

GLOBALG.A.P. **(EUREPGAP)**



Control Points and Compliance Criteria Integrated Farm Assurance

POULTRY

English Version
V3.0-2_Sep07

Valid from 30 September 2007

CONTENTS

SECTION PY

POULTRY

- PY . 1 STOCK SOURCING
 - PY . 2 BREEDING (PARENT) FLOCK (N/A if no Breeding)
 - PY . 3 HATCHERY (N/A if no Hatchery)
 - PY . 4 FEED AND WATER
 - PY . 5 HOUSED POULTRY (N/A if no Housed Poultry)
 - PY . 6 OUTDOOR POULTRY (N/A if no Outdoor Poultry)
 - PY . 7 MECHANICAL EQUIPMENT
 - PY . 8 POULTRY HEALTH
 - PY . 9 HYGIENE AND PEST CONTROL
 - PY . 10 HANDLING
 - PY . 11 RESIDUE MONITORING
 - PY . 12 EMERGENCY PROCEDURES
 - PY . 13 INSPECTION
 - PY . 14 WORKERS
 - PY . 15 HATCHERY (N/A if no Hatchery)
 - PY . 16 DESPATCH AND TRANSPORTATION
- EDITION UPDATE REGISTER

N°	Control Point	Compliance Criteria	Level
PY	POULTRY		
PY . 1	STOCK SOURCING		
PY . 1 . 1	Are all live poultry entering a Production Establishment traceable and sourced solely from other Production Establishments certified against the GLOBALGAP (EUREPGAP) Poultry Standard (or benchmarked schemes)? Is there a record kept of arrival date, the name of the haulier, and the production establishment from which they are despatched?	Movement records and certificates of conformity. No N/A. Cross check LB.3.2	Major Must
PY . 1 . 2	Have exceptions to the requirements in PY.1.1 arisen?	When exception arise from time to time it will be dealt with on a case-by-case basis by the GLOBALGAP (EUREPGAP) Certification Body in consultation with GLOBALGAP (EUREPGAP) or benchmarked scheme. This may include the need to import poultry of special genotype, the need to re-populate, use of Production Establishments with high-health breeding stock from other uncertified Production Establishments, or in any other exceptional case.	Major Must
PY . 2	BREEDING (PARENT) FLOCK (N/A if no Breeding)		
PY . 2 . 1	Is moulting not induced?	Since moulting is a severe interference with the animals it should not be administered	Recom.
PY . 2 . 2	Do egg collection workers sanitise their hands prior to handling eggs and between handling floor eggs and nest eggs?	Written work instruction. No N/A.	Minor Must
PY . 2 . 3	Are all eggs found to be cracked, defective or dirty identified and rejected? Are floor eggs placed in separate trays and labelled?	Cracked, defective or dirty eggs must be separated from clean eggs. Defined in Control Point. No N/A.	Minor Must
PY . 2 . 4	Are eggs collected at set minimum frequencies?	Eggs must be collected at the following minimum frequencies: Rollaway systems - once per day. Other systems 3 times per day. Floor eggs 3 times per day. No N/A.	Minor Must
PY . 2 . 5	Are all eggs selected for hatching placed in clean dry trays and placed into suitable storage rooms as soon as possible?	Storage room temperature must not exceed 23°C. Record of storage room temperature must be available.	Major Must
PY . 2 . 6	Are hatching eggs marked in accordance with local legislation where defined, or with a code that refers back to the breeding farm?	Defined in Control Point. No N/A.	Major Must

N°	Control Point	Compliance Criteria	Level
PY . 2 . 7	Is each trolley marked with the breeder farm and the date laid?	Defined in Control Point No N/A.	Major Must
PY . 2 . 8	Are egg collection records complete?	Written records include: 1. Quantities recovered; 2. Quantity of floor eggs; 3. Rejected egg count. No N/A.	Major Must
PY . 2 . 9	Are breeding flocks monitored for Salmonella in accordance with the EU regulation requirements? Egg supplies must cease immediately if either S. enteritidis or S. typhimurium is positively confirmed in a flock. Are all unhatched eggs recovered, destroyed and disposed of appropriately? Is a slaughter programme implemented for the affected unit? Are records kept of all Salmonella tests for all hatcheries and carried out by an ISO 17025 accredited laboratory?	Records of test results and any action plan implemented. No N/A.	Major Must
PY . 2 . 10	Are all outgoing eggs from breeder flocks certified Mycoplasma Gallisepticum free and Mycoplasma Synovia status known?	Certificate and declaration of status respectively. No N/A.	Minor Must
PY . 3	HATCHERY (N/A if no Hatchery)		
PY . 3 . 1	General		
PY . 3 . 1 . 1	Has a hatchery site plan been drawn up and kept readily available?	Hatchery site plan must contain the following information: 1. Location of Keys and access points; 2. Location of first aid kits and fire extinguishers; 3. Water sources for fire fighting purposes?. No N/A.	Major Must
PY . 3 . 1 . 2	Are floors ceilings and walls in good condition and hygienically managed?	Visual assessment. No N/A.	Major Must
PY . 3 . 1 . 3	Is site-dedicated protective clothing supplied for all workers?	Dedicated clothing must be available for all workers. No N/A.	Minor Must
PY . 3 . 1 . 4	Are pets or other animals not allowed access to the hatchery?	Workers knowledge to be demonstrated on interview and absence of pets. No N/A.	Major Must
PY . 3 . 1 . 5	Are auxiliary buildings, toilets, offices, stores and "break" rooms kept clean and tidy?	Defined in Control Point. No N/A.	Minor Must
PY . 3 . 1 . 6	Are drains in production areas accessible and cleanable?	Visual assessment. No N/A.	Major Must
PY . 3 . 1 . 7	Has the hatchery appointed responsible persons for the following areas: 1. Health & Safety Officer. 2. Site First Aider. 3. A poultry specialist vet. 4. A Chick Welfare Officer?	Record of named workers. No N/A.	Minor Must

