

व्यापक परिचालन मसौदा**प्रलेख प्रेषण संज्ञापन**

संदर्भ

दिनांक

एफ ए डी 22/टी

21-06-2010

तकनीक समिति, एफ ए डी 22

प्रेषिति

- क) पशुधन प्रभरण, उपस्कर एवं प्रणाली विषय समिति, एफ ए डी 5 के समस्त सदस्य ।
ख) बूचडखाना एवं मांस उद्योग विषय समिति, एफ ए डी 18 के समस्त सदस्य ।
ग) कृषि तन्त्र एवं प्रबन्धन विषय समिति, एफ ए डी 22 के समस्त सदस्य ।
घ) खाद्य एवं कृषि विभाग परिषद, एफ ए डी सी के सदस्य ।
ड) रुचि रखने वाले सभी निकाय ।

महोदय/महोदया,

आपके आवलोकन हेतु निम्नलिखित मसौदे संलग्न हैं :

क्र सं.	मसौदा संख्या	विषय
1	एफएडी 22(2197)सी	भारतीय मानक मसौदा – उत्तम कृषि व्यवहार रीतियों की अपेक्षाएँ – भारतगैप – पशुधन आधारित
2	एफएडी 22(2198)सी	भारतीय मानक मसौदा – उत्तम कृषि व्यवहार रीतियों की अपेक्षाएँ – भारतगैप – मुर्गीपालन आधारित
3	एफएडी 22(2199)सी	भारतीय मानक मसौदा – उत्तम कृषि व्यवहार रीतियों की अपेक्षाएँ – भारतगैप – पशु एवं भेड आधारित

कृपया इन प्रलेखों का अवलोकन कर अपनी सम्मतियाँ यह बताते हुए भेजे कि यदि अंततः यह मानक मसौदे राष्ट्रीय मानक के रूप में प्रकाशित हो जाए तो इस पर अमल करने में आपके व्यवसाय अथवा कारोबार में क्या कठनाइयाँ आ सकती हैं ।

सम्मतियां भेजने की अंतिम तिथि : 20-09-2010

सम्मतियां कृपया संलग्न प्रारूप में अधो-हस्ताक्षरी को भेजें । यह प्रलेख हमारी वेबसाइट www.bis.org.in पर भी उपलब्ध है ।

यदि कोई सम्मति प्राप्त नहीं होती है अथवा सम्मति में केवल भाषा संबन्धी त्रुटि हुई तो उपरोक्त प्रलेखों को यथावत अंतिम रूप दिया जायेगा । यदि कोई सम्मति तकनीकी प्रकृति की हुई तो विषय समिति के अध्यक्ष के परामर्श से अथवा उनकी इच्छा पर आगे की कार्यवाही के लिए विषय समिति को भेजे जाने के बाद प्रलेख को अंतिम रूप दे दिया जायेगा ।

धन्यवाद,

भवदीय,

(एस सी खोसला)

प्रति : उपरिलिखित

वैज्ञानिक एफ एवं प्रमुख (खाद्य एवं कृषि विभाग)

ई-मेल : fad@bis.org.in

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DOCUMENT DISPATCH ADVICE

Our Ref:

Date

FAD 22/T

21-06-2010

TECHNICAL COMMITTEE: FAD 22

ADDRESSED TO:

1. All Members of Livestock feeds, Equipment and Systems Sectional Committee, FAD 5
2. All Members of Slaughter House and Meat Industry Sectional Committee, FAD 18
3. All Members of Agricultural Systems and Management Sectional Committee, FAD 22
4. Members of FADC
5. All interested

Dear Madam/Sir(s),

Please find enclosed the following documents:

SI No.	Doc No.	Title
1.	FAD 22(2197)C	Draft Indian Standard - Requirements for good agricultural practices – IndiaGAP – Livestock base
2.	FAD 22(2198)C	Draft Indian Standard - Requirements for good agricultural practices – IndiaGAP – Poultry base
3.	FAD 22(2199)C	Draft Indian Standard - Requirements for good agricultural practices – IndiaGAP – Cattle and sheep base

Kindly examine the draft standards and forward your views stating any difficulties which you are likely to experience in your business or profession, if these are finally adopted as Indian Standards.

Last date for comments: 20-09-2010

Comments if any, may please be made in the format attached and mailed to the undersigned at the above address. This document is also available on our website www.bis.org.in.

In case no comments are received or comments received are of editorial nature, you will kindly permit us to presume your approval for the above document as finalized. However, in case of comments of technical in nature are received then it may be finalized either in consultation with the Chairman, Sectional Committee or referred to the Sectional Committee for further necessary action if so desired by the Chairman, Sectional Committee.

Thanking you,

Yours faithfully,

Encl: As above.

(S C Khosla)
Scientist 'F' & Head (Food & Agri)
E-mail: fad@bis.org.in

Draft *Indian Standard*
REQUIREMENTS FOR GOOD AGRICULTURAL PRACTICES
– IndiaGAP
POULTRY BASE

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Last date for receipt of comments is 20 SEPTEMBER, 2010

FOREWORD

(Formal clause would be added later)

Considerable milestones have been reached in productivity of farm produce in the country. Concerns about food safety and quality, environmental protection, worker safety and welfare have also gained importance. Thus, it is desirable to set up control and compliance systems for various kinds of farm produce covering horticulture, floriculture, food grains, aquaculture, livestock, poultry, etc. In this context, it is necessary to pay attention to the quality of production practices requiring minute attention at different aspects of production, storage, handling and distribution.

There are different systems and standards available for control measures for processing of food meant for human consumption and feeds for animals producing food for human consumption. The areas where appropriate control measures need to be strengthened are farms producing raw material such as food grains, fruits and vegetables, floriculture produce, aquaculture produce, livestock products, etc, to ensure sustained supply of produce of the desirable quality.

Although grade standards on size, shape, colour and local preferences are available for most of the agricultural produce marketed and consumed in India, their quality in terms of maturity standards, residues of pesticides and other contaminants, microbial loads, etc, have not been adequately covered. Good agricultural practices (GAP) have a bearing on these parameters. In other words, a farm producing raw material for direct consumption or for further processing and following GAP would have an advantage in terms of safety and quality over the other farms. Thus, these practices would add value to the produce.

In India, agricultural practices are highly localized occupations and display a lot of variability in cultural practices and varietal preferences across regions. Further, with the opening up of the world market, there is a flow of trade in the agricultural products. It is, therefore, necessary to define and assign certain common minimum standards to facilitate trade in these products and to win the confidence of the consumers within the country and outside.

Such standards envisaging focused approach for implementing good agricultural practices, traceability, etc, through appropriate infrastructure, record keeping and monitoring would reap following broad benefits:

- a) Development of basic infrastructure at the field level;
- b) Build up culture for good agricultural practices by the farmers;
- c) Uniform approach across farms regardless of their sizes;
- d) Increased awareness among the farmers as well as the consumers about the need for consumption of good quality and safe food;
- e) Traceability through complete integration of food chain;
- f) Improvement in the environment as well as soil fertility;
- g) Worker safety and welfare;
- h) Reputation in the international market as a producer of good quality and safe produce; and
- j) Overcoming the Technical Barriers to Trade (TBTs).

With this in view this draft Indian Standard has been formulated to standardize poultry based agricultural practices in India keeping in mind the best of international practices and suiting the needs of the Indian farmer.

This draft standard is part of a series of Indian standards on good agricultural practices to be developed.

In the formulation of this draft standard considerable assistance has been derived from the draft document prepared by Agricultural and Processed Food Products Export Development Authority (APEDA).

NOTE – The standards given in Annex B may be read to facilitate the implementation of this standard and are for guidance purpose.

1 SCOPE

This draft Indian Standard covers the control points and compliance criteria necessary to be followed by the producers (individual producers and/or members of a producer group) of Poultry.

2 TERMINOLOGY

For the purpose of this standard, the following definitions shall apply.

2.1 Good Agriculture Practices – Practices that address environmental, economic and social sustainability for on-farm processes, and result in safe and quality food and non-food agricultural products.

2.2 Applicant Producer/Producer Group – Individual/organization that has applied for certification to IndiaGAP certification body.

2.3 Hazard – A biological, chemical, physical agent in, or condition of, food with the potential to cause an adverse health effect.

2.4 Individual Producer – A person/organization legally responsible for on farm production, who retains ownership of all the produce covered in the IndiaGAP licence.

2.5 Inspection – An examination of all agricultural practices in order to verify compliance to requirements specified in this standard.

2.6 Water, Potable – Water which does not contain objectionable pollution, contamination, minerals, or infection, and is considered satisfactory for domestic consumption.

