



EUROPEAN COMMISSION  
HEALTH & CONSUMERS DIRECTORATE-GENERAL

Unit G5 - Veterinary Programmes

**SANCO/10871/2012**

*Programmes for the eradication, control and monitoring of certain  
animal diseases and zoonoses*

## **Survey Programme for Salmonella**

**Approved\* for 2012 by Commission Decision 2011/807/EU**

**Ireland**

\* in accordance with Council Decision 2009/470/EC

## ANNEX II

### Standard requirements for the submission of national programmes for the control of Salmonellosis (zoonotic Salmonella) as referred to in Article I(b)

#### PART A

##### General requirements for the national salmonella control programmes

- (a) State the aim of the programme:

Control of Zoonosis in **BREEDING FLOCKS** of *Gallus gallus*

- (b) Demonstrate the evidence that it complies with the minimum sampling requirements laid down in part B of Annex II to Regulation (EC) No 2160/2003 of the European Parliament and of the Council (\*) indicating the relevant animal population and phases of production which sampling must cover
- (c) Demonstrate the evidence that it complies with the specific requirements laid down in Parts C, D and E of Annex II to Regulation (EC) No. 2160/2003;

Re (b) and (c) - Requirements were carried out in accordance with Commission Regulation (EC) No 1003/2005 and National legislation entitled the 'European Communities (Control of Salmonella in Breeding Flocks of Domestic Fowl) Regulations 2006'. Requirements of testing (details on types of samples, sampling frequency, preparation of samples, laboratory, methods of analysis, etc) were outlined to individual breeders. Please see national legislation in PDF Attachment 1, and regarding relevant letters to breeders please see PDF Attachments 2 and 3.

In conjunction please refer to Annex II, Part B, 6.1.2 for 2008.

and

specify the following points:

#### 1. General

A short summary referring to the occurrence of the salmonellosis [zoonotic salmonella] in the Member State with specific reference to the results obtained in the framework of monitoring in accordance with Article 4 of Directive **2003/99/EC** of the European Parliament and of the Council, particularly highlighting the prevalence values of the salmonella serovars targeted in the salmonella control programmes.

2007: NIL - (testing did not start until late 2007 due to resources and staffing issues and was carried out under the old Directive, Council Directive No. 92/117/EEC).

2008: *S. enteritidis* x 1, *S. kentucky* x 6 and *S. dublin* x 1. This represents 1.98% prevalence value

2009: no outbreaks

2010: *S. typhimurium* 2

2011: No outbreaks to date.

- 1.1. The structure and organization of the relevant competent authorities. Please refer to the information flow between bodies involved in the implementation of the programme.

The central competent authority for this programme is the Department of Agriculture, Fisheries and Food (DAFF). Officially collected samples are tested at DAFF's Central Veterinary Research Laboratory, the Director of which reports to DAFF's Chief Veterinary Officer. DAFF has a District Veterinary Office (DVO) in each county and staff from these offices undertakes the official sampling programme. The evaluation of results and decisions in relation to follow-up action in positive cases are the responsibility of official veterinarians in DAFF headquarters. Please see flow chart, PDF attachment 4.

- 1.2. Approved laboratories where samples collected within the programme are analysed.

The Department of Agriculture, Fisheries and Food, Central Veterinary Research Laboratory, (CVRL) and laboratories approved by DAFF –

- 1.3. Methods used in the examination of the samples in the framework of the programme.

Bacteriological tests (cultivation - ELIZA if positive culture is detected) and serotyping of relevant isolates tests.

- 1.5. Official controls (including sampling schemes) at feed, flock and/or herd level.

- Feedmills:

There are 11 feedmills supplying poultry feed in Ireland. Routine official Salmonella Monitoring of raw materials used in poultry feed has been carried out by DAFF since 1988. Raw material samples are taken at point of import, at compound feed manufacturers premises or at the point of manufacture (e.g. fish meal).

Routine official Salmonella monitoring of compound (finished) poultry feed has been carried out by DAF since 1988 in all poultry compound feed manufacturers. Compound feed samples are taken at point of dispatch in poultry compound feed manufacturers premises or from bagged product. Official sampling of feeding-stuffs from mills supplying the poultry industry occurs a minimum of 6 times per year in each mill.

In poultry offal rendering plants, sampling for salmonella is carried out in accordance with the provisions of Council Regulation (EC) No 1774/2002 laying down health rules concerning animal by-products not intended for human consumption.

In addition, an Official Veterinarian as part of any suspect *S. enteritidis* or *S. typhimurium* investigations may take feed samples.

Detailed results of all Ireland official raw material and poultry compound feed results are presented to the Commission as part of Ireland's zoonosis data report as was required under Council Directive 2003/99/EEC.

Heat treatment of all poultry feed is compulsory under the Diseases of Animals (Poultry Feed) Order 1991 - S.I. No 364 of 1991.

- Breeding flocks:

(i) Rearing Flocks as day old chicks' and four week old chicks

two weeks before moving to laying phase or laying unit

(ii) Adult breeding flocks – every second week during the laying period on farm.

Parent flocks of *Gallus gallus* are subject to official sampling three times annually, and in addition are also sampled privately every two weeks. *Salmonella enteritidis* (St) and *Salmonella typhimurium* (St) are scheduled and notifiable in Ireland under Statutory Instrument entitled Diseases of Animals Act 1966 (Notification and Control of Animal Diseases) Order 2008 - S.I. 101 of 2008. Please refer to the submission for co-financing for a copy of this Order.

Investigation of parent and grandparent flocks of *Gallus gallus* declared positive after monitoring is carried out in accordance with the requirements of ANNEX II, section (C) of Council Regulation (EC) No 2160/2003.

In the event of a positive result for *S. enteritidis* or *S. typhimurium* on dust sampling, infection is confirmed by either -

- weeks or
- (i) Official cloacal swabbing of birds at a rate of 60 swabs per house weekly for three weeks or
  - (ii) Cultures obtained from pooling the organs of 60 birds.

- 1.6. Measures taken by the competent authorities with regard to animals or products in which the presence of *Salmonella* spp. have been detected, in particular to protect public health, and any preventive measures taken, such as vaccination.

When infection is confirmed, a slaughter policy, subject to co-financing, operates by agreement with the poultry industry. Non-incubated eggs are heat treated or destroyed, and cleaning and disinfection following slaughter is carried out in accordance with the procedures laid down by an Official Veterinarian. **Antibiotic treatment of infected flocks is not permitted in Ireland.**

**Vaccination is prohibited in Ireland** and antimicrobials are used only for therapeutic reasons and in the event of confirmed Se or St in a domestic fowl breeding flock compensation may not be payable where reasonable bio-security measures to prevent their occurrence have not been taken.

- 1.7. National legislation relevant to the implementation of the programmes, including any national provisions concerning the activities set out in the programme.

The monitoring system described above is the system for ascertaining presence/absence of salmonella. Generally, no official action is taken when serotypes other than Se and St are found

*Salmonella enteritidis* (Se) and *Salmonella typhimurium* (St) are scheduled and notifiable in Ireland under Statutory Instrument entitled Diseases of Animals Act 1966 (Notification and Control of Animal Diseases) Order 2008 - S.I. 101 of 2008.

Flocks positive for SE or ST are subjected to sanitary slaughter, the houses are thoroughly cleaned, disinfected and fumigated before restocking. A risk analysis is carried out and meat from positive flocks may be subjected to heat treatment and subjected to a positive release system

Primary responsibility for the control and monitoring of Salmonella is with the Zoonoses Division of Veterinary Public Health; on farm issues are the responsibility of the Agricultural Inspectorate and Veterinary Animal Health and Welfare Division. Administrative functions are the responsibility of Pigeon and Poultry Division.

The European Communities (Control of Salmonella in Breeding Flocks of Domestic Fowl) Regulations 2006 - S.I. 706 of 2006. In addition the Disease of Animals (Poultry Feed) Order 1991 requires that any feed intended to be fed to poultry (other than primary agricultural products grown on the poultry premises) must be heat treated to a minimum of 75°C and must show an absence of salmonella in a 25 grams sample.

1.8. Any financial assistance provided to food and feed businesses in the context of the programme.

Valuation is carried out after a flock is confirmed positive by competent staff of the Department of Agriculture. Valuation is based on such factors as the age of birds, costs expended and future production foregone. A scale of compensation is not publicly available.

2. Concerning food and feed businesses covered by the programme

2.1. The structure of the production of the given species and products thereof

*Please see attachment 2 – Structure of the Meat Sector.*

2.2. The structure of the production of feed.

There are 11 mills owned by independent and private companies.

2.3. Relevant guidelines for good animal husbandry practices or other guidelines (mandatory or voluntary) on biosecurity measures defining at least:

- hygiene management at farms,
- measures to prevent incoming infections carried by animals, feed, drinking water, people working at farms, and
- hygiene in transporting animals to and from farms.

**a)** Documentation must be available that demonstrates that the essential “Pre-requisite” requirements of Good Manufacturing Practice (GMP) and Good Hygiene Practice (GHP) have been adequately addressed at all appropriate steps, including procurement (Category 1).

The HACCP system must comply with the following:

**b)** The Processor must have a Hazard Analysis Critical Control Point (HACCP) Plan which shows how product / process safety is ensured through control and prevention (Critical);

**c)** This plan must be supported by senior management;

**d)** It should be put in place by a multidiscipline team;

**e)** At least one member of this team should have received formal training in the application of HACCP Principles;

**f)** At a minimum the Hazard Control Plan must include (all Category 1):

g) The HACCP plan must be verified / tested annually at a minimum to ensure that it is effective;

h) As part of this verification / testing process, microbiological criteria (as set out in the Regulation EC 2073/2005) must be used in accordance with Appendix 4 (Critical);

i) The Processor must establish a schedule for this testing where the frequency is based on the established risks and the microbiological history of the product;

j) The data must be monitored and trends analysed so that appropriate actions or corrective actions can be taken and documented;

k) The HACCP plan must be supported by the GMP and GHP Plans.

#### Poultry Quality Assurance Standard: Processor Requirements -

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 ensuring 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.

#### 2.4. Routine veterinary supervision of farms.

Under the supervision of the local Veterinary Office and subject to regulatory control.

Veterinary officers are authorised under the relevant legislation to enforce EU and National measures relating to animal health and welfare, including legislation concerning the control of animal disease, veterinary medicines, and the hygienic production of foods of animal origin, by routine inspection and sampling, by investigation and the acquisition of evidence, and by legal process in the courts, often in co-operation with the Gardai (police) and Customs officers.

If an official veterinarian is carrying out inspections on farms for reasons such as checks on animal welfare or medicine records or to take samples for residues then, when appropriate, official sampling in the frame of the salmonella control programmes is undertaken at the same visit

#### 2.5. Registration of farms.

All farms are registered both under national and EU legislation.

Registration of farms takes place under a variety of legislative provisions. All poultry farms should be registered under legislation aimed at controlling avian influenza. Laying hen farms over 350 birds are registered under Council Directive 1999/74/EC. All breeding farms engaging in intra Community trade are approved under Council Directive 2009/158/EC. All food business operators have to be registered under the hygiene legislation.

#### 2.6. Record-keeping at farms.

All records must be controlled (e.g. by signing and dating) and must be maintained at a secure and easily accessible location for a minimum period of three years unless otherwise specified (e.g. for SRM).

These records are maintained in accordance with EU and national legislation. In addition farm records must be maintained under the Bord Bia Quality Assurance Scheme.

Please see PDF attachment 7.

#### 2.7 Documents to accompany animals when dispatched. Dispatch and Transport

Documents under the Poultry Hatcheries Act 1947 and Poultry Hatcheries Act Regulations 1959.

Note: It is the responsibility of the processor and the transporter to ensure that the cold chain is maintained during loading and transport and is appropriate to the product.

A record of the following checks must be maintained (all Category 1):

- i. All transport vehicles must be inspected prior to loading to ensure that they are clean, waterproof and undamaged; that door seals and air circulation ducts are intact; and that the refrigeration unit is working properly,
- ii. Containers must be checked to ensure that they are pre-cooled prior to loading,
- iii. Product temperature must be checked prior to loading,
- iv. Records must be maintained to demonstrate the effectiveness of temperature control appropriate to the product during transit,
- v. A contingency plan must be in place to deal with refrigerated delivery breakdown.

Operators wishing to export more than 20 birds or hatching eggs to another EU member state (or certain third countries) must comply with Directive 2009/158/EC and ensure that the consignment is accompanied by a completed and signed Intra-trade Animal Health Certificate (ITAHC) for poultry breeding and production. The ITAHC will also require the approval number of the operator's establishment.

The ITAHC will be amended to include the results of the last test for *Salmonella* as required in Commission Regulation (EC) 2160/2003 Article 9.1 prior to any dispatching of the live animals, or hatching eggs, from the food business of origin. The date and the result of testing shall be included in the relevant health certificates provided for in Community legislation. This certificate must be completed and signed by the Official Veterinarian as well as the operator to confirm compliance with the relevant articles of Directive.

## 2.8 Other relevant measures to ensure the traceability of animals.

All official veterinary health certificates issued for the export of poultry and hatching eggs are recorded on either the Centaur system or the Trade Control and Expert System (TRACES). Any flock supplying birds to an approved meat production establishment must provide food chain information that accompanies the birds.

**Application by Ireland for Community co-financing for the year 2012 programme for the eradication, control and monitoring of certain animal diseases and zoonoses for Community financing**

**Annex II (Part B)**

**1. Identification of Programme**

Member State: IRELAND

Disease: infection of animals with zoonotic *Salmonella spp*

Animal population covered by the programme: **0.79m**

Year of Implementation: **2012.**

Reference of this document: Salmonella in Poultry, (**Breeding Flocks**).

Contact: Robert P. Byrne, Phone Number: 00 353 1 607 2263, Fax No 00 353 1 607 2823 or e-mail address: [robert.byrne@agriculture.gov.ie](mailto:robert.byrne@agriculture.gov.ie).

Date sent to Commission: **28 April 2011.**

**2. Historical data on the epidemiological evolution of the disease:**

The National Plan for Monitoring Salmonella in Fowl in Ireland, was updated in December 2009, in order to fulfil the requirements of Article 5 of Council Regulation (EC) No. 2160/2003 on the control of salmonella in breeding flocks of *Gallus gallus*. The plan outlines the measures being taken in Ireland including those measures taken to implement in full the requirements of Annexes II and III of Council Regulation (EC) No. 2160/2003 with respect to the breeding flocks of *Gallus gallus*.



The National Plan was submitted in December 2005 and subsequently approved by Commission Decision 2006/759/EC. The Plan sets out the monitoring arrangements for breeding flocks of domestic fowl as well as for breeding flocks of other poultry. In addition, a wider Salmonella Monitoring Programme has been in operation in the poultry sector in Ireland since 1989. This programme was agreed between the industry and the Department of Agriculture, Fisheries and Food (DAFF) and sets out guidelines for monitoring and general bio-security arrangements.

There is no evidence of significant Salmonella typhimurium (St) or Salmonella enteritidis (Se) infection in the national poultry flock. During 2010, 2 outbreaks of Se or St were detected in breeding flocks, so it was necessary to put scheduled appropriate measures in force.

Other Salmonella sero-types were found, e.g. S. kentucky. The following are details of the level of official testing in 2010.

<u>Sites at which samples taken</u>	<u>Number of samples tested</u>
Broiler breeders	509
Feed-mills	76

The position on flock monitoring to date in 2011 is that there has been no cases confirmed of St in breeding flocks and no cases of Se have been detected to date.

During 2010, 77.5m broilers, 2.7m spent hens and over 2.8m of other poultry species were slaughtered at 9 approved slaughter plants.

### **3. Description of the submitted programme:**

Sampling is conducted at all commercial breeding sites, (including feed mills)

All testing on officially collected samples is conducted in the DAFF Central Veterinary Research Laboratory.

The following are the main requirements of European Communities (Control of Salmonella in Breeding Flocks of Domestic Fowl) Regulations 2008 [S.I. No 706 of 2006] transposing the relevant EU legislation

## **4 Measures of the submitted programme**

### ***4.1 Summary of measures under the programme***

*Duration of the programme: 2011 : no outbreak of St/Se to date*

*Year 2011*

- Testing
- Slaughter of positive animals
- Disposal of Products
- Monitoring

*Year 2010: 2 outbreaks in breeding flocks*

- Testing
- Slaughter of positive animals
- Disposal of Products
- Monitoring

*Year 2009: no outbreaks in breeding flocks*

- Testing
- Slaughter of positive animals
- Disposal of Products
- Monitoring

*Year Testing 2008 - no outbreaks in breeding flocks*

- Testing
- Slaughter of positive animals
- Disposal of Products
- Monitoring

*Year Testing 2007 - no outbreaks in breeding flocks*

- Testing
- Slaughter of positive animals
- Disposal of Products
- Monitoring

*4.2 Designation of the central authority charged with supervising and coordinating the departments responsible for implementing the programme:*

The central competent authority for this programme is the Department of Agriculture, Fisheries and Food (DAFF). Officially collected samples are tested at DAFF's Central Veterinary Research Laboratory, the Director of which reports to DAFF's Chief Veterinary Officer. DAFF has a number of District Veterinary Offices located throughout the country and staff from these offices undertake the official sampling programme. The evaluation of results and decisions in relation to follow-up action in positive cases are the responsibility of official veterinarians in DAFF headquarters.

*4.3 Description and delimitation of the geographical and administrative areas in which the programme is to be implemented:*

The entire country.

DAFF undertakes to inform the Commission regularly and fully of developments under the programme and to provide whatever additional information, if any, as required.

#### ***4.4 Measures implemented under the programme***

##### *4.4.1 Measures and terms of legislation as regards the registration of holdings:*

Breeding establishments are registered under the Poultry Hatcheries Act 1947 and, if they are engaged in Intra Community Trade, they must be approved under the European Communities (Live Poultry and Hatching Eggs) Regulations 1992 and 1995 which implement Council Directive 90/539/EEC, replaced by Council Directive 158/2009/EEC. European Communities (Marketing Standards for eggs for hatching and farmyard poultry chicks) Regulations 2008 (617/2008)

##### *4.4.2 Measures and terms of legislation as regards identification of animals:*

Not applicable

##### *4.4.3 Measures and terms of legislation as regards the notification of the disease:*

Salmonellosis caused by or involving Se or St is a notifiable disease under the Disease of Animals Act 1966 (Notification and Control of Animal Diseases) Amended Order 2010 [S.I. No.475 of 2010].

##### *4.4.4 Measures and terms of legislation as regards the measures in case of a positive result:*

- The European Communities (Control of Salmonella in Breeding Flocks of Domestic Fowl) Regulations 2006 – [S.I. 706 of 2006].

- The provisions as stated in Commission Regulation (EC) No 2160/2003, Annex II.C and Commission Regulation (EC) No 1003/2005, Annex 4 refer.

*4.4.5 Measures and terms of legislation as regards the different qualifications of animals and herds:*

Not applicable

*4.4.6 Control measures and in particular rules on the movement of animals liable to be affected or contaminated by a given disease and the regular inspection of the holdings or areas concerned:*

- The European Communities (Control of Salmonella in Breeding Flocks of Domestic Fowl) Regulations 2006 – [S.I. 706 of 2006].
- The provisions as stated in Commission Regulation (EC) No 2160/2003, Annex II.C and Commission Regulation (EC) No 1003/2005, Annex 4 refer.

Generally, no official action is taken when serotypes other than St and Se are found.

*4.4.7 Measures and applicable legislation as regards the control of the disease:*

The monitoring system described above is the system for ascertaining presence/absence of salmonella.

In addition the Disease of Animals (Poultry Feed) Order 1991 [S.I. 364 of 1991] requires that any feed intended to be fed to poultry (other than primary agricultural products grown on the poultry premises) must be heat treated to a minimum of 75°C and must show an absence of salmonella in a 25 grams sample.

*4.4.8 Measures and applicable legislation as regards the compensation for owners of slaughtered and killed animals:*

DAFF operates a non-statutory scheme of compensation whereby the value of poultry and eggs destroyed (less any salvage) and costs of transport to place of destruction are reimbursed. Other costs arising, such as loss of income, are not compensated.

*4.4.9 information and assessment on bio-security measures management and infrastructure in place in the flocks/holdings involved:*

**Attachment 7 (Bord Bia Poultry Producer Requirements pdf) part 3.9 attached contains information on bio-security in place in the flock/holding.**

## **5. General description of the costs and benefits**

The anticipated benefits of the programme are the minimising of human health problems arising from salmonella-based food poisoning and a consequent reduction in suffering, injury, mortality and health service costs.

The taking and testing of samples, and related tasks, are undertaken by personnel of DAFF and have not been separately costed. The costs in respect of which co-financing is sought are the costs of compensating owners of breeding flocks of domestic fowl whose flocks have been destroyed under the programme. **In the unlikely event of an outbreak to occur, a Community co-financing provision of €200,000 is required, based in calculations on the number of analytical tests to be carried out throughout the year.**

The objective is to monitor and detect the incidence of salmonella in the national flock, to remove infected poultry and eggs from the system and to minimise the level of salmonella-based food poisoning.

2 outbreaks of St were detected in 2010, both flocks have been depopulated and compensation paid to the flock owners. No outbreaks of Se, S.hadar, S.virchow or S.infantis were detected in any breeding flocks of domestic fowl in 2010 and 2011 to date.

Please see link beneath as regards the European Communities (Control of Salmonella in Breeding Flocks of Domestic Fowl) Regulations 2006-[S. I. No 706 of 2006].

<http://ezone/library/DAFLegal/LEG/2006DAFSIs/SI706-2006.pdf>

## **6. Data on the epidemiological evolution during the past five years**

### **6.1 evolution of zoonotic salmonellosis:**

2011 – No outbreak of St/Se detected to date.

2010 – 2 outbreaks of St were detected in 2010, both flocks were depopulated (one depopulation occurred early in 2011).

2009 - nil

2008 – 1 outbreak of Se was detected; this flock had come to the end of production before the result was processed, so therefore was no depopulation or compensation paid for

2007 - nil

6.1.2. Data on evolution of zoonotic salmonellosis

**Year:** 2007

**Situation on date:** 28 April 2011

**Animal species:** Gallus gallus

**Disease/infection<sup>(a)</sup>:** Se and St

Region (a1)	Type of flock <sup>(b)</sup>	Total number of flocks <sup>(c)</sup>	Total number of animals	Total number of flocks under the programme	Total number of animals under the programme	Number of flocks checked <sup>(d)</sup>	Number of positive <sup>(e)</sup> flocks <sup>(a)</sup>			Number of flocks depopulated <sup>(a)</sup>		Total number of animals slaughtered or destroyed <sup>(a)</sup>		Quantity of eggs destroyed (number or kg) <sup>(a)</sup>		Quantity of eggs channelled to egg products (number or kg) <sup>(a)</sup>	
							(a1)	(a2)	(a3)	(a3)	(a4)	(a4)	(a3)	(a4)	(a4)	(a3)	(a4)
IRELAND	Broiler Breeder	100	617,000	100	617,000	100	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil
	Broiler Grand Parents	9	60,000	9	60,000	9	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil
<b>Total</b>		109	677,000	109	677,000	109	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil

- (a) For zoonotic Salmonellosis indicate the serotypes covered by the control programmes: (a1) for *Salmonella* Enteritidis, (a2) for *Salmonella* Typhimurium, (a3) for other serotypes-specify as appropriate, (a4) for *Salmonella* Enteritidis or *Salmonella* Typhimurium.
- (a1) Region as defined in the approved control and eradication programme of the Member State.
- (b) For example, breeding flocks (rearing, adult flocks), production flocks, laying hen flocks, breeding turkeys, broiler turkeys, breeding pigs, slaughter pigs, etc. Flocks or herds or as appropriate.
- (c) Total number of flocks existing in the region including eligible flocks and non-eligible flocks for the programme.
- (d) Check means to perform a flock level test under the programme for the presence of salmonella. In this column a flock must not be counted twice even if it has been checked more than once.
- (e) If a flock has been checked, in accordance with footnote (d), more than once, a positive sample must be taken into account only once.



6.1.2. Data on evolution of zoonotic salmonellosis

**Year:** 2008

**Situation on date:** 28 April 2011

**Animal species:** Gallus gallus

**Disease/infection<sup>(a)</sup>:** Se and St

Region (a1)	Type of flock <sup>(b)</sup>	Total number of flocks <sup>(c)</sup>	Total number of animals	Total number of flocks under the programme	Total number of animals under the programme	Number of flocks checked <sup>(d)</sup>	Number of positive <sup>(e)</sup> flocks <sup>(a)</sup>			Number of flocks depopulated <sup>(a)</sup>		Total number of animals slaughtered or destroyed <sup>(a)</sup>		Quantity of eggs destroyed (number or kg) <sup>(a)</sup>		Quantity of eggs channelled to egg products (number or kg) <sup>(a)</sup>	
							(a1)	(a2)	(a3)	(a3)	(a4)	(a4)	(a3)	(a4)	(a3)	(a4)	(a3)
IRELAND	Broiler Breeder	100	617,000	100	617,000	100	*1	Nil	**7	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil
	Broiler Grand Parents	9	60,000	9	60,000	9	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil
<b>Total</b>		109	677,000	109	677,000	109	*1	Nil	**7	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil

- (a) For zoonotic Salmonellosis indicate the serotypes covered by the control programmes: (a1) for \**Salmonella* Enteritidis, (a2) for *Salmonella* Typhimurium, (a3) for other serotypes-specify as appropriate, (a4) for *Salmonella* Enteritidis or *Salmonella* Typhimurium.
- (a1) Region as defined in the approved control and eradication programme of the Member State.
- (b) For example, breeding flocks (rearing, adult flocks), production flocks, laying hen flocks, breeding turkeys, broiler turkeys, breeding pigs, slaughter pigs, etc. Flocks or herds or as appropriate.
- (c) Total number of flocks existing in the region including eligible flocks and non-eligible flocks for the programme.
- (d) Check means to perform a flock level test under the programme for the presence of salmonella. In this column a flock must not be counted twice even if it has been checked more than once.
- (e) If a flock has been checked, in accordance with footnote (d), more than once, a positive sample must be taken into account only once.

\*\* 6=*S.kentucky*; 1=*S.dublin*

6.1.2. Data on evolution of zoonotic salmonellosis

**Year:** 2009

**Situation on date:** 28 April 2011

**Animal species:** Gallus gallus

**Disease/infection<sup>(a)</sup>:** Se and St

Region (a1)	Type of flock <sup>(b)</sup>	Total number of flocks <sup>(c)</sup>	Total number of animals	Total number of flocks under the programme	Total number of animals under the programme	Number of flocks checked <sup>(d)</sup>	Number of positive <sup>(e)</sup> flocks <sup>(a)</sup>			Number of flocks depopulated <sup>(a)</sup>		Total number of animals slaughtered or destroyed <sup>(a)</sup>		Quantity of eggs destroyed (number or kg) <sup>(a)</sup>		Quantity of eggs channelled to egg products (number or kg) <sup>(a)</sup>	
							(a1)	(a2)	(a3)	(a3)	(a4)	(a4)	(a3)	(a4)	(a3)	(a4)	(a3)
IRELAND	Broiler Breeder	100	617,000	100	617,000	100	Nil	Nil	*1	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil
	Broiler Grand Parents	9	60,000	9	60,000	9	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil
<b>Total</b>		109	677,000	109	677,000	109	Nil	Nil	*1	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil

- (a) For zoonotic Salmonellosis indicate the serotypes covered by the control programmes: (a1) for *Salmonella* Enteritidis, (a2) for *Salmonella* Typhimurium, (a3) for other serotypes-specify as appropriate, (a4) for *Salmonella* Enteritidis or *Salmonella* Typhimurium.
- (a1) Region as defined in the approved control and eradication programme of the Member State.
- (b) For example, breeding flocks (rearing, adult flocks), production flocks, laying hen flocks, breeding turkeys, broiler turkeys, breeding pigs, slaughter pigs, etc. Flocks or herds or as appropriate.
- (c) Total number of flocks existing in the region including eligible flocks and non-eligible flocks for the programme.
- (d) Check means to perform a flock level test under the programme for the presence of salmonella. In this column a flock must not be counted twice even if it has been checked more than once.
- (e) If a flock has been checked, in accordance with footnote (d), more than once, a positive sample must be taken into account only once.

\* 1=S. kentucky detected at a feedmill.

6.1.2. Data on evolution of zoonotic salmonellosis

**Year:** 2010

**Situation on date:** 28 April 2011

**Animal species:** Gallus gallus

**Disease/infection<sup>(a)</sup>:** Se and St

Region (a1)	Type of flock <sup>(b)</sup>	Total number of flocks <sup>(c)</sup>	Total number of animals	Total number of flocks under the programme	Total number of animals under the programme	Number of flocks checked <sup>(d)</sup>	Number of positive <sup>(e)</sup> flocks <sup>(a)</sup>			Number of flocks depopulated <sup>(a)</sup>		Total number of animals slaughtered or destroyed <sup>(a)</sup>		Quantity of eggs destroyed (number or kg) <sup>(a)</sup>		Quantity of eggs channelled to egg products (number or kg) <sup>(a)</sup>	
							(a1)	(a2)	(a3)	(a3)	(a4)	(a4)	(a3)	(a4)	(a3)	(a4)	(a3)
IRELAND	Broiler Breeder	100	617,000	100	617,000	100	Nil	2*	1**	Nil	1*	6,800	Nil	149,720	Nil	Nil	Nil
	Broiler Grand Parents	9	60,000	9	60,000	9	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil
<b>Total</b>		109	677,000	109	677,000	109	Nil	2*	1**	Nil	1*	6,800	Nil	149,720	Nil	Nil	Nil

- (a) For zoonotic Salmonellosis indicate the serotypes covered by the control programmes: (a1) for *Salmonella* Enteritidis, (a2) for *Salmonella* Typhimurium, (a3) for other serotypes-specify as appropriate, (a4) for *Salmonella* Enteritidis or *Salmonella* Typhimurium.
- (a1) Region as defined in the approved control and eradication programme of the Member State.
- (b) For example, breeding flocks (rearing, adult flocks), production flocks, laying hen flocks, breeding turkeys, broiler turkeys, breeding pigs, slaughter pigs, etc. Flocks or herds or as appropriate.
- (c) Total number of flocks existing in the region including eligible flocks and non-eligible flocks for the programme.
- (d) Check means to perform a flock level test under the programme for the presence of salmonella. In this column a flock must not be counted twice even if it has been checked more than once.
- (e) If a flock has been checked, in accordance with footnote (d), more than once, a positive sample must be taken into account only once.

\* There were two (2) outbreaks of St during 2010 in breeding flocks. The second was late in the year and compensation was not paid until 2011.

\*\*S kentucky

6.1.2. Data on evolution of zoonotic salmonellosis

**Year:** 2011

**Situation on date:** 28 April 2011

**Animal species:** Gallus gallus

**Disease/infection<sup>(a)</sup>:** Se and St

Region (a1)	Type of flock <sup>(b)</sup>	Total number of flocks <sup>(c)</sup>	Total number of animals	Total number of flocks under the programme	Total number of animals under the programme	Number of flocks checked <sup>(d)</sup>	Number of positive <sup>(e)</sup> flocks <sup>(a)</sup>			Number of flocks depopulated <sup>(a)</sup>		Total number of animals slaughtered or destroyed <sup>(a)</sup>		Quantity of eggs destroyed <sup>(a)</sup> (number or kg)		Quantity of eggs channelled to egg products <sup>(a)</sup> (number or kg)	
							(a1)	(a2)	(a3)	(a3)	(a4)	(a4)	(a3)	(a4)	(a3)	(a4)	(a3)
IRELAND	Broiler Breeder	128	847,400	128	847,400	128	Nil	Nil	*2	Nil	**1	11,734	Nil	389,552	Nil	Nil	Nil
	Broiler Grand Parents	18	102,500	18	102,500	18	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil
Total		146	949,900	146	949,900	146	Nil	Nil	*2	Nil	**1	11,734	Nil	389,552	Nil	Nil	Nil

(a) For zoonotic Salmonellosis indicate the serotypes covered by the control programmes: (a1) for *Salmonella* Enteritidis, (a2) for *Salmonella* Typhimurium, (a3) for other serotypes-specify as appropriate, (a4) for *Salmonella* Enteritidis or *Salmonella* Typhimurium.

