



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.



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.



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.

Provide disposable boots for use by visitors to the farm



Use a footbath to disinfect shoes and scrub droppings, mud or debris using a long-handled scrub brush and disinfectant.



Change clothes before entering poultry areas and prior to exiting poultry areas.

Visitors should wear proper protective outer garments or coveralls, boots and headgear when handling poultry, and shower and/or change clothes upon leaving the facility.