2.7 Record – Document showing objective evidence of the tasks performed and results achieved.

2.8 Self-Inspection – Internal inspection of the registered product carried out by the grower on his/her farm using control points and compliance criteria.

2.9 Traceability – The ability to trace the history, use or location of a product (i.e., the origin of materials and parts, processes applied to the product, or its distribution and placement after delivery) by means of a record.

2.10 Worker – Any person on the farm that has been contracted to carry out a task. This includes farm owners and managers.

2.11 Producer Group – A recognized group of producers applying for certification with an internal procedure and internal control of all the members registered to the IndiaGAP requirements, which and complying the requirements as specified in this standard.

2.12 Field – Separate unit of land within a farm.

2.13 Farm – A farm is an agricultural production unit or group of agricultural production units; covered by same operational procedures, farm management.

2.14 Environment – Surroundings in which an activity takes place including air, water, land, natural resources, flora, fauna, humans, and their interrelation.

2.15 Customer – A customer is anyone who purchases products or services from a supplier.

2.16 Certification – All actions leading to the issuance of an IndiaGAP licence.

2.17 Waste – Any materials unused and rejected as worthless or unwanted

2.18 Pullet – refers to the female chicken, which has not reached its laying age or period.

2.19 Fumigant – Volatile liquid or gas to kill insects, nematodes, fungi, bacteria, seeds, roots, rhizomes, or entire plants.

2.20 Dubbing – refers to trimming of wattle/comb through electro - cauterizing of male breeders to reduce further injury due to pecking and fighting.

2.21 Broiler – A meat type chicken raised for marketing at an early age.

2.22 Standard Operating Procedure – A written document which details an operation, analysis, or action whose mechanisms are prescribed thoroughly and which is commonly accepted as the method for performing certain routine or repetitive tasks.

3 CONTROL POINTS AND COMPLIANCE CRITERIA

3.1 Control points and compliance criteria required to be followed by the applicant producer (individual producer and/or member of a producer group) as well as by the Certification Body for independent verification of the agricultural practices that have gone into the production of the produce are given in Annex A. In addition, the applicant producer (individual producer and/or member of a producer group) shall demonstrate compliance with all applicable statutory and regulatory requirements.

3.2 In addition to **3.1**, the applicant producer (individual producer and/or member of a producer group) shall demonstrate compliance with control points and compliance criteria laid down in 'Draft Indian Standard – Requirements for good agricultural practices – IndiaGAP Livestock base'.

3.3 These criteria are marked as 'Major' or 'Minor' or 'Reco'. The criteria marked as 'Major' have a definite effect on the safety and quality of the produce and shall, therefore, be complied with, or shall give adequate assurance about the safety and quality of the produce. The criteria marked as 'Minor', though have a bearing on quality, are those which, if implemented, would provide an advantage to the assessment for IndiaGAP certification. The criteria marked as 'Reco', are those, which though may not have direct bearing on safety and quality of produce but may have other benefits to the producer and are recommended for implementation and are advisory in nature.

3.4 For the purpose of verification, a graded pattern given below shall be followed for grant of IndiaGAP licence:

<i>Category of Licence</i>	<i>Compliance of Major Requirements in percent</i>	<i>Compliance of Minor Requirements in percent</i>
(1)	(2)	(3)
IndiaGAP - A	100	90
IndiaGAP - B	100	80
IndiaGAP - C	100	75

4 BIS IndiaGAP CERTIFICATION

4.1 BIS IndiaGAP certification shall be as prescribed under the provisions of *Bureau of Indian Standards Act, 1986* and Rules and Regulations framed thereunder. The details of the conditions under which the licence may be granted to producer (individual producer and/or member of a producer group) may be obtained from the Bureau of Indian Standards.

ANNEX A
(Clause 3.1)
CONTROL POINTS AND COMPLIANCE CRITERIA

	Item	Level	IndiaGAP requirements	Compliance criteria
A-1	STOCK SOURCING			
A-1.1	Records of Traceability and Sourcing from Approved Farms Only, with Details of Movement	Major	Are all live poultry entering a Production Establishment traceable and sourced solely from other Production Establishments certified against the INDIAGAP Poultry Standard? Is there a record kept of arrival date, the name of the haulier, and the production establishment from which they are dispatched?	Movement records and certificates of conformity.
A-1.2	Dealing with the Exceptions to the Above	Major	Have exceptions to the requirements in 1.1 arisen and dealt with adequately?	Exceptions arising from time to time are dealt with on a case-by-case basis as per instructions from and in consultation with IndiaGAP Certification Body. This may include the need to import poultry of special genotype, the need to re-populate, use of Production Establishments with high-health breeding stock from other uncertified Production Establishments, or in any other exceptional case.
A-2	BREEDING (PARENT) STOCK (NOT APPLICABLE IF NO BREEDING)			
A-2.1	Use of Moulting Practices, If Any	Reco.	Is moulting induced? (Since moulting is a severe interference with the health of the birds, it should not be administered)	Visual assessment of moulting not being practice or workers to demonstrate awareness at interview.

A-2.2	SOP and Work Instructions for Hygienic Handling of Eggs	Minor	Do egg collection workers sanitize their hands prior to handling eggs and between handling floor eggs and nest eggs?	Written work instructions available.
A-2.3	Identification and Disposal of Unusable and Dirty Eggs	Minor	Are the eggs, which are found to be cracked, defective or dirty identified and rejected? Are floor eggs placed in separate trays and labelled?	Cracked, defective or dirty eggs must be separated from clean eggs. Visual assessment or workers to demonstrate awareness at interview.
A-2.4	Egg Collection Frequency	Minor	Are eggs collected at a set frequency? (Eggs must be collected at the following minimum frequencies: Rollaway systems – once per day. Other systems 3 times per day. Floor eggs 3 times per day.)	Visual assessment or workers to demonstrate awareness at interview.
A-2.5	Procedure for Storage of Eggs for Hatching and Records of Storage Temperature	Major	Are all eggs selected for hatching placed in clean dry trays and placed into suitable storage rooms as soon as possible? (Storage room temperature must not exceed 23°C. Record of storage room temperature must be available).	Visual assessment or workers to demonstrate awareness at interview. Records of room temperature available.
A-2.6	Marking/Coding of Eggs for Hatching as Per Statutory Requirements	Major	Are hatching eggs marked in accordance with local legislation where defined, or with a code that refers back to the breeding farm?	Visual assessment or workers to demonstrate awareness at interview. Marking of hatching eggs done as per statutory requirements.
A-2.7	Marking and Coding of Each Hatching Trolley	Major	Is each trolley marked with the breeder farm and the date laid?	Visual assessment or workers to demonstrate awareness at interview. Marking of hatching trolley done as per statutory requirements.
A-2.8	Maintenance of Comprehensive Records of Egg Collection	Major	Are egg collection records complete and maintained properly? (Written records include: 1. Quantities recovered; 2. Quantity of	Comprehensive records of egg collection available.

			floor eggs; 3. Rejected egg count).	
A-2.9	Testing and Monitoring for Salmonellosis as Per International Practices	Major	Are breeding flocks monitored for Salmonella in accordance with the International regulation requirements? (Egg supplies must cease immediately if either S. enteritidis or S. typhimurium is positively confirmed in a flock. Are all unhatched eggs recovered, destroyed and disposed off appropriately? Is a slaughter programme implemented for the affected unit? Are records kept of all Salmonella tests for all hatcheries and carried out by an ISO 17025 accredited laboratory?	Records of results on salmonella testing available and appropriate action plan for exigencies available and implemented, as when required. Records of test results and any action plan implemented.
A-2.10	Certification of Eggs for Mycoplasma Gallisepticum and Mycoplasma Synovia Free Microbes	Minor	Are all outgoing eggs, from breeder flocks, certified to be Mycoplasma Gallisepticum and Mycoplasma Synovia free and status declared accordingly?	Certificate and declaration of status available.
A-3	HATCHERY (NOT APPLICABLE IF NO HATCHERY)			
A-3.1	General			
A-3.1.1	<i>Availability of Approved Site-Plan of Hatchery</i>	Major	Has a hatchery site plan been drawn up and kept readily available? (Hatchery site plan must contain the following information: 1. Location of Keys and access points; 2. Location of first aid kits and fire extinguishers; 3. Water sources for fire fighting purposes)?	Appropriate hatchery site plan available.

