

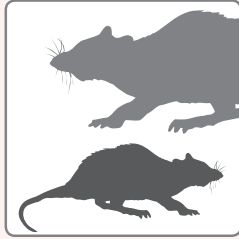
REDUCE SALMONELLA

In Egg Collection, Grading, Washing, Packing

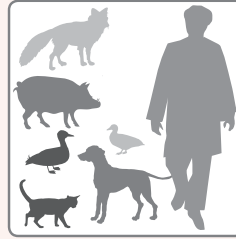
THESE CAN SPREAD OR HARBOUR SALMONELLA:



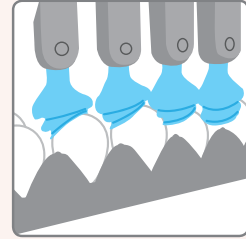
Insects



Rodents

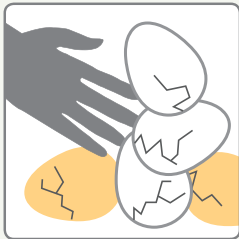


Animals & People

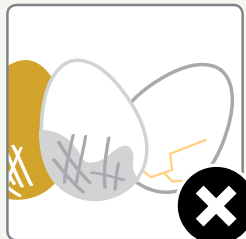


Egg washing and handling equipment

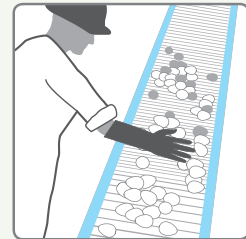
PREVENT SALMONELLA IN EGG COLLECTION BY:



Flock management to reduce cracked eggs

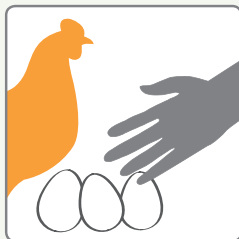


Discarding cracked and dirty eggs

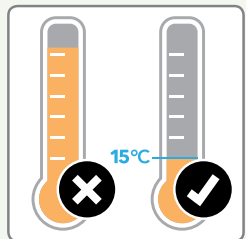


Maintaining clean and hygienic egg equipment

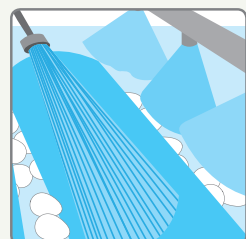
REDUCE SALMONELLA AFTER COLLECTION BY:



Minimising time between laying & cold storage of eggs

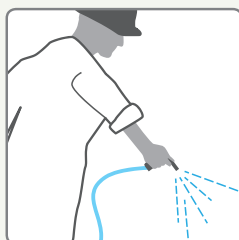


Maintaining safe temperatures in storage



Maintaining correct egg washing and sanitation procedures

PREVENT SALMONELLA IN GRADING & PACKING FLOORS BY:



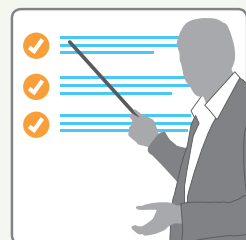
Regular, thorough site cleaning



Reducing site access to necessary personnel only



Maintaining high standards of personal hygiene



Training staff in food safety

REDUCE SALMONELLA in Egg Products

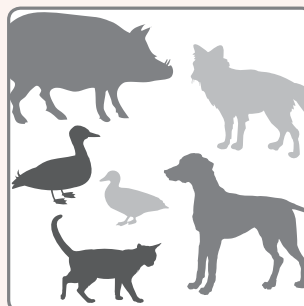
THESE CAN SPREAD OR HARBOUR SALMONELLA:



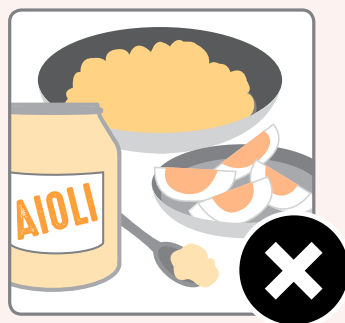
Insects



Rodents



Animals



Other egg products



Staff moving
between grading
and processing areas

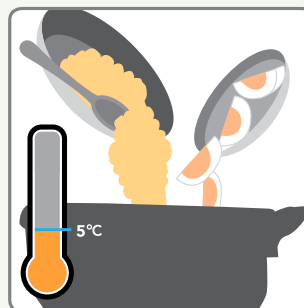
REDUCE THE PRESENCE OF SALMONELLA BY:



Restricting access of
people and animals to
egg processing areas



Effective
pasteurisation
process



Keeping acidified raw egg
products at or below 5°C
and discarding after 24hrs

REDUCE SALMONELLA in Feed & Water

THESE CAN SPREAD SALMONELLA:



Contaminated drinking
or cooling water



Contaminated feed

REDUCE THE PRESENCE OF SALMONELLA BY:



