**ANNEX B**

**INSPECTION REPORT FOR APPROVAL AS A POULTRY EXPORT ESTABLISHMENT**

The following minimum biosecurity measures must be in place for chicken farms/establishments to be registered for export. In order to facilitate the evaluation of the inspection report, a site plan must be included, indicating all the structures referred to in the report.

1. **RECORD KEEPING**

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| --- | --- | --- | --- |
| **Has the point below been complied with?** | **Yes** | **No** | **COMMENTS** |
| 1.1 Records must be kept in a transparent manner and be easily accessible on the farm. |  |  | Click or tap here to enter text. |
| 1.2 Records must be available regarding staff training and SOP’s – the programme for educating and training workers to ensure that all persons involved are knowledgeable and informed on biosecurity principles and practices |  |  | Click or tap here to enter text. |
| 1.3 There must be full movement records for all birds taken into the premises, ensuring full traceability regarding source, movement within the premises and destination |  |  | Click or tap here to enter text. |
| 1.4 Full records relating to mortality, disease diagnosis, treatments and vaccinations should be maintained on an individual flock basis within the establishment. |  |  | Click or tap here to enter text. |
| 1.5 Vaccination records including the type of vaccination and frequency of administration must be available as well as serology to show efficacy of vaccination |  |  | Click or tap here to enter text. |
| 1.6 All medication administered must be recorded (all medication on the farm and all medicated feed must also be registered) |  |  | Click or tap here to enter text. |
| 1.7 Records and results for Salmonella monitoring must be available |  |  | Click or tap here to enter text. |
| 1.8 Records of bacteriological monitoring of the disinfection procedures must be available |  |  | Click or tap here to enter text. |

1. **GENERAL BIOSECURITY**

2.1 Fencing

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| --- | --- | --- | --- |
| **Has the point below been complied with?** | **Yes** | **No** | **COMMENTS** |
| 1. The chicken houses/production sites should be fenced off, ideally with alarmed electric fencing. The fence must be sufficient to restrict access of animals, ground birds and unauthorised people to the sites. |  |  | Click or tap here to enter text. |
| 1. A 1.8 m high fence must be erected in such a manner as to prevent access by people and animals. |  |  | Click or tap here to enter text. |
| 1. There should be a distance of at least 1,5m between the perimeter fence and the poultry houses |  |  | Click or tap here to enter text. |
| 1. Feed bins should be inside the fence, but access roads for feed delivery should be outside the fence. If not there must be vehicle disinfection between sites. |  |  | Click or tap here to enter text. |
| 1. Integrity of the fence must be checked and maintained on a continuous basis. |  |  | Click or tap here to enter text. |
| 1. Gates that are not manned must be locked at all times (that they are not manned). |  |  | Click or tap here to enter text. |

* 1. Access roads and signage.

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| --- | --- | --- | --- |
| **Has the point below been complied with?** | **Yes** | **No** | **COMMENTS** |
| 1. The access road to the farm should run as far away from the sites/houses as possible with dedicated smaller access roads to each site. |  |  | Click or tap here to enter text. |
| 1. A warning sign must be placed at all entrances to the farm indicating that it is a biosecure area with no unauthorised access allowed. |  |  | Click or tap here to enter text. |

* 1. Visitors

|  |  |  |  |
| --- | --- | --- | --- |
| **Has the point below been complied with?** | **Yes** | **No** | **COMMENTS** |
| 1. A security gate preferably electric will prevent unauthorized entry to the farm. |  |  | Click or tap here to enter text. |
| 1. No person who is not authorised by management is allowed entry into the unit. |  |  | Click or tap here to enter text. |
| 1. A register indicating date and time of visit, name of visitor, purpose of visit, designation, date and place of most recent contact with poultry, contact details and a signature. Authorization for visitors must also be included in the register. Workers and management MUST also sign a register upon entry. |  |  | Click or tap here to enter text. |
| 1. Visitors should not be allowed inside the chicken houses, unless they have not had access to poultry for at least 24 hours. A statement signed by every visitor that they have not visited, worked with, or had any form of direct contact with poultry or hobby or pet birds, except for birds within this compartment, during the 24 hours prior to their visit to the biosecure zone. Alternatively, they should shower in (removal of all clothes and including the washing of hair). This should include all visitors. |  |  | Click or tap here to enter text. |
| 1. Cull buyers should not be allowed onto the premises |  |  | Click or tap here to enter text. |

2.4 Equipment

Is a procedure in place for disinfecting tools or equipment brought into the biosecure zone by outside maintenance workers?

