



Poultry Fact Sheet

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Guidelines For Risk Reduction of Microbial Introduction Into Poultry Flocks and Products

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These are general guidelines intended to reduce the risk of introduction of infectious and non-infectious microbes into chickens and table eggs. It is recognized that prevention can be achieved by many different methods and management systems. The objective is to prevent contamination and/or infection through the adoption of sound farm management and product handling practices.

Pullet Rearing

1. Purchase or raise only NPIP or similarly monitored stock.
2. Clean/disinfect equipment and housing between broods.
3. Restrict and minimize traffic onto the facility and into the houses.
4. Utilize personnel and vehicle sanitation stations.
5. Minimize exposure of flock to wild animals (birds, rodents, etc.)
6. Provide routine health monitoring of flock.

Cage Layer Facility

1. Clean house and equipment between flocks.
2. Remove all manure between flocks when consistent with fly control program.
3. Eradicate wild animals that are trapped inside of enclosed housing.
4. Restrict and minimize traffic onto the farm, into the houses, and between flocks.
5. Utilize personnel and vehicle sanitation stations.
6. Minimize exposure of equipment, feed and flock to wild animals (birds, rodents, etc.).
7. Eliminate loose chickens.
8. Minimize bird contact with their feces.
9. Maintain feed storage and delivery systems in clean and good operating condition.

10. Provide fresh water that meets human consumption standards.
11. Feed only fresh feeds that are milled according to acceptable milling standards and are formulated from micro-biologically acceptable ingredients.
12. Block access to stored feed by rodents and other animals.
13. Maintain a routine flock health monitoring program which incorporates the use of veterinary diagnostic support.
14. Provide employees with easy and nearby access to clean restroom and hand washing facilities during work hours. Instruct employees to wash hands before beginning egg collection.
15. Maintain dead bird disposal area remote from production facility.
5. Maintain egg processing and handling equipment in clean and good operating condition by cleaning at least once per day.
6. Maintain wash water temperature sufficiently above internal egg temperature to prevent movement of wash water into the egg.
7. Monitor egg sanitizer level and pH of egg wash water to assure formulation, strength and uniform application of sanitizing agent.
8. Minimize egg breakage, and remove all cracked eggs from consumer packs.
9. Use only new or sanitized filler flats and packaging materials for processed eggs.
10. Cool eggs rapidly following processing and packaging.

Egg Product Handling

1. Minimize exposure of eggs to feces.
2. Hold eggs in a clean environment free of rodents and other animals.
3. Refrigerate eggs as soon after collection as possible.
4. Maintain post-processing egg cooler at or below 45°F.
11. Minimize as much as possible the time period between point of lay and consumer purchase.
12. Label egg cartons with “keep refrigerated” statement.

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