N°	Control Point	Compliance Criteria	Level
PY . 3 . 1 . 8	Are all eggs sourced from hatcheries that are able to demonstrate that all supplying flocks are Salmonella enteritidis and S. typhimurium free?	Certificate of conformity for the breeding unit. Eggs from flocks infected with S. enteritidis or S. typhimurium must not be admitted into the hatchery. Test results or certificate demonstrating the salmonella free status must be available. No N/A.	Major Must
PY . 3 . 1 . 9	Are hatcheries monitored for Salmonella in accordance with the EU regulation requirements? Are all unhatched eggs recovered, destroyed and disposed of appropriately? Are records kept of all Salmonella tests for all hatcheries and carried out by an ISO 17025 accredited laboratory?	Egg supplies must cease immediately if either S. enteritidis or S. typhimurium is positively confirmed in a flock. Records of test results and any action plan must be available and implemented. No N/A.	Major Must
PY . 3 . 1 . 10	Are all incoming eggs from breeder flocks certified Mycoplasma Gallisepticum free and status known?	Certificate and declaration of status. No N/A.	Minor Must
PY . 3 . 1 . 11	Are all incoming eggs from breeder flocks Mycoplasma Synovia status known?	Declaration of status.	Recom.
PY . 3 . 1 . 12	Are alarms responded to within 15 minutes? Is incubation equipment alarmed for high and low temperatures and mains failure?	Written procedure for response to alarm. Where an alarm is triggered the time, date and response must be recorded. Record of all responses. No N/A.	Minor Must
PY . 3 . 1 . 13	Are one-way product flow maintained from egg receipt to chick despatch?	Visual assessment. No N/A.	Major Must
PY . 3 . 1 . 14	Is incoming air filtered? Is a positive airflow from eggs to chicks maintained?	Visual assessment.	Recom.
PY . 3 . 1 . 15	Is differentiation maintained between "clean" and "dirty" areas?	Written procedure and clearly marked areas with dedicated clothing. Workers must be aware of these requirements and be provided with dedicated protective clothing and footwear which must be changed when moving from dirty to clean areas. Equipment must be segregated between "clean" and "dirty" areas.No N/A.	Major Must
PY . 3 . 1 . 16	Are all eggs fumigated or sanitised prior to setting and records kept?	Records of fumigation and sanitisation parameters must be recorded for each batch. No N/A.	Minor Must
PY . 3 . 1 . 17	Are incubation hatcher and setter equipment easy to clean, in good working order and sealed to the floor?	Defined in Control Point. No N/A.	Major Must
PY . 3 . 1 . 18	Do hatcheries have a dedicated egg store and a designated incubation room?	Defined in Control Point. No N/A.	Major Must

N°	Control Point	Compliance Criteria	Level
PY . 3 . 1 . 19	Are eggs stored in an environmentally controlled (temperature and humidity) store room?	Defined in Control Point. No N/A.	Major Must
PY . 3 . 2	Chick Welfare		
PY . 3 . 2 . 1	Are chicks handled in a compassionate and positive manner and a documented welfare assessment carried out?	Written welfare standard reviewed annually. No N/A.	Minor Must
PY . 3 . 2 . 2	Are hatchery waste and unviable chicks identified and humanely culled?	Workers knowledge demonstrated on interview. No N/A.	Minor Must
PY . 3 . 2 . 3	Do automation and conveyors not cause injury to chicks?	Visual assessment of equipment. No N/A.	Minor Must
PY . 3 . 2 . 4	Are chicks loaded into clean, dry and sanitised chick boxes?	Visual assessment and written protocol that chick boxes are cleaned, dried and sanitised after every delivery. No N/A.	Major Must
PY . 3 . 2 . 5	Is space allowance in chick boxes not less than 19cm ² per chick?	Stocking rate calculated per box. No N/A.	Minor Must
PY . 3 . 2 . 6	Are chick holding areas temperature controlled and monitored? Are facilities to reduce light available?	Record of temperature and light reduction facilities. No N/A.	Minor Must
PY . 3 . 3	Records and Identification		
PY . 3 . 3 . 1	Are hatching eggs identifiable at all times?	Traceability records must be available including the following information: 1. Farm of origin, 2. Date of lay. Floor eggsmust be labelled and stored separately. No N/A.	Major Must
PY . 3 . 3 . 2	Do hatcheries retain production records for each consignment of eggs?	Production records must include the following: 1. Farm of origin 2. Date of lay 3. Date of collection and vehicle identity 4. Setting date 5. Setter number 6. Transfer date 7. Hatcher number 8. Chick and cull numbers (hatchability) 9. Transport records 10. Placement details. No N/A.	Major Must
PY . 3 . 4	Despatch		
PY . 3 . 4 . 1	Are eggs collected and chicks delivered in purpose built vehicles?	The vehicles must be fitted with fans, heating system, temperature recording system and an "in-cab" read out. The vehicle must be equipped with a load-locking system, a tail-lift and be easily cleaned. Do vehicles have a means of communication in case of emergency. No N/A.	Minor Must

