



Infection Control Plan for Poultry Businesses

Name of business or facility: _____

Purpose of an infection control plan:

A good infection control plan is an important tool to prevent the spread of infections from poultry to people (zoonotic infections) and between birds. The King County Board of Health (BOH) requires infection control plans for live poultry businesses. The Public Health inspector will review your plan at your annual inspection. See BOH Code Chapter 8.03 at: www.kingcounty.gov/healthservices/health/BOH/~media/health/publichealth/documents/boh/code/BOHCodeTITLE8.ashx

How to use your infection control plan:

- Use the plan to train employees and guide daily operations
- Provide all necessary supplies and equipment
- Update the plan as needed
- Review the plan with employees at the time of hire and every year before chicks and ducklings arrive
- Post the plan in a place where it is easily visible to staff

IMPORTANT RESOURCES FOR DISEASE PREVENTION

Public Health Pet Business Program:

- Leah Helms, Public Health Inspector, 206-263-8450, leah.helms@kingcounty.gov
- Sharon Hopkins DVM, Public Health Veterinarian, 206-263-8454, sharon.hopkins@kingcounty.gov
- Pet Business Program: www.kingcounty.gov/healthservices/health/ehs/petbusinesses.aspx
- Zoonotic Disease Program: www.kingcounty.gov/healthservices/health/ehs/zoonotics.aspx
- Contact Public Health with questions about infection control, concerns about diseases or dead birds, and to request posters or brochures

WA State Dept. of Agriculture (WSDA):

- Avian Health Program at 1-800-606-3056 and <http://agr.wa.gov/FP/Pubs/docs/164B-AvianHealthBrochure-BabyBirds-Web.pdf>
- Contact WSDA with questions about diseases and bird deaths



HAND HYGIENE

Hand hygiene is the single most important step in preventing the spread of germs.

When to clean your hands:

- Before and after handling birds
- After completing cleaning tasks
- After removing gloves
- Before eating, drinking, smoking or breaks
- After using the bathroom
- Right before leaving work

How to clean your hands:

- Remove jewelry
- Wash hands and pay attention to finger tips, between fingers, backs of the hands and base of the thumbs
- Wash for 20 seconds – sing “Happy Birthday” twice

How to use hand sanitizer:

- Apply to visibly clean hands (wash dirty hands first)
- Apply squirt of sanitizer to palm and spread over all surfaces and rub for 20 seconds
- Use a sanitizer with at least 60% alcohol

Businesses that allow customers to handle poultry must provide hand washing facilities or disinfectant hand wipes or sanitizer.



PERSONAL PROTECTIVE EQUIPMENT (PPE)

PPE prevents bird germs from infecting you and others.

Wear gloves when:

- Handling ill or dead birds
- Cleaning bird cages, dirty surfaces, and soiled equipment

How to wear gloves:

- Avoid touching surfaces and items that will be touched by people with bare hands
- Use disposable gloves and change between tasks
- Change gloves and wash hands immediately after handling ill or dead birds
- Remove gloves after use and throw away
- Do not use reusable gloves
- Wash hands after removing gloves

Wear smocks/coveralls when:

- Cleaning cages and contact surfaces
- Handling ill or dead birds
- Working with birds for a prolonged time period

How to use smocks/coveralls:

- Put on a clean smock or coverall each day
- Remove smocks/coveralls before going home or running an errand
- Keep used work clothes in bag separate from other clothes and wash daily in washing machine

Wear surgical or dust masks when:

- Cleaning activities create dust or stir up bird dander



CLEANING AND DISINFECTION

Disinfectants must be used on a clean surface to be effective.

Basic cleaning steps between batches of birds:

- Remove shavings or bedding
- Use soap or detergent with hot water and a scrub brush or a clean rag for cleaning
- Rinse surfaces with clean water and dry
- Use a disinfectant like bleach to kill germs
- Allow disinfectant to air dry
- Never use a vacuum cleaner

Preparing cleaning and disinfectant solutions:

- Label spray bottles and mop buckets with product name and dilution ratio
- Prepare & store solution according to directions
- Make up fresh solutions as directed, more often if solution becomes dirty
- Make bleach solutions daily using cold water

Cleaning cages and containers with birds:

- Spot clean the inside of cages and containers by removing droppings & debris, then wipe surfaces with a clean rag or paper towel dipped in water
- It is **very important** to clean and disinfect outside surfaces of cages that customers can touch

Surfaces and items to clean and disinfect daily:

- Cages or containers in between batches of birds
- Spot clean cages and containers with birds
- Exterior cage surfaces that customers touch
- Floors and walls around bird area
- Sinks, bathrooms, food prep area, and kitchen
- Food and water dispensers (often need attention more than once a day)

Bird health:

- Get birds from a reputable source
- Keep birds in the same cage while at your facility; avoid mixing birds from different sources or of different ages
- Check for sick and dead birds daily and remove
- Dispose of dead birds in garbage (in plastic bags)
- Contact veterinarian or WSDA if several birds die

Rodent control:

- Rodents can spread disease, damage structures, contaminate bird food, and injure or kill birds
- Keep bird food in rodent proof containers
- Maintain a rodent control program



Preparing bleach solutions - examples

Bleach solution for a 24 oz. spray bottle:

- Add $\frac{3}{4}$ oz. of bleach to 24 oz. of cold water
- Label spray bottle **Bleach** and **1:32** dilution ratio

Businesses are required to display signage with information on the risk to humans of Salmonella infection from birds. Contact Public Health for signs