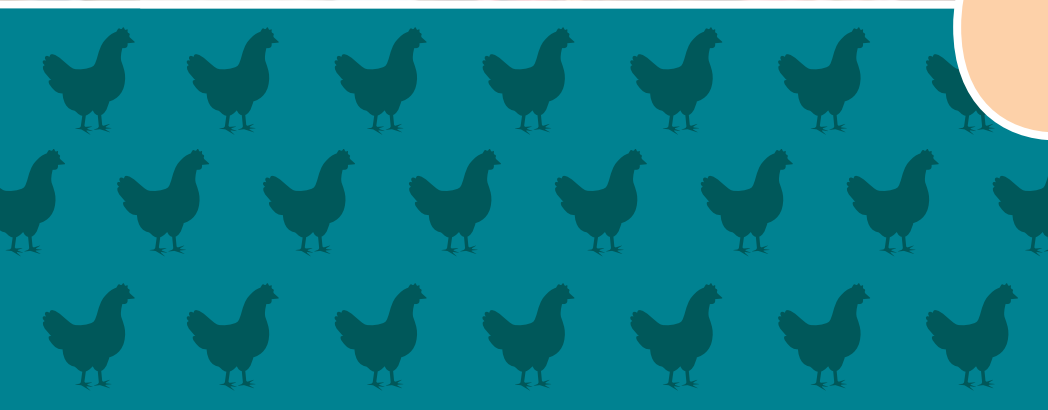
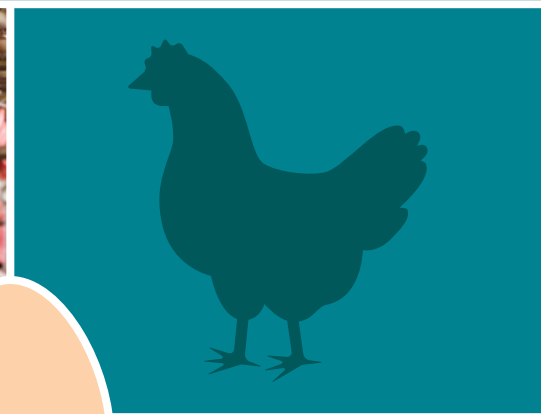
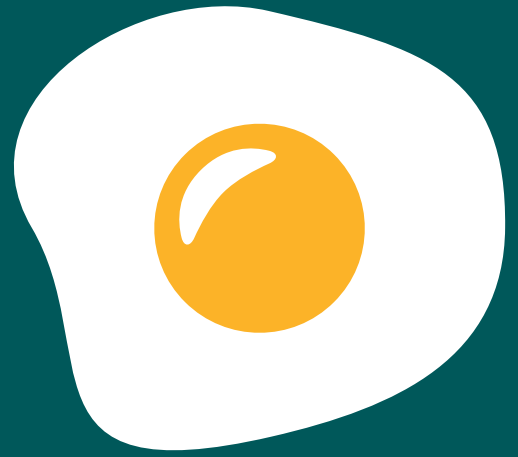


# How to comply with Schedule 8 –control of *Salmonella* Enteritidis



# About this guideline



This guideline document will help all licensed egg producers in NSW to comply with **section 172 and Schedule 8 of the NSW Food Regulation 2025**.

The measures specified in the Food Regulation 2025 reflect existing biosecurity and food safety guidelines for egg production. Section 172 and Schedule 8 establish minimum standards and mandatory testing requirements for the egg industry and make them legally enforceable under the Food Regulation 2025.

Producers who do not comply could face significant penalties, including improvement notices and fines. Serious breaches may result in prosecution.

**Note:** This document is intended as a guideline only and does not replace the legal requirements set out in the Food Regulation 2025.

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© State of New South Wales through the NSW Food Authority 2025. The information contained in this publication is based on knowledge and understanding at the time of writing (September 2025). However, because of advances in knowledge, users are reminded of the need to ensure that the information upon which they rely is up to date and to check the currency of the information with the appropriate officer of the NSW Food Authority or the user's independent adviser.

# What resources are available to help?

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- Australian Eggs. *Salmonella* Enteritidis: A guide for producers <https://www.australianeggs.org.au/dms/4402-SE-Guide-for-Producers-FINAL.pdf> (PDF, 3 MB)
- Australian Eggs. *Salmonella* Risk Assessment Toolkit <https://www.australianeggs.org.au/farmers/tools-and-training/salmonella-risk-assessment-toolkit>
- The National Farm Biosecurity Technical Manual for Egg Production: [www.farmbiosecurity.com.au/industry/eggs](http://www.farmbiosecurity.com.au/industry/eggs)
- The Farm Biosecurity website, with a wide range of information on biosecurity: [www.farmbiosecurity.com.au](http://www.farmbiosecurity.com.au)
- National *Salmonella* Enteritidis Monitoring & Accreditation Program Guidelines: [www.dpi.nsw.gov.au/nsemap-guidelines](http://www.dpi.nsw.gov.au/nsemap-guidelines)
- Independent industry organisations such as the Australasian Veterinary Poultry Association (AVPA) may be able to provide you with contact details for veterinarians who provide services to the industry. Write to [secretary.avpa@gmail.com](mailto:secretary.avpa@gmail.com)
- NSW egg monitoring diary: [www.foodauthority.nsw.gov.au/egg-diary](http://www.foodauthority.nsw.gov.au/egg-diary)
- Call the NSW Food Authority on **1300 552 406** or email: [food.contact@dpird.nsw.gov.au](mailto:food.contact@dpird.nsw.gov.au)