(a1) Region as defined in the approved control and eradication programme of the Member State.

(b) For example, breeding flocks (rearing, adult flocks), production flocks, laying hen flocks, breeding turkeys, broiler turkeys, breeding pigs, slaughter pigs, etc. Flocks or herds or as appropriate.

(c) Total number of flocks existing in the region including eligible flocks and non-eligible flocks for the programme.

(d) Check means to perform a flock level test under the programme for the presence of salmonella. In this column a flock must not be counted twice even if it has been checked more than once.

(e) If a flock has been checked, in accordance with footnote (d), more than once, a positive sample must be taken into account only once.

\* 2 = *S. kentucky*

\*\* This is the second flock recorded positive for St in late 2010 and depopulated in 2011.

## 6.2. Stratified data on surveillance and laboratory tests

### 6.2.1. Stratified data on surveillance and laboratory tests (one table per year and per disease/species)

**Year:** 2007

**Animal species<sup>(a)</sup>:** Gallus gallus

**Category<sup>(b)</sup>:** Broiler Breeders

**Description of the used serological tests:** St ELIZA when outbreaks occur

**Description of the used microbiological or virological tests:** Salmonella Culture and Serotyping when outbreaks occur

**Description of the other used tests:** N/A

Region <sup>(c)</sup>	Serological tests		Microbiological or virological tests		Other tests	
	Number of samples tested <sup>(d)</sup>	Number of positive samples <sup>(e)</sup>	Number of samples tested <sup>(d)</sup>	Number of positive samples <sup>(e)</sup>	Number of samples tested <sup>(d)</sup>	Number of positive samples <sup>(e)</sup>
IRELAND						
No outbreaks	Nil	Nil	Nil	Nil	Nil	Nil
Total	Nil	Nil	Nil	Nil	Nil	Nil

(a) Animal species if necessary.

(b) Category/further specifications such as breeders, laying hens, broilers, breeding turkeys, broiler turkeys, breeding pigs, slaughter pigs, etc, when appropriate.

(c) Region as defined in the approved control and eradication programme of the Member State.

(d) Number of samples tested.

(e) Number of positive samples.

## 6.2. Stratified data on surveillance and laboratory tests

### 6.2.1. Stratified data on surveillance and laboratory tests (one table per year and per disease/species)

**Year:** 2008

**Animal species<sup>(a)</sup>:** Gallus gallus

**Category<sup>(b)</sup>:** Broiler Breeders

**Description of the used serological tests:** St ELIZA when outbreaks occur

**Description of the used microbiological or virological tests:** Salmonella Culture and Serotyping when outbreaks occur

**Description of the other used tests:** N/A

Region <sup>(c)</sup>	Serological tests		Microbiological or virological tests		Other tests	
	Number of samples tested <sup>(d)</sup>	Number of positive samples <sup>(e)</sup>	Number of samples tested <sup>(d)</sup>	Number of positive samples <sup>(e)</sup>	Number of samples tested <sup>(d)</sup>	Number of positive samples <sup>(e)</sup>
IRELAND						
No outbreaks	Nil	Nil	Nil	Nil	Nil	Nil
Total	Nil	Nil	Nil	Nil	Nil	Nil

(a) Animal species if necessary.

(b) Category/further specifications such as breeders, laying hens, broilers, breeding turkeys, broiler turkeys, breeding pigs, slaughter pigs, etc, when appropriate.

(c) Region as defined in the approved control and eradication programme of the Member State.

(d) Number of samples tested.

(e) Number of positive samples.

## 6.2. Stratified data on surveillance and laboratory tests

### 6.2.1. Stratified data on surveillance and laboratory tests (one table per year and per disease/species)

**Year:** 2009

**Animal species<sup>(a)</sup>:** Gallus gallus

**Category<sup>(b)</sup>:** Broiler Breeders

**Description of the used serological tests:** St ELIZA when outbreaks occur

**Description of the used microbiological or virological tests:** Salmonella Culture and Serotyping when outbreaks occur

**Description of the other used tests:** N/A

Region <sup>(c)</sup>	Serological tests		Microbiological or virological tests		Other tests	
	Number of samples tested <sup>(d)</sup>	Number of positive samples <sup>(e)</sup>	Number of samples tested <sup>(d)</sup>	Number of positive samples <sup>(e)</sup>	Number of samples tested <sup>(d)</sup>	Number of positive samples <sup>(e)</sup>
IRELAND						
No outbreaks	Nil	Nil	Nil	Nil	Nil	Nil
Total	Nil	Nil	Nil	Nil	Nil	Nil

(a) Animal species if necessary.

(b) Category/further specifications such as breeders, laying hens, broilers, breeding turkeys, broiler turkeys, breeding pigs, slaughter pigs, etc, when appropriate.

(c) Region as defined in the approved control and eradication programme of the Member State.

(d) Number of samples tested.

(e) Number of positive samples.

## 6.2. Stratified data on surveillance and laboratory tests

### 6.2.1. Stratified data on surveillance and laboratory tests (one table per year and per disease/species)

**Year:** 2010

**Animal species<sup>(a)</sup>:** Gallus gallus

**Category<sup>(b)</sup>:** Broiler Breeders

**Description of the used serological tests:** St ELIZA when outbreaks occur

**Description of the used microbiological or virological tests:** Salmonella Culture and Serotyping when outbreaks occur

**Description of the other used tests:** N/A

Region <sup>(c)</sup>	Serological tests		Microbiological or virological tests		Other tests	
	Number of samples tested <sup>(d)</sup>	Number of positive samples <sup>(e)</sup>	Number of samples tested <sup>(d)</sup>	Number of positive samples <sup>(e)</sup>	Number of samples tested <sup>(d)</sup>	Number of positive samples <sup>(e)</sup>
IRELAND						
1 outbreak	3	3	Nil	Nil	Nil	Nil
Total	3	3	Nil	Nil	Nil	Nil

(a) Animal species if necessary.

(b) Category/further specifications such as breeders, laying hens, broilers, breeding turkeys, broiler turkeys, breeding pigs, slaughter pigs, etc, when appropriate.

(c) Region as defined in the approved control and eradication programme of the Member State.

(d) Number of samples tested.

(e) Number of positive samples.



## 6.2. Stratified data on surveillance and laboratory tests

### 6.2.1. *Stratified data on surveillance and laboratory tests (one table per year and per disease/species)*

**Year:** 2011                      **Animal species<sup>(a)</sup>:** Gallus gallus                      **Category<sup>(b)</sup>:** Broiler Breeders

**Description of the used serological tests:** St ELIZA when outbreaks occur

**Description of the used microbiological or virological tests:** Salmonella Culture and Serotyping when outbreaks occur

**Description of the other used tests:** N/A

Region <sup>(c)</sup>	Serological tests		Microbiological or virological tests		Other tests	
	Number of samples tested <sup>(d)</sup>	Number of positive samples <sup>(e)</sup>	Number of samples tested <sup>(d)</sup>	Number of positive samples <sup>(e)</sup>	Number of samples tested <sup>(d)</sup>	Number of positive samples <sup>(e)</sup>
IRELAND						
No outbreaks to Date	Nil	Nil	Nil	Nil	Nil	Nil
Total	Nil	Nil	Nil	Nil	Nil	Nil

- (a) Animal species if necessary.
- (b) Category/further specifications such as breeders, laying hens, broilers, breeding turkeys, broiler turkeys, breeding pigs, slaughter pigs, etc, when appropriate.
- (c) Region as defined in the approved control and eradication programme of the Member State.
- (d) Number of samples tested.
- (e) Number of positive samples.

### 6.3. Data on infection (one table per year and per species)

**Year:** 2007

**Animal species<sup>(a)</sup>:** Gallus gallus

Region <sup>(b)</sup>	Number of herds infected <sup>(c)</sup>	Number of animals infected
IRELAND	Nil	Nil
Total	Nil	Nil

- (a) Animal species if necessary.
- (b) Region as defined in the control and eradication programme of the Member State.
- (c) Herds or flocks or holdings as appropriate.

### 6.3. Data on infection (one table per year and per species)

**Year:** 2008

**Animal species<sup>(a)</sup>:** Gallus gallus

Region <sup>(b)</sup>	Number of herds infected <sup>(c)</sup>	Number of animals infected
IRELAND	Nil	Nil
Total	Nil	Nil

- (a) Animal species if necessary.
- (b) Region as defined in the control and eradication programme of the Member State.
- (c) Herds or flocks or holdings as appropriate.

### 6.3. Data on infection (one table per year and per species)

**Year:** 2009

**Animal species<sup>(a)</sup>:** Gallus gallus

Region <sup>(b)</sup>	Number of herds infected <sup>(c)</sup>	Number of animals infected
IRELAND	Nil	Nil
Total	Nil	Nil

- (a) Animal species if necessary.
- (b) Region as defined in the control and eradication programme of the Member State.
- (c) Herds or flocks or holdings as appropriate.

### 6.3. Data on infection (one table per year and per species)

**Year:** 2010

**Animal species<sup>(a)</sup>:** Gallus gallus

Region <sup>(b)</sup>	Number of herds infected <sup>(c)</sup>	Number of animals infected
IRELAND	2	18,534
Total	2	18,534

(a) Animal species if necessary.

(b) Region as defined in the control and eradication programme of the Member State.

(c) Herds or flocks or holdings as appropriate.

### 6.3. Data on infection (one table per year and per species)

**Year:** 2011

**Animal species<sup>(a)</sup>:** Gallus gallus

Region <sup>(b)</sup>	Number of herds infected <sup>(c)</sup>	Number of animals infected
IRELAND	Nil	Nil
Total	Nil	Nil

- (a) Animal species if necessary.  
(b) Region as defined in the control and eradication programme of the Member State.  
(c) Herds or flocks or holdings as appropriate.

### 6.4 Data on vaccination programmes

**Vaccinations are prohibited in Ireland**

## 7. Targets

### 7.1. Targets related to testing (one table for each year of implementation)

#### 7.1.1. Targets on diagnostic tests

**Animal species:** <sup>(a)</sup> Broiler Breeders

Region <sup>(b)</sup>	Type of the test <sup>(c)</sup>	Target population <sup>(d)</sup>	Type of sample <sup>(e)</sup>	Objective <sup>(f)</sup>	Number of planned tests
IRELAND 2011	ELIZA (only if positive culture is detected)	As per table 6.1.2	Boot Swab & Dust samples	Identify positive flocks	*876
Total					*876

- (a) Species if necessary.
- (b) Region as defined in the approved control and eradication programme of the Member State.
- (c) Description of the test.
- (d) Specification of the targeted species and the categories of targeted animals if necessary.
- (e) Description of the sample (for instance faeces).
- (f) Description of the objective (for instance surveillance, monitoring, control of vaccination).

\*This figure comes from 146 flocks/houses sampled 3 times per year and two samples taken each time, i.e. Boot Swab & Dust Samples

## 7.1.2. Targets on testing of flocks<sup>1</sup>

**Year:** 2012

**Situation on date:** 28 April 2011

**Animal species:** Gallus gallus

**infection<sup>(a)</sup>:** Se and St

Region (a1)	Type of flock <sup>(b)</sup>	Total number of flocks <sup>(c)</sup>	Total number of animals	Total number of flocks under the programme	Total number of animals under the programme	Expected number of flocks to be checked <sup>(d)</sup>	Number of flocks <sup>(e)</sup> expected to be positive <sup>(a)</sup>			Number of flocks expected to be depopulated <sup>(a)</sup>		Total number of animals expected to be slaughtered or destroyed <sup>(a)</sup>		Expected quantity of eggs to be destroyed <sup>(a)</sup> (number or kg)		Expected quantity of eggs channelled to egg products <sup>(a)</sup> (number or kg)	
							(a1)	(a2)	(a3)	(a4)	(a3)	(a4)	(a3)	(a4)	(a3)	(a4)	(a3)
IRELAND	Broiler Breeder	128	847,400	128	847,400	128	Nil	2	*36	Nil	2	79,000	Nil	630,000	Nil	Nil	Nil
	Broiler Grand Parents	18	102,500	18	102,500	18	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil
<b>Total</b>		<b>146</b>	<b>949,900</b>	<b>146</b>	<b>949,900</b>	<b>146</b>	<b>Nil</b>	<b>2</b>	<b>*36</b>	<b>Nil</b>	<b>2</b>	<b>79,000</b>	<b>Nil</b>	<b>630,000</b>	<b>Nil</b>	<b>Nil</b>	<b>Nil</b>

(a) For zoonotic salmonellosis indicate the serotypes covered by the control programmes: (a1) for *Salmonella* Enteritidis, (a2) for *Salmonella* Typhimurium, (a3) for other serotypes-specify as appropriate, (a4) for *Salmonella* Enteritidis or *Salmonella* Typhimurium.

(a1) Region as defined in the approved control and eradication programme of the Member State.

(b) For example, breeding flocks (rearing, adult flocks), production flocks, laying hen flocks, breeding turkeys, broiler turkeys, breeding pigs, slaughter pigs, etc. Flocks or herds or as appropriate.

(c) Total number of flocks existing in the region including eligible flocks and non-eligible flocks for the programme.

(d) Check means to perform a flock level test under the programme for the presence of salmonella. In this column a flock must not be counted twice even if it has been checked more than once.

(e) If a flock has been checked, in accordance with footnote (d), more than once, a positive sample must be taken into account only once.

\* 31=S.mbandaka; 1=S.kentucky; 3=S.kedougour & 1=S.argona

## 7.2.1 Targets on vaccination

**Not applicable as vaccinations are prohibited in Ireland**



**8. Detailed analysis of the cost of the programme (one table per year of implementation) 2012**

<i>Costs related to</i>	<i>Specification</i>	<i>Number of units</i>	<i>Unitary cost in EUR</i>	<i>Total amount in EUR</i>	<i>Community funding requested (yes/no)</i>
<b><i>1. Testing</i></b>					
<i>1.1. Cost of the analysis</i>	<b><i>Test: Number of bacteriological tests (cultivation) planned to be carried out in the framework of official sampling</i></b>	604	20	12080	Yes
	<b><i>Test: Number of serotyping of relevant isolates tests planned to be carried out</i></b>	Unknown-all relevant isolates will be tested	30	<i>If all require serotyping, then total is €12120</i>	Yes
<i>1.2. Cost of sampling</i>	Laboratory Testing	604	€20	€12080	Yes
<i>1.3. Other costs</i>	Nil				No

<b>2. Vaccination or treatment of animal products</b>					
<b>2.1. Purchase of vaccine/treatment of animal products</b>	Nil				No
	<b>Number of purchase of vaccine doses planned if a vaccination policy is part of the programme as set out explicitly under point 4 of Annex II</b>				
<b>2.2. Distribution costs</b>	Nil				No
<b>2.3. Administering costs</b>	Nil				No
<b>2.4. Control costs</b>	Nil				No
<b>3. Slaughter and destruction</b>					
<b>3.1. Compensation of animals</b>	Birds Destroyed	49,000	Various	€413,000	Yes
	Day old Chick Destroyed	30,000	€0.10	€3000	Yes
	Eggs Destroyed	630,000	Various	€31,500	Yes
<b>3.2. Transport costs</b>	Birds/Eggs			€20,000	No

<b>3.3. Destruction costs</b>	Nil				No
<b>3.4. Loss in case of slaughtering</b>	Nil				No
<b>3.5 Costs from treatment of animal products (milk, eggs, hatching eggs, etc)</b>	Nil				No
<b>4. Cleaning and disinfection</b>	Nil				No
<b>5. Salaries (staff contracted for the programme only)</b>	Administrative and Veterinary Inspectorate	Nil	Nil	€150,000	No
<b>6. Consumables and specific equipment</b>	Nil				No

<b>7. Other costs</b>	Nil				No
<b>TOTAL</b>				<b>€483,780</b>	<b>Yes</b>

# **Poultry Standard Producer Requirements (Duck, Chicken, Turkey)**

Revision 01, June 2008

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# Contents

## **1.0 Introduction**

---

- 1.1 Objectives
- 1.2 Participation
- 1.3 Legislative Requirements
- 1.4 Database Information
- 1.5 Definitions
- 1.6 Cautionary Notes

## **2.0 Scheme Rules**

---

- 2.1 Membership Requirements
- 2.2 Control and Monitoring
- 2.3 Requirement Categories and Application of Non-Compliances
- 2.4 Recommendations for Best Practice
- 2.5 Certification Decisions
- 2.6 Appeals
- 2.7 Complaints
- 2.8 Revision Updates
- 2.9 Notification of Change

## **3.0 Producer Requirements**

---

- 3.0 Introduction
- 3.1 General
- 3.2 Production Site
- 3.3 Housing and Environment
- 3.4 House Preparation
- 3.5 Day-Olds Sourcing
- 3.6 Flock Health
- 3.7 Feed and Water
- 3.8 Flock Welfare
- 3.9 Site Hygiene & Biosecurity
- 3.10 Catching and Transport
- 3.11 Health and Safety on the Farm
- 3.12 Air Quality
- 3.13 Environmental Protection
- 3.14 Free Range Poultry

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# I Introduction



# 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

### OBJECTIVES

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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.

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**1.3**

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**LEGISLATIVE REQUIREMENTS**

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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);
- 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.

It is also recommended that producers consult with their Agricultural and Veterinary advisors and DAFF.

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

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**1.4**

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**DATABASE INFORMATION:**

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

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**1.5**

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**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 the membership 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 it can be prevented.

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

**Producer:** a DAFF registered Poultry Producer.

**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 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.

**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

### 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.

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## **2 Scheme Rules**





## 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.**

### 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.

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## 2.2

## CONTROL AND MONITORING

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### 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 and Processors participating in the Scheme and not on Bord Bia or its agents or any other third party.

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## 2.3

## REQUIREMENT CATEGORIES AND APPLICATION OF NON-COMPLIANCES

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### 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 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 subsequently be able to demonstrate 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 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**

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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 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 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

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#### **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

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#### **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).

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## **3 Producer Requirements**





## 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 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 young birds 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.

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**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 be equivalent to the report outlined in Appendix 7.

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**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) 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;
- 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 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/m<sup>2</sup>; turkey 59 kg/m<sup>2</sup>) (or as shown in Table 3 for Free Range) 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.

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, 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 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 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 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 (dated and signed) before the arrival of each batch of chicks.

### 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 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 to 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) (PROCESSOR) Where imported day-olds are supplied, there must be written documentation<sup>1</sup> 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 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, 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.

<sup>1</sup> e.g. in the Certificate of Origin.

- 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 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, (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).**
- 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);
  - 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

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 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 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 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 in Table 1:

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) **All water supplies must be sampled and tested<sup>2</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.
- 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.

2 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.

- 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 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 deal humanely with ill, injured, overtly lame birds or birds finding it difficult to reach feed or water, and will be able 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;
- 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.**
- 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 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 least 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>3</sup> (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 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 manage the programme of depopulation.

<sup>3</sup> Where there are multiple houses, a central sealed vermin-proof collection facility will be acceptable.

- 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 it 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>4</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>4</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 have implications for human health.

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

Table 2

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 IPPC licencing 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 EPA licence.



- a) All producers must have documentary evidence of the appropriate IPPC 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 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):
  - 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.

Table 3

	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>

Note: compliance with stocking rates is a category 1 requirement under requirement 3.2.o

- c) The land used must be dedicated to the production of free range 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.

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.*

## **4 Appendices**



## Producer Reference Information

### REFERENCE INFORMATION

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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:**

- 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

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

*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. It is especially important 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 observe the following practices:

### *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 the 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.
- Used shoe covers and face masks should be placed in a litter bin provided.
- Washable overalls should be hung for laundry.
- Personnel should wash hands thoroughly on arrival and departure.
- Consumption of food within the poultry house is prohibited.
- 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 discomfort to the birds.
- Undersized chickens must be avoided.
- 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 as specified in 3.10, and keep a record.
- 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.

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

- a) The HACCP Plan shows how product/process safety is ensured through control and prevention.
- b) This plan is supported by senior Management.
- c) It is put in place by a multidisciplinary team.
- d) At least one member of this team has 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 risks 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 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
Chick 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 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		
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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- 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).

### 1.2

#### WASH

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- a) Wash all surfaces to remove dirt and debris.
- b) Use high pressure power washer.
- c) Wash ceilings, rafters, ledges, inlets, fan shafts and other surfaces, paying particular attention to the underside of all equipment.
- d) Wash down feed bins and platforms.
- e) Drain the header tank and check to ensure it is free from debris.
- f) 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.
- g) Have all repairs attended to.
- h) A visual inspection should be carried out after the final wash.

**1.3****DISINFECT HOUSE AND EQUIPMENT**

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- 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**

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- 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 can transfer Salmonella from one crop to another.

**1.5****FREE RANGE: ADDITIONAL REQUIREMENTS**

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- 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

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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.**

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 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 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 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.

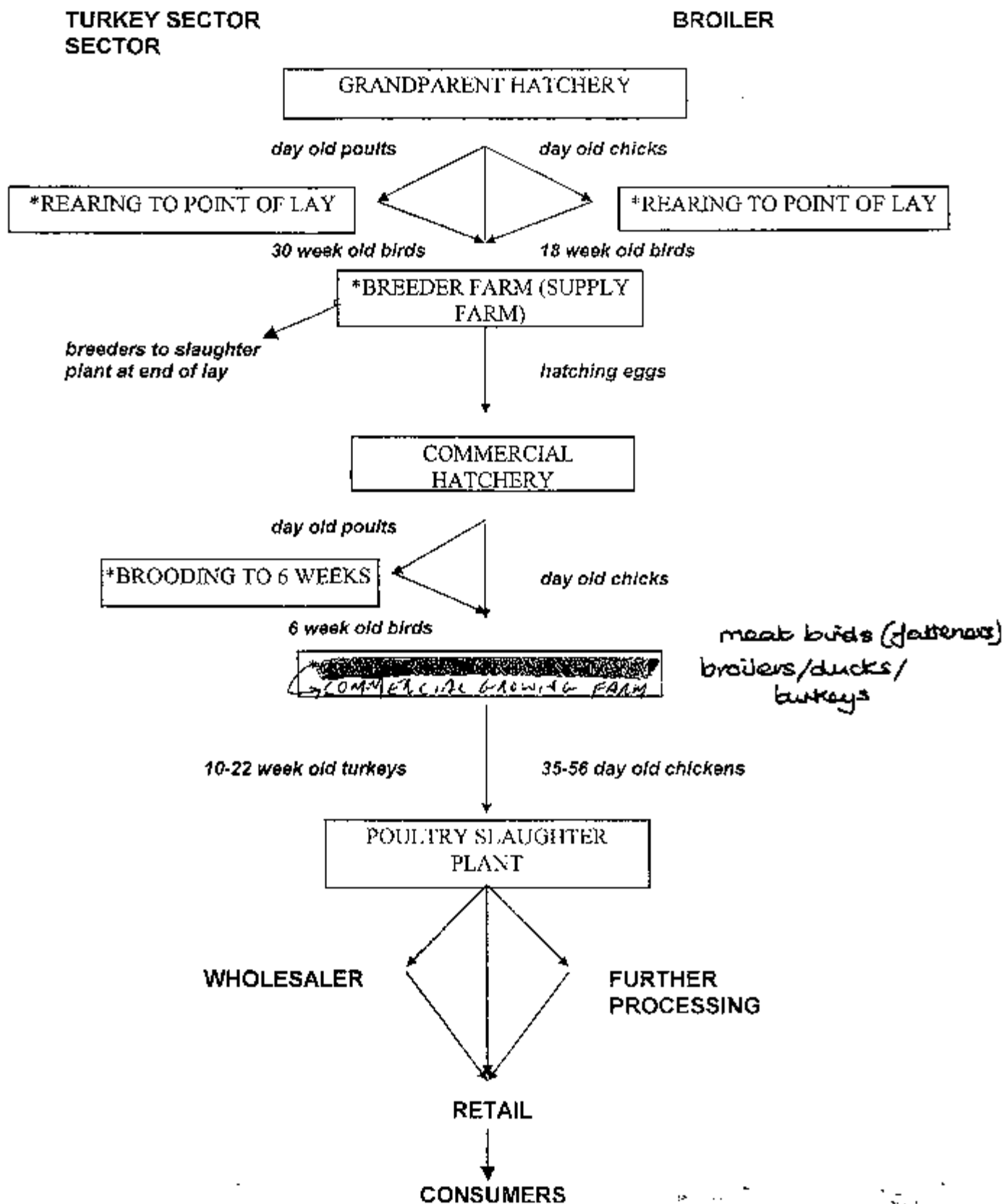
**And also in Hot weather ensure that:**

- 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.

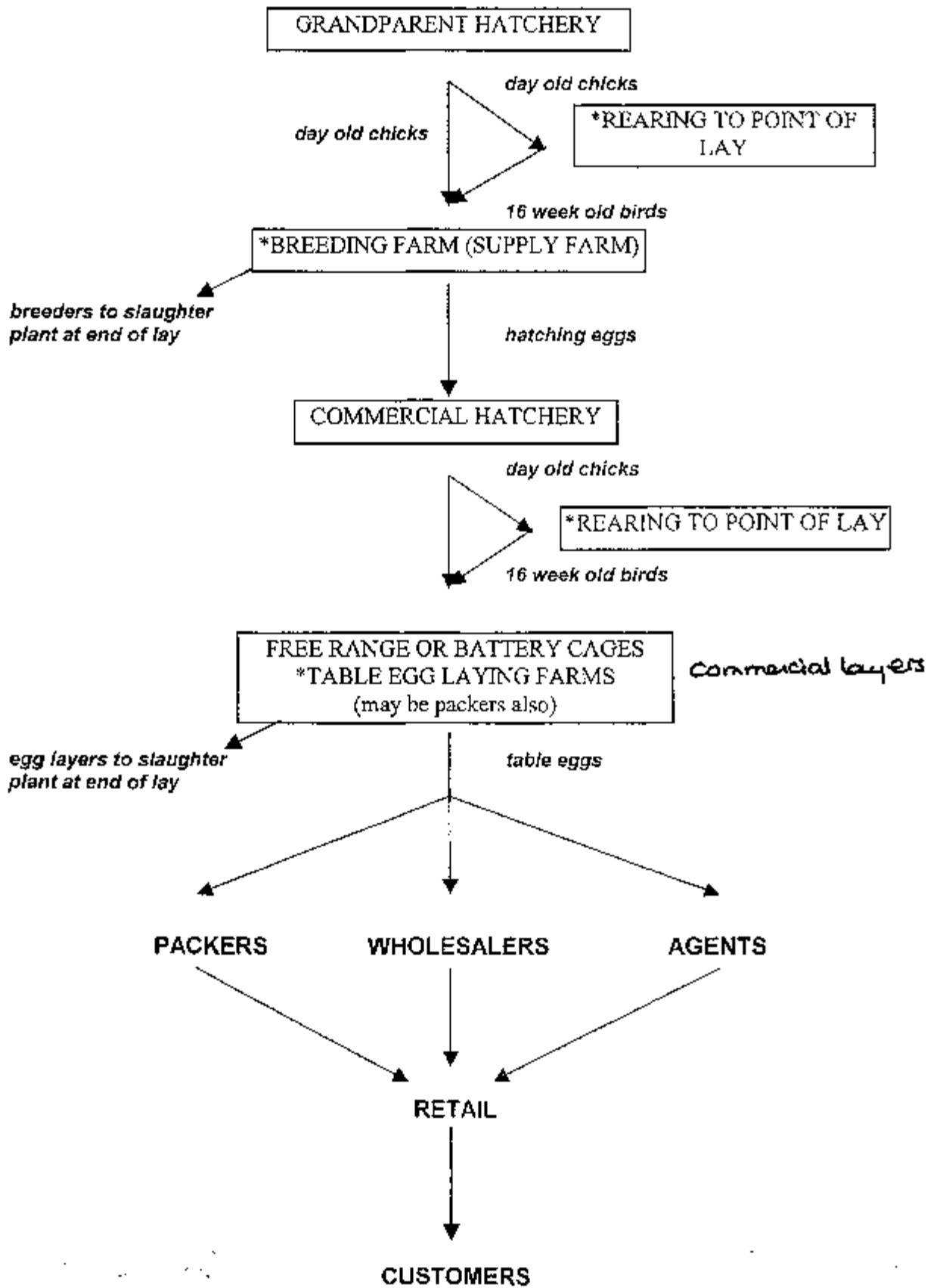
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# STRUCTURE OF MEAT SECTOR



# STRUCTURE OF TABLE EGG INDUSTRY



**NATIONAL PLAN FOR MONITORING  
SALMONELLA IN BREEDING FLOCKS OF  
GALLUS GALLUS IN IRELAND**

**December 2005**

**NATIONAL PLAN FOR MONITORING  
SALMONELLA IN BREEDING FLOCKS OF GALLUS GALLUS IN  
IRELAND**

This plan has been drafted to fulfil the requirements of Article 5 of Council Regulation (EC) No. 2160/2003 on the control of salmonella in breeding flocks of *Gallus gallus*. The plan outlines the measures being taken in Ireland including those measures taken to implement in full the requirements of Annexes II and III of Council Regulation (EC) No. 2160/2003 with respect to the breeding flocks of *Gallus gallus*.

**(I) BREEDING FLOCKS OF GALLUS GALLUS**

**Sampling is required as follows:**

**For breeding flocks of *Gallus gallus*:**

**(i) Rearing Flocks as**

1. day old chicks
2. four week old chicks
3. two weeks before moving to laying phase or laying unit

**(ii) Adult breeding flocks** – every second week during the laying period on farm.

Parent flocks of *Gallus gallus* are subject to official sampling three times annually, and in addition are also sampled privately every two weeks. *Salmonella enteritidis* (St) and *Salmonella typhimurium* (St) are scheduled and notifiable in Ireland under Statutory Instrument entitled Diseases of Animals (Notification of Infectious Diseases) Order, 1992 - S.I. 251 of 1992.

Investigation of parent and grandparent flocks of *Gallus gallus* declared positive after monitoring is carried out in accordance with the requirements of ANNEX II, section (C) of Council Regulation (EC) No 2160/2003.

In the event of a positive result for *S. enteritidis* or *S. typhimurium* on dust sampling, infection is confirmed by either -

- (i) Official cloacal swabbing of birds at a rate of 60 swabs per house weekly for three weeks or
- (ii) Cultures obtained from pooling the organs of 60 birds.

When infection is confirmed, a slaughter policy, subject to co-financing, operates by agreement with the poultry industry. Non incubated eggs are heat treated or destroyed, and cleaning and disinfection following slaughter is carried out in accordance with the procedures laid down by an Official Veterinarian. Antibiotic treatment of infected flocks is not permitted in Ireland

In accordance with the European Communities (Zoonoses) Regulations 1996 - S.I. No.2 of 1996, the use of salmonella vaccines in poultry is prohibited in Ireland. The use of competitive exclusions products in poultry is also not permitted in Ireland. The S.I. also specifies that in the event of confirmed *Se* or *St* in a domestic fowl breeding flock compensation may not be payable where reasonable bio-security measures to prevent their occurrence have not been taken.

**Salmonella status in this sector:**

In May 2005 there were 82 breeding flocks of *Gallus gallus* representing approximately 566 932 birds.

There have been 2 confirmed cases of *St* and no cases of *Se* in broiler breeding flocks in the last two years, in all cases the flocks have been slaughtered.

There have been no cases of *Se* or *St*. in *Gallus gallus* grandparent flocks for more than two years.

The results of Ireland's Official sampling results in this category are presented to the Commission as part of Ireland's zoonosis data report as was required under Article 5.1 of Council Directive 92/117/EEC, subsequently repealed and replaced by Council Directive 2003/99/EEC, concerning measures for protection against specified zoonoses and specified zoonotic agents in animals and products of animal origin in order to prevent outbreaks of food-borne infections and intoxications.

**(V) MONITORING OF FEED**

There are 18 feedmills supplying poultry feed in Ireland. Routine official Salmonella Monitoring of raw materials used in poultry feed has been carried out by DAF since 1988. Raw material samples are taken at point of import, at compound feed manufacturers premises or at the point of manufacture (e.g. fish meal).