N°	Control Point	Compliance Criteria	Level
PY . 3 . 4 . 2	Is there a written vehicle cleansing protocol?	Vehicles must be cleaned and sanitised according to a written programme. All vehicles must be cleaned between loads and the exterior must be cleaned daily. No N/A.	Minor Must
PY . 3 . 4 . 3	Are loading areas level, well drained and hygienically managed?	Defined Control Point.	Recom.
PY . 3 . 5	Provisions for Chicks		
PY . 3 . 5 . 1	Are chicks placed into a pre-heated shed as soon as possible and their behaviour closely monitored on arrival at the rearing site?	Day old chicks must be placed in a location with a minimum temperature of 30°C. A record of shed temperature before chicks are placed in the shed must be available. No N/A.	Minor Must
PY . 3 . 5 . 2	Where necessary, does a trained competent stockman carry out humane slaughter of chicks? Are chicks inspected after culling to ensure death?	Training record. No N/A.	Minor Must
PY . 3 . 5 . 3	Is an acceptable method of humane slaughter for chicks used?	The acceptable method of humane slaughter for chicks is neck dislocation. No N/A.	Minor Must
PY . 4	FEED AND WATER		
PY . 4 . 1	Is the feeder space allowance used for all poultry accommodation sufficient to allow birds access to food without undue competition? In particular are all birds able to access sufficient food to meet their nutritional needs and maintain them in good condition?	Feed space allowance per 100 birds are as follows: Broilers pan feeders: 1 linear meter, or 5 cm per animal; length feeding bin 4 cm; circular feeding bin: 1 cm. Broilers chain feeders: 0.75 linear meter. For breeding birds: 10 cm/bird, or 5 cm per animal when using pan feeders. Floor feeding is acceptable. No N/A.	Major Must
PY . 4 . 2	Are sufficient drinking points and water flow rate provided to allow birds access to water at any time?	Water equipment must be supplied in at least the following quantities: Bells: 1 bell per 150 birds; 1 bell per 100 for breeding birds. Nipples and cups: 1 per 10 to 20 birds depending on manufacturer's recommendations, water pressure and flow rate, and at least 20 cm apart if caged breeding birds, hens must have access to at least 2 drinking points. No N/A	Major Must
PY . 4 . 3	Do the drinker design and positioning ensure that spillage of water onto the litter is minimised?	Minimal evidence of water spillage. No N/A.	Minor Must

N°	Control Point	Compliance Criteria	Level
PY . 4 . 4	Are the design and operation of all feeder and drinker facilities reviewed by the attending veterinary surgeon within the Veterinary Health Plan?	The following factors affecting the feeding space and drinking point allowance must have been considered when reviewing these facilities: 1. design of feeders and drinkers. 2. weight of the bird at slaughter. 3. duration of the daily darkness period. 4. feeding pattern (i.e. ad-libitum, restricted or meal time feeding). 5. effect on litter management. 6. effect on ease of inspection. 7. manufacturers' recommendations.	Recom.
PY . 4 . 5	Are the feeders and drinkers positioned so that all birds have ready access to food and water and encourage activity in the birds?	Birds should not have to travel more than 4 meters for feeders, 3 meters for water anywhere in the house to reach food or water. No N/A.	Major Must
PY . 4 . 6	Do production establishments not utilising water from mains supply provide evidence that the water supply to the poultry is clean, potable and does not constitute any hazard to the health of the birds or the safety of the meat or eggs from them?	Water analysis to include total cell count to be undertaken at least annual, which must not exceed level of 100.000 cfu/ml. Chemical analysis must cover pH (should be between 4 and 9), Ca (max 20D), Fe (max. 2,5 mg/l), Nitrites (max. 1,0 mg/l) and Mn (max. 2,0 mg/l). N/A where main supply used.	Major Must
PY . 4 . 7	Does the water supply conform to the quality of water intended for human consumption?	Records of annual analysis must be available.	Minor Must
PY . 4 . 8	Do all poultry have continuous access to an adequate supply of clean, fresh drinking water? Is attention given to the cleanliness of intermediate tanks and pipes leading water from the main supply to the point of access by the poultry?	Visual assessment of birds and water supply. Record of regular cleaning of tanks and pipes. No N/A.	Major Must
PY . 4 . 9	Are water meters connected to all birds' drinking systems and records made of daily consumption? Is corrective action taken where normal drinking patterns are disrupted?	Records of daily consumption kept and evidence of corrective action.	Minor Must
PY . 4 . 10	Are header tanks covered and hygienically managed?	Record of the regular cleaning of header tanks. No N/A.	Major Must
PY . 4 . 11	Are feed ingredient or mix samples retained ?	A sample of each batch of feed delivered should be retained on farm or at the feed mill (where the operation is fully integrated) for a 3 month period after the birds have been despatched.	Recom.

N°	Control Point	Compliance Criteria	Level
PY . 5	HOUSED POULTRY (N/A if no Housed Poultry)		
PY . 5 . 1	Building		
PY . 5 . 1 . 1	Does the poultry housing comply with the basic requirements?	The poultry housing must comply with the following: 1. The roof and ceiling must be in good condition, waterproof and easily cleanable. 2. Floors must be well drained, safe, comfortable and hygienically managed. 3. Walls must be waterproof, draught-proof and vermin-proof. 4. Houses must be insulated? Note: In hot climates, buildings with mesh/net walls are acceptable, providing rat control is maintained.	Major Must
PY . 5 . 1 . 2	Are the floor surface made of concrete or asphalt and is it above the outside ground level?	Defined in the Control Point and confirmed by visual assessment.	Major Must
PY . 5 . 1 . 3	Do the roof, ceiling and walls have sealed joints? Are asphalt floors sealed?	Defined in the Control Point and confirmed by visual assessment.	Recom.
PY . 5 . 1 . 4	Does the farmer take independent expert advice on the design and facilities of all new controlled (enclosed) poultry houses, or when existing houses are being refurbished?	Record of independent expert advice on design of new facilities. N/A only if no new housing.	Recom.
PY . 5 . 1 . 5	Are the key points relating to welfare recorded and reviewed regularly (annually) by the farmer and attending veterinary surgeon for all accommodation and are they displayed at or near to the entrance to each building?	The key points must include: 1. Total floor area available to the birds; 2. Number of birds in relation to weight allowed in each house to comply with the maximum permitted stocking density; 3. Numbers of birds in relation to the feeding space and drinker provision; 4. Operating temperature (including alarm ranges); 5. Feed type and bin identification; 6. Daily lighting regime. No N/A.	Minor Must
PY . 5 . 2	Stocking Density		
PY . 5 . 2 . 1	Does all poultry accommodation provide sufficient space to allow unrestricted access to stock-people for the purposes of inspection and removal of sick or injured birds?	Visual assessment and written stocking density calculations for each building. No N/A.	Minor Must
PY . 5 . 2 . 2	Do all birds have sufficient space to enable them without difficulty to: 1. Have freedom of movement 2. Stand normally 3. Turn around 4. Stretch their wings 5. Perch 6. Sit without interface with other birds?	Visual assessment. No N/A.	Major Must

