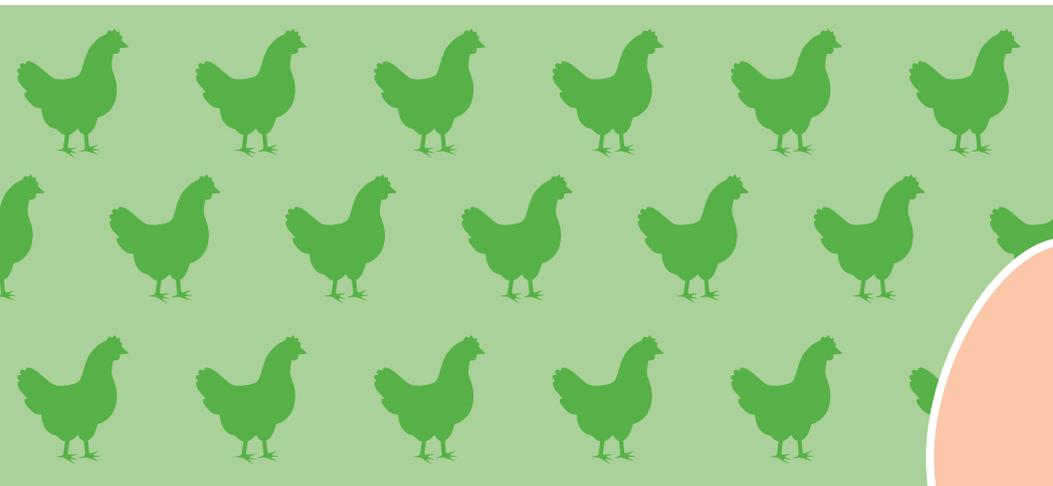
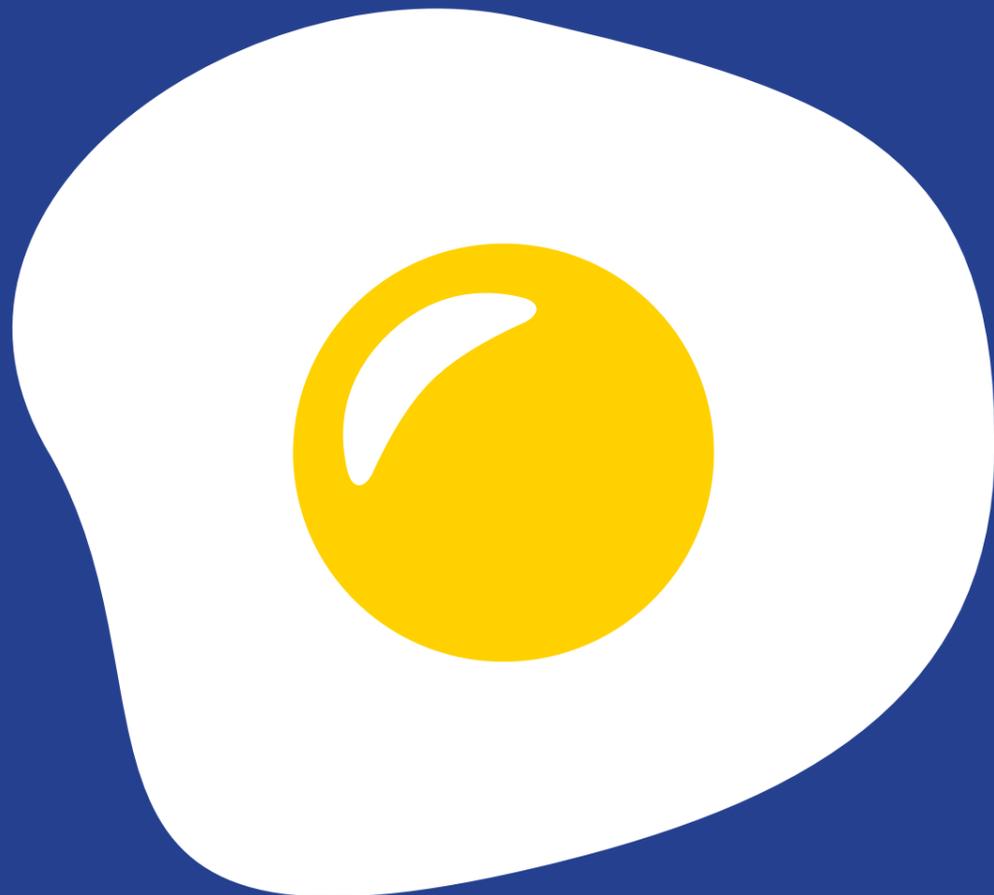


How to comply with the Biosecurity (Salmonella Enteritidis) Control Order 2020





This document will help all licensed egg and poultry producers (including grading and packing facilities) in NSW to comply with the Biosecurity (Salmonella enteritidis) Control Order 2020.

Many of the measures specified in the Control Order reflect existing biosecurity and food safety guidelines for poultry and egg production. The Control Order establishes minimum biosecurity standards and mandatory testing requirements for the poultry and egg industry and makes them legally enforceable under the *Biosecurity Act 2015*.

Producers who do not comply could face significant penalties, including infringement notices and fines. Serious breaches may result in prosecution

What resources are available to help?

- Salmonella enteritidis, A Guideline for Producers, a resource produced by Australian Eggs: <https://www.australianeggs.org.au/dmsdocument/942-se-guide-for-producers-pdf>
- Australian Eggs' Salmonella Risk Assessment Toolkit: www.australianeggs.org.au/for-farmers/salmonella-risk-assessment-toolkit/
- The National Farm Biosecurity Manual for Chicken Growers, produced by the Australian Chicken Meat Federation: www.farmbiosecurity.com.au/industry/chickens/
- The National Farm Biosecurity Technical Manual for Egg Production, available from: www.farmbiosecurity.com.au/industry/eggs
- The Farm Biosecurity website, with a wide range of information on biosecurity: www.farmbiosecurity.com.au
- Independent industry organisations such as the Australasian Veterinary Poultry Association (AVPA) may be able to provide you with contact details for veterinarians who provide services to the industry. Write to secretary, avpa@gmail.com
- Call our helpline on 1800 680 244 and arrange to speak to one of our industry liaison officers.

