Protect your business, your industry and the community

Prevent the spread of Salmonella Enteritidis

*Salmonella* Enteritidis (SE) has been detected on several NSW properties and one Victorian poultry farm following serious outbreaks of gastroenteritis (aka “gastro”) in people.

Every person working in the poultry industry can play a part in helping to stop the spread of this disease. NSW Department of Primary Industries (DPI) urges all individuals working in the poultry industry to review their biosecurity practices. By taking action, you can help protect people from serious food-borne illness and prevent a loss of consumer confidence.

Good biosecurity practices and hygiene standards are critical to reducing the risk of spreading *Salmonella* Enteritidis. Producers should review and update their property biosecurity plan to ensure that their biosecurity practices are at the highest level possible, in accordance with the agreed industry minimum standards outlined in the national poultry biosecurity manuals.

**Protect your business:**

- **Update your biosecurity plan.** Include the management steps below in your plan. Review the biosecurity manuals and guidelines relevant to poultry production (such as those listed at the end of this fact sheet). If you need help establishing a biosecurity plan, visit [www.farmbiosecurity.com.au](http://www.farmbiosecurity.com.au)

- **Restrict entry to your site.** Keep entry gates closed. Reduce the number of visits to the site and only allow entry for essential services. Limit where people and vehicles move on site. Restrict entry to poultry sheds and range areas to staff that are performing essential tasks. All visitors should sign a visitor’s log.

- **Review your requirement for a no-contact period with other poultry.** Industry standards recommend a no-contact or “quarantine” period between visits to separate poultry farms. With the heightened risk of *Salmonella* Enteritidis, you should review your no-contact period, screen all visitors for recent poultry contact, and ensure they do not have a recent history of travel to countries where *Salmonella* Enteritidis is common.

- **Use Personal Protective Equipment (PPE).** All workers and visitors entering the site, or having contact with eggs or birds, should wear protective clothing and boots.

- **Thoroughly clean and disinfect anything arriving on or leaving from your property.** This includes vehicles and equipment.

- **Use effective disinfectants.** Consider consulting with a poultry industry veterinarian or disinfectant manufacturer to determine if the disinfectants you are using are effective against *Salmonella* Enteritidis. Disinfectants are likely to work best when:
  - You have removed all organic material from objects to be disinfected before applying any disinfectant.
  - You follow the manufacturer’s directions for appropriate dilution and application rates.
  - The disinfectant solution is in contact with objects for an appropriate length of time (note that less than 15 minutes of contact may not be effective).
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- **Do not reuse cardboard packaging**, especially if packaging has been used to carry eggs sourced from other farms or businesses.

- **Know and ask the Salmonella status of your suppliers**, including eggs, birds and feed.

- **Keep records of materials coming on and off your property**. Log the movement of birds, eggs, feed and other materials.

- **Maintain a rodent baiting program**. Rodents are capable of spreading Salmonella Enteritidis, which has been detected in rat faeces on infected properties. As a result, rodents are considered a high risk for the spread of SE between sheds and nearby farms.

- **Practice good hygiene in packing rooms** to ensure that people and equipment do not allow contamination to spread to birds on the farm.

- **Ensure that employees take adequate time off work when suffering from gastroenteritis** or related illness. Salmonella Enteritidis can spread from people to poultry. Make sure your employees understand the risk that Salmonella poses to your business.


- **Watch for possible signs of disease**. While Salmonella Enteritidis does not always produce symptoms in infected flocks, some flocks may display an unexplained increase in mortalities and other non-specific symptoms of disease, such as depression or lethargy. Monitor your flocks closely for signs of disease and investigate promptly if you suspect Salmonella Enteritidis.

- **Report disease events in poultry flocks to NSW DPI**. Salmonella Enteritidis is a notifiable disease of poultry. You have a legal obligation to notify authorities if you know or suspect that poultry are infected with this disease. Producers can contact the emergency animal disease hotline (1800 675 888) in order to notify NSW DPI.

**Further information:**

E: quarantine@dpi.nsw.gov.au
T: +61 1800 680 244 (option 6) during NSW business hours


Australian Eggs - [www.australianeggs.org.au](http://www.australianeggs.org.au)


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