## Key references

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- NSW Food Regulation 2025: [www.foodauthority.nsw.gov.au/about-us/legislation](http://www.foodauthority.nsw.gov.au/about-us/legislation)
- NSW Food Safety Schemes Manual: [www.foodauthority.nsw.gov.au/industry/food-safety-schemes-manual](http://www.foodauthority.nsw.gov.au/industry/food-safety-schemes-manual)

## Should I obtain expert advice?

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Yes. You should work with industry professionals or veterinarians to ensure that you comply and that you have had sufficient training in how to do *Salmonella* Enteritidis environmental sampling. The number of samples collected, the locations of sample collection and how you collect the samples are important.

## Meeting the requirements of the Food Regulation 2025

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Schedule 8 requires industry participants to identify the production areas on their properties and introduce strict hygiene measures within those areas and for people entering and exiting them. Section 172 requires mandatory *Salmonella* Enteritidis (SE) testing.

# Licence condition for primary production of eggs



## 1 Condition of licence

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### Requirement

Schedule 8 applies to the holder of the licence of an egg primary production business.

### Why?

Schedule 8 provides minimum standards for egg producers to prevent, minimise or manage the biosecurity and food safety risks arising from *Salmonella* Enteritidis. These minimum standards will also assist egg producers to prevent or minimise other avian diseases such as avian influenza.

### How do I comply?

Adhere to the requirements set out in Schedule 8 of the Food Regulation 2025.

## 2 Definitions

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### Requirement

Refer to Schedule 8 for definitions to support compliance.

# 3 Requirements for production areas



## 3(1) Clearly demarcate the production area

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### Requirement

The production area must be clearly demarcated from the rest of the premises or properties on which the production area is situated.

### Why?

One of the main ways SE can be introduced onto your property is through the movement of contaminated people, their clothes or shoes, equipment, vehicles, materials or machinery.

If people or items enter a production area, they increase the risk of contaminating the eggs and birds there with SE.

Defining your production areas creates a visible demarcation between potential contamination and your production and poultry housing facilities. It also makes it clear whether a person or thing is within or outside of the production area.

You need to have strict hygiene measures for people and items entering and exiting the identified production area to successfully reduce the risk of introducing SE.

### How do I comply?

**Draw up a map or plan of your property and facilities.**

Decide which areas are 'production areas' - where birds are housed or eggs are handled, graded or packed, and where feed, litter, or packaging is stored.

## Mark these on your property map/plan.

Adopt a system to make it clear to all staff and visitors where the production areas are (see Requirement 3(2) as well). You can use the walls of a building to identify the boundaries of a production area, an existing or new fence to mark free-range or outdoor production areas, or tape or painted lines on the floor (for example, at an egg handling facility) to separate production areas.

## Example

Below are some examples of marked out production areas.



■ Production Area ■ Entry Points

Below are some examples of marked out free range production areas.



■ Production Area ■ Entry Points

## 3(2) Display signage to production area

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### Requirement

All entrances to the production area that are available for use as an entrance must display a clearly visible sign which states words to the effect of 'You must not enter the area unless you have contacted the holder of the licence.'

All signs must also state how persons entering the area are to contact the holder of the licence.

### Why?

One of the main ways SE can be introduced onto your property is through the movement of contaminated people, equipment, vehicles, materials or machinery.

You need to introduce strict hygiene controls for people and items entering your production areas.

Signage is the best way to let people know that they are entering a production area and that they must get permission first. This will allow you (and your visitors) to take the necessary steps to reduce the risk of introducing SE to your facility.

### How do I comply?

1. Use your property map/plan (developed as part of Requirement 3(1)) to identify all entrances to production areas.
2. Prepare weatherproof signs displaying the required wording.
3. Secure the signs at all entries to each production area.
4. Lockable entrance gates are recommended to reduce entry without approval.

### Which sign should I use?

If you have a Biosecurity Management Plan you can download a template from the DPIRD website: [www.dpi.nsw.gov.au/dpi/biosecurity/your-role-in-biosecurity/primary-producers/biosecurity-management-plan](http://www.dpi.nsw.gov.au/dpi/biosecurity/your-role-in-biosecurity/primary-producers/biosecurity-management-plan)

Alternative signs are available to download from:

- NSW Food Authority: Schedule 8 – Control of *Salmonella* Enteritidis:  
[www.foodauthority.nsw.gov.au/industry/eggs/egg-producers](http://www.foodauthority.nsw.gov.au/industry/eggs/egg-producers)
- Australian Eggs:  
<https://www.australianeggs.org.au/for-farmers/resources/farm-visitor-requirements>
- Farm Biosecurity:  
[www.farmbiosecurity.com.au/toolkit/records](http://www.farmbiosecurity.com.au/toolkit/records)



## 3(3) Inform all entering persons

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### Requirement

Before entering the production area, all persons must be provided with information about the measures in place to implement Schedule 8, and how to follow them.

### Why?

Every person entering any production area must take steps to reduce the risk of unwittingly spreading SE onto your property.

Having information available for visitors about hygiene measures that must be followed to comply with Schedule 8 will help you establish clear guidelines and expectations.