2.5 Population and depopulation

|  |  |  |  |
| --- | --- | --- | --- |
| **Has the point below been complied with?** | **Yes** | **No** | **COMMENTS** |
| 1. All birds or eggs admitted to the site must either be derived from another compartment or premises under the same management, or else be subject to isolation and quarantine according to a written protocol. [Quarantine must be for a minimum of 21 days with negative testing for NAI (H5 and H7) and SE prior to lifting of quarantine] |  |  | Click or tap here to enter text. |
| 1. If the site is not run on an all-in all-out basis there must be suitable precautions to isolate sheds houses/sites when they are being depopulated, and to ensure that the catching teams and vehicles cannot introduce infection (in accordance with the management protocol). |  |  | Click or tap here to enter text. |
| 1. When a poultry house or establishment is depopulated, all manure should be removed from the houses and effective cleaning and disinfection procedures applied. This cleaning must include the area around the house as well as all equipment. Bacteriological monitoring of the disinfection procedures is recommended. |  |  | Click or tap here to enter text. |

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| --- | --- | --- | --- |
| 1. Sick and dead birds must be removed from poultry houses as soon as possible and effective and safe disposal procedures implemented. This may include the use of mortality pits, rendering, composting, bio-digesters and feeding to crocodiles that are not destined for human consumption. All disposal of mortalities must occur in such a way that there is no possibility that mortalities may enter the human food chain. |  |  | Click or tap here to enter text. |
| 1. Litter must be transported and disposed of in an acceptable manner. |  |  | Click or tap here to enter text. |

2.6 Showering facilities:

|  |  |  |  |
| --- | --- | --- | --- |
| **Has the point below been complied with?** | **Yes** | **No** | **COMMENTS** |
| 1. Showering facilities must be provided. There must be sufficient hot and cold water as well as clean towels. Soap and shampoo must be provided in the shower. |  |  | Click or tap here to enter text. |

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| --- | --- | --- | --- |
| 1. On entry all personnel and visitors will be required to shower and to be provided with clean protective clothing and a pair of gumboots. These items must be left in the changing rooms upon exiting. The changing & showering facilities must be so arranged to prevent contamination of compartment’s protective clothing from visitors /employees “street /civilian” clothing. |  |  | Click or tap here to enter text. |
| 1. Instructions must be available for the procedure of entry through the shower facility, leaving outside footwear and clothing and bags, whole body showering and hair washing and donning dedicated, clean indoor clothing |  |  | Click or tap here to enter text. |
| 1. Instructions must be given to staff about controlling infection risk when bringing personal items (lunch boxes, mobile phones, newspapers) into the biosecure zone. This should be contained in an SOP and there should be documented evidence of training. |  |  | Click or tap here to enter text. |
| 1. There should be some evidence that the showers are used. |  |  | Click or tap here to enter text. |

2.7 Food

|  |  |  |  |
| --- | --- | --- | --- |
| **Has the point below been complied with?** | **Yes** | **No** | **COMMENTS** |
| 1. Workers and visitors should not be allowed to bring uncooked poultry products for consumption onto the premises. This must be checked by management |  |  | Click or tap here to enter text. |
| 1. No food is allowed into any poultry houses. |  |  | Click or tap here to enter text. |
| 1. Personnel may only bring food into and consume food within an area specifically reserved for dining which is not within the poultry house. |  |  | Click or tap here to enter text. |
| 1. There must be a designated dining area for workers, which must be provided with hand washing facilities. |  |  | Click or tap here to enter text. |

