





Number: 227 Biosecurity III

Your own reference source on poultry health



















The boundary approach

We can take staff food as an example of how to define a protocol for minimising the risk of taking something on to a poultry farm. On some farms staff food will be considered an essential item, but not on others, so we need to identify the risks.

The risks could include the introduction of salmonella, campylobacter, Newcastle disease and disease-causing agents in raw meats as it is known that undercooking of meat or table eggs can result in Salmonella enteritidis surviving in the product. Many cases of S. enteritidis food poisoning have arisen from the eating of soft boiled eggs or the home production of mayonnaise which does not include a cooking stage.

This could result in the statement that:

No employee or visitor shall take raw eggs or meat, or any form of meat derived from poultry (including cooked), on to the farm.

Then, considering the risks associated with proximity, another rule could state: Staff may only take food on to the farm as long as it is immediately taken to and stored in the designated cupboard or fridge. It must also be consumed only in the designated canteen area. Food must never be taken to an area where there are eggs or live poultry.

Staff/visitor risks

The concept of proportionality will also come into play with some of the risks we will have identified. For example, what is the cost of preventing the problem, such as the entry of a pathogen? Basically, what is the point of spending \$1,000 to save \$100?

So, in deciding what measures to take, we have to consider what the costs will be if our biosecurity fails. The costs of a disease outbreak will increase as we go up the breeder pyramid. Thus, a small broiler farmer may consider they are adequately managing the visitor risk by providing overalls and boots, whereas the grandparent flock owner would require a much more stringent regimen. This would include permission from head office for the visit to occur and for the visitor to stay free of poultry and other hazardous bird situations, such as pigeon lofts or wet markets.

On arrival at the farm, the first thing the visitor should do is sign a compliance declaration confirming that they have had no bird contact for 72 hours. Then they should shower on to the farm and put on clothing provided by the company.

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