Routine official Salmonella monitoring of compound (finished) poultry feed has been carried out by DAF since 1988 in all poultry compound feed manufacturers. Compound feed samples are taken at point of dispatch in poultry compound feed manufacturers premises or from bagged product. Official sampling of feedingstuffs from mills supplying the poultry industry occurs a minimum of 6 times per year in each mill.

In poultry offal rendering plants, sampling for salmonella is carried out in accordance with the provisions of Council Regulation (EC) No 1774/2002 laying down health rules concerning animal by-products not intended for human consumption.

In addition feed samples may be taken by an Official Veterinarian as part of any suspect *S. enteritidis* or *S. typhimurium* investigations.

Detailed results of all Ireland official raw material and poultry compound feed results are presented to the Commission as part of Ireland's zoonosis data report as was required under Article 5.1 of Council Directive 92/117/EEC subsequently repealed and replaced by Council Directive 2003/99/EEC.

Heat treatment of all poultry feed is compulsory under the Diseases of Animals (Poultry Feed) Order 1991 - S.I. No 364 of 1991, see ANNEX III.

**(VI) LABORATORIES**

All of the Official salmonella samples described above in all categories above are tested in the Central Veterinary Research Laboratory (CVRL), Abbotstown,

Castleknock, Dublin 15, Ireland, which is the National Reference Laboratory for Salmonella testing.

Isolation of salmonella is based on ISO 6579 (2002) Microbiology of food and animal feeding stuffs - Horizontal method for the detection of *Salmonella* spp.

Serotyping of all isolates is carried out in accordance with the Kauffman-White scheme and the phage type of all isolates of *Salmonella* Typhimurium and *Salmonella* Enteritidis is ascertained.

The testing methods used are without prejudice to existing or future provisions agreed upon at EU level.

All of the private samples taken as required under the European Communities (Zoonoses) Regulations 1996 - S.I. No 2 of 1996 must be tested in Laboratories approved by DAF. The private laboratories are approved as outlined in Article 6 of the European Communities (Monitoring of Zoonoses) Regulations 2004 - SI 154 of 2004. Any isolations of *Se* or *St*, including isolations from feed, must be followed by an immediate verbal report to DAF by the owner or person in charge of the laboratory, followed by a written report within 24 hours.

In accordance with the European Communities (Zoonoses) Regulations 1996 - S.I. No.2 of 1996, all approved private laboratories must forward a report to the CVRL at the end of each calendar month of all salmonella examinations carried out during that month.

All salmonella results are collated centrally in DAF. The results of all Official salmonella results are presented to the Commission as part of Ireland's zoonosis data report as was required under Article 5.1 of Council Directive 92/117/EEC subsequently repealed and replaced by Council Directive 2003/99/EEC.

In addition the salmonella plan also monitors for other salmonella species including *S. infantis*, *S. hadar* and *S. virchow*. However there is no slaughter out policy in existence for Salmonella serotypes other than *Se* or *St*. To date there has been no *S. infantis*, *S. hadar* and *S. virchow* recorded in Gallus gallus breeding flocks in Ireland.

#### IMPLEMENTING LEGISLATION:

- Council Regulation (EC) No. 2160/2003 on the control of salmonella and other specified food-borne zoonotic agents.
- A new Statutory Instrument (S.I.) will be drawn up to implement Council Regulation (EC) No 2160/2003 **and to replace the** European Communities (Zoonoses) Regulations 1996 - S.I. No.2 of 1996 that implements the measures concerning the monitoring and control of Salmonella in poultry. A copy of the S.I. is attached (**see ANNEX I**).
- Council Directive 2003/99/EC of the European Parliament and of the Council of 17 November 2003 on the monitoring of zoonoses and zoonotic agents, amending Council Decision 90/424/EEC and repealing Council Directive 92/117/EEC.

- Diseases of Animals (Notification of Infectious Diseases) Order, 1992 - S.I. No.251 of 1992 made Salmonellosis caused by or involving *Salmonella enteritidis* (Se) or *Salmonella typhimurium* (St) a notifiable disease. A copy of the S.I. is attached (see ANNEX II).
- Diseases of Animals (Poultry Feed) Order, 1991 - S.I. No.364 of 1991 makes heat treatment of all poultry feed compulsory. A copy of the S.I. is attached (see ANNEX III).
- European Communities (Monitoring of Zoonoses) Regulations 2004 - S.I. No 154 of 2004, (see ANNEX IV).
- Council Regulation (EC) No 1774/2002 of the European Parliament and of the Council laying down health rules concerning animal by-products not intended for human consumption. This regulation is transposed into Irish law by the European Communities (Animal By-products) Regulations 2003 - S.I. No. 248 of 2003.

## **ANNEX I**

### **S.I. No. 2 of 1996**

#### **EUROPEAN COMMUNITIES (ZOOZOSES) REGULATIONS, 1996.**

I, Ivan Yates, Minister for Agriculture, Food and Forestry, in exercise of the powers conferred on me by [section 3](#) of the [European Communities Act, 1972](#) (No. 27 of 1972) and for the purpose of giving effect to Council Directive No. 92/117/EEC <sup>(1)</sup> of 17 December 1992 hereby make the following Regulations:

(1) O.J. No. L62 of 15.3.1993, P.38.

#### Part I Preliminary

##### **Title and Commencement**

(1) These Regulations may be cited as the European Communities (Zoonoses) Regulations, 1996.

(2) These Regulations shall come into operation on the eighth day of January, 1996.

##### **Interpretation**

2. (1) In these Regulations, except where the context otherwise requires—  
"approved egg supply farm" means an egg supply farm for the time being approved under the [Poultry Hatcheries Act, 1947](#) (No. 49 of 1947);

"approved laboratory" means a laboratory approved in writing by the Minister to test and analyse samples for salmonella in accordance with the provisions of these Regulations;

"authorised officer" means a person authorised in writing by the Minister to exercise for the purposes of these Regulations and the Council Directive the powers conferred on an authorised officer by these Regulations;

"breeding flock" means any flock of birds consisting of at least 250 birds of the species *Gallus gallus* which are kept or reared on a single holding for the production of hatching eggs;

"chicks" means poultry less than 72 hours old which have not been fed;

"the Council Directive" means Council Directive No. 92/117/EEC of 17 December 1992;

"domestic fowl" means birds of the species *Gallus gallus*;

"egg supply farm" means any premises where eggs are produced for hatching;

"licensed poultry hatchery" means a poultry hatchery for the time being licensed under the [Poultry Hatcheries Act, 1947](#) (No. 49 of 1947);

"official veterinarian" has the meaning assigned in Article 2.7 of Annex B to Directive No. 92/116/EEC <sup>(2)</sup> of 17 December 1992;

December 1992;

(2) O.J. No. L62 of 15.3.1993, P.1.

"poultry" means birds of any of the following species, domestic fowl, ducks, geese, turkeys, guinea fowl and pheasants;

"poultry hatchery" means any premises for the hatching of eggs by artificial means;

"premises" includes any land and any buildings, structures or private dwellings;

"the Minister" means the Minister for Agriculture, Food and Forestry.

(2) In these Regulations—

(a) a reference to a Regulation is to a Regulation of these Regulations, unless it is indicated that reference to some other provision is intended;

(b) a reference to a Schedule is to a Schedule to these Regulations;

(c) a reference to a paragraph or subparagraph is to the paragraph or subparagraph of the provision in which the reference occurs, unless it is indicated that reference to some other provision is intended.

(3) A word or expression that is used in these Regulations and is also used in the Council Directive has, unless the contrary intention appears, the same meaning in these Regulations as it has in the Council Directive.

### **General Conditions and Exemption**

**3.** (1) The owner or person in charge of an establishment approved by the Minister in accordance with Council Directives Nos. 64/433/EEC <sup>(3)</sup>, 71/118/EEC <sup>(4)</sup> or the European Communities (Meat Products and Other Products of Animal Origin)



Regulations, 1995 ([S.I. No. 126 of 1995](#)) shall provide all information and take or have taken any samples required by the Minister to detect the presence of the zoonoses listed in Paragraph I of the First Schedule.

(3) Updated by Council Directive No. 91/497/EEC-O.J. No. L268 of 24.9.1991, P.69.

(4) Updated by Council Directive No. 92/116/EEC-O.J. No. L62 of 15.3.1993, P.1.

(2) Subject to the provisions of paragraph (3), the owner or person in charge of an approved egg supply farm or a licenced poultry hatchery shall provide all information and carry out or have carried out sampling as required by these Regulations.

(3) The provisions of these Regulations shall not apply in the case of a breeding flock which is kept solely for the production of hatching eggs for use in the manufacture of vaccines or for research or other scientific purposes.

## Part II Requirements for Establishments, Supply Farms and Hatcheries

### Requirements for Meat Establishments

4. (1) The Minister may lay down the requirements, including the frequency of examination, sampling, identification and the keeping of records, for determining the presence of the zoonoses listed in Paragraph I of the First Schedule for establishments approved by the Minister in accordance with Council Directives

64/433/EEC or 71/118/EEC or the European Communities (Meat Products and Other Products of Animal Origin) Regulations, 1995 ([S.I. No. 126 of 1995](#)).

(2) The owner or person in charge of an establishment approved by the Minister in accordance with the Council Directives 64/433/EEC, 71/118/EEC or the European Communities (Meat Products and Other Products of Animal Origin) Regulations, 1995 ([S.I. No. 126 of 1995](#)) shall ensure that the requirements laid down by the Minister in paragraph (1) are complied with.

### Requirements for Supply Farms, Hatcheries and Holdings

5. The owner or person in charge of an approved egg supply farm or a licensed poultry hatchery shall ensure that—

(a) samples are taken in such manner and at such times as are specified in Part II of Section I of the Second Schedule;

(b) such samples are tested at a laboratory approved by the Minister in accordance with Regulation 7;

(c) any samples sent to an approved laboratory in accordance with the provisions of these Regulations are identified in such a manner as to enable the laboratory to which they are submitted to know:

(i) the type of samples which were sent;

(ii) the date on which the samples were taken;

(iii) the name of the owner or person in charge of the farm or hatchery;

(iv) the address of the holding on which the breeding flock is kept;

(v) the building or house on that holding from which the samples were taken;

(d) any samples taken in accordance with the provisions of the Second Schedule, other than those required to be taken under the supervision of an authorised officer,

are dispatched, within 48 hours of being taken, to an approved laboratory for testing, at the expense of the owner of the farm or hatchery, for the presence of salmonella. Such samples shall be kept in a refrigerator at a temperature of between 1°C and 4°C if they are not so dispatched within 24 hours of being taken.

### **Keeping of records**

- 6.** The owner or person in charge of an approved egg supply farm or a licensed poultry hatchery shall ensure that —
- (a) records containing the information specified in the Third Schedule are kept of any sample taken in respect of the farm or hatchery in accordance with these Regulations;
  - (b) a record of the result of any test carried out on a sample in accordance with Regulation 5 is kept;
  - (c) such records are retained for a period of 2 years from the date on which the sample was taken or from the date of the test;
  - (d) such records are produced to an authorised officer on such a demand being made by such officer at any reasonable time during that period and that a copy or extract from such records may be taken.

### Part III Requirements for Approved Laboratories

#### **Conditions of Registration for Private Laboratories**

- 7.** (1) No person may use a private laboratory for the testing of samples taken under these Regulations unless that laboratory has been registered by the Minister in accordance with this Regulation.
- (2) The Minister shall establish and maintain a register (referred to subsequently in this Regulation as "the register") of laboratories which have been approved by him to carry out the testing of samples taken in accordance with the provisions of these Regulations.
- (3) An application for registration in the register shall be made in such form as the Minister may specify.
- (4) The owner or person in charge of a laboratory applying for registration in the register shall furnish the Minister with such information as he may reasonably require for the purposes of his functions under these Regulations and shall ensure that the laboratory complies with the approval conditions for registration laid down in the Fourth Schedule.
- (5) The register may be established and maintained in a form that is not legible if it is capable of being converted into a legible form.
- (6) A certificate purported to be signed by a person authorised by the Minister in that behalf and to certify that on a specified day or days or during the whole of a specified period a particular laboratory did not stand registered in the register or that on a specified day the laboratory's registration had been revoked shall, without proof of the signature of the person purporting to sign the certificate or that he was so authorised by the Minister, be evidence, unless the contrary is shown, of the matters stated in the certificate.
- (7) The Minister may, if he is satisfied that the provisions of these Regulations and of the Council Directive are not being complied with by a laboratory registered in the register or will not be complied with by an applicant for such registration, revoke or suspend the registration or refuse to register the laboratory in the register.
- (8) Where the Minister proposes to revoke or suspend a registration, or to refuse to register a laboratory, in the register, he shall —

- (a) notify the person concerned in writing of the proposal and of the reasons therefor,
- (b) notify the person in writing that he, or a person acting on his behalf, may make representations to the Minister in relation to the proposal within 14 days of the issue by him of the notification, and
- (c) consider any such representations duly made before deciding whether to proceed with the proposal or not.

(9) Where a registration is suspended or revoked, the Minister may issue a notice in writing requiring the owner or person in charge of the laboratory to cease the testing of samples under these Regulations from a date specified in that notice.

(10) Where the Minister suspends or revokes a registration, the person who held the registration or the owner or person in charge of the laboratory, as the case may be, shall not test the samples taken under these Regulations subsequent to the date of revocation or suspension, as the case may be, except with the approval of the Minister.

(11) The Minister may restore a registration, if the registration has been suspended in accordance with paragraph (7), in instances where —

- (a) the owner or person in charge of the laboratory demonstrates to the satisfaction of the Minister that he will comply with the requirements of the Council Directive and of these Regulations, and
- (b) checks carried out by an authorised officer confirm the safety of the laboratory in accordance with the provisions of these Regulations and in particular with paragraph 6.3 of the Fourth Schedule.

(12) The Minister may where he is satisfied that there is a serious and immediate health risk, suspend, without affording to the person granted the registration an opportunity of making representations referred to in subparagraph (b) of paragraph (8), a registration granted under this Regulation.

### **Testing of Samples**

**8.** (1) The owner or person in charge of an approved laboratory to which a sample has been submitted in accordance with the provisions of Regulation 5 shall ensure that;

- (a) the sample is tested for the presence of salmonella in accordance with a method approved by the Minister;
- (b) the result of such a test is reported in writing as soon as practicable to the person who submitted the sample;
- (c) where, as a result of the testing outlined in these Regulations, the presence of *salmonella enteritidis* or *salmonella typhimurium* is detected in a sample taken from a breeding flock, the Minister shall be informed in accordance with paragraph 4.2 of the Fourth Schedule.

(2) If a person to whom a report is made under paragraph (1) (b) is not the owner of the farm or the hatchery, as the case may be, he shall immediately pass that report to the owner.

(3) In any case where the presence of *salmonella enteritidis* or *salmonella typhimurium* is detected in a sample taken from a breeding flock, the owner or person

in charge of that flock shall not transport any poultry, poultrymeat or eggs from the hatchery, farm or premises without the consent in writing of an authorised officer.

#### Part IV Inspection and Supervision

##### **Appointment of Authorised Officers**

**9.** (1) The Minister may appoint such and so many persons as he thinks fit to be authorised officers for the purposes of these Regulations.

(2) An authorised officer shall be furnished with a warrant of his appointment by the Minister as an authorised officer and when exercising any power conferred on him by these Regulations such officer shall, if requested by any person affected, produce the warrant to that person.

##### **Powers of Inspection**

**10.** (1) An authorised officer or an expert from the Commission, within the meaning of Article 11.1 of the Council Directive, may, for the purpose of carrying out inspections, supervision, sampling or testing required by these Regulations, at all reasonable times enter:

(i) any premises which is registered as an approved supply farm or a licensed hatchery or an establishment approved by the Minister under the European Communities (Live Poultry & Hatching Eggs) Regulations, 1992 ([S.I. No. 362 of 1992](#)) and any parts of any other premises or other land which are material to the operation of such premises or,

(ii) all parts of any premises which operates as a supply farm or hatchery for poultry or an establishment where poultry or hatching eggs are reared, produced, bred, fattened, exhibited and any other premises, land or vehicle which are material to the operation of such premises or,

(iii) any other place or vehicle in respect of which the officer has reasonable cause to suspect is used for, or in connection with the rearing, production, breeding, fattening, exhibiting selling or transporting of poultry or hatching eggs.

(2) An authorised officer or an expert from the Commission, within the meaning of Article 11.1 of the Council Directive, shall at all times have free access to all parts of the establishments or premises referred to at paragraph (1) in order to ensure that these Regulations are being complied with and, where there is doubt as to the origin of the poultry, to accounting documents which enable the holding of origin to be traced.

(3) An authorised officer for the purposes of these Regulations and the Council Directive, may, as he considers appropriate;

(a) make such examinations, tests and inspections at all stages of production and on any poultry, and

(b) take such reasonable samples from poultry which he finds in the course of his inspection, and

(c) inspect, take or take copies of, or extracts from, any books, documents, or other records as he finds in the course of his inspection.

(4) A person who is for the time being the owner or operator of a farm, hatchery or premises shall carry out all reasonable directions issued by an authorised officer for the purposes of these Regulations.

## PART V

### *Miscellaneous Provisions*

#### **Offences**

- 11.** (1) An offence under these Regulations may be prosecuted by the Minister.  
(2) Any person who contravenes a provision of these Regulations shall be guilty of an offence.  
(3) If any person fraudulently—  
(a) tampers or otherwise interferes with any poultry, poultrymeat or eggs so as to procure that any sample of it taken under these Regulations does not correctly represent the poultry, poultrymeat or eggs,  
(b) tampers or otherwise interferes with any sample taken under these Regulations,  
(c) treats or allows treatment of any bird which causes any sample to be invalid, that person shall be guilty of an offence.  
(4) Any person who obstructs or otherwise interferes with an authorised officer in the exercise of a power conferred on him by these Regulations shall be guilty of an offence.  
(5) Where an offence under these Regulations is committed by a body corporate or by a person acting on behalf of a body corporate and is proved to have been so committed with the consent, connivance or approval of, or to have been facilitated by any neglect on the part of, any director, manager, secretary or other official of such body, each such person shall also be guilty of an offence.

#### **Penalties**

- 12.** A person guilty of an offence under these Regulations shall be liable, on summary conviction, to a fine not exceeding £1,500 or, at the discretion of the court, to imprisonment for a term not exceeding twelve months or to both such fine and such imprisonment.

#### **Prohibition on vaccination**

- 13.** No person shall vaccinate any poultry with any vaccine which is likely to affect the result of any test carried out under these Regulations on any sample taken from the poultry, except under the authority of a licence issued by an authorised officer and in accordance with any conditions subject to which the licence is issued.

#### **Compensation**

- 14.** Compensation may not be payable, in accordance with Article 9 of the Council Directive, in cases where the owner or person in charge of an approved egg supply farm or a licensed poultry hatchery has failed to comply with the provisions of these Regulations or has failed to take reasonable bio-security measures to prevent the occurrence of *salmonella enteritidis* or *salmonella typhimurium* in breeding flocks.

#### **Rider**

- 15.** These Regulations are in addition to and not in substitution for the [Poultry Hatcheries Act, 1947](#) (No. 49 of 1947), the Fowl Pest Order, 1950 ([S.I. No. 15 of 1950](#)) and the European Communities (Trade in Animals and Animal Products) Regulations, 1994 ([S.I. No. 289 of 1994](#)).

**FIRST SCHEDULE****LIST OF ZONOSES**

- I. (a) Tuberculosis due to *Mycobacterium bovis*;  
(b) Brucellosis and the agents thereof;  
(c) Salmonellosis and the agents thereof;  
(d) Trichinosis.

- II. (a) Campylobacteriosis;  
(b) Echinococcosis;  
(c) Listeriosis;  
(d) Rabies;  
(e) Toxoplasmosis;  
(f) Yersiniosis;  
(g) Other zoonoses and the agents thereof.

III. Any other zoonosis not found in the Community and the agents of that zoonosis.

**SECOND SCHEDULE****SECTION I****MONITORING AND CONTROL — PRESENCE OF SALMONELLA IN BREEDING FLOCKS****I. Breeding Flocks**

A breeding flock comprises at least 250 birds (*Gallus gallus*), kept or reared on a single holding for the production of hatching eggs.

**II. Monitoring of Salmonella in Breeding Flocks**

The owner or person in charge of a hatchery or of a breeding flock shall, at the owner's expense, have samples taken for analysis for the detection of salmonella in a laboratory approved by the Minister in accordance with these Regulations, with the minimum levels of sampling indicated in Table 1 being respected.

**A. Rearing Flocks**

1. The owner or person in charge of the flock shall ensure that samples shall be taken from birds reared for breeding purposes at least when the chicks are one day old, when the birds are four weeks old and two weeks prior to pullets entering the laying phase.

2. The samples to be taken shall comprise:

- (a) in the case of day-old chicks, samples, at a minimum of 1 c.m.<sup>2</sup>, shall be taken from the internal linings of the boxes in which the chicks were delivered to the holding from the hatchery, with a minimum of one box-liner sample for every 500 chicks delivered; such samples are to be taken on the day in which the chicks were delivered to the holding; and

(b) the carcasses of all chicks, up to a maximum of 60, found to be dead on arrival are to be sampled; such samples to be taken on the day in which the chicks were delivered to the holding; and

(c) in the case of pullets at four weeks of age or two weeks prior to the laying phase, pooled faecal samples made up of separate samples of fresh faeces each weighing not less than 1 g taken at random from a number of sites in the building in which the birds are kept shall be collected. Alternatively where the birds have free access to more than one building on a particular holding, pooled faecal samples shall be collected from each group of buildings on the holding on which the birds are kept;

(d) the number of sites from which separate faeces samples are to be taken in order to make a pooled sample shall be as follows:

**TABLE 1**

Number of birds kept in a Building	Number of faeces samples to be taken in the building or group of buildings on the holding (number equal to the total number of birds up to a maximum of 20)
1 - 24	(number equal to the total number of birds up to a maximum of 20)
25 - 29	20
30 - 39	25
40 - 49	30
50 - 59	35
60 - 89	40
90 - 199	50
200 - 499	55
500 or more	60

### **B. Adult Breeding Flocks**

1. The owner or person in charge of each parent breeding flock shall ensure that the flock is sampled and tested at least once every two weeks in the laying period. The owner or person in charge of each grandparent breeding flock shall ensure that the flock is sampled and tested at least every week during the laying period.

2. Breeding flocks where eggs are hatched at a hatchery with a total incubator capacity of less than 1,000 eggs shall be sampled, by the owner or person in charge, on the holding and the samples to be taken shall consist of a pooled faeces sample made up of separate faeces samples, each weighing not less than 1 g, collected in accordance with paragraph A.2. b

3. Breeding flocks where eggs are hatched at a hatchery with a total incubator capacity of 1,000 eggs or more shall be sampled, by the owner or person in charge, through the hatchery and the samples to be taken shall consist of:

(a) pooled samples of meconium taken from 250 chicks hatched from eggs supplied to the hatchery from each breeding flock; or

(b) samples of carcasses of 50 chicks which are dead in the shells of eggs or which have been hatched from eggs supplied to the hatchery from each breeding flock.

4. Such samples shall also be taken from breeding flocks comprising less than 250 birds whose eggs are hatched in hatcheries with a total incubator capacity of 1,000 eggs or more.

5. Every eight weeks, the sampling provided for in paragraph B for adult parent breeding stock flocks, and every four weeks in the case of adult grandparent breeding

stock flocks shall be replaced by official sampling under the supervision of an authorised officer which shall be conducted in accordance with subparagraph 3.

### C. Examination of Samples for Salmonella

The total number of samples taking in each building may be pooled for analysis. The analyses and tests for salmonella shall be carried out in accordance with methods which afford the guarantees laid down in Decision 89/610/EEC <sup>(5)</sup> or other tests and methods may be used provided that they are approved in accordance with the procedure laid down in Article 16 of the Council Directive.

<sup>(5)</sup> O.J. No. L351 of 2.12.1989, P.34.

### III. Notification of Results

Where, as a result of the monitoring carried out in accordance with paragraph II, the presence of *salmonella enteritidis* or *salmonella typhimurium* is detected in a sample taken from a breeding flock, the owner or person in charge of the flock or the person responsible for the laboratory carrying out the examination or the person carrying out the examination shall, within a period not exceeding 24 hours, notify the results to the Minister.

### IV. Investigation of Flocks declared positive after monitoring

Where the presence of *salmonella enteritidis* or *salmonella typhimurium* is notified in accordance with paragraph III, the flock shall be sampled by an authorised officer to confirm the initial results. A sample of birds shall be taken from within each house on the holding, the size of the sample being selected in accordance with Table 2. For the purpose of examination, the birds sampled from each house are grouped in batches of five, and samples of liver, ovary and intestine taken from each batch are examined for salmonella in the Central Veterinary Control Laboratory of the Department of Agriculture, Food and Forestry.

**TABLE 2**

Number of birds kept in a House	Size of sample (Number of Birds) to be taken in the houses or group of houses on the holding (number equal to the total number of birds up to a maximum of 20)
1 - 24	
25 – 29	20
30 – 39	25
40 – 49	30
50 – 59	35
60 – 89	40
90 – 199	50
200 – 499	55
500 or more	60

### V. Measures to be taken in respect of Flocks where infection is confirmed

The measures to be taken shall comply with the following standards.

1. Where as the result of an investigation carried out in accordance with paragraph IV, the presence of *salmonella enteritidis* or *salmonella typhimurium* is confirmed in the birds in a house, the following measures shall be taken:



(a) the owner or person in charge of the flock shall ensure that no birds leave the house concerned until the Minister has authorised the slaughter and destruction of the carcasses of such birds under the supervision of an official veterinarian or alternatively such birds are slaughtered in a slaughterhouse designated by the Minister in accordance with sub-subparagraph (c) of this subparagraph;

(b) non-incubated eggs produced by the birds in the house in question shall be destroyed on the spot or, after appropriate marking, be taken under the supervision of an authorised officer to an egg-processing establishment approved by the Minister under the European Communities (Egg Products) Regulations, 1991 ([S.I. No. 293 of 1991](#)) to ensure the destruction of any zoonotic agent that may be present;

(c) all the birds in the house shall be slaughtered in accordance with point 31 (c) of Chapter VI of Annex I to Council Directive 71/118/EEC, the official veterinarian of the slaughterhouse being informed of the decision to slaughter, in accordance with point 25 (a) of Chapter VI of Annex I of that Directive or be slaughtered and destroyed so as to reduce as much as possible the risk of spreading salmonella.

2. Once a house occupied by a flock infected with *salmonella enteritidis* or *salmonella typhimurium* has been emptied of birds, effective cleansing and disinfection shall be carried out, including safe disposal of manure and litter, in accordance with the procedure laid down by an official veterinarian. Restocking shall be with chicks satisfying the requirements of paragraph II (A) (1) and only after the official veterinarian is satisfied that all precautions have been taken to prevent recycling of infection.

3. When eggs for hatching from flocks in which the presence of *salmonella enteritidis* or *salmonella typhimurium* has been confirmed are still present in the hatchery, they shall be destroyed or treated as high-risk material in accordance with the provisions of the European Communities (Disposal, Processing and Placing on the Market of Animal By-products) Regulations, 1994 ([S.I. No. 257 of 1994](#)).

## **SECTION II**

### **INSPECTION FOR SALMONELLA AT THE FINAL PRODUCTION STAGE OF COMPOUND FEEDINGSTUFFS FOR POULTRY**

When official samples are being taken on a holding or in cases of justified suspicion, on the part of an authorised officer, sampling may be carried out on the instructions of such officer, on the compound feeding stuffs used to feed poultry.

When a sample is positive for salmonella, the Minister may carry out an investigation in order to:

(a) identify the source of contamination, in particular by means of official sampling taken at different stages of production;

(b) examine the rules and controls concerning the disposal and processing of animal waste in accordance with the European Communities (Disposal, Processing and Placing on the Market of Animal By-products) Regulations, 1994 ([S.I. No. 257 of 1994](#));

(c) establish procedures for good manufacturing practices and ensure compliance with recognised procedures.

The owner or person in charge of the holding shall comply with any instructions issued to him by an authorised officer in connection with this Section.

## **THIRD SCHEDULE**

### **PART I**

***RECORDS OF SAMPLES TAKEN IN RESPECT OF A BREEDING FLOCK OR A HATCHERY***

The person in charge of a poultry hatchery or a supply farm or an other form of holding on which a breeding flock of domestic fowl is kept shall keep a record of samples taken in respect of the flock. This record shall contain the following information—

- (i) the date on which the sample was taken;
- (ii) a description of the type of sample taken; and
- (iii) in the case of samples taken in respect of the breeding flock, the identity of the building or group of buildings from which the samples were taken. In the case of samples taken from a hatchery, the address of the holding which supplied the hatching eggs from which the samples were obtained shall be provided.

**PART II*****RECORDS OF THE MOVEMENT OF POULTRY, CHICKS AND EGGS ONTO AND OFF ANY HOLDING ON WHICH A BREEDING FLOCK IS KEPT***

The owner or person in charge of any holding, hatchery or supply farm on which a breeding flock of domestic fowl is kept shall keep a record of the movement of any domestic fowl, their chicks and eggs onto and off such holding. This record shall contain the following information—

- (i) the date of the movement;
- (ii) the number of domestic fowl, their chicks or eggs moved;
- (iii) the identity of the building or group of buildings in which any domestic fowl, their chicks or eggs moved onto the holding were placed or from which any domestic fowl, their chicks or eggs were moved off the holding;
- (iv) in the case of any domestic fowl, their chicks or eggs moved onto the building, the address from which they were brought there;
- (v) in the case of any domestic fowl, their chicks or eggs moved off the holding, the address to which they were moved.

**PART III*****RECORDS OF THE MOVEMENT OF EGGS ONTO AND OFF, AND OF THE MOVEMENT OF CHICKS OFF, ANY PREMISES WHICH ARE USED AS HATCHERY***

The owner or person in charge of any premises used as a poultry hatchery shall keep a record of the movement of eggs or chicks of domestic fowl to or from such premises. Such record shall contain the following information —

- (i) the date of the movement;
- (ii) in the case of the movement of any eggs onto the premises, the address of the premises from which they were moved and the number of eggs moved;
- (iii) in the case of the movement of any eggs or chicks off the premises the address to which they were moved and the number of eggs or chicks moved.

***FOURTH SCHEDULE*****CONDITIONS OF APPROVAL FOR PRIVATE LABORATORIES****1. USE OF PRIVATE LABORATORIES**

- 1.1 All testing in private laboratories shall be carried out at the flock owners' expense. Only methods of sampling and testing approved by the Minister may be used. The Department of Agriculture, Food and Forestry through the Central Veterinary Research Laboratory (CVRL) shall be responsible for monitoring laboratories.

## **2. REGISTER OF APPROVED LABORATORIES**

2.1 A register of Laboratories approved under these Regulations shall be held and updated as necessary at the CVRL and will contain the names, addresses and telephone numbers of laboratories approved by the Department of Agriculture, Food and Forestry to examine samples submitted under the provisions of these Regulations. A list of approved laboratories shall be made available to any person who wishes to have samples tested.

## **3. PROCEDURE FOR REGISTRATION AS AN APPROVED LABORATORY**

3.1 Requests for application forms should be made to the Central Veterinary Research Laboratory, Abbotstown, Castleknock, Dublin 15. Applications to register as an approved laboratory may be made at any time.

3.2 Following application, the laboratory shall be inspected by Veterinary Research Officers from the CVRL. The inspection shall focus on qualifications and training of personnel, suitability of the premises, equipment, operating procedures, bacteriological techniques, quality assurance and record keeping. If the results of this inspection are satisfactory, the laboratory shall be approved to examine samples submitted under the regulations and the name, address and telephone number of the laboratory shall be entered in a Register of Approved Laboratories at the CVRL, following written acceptance of any conditions of approval.

3.3 If the laboratory is already approved by the Irish Laboratory Accreditation Board for Salmonella testing this shall be taken into account during the assessment process.

3.4 Each laboratory shall be required to participate in a Quality Assurance Scheme operated by the CVRL.

## **4. UNDERTAKINGS TO BE GIVEN BY EACH LABORATORY**

All laboratories shall give the following undertakings.

### **4.1 Examination of Samples.**

The laboratory will examine all samples submitted under these Regulation using approved methods.