2.8 Feed delivery:

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| --- | --- | --- | --- |
| **Has the point below been complied with?** | **Yes** | **No** | **COMMENTS** |
| 1. Feed must be obtained exclusively from mills which follow a recognised Salmonella reduction programme |  |  | Click or tap here to enter text. |
| 1. Feed must be treated to eliminate pathogens, and protected from contamination throughout the manufacture, handling, transport and storage |  |  | Click or tap here to enter text. |
| 1. Feed trucks should be cleaned / disinfected at the feed depot and in the case of breeder farms leave directly from the depot to the farm. The feed truck must be disinfected with a high pressure system on arrival at the farm gate. |  |  | Click or tap here to enter text. |
| 1. Feed trucks must have a record available of farms visited, date and time. |  |  | Click or tap here to enter text. |
| 1. Ideally deliveries of feed to multiple establishments in the same day using the same delivery vehicle should be avoided at all times. |  |  | Click or tap here to enter text. |
| 1. Feed silos should be erected with access by the feed truck from outside the fence. |  |  | Click or tap here to enter text. |
| 1. All feed used in poultry houses must be monitored for salmonella prior to use |  |  | Click or tap here to enter text. |
| 1. Withdrawal periods for antibiotics used in the feed must be upheld |  |  | Click or tap here to enter text. |
| 1. The use of pelletised feeds or feeds subjected to other salmonella decontamination procedures is recommended. |  |  | Click or tap here to enter text. |
| 1. Feed should be stored in clean closed containers |  |  | Click or tap here to enter text. |

2.9 Bedding

Is bedding material clean and dry and protected from contamination during transport and storage?

***N/a***

Do the conditions for supply of bedding material ensure that it is protected from contamination throughout its handling, transport and storage and do storage conditions exclude the possibility of contact with wild birds?

***N/a***

1. **WORKERS**

|  |  |  |  |
| --- | --- | --- | --- |
| **Has the point below been complied with?** | **Yes** | **No** | **COMMENTS** |
| 3.1 An agreement signed by every member of staff that they will not work with, keep, or have contact with any collection of poultry or hobby or pet birds, and will inform management prior to entering the biosecure zone if they had contact outside of this compartment according to the company SOP (but not less then 24 hours). Workers must sign a declaration to this effect at least annually. In the case of breeder farms an agreement must be signed consenting to Salmonella testing. |  |  | Click or tap here to enter text. |
| 3.2 The wearing of protective clothing must be enforced for all workers. At the start of each working day or shift, the owner must provide personnel with clean protective clothing. |  |  | Click or tap here to enter text. |
| 3.3 Protective clothing should include a complete change of clothes and provision of all clothes including underwear and boots. |  |  | Click or tap here to enter text. |
| 3.4 The owner must ensure that such clean protective clothing is stored and handled so that it does not make contact with private clothes. |  |  | Click or tap here to enter text. |
| 3.5 Private clothes must be kept in a locker that is reserved for that purpose only. The locker must be on the dirty side of the shower. |  |  | Click or tap here to enter text. |

**STRUCTURAL REQUIREMENTS**

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| **Has the point below been complied with?** | **Yes** | **No** | **COMMENTS** |
| 4.1 The chicken houses and buildings on the site must be dedicated to specific activities, for example egg room, grower house, store for bedding, workshop, etc. |  |  | Click or tap here to enter text. |
| 4.2 The house and perimeter must be constructed in such a way as to ensure that pooling of any water cannot occur |  |  | Click or tap here to enter text. |
| 4.3 A concrete apron must be constructed around the house |  |  | Click or tap here to enter text. |
| 4.4 The floor of the house must be constructed from material that is easy to clean, this excludes dirt floors. |  |  | Click or tap here to enter text. |
| 4.5 The building must be bird proof. |  |  | Click or tap here to enter text. |
| 4.6 At the entry to the biosecure zone there must be a changing room and hygiene facility, equipped with showers. The facility must be designed in such a way that it is not possible to enter without going through the shower. |  |  | Click or tap here to enter text. |
| 4.7 An adequate number of toilets must be provided for all workers on the site, with toilet paper and hand washing facilities with sufficient liquid soap. |  |  | Click or tap here to enter text. |

1. **FOOT BATHS**

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| --- | --- | --- | --- |
| **HAS THE POINT BELOW BEEN COMPLIED WITH?** | **YES** | **NO** | **COMMENTS** |
| 5.1 Foot baths must be placed at the entrance of all poultry houses |  |  | Click or tap here to enter text. |
| 5.2 Foot baths should contain disinfectant which is registered for use against notifiable poultry diseases and which is active in the presence of organic material. |  |  | Click or tap here to enter text. |
| 5.3 Disinfectants in the foot baths must be replaced at least once a day. Foot baths must be constructed in such a way that people entering or leaving the houses cannot easily bypass the foot bath. |  |  | Click or tap here to enter text. |
| 5.4 There should be evidence that the footbaths are in use. |  |  | Click or tap here to enter text. |