It is recommended you ask people entering your production area if they have been in contact with other poultry or pigs in the previous 48 hours.

### How do I comply?

1. Induct all visitors to your property by clearly explaining the hygiene measures you have in place. You may wish to print and laminate copies of Schedule 8 and your property farm hygiene measures for viewing at the front desk.
2. You must keep a register (paper based or electronic) of all people entering the production areas (see Requirement 9(1)).



Image courtesy of Australian Eggs



## 3(4) Grant persons agreeing to comply permission to enter

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### Requirement

When a person seeks permission to enter the production area, the person in charge is only to grant permission if the person agrees to comply with any measures put in place on the premises and production area to implement Schedule 8.

### Why?

Having any person wishing to enter any production area agree to comply with the measures helps to assure you that the person will work with you to maintain the hygiene of your facility.

### How do I comply?

1. Ask all people entering your production areas to agree to the hygiene measures.
2. Only allow people to enter your production areas if they have agreed to comply.
3. You must keep a register (paper based or electronic) of all people entering the production areas (see Requirement 9(1)).

# 4 Requirements for boot cleaning, shed boots and boot covers



## 4 Boot cleaning, shed boots and boot covers

---

### Requirement

The holder of the licence must provide at all entrances to a production area that are available for use as an entrance:

- (a) to enable cleaning and disinfection of boots —
  - » a device to enable the scraping of soles of the boots of all people entering the area to remove organic matter, and
  - » footbaths containing a suitable amount of disinfectant to enable effective disinfection of all boots, that has been prepared and is used in accordance with the manufacturer's instructions. Footbaths are to be inspected daily and maintained to ensure effectiveness for disinfection, or
- (b) a sufficient number of shed boots, maintained in a clean condition, to be worn by all persons entering the production area and only within the production area, or
- (c) a sufficient number of single use boot covers, to be worn by all persons entering the production area and only within the production area.

**Note:** Footbath maintenance may include removing gross material, topping up the disinfectant, or replacing disinfectant before it can deteriorate.

### Why?

One of the main ways SE can be introduced onto your property is through the movement of contaminated people, equipment, vehicles, materials or machinery.

If every person entering your production area uses either dedicated shed boots, boot covers or boot scrapers and footbaths, you will reduce the risk of introducing SE into production areas.

## How do I comply?

1. At the entrance to all production areas:
  - (a) either provide a boot scraper and a footbath.
  - (b) or supply dedicated clean shed boots or quality single use boot covers for each production area and require all people to put them on when entering and take them off when exiting the area.
2. If you are providing a footbath:
  - (a) ensure the disinfectant is prepared exactly to the label instructions.
  - (b) locate the footbath where it is protected from rain and contaminants. If the footbath is located at an outdoor entrance to a free range production area, install a lid to protect the footbath. The disinfectant will be less effective if it collects rainwater or is dirty. Australian Eggs has more detailed information on footbaths, including advice on appropriate chemicals, in its publication [Salmonella Enteritidis: A Guide for Producers](#) (PDF, 3 MB).
  - (c) make it deep enough to completely saturate footwear.
  - (d) inspect and refresh it at least daily. The disinfectant will be less effective if it collects rainwater or is dirty.
3. If you are providing shed boots, always keep them clean and well maintained.
4. If you are providing boot covers, you must provide a bin at the exit for their disposal.

Plastic impervious single use boot covers are recommended to prevent contamination seeping through and they do not break/tear easily.



*Images courtesy of The Australian Chicken Meat Federation Inc.*

# 5 Requirements for hand washing facilities



## 5 Provide hand washing stations at all entrances

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### Requirement

The holder of the licence must provide at all entrances to the production area that are available for use as an entrance; soap, water, and single use paper towels for hand washing or hand sanitiser.

### Why?

One of the main ways SE can be introduced onto your property is through the movement of contaminated people, equipment, vehicles, materials or machinery.

If people entering and exiting production areas wash their hands, it will help reduce the risk of them introducing SE onto your property.

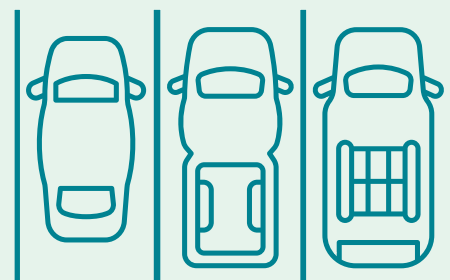
### How do I comply?

1. Use your property map/plan to identify all entries to and exits from production areas.
2. Provide hand washing stations, sanitiser or both in all of these locations.



*Image courtesy of The Australian Chicken Meat Federation Inc.*

# 6 Requirements for vehicles accessing premises



## 6(1) Provide separate parking for non-entering vehicles

---

### Requirement

The holder of the licence must provide parking separate from, and external to, the production area for vehicles entering the premises but not entering the production area.

### Why?

One of the main ways SE can be introduced onto your property is through the movement of contaminated people, equipment, vehicles, materials or machinery.

Restricting the vehicles entering your production areas reduces the chance of SE entering your facility. Keeping vehicles that have not been decontaminated away from your production areas will help keep diseases out.

Having only one entry point makes it easier to manage the vehicles and people coming and going and reduces the chance of outside contamination finding its way into your facility.

