

**A+ Poultry Farms Company**

**Farm Location: 22 Chicken Ln. Lancaster, PA 17650**

**Premise ID: XX567TG**

**1. Biosecurity Responsibility**

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1.1 Is there a Biosecurity Coordinator? If so, please provide their name.

Biosecurity Coordinator Name – John Smith at A+ Poultry Farms  
Location Biosecurity Supervisor: Susan Jones  
Phone Number: 717-555-5800  
E-mail: sjones@chicken.net

1.2 Is there a site-specific biosecurity plan? (include site plan and site map)

Site Specific Information:  
Farm Address: 22 Chicken Ln. Lancaster, PA 17650  
Premise Owner: Susan Jones  
Premise ID: 00IWTGH

1.3 Is the Biosecurity Coordinator knowledgeable in the principles of biosecurity?

Biosecurity Coordinator is knowledgeable in interpreting and implementing the plan.

1.4 Does the Biosecurity Coordinator review the biosecurity plan at least once during each calendar year and make revisions as necessary?

Date of creation: 11/20/22  
Plan is reviewed annually by Biosecurity Coordinator. Documentation is below.

1.4.1 Revisions:

<b>Date:</b>	<b>Section:</b>	<b>Detail of Revision:</b>
12/1/22	5.1	Changed foot pan procedures
1/5/23	8.1	Added more info about mortality disposal buckets

1.5 Does the biosecurity plan indicate there will be a review by the Biosecurity Coordinator in periods of heightened risk of disease transmission?

Biosecurity Coordinator will review the site-specific biosecurity plan in periods of heightened risk of disease transmission. Examples of heightened risk would be HPAI in any birds in PA or LPAI in commercial birds in PA or another highly contagious avian disease of concern to A+ Poultry.

1.5.1. Documentation of discussions during periods of high risk:

Date:	Message from A+ Management:	Action taken:

**2. Training**

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2.1 Does the biosecurity program include training materials that cover both farm site-specific procedures as well as company and/or complex-wide site-specific procedures, as applicable?

Training is based upon A+ Poultry biosecurity training materials which include information about signs of avian influenza and other diseases of poultry, a review of the site-specific protocols in this plan, and the HPAI Biosecurity Training Materials produced by the Center for Food Security and Public Health, Iowa State University, College of Veterinary Medicine.

2.2 Do all poultry owners and caretakers that regularly enter the perimeter buffer area (PBA) complete this training?

All poultry owners, family members, and caretakers that regularly enter the PBA complete annual training. This training includes:

- ✓ Farm policy requires that employees do not own or interact with other birds of any kind, including backyard flocks and pet birds.
- ✓ In the event of contact with birds, personnel, or equipment from other farms or contact with wild waterfowl, employees, family members or caretakers must take a full shower and change into freshly laundered clothing and different footwear prior to entering the poultry living area.

2.3 Has the training been completed at least once per calendar year and documented?

Training is completed annually and documented in the training log.

2.4 Are new poultry caretakers trained at hire?

New poultry caretakers receive biosecurity training at hire and this training is documented in the training log.

*Training log for 2.2, 2.3, and 2.4:*

Date of training:	Name:	Trained by:

2.5 Are training records retained as stated in Title 9-CFR §145.12(b) and 146.11(e)? (3 yrs)

Training records are maintained for 3 years.

### **3. Line of Separation (LOS)**

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3.1 Does the site-specific biosecurity plan describe or illustrate the boundaries of the LOS?

The LOS is marked by the walls and door of the poultry house. The LOS is drawn as a red line around the houses on the facility map, and the outer entry/exit doors into the egg processing areas are shown with an orange line on the map. Clean clothing and shoes that have been cleaned and disinfected or dedicated shoes should be worn to enter the building. A foot pan is located inside the door to the processing area and everyone must step into the pan upon entry. The LOS is located at each interior entry into the poultry living areas.

