

## BIOSECURITY CHECKLIST FOR THE PREVENTION AND CONTROL OF AVIAN INFLUENZA IN HIGH RISK AREAS

Flock: \_\_\_\_\_ House No. : \_\_\_\_\_

Date of check: \_\_\_\_\_

To complete the biosecurity check, assess each parameter listed in sections 1 to 5 below and record the remedial action where appropriate. Refer to document- *Biosecurity Advice for Owners of Live Poultry for the Prevention of Avian Influenza* at <http://bit.ly/DAFM-AvianFluAdvice>.

<b>1. PERSONNEL AND VISITORS</b>	<b>CHECKED</b>	<b>REMEDIAL ACTION</b>
Only essential personnel and vehicles permitted entry onto the poultry premises.		
Essential personnel not permitted access to live poultry unless absolutely necessary.		
Staff and visitors coming into contact with live poultry are provided with disposable or disinfectable personal protective equipment (PPE) – at least footwear (dedicated), disposable overalls and gloves.		
All staff and visitors must wash their hands before and after being in contact with poultry or poultry products.		
All footwear must be cleaned and disinfected before entering and leaving all areas of the premises.		
Where possible ensure staff or personnel do not have contact with live poultry or other captive birds outside of the poultry premises. In situations where this is unavoidable, additional biosecurity measures must be taken to mitigate the spread of disease inwards or outwards e.g. full change of clothes, showering in and out, additional Personal Protective Equipment (PPE) etc.		

<b>2. POULTRY PREMISES</b>	<b>CHECKED</b>	<b>REMEDIAL ACTION</b>
<b><u>Buildings</u></b>		
Ensure there is a good quality perimeter fence around the whole site with a single entrance and a lockable gate.		
Ensure buildings are bird and rodent proof and doors kept closed at all times.		
Ensure yards and outdoor areas are kept clean and free from build up of feed, debris, stagnant water.		
Store dead birds in sealed, leak proof containers and leave the container at the perimeter of the premises for collection by the rendering plant.		
Store shavings, feed, etc in a bird and rodent proof		

location.		
Implement and maintain a vermin control programme.		
<b>Wild Birds</b> Ensure that all buildings used to house poultry, poultry products and feed <b>cannot be accessed by wild birds.</b>		
Where bird-proof netting is used in outdoor areas it should not have apertures greater than 25mm.		
Ensure all feed and water stations are located indoors or under cover to prevent access by wild birds.		
Prevent poultry from getting near ponds, lakes or rivers by fencing off these areas.		
If using non mains water as drinking water for birds, it should be pre-treated to kill viruses e.g. chlorination.		
<b>Disinfection facilities</b> Disinfectant footbaths must be in place at the entrance and exits of all buildings including at the entry/exit to each poultry house and they should be cleaned and replenished regularly, and signage should be in place to ensure they are used.		
Disinfectant used must be from the DAFM approved list of disinfectants and must be used at the correct rate. A list of approved disinfectants and rates can be found on DAFM's website.		
Ensure that all equipment used to feed, bed or transport poultry or poultry products has been cleaned and disinfected with an approved disinfectant before use e.g. cages, trolleys, trays, pallets and any other equipment. Do not accept wooden pallets or equipment which cannot be thoroughly disinfected that originated on other poultry premises onto the site.		
If there is an egg packing centre on the same site as live poultry, then boundaries between the two areas should be clearly marked and biosecurity measures for the separation of personnel, equipment must be in place.		

<b>3. MANAGEMENT OF LIVE POULTRY</b>	<b>CHECKED</b>	<b>REMEDIAL ACTION</b>
Never allow poultry to mix with or come into contact with poultry from other holdings.		
Operate an all in/all out stocking policy where possible and only buy birds from reputable sources.		
Separate ducks and geese from other poultry.		

<p>Monitor poultry and keep records as follows:</p> <ul style="list-style-type: none"> <li>○ Monitor and record feed consumption on a daily basis and compare with industry norms.</li> <li>○ Monitor and record drinking water consumption on a daily basis where possible and compare with industry norms.</li> <li>○ Inspect all poultry on the premises at least once per day and record morbidity and mortality levels.</li> <li>○ Monitor and record egg production levels on a daily basis and compare with industry norms.</li> <li>○ Monitor for other clinical signs of disease including depression, coughing, sneezing, blue wattles/comb, diarrhoea.</li> </ul> <p><b>Exercise vigilance and contact your Private Veterinary Practitioner if any of the above parameters are abnormal.</b></p>		

<b>4. RECORD KEEPING</b>	<b>CHECKED</b>	<b>REMEDIAL ACTION</b>
<p>Records maintained of all visitors to the premises detailing their names and contact details including telephone numbers, dates of visits and areas of the premises that they visited. Where applicable details should be recorded of the last poultry premises visited.</p>		
<p>Records maintained of all vehicles entering the premises including driver names, dates and times e.g. poultry transport vehicles, rendering plant vehicles, feed delivery vehicles etc.</p>		
<p>Records maintained of waste disposal from the premises including carcasses to rendering, detailing dates &amp; destinations of waste consignments dispatched (commercial documents).</p>		
<p>Records maintained of all dispatches of poultry or poultry products from the premises including times, dates, numbers and destinations.</p>		

5. TRANSPORT VEHICLES AND EQUIPMENT	CHECKED	REMEDIAL ACTION
Only vehicles/equipment that are visibly clean and free from contamination with organic material are permitted on to the premises.		
Vehicles used to transport poultry or poultry products should not enter poultry premises unless the interior, exterior and cab has been thoroughly cleaned and disinfected before arrival (verify with transport company/driver).		
Wheels, wheel arches and the under body of vehicles and equipment are sprayed with disinfectant before permitting entry to the premises.		
Where possible that vehicles park away from poultry houses to facilitate cleaning and disinfection.		
Disposable PPE and wellington boots should be worn by vehicle drivers while on the poultry premises (see also section 1 above).		
PPE should include at least disposable overalls, overshoes and gloves.		
Drivers should not come into contact with poultry or enter poultry houses, unless absolutely necessary.		
Drivers should remove all disposable PPE and leave on the farm before getting back in the cab.		
Wheels, wheel arches and the under body of the vehicle and equipment should be sprayed with disinfectant prior to leaving the premises and there should be no visible contamination on the vehicle. The cab should be cleaned and disinfected on exit from the premises e.g. disinfectant wipes.		
Drivers should disinfect their footwear at the farm before departure.		
A sprayer containing DAFM approved disinfectant should be carried on vehicles belonging to the poultry premises so that wheels can be disinfected before leaving any premises visited.		