### How do I comply?

1. Use your property map/plan to identify an area for parking away from your production areas.
2. Install weatherproof signage to guide people to the designated parking area.
3. Provide contact details on the signage and/or install additional signs to help people find the reception for your facility.



## 6(2) Provide wheel washing materials

---

### Requirement

The holder of the licence must provide equipment and materials, including soap or detergent, for the washing of wheels, footsteps and wheel arches of vehicles, at a location on the premises for use before and after vehicles access the production area.

### Why?

One of the main ways SE can be introduced onto your property is through the movement of contaminated people, equipment, vehicles, materials or machinery.

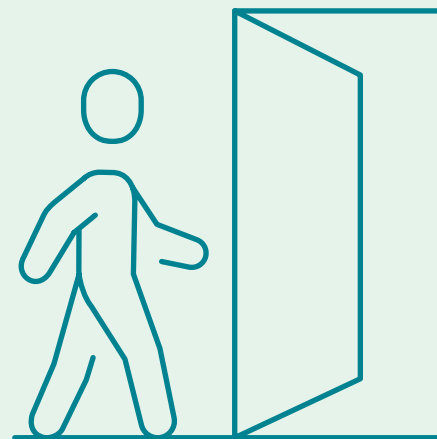
A vehicle that enters a designated production area must be decontaminated to help reduce the risk that it may carry SE into that production area.

### How do I comply?

1. Use your property map/plan to identify where vehicles enter and exit the production area. The fewer there are, the easier it will be to decontaminate vehicles coming and going.
2. Establish a washdown facility at each of these points. Ensure that:
  - (a) detergent or soap is available
  - (b) runoff is directed into a sump or away from paddocks, crops or waterways.
3. Provide a high-pressure hose to remove organic matter thoroughly.
4. Put up signs to show people how to clean their wheels properly.
5. Check the wheel wash station regularly to make sure that the drains and taps or hoses are working, and there is enough soap or disinfectant available.



# 7 Requirements for persons entering production area



## 7(1) Persons entering a production area

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### Requirement

The holder of the licence must ensure that all persons who enter a production area comply with the following requirements.

### Why?

The requirements for persons entering a production area are necessary to prevent, minimise or manage the biosecurity and food safety risks arising from SE.

### How do I comply?

You must ensure that persons entering your production area follow the hygiene measures set out in Schedule 8.



## 7(2) Obtain permission, clean hands and be aware

---

### Requirement

Before entering the production area, a person must, as far as practicable:

- (a) obtain permission from the holder of the licence
- (b) clean their hands with the provided soap, water and paper towels, or hand sanitiser
- (c) be familiar with the measures in place on the premises and production area to implement the requirements of Schedule 8.

### Why?

One of the main ways SE can be introduced into a poultry flock is through the movement of contaminated people, equipment or material.

Controlling the entry of visitors, creating records of all visitors, having them agree to the conditions of entry and ensuring they have undergone appropriate hygiene measures will significantly reduce the chances of introducing SE.

### How do I comply?

You must have signage at entrances that make it clear to people that they must seek permission before entering your poultry production facility.

Have a copy of your farm hygiene measures ready to explain to people entering and have a visitors' log for the person to sign that they will comply with the entry conditions.



*Image courtesy of The Australian Chicken Meat Federation Inc*



## 7(3) Use footbaths, shed boots or boot covers

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### Requirement

A person entering the production area must, as far as practicable:

- (a) scrape their boots to remove all visible organic matter using the scraping device provided and then disinfect their boots using the footbaths provided, or
- (b) remove their boots and place the shed boots provided at the entrance on their feet, and on exiting the production area, remove the shed boots and leave the shed boots at the entrance to the production area, or
- (c) place the provided single use boot covers over the person's boots.

### Why?

One of the main ways SE can be introduced into a poultry flock is through the movement of contaminated people, equipment, or material.

Using shed boots, quality single use boot covers, or a footbath will significantly reduce the chance of SE being introduced into the facility.

### How do I comply?

Maintain footbaths for all persons to use before entering the production area, or have clean shed boots or boot covers available.

Make sure people understand how to use the footbaths, shed boots or boot covers.



*Image courtesy of The Australian Chicken Meat Federation Inc*

## 7(4) Remove shed boots or dispose of boot covers

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### Requirement

A person exiting the production area by foot must, as far as practicable:

- (a) if the person wore shed boots in the production area –remove the shed boots and leave the shed boots at the entrance to the production area
- (b) if the person wore single use boot covers over their boots –remove the boot covers and dispose of the covers in a bin provided for the disposal.

## Why?

One of the main ways SE can be introduced into a poultry flock is through the movement of contaminated people, equipment or material.

Using shed boots, quality single use boot covers or a footbath will significantly reduce the chance of SE being introduced into the facility.

Appropriate disposal of boot covers and cleaning of shed boots reduces the risk of contamination spreading to other areas.

## 7(5) Wash vehicle wheels before entering a production area

---

### Requirement

A person entering the production area in a vehicle must wash the wheels, footsteps and wheel arches of the vehicle using the soap or detergent and facilities provided on the premises, to remove all visible organic matter:

- (a) before entering the production area, and
- (b) after exiting the production area and before exiting the premises.

## Why?

One of the main ways SE can be introduced onto a property is through the movement of contaminated people, equipment, vehicles, materials or machinery.

