

# Poultry Fact Sheet

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# Guidelines For Risk Reduction of Microbial Introduction Into Poultry Flocks and Products

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These are general guidelines intended to reduce the risk of introduction of infectious and non-infectious microbes into chickens and table eggs. It is recognized that prevention can be achieved by many different methods and management systems. The objective is to prevent contamination and/or infection through the adoption of sound farm management and product handling practices.

## **Pullet Rearing**

- 1. Purchase or raise only NPIP or similarly monitored stock.
- 2. Clean/disinfect equipment and housing between broods.
- 3. Restrict and minimize traffic onto the facility and into the houses.
- 4. Utilize personnel and vehicle sanitation stations.
- 5. Minimize exposure of flock to wild animals (birds, rodents, etc.)
- 6. Provide routine health monitoring of flock.

## **Cage Layer Facility**

- 1. Clean house and equipment between flocks.
- 2. Remove all manure between flocks when consistent with fly control program.
- 3. Eradicate wild animals that are trapped inside of enclosed housing.
- 4. Restrict and minimize traffic onto the farm, into the houses, and between flocks.
- 5. Utilize personnel and vehicle sanitation stations.
- 6. Minimize exposure of equipment, feed and flock to wild animals (birds, rodents, etc.).
- 7. Eliminate loose chickens.
- 8. Minimize bird contact with their feces.
- 9. Maintain feed storage and delivery systems in clean and good operating condition.

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- 10. Provide fresh water that meets human consumption standards.
- 11. Feed only fresh feeds that are milled according to acceptable milling standards and are formulated from microbiologically acceptable ingredients.
- 12. Block access to stored feed by rodents and other animals.
- 13. Maintain a routine flock health monitoring program which incorporates the use of veterinary diagnostic support.
- 14. Provide employees with easy and nearby access to clean restroom and hand washing facilities during work hours. Instruct employees to wash hands before beginning egg collection.
- 15. Maintain dead bird disposal area remote from production facility.

## **Egg Product Handling**

- 1. Minimize exposure of eggs to feces.
- 2. Hold eggs in a clean environment free of rodents and other animals.
- 3. Refrigerate eggs as soon after collection as possible.
- 4. Maintain post-processing egg cooler at or below 45°F.

- 5. Maintain egg processing and handling equipment in clean and good operating condition by cleaning at least once per day.
- 6. Maintain wash water temperature sufficiently above internal egg temperature to prevent movement of wash water into the egg.
- 7. Monitor egg sanitizer level and pH of egg wash water to assure formulation, strength and uniform application of sanitizing agent.
- 8. Minimize egg breakage, and remove all cracked eggs from consumer packs.
- 9. Use only new or sanitized filler flats and packaging materials for processed eggs.
- 10. Cool eggs rapidly following processing and packaging.
- 11. Minimize as much as possible the time period between point of lay and consumer purchase.
- 12. Label egg cartons with "keep refrigerated" statement.

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