

# REQUIREMENTS FOR TRANSPORTERS OF LIVE POULTRY

Businesses that transport live poultry from a farm to a processing facility need to notify the NSW Food Authority and implement certain food safety requirements. These requirements are considered best practice for transporting live poultry

## Picking up poultry and transporting to processors

Transporters should be aware of their responsibilities when entering and leaving a farm, and comply with any biosecurity requirements at that facility. Specific measures are outlined in the *National Farm Biosecurity Manual for Poultry Production* on the Australian Department of Agriculture and Water Resources website.

The manual details several requirements, including:

- Section 3.5 – Requirements for specified movements (e.g. pick-up of poultry)
- Section 3.6 – Entry procedures for bird sheds and ranges

These requirements aim to reduce the transmission of any disease or contaminant from one farm to another – something that can happen easily with the movement of people, vehicles and equipment.

## Handling poultry

Transporters must exercise personal hygiene and health practices so that they do not make the poultry unsuitable for sale.

Transporters should:

- sanitise hands and use footbaths before entering sheds
- wash hands thoroughly with soap and sanitiser after handling sick or dead birds wear protective clothing and boots
- report illness such as vomiting, diarrhoea or fever to their employer.

Transporters must have appropriate skills and knowledge in food safety and food hygiene to perform their job safely and competently.

A transporter should be made aware of their responsibilities by training or following the requirements outlined in this sheet.

## Disposal of waste

Transporters must store, handle or dispose of waste in a manner that will not make the poultry unsuitable.

To comply with this clause, transporters should promptly remove dead birds from vehicles and dispose of them in a safe and hygienic manner.

## Protection from contamination

Transporters must:

- ensure that equipment (e.g. crates, modules) and transportation vehicles are designed and constructed in a way that minimises the contamination of poultry, allows for effective cleaning and sanitising, and minimises the harborage of pests and vermin, and
- keep equipment (e.g. crates, modules) and transportation vehicles clean, sanitary and in good repair to ensure poultry is not made unsuitable.

Transporters should:

- ensure chemicals are suitable for their intended use and used in accordance with the manufacturer's instructions (for more detail see the factsheet *Suitability of chemicals used in food businesses*)
- ensure crates/modules and transportation vehicles are cleaned and sanitised after each load of birds is delivered to the processor



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minimise the transmission of bacteria by implementing steps to effectively clean and sanitise crates and modules, such as:

- soaking for an adequate length of time
- brushing to soften and dislodge extraneous, visible matter
- washing for a sufficient time
- applying a chemical sanitiser (the process of sanitising is to apply heat and/or chemicals to a surface so that the number of microorganisms on the surface is reduced to an acceptable level)
- check that crate/module surfaces are clean to touch and free of extraneous visible matter and unpleasant odours after cleaning
- maintain crates/modules in good repair as dents or breaks may harbour bacteria
- discard crates/modules that cannot be effectively cleaned and sanitised.

Where poultry processors are responsible for cleaning and sanitising crates, they should include procedures in their Food Safety Program (FSP) on how they handle, clean and sanitise crates at the processing site.

## Traceability of birds

Transporters must be able to identify the immediate recipient of the poultry they transport.

Transporters should keep records of:

- the grower's business name and address where the birds were collected from
- the processor's business name and address where the birds were delivered to batch identification details (including date of delivery and quantity of poultry delivered).

## Welfare of animals

In NSW the *Prevention of Cruelty to Animals Act 1979* and the *Prevention of Cruelty to Animals (General) Regulation 2006* promote the responsible care and handling of animals, and make it a legal duty for anyone in charge of an animal to provide for its needs in an appropriate way.

All poultry transported to/from sale must be:

- healthy and fit for sale
- transported in a way that does not cause injury or undue suffering, and
- transported in an appropriate cage or crate that provides adequate room, ventilation, shade and shelter.

The Regulation adopts national codes of practice that provide detailed information on acceptable animal welfare practices for husbandry of livestock.

For more information on animal welfare visit the NSW Department of Primary website at [www.dpi.nsw.gov.au/agriculture/livestock/animal-welfare/general/national](http://www.dpi.nsw.gov.au/agriculture/livestock/animal-welfare/general/national)

## More information

- visit the Food Authority's website at [www.foodauthority.nsw.gov.au](http://www.foodauthority.nsw.gov.au)
- phone the helpline on 1300 552 406
- Standard 4.2.2 *Primary Production and Processing Standard for Poultry Meat*, Food Standards Australia New Zealand, [www.foodstandards.gov.au/code/Pages/default.aspx](http://www.foodstandards.gov.au/code/Pages/default.aspx)
- *National Farm Biosecurity Manual for Poultry Production*, Australian Department of Agriculture and Water Resources, [www.daff.gov.au/animal-plant-health/pests-diseases-weeds/biosecurity/animal\\_biosecurity/bird-owners/poultry\\_biosecurity\\_manual](http://www.daff.gov.au/animal-plant-health/pests-diseases-weeds/biosecurity/animal_biosecurity/bird-owners/poultry_biosecurity_manual)

About the NSW Food Authority: The NSW Food Authority is the government organisation that helps ensure NSW food is safe and correctly labelled. It works with consumers, industry and other government organisations to minimise food poisoning by providing information about and regulating the safe production, storage, transport, promotion and preparation of food.

Note: This information is a general summary and cannot cover all situations. Food businesses are required to comply with all of the provisions of the Food Standards Code and the *Food Act 2003* (NSW).



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