3.2 Does the site-specific biosecurity plan clearly outline procedures to be followed when caretakers, visitors, or suppliers cross the LOS?

Procedures to be followed when crossing the LOS into the poultry area:

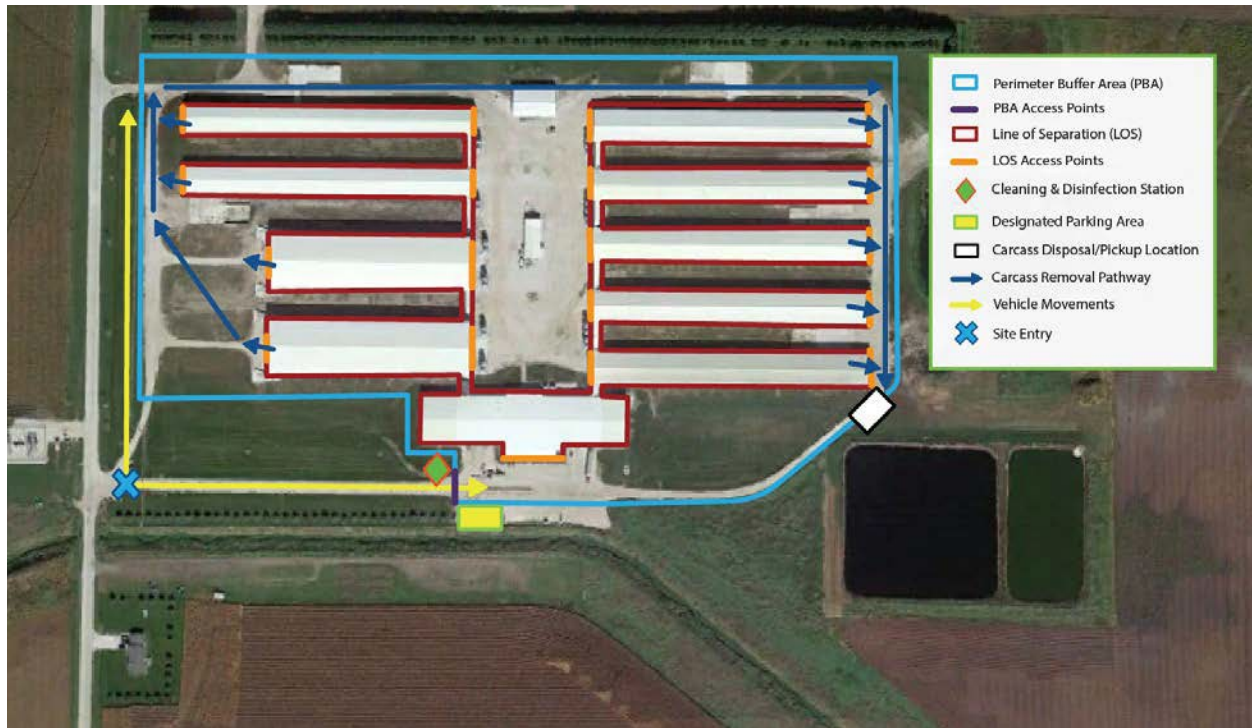
1. Wash hands upon entering facility or use hand sanitizer located by door.
2. Look for the line on the floor and change boots for entry into the poultry area - specific boots on the “clean” side of the line. Once on that side, boots remain on until you need to go back to the other side. When crossing back to leave, take off bird-area boots and leave them on the “clean” side.
3. Please note:
  - ✓ Apparel worn across the LOS by all personnel must be clean and laundered before starting work each day and must not have been worn around other poultry. If soiled, clothes should be changed or covered with clean coveralls.
  - ✓ EVERYONE is required to wear poultry area specific footwear or disposable footwear covers when crossing the LOS, prior to entering poultry living areas.
  - ✓ Disposable boots are available for visitors who do not have dedicated indoor footwear on site.
  - ✓ Care must be taken not to allow cross-contamination at the LOS.
  - ✓ Don't bring anything extra across the line with you, but if any supplies must cross, make sure they are cleaned and disinfected or sealed in a bag. This includes cell phones.
  - ✓ Everyone is required to wash or sanitize their hands before entering and after leaving poultry houses and processing areas.