A-3.1.2	<i>Maintenance of Housing</i>	Major	Are floors ceilings and walls in good condition and hygienically managed?	Visual assessment.
A-3.1.3	<i>Availability of Dedicated Clothing for Workers, for Each Site</i>	Minor	Is site-dedicated protective clothing supplied to all workers?	Dedicated clothing must be available for all workers.
A-3.1.4	<i>Measures for Preventing Entry of Extraneous Animals and Birds</i>	Major	Is an appropriate system in existence to deny access to pets or other animals in the hatchery?	Visual assessment or workers to demonstrate awareness at interview.
A-3.1.5	<i>Cleanliness of Ancillary Buildings</i>	Reco	Are auxiliary buildings, toilets, offices, stores and "break" rooms kept clean and tidy?	Visual assessment or workers to demonstrate awareness at interview.
A-3.1.6	<i>Hygienic Maintenance of Drains in Production Lines</i>	Major	Are drains in production areas accessible and cleanable and maintained in hygienic conditions?	Visual assessment or workers to demonstrate awareness at interview.
A-3.1.7	<i>Documented Responsibilities of Different Specialists</i>	Minor	Has the hatchery appointed responsible persons for the following areas: 1) Health and Safety Officer. 2). Site First Aider. Cum Chick Welfare Officer. 3) A poultry specialist vet?	Record of named appointees available.
A-3.1.8	<i>Procurement of Certified S. Enteridis and S. Typhimurium Free Eggs for Hatching</i>	Major	Are all eggs sourced from hatcheries that are able to demonstrate that all supplying farms are Salmonella enteridis and S. typhimurium free?	Certificate of conformity for the breeding unit available. (Eggs from flocks infected with S. enteridis or S. typhimurium must not be admitted into the hatchery. Test results or certificate demonstrating the salmonella free status must be available).
A-3.1.9	<i>Availability of Records Assuring Salmonella Free</i>	Major	Are hatcheries monitored for Salmonella in accordance with the	Records of test results and appropriate action plan available and

	<i>Hatchery and Disposal of Unsuitable Unhatched Eggs</i>		international regulation requirements? Are all unhatched eggs recovered, destroyed and disposed of appropriately? Are records kept of all Salmonella tests for all hatcheries and carried out by an ISO 17025 accredited laboratory?	implemented, as and when required. (Egg supplies must cease immediately if either S. enteritidis or S. typhimurium is positively confirmed in a flock).
A-3.1.10	<i>Availability of Records Assuring Mycoplasma Gallisepticum Free Eggs and Declaration to this Effect</i>	Minor	Are all incoming eggs from breeder flocks which are certified Mycoplasma Gallisepticum free and a declaration to this effect available?	Certificate and declaration of status available.
A-3.1.11	<i>Availability of Records Assuring Mycoplasma Synovia Free Eggs and Declaration to this Effect</i>	Reco	Are all incoming eggs from breeder flocks, which are certified Mycoplasma Synovia free and is a declaration to this effect available?	Certificate and declaration of status available.
A-3.1.12	<i>System for Triggering Alarm and Response Time in Case of Changes in Hatching Temperatures</i>	Minor	Are alarms responded to within 15 minutes? Is incubation system alarmed for high and low temperatures and mains failure?	Record of all responses. (Written procedure for response to alarm. Where an alarm is triggered the time, date and response must be recorded).
A-3.1.13	<i>Availability and Implementation of SOP for One Way Product Flow</i>	Major	Are one-way product flow maintained from egg receipt to chick dispatch?	Visual assessment or workers to demonstrate awareness at interview.
A-3.1.14	<i>Availability of Positive Air Flow in the Hatchery</i>	Reco	Is incoming air filtered? Is a positive airflow from eggs to chicks maintained?	Visual assessment.
A-3.1.15	<i>Availability and Implementation of SOP for Separating Clean and Un-Clean Operations</i>	Major	Is differentiation maintained between "clean" and "dirty" areas?	Written procedure available and Clean and Unclean operations separated. Areas clearly marked with availability of dedicated clothing. (Workers must be aware of these requirements and be

				provided with dedicated protective clothing and footwear which must be changed when moving from dirty to clean areas. Equipment must be segregated between "clean" and "dirty" areas.
A-3.1.16	<i>Records of Sanitization of Eggs Prior to Setting in the Trays</i>	Minor	Are all eggs fumigated or sanitized prior to setting and records kept?	Records of fumigation and sanitization parameters available for each batch.
A-3.1.17	<i>Availability of Easy to Clean and Functional Hatchery Equipment</i>	Major	Are incubation hatcher and setter equipment easy to clean, in good working order and sealed to the floor?	Easy to clean and functional hatchery equipment available.
A-3.1.18	<i>Availability of Dedicated Egg Storage and Incubation Rooms</i>	Major	Do hatcheries have a dedicated egg store and a designated incubation room?	Dedicated egg storage and incubation rooms available.
A-3.1.19	<i>Availability of Environmentally Controlled Egg Storage Room</i>	Major	Are eggs stored in an environmentally controlled (temperature and humidity) store room?	Eggs are stored in an environmentally controlled (temperature and humidity) store room.
A-3.2	Chick Welfare			
A-3.2.1	<i>Availability and Implementation of SOP for Chick Welfare as per Animal Ethics Requirements</i>	Minor	Are chicks handled in a compassionate and positive manner and a documented welfare assessment carried out?	Written welfare standard available and reviewed annually. Chick Welfare Officer appointed.
A-3.2.2	<i>Availability and Implementation of SOP for Disposal of Hatchery Waste and Unviable Chicks</i>	Minor	Are hatchery waste and unviable chicks identified and humanely culled?	Visual assessment and workers knowledge demonstrated on interview.

A-3.2.3	<i>Availability of Chick Friendly Conveyors and Automated Systems</i>	Minor	Do automation and conveyors not cause injury to chicks?	Visual assessment and workers knowledge demonstrated on interview. Visual assessment of equipment.
A-3.2.4	<i>Loading of Chicks in Clean Dry and Hygienic Boxes</i>	Major	Are chicks loaded into clean, dry and sanitized chick boxes?	Visual assessment. Written protocol that chick boxes are cleaned, dried and sanitized after every delivery.
A-3.2.5	<i>Stocking Rate in Chick Boxes</i>	Minor	Is space allowance in chick boxes not less than 19cm ² per chick?	Stocking rate calculated per box. Visual assessment and workers knowledge demonstrated on interview.
A-3.2.6	<i>Availability of Temperature and Light Controlled Holding Area for Chicks</i>	Minor	Are chick holding areas temperature controlled and monitored? Are facilities to reduce light available?	Temperature and light controlled holding area for chicks available, record of temperature and light reduction facilities available.
A-3.3	Records and Identification			
A-3.3.1	<i>Traceability of Eggs and Availability of Records of Traceability at All Times</i>	Major	Are hatching eggs identifiable at all times? (Traceability records must be available including the following information: 1 . Farm of origin, 2. Date of lay. Floor eggs must be labelled and stored separately).	Required traceability records available.
A-3.3.2	<i>Availability of Appropriate Production Records for Each Consignment</i>	Major	Do hatcheries retain production records for each consignment of eggs?	Production records available. (These include the following: 1. Farm of origin 2. Date of lay 3. Date of collection and vehicle identity

				<p>4. Setting date</p> <p>5. Setter number</p> <p>6. Transfer date</p> <p>7. Hatcher number</p> <p>8. Chick and cull numbers (hatchability)</p> <p>9. Transport records</p> <p>10. Placement details).</p>
A-3.4	Dispatch			
A-3.4.1	<i>Specification of Vehicles Transporting Eggs/Chicks</i>	Minor	Are eggs collected and chicks delivered in purpose built vehicles?	The vehicles must be fitted with fans, heating system, temperature recording system and other specifications available. (The vehicle must be equipped with a load-locking system, a tail-lift and be easily cleaned. Vehicles should also have a means of communication in case of emergency.
A-3.4.2	<i>Availability and Implementation of SOP for Sanitising Eggs/Chicks Carrying Vehicles</i>	Minor	Is there a written protocol for cleansing eggs/chicks carrying vehicles?	Written programme available for cleaning and sanitizing vehicles. (Complete vehicles must be cleaned between loads and the exterior must be cleaned daily).
A-3.4.3	<i>Availability of Level, Well Drained and Hygienic Areas</i>	Reco	Are loading areas level, well drained and hygienically managed?	<i>Availability of level, well drained and hygienic loading area.</i>
A-3.5	Provisions for Chicks			
A-3.5.1	<i>Availability and Implementation of SOP for Preheating the Shed for Receiving Day Old Chicks</i>	Minor	Is an SOP available for receiving day old chicks? Are chicks placed into a pre-heated shed immediately on arrival and their behaviour monitored closely on arrival at the rearing site?	SOP available for receiving day old chicks which are placed in a shed with a minimum temperature of 30°C. A record of shed temperature before chicks are placed in the

