GUIDELINES FOR APPROVAL OF
POULTRY BREEDING FARMS
UNDER COUNCIL DIRECTIVE 2009/158/EC

January 2013

The information contained in these guidelines is being provided as a guide and should not be regarded as a legal interpretation of the EU and National Legislation governing poultry breeding farms.

All care has been taken to ensure that references to EU and national legislation are correct at the time of publication, but readers should be aware that legislation may subsequently change. Legislation may be checked by following the links to the websites:

http://eur-lex.europa.eu/RECH_menu.do

http://www.irishstatutebook.ie/
GUIDELINES FOR APPROVAL OF BREEDING FARMS
UNDER COUNCIL DIRECTIVE 2009/158/EC


Important definitions

A ‘holding’ means a facility – which may include an establishment – used for the rearing or keeping of breeding or productive poultry.

An ‘establishment’ means a facility or part of a facility which occupies a single site and is devoted to
(a) pedigree breeding establishment: an establishment which produces hatching eggs for the production of breeding poultry;
(b) breeding establishment: an establishment which produces hatching eggs for the production of productive poultry;
(c) rearing establishment:
   (i) either a breeding poultry-rearing establishment which is an establishment which rears breeding poultry prior to the reproductive stage; or
   (ii) a productive poultry-rearing establishment which is an establishment which rears egg-laying productive poultry prior to the laying stage;
(d) hatchery: an establishment which incubates and hatches eggs and supplies day-old chicks.

A ‘flock’ means all poultry of the same health status kept on the same premises or in the same enclosure and constituting a single epidemiological unit. In housed poultry this will include all birds sharing the same airspace.

“Poultry” means fowl, turkeys, guinea fowl, ducks, geese, quails, pigeons, pheasants, partridges and ratites (Ratitae) reared or kept in captivity for breeding, the production of meat or eggs for consumption, or for re-stocking supplies of game;


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<tr>
<th>Guidelines</th>
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<tbody>
<tr>
<td>General rules (Annex II, Chapter I)</td>
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<tr>
<td>1. Is a disease surveillance programme in place and adhered to?</td>
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<tr>
<td>2. Is the establishment under the supervision of DAFM (receiving at least an annual inspection and additional checks to verify hygiene and operational procedures)?</td>
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<tr>
<td>1. Minimum requirements are:</td>
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<tr>
<td>- <em>Salmonella pullorum</em> and <em>gallinarum</em>: fowls, turkeys, guinea fowls, quails, pheasants, partridges and ducks.</td>
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<td>- <em>Salmonella arizonae</em>: turkeys.</td>
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<td>- <em>Mycoplasma gallisepticum</em>: fowls and turkeys.</td>
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<tr>
<td>- <em>Mycoplasma meleagris</em>: turkeys</td>
</tr>
<tr>
<td>2. Domestic fowl, turkeys, ducks and geese must be sampled and tested in accordance with the Poultry Health Programme.</td>
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<tr>
<td>3. In the case of other species a specific programme must be agreed with DAFM.</td>
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<tr>
<td>1. There must be a nominated Veterinary Inspector for the farm.</td>
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<tr>
<td>2. An annual inspection must be carried out and procedures verified during monthly or 72-hour health inspections.</td>
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<tr>
<th>3. Is <strong>information</strong> available to allow the continuous monitoring of the health of the flock?</th>
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</table>
| 1. The documents and records required to support each rule must be maintained and kept for 2 years (unless otherwise stated).  
2. All documents must be available on site and available for inspection by the Veterinary Inspector at all times.  
3. To support trade in day old chicks, production data from the breeding flocks of origin must also be available at the hatchery within 72 hours of each export – data must be transmitted on the “72 hour flock data form” or as agreed with DAFM. |