### **4. Perimeter Buffer Area (PBA)**

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4.1 Does the site-specific biosecurity plan describe or illustrate the boundaries of the PBA?

*(A map showing the LOS and PBA is below. PBA includes the packing area.)*



4.2 Does the site-specific biosecurity plan clearly outline the procedures to be followed by caretakers, visitors, or suppliers when entering and leaving the PBA?

Procedures to be followed when entering and leaving the PBA:

- ✓ Biosecurity warning signs are in place at each driveway entrance.
- ✓ In the event HPAI is present within the state of Pennsylvania or in other high-risk situations, access to the premise must be limited by a gate, chain, or other means that requires visitors to obtain permission to enter.
- ✓ Parking is provided for visitors in a location that is not directly adjacent to the poultry houses, is clearly identified, and located outside of the PBA.
- ✓ PBA was selected to minimize traffic around the poultry houses.
- ✓ All vehicles entering and exiting the PBA must be disinfected. There is a biosecurity sign with a disinfectant sprayer next to it, but most vehicles crossing the PBA (feed truck, egg trucks) have on-board disinfection units that must be used prior to crossing the PBA.
- ✓ A+ Poultry flock service personnel utilize their own hand pump disinfectant sprayer on their tires if they are crossing the PBA. A+ Poultry flock service personnel park as far away from barn and feed bins to avoid any crossover with feed delivery and egg pick up vehicles. Service people spray bottom of shoes with disinfectant before getting out of vehicle to put on PPE if they have to park inside PBA.

## 5. Personnel

5.1 Does the biosecurity program and/or site-specific biosecurity plan include provisions specifically addressing procedures and biosecurity personal protective equipment (PPE) for site-dedicated personnel?

Personnel and Personal Protective Equipment (PPE) Procedures:

- ✓ Footwear disinfection stations are positioned at each building entry point, right inside door.
- ✓ Everyone is required to clean and disinfect their outside footwear upon entry into the processing room.
- ✓ Footbaths are changed according to label specifications. List product name here: Traffic Cop
- ✓ Everyone must wash or sanitize hands prior to entering and immediately after exiting the poultry living area.
- ✓ Everyone must change footwear when crossing the LOS and take caution to prevent cross-contamination.
- ✓ Tools and equipment crossing the LOS must be clean and thoroughly disinfected using spray and/or disinfectant wipes.

5.2 Does the biosecurity program and/or site-specific biosecurity plan address the procedures and biosecurity PPE for non-farm personnel?

Visitor PPE:

- ✓ All visitors are required to follow all biosecurity practices.
- ✓ Visitors do not enter poultry living area unless absolutely necessary.
- ✓ Visitor log book is maintained, noting a) visitor name, b) company, c) date and time of entry, d) exit time, e) date of last poultry contact, f) telephone number.
- ✓ Clean coveralls or disposable suits, disinfected boots or shoe covers, and hairnets are required for visitors and contractors to wear before entering the poultry living area, egg processing area, or other work areas.
- ✓ Visitors must apply a second layer of disposable boots at the Line of Separation (LOS).
- ✓ Spent hen removal crews are prohibited from entering other poultry houses (if applicable) or egg processing areas.

5.3 Does the biosecurity program and/or site-specific biosecurity plan specify procedures which all personnel having had recent contact with other poultry or avian species should follow before re-entering the PBA?

Procedures for Personnel with recent poultry contact:

- ✓ Visitors and employees are prohibited from entering poultry area if they do not have at least 48 hours after exposure to poultry or other birds outside of the A+ Poultry network.

