

# CAMPYLOBACTER BIOSECURITY GUIDE YOU CAN MAKE A DIFFERENCE



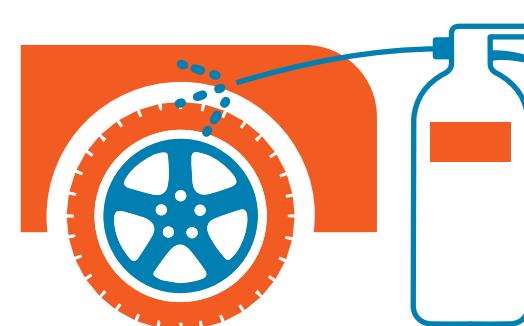
**Preventive measures applied at the farm, external environment, and entry points to the chicken house.**

It reduces the risk of introducing pathogens that could affect the health of the flock, or food poisoning agents, such as campylobacter.

## Prevent the spread of campylobacter onsite

### Important:

- All staff and guests should have training on farm procedures.
- Only clean vehicles with disinfected wheels and wheel arches can enter or exit.



### Quick check:

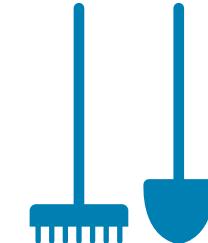
- The ante-room/annex has two zones using a barrier (30cm high): Internal to the chicken house and external.
- The internal zone has everything you need to perform your work without crossing back to the external zone.



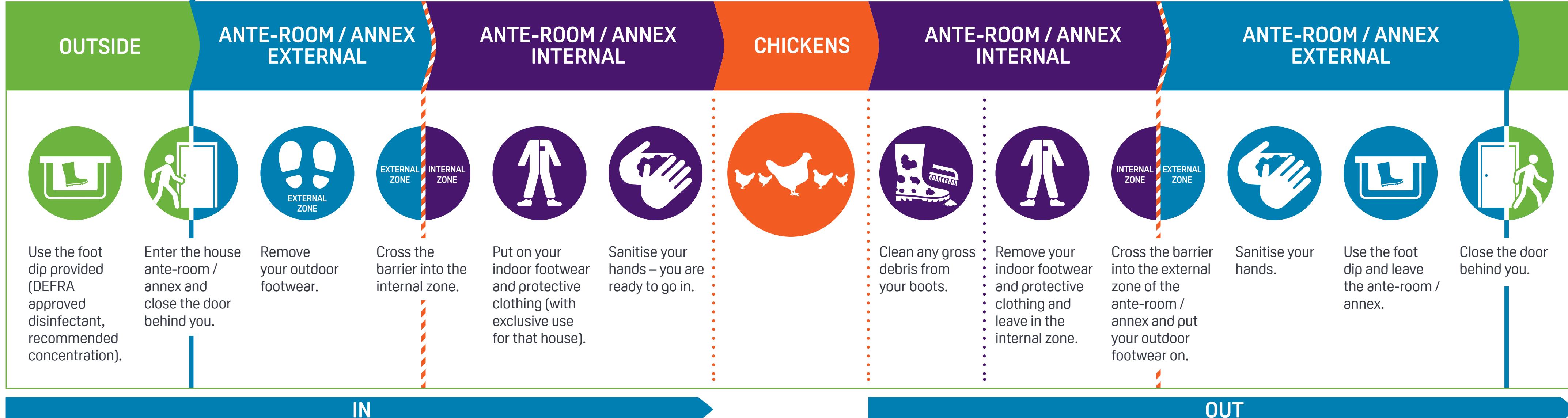
## TOOLS AND EQUIPMENT

### Must haves:

- Dedicated tools for each house.
- Do – Disinfect tools and equipment regularly and always before entering the house.
- Do – Protect tools from contamination by vermin or wild bird droppings.



## HOUSE ENTRY & EXIT PROCEDURE



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