

Pro-Forma Food Safety Management Statement for Poultry Producers: Production of Poultry under Contract to a Poultry Meat Processor

NOTE: This Guideline food safety management statement is intended for contract chicken growers. It was developed by the Australian Chicken Meat Federation to reflect the circumstances and structures generally in place in contract poultry growing.

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ACMF Contact:

Andreas Dubs, Executive Director,
02-9929 4077; acmf@chicken.org.au

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Important notes for poultry producing businesses in using this document:

- Completion of a food safety management statement (FSMS) is a legal requirement for all commercial poultry producers under the Primary Production and Processing Standard for Poultry Meat (the Poultry Standard) which will come into effect on 20 May 2012.
- This document was developed as an aid to assist businesses that produce poultry under contract to a poultry meat processor.
- The National Farm Biosecurity Manual for Poultry Production (2009) is an important reference document in that the Implementation Sub-Committee of the Food Regulation Standing Committee (consisting of all relevant regulators of the States and Territories) has agreed that compliance with the manual will be deemed to satisfy the requirements of the FSANZ Poultry Meat Standard for poultry production.
- The National Farm Biosecurity Manual for Chicken Growers, published in February 2010 reflects the specific circumstances encountered in the industry that grows meat chickens under contract to processors. The manual is entirely consistent with the National Farm Biosecurity Manual for Poultry Production 2009. Both manuals are available at www.chicken.org.au/downloads. Accordingly, compliance with the National farm Biosecurity Manual for Chicken Growers demonstrates compliance with the National Farm Biosecurity Manual Poultry Production (2009).

Food Safety Management Statement

Purpose:

The purpose of the Food Safety Management Statement is to demonstrate management of this poultry production business in accordance with the FSANZ Poultry Primary Production Processing Standard and the National Farm Biosecurity for Chicken Growers (which is equivalent to the National Farm Biosecurity Manual for Poultry Production 2009)

Business Details:

Name of Business:

Address of Business:

Phone No: email:

Description of activities undertaken by this business: Growing of meat chickens under contract to (add name of processor). One-day-old meat chickens are delivered by the processor for whom birds are grown. Ownership of the birds remains with the processor who will arrange for pick-up when they reach the required processing size. The processors provide the feed, medication, technical and veterinary advice.

Approximate capacity (maximum number of meat chickens on the farm at any one time):

 birds in separate sheds

Approximate number of meat chickens sent for processing per annum:

 birds

Name of Proprietor or designated representative:

Signature:

Date:

Name of processors/businesses supplied to:

Name of State Regulatory Authority:

Simple schematic farm map specifying site of poultry production (attached).

SECTION 1: MANAGEMENT RESPONSIBILITY

1.1 Scope of the Food Safety Management Statement (Activities undertaken at the business)

The scope of this Food Safety Management Statement covers the activities undertaken at:
(add name of poultry business).

The business receives one day old meat chickens delivered by the processor for whom the business grows birds, keeping them until they reach processing size at which point they get picked up by the processor.

1.2 Management commitment

The management at this poultry business is committed to ensuring that poultry is grown and presented to the processor in a healthy condition suitable for processing into poultry meat for human consumption. It is management's responsibility to ensure that the outcomes are achieved through the application of the procedures and maintenance of records as described in the Food Safety Management Statement.

SECTION 2: POULTRY PRODUCTION OPERATIONS

2.1 Flock maintenance

- **Monitoring of sheds**
 - Each shed is checked physically at least twice a day and monitored for suitable water and feed supply. Sheds with computer control can also be monitored remotely at other times
 - Mortalities are removed from the shed daily.
 - Sick and unthrifty birds are culled at least daily.
 - Mortalities and culls are recorded daily either on paper or entered into the shed computer or both.
 - Issues identified during the process of removal of dead birds will be rectified.
 - Nominated person for removal of dead birds is identified.
- **Use of veterinary pharmaceuticals**
 - Veterinary pharmaceuticals are only administered **in accordance with instructions from the company vet.**
 - Documentation from processor representative will provide details of sheds to be treated dosage and duration of treatment and details of any with-holding periods.
 - Grower will attach this document to batch records.

2.2 Live Poultry Transport

- **Prior to pick up**
 - Immediately prior to pick-up, the shed is inspected by walking through and removing any unthrifty birds or birds unfit to load.
 - Farm operator or a nominated worker is responsible.
- **Records of pick-up**
 - Documentation including shed number, number of birds picked up and trailer identification will be completed by pickup supervisor.
 - Farm operator will keep the documents with the batch records

Note: Transport, including provision of transport equipment, crates or modules and pick-up crews, is under the control and responsibility of the processor.

