



Poultry Retailer Inspection Check List

How to Prepare for Your Inspection

A poultry retail business is any establishment, store, department of any store or other establishment that acquires live poultry through purchase, consignment, donation, importation, hatching or breeding, and sells or offers to sell, adopt or trade the live poultry. It does not include any facilities that hold animals for less than 24 hours before the animals are sold, auctioned, adopted, traded or donated and removed from the premises. Poultry refers to all domesticated fowl, such as chicks/chickens, ducklings/ducks, geese and turkeys, and all game birds which are held in captivity.

Poultry retail businesses receive one annual inspection from Public Health to ensure that they are meeting the requirements of Board of Health Title 8: Zoonotic Disease Prevention Regulations* as they pertain to poultry retail businesses.

- This checklist intended to help owners/operators of a poultry retailer business in King County to prepare for annual permit inspections.

Facility and Equipment:

- Building is in good repair (no rodent access, birds are protected from outside animals, routine building maintenance)
- Floors and walls are water resistant and easily cleanable
- Toilet and handwashing facilities are on-site and available to staff for handwashing
- Hot and cold running water is available
- Proper garbage disposal is in place (approved disposal methods for bird waste and bedding)

Poultry Health, Care, and Housing (brooder boxes, cages, coops, and runs)

Designate a person in charge(PIC) who is responsible for animal care to oversee the following:

- Food and water are provided
- Enclosures are sufficient size and in good condition (no rat burrows, protected from predators, avoiding overcrowding)
- Poultry housing is easily cleanable and can be disinfected
 - Galvanized steel, metal, or plastic are surfaces that are easily cleanable and can be disinfected
 - If wood is used, it must be sealed or painted so that it is water resistant; wood surfaces are harder to clean and can harbor germs
- Isolation area provided for sick poultry and ensure that sick poultry are separated
 - Have procedures in place for isolation of sick poultry
- Salmonella prevention poster is displayed by all poultry enclosures accessible to the public
- Hand washing and/or hand sanitizer signs are visibly posted near all public poultry displays

Sanitation is Important to Prevent the Spread of Diseases

- Infection control plan for poultry businesses is available on site and followed
- Poultry housing is disinfected routinely and between batches of chicks or other young poultry
- Disinfectants must be used to sanitize food and water containers, animal housing and flooring

If you need advice on cleaning and disinfection, Public Health can provide resources on procedures, how to read labels on disinfectants, choosing an effective disinfectant, and dilutions.



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Salmonella Prevention (public education, posters, hand washing/hand sanitizer signs)

- Provide a flyer about sSalmonella prevention with the sale of any poultry
- Visibly post a Salmonella prevention poster near all poultry displays
- Visibly post a hand washing/hand sanitizer station sign for the public near all poultry displays

Permits and Record Keeping

- Display your Public Health permit
- Keep records of all poultry acquisitions (source of your birds)

Downloadable Resources

The following resources are available for download from our website:

www.kingcounty.gov/depts/health/communicable-diseases/zoonotic/facts-resources/pet-businesses

- Salmonella poster
- Salmonella flyer (provide to customers with the sale of poultry and have available to the public)
- Infection control plan for poultry retailers
- Factsheet on disinfectants
- Factsheet on dilutions
- Permit application

***King County Board of Health Code Title 8:**

Available at www.kingcounty.gov/depts/health/board-of-health/code