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<th>4. Are <strong>facilities for the supervision</strong> by DAFM and the flock health monitoring provided?</th>
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<tbody>
<tr>
<td>Facilities and assistance must be provided to authorised officers in carrying out inspections and sampling when requested.</td>
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<tr>
<th>5. Does the establishment contain only poultry?</th>
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| 1. Livestock other than poultry must not have access to the poultry establishment.  
2. The poultry establishment(s) must be physically and preferably operationally separate from establishment (s) containing other species.  
3. A fence/wall must separate the two.  
4. If the poultry establishment is not operationally separate from other poultry establishments or from other livestock establishments, hygiene measures must be in place to prevent cross-contamination by personnel, vehicles or equipment. |

### Facilities (Chapter II.A.1)

<table>
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<tr>
<th>6. Is the <strong>setting and layout</strong> of the facilities compatible with the type of production pursued, ensuring that disease introduction can be prevented, and if an outbreak occurs, that it can be controlled?</th>
</tr>
</thead>
</table>
| 1. Establishments should not be located close to other poultry or livestock establishments, wild bird concentrations or roads used to transport poultry where possible.  
2. The site should be free draining. Run-off/waste water must not discharge into waterfowl habitats.  
3. Site security should include a fence/wall, gate and sign prohibiting unauthorised visitors to facilitate controlled access of personnel and vehicles. No visitors or vehicles should be able to access areas in which poultry are kept, without taking the hygiene precautions referred to in points 4 and 5 below.  
4. A changing area/room for staff and visitors should be provided close to the site entrance. Showers are recommended for pedigree breeding sites. Hand-washing facilities must be provided on all holdings.  
5. Facilities for vehicle disinfection should be available at/near the entrance to the poultry holding.  
6. Access to the poultry establishment should not be through other poultry or livestock establishments.  
7. Where poultry are reared outdoors, the poultry must be confined to prevent unauthorised access by people or vehicles. Poultry housing should be adjacent to pastures, so that the poultry can access the pastures directly.  
8. Egg stores should be separated from the poultry houses. If they are part of a poultry house, they should not lead directly into the birds, and should be sealed to prevent contamination by dust from the house.  
9. Areas/facilities for storage or disposal of animal by-products (dead birds, cracked eggs, used litter) must not be accessible to poultry.  
10. Feed silos should be sited to facilitate delivery of feed from outside the site where possible. |