Should I obtain expert advice?

Yes. You should work with industry professionals or veterinarians to ensure that you comply.

Meeting the requirements of the Control Order

The Control Order requires industry participants to identify the production areas on their properties and introduce strict biosecurity and hygiene measures within those areas and for people entering and exiting them. It also outlines the requirements for mandatory Salmonella Enteritidis testing.



Requirements for egg and poultry producers

1 CLEARLY DEMARCATÉ THE PRODUCTION AREA

Requirement 1

The production area must be clearly demarcated from the remainder of the premises or properties on which the production area is situated, so that it is clear whether a person or thing is within or outside of the production area.

Why?

One of the main ways Salmonella enteritidis (SE) can be introduced onto your property is through the movement of contaminated people, their clothes or shoes, equipment, vehicles, materials or machinery.

If people or items enter a production area, they increase the risk of contaminating the eggs and birds there with SE.

Defining your production areas creates a visible demarcation between potential contamination and your production and poultry housing facilities.

You need to have strict biosecurity measures for people and items entering and exiting the identified production area to successfully reduce the risk of introducing SE.

How do I comply?

1. Draw up a map or plan of your property and facilities.
2. Decide which areas are 'production areas': where birds are housed or eggs are handled, graded or packed.
3. Mark these on your property map/plan.
4. Adopt a system to make it clear to all staff and visitors where the production areas are (see Requirement 2 as well). You can use the walls of a building to identify the boundaries of a production area, an existing or new fence to mark free-range or outdoor production areas, or tape or painted lines on the floor (e.g. of an egg handling facility) to separate production areas.

Example

Below are some examples of marked out production areas.

■ Production Area ■ Entry Points



Requirement 2

All entrances to the production area that are available for use as an entrance must have a clearly visible sign which states words to the effect of "A Control Order made under the Biosecurity Act 2015 applies to anyone who enters this area. Unauthorised entry may be an offence. Contact the person in charge before entry to find out how the Order applies to you." All signs must also state how persons entering the area are to contact the person in charge.

Why?

One of the main ways Salmonella enteritidis can be introduced onto your property is through the movement of contaminated people, equipment, vehicles, materials or machinery.

You need to introduce strict biosecurity controls for people and items entering your production areas.

Signage is the best way to let people know that they are entering a production area and that they must get permission first. This will allow you (and your visitors) to take the necessary steps to reduce the risk of their introducing SE to your facility.

How do I comply?

1. Use your property map/plan (developed as part of Requirement 1) to identify all entrances to production areas.
2. Prepare weatherproof signs displaying the required wording. You can download a template from the NSW DPI website: www.dpi.nsw.gov.au/se
3. Secure the signs at all entries to each production area.

2 APPLY SPECIFIC SIGNAGE TO PRODUCTION AREA



3

SUPPLY THE CONTROL ORDER TO ALL ENTERING PERSONS

Requirement 3

A copy of this Control Order, or information about where to view the Control Order, is to be provided to all persons entering the production area, prior to entry. Information about the measures in place on the premise and production area to implement this Control Order and how to follow those measures is also to be made available to all persons entering the production area, prior to entry. When a person seeks permission to enter the production area, the person in charge is only to grant permission if the person agrees to comply with any measures put in place on the premises and production area to implement this Control Order.

Why?

Every person entering any production area must take steps to reduce the risk of unwittingly spreading Salmonella enteritidis onto your property.

Having information about the Control Order available and providing it to visitors will help you establish clear guidelines and expectations.

Having any person wishing to enter any production area agree to comply with the measures helps assure you that the person will work with you to maintain the biosecurity of your facility.

How do I comply?

1. Print and laminate copies of the Control Order and make them available at the entrance or front desk. If a computer is available there, you can provide access to the NSW DPI webpage.
2. Induct all visitors to your property by clearly explaining the biosecurity measures you have in place.
3. Ask all people entering your production areas to agree to the biosecurity measures. You must keep a register of all people entering the production areas (see Requirement 11), so we recommend that you ask them to sign a register to confirm that they agree to comply.
4. Allow people to enter your production areas only if they have agreed to comply.



Image courtesy of Australian Eggs

Requirement 4

At all entrances to the production area that are available for use as an entrance, there is to be provided either:

- (a) A device to enable the scraping of soles of the shoes to remove organic matter of all people entering the area, and footbaths containing a suitable amount of disinfectant so as to enable effective disinfection of all shoes, that has been prepared and is used in accordance with the manufacturer's instructions. Footbaths are to be inspected daily, and maintained to ensure their effectiveness for disinfection. Maintenance may include removing gross material, topping up the disinfectant or replacing disinfectant before it can deteriorate; or
- (b) A sufficient number of 'shed boots' that are worn by all people entering the production area, and are to be only worn within the production area. Shed boots are to be maintained in a clean condition.

Why?

One of the main ways Salmonella enteritidis can be introduced onto your property is through the movement of contaminated people, equipment, vehicles, materials or machinery.

If every person entering your production area uses either dedicated shed boots or boot scrapers and footbaths, you will reduce the risk of introducing SE into production areas.

How do I comply?

1. At the entrance to all production areas:
 - a. either provide a boot scraper and a footbath
 - b. or supply dedicated clean shed boots for each production area and require all people to put them on when entering and take them off when exiting the area.
2. If you are providing a footbath:
 - a. make sure it has enough disinfectant in it prepared exactly according to the label
 - b. make it deep enough to completely saturate footwear
 - c. inspect and refresh it at least daily. The disinfectant will be less effective if it collects rainwater or is dirty. Australian Eggs has more detailed information on footbaths, including advice on appropriate chemicals, in its publication Salmonella enteritidis: A Guide for Producers.
3. If you are providing shed boots, always keep them clean and well maintained.

4

PROVIDE BOOT SCRAPERS, FOOTBATHS OR CLEAN 'SHED BOOTS'



Images courtesy of The Australian Chicken Meat Federation Inc.