				shed is available.
A-3.5.2	<i>Availability of Trained Manpower for Humane Disposal of Unviable Chicks</i>	Minor	Where necessary, does a trained competent stockman carry out humane slaughter of chicks? Are chicks inspected after culling to ensure death?	Training record of stockmen for carrying out humane slaughter of unviable chicks. Visual assessment and knowledge demonstrated on interview.
A-3.5.3	<i>Availability and Implementation of SOP for Humane Slaughter of Unviable Chicks</i>	Minor	Is an acceptable method of humane slaughter for chicks used? (The acceptable method of humane slaughter for chicks is neck dislocation)	SOP for humane slaughter of unviable checks available.
A-4	Feed and Water			
A-4.1	Availability and Implementation of SOP for Feeder Space Allowance	Major	Is the feeder space allowance used for all poultry accommodation sufficient to allow birds access to food without undue competition? In particular are all birds able to access sufficient food to meet their nutritional needs and maintain them in good condition?	SOP for Feeder Space allowance available and implemented. (Feed space allowance per 100 birds are as follows: Broilers pan feeders: 1 linear meter, or 5 cm per bird; length feeding bin 4 cm/bird; circular feeding bin: 1 cm/bird. Broilers chain feeders: 0.75 linear meter. For breeding birds: 10 cm/bird, or 5 cm per bird when using pan feeders. Floor feeding is acceptable). .
A-4.2	Availability and Implementation of SOP for Watering Space Requirements Allowance	Major	Are sufficient drinking points and water flow rate provided to allow birds access to water at any time?	Sufficient drinking points and water flow rate provided to allow birds free access to water at any time, available. (Water equipment must be supplied in at least the following quantities: Bells: 1 bell per 150 birds; 1 bell per 100 for breeding birds. Nipples and cups: 1 per 10 to 20 birds depending on manufacturer's recommendations, water pressure and flow rate,

				and at least 20 cm apart, if caged breeding birds, hens must have access to at least 2 drinking points).
A-4.3	Availability of Appropriate Water Drinkers	Minor	Do the drinker design and positioning ensure that spillage of water onto the litter is minimised?	Minimal evidence of water spillage. Visual assessment and workers knowledge demonstrated on interview. .
A-4.4	Availability and Implementation of SOP for Water Drinkers and Feeders as Part of Veterinary Health Plan	Reco	Are the design and operation of all feeder and drinker facilities reviewed by the attending veterinary surgeon within the Veterinary Health Plan?	SOP for water drinkers and feeders as part of Veterinary Health Plan, available. (The following factors affecting the feeding space and drinking water point allowance must be considered when reviewing these facilities: <ol style="list-style-type: none"> 1. design of feeders and drinkers. 2. weight of the bird at slaughter. 3. duration of the daily dark and light period. 4. feeding pattern (i.e. ad-libitum, restricted or meal time feeding). 5. effect on litter management. 6. effect on ease of inspection. 7. manufacturers' recommendations).
A-4.5	Birds Friendly Feeders and Drinkers	Major	Are the feeders and drinkers designated and positioned in such a way that all birds have ready and easy access to food and water?	Birds friendly feeders and drinkers available. (Birds should not have to travel more than 4 meters for feeders, 3 meters for water anywhere in the house to reach food or water).
A-4.6	Provision of	Major	Do production	Potable water is

	Potable Water to The Birds		establishments, not utilising water from mains supply provide evidence that the water supply to the poultry is clean, potable and does not constitute any hazard to the health of the birds or the safety of the meat or eggs from them?	available to all the birds. Water analysis is carried out annually to include total cell count, , which must not exceed level of 100.000 cfu/ml. Chemical analysis must cover pH (should be between 4 and 9), Ca (max 20D), Fe (max. 2,5 mg/l), Nitrites (max. 1,0 mg/l) and Mn (max. 2,0 mg/l). Not applicable where main supply used.
A-4.7	Records of Potability of Water	Minor	Does the water supply conform to the quality of water intended for human consumption?	Records of annual analysis of water available.
A-4.8	Availability of Hygienic Supply System for Supply of Potable Water to the Birds as per Human Supply Standards	Major	Do all poultry have continuous access to an adequate supply of clean, fresh drinking water? Is attention given to the cleanliness of intermediate tanks and pipes bringing water from the main supply to the point of access?	Visual assessment of birds and water supply. Record of regular cleaning of tanks and pipes available. .
A-4.9	Availability of Adequate System for Recording of Daily Water Consumption by Birds	Minor	Are water meters connected to all birds' drinking systems and records made of daily consumption? Is corrective action taken where normal drinking patterns are disrupted?	Records of daily consumption kept and evidence of corrective action, if any, provided.
A-4.10	Evidence of Cleanliness of Overhead Tanks	Major	Are over head tanks covered and hygienically managed?	Record of the regular cleaning of over head tanks available. .
A-4.11	Availability and Implementation of SOP for Preservation of Feed Samples from Each Batch of Feed Received by the Farm	Reco	Are feed ingredient or mixed samples retained ?	A sample of each batch of feed delivered is retained on farm or at the feed mill (where the operation is fully integrated) for a 3 month period after the birds have been dispatched.

A-5	HOUSED POULTRY (NOT APPLICABLE IF NO HOUSED POULTRY)			
A-5.1	Building			
A-5.1.1	<i>Availability and Implementation of SOP for Construction of Housing for the Birds</i>	Major	<i>Is an SOP for construction of housing for the birds available and do the poultry houses comply with the basic requirements?</i>	<p>SOP for construction of housing for the birds available. (The poultry housing must comply with the following:</p> <ol style="list-style-type: none"> 1 . The roof and ceiling must be in good condition, waterproof and easily cleanable. 2. Floors must be well drained, safe, comfortable and hygienically managed. 3. Walls must be waterproof, draught-proof and vermin-proof. 4. Houses must be insulated? <p>NOTE: In hot climates, buildings with mesh/net walls are acceptable, providing rat control is maintained).</p>
A-5.1.2	<i>Quality of the Construction Material and Level of Floor of the Poultry House</i>	Major	Are the floor surface made of concrete or asphalt and is it above the outside ground level?	Defined in the Control Point and confirmed by visual assessment.
A-5.1.3	<i>Sealing of Joints on Roofs, Walls, Ceilings and Floors</i>	Reco	Do the roof, ceiling and walls have sealed joints? Are asphalt floors sealed?	Defined in the Control Point and confirmed by visual assessment.
A-5.1.4	<i>Availability of Records of Expert Advice for Construction of New Housing Facilities</i>	Reco	Does the farmer take independent expert advice on the design of facilities of all new controlled (enclosed) poultry houses, or when existing houses are being refurbished?	Record of independent expert advice on design of new facilities available. Not applicable only if no new housing.
A-5.1.5	<i>Display of Key Points for Welfare of Birds at</i>	Minor	Are the key points relating to welfare recorded and reviewed regularly (atleast	The key points displayed. (These include:

	<i>Appropriate Prominent Places in the Poultry House Premises</i>		annually) by the farmer and attending veterinary surgeon for all accommodation and are they displayed at or near to the entrance to each building?	<p>1 . Total floor area available to the birds;</p> <p>2. Number of birds in relation to weight allowed in each house to comply with the maximum permitted stocking density;</p> <p>3. Numbers of birds in relation to the feeding space and drinker provision;</p> <p>4. Operating temperature (including alarm ranges);</p> <p>5. Feed type and bin identification;</p> <p>6. Daily lighting regime).</p>
A-5.2	Stocking Density			
A-5.2.1	<i>Display of Records of Stocking Density in Front of Each Shed and Availability of Sufficient Movement Space for Birds as well as the Handlers</i>	Minor	Does all poultry accommodation provide sufficient space to allow unrestricted access of people to stock for the purposes of inspection and removal of sick or injured birds?	Visual assessment and written stocking density calculations for each building displayed.
A-5.2.2	<i>Availability of Space for Birds as per Stocking Density</i>	Major	Do all birds have sufficient space to enable them without difficulty to: 1 . Have freedom of movement 2. Stand normally 3. Turn around 4. Stretch their wings 5. Perch 6. Sit without interface with other birds?	Visual assessment.
A-5.2.3	<i>Is Stocking Density as per International Regulations</i>	Major	Is the maximum stocking density for broilers adhered to according to the applicable International regulations throughout the production cycle?	Written calculation of stocking rates available.
A-5.2.4	<i>Adherence of</i>	Major	Is the maximum stocking	Written calculation of

