body in relation to certification status by writing to 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 Bord Bia.

**2.7****COMPLAINTS**

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The Producer (or Processor as relevant) 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 by Bord Bia.

**2.8****REVISION UPDATES**

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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**

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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).





## Producer Requirements

### 3.0

#### INTRODUCTION

##### Background Information:

Consumers are increasingly conscious of animal welfare issues. The Standard therefore sets out the relevant bird welfare requirements while in the production house.

The Standard also takes into account the integrated structure of the poultry production chain and the importance of product quality, safety and traceability.

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 blue 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 light green background) 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

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- 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) A minimum 2 Field Officer reports per annum must be conducted, copied to the Producer AND made available at audit. This report must at a minimum include the issues listed in Appendix 7.

### 3.2

#### PRODUCTION SITE

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##### *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) In a case 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 animal manure;

- iii) The prevention of cross contamination of subsequent flocks;
- 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 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 easy to clean.
- k) The roof must be waterproof and in good condition.
- l) The floor must be leakproof, safe and easy to clean.
- 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/m<sup>2</sup>; turkey<sup>1</sup>) (or as shown in Table 3 for Free Range) at any time in the growing cycle (Category 1). (See also Section 3.14).**
- 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 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.*

<sup>1</sup> Turkey density is based on bird size and varies greatly from 25kg/m<sup>2</sup> upwards. Please contact Bord Bia for guidance

### 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.

Producers will also be conscious of the need for good lighting during the initial brooding period, to ensure that the birds can easily find water and feed and to encourage even distribution of the young birds 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).
- d) 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;
  - 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 generator.
- 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 documented lighting programme (as specified by the Processor or breeding company) must be in place specifying daily duration and intensity.
- l) The light duration and intensity must be recorded daily.
- m) Light intensity must be uniform at bird level to encourage even distribution 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 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 birds 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, dated and signed before the arrival of each batch of birds.

### 3.5

#### DAY-OLDS SOURCING

##### Background Information

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 co-ordinated 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 in the young 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 regulatory Salmonella monitoring programme (Critical).
- b) A documented quality check on the day-old birds must be completed and available for inspection.
- c) Where imported day-olds are supplied, there must be written documentation available for inspection to confirm that they have come from parent flocks that were (all Critical):
  - i) Not Salmonella vaccinated,
  - ii) Tested and proved negative for Salmonella within the previous twenty eight days, and
  - iii) Transported in compliance with Council Directive 90/539/EEC.
- 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 the young birds 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 the welfare of birds 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, it must be 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 Date.
- 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 during audit for inspection.
- 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<sup>2</sup> and analysis must be carried out in each production house, sufficiently in advance of thinning to ensure that the result is available before thinning commences (Category 1).**
- k) For regulatory purposes, analysis of the test samples must take place in a laboratory approved by DAFF (or equivalent).
- l) **Where Salmonella enteritidis 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).**

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<sup>2</sup> Within 3 weeks prior to 1st thinning, take two pairs of boot swabs or socks, without changing overboots between boot swabs (as per DAFF Regulations). This to be dispatched immediately for analysis at a DAFF approved Laboratory.

- 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;
  - vii) Name of supplier of animal remedy.
- n) Records must demonstrate that birds were not dispatched for slaughter before the end 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

Producers will be aware of the need to supply the birds with easy access to feed and fresh water to satisfy their dietary requirements.

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/water must only be used under veterinary control, their use must be correctly recorded and the withdrawal periods observed (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 compounder's licence number, batch number, date of manufacture and expiry date.
- d) A sample of each delivery must be retained, labelled, kept for a four month period after delivery (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 required, withdrawal feed must be fed for an appropriate period (depending on medication regime) prior to slaughter and this must be demonstrated through records (Critical).
- g) **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 in Table 1:

	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) **(PROCESSOR) All water supplies must be sampled and tested<sup>3</sup> 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.

<sup>3</sup> The Processor must ensure that sampling is done independently. The sample must be tested by a laboratory accredited to ISO 17025 or equivalent for testing against these specific organisms using the following methods: E.coli (ISO method 9308-1), Enterococci (ISO method 7899-2) or equivalent validated method.

- m) Birds must have access to water at all times (except for 1 hour prior to thinning/de-population).
- 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).
- s) Drinkers must be provided in sufficient 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 the health and welfare of the flock is maintained at all times.