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<tr>
<td>7. If the establishment houses several species of poultry, is there clear separation between them?</td>
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<tr>
<td>1. Different poultry species must be physically separated.</td>
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<tr>
<td>2. Operational hygiene measures must be in place to prevent cross-contamination of different species by personnel or equipment.</td>
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<td>8. Do the facilities provide good conditions of hygiene and allow health monitoring to be carried out?</td>
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<tr>
<td>1. Poultry houses, egg sorting rooms, egg stores, amenities and store rooms (feed, shavings, equipment) should be constructed from materials that are smooth, impervious and easy to clean.</td>
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<td>2. Floors of poultry houses should be concrete.</td>
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<tr>
<td>3. Poultry houses should be vermin and wild bird proof.</td>
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<tr>
<td>4. Poultry houses should have a holding tank to receive and contain water from cleaning operations.</td>
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<tr>
<td>5. The poultry houses should have a concrete apron at one end to facilitate litter removal (min. 10 feet square), and concrete at other access points.</td>
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<tr>
<td>6. Site surrounds should preferably be concrete.</td>
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<td>7. At a minimum, the poultry houses should be surrounded by a path of gravel or concrete (around 3 feet wide).</td>
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<tr>
<td>8. Any vegetation on/overhanging the site should be kept cut or sprayed back.</td>
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<td>9. Egg cleaning rooms should have hand washing facilities and suitable lighting.</td>
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<td>10. Hand washing or hand sanitising facilities and footbaths should be available at the entrance to each poultry house in the establishment. Where egg sanitisers are used, they should be designed so that they may be easily cleaned. The machine should give a final rinse with clean sanitising solution.</td>
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<tr>
<td>11. Egg sanitising rooms should have suitably sloped floors, trapped drainage and air extraction.</td>
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<tr>
<td>12. Water header tanks should be fitted with dust proof covers, and should preferably be in the store and not in the part of the house where the birds are kept.</td>
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<tr>
<td>13. External water tanks should be wild bird and rodent proof.</td>
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<tr>
<td>14. Surface water sources must be satisfactorily treated e.g. have chlorination units. Electrical boards should be in a dust proof meter box, and should preferably be in the store and not the house itself.</td>
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<tr>
<td>15. All stores should be kept clean and tidy, and equipment stored at least 12” from the ground.</td>
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<tr>
<td>16. Equipment should be stored in a dry, rodent and wild-bird proof store following cleaning and disinfection.</td>
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<tr>
<td>17. Feed should be stored in a manner to prevent access by wild birds and rodents. Spilled feed should be cleaned up immediately to avoid attracting for wild birds and rodents. The movement of feed between flocks should be avoided.</td>
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<tr>
<td>18. Animals, other than poultry of the appropriate (resident) species and age, should not be permitted access to poultry houses. No animals should have access to other associated buildings (e.g. feed and shavings stores).</td>
</tr>
<tr>
<td>19. For poultry flocks that are allowed to range outdoors, feeders and other items which may attract wild birds should be kept indoors or protected from contamination by wild birds. Poultry should not be allowed access to sources of contamination (e.g. household waste, litter storage areas, other animals, stagnant water and water of unknown quality). The nesting area should be inside.</td>
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<td>---------------------------------</td>
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| 9. Is the **equipment** compatible with the type of production, allowing cleansing and disinfection of the facilities and poultry/egg transport vehicles at the most suitable location? | 1. Equipment should be suitable for the type of production and easily cleanable.  
2. Wheels, tyres and wheel arches of vehicles should be cleaned and disinfected upon arrival at the entrance to the establishment, using wheel dips or sprays.  
3. The inside and outside of egg/bird delivery vehicles should be cleaned and disinfected before loading and after unloading each consignment of eggs or poultry.  
4. Washing and disinfecting of vehicles should be carried out with a pressure washer using low pressure settings. |

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<tr>
<th>Operation (Chapter II.A.2)</th>
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| 10. Are birds reared on the “protected rearing” principle and “all-in/all-out” principle? | 1. Birds must be reared on the “protected rearing” principle i.e. must comply with welfare requirements in number 32 below.  
2. The establishment should operate on an “all in/all out” principle where feasible. Stocking/destocking may be phased.  
3. All birds, eggs, feed and litter should be removed between batches.  
4. Where “all in /all out” is not feasible, a programme of measures to provide equivalent protection from build up of disease should be in place. |

| 11. Is cleansing and disinfection carried out between batches? | 1. The houses, surrounds, egg stores, equipment, amenities, feed bins and shavings stores must be cleaned and disinfected between batches.  
2. Following depopulation all faeces and litter must be removed from the houses. Disposal of litter must be in a safe manner in accordance with animal by-products legislation (see number 29 below).  
3. Disinfection should include:  
   i. thorough soaking of bedding and litter as well as faecal matter with the disinfectant;  
   ii. washing and cleaning by careful brushing and scrubbing or power-hosing of the ground, floors and walls;  
   iii. then further washing with the disinfectant;  
4. Special attention should be paid to awkward places such as air inlets/outlets, feed equipment and water systems. |

| 12. Do the **birds** come from a rearing establishment or a hatchery approved under Council Directive 2009/158/EC? | Birds placed at day-old or point-of-lay must come from an approved hatchery or rearing establishment. |

| 13. If the birds were imported from Third Countries, were they imported in accordance with Commission Regulation (EC) No 798/2008 | 1. Birds from Third Countries must be imported through a Border Inspection Post in an EU Member State.  
2. Copies of the health certificates must be present on the establishment and be kept for 2 years.  
3. Imported birds must be kept at the premises of destination for at least 6 weeks after import (or 3 weeks if the birds were hatched from hatching eggs imported from Third Countries). |

| 14. Have **hygiene rules** been drawn up by the company or site manager? | Written hygiene rules should be drawn up in conjunction with the poultry veterinary adviser and should include:  
1. Controlled access for personnel and vehicles  
2. Policy on staff/visitors e.g. requirement for personnel to have had no recent close contact with other poultry, poultry waste, poultry plants or other birds (the time period should be based on category of production, infection status, level of risk of transmission of disease and biosecurity procedures). |