### **4.2 Reporting Salmonella isolations.**

If, as a result of a laboratory examination, *Salmonella enteritidis* or *Salmonella typhimurium* is isolated from a sample, the owner or person in charge of the laboratory shall forthwith make an immediate verbal report followed by a written report, within 24 hours, of the isolation to the Poultry Division, Agriculture House, Kildare Street, Dublin 2.

### **4.3 Keeping records.**

4.3.1 The laboratory shall maintain a record of all examinations carried out under these Regulations for a period of one year.

The record shall contain the following information:

- (i) The nature of the sample examined.
- (ii) The name and address of the premises at which the sample was taken.
- (iii) The date on which the sample was taken.
- (iv) The date on which the sample was received by the laboratory.
- (v) The date on which the sample was examined by the laboratory.
- (vi) The result of the examination and date of the report.
- (vii) The known or suspected identity of any salmonella organism isolated and the date on which any subculture of the salmonella was sent to the CVRL.

4.3.2. Upon request, the laboratory will make available to an authorised officer all records relating to the examination of samples under these Regulations.

4.3.3. At the end of each calendar month the owner or person in charge of the laboratory shall forward to the CVRL a report of the examinations carried out during that month.

The report shall contain the following information:

- (i) The number and types of samples submitted to the laboratory in that month.
- (ii) The number of each type of sample examined that month.
- (iii) The number of each type of sample examined in that month which on examination appeared to be sterile.
- (iv) The number of each type of sample examined in that month from which a salmonella was isolated, the identity or suspected identity of such isolates and the owner of flock of origin of that sample.
- (v) The number of premises from which samples were submitted for examination that month.

## **5. QUALITY ASSURANCE (QA)**

5.1 All laboratories shall participate in the CVRL Quality Assurance Scheme for the examination of samples for salmonella.

The scheme shall take the following form:

(i) QA samples shall be issued on a number of occasions during the year. At least five samples will be issued on each occasion. These may contain a variety of species of salmonella aimed at assessing the laboratory's ability to isolate and serotype the organisms to Group level. Laboratories shall be informed two weeks prior to sample despatch.

(ii) Laboratories shall be allowed fourteen days from the date of despatch to examine the samples and to submit a written report of the results to the CVRL.

(iii) After analysis of the returns, laboratories shall be notified whether their performance is satisfactory or unsatisfactory. Intended results shall not be issued following each distribution of QA samples.

## **6. REMOVAL OF A LABORATORY FROM THE REGISTER OF APPROVED LABORATORIES**

6.1 Where there is evidence that a laboratory has failed to abide by any of the conditions set out in paragraph 4 the name, address and telephone number of that laboratory shall be removed by the Minister from the register forthwith and from that date it shall cease to be an approved laboratory for the purposes of the Regulations.

6.2 Where a laboratory has failed to achieve a satisfactory performance in the quality assurance scheme, the name, address and telephone number shall be removed from the Register forthwith and from that date it shall cease to be an approved laboratory.

6.3 A laboratory whose name has been removed from the Register of Approved Laboratories because of an unsatisfactory performance in the CVRL quality assurance scheme may not apply to have its name restored to the Register until it has produced a satisfactory performance in four consecutive QA distributions undertaken at its own expense.

## **7. Fees**

The Minister may prescribe fees in respect of approval of laboratories under these Regulations and these fees shall be subject to annual revision.

## **8. APPROVAL CRITERIA FOR PRIVATE LABORATORIES**

8.1 As part of the approval process authorised officers, assisted when necessary by other staff, from the CVRL shall visit and inspect laboratories applying to be registered and perform an assessment on their suitability.

### **8.2 Objectives**

The measurement of suitability shall be made against the following objectives:

8.2.1 The laboratory shall be of sufficient standard to be able to examine efficiently material submitted for the presence of salmonella and to report accurately the results. The standards considered necessary to achieve these objectives are those encompassed by Good Laboratory Practice.

8.2.2 The inspection process is designed to examine all aspects of the laboratory's operation including qualifications and training of personnel, suitability of premises, equipment, operating procedures, determinative bacteriology, culture media and reagents, QA/QC programmes and record keeping.

### **8.3 Personnel**

The laboratory shall have an adequate number of appropriately qualified and experienced personnel to carry out the work.

(i) Any work on the isolation and identification of salmonella organism shall be carried out or directly supervised by a person holding a recognised academic qualification in a microbiological subject and who has a minimum of two years laboratory experience in microbiology.

(ii) Possession of an academic qualification in itself does not guarantee ability to perform a test effectively and laboratory staff shall demonstrate to the inspecting officer's satisfaction an understanding of the basic principles of salmonella bacteriology.

(iii) Details of numbers of staff, their qualifications and experience shall be provided.

(iv) An on-going commitment to in-house training or support for external training programmes whilst not essential shall be more likely to endorse a laboratory's claim to operate Good Laboratory Practice.

(v) A senior member of staff shall be clearly identified with the overall responsibility for salmonella work and record keeping.

### **8.4 Premises**

The laboratory premises shall be of a suitable size, design, construction and location, for the purpose of testing samples for salmonella without the risk of cross-contamination or sample mis-identification.

(i) The testing laboratory shall be located away from livestock of any kind and if livestock are kept on the premises there shall be restricted laboratory access to specialist staff only and with suitable gowning and personal cleaning facilities provided.

(ii) The laboratory shall be of a size and design which allows reasonable separation of sample reception, processing, microbiological plate reading, identification, and culture media and reagent preparation. Such preparation should if possible take place in different rooms or specifically designated and well spaced work areas.

(iii) The laboratory ventilation system shall be such as to minimise the risk of cross-contamination of samples through excessive air movement and the spread of

aerosols and dust. If possible dry materials (e.g. feeds or feed ingredients) should be handled in a ventilated cupboard or a safety cabinet.

(iv) The laboratory accommodation, benches and equipment shall be maintained in a clean state and surfaces shall be impermeable and of a type which can be cleaned and disinfected as necessary.

(v) The arrangements for the treatment and disposal of biological and laboratory waste shall be such that there is no risk of contamination of equipment and laboratory environment or members of the public. Preferably this should be by means of autoclaving before incineration and disposal through normal domestic refuse collection.

### 8.5 Equipment

There should be adequate equipment available for the effective conduct of salmonella work and that all equipment shall be suitable for its intended use, properly calibrated and maintained to ensure accurate performance.

(i) There shall be a sufficient number of incubators to allow salmonella testing at the various temperatures defined by the Minister.

(ii) Indicators showing the operating temperature of incubators shall be clearly visible and there shall be evidence of weekly calibration by use of an independent certified thermometer placed inside the incubator.

(iii) Water baths, if used, shall be monitored as for incubators.

(iv) Ph meters shall be checked before use against calibration solutions.

(v) Autoclaves shall be fitted with visible means of temperature or pressure measurement and subject to frequent checks with indicator strips, spore suspensions, thermocouples or other appropriate means.

(vi) Deionizers shall be operated in accordance with manufacturers' instructions and cartridges changed as required.

(vii) Samples, cultures and contaminated materials shall not be stored in the same refrigerator or freezer as culture media, reagents and antisera.

(viii) Balances shall be calibrated regularly using known weights.

(ix) All equipment shall be maintained in a clean state.

(x) There shall be operating instructions for each piece of equipment.

(xi) Records of maintenance and repair schedules shall be kept and made available to authorised officers.

### 8.6 Operating Procedures

The laboratory shall have written standard operating procedures that are sufficient to ensure the quality and accuracy of results generated.

(i) Each laboratory shall have immediately available copies of standard operating procedures relevant to the activities carried out in that area.

(ii) These instructions shall define precisely the methods to be employed for the reception, identification and labelling of samples, media preparation, inoculation, dilution and transfer of samples, plating and incubation of cultures, identification procedures including the use and interpretation of biochemical media and the performance and interpretation of serological tests, the use of QA/QC materials, the disposal of contaminated waste, and the logging, recording and reporting of test results.

(iii) Copies of the Salmonella Monitoring Programme issued by the Department of Agriculture, Food and Forestry shall be available to laboratory staff.

(iv) The laboratory shall demonstrate that it is capable of adhering to approved methods.

### 8.7 Determinative bacteriology

The laboratory shall be capable of isolating and identifying salmonella.

(i) The methods used for the plating out and sub-culturing of bacterial cultures shall be such as to achieve isolated colonies capable of being visually identified and differentiated.

(ii) The determination of colonial characteristics shall be strictly in accordance with the specifications of the media being used.

(iii) Identification of organism by the use of composite media shall be strictly in accordance with the interpretation criteria for the media being used.

(iv) Serological tests shall be performed in accordance with relevant EU legislation, recognised international standards or Commission decisions on serology.

(v) Serotyping of salmonella isolates shall be by a systematic use of somatic and flagellar antigens.

(vi) Appropriate controls shall be used and colonies checked for auto agglutination.

(vii) Both biochemical and serological criteria shall be used to determine an organism's identity.

### 8.8 Culture media and reagents

The laboratory shall use culture media and reagents capable of detecting the presence of salmonella in material submitted under these Regulations.

(i) The culture media and reagents shall be prepared in accordance with the manufacturer's instructions.

(ii) The quality of the media shall be checked according to clarity, consistency and Ph.

(iii) The culture media, reagents and antisera, shall not be stored for too long a period in conditions detrimental to their effectiveness.

(iv) The culture media, reagents and antisera shall be used within the expiry dates indicated by the manufacturers.

(v) If ready for use media are bought in they shall be stored in accordance with the manufacturers instructions and used within the expiry dates indicated.

### 8.9 QA/QC Programmes

There shall be a mechanism by which the laboratory is able to ensure that the culture media and methods are working correctly and that they are able to isolate and identify salmonella from control samples.

(i) There shall be evidence that bacterial cultures are used to control different batches of culture media and reagents.

(ii) There shall be evidence that internal quality control of laboratory methods takes place using control cultures.

(iii) The laboratory when testing/analysing QA samples shall produce results within defined parameters.

### 8.10 Record Keeping

The laboratory shall have a means of recording samples and results in a form which can be assessed by an authorised officer and which provides all the information needed by the Department.

(i) There shall be a sample recording system which details the samples received on a daily basis with no gap in sequencing of samples.

(ii) These records shall show the date of receipt, the origin, owner and type of samples and the laboratory results.

(iii) Salmonella results with the date of reporting to the Department of Agriculture, Food and Forestry shall be shown. Where results are maintained on computer there

shall be the facility to produce a hard copy summarising details of specimen, type, owner and result as indicated at subparagraph (ii).

(iv) There shall be provision for presenting monthly returns to the Department regarding total numbers of samples received according to product type and the total number of positive samples found for each product type.

Given under my Official Seal, this 3rd day of January, 1996.

Ivan Yates

Minister for Agriculture, Food and Forestry.

### **EXPLANATORY NOTE**

The purpose of these Regulations is to implement Council Directive 92/117/EEC on measures to protect against specific zoonoses and to provide information on such zoonoses. It also provides for the taking of samples for bacteriological testing for Salmonella and for the slaughter of breeding domestic fowl confirmed as being infected with Salmonella enteritidis or Salmonella typhimurium.

## **ANNEX II**

### **S.I. No. 251/1992: DISEASES OF ANIMALS (NOTIFICATION OF INFECTIOUS DISEASES) ORDER, 1992**

I, JOE WALSH, Minister for Agriculture and Food, in exercise of the powers conferred on me by [sections 3](#) of the [Diseases of Animals Act, 1966](#) (No. 6 of 1966), as adapted by the Agriculture (Alteration of Name of Department and Title of Minister) Order, 1987 ([S.I. No. 97 of 1987](#)), hereby order as follows:

1. This Order may be cited as the Diseases of Animals (Notification of Infectious Diseases) Order, 1992 and shall come into operation on the 15th day of September, 1992.

2. In this Order—

"animal" means cattle, sheep, goats and all other ruminating animals, horses, donkeys and all other equines and swine;

"disease" means any of the following diseases, namely,

Aujeszký's disease

Brucellosis in ruminating animals (except cattle) and swine

Campylobacteriosis (caused by or involving *Campylobacter jejuni*)

Caprine viral arthritis — encephalitis

Caseous lymphadenitis

Contagious agalactia

Contagious equine metritis



Enzootic abortion of ewes

Equine viral arteritis

Goat pox

Lumpy skin disease

Maedi visna

Mycoplasmosis (caused by or involving *Mycoplasma gallisepticum*, *Mycoplasma meleagridis* or *Mycoplasma synovia*)

Peste des petits ruminants

Porcine epidemic diarrhoea (Porcine corona virus)

Porcine reproductive and respiratory syndrome

Psittacosis

Pulmonary adenomatosis

Rift valley fever

Salmonellosis (caused by or involving *Salmonella enteritidis* or *Salmonella typhimurium*)

Scrapie

Tuberculosis in ruminating animals (except cattle)

Turkey rhinotracheitis

Diseases of poultry caused by or involving *Yersinia* spp.;

"diseased" means affected with a disease within the meaning of this Order.

3. Any person who has or has had in his possession or under his charge any animal, poultry, carcase, egg, or any semen or embryo of an animal or poultry, which is diseased, or which he suspects to be diseased, and any veterinary surgeon who, whether by reason of an examination or otherwise, believes or suspects that any animal, poultry, carcase, egg, or any semen or embryo of an animal or poultry is diseased, shall, with all practicable speed, notify the fact to—

( a ) the Secretary, Department of Agriculture and Food, Dublin 2, or

( b ) an inspector at a District Veterinary Office of the Department of Agriculture and Food.

GIVEN under my Official Seal this 3rd day of September, 1992.

JOE WALSH,  
Minister for Agriculture and Food.

**EXPLANATORY NOTE.**

This Order makes the diseases listed in Article 2 of the Order notifiable.

**ANNEX III**

**S.I. No. 364/1991: DISEASES OF ANIMALS (POULTRY FEED) ORDER, 1991**

I, MICHAEL WOODS, Minister for Agriculture and Food, in exercise of the powers conferred on me by [sections 3](#) of the [Diseases of Animals Act, 1966](#) (No. 6 of 1966), as adapted by the Agriculture (Alteration of Name of Department and Title of Minister) Order, 1987 ([S.I. No. 97 of 1987](#)), hereby order as follows:

**Citation and commencement.**

1. (1) This Order may be cited as the Diseases of Animals (Poultry Feed) Order, 1991.

(2) This Order shall come into operation on the 1st day of January, 1992.

**Definitions.**

2. (1) In this Order—

"approved disinfectant" means a disinfectant for the time being approved by the Minister under the Diseases of Animals (Disinfectants) Order, 1975 ([S.I. No. 273 of 1975](#)) as amended by the Diseases of Animals (Disinfectants) Order, 1975 (Amendment) Order, 1978 ([S.I. No. 345 of 1978](#)) and formaldehyde;

"authorised officer" means a person appointed in writing by the Minister under Article 10 (1) of this Order to be an authorised officer for the purposes of this Order;

"container" means any bin, box, skip, silo, vehicle storage compartment or other rigid container and which is used for the collection, storage or carriage of feed or ingredients thereof;

"feed" means any straight or compound feedingstuffs intended for feeding to poultry other than wheat, barley, oats, grass or any other primary agricultural produce grown on the premises on which the poultry are held;

"heat treated" means treated in accordance with the requirements of Article 4;

"ingredients" means ingredients intended to be used in any feed;

"the Minister" means the Minister for Agriculture and Food;

"package" means any bag, bulk bag or similar non-rigid container;

"poultry" means domestic fowls, turkeys, ducks, geese, farmed feathered guinea fowls, partridges, pheasants and quail;

"premises" includes land.

(2) In this Order any reference to a Schedule is to the Schedule to this Order

**Prohibition on sale, supply, or feeding of non-heat treated feed.**

**3.** (1) Subject to paragraph (3) of this Article, a person shall not—

(a) sell or supply for feeding to any poultry, or

(b) feed to any poultry,

feed which has not been heat treated.

(2) Manufacturers of heat treated feed shall have on any premises used for the manufacture of feed or any ingredients automatic monitoring and recording equipment to monitor and record heat treatment.

(3) Paragraph (1) of this Article shall not apply to the sale, supply or feeding of any feed to poultry in a research establishment under the authority of the Minister where such sale, supply or feeding (as the case may be) is in accordance with the conditions of a licence issued by him.

**Heat treatment.**

**4.** Any feed intended for feeding to poultry must be subjected to heat treatment to produce a minimum temperature of 75°C at the core for one minute or to such alternative heat treatment approved by the Minister as sufficient to inactivate Newcastle Disease virus. After heat treatment the feed must meet the standards specified in Part VI of the Schedule.

**Requirements with regard to premises.**

**5.** (1) The owner or person in charge of any premises used for the manufacture, collection or storage of feed or ingredients shall ensure to the satisfaction of an inspector or authorised officer that—

(a) the premises and any container therein are vermin and bird proof; and

(b) the feed and ingredients are handled in a manner which deny vermin and birds access thereto.

(2) The owner or person in charge of any premises used for the manufacture, collection or storage of heat treated feed shall also ensure that—

(a) all necessary precautions are taken to prevent contamination of such feed during handling, manufacturing, collecting, packaging and storage;

(b) all equipment used in the course of handling, packaging and storage of such feed is cleansed and disinfected as necessary or as required by an inspector or authorised officer; and

(c) where equipment is used for the handling of ingredients or feed other than heat treated feed, such equipment shall, before it is used in connection with heat treated feed, be cleansed and disinfected.

**Requirements with regard to movement of feed and ingredients.**

**6.** (1) A person shall not move or cause or permit to be moved heat treated feed in a vehicle, container or package which also contains non heat treated feed or ingredients intended to be used in any feed.

(2) A person shall not use or cause or permit to be used any vehicle for the movement of feed or ingredients unless such feed or ingredients are—

( a ) carried in a leak-proof container which is enclosed by a tightly fitting cover which prevents spillage and both the container and the cover are capable of being thoroughly cleansed and disinfected with an approved disinfectant;

or

( b ) sealed in a package which had not previously been used for any purpose.

(3) A person shall not use or cause or permit to be used any vehicle or container for the carriage of feed or ingredients unless that vehicle or container (together with its covering) had not previously been used for any other purpose or was first thoroughly cleansed and disinfected with an approved disinfectant.

### **Keeping of records.**

7. (1) A person who manufactures feed shall, in respect thereof, keep the records specified in Part I of the Schedule.

(2) A person who sells or supplies feed shall, in respect thereof, keep the records specified in Part II of the Schedule.

(3) A person who sells or supplies ingredients for use in the manufacture of feed shall, in respect thereof, keep the records specified in Part III of the Schedule.

(4) The owner or person in charge of poultry to which feed is fed shall in respect thereof keep the records specified in Part IV of the Schedule at the premises where the poultry are maintained.

(5) A person required to keep records under this Article shall—

( a ) retain such records for a period of 12 months from the date of the last entry in the records;

and

( b ) produce such records to an inspector or authorised officer on demand being made by him at any reasonable time during that period and allow him to take a copy of it or an extract from it.

### **Registration of poultry premises.**

8. (1) The owner or person in charge of premises at which 100 or more poultry are normally kept for rearing, breeding, meat or egg production shall register the premises with the Minister in the manner prescribed in Part V of the Schedule and not later than the 14th day of February, 1992.

(2) Any person who commences to keep 100 or more poultry after 1st day of January, 1992 in a previously unregistered premises shall register it within two months of such commencement.

(3) The owner or person in charge of registered premises shall, on request and in and within any form and period of time specified, supply the Minister with particulars as to the poultry kept on those premises and their feeding.

(4) Where a premises registered in accordance with paragraph (1) of this Article ceases to exercise the functions for which it was registered, the owner or person in charge shall notify in writing the Minister within two months of such cessation.

### **Inspection and sampling**

9. (1) An inspector or an authorised officer may enter any premises which he has reason to believe contains feed or ingredients and may examine or inspect such feed or ingredients.

(2) An inspector or an authorised officer may examine or inspect any vehicle or container used or suspected of being used for the collection, storage or carriage of feed or ingredients.

(3) Where an inspector or authorised officer makes an examination or inspection pursuant to this Article, he may, either on that occasion or on a subsequent occasion, take or cause to be taken from feed or ingredients such samples as he considers necessary.

#### **Authorised Officers.**

**10.** (1) The Minister may appoint in writing such and so many of his officers or other persons as he thinks fit to be authorised officers or inspectors for the purposes of this Order.

(2) A person appointed under this Article shall be furnished with a warrant of his appointment as an authorised officer or inspector and, when exercising any power conferred on an authorised officer by this Order, shall, if so requested by any person affected, produce the warrant, or a copy thereof, to that person.

#### **Proceedings.**

**11.** In any proceedings in which a contravention of Article 3 of this Order is alleged, it shall be presumed, until the contrary is proved, that where the prosecution proves that feed does not conform to the standards specified in Part VI of the Schedule for the micro organisms listed therein that feed has not been heat treated.

### ***SCHEDULE***

#### **Records, Registration, Standards.**

##### ***PART I***

##### ***Records of manufacture of feed***

###### ***Article 7 (1)***

The following records shall be kept by a person who manufactures feed—

- ( a ) the name and address of the person who manufactured the feed;
- ( b ) a list of ingredients of each batch of the feed;
- ( c ) the description and quantity of each batch of the feed and the batch number if applicable;
- ( d ) proof that the feed was heat treated and, the date and the address at which the heat treatment took place; and
- ( e ) the address where the feed was stored or consigned to after it was manufactured.

##### ***PART II***

##### ***Records of sale and supply of feed***

###### ***Article 7 (2)***

In respect of feed sold or supplied by any person, the following records shall be kept by that person—

- ( a ) the name and address of the person selling or supplying the feed;
- ( b ) the name and address of the person from whom he purchased or who otherwise supplied him with the feed and the date of that purchase or supply;
- ( c ) the quantity, a description and batch number, if applicable, of each consignment of feed despatched by the person selling or supplying the feed;
- ( d ) the name and address of the person to whom the feed was sold or supplied, the date of that sale or supply and the address of the premises to which it was delivered;

( e ) the address of any premises where the feed was collected or held prior to the sale or supply.

### **PART III**

#### ***Records of ingredients***

##### *Article 7 (3)*

In respect of ingredients sold or supplied by any person for use in the manufacture of feed, the following records shall be kept by that person—

- ( a ) the name and address of the person selling or supplying the ingredients;
- ( b ) the address of any premises where the ingredients were collected or held prior to the sale or supply;
- ( c ) the name and address of the person to whom the ingredients were sold or supplied, the date of that sale or supply and the address of the premises to which they were delivered;
- ( d ) the quantity and a description of each consignment of ingredients despatched by the person selling or supplying the ingredients; and
- ( e ) the name and address of the person from whom he purchased or who otherwise supplied him with the ingredients and the date of that purchase or supply.

### **PART IV**

#### ***Records of feeding of feed***

##### *Article 7 (4)*

In respect of feed fed to poultry, the following records shall be kept by the owner or person in charge of the poultry—

- ( a ) the name and address of the owner of the poultry;
- ( b ) the address of the premises where the poultry are kept;
- ( c ) the name and address of the person who sold or supplied the feedingstuffs and the quantity and description of each consignment of feedingstuffs delivered by or on behalf of that person; and
- ( d ) the address where the feedingstuffs were collected or held prior to being fed to the poultry.

### **PART V**

#### ***Registration of Poultry Premises***

##### *Article 8*

The owner or person in charge of the premises shall forward to the Minister the following particulars addressed to Poultry Division, Department of Agriculture and Food, Agriculture House, Kildare Street, Dublin 2.

- ( a ) the address of the premises;
- ( b ) the name and address of the owner or person in charge of the premises;
- ( c ) the name and address of the owner or person in charge of the poultry on the premises;
- ( d ) the species of poultry maintained on the premises;
- ( e ) the purpose for which poultry are kept;
- ( f ) current capacity and stocking rate on the premises;
- ( g ) name(s) and address(es) of feed suppliers;
- ( h ) the manner in which feed is stored on the premises.

### **PART VI**

#### ***Requirements concerning feed after heat treatment***

*Articles 4 and 11*

Samples of heat treated feed taken at the point of sale, supply or use must comply with the following standards:

Salmonella : absence in 25 grams.

Enterobacteriaceae : maximum of  $3 \times 10^2$  in 1 gram.

At least five subsamples taken at random and in a hygienic manner throughout the sampled lot should be aggregated to form each final sample. Analysis should be carried out in accordance with recognised standards.

GIVEN under my Official Seal, this 24th day of December, 1991.

MICHAEL WOODS,  
Minister for Agriculture and Food.

**EXPLANATORY NOTE.**

For purposes connected with the prevention of Newcastle disease this Order requires the heat treatment of feed intended for feeding to poultry. It also specifies ancillary conditions concerning premises, hygienic handling, storage and transport of feed and keeping of records.

**ANNEX IV****Statutory Instruments  
S.I. No. 154 of 2004****European Communities (Monitoring of Zoonoses) Regulations 2004**

I, Joe Walsh, Minister for Agriculture and Food, in exercise of the powers conferred on me by section 3 of the European Communities Act 1972 (No. 27 of 1972) and for the purpose of giving effect to Directive 2003/99/EC of the European Parliament and of the Council of 17 November 2003, hereby make the following regulations:

**Citation and commencement**

1. These Regulations may be cited as the European Communities (Monitoring of Zoonoses) Regulations 2004 and come into operation on the 12 June 2004.

**Definitions**

2. (1) In these Regulations –

“authorised officer” means

- (a) a person who is appointed under Regulation 4,
- (b) an authorised officer appointed under section 17A of the Diseases of Animals Acts 1966 to 2001, or
- (c) an officer appointed under section 49 of the Food Safety Authority of Ireland Act 1998 (No. 29 of 1998).

“competent authority” means an organisation designated by the Minister under Article 3.2 of the directive;

“directive” means Directive 2003/99/EC of the European Parliament and of the Council of 17 November 2003;

“food business operator” has the same meaning as in Regulation (EC) No. 178/2002 of the European Parliament and of the Council of 28

January 2002;

“isolate” means a zoonotic agent;

“Minister” means the Minister for Agriculture and Food;

“premises” includes any land, place, vehicle, ship or other vessel, aircraft, railway wagon or other means of transport or any container used to transport food or where food is kept.

<sup>1</sup> O.J. No. L325, 12.12.03, p.31.

<sup>2</sup> OJ No. L31, 1.2.2002, p.1.

(2) A word or expression that is used in these Regulations and that is also used in the directive has, unless the contrary intention appears, the same meaning in these regulations as it has in the directive.

(3) In these Regulations a reference to a paragraph is to the paragraph of the provision in which the reference occurs, unless it appears that reference to some other provision is intended.

### **Preservation of results, foodstuffs and samples**

3. (1) When a food business operator carries out examinations for the presence of the zoonoses and zoonotic agents in accordance with Article 4(2) of the directive he or she shall –

- (a) only use a laboratory approved under Regulation 6,
- (b) keep the results for a period of 3 years and arrange for the preservation of any relevant isolate for a period of 6 months, and
- (c) communicate results and provide isolates on request to an authorised officer of a competent authority.

(2) When a food business operator provides information to a competent authority pursuant to Article 19 (3) of Regulation (EC) No. 178/2002 he or she shall -

- (a) preserve the foodstuff, or a representative and adequate sample of it, and
- (b) deliver the sample to a laboratory or other place designated by a competent authority or provide the sample to an authorised officer on request.

(3) A competent authority may determine the format in which results referred to in paragraph (1) must be kept and communicated or the manner in which the isolates and samples referred to in paragraph (1) and (2) must be preserved, delivered or provided.

### **Appointment and powers of authorised officers**

4. (1) The Minister may appoint such and so many persons as the Minister thinks fit to be authorised officers.

(2) A competent authority may appoint such and so many persons as the competent authority thinks fit to be authorised officers.

(3) An authorised officer appointed under this Regulation shall be furnished with a warrant of appointment as an authorised officer and when exercising any power conferred by these Regulations such officer shall, if requested by any person affected, produce the warrant to that person.

(4) An authorised officer may, where he or she has reasonable grounds for believing that food or feed or animals or poultry kept for food production or records relating to any such thing are held -

- (a) at any time enter any premises,
- (b) there or at any other place examine, test and inspect any food,



- feed, poultry or animals found there,
- (c) inspect, take or take copies of or extracts from any books, documents or other records found there,
- (d) take, without payment of compensation, such samples of any food, feed, poultry, animals or cadavers or of blood or other tissue as he or she may reasonably require,
- (e) require any person there or the owner or person in charge of the food, feed, poultry or animals or any person employed in connection therewith to give to him or her such information and to produce to him or her such books, certificates, documents or other records within the power of procurement of the person as the officer may reasonably require.
- (5) The person referred to in paragraph (3) (e) shall carry out all reasonable directions issued by an authorised officer.
- (6) A person shall not obstruct or otherwise interfere with an authorised officer in the performance of his or her functions or give information to an authorised officer that he or she knows to be false or misleading in a material respect.

#### **National reference laboratories**

5. The Minister designates the Central Veterinary Research Laboratory and the Central Meat Control Laboratory of the Department of Agriculture and Food as national reference laboratories for the purposes of these regulations and the directive.

#### **Approval of laboratories**

6. (1) The Minister may approve a laboratory for the purposes of these Regulations and attach such conditions as the Minister considers necessary at the time of the approval or at any time subsequently.
- (2) An application for approval shall be made in such form as the Minister may specify.
- (3) The owner or person in charge of an approved laboratory or a laboratory applying for approval shall furnish the Minister with such information as the Minister may reasonably require.
- (4) A person applying for an approval who wilfully makes a false or misleading statement is guilty of an offence.
- (5) The Minister may revoke or suspend an approval or refuse to approve a laboratory.
- (6) Where the Minister proposes to revoke or suspend an approval or to refuse to approve a laboratory the Minister shall –
- (a) notify the person concerned in writing of the proposal and of the reasons therefor,
- (b) notify that person in writing that representations may be made to the Minister in relation to the proposal within 14 days of the issue of the notification, and
- (c) consider any such representations before deciding whether to proceed with the proposal.
- (7) When an approval is suspended or revoked, the Minister may issue a notice in writing requiring the owner or person in charge of the laboratory to cease the testing of samples for zoonoses or zoonotic agents for the purposes of these Regulations.
- (8) The Minister may, where the Minister is of the opinion that there is a

serious and immediate risk to health, suspend an approval without affording the opportunity to make the representations referred to in paragraph (6).

(9) The owner or person in charge of an approved laboratory shall ensure that, as soon as practicable, a sample submitted for testing for zoonoses or zoonotic agents is tested in accordance with a method approved by the Minister and the result of such test is reported in writing to the person who submitted the sample.

(10) An authorised officer may at any reasonable time inspect an approved laboratory, or a laboratory in respect of which an application for approval has been made, for the purpose of evaluating its suitability for approval.

(11) The Minister may set and publish fees in respect of approval of laboratories.

(12) When the Minister approves a laboratory under paragraph (1) the Minister may specify a date on which that approval will expire.

### **Information received in the course of an investigation**

7. Notwithstanding national legislation on the holding and passing of information, a competent authority involved in an investigation under Article 6

8(2) of the directive may pass information obtained in the course of the said investigation to any person mentioned in Article 8 of the directive and to another competent authority in the State.

### **Offences and penalties**

8. (1) Any person who contravenes a provision of these Regulations or the directive is guilty of an offence.

(2) Where an offence under these Regulations has been committed by a body corporate and is proved to be so committed with the consent or connivance of, or be attributable to any neglect on the part of, a person being a director, manager, secretary or other officer of the body corporate or a person who was purporting to act in any such capacity, that person, as well as the body corporate shall be found guilty of an offence and shall be liable to be proceeded against and punished as if he or she were guilty of the first-mentioned offence.

(3) An offence under these Regulations may be prosecuted by a competent authority.

(4) A person guilty of an offence under these Regulations is liable on summary conviction to a fine not exceeding €3000.

### **On the spot fines**

9. (1) Where an authorised officer has reasonable grounds for believing that a person is committing or has committed an offence under these Regulations or the directive, he or she may serve a notice in writing on that person stating that-

(a) the person is alleged to have committed the offence,

(b) the person may during the period of 28 days specified in the notice make to the Minister a payment of €250 accompanied by the notice, and

(c) a prosecution in respect of the alleged offence will not be instituted during the period specified in the notice and, if the payment

specified in the notice is made during that period, no prosecution in respect of the alleged offence will be instituted.

