

## PRODUCTION AREA AUDIT CHECKLIST

### National Farm Biosecurity Manual – Meat Chicken Production

Audit Date: \_\_\_\_\_

Auditor's Name: \_\_\_\_\_ Auditor's Signature: \_\_\_\_\_

Auditee's Name: \_\_\_\_\_ Auditee's Signature: \_\_\_\_\_

1.0	DOCUMENTATION and TRAINING	PARAGRAPH REF.	YES	NO	N/A	CORRECTIVE ACTION
1.1	Is a copy of the current National Biosecurity Manual for Chicken Growers held on the production area and readily available?	1.1				
1.2	Have staff been given training in the relevant parts of the Manual?	1.2				
1.3	Is a record kept of all relevant training received by employees?	1.2				
1.4	Is there an up-to-date sketch or map of the layout clearly defining the production area and the property, including all access roads and gates available?	2.3				
1.5	Is there an appropriate vermin control strategy documented?	2.14				
1.6	Is there a plan showing the location of bait stations and records of inspections and activity?	2.14.1, 2.14.2, 2.14.4				
1.7	Is there a signed Personnel Quarantine Declaration for each employee?	3.1.1				
1.8	Is there evidence that employees are declaring international travel and relevant risk management procedures put in place where required?	3.1.3				
1.9	Is there a Visitors' Log and evidence that all visitors to sheds and/or range areas have completed their details in the book?	3.2.1, 3.2.2				

1.0	DOCUMENTATION AND TRAINING	PARAGRAPH REF.	YES	NO	N/A	CORRECTIVE ACTION
1.10	Are the conditions of entry to the production area prominently displayed near the Visitors' Log?	3.2.2				
1.11	Is a chicken mortality record being maintained?	4.2.1				
1.12	Is an appropriate chicken movement register being maintained?	4.2.2				
NOTES						

2.0	FACILITY STANDARDS	PARAGRAPH REF.	YES	NO	N/A	CORRECTIVE ACTION
2.1	Does the production area have a perimeter fence and can access routes be closed off to prevent vehicle entry?	2.1, 2.4				
2.2	Are other livestock excluded from the production area or effectively restricted to areas so that their faeces cannot come in contact with poultry either directly or indirectly, e.g. through water draining into poultry areas/sheds?	2.2, 2.12				
2.3	Is there adequate signage to inform visitors of the Biosecure Area and what action they must take?	2.4				
2.4	Is there an off-site parking area for visitors?	2.5				
2.5	Are footbaths available and used at all entrances allowing personnel access to sheds?	2.6				
2.6	Are the footbaths inspected daily and replenished as required?	2.6, 4.1.3				
2.7	Is hand sanitiser or washing facilities available and used at all personnel shed entrances?	2.5, 2.6				
2.8	Is the poultry housing designed and maintained to prevent the entry of wild birds and other animals and limit the access of vermin (as far as is practical)?	2.7, 2.10				
2.9	Is there an appropriate procedure in place for the disposal of dead birds?	2.9				
2.10	Is the dead bird disposal method procedure both environmentally sound and biosecure?	2.9				

2.0	FACILITY STANDARDS	PARAGRAPH REF.	YES	NO	N/A	CORRECTIVE ACTION
2.11	Is the area around the sheds neat and tidy e.g. mown grass?	2.11,4.1.2				
2.12	Is there a rodent baiting program in place in the production area?	2.14				
2.13	Are the baits regularly checked for activity and replaced?	2.14				
2.14	Are there procedures in place to manage the risk posed by dams or other water bodies within close proximity of the sheds and/or biosecure production area?	2.16				
2.15	Are only commercial meat chickens held within the biosecure production area?	2.18				
2.16	Are feeding systems closed and feed spills cleaned up?	2.19, 4.1.1				
2.17	Are personnel boots only used in the biosecure production area?	3.1.5				
NOTES						

3.0	FREE RANGE PRODUCTION	PARAGRAPH REF.	YES	NO	N/A	CORRECTIVE ACTION
3.1	Are there designated entrances to the free range area?	5.1.1				
3.2	Is all feed provided to the chickens in a biosecure manner (i.e. not on the range)?	5.2				
3.3	Are footbaths available and used at all range entrances	5.1.1, 5.1.2, 5.1.3				
3.4	Are the footbaths inspected daily and replenished as required?	5.1.1, 5.1.2, 5.1.3				
3.5	Is hand sanitiser or washing facilities available prior to range entrance?	5.1.4				
3.6	Is there a rodent baiting program in place around the range?	5.4				
3.7	Is the range and the area around the range neat and tidy e.g. mown grass?	5.5				
3.8	Are ramps to the outside area and the area around the hatch openings cleaned after each batch?	5.6				
NOTES						

4.0	WATER TREATMENT	PARAGRAPH REF.	YES	NO	N/A	CORRECTIVE ACTION
4.1	Is there a water sanitising system in place for the production area?	2.15				
4.2	Is the effectiveness of the sanitising confirmed by microbiological testing on at least an annual basis?	Appendix 6				
NOTES						