5

PROVIDE HAND WASHING STATIONS AT ALL ENTRANCES

Requirement 5

At all the main entrances to the production area that are available for use as an entrance, soap and water, or disinfectant, for hand washing or sanitation of hands are to be provided.

Why?

One of the main ways Salmonella enteritidis can be introduced onto your property is through the movement of contaminated people, equipment, vehicles, materials or machinery.

If people entering and exiting production areas wash their hands, it will help reduce the risk of them introducing SE onto your property.

How do I comply?

1. Use your property plan/map to identify all entries to and exits from production areas.
2. Provide hand washing stations, sanitiser or both in all of these locations.

Image courtesy of The Australian Chicken Meat Federation Inc.



6

PROVIDE SEPARATE PARKING FOR NON-ENTERING VEHICLES

Requirement 6

Parking separate from, and external to, the production area must be provided for vehicles entering the premises but not entering the production area.

Why?

One of the main ways Salmonella enteritidis can be introduced onto your property is through the movement of contaminated people, equipment, vehicles, materials or machinery.

Restricting the vehicles entering your production areas reduces the chance of SE entering your facility. Keeping vehicles that have not been decontaminated away from your production areas will help keep diseases out.

Having only one entry point makes it easier to manage the vehicles and people coming and going and reduces the chance of outside contamination finding its way into your facility.

How do I comply?

1. Use your property plan/map to identify an area for parking away from your production areas.
2. Install weatherproof signage to guide people to the designated parking area.
3. Provide contact details on the signage and/or install additional signs to help people find the reception for your facility.



7

PROVIDE WHEEL WASHING MATERIALS

Requirement 7

Equipment and materials, including soap and detergent, for the washing of wheels, footsteps and wheel arches of vehicles must be provided and maintained at a location on the premises for use by vehicles before and after accessing the production area.

Why?

One of the main ways Salmonella enteritidis can be introduced onto your property is through the movement of contaminated people, equipment, vehicles, materials or machinery.

A vehicle that enters a designated production area must be decontaminated to help reduce the risk that it may carry SE into that production area.

How do I comply?

1. Use your property plan/map to identify where vehicles enter and exit the production area. The fewer there are, the easier it will be to decontaminate vehicles coming and going.
2. Establish a washdown facility at each of these points. Ensure that:
 - a. detergent or soap is available
 - b. runoff is directed into a sump or away from paddocks, crops or waterways.
3. Provide a high-pressure hose to remove organic matter thoroughly.
4. Put up signs to show people how to clean their wheels properly.
5. Check the wheel wash station regularly to make sure that the drains and taps or hoses are working and there is enough soap or disinfectant available.



8

DISPOSE OF DEAD BIRDS IN DESIGNATED DISPOSAL SITES

Requirement 8

Any dead birds on the premises must be stored and disposed of in a manner that prevents vermin and other animals accessing dead birds.

Why?

Salmonella enteritidis can be transferred from dead birds to the flock. Dead birds attract insects, vermin and rodents, which can spread the disease.



How do I comply?

1. Check your flocks regularly.
2. Collect dead birds as soon as they are found.
3. Dispose of dead birds so that no other animals can reach them. You should have designated disposal sites that are outside the production area, away from sheds and boundary fences, and that are designed to prevent scavenging.
4. Clean and disinfect or dispose of any equipment and protective clothing used to collect and dispose of dead birds, including gloves, overalls, boots, shovels and bins.
5. Maintain a register of birds that have died.

Requirement 9

All poultry housing, egg packing facilities and grading facility buildings in the production area must be constructed and maintained to prevent the entry of wild birds and limit access of vermin, as far as practicable.

Why?

Many species of animals, particularly wild birds and rodents, can carry Salmonella enteritidis. These animals can move between properties and can bring with them unwanted diseases. Limiting their access to production areas will help you reduce the chances of SE finding its way into your flock.

How do I comply?

1. Inspect all areas of your production areas and property.
2. Make sure indoor areas are secure and that wild birds and rodents cannot get in.
3. Check your water supply and feed store and make sure they are secure and can't be accessed by birds or rodents.
4. Select and maintain any trees and shrubs on the property so that they are not attractive to wild birds. Keep plantings away from production areas if possible.
5. Keep grass cut short around and in your production areas, providing a 3-metre buffer, so the area isn't attractive to rodents.
6. Keep your production areas and the 3-metre buffer free of clutter and debris that can provide places for rodents to nest and hide.
7. Make sure you have good drainage in your production areas so you don't have water puddling and attracting ducks or other birds.

9

PREVENT THE ENTRY OF WILD BIRDS AND VERMIN



Image courtesy of The Australian Chicken Meat Federation Inc.

Requirement 10

A vermin control strategy, designed to control all vermin on the premises, must be documented, developed and implemented on the premises. The vermin control strategy is to require:

- (a) rodent bait stations must be placed at regular intervals around the production area based on a rodent risk assessment, and not in locations potentially accessible by the chickens. The number of bait stations should be increased in areas where there are signs of increased rodent activity,
- (b) bait stations must be numbered, and a map kept of their location,
- (c) bait stations must be checked frequently using a risk-based approach and fresh baits laid as required. A record should be kept of each inspection and activity noted,
- (d) removal of vermin habitat such as overgrown grass, dense vegetation and debris within the production area and from a buffer zone around the production area of at least 3 metres, as far as practicable, and
- (e) records of all actions taken in pursuance of the vermin control strategy, and the actions those steps were taken, is to be maintained.

Why?

Many species of animals, particularly wild birds and rodents, can carry Salmonella enteritidis. These animals can move between properties and can bring with them unwanted diseases.

Bait stations should be checked frequently to ensure they always have a supply of bait. A record of bait station inspections must be kept. At certain times of the year increased stations may be necessary and frequency of checking increased.

How do I comply?