*continued below*

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<tr>
<th>14. <strong>Have hygiene rules</strong> been drawn up by the company or site manager? – continued</th>
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<tr>
<td>15. <strong>Do personnel wear appropriate working clothes, and do visitors wear protective clothing?</strong></td>
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<tr>
<td>16. <strong>Are buildings, pens and equipment kept in good repair?</strong></td>
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<tr>
<td>17. <strong>Are eggs</strong> collected several times a day, and cleaned and disinfected as soon as possible?</td>
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<tr>
<th>Guidelines</th>
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<tr>
<td>3. Procedures for personnel and visitors for entering/leaving the site, entering/leaving each poultry house and before/after different activities (e.g. showering, use of protective clothing, hand washing, boot dipping, changing footwear)</td>
</tr>
<tr>
<td>4. Record of visitors in a site diary (fieldsmen, gas and feed deliveries, blood samplers, vaccinators, advisors, DAFM staff, repairmen, by-product collectors etc.).</td>
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<tr>
<td>5. Procedure for vehicles entering/leaving the site. Only essential vehicles should enter the establishment.</td>
</tr>
<tr>
<td>6. Terminal clean out and disinfection procedure. This should cover poultry houses, site surrounds, feed bins, shavings store, egg sorting room, egg store, amenities and equipment, and rest periods.</td>
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<tr>
<td>7. Procedure for removal, storage and disposal of used litter.</td>
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<tr>
<td>8. Procedure for removal, storage and disposal of dead birds.</td>
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<tr>
<td>10. Daily cleaning programme for all work areas e.g. egg sorting room, should be in place.</td>
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<tr>
<td>11. Programme for replenishment of disinfectant solution in wheel baths and footbaths.</td>
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<tr>
<td>12. Double perimeter rodent baiting programme (self or rodent control company), including a bait map, numbered bait points and monitoring programme.</td>
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<tr>
<td>13. Other vermin control programmes (e.g. insecticide).</td>
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<tr>
<td>14. Policy on staff health</td>
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<tr>
<td>15. Salmonella monitoring programme (see number 31 below)</td>
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<tr>
<td>16. Water testing and treatment programmes</td>
</tr>
<tr>
<td>17. Procedure for egg collection, cleaning, disinfection, storage and dispatch</td>
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<tr>
<td>18. All procedures should include reference to the biocidal products used, their dilution rates and contact times</td>
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<tr>
<td>Staff must be made familiar with and instructed in hygiene rules.</td>
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<tr>
<td>1. Dedicated site working clothes should be used by staff.</td>
</tr>
<tr>
<td>2. Dedicated site working clothes or disposable protective clothing should be provided and used by visitors – e.g. coverall and overshoes or boots.</td>
</tr>
<tr>
<td>1. All buildings, pens and equipment should be regularly inspected and maintained so that they are easily cleanable</td>
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<tr>
<td>2. Buildings must be wild bird and rodent proof.</td>
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<tr>
<td>3. Buildings, pens and equipment must be repaired in a timely fashion.</td>
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<tr>
<td>4. Where major repairs are required these should be carried out between flocks to minimise adverse effects on welfare or production.</td>
</tr>
<tr>
<td>1. Eggs should be collected several times daily,</td>
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<tr>
<td>2. Eggs suitable for hatching should be cleaned and disinfected as soon as possible (cleaning should take place on-farm, disinfection may take place on-farm or in the hatchery).</td>
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<tr>
<td>3. Surplus eggs or eggs which are unsuitable for hatching:</td>
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<tr>
<td>i. Surplus or reject eggs (small, large, misshapen, poor shells, floor, cracks) may be treated as Class B eggs and sent to an approved egg product plant or disposed of as Category 3 animal by-products (see number 30 below)</td>
</tr>
<tr>
<td>ii. Broken eggs must be disposed of as Category 3 animal by-products (see number 29 below)</td>
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<tr>
<th>Question</th>
<th>Guidelines</th>
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</table>
| 18. Are variations in production or other signs giving rise to suspicion of disease notified to the supervising Veterinary Inspector? | 1. Data must be available on the normal production range expected for the species/category/strain involved.  
2. Where unexplained variations in production outside the normal range are noted, the supervising Veterinary Inspector must be made aware of this on the same day or next working day. |
| 19. Are abnormalities in flock data investigated and samples taken where necessary? | 1. The enterprise must be under the supervision of a private veterinary practitioner.  
2. The private veterinary practitioner must be consulted when unexplained variations in production are noted or contagious disease is suspected, and samples taken where necessary. |
| 20. Is a flock register kept for each flock and retained for at least 2 years after disposal of the flock: | Records must be kept for at least 2 years after the disposal of the flock. Records include:  
- Place of origin of the birds  
- Placement and dispatch of birds  
- Production records  
- Morbidity and mortalities (with causes)  
- Any laboratory tests and results  
- Destination of the eggs?  
- Import health certificates (imported birds), PHS document (day olds) or other commercial document/flock record (pullets) as appropriate  
- Record of disposal of end-of-lay or other birds  
- Egg production, egg weight, bird weight records  
- Culls, mortalities, sick bird records  
- Post mortem and salmonella results  
- Hatching egg dispatch documents, animal by-product disposal documents, receipts from egg product plant |
| 21. If contagious poultry disease occurs, are the results of laboratory tests immediately communicated to the supervising Veterinary Inspector? | 1. Copies of test results should be available on the farm, and the supervising Veterinary Inspector must be made aware of results on the same day or next working day after the results are known.  
2. Where Newcastle disease or avian influenza is suspected the local District Veterinary Office or the Department of Agriculture’s headquarters must be notified immediately. |

