

Poultry Farmer Developer Workshop:
Biosecurity / **Quality Assurance Plan** / Welfare

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QA - Plan: What is it?

- * Voluntary (egg / meat bird QA)
 - * Specific to each farm
 - * Industry Driven
 - * Interest from retail markets (customers)
- * Farm follows GMP
 - * Good Manufacturing Practices
 - * Foundation of program
 - * *Includes documentation by the farmer / producer*
 - * Date, activity, comments,
 - * Approximate time when completed
 - * FDA Egg Safety Rule



QA - Plan: General Principles

- * Pre-harvest Food Safety Plan
 - * To better assure food safety
 - * To ensure the highest food product quality
 - * Reduction of foodborne pathogens
 - * Primarily Salmonella
 - * (*S. enteritidis*, *S. typhimurium*, *S. heidelberg*)
 - * Residues (antibiotics / pesticides)
 - * Withdrawal times

QA - Plan: General Principles

- * Complete records of the individual farm
 - * Maintained for two years
 - * Available to
 - * California Department of Food and Agriculture
 - * FDA if flocks > 3,000 layers
 - * "Salmonella Prevention Plan"

QA - Plan: General Principles

- * 13 core components
 - * Administrative (3)
 - * Production (12)

Key

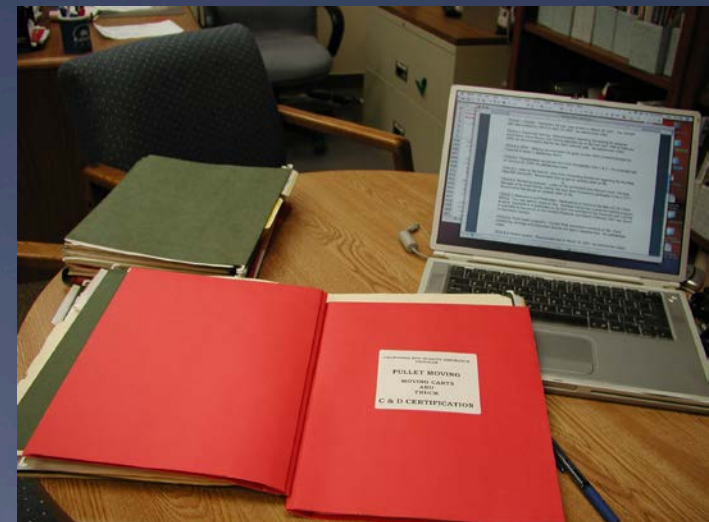
- * Make sure actions taken are recorded at the time they are performed (date & signature)
- * Deficiencies are corrected and documented immediately
 - * Egg cooler temperature out of compliance
 - * (> 45 degrees)

QA - Plan: General Principles

- * Producers may modify the plan
 - * To apply specifically to each operation
- * Criteria for approval
 - * To assure the plan adequately addresses all areas of the model plan
 - * Meets CDFA Shell Egg Rule
 - * Meets FDA Egg Safety Rule

QA - Plan: General Principles

- * California Dept. Food & Agriculture (CDFA)
 - * Shall certify the QA plan (Layers)
 - * Audit
 - * Register through PePa (Pacific Egg & Poultry Association)
- * CDFA will certify the Association
 - * Based on individual grower's compliance
 - * Confidential



TO SUMMARIZE

- * Prevent the introduction of poultry pathogens
 - * Salmonella, AI, vNDV, Coryza, Cholera ETC
 - * Reduce food born pathogens
 - * Salmonella (SE)
- * Improve bird welfare
- * End result: Improve food safety



BEFORE YOU BEGIN

- * Understand:
 - * Only write into your plan what you actually do!
 - * Individualized to your farm or operation
 - * Keep the plan simple
 - * Keep it realistic
 - * Make it practical
 - * **Not a WISH LIST!**
 - * Follow industry BMP' s
 - * Document, document document
 - * If it is not written down - it did not happen!
 - * Accountability / responsibility



COMPONENT # 1

- * Administration
 - * Brief description of the purpose of the QA plan and type of farm, products being produced
- * Name of Farm:
- * Date Plan Implemented:
- * Address of farm:
- * Phone number of farm:
- * Owner:
- * Name of QC: Date Assigned:

COMPONENT # 1

- * Farm Description

- * Location

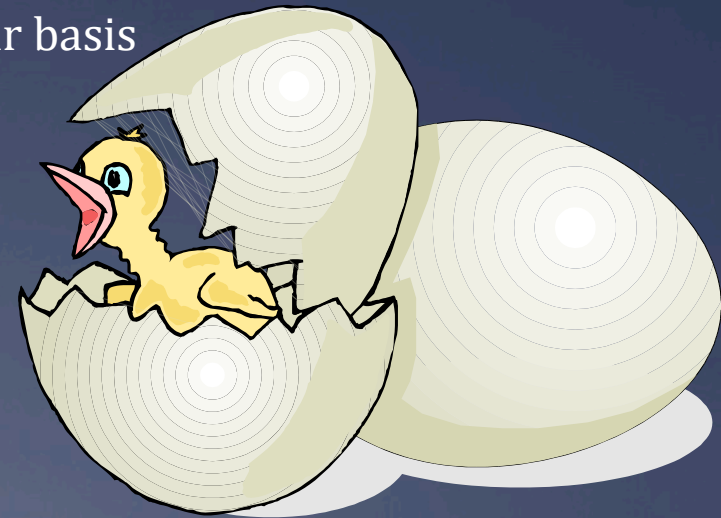
- * # houses

- * House style (mobile coop, curtain side, ETC)



COMPONENT # 2

- * Designate an employee(s) as the “official Quality Control Supervisor(s)”
- * Responsibilities of the QC
 - * Initiate the development of the CMQAP
 - * Oversee the operations of the plan
 - * Maintain all records
 - * Complete the required training (CE)
 - * Review the CEQAP / CMQAP on a regular basis
 - * Working properly
 - * Make changes if necessary
 - * Keep CEQAP / CMQAP viable
 - * *“Living document”*



COMPONENT # 3

- * Complete Continuing Education (CE)
 - * Preparing a QA Plan (CMQAP)
 - * Flock Health Management
 - * Vector and Rodent Control
 - * Cleaning and Disinfection
 - * Biosecurity



COMPONENT # 3

- * Complete Continuing Education (CE)
- * Documentation
 - * Date attended
 - * Person attending
 - * Program / subject



COMPONENT # 4

- * Purchase replacement chicks, pullets from hatcheries participating in the national Poultry Improvement Plan (NPIP)
- * "U.S. Salmonella Enteritidis Clean Program".
- * Letter from in-state hatchery
- * File NPIP paperwork



This report is required by certain states for the interstate shipment of poultry products. Failure to report may result in non-acceptance of shipment. See reverse side for additional OMB information. FORM APPROVED: OMB NO. 0797-007

REPORT NO. **X086547**

UNITED STATES DEPARTMENT OF AGRICULTURE
ANIMAL AND PLANT HEALTH INSPECTION SERVICE
NATIONAL POULTRY IMPROVEMENT PLAN

REPORT OF SALES OF HATCHING EGGS, CHICKS, AND POULTS

1. DATE OF SHIPMENT
3-22-07

2. NAME & ADDRESS OF PURCHASER (include zip code)
Reborn Farms, 4607 E. Lynwood, Tuslock, La.

3. NAME & ADDRESS OF PRODUCER OR SHIPPER (include zip code)
Hylar Hatchery 8617 2247-51 E. Cochran, W.Va. 26335

4. QUANTITY	5. VARIETY, STRAIN, OR TRADE NAME	6. PRODUCT							7. SEX				8. TYPE (Indicate use)			9. CLASSIFICATION - U.S.										
		Chicken Eggs	Turkey Eggs	Chicks	Pullets	Other	Straplings	Others	Male	Female	Other	Commercial Production Stock	Multiple Breeding Stock	Parent Breeding Stock	Other	U.S. Origin	U.S. Origin	U.S. Origin	U.S. Origin	U.S. Origin	U.S. Origin	U.S. Origin	Other (Specify)			
59592	W-36			X			X	X							X	X	X	X	X	X	X	X	X	X		

10. REMARKS (Services performed on products in shipment, e.g., vaccination, debawing, dubbing, etc., but not necessarily certified by a State Inspector)

This is to certify that the above name producer or shipper is participating in the National Poultry Improvement Plan.

11. SIGNATURE OF STATE INSPECTOR
Jamie Hylar RVT

12. DATE
7/6/09

VS FORM 9-3 (JUN 98) (Previous editions are obsolete.) PART 1 To Accompany Shipment

COMPONENT # 5

- * C & D of transportation equipment
 - * Written plan (keep it simple)
 - * Before and after use
 - * Disinfectant used
 - * "As per label instructions"
- * Pullet carts
- * Transportation crates
- * Vehicles
- * Documentation
 - * Start and finish time / date



COMPONENT # 7

- * List all feed suppliers (feed mill)

- * Letter

- * Obtain feed from mills that follow accepted feed industry Good Manufacturing Practices and the Recommended Salmonella Control for Processors of Livestock and Poultry Feeds, 1988, by the American Feed Industry Association (AFIA) or an equivalent program.
- * Nutritionist



COMPONENT # 8

* If used, use only animal protein from render plants participating in the Animal protein Producers Industry (APPI) Salmonella Reduction Education Program or Equivalent.