(2) Where notice is given under paragraph (1) —

(a) a person to whom the notice applies may, during the period specified in the notice, make to the Minister at the address specified in the notice the payment specified in the notice accompanied by the notice;

(b) the Minister shall receive the payment, issue a receipt for it and retain the money so paid, and any payment so received shall not be recoverable in any circumstances by the person who made it;

(c) a prosecution in respect of the alleged offence shall not be instituted in the period specified in the notice, and if the payment so specified is made during that period, no prosecution in respect of the alleged offence shall be instituted.

(3) In a prosecution for an offence under these Regulations the onus of proving that a payment pursuant to a notice under this Regulation has been made shall lie on the defendant.

### **Revocation**

10. Part III of the European Communities (Zoonoses) Regulations 1996 (S.I. No. 2 of 1996) is revoked.

### **Savers**

11. Any laboratory approved by the Minister under Regulation 7 of the European Communities (Zoonoses) Regulations 1996 shall continue to be approved as if approved under these Regulations.

Given under my Official Seal  
this 7 day of April 2004

L.S.

Joe Walsh

Minister for Agriculture and Food

### **EXPLANATORY NOTE**

*(This note is not part of the Instrument and does not purport to be a legal interpretation)*

The purpose of these Regulations is to implement Directive 2003/99/EC on the monitoring of zoonoses and zoonotic agents. The Regulations also provide for the authorisation of officers to investigate food-borne outbreaks of illness and for the approval of laboratories to conduct tests.

December 2005.

European Communities (Control of salmonella in laying flocks of domestic fowl)  
Regulations 2008 (S.I.  
No. 247 of 2008)

Laboratories approved to conduct salmonella testing of flocks

Mid-Antrim Laboratory Service 42  
A Broughshane Rd. Ballymena Co.  
Antrim

Anser Laboratories Ltd  
69 A Killyman  
St Moy  
BT71  
Co. Tyrone

Complete Laboratory Solutions  
Ros Muc  
Connemara  
Co. Galway

Microlab Ltd  
Drumillard Little  
Monaghan Road  
Castleblaney Co.  
Monaghan

Enva Ireland Ltd Raheen  
Industrial Estate Ringaskiddy  
Road Monkstown  
Co Cork

Monaghan Veterinary Laboratory  
Clones Road  
Monaghan

## ANNEX II

### Standard requirements for the submission of national programmes for the control of Salmonellosis (zoonotic Salmonella) as referred to in Article I(b)

#### PART A

General requirements for the national salmonella control programmes

(a) State the aim of the programme:

Control of Zoonosis for **Laying flocks** of *Gallus gallus*

(b) Demonstrate the evidence that it complies with the minimum sampling requirements laid down in part B of Annex II to Regulation (EC) No 2160/2003 of the European Parliament and of the Council (') indicating the relevant animal population and phases of production which sampling must cover

(c) demonstrate the evidence that it complies with the specific requirements laid down in Parts C, D and E of Annex II to Regulation (EC) No 2160/2003;

Re (b) and (c) - requirements were carried out in accordance with Commission Regulation (EC) No 1168/2006 and National legislation entitled the 'European Communities (Control of Salmonella in Laying Flocks of Domestic Fowl) Regulations 2008. Requirements of testing (details on types of samples, sampling frequency, preparation of samples, laboratory, methods of analysis, etc) were outlined to individual laying flocks producers. Please see letter outlining it (PDF Attachment 1) as well as the relevant national legislation (PDF attachment 2).

Reference should also be made to Annex II, Part B, 6.1.2 for year 2008.

and

(d) specify the following

points:

1. General

1.1. A short summary referring to the occurrence of the salmonellosis [zoonotic salmonella] in the Member State with specific reference to the results obtained in the framework of monitoring in accordance with Article 4 of Directive **2003/99/EC** of the European Parliament and of the Council, particularly highlighting the prevalence values of the salmonella serovars targeted in the salmonella control programmes.

2007: S seftenberg x 1 and S derby x 1. This represents 0.61% prevalence value.

2008: S Dublin x 1 and S derby x 1. This represents 0.34% prevalence value.

2009: No outbreaks

2010: No outbreaks

2011: No outbreaks to date

- 1.2. The structure and organization of the relevant competent authorities. Please refer to the information flow between bodies involved in the implementation of the programme.

The central competent authority for this programme is the Department of Agriculture, Fisheries and Food (DAFF). Officially collected samples are tested at DAFF's Central Veterinary Research Laboratory, the Director of which reports to DAFF's Chief Veterinary Officer. DAFF has authorized officers of its Agricultural Inspectorate covering each county and undertake the official sampling programme. The evaluation of results and decisions in relation to follow-up action in positive cases are the responsibility of official veterinarians in DAFF headquarters. Please see flow chart in this connection in the PDF attachment 3.

- 1.3. Approved laboratories where samples collected within the programme are analysed.

The Department of Agriculture, Fisheries and Food, Central Veterinary Research Laboratory, (CVRL) and laboratories approved by DAFF.

- 1.4. Methods used in the examination of the samples in the framework of the programme. Bacteriological tests (cultivation - ELIZA if positive culture is detected) and sero-typing of relevant isolates tests.

- 1.5. Official controls (including sampling schemes) at feed, flock and/or herd level.

- Feedmills:

There are 11 feedmills supplying poultry feed in Ireland. Routine official Salmonella Monitoring of raw materials used in poultry feed has been carried out by DAFF since 1988. Raw material samples are taken at point of import, at compound feed manufacturers premises or at the point of manufacture (e.g. fish meal).

Routine official Salmonella monitoring of compound (finished) poultry feed has been carried out by DAF since 1988 in all poultry compound feed manufacturers. Compound feed samples are taken at point of dispatch in poultry compound feed manufacturers premises or from bagged product. Official sampling of feeding-stuffs from mills supplying the poultry industry occurs a minimum of 6 times per year in each mill.

In poultry offal rendering plants, sampling for salmonella is carried out in accordance with the provisions of Council Regulation (EC) No 1774/2002 laying down health rules concerning animal by-products not intended for human consumption.

An Official Veterinarian as part of any suspect *S. enteritidis* or *S. typhimurium* investigations may take in addition feed samples.

Detailed results of all Ireland official raw material and poultry compound feed results are presented to the Commission as part of Ireland's zoonosis data report as was required under Council Directive 2003/99/EEC.

Heat treatment of all poultry feed is compulsory under the Diseases of Animals (Poultry Feed) Order 1991 - S.I. No 364 of 1991 – please see document attached.

- Laying flocks:

Please refer to national legislation entitled the 'European Communities (Control of Salmonella in Laying Flocks of Domestic Fowl) Regulations 2008 (S.I. No 247 of 2008) outlining official controls. *Salmonella enteritidis* (St) and *Salmonella typhimurium* (St) are scheduled and notifiable in Ireland under Statutory Instrument entitled Diseases of Animals Act 1966 (Notification and Control of Animal Diseases) Order 2008 - S.I. 101 of 2008.

Investigation of parent and grandparent flocks of *Gallus gallus* declared positive after monitoring is carried out in accordance with the requirements of ANNEX II, section (C) of Council Regulation (EC) No 2160/2003.

- 1.6. Measures taken by the competent authorities with regard to animals or products in which the presence of *Salmonella* spp. have been detected, in particular to protect public health, and any preventive measures taken, such as vaccination.

When infection is confirmed, a slaughter policy, subject to co-financing, operates by agreement with the poultry industry. Hens and eggs are destroyed, and cleaning and disinfection following slaughter is carried out in accordance with the procedures laid down by an Official Veterinarian. Antibiotic treatment of infected flocks is not permitted in Ireland

Vaccination is prohibited in Ireland and antimicrobials are used only for therapeutic reasons and in the event of confirmed Se or St in a domestic fowl laying flock compensation may not be payable where reasonable bio-security measures to prevent their occurrence have not been taken.

- 1.7. National legislation relevant to the implementation of the programmes, including any national provisions concerning the activities set out in the programme.

The monitoring system described above is the system for ascertaining presence/absence of salmonella. Generally, no official action is taken when serotypes other than Se and St are found

*Salmonella enteritidis* (Se) and *Salmonella typhimurium* (St) are scheduled and notifiable in Ireland under Statutory Instrument entitled Diseases of Animals Act 1966 (Notification and Control of Animal Diseases) Order 2008 - S.I. 101 of 2008 – please see PDF attachment 5.

Flocks positive for Se or St are subjected to sanitary slaughter, the houses are thoroughly cleaned, disinfected and fumigated before restocking. A risk analysis is carried out and meat from positive flocks may be subjected to heat treatment and subjected to a positive release system

Primary responsibility for the control and monitoring of Salmonella is with the Zoonoses Division of Veterinary Public Health. On farm issues are the responsibility of the Agricultural Inspectorate and Veterinary Animal Health and Welfare Division. Administrative functions are the responsibility of Pigeon & Poultry Division.

The European Communities (Control of Salmonella in laying Flocks of Domestic Fowl) Regulations 2008 - S.I. 247 of 2008. In addition the Disease of Animals (Poultry Feed) Order 1991 requires that any feed intended to be fed to poultry (other than primary agricultural products grown on the poultry premises) must be heat treated to a minimum of 75°C and must show an absence of salmonella in a 25 grams sample.

- 1.8. Any financial assistance provided to food and feed businesses in the context of the programme.

Valuation is carried out after a flock is confirmed positive by competent staff of the Department of Agriculture. Valuation is based on such factors as the age of birds, costs expended and future production foregone. A scale of compensation is not publicly available.

Concerning food and feed businesses covered by the programme

- 2.1. The structure of the production of the given species and products thereof

Please see relevant attachment.

- 2.2. The structure of the production of feed.

There are 11 mills owned by independent and private companies.

2.3. Relevant guidelines for good animal husbandry practices or other guidelines (mandatory or voluntary) on biosecurity measures defining at least:

- hygiene management at farms,
- measures to prevent incoming infections carried by animals, feed, drinking water, people working at farms, and hygiene in transporting animals to and from farms.

a) Documentation must be available that demonstrates that the essential “Pre-requisite” requirements of Good Manufacturing Practice (GMP) and Good Hygiene Practice (GHP) have been adequately addressed at all appropriate steps, including procurement (Category 1).

The HACCP system must comply with the following:

- b) The Processor must have a Hazard Analysis Critical Control Point (HACCP) Plan which shows how product / process safety is ensured through control and prevention (Critical);
- c) This plan must be supported by senior management;
- d) It should be put in place by a multidiscipline team;
- e) At least one member of this team should have received formal training in the application of HACCP Principles;
- f) At a minimum the Hazard Control Plan must include (all Category 1):
- g) The HACCP plan must be verified / tested annually at a minimum to ensure that it is effective;
- h) As part of this verification / testing process, microbiological criteria (as set out in the Regulation EC 2073/2005) must be used in accordance with Appendix 4 (Critical);
- i) The Processor must establish a schedule for this testing where the frequency is based on the established risks and the microbiological history of the product;
- j) The data must be monitored and trends analysed so that appropriate actions or corrective actions can be taken and documented;
- k) The HACCP plan must be supported by the GMP and GHP Plans.

Poultry Quality Assurance Standard: Processor Requirements -

- 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

2.4. Routine veterinary supervision of farms.

Farms are under the supervision of the local Veterinary Office and subject to regulatory control.

Veterinary officers are authorised under the relevant legislation to enforce EU and National measures relating to animal health and welfare, including legislation concerning the control of animal disease, veterinary medicines, and the hygienic production of foods of animal origin, by routine inspection and sampling, by investigation and the acquisition of evidence, and by legal process in the courts, often in co-operation with the Gardai (police) and Customs officers.

If an official veterinarian is carrying out inspections on farms for reasons such as checks on animal welfare or medicine records or to take samples for residues then, when appropriate, official sampling in the frame of the salmonella control programmes is undertaken at the same visit.

2.5. Registration of farms.

Registration of farms takes place under a variety of legislative provisions. All poultry farms should be registered under legislation aimed at controlling avian influenza. Laying hen farms over 350 birds are registered under Council Directive 1999/74/EC. All breeding farms engaging in intra Community trade are approved under Council Directive 2009/158/EC. All food business operators have to be registered



under the hygiene legislation.

## 2.6. Record-keeping at farms.

All records must be controlled (e.g. by signing and dating) and must be maintained at a secure and easily accessible location for a minimum period of three years unless otherwise specified (e.g. for SRM).

These records are maintained in accordance with EU and national legislation. In addition farm records must be maintained under the Bord Bia Quality Assurance Scheme.

Please see relevant attachment – Bord Bia Producer Requirements.

## 2.7 Documents to accompany animals when dispatched.

It is the responsibility of the processor and the transporter to ensure that the cold chain is maintained during loading and transport and is appropriate to the product.

A record of the following checks must be maintained (all Category 1):

- i.** All transport vehicles must be inspected prior to loading to ensure that they are clean, waterproof and undamaged; that door seals and air circulation ducts are intact; and that the refrigeration unit is working properly,
- ii.** Containers must be checked to ensure that they are pre-cooled prior to loading,
- iii.** Product temperature must be checked prior to loading,
- iv** Records must be maintained to demonstrate the effectiveness of temperature control appropriate to the product during transit,
- v** A contingency plan must be in place to deal with refrigerated delivery breakdown.

Operators wishing to export more than 20 birds or hatching eggs to another EU member state (or certain third countries) must comply with Directive 2009/158/EC and ensure that the consignment is accompanied by a completed and signed Intra-trade Animal Health Certificate (ITAHC) for poultry breeding and production. The ITAHC will also require the approval number of the operator's establishment.

The ITAHC will be amended to include the results of the last test for *Salmonella* as required in Commission Regulation (EC) 2160/2003 Article 9.1 prior to any dispatching of the live animals, or hatching eggs, from the food business of origin. The date and the result of testing shall be included in the relevant health certificates provided for in Community legislation. This certificate must be completed and signed by the Official Veterinarian as well as the operator to confirm compliance with the relevant articles of Directive.

## 2.8 Other relevant measures to ensure the traceability of animals.

All official veterinary health certificates issued for the export of poultry and hatching eggs are recorded on either the Centaur system or the Trade Control and Expert System (TRACES). Any flock supplying birds to an approved meat production establishment must provide food chain information that accompanies the birds.

**Application by Ireland for Community co-financing for the year 2012 programme for the eradication, control and monitoring of certain animal diseases and zoonosis as required by Commission Decision 2008/425/EC**

**Annex II (Part B)**

**1. Identification of Programme**

Member State: IRELAND

Disease: infection of animals with zoonotic *Salmonella spp*

Animal population covered by the programme: 2.4m

Year of Implementation: 2012.

Reference of this document: Salmonella in Poultry (**Laying Hens**)

Contact: Robert P Byrne, Phone Number: 00 353 1 607 2263, Fax No 00 353 1 607 2823 or e-mail address: [robert.byrne@agriculture.gov.ie](mailto:robert.byrne@agriculture.gov.ie).

**Date sent to Commission: 28 April 2011**

**2. Historical data on the epidemiological evolution of the disease:**

This National Plan for Monitoring and control of Salmonella in Table Egg Laying Hens of Gallus Gallus in Ireland dated December 2006, in order to fulfil the requirements of Article 5 of Council Regulation (EC) No. 2160/2003 on the control of salmonella in table egg laying hens of Gallus Gallus. The plan outlines the measures being taken in Ireland including those measures taken to implement in full the requirements of Annexes II and III of Council Regulation (EC) No. 2160/2003 with respect to flocks of table egg laying hens.

The National Plan was submitted in December 2006 and subsequently approved by Commission Decision 2007/848/EC.

The Plan sets out the monitoring arrangements for the control of salmonella in table egg laying flocks, the testing of such flocks and provide for the approval of laboratories to conduct tests.

In addition, a wider Salmonella Monitoring Programme has been in operation in the poultry sector in Ireland since 1989. This programme was agreed between the industry and the Department of Agriculture, Fisheries and Food (DAFF) and sets out guidelines for monitoring and general bio-security arrangements.

There is no evidence of significant Salmonella typhimurium (St) or Salmonella enteritidis (Se) infection in the national egg laying flock. During 2010, no outbreaks of Se or St were detected in any laying flocks, so it was not necessary to put scheduled appropriate measures in force.

One Salmonella sero-type was found, S.derby, from 598 samples tested in 2010.

Egg Quality Assurance Scheme (EQAS) is a voluntary industry scheme drawn up by table egg producers in association with An Bord Bia (The Irish Food Board). In excess of 95% of table egg production in Ireland is in accordance with this scheme, which is subject to independent audit.

The primary objective of EQAS is food safety. As regards salmonella it requires pre-lay birds to be sourced from approved flocks and compliance with all legislation, codes of practice and programme in place as well as specifying detailed and extensive hygiene provisions.

There are 80 farms, containing 1.15m hens, producing in excess of 317m table eggs annually under the cage system, 158 registered free-range, perchery and organic table egg producers - about 240m eggs are produced annually from 1.0 m hens in these categories. In addition there are 5 enriched cages at present containing 0.26m hens and as this is evolving, we do not have a full year's egg production.

### **3. Description of the submitted programme:**

Sampling is conducted at all table egg production premises and at feed mills.

All testing on officially collected samples is conducted in the DAFF Central Veterinary Research Laboratory.

The following are the main requirements under National Legislation – The European Communities (Control of Salmonella in Laying Flocks of Domestic Fowl) Regulations 2008 [SI No. 247/2008] transposes the relevant EU legislation in force.

#### **4 Measures of the submitted programme**

##### *4.1 Summary of the programme*

*Duration of the programme: 2011*

*Year 2011- no outbreaks in laying flocks to date*

- Testing
- Slaughter of positive animals
- Disposal of Products
- Monitoring

*Year 2010 - no outbreaks in laying flocks*

- Testing
- Slaughter of positive animals
- Disposal of Products
- Monitoring

*Year Testing 2009 – no outbreaks in laying flocks*

- Testing
- Slaughter of positive animals
- Disposal of Products
- Monitoring

*Year Testing 2008- no outbreaks in laying flocks*

- Testing
- Slaughter of positive animals
- Disposal of Products
- Monitoring

***4.2 Designation of the central authority charged with supervising and coordinating the departments responsible for implementing the programme:***

The central competent authority for this programme is the Department of Agriculture, Fisheries and Food (DAFF). Officially collected samples are tested at DAFF's Central Veterinary Research Laboratory, the Director of which reports to DAFF's Chief Veterinary Officer. . DAFF has a number of District Veterinary Offices located throughout the country and staff from these offices undertake the official sampling programme. The evaluation of results and decisions in relation to follow-up action in positive cases are the responsibility of official veterinarians in DAFF headquarters.

***4.3 Description and delimitation of the geographical and administrative areas in which the programme is to be implemented:***

The entire country.

DAFF undertakes to inform the Commission regularly and fully of developments under the programme and to provide whatever additional information, if any, is required.

***4.4 Measures implemented under the programme***

*4.4.1 Measures and terms of legislation as regards the registration of holdings:*

All table egg layer producers are registered under the European Communities (Welfare of Farmed Animals) Regulations 2008 [S.I. No 14 of 2008] which transposes Council Directive No 1999/74/EC and Commission Regulation 2002/4/EC. As referred to in Annex II (Part A)

*4.4.2 Measures and terms of legislation as regards identification of animals:*

Not applicable

*4.4.3 Measures and terms of legislation as regards the notification of the disease:*

Salmonellosis caused by or involving Se or St is a notifiable disease under the Disease of Animals Act 1966 (Notification and Control of Animal Diseases) Order 2008 [S.I. No.475 of 2010].

*4.4.4 Measures and terms of legislation as regards the measures in case of a positive result:*

- Measures as contained in European Communities (Control of Salmonella in Laying Flocks of Domestic Fowl) Regulations 2008 [SI No. 247/2008]
- The provisions as stated in Commission Regulation (EC) No 2160/2003, Annex II.D and Commission Regulation (EC) No 1168/2006 refer.

*4.4.5 Measures and terms of legislation as regards the different qualifications of animals and herds:*

Not applicable

*4.4.6 Control measures and in particular rules on the movement of animals liable to be affected or contaminated by a given disease and the regular inspection of the holdings or areas concerned:*

- Measures as contained in European Communities (Control of Salmonella in Laying Flocks of Domestic Fowl) Regulations 2008 [SI No. 247/2008]
- The provisions as stated in Commission Regulation (EC) No 2160/2003, Annex II.D and Commission Regulation (EC) No 1168/2006 refer.

Generally, no official action is taken when serotypes other than Se and St are found.

#### *4.4.7 Measures and applicable legislation as regards the control of the disease:*

The monitoring system described above is the system for ascertaining presence/absence of salmonella.

In addition national Legislation Disease of Animals (Poultry Feed) Order 1991 [S.I.No.364 of 1991] requires that any feed intended to be fed to poultry (other than primary agricultural products grown on the poultry premises) must be heat treated to a minimum of 75°C and must show an absence of salmonella in a 25 grams sample.

#### *4.4.8 Measures and applicable legislation as regards the compensation for owners of slaughtered and killed animals:*

DAFF operates a non-statutory scheme of compensation whereby the value of poultry and eggs destroyed (less any salvage) and costs of transport to place of destruction are reimbursed. Other costs arising, such as loss of income, are not compensated.

#### *4.4.9 information and assessment on bio-security measures management and infrastructure in place in the flocks/holdings involved:*

***Attachment 7 (Bord Bia Poultry Producer Requirements pdf) part 3.9 attached contains information on bio-security in place in the flock/holding.***

### **5. General description of the costs and benefits**

The anticipated benefits of the programme are the minimising of human health problems arising from salmonella-based food poisoning and a consequent reduction in suffering, injury, mortality and health service costs.

The taking and testing of samples, and related tasks, are undertaken by personnel of DAF and have not been separately costed. The costs in respect of which co-financing is sought are the costs of compensating owners of laying flocks of Gallus gallus whose flocks have been destroyed under the programme. There has only been only one outbreak of St, (2006), and no Se in laying flocks of gallus gallus in the past 5 years. **In the unlikely event of an outbreak occurring, a Community co-financing provision of €100,000 is required, based on calculations of the number of analytical tests to be carried out throughout the year.**

The objective is to monitor and detect the incidence of salmonella in the national laying flock, to remove infected poultry and eggs from the system and to minimise the level of salmonella-based food poisoning.

No outbreaks of Se, St, S.hadar, S.virchow or S.infantis were detected in any laying flocks of domestic fowl in 2010 and 2011 to date, so no compensation in respect of the destruction of birds and eggs was paid.

There was also no expenditure in 2010 by way of table egg layers compensation.

## **6. Data on the epidemiological evolution during the past five years**

### **6.1 evolution of zoonotic salmonellosis:**

2011 – nil to date



2010 – nil  
2009 – nil  
2008 - nil  
2007 - nil

6.1.2. Data on evolution of zoonotic salmonellosis

**Year:** 2007

**Situation on date:** 28 April 2011

**Animal species:** Laying Hens of Gallus gallus

**Disease/infection<sup>(a)</sup>:** Se and St

Region (a1)	Type of flock <sup>(b)</sup>	Total number of flocks <sup>(c)</sup>	Total number of animals	Total number of flocks under the programme	Total number of animals under the programme	Number of flocks checked <sup>(d)</sup>	Number of positive <sup>(e)</sup> flocks <sup>(a)</sup>			Number of flocks depopulated <sup>(a)</sup>		Total number of animals slaughtered or destroyed <sup>(a)</sup>		Quantity of eggs destroyed (number or kg) <sup>(a)</sup>		Quantity of eggs channelled to egg products (number or kg) <sup>(a)</sup>	
							(a1)	(a2)	(a3)	(a3)	(a4)	(a4)	(a3)	(a4)	(a3)		
IRELAND	Table Egg Layers	460	1,900,000	460	1,900,000	460	Nil	Nil	*2	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil
Total		460	1,900,000	460	1,900,000	460	Nil	Nil	*2	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil

- (a) For zoonotic Salmonellosis indicate the serotypes covered by the control programmes: (a1) for *Salmonella* Enteritidis, (a2) for *Salmonella* Typhimurium, (a3) for other serotypes- specify as appropriate, (a4) for *Salmonella* Enteritidis or *Salmonella* Typhimurium.
- (a1) Region as defined in the approved control and eradication programme of the Member State.
- (b) For example, breeding flocks (rearing, adult flocks), production flocks, laying hen flocks, breeding turkeys, broiler turkeys, breeding pigs, slaughter pigs, etc. Flocks or herds or as appropriate.
- (c) Total number of flocks existing in the region including eligible flocks and non-eligible flocks for the programme.
- (d) Check means to perform a flock level test under the programme for the presence of salmonella. In this column a flock must not be counted twice even if it has been checked more than once.
- (e) If a flock has been checked, in accordance with footnote (d), more than once, a positive sample must be taken into account only once.

\*S.scftenberg, S.derby

6.1.2. Data on evolution of zoonotic salmonellosis

**Year:** 2008

**Situation on date:** 28 April 2011

**Animal species:** Laying Hens of Gallus gallus

**Disease/infection<sup>(a)</sup>:** Se and St

Region (a1)	Type of flock <sup>(b)</sup>	Total number of flocks <sup>(c)</sup>	Total number of animals	Total number of flocks under the programme	Total number of animals under the programme	Number of flocks checked <sup>(d)</sup>	Number of positive <sup>(e)</sup> flocks <sup>(a)</sup>			Number of flocks depopulated <sup>(a)</sup>		Total number of animals slaughtered or destroyed <sup>(a)</sup>		Quantity of eggs destroyed (number or kg) <sup>(a)</sup>		Quantity of eggs channelled to egg products (number or kg) <sup>(a)</sup>	
							(a1)	(a2)	(a3)	(a3)	(a4)	(a4)	(a3)	(a4)	(a3)	(a4)	
IRELAND	Table Egg Layers	460	1,900,000	460	1,900,000	460	Nil	Nil	*2	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil
Total		460	1,900,000	460	1,900,000	460	Nil	Nil	*2	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil

- (a) For zoonotic Salmonellosis indicate the serotypes covered by the control programmes: (a1) for *Salmonella* Enteritidis, (a2) for *Salmonella* Typhimurium, (a3) for other serotypes- specify as appropriate, (a4) for *Salmonella* Enteritidis or *Salmonella* Typhimurium.
- (a1) Region as defined in the approved control and eradication programme of the Member State.
- (b) For example, breeding flocks (rearing, adult flocks), production flocks, laying hen flocks, breeding turkeys, broiler turkeys, breeding pigs, slaughter pigs, etc. Flocks or herds or as appropriate.
- (c) Total number of flocks existing in the region including eligible flocks and non-eligible flocks for the programme.
- (d) Check means to perform a flock level test under the programme for the presence of salmonella. In this column a flock must not be counted twice even if it has been checked more than once.
- (e) If a flock has been checked, in accordance with footnote (d), more than once, a positive sample must be taken into account only once.

\* S.derby , S.dublin

6.1.2. Data on evolution of zoonotic salmonellosis

**Year:** 2009

**Situation on date:** 28 April 2011

**Animal species:** Laying Hens of Gallus gallus

**Disease/infection<sup>(a)</sup>:** Se and St

Region (a1)	Type of flock <sup>(b)</sup>	Total number of flocks <sup>(c)</sup>	Total number of animals	Total number of flocks under the programme	Total number of animals under the programme	Number of flocks checked <sup>(d)</sup>	Number of positive <sup>(e)</sup> flocks <sup>(a)</sup>			Number of flocks depopulated <sup>(a)</sup>		Total number of animals slaughtered or destroyed <sup>(a)</sup>		Quantity of eggs destroyed (number or kg) <sup>(a)</sup>		Quantity of eggs channelled to egg products (number or kg) <sup>(a)</sup>	
							(a1)	(a2)	(a3)	(a3)	(a4)	(a4)	(a3)	(a4)	(a3)	(a4)	
IRELAND	Table Egg Layers	435	2,100,000	435	2,100,000	435	Nil	Nil	*1	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil
Total		435	2,100,000	435	2,100,000	435	Nil	Nil	*1	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil

- (a) For zoonotic Salmonellosis indicate the serotypes covered by the control programmes: (a1) for *Salmonella* Enteritidis, (a2) for *Salmonella* Typhimurium, (a3) for other serotypes- specify as appropriate, (a4) for *Salmonella* Enteritidis or *Salmonella* Typhimurium.
- (a1) Region as defined in the approved control and eradication programme of the Member State.
- (b) For example, breeding flocks (rearing, adult flocks), production flocks, laying hen flocks, breeding turkeys, broiler turkeys, breeding pigs, slaughter pigs, etc. Flocks or herds or as appropriate.
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- (d) Check means to perform a flock level test under the programme for the presence of salmonella. In this column a flock must not be counted twice even if it has been checked more than once.
- (e) If a flock has been checked, in accordance with footnote (d), more than once, a positive sample must be taken into account only once.

\* S.dublin

6.1.2. Data on evolution of zoonotic salmonellosis

**Year:** 2010

**Situation on date:** 28 April 2011

**Animal species:** Laying Hens of Gallus gallus

**Disease/infection<sup>(a)</sup>:** Se and St

Region (a1)	Type of flock <sup>(b)</sup>	Total number of flocks <sup>(c)</sup>	Total number of animals	Total number of flocks under the programme	Total number of animals under the programme	Number of flocks checked <sup>(d)</sup>	Number of positive <sup>(e)</sup> flocks <sup>(a)</sup>			Number of flocks depopulated <sup>(a)</sup>		Total number of animals slaughtered or destroyed <sup>(a)</sup>		Quantity of eggs destroyed (number or kg) <sup>(a)</sup>		Quantity of eggs channelled to egg products (number or kg) <sup>(a)</sup>	
							(a1)	(a2)	(a3)	(a3)	(a4)	(a4)	(a3)	(a4)	(a3)	(a4)	(a3)
IRELAND	Table Egg Layers	435	2,100,000	435	2,100,000	435	Nil	Nil	*1	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil
Total		435	2,100,000	435	2,100,000	435	Nil	Nil	*1	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil

- (a) For zoonotic Salmonellosis indicate the serotypes covered by the control programmes: (a1) for *Salmonella* Enteritidis, (a2) for *Salmonella* Typhimurium, (a3) for other serotypes- specify as appropriate, (a4) for *Salmonella* Enteritidis or *Salmonella* Typhimurium.
- (a1) Region as defined in the approved control and eradication programme of the Member State.
- (b) For example, breeding flocks (rearing, adult flocks), production flocks, laying hen flocks, breeding turkeys, broiler turkeys, breeding pigs, slaughter pigs, etc. Flocks or herds or as appropriate.
- (c) Total number of flocks existing in the region including eligible flocks and non-eligible flocks for the programme.
- (d) Check means to perform a flock level test under the programme for the presence of salmonella. In this column a flock must not be counted twice even if it has been checked more than once.
- (e) If a flock has been checked, in accordance with footnote (d), more than once, a positive sample must be taken into account only once.

\* S.derby

6.1.2. Data on evolution of zoonotic salmonellosis

**Year:** 2011

**Situation on date:** 28 April 2011

**Animal species:** Laying Hens of Gallus gallus

**Disease/infection<sup>(a)</sup>:** Se and St

Region (a1)	Type of flock <sup>(b)</sup>	Total number of flocks <sup>(c)</sup>	Total number of animals	Total number of flocks under the programme	Total number of animals under the programme	Number of flocks checked <sup>(d)</sup>	Number of positive <sup>(e)</sup> flocks <sup>(a)</sup>			Number of flocks depopulated <sup>(a)</sup>		Total number of animals slaughtered or destroyed <sup>(a)</sup>		Quantity of eggs destroyed (number or kg) <sup>(a)</sup>		Quantity of eggs channelled to egg products (number or kg) <sup>(a)</sup>	
							(a1)	(a2)	(a3)	(a3)	(a4)	(a4)	(a3)	(a4)	(a3)	(a4)	(a3)
IRELAND	Table Egg Layers	486	2,413,294	486	2,413,294	486	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil
Total		486	2,413,294	486	2,413,294	486	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil

- (a) For zoonotic Salmonellosis indicate the serotypes covered by the control programmes: (a1) for *Salmonella* Enteritidis, (a2) for *Salmonella* Typhimurium, (a3) for other serotypes - specify as appropriate, (a4) for *Salmonella* Enteritidis or *Salmonella* Typhimurium.
- (a1) Region as defined in the approved control and eradication programme of the Member State.
- (b) For example, breeding flocks (rearing, adult flocks), production flocks, laying hen flocks, breeding turkeys, broiler turkeys, breeding pigs, slaughter pigs, etc. Flocks or herds or as appropriate.
- (c) Total number of flocks existing in the region including eligible flocks and non-eligible flocks for the programme.
- (d) Check means to perform a flock level test under the programme for the presence of salmonella. In this column a flock must not be counted twice even if it has been checked more than once.
- (e) If a flock has been checked, in accordance with footnote (d), more than once, a positive sample must be taken into account only once.