### B. Commission Regulation (EC) No. 617/2008

<table>
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<tr>
<th>Marking and packaging of hatching eggs (A.3)</th>
<th>Guidelines</th>
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| 22. Are all hatching eggs destined for the hatchery stamped with the approval number of the flock of origin? | 1. Hatching eggs must be marked individually with the approval number of the establishment. Stamping must take place at the farm. Letters/figures must be in indelible blank ink (2mm high,1mm wide).  
2. If a derogation from stamping is given, eggs must be marked with an indelible black mark only, the mark must be at least 10mm² in area, and the marking may be carried out on farm or in the hatchery prior to setting. |
| 23. Are the egg boxes/containers perfectly clean? | There must be no visible contamination.                                                                                                                                                                   |
| 24. Are the boxes/containers in which eggs are transported from the supply farms marked with the farm approval number | Each box, egg trolley or basket must be marked                                                                                                                                                           |
| 25. Are egg boxes/containers originating from/dispatched to EU Member States marked “eggs for hatching”? | Each box or egg trolley must be marked                                                                                                           |
### B. Commission Regulation (EC) No. 617/2008

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<tr>
<td>26. Are the <strong>egg boxes/containers</strong> originating from <strong>Third Countries</strong> marked with country of origin, the word “hatching”, species and sender’s name and address? Each box or container must be marked</td>
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<tr>
<td>27. Do the <strong>egg boxes/containers</strong> originating in <strong>EU Member States or Third Countries</strong> contain only eggs of a single species, category and type of poultry, from the same establishment? Each box or egg trolley must comply</td>
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### Documentation (A. 5)

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<tr>
<td>28. Is each consignment of hatching eggs accompanied by <strong>documentation</strong> containing: name, address and number of farm of origin, no. of eggs, species, category and type of poultry, date of dispatch, name and address of consignee?</td>
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1. Each consignment destined for a hatchery in **Ireland** must be accompanied by a dispatch document containing the relevant information.
2. Each consignment destined for a hatchery in **another EU Member State** must be accompanied by a health certificate in accordance with Annex IV of CD 2009/158/EC.
3. Copies of each dispatch document/health certificate must be kept for 2 years.

