Control of Salmonella in laying flocks

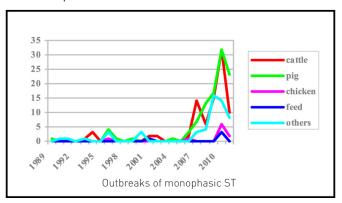




A series of leaflets for the poultry industry on major issues relating to *Salmonella* control in laying hens. The aim of the leaflets is to highlight the various *Salmonella* control interventions that are currently available. Many of the measures identified may also help reduce other diseases that affect poultry and the costs of production.

Background

- Salmonella is the second most common cause of bacterial food poisoning in humans worldwide, causing thousands of cases in the UK every year.
- Although Salmonella Enteritidis (SE) is largely under control in the egg industry it can still be found in humans and some foods, so is a constant threat.
- Salmonella Typhimurium (ST) is increasing in pigs, cattle and humans, and is a significant threat for outdoor flocks and feed contamination.
- Monophasic ST, a new type of *Salmonella* that emerged across Europe in 2006, is a particular threat, particularly if there are pigs or cattle nearby.
- Duck and game bird production is increasing, and is another potential source of ST.



What happens if my flock tests positive for SE or ST?

- Eggs from the infected flock will be placed under restriction for the remaining lifespan of the flock.
- They cannot be sold as Class A and **must** be marked and sold as Class B.

Salmonella control plans

Veterinary input into the production of these contol plans and their ongoing monitoring and updating is critically important. Plans should not be viewed as a tick-box exercise, but as a valuable tool in driving home the message that sensible farm-specific hygiene measures can help to control *Salmonella*, as well as other diseases.

Farm staff should be encouraged to consider that separate parts of the farm may be contaminated or clean, and think about measures to reduce the risk of carrying infection from one area to another.



Checklist of key factors

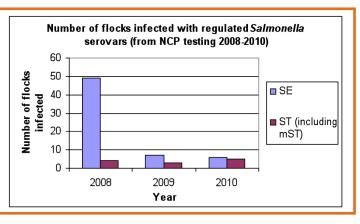
Do you clean and disinfect effectively on turn around?	
Are birds vaccinated for <i>Salmonella</i> Enteritidis and <i>Salmonella</i> Typhimurium (SE and ST)?	
Is there a clean car park away from poultry houses?	
Are vehicles disinfected before entry and on exit of site?	
Are farm specific clothing and waterproof boots provided for staff and visitors?	
Is the site kept clean and free from clutter?	
Are houses and storage areas rodent free?	
Are separate boots and boot dips used and properly maintained for barn and free range flocks?	
Are hand washing and sanitising facilities used?	
Is a named person responsible for monitoring compliance with farm hygiene regimes?	

For more information on the above points, please see the leaflets on the individual topics.

Salmonella National Control Programme for Laying Flocks

NCP progress to date

Prevalence of GB flocks positive for regulated *Salmonella* serovars, *S.* Enteritidis (SE) and *S.* Typhimurium (ST), decreased from 1% in 2008 to 0.24% in 2009, but remained static in 2010 at 0.27%.



Feedback from NCP testing laboratories

- Samples generally arrive in a suitable condition and within the required time frame
- Occasionally new clients are unaware of the procedure
- Ensure the correct sampling consumables are used

Feedback from official NCP samplers

- Official samplers generally happy with operator sampling
- Ensure houses are clearly identifiable
- Moisten boot swabs before sampling
- Ensure manure belts/scrapers are run prior to sampling
- Provide farm specific clothing and separate boots and dips for non-cage houses



PROTECT YOUR FLOCK!

- Inside houses should be Salmonella-free
- Outside houses and anything brought-in may be contaminated





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