

Draft **Certification Program**

for production of poultry with reduced
Campylobacter contamination



Preface

The present program provides poultry companies and independent auditing bodies with a complete list of measures that should be implemented and checked regularly in order to ensure and document a uniform quality production of broilers with a reduced contamination of *Campylobacter*. The program lists the requirements and includes a check list that may be used for recording and auditing purposes.

This document should be seen as a help to quality managers and farm advisors of poultry producing companies that have intentions of introducing and documenting farm measures to reduce the risk of *Campylobacter*, by highlighting the risks and listing the specific actions to be taken.

It is important to stress that this program cannot stand alone, but should be integrated in existing producer guidelines and quality programs for poultry meat production addressing other aspects than *Campylobacter*.

This draft certification program is supported by two other outputs from the CamCon project. One is a comprehensive e-learning program on *Campylobacter* and biosecurity that may be used by poultry producers and poultry advisors to train and educate farm staff. Another is a Best Practice Manual that offers guidance to poultry companies in the implementation of specific measures to reduce *Campylobacter* contamination at farm and house level. Both are available at www.camcon-eu.net.

List of measures for broiler production with reduced *Campylobacter* contamination

THE FARM SITE

- The farm site should be fenced
- The exterior surroundings of the poultry houses should be clean and tidy, and without vegetation
- There should be no other livestock than poultry at the farm site
- There should be no other livestock production in the immediate vicinity of the farm site
- Pet animals like dogs and cats should not be allowed on the farm site

MANAGEMENT OF THE FARM SITE

- The production should be managed on an all-in, all-out basis
- Thinning of flocks should not be practised
- The broiler house should be operated with an empty period for cleaning, free of all chickens between flock cycles
- All surfaces, inlets, drinkers and other equipment should be sanitized between each flock
- A procedure for disposal of dead/ culled birds without violating biosecurity should be in place

THE BROILER HOUSES

- Buildings should be constructed of durable materials like bricks, concrete or prefabricated elements
- There should be no cracks, gaps or openings in outside walls, doors and gates
- Windows and ventilation openings should be proofed against wild birds
- Interior surfaces (floors, walls) must be whole and without cracks, and easy to clean
- There should be a concrete or asphalt apron in front of entrances
- There should be only one access to the broiler house during production; all other entrances should be locked
- An anteroom should be present
- The anteroom should be divided into a dirty and a clean zone
- There should be a clear demarcation (e.g. a physical barrier) between the dirty and the clean zone
- There should be a hand-washing facility in the anteroom

BIOSECURITY PROCEDURES AT ENTRANCE AND EXIT

- There should be dedicated footwear and coveralls in each broiler house for both staff and visitors
- Footwear and coveralls dedicated to the clean zone should always be worn by both staff and visitors when entering the clean zone and the broiler flock
- Hands should be washed and disinfected before entering the clean zone and the broiler flock during production
- A foot dip should be used before entering the broiler room
- All coveralls/clothing should be washed or discarded between flocks

FARM EQUIPMENT, TOOLS AND UTENSILS

- All broiler house tools and equipment should be dedicated for use in one house only
- All broiler house tools and equipment should be cleaned and disinfected between flocks
- If other tools HAVE to be brought into the broiler house during a rotation for urgent repair work, they should be disinfected before entry and again on exit from the broiler house.
- Machinery should be cleaned and disinfected, especially on parts like tyres and belts that come into contact with the ground and litter.

PEST CONTROL

- Access to the broiler house by rats and mice should be prevented
- A scheduled program for trapping rodents should be conducted on the poultry site
- Access to the chicken house by wild birds should be prevented
- Litter beetles should be controlled

WATER SUPPLY

- Water supply should be of drinking water quality
- Drinking water quality should be documented by annual laboratory analyses
- If not from a controlled municipal supply, water should be treated with a disinfectant locally on the farm before provided to the chickens

FEED

- Feed should be stored in closed silos or sealed bags without access for rodents or wild birds

LITTER SUPPLY AND DISPOSAL

- New litter should be stored in a dry place protected from birds and vermins
- Old litter should be removed and directly disposed of away from the farm site

TRAINING AND EDUCATION

- All relevant staff should be appropriately trained in biosecurity and hygiene measures, and the training should be documented

Check list

CERTIFICATION PARAMETER IN PLACE?