### B. Additional Legislation (animal by-products, food hygiene, zoonoses, welfare, animal remedies, poultry premises registration)

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<tr>
<td>29. Are <strong>animal by-products</strong> (dead birds and cracked eggs) stored, transported and disposed in accordance with A.9, 10, 13, 14 and 21 of Regulation No. 1069/2009 and Annex VIII of Commission Regulation 142/2011?</td>
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- **Continued below**

1. Dead birds must be collected at least twice daily and stored in covered, leak-proof containers identified as follows: “not for animal consumption” (Category 2).
   - Disposal may be carried out at a:
     - Category 1 rendering plant (in absence of a Category 2 plant)
     - EPA approved incinerator or
     - DAFM approved on-farm incinerator

2. Cracked eggs must be stored in covered, leak-proof containers identified as follows: “not for human consumption” (Category 3).
   - Disposal may be carried out at a:
     - Category 3 rendering plant
     - EPA approved incinerator or
     - DAFM approved composting or biogas plant

3. Litter must be disposed as a Category 2 by-product
   - Disposal may be carried out at an:
     - EPA approved incinerator
     - DAFM approved composting or biogas plant or
     - Spread on land

4. Spreading of litter must comply with good farming practice:
### C. Additional Legislation

<table>
<thead>
<tr>
<th>(animal by-products, food hygiene, egg marketing, zoonoses, welfare, animal remedies, poultry premises registration)</th>
<th>Guidelines</th>
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</table>
6. A record of litter collections and destinations e.g. address of land where it was spread must be kept in this case.  
7. All records must be kept for 3 years. |
| - **Continued** | |
2. Cracked eggs with the membrane intact may be used if the eggs are delivered directly to a processing establishment.  
3. Eggs must be marked with a 12 mm circle containing the letter “B” - 5mm high, or easily visible colour spot 5mm diameter.  
4. Containers should be marked as Class B.  
5. Broken eggs (membrane not intact) must be disposed of as Category 3 animal by-products (see number 29 above).  
6. A record must be kept for 2 years indicating the destination of all surplus or reject eggs. |
| **31. Is salmonella monitoring** of flocks carried out in accordance with Commission Regulation (EC) No 2160/2003 (domestic fowl), Commission Regulation 584/2008 (turkeys), S.I. No. 565 of 2010 (ducks) or as required by DAFM? | 1. Private and official monitoring must be carried out in accordance with the legislation relevant to the species:  
**Domestic fowl:**  
Private - every 2 weeks  
**Turkeys:**  
Private - every 3 weeks  
**Ducks and other species:**  
Private – a programme agreed with DAFM |
| **32. Is the welfare** of the birds in compliance with R.5 and Annex I of S.I. No. 311 of 2010? | 1. All necessary steps must be taken to ensure the welfare of poultry and to ensure that the poultry are not caused unnecessary pain, suffering or injury.  
2. The conditions under which the poultry are bred or kept must comply with Schedule 1 of S.I. No. 311 of 2010 (having regard to the species and degree of development, adaptation and domestication, and to the physiological and ethological needs in accordance with established experience and scientific knowledge) |
| **33. Are animal remedies** used in accordance with S.I. No. 786 of 2007 (as amended)? | 1. Only authorised veterinary medicines must be used.  
2. Records must be maintained in accordance with R.42 and Schedule 7.  
3. Records must be kept for 5 years. |
### C. Additional Legislation
(Animal by-products, food hygiene, zoonoses, welfare, animal remedies, poultry premises registration)

| C.4. Are vaccines used in accordance with S.I. No. 786 of 2007 and S.I. No. 528 of 2002 (as amended)? | 1. Only **authorised vaccines** listed on the Veterinary Medicines Products List of the Irish Medicines Board must be used: [http://www.imb.ie/](http://www.imb.ie/)
2. If not fully authorised, vaccines must be used in accordance with a “**vaccine licence**” under S.I. No. 528 of 2002 and/or an **AR16 licence** under S.I. No. 786 of 2007 - as appropriate.
3. Records must be maintained in accordance with R.42 and Schedule 7 of S.I. No. 786 of 2007
4. Records must be kept for 5 years.

