



BIOSECURITY BASICS FOR POULTRY PRODUCERS

Here are several basic practices that can be easily incorporated into daily routines as part of a best management program on your farm or operation. If your company already has biosecurity policies and practices in place, please follow their guidance.

Keep visitors to a minimum.

Allow only people who care for your flock – veterinarians, contract workers, etc. – to come into contact with them, and keep a record of who is on your farm at all times. Ensure anyone who does have contact with your flock follows biosecurity principles.



Wash your hands before and after coming in contact with live poultry.

In addition to potentially spreading disease from farm to farm or bird to bird, you can also spread germs such as Salmonella that can impact human health. It's necessary to make sure hands are clean. Wash your hands with soap and water (always your first choice). If water is not available, remove as much organic material as possible before using hand sanitizer.

Clean and disinfect any tools or equipment before moving them to a new poultry facility.

Before allowing service vehicles, trucks, tractors or tools and equipment, including egg flats and cases that have come in contact with birds or their droppings to exit the farm, make sure they are cleaned and disinfected to prevent contaminated equipment from transporting disease. Items that cannot be cleaned and disinfected – including cardboard egg flats – must not be moved.



Provide disposable boot covers for anyone having contact with your flock.

As an alternative, remove droppings, mud and debris from boots using a long-handled scrub brush followed by a disinfectant footbath.



Change clothes before entering the poultry areas and before exiting the farm.

Wear proper protective outer garments or coveralls, boots and headgear when handling poultry.