N°	Control Point	Compliance Criteria	Level
PY . 5 . 2 . 3	Is the maximum stocking density for broilers adhered to according to the applicable EU regulations throughout the production cycle?	Written calculation of stocking rates must be available. No N/A.	Major Must
PY . 5 . 2 . 4	Is the maximum stocking density for Breeders adhered to according to the applicable EU regulations?	Written calculation of stocking rates must be available. No N/A.	Major Must
PY . 5 . 2 . 5	Is the maximum stocking density for Pullets adhered to according to the applicable EU regulations?	Written calculation of stocking rates must be available. No N/A.	Major Must
PY . 5 . 2 . 6	Is there for each poultry house a recording system that will demonstrate compliance with the maximum stocking density (PY.5.2.3/4/5)? Does the system enable farmers to identify and take appropriate preventive measures in those poultry houses for which growth rates indicate the maximum stocking density will be exceeded? (Thinning is not prohibited).	Written records of stocking density that monitor maximum stocking densities at the end of the growing period. No N/A unless hatchery.	Minor Must
PY . 5 . 3	Ventilation and Temperature Control		
PY . 5 . 3 . 1	Does the production establishment have a written implemented ventilation plan detailing air quality parameters, airflow speed, temperature and back-up systems, unless no mechanical ventilation used?	Written policy statements demonstrated as being implemented. Demonstration of computer controlled system as evidence is acceptable. No N/A unless no mechanical ventilation used.	Minor Must
PY . 5 . 3 . 2	Are the temperature and rate of ventilation of the accommodation appropriate to the housing system and to the age, weight and physiological state of the birds?	Visual assessment and workers awareness of the requirements. No N/A.	Major Must
PY . 5 . 3 . 3	Is the ventilation system designed to maintain aerial contaminants below the recommendations of the relevant competent authority in the country of production for long term exposure (8 hours/day) to humans?	Aerial contaminants should be below the following recommendations: 1. Ammonia 20 ppm; 2. Carbon dioxide 5000 ppm; 3. Carbon monoxide 50 ppm; 4. Hydrogen sulphide 10 ppm; 5. Inhalable dust 10 mg/m ³ . Records of test results and action plans to meet targets.	Recom.
PY . 5 . 3 . 4	Is the air quality managed to ensure that aerial contaminants do not reach a level which is noticeably unpleasant to a human observer?	Implemented action plans where aerial contamination unacceptable. N/A only where there are no problems with air quality.	Minor Must

N°	Control Point	Compliance Criteria	Level
PY . 5 . 3 . 5	Are all automatically ventilated houses designed and managed to cope with a temperature lift of 3° C i.e. prevent the bird heat raising the house temperature by more than 3° C above outside temperature (normal ambient temperatures range -5°C - + 25°C or as appropriate to local geographical area)?	Records of temperature on a daily basis show requirements met. Alternatively ventilation systems in place capable of extracting 3cu. M /kg liveweight per hour. No N/A.	Minor Must
PY . 5 . 3 . 6	Do farmers make provisions to protect poultry from heat stress for summer conditions? This may include lowering the stocking density, increasing the ventilation rate or cooling by use of roof sprinklers.	Temperature records on a daily basis to demonstrate that poultry are protected from heat stress. No N/A.	Minor Must
PY . 5 . 3 . 7	Does each site have a policy (written/verbal) for the recognition of, and procedures to be followed in the event of heat or cold stress? Are all stock persons familiar with and apply the contents of this policy?	Written/verbal policy available and workers demonstrate on interview how to apply the policy. No N/A.	Minor Must
PY . 5 . 3 . 8	Do units have access to copies of weather reports to allow for planning for extremes in temperature?	Record of weather reports and action plans in extreme conditions.	Recom.
PY . 5 . 3 . 9	Are the maximum and minimum temperature within all automatically ventilated houses measured and recorded on a daily basis? Are these records available to be reviewed by the attending veterinary surgeon within the VHP?	Record of daily temperatures available and presented to veterinary surgeon. No N/A.	Major Must
PY . 5 . 3 . 10	Are air quality parameters (e.g. ammonia, carbon dioxide, carbon monoxide) measured and recorded on a weekly basis, defining sampling timing, i.e. midday, night time, etc? Are these records available to be reviewed by the attending veterinary surgeon within the VHP?	Air quality parameters recorded weekly with sampling timing and available to veterinary surgeon.	Recom.
PY . 5 . 4	Light		
PY . 5 . 4 . 1	Are all birds reared in artificial light provided with a period of darkness of at least four hours in every 24 hours?	Defined in Control Point. Visual assessment. N/A only where birds are provided with natural light.	Major Must
PY . 5 . 4 . 2	Is lighting uniform within the same poultry house?	There are no differences in the light levels within a poultry house. Visual assessment. No N/A.	Minor Must
PY . 5 . 4 . 3	Is the lighting patterns for each house recorded and available for review by the attending veterinary surgeon?	Records of light levels made available to veterinary surgeon.	Recom.

