

Food Safety and Biosecurity Self-Assessment Guide

Look at this checklist, if your answering checkmarks are all in the YES boxes -
CONGRATULATIONS!

#	Question	YES	??	NO
1	Do you have a pest control program?			
2	Do you change footwear and/or outer clothing when you enter the bird raising area?			
3	Do you wash your hands when you enter the bird raising area?			
4	Do you store collected eggs immediately between 10°C and 13°C?			
5	Do you collect eggs twice daily?			
6	Do you have recall procedures in place for eggs/meat shipped?			
7	Is feed and water provided clean and fresh on a daily basis?			
8	Do you store your feed in rodent-proof containers?			
9	Is your water tested annually for bacterial contamination?			
10	Do you, at least once a year or between flocks, do a clean-up where everything in the barn is cleaned, washed, dried and disinfected?			
11	Are your tools and equipment used only for this flock and nothing else?			
12	Do you dispose of dead birds immediately and securely?			
13	Do you keep daily records?			
14	Does your manure management prevent possible disease spread?			
15	Do you avoid visiting other farms that have birds?			
16	Does your barn have an entrance area where you can change your footwear and/or outer clothing when you enter the bird raising area?			
17	Does your farm have a gate or other barrier that can be closed in case of an infectious disease outbreak, on the farm or off-farm?			
18	Do you have signs, fences, or other means to discourage visitors from approaching your birds?			
19	Do you take opportunities to learn more about poultry food safety and biosecurity, as they come up?			
20	Are you aware of the nearest poultry flock in your neighbourhood?			

Congratulations on all the questions which you confidently answered with: yes, I do that!