1. **WILD BIRDS**

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| --- | --- | --- | --- |
| **HAS THE POINT BELOW BEEN COMPLIED WITH?** | **YES** | **NO** | **COMMENTS** |
| 6.1 There should be no feature within 400m of the premises which might attract large numbers of wild birds or waterfowl. Typical attractions would be open water, canals or rivers, free range poultry or hobby bird collections, zoological gardens, outdoor pig farms, landfill sites etc |  |  | Click or tap here to enter text. |
| 6.2 At compartment premises where management has identified the presence of features in the vicinity that are likely to attract unusual numbers of wild birds or waterfowl, the management must produce a risk assessment and management protocol to reduce the risk in a way that is appropriate to the risk assessment. |  |  | Click or tap here to enter text. |
| 6.3 Regardless of whether or not local bird attractants are present in the surrounding area, management protocols must contain instructions to ensure that there are no attractants within the compartment premises (eg spilled feed, exposed dead carcasses, standing water, broken eggs etc) |  |  | Click or tap here to enter text. |
| 6.4 Holes under the roof must be sealed off with a suitable material. |  |  | Click or tap here to enter text. |

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| --- | --- | --- | --- |
| 6.5 Regardless of whether or not local bird attractants are present in the surrounding area, management protocols must contain instructions to ensure that no doors to the biosecure area may be left open and unattended. |  |  | Click or tap here to enter text. |
| 6.6 Houses should be constructed in such a way that wild birds cannot gain entry. |  |  | Click or tap here to enter text. |

1. **PEST CONTROL**

|  |  |  |  |
| --- | --- | --- | --- |
| **HAS THE POINT BELOW BEEN COMPLIED WITH?** | **YES** | **NO** | **COMMENTS** |
| 7.1 An effective pest (mice, rats, mites, litter beetles and flies) control and monitoring programme should be documented and followed |  |  | Click or tap here to enter text. |
| 7.2 A map of the bait stations for rodent control must be supplied as well as evidence of routine surveillance and follow up corrective actions where required. |  |  | Click or tap here to enter text. |
| 7.3 Access of rats and mice to feed should be limited as far as possible, for example by  keeping feed in bins, bags or closed store rooms. |  |  | Click or tap here to enter text. |
| 7.4 Owl boxes, when used, must be outside of the biosecure area. |  |  | Click or tap here to enter text. |

1. **DISEASE CONTROL AND SURVEILLANCE**

|  |  |  |  |
| --- | --- | --- | --- |
| **HAS THE POINT BELOW BEEN COMPLIED WITH?** | **YES** | **NO** | **COMMENTS** |
| 8.1 The farm must be inspected on a regular basis by a private veterinarian who is experienced in poultry. |  |  | Click or tap here to enter text. |
| 8.2 Disease surveillance must be done on an ongoing basis for controlled and notifiable diseases of poultry and other diseases as required by the importing countries and the consulting poultry veterinarian. The state veterinarian must be notified in the case of a disease outbreak. |  |  | Click or tap here to enter text. |
| 8.3 For OIE listed poultry diseases the farm must be free or have an effective disease mitigation programme in place. |  |  | Click or tap here to enter text. |
| 8.4 In the case of breeders and commercial layers, serology and if applicable pathogen isolation must be done every 4 – 6 weeks for diseases that are notifiable in South Africa. In the case of broilers, serology must be done per cycle. Broiler flocks should be tested for *Salmonella e*nteritidis in such a way that the results are available prior to slaughter. It is advisable to test broiler flocks for Campylobacter as well. |  |  | Click or tap here to enter text. |
| 8.5 Records must be kept of all serology and testing performed and the results, as well as records of all mortalities. |  |  | Click or tap here to enter text. |