If a vehicle crosses into a designated production area, it must be decontaminated to help reduce the risk that it may carry SE into that area.

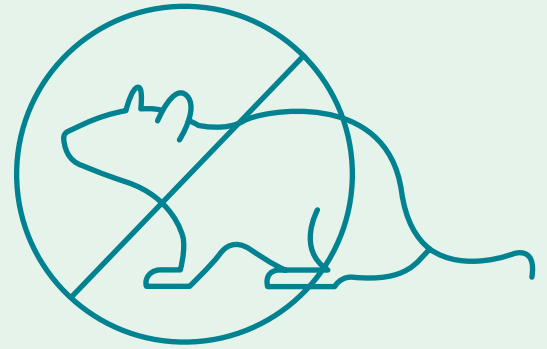
## How do I comply?

Maintain appropriate washing facilities for vehicles that must enter the production area.

Ensure that a person requesting permission to enter the production area understands the vehicle wash requirements before entering and after exiting the production area in a vehicle.



# 8 Requirements for vermin control



## 8(1) Implement a vermin control strategy

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### Requirement

The holder of the licence must document, develop and implement a vermin control strategy designed to control vermin on the premises.

## 8(2) Things to include in the vermin control strategy

---

### Requirement

The holder of the licence must include requirements relating to the following matters in the vermin control strategy:

- (a) the taking of all practical measures to prevent rodents entering, or harbourage of rodents in, the area used for poultry housing, egg handling, packaging storage, feed storage or litter storage,
- (b) requiring rodent bait stations to be placed at regular intervals around the production area based on a rodent risk assessment, and not placed in locations potentially accessible by the poultry,
- (c) requiring sufficient bait stations to control rodent activity,
- (d) requiring bait stations to be numbered, and a map kept of their location, and to be checked frequently using a risk-based approach and fresh baits laid as required,
- (e) requiring a record to be kept of each inspection and activity noted,
- (f) preventing the harbourage of vermin in the production area, and in a buffer zone of at least 3 metres, as far as practicable, by removing vermin habitat (examples of vermin habitat - overgrown grass or dense vegetation),
- (g) requiring records to be kept for all actions taken in compliance with the vermin control strategy.

## Why?

Many species of animals, particularly wild birds and rodents, can carry SE. These animals can move between properties and can bring with them unwanted diseases.

Bait stations should be checked frequently to ensure they always have a supply of bait. A record of bait station inspections must be kept. At certain times of the year increased stations may be necessary and frequency of checking increased.

## How do I comply?

1. Take steps to make your property less appealing to wild birds and rodents (see Requirement 8(3)).
2. Inspect your property for signs of rodent activity; look for droppings.
3. Work with a pest control specialist to develop a pest and rodent control plan.
4. Make sure your control plan:
  - (a) shows where the bait stations must be placed on your property
  - (b) details how and when bait stations will be checked and replenished. Bait stations must always have bait.
  - (c) includes directions on how you will maintain grass and keep your property free of debris, showing a 3-metre buffer around production areas.
5. Keep a record of where and when baits are installed, when they are checked, when baits are replaced and signs of rodent activity.



*Image courtesy of The Australian Chicken Meat Federation Inc.*

# 8(3) Prevent the entry of wild birds and vermin

---

## Requirement

All poultry housing, egg packing facilities, egg grading facilities, feed storage, packaging storage, litter storage and grading facility buildings in the production area must be constructed and maintained, as far as practicable to:

- (a) prevent the entry of wild birds, and
- (b) limit the access of vermin, and
- (c) prevent the harbourage of vermin.

## Why?

Many species of animals, particularly wild birds and rodents, can carry SE. These animals can move between properties and can bring with them unwanted diseases. Limiting their access to production areas will help you reduce the chances of SE finding its way into your flock.

## How do I comply?

1. Inspect all areas of your production areas and property.
2. Make sure indoor areas are secure and that wild birds and rodents cannot get in.
3. Check your water supply and feed store and make sure they are secure and can't be accessed by birds or rodents.
4. Feed spills should be managed promptly, particularly in free range production areas.
5. Check your packaging storage area and litter storage area to make sure they are secure and can't be accessed by birds or rodents.
6. Good fencing is required around free range egg production areas to prevent the entry of animals such as dogs, foxes and cats.
7. Select and maintain any trees and shrubs on the property so that they are not attractive to wild birds. Keep plantings away from production areas if possible.
8. Keep grass cut short around and in your production areas, providing a 3-metre buffer, so the area isn't attractive to rodents.
9. Keep your production areas and the 3-metre buffer free of clutter and debris that can provide places for rodents to nest and hide.
10. Make sure you have good drainage in your production areas, so you don't have water puddling and attracting ducks or other birds.

## 8(4) Dispose of dead birds in designated disposal sites

---

### Requirement

Dead birds on the premises must be stored and disposed of in a manner that prevents vermin and other animals accessing the dead birds.

### Why?

SE can be transferred from dead birds to the flock. Dead birds attract insects, vermin and rodents, which can spread the disease.

### How do I comply?

1. Check your flocks regularly.
2. Collect dead birds as soon as they are found.
3. Store dead birds or dispose of dead birds so that no other animals can reach them. You should have a designated chiller, incinerator or disposal site. A disposal site should be outside the production area, away from sheds and boundary fences, and designed to prevent scavenging.
4. Clean and disinfect or dispose of any equipment and protective clothing used to collect and dispose of dead birds, including gloves, overalls, boots, shovels and bins.
5. Maintain a register of birds that have died (see Requirement 9(3)).