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 carry out humane slaughter on ill, injured, overtly lame birds or birds with obvious difficulty reaching feed or water.

- 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;
  - 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 notifications regarding module stocking density, carcass damage and grading and have them available for inspection (Category 1).**
- g) **(PROCESSOR) Where there are issues with grading or damage, a corrective action programme to address the relevant issues must be in place (Category 1).**

### 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 prevention 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 (e.g. 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 (site specific for duck);
  - ii) Provision of covered foot dips with replenishment as required, but at a minimum, on a weekly basis;
  - 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 and after entering the bird area of the house (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/suits, 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;
  - iv) Vehicle registration.
- h) **Staff and all those in frequent contact with the 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 this production site – 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 held in a sealed vermin-proof container outside each house<sup>4</sup> (Category 1).**
- q) Dead birds must only be disposed of by a licensed collection contractor for rendering or licenced incineration where applicable and records of this collection must be retained.
- 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 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.

<sup>4</sup> Where there are multiple houses, a central sealed vermin-proof collection facility will be acceptable.



- c) (PROCESSOR) To ensure that the stocking densities are not exceeded (3.2.o), the Processor must manage the programme of depopulation.
- d) A dispatch docket (i.e. the DAFF docket or 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;
  - viii) Transport time (where applicable), which must not exceed 8 hours.

**R8:** *To assist in the catching process, place light-reducing 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 site/farm. The Producer will also be aware that this statement needs to be reviewed on an on-going basis and communicated to all staff.

##### *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 are prohibited in the store and production house.
- d) Each production 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;
  - v) Gas/oil tanks and isolator valves.
- f) A plan for dealing with emergencies such as personal injury, fire, flood or power failure must be in place (See Appendix 6).
- g) Relevant contact telephone numbers must be displayed at a central location or at 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 extinguishers<sup>5</sup> 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.*

<sup>5</sup> Bord Bia recommends that a minimum 5kg extinguisher suitable for electrical fires should be available, however the Producer should consult with an expert on this issue.

### 3.12

#### AIR QUALITY

##### Background Information

The air contaminants of greatest concern in production houses are ammonia, carbon dioxide and carbon monoxide. These contaminants may have implications for human health above certain threshold levels.

To safeguard human health, the following levels of these substances should be observed for health purposes.

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 as set out in Table 2.*

### 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 minimise the impact on 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 including an IPPC licence where relevant.

Producers with existing houses will already have implemented measures to minimise environmental problems through good maintenance procedures as set out in this Standard. All Producers will also be aware that sites exceeding the bird number threshold require an IPPC licence.

- a) All producers must have an IPPC license where relevant (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) A record of manure disposal with details of final destination must be maintained. Where manure is disposed of on the home farm, the requirements of Appendix 13 must be followed and documents must be available to demonstrate this.

**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 additional requirements 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 poultry meat. This can be obtained from the DAFF (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 stocking density details are given in Table 3 below):
  - i) During at least half their lifetime, birds must have continuous daytime access to open air runs comprising an area mainly covered by vegetation;
  - ii) The poultry house must be provided with pop-holes of a combined length at least equal to 4 metres per 100 m<sup>2</sup> floor area of the house;
  - iii) Feed formula used in the fattening stage must contain at least 70% cereals.

- c) Stocking densities must comply with the levels indicated in Table 3 (Category 1):

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

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

Note: For seasonal turkey production, land must be free of all livestock for a minimum four weeks prior to stocking with poults.

**R14:** *Maintain the land well drained with good grass cover.*

**R15:** *Avoid placing baits in areas to which birds have access.*





## Producer Reference Information

### REFERENCE INFORMATION<sup>1</sup>

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- 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, Fisheries and Food (DAFF).
- List of Approved Laboratories – Department of Agriculture, Fisheries and Food (DAFF).

#### Guidelines for Best Practice:

- Code of Good Agriculture Practice to Protect Water from Pollution by Nitrates Departments of Agriculture and Environment July 1996. (S.I. 378 2006)

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<sup>1</sup> References given in the Standard must be taken on an "as amended" basis.