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| --- | --- | --- | --- |
| 8.6 Surveillance for NAI must be done at least 6 monthly, or more frequently if so required for specific purposes. The 6 monthly tests for NAI must be done at Onderstepoort Veterinary Institute, Stellenbosch-, Allerton Provincial Veterinary Laboratories or any DAFF approved laboratory. |  |  | Click or tap here to enter text. |
| 8.7 The poultry on the farm must be regularly tested for NAI (H5 and H7) to prove that the farm remains free of the disease.  29 samples per epidemiological unit[[1]](#footnote-1) must be tested.  Tests must be done at laboratories at Onderstepoort Veterinary Institute, Stellenbosch, Allerton Provincial Veterinary Laboratories or any DAFF approved laboratory.  Tests must be done at least on a 6-monthly basis to maintain listing as a compartment. (Should SA experience an outbreak of HPNAI, the frequency of testing will be increased to monthly) |  |  | Click or tap here to enter text. |
| 8.8 Salmonella testing must be done monthly according to a recognised Salmonella reduction programme. | ☐ | ☐ | Click or tap here to enter text. |
| 8.9 Results must be kept on the farms file. |  |  | Click or tap here to enter text. |
| 8.10 If an importing country requires testing for any other specific diseases or more frequent testing for HPNAI, this must be done to enable the state veterinarian to provide export certification. |  |  | Click or tap here to enter text. |
| 8.11 All tests for export purposes must be done at an accredited official laboratory or any DAFF approved laboratory. |  |  | Click or tap here to enter text. |
| 8.12 The farm must be inspected on a regular basis (at least on a quarterly basis) by a private veterinarian who is experienced in poultry. |  |  | Click or tap here to enter text. |

1. **WATER**

|  |  |  |  |
| --- | --- | --- | --- |
| **HAS THE POINT BELOW BEEN COMPLIED WITH?** | **YES** | **NO** | **COMMENTS** |
| 9.1 Water should preferably be supplied from direct public mains. In the case of borehole water, chlorination must be performed using an in-line chlorinator. |  |  | Click or tap here to enter text. |
| 9.2 Water should be subjected to regular testing on a six monthly basis and chlorination performed if necessary. Samples for testing must be taken from various sources and points of use on the farm, including sampling within the poultry houses. |  |  | Click or tap here to enter text. |
| 9.3 Water used for drinking and cleaning should not be sourced from open or standing water, unless the water is filtered and disinfected with chlorine before use. |  |  | Click or tap here to enter text. |
| 9.4 Water used for drinking and cleaning should be tested at least six monthly to ensure that it is free from disease causing organisms. These results must be kept on file and any corrective actions taken should the results be unsatisfactory. |  |  | Click or tap here to enter text. |
| 9.5 Water reservoirs must be closed (either a plastic storage tank or a cement reservoir with a closed roof) |  |  | Click or tap here to enter text. |

1. **RECOMMENDATIONS APPLICABLE TO HATCHING EGG HYGIENE AND TRANSPORT**

|  |  |  |  |
| --- | --- | --- | --- |
| **HAS THE POINT BELOW BEEN COMPLIED WITH?** | **YES** | **NO** | **COMMENTS** |
| 10.1 The litter in the laying house should be kept dry and in good condition. The nest box litter should be clean and adequate in quantity |  |  | Click or tap here to enter text. |
| 10.2 Eggs should be collected at frequent intervals of not less than twice per day and placed in clean disinfected containers |  |  | Click or tap here to enter text. |
| 10.3 Dirty, broken, cracked, leaking and dented eggs should be collected in a separate container and should not be used for hatching purposes |  |  | Click or tap here to enter text. |
| 10.4 The clean eggs should be sanitised as soon as possible after collection. |  |  | Click or tap here to enter text. |
| 10.5 The clean sanitised eggs should be stored in a clean, dust free room used exclusively for this purpose |  |  | Click or tap here to enter text. |
| 10.6 The eggs should be transported to the hatchery in new or clean cases which have been fumigated or sanitised with disinfectant. The cleaning and disinfection of vehicles must be a regular part of the hatchery routine. |  |  | Click or tap here to enter text. |
| 10.7 There must be a loading bay appropriately constructed to minimise the risk of introducing contamination into the biosecure zone whilst the doors are open. The design must be such that staff working inside the biosecure zone of the hatchery do not need to come outside and outside staff do not enter the biosecure part of the hatchery building. |  |  | Click or tap here to enter text. |

1. **ENTRY OF HATCHING EGGS INTO THE BIOSECURE ZONE**

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| --- | --- | --- | --- |
| **HAS THE POINT BELOW BEEN COMPLIED WITH?** | **YES** | **NO** | **COMMENTS** |
| There must be a reception bay constructed so as to minimise the risk of introducing contamination into the biosecure zone whilst the doors are open. The design must be such that staff working inside the biosecure zone of the hatchery do not need to come outside and outside staff do not enter the biosecure part of the hatchery building. |  |  |  |