SECTION 3: INPUTS

3.1 Stockfeed

- **Feed receiptal**
 - Farm operator provides written instructions for the driver of each delivery on the placement of feed in the appropriate bins.
 - The delivery docket for each delivery is retained with the batch records
 - A record is made of each delivery showing date received quantity and type of feed.
- **Feed storage and handling**
 - Feed is pumped or augered into closed bins.
- **Feeding of birds**
 - Closed augers deliver feed into the shed as required by feeding system in the shed.
- **Records**
 - Records maintained by the farm operator

Note: Feed is provided by the processor and feed composition and quality at the time of delivery is the processor's responsibility.

3.2 Veterinary medicines

- **Veterinary medicine use**
 - Veterinary pharmaceuticals are used in accordance with the label or as per the directions of the company's veterinarian and any withholding periods are adhered to.
 - Veterinary pharmaceuticals are only administered by trained personnel in accordance with instructions from the company vet.
- **Records**
 - Records are maintained as described in section 2.1

Note: Veterinary medicines are only administered at the direction of the processor (including any in-feed medications).

3.3 Water supply

- The water sanitizing system (other than town water) is checked regularly and at least once for every batch of birds and there is a system for checking treatment levels daily. Pathogen levels are checked annually.
This may have to be farm specific
 - Water treatment systems are checked daily and the appropriate parameters are recorded e.g. chlorine levels in ppm or an oxidation reduction potential reading. Record sheet is retained with batch records at end of batch.
 - Treated water will be used for drinking water for birds (closed system), cooling systems and shed wash downs.
 -

3.4 Sourced chicks

- **Receiptal of day old chicks**
 - Day old chicks are delivered to farm in suitably designed vehicles. Delivery times are designated by the hatchery. Birds are placed in sheds set up for brooding i.e. feed and water easily accessible by day olds and the shed temperature at the specified level.

- **Records**
 - Placement dockets are kept with batch records. The number of birds delivered to a shed and the donor flock age or chick weight is also transferred to batch cards

Note: Day old chicks are provided by the processor and the disease status of chicks is not independently checked by the grower.

3.5 Litter

- **Purchase of litter**
 - Litter is purchased from an appropriate industry recognised supplier.
 - Litter must be delivered in clean trucks and not sourced from treated timber eg Copper Chromium Arsenic (CCA). Litter should also be dry (where dry litter cannot be sourced then it will be dried in the shed prior to chick placement).
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- **Handling of new litter**
 - Litter is placed in sheds and spread by mechanical means

SECTION 4: WASTE DISPOSAL

Dead birds are collected from sheds once daily and dealt with in one of the following ways:

- collected by a contractor at least on a weekly basis;
- stored in freezer until collected by a contractor;
- composted in purpose built structures;
- incinerated.

Litter removal from sheds is recorded. Mortalities/culls are also recorded. Disposal of dead birds is recorded.

- **Dead birds**
 - Dead birds are collected from sheds as described above and are either collected by a contractor within an agreed timeframe, composted in purpose built structures or incinerated by approved farm personnel.
 - If dead birds are removed from the farm by a contractor then the invoice for the service is kept with the batch records.
- **Spent Litter**
 - Spent litter, that is not intended to be reused, is removed from the production site by the litter contractor at the end of each batch
 - Contractor provides documentation detailing quantity removed from each shed. Documentation kept with batch records
 - Litter that is to be reused is pasteurized or treated
 - Litter to be reused is heaped in windrows to allow heating and pasteurization.
 - Type of cleanout is noted in batch records
- **Records**
 - Delivery dockets retained with batch records

SECTION 5: HEALTH AND HYGIENE

5.1 Hygiene & sanitation practices of employees and visitors

- **Staff**
 - All personnel are required to comply with the national farm biosecurity manual requirements, including the use of freshly laundered clothing and footwear as approved by the facility manager prior to commencing operations.
 - All personnel must practice hand sanitizing and use of foot baths, prior to entering sheds.
- **Visitors**
 - All visitors are required to comply with the national farm biosecurity manual's requirements, including the use of freshly laundered clothing and footwear as approved by the facility manager prior to entering sheds.
 - All Visitors must practice hand sanitizing and use of foot baths, prior to entering sheds.
- **Movement of Visitors**
 - Visitors shall only move through the premises in one direction i.e. from day old chicks through to older birds.
- **Records**
 - A record of visitors is kept. Entry to sheds is limited to essential personnel only.