## 6.2. Stratified data on surveillance and laboratory tests

### 6.2.1. Stratified data on surveillance and laboratory tests (one table per year and per disease/species)

**Year:** 2007

**Animal species<sup>(a)</sup>:** Gallus gallus

**Category<sup>(b)</sup>:** Laying hens

**Description of the used serological tests:** St ELIZA when outbreaks occur

**Description of the used microbiological or virological tests:** Salmonella Culture and Serotyping when outbreaks occur

**Description of the other used tests:** Nil

Region <sup>(c)</sup>	Serological tests		Microbiological or virological tests		Other tests	
	Number of samples tested <sup>(d)</sup>	Number of positive samples <sup>(e)</sup>	Number of samples tested <sup>(d)</sup>	Number of positive samples <sup>(e)</sup>	Number of samples tested <sup>(d)</sup>	Number of positive samples <sup>(e)</sup>
IRELAND						
No Outbreaks	Nil	Nil	Nil	Nil	Nil	Nil
Total	Nil	Nil	Nil	Nil	Nil	Nil

(a) Animal species if necessary.

(b) Category/further specifications such as breeders, laying hens, broilers, breeding turkeys, broiler turkeys, breeding pigs, slaughter pigs, etc, when appropriate.

(c) Region as defined in the approved control and eradication programme of the Member State.

(d) Number of samples tested.

(e) Number of positive samples.

## 6.2. Stratified data on surveillance and laboratory tests

### 6.2.1. Stratified data on surveillance and laboratory tests (one table per year and per disease/species)

**Year:** 2008

**Animal species<sup>(a)</sup>:** Gallus gallus

**Category<sup>(b)</sup>:** Laying hens

**Description of the used serological tests:** St ELIZA when outbreaks occur

**Description of the used microbiological or virological tests:** Salmonella Culture and Serotyping when outbreaks occur

**Description of the other used tests:** Nil

Region <sup>(c)</sup>	Serological tests		Microbiological or virological tests		Other tests	
	Number of samples tested <sup>(d)</sup>	Number of positive samples <sup>(e)</sup>	Number of samples tested <sup>(d)</sup>	Number of positive samples <sup>(e)</sup>	Number of samples tested <sup>(d)</sup>	Number of positive samples <sup>(e)</sup>
IRELAND						
No Outbreaks	Nil	Nil	Nil	Nil	Nil	Nil
Total	Nil	Nil	Nil	Nil	Nil	Nil

(a) Animal species if necessary.

(b) Category/further specifications such as breeders, laying hens, broilers, breeding turkeys, broiler turkeys, breeding pigs, slaughter pigs, etc, when appropriate.

(c) Region as defined in the approved control and eradication programme of the Member State.

(d) Number of samples tested.

(e) Number of positive samples.



## 6.2. Stratified data on surveillance and laboratory tests

### 6.2.1. Stratified data on surveillance and laboratory tests (one table per year and per disease/species)

**Year:** 2009

**Animal species<sup>(a)</sup>:** Gallus gallus

**Category<sup>(b)</sup>:** Laying hens

**Description of the used serological tests:** St ELIZA when outbreaks occur

**Description of the used microbiological or virological tests:** Salmonella Culture and Serotyping when outbreaks occur

**Description of the other used tests:** Nil

Region <sup>(c)</sup>	Serological tests		Microbiological or virological tests		Other tests	
	Number of samples tested <sup>(d)</sup>	Number of positive samples <sup>(e)</sup>	Number of samples tested <sup>(d)</sup>	Number of positive samples <sup>(e)</sup>	Number of samples tested <sup>(d)</sup>	Number of positive samples <sup>(e)</sup>
IRELAND						
No Outbreaks	Nil	Nil	Nil	Nil	Nil	Nil
Total	Nil	Nil	Nil	Nil	Nil	Nil

(a) Animal species if necessary.

(b) Category/further specifications such as breeders, laying hens, broilers, breeding turkeys, broiler turkeys, breeding pigs, slaughter pigs, etc, when appropriate.

(c) Region as defined in the approved control and eradication programme of the Member State.

(d) Number of samples tested.

(e) Number of positive samples.

## 6.2. Stratified data on surveillance and laboratory tests

### 6.2.1. Stratified data on surveillance and laboratory tests (one table per year and per disease/species)

**Year:** 2010

**Animal species<sup>(a)</sup>:** Gallus gallus

**Category<sup>(b)</sup>:** Laying hens

**Description of the used serological tests:** St ELIZA when outbreaks occur

**Description of the used microbiological or virological tests:** Salmonella Culture and Serotyping when outbreaks occur

**Description of the other used tests:** Nil

Region <sup>(c)</sup>	Serological tests		Microbiological or virological tests		Other tests	
	Number of samples tested <sup>(d)</sup>	Number of positive samples <sup>(e)</sup>	Number of samples tested <sup>(d)</sup>	Number of positive samples <sup>(e)</sup>	Number of samples tested <sup>(d)</sup>	Number of positive samples <sup>(e)</sup>
IRELAND						
No Outbreaks	Nil	Nil	Nil	Nil	Nil	Nil
Total	Nil	Nil	Nil	Nil	Nil	Nil

(a) Animal species if necessary.

(b) Category/further specifications such as breeders, laying hens, broilers, breeding turkeys, broiler turkeys, breeding pigs, slaughter pigs, etc, when appropriate.

(c) Region as defined in the approved control and eradication programme of the Member State.

(d) Number of samples tested.

(e) Number of positive samples.

## 6.2. Stratified data on surveillance and laboratory tests

### 6.2.1. Stratified data on surveillance and laboratory tests (one table per year and per disease/species)

**Year:** 2011

**Animal species<sup>(a)</sup>:** Gallus gallus

**Category<sup>(b)</sup>:** Laying hens

**Description of the used serological tests:** St ELIZA when outbreaks occur

**Description of the used microbiological or virological tests:** Salmonella Culture and Serotyping when outbreaks occur

**Description of the other used tests:** Nil

Region <sup>(c)</sup>	Serological tests		Microbiological or virological tests		Other tests	
	Number of samples tested <sup>(d)</sup>	Number of positive samples <sup>(e)</sup>	Number of samples tested <sup>(d)</sup>	Number of positive samples <sup>(e)</sup>	Number of samples tested <sup>(d)</sup>	Number of positive samples <sup>(e)</sup>
IRELAND						
No Outbreaks to date	Nil	Nil	Nil	Nil	Nil	Nil
Total	Nil	Nil	Nil	Nil	Nil	Nil

(a) Animal species if necessary.

(b) Category/further specifications such as breeders, laying hens, broilers, breeding turkeys, broiler turkeys, breeding pigs, slaughter pigs, etc, when appropriate.

(c) Region as defined in the approved control and eradication programme of the Member State.

(d) Number of samples tested.

(e) Number of positive samples.

### 6.3. Data on infection (one table per year and per species)

**Year: 2007**

**Animal species<sup>(a)</sup>::** Laying flocks of Gallus gallus

Region <sup>(b)</sup>	Number of herds infected <sup>(c)</sup>	Number of animals infected
IRELAND	Nil	Nil
Total	Nil	Nil

- (a) Animal species if necessary.  
 (b) Region as defined in the control and eradication programme of the Member State.  
 (c) Herds or flocks or holdings as appropriate.

**6.3. Data on infection (one table per year and per species)**

**Year: 2008**

**Animal species<sup>(a)</sup>::** Laying flocks of Gallus gallus

Region <sup>(b)</sup>	Number of herds infected <sup>(c)</sup>	Number of animals infected
IRELAND	Nil	Nil
Total	Nil	Nil

- (a) Animal species if necessary.
- (b) Region as defined in the control and eradication programme of the Member State.
- (c) Herds or flocks or holdings as appropriate.

### 6.3. Data on infection (one table per year and per species)

**Year: 2009**

**Animal species<sup>(a)</sup>::** Laying flocks of Gallus gallus

Region <sup>(b)</sup>	Number of herds infected <sup>(c)</sup>	Number of animals infected
IRELAND	Nil	Nil
Total	Nil	Nil

- (a) Animal species if necessary.  
 (b) Region as defined in the control and eradication programme of the Member State.  
 (c) Herds or flocks or holdings as appropriate.

### 6.3. Data on infection (one table per year and per species)

**Year: 2010**

**Animal species<sup>(a)</sup>::** Laying flocks of Gallus gallus

Region <sup>(b)</sup>	Number of herds infected <sup>(c)</sup>	Number of animals infected
IRELAND	Nil	Nil
Total	Nil	Nil

- (a) Animal species if necessary.  
 (b) Region as defined in the control and eradication programme of the Member State.  
 (c) Herds or flocks or holdings as appropriate.

### 6.3. Data on infection (one table per year and per species)

**Year: 2011**

**Animal species<sup>(a)</sup>::** Laying flocks of Gallus gallus

Region <sup>(b)</sup>	Number of herds infected <sup>(c)</sup>	Number of animals infected
IRELAND	Nil	Nil
Total	Nil	Nil

- (a) Animal species if necessary.  
(b) Region as defined in the control and eradication programme of the Member State.  
(c) Herds or flocks or holdings as appropriate.

### 6.4 Data on vaccination programmes

**Vaccinations are prohibited in Ireland**



## 7. Targets

### 7.1. Targets related to testing (one table for each year of implementation)

#### 7.1.1. Targets on diagnostic tests

**Animal species:** <sup>(a)</sup> Laying flocks of Gallus gallus

Region <sup>(b)</sup>	Type of the test <sup>(c)</sup>	Target population <sup>(d)</sup>	Type of sample <sup>(e)</sup>	Objective <sup>(f)</sup>	Number of planned tests
I RELAND	ELIZA (only if positive culture is detected)	As per table 6.1.2	Boot swab & Dust Samples	Identify positive flocks	972
Total					972

- (a) Species if necessary.
- (b) Region as defined in the approved control and eradication programme of the Member State.
- (c) Description of the test.
- (d) Specification of the targeted species and the categories of targeted animals if necessary.
- (e) Description of the sample (for instance faeces).
- (f) Description of the objective (for instance surveillance, monitoring, , control of vaccination).

7.1.2. Targets on testing of flocks<sup>1</sup>

**Year:** 2012

**Situation on date:** 28 April 2011

**Animal species:** Laying Flocks of Gallus gallus **infection**<sup>(a)</sup>: Se and St

Region (a1)	Type of flock <sup>(b)</sup>	Total number of flocks <sup>(c)</sup>	Total number of animals	Total number of flocks under the programme	Total number of animals under the programme	Expected number of flocks to be checked <sup>(d)</sup>	Number of flocks <sup>(e)</sup> expected to be positive <sup>(a)</sup>			Number of flocks expected to be depopulated <sup>(a)</sup>		Total number of animals expected to be slaughtered or destroyed <sup>(a)</sup>		Expected quantity of eggs to be destroyed <sup>(a)</sup> (number or kg) <sup>(a)</sup>		Expected quantity of eggs channeled to egg products <sup>(a)</sup> (number or kg) <sup>(a)</sup>	
							(a1)	(a2)	(a3)	(a4)	(a3)	(a4)	(a3)	(a4)	(a3)	(a4)	(a3)
IRELAND	Table Egg Layers	486	2,413,294	486	2,413,294	486	3	Nil	*3	Nil	3	16,000	Nil	406,000	Nil	0	0
Total		486	2,413,294	486	2,413,294	486	3	Nil	*3	Nil	3	16,000	Nil	406,000	Nil	0	0

(a) For zoonotic salmonellosis indicate the serotypes covered by the control programmes: (a1) for *Salmonella* Enteritidis, (a2) for *Salmonella* Typhimurium, (a3) for other serotypes-specify as appropriate, (a4) for *Salmonella* Enteritidis or *Salmonella* Typhimurium.

(a1) Region as defined in the approved control and eradication programme of the Member State.

(b) For example, breeding flocks (rearing, adult flocks), production flocks, laying hen flocks, breeding turkeys, broiler turkeys, breeding pigs, slaughter pigs, etc. Flocks or herds or as appropriate.

(c) Total number of flocks existing in the region including eligible flocks and non-eligible flocks for the programme.

(d) Check means to perform a flock level test under the programme for the presence of salmonella. In this column a flock must not be counted twice even if it has been checked more than once.

(e) If a flock has been checked, in accordance with footnote (d), more than once, a positive sample must be taken into account only once.

## 7.2.1 Targets on vaccination

**Not applicable as vaccinations are prohibited in Ireland**

<sup>1</sup> Specify types of flocks if appropriate (breeders, layers, broilers).

8. Detailed analysis of the cost of the programme (one table per year of implementation)

<i>Costs related to</i>	<i>Specification</i>	<i>Number of units</i>	<i>Unitary cost in EUR</i>	<i>Total amount in EUR</i>	<i>Community funding requested (yes/no)</i>
<b>1. Testing</b>					
<i>1.1. Cost of the analysis</i>	<b>Test: Number of bacteriological tests (cultivation) planned to be carried out in the framework of official sampling</b>	972	€20	€19,440	Yes
	<b>Test: Number of serotyping of relevant isolates tests planned to be carried out</b>	Unknown-all relevant isolates will be tested	€30	<i>If all require serotyping, then total is €29,160</i>	Yes
<i>1.2. Cost of sampling</i>	Laboratory Testing	972	€20	€19,440	Yes
<i>1.3. Other costs</i>	Nil				No

<b>2. Vaccination or treatment of animal products</b>					
<b>2.1. Purchase of vaccine/treatment of animal products</b>	Nil				No
	<b>Number of purchase of vaccine doses planned if a vaccination policy is part of the programme as set out explicitly under point 4 of Annex II</b>				
<b>2.2. Distribution costs</b>	Nil				No
<b>2.3. Administering costs</b>	Nil				No
<b>2.4. Control costs</b>	Nil				No
<b>3. Slaughter and destruction</b>					
<b>3.1. Compensation of animals</b>	Birds Destroyed Eggs Destroyed	16,000 406,000	Various Various	€154,000 €40,600	Yes Yes
<b>3.2. Transport costs</b>	Nil				No

<b>3.3. Destruction costs</b>	Nil				No
<b>3.4. Loss in case of slaughtering</b>	Nil				No
<b>3.5 Costs from treatment of animal products (milk, eggs, hatching eggs, etc)</b>	Nil				No
<b>4. Cleaning and disinfection</b>	Nil				No
<b>5. Salaries (staff contracted for the programme only)</b>	Nil				No
<b>6. Consumables and specific equipment</b>	Nil				No

<b>7. Other costs</b>	Nil				No
<b>TOTAL</b>				<b>€243,200</b>	<b>Yes</b>

# **Poultry Standard Producer Requirements (Duck, Chicken, Turkey)**

Revision 01, June 2008

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# Contents

## **1.0 Introduction**

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- 1.1 Objectives
- 1.2 Participation
- 1.3 Legislative Requirements
- 1.4 Database Information
- 1.5 Definitions
- 1.6 Cautionary Notes

## **2.0 Scheme Rules**

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- 2.1 Membership Requirements
- 2.2 Control and Monitoring
- 2.3 Requirement Categories and Application of Non-Compliances
- 2.4 Recommendations for Best Practice
- 2.5 Certification Decisions
- 2.6 Appeals
- 2.7 Complaints
- 2.8 Revision Updates
- 2.9 Notification of Change

## **3.0 Producer Requirements**

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- 3.0 Introduction
- 3.1 General
- 3.2 Production Site
- 3.3 Housing and Environment
- 3.4 House Preparation
- 3.5 Day-Olds Sourcing
- 3.6 Flock Health
- 3.7 Feed and Water
- 3.8 Flock Welfare
- 3.9 Site Hygiene & Biosecurity
- 3.10 Catching and Transport
- 3.11 Health and Safety on the Farm
- 3.12 Air Quality
- 3.13 Environmental Protection
- 3.14 Free Range Poultry

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# I Introduction



# 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

### OBJECTIVES

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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.

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**1.3**

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**LEGISLATIVE REQUIREMENTS**

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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);
- 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.

It is also recommended that producers consult with their Agricultural and Veterinary advisors and DAFF.

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

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**1.4**

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**DATABASE INFORMATION:**

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

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**1.5**

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**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 the membership 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 it can be prevented.

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

**Producer:** a DAFF registered Poultry Producer.

**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 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.

**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

### 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.

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## **2 Scheme Rules**



## 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.**

### 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.

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## 2.2

## CONTROL AND MONITORING

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### 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 and Processors participating in the Scheme and not on Bord Bia or its agents or any other third party.

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## 2.3

## REQUIREMENT CATEGORIES AND APPLICATION OF NON-COMPLIANCES

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### 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 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 subsequently be able to demonstrate 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 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**

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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 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 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

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#### **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

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#### **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).

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## **3 Producer Requirements**



## 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 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 young birds 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.

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**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 be equivalent to the report outlined in Appendix 7.

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**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) 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;
- 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 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/m<sup>2</sup>; turkey 59 kg/m<sup>2</sup>) (or as shown in Table 3 for Free Range) 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.

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, 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 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 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 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 (dated and signed) before the arrival of each batch of chicks.

### 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 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 to 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) (PROCESSOR) Where imported day-olds are supplied, there must be written documentation<sup>1</sup> 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 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, 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.

<sup>1</sup> e.g. in the Certificate of Origin.



- 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 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, (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).**
- 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);
  - 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

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 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 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 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 in Table 1:

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) **All water supplies must be sampled and tested<sup>2</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.
- 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.

<sup>2</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.

- 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 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 deal humanely with ill, injured, overtly lame birds or birds finding it difficult to reach feed or water, and will be able 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;
- 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.**
- 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 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 least 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>3</sup> (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 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 manage the programme of depopulation.

<sup>3</sup> Where there are multiple houses, a central sealed vermin-proof collection facility will be acceptable.

- 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 it 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>4</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>4</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 have implications for human health.

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

Table 2

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 IPPC licencing 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 EPA licence.

- a) All producers must have documentary evidence of the appropriate IPPC 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 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):
  - 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.

Table 3

	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>

Note: compliance with stocking rates is a category 1 requirement under requirement 3.2.o

- c) The land used must be dedicated to the production of free range 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.

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.*

## **4 Appendices**



## Producer Reference Information

### REFERENCE INFORMATION

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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:**

- 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

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

*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. It is especially important 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 observe the following practices:

### *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 the 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.
- Used shoe covers and face masks should be placed in a litter bin provided.
- Washable overalls should be hung for laundry.
- Personnel should wash hands thoroughly on arrival and departure.
- Consumption of food within the poultry house is prohibited.
- 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 discomfort to the birds.
- Undersized chickens must be avoided.
- 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 as specified in 3.10, and keep a record.
- 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.

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

- a) The HACCP Plan shows how product/process safety is ensured through control and prevention.
- b) This plan is supported by senior Management.
- c) It is put in place by a multidisciplinary team.
- d) At least one member of this team has 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 risks 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 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
Chick 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 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		
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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- 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).

### 1.2

#### WASH

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- a) Wash all surfaces to remove dirt and debris.
- b) Use high pressure power washer.
- c) Wash ceilings, rafters, ledges, inlets, fan shafts and other surfaces, paying particular attention to the underside of all equipment.
- d) Wash down feed bins and platforms.
- e) Drain the header tank and check to ensure it is free from debris.
- f) 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.
- g) Have all repairs attended to.
- h) A visual inspection should be carried out after the final wash.

**1.3****DISINFECT HOUSE AND EQUIPMENT**

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- 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**

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- 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 can transfer Salmonella from one crop to another.

**1.5****FREE RANGE: ADDITIONAL REQUIREMENTS**

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- 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

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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.**

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 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 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 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.

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**NATIONAL PLAN FOR MONITORING  
AND CONTROL OF SALMONELLA IN  
TABLE EGG FLOCKS OF GALLUS  
GALLUS IN IRELAND**

**December 2006**

**NATIONAL PLAN FOR MONITORING AND CONTROL OF  
SALMONELLA IN TABLE EGG LAYING HENS OF GALLUS GALLUS IN  
IRELAND**

This plan has been drafted to fulfil the requirements of Article 5 of Council Regulation (EC) No. 2160/2003 on the monitoring and control of Salmonella in Table egg laying hens of Gallus gallus. The plan outlines the measures being taken in Ireland including those measures taken to implement in full the requirements of Annexes II and III of Council Regulation (EC) No. 2160/2003 with respect to flocks of table egg laying hens.

**(I) TABLE EGG LAYING FLOCKS OF GALLUS GALLUS**

**Sampling is required as follows:**

**For flocks of Laying hens:**

**(i) Rearing Flocks as**

1. Day old chicks
2. Pullets two weeks before moving to laying phase or laying unit

**(ii) Laying flocks – every 15 weeks during the laying phase**

**Official sampling**

The Competent Authority for the Monitoring of Salmonella in table egg laying Flocks of Gallus gallus in Ireland is the Department of Agriculture and Food, Agriculture House, Kildare Street, Dublin 2, Ireland. ( *See Annex V* )

*Salmonella enteritidis* (St) and *Salmonella typhimurium* (St) are scheduled and notifiable in Ireland under Statutory Instrument entitled Diseases of Animals (Notification of Infectious Diseases) Order, 1992 - S.I. 359 of 2006. (See Annex 1 )

Department of Agriculture and Food (Official) sampling shall take place as follows:

1. Official samples will comprise of an environmental dust sample comprising of 250 ml containing at least 100g from prolific sources of dust throughout the house. If there is insufficient dust, an additional sample of 150 grams naturally pooled faeces or an additional pair of boot swabs or sock should be taken.
2. Laying hen flocks will be subject to official sampling rate of one flock per holding annually comprising over 1000 birds
3. In flocks where *Salmonella enteritidis* (Se) and *Salmonella typhimurium* (St) were detected in the preceding flock an official sample is required at the age of 24 +/- 2 weeks
4. In cage flocks, 2 x 150 grams of naturally pooled faeces shall be taken from all belts or scrapers in the house after running the manure removal system; however, in the case of step cage houses without scrapers or belts 2 x 150

grams of fresh faeces must be collected from 60 different places beneath the cages in the dropping pits.

5. In barn or free range houses, two pairs of boot swabs or socks must be taken, without changing overboots between boot swabs.
6. In flocks in which there is any suspicion of *Salmonella* enteritidis (Se) and *Salmonella* typhimurium (St).
7. In all flocks on a holding where *Salmonella* enteritidis (Se) and *Salmonella* typhimurium (St) were detected in one flock on the holding
8. In cases where the Department of Agriculture and Food considers it appropriate
9. An official sample taken by DAF may replace one of the privately taken samples.

Below is requirement under REG

Under Commission Decision (EC) No 1168/2006 where official sampling is undertaken as referred in points 3, 4 & 5 above the Department of Agriculture and Food shall satisfy itself by conducting further tests as appropriate that the results of examinations for salmonella in birds are not affected by the use of antimicrobials in the flocks.

Where the presence of *Salmonella* enteritidis (Se) and *Salmonella* typhimurium (St) is not detected but antimicrobials or bacterial growth inhibitory effect are it shall be accounted for as an infected laying flock for the purpose of Community target referred to in Article 1(2) of Commission Regulation No 1168/2006.

### **Private sampling**

This sampling must be undertaken by the owner/operator of the flock and comprise of:

- A sample being taken and submitted to an approved laboratory every 15 weeks
- The first sample must be taken in flocks at the age of 24 weeks plus or minus 2 weeks
- Sample type
  - Cage flocks
    - 2 x 150 grams of naturally pooled faeces taken from all belts or scrapers in the house after running the manure system
    - OR in the case of step cage houses without scrapers or belts 2 x 150 grams of mixed fresh faeces must be collected from 60 different places beneath the cages in the dropping pits.
  - Barn Or Free Range flocks
    - Two pairs of boot swabs or socks be taken without changing overboots between boot swabs

1

Eggs must not be used for direct human consumption (as table eggs) unless they originate from a commercial flock of laying hens subject to this national control plan.

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<sup>1</sup> There is no indication of the type of samples for day-old chicks and for pullets

Investigation of laying hen flocks of *Gallus gallus* declared positive after monitoring is carried out in accordance with the requirements of ANNEX II, section (D) of Council Regulation (EC) No 2160/2003.

In the event of a positive result for *S. enteritidis* or *S. typhimurium* on dust/environmental or faecal sampling as above, infection is confirmed by either -

(i) Official cloacal swabbing of birds at a rate of 60 swabs per house weekly for three weeks or

(ii) Cultures obtained from pooling the organs of 60-90 birds which may be repeated if necessary.

When infection is confirmed, a slaughter policy, subject to co-financing, operates by agreement with the poultry industry. Non incubated eggs are heat treated or destroyed, and cleaning and disinfection following slaughter is carried out in accordance with the procedures laid down by an Official Veterinarian. Antibiotic treatment of infected flocks is not permitted in Ireland

use of salmonella vaccines and competitive exclusion products in poultry is not practised in Ireland as was required under SI 2 of 1996

#### **(V) MONITORING OF FEED**

There are 19 feedmills supplying poultry feed in Ireland. Routine official Salmonella Monitoring of raw materials used in poultry feed has been carried out by the agricultural inspectorate within DAF since 1988. Raw material samples are taken at point of import, at compound feed manufacturers premises or at the point of manufacture (e.g. fish meal).

Routine official Salmonella monitoring of compound (finished) poultry feed has been carried out by DAF since 1988 in all poultry compound feed manufacturers. Compound feed samples are taken at point of dispatch in poultry compound feed manufacturers premises or from bagged product. Official sampling of feedingstuffs from mills supplying the poultry industry occurs a minimum of 6 times per year in each mill and includes an environmental and a finished feed sample.

In poultry offal rendering plants, sampling for salmonella is carried out in accordance with the provisions of Council Regulation (EC) No 1774/2002 laying down health rules concerning animal by-products not intended for human consumption.

In addition feed samples may be taken by an Official Veterinarian as part of any suspect *S. enteritidis* or *S. typhimurium* investigations.

Detailed results of all Ireland official raw material and poultry compound feed results are presented to the Commission as part of Ireland's zoonosis data report as was required under Article 5.1 of Council Directive 92/117/EEC subsequently repealed and replaced by Council Directive 2003/99/EEC.

Heat treatment of all poultry feed is compulsory under the Diseases of Animals (Poultry Feed) Order 1991 - S.I. No 364 of 1991, see ANNEX II.

#### **(VI) LABORATORIES**

All of the Official salmonella samples described above in all categories above are tested in the Central Veterinary Research Laboratory (CVRL), Backweston, Celbridge, Co. Kildare, Ireland, which is the National Reference Laboratory for Salmonella testing.

Isolation of salmonella is based on ISO 6579 (2002) Microbiology of food and animal feeding stuffs - Horizontal method for the detection of *Salmonella* spp. Annex D. Serotyping of all isolates is carried out in accordance with the Kauffman-White scheme and the phage type of all isolates of *Salmonella* Typhimurium and *Salmonella* Enteritidis is ascertained.

The testing methods used are without prejudice to existing or future provisions agreed upon at EU level.

All of the private samples taken must be tested in Laboratories approved by DAF. The private laboratories are approved as outlined in Article 6 of the European Communities (Monitoring of Zoonoses) Regulations 2004 - SI 154 of 2004. Any isolations of *Se* or *St*, including isolations from feed, must be followed by an immediate verbal report to DAF by the owner or person in charge of the laboratory, followed by a written report within 24 hours.

All approved private laboratories must forward a report to the CVRL at the end of each calendar month of all salmonella examinations carried out during that month.

All salmonella results are collated centrally in DAF. The results of all Official salmonella results are presented to the Commission as part of Ireland's zoonosis data report as was required under Article 5.1 of Council Directive 92/117/EEC subsequently repealed and replaced by Council Directive 2003/99/EEC.

Should we leave this statement in?

#### **IMPLEMENTING LEGISLATION:**

- Commission Decision (EC) No 1168/2006 of 31 July 2006 implementing Regulation (EC) No 2160/2003 as regards a Community target for the reduction of the prevalence of certain salmonella serotypes in table egg laying flocks of *Gallus gallus* and amending commission decision (EC) No 1003/2005
- Council Regulation (EC) No. 2160/2003 on the control of salmonella and other specified food-borne zoonotic agents.

A new Statutory Instrument (S.I.) will be drawn up to implement Council Regulation (EC) No 2160/2003 **with regard to the monitoring and control of Salmonella in table egg laying flocks**

- Council Directive 2003/99/EC of the European Parliament and of the Council of 17 November 2003 on the monitoring of zoonoses and zoonotic agents, amending Council Decision 90/424/EEC and repealing Council Directive 92/117/EEC.

In S.I. No. 359 of 2006

Diseases of Animals Act 1966 (Notification and Control of Animal Diseases) Order 2006 Salmonellosis caused by or involving *Salmonella enteritidis* (*Se*) or *Salmonella typhimurium* (*St*) a notifiable disease. A copy of the S.I. is attached (see ANNEX I).

- Diseases of Animals (Poultry Feed) Order, 1991 - S.I. No.364 of 1991 makes heat treatment of all poultry feed compulsory. A copy of the S.I. is attached (see ANNEX II).
- European Communities (Monitoring of Zoonoses) Regulations 2004 - S.I. No 154 of 2004, (see ANNEX III).
- Council Regulation (EC) No 1774/2002 of the European Parliament and of the Council laying down health rules concerning animal by-products not intended for human consumption. This regulation is transposed into Irish law by the European Communities (Animal By-products) Regulations 2003 - S.I. No. 248 of 2003. Alma This was to cover rendering/disposal of positive flocks



European Communities (Control of salmonella in laying flocks of domestic fowl)  
Regulations 2008 (S.I.  
No. 247 of 2008)

Laboratories approved to conduct salmonella testing of flocks

Mid-Antrim Laboratory Service 42  
A Broughshane Rd. Ballymena Co.  
Antrim

Anser Laboratories Ltd  
69 A Killyman  
St Moy  
BT71  
Co. Tyrone

Complete Laboratory Solutions  
Ros Muc  
Connemara  
Co. Galway

Microlab Ltd  
Drumillard Little  
Monaghan Road  
Castleblaney Co.  
Monaghan

Enva Ireland Ltd Raheen  
Industrial Estate Ringaskiddy  
Road Monkstown  
Co Cork

Monaghan Veterinary Laboratory  
Clones Road  
Monaghan

## ANNEX II

Standard requirements for the submission of national programmes for the control of Salmonellosis (zoonotic Salmonella) as referred to in Article 1(b)

### PART A

General requirements for the national salmonella control programmes

(a) State the aim of the programme:

Control of Zoonosis for **Fattening and Breeding Turkeys** of *Gallus gallus*

(b) Demonstrate the evidence that it complies with the minimum sampling requirements laid down in Part B of Annex II to Regulation (EC) No 2160/2003 of the European Parliament and of the Council (\*) indicating the relevant animal population and phases of production which sampling must cover

(c) demonstrate the evidence that it complies with the specific requirements laid down in Parts C, D and E of Annex II to Regulation (EC) No 2160/2003;

Re (b) and (c) - requirements will be carried out in accordance with Commission Regulation (EC) No 584/2008 and national legislation will be introduced shortly to transpose this Regulation. Requirements of testing (details on types of samples, sampling frequency, preparation of samples, laboratory, methods of analysis, etc) will be outlined to individual turkey producers and breeders in this regard.

and

(d) specify the following points:

1. General

1.1. A short summary referring to the occurrence of the salmonellosis [zoonotic salmonella] in the Member State with specific reference to the results obtained in the framework of monitoring in accordance with Article 4 of Directive **2003/99/EC** of the European Parliament and of the Council, particularly highlighting the prevalence values of the salmonella serovars targeted in the salmonella control programmes.