	<i>Stocking Density on the Ground as per International Norms</i>		density for breeder flocks adhered to according to the applicable international regulations?	stocking rates available. .
A-5.2.5	<i>Adherence of Stocking Density on the Ground for Pullets as per International Norms</i>	Major	Is the maximum stocking density for Pullets adhered to according to the applicable international regulations?	Written calculation of stocking rates available. .
A-5.2.6	<i>Availability of Records Showing Compliance to Stocking Density</i>	Minor	Is a recording system that will demonstrate compliance with the maximum stocking density available for each poultry house? Does the system enable farmers to identify and take appropriate preventive measures in those poultry houses for which growth rates indicate the maximum stocking density will be exceeded? (Thinning is not prohibited).	Written records of stocking density that monitor maximum stocking densities at the end of the growing period. unless hatchery.
A-5.3	Ventilation and Temperature Control			
A-5.3.1	<i>Availability and Implementation of SOP for Ventilation and Quality of Air in the Poultry House</i>	Minor	Does the production establishment have a written implemented ventilation plan detailing air quality parameters, airflow speed, temperature and backup systems, unless no mechanical ventilation used?	Written policy statements demonstrated as being implemented. Demonstration of computer controlled system as evidence is acceptable. unless no mechanical ventilation used.
A-5.3.2	<i>Appropriateness of Housing Temperature and Ventilation Rate</i>	Major	Are the temperature and rate of ventilation of the accommodation appropriate to the housing system and to the age, weight and physiological state of the birds?	Visual assessment and workers awareness of the requirements. .
A-5.3.3	<i>Availability and Implementation of SOP for Aerial Contaminants</i>	Reco	Is the ventilation system designed to maintain aerial contaminants below the recommendations of the	SOP for prevention of aerial contaminants affecting human health available. (Aerial

	<i>Affecting Human Health</i>		relevant competent authority in the country of production for long term exposure (8 hours/day) to humans?	contaminants should be below the following recommendations: 1 . Ammonia 20 ppm; 2. Carbon dioxide 5000 ppm; 3. S. Carbon monoxide 50 ppm; 4. Hydrogen sulphide 10 ppm; 5. Inhalable dust 10 mg/m ³). Records of test results and action plans to meet targets available.
A-5.3.4	<i>Appropriate Management of Air Contaminants</i>	Minor	Is the air quality managed to ensure that aerial contaminants do not reach a level which is noticeably unpleasant to a human observer?	Air contaminants managed to maintain air quality. Implement action plans where aerial contamination unacceptable. Not applicable only where there are no problems with air quality.
A-5.3.5	<i>Dependability of Automated Temperature Control System to Maintain Optimal Temperature as per SOP</i>	Minor	Are all automatically ventilated houses designed and managed to cope with a temperature lift of 3° C i.e. prevent the bird heat raising the house temperature by more than 3° C above the outside temperature (normal ambient temperatures range -5°C - + 45°C ?	Records of temperature on a daily basis show requirements met.
A-5.3.6	<i>Records Showing Daily Temperatures and Implementation of Measures to Reduce Heat Stress</i>	Minor	Do farmers make provisions to protect poultry from heat stress for summer conditions? This may include lowering the stocking density, increasing the ventilation rate or cooling by use of roof sprinklers.	Temperature records on a daily basis to demonstrate that poultry are protected from heat stress.
A-5.3.7	<i>Availability and Implementation of</i>	Minor	Does each site have a policy (written/verbal) for	Written/verbal policy available and workers

	<i>SOP for Dealing with the Heat or Cold Stress</i>		the recognition of, and procedures to be followed in the event of heat or cold stress? Are all stock persons familiar with and apply the contents of this policy?	demonstrate on interview how to apply the policy.
A-5.3.8	<i>Availability of Weather Forecast Records for Dealing with the Extreme Temperatures</i>	Reco	Do units have access to copies of weather reports to allow for planning for extremes in temperature?	Record of weather reports and action plans in extreme conditions available.
A-5.3.9	Availability of Records Showing Minimum and Maximum Temperatures and their Daily Review and Authentication by the Attending Vet	Major	Are the maximum and minimum temperatures measured regularly within all automatically ventilated houses and recorded on a daily basis? Are these records available to be reviewed by the attending veterinary surgeon within the VHP?	Record of daily temperatures available and presented to veterinary surgeon.
A-5.3.10	Availability of Records Showing Air Quality Parameters and their Daily Review and Authentication by the Attending Vet	Reco	Are air quality parameters (e.g. ammonia, carbon dioxide, carbon monoxide) measured and recorded on a weekly basis, defining sampling timing, i.e. midday, night time, etc? Are these records available to be reviewed by the attending veterinary surgeon within the VHP?	Air quality parameters recorded weekly with sampling timing and available to veterinary surgeon.
A-5.4	Light			
A-5.4.1	<i>Availability and Implementation of SOP for Photo and Dark Periods</i>	Major	Are all birds reared in artificial light provided with a period of darkness of at least four hours in every 24 hours?	Defined in Control Point. Visual assessment. Not applicable only where birds are provided with natural light.
A-5.4.2	<i>Uniformity of Light Inside Each Poultry House</i>	Minor	Is lighting uniform within the same poultry house?	There are no differences in the light levels within a poultry house. Visual assessment.
A-5.4.3	<i>Availability of Records Showing</i>	Reco	Is the lighting patterns for each house recorded and	Records of light levels made available to

	<i>Light Levels and their Daily Review and Authentication by the Attending Vet</i>		available for review by the attending veterinary surgeon?	veterinary surgeon.
A-5.4.4	<i>Design of the Lighting System in the Poultry House as per Approved SOP</i>	Minor	Is the lighting system in poultry accommodation designed and maintained in order to give the minimum light intensity for a minimum of eight hours in every 24 hours? (Minimum light intensity of 10lux is essential for broilers and breeding hens for a minimum of eight hours in every 24 hours).	10 lux for Broiler chickens and for Breeding hens is the minimum light intensity for a minimum of eight hours in every 24 hours. Evidence of light metering records and an automated system to switch the lights on and off. Not applicable in case of naturally lighting.
A-5.4.5	<i>Lighting Levels to be Reduced Only in Consultation with the Attending Vet</i>	Minor	Light levels below these minimum levels (See 5.4.4) may be required to minimize abnormal behaviour. Where this is necessary, are the attending veterinary surgeon informed and an action plan agreed between the farmer and attending veterinary surgeon to address the problem? Does the action plan also consider measures other than lower light levels (e.g. environmental enrichment) to reduce abnormal behaviours?	Farmer must be able to explain why lighting has been lowered, and have sought the agreement with the Veterinary Surgeon for the development of the action plan, which can be either verbal or written. Not applicable where lighting levels are maintained.
A-5.4.6	<i>Availability of Lighting Levels Above the Minimum Levels Recommended</i>	Reco	Are light levels above the minimum levels available?	Lighting facility above the minimum levels available. (Light levels above the minimum levels improve welfare and activity in birds).
A-5.4.7	<i>Availability of Sufficient Light for Cleaning</i>	Reco	Is the lighting system capable of providing 100 lux for cleaning purposes?	Visual evidence on inspection. Not applicable if naturally lighting.
A-5.5	Litter			

A-5.5.1	<i>Maintenance of Deep Litter for Proper Resting of Birds</i>	Major	Are all poultry (except caged breeding poultry) kept on or have access at all times to well maintained litter or to a well-drained area for resting?	Litter should be dry and friable. , unless no litter is used or caged breeders.
A-5.5.2	<i>Condition of the Litter</i>	Major	Where litter is used, is it : 1. of a suitable material and particle size; 2. Managed to maintain it in a dry, friable condition; 3. of a sufficient depth for dilution of faeces (minimum 2 cms); 4. allow birds to dust bathe; 5. be topped up daily, if necessary, with fresh litter?	Defined in Control Point. Not applicable only if no litter used.
A-5.5.3	<i>Maintenance of Records of Removal of Litter from Depopulated House</i>	Major	Is litter removed from depopulated housing promptly and disposed of appropriately? Are records of housing cleansing or disposal retained?	Records of housing cleansing or disposal must be retained to be verified. Not applicable only where no litter is used.
A-5.5.4	<i>Certified Source of Hygienic Material for the Litter</i>	Reco	Is material used for litter sourced from reputable suppliers only, or straw/wood shavings from own farm?	Litter supplier's certificate of conformity or supplier audit to demonstrate hygienic litter. Not applicable if no litter used.
A-5.5.5	<i>Treatment of Litter in Case of Re-Use</i>	Major	If litter is re-used, is it treated and tested free of microbiological risks?	Evidence of treatment in the case of re-use of litter available and it has been declared to be free from microbiological risks.
A-5.5.6	<i>Awareness in the Staff About Proper Litter Management</i>	Minor	Are all stock people familiar with the proper management of poultry litter?	Workers to demonstrate knowledge of proper litter management. Not applicable only if no litter used.
A-6	OUTDOOR POULTRY (NOT APPLICABLE NO OUTDOOR POULTRY)			