N°	Control Point	Compliance Criteria	Level
PY . 5 . 4 . 4	Is the lighting system in poultry accommodation designed and maintained in order to give the minimum light intensity for a minimum of eight hours in every 24 hours?	10 lux for Broiler chickens and for Breeding hens is the minimum light intensity for a minimum of eight hours in every 24 hours. Evidence of light metering records and an automated system to switch the lights on and off. N/A only if naturally lighting.	Minor Must
PY . 5 . 4 . 5	Light levels below these minimum levels (PY.5.4.4) may be required to minimise abnormal behaviour. Where this is necessary, are the attending veterinary surgeon informed and an action plan agreed between the farmer and attending veterinary surgeon to address the problem? Does the action plan also consider measures other than lower light levels (e.g. environmental enrichment) to reduce abnormal behaviours?	Farmer must be able to explain why lighting has been lowered, and have sought the agreement with the Veterinary Surgeon for the development of the action plan, which can be either verbal or written. N/A where lighting levels are maintained.	Minor Must
PY . 5 . 4 . 6	Are light levels above the minimum levels (PY.5.4.4) available?	Light levels above the minimum levels improve welfare and activity in birds.	Recom.
PY . 5 . 4 . 7	Is the lighting system capable of providing 100 lux for cleaning purposes?	Visual evidence on inspection. N/A if naturally lighting.	Recom.
PY 5 5	Litter		
PY . 5 . 5 . 1	Are all poultry (except caged breeding poultry) kept on or have access at all times to well maintained litter or to a well-drained area for resting?	Litter should be dry and friable. No N/A, unless no litter is used or caged breeders.	Major Must
PY . 5 . 5 . 2	Where litter is used, is it : 1. of a suitable material and particle size; 2. managed to maintain it in a dry, friable condition; 3. of a sufficient depth for dilution of faeces (minimum 2 cms); 4. allow birds to dust bathe; 5. be topped up daily, if necessary, with fresh litter?	Defined in Control Point. N/A only if no litter used.	Major Must
PY . 5 . 5 . 3	Is litter removed from de-populated housing promptly and disposed of appropriately? Are records of housing cleansing or disposal retained?	Records of housing cleansing or disposal must be retained to be verified. N/A only where no litter is used.	Major Must
PY . 5 . 5 . 4	Is material used for litter sourced from reputable suppliers only, or straw/wood shavings from own farm?	Litter supplier's certificate of conformity or supplier audit to demonstrate hygienic litter. N/A if no litter used.	Recom.
PY . 5 . 5 . 5	If litter is re-used, is it treated and tested free of microbiological risks?	Re-used litter must be treated and proven to be free of microbiological risks. No N/A.	Major Must

N°	Control Point	Compliance Criteria	Level
PY . 5 . 5 . 6	Are all stock people familiar with the proper management of poultry litter?	Workers to demonstrate knowledge of proper litter management. N/A only if no litter used.	Minor Must
PY . 6	OUTDOOR POULTRY (N/A if no Outdoor Poultry)		
PY . 6 . 1	Do the indoor stocking density, stocking rate at range, access to range, feed composition, pophole size and minimum age of slaughter for free-range systems comply with the appropriate legislation?	Compliance with appropriate legislation for respective free range systems. Refer for guidance to GLOBALGAP (EUREPGAP) Guideline on stocking rates.	Minor Must
PY . 6 . 2	Are the outdoors in free-range systems: 1. designed and managed in ways which ensure that the area around each house does not become poached? 2. consist of pasture mainly covered by vegetation?	Defined in Control Point.	Minor Must
PY . 6 . 3	Do birds with access to range have access to well-drained areas for resting whilst outside the building?	Defined in Control Point.	Minor Must
PY . 6 . 4	Where birds are kept in free range systems, are there sufficient popholes appropriately distributed around the building to ensure that all birds have ready access to range?	Poultry house is to be provided with popholes of a combined length at least equal to 4 metres per 100m ² surface of the house.	Minor Must
PY . 6 . 5	Do birds kept in free range systems have access to range for a minimum of eight hours each day except when the natural daylight period is less? Are all popholes normally open for this time, except when this is precluded by inclement weather conditions?	Workers to demonstrate knowledge of requirement.	Minor Must
PY . 6 . 6	For free range systems in summer conditions, is a shaded area accessible which has sufficient space that the chickens do not have to crowd together (thereby risking further heat stress)?	Shaded area for 10% of the flock. Written calculation. No N/A.	Minor Must
PY . 6 . 7	Are birds kept in free-range systems suitably protected from predators?	Electric fence for foxes and similar and other suitable systems. No N/A.	Minor Must

N°	Control Point	Compliance Criteria	Level
PY . 7	MECHANICAL EQUIPMENT		
PY . 7 . 1	Are all automatic equipment thoroughly inspected by a stock-person, or other competent person, not less than once each day to check that there is no defect in it?	Record of the daily checking of equipment. Evidence of prompt repair of defects or other appropriate measures. "Automatic equipment" means automated or mechanical equipment, the failure of which will cause the livestock to suffer unnecessary distress unless the failure is rectified or other provision is made for the care of livestock. Where a defect is found in the automatic equipment (whether on inspection of the equipment in accordance with this paragraph or at any time): 1. The defect shall be rectified forthwith, or 2. if this is impracticable, such measures shall be taken and maintained until the defect is rectified as are required to safeguard the birds from suffering unnecessary pain or unnecessary distress as a result of the defect. N/A only where no automatic equipment.	Minor Must
PY . 7 . 2	Where the automatic equipment includes a ventilation system, does the system contain: 1. alarm which will give adequate warning of the failure of that system to function properly (which will operate even if the principal electricity supply to it has failed) and 2. Additional equipment or means of ventilation (whether automatic or not) which, in the event of such a failure of the ventilation system, will provide adequate ventilation so as to prevent the birds from suffering unnecessary distress as a result of the failure?	Record of weekly testing and evidence of contingency plans in the event of failure. Any alarm system as described above must be tested by a stockperson or other competent person not less than once every seven days in order to check that there is no defect in it. If a fault is found on being tested or inspected in accordance with this paragraph, it shall be rectified forthwith. N/A only where there is no automated ventilation equipment.	Minor Must
PY . 7 . 3	Are alarm systems checked daily and a record kept of checks?	Records of daily checks. N/A if no alarms	Minor Must
PY . 7 . 4	Is there an electricity mains failure alarm on all farms with controlled environment buildings?	Defined in Control Point. N/A only if no controlled environment buildings.	Major Must
PY . 8	POULTRY HEALTH		
PY . 8 . 1	Withdrawal Period		
PY . 8 . 1 . 1	Are non-slaughter poultry which have received medication and require a withdrawal period, and which are to be sold within that withdrawal period, accompanied by a written statement of the treatment to be sent to the purchaser with the poultry? Are all such poultry clearly identified?	Cross-reference between movement records of non-slaughter poultry and medicines records, copy of written statement detailing the treatment sent to the purchaser. No N/A unless it is a breeding flock.	Major Must