5.2 Biosecurity measures

The farm has biosecurity measures in accordance with the National Farm Biosecurity Manual (NFBM) in place to protect the birds from the introduction of illnesses or other health associated ailments that may affect poultry meat safety. These measures include:

- Access control procedures (staff, visitors and equipment)
- Bird, wild animals, livestock and rodent control
- Water sanitation

5.3 Cleaning of sheds after each batch

- Walls, ceilings, drinkers and feeders are washed with clean water and detergent as required to ensure pathogen load is minimised prior to the spreading of new or pasteurized/treated used litter and placement of day old chicks.
- Sheds are treated as required in accordance with the cleanout program specified by the processor.
- Chemicals used are supplied or specified by the processor or approved for use by the supplier.

CHEMICALS USED:

Detergent _____

Insecticide _____

Sanitiser _____

SECTION 6: SKILLS AND KNOWLEDGE- BIOSECURITY

- **Induction of personnel**
 - All new staff are trained in the biosecurity requirements and given a copy of the biosecurity manual when they are first employed.
 - All staff are required to read and sign the personnel quarantine declaration (Appendix 1 of National Farm Biosecurity Manual).
 - Records: Dated copies of the signed personnel quarantine declarations are kept in the personnel file.
 - Operational training prior to initial commencement of duties (new employees)
 - All new staff are provided training in their particular duties prior to commencement of each activity
- **Refresher training**
 - At least yearly, all staff are required to undertake refresher training in biosecurity requirements applicable to their duties and to re-sign the declaration.
 - Training is noted on the quarantine declaration form

SECTION 7: DESIGN, CONSTRUCTION AND MAINTENANCE OF PREMISES, EQUIPMENT AND TRANSPORTATION VEHICLES

- **Premises**
 - Maintenance is carried out as required under the direction of the farm operator. Staff are required to report any items requiring attention. Records are maintained of any major items.
- **Cleaning of sheds after each batch**
 - See section 5.3
- **Equipment**
 - Machinery e.g. tractors entering a shed in production (or ready for production) must be clean prior to entry.
- **Transportation vehicles**

Note: All transport equipment is provided by the processor both for day old chick delivery to the farm and finished poultry pickup and delivery to processing plant as described above
- **Pest Control**
 - A detailed log of all rodent baiting including a location map is maintained. Bait stations are checked regularly, and replaced as necessary. Further evidence will be the fact that the production area and its surrounds are kept neat and tidy, with no long grass or debris, no open standing water, no spilt feed.
 - Sheds are to be treated for insects in accordance with the program required by the processor.
 - Insecticides to be either supplied by processor or approved for use from an approved supplier
 - Pest control is in line with 2.8 to 2.13 of the National Farm Biosecurity Manual.
 - A log of inspections is maintained and kept with the batch records. Farm operator is responsible.

SECTION 8: TRACEABILITY

- **Traceability system**
 - All inputs (DOC, feed, litter, and pharmaceuticals) are documented in terms of origin, date and quantity.
 - All outputs (poultry for processing, dead birds, used litter) are documented (date, quantity and destination (processing plant, purchasing organisation, contractor details)).
 - The information listed above is maintained in the farm records, detailing where appropriate the specific sheds/flocks the information relates to ensure that traceability at the flock level is assured to the maximum extent possible.

SECTION 9: SALE AND SUPPLY

Unlike other livestock producers, contract chicken growers do not own the birds but rather are contracted by a processor to manage the birds from the day they are delivered to the farm until they are picked up by the processor for delivery to the processing plant.

- **Prior to pick up**
 - Immediately prior to pick-up, the shed is inspected by walking through and removing any unthrifty birds or birds unfit to load.
 - see also Section 2.2 for details.
- **Records of pick-up**
 - see also Section 2.2 for details

Note: Transport, including provision of transport equipment, crates or modules and pick-up crews, is under the control of the processor.

REFERENCES

National Farm Biosecurity Manual Poultry Production (2009), Department of Agriculture, Fisheries and Forestry

National Water Biosecurity Manual Poultry Production (2009), Department of Agriculture, Fisheries and Forestry

(both manuals are available at http://www.daff.gov.au/animal-plant-health/pests-diseases-weeds/biosecurity/animal_biosecurity/bird-owners/poultry_biosecurity_manual)

National Farm Biosecurity Manual for Chicken Growers (2010): available at <http://www.chicken.org.au/page.php?id=238> ; this is the chicken specific version of the National Farm Biosecurity Manual - Poultry Production.

FSANZ (2010), Standard 4.2.2 Primary Production and Processing Standard for Poultry Meat

Guideline Food Safety Management Statement for Poultry Producers: Production of Poultry only, no processing.