A-6.1	Availability of Written Procedures for Indoor Stocking Density, Stocking Rate at Range, Access to Range, Feed Composition, Pophole Size and Minimum Age of Slaughter for Free-Range Systems	Minor	Do the indoor stocking density, stocking rate at range, access to range, feed composition, pophole size and minimum age of slaughter for free-range systems comply with the appropriate legislation?	Compliance with appropriate legislation for respective free range systems. Not applicable, if no outdoor poultry.
A-6.2	Security of Free Range Area	Minor	Are the outdoors in free-range systems: 1 . designed and managed in ways which ensure that the area around each house does not become poached? 2. consist of pasture mainly covered by vegetation?	Defined in Control Point. Not applicable, if no outdoor poultry.
A-6.3	Availability of Dry Areas in the Range for Resting of the Birds	Minor	Do birds with access to range have access to well-drained areas for resting whilst outside the building?	Defined in Control Point. Not applicable, if no outdoor poultry.
A-6.4	Availability of Sufficient Pop Holes for Ready Access to the Range	Minor	Where birds are kept in free range systems, are there sufficient popholes appropriately distributed around the building to ensure that all birds have ready access to range?	Poultry house is to be provided with popholes of a combined length at least equal to 4 metres per 100m ² surface of the house. Not applicable, if no outdoor poultry.
A-6.5	Ensuring Accessibility to Free Range for A Sufficient Period Each Day	Minor	Do birds kept in free range systems have access to range for a minimum of eight hours each day except when the natural daylight period is less? Are all popholes normally open for this time, except when this is precluded by inclement weather conditions?	Workers to demonstrate knowledge of requirement. Not applicable, if no outdoor poultry.
A-6.6	Availability of Sufficient Shady Place for Resting of the Birds	Minor	For free range systems in summer conditions, is a shaded area accessible which has sufficient space	Shaded area for 10% of the flock. Written calculation. Not applicable, if no

	During Hot Weather, To Prevent Overcrowding		that the chickens do not have to crowd together (thereby risking further heat stress)?	outdoor poultry.
A-6.7	Protection of Birds from Predators while on the Range	Minor	Are birds kept in free-range systems suitably protected from predators?	Electric fence for foxes and similar and other suitable systems. Not applicable, if no outdoor poultry.
A-7	MECHANICAL EQUIPMENT			
A-7.1	Availability of Records of Daily Check Up and Repairs, If Required, in the case of All Automatic Equipment	Minor	Are all automatic equipment thoroughly inspected by a stock-person, or other competent person, not less than once each day to check that there is no defect in it?	<p>Record of the daily checking of equipment available along with evidence of prompt repair of defects or other appropriate measures. ("Automatic equipment" means automated or mechanical equipment, the failure of which will cause the livestock to suffer unnecessary distress unless the failure is rectified or other provision is made for the care of livestock. Where a defect is found in the automatic equipment (whether on inspection of the equipment in accordance with this paragraph or at any time):</p> <ol style="list-style-type: none"> 1 . The defect shall be rectified forthwith, or 2. if this is impracticable, such measures shall be taken and maintained until the defect is rectified as are required to safeguard the birds from suffering unnecessary pain or unnecessary distress as a result of the defect. <p>Not applicable only</p>

				where no automatic equipment.
A-7.2	Availability of Records of Regular Maintenance/ Repairs of All Automatic Equipment, Including Ventilation System, to Keep them Defect Free	Minor	Where the automatic equipment includes a ventilation system, does the system contain: 1. alarm which will give adequate warning of the failure of that system to function properly (which will operate even if the principal electricity supply to it has failed) and 2. Additional equipment or means of ventilation (whether automatic or not) which, in the event of such a failure of the ventilation system, will provide adequate ventilation so as to prevent the birds from suffering unnecessary distress as a result of the failure?	Record of weekly testing and evidence of contingency plans in the event of failure available. (Any alarm system as described above must be tested by a stockperson or other competent person not less than once every seven days in order to check that there is no defect in it. If a fault is found on being tested or inspected in accordance with this paragraph, it shall be rectified forthwith). Not applicable only where there is no automated ventilation equipment.
A-7.3	Availability of Records of Daily Checking of Alarm Systems	Minor	Are alarm systems checked daily and a record kept of checks?	Records of daily checks available. Not applicable if no alarms
A-7.4	Availability of Alarm System for Failure of Electricity in the case of Environmentally Controlled Buildings	Major	Is there an electricity mains failure alarm on all farms with controlled environment buildings?	Defined in Control Point. Not applicable only if no controlled environment buildings.
A-8	POULTRY HEALTH			
A-8.1	Withdrawal Period			
A-8.1	<i>Procedure for Identification of Birds Sold During Withdrawal Period</i>	Major	Are non-slaughter poultry which have received medication and require a withdrawal period, and which are to be sold within that withdrawal period, accompanied by a written statement of the treatment	Cross-reference between movement records of non-slaughter poultry and medicines records, copy of written statement detailing the treatment sent to the purchaser. unless it is a

			to be sent to the purchaser with the poultry? Are all such poultry clearly identified?	breeding flock.
A-8.2	Medicinal Treatment			
A-8.2.1	<i>Training and Awareness of Handlers in Broadly Identifying the Health Problems of Birds</i>	Minor	Are workers able to demonstrate upon audit that they know the signs of good and ill health in poultry?	Demonstration of knowledge of poultry health via a recognized certificate of training, or via in-house training or workers to demonstrate this knowledge on interview. .
A-8.2.2	<i>Awareness of Workers about the Procedure to Obtain the Veterinary Aid in case of Emergencies and Availability of Specialist Veterinarian</i>	Minor	In the case of ill health, if the workers are not able to take effective action, is specialist veterinary or other expert advice obtained as soon as possible?	Workers to demonstrate on interview who is authorized to obtain veterinary advice and under what circumstances.
A-8.2.3	<i>Cleanliness and Maintenance of Medication Metering Equipment</i>	Major	Are equipment used for metering/administering medication kept clean and well maintained?	Cleanliness of medication measuring equipment must be verified. Visual assessment acceptable.
A-8.3	Veterinary Health Plan (Vhp)			
A-8.3.1	<i>Records of Regular Visits of the Veterinarian for All Important Operations of the Poultry Farming</i>	Major	Are veterinary visits made at a frequency corresponding to the enterprise type?	Records of routine veterinary visits by specified surgeon or practice. Frequency visits: roilers: 2 times per cycle; breeding stock: 1 time per cycle; hatchery 1 per batch
A-8.3.2	<i>Availability of Veterinary Health Plan Identifying Various Health and Welfare Problems of the Birds</i>	Major	Does the veterinary health plan identify health or welfare problems if they are thought or known to exist on the unit?	Written veterinary health plan available. (It must address: 1. Health problems associated with transmissible agents that may affect food

				<p>safety</p> <p>2. Lameness in broiler chickens</p> <p>3. Abnormal behavioural activities (such as feather pecking or cannibalism)</p> <p>4. External and internal parasitic infections.</p>
A-8.3.3	<i>Availability of Procedure and System for Monitoring the Lameness in the Mature Birds</i>	Major	Do production establishments producing broiler chickens demonstrate that lameness is monitored during the later stages of production?	Records of regular monitoring of lameness recording the number of birds with Bristol Gait Score 3 or above (or visual estimate score) must be available. The veterinary health plan must set an action plan to minimize the number of birds in this category.
A-8.4	Zoonoses Monitoring			
A-8.4.1	<i>Procedure for Monitoring of Environmental Hygiene and Availability of Records of Microbiological Tests</i>	Major	Are swabs following a sampling protocol taken for environmental bacteria and cultured in a laboratory approved by the relevant competent authority?	Record of laboratory results completed. Test TVC - APC at 30°C for 48 hrs: Acceptable: <5x10 ⁴ per gram; Unacceptable: >5x10 ⁵ per gram. Escherichia Coli: Acceptable: <50 per gram; Unacceptable: >1 x 10 ² per gram. Frequency must be annual, or more frequent, depending on the results.
A-8.4.2	<i>Procedure for Monitoring of Salmonella Cases and Availability of Records of Microbiological Tests</i>	Major	Are broiler flocks tested between 21-28 days for Salmonella, or for slower growing flocks, 10 to 14 days before the anticipated date of slaughter? Are tests carried out in an ISO17025 accredited laboratory?	Record of laboratory tests for salmonella (Salmonella enteritidis and Salmonella typhimurium) in the case of broiler flocks available before the first thinning. Campylobacter control procedures must also be in place, according to