N°	Control Point	Compliance Criteria	Level
PY . 8 . 2	Medicinal Treatment		
PY . 8 . 2 . 1	Are workers able to demonstrate upon audit that they know the signs that indicate good and ill health in poultry?	Demonstration of knowledge of poultry health via a recognised certificate of training, or via in-house training or workers to demonstrate this knowledge on interview. No N/A.	Minor Must
PY . 8 . 2 . 2	In the case of ill health, if the workers are not able to take effective action, is specialist veterinary or other expert advice obtained as soon as possible?	Workers to demonstrate on interview who is authorised to obtain veterinary advice and under what circumstances. Cross check with LB.6.1. No N/A.	Minor Must
PY . 8 . 2 . 3	Are equipment used for metering/administering medication kept clean and well maintained?	Cleanliness of medication metering equipment must be verified. Visual assessment acceptable. No N/A.	Major Must
PY . 8 . 3	Veterinary Health Plan (VHP)		
PY . 8 . 3 . 1	Are veterinary visits made at a frequency corresponding to the enterprise type?	Records of routine veterinary visits by specified surgeon or practice. Frequency visits broilers: 2 times per cycle; breeding: 1 time per cycle; hatchery 1 per outcome. No N/A.	Major Must
PY . 8 . 3 . 2	Does the veterinary health plan identify health or welfare problems if they are thought or known to exist on the unit?	Written veterinary health plan must be available and, in addition to the points detailed in the Livestock Module at LB.6.2., must address: 1. Health problems associated with transmissible agents that may affect food safety 2. Lameness in broiler chickens 3. Abnormal behavioural activities (such as feather pecking or cannibalism) 4. External and internal parasitic infections. Cross check with LB.6.2. No N/A.	Major Must
PY . 8 . 3 . 3	Do production establishments producing broiler chickens demonstrate that lameness is monitored during the later stages of production?	Records of regular monitoring of lameness recording the number of birds with Bristol Gait Score 3 or above (or visual estimate score) must be available. The veterinary health plan must set an action plan to minimise the number of birds in this category. No N/A.	Major Must

N°	Control Point	Compliance Criteria	Level
PY . 8 . 3 . 4	Are the health parameters recorded in association with the VHP and available at time of inspection?	Records must include the following: 1. Daily recording of all deaths and culls. The suspected reason for death or culling (e.g. lameness or heat stress) must also be recorded.2. Flock performance data (e.g. growth rates) that will enable a health problem to be detected.3. Level and type of condemnations in slaughter stock. These records must identify suspected catching injuries and those birds which are dead on arrival.4. Signs of hock burn and pododermatitis (monitored at the processing plant - communication from processing plant back to farmer must exist). No N/A.	Major Must
PY . 8 . 3 . 5	Does the VHP define tolerance limits for mortality, flock performance, condemnations and hock burn incidence, which must comply with the applicable legislation? Is the veterinary surgeon informed immediately if the tolerance limits are exceeded? Are the tolerance limits reviewed and revised in the light of current circumstances?	Where records show that defined tolerances are exceeded there must be evidence of veterinary input and a written record of the outcome. No N/A.	Minor Must
PY . 8 . 3 . 6	In addition to the increases in the mortality rate over the production cycle, are large fluctuations (i.e. above 0.5%) in the daily mortality rate investigated for evidence of health problems or inaccuracies in recording?	Records must show that fluctuations above 0.5% in daily mortality have been fully investigated. When a new flock is installed this percentage is normally exceeded and further investigation would not be necessary unless this trend continued. No N/A.	Minor Must
PY . 8 . 3 . 7	Is medication only initiated with the formal approval of the responsible veterinary surgeon via a prescription or an approved treatment programme or protocol (in the case of in-feed medication this will be in the form of a Medicated Feedingstuff Prescription)?	Records must show the formal approval of each medication regime from the responsible veterinary surgeon. No N/A.	Major Must
PY . 8 . 3 . 8	For all controlled environment (fully enclosed) poultry houses are the records of maximum and minimum temperature available to the veterinary surgeon to be reviewed within the VHP?	Written records of maximum/minimum temperatures must be available for each poultry house on a daily basis. No N/A.	Minor Must
PY . 8 . 3 . 9	For all controlled environment (fully enclosed) poultry houses are the records of aerial contaminants available to the veterinary surgeon to be reviewed within the VHP?	Written records of aerial contaminants (as defined in PY.5.3.3) should be available for each poultry house on a daily basis.	Recom.
PY . 8 . 3 . 10	Are the facilities or the environment within which the birds are housed managed in a way that is conducive to good health, if problems arise are they investigated and an action plan agreed between the veterinary surgeon and farmer to address the problem?	Facilities and the environment must be considered in maintaining good flock health. Records must show input from a veterinary surgeon in the event of poor flock health and action plan being agreed and implemented to improve facilities or the environment where necessary. N/A only if no flock health problems.	Major Must

N°	Control Point	Compliance Criteria	Level
PY . 8 . 4	Zoonoses Monitoring		
PY . 8 . 4 . 1	Are swabs following a sampling protocol taken for environmental bacteria and cultured in a laboratory approved by the relevant competent authority?	Record of laboratory results completed. Test TVC – APC at 30°C for 48 hrs: Acceptable: <5x10 ⁴ per gram; Unacceptable: >5x10 ⁵ per gram. Escherichia Coli: Acceptable: <50 per gram; Unacceptable: >1 x 10 ² per gram. Frequency must be annual, or more frequent, depending on the results.	Major Must
PY . 8 . 4 . 2	Are broiler flocks tested between 21-28 days for Salmonella, or for slower growing flocks, 10 to 14 days before the anticipated date of slaughter? Are tests carried out in a ISO17025 accredited laboratory?	Record of laboratory tests for salmonella (Salmonella enteritidis and Salmonella typhimurium) in the case of broiler flocks must be available before the first thinning. Campylobacter control procedures must also be in place, according to EU Regulations. N/A only if not broiler flock.	Major Must
PY . 8 . 4 . 3	Are confirmed infected flocks sent for slaughter at the end of the processing plants' kill programme?	Records to demonstrate written information is passed to slaughter process to ensure infected flocks killed last. No N/A unless breeding birds.	Major Must
PY . 8 . 4 . 4	Where a flock is confirmed as Salmonella infected, is there an appropriate written cleaning and disinfection procedure to be implemented to ensure eradication of the pathogen once depopulation is complete?	Records to demonstrate appropriate cleaning and disinfectant procedure after depopulation. N/A where no salmonella infection.	Major Must
PY . 8 . 4 . 5	Are inputs for subsequent flocks not brought on site until the site is confirmed Salmonella negative?	Records should demonstrate the site is salmonella negative prior to re-stocking. N/A where no salmonella infection.	Recom.
PY . 9	HYGIENE AND PEST CONTROL		
PY . 9 . 1	Do all individual houses operate an “all in-all out” system for chickens so that birds are in the same age group? (Important: thinning is not prohibited).	Records to demonstrate last birds out, first birds in.	Minor Must
PY . 9 . 2	Are bird accommodation thoroughly cleaned and disinfected in accordance with a written cleansing policy whenever it is emptied?	Records of detailed cleaning of each house to be available and cleanliness to be demonstrated. Cleaning procedures for house furniture, water tanks and bulk feed bins must be included in the policy which must also detail the type and dilution rate of disinfectant to be used. Equipment must also be thoroughly cleaned and disinfected after operation and before storage. Evidence to show that cleaning procedures are effective must be provided. No N/A.	Major Must