Proper cleaning and
disinfection of feed
& drink equipment
at depopulation



Managing and
monitoring water quality



Using a certified
feed supplier



Keeping animals away from
feed and water supplies



Covered feed and
water storage



Cleaning up
feed spillage

REDUCE SALMONELLA on the Farm

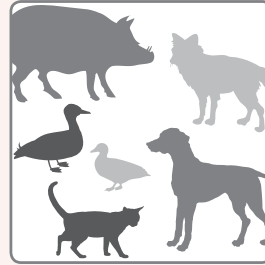
THESE CAN SPREAD OR HARBOUR SALMONELLA:



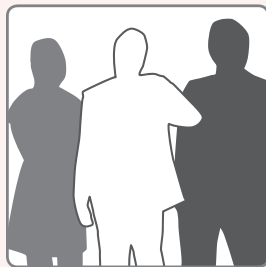
Insects



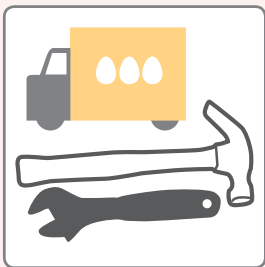
Rodents



Animals



People



Vehicles & equipment

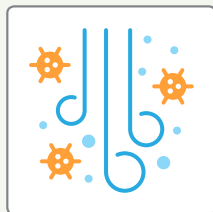


Debris and vegetation

STOP SALMONELLA ENTERING THE FARM BY:



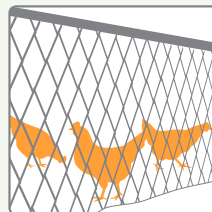
Restricting entry to only essential people & vehicles



People, vehicles & equipment must decontaminate on entry to farm



Keeping the farm clean

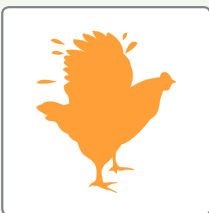


Maintaining fences

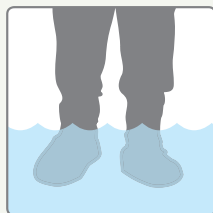


Keeping pests, animals & birds away

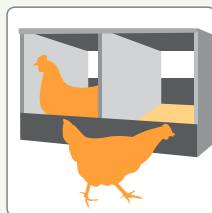
STOP SALMONELLA INFECTING THE FLOCK BY:



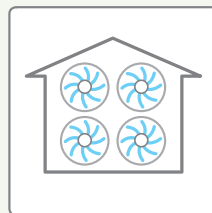
Keeping hens healthy



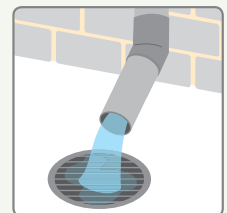
Using footbaths & handwashing



Proper shed clean outs at depopulation



Maintaining good shed ventilation



Maintaining good drainage

REDUCE SALMONELLA in Egg Storage and Transport

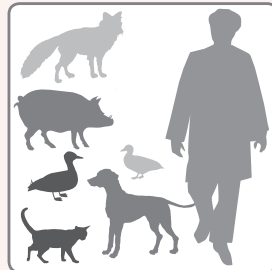
THESE CAN SPREAD OR HARBOUR SALMONELLA:



Insects



Rodents



Animals & People

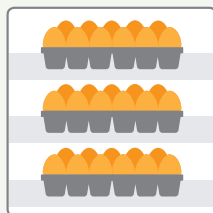


Equipment

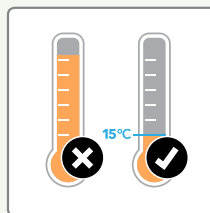
STOP SALMONELLA CONTAMINATION IN STORAGE BY:



Restricting access to only essential personnel in egg storage areas



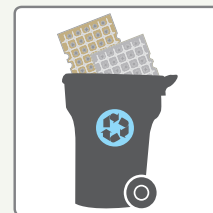
Keeping egg storage areas clean



Maintaining correct temperature

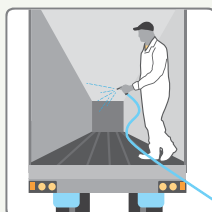


Reducing presence of moisture, monitoring air flow



NOT re-using cardboard fillers

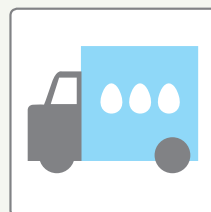
STOP SALMONELLA CONTAMINATION IN TRANSPORT BY:



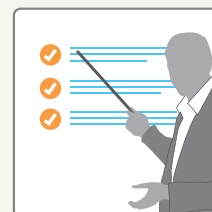
Cleaning out vehicles regularly



Preventing egg breakage



Maintaining correct temperature



Communicating important food safety & biosecurity information to driver