1. Take steps to make your property less appealing to wild birds and rodents (see Requirement 9).
2. Inspect your property for signs of rodent activity; look for droppings.
3. Work with a pest control specialist to develop a pest and rodent control plan.
4. Make sure your control plan:
 - a. shows where the bait stations must be placed on your property
 - b. details how and when bait stations will be checked and replenished. Bait stations must always have bait.
 - c. includes directions on how you will maintain grass and keep your property free of debris, showing a three metre buffer around production areas.
5. Keep a record of where and when baits are installed and checked.

10

IMPLEMENT A VERMIN CONTROL STRATEGY

11

KEEP A RECORD OF ALL PERSONS ENTERING THE PRODUCTION AREA

Requirement 11

A written record of the name of all persons entering the production area and the date of entry is to be made and kept for 12 months.

Why?

One of the main ways Salmonella enteritidis can be introduced onto your property is through the movement of contaminated people, equipment, vehicles, materials or machinery.

Should your property ever become infected with SE, a register of all the people who entered your production area will help us investigate and identify the source of the infection so we can stop any further spread.

How do I comply?

1. Be aware of all people arriving at the property. You are responsible for making sure no one enters your production areas without being recorded in a register. The best way to achieve this is by:
 - a. marking clear parking areas for visitors
 - b. putting up signage directing people to phone you or to visit reception upon arrival
 - c. clearly identifying the production areas (see Requirement 1) and marking entries with signs (see Requirement 2).
2. You must maintain a register with the details of all people entering the production areas. This can be a physical handwritten or typewritten record (e.g. a handwritten receipt; a printed and signed declaration) or a digital written record (e.g. typed information in a digital spreadsheet or text document on a computer or other digital device).
3. The register should include:
 - a. date
 - b. time in
 - c. time out
 - d. name
 - e. any contact with poultry in the previous 48 hours or within a time period stipulated by processing companies (Y/N)
 - f. return from overseas travel in the past 7 days
 - g. recent foodborne illness
 - h. space for the person to sign in and out.
4. You can also use the register to record that people have agreed to comply with biosecurity measures in place before entering (see Requirement 3).
5. Staff must also use the register.
6. The register must be kept on file for 12 months and provided if requested.



Australian Eggs has a visitor log template available in its Salmonella enteritidis pack: <https://www.australianeggs.org.au/for-farmers/biosecurity/farm-visitor-requirements/#item-967> and the Australian Chicken Meat Federation has a template available in the appendix of the Biosecurity Manual for Chicken Grower, and for individual download at: <https://www.chicken.org.au/industry-resources/>

Requirement 12

A written record of the date of all deliveries received into the production area, and of all vehicles that remove anything from the production area, the nature and contents of the delivery or thing being removed and either the number plate and or the name of the company or person responsible for the delivery or removal is to be made or obtained within 1 month of the date of the delivery, and kept for 12 months.

Why?

One of the main ways Salmonella enteritidis can be introduced into a poultry flock is through the movement of contaminated people, equipment or material.

Delivery drivers may visit multiple properties and therefore pose a biosecurity risk.

How do I comply?

Record the names and details of all deliveries entering your facility. The record should include the date, the number plate of the vehicle or company details, and details of the goods delivered or removed in the last 36 hours, and a section for the visitor to sign in and out.

12

KEEP A RECORD OF THE DETAILS OF ALL VEHICLES



13

KEEP A RECORD OF ALL POULTRY MORTALITIES

Requirement 13

A written record of the numbers and dates of all poultry mortalities that occur within the production area is to be made and kept for 12 months.

Why?

Salmonella enteritidis can be transferred from dead birds to the flock. Dead birds can also attract insects, vermin and rodents, which can spread SE.

Records of bird mortalities are vital in the event SE or another disease is detected on your farm. The records will tell us the timing of an outbreak and will help in investigating how the disease or pest found its way onto your farm.

How do I comply?

Keep records of the date of mortality and any symptoms observed.

Requirement 14

A written record of where all poultry entering the production area have come from, and where all poultry exiting the production area are being moved to is to be made, or obtained within 1 month of the poultry entering or exiting the production area, as applicable, and kept for 12 months.

Why?

Salmonella enteritidis can be transferred to the flock from live birds. Having accurate records will help in tracing where any SE or other disease came from.

How do I comply?

Record the names and details of all bird deliveries to and from your facility. The record should include the date, name, company and number plate of any visitors. Keep these records for 12 months.

15

HEAT-SANITISE ALL CARDBOARD EGG FLATS AND CARTONS

Requirement 15

Cardboard egg flats and cartons are to be heat sanitised before use for transporting or storing eggs unless:

- (a) They are being used on the same premises or within the same network of premises as they were being used on, on their previous use; or
- (b) they are being used for the first time, taken direct from the packaging.

Why?

Egg-related materials are one of the major routes for Salmonella enteritidis to spread.

Using egg flats or cartons new, heat-treated or within the same property or network of properties will reduce the opportunity to transfer SE onto or off the property.

How do I comply?

Use new flats and cartons, heat-treat old ones, or use them only on your property or network of properties.

14

KEEP A RECORD OF ALL ENTERING AND EXITING POULTRY

Requirement 16

Plastic egg flats, and fillers are to be disinfected before use for transporting or storing eggs unless:

- (a) They are being used on the same premises or within the same network of premises as they were being used on, on their previous use; or
- (b) They are being used for the first time, taken direct from the packaging.

Why?

All of the properties confirmed to have had SE present are interconnected in that people, eggs or equipment were moving between them. Sanitising egg flats and fillers will stop the spread of bacteria. Using packaging new, disinfected or on the same property ensures that bacteria and other pathogens cannot be further spread.

How do I comply?

Use new plastic egg flats and fillers, or use materials that have been used only in your egg production area.

If reusing plastic flats and fillers, thoroughly disinfect them first.

16

DISINFECT ALL CARDBOARD EGG FLATS AND CARTONS



17

CLEAN PALLETS TO REMOVE ORGANIC MATTER AFTER EACH USE

Requirement 17

Pallets used for storing or transporting eggs on a premises are to be cleaned to remove, as far as practicable, all visible organic matter after each use for transporting or storing eggs, unless:

- (a) they are being used on the same premises or within the same network of premises as they were being used on, on their previous use; or
- (b) they are being used for the first time, taken direct from the packaging.