## **6. Wild Birds, Rodents, and Insects**

6.1 Are there control measures in the biosecurity program and site-specific biosecurity plan to prevent contact with and protect poultry from wild birds, their feces and their feathers as appropriate to the production system?

Control Measures to Prevent Contact with Poultry from Wild Birds, Feces, and Feathers:

- ✓ Poultry house are bird proofed against wild or free-flying birds.
- ✓ Fans and associated ventilation apparatus (inlets, shutters, etc.) are to be maintained in good working order and checked frequently for proper operation.
- ✓ Backyard poultry are prohibited from the premises.
- ✓ A pond is located on an adjacent field and USDA Wildlife Services assists with the site mitigation program for migrating geese and ducks.

6.2 Does the biosecurity program and site-specific biosecurity plan contain control programs for rodents, insects, and other animals?

Control Programs for Rodents, Insects, and Other Animals:

- ✓ All A+ Poultry facilities are under the PEQAP program and follow the PEQAP guidelines for rodent, insects and other animals.
- ✓ Rodent bait stations are maintained, monitored, and fresh bait applied regularly.
- ✓ Flies are monitored and addressed if a need arises.
- ✓ A minimum of a 3-foot perimeter surrounding the poultry house is kept neatly trimmed or lined with stone.
- ✓ Garbage and other debris is not permitted surrounding the poultry house.
- ✓ Dogs, cats, and other domesticated animals are not allowed in poultry houses or egg processing areas.

6.3 Are these programs documented?

Documentation

- ✓ Rodent and fly counts are logged as per PEQAP requirements and retained on the farm for 3 years.

## **7. Equipment and Vehicles**

7.1 Does the biosecurity program and/or site-specific biosecurity plan include provisions for procedures for cleaning, disinfection, or restriction of sharing of equipment where applicable?

Cleaning, Disinfection, and Restriction of Shared Equipment:

- ✓ Any vehicles, equipment or tools crossing the PBA must be disinfected entering and exiting.
- ✓ Premises should not share equipment, but if it is necessary to share something with another A+ Poultry farm, it must receive a full washdown and disinfection between premises.
- ✓ Poultry transport equipment is cleaned and disinfected prior to arrival at the farm and held under conditions that prevent exposure to wild birds and other animals.

7.2 Are vehicle access and traffic patterns defined?

- ✓ Traffic Patterns are noted on the PBA map.

## **8. Mortality Disposal**

8.1 Is there a mortality disposal plan?

8.2. Does the mortality disposal plan reference the frequency of removal, storage of mortality, and pest control around mortality storage and disposal areas?

8.3. Does the mortality disposal plan address procedures for handling mortality disposal in a way that minimizes the potential for cross-contamination from other facilities or between premises?

Mortality Disposal Plan:

- ✓ Mortality is collected, recorded, and disposed of daily.

- ✓ Dead birds are composted on site -the compost pile is shown on the PBA map.
- ✓ The birds are collected in buckets that don't leave the poultry house. The dead birds are dumped out a side door into an outside bucket without the person or inside bucket touching the ground outside.
- ✓ After the work in the poultry area is completed for the day, the outside buckets are collected, and the contents are dumped into the compost pile and covered with composting materials to avoid attracting animals. The outside buckets are rinsed out at the outside tap and replaced outside the doors.

## **9. Manure and Litter Management**

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9.1 Is the manure and spent litter handled in a manner that limits the spread of infectious disease?

- ✓ Location of Manure Log Sheet- egg room office.
- ✓ Manure is used on farm and then there are 2 relatives who use manure from the farm. When relatives come to the farm to pick up the manure they wash equipment and disinfect per biosecurity plan requirements as they cross the PBA. The farm spreader is also cleaned before crossing the PBA after all manure has been removed. All manure is tarped before it is transported on the road and no manure is moved with bird carcasses in it. If there is any sign of contagious disease in the birds, the manure will be held on site until regulatory officials say it is safe to transport it off the property.

