

Biosecurity (*Salmonella* Enteritidis) Control Order 2020

under the

Biosecurity Act 2015

I, BRUCE M. CHRISTIE, Deputy Director General Biosecurity & Food Safety NSW, in exercise of delegated authority under the *Biosecurity Act 2015*, in pursuance of section 62 of the *Biosecurity Act 2015*, reasonably believing it is necessary to prevent, eliminate, minimise or manage the biosecurity risk associated with *Salmonella* Enteritidis, make the following Control Order.

Dated this 30 June 2020
(as amended 23 June 2022)

BRUCE M. CHRISTIE DEPUTY DIRECTOR GENERAL BIOSECURITY & FOOD
SAFETY NSW
DEPARTMENT OF PLANNING, INDUSTRY AND ENVIRONMENT

Part 1 Introduction

1 Commencement

This Control Order commences on the date it is made.

2 Duration of control order

This Control Order has effect until 30 June 2024.

3 Revocation of Biosecurity (*Salmonella* Enteritidis) Control Order 2019

Pursuant to section 43(2) of the *Interpretation Act 1987*, the Biosecurity (*Salmonella* Enteritidis) Control Order 2019 dated 13 February 2019 and published on the Department's website is revoked, as is any Order revived as a result of this revocation.

4 Definitions

egg packing facility means facilities where eggs are placed into packaging

grading facility means facilities that undertake grading and crack detection of eggs

network of premises means any of the following:

- two or more premises that are owned or managed by the same person,
- two or more premises that are operated as part of a single business operation
- a group of premises consisting of one or more premises that have in place an agreement to exclusively supply the same, single premises with eggs, and the premises to which the eggs are exclusively supplied.

person in charge means the owner, operator or other person with control over the management of a premises at the relevant time.

poultry means chickens, spent hens, fertilised eggs, ducks, geese, turkeys, quail, guinea fowl, or any other domestic fowl

premises means a premises that contains a production area

production area means any of the following:

- the area where eggs are produced on a premise required to be licensed under the *Food Act 2003* and Food Regulation 2015,
- the area where poultry are bred, raised or kept for meat or egg production on a premises required to be licensed under the *Food Act 2003* and Food Regulation 2015,
- a grading facility on a premises required to be licensed under the *Food Act 2003* and Food Regulation 2015,
- an egg packing facility, on a premises required to be licensed under the *Food Act 2003* and Food Regulation 2015,
- a pullet rearing facility.
- a commercial poultry breeding or hatching facility.
- on any premise that has more than 100 poultry, the area in which poultry are housed.

pullet rearing facilities means facilities that raise chicks to point of lay pullets.

PIC means a *property identification code* and has the same meaning as in clause 3 of the Biosecurity (National Livestock Identification System) Regulation 2017.

the Act means the *Biosecurity Act 2015*.

Note: *authorised officer, Chief Veterinary Officer, carrier, control measures, deal, fitting and pest* all have the same meaning as in the Act.

Part 2 Control measures

5 Biosecurity Matter and Biosecurity Risk

(1) The biosecurity matter to which this Control Order relates is the disease agent *Salmonella* Enteritidis.

- (2) The biosecurity risk to which this Control Order relates is the biosecurity risk posed or likely to be posed by the spread of *Salmonella* Enteritidis.

6 Control Zone

- (1) Pursuant to sections 62(1) (a) and 67 of the Act, the control zone to which control measures are required to be implemented under this Control Order is the whole of New South Wales.
- (2) The control zone is called the *Salmonella Enteritidis Control Zone*.

7 Control measures for persons in charge

Pursuant to sections 62(1) (b), 63(d) and 68 of the Act, the following control measures apply to all persons in charge of premises within the control zone.

- (1) The production area is to 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.
- (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.
- (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 premises 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.
- (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 to be 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.
- (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.

- (6) Parking separate from, and external to, the production area must be provided for vehicles entering the premises but not entering the production area.
- (7) Equipment and materials, including soap or detergent, for the washing of the 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.
- (8) Any dead birds on the premises must be stored and disposed of in a manner that prevents vermin and other animals accessing the dead birds.
- (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 the access of vermin, as far as practicable.
- (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.
- (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.
- (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.
- (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
- (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.
- (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.
- (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
- (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.
- (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

8 Control measures for persons entering a production area

Pursuant to sections 62(1)(b), 63(d) and 68 of the Act, the following control measures apply to all persons who enter a production area within the control zone.

- (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 a once-off basis; and
 - b. familiarise themselves with the measures in place on the premises and production area to implement this control order, made available to all persons entering the production area, prior to entry by the person in charge.
- (2) Entry into any production area must be via an entry marked as the entrance to the production area.
- (3) Upon entering and exiting the production area persons 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.

- (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.

9 Suppliers of poultry

Poultry of numbers of 100 birds or greater must not be supplied to a person or business unless:

- (a) that person or business is licenced for poultry egg or meat production or has a provisional licence under the *Food Act 2003*, and
- (b) the property to which the poultry will be supplied and held has a PIC.

Records of all poultry transactions including the licence number and PIC must be kept for 12 months.

10 Receivers of poultry

Poultry of numbers of 100 birds or greater must not be received by a person or business that produces poultry eggs or meat unless:

- (a) the person or business is licenced for poultry egg or meat production or has a provisional licence under the *Food Act 2003*, and
- (b) The property to which the poultry will be supplied and held has a PIC.

Records of all poultry transactions including the licence number and PIC must be kept for 12 months.

11 Pullet rearing facilities

Pullet rearing facilities can continue to receive birds without a licence issued under the *Food Act 2003*, but they must have implemented the measures in this Control Order and the facilities must have a PIC.

12 Mandatory Salmonella testing

Pursuant to sections 62(1)(b), 63(d) and 68 of the Act, the following control measures apply to all persons who hold a licence authorising the carrying on of an egg business under the *Food Act 2003*.

- (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 accredited laboratory for testing. Sampling must be done according to DPI provided instructions, or
 - c. or 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