1. **RECOMMENDATIONS APPLICABLE TO HATCHERY BUILDINGS**

|  |  |  |  |
| --- | --- | --- | --- |
| **HAS THE POINT BELOW BEEN COMPLIED WITH?** | **YES** | **NO** | **COMMENTS** |
| 12.1 The geographic location must be suitably isolated. The building should be as far away as possible from other buildings housing livestock and poultry in particular, and the direction of the prevailing wind should be taken into consideration. |  |  | Click or tap here to enter text. |
| 12.2 The design of the hatchery should be based on suitable workflow and air circulation principles. It should be constructed such that there is a one way flow for the movement of eggs and chicks, and the airflow also follows this same one way direction. |  |  | Click or tap here to enter text. |
| 12.3 The hatchery building should include physical separation of all work areas. If possible, separate ventilation should be provided for these areas, namely, the rooms for: egg receiving and egg storage, egg traying, fumigation, setting or initial incubation, hatching, sorting, sexing, vaccination and placing of chicks in boxes, material storage, including egg and chick boxes, egg flats, box pads, chemicals and other items, gassing or maceration of chicks (second grades and cocks), facilities for washing equipment and disposal of waste, dining area, office |  |  | Click or tap here to enter text. |
| 12.4 Openable windows, ventilations and other open areas should be screened against insects and vermin |  |  | Click or tap here to enter text. |
| 12.5 There must be suitable storage facilities, appropriate for the type of item, where they can be kept free from the risk of contamination by wild birds, vermin or dirt |  |  | Click or tap here to enter text. |

1. **RECOMMENDATIONS APPLICABLE TO HATCHERY BUILDING HYGIENE**

|  |  |  |  |
| --- | --- | --- | --- |
| **HAS THE POINT BELOW BEEN COMPLIED WITH?** | **YES** | **NO** | **COMMENTS** |
| 13.1 The area adjacent to the hatchery building should be surrounded by a security fence and a gateway to control all traffic |  |  | Click or tap here to enter text. |
| 13.2 Wild birds, domestic and wild animals must be excluded from the hatchery area. When necessary a specific programme for fly control should be implemented |  |  | Click or tap here to enter text. |
| 13.3 The hatchery area should be maintained free from all hatchery waste, garbage of all kinds and discarded equipment |  |  | Click or tap here to enter text. |
| 13.4 Approved disposal methods and drainage must be available |  |  | Click or tap here to enter text. |
| 13.5 All hatchery equipment, tables and horizontal surfaces in rooms must be promptly and thoroughly vacuumed, cleaned, washed, scrubbed, rinsed with clean water, and then disinfected with an approved disinfectant. |  |  | Click or tap here to enter text. |

1. **HYGIENE MEASURES DURING HANDLING OF EGGS AND DAY OLD BIRDS**

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| --- | --- | --- | --- |
| **HAS THE POINT BELOW BEEN COMPLIED WITH?** | **YES** | **NO** | **COMMENTS** |
| 14.1 Eggs must be disinfected at point of collection and again prior to setting in incubators |  |  | Click or tap here to enter text. |
| 14.2 Egg handlers in the hatchery should wash their hands with soap and water and change to clean clothes before handling hatching eggs received from the poultry farm |  |  | Click or tap here to enter text. |
| 14.3 Chick sexers and chick handlers must wash and disinfect their hands and change into clean protective clothing and boots before commencing their work and between different lots of chicks |  |  | Click or tap here to enter text. |
| 14.4 Day old chicks or other poultry must be delivered or distributed in new chicks boxes; or in used boxes made of suitable material which has been thoroughly cleaned and disinfected or fumigated |  |  | Click or tap here to enter text. |
| 14.5 The chicks should be delivered directly from the hatchery by personnel wearing clean disinfected outer clothing. Outer clothing should be changed or disinfected between each delivery. |  |  | Click or tap here to enter text. |
| 14.6 The delivery truck must be cleaned, and disinfected before the loading of each consignment of chick |  |  | Click or tap here to enter text. |

1. **MONITORING OF HATCHERIES FOR SALMONELLA**

|  |  |  |  |
| --- | --- | --- | --- |
| **HAS THE POINT BELOW BEEN COMPLIED WITH?** | **YES** | **NO** | **COMMENTS** |
| Breeding flocks and hatcheries must be monitored for salmonella according to a recognised Salmonella reduction programme by means of bacteriological examination of samples. |  |  | Click or tap here to enter text. |

1. [↑](#footnote-ref-1)