N°	Control Point	Compliance Criteria	Level
PY . 9 . 3	Are farm cats, dogs or domestic pets excluded from all poultry accommodation?	Visual assessment of the exclusion of cats and dogs. No N/A.	Major Must
PY . 9 . 4	Do workers keep or have contact with other poultry or any other avian species?	Documentary evidence that workers are informed that they may not keep poultry on their own account. No N/A.	Minor Must
PY . 9 . 5	Does the production establishment have a written policy for the control of visitors, vehicles and materials onto the establishment ?	A written policy covering: 1. provision of protective clothing and footwear for visitors; 2. a record of all visitors, vehicles and material supplies entering the Establishment; 3. provision of disinfectant and other precautions to prevent the introduction of disease; 4. clearly visible signed restricted areas and points of danger; 5. the number of 'Poultry-free days' required before the Production Establishment may be entered; 6. assessment of veterinary health risk associated with entry onto the Production Establishment of people, vehicles and other equipment, and of feed, bedding and other material supplies, and the devising of appropriate precautions within the context of the VHP; 7. appropriate management of hygiene at the point of exit of birds from the Production Establishment. is available. No N/A.	Major Must
PY . 9 . 6	Is there implementation of the policy (PY.9.5)?	Records of all visitors, vehicles, and material supplies entering exist. Visual assessment of protective clothing, signs to designate restricted areas and points of danger, etc.	Major Must
PY . 9 . 7	Are hand washing facilities and toilets available on-site and must consist of a basin with hot water, bacterial soap and disposable towels. Do all workers and visitors have the provision to wash or sanitise hands prior to entering poultry houses and after leaving poultry houses. Are hands also washed after dead bird handling, before and after meals and after visits to the toilet?	Hand washing facilities as defined must be available at each site. Written instruction/display must be available to workers and visitors requiring them to wash hands. No N/A.	Major Must

N°	Control Point	Compliance Criteria	Level
PY . 9 . 8	Are foot brush/disinfectant or barrier footwear systems provided at workers access points to each building as well as at the entrances to equipment, litter and egg store? Are disinfectants approved by the relevant competent authority in the country of use must be used and in accordance with specified concentrations? Are solutions replaced on a prescribed basis and recorded? Is footwear cleaned by all workers and visitors before entrance into a building and after leaving a building?	Visual assessment of foot brush/disinfectant footwear barrier systems. Evidence of disinfectants are approved by competent authority. Foot dips are discouraged. No N/A.	Minor Must
PY . 9 . 9	Are farm vehicles maintained in a clean condition? Is provision made for vehicles entering or leaving the site to be disinfected?	Cleanliness of vehicles on site and facilities to disinfect vehicles entering or leaving the site.	Recom.
PY . 9 . 10	Is smoking not permitted in any building containing birds or eggs but restricted to designated areas?	Designated smoking areas to be marked. No N/A.	Major Must
PY . 9 . 11	Are detailed records of animal pest control inspections and necessary actions taken kept?	Records of pest control inspections and follow up action plan(s). The farmer can have his own records. Inspections must take place whenever evidence of pests present. In case of vermin must have a contact number or evidence of in-house capability to control pests. No N/A unless extensive situation with no buildings on farm.	Major Must
PY . 10	HANDLING		
PY . 10 . 1	If beak trimming is carried out on farm, is there written justification and evidence of correct procedures employed?	Beak trimming is permitted on those units where injurious behaviour is a problem. No more than one third of the upper mandible must be removed. Beak trimming must only be carried out before the birds reach 21 days of age. The continued justification for beak trimming, the method used and alternate management control measures must be considered and regularly reviewed within the VHP. Visual assessment of birds and veterinary health plans as evidence. N/A only if beak trimming not carried out.	Minor Must
PY . 10 . 2	Is any other mutilation of poultry also justified and regularly reviewed within the VHP?	Veterinary health plan. N/A if no mutilations.	Minor Must
PY . 10 . 3	Are dubbing (in male chicks), despurring, declawing and toe removal in broiler breeders not carried out?	Defined in Control Point.	Recom.