# 9

## Requirements of records for production area



### 9(1) Keep a record of all persons entering the production area

---

#### Requirement

A written record of the name of all persons entering the production area and the date of entry must be made and kept for 2 years.

#### Why?

One of the main ways SE can be introduced onto your property is through the movement of contaminated people, equipment, vehicles, materials or machinery.

Should your property ever become infected with SE, a register of all the people who entered your production area will help us investigate and identify the source of the infection so we can stop any further spread.

#### How do I comply?

1. Be aware of all people arriving at the property. You are responsible for making sure no one enters your production areas without being recorded in a register. The best way to achieve this is by:
  - (a) minimising the number of entries to your property
  - (b) marking clear parking areas for visitors
  - (c) putting up signage directing people to phone you or to visit reception upon arrival
  - (d) clearly identifying the production areas (see Requirement 3(1)) and marking entries with signs (see Requirement 3(2)).

2. You must maintain a register with the details of all people entering the production areas. This can be a handwritten or electronic record.
3. The register should include:
  - (a) date
  - (b) time in
  - (c) time out
  - (d) name
  - (e) any contact with poultry or pigs in the previous 48 hours or within a time period stipulated by processing companies (Y/N)
  - (f) return from overseas travel in the past 7 days
  - (g) recent foodborne illness
  - (h) space for the person to sign in and out.
4. You can also use the register to record that people have agreed to comply with hygiene measures in place before entering (see Requirement 3(4)).
5. Staff must also use the register.

The register must be kept for 2 years and provided if requested.

An example visitor log template is available in the NSW Egg Monitoring Diary (Form 4) (PDF, 413 KB) available at: [www.foodauthority.nsw.gov.au/egg-diary](http://www.foodauthority.nsw.gov.au/egg-diary), or Australian Eggs has a visitor log template available in its SE pack: [www.australianeggs.org.au/for-farmers/resources/farm-visitor-requirements](http://www.australianeggs.org.au/for-farmers/resources/farm-visitor-requirements)

## 9(2) Keep a detailed record of all deliveries and removals

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### Requirement

A written record of the following must be made or obtained within 1 month of the date of a delivery or removal, and kept for 2 years after the date of the delivery or removal:

- (a) For a delivery:
  - i. the date the delivery was received into the production area
  - ii. the nature and contents of the delivery
  - iii. the name of the company, or person, responsible for the delivery
  - iv. the number plate of the vehicle used to deliver things to the production area.



- (b) For a removal:
- i. the date of the removal from the production area
  - ii. the nature and contents of the thing being removed
  - iii. the name of the company, or person, responsible for the removal
  - iv. the number plate of the vehicle used to remove things from the production area.

## Why?

One of the main ways SE can be introduced into a poultry flock is through the movement of contaminated people, equipment or material. Delivery drivers may visit multiple properties and therefore pose a higher risk.

## How do I comply?

Record the names and details of all deliveries entering your facility, and all removals of things from your facility. The record should include the date, the number plate of the vehicle, the company details, and details of the goods delivered or removed, and a section for the visitor to sign in and out. The record may be paper-based or electronic.

An example template is available in the NSW Egg Monitoring Diary (Form 2 and Form 3) (PDF, 413 KB) available at: [www.foodauthority.nsw.gov.au/egg-diary](http://www.foodauthority.nsw.gov.au/egg-diary).

# 9(3) Keep a record of all poultry deaths

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## Requirement

A written record must be made of the numbers and dates of all poultry deaths that occur within the production area and kept for 2 years.

## Why?

SE can be transferred from dead birds to the flock. Dead birds can also attract insects, vermin and rodents, which can spread SE.

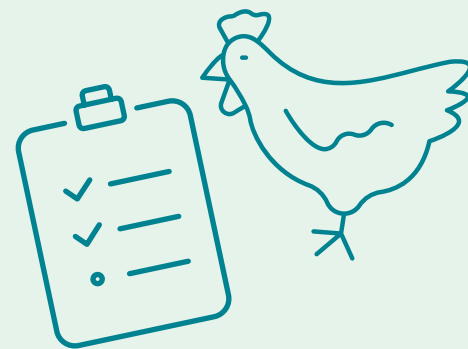
Records of bird deaths are vital in the event SE or another disease is detected on your farm. The records will tell us the timing of an outbreak and will help in investigating how the disease or pest found its way onto your farm.

## How do I comply?

Keep records of the date of death and any symptoms observed. The record may be paper-based or electronic.

An example template is available in the Egg Monitoring Diary (form 7) (PDF, 413 KB) available at: [www.foodauthority.nsw.gov.au/egg-diary](http://www.foodauthority.nsw.gov.au/egg-diary).

# 10 Requirements of records relating to poultry purchase, sale or destocking



## 10(1) Keep a record of all purchases of poultry

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### Requirement

The holder of the licence for an egg business must ensure the following records in relation to the purchase of poultry are kept for 2 years:

- (a) the names and addresses of the persons or businesses from whom the poultry are purchased
- (b) the dates on which the poultry are purchased
- (c) the quantity of poultry purchased
- (d) if the person or business has a property identification code – the code.