## Producer Declaration Form

### 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 appropriate)

**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 feedstuffs 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 Nominnee)

**Processor Representative:** \_\_\_\_\_

**Date:** \_\_\_\_\_

## House Preparation Checklist

### *Preparation of the House:*

- Spread fresh bedding evenly to cover the floor.
- Pre-heat the house gradually, at a minimum, 24 hours before the birds arrive.
- The temperature must be stable.
- Set up space heaters or brooders so as to ensure that there are no extremes of temperature in the house.
- Place independent thermometers around the house with at least two of them at bird level, to monitor uniformity of temperature.
- Provide fresh, clean water to the birds immediately on their arrival at the house. Starter ration must also be available.
- Use trays and paper to supplement pan or track feeders, if required.
- Feeders and drinkers must not be placed directly under a heat source.
- Before the birds arrive, carry out a final house-check 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:	
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**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**

Cleaned/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 ensure that these workers operate in a manner that ensures that the welfare of the birds is respected during the catching process.

To ensure efficient loading, good bio-security practices and the maintenance of bird welfare, the grower will ensure the following practices are in place:

### **Vehicles**

- All vehicles and loading equipment are clean and disinfected before being brought on-site.
- All equipment entering the site are 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 the site.

### **Personnel**

- Catching teams undertake a training programme to ensure they understand the requirements.
- All catchers wear protective clothing and footwear including facemasks & gloves.
- All personnel wash hands thoroughly.
- Disposable or site-dedicated protective overalls, hairnets and footwear are worn.
- Used shoe covers and face masks are placed in a litter bin provided.
- Washable overalls are hung for laundry.
- Personnel wash hands thoroughly on arrival and departure.
- Consumption of food within the poultry house is prohibited.
- All personnel use foot dips before entering poultry houses.
- Ensure that no person that is likely to be a carrier of or suffering from a disease likely to be transmitted or that has infected wounds, skin infections, sores or diarrhoea is permitted to handle birds or to enter the production house.

***Operational Issues***

- Lights are dimmed in the chicken house and curtains used to reduce natural light at doorways.
- Catchers move quietly to minimise stress on the flock.
- Chickens are caught by the shanks or feet to avoid discomfort to the birds.
- Undersized chickens are avoided.
- Care is taken to ensure birds are not placed on their backs in crates.
- Stocking densities per module or crate are modified according to temperature conditions.
- House temperature is reduced by approximately 2 degrees Celsius, one hour prior to catching. This reduces bird movement and will lower bruising.
- Drinker and feeder lines are raised before catching starts.
- Catching is delayed until the lights are dimmed and the house is darkened sufficiently for catching to proceed without causing undue stress on the flock.
- Care is taken when first opening doors in daylight so as not to frighten the birds.
- After catching, lighting is set to full intensity. Temperature is raised to approximately 23 degrees Celsius and the birds are 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.
- Side curtains are used on modules during the winter months.

***Recording***

- Dispatch details are recorded as specified in 3.10, and a record kept.
- Catching team personnel details are recorded in the 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.

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

- The HACCP Plan shows how product/process safety is ensured through control and prevention.
- This plan is supported by senior Management.
- It is put in place by a multidisciplinary team.
- At least one member of this team has received formal training in the application of HACCP Principles.
- At a minimum the Hazard Control Plan includes:
  - A detailed description of the products and process steps (e.g. a flow diagram showing all the steps of each process);
  - A detailed description of the hazards (chemical, microbiological and physical/foreign bodies) that could arise at each process step and the risks that these represent;
  - Identification of Critical Control Points (CCP) in the plan;
  - Definition of the limits that must be met to ensure control of each CCP;
  - The monitoring required to ensure that control is maintained at each CCP;
  - The corrective action to be taken if a non-conformance occurs for each CCP;
  - Identification of the responsibilities, procedures and records applicable for each CCP.
- 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 young birds;
- 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
Bird Sourcing	CCP 1.0	Disease Carriers	Young birds from certified Hatcheries	As per Section 3.5 Sourcing and regulations	As per Section 3.5 Sourcing	Notify DAFF	Hatchery Record PH5 Import Cert	Internal. Every Flock
House Status	CCP 2.0	Contamination – Pathogens	Clean, Disinfect, Disinfect	As per Approved Hygiene Programme See Appendix 8	Visual, Dust sampling	Review Implementation of Hygiene Programme	Record Chart	Internal. Every Flock
Rearing Inputs	CCP 3.0	Product Contamination	Food Produced as per Section 3.7 Feed and Water	As per Regulations Dedicated Transport		Reject Source New Supply	Delivery Dockets	Internal. Every Flock
(a) Feed	CCP 3.1	Due to Pathogens, Medication misuse		Segregation of medicated feed Use of withdrawal ration	As per Section 3.7 Feed and Water			
(b) Water	CCP 3.2	Pathogens	Clean Supply stored in protected tanks	See Section 3.7, Feed and 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 3.10 Catching and Transport & Appendix 4	As per Section 3.10 Catching and Transport	Improve collection practises	As per Section 3.10 Catching and Transport	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