Why?

Pallets are another route for bacteria such as SE to enter facilities. By

removing all organic matter, you can help reduce the risk.

Using pallets on the same property or within the same network of properties will help confine the risk. Using new pallets means they should not yet have had the opportunity to become infected.

How do I comply?

Pressure-clean pallets to remove all organic matter. Being thorough is important.

Using pallets on the same property or network of properties means you are not providing the opportunity for infection to enter or exit the property.

Using new pallets means they have not yet had the opportunity to become contaminated and should therefore pose a low biosecurity risk.

Requirement 18

Pallets used for storing or transporting eggs on the premises are to be stored in a clean area, that is not rodent habitat or potential rodent habitat.

Why?

Rodents spread Salmonella enteritidis, so limiting their access to pallets will reduce their opportunity to spread SE.

How do I comply?

Only store pallets in a clean, dry, secure rodent-proof storage area

18

STORE PALLETS IN A CLEAN, RODENT FREE AREA



19

MANDATORY SALMONELLA ENTERITIDIS TESTING

Requirement 19

1. The person in charge of a licensed egg business must:
 - a. participate in the National Salmonella Enteritidis Monitoring Accreditation Program (NSEMAP), or
 - b. sample every individual shed/poultry housing area at the premises at which that business is conducted for Salmonella Enteritidis every 12-15 weeks and send the samples to a NSW NSEMAP or NATA accredited laboratory for testing (options shown in the Table on the next page). Sampling must be done according to NSW DPI provided instructions, or
 - c. conduct an equivalent testing program to 1a or 1b
2. Test results must be kept for auditing purposes for 24 months.
3. If requested, test results must be disclosed to any business or person that interacts with the licensed egg business

Why?

Salmonella Enteritidis must be managed in order to minimise public health and safety risks and to maintain consumer confidence in our industry.

Biosecurity and testing is the best form of defence and the measures we're putting in place will assist with protecting your business and your industry.

All cases detected in NSW prior to 1 July 2020 came from layer flocks that had not conducted routine on-farm testing for Salmonella Enteritidis, underlining the need for these amendments.

Approximately 75 percent of NSW layer hens are already tested for Salmonella Enteritidis under voluntary quality assurance programs like the National Salmonella Enteritidis Monitoring and Accreditation Program (NSEMAP).

Bringing this figure to 100 percent will be a significant step toward eradicating the threat Salmonella Enteritidis poses to the NSW egg industry.

If spent layer birds leave farms and go to households, this measure gives some assurance that the birds are SE free.

The number of samples collected and the location of sample collection is important. This is why farms must implement environmental sampling and testing that is in line with recognised industry procedures.

How do I comply?

Join the National Salmonella Enteritidis Monitoring and Accreditation Program (NSEMAP).

The most effective way for you to meet your obligation to conduct mandatory testing is to join the NSEMAP.

This program has a relatively small cost and focuses on testing requirements and accreditation processes that will help ensure freedom from Salmonella Enteritidis.

For more information on the National Salmonella Enteritidis Monitoring and Accreditation Program visit https://www.dpi.nsw.gov.au/__data/assets/pdf_file/0020/722081/NSEMAP-Guidelines.pdf

Or

Undertake environmental sampling of your poultry sheds in accordance with NSW DPI instructions in this guide (see Appendix 1).

This requires:

- Sample every shed every 12-15 weeks
- Collect samples according to the required number of environmental swabs per shed and from the areas as required by NSW DPI, veterinary or industry guidelines
- send samples for testing to a NSW NSEMAP accredited laboratory.

Growers are strongly encouraged to consult an industry professional to obtain advice before conducting sampling and testing.

OR

3. Carry out testing using a recognised industry sampling and testing methodology that is equivalent to the NSEMAP program or the sampling carried out according to NSW DPI's instructions.

And

4. Keep test results for auditing purposes for 24 months.
5. Make records available if requested to any business or person that interacts with the licensed egg business

This guide provides instructions on environmental sampling for SE, as required by the Biosecurity (Salmonella Enteritidis) Control Order. Producers should select and implement the sampling method that will be most effective for their farm (see Appendix 1).

Variations in poultry house design could require adaptations for collecting representative environmental samples. In those situations, any alternative environmental sampling method that is used must be at least equivalent to the method set out in the guide in accuracy, precision, and sensitivity in detecting SE.

NSW DPI instructions on how to conduct environmental sampling for SE in poultry sheds reflects industry protocols.

Australian Eggs has resources available to provide more information about SE, including Standard Operating Procedures (SOP) for SE sampling poultry sheds.

For more information see the Australian Eggs webpage www.australianeggs.org.au

Below is an outline of the steps you will need to follow if you wish to conduct your own sampling. This outline is not a replacement for the advice of an industry veterinarian.

STEP 1 - Select a laboratory and obtain their specimen/sample submission form

Contact the laboratory you intend to use (see below) and obtain a submission form. Ask them if they can supply you with sampling kits.

Your options are:

Birling Avian Laboratories	NSW DPI's Elizabeth Macarthur Agriculture Institute
Phone (02) 4774 6100	Phone 1800 675 623
Email birling@baiada.com.au	Email laboratory.services@dpi.nsw.gov.au
Postal address PO Box 111 Bringelly 2556	Postal address Private Bag 4008, Narellan NSW 2567
Delivery Address 975 The Northern Rd, Bringelly NSW 2556	Delivery address Woodbridge Road, Menangle NSW 2568

STEP 2 - Prepare your materials

You will need to gather:

- Cotton gauze swabs approximately 10cm square or organic tampons, OR plastic boot covers, commercial boot swabs or swabs provided by the laboratory
- Ball of cotton string
- Latex gloves
- Distilled water, or PBS solution or sterile water (boiled water in a sterile container and allowed to cool)

- Ziplock bags or plastic screw top specimen jars
- Scissors
- Permanent marker
- Laboratory submission form
- Plastic post satchel to post swabs

Calculate number of swabs

- The number of swabs required depends on your facility and the production method you use.
- See **NSW DPI SE Sampling Schedule** (Appendix 1) for information on the number of swabs required per shed for different shed or housing layouts or calculate the number of swabs according to SE sampling procedure being implemented on your farm.