### Why?

SE can be transferred through movements of live birds. Having accurate records will help in tracing SE or other diseases.

### How do I comply?

For all deliveries of birds to your facility – record the name and address of the person or business from whom the birds are purchased, and the date, quantity of birds, and a property identification code (PIC) of the property where the birds came from if the property has a PIC. The record may be paper-based or electronic. Keep these records for 2 years.

An example template is available in the Egg Monitoring Diary (Form 2) (PDF, 413 KB) available at: [www.foodauthority.nsw.gov.au/egg-diary](http://www.foodauthority.nsw.gov.au/egg-diary).

# 10(2) Keep a record of sale or destocking of poultry

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## Requirement

The holder of a licence for an egg business must ensure the following records in relation to the sale or destocking of poultry are kept for 2 years:

- (a) the names and addresses of the persons or businesses to whom the poultry are sold or supplied
- (b) the dates on which the poultry are sold or supplied
- (c) the quantity of poultry sold or supplied
- (d) if the person or business has a property identification code – the code.

## Why?

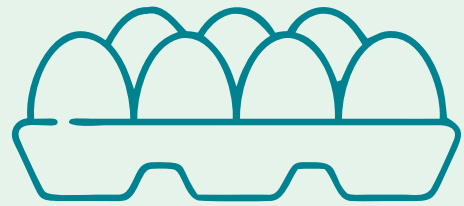
SE can be transferred through movements of live birds. Having accurate records will help in tracing SE and other diseases.

## How do I comply?

For all birds that leave your facility – record the name and address of the person or business who is taking ownership of the birds, and the date, quantity of birds, and PIC of the property where the birds are going if the property has a PIC. The record may be paper-based or electronic. Keep these records for 2 years.

An example template is available in the NSW Egg Monitoring Diary (Form 3) (PDF, 413 KB) available at: [www.foodauthority.nsw.gov.au/egg-diary](http://www.foodauthority.nsw.gov.au/egg-diary).

# 11 Egg cartons, flats, fillers and pallets



## 11(1) Heat-sanitise all cardboard egg flats and cartons

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### Requirement

Cardboard egg flats and cartons must be heat sanitised before use for transporting or storing eggs unless:

- (a) the flats or cartons are being used on the same premises or within the same network of premises as the flats or cartons were being used on, on the previous use, or
- (b) the flats or cartons are being used for the first time, taken directly from the packaging.

### Why?

Egg-related materials are one of the major routes for SE to spread.

Using egg flats or cartons new, heat-treated or within the same property or network of properties will reduce the opportunity to transfer SE onto or off the property.

### How do I comply?

Use new flats and cartons, heat-treat old ones, or use them only on your property or network of properties.

# 11(2) Disinfect all plastic egg flats and fillers

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## Requirement

Plastic egg flats and fillers must be disinfected before use for transporting or storing eggs unless:

- (a) the flats or fillers are being used on the same premises or within the same network of premises as the flats or fillers were being used on, on the previous use, or
- (b) the flats or fillers are being used for the first time, taken direct from the packaging.

## Why?

Egg-related materials are one of the major routes for SE to spread.

Sanitising egg flats and fillers will stop the spread of bacteria. Using packaging new, disinfected or on the same property ensures that bacteria and other pathogens cannot be further spread.

## How do I comply?

Use new plastic egg flats and fillers, or use materials that have been used only in your egg production area.

If reusing plastic flats and fillers, thoroughly disinfect them first using a disinfectant suitable for food contact surfaces in accordance with the manufacturer's instructions.

# 11(3) Clean pallets to remove organic matter after each use

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## Requirement

Pallets used for storing or transporting eggs on premises must be cleaned to remove, as far as practicable, all visible organic matter after each use for transporting or storing eggs, unless:

- (a) the pallets are being used on the same premises or within the same network of premises as they were being used on, on the previous use, or
- (b) the pallets are being used for the first time, taken directly from the packaging.

## Why?

Pallets are another route for bacteria such as SE to enter facilities. By removing all organic matter, you can help reduce the risk.

Using pallets on the same property or within the same network of properties will help confine the risk. Using new pallets means they should not yet have had the opportunity to become infected.

## How do I comply?

Pressure-clean pallets to remove all organic matter. Being thorough is important.

Using pallets on the same property or network of properties means you are not providing the opportunity for infection to enter or exit the property.

Using new pallets means they have not yet had the opportunity to become contaminated and should therefore pose a low risk.

Where possible, use plastic pallets as these are easier to clean.

## 11(4) Store pallets in a clean, rodent free area

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### Requirement

Pallets used for storing or transporting eggs on the premises must be stored in a clean area that is not rodent habitat or potential rodent habitat.

### Why?

Rodents spread SE, so limiting their access to pallets will reduce their opportunity to spread SE.

### How do I comply?

Only store pallets in a clean, dry, secure rodent-proof storage area.



# Mandatory *Salmonella* Enteritidis testing



## Section 172(1)(c) Egg food safety scheme – sampling and analyses

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### Section 172(1)(c)

Section 172(1)(c) requires the holder of a licence for an egg business that is primary food production to sample each individual shed where poultry are kept and each individual poultry housing area.

