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| Supporting document  Checklist to determine salmonella entry sources in fattening poultry stocks | |
|  | Stand: 15.11.2021 |

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| Area | Criteria | Entry risk | |
| low | increased |
| **Operational environment** | Are there additional poultry farms within short distance (ca. 1km) of the company? | No | Yes |
| Do third parties bring out bird droppings to surrounding areas? | No | Yes |
| Are other animals (also other poultry, fancy fowl, or domestic birds) kept on the farm, apart from the presently reared poultry. | No | Yes |
| Is the farm clean and tidy? | Yes | No |
| Are the delivery points of feed and animals and the shipping points of droppings and animals paved? | Yes | No |
| Are the points clean? | Yes | No |
| Is the stable wall free from obstacles up to a height of 1m on the exterior? | Yes | No |
| Is the premises around the stable densely greened? | No | Yes |
| Are the access roads to the farm buildings paved and can be disinfected? | Yes | No |
| Are droppings from a previous feeding pass stored within a radius of 300m? | No | Yes |
| Are there objects in the white area of the farm terrain that are not necessary for operations? | No | Yes |
| **Building** | Is there a frequent cleaning (at least weekly) of the anteroom and the encompassed inventory? | Yes | No |
| Is the stable anteroom dusty, filled with cobwebs and/or damp? | No | Yes |
| Is the floor event and without cracks? | Yes | No |
| Do non-company individuals have access to the stable area? | No | Yes |
| Are intake vents protected from entry by birds/vermin? | Yes | No |
| **Staff hygiene** | Is there a physical separation in the black and white area? | Yes | No |
| Is a visitor's log kept? | Yes | No |
| Is separate footwear used for each stable? | Yes | No |
| Is a hygiene gate available in the company? | Yes | No |
| Do you use a hygiene gate or a changing room? | Yes | No |
| Do non-company individuals have access to the stable area? | No | Yes |
| Do visitors wash their hands before entering the stable? | Yes | No |
| Does the water standpipe function? | Yes | No |
| Are clean overalls in different sizes available or are throw-away overalls in different sizes available? | Yes | No |
| Are annual fecal specimens taken from staff and checked? | Yes | No |
| Are clean boots with slick soles in different sizes available or are disposable overshoes available? | Yes | No |
| Do the users use these facilities? | Yes | No |
| Is there a possibility to clean and disinfect the boots? | Yes | No |
| Is the disinfection bath (if available) cleaned daily and refilled? | Yes | No |
| **Cleaning and disinfecting the stable** | Are the droppings and consumable supplies removed in such a way that they not get in contact with other feeding groups? | Yes | No |
| Are the droppings removed immediately after the removal from the building and the stable deep cleaned and disinfected? | Yes | No |
| Is the stable wet cleaned and disinfected before being repopulated? | Yes | No |
| Are DVG-approved disinfectants used for disinfection? | Yes | No |
| Cleaning the inside of air ventilation ducts? | Yes | No |
| Are the stable surroundings in the exterior parts cleaned? | Yes | No |
| Does a frequent cleaning (after each pass) of the exterior parts take place? | Yes | No |
| Are the stable surroundings disinfected after each feeding? | Yes | No |
| Does a hygiene inspection take place after each disinfection? | Yes | No |
| Is the disinfection performed by a specialized company? | Yes | No |
| Do the hygiene inspections show an efficiency of the cleaning? | Yes | No |
| **Access of other animals to the stable area** | Do dogs and cats have access to the stable? | No | Yes |
| Do birds have access to the stable? | No | Yes |
| **Vermin/rodent control** | Is a vermin/rodent control plan in place? | Yes | No |
| Do people work as per the company-own vermin/rodent control plan? | Yes | No |
| Is the vermin/pest control performed by trained personnel? | Yes | No |
| Are increased amounts of mice or rats seen on the farm? | No | Yes |
| Have there been fly or beetle problems in the stables? | No | Yes |
| Do problems with mites exist at your farm? | No | Yes |
| Are remainders (e.g., droppings, feed) from a previous feeding pass available on the farm? | No | Yes |
| In the vermin/pest control plan is it made evident which agents in which dosage are used where and when? | Yes | No |
| **Transport to and from of poultry** | On the embark point is company-owned clothing as well as company-owned shoes available? | Yes | No |
| Are the chicks free of salmonella? | Yes | No |
| Does information on the salmonella status of the previous group exist? | Yes | No |
| Has a salmonella inspection been performed at the end of rearing? | Yes | No |
| **Handling of carcasses** | Are dead animals removed from the stable on a daily basis? | Yes | No |
| Are the cadavers stored in a closed and chilled container? | Yes | No |
| Do cats, dogs, and vermin have access to the carcass storage? | No | Yes |
| Is the carcass storage point cleaned after removal? | Yes | No |
| Is the carcass storage point disinfected after removal? | Yes | No |
| Does the carcass storage take place outside of the stable area? | Yes | No |
| Is the carcass storage point paved? | Yes | No |
| Is the carcass storage point waterproof? | Yes | No |
| **Feed** | Are self-produced feed stuffs added to the feed? | No | Yes |
| Is the feed acidified (only relevant for self-mixers)? | Yes | No |
| Are feed residues removed from the silo after each rearing pass? | Yes | No |
| Is the remaining feed removed from the feed system after the removal from the stable? | Yes | No |
| **Potable water** | Was the potable water system cleaned and disinfected during vacancy period? | Yes | No |
| Is the water inspected annually? | Yes | No |
| Were the samples for the bacteriological potable water inspection taken at the endpoint of the potable water system? | Yes | No |
| In the event of deviations from the valid norm, were corrective actions initiated and the success of the implemented action verified through a new inspection? | Yes | No |
| **Litter** | Is the straw inventory protected against rodents and weather impact? | Yes | No |
| Is the quality of the used litter okay (no moldiness etc.)? | Yes | No |
| **Dung** | Are the droppings removed after each feed pass? | Yes | No |
| Is the storage location covered? | Yes | No |
| **Joint use of machines and devices** | Are jointly-used machines used? | No | Yes |
| Are jointly-used devices and machines cleaned/disinfected sufficiently? | Yes | No |
| **Salmonella inspection** | Has a salmonella infection been detected? | No | Yes |
| Has the entrepreneur been informed by the upstream level (breeder/brooder) about the results of a salmonella inspection? | Yes | No |
| **Actions in the event of a present salmonella infection** | Was the stable double cleaned and disinfected clearing following the detection of a salmonella infection? | Yes | No |
| Was the infected poultry group logistically loaded at the poultry farmer? | Yes | No |
| Did a success control take place after the cleaning and disinfection? | Yes | No |
| **Biogas systems** | Is the biogas system loaded with dropping/liquid manure from other companies? | No | Yes |

**Documentation of the initiated actions**

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| Description of the action | Date |
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Place, Date Signature consulting veterinary/ Signature for company

Farm manager

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| Supporting document  Checklist to determine salmonella entry sources in fattening poultry stocks |
| QS Fachgesellschaft Geflügel GmbH  Managing Director: Dr. A. Hinrichs  Schwertberger Straße 14, 53177 Bonn  T +49 228 35068 -0  F +49 228 35068 -10  E info@q-s.de  Photo: QS  q-s.de |