				International Regulations. Not applicable only if not broiler flock.
A-8.4.3	<i>Procedure for Passing the Report on Infected Birds to the Slaughter House to Plan their Slaughter at the end of Slaughtering Process</i>	Major	Are confirmed infected flocks sent for slaughter at the end of the processing plants' kill programme?	Records to demonstrate written information is passed to slaughter process to ensure infected flocks killed last. unless breeding birds.
A-8.4.4	<i>Procedure and Availability of Records for Adequate Disinfection for Salmonella on Depopulation</i>	Major	Where a flock is confirmed as Salmonella infected, is there an appropriate written cleaning and disinfection procedure to be implemented to ensure eradication of the pathogen once depopulation is complete?	Records to demonstrate appropriate cleaning and disinfectant procedure after depopulation. Not applicable where no salmonella infection.
A-8.4.5	<i>Availability of Records to Prove Induction of New Flocks on Salmonella Free Sites Only</i>	Reco	Are subsequent flocks not brought on site until the site is confirmed Salmonella free ?	Records demonstrate the site is salmonella negative prior to restocking. Not applicable where no salmonella infection.
A-9	HYGIENE AND PEST CONTROL			
A-9.1	Procedure and Records of “All In – All Out” System of Rearing	Minor	Do all individual houses operate an "all in-all out" system for chickens so that birds are in the same age group? (Important: thinning is not prohibited).	Records to demonstrate last birds out, first birds in.
A-9.2	Procedure and Records of Cleaning and Disinfection on Emptying of the Poultry House	Major	Are bird accommodation thoroughly cleaned and disinfected in accordance with a written cleansing policy whenever it is emptied?	Records of detailed cleaning of each house available and cleanliness demonstrated. (Cleaning procedures for house furniture, water tanks and bulk feed bins must be included in the policy which must also detail the type and dilution rate of disinfectant to be

				used. Equipment must also be thoroughly cleaned and disinfected after operation and before storage. Evidence to show that cleaning procedures are effective must be provided).
A-9.3	No Evidence of Stray Animals in Poultry House	Major	Are farm cats, dogs or domestic pets excluded from all poultry accommodation?	Visual assessment of the exclusion of cats and dogs.
A-9.4	Availability of Records Showing No Worker is in Contact with Poultry in Any Other Farm or Own House	Minor	Do workers keep or have contact with other poultry or any other avian species?	Documentary evidence that workers are informed that they may not keep poultry on their own account. .
A-9.5	Availability of Written Policy for the Control of Visitors, Vehicles and Materials on to the Establishment	Major	Does the production establishment have a written policy for the control of visitors, vehicles and materials on to the establishment ?	<p>A written policy for the control of visitors, vehicles and materials on to the establishment available. (It should cover:</p> <ol style="list-style-type: none"> 1 . provision of protective clothing and footwear for visitors; 2. a record of all visitors, vehicles and material supplies entering the Establishment; 3. provision of disinfectant and other precautions to prevent the introduction of disease; 4. clearly visible signed restricted areas and points of danger; 5. the number of 'Poultry-free days' required before the Production Establishment may be

				<p>entered;</p> <p>6. assessment of veterinary health risk associated with entry onto the Production Establishment of people, vehicles and other equipment, and of feed, bedding and other material supplies, and the devising of appropriate precautions within the context of the VHP;</p> <p>7. appropriate management of hygiene at the point of exit of birds from the Production Establishment, is available. .</p>
A-9.6	Availability of Records Showing Entry of All Visitors, Vehicles, and Material Supplies	Major	Is there implementation of the policy?	Records of all visitors, vehicles, and material supplies entering exist. Visual assessment of protective clothing, signs to designate restricted areas and points of danger, etc.
A-9.7	Procedure and Availability of Facilities for Proper Washing of Hands and Toilets, Etc, Before and After Visiting Poultry House and Handling Dead Birds	Major	Are hand washing facilities and toilets available on-site consisting of a basin with hot water, anti-bacterial soap and disposable towels. Do all workers and visitors have the provision to wash or sanitize hands prior to entering poultry houses and after leaving poultry houses. Are hands also washed after dead bird handling, before and after meals and after visits to the toilet?	Hand washing facilities as defined must be available at each site. Written instruction/display must be available to workers and visitors requiring them to wash hands. .
A-9.8	Procedure for Footwear Barrier System and Use of Appropriate	Minor	Are foot brush/disinfectant or barrier footwear systems provided at workers access points to each building as	Visual assessment of foot brush/disinfectant footwear barrier systems. (Evidence of

	Concentrations of Disinfectants for Ensuring Hygienic Entry to Various Buildings		well as at the entrances to equipment, litter and egg store? Are disinfectants approved by the relevant competent authority in the country used in accordance with specified concentrations? Are solutions replaced on a prescribed basis and recorded? Is footwear cleaned by all workers and visitors before entrance into a building and after leaving a building?	disinfectants are approved by competent authority. Foot dips are discouraged).
A-9.9	Cleanliness and Disinfection of Vehicles Entering or Leaving the Site/Facilities	Reco	Are farm vehicles maintained in a clean condition? Is provision made for vehicles entering or leaving the site to be disinfected?	Evidence of adequate cleanliness of vehicles on site and facilities to disinfect vehicles entering or leaving the site.
A-9.10	Smoking Only in Marked Designated Areas	Major	Is smoking not permitted in any building containing birds or eggs but restricted to designated areas?	Designated smoking areas marked.
A-9.11	Availability of Records of Pest Control Measures, Their Inspections and Evidence of In-House Capability to Handle Vermins/Pests	Major	Are detailed records of animal pest control inspections and necessary actions taken kept?	Records of pest control inspections and follow up action plan(s) available. (The farmer can have his own records. Inspections must take place whenever evidence of pests present. In case of vermin must have a contact number or evidence of in-house capability to control pests). unless extensive situation with no buildings on farm.
A-10	HANDLING			
A-10.1	Procedure for Beak Trimming, If Practiced and its Inclusion in the Veterinary Health	Minor	If beak trimming is carried out on farm, is there written justification and evidence of correct procedures employed?	SOP for Beak trimming is available. (It is permitted on those units where injurious behaviour is a problem.

	Plan (VHP)			No more than one third of the upper mandible must be removed. Beak trimming must only be carried out before the birds reach 21 days of age. The continued justification for beak trimming, the method used and alternate management control measures must be considered and regularly reviewed within the VHP). Visual assessment of birds and veterinary health plans as evidence. Not applicable only if beak trimming not carried out.
A-10.2	Procedure for Handling Any Other Mutilation of Birds Under the VHP, If Necessary	Minor	Is any other mutilation of poultry also justified and regularly reviewed within the VHP?	SOP and Veterinary health plan available. Not applicable if no mutilations.
A-10.3	Prohibition of Practice of Dubbing, Despurring and Declawing	Reco	Are dubbing (in male chicks), despurring, declawing and toe removal in broiler breeders not carried out?	Defined in Control Point. Not applicable if not practiced.
A-10.4	Prohibition of Beak Trimming in Female Broiler Breeders	Reco	Is beak trimming of female broiler breeders not permitted?	Defined in Control Point. Not applicable if not practiced.
A-11	RESIDUE MONITORING			
A-11.1	Procedure to Handle and Properly Communicate the Results of Residue Sampling Reports to the Farmer	Major	Are routine residue sampling results and the resulting actions kept on farm?	Results communicated back to the farmer that are in excess of MRLs must be acted upon according to an action plan.
A-11.2	Procedure to Handle MRL Reports and Investigation by the	Major	If a sample is found to contain residue of a prohibited substances or the Maximum Residue level	A report from the veterinary surgeon must be available. The matter must be investigated by

	Competent Vet in Case of Excess MRLs		(MRL) exceeds, is the farmer and the veterinary surgeon for the production establishment informed?	the veterinary surgeon within 2 days of the test result and a report be submitted to the certification body. Not applicable where no positives above the MRL.
A-12	EMERGENCY PROCEDURES			
A-12.1	Availability of Emergency Power Supply Source for Emergency Ventilation Systems?	Minor	Is an emergency power supply source available for emergency ventilation systems?	Defined in the Control Point.
A-12.2	Availability of Records of Monthly Testing of Emergency Power Supply Source for Emergency Ventilation Systems?	Minor	Is the emergency power supply or emergency ventilation system tested monthly and records kept of these tests?	Record of tests and equipment available. (These are to be in working order). Not applicable if not practiced.
A-13	INSPECTION			
A-13.1	Evidence of Training of Staff in Humane Handling of Birds	Minor	Are workers on the production establishment able to demonstrate competence in handling poultry in a positive and compassionate manner? Are restraints carried out with due care and attention to the welfare of the birds?	Recognized training certificate or record of internal training, or interview/visual evidence. .
A-13.2	Twice Daily Inspection of All Facilities and Availability of Records of Such Inspections	Major	Are birds and the facilities on which birds depend, inspected a minimum of twice daily. At least one of these inspections should be sufficiently thorough to identify any bird which has died or is showing signs of sickness or injury. In order to ensure this inspection is thorough, the stockman should walk within approximately 3 metres of every bird. Do records of	Records of inspection available and workers knowledge demonstrated at interview.