Prepare your swabs if kits are not purchased or supplied by laboratories

- If your laboratory supplies swabs we recommend you use these. Alternatively boot swab kits are available for purchase commercially.
- If you must make your own drag swabs
 - Roll the gauze swab and tie a one metre long string around the middle of the cotton gauze making a bow, or tie the 1m string to the tampon string
 - Wrap string around the bow and make up the required number of swabs.

Place swabs into a plastic jar or zip lock bag and store in a dry secure place.



Example of a drag swab, boot covers and correctly labeled sample bags.

For each swab (as calculated using the information in Appendix 1):

- Wash your hands and put on latex gloves.
- Moisten the swabs using the solution provided by the lab or in the test kit, distilled water, or PBS solution or sterile water.
- Drag or boot swab the shed area. Each type of shed structure needs to be sampled differently.
- For instructions on the sampling plan for your shed please see the NSW DPI SE Sampling Schedule (Appendix 1).
- After sampling an area using the sampling plan appropriate to your shed, place the swab in the zip lock bag or screw top jar. If using boot swabs remove the swab and place it in the provided bag.
- Wash your hands thoroughly after sampling.



Example of a commercially available swab.

STEP 4 - Label and store your sample

- Label each sample bag or jar. The laboratory will provide you with instructions on how to label samples.
- This will usually include a requirement to list the name of your farm, details about where you took the sample, the date the sample was taken, collector's name and a brief description of the sample.
- The laboratory will provide you with instructions on how to store your sample prior to packaging and posting.

STEP 5 - Package and post your sample

- Complete your laboratory submission form.
- Package swabs securely along with the laboratory submission form.
- Post the samples according to the advice from the laboratory.
- Post swabs via express post and do not delay in mailing the samples so that you can ensure the samples can be cultured as rapidly as possible.
- The laboratory should be notified 24 hours in advance of receiving samples to allow adequate time for preparation. Samples should always be recorded on submission forms as being obtained from environmental litter samples.
- It is recommended to take samples and post to laboratories early in the week to avoid samples being delayed over weekends for example.

NOTE: NSW DPI is funding one pooled sample test for each farm every 12-15 weeks. Samples will be pooled by the laboratory.

You can choose to get each individual sample tested, and therefore a result for each area in your shed that was sampled, however you will need to contact the laboratory to arrange this. You will need to pay all laboratory testing costs for this option.



Control measures for persons entering a production facility

1 OBTAIN PERMISSION TO ENTER AND BE AWARE OF CONTROL ORDER MEASURES

Requirement 1

Prior to entry to a production area, all persons other than the person in charge, must first:

- (a) obtain permission from the person in charge to enter the production area. Permission may be provided on an ongoing, or once-off basis; and
- (b) Familiarise themselves with the Control Order and relating measures in place on the premises and production area. A copy of which must be provided or made available to them by the person in charge, prior to entering production areas.

Why?

One of the main ways Salmonella enteritidis can be introduced into a poultry flock is through the movement of contaminated people, equipment or material. Controlling the entry of visitors, creating records of all visitors, having them agree to the conditions of entry and ensuring they have undergone appropriate biosecurity measures will significantly reduce the chances of introducing SE.

How do I comply?

Seek permission before entering any poultry production facility. Sign the visitors' log and read and comply with the entry conditions. Follow all instructions issued by the property manager.



2 ENTER PRODUCTION AREAS ONLY VIA A MARKED ENTRY

Requirement 2

Entry into any production area must be via an entry marked as the entrance to the production area.

Why?

Under this Control Order, producers are required by law to keep records of who has entered each production area on their premises. By entering through a marked entry, visitors will help the farm manager comply with their obligations under the Control Order.

Entering via a marked entry ensures that visitors see all signage related to the conditions of entry.

Entering via a marked entry also ensures that visitors use the footbaths or shed boots provided, and clean their hands.

How do I comply?

To identify a designated entrance, look for appropriate signage and the presence of footwear and hand sanitising facilities.

3 USE THE FOOTBATHS OR SHED BOOTS PROVIDED

Requirement 3

Upon entering and exiting the production area, a person must either:

- (a) Scrape their shoes to remove all visible organic matter using the scraping device provided and then disinfect their shoes using the footbaths provided; or
- (b) Upon entry, remove their footwear and place the "shed boots" provided at the entry on their feet, and upon exit, remove the "shed boots" and leave them at the entrance to the production area. Shed boots are to be worn the whole time the person is in the production area.

Why?

One of the main ways Salmonella enteritidis can be introduced into a poultry flock is through the movement of contaminated people, equipment or material. Using shed boots or a footbath will significantly reduce the chance of SE being introduced into the facility.

How do I comply?

Always use the footbaths or shed boots provided.



Image courtesy of The Australian Chicken Meat Federation Inc.

Requirement 4

If a person is entering the production area in a vehicle, the person must wash the wheels, footsteps and wheel arches of that vehicle using the soap or detergent and facilities provided on the premises, to remove all visible organic matter:

- (a) before entering the production area , and
- (b) after exiting the production area, before exiting the premises.

Why?

One of the main ways *Salmonella enteritidis* can be introduced onto a property is through the movement of contaminated people, equipment, vehicles, materials or machinery.

If a vehicle crosses into a designated production area, it must be decontaminated to help reduce the risk that it may carry SE into that area.

How do I comply?

Before entering and after exiting a production area in a vehicle use the wheel wash facility provided to remove all organic matter from the wheels, footsteps and wheel arches of that vehicle.

4
**WASH VEHICLE
WHEELS BEFORE
ENTERING A
PRODUCTION
AREA**



Requirements for poultry suppliers, receivers and pullet rearing facilities

1 SUPPLYING 100 OR MORE POULTRY BIRDS

Requirement 1

Poultry of numbers of 100 birds or greater must not be supplied to a person or business unless that person or business is licensed for poultry egg or meat production under the Food Act (NSW) and a PIC or has a provisional licence and a PIC. Records of all poultry transactions including the licence number and PIC must be kept for 12 months.