Analysis for this requirement must be carried out at the frequency required by the NSW Food Safety Schemes Manual: Appendix 6: *Salmonella* Enteritidis testing for egg producers. Available at [www.foodauthority.nsw.gov.au/industry/food-safety-schemes-manual](http://www.foodauthority.nsw.gov.au/industry/food-safety-schemes-manual).

### Why?

Since 2022, all SE detections at egg farms have been found through routine on farm testing.

SE must be managed to minimise public health and safety risks and to maintain consumer confidence in our industry. Biosecurity and testing are the best form of defence and the measures we're putting in place will assist with protecting your business and your industry.

Approximately 78% of NSW layer hens are tested for SE under voluntary quality assurance programs like the NSEMAP.

On farm testing is a critical tool in managing the risk of SE through early detection.

If spent layer birds leave farms and go to households, this measure gives some assurance that the birds are SE free.

The number of samples collected, and the location of sample collection is important. This is why farms must implement environmental sampling and testing that is in line with recognised industry procedures.



## How do I comply?

### 1. Join the National *Salmonella* Enteritidis Monitoring and Accreditation Program (NSEMAP).

You can meet your obligation to conduct mandatory testing by joining the NSEMAP. This program focuses on testing requirements and accreditation processes that will help ensure freedom from SE.

For more information on the NSEMAP visit [www.dpi.nsw.gov.au/nsemap-guidelines](http://www.dpi.nsw.gov.au/nsemap-guidelines)

### OR

### 2. Undertake environmental sampling of your poultry sheds in accordance with instructions in the NSW Food Safety Schemes Manual.

This requires:

- sample every shed and poultry housing area every 12-15 weeks
- collect samples according to the required number of environmental swabs per shed and from the areas as required by Appendix 6 of the Food Safety Schemes Manual
- send samples to a laboratory accredited by NATA for *Salmonella* spp. testing in environmental samples and has the capacity to differentiate Group D from other *Salmonella* groups.

Producers are strongly encouraged to consult an industry professional to obtain advice before conducting sampling and testing.

### AND

### 3. Keep test results for auditing purposes.

Appendix 6 of the NSW Food Safety Schemes Manual provides instructions on environmental sampling for SE, as required by the Food Regulation 2025. Producers should select and implement the sampling method that will be most effective for their farm.

Variations in poultry house design could require adaptations for collecting representative environmental samples. In those situations, any alternative environmental sampling method that is used must be at least equivalent to the method set out in Appendix 6 in accuracy, precision, and sensitivity in detecting SE.

The Food Authority instructions on how to conduct environmental sampling for SE in poultry sheds reflects industry protocols.

Australian Eggs has resources available to provide more information about SE, including Standard Operating Procedures (SOP) for SE sampling poultry sheds  
[www.australianeggs.org.au/for-farmers](http://www.australianeggs.org.au/for-farmers)

## Which laboratory do I use?

You may use any laboratory accredited by NATA for *Salmonella* spp. testing in environmental samples and has the capacity to differentiate Group D from other *Salmonella* groups .

Contact the laboratory you intend to use and obtain a specimen/sample submission form. Ask them if they can supply you with sampling kits.

The Food Authority will fund the cost of one pooled sample test for each farm every 12-15 weeks, with samples pooled by the laboratory. To access this funding, you must send your samples to one of the laboratories listed below:

<b>Birling Laboratories</b>	<b>NSW DPIRD Elizabeth Macarthur Agricultural Institute (EMAI)</b>
<p>Phone: (02) 4774 6100 Email: <a href="mailto:birlinglabs.reception@birlinglabs.com.au">birlinglabs.reception@birlinglabs.com.au</a> Post or courier samples to: 211 South Street, Marsden Park, NSW 2765</p> <p>Sample submission form   Birling Laboratories: <a href="http://www.foodauthority.nsw.gov.au/se-sample-submission-birling">www.foodauthority.nsw.gov.au/se-sample-submission-birling</a></p>	<p>Phone: 1800 675 623 Email: <a href="mailto:laboratory.services@dpiird.nsw.gov.au">laboratory.services@dpiird.nsw.gov.au</a> Postal address: Private Bag 4008, Narellan NSW 2567 Delivery address: Woodbridge Road, Menangle NSW 2568</p> <p>Sample submission form   EMAI: <a href="http://www.foodauthority.nsw.gov.au/se-sample-submission-ema">www.foodauthority.nsw.gov.au/se-sample-submission-ema</a></p>

You can choose to get each individual sample tested, and therefore a result for each area in your shed that was sampled, however you will need to contact the laboratory to arrange this. You will need to pay all laboratory testing costs for this option.

# What do I do if SE is detected?



## You must notify a SE detection:

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- verbally as soon as possible and not later than 24 hours after becoming aware of the results of the analysis by calling the Food Authority on **1300 552 406**, and
- in writing within **48 hours** after becoming aware of the result of the analysis using the [Notify a pathogen detection](#) form on the Food Authority website at [www.foodauthority.nsw.gov.au/resource-centre/forms](http://www.foodauthority.nsw.gov.au/resource-centre/forms).

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# Food Authority



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## For more information

- Phone 1300 552 406 (8:30am-5:30pm NSW business days)
- Email [food.contact@dpird.nsw.gov.au](mailto:food.contact@dpird.nsw.gov.au)
- Visit [foodauthority.nsw.gov.au](http://foodauthority.nsw.gov.au)

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