N°	Control Point	Compliance Criteria	Level
PY . 10 . 4	Is beak trimming of female broiler breeders not permitted?	Defined in Control Point.	Recom.
PY . 11	RESIDUE MONITORING		
PY . 11 . 1	Are routine residue sampling results and the resulting actions kept on farm?	Results communicated back to the farmer that are in excess of MRLs must be acted upon according to an action plan. Cross check with LB.7.1.7. No N/A.	Major Must
PY . 11 . 2	If a sample is found to contain a residue of prohibited substances or an exceedance of the Maximum Residue level (MRL), is the farmer and the veterinary surgeon for the production establishment informed?	A report from the veterinary surgeon must be available. The matter must be investigated by the veterinary surgeon within 2 days of the test result and a report be submitted to the certification body. N/A where no positives above the MRL.	Major Must
PY . 12	EMERGENCY PROCEDURES		
PY . 12 . 1	Is an emergency power supply source available for emergency ventilation systems?	Defined in the Control Point. No N/A.	Minor Must
PY . 12 . 2	Is the emergency power supply or emergency ventilation system tested monthly and records kept of these tests?	Record of tests and equipment to be in working order.	Minor Must
PY . 13	INSPECTION		
PY . 13 . 1	Are workers on the production establishment able to demonstrate competence in handling poultry in a positive and compassionate manner? Are any restraint carried out with due care and attention to the welfare of the birds?	Recognised training certificate or record of internal training, or interview/visual evidence. No N/A.	Minor Must
PY . 13 . 2	Are birds and the facilities on which birds depend, inspected a minimum of twice daily. At least one of these inspections should be sufficiently thorough to identify any bird which has died or is showing signs of sickness or injury. In order to ensure this inspection is thorough, the stockman should walk within approximately 3 metres of every bird. Do records of fallen stock show that checking is done twice daily?	Records of inspection and workers knowledge demonstrated at interview. No N/A.	Major Must
PY . 13 . 3	Are any bird which has difficulty in reaching food and water must be promptly removed from the flock and humanely culled?	Birds removed from flock. No N/A.	Minor Must

N°	Control Point	Compliance Criteria	Level
PY . 14	WORKERS		
PY . 14 . 1	Can the production establishment provide evidence that its workers are competent in the following areas: 1. Safe use of medicines. 2. Poultry handling and care. 3. Poultry health and welfare (including recognition of disease and abnormal behaviours). 4. Knowledge of how to deal with problems in areas covered by the Standards Manual. 5. When and from whom to seek further help?	Record of internal or external training and experience to show competence at inspection. No N/A.	Major Must
PY . 14 . 2	Are workers normally responsible for the inspection of poultry on a daily basis trained to recognise all lame broiler chickens with Bristol gait score 3 or above (or local equivalent)?	Record of training. No N/A.	Minor Must
PY . 14 . 3	When automatic equipment is installed which could affect animal welfare, are stock persons able to: 1. Demonstrate an ability to operate the equipment. 2. Demonstrate the ability to carry out routine maintenance. 3. Recognise common signs of malfunction?	Workers knowledge demonstrated on interview or a training record. N/A where no automatic equipment.	Minor Must
PY . 14 . 4	Are workers responsible for the management of the Production Establishment, and for the delivery of the requirements for food safety, animal welfare and product wholesomeness identified in the Standards? Is manual named and recorded for the purposes of audit?	Record of named person with responsibility. No N/A.	Major Must
PY . 15	HUMANE SLAUGHTER OF CASUALTY POULTRY		
PY . 15 . 1	When humane slaughter is necessary in order to prevent further suffering is it carried out promptly by a competent person?	workers to demonstrate competence in the humane slaughter by practical demonstration. No N/A.	Major Must
PY . 15 . 2	Are all birds that on inspection have a Bristol gait score of 4 or 5 (or legal requirement) humanely slaughtered immediately?	Farm to demonstrate the daily removal of all birds with a Bristol Gate Score of 4 or 5 and above and their humane slaughter. No N/A unless laying hens.	Minor Must

N°	Control Point	Compliance Criteria	Level
PY . 16	DESPATCH AND TRANSPORTATION		
PY . 16 . 1	Are poultry despatched from the production establishment in a calm, clean and rested condition?	Observation of workers knowledge and action as evidence. No N/A.	Minor Must
PY . 16 . 2	Are all workers involved in the catching and transportation of birds must be trained, competent and have received written instructions of their duties?	Record of written instructions and training. No N/A.	Minor Must
PY . 16 . 3	Is a nominated member of the catching team responsible for supervising the loading of birds into the transport vehicle?	Record of nominated supervisor. No N/A.	Minor Must
PY . 16 . 4	Are the records of catching injuries made available to the farmer, where monitored within the slaughterhouse, made available for inspection?	Record of catching injuries and evidence of these being reported to the catching team. Abnormal high levels of catching injuries must be reported to the catching team. No N/A.	Minor Must
PY . 16 . 5	Is no bird deprived of feed or more than twelve hours and water for more than one hour prior to loading for slaughter?	Workers knowledge demonstrated on interview. No N/A.	Minor Must
PY . 16 . 6	Is the lighting levels adjusted during catching to minimise fear reactions in the birds?	Workers knowledge demonstrated on interview. No N/A, unless catching team provided by the transport company.	Minor Must
PY . 16 . 7	Are catching curtains fitted to the main doors?	Defined in Control Point. No N/A, unless catching team provided by the transport company.	Minor Must
PY . 16 . 8	Are birds which are unfit for transport or dead not be transported – Prompt euthanasia?	Defined in Control Point. No N/A.	Minor Must
PY . 16 . 9	Are birds lifted or carried by the head, neck, wing or tail?	Record of the manager/stockman signing of the birds for transportation. No N/A.	Minor Must
PY . 16 . 10	Is a level well-drained loading area available for the loading and unloading of birds, chicks and eggs? Is it clean, tidy and hygienically managed?	Defined in Control Point. No N/A.	Minor Must
PY . 16 . 11	Is the manager or stockman responsible for the birds present at depopulation, and ensure the flock is fit to travel?	Defined in Control Point. No N/A.	Minor Must

EDITION UPDATE REGISTER

Control Points and Compliance Criteria Version	Replaces	Replaced document obsolete	New document comes into force	Description of Modifications
3.0-1_2July07	3.0-Mar07	2 July .2007	2 July .2007	Clarification of wording for Control Points: 2.6 Clarification of Heading 8.3
3.0-2_Sep07	3.0-1_2July07	30-Sep-07	30-Sep-07	Modification GLOBALGAP (EUREPGAP)

1. For detailed information of the modifications please contact GLOBALGAP Secretariat for the History document.
2. When the changes do not affect the accreditation of the standard, the version will remain "3.0" and edition update shall be indicated with "-x".
3. When the changes do affect the accreditation of the standard, the version name will change to "3.x".