**The objectives of the control plan are specifically following Article 1 (a) and (b) on the community target of CR 584/2008/EC. This target has been met already under the framework for monitoring in accordance with Article 4 of Directive 2003/99/EC which indicates a zero prevalence for SE and ST in breeding flocks of turkeys. The prevalence in fattening turkeys is also zero for SE and ST as was indicated by the prevalence**

## **study in fattening and breeding turkeys.**

### **In 2010, 34 samples were taken and two positives were detected.**

- 1.2. The structure and organization of the relevant competent authorities. Please refer to the information flow between bodies involved in the implementation of the programme.

The central competent authority for this programme is the Department of Agriculture, Fisheries and Food (DAFF). Officially collected samples are tested at DAFF's Central Veterinary Research Laboratory, the Director of which reports to DAFF's Chief Veterinary Officer. DAFF has a number of District Veterinary Offices (DVO) located throughout the country and staff from these offices undertake the official sampling programme. The evaluation of results and decisions in relation to follow-up action in positive cases are the responsibility of official veterinarians in DAFF headquarters. Please see flow chart attachment submitted with the laying flocks co-financing programme.

- 1.3. Approved laboratories where samples collected within the programme are analysed.

The Department of Agriculture, Fisheries and Food, Central Veterinary Research Laboratory, (CVRL) and approved laboratories by DAFF.

- 1.4. Methods used in the examination of the samples in the framework of the programme.

Bacteriological tests (cultivation - ELIZA if positive culture is detected) and sero-typing of relevant isolates tests.

- 1.5. Official controls (including sampling schemes) at feed, flock and/or herd level.

- Feedmills:

There are 11 feedmills supplying poultry feed in Ireland. Routine official Salmonella Monitoring of raw materials used in poultry feed has been carried out by DAFF since 1988. Raw material samples are taken at point of import, at compound feed manufacturers premises or at the point of manufacture (e.g. fish meal).

Routine official Salmonella monitoring of compound (finished) poultry feed has been carried out by DAF since 1988 in all poultry compound feed manufacturers. Compound feed samples are taken at point of dispatch in poultry compound feed manufacturers premises or from bagged product. Official sampling of feeding-stuffs from mills supplying the poultry industry occurs a minimum of 6 times per year in each mill.

In poultry offal rendering plants, sampling for salmonella is carried out

in accordance with the provisions of Council Regulation (EC) No 1774/2002 laying down health rules concerning animal by-products not intended for human consumption.

In addition feed samples may be taken by an Official Veterinarian as part of any suspect *S. enteritidis* or *S. typhimurium* investigations.

Detailed results of all Ireland official raw material and poultry compound feed results are presented to the Commission as part of Ireland's zoonosis data report as was required under Council Directive 2003/99/EEC.

Heat treatment of all poultry feed is compulsory under the Diseases of Animals (Poultry Feed) Order 1991 - S.I. No 364 of 1991.

- **FATTENING TURKEYS:**

Operator Sampling:

Sampling of flocks of fattening and breeding turkeys within 3 weeks before the birds are moved to slaughterhouse in accordance with Article 5(3) of Regulation (EC) 2160/2003. These results only remain valid until maximum of 6 weeks after sampling and therefore repeat sampling of flocks may be required.

Sampling by the Competent Authority, (DAFF):

(i) Sampling to include at least once a year, all flocks on 10% of the holdings with at least 500 fattening birds carried out on a risk assessment basis.

In addition the Competent Authority will sample:

(ii) All flocks on a holding when one flock tested positive for *Salmonella enteritidis* (SE) or *Salmonella typhimurium* (ST) in samples taken by the food business operator, unless the meat of the turkeys in the flocks is destined for industrial heat treatment or another treatment to eliminate salmonella and

(iii) All flocks on the holding when one flock tested positive for *Salmonella enteritidis* or *Salmonella typhimurium* during the previous round in samples taken by the food business operator

(iv) Each time the competent authority considers necessary

All flocks on a holding will be sampled following detection of *Salmonella enteritidis* or *Salmonella typhimurium* in samples taken at hatchery or by a food business operator or as part of official controls to investigate the origin of infection.

- **(B) BREEDING FLOCKS OF TURKEYS**

Sampling is required as follows:

Operator sampling:

Rearing flocks at: (i) day olds (ii) four weeks of age & (iii) two weeks before moving to the laying unit

Adult flocks: Every third week during the laying period at the holding or at the hatchery

Sampling of flocks of fattening and breeding turkeys within 3 weeks before the birds are moved to slaughterhouse in accordance with Article 5(3) of Regulation (EC) 2160/2003.

These results only remain valid until maximum of 6 weeks after sampling and therefore repeat sampling of flocks may be required.

- 1.6. Measures taken by the competent authorities with regard to animals or products in which the presence of *Salmonella* spp. have been detected, in particular to protect public health, and any preventive measures taken, such as vaccination.

When infection is confirmed, a slaughter policy, subject to co-financing, operates by agreement with the poultry industry. Non-incubated eggs are heat treated or destroyed, and cleaning and disinfection following slaughter is carried out in accordance with the procedures laid down by an Official Veterinarian. Antibiotic treatment of infected flocks is not permitted in Ireland

Vaccination is prohibited in Ireland and antimicrobials are used only for therapeutic reasons and in the event of confirmed Se or St in a domestic fowl breeding flock compensation may not be payable where reasonable bio-security measures to prevent their occurrence have not been taken.

- 1.7. National legislation relevant to the implementation of the programmes, including any national provisions concerning the activities set out in the programme.

The monitoring system described above is the system for ascertaining presence/absence of salmonella. Generally, no official action is taken when serotypes other than Se and St are found

*Salmonella enteritidis* (St) and *Salmonella typhimurium* (St) are scheduled and notifiable in Ireland under Statutory Instrument entitled Diseases of Animals Act 1966 (Notification and Control of Animal Diseases) Order 2008 - S.I. 101 of 2008. A copy of this Order was submitted with the layer flocks co financing programme.

Flocks positive for SE or ST are subjected to sanitary slaughter, the houses are thoroughly cleaned, disinfected and fumigated before restocking. A risk analysis is carried out and meat from positive flocks may be subjected to heat treatment and subjected to a positive release system

Primary responsibility for the control and monitoring of Salmonella is with the Zoonoses Division of Veterinary Public Health, On farm issues are the responsibility of the Agricultural Inspectorate and Veterinary

Animal Health and Welfare Division. Administrative functions are the responsibility of Pigmeat and Poultry Division.

In addition the Disease of Animals (Poultry Feed) Order 1991 requires that any feed intended to be fed to poultry (other than primary agricultural products grown on the poultry premises) must be heat treated to a minimum of 75°C and must show an absence of salmonella in a 25 grams sample.

- 1.8. Any financial assistance provided to food and feed businesses in the context of the programme.

Valuation is carried out after a flock is confirmed positive by competent staff of the Department of Agriculture. Valuation is based on such factors as the age of birds, costs expended and future production foregone. A scale of compensation is not publicly available.

## 2. Concerning food and feed businesses covered by the programme

- 2.1. The structure of the production of the given species and products thereof

*Please see second PDF attachment.*

- 2.2. The structure of the production of feed.

There are 11 mills owned by independent and private companies.

- 2.3. Relevant guidelines for good animal husbandry practices or other guidelines (mandatory or voluntary) on biosecurity measures defining at least:

- hygiene management at farms,
- measures to prevent incoming infections carried by animals, feed, drinking water, people working at farms, and
- hygiene in transporting animals to and from farms.

**a)** Documentation must be available that demonstrates that the essential “Pre-requisite” requirements of Good Manufacturing Practice (GMP) and Good Hygiene Practice (GHP) have been adequately addressed at all appropriate steps, including procurement (Category 1).

The HACCP system must comply with the following:

**b)** The Processor must have a Hazard Analysis Critical Control Point (HACCP) Plan which shows how product / process safety is ensured through control and prevention (Critical);

**c)** This plan must be supported by senior management;

**d)** It should be put in place by a multidiscipline team;

**e)** At least one member of this team should have received formal training in

- the application of HACCP Principles;
- f)** At a minimum the Hazard Control Plan must include (all Category 1):
  - g)** The HACCP plan must be verified / tested annually at a minimum to ensure that it is effective;
  - h)** As part of this verification / testing process, microbiological criteria (as set out in the Regulation EC 2073/2005) must be used in accordance with Appendix 4 (Critical);
  - i)** The Processor must establish a schedule for this testing where the frequency is based on the established risks and the microbiological history of the product;
  - j)** The data must be monitored and trends analysed so that appropriate actions or corrective actions can be taken and documented;
  - k)** The HACCP plan must be supported by the GMP and GHP Plans.

Poultry Quality Assurance Standard: Processor Requirements -

- 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.

Please see first PDF attachment

2.4. Routine veterinary supervision of farms.

Under the supervision of the local Veterinary Office and subject to regulatory control.

Veterinary officers are authorised under the relevant legislation to enforce EU and National measures relating to animal health and welfare, including legislation concerning the control of animal disease, veterinary medicines, and the hygienic production of foods of animal origin, by routine inspection and sampling, by investigation and the acquisition of evidence, and by legal process in the courts, often in co-operation with the Gardai (police) and Customs officers.

If an official veterinarian is carrying out inspections on farms for reasons such as checks on animal welfare or medicine records or to take samples for residues then, when appropriate, official sampling in the frame of the salmonella control programmes is undertaken at the same visit.

2.5. Registration of farms.

All farms are registered both under national and EU legislation.

Registration of farms takes place under a variety of legislative provisions. All poultry farms should be registered under legislation aimed at controlling avian influenza. Laying hen farms over 350 birds are registered under Council Directive 1999/74/EC. All breeding farms engaging in intra Community trade are approved under Council Directive 2009/158/EC. All food business operators have to be registered under the hygiene legislation.

#### 2.6. Record-keeping at farms.

All records must be controlled (e.g. by signing and dating) and must be maintained at a secure and easily accessible location for a minimum period of three years unless otherwise specified (e.g. for SRM).

These records are maintained in accordance with EU and national legislation. In addition farm records must be maintained under the Bord Bia Quality Assurance Scheme.

#### 2.7 Documents to accompany animals when dispatched. Dispatch and Transport

Documents under the Poultry Hatcheries Act 1947 and Poultry Hatcheries Act Regulations 1959.

Note: It is the responsibility of the processor and the transporter to ensure that the cold chain is maintained during loading and transport and is appropriate to the product.

A record of the following checks must be maintained (all Category 1):

- i.** All transport vehicles must be inspected prior to loading to ensure that they are clean, waterproof and undamaged; that door seals and air circulation ducts are intact; and that the refrigeration unit is working properly,
- ii.** Containers must be checked to ensure that they are pre-cooled prior to loading,
- iii.** Product temperature must be checked prior to loading,
- iv** Records must be maintained to demonstrate the effectiveness of temperature control appropriate to the product during transit,
- v** A contingency plan must be in place to deal with refrigerated delivery breakdown.

Operators wishing to export more than 20 birds or hatching eggs to another EU member state (or certain third countries) must comply with Directive 2009/158/EC and ensure that the consignment is accompanied by a completed and signed Intra-trade Animal Health Certificate (ITAHC) for poultry breeding and production. The ITAHC will also require the approval number of the operator's establishment.

The ITAHC will be amended to include the results of the last test for *Salmonella* as required in Commission Regulation (EC) 2160/2003 Article 9.1 prior to any dispatching of the live animals, or hatching eggs, from the food business of origin. The date and the result of testing shall be included in the relevant health certificates provided for in Community legislation. This certificate must be completed and signed by the Official Veterinarian as well



as the operator to confirm compliance with the relevant articles of Directive.

2.8 Other relevant measures to ensure the traceability of animals.

All official veterinary health certificates issued for the export of poultry and hatching eggs are recorded on either the Centaur system or the Trade Control and Expert System (TRACES). Any flock supplying birds to an approved meat production establishment must provide food chain information that accompanies the birds.

**Application by Ireland for Community co-financing for the year 2012 programme for the eradication, control and monitoring of certain animal diseases and zoonoses for Community financing**

**Annex II (Part B)**

**1. Identification of Programme**

Member State: IRELAND

Disease: infection of animals with zoonotic *Salmonella spp*

Animal population covered by the programme: Fattening 2.0 million; and Breeding 0.2 million.

Year of Implementation: 2012.

Reference of this document: Salmonella in Fattening and Breeding turkeys.

Contact: Robert P. Byrne, Phone Number: 00 353 1 607 2263, Fax No 00 353 1 607 2823 or e-mail address: [robert.byrne@agriculture.gov.ie](mailto:robert.byrne@agriculture.gov.ie).

Date sent to Commission: 28 April 2011

**2. Historical data on the epidemiological evolution of the disease:**

This National Plan for Monitoring and Control of Salmonella in Breeding and Meat Production Flocks of Turkeys in Ireland, dated December 2008, was submitted, in order to fulfil the requirements of Article 5 of Council Regulation (EC) No. 2160/2003 on the control of salmonella in breeding and meat production flocks of turkeys. The plan outlines the measures being taken in Ireland including those measures taken to implement in full the requirements of Annexes II and III of Council Regulation (EC) No. 2160/2003 with respect to the breeding and meat production flocks of turkeys.

The Commission approved the National Plan in 2009 and the Plan sets out the monitoring arrangements for breeding and meat production flocks of turkeys.

In addition, a wider Salmonella Monitoring Programme has been in operation in the poultry sector in Ireland since 1989 covering areas such as laying and breeding flocks of Gallus gallus and broiler flocks. This programme was agreed between the industry and the Department of Agriculture, Fisheries and Food (DAFF) and sets out guidelines for monitoring and general bio-security arrangements.

There is no evidence of significant Salmonella typhimurium (St) or Salmonella enteritidis (Se) infection in the national poultry flock. During 2009 and to date for 2010, no outbreaks of Se or St were detected in any poultry flocks, so it was not necessary to put scheduled appropriate measures in force.

Other Salmonella sero-types were found in 2007 and 2008 e.g. S. mbandaka, and S. Indiana from sampling at Hatcheries.

The position on flock monitoring to date is that there has been no cases confirmed for either St or Se in any fattening or breeding turkey flocks.

During 2010, 0.78 million turkeys were slaughtered at 3 approved slaughter plants.

### **3. Description of the submitted programme:**

Sampling by the Competent Authority, (DAFF) is conducted at all commercial fattening and breeding sites, (including feed mills)

Procedure for sampling:

(i) Sampling to include at least once a year, all flocks on 10% of the holdings with at least 500 fattening birds carried out on a risk assessment basis.

In addition the Competent Authority will sample:

(ii) All flocks on a holding when one flock tested positive for Salmonella enteritidis (**SE**) or Salmonella typhimurium (**ST**) in samples taken by the food business operator, unless the meat of the turkeys in the flocks is destined for industrial heat treatment or another treatment to eliminate salmonella and

- (iii) All flocks on the holding when one flock tested positive for *Salmonella enteritidis* or *Salmonella typhimurium* during the previous round in samples taken by the food business operator
- (iv) Each time the competent authority considers necessary

All fattening and breeding flocks on a holding will be sampled following detection of *Salmonella enteritidis* or *Salmonella typhimurium* in samples taken at hatchery or by a food business operator or as part of official controls to investigate the origin of infection.

All testing on officially collected samples is conducted in the DAFF Central Veterinary Research Laboratory.

#### **4 Measures of the submitted programme**

##### ***4.1 Summary of measures under the programme***

*Duration of the programme: 2011*

*Year 2011 no outbreaks (to date) in fattening or breeding flocks*

- Testing
- Slaughter of positive animals
- Disposal of Products
- Monitoring

*Duration of the programme: 2010*

*Year 2010*

- Testing
- Slaughter of positive animals
- Disposal of Products
- Monitoring

*Year 2009*

- Testing
- Slaughter of positive animals
- Disposal of Products
- Monitoring

*Year 2008*

- Testing
- Slaughter of positive animals
- Disposal of Products
- Monitoring

*4.2 Designation of the central authority charged with supervising and coordinating the departments responsible for implementing the programme:*

The central competent authority for this programme is the Department of Agriculture, Fisheries and Food (DAFF). Officially collected samples are tested at DAFF's Central Veterinary Research Laboratory, the Director of which reports to DAFF's Chief Veterinary Officer. DAFF has a

**number of** District Veterinary Offices **located throughout the country** and staff from these offices undertake the official sampling programme. The evaluation of results and decisions in relation to follow-up action in positive cases are the responsibility of official veterinarians in DAFF headquarters.

#### *4.3 Description and delimitation of the geographical and administrative areas in which the programme is to be implemented:*

The entire country.

DAFF undertakes to inform the Commission regularly and fully of developments under the programme and to provide whatever additional information, if any, is required.

#### ***4.4 Measures implemented under the programme***

##### *4.4.1 Measures and terms of legislation as regards the registration of holdings:*

Breeding establishments are registered under the Poultry Hatcheries Act 1947 and, if they are engaged in Intra Community Trade, they must be approved under the European Communities (Live Poultry and Hatching Eggs) Regulations 1992 and 1995 which implement Council Directive 90/539/EEC, replaced by Council Directive 158/2009/EEC. European Communities (Marketing Standards for eggs for hatching and farmyard poultry chicks) Regulations 2008 (617/2008)

Commission Regulation (EC) No 543/2008 laying down detailed rules for the application of council regulation (Ec) No 1234/2007 as regards the marketing standard for poultrymeat and national legislation under the Marketing Standards for Poultrymeat transposing this Regulation.

Diseases of Animals Act 1966 (Registration of poultry Premises) **Amended Order 2010 [S.I. No.475 of 2010]**.

##### *4.4.2 Measures and terms of legislation as regards identification of animals:*

Not applicable

*4.4.3 Measures and terms of legislation as regards the notification of the disease:*

*4.4.4 Measures and terms of legislation as regards the measures in case of a positive result:*

Regarding 4.4.3 and 4.4.4 -

Salmonellosis caused by or involving Se or St is a notifiable disease under

- Diseases of Animals Act 1966 (Notification and Control of Animal Diseases) Amended Order 2010 [S.I No. 475 of 2010].
- National legislation was implemented in 2010 which transposed Commission Regulation (EC) No 584/2008 [S.I. No. 99 of 2010].
- The provisions as stated in Commission Regulation (EC) No 2160/2003, Annex II.C and Commission Regulation (EC) No 1003/2005, Annex 4 refer.

*4.4.5 Measures and terms of legislation as regards the different qualifications of animals and herds:*

Not applicable

*4.4.6 Control measures and in particular rules on the movement of animals liable to be affected or contaminated by a given disease and the regular inspection of the holdings or areas concerned:*

- Diseases of Animals Act 1966 (Notification and Control of Animal Diseases) Amended Order 2010 [S.I. No.475 of 2010].
- National legislation was implemented in 2010 transposing Commission Regulation (EC) No 584/2008 [S.I. No. 99 of 2010].
- The provisions as stated in Commission Regulation (EC) No 2160/2003, Annex II.C and Commission Regulation (EC) No 1003/2005, Annex 4 refer.

Generally, no official action is taken when serotypes other than Se and St are found.

#### *4.4.7 Measures and applicable legislation as regards the control of the disease:*

The monitoring system described above is the system for ascertaining presence/absence of salmonella.

In addition the Disease of Animals (Poultry Feed) Order 1991 [S.I. 364 of 1991] requires that any feed intended to be fed to poultry (other than primary agricultural products grown on the poultry premises) must be heat treated to a minimum of 75°C and must show an absence of salmonella in a 25 gram sample.

#### *4.4.8 Measures and applicable legislation as regards the compensation for owners of slaughtered and killed animals:*

DAFF operates a non-statutory scheme of compensation whereby the value of poultry and eggs destroyed (less any salvage) and costs of transport to place of destruction are reimbursed. Other costs arising, such as loss of income, are not compensated.

#### *4.4.9 information and assessment on bio-security measures management and infrastructure in place in the flocks/holdings involved:*

**Document (Bord Bia Poultry Producer Requirements pdf) part 3.9 attached contains information on bio-security in place in the flock/holding.**

### **5. General description of the costs and benefits**

The anticipated benefits of the programme are the minimising of human health problems arising from salmonella-based food poisoning and a consequent reduction in suffering, injury, mortality and health service costs.

The taking and testing of samples, and related tasks, are undertaken by personnel of DAFF and have not been separately costed. The costs in respect of which co-financing is sought are the costs of compensating owners of fattening and breeding flocks of turkeys whose flocks have been destroyed under the programme. **In the unlikely event of an outbreak to occur, a Community co-financing provision of €100,000 is required, based in calculations on the number of analytical tests to be carried out throughout the year.**



The objective is to monitor and detect the incidence of salmonella in the national flock, to remove infected poultry and eggs from the system and to minimise the level of salmonella-based food poisoning.

No outbreaks of Se, St, S.hadar, S.virchow or S.infantis were detected in any of the fattening and breeding flocks of turkeys in 2010 and 2011 to date, and therefore no compensation in respect of the destruction of birds and eggs following detection was paid.

Please see link beneath as regards the European Communities (Control of Salmonella in Breeding Flocks of Domestic Fowl) Regulations 2006- [S. I. No 706 of 2006].

<http://ezone/library/DAFLegal/LEG/2006DAFSIs/SI706-2006.pdf>

## 6. Data on the epidemiological evolution during the past five years

### 6.1. Evolution of zoonotic salmonellosis

#### 6.1.1. Data on evolution of zoonotic salmonellosis

Year: 2008

Situation on date: 28<sup>th</sup> April 2011

Animal species: Turkeys

Disease/infection<sup>(a)</sup>: Se and St

Region (a1)	Type of flock <sup>(b)</sup>	Total number of flocks <sup>(c)</sup>	Total number of animals	Total number of flocks under the programme	Total number of animals under the programme	Number of flocks checked <sup>(d)</sup>	Number of positive <sup>(e)</sup> flocks <sup>(a)</sup>			Number of flocks depopulated <sup>(a)</sup>		Total number of animals slaughtered or destroyed <sup>(a)</sup>		Quantity of eggs destroyed (number or kg) <sup>(a)</sup>		Quantity of eggs channelled to egg products (number or kg) <sup>(a)</sup>	
							(a1)	(a2)	(a3)	(a3)	(a4)	(a4)	(a3)	(a4)	(a3)	(a4)	(a3)
IRELAND	Turkey Fattening	80	2,000,000	80	2,000,000	80	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil
	Turkey Breeder	8	200,000	8	200,000	8	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil
Total		88	2,200,000	88	2,200,000	88	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil

(a) For zoonotic Salmonellosis indicate the serotypes covered by the control programmes: (a1) for *Salmonella* Enteritidis, (a2) for *Salmonella* Typhimurium, (a3) for other serotypes-specific appropriate, (a4) for *Salmonella* Enteritidis or *Salmonella* Typhimurium.

(a1) Region as defined in the approved control and eradication programme of the Member State.

(b) For example, breeding flocks (rearing, adult flocks), production flocks, laying hen flocks, breeding turkeys, broiler turkeys, breeding pigs, slaughter pigs, etc. Flocks or herds or as appropriate.

(c) Total number of flocks existing in the region including eligible flocks and non-eligible flocks for the programme.

(d) Check means to perform a flock level test under the programme for the presence of salmonella. In this column a flock must not be counted twice even if it has been checked more than once.

(e) If a flock has been checked, in accordance with footnote (d), more than once, a positive sample must be taken into account only once.

6.1.1. Data on evolution of zoonotic salmonellosis

Year: 2009

Situation on date: 28<sup>th</sup> April 2011

Animal species: Turkeys

Disease/infection<sup>(a)</sup>: Se and St

Region (a1)	Type of flock <sup>(b)</sup>	Total number of flocks <sup>(c)</sup>	Total number of animals	Total number of flocks under the programme	Total number of animals under the programme	Number of flocks checked <sup>(d)</sup>	Number of positive <sup>(e)</sup> flocks <sup>(a)</sup>			Number of flocks depopulated <sup>(a)</sup>		Total number of animals slaughtered or destroyed <sup>(a)</sup>		Quantity of eggs destroyed (number or kg) <sup>(a)</sup>		Quantity of eggs channelled to egg products (number or kg) <sup>(a)</sup>	
							(a1)	(a2)	(a3)	(a3)	(a4)	(a4)	(a3)	(a3)	(a4)	(a3)	
IRELAND	Turkey Fattening	80	2,000,000	80	2,000,000	80	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil
	Turkey Breeder	8	200,000	8	200,000	8	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil
Total		88	2,200,000	88	2,200,000	88	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil

(a) For zoonotic Salmonellosis indicate the serotypes covered by the control programmes: (a1) for *Salmonella* Enteritidis, (a2) for *Salmonella* Typhimurium, (a3) for other serotypes-specific appropriate, (a4) for *Salmonella* Enteritidis or *Salmonella* Typhimurium.

(a1) Region as defined in the approved control and eradication programme of the Member State.

(b) For example, breeding flocks (rearing, adult flocks), production flocks, laying hen flocks, breeding turkeys, broiler turkeys, breeding pigs, slaughter pigs, etc. Flocks or herds or as appropriate.

(c) Total number of flocks existing in the region including eligible flocks and non-eligible flocks for the programme.

(d) Check means to perform a flock level test under the programme for the presence of salmonella. In this column a flock must not be counted twice even if it has been checked more than once.

(e) If a flock has been checked, in accordance with footnote (d), more than once, a positive sample must be taken into account only once.

### 6.1.1. Data on evolution of zoonotic salmonellosis

Year: 2010

Situation on date: 28<sup>th</sup> April 2011

Animal species: Turkeys

Disease/infection<sup>(a)</sup>: Se and St

Region (a1)	Type of flock <sup>(b)</sup>	Total number of flocks <sup>(c)</sup>	Total number of animals	Total number of flocks under the programme	Total number of animals under the programme	Number of flocks checked <sup>(d)</sup>	Number of positive <sup>(e)</sup> flocks <sup>(a)</sup>			Number of flocks depopulated <sup>(a)</sup>		Total number of animals slaughtered or destroyed <sup>(a)</sup>		Quantity of eggs destroyed (number or kg) <sup>(a)</sup>		Quantity of eggs channelled to egg products (number or kg) <sup>(a)</sup>	
							(a1)	(a2)	(a3)	(a3)	(a4)	(a4)	(a3)	(a4)	(a3)	(a4)	(a3)
IRELAND	Turkey Fattening	80	2,000,000	80	2,000,000	80	Nil	Nil	2	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil
	Turkey Breeder	8	200,000	8	200,000	8	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil
<b>Total</b>		88	2,200,000	88	2,200,000	88	Nil	Nil	2	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil

(a) For zoonotic Salmonellosis indicate the serotypes covered by the control programmes: (a1) for *Salmonella* Enteritidis, (a2) for *Salmonella* Typhimurium, (a3) for other serotypes-specific appropriate, (a4) for *Salmonella* Enteritidis or *Salmonella* Typhimurium.

(a1) Region as defined in the approved control and eradication programme of the Member State.

(b) For example, breeding flocks (rearing, adult flocks), production flocks, laying hen flocks, breeding turkeys, broiler turkeys, breeding pigs, slaughter pigs, etc. Flocks or herds or as appropriate.

(c) Total number of flocks existing in the region including eligible flocks and non-eligible flocks for the programme.

(d) Check means to perform a flock level test under the programme for the presence of salmonella. In this column a flock must not be counted twice even if it has been checked more than once.

(e) If a flock has been checked, in accordance with footnote (d), more than once, a positive sample must be taken into account only once.

ive sample must be taken into account only once.

### 6.1.1. Data on evolution of zoonotic salmonellosis

Year: 2011

Situation on date: 28<sup>th</sup> April 2011

Animal species: Turkeys

Disease/infection<sup>(a)</sup>: Se and St

Region (a1)	Type of flock <sup>(b)</sup>	Total number of flocks <sup>(c)</sup>	Total number of animals	Total number of flocks under the programme	Total number of animals under the programme	Number of flocks checked <sup>(d)</sup>	Number of positive <sup>(e)</sup> flocks <sup>(a)</sup>			Number of flocks depopulated <sup>(a)</sup>		Total number of animals slaughtered or destroyed <sup>(a)</sup>		Quantity of eggs destroyed (number or kg) <sup>(a)</sup>		Quantity of eggs channelled to egg products (number or kg) <sup>(a)</sup>	
							(a1)	(a2)	(a3)	(a3)	(a4)	(a4)	(a3)	(a4)	(a3)	(a4)	(a3)
IRELAND	Turkey Fattening	107	2,000,000	107	2,000,000	107	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil
	Turkey Breeder	13	200,000	13	200,000	13	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil
Total		120	2,200,000	120	2,200,000	120	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil

- (a) For zoonotic Salmonellosis indicate the serotypes covered by the control programmes: (a1) for *Salmonella* Enteritidis, (a2) for *Salmonella* Typhimurium, (a3) for other serotypes-specific appropriate, (a4) for *Salmonella* Enteritidis or *Salmonella* Typhimurium.
- (a1) Region as defined in the approved control and eradication programme of the Member State.
- (b) For example, breeding flocks (rearing, adult flocks), production flocks, laying hen flocks, breeding turkeys, broiler turkeys, breeding pigs, slaughter pigs, etc. Flocks or herds or as appropriate.
- (c) Total number of flocks existing in the region including eligible flocks and non-eligible flocks for the programme.
- (d) Check means to perform a flock level test under the programme for the presence of salmonella. In this column a flock must not be counted twice even if it has been checked more than once.
- (e) If a flock has been checked, in accordance with footnote (d), more than once, a positive sample must be taken into account only once.

6.2. *Stratified data on surveillance and laboratory tests*

6.2.1. Stratified data on surveillance and laboratory tests (one table per year and per disease/species)

Year: 2009

Animal species<sup>(a)</sup>: Turkeys

Category<sup>(b)</sup>: Turkeys

Description of the used serological tests: St **ELIZA** when outbreaks occur

Description of the used microbiological or virological tests: Salmonella Culture and Serotyping when outbreaks occur

Description of the other used tests: Nil

Region <sup>(c)</sup>	Serological tests		Microbiological or virological tests		Other tests	
	Number of samples tested <sup>(d)</sup>	Number of positive samples <sup>(e)</sup>	Number of samples tested <sup>(d)</sup>	Number of positive samples <sup>(e)</sup>	Number of samples tested <sup>(d)</sup>	Number of positive samples <sup>(e)</sup>
IRELAND						
	Nil	Nil	Nil	Nil	Nil	Nil
Total	Nil	Nil	Nil	Nil	Nil	Nil

(a) Animal species if necessary.

(b) Category/further specifications such as breeders, laying hens, broilers ,breeding turkeys, broiler turkeys, breeding pigs, slaughter pigs, etc, when appropriate.

(c) Region as defined in the approved control and eradication programme of the Member State.

(d) Number of samples tested.

(e) Number of positive samples.

6.2. *Stratified data on surveillance and laboratory tests*

6.2.1. Stratified data on surveillance and laboratory tests (one table per year and per disease/species)

Year: 2010

Animal species<sup>(a)</sup>: Turkeys

Category<sup>(b)</sup>: Turkeys

Description of the used serological tests: St **ELIZA** when outbreaks occur

Description of the used microbiological or virological tests: Salmonella Culture and Serotyping when outbreaks occur

Description of the other used tests: Nil

Region <sup>(c)</sup>	Serological tests		Microbiological or virological tests		Other tests	
	Number of samples tested <sup>(d)</sup>	Number of positive samples <sup>(e)</sup>	Number of samples tested <sup>(d)</sup>	Number of positive samples <sup>(e)</sup>	Number of samples tested <sup>(d)</sup>	Number of positive samples <sup>(e)</sup>
IRELAND						
	Nil	Nil	Nil	Nil	Nil	Nil
Total	Nil	Nil	Nil	Nil	Nil	Nil

(a) Animal species if necessary.

(b) Category/further specifications such as breeders, laying hens, broilers ,breeding turkeys, broiler turkeys, breeding pigs, slaughter pigs, etc, when appropriate.

(c) Region as defined in the approved control and eradication programme of the Member State.

(d) Number of samples tested.

(e) Number of positive samples.