| C.5. Are biocidal products used in accordance with S.I. No. 625 of 2001? | Biocidal products (e.g. human hygiene, veterinary hygiene, food and feed area disinfectants, drinking water disinfectants, wood preservatives, rodenticides, insecticides, repellents) must be notified in accordance with Biocides legislation and must be listed by the Pesticide Control Service on the Biocidal Products Register: [http://www.pcs.agriculture.gov.ie/](http://www.pcs.agriculture.gov.ie/)

| C.6. Is feed heat-treated and records of feed use recorded in accordance with S.I. No. 364 of 1991? | 1. Feed must be heat-treated
2. Records of feed supplier, quantity and description must be available
3. Records must be kept for 12 months

| C.7. Is the flock registered in accordance with the requirement of A.3 of S.I. No. 42 of 2008? | The flock must be registered on the Department’s Animal Health Computer System

### Other Recommendations for Good Practice

**International Terrestrial Animal Health Code**

OIE Code Ch.6.4 Biosecurity Procedures in Poultry Production (Feb 2011)

1. A written biosecurity plan should be provided.
2. Personnel should be trained in biosecurity.
3. There should be good communication between personnel in the production chain.
4. Where a breeding flock is suspected or infected with a poultry disease, measures should be put in place to minimise risk of transmission to other flocks or establishments, and to humans.
5. If a disease is confirmed in a supply flock, early depopulation or slaughter of the flock should be considered (depending on the epidemiology of the disease, the results of a risk assessment, and animal and public health policies).
List of Notifiable Poultry Diseases

1. Arizona disease
2. Avian influenza
3. Campylobacteriosis (Campylobacter jejuni)
4. Newcastle disease
5. Fowl typhoid (Salmonella gallinarum)
6. Infectious bursal disease (Gumboro disease)
7. Infectious laryngo-tracheitis
8. Mycoplasmosis (Mycoplasma gallisepticum, Mycoplasma meleagris or Mycoplasma synovia)
9. Psittacosis
10. Pulmonary disease, otherwise known as Bacillary White Diarrhoea (Salmonella pullorum)
11. Salmonellosis (Salmonella enteritidis, Salmonella hadar, Salmonella infantis, Salmonella virchow or Salmonella typhimurium)
12. Turkey rhinotracheitis
13. Disease caused by or involving Yersinia spp.
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UNDER COUNCIL DIRECTIVE 2009/158/EC

References

Trade

COUNCIL DIRECTIVE 2009/158/EC of 30 November 2009
on animal health conditions governing intra-Community trade in, and imports from third countries of, poultry
and hatching eggs

S.I. No. 564 of 2010
European Communities (Poultry and Hatching Eggs) Regulations 2010

Egg marketing

COUNCIL REGULATION (EC) No 1234/2007 of 22 October 2007
establishing a common organisation of agricultural markets and on specific provisions for certain agricultural
products (Single CMO Regulation)

COMMISSION REGULATION (EC) No 617/2008 of 27 June 2008
laying down detailed rules for implementing Regulation (EC) No 1234/2007 as regards marketing standards for
eggs for hatching and farmyard poultry chicks

COMMISSION REGULATION (EC) No 589/2008 of 23 June 2008
laying down detailed rules for implementing Council Regulation (EC) No 1234/2007 as regards marketing
standards for eggs