			fallen stock show that checking is done twice daily?	
A-13.3	Removal and Humane Culling of Too Weak and Incapacitated Birds	Minor	Are the birds having difficulty in reaching food and water, removed promptly from the flock and culled humanely?	Such Birds removed promptly from the flock.
A-14	WORKERS			
A-14.1	Availability of Records of Appropriate Training of the Staff to Handle Routine Health Problems and to Administer Medicines to the Birds	Major	Can the production establishment provide evidence that its workers are competent in the following areas: 1. Safe use of medicines. 2. Poultry handling and care. 3. Poultry health and welfare (including recognition of disease and abnormal behaviours). 4. Knowledge of how to deal with problems in areas covered by the Standards Manual. 5. When and from whom to seek further help?	Record of internal or external training and experience to show competence at inspection available.
A-14.2	Recognition of Lameness in Birds By the Staff through Appropriate Training	Minor	Are workers normally responsible for the inspection of poultry on a daily basis trained to recognize all lame broiler chickens with Bristol gait score 3 or above (or local equivalent)?	Record of training available.
A-14.3	Evidence that Staff is Competent to Operate Automatic Equipment for the Welfare of the Birds	Minor	When automatic equipment, which could affect animal welfare, is installed, are stock persons able to: 1. Demonstrate an ability to operate the equipment. 2. Demonstrate the ability to carry out routine maintenance.	Workers knowledge demonstrated on interview or a training record. Not applicable where no automatic equipment.

			3. Recognise common signs of malfunction?	
A-14.4	Name of the Key Person Responsible for Management of Production and for Delivery of the Requirements for Food Safety, Animal Welfare and Product Wholesomeness, with Charter of Duties	Major	Is an individual responsible for the management of Production and for delivery of the requirements for food safety, animal welfare and product wholesomeness identified in the Standard and named in the manual for the purposes of audit?	Record of named person with responsibility available.
A-15	HUMANE SLAUGHTER OF CASUALTY POULTRY			
A-15.1	Competence of Person Carrying Out Humane Slaughter of Birds, when Required	Major	When humane slaughter is necessary in order to prevent further suffering is it carried out promptly by a competent person?	Workers to demonstrate knowledge and competence in the humane slaughter in the interview and by practical demonstration.
A-15.2	Humane Slaughter of Birds Showing Bristol Gait Score of >3	Minor	Are all birds that on inspection have a Bristol gait score of 4 or 5 (or legal requirement) humanely slaughtered immediately?	Visual assessment and farmer/workers demonstrate the daily removal of all birds with a Bristol Gate Score of 4 or 5 and above and their humane slaughter. unless laying hens.
A-16	DISPATCH AND TRANSPORTATION			
A-16.1	Stress Free Environment During Dispatch of Birds and Evidence that Birds have been Properly Rested Before Dispatch	Minor	Are poultry dispatched from the production establishment in a calm, clean and rested condition?	Observation of workers knowledge and action as evidence.
A-16.2	Availability of Written Instructions for Catching and Transportation of	Minor	Are all workers involved in the catching and transportation of birds adequately trained, competent and have received written instructions	Record of written instructions and training available.

	Birds		of their duties?	
A-16.3	Evidence of Nomination of A Supervisor for Catching and Loading of Birds	Minor	Is a nominated member of the catching team responsible for supervising the loading of birds into the transport vehicle?	Record of nominated supervisor available. .
A-16.4	Communication of Slaughter House Records of Catching Injuries to the Farmer and the Catching Team	Minor	Are the records of catching injuries made available to the farmer, where monitored within the slaughterhouse, made available for inspection?	Record of catching injuries and evidence of these being reported to the catching team. Abnormal high levels of catching injuries must be reported to the catching team. .
A-16.5	Withdrawal of Feed and Water Before Slaughter	Minor	Is no bird deprived of feed for more than twelve hours and water for more than one hour prior to loading for slaughter?	Workers knowledge demonstrated on interview. .
A-16.6	Availability of Adequate Light During Catching to Minimize Fear Reaction	Minor	Is the lighting levels adjusted during catching to minimise fear reactions in the birds?	Workers knowledge demonstrated on interview. , unless catching team provided by the transport company.
A-16.7	Procedure for Using of Catching Curtains for Catching of Birds	Minor	Are catching curtains fitted to the main doors?	Defined in Control Point , unless catching team provided by the transport company.
A-16.8	Disposal of Birds Unfit for Transport or Dead	Minor	Are birds which are unfit for transport or dead , not transported and promptly euthenised and properly disposed off?	Defined in Control Point. .
A-16.9	Record of Actual Method of Lifting of Birds for Loading	Minor	Are birds lifted or carried by the head, neck, wing or tail?	Record of the manager/stockman signing of the birds for transportation. .
A-16.10	Availability of Level Well-Drained, Clean and Hygienic Loading and Unloading Area for Birds,	Minor	Is a level well-drained loading area available for the loading and unloading of birds, chicks and eggs? Is it clean, tidy and hygienically managed?	Defined in Control Point. .

	Chicks and Eggs			
A-16.11	Presence of Responsible Staff During Depopulation and Loading to Ensure that Flock is Fit to Travel	Minor	Is the manager or stockman responsible for the birds present at depopulation, and ensure the flock is fit to travel?	Defined in Control Point.

ANNEX A
(*Clause 3, Note*)

INDIAN STANDARDS WHICH FACILITATE IMPLEMENTATION OF THIS STANDARD
(**For guidance only**)

S. No.	IS Number	Title
1.	IS 1982:1971	Code of practice for ante-mortem and post-mortem inspection of meat animals (<i>first revision</i>)
2.	IS 2491:1985	Food Hygiene – General Principles – Code of Practice (<i>second revision</i>)
3.	IS 2732:1985	Code of practice for poultry housing (<i>second revision</i>)
4.	IS 2733:1985	Code of practice for sheep and goats housing (<i>first revision</i>)
5.	IS 2981:1964	Layout plan for dairy laboratories
6.	IS 5238:2001	Transport of poultry - Code of practice (<i>second revision</i>)
7.	IS 5253:1969	Guidelines fro cleaning and sterilizing dairy equipment
8.	IS 5284:1969	Recommendations for community milking shed
9.	IS 6027:1970	Recommendations for farm cattle housing for large dairy farms
10.	IS 6558:1972	Code of practice for cold storage of shell eggs
11.	IS 6559:1972	Code of practice for ante-mortem and post-mortem inspection for poultry
12.	IS 6692:1972	Method of milk recording of cattle
13.	IS 7005:1973	Code of hygienic conditions for production, processing transportation and distribution of milk
14.	IS 7049:1973	Code for handling, processing, quality evaluation and storage of poultry
15.	IS 7607(Part 1):1975	Code of practice for keeping dairy accounts: Part 1 Primary milk collection units
16.	IS 7607(Part 2):1975	Code of practice for keeping dairy accounts: Part 2 Market milk plants
17.	IS 7607(Part 3):1975	Code of practice for keeping dairy accounts: Part 3 Products plants
18.	IS 8182:1976	Code of hygienic conditions for processed meat products
19.	IS 8895:1978	Guidelines for handling, storage and transport of slaughter house by-products
20.	IS 9854:1981	Code of construction of milk delivery vans
21.	IS 9863:1992	Nutrient requirements for poultry (<i>first revision</i>)
22.	IS 11786:1986	Recommendations for cattle housing for an average farmer

23. IS 11799:1986 Recommendations for cattle housing for a rural milk producer
24. IS 11942:1986 Recommendations for GAUSHALAS and other organized milk producers
25. IS 12237:1987 Recommendations for loose housing systems of animals
26. IS 14904:2007 Transport of livestock - Code of practice (*first revision*)
27. IS 15000:1998 Food Hygiene - Hazard Analysis and Critical Control Point (HACCP) - System and Guidelines for its Application
28. IS/ISO 22000:2005 Food safety management systems - Requirements for any organization in the food chain
29. IS/ISO TS
22003:2007 Food safety management systems — Requirements for bodies providing audit and certification of food safety management systems
30. IS/ISO TS
22004:2005 Food safety management systems — Guidance on the application of ISO 22000:2005