Why?

By ensuring that persons or businesses are licensed and hold a PIC we will help reduce the potential for the spread of Salmonella Enteritidis and other diseases.

Licensed egg and poultry businesses are required to meet the biosecurity requirements contained in this Control Order. They are also required to submit to inspections by the NSW Food Authority where staff will ensure these requirements have been met.

By ensuring persons or businesses hold a PIC prior to obtaining birds we are increasing our ability to trace, isolate and manage any outbreak of disease.

How do I comply?

If you are supplying more than 100 poultry to any person or business ensure they hold a licence and a PIC. Check documentation, make copies and keep a record of the transaction for 12 months. This includes spent hens that may be provided to members of the public.

Requirement 2

Poultry of numbers of 100 birds or greater must not be received by a person or business that produces poultry eggs or meat unless that person or business is licensed for poultry egg or meat production under the Food Act (NSW) and a PIC or has a provisional licence and a PIC. Records of all poultry transactions including the licence number and PIC must be kept for 12 months.

Why?

Ensuring that persons or businesses are licensed and hold a PIC will help reduce the potential for the spread of Salmonella Enteritidis and other diseases.

Licensed egg and poultry businesses are required to meet the basic biosecurity requirements contained in this Control Order. They are required to submit to inspections by the NSW Food Authority, where staff will ensure these biosecurity requirements have been met.

By ensuring persons or businesses hold a PIC prior to obtaining birds we are increasing our ability to isolate and manage any outbreak of disease.

How do I comply?

If buying more than 100 birds you must hold a licence and a PIC. You must provide evidence of your licence and PIC to the person or business who is supplying the birds. Both you and the person or business supplying the birds will need to retain records of the transaction for 12 months.

2 RECEIVING 100 OR MORE POULTRY BIRDS



More information about obtaining a NSW Food Authority licence can be found at www.foodauthority.nsw.gov.au/help/licensing

For more information on obtaining a PIC visit www.ils.nsw.gov.au/i-want-to/apply-for-a-property-identification-code

3

PULLET REARING FACILITIES MUST HAVE A PIC AND CONTROL ORDER IMPLEMENTED

Requirement 3

Pullet rearing facilities can continue to receive birds without a Food Act (NSW) licence but they must have implemented the Control Order and have a PIC.

Why?

By requiring minimum biosecurity standards across the industry we minimise the risk of Salmonella Enteritidis and other diseases. Pullet rearing facilities are an important part of the industry but they are not required to be licensed under the Food Act. Ensuring these persons and businesses comply with the Control Order will help ensure enhanced biosecurity requirements for all industry participants.

How do I comply?

If you operate a pullet rearing facility, implement the Control Order in full. Seek advice from industry veterinarians or experts if you require assistance with any of the measures outlined in the Control Order.



NSW DPI SE Sampling Schedule (Appendix 1)

You must sample the poultry house environment / shed using a sampling plan appropriate to the shed layout.

Variations in shed design could require adaptations for collecting representative environmental samples. Any alternative environmental sampling method that is used must be equivalent to the method set out below in accuracy, precision, and sensitivity in detecting SE.

Sampling plans are designed to ensure that the bird housing area is thoroughly sampled, covering as much area as practically possible.

Cage - with manure belt

Sample type	How many swabs?	Where to sample?	
Drag swab	Two (2) swabs per row or per manure belt	End of manure belts	

How to sample?

- Tie each of the two (2) swabs by the string below where the manure falls from the belts, leaving the swabs dangling down.
- Once manure belts are started, manure from the top levels should be falling directly onto the swabs.
- Place the swabs in a zip lock bag or screw top plastic jar.
- Repeat for every row/manure belt.
- Repeat for remaining sheds/poultry housing on the farm.

Cage - with manure pit (no manure belt)

Sample type	How many swabs?	Where to sample?	Sampling plan diagram
Drag swab	Three (3) swabs per shed.	Manure piles beneath cages	

How to sample?

- Attach moistened swab by the string to a pole or length of a broom handle
- Walk between the cage rows for the full length of the shed, dragging the swab over the top of the litter piles as shown in Sampling Plan Diagram by the arrow "Swab 1".
- Repeat in the opposite direction, along a new row with "Swab 1" as indicated in the diagram.
- Cut the string from Swab 1 with a pair of scissors.
- Place the swab in a zip lock bag or screw top plastic jar.
- Repeat for another two (2) rows and manure pits.
- Repeat for remaining sheds/poultry housing on the farm.

Barn – deep litter

Sample type	How many swabs?	Where to sample?	Sampling plan diagram
Drag swab or boot swab	Sheds with no pens or partitions - 3 swabs per shed	Litter/manure floor surface	
How to sample?			
Drag swab <ul style="list-style-type: none"> Hold Swab 1 by the string and drag it from one end of the shed to the other and back again, over different areas of litter in the patterns as shown in the Sampling Plan Diagram. Retrieve the Swab 1 when you have dragged the swab the length of the shed and returned to near where you started. Cut the string from Swab 1 with a pair of scissors. Place the swab in a zip lock bag or screw top plastic jar. Repeat for the other two (2) swabs. Repeat for remaining sheds/poultry housing on the farm. 		Boot swab <ul style="list-style-type: none"> Place plastic boot covers over your shoes. Then place boot swabs over the boot covers. Don't use a foot bath once you have the boot covers on. Walk from one end of the shed to the other and back again, over different areas of litter in the patterns as shown in the sampling plan diagram. Remove boot swabs when you have walked the length of the shed and returned to near where you started. Place the boot covers in the bag or container they were removed from. Repeat for the other two (2) of swabs. Repeat for remaining sheds/poultry housing on the farm. 	