Animal remedies

on the Community code relating to veterinary medicinal products

S.I. No. 786 of 2007
European Communities (Animal Remedies) (No. 2) Regulations 2007

S.I. No. 182 of 2009
European Communities (Animal Remedies) (Amendment) Regulations 2009

S.I. No. 528 of 2002
Diseases of Animals Act 1966 (Control on Animal and Poultry Vaccines) Order 2002

S.I. No. 159 of 2003
Diseases of Animals Act 1966 (Control on Animal and Poultry Vaccines) (Amendment) Order 2003

S.I. No. 508 of 2004
Diseases of Animals Act 1966 (Control on Animal and Poultry Vaccines) (Amendment) Order 2004

S.I. No. 323 of 2009
Diseases of Animals Act 1966 (Control on Animal and Poultry Vaccines) (Amendment) Order 2009

Irish Medicines Board – List of authorised veterinary medicines
http://www.imb.ie/EN/Medicines/VeterinaryMedicines/VeterinaryMedicinesListing.aspx

Zoonoses

2003
on the control of salmonella and other specified food-borne zoonotic agents
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COMMISSION REGULATION (EU) No 200/2010 of 10 March 2010
Union target for the reduction of the prevalence of Salmonella serotypes in adult breeding flocks of Gallus
gallus

COMMISSION REGULATION (EC) No 584/2008 of 20 June 2008
Community target for the reduction of the prevalence of Salmonella enteritidis and Salmonella typhimurium in
turkeys

target for the reduction of the prevalence of certain Salmonella serotypes in laying hens of Gallus gallus and

S.I. No. 706 of 2006
European Communities (Control of Salmonella in Breeding Flocks of Domestic Fowl) Regulations 2006

S.I. No. 99 of 2010
European Communities (Control of Salmonella in Turkeys) Regulations 2010

S.I. No. 565 of 2010
Diseases of Animals Act 1966 (Control of Salmonella in Ducks) Order 2010

Poultry feed

S.I. No. 364 of 1991
Diseases of Animals (Poultry Feed) Order, 1991

Food hygiene

laying down specific hygiene rules for food of animal origin

Animal by-products

laying down health rules as regards animal by-products and derived products not intended for human
consumption and repealing Regulation (EC) No 1774/2002 (Animal by-products Regulation)

health rules as regards animal by-products and derived products not intended for human consumption and
implementing Council Directive 97/78/EC as regards certain samples and items exempt from veterinary checks
at the border under that Directive
GUIDELINES FOR APPROVAL OF BREEDING FARMS
UNDER COUNCIL DIRECTIVE 2009/158/EC

S.I. No. 252 of 2008
European Communities (Transmissible Spongiform Encephalopathies and Animal By-Products) Regulations 2008

http://www.agriculture.gov.ie/animalhealthwelfare/diseasecontrol/botulism/iiigoodfarmingpracticeguidelinesfordeadbirds/


Welfare

COUNCIL DIRECTIVE 98/58/EC of 20 July 1998
concerning the protection of animals kept for farming purposes

COUNCIL REGULATION (EC) No 1099/2009
on the protection of animals at the time of killing

S.I. No. 311 of 2010
European Communities (Welfare of Farmed Animals) Regulations 2010

Biocides

S.I. No. 625 of 2001
European Communities (Authorization, Placing on the Market, Use and Control of Biocidal Products) Regulations, 2001

Pesticides Control Service – Register of biocidal products
http://www.pcs.agriculture.gov.ie/

Import of poultry and hatching eggs

COMMISSION REGULATION (EC) No 798/2008 of 8 August 2008
laying down a list of third countries, territories, zones or compartments from which poultry and poultry products may be imported into and transit through the Community and the veterinary certification requirements

Poultry premises registration

S.I. No. 42 of 2008
Diseases of Animals Act 1966 (Registration of Poultry Premises) Order 2008

International animal health code

OIE Terrestrial Animal Health Code
Ch.6.4 Biosecurity Procedures in Poultry Production (Feb 2011)