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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 \_\_\_\_\_
- Gardaí \_\_\_\_\_

#### 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 1 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		
Mortality	7d Avg.		Daily Avg.	
Gumboro Vaccinated	Date		Date	
Water Consumption				
House Climate				
Litter Type				
Litter Condition				
Bird Appearance				
General 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

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- Remove any residual feed from the feeding system and feed bins.
- Winch up or remove all feeder and drinker systems. Remove all portable equipment from the house for cleaning.
- Remove all litter in a covered vehicle and store away from the poultry site.
- Blow down all surface dust from ceilings, rafters, ledges, water pipes, inlets, fan shafts and switches.
- Sweep the floor thoroughly and remove all remaining debris to a removal vehicle.
- Clean out/blow down bulk bins.
- Turn off power to all electrical equipment (unless otherwise advised by manufacturer).

### 1.2

#### CLEAN/WASH<sup>1</sup>

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- Clean/wash all surfaces to remove dirt and debris.
- Clean/wash ceilings, rafters, ledges, inlets, fan shafts and other surfaces, paying particular attention to the underside of all equipment.
- Clean/wash down feed bins and platforms.
- Drain the header tank and check to ensure it is free from debris.
- 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.
- Attend to all repairs.
- After cleaning, carry out a thorough visual inspection to verify the effectiveness of the cleaning.

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<sup>1</sup> A power washer could be considered where safe to use.

### **1.3**

#### **DISINFECT HOUSE AND EQUIPMENT**

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- Select a suitable broad spectrum disinfectant and dilute with clean water. Follow the recommendations from the manufacturers. (Disinfectants are effective only on clean surfaces).
- Set the pressure washer/orchard sprayer at a low pressure and saturate all surfaces (house and equipment) for the recommended contact time.
- Return disinfected equipment to the disinfected house. (Note: Fumigating, misting or fogging are only effective when carried out in an airtight house. Wear protective clothing and follow product usage instructions. Fumigation with formaldehyde is potentially damaging to health).
- Allow surfaces to dry.
- Check that all equipment is in good working order.
- Close the house securely to prevent recontamination.
- Put a rodent control programme in place, (see 3.9.k).

### **1.4**

#### **DISINFEST**

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

### **1.5**

#### **FREE RANGE: ADDITIONAL REQUIREMENTS**

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

## Flock Inspection Checklist

### MINIMUM REQUIREMENTS FOR FLOCK INSPECTION CHECKLIST

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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.

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

## Heat Stress Avoidance Procedures

### Risk times include:

- 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

### Ensure that:

- 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, ensure that:

- 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 thermostats 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 used to prevent temperature climb;
- Water supply is adequate and pressures are optimum.

### During catching and especially the first catch ensure 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 ensure 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.



## Minimum requirements for Poultry Manure Management

### Manure Spreading

Minimise environmental problems relating to the removal and spreading of manure as follows:

- Ensure suitable weather conditions to clean out houses, and remove manure and/or empty liquid manure from pit.
- Transport the poultry manure in suitably covered vehicles.
- Spread the manure more than 200 metres from the poultry house.
- Poultry manure should not be spread on land in use for the production of ready to eat crops or on land to which free-range flocks have access.
- Poultry manure and wash water should be landspread or applied to land observing the following "buffer zones":

Buffer zones for spreading poultry manure	
Area	Buffer Zone (m)
Hospitals, schools, churches	200
Dwelling houses	100
Lakes and main river channels	20
Small watercourses and field drains	10
Public Roads	10
Domestic wells	50
Public water supply (depending on vulnerability)	50-300

### Conditions to Avoid

Avoid spreading manure in the following conditions:

- During the period November to February (inclusive).
- On heavy, wet soils, when heavy rain is forecast within 48 hours.
- When the wind direction is towards population centres or 'neighbouring' houses.
- When the risk of causing odour nuisance to the public is greatest e.g. Sundays or public holidays.
- After daylight hours.

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