6.2. *Stratified data on surveillance and laboratory tests*

6.2.1. Stratified data on surveillance and laboratory tests (one table per year and per disease/species)

Year: 2011

Animal species<sup>(a)</sup>: Turkeys

Category<sup>(b)</sup>: Turkeys

Description of the used serological tests: St ELIZA when outbreaks occur

Description of the used microbiological or virological tests: Salmonella Culture and Serotyping when outbreaks occur

Description of the other used tests: Nil

Region <sup>(c)</sup>	Serological tests		Microbiological or virological tests		Other tests	
	Number of samples tested <sup>(d)</sup>	Number of positive samples <sup>(e)</sup>	Number of samples tested <sup>(d)</sup>	Number of positive samples <sup>(e)</sup>	Number of samples tested <sup>(d)</sup>	Number of positive samples <sup>(e)</sup>
IRELAND						
	Nil	Nil	Nil	Nil	Nil	Nil
Total	Nil	Nil	Nil	Nil	Nil	Nil

(a) Animal species if necessary.

(b) Category/further specifications such as breeders, laying hens, broilers ,breeding turkeys, broiler turkeys, breeding pigs, slaughter pigs, etc, when appropriate.

(c) Region as defined in the approved control and eradication programme of the Member State.

(d) Number of samples tested.

(e) Number of positive samples.



6.3. *Data on infection (one table per year and per species)*

**Year:** 2009                      **Animal species<sup>(a)</sup>:** Turkeys

Region <sup>(b)</sup>	Number of herds infected <sup>(c)</sup>	Number of animals infected
IRELAND	Nil	Nil
Total	Nil	Nil

- (a) Animal species if necessary.
- (b) Region as defined in the control and eradication programme of the Member State.
- (c) Herds or flocks or holdings as appropriate.

6.3. *Data on infection (one table per year and per species)*

**Year:** 2010                      **Animal species<sup>(a)</sup>:** Turkeys

Region <sup>(b)</sup>	Number of herds infected <sup>(c)</sup>	Number of animals infected
IRELAND	Nil	Nil
Total	Nil	Nil

- (a) Animal species if necessary.
- (b) Region as defined in the control and eradication programme of the Member State.
- (c) Herds or flocks or holdings as appropriate.

Data on infection (one table per year and per species)

**Year:** 2011

**Animal species<sup>(a)</sup>:** Turkeys

Region <sup>(b)</sup>	Number of herds infected <sup>(c)</sup>	Number of animals infected
IRELAND	Nil	Nil
Total	Nil	Nil

(a) Animal species if necessary.

(b) Region as defined in the control and eradication programme of the Member State.

(c) Herds or flocks or holdings as appropriate.

#### 6.4 Data on vaccination programmes

**Vaccinations are prohibited in Ireland**

## 7. Targets

7.1. *Targets related to testing* (one table for each year of implementation)

7.1.1. Targets on diagnostic tests

**Animal species:** <sup>(a)</sup> Turkeys

Region <sup>(b)</sup>	Type of the test <sup>(c)</sup>	Target population <sup>(d)</sup>	Type of sample <sup>(e)</sup>	Objective <sup>(f)</sup>	Number of planned tests
IRELAND	ELIZA (only if positive culture is detected)	As per table 6.1.2	Boot Swab & Dust samples	Identify positive flocks	100
Total					100

- (a) Species if necessary.
- (b) Region as defined in the approved control and eradication programme of the Member State.
- (c) Description of the test.
- (d) Specification of the targeted species and the categories of targeted animals if necessary.
- (e) Description of the sample (for instance faeces).
- (f) Description of the objective (for instance surveillance, monitoring,, control of vaccination).

## 7.1.2. Targets on testing of flocks<sup>1</sup>

**Year:** 2012

**Situation on date:** 28<sup>th</sup> April 2011

**Animal species:** Turkeys

**infection<sup>(a)</sup>:** Se and St

Region (a1)	Type of flock <sup>(b)</sup>	Total number of flocks <sup>(c)</sup>	Total number of animals	Total number of flocks under the programme	Total number of animals under the programme	Expected number of flocks to be checked <sup>(d)</sup>	Number of flocks <sup>(e)</sup> expected to be positive <sup>(a)</sup>			Number of flocks expected to be depopulated <sup>(a)</sup>		Total number of animals expected to be slaughtered or destroyed <sup>(a)</sup>		Expected quantity of eggs to be destroyed <sup>(a)</sup> (number or kg)		Expected quantity of eggs channelled to egg products (number or kg) <sup>(a)</sup>	
							(a1)	(a2)	(a3)	(a4)	(a3)	(a4)	(a3)	(a4)	(a3)	(a4)	(a3)
IRELAND	Turkey Fattening	107	2,000,000	107	2,000,000	107	3	Nil	Nil	Nil	Nil	50,000	Nil	50,000	Nil	Nil	Nil
	Turkey Breeder	13	200,000	13	200,000	13	3	Nil	Nil	Nil	Nil	20,000	Nil	20,000	Nil	Nil	Nil
<b>Total</b>		<b>120</b>	<b>2,200,000</b>	<b>120</b>	<b>2,200,000</b>	<b>120</b>	<b>6</b>	<b>Nil</b>	<b>Nil</b>	<b>Nil</b>	<b>Nil</b>	<b>70,000</b>	<b>Nil</b>	<b>70,000</b>	<b>Nil</b>	<b>Nil</b>	<b>Nil</b>

(a) For zoonotic salmonellosis indicate the serotypes covered by the control programmes: (a1) for *Salmonella* Enteritidis, (a2) for *Salmonella* Typhimurium, (a3) for other serotypes-specify as appropriate, (a4) for *Salmonella* Enteritidis or *Salmonella* Typhimurium.

(a1) Region as defined in the approved control and eradication programme of the Member State.

(b) For example, breeding flocks (rearing, adult flocks), production flocks, laying hen flocks, breeding turkeys, broiler turkeys, breeding pigs, slaughter pigs, etc. Flocks or herds or as appropriate.

(c) Total number of flocks existing in the region including eligible flocks and non-eligible flocks for the programme.

(d) Check means to perform a flock level test under the programme for the presence of salmonella. In this column a flock must not be counted twice even if it has been checked more than once.

(e) If a flock has been checked, in accordance with footnote (d), more than once, a positive sample must be taken into account only once.

## 7.2.1 Targets on vaccination

**Not applicable as vaccinations are prohibited in Ireland**

8. **Detailed analysis of the cost of the programme (one table per year of implementation)**

<i>Costs related to</i>	<i>Specification</i>	<i>Number of units</i>	<i>Unitary cost in EUR</i>	<i>Total amount in EUR</i>	<i>Community funding requested (yes/no)</i>
<b>1. Testing</b>					
<i>1.1. Cost of the analysis</i>	<b>Test: Number of bacteriological tests (cultivation) planned to be carried out in the framework of official sampling</b>	<b>100</b>	<b>20</b>	<b>2,000</b>	<b>Yes</b>
	<b>Test: Number of serotyping of relevant isolates tests planned to be carried out</b>	Unknown-all relevant isolates will be tested	<b>30</b>	<i>If all require serotyping, then total is €3,600</i>	Yes
<i>1.2. Cost of sampling</i>	Laboratory Testing	<b>100</b>	<b>20</b>	<b>2,000</b>	<b>Yes</b>
<i>1.3. Other costs</i>	Nil				No
<b>2. Vaccination or treatment of animal products</b>					
<i>2.1. Purchase of vaccine/treatment of animal products</i>	Nil				No
	<b>Number of purchase of vaccine doses planned if a vaccination policy is part of the programme as set out explicitly under point 4 of Annex II</b>				
<i>2.2. Distribution costs</i>	Nil				No
<i>2.3. Administering costs</i>	Nil				No

<b>2.4. Control costs</b>	Nil				No
<b>3. Slaughter and destruction</b>					
<b>3.1. Compensation of animals</b>	<b>Birds Destroyed</b>	<b>70,000</b>	<b>Various</b>	<b>140,000</b>	<b>Yes</b>
	<b>Eggs Destroyed</b>	<b>70,000</b>	<b>Various</b>	<b>7,000</b>	<b>Yes</b>
<b>3.2. Transport costs</b>	Nil				No
<b>3.3. Destruction costs</b>	Nil				No
<b>3.4. Loss in case of slaughtering</b>	Nil				No
<b>3.5 Costs from treatment of animal products (milk, eggs, hatching eggs, etc)</b>	Nil				No
<b>4. Cleaning and disinfection</b>	Nil				No
<b>5. Salaries (staff contracted for the programme only)</b>	<b>Dedicated staff for programme</b>			<b>45,000</b>	<b>Yes</b>
<b>6. Consumables and specific equipment</b>	Nil				No
<b>7. Other costs</b>	Nil				No
<b>TOTAL</b>				<b>€197,600</b>	<b>Yes</b>

# **Poultry Standard Producer Requirements (Duck, Chicken, Turkey)**

Revision 01, June 2008

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# Contents

## **1.0 Introduction**

---

- 1.1 Objectives
- 1.2 Participation
- 1.3 Legislative Requirements
- 1.4 Database Information
- 1.5 Definitions
- 1.6 Cautionary Notes

## **2.0 Scheme Rules**

---

- 2.1 Membership Requirements
- 2.2 Control and Monitoring
- 2.3 Requirement Categories and Application of Non-Compliances
- 2.4 Recommendations for Best Practice
- 2.5 Certification Decisions
- 2.6 Appeals
- 2.7 Complaints
- 2.8 Revision Updates
- 2.9 Notification of Change

## **3.0 Producer Requirements**

---

- 3.0 Introduction
- 3.1 General
- 3.2 Production Site
- 3.3 Housing and Environment
- 3.4 House Preparation
- 3.5 Day-Olds Sourcing
- 3.6 Flock Health
- 3.7 Feed and Water
- 3.8 Flock Welfare
- 3.9 Site Hygiene & Biosecurity
- 3.10 Catching and Transport
- 3.11 Health and Safety on the Farm
- 3.12 Air Quality
- 3.13 Environmental Protection
- 3.14 Free Range Poultry

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# I Introduction



# 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

### OBJECTIVES

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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.

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**1.3**

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**LEGISLATIVE REQUIREMENTS**

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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);
- 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.

It is also recommended that producers consult with their Agricultural and Veterinary advisors and DAFF.

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

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**1.4**

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**DATABASE INFORMATION:**

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

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**1.5**

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**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 the membership 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 it can be prevented.

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

**Producer:** a DAFF registered Poultry Producer.

**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 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.

**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

### 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.

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## **2 Scheme Rules**



## 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.**

### 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

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### 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 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*

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 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 subsequently be able to demonstrate 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 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**

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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 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 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

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#### **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

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#### **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).

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## **3 Producer Requirements**



## 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 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 young birds 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.

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**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 be equivalent to the report outlined in Appendix 7.

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**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) 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;
- 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 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/m<sup>2</sup>; turkey 59 kg/m<sup>2</sup>) (or as shown in Table 3 for Free Range) 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.

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, 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 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 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 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 (dated and signed) before the arrival of each batch of chicks.

### 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 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 to 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) (PROCESSOR) Where imported day-olds are supplied, there must be written documentation<sup>1</sup> 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 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, 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.

<sup>1</sup> e.g. in the Certificate of Origin.



- 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 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, (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).**
- 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);
  - 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

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 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 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 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 in Table 1:

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) **All water supplies must be sampled and tested<sup>2</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.
- 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.

<sup>2</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.

- 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 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 deal humanely with ill, injured, overtly lame birds or birds finding it difficult to reach feed or water, and will be able 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;
- 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.**
- 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 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 least 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>3</sup> (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 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 manage the programme of depopulation.

<sup>3</sup> Where there are multiple houses, a central sealed vermin-proof collection facility will be acceptable.

- 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 it 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>4</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>4</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 have implications for human health.

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

Table 2

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 IPPC licencing 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 EPA licence.

- a) All producers must have documentary evidence of the appropriate IPPC 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 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):
  - 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.

Table 3

	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>

Note: compliance with stocking rates is a category 1 requirement under requirement 3.2.o

- c) The land used must be dedicated to the production of free range 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.

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.*

## **4 Appendices**



## Producer Reference Information

### REFERENCE INFORMATION

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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:**

- 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

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

*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. It is especially important 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 observe the following practices:

### *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 the 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.
- Used shoe covers and face masks should be placed in a litter bin provided.
- Washable overalls should be hung for laundry.
- Personnel should wash hands thoroughly on arrival and departure.
- Consumption of food within the poultry house is prohibited.
- 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 discomfort to the birds.
- Undersized chickens must be avoided.
- 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 as specified in 3.10, and keep a record.
- 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.

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

- a) The HACCP Plan shows how product/process safety is ensured through control and prevention.
- b) This plan is supported by senior Management.
- c) It is put in place by a multidisciplinary team.
- d) At least one member of this team has 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 risks 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 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
Chick 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 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		
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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- 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).

### 1.2

#### WASH

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- a) Wash all surfaces to remove dirt and debris.
- b) Use high pressure power washer.
- c) Wash ceilings, rafters, ledges, inlets, fan shafts and other surfaces, paying particular attention to the underside of all equipment.
- d) Wash down feed bins and platforms.
- e) Drain the header tank and check to ensure it is free from debris.
- f) 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.
- g) Have all repairs attended to.
- h) A visual inspection should be carried out after the final wash.

**1.3****DISINFECT HOUSE AND EQUIPMENT**

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- 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**

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- 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 can transfer Salmonella from one crop to another.

**1.5****FREE RANGE: ADDITIONAL REQUIREMENTS**

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- 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

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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.**

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 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 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 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.

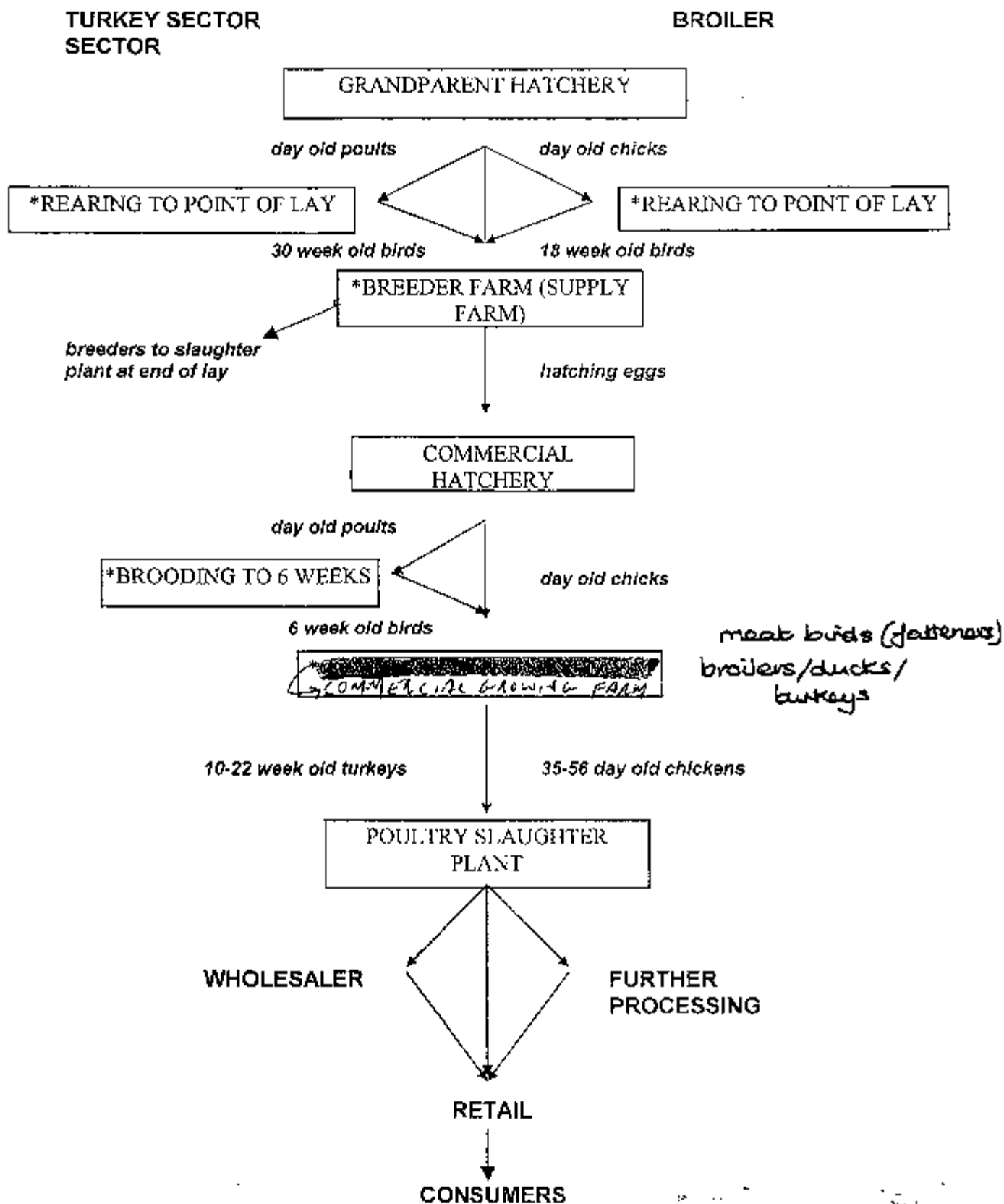


**And also in Hot weather ensure that:**

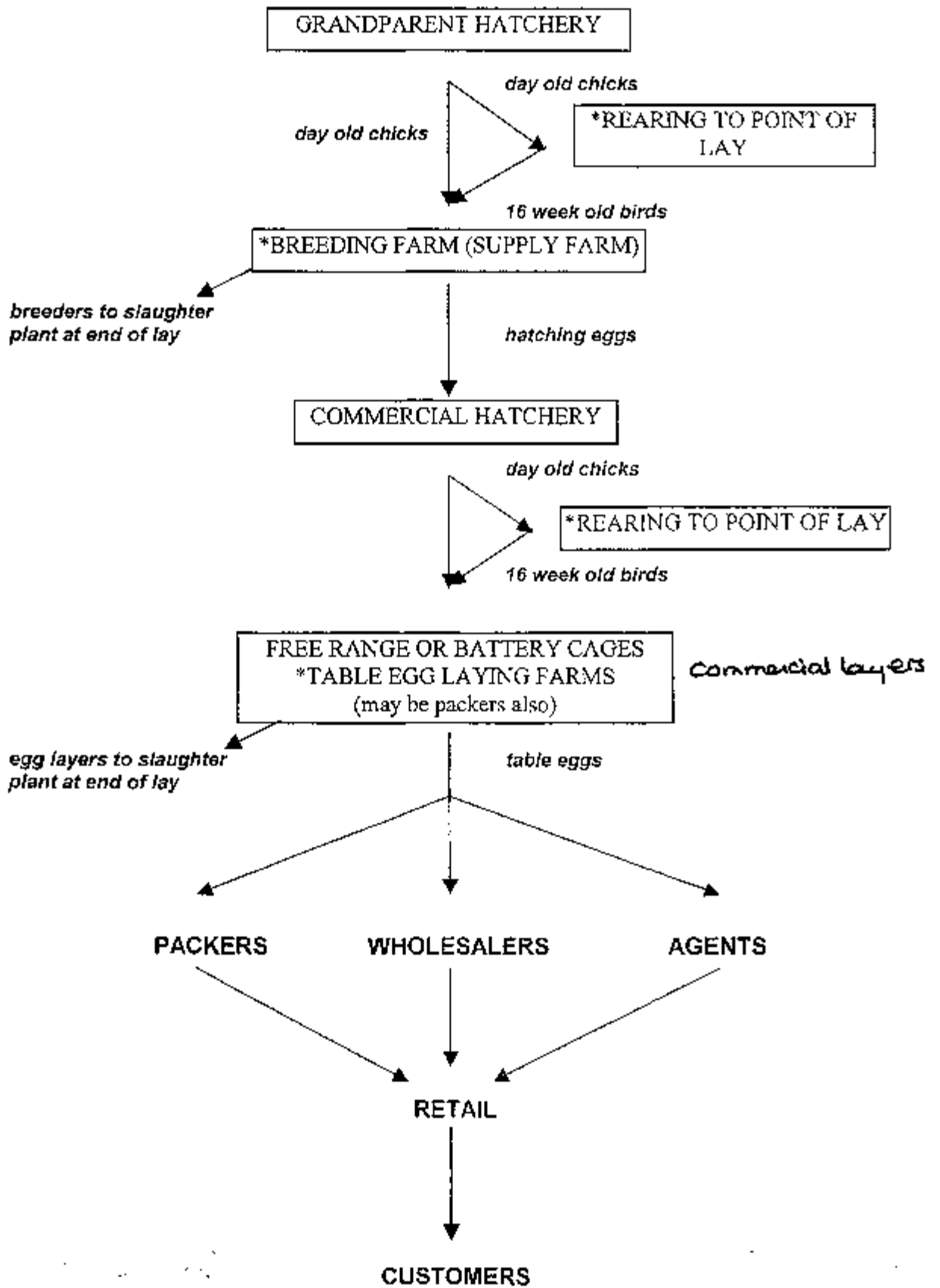
- Bird numbers per crate are reduced;
- Trailers are removed to the processor as soon as they are loaded;
- Catching is avoided at the hottest times of the day.

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# STRUCTURE OF MEAT SECTOR



# STRUCTURE OF TABLE EGG INDUSTRY



**NATIONAL PLAN FOR MONITORING AND  
CONTROL OF  
SALMONELLA IN BREEDING & MEAT  
PRODUCTION FLOCKS OF TURKEYS IN  
IRELAND**

## **NATIONAL PLAN FOR MONITORING AND CONTROL Of SALMONELLA IN TURKEYS IN IRELAND**

### **Background**

There are three turkey slaughter plants approved to EU standards in Ireland. In 2007 the total number of turkeys slaughtered amounted to 2,233,653 turkeys. The industry is highly integrated with processors supplying chicks, feed, medicines etc to the growers with whom they have contracts and the growers supply labour and other inputs.

This plan has been drafted to fulfil the requirements of Article 5 of Council Regulation (EC) No. 2160/2003 on the control of salmonella in breeding & meat production flocks of turkeys. The plan outlines the measures being taken in Ireland including those measures taken to implement in full the requirements of Annexes II and III of Council Regulation (EC) No. 2160/2003 with respect to breeding & meat production flocks of turkeys.

This control programme is written in accordance with Commission Regulation (EC) No 584/2008, which sets the targets for reduction for Salmonella enteritidis (SE) and typhimurium (ST). The control programme will also monitor and help reduce the prevalence of other serotypes of Salmonella, which are circulating within the industry. It is important to stress that Regulation (EC) No 584/2008 will be transposed into National legislation and will incorporate the target to reduce Se and St positive flocks to less than 1% by December 2012. Testing will commence January 2010.

### **FATTENING AND BREEDING FLOCKS OF TURKEYS**

#### **Sampling is required as follows:**

Flocks of turkeys will be sampled by the food business operator and by the Competent Authority (DAFF).

A sampling carried out by the Competent Authority may replace the sampling taken at the initiative of the food business operator.

#### **(a) FATTENING TURKEYS:**

##### **Operator Sampling:**

- Sampling of flocks of **fattening** and **breeding** turkeys within 3 weeks before the birds are moved to slaughterhouse in accordance with Article 5(3) of Regulation (EC) 2160/2003. These results only remain valid until maximum of 6 weeks after sampling and therefore repeat sampling of flocks may be required.

**Sampling by the Competent Authority, (DAFF):**

(i) Sampling to include at least once a year, all flocks on 10% of the holdings with at least 500 fattening birds carried out on a risk assessment basis.

In addition the Competent Authority will sample:

(ii) All flocks on a holding when one flock tested positive for *Salmonella enteritidis* (**SE**) or *Salmonella typhimurium* (**ST**) in samples taken by the food business operator, unless the meat of the turkeys in the flocks is destined for industrial heat treatment or another treatment to eliminate salmonella and

(iii) All flocks on the holding when one flock tested positive for *Salmonella enteritidis* or *Salmonella typhimurium* during the previous round in samples taken by the food business operator

(iv) Each time the competent authority considers necessary

All flocks on a holding will be sampled following detection of *Salmonella enteritidis* or *Salmonella typhimurium* in samples taken at hatchery or by a food business operator or as part of official controls to investigate the origin of infection.

**(B) BREEDING FLOCKS OF TURKEYS**

Sampling is required as follows:

**Operator sampling:**

- Rearing flocks at: (i) day olds (ii) four weeks of age & (iii) two weeks before moving to the laying unit
- Adult flocks: Every third week during the laying period at the holding or at the hatchery
- Sampling of flocks of **fattening** and **breeding** turkeys within 3 weeks before the birds are moved to slaughterhouse in accordance with Article 5(3) of Regulation (EC) 2160/2003. These results only remain valid until maximum of 6 weeks after sampling and therefore repeat sampling of flocks may be required.

**Sampling by the Competent Authority, (DAFF):**

- Once a year, all flocks on 10 % of holdings with at least 250 adult breeding turkeys between 30 and 45 weeks of age but including in any case all holdings where *Salmonella enteritidis* or *Salmonella typhimurium* was detected during the previous 12 months and all holdings with elite, great grand parents and grand parent breeding turkeys. This sampling may also take place at hatchery
- All flocks on a holding will be sampled following detection of *Salmonella enteritidis* or *Salmonella typhimurium* in samples taken at hatchery or by a food business operator or as part of official controls to investigate the origin of infection.

*Salmonella enteritidis* (Se) and *Salmonella typhimurium* (St) are scheduled and notifiable in Ireland under Statutory Instrument No. 101 of 2008 entitled Diseases of

Animals Act 1966 (Notification and Control of Animal Diseases) Order, 2008, this Statutory Instrument (S.I.) replaces the previous S.I. No. 359 of 2006.

Meat production flocks of Turkeys declared positive for Se or St after monitoring are subjected to sanitary controls at slaughter and include being slaughtered at the end of the day/week, being subjected to further processing controls such as heat treatment. Procedures are applied to the slaughter of such birds, which covers the slaughter process and disinfection of the slaughterhouse afterwards. An epidemiological investigation is carried out into the source of the chicks and a full trace back is initiated to identify other batches of chicks that may have come into contact with the confirmed positive flock. Through the regional animal health veterinary structure the positive farm is identified and the housing is thoroughly cleansed and disinfected and the house is swabbed for Salmonella sp. with negative results for all Salmonella serovars before being restocked.

Turkey production groups will be required under the control programme to submit individual control programmes specific to each grower group to the Department of Agriculture and Food which will cover controls in the area of Se and St on production farms, in poultry feed manufacture, and the production of eggs for meat production. This will run for three years and will be reviewed on an annual basis. Results of all monitoring will be required to be kept on farm for audit purposes. There are currently no official sampling schemes on farm.

In accordance with the European Communities (Zoonoses) Regulations, (SI No 2 of 1996), the use of salmonella vaccines in poultry flocks of broiler breeders was prohibited in Ireland. This has been replaced by the European Communities (Zoonoses) Regulations, (SI 154 of 2004). Vaccination is prohibited in Ireland and antimicrobials are used only for therapeutic reasons.

Once Ireland's control and monitoring programme in turkeys has been accepted by the Commission new legislation will be drafted to give the control programme a statutory basis which will preclude the use of vaccines for Salmonella and competitive exclusion products in turkey flocks.

Results of Ireland's official sampling are presented to the Commission as part of Ireland's zoonosis data report as required under Council Directive 2003/99/EEC, concerning measures for protection against specified zoonoses and specified zoonotic agents in animals and products of animal origin in order to prevent outbreaks of food-borne infections and intoxications.

### **MONITORING OF FEED**

There are 18 feed mills supplying poultry feed in Ireland. Routine official Salmonella Monitoring of raw materials used in poultry feed has been carried out by DAFF since 1988. Raw material samples are taken at point of import, at compound feed manufacturers premises or at the point of manufacture (e.g. fish meal).

Routine official Salmonella monitoring of compound (finished) poultry feed has been carried out by DAFF since 1988 in all poultry compound feed manufacturers. Compound feed and environmental samples are taken at point of dispatch in poultry



compound feed manufacturers premises or from bagged product. Official sampling of feeding stuffs from mills supplying the poultry industry occurs on a regular basis in each mill.

In poultry offal rendering plants, sampling for salmonella is carried out in accordance with the provisions of Council Regulation (EC) No 1774/2002 laying down health rules concerning animal by-products not intended for human consumption.

In addition to this an Official Veterinarian as part of any suspect *Se* or *St* investigations may take feed samples.

Detailed results of all Ireland official raw material and poultry compound feed results are presented to the Commission as part of Ireland's zoonosis data report as required under Council Directive 2003/99/EEC.

Heat treatment of all poultry feed is compulsory under the Diseases of Animals (Poultry Feed) Order 1991 - S.I. No 364 of 1991 see ANNEX 3.

An Bord Bia operates a voluntary quality assurance scheme within the industry. Please see full details in Annex 8 and see summary details in Annex 9.

## **LABORATORIES**

Official salmonella samples described above in all categories above are tested in the Central Veterinary Research Laboratory (CVRL) Backweston Dublin, which is the National Reference Laboratory for Salmonella testing. Please see Annex 7, which outlines the list of approved laboratories and accreditation status

Isolation of salmonella is based on ISO 6579 (2002) Microbiology of food and animal feeding stuffs - Horizontal method for the detection of *Salmonella* spp.

Serotyping of all isolates is carried out in accordance with the Kauffman-White scheme and the phage type of all isolates of *Salmonella* Typhimurium and *Salmonella* Enteritidis is ascertained.

The testing methods used are without prejudice to existing or future provisions agreed upon at EU level.

The private laboratories are approved as outlined in Article 6 of the European Communities (Monitoring of Zoonoses) Regulations 2004 - SI 154 of 2004. Any isolations of *Se* or *St*, including isolations from feed, must be followed by an immediate verbal report to DAF by the owner or person in charge of the laboratory, followed by a written report within 24 hours. All approved private laboratories must forward a report to the CVRL at the end of each calendar month of all salmonella examinations carried out during that month.

All salmonella results are collated centrally in DAFF. The results of all Official salmonella results are presented to the Commission as part of Ireland's zoonosis data report as required under Council Directive 2003/99/EEC.

There is no slaughter out policy in existence for the Salmonella serotypes Se and St  
There were no isolations of *S. infantis*, *S. hadar* and *S. virchow* recorded in baseline study on the prevalence of Salmonella in turkeys in Ireland.

### **Miscellaneous**

**Annex 1:** Statutory Instrument No. 101 of 2008 entitled Diseases of Animals Act 1966 (Notification and Control of Animal Diseases) Order, 2008.

**Annex 2:** S.I. No. 154 of 2004 European Communities (Monitoring of Zoonoses) Regulations 2004

**Annex 3:** S.I. No. 364/1991: Diseases Of Animals (Poultry Feed) Order, 1991

**Annex 4:** Details of the competent authority, including DAFF local offices, who are responsible for the direct supervision of turkey farms

**Annex 5:** Standard Operating Procedure: For Suspect or Positive Salmonella Enteritidis Or Salmonella Typhimurium results in Turkey Flocks

**Annex 6:** The list of DAFF approved laboratories and accreditation status

**Annex 7:** The Bord Bia Quality Assurance Scheme

**Annex 8:** Summary details of the Bord Bia Quality Assurance Scheme

**Annex 9:** Documents to accompany birds when despatched from flock of origin to factory. Turkey farms registered under the Food Hygiene Directive. A central database is held in DAFF of all registered sites

**DAFF**

**DUBLIN**

**IRELAND**

European Communities (Control of salmonella in laying flocks of domestic fowl)  
Regulations 2008 (S.I.  
No. 247 of 2008)

Laboratories approved to conduct salmonella testing of flocks

Mid-Antrim Laboratory Service 42  
A Broughshane Rd. Ballymena Co.  
Antrim

Anser Laboratories Ltd  
69 A Killyman  
St Moy  
BT71  
Co. Tyrone

Complete Laboratory Solutions  
Ros Muc  
Connemara  
Co. Galway

Microlab Ltd  
Drumillard Little  
Monaghan Road  
Castleblaney Co.  
Monaghan

Enva Ireland Ltd Raheen  
Industrial Estate Ringaskiddy  
Road Monkstown  
Co Cork

Monaghan Veterinary Laboratory  
Clones Road  
Monaghan