## **10. Replacement Poultry**

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10.1 Is replacement poultry sourced from flocks which are in compliance with NPIP provisions and program standards?

- ✓ All replacement poultry are sourced from health-monitored flocks which are in compliance with NPIP guidelines. All relevant hatchery certificates, blood testing results, truck C&D verifications, and pullet and layer house C&D Evaluations are retained at A+ Poultry's main office and a copy of the most recent NPIP 9-3 form is attached to this plan.

10.2 Is replacement poultry transported in equipment and vehicles that are regularly cleaned, disinfected and inspected?

- ✓ Poultry transport equipment is cleaned and disinfected prior to arrival at the farm and held under conditions (roof) that prevent exposure to wild birds and other animals.

10.3. Are biosecurity protocols in place for equipment and personnel involved in the transport of replacement poultry?

Equipment and personnel protocols can be found in sections 7 and 5 of this plan.

## **11. Water Supply**

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11.1 Is drinking water and/or water used for evaporative cooling sourced from a contained supply such as a well or municipal system?

- ✓ Water is sourced from a well on the property and is protected from wild birds and animals. The water is tested annually for coliforms and treated if necessary.

11.2, 11.3, and 11.4: If surface water is used, address these items.

## **12. Feed and Replacement Litter**

### **12.1, 12.2 Feed, Feed Ingredients, and Litter Storage**

Are feed, feed ingredients and litter stored and maintained in a manner that limits exposure to and contamination by wild birds, rodents, insects, and other animals?

- ✓ Feed bins are secured to prevent contamination by wild birds, rodents, insects, and other animals.
- ✓ Replacement litter is stored under roof and in a manner that limits all potential forms of contamination.

12.2. Does the biosecurity plan address feed spills within the PBA (outside of the LOS)?

- ✓ Feed spills are to be cleaned up promptly, ideally within 1 hour, at most by the end of the day on which the spill occurred. Feed spills are buried in the compost or manure pile or swept up and bagged and thrown away to deter pests. It will not be thrown into the field.

## **13. Reporting of Elevated Morbidity and Mortality**

13.1 Does the biosecurity plan address elevated morbidity and/or mortality above expected levels?

- ✓ Mortality and culls are to be totaled on a daily basis.
- ✓ Elevated mortality above \_\_\_% or unexplained decrease in water or feed consumption will be reported immediately to the A+ Poultry service person for this flock.

13.2 Is there a plan to report to responsible authorities and take appropriate action should you suspect and need to rule out reportable disease agents?

- ✓ If birds are showing signs of HPAI or there is a sudden, unexplained increase in mortality above \_\_\_%, A+ Poultry will contact PDA at **717-772-2852 extension 1 (24/7)**.

## **14. Auditing**

14.1 Auditing of the biosecurity principles is based on flock size as outlined in 9 CFR 53.10.

(Premises exempted from auditing for USDA indemnity are those which: raise fewer than 100,000 broilers annually for meat, raise fewer than 30,000 turkeys annually for meat, have fewer than 75,000 table egg layers, raise fewer than 25,000 raised for release upland game birds annually, raise fewer than 25,000 waterfowl birds annually., and have fewer than 5,000 breeder birds. However, for PDA permitting purposes, all flocks must have an approved biosecurity plan in place.)

Capacity: \_\_\_\_\_ 125,436 \_\_\_\_\_

14.2 Audits shall be conducted at least once every two years or a sufficient number of times during that period by the Official State Agency to ensure the participant is in compliance.

14.3. Each audit shall require the biosecurity plan's training materials, documentation of implementation of the NPIP Biosecurity Principles, corrective actions taken (if necessary), and the Biosecurity



PA Department of Agriculture Guidance Document 7.6.23

Coordinator’s annual review of the biosecurity plan to be audited for completeness and compliance with the NPIP Biosecurity Principles.

(9-3 form and completed training log are attached)

Biosecurity Supervisor Signature: \_\_\_\_\_  
Date of plan: \_\_\_\_\_