* Letter on file



COMPONENT # 9

- * Maintain a flock health program
 - * Vaccination program
 - * SE program for egg producers
 - * Flock production records
 - * Mortality, lab reports, egg production, feed & water consumption,
 - * Feed maintained first in / first out basis
- * Flock health out of compliance?
 - * Contact your veterinarian
 - * Take live / fresh dead to diagnostic lab



COMPONENT # 9



- * Medications (if used)
 - * Must be administered according to approved label directions or under veterinary supervision.
 - * Prescriptions need to be kept on file for 2 years.
- * Record
 - * Date, Medication, Dose, method, suspected illness, results & veterinarian

COMPONENT # 9

* Pesticides

- * (insecticides / rodenticides / herbicides)
- * Pesticides are used only in accordance with approved label instructions.
- * Pesticide training (employees)
 - * Product label and MSDS
 - * Mixing loading, application, storage
- * Record pesticide usage
 - * Date, pesticide, amount used, purpose of use, results.

Not appropriate!



COMPONENT # 10

- * Maintain a farm pest (rodent) monitoring program
 - * Written plan important
 - * Includes rodents, flies and wild animals
 - * Develop a method of recording rodent activity
 - * Tin cats (# of mice)
- * Record
 - * Date
 - * Observations/conditions
 - * Signs, numbers (tin cats)
 - * Actions taken
 - * Placed bait, type, location



COMPONENT # 11

- * Maintain a litter management program
 - * Type of litter
 - * Shavings, rice hulls
 - * Maintain litter quality
 - * Soft & comfortable, dry, no mold, absorbent (ETC)
 - * Written description used to maintain litter quality
 - * Adequate ventilation, house temperature
 - * Frequently remove wet/cake litter, add / aerate litter
 - * Maintain good drinker management (ETC)
- * Pasture maintenance / rotation

COMPONENT # 12

- * Cleaning & disinfection of facilities
 - * Between replacement flocks
 - * Written protocol of general cleaning
 - * Written C & D protocol for SE positive
 - * Brood / grow and lay house
 - * Date, barn #, manure, signature
 - * Drinkers cleaned
 - * QA Supervisor responsible or visual inspection

COMPONENT # 13

- * Have a written Biosecurity plan
 - * Training of employees & management
 - * Prevent / reduce access to wild animals, rodents, people
 - * Visitors, log book
 - * PPE (Employees / visitors)
 - * Employees wear designated clothing and footwear

COMPONENT # 13

- * Bio-security signs, fence,
- * Park personel vehicles off site,
- * Vehicle wash station,
- * C&D equipment coming on and off farm
- * Employees must not own birds/poultry at home



COMPONENT # 14

* Validation

- * Monitor layer flocks for *S. enteritidis* (Standard)
 - * Written protocols for swabbing
 - * Chick papers
 - * Pre-production (14 – 16 weeks of age)
 - * Mid-production (40 – 45 weeks of age)
 - * Post molt (4-6 weeks after 50 % egg production)
 - * Pre-market / push out

COMPONENT # 14

- * Validation (First time grower < 3,000 birds)
 - * Monitor layer flocks for *S. enteritidis* (Standard)
 - * Written protocols for swabbing
 - * Chick papers
 - * Pre-market / push out (2-4 weeks before)
 - * Follow above for two years
 - * If no SE positives isolated in environment
 - * Then add pre and mid production swabs



COMPONENT # 15

* Refrigeration

- * Store eggs at 45 degrees or lower
- * 36 hour rule
- * Record / document

RECORDS

- * 1) Written farm/ premise flock EQAP
- * 2) Training records for QC Supervisor
- * 3) NPIP form 9-3 or letter from in-state hatchery
- * 4) Coop/truck C&D documents
- * 5) Letters from feed mill
 - * Follows BMP for feed manufacturing/ Salmonella
 - * Animal protein
- * 6) Medication and pesticide use records

RECORDS

- * 7) Production records
 - * Egg numbers, mortality, feed consumption, laboratory records
- * 8) Pest monitoring
 - * Rodent, fly numbers
- * Building Cleaning & disinfection
 - * QC supervisor checks and signs off
- * Biosecurity training
 - * Names of employees, dates, material used to train
- * Validation records

APPENDIX (S)

- * 1) Written protocol on C & D Procedures
- * 2) SE positive C & D procedures
- * 3) Sanitation of drinking water / water lines
- * Written biosecurity program (SE +)
 - * Enhanced biosecurity
- * Written protocol for SE environmental positive
- * Written protocol for handling SE + Chicks
 - * Chick paper positive