THE FARM SITE	YES	NO
Is the farm site fenced?		
Are the exterior surroundings of the poultry houses clean and tidy, and without vegetation?		
Is poultry the only animal production at the farm site?		
Is other livestock production absent from the immediate vicinity of the farm site?		
Are pet animals like dogs and cats excluded from the farm site?		

MANAGEMENT OF THE FARM SITE		
Is the production managed on an all-in, all-out basis?		
Is thinning of flocks avoided?		
Is the broiler house operated with an empty period for cleaning, free of all chickens between flock cycles?		
Are all surfaces, inlets, drinkers and other equipment sanitized between each flock?		
Is a procedure for disposal of dead/ culled birds without violating biosecurity in place?		

THE BROILER HOUSES		
Are buildings constructed of durable materials like bricks, concrete or pre-fabricated elements?		
Are cracks, gaps or openings absent from outside walls, doors and gates?		
Are windows and ventilation openings proofed against wild birds with e.g. chicken mesh?		
Are interior surfaces whole and without cracks, and easy to clean?		
Is there a concrete or asphalt apron in front of entrances?		
Is there only one access to the broiler house during the production period?		
Are all other entrances locked during the production period?		
Is there an anteroom present?		
Is the anteroom divided into a dirty and a clean zone?		
Is there a clear demarcation (e.g. a physical barrier) between the dirty and the clean zone?		
Is there a hand-washing facility in the anteroom?		

BIOSECURITY PROCEDURES AT ENTRANCE AND EXIT		
Are dedicated footwear and coveralls available in each broiler house for both staff and visitors?		
Are footwear and coveralls dedicated to the clean zone always worn by both staff and visitors when entering the clean zone and the broiler flock?		

	YES	NO
Are hands washed and disinfected before entering the clean zone and the broiler flock?		
Is a foot dip used before entering the broiler room?		
Are all coveralls/clothing washed or discarded between flocks?		

FARM EQUIPMENT, TOOLS AND UTENSILS		
Are all broiler house tools and equipment dedicated for use in one house only?		
Are all broiler house tools and equipment cleaned and disinfected between flocks?		
Are tools brought into the broiler house during a rotation for urgent repair work always disinfected before entry and again on exit from the broiler house?		
Is machinery cleaned and disinfected after use in broiler houses, especially on parts like tyres and belts?		

PEST CONTROL		
Is access to the broiler house by rats and mice prevented?		
Is there a scheduled program for trapping rodents on the poultry site?		
Is access to the chicken house by wild birds prevented?		
Are litter beetles controlled?		

WATER SUPPLY		
Is water supply of drinking water quality?		
Is drinking water quality documented by annual laboratory analyses?		
If not from a controlled municipal supply, is water treated with a disinfectant locally on the farm?		

FEED		
Is feed stored in closed silos or sealed bags without access for rodents or wild birds?		

LITTER SUPPLY AND DISPOSAL		
Is new litter stored in a dry place protected from birds and vermins?		
Is old litter and manure removed and directly disposed of away from the farm site?		

TRAINING AND EDUCATION		
Is all relevant staff appropriately trained in biosecurity and hygiene measures?		
Is the training documented by e.g. course certificates?		

This document has been developed under the research project 'Campylobacter control – Novel approaches in primary poultry production (CamCon)'.

Scientific content by Birthe Hald, DTU National Food Institute, Marta Cerdà Cuéllar, Centre de Recerca en Sanitat Animal (CRESA), Barcelona and Mogens Madsen, Dianova Ltd.

Design by Heidi K. Dahl Larsen

This publication has received funding from the European Union's Seventh Framework Programme (FP7/2007-2013) under grant agreement no. 244547.

CamCon 2015