Barn – slatted floor

Sample type	How many swabs?	Where to sample?	Sampling plan diagram
Drag swab or boot swab	Shed with no pens or partitions - 2 swabs per shed	Floor/slatted surface. One swab each side of the nest boxes.	
How to sample?			
Drag swabs <ul style="list-style-type: none"> Hold the first swab (Swab 1) by the string and drag it the full length of the shed four times. Each time drag the swab over different areas of the slats in the patterns shown in the Sampling Plan Diagram. Retrieve Swab 1 when the end of the shed is reached for the 4th time. Cut the string from the Swab 1 with a pair of scissors. Place the swab in a zip lock bag or screw top plastic jar. Repeat this process on the other side of the shed. Repeat for all sheds/poultry housing on the farm. 		Boot swabs <ul style="list-style-type: none"> Place plastic boot covers over your shoes. Then place boot swabs over the boot covers. Don't use a foot bath once you have the boot covers on. Walk from one end of the shed to the other and back again, over different areas of the slats in the patterns as shown in the Sampling Plan Diagram. Retrieve Swab 1 when the end of the shed is reached for the 4th time. Place the boot swabs in a zip lock bag or screw top plastic jar. Repeat this process on the other side of the shed. Repeat for all sheds/poultry housing on the farm. 	

Barn – deep litter with one or more pens or partitions

Sample type	How many swabs?	Where to sample?	Sampling plan diagram
Drag swab or boot swab	Sheds with pens or partitions - 2 swabs per pen	Litter/manure floor surface	
How to sample?			
Drag swab <ul style="list-style-type: none"> Hold swab 1 by the string and drag it from one end of the pen to the other and back again, over different areas of litter in the patterns as shown in the Sampling Plan Diagram. Retrieve Swab 1 when you have dragged the swab the length of the pen and returned to near where you started. Cut the string from the Swab 1 with a pair of scissors. Place the swab in a zip lock bag or screw top plastic jar. Repeat for the rest of swabs. 		Boot swab <ul style="list-style-type: none"> Place plastic boot covers over your shoes. Then place boot swabs over the boot covers. Don't use a foot bath once you have the boot covers on. Walk from one end of the pen to the other and back again, over different areas of litter in the patterns as shown in the Sampling Plan Diagram. Remove boot swabs when you have walked the length of the pen and returned to near where you started. Place the boot covers in the bag they were removed from. Repeat for the rest of swabs, with two (2) pairs of boot swabs per pen. 	



Barn – slatted floor

Sample type	How many swabs?	Where to sample?	Sampling plan diagram
Drag swab or boot swab	Shed with pens - 2 swabs/pen or per level	On the floor and on the slats on each side of the shed	

How to sample?

Drag swabs	Boot swabs
<ul style="list-style-type: none"> Hold the swab by the string and drag it from one end of the pen and back again over different areas of the pens in the patterns described in the Sampling Plan Diagram. Retrieve the swab when you have dragged the swab the length of the pen and returned to near where you started. Cut the string from the swab with a pair of scissors. Place the swab in a zip lock bag or screw top plastic jar. Repeat for the rest of swabs. Repeat for all sheds/poultry housing on the farm. 	<ul style="list-style-type: none"> Place plastic boot covers over your shoes. Then place boot swabs over the boot covers. Don't use a foot bath once you have the boot covers on. Walk from one end of the pen to the other and back again, over different areas of litter in the patterns as shown in the Sampling Plan Diagram. Remove boots swabs when you have walked the length of the pen and returned to near where you started. Place the boot covers in the bag or container they were removed from. Repeat for the rest of swabs, with two (2) pairs boot covers per pen. Repeat for all sheds/poultry housing on the farm.

Mobile shed or housing structure

Sample type	How many swabs?	Where to sample?	Sampling plan diagram
Drag or boot swab. Note: sponge swabs can also be used.	Two swabs per shed/ house.	Under the shed or on the slats / grating.	<p>Choose a sampling plan appropriate to your shed layout. This may require adaptations for collecting representative environmental samples.</p> <p>The picture below shows the area that should be sampled for this particular poultry shed (e.g. On the grating and under the structure where visible manure is present).</p>

How to sample?

- Use the procedure for one of the sampling methods described above that will allow swabbing the area where most of the recently deposited manure has been deposited.
- See cage (manure pit), or barn (slats, deep litter, or deep litter and slats).

Barn – deep litter and slatted floor

Sample type	How many swabs?	Where to sample?	Sampling plan diagram
Drag swab or boot swab	Four swabs per shed	On the floor and on the slats on each side of the shed	

How to sample?

Drag swab	Boot swab
<p>Step 1</p> <ul style="list-style-type: none"> Hold Swab 1 by the string and drag it from one end of the litter area and back again over different areas of the floor in the patterns described in the sampling plan diagram. Retrieve Swab 1 when you have dragged it the length of the litter area and returned to near where you started. Cut the string with a pair of scissors. Place the swab in a zip lock bag or screw top plastic jar. <p>Step 2</p> <ul style="list-style-type: none"> Next, drag Swab 2 by the string from one end of the slatted area and back again over different areas in the patterns described in the Sampling Plan Diagram. Retrieve the Swab 2 when you have dragged it the the length of the slat area and returned to near where you started. Cut the string from Swab 2 with a pair of scissors. Place the Swab 2 in a zip lock bag or screw top plastic jar. Repeat steps 1 and 2 on the other side of the shed for the other 2 swabs. Repeat for all sheds/poultry housing on the farm. 	<p>Step 1</p> <ul style="list-style-type: none"> Place plastic boot covers over your shoes. Then place boot swabs over the boot covers. Don't use a foot bath once you have the boot covers on. Walk from one end of the litter area and back again over different areas of the floor in the patterns described in the Sampling Plan Diagram. Remove boots swabs when you have walked the length of the litter area and returned to near where you started. Place the swab in the bag or container they were removed from. <p>Step 2</p> <ul style="list-style-type: none"> Place boot swabs over your boot covers. Walk from one end of the slat area and back again over different areas in the patterns described in the Sampling Plan Diagram. Remove boot swabs when you have walked the length of the slats and returned to near where you started. Place the Swab 2 in the bag or container they were removed from. Repeat steps 1 and 2 on the other side of the shed for the other 2 swabs. Repeat for all sheds/poultry housing on the farm.

