

PHILIPPINE NATIONAL STANDARD

PNS/BAFS
ICS

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Code of Good Animal Husbandry Practices for Poultry – Broiler and Layers



BUREAU OF AGRICULTURE AND FISHERIES STANDARDS

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Foreword

This Philippine National Standard on Code of Good Animal Husbandry Practices for Poultry – Broilers and Layers was developed by the Bureau of Agriculture and Fisheries Standards in collaboration with a multi-stakeholder Technical Working Group created as per Department of Agriculture Special Order No. 303 series of 2015 and Special Order No. 710 series of 2015.

The objective of this PNS was to harmonize the generic, multi-species PNS 60:2008 Code of Good Animal Husbandry Practices with that of the poultry-specific ASEAN Food Safety Module: Good Animal Husbandry Practices for Layers and Broilers in ASEAN Countries, thereby ensuring the harmonization of local standards with that of international and regional standards.

The proposed standard was presented to the poultry broiler and layer stakeholders in a consultative meeting conducted in Quezon City. The comments gathered from the stakeholders were carefully evaluated by the TWG and included accordingly in the final version of this standard.

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1 **1 Scope**

2 This code sets out the general principles of good practice and minimum requirements
3 for the production, handling, transportation and storage of chicken and its products
4 within the farm, in the commercial or backyard rearing/farming of broiler and layer
5 chicken for food use. Industry specific requirements for the different types of chickens
6 and different types of production system may be developed provided that it satisfies the
7 minimum requirements set out in this Code.

9 **2 References**

10 The titles of the standard publications and other references of this Code are listed on the
11 inside back cover.

13 **3 Objective**

14 The purpose of this Code is to ensure that the farming practices of the establishment
15 provide greater confidence in consumers' expectations that the final products are safe
16 and fit for human consumption, while improving farmers' viability, ensuring health
17 safety and comfort to both the farm workers and chickens, and sustaining the least
18 damage to the environment.

20 **4 Definition of terms**

21 For the purpose of this Code, the definitions specified in the documents of the Codex
22 Alimentarius shall apply. Other relevant definitions are as follows:

24 **4.1 Abnormal behavior**

25 Any changes developed as a response to poor or wrong management practice causing
26 stress to the chicken

28 **4.2 Authorized**

29 That which has been permitted by the competent authority

31 **4.3 Competent authority**

32 An entity/agency who has the knowledge, expertise and authority as designated by law

34 **4.4 Farm owner/operator**

35 Legal or juridical entity who is responsible for the management and general operation
36 of the farm; the term maybe used interchangeably

38 **4.5 Farm worker /personnel**

39 Personnel responsible for the rearing of chickens / persons engaged by the business on
40 a full time, part-time or casual basis

42 **4.6 Foot wear**

43 Outer coverings for the feet, such as shoes or boots that protect the wearer and can be
44 disinfected to prevent the spread of infection

46 **4.7 Good health status**

47 Free from illness, injury or pain

48

49 **4.8 Potable water**

50 Water that is free from diseases producing organisms and chemical substances
51 deleterious to health

52

53 **4.9 Protected clothing**

54 Clothing especially designed, fabricated, or treated to protect personnel against
55 contamination and dangerous working conditions

56

57 **4.10 Ration**

58 Daily feed/diet of the chickens

59

60 **4.11 Rearing**

61 The act of raising of chickens. The term is used interchangeably with farming
62 throughout the text

63

64 **4.12 Vehicle**

65 Any means of transporting chickens, including but not limited to trucks, tractors,
66 trailers, trains, ferries, ships and aircrafts

67

68 **5 Minimum requirements**

69

70 **5.1 Farm Components**

71

72 **5.1.1 Farm Location/ Site Selection**

73

74 The farm should:

75

76 i. Be within the approved land use plan of the local government and should be
77 compliant with national regulations, e.g. DENR, etc., and other regulatory bodies.

78

79 ii. Have a continuous supply of adequate power, potable water and good access road.

80

81 iii. Not be near bodies of water and wetlands that are frequented by migratory fowl.

82

83 iv. Not be prone to flooding. Perimeter canals that drain to a closed lagoon may be
84 constructed to prevent runoff from contaminating bodies of water and/or adjacent
85 farms.

86

87 v. Not be near slaughterhouse facilities and other chicken facilities.

88

89 vi. Not be on a site that could be a possible source of physical, chemical and
90 microbiological hazards. Existing farms should have full control of the risks and
91 ensure that there are mitigation measures in place.

92

93 vii. Be accessible to major facilities of production (i.e. feed mill, water system).
94

95

95 **5.1.2 Site history**

96

97 If there is available data/information from relevant government agencies or
98 organizations on the prior land use, then it should be used to establish that the site is
99 not a possible source of physical, chemical and microbiological hazards. However,
100 when these data are not available and uncertainty exists as to the suitability of the
101 land for agricultural use, it is recommended to have the soil analyzed for heavy metal
102 contamination, etc.

103

104 **5.1.3 Farm layout**

105

106 The farm should:

107

108 i. Have a suitable area set aside for storage of feed, carcass destruction, waste
109 management, workers area including toilets and washrooms.

110

111 ii. Have a design that incorporates ventilation and ease of cleaning.

112

113 iii. Have buildings and perimeter fences constructed to prevent contact between
114 livestock and stray and wild chickens including potential disease carriers and pets.

115

116 iv. Electrical conduits should be properly installed and covered to prevent possible
117 electrocution.

118

119 v. Layout and emergency procedures shall be placed in the most conspicuous place.

120

121 **5.1.4 Animal housing**

122

123 i. The chickens should be housed in a suitable structure or building, appropriate for
124 the intended use of rearing and housing chickens, with sufficient shelter and
125 ventilation to protect chickens. Farm owners/operators when building chicken
126 housing facilities may also refer to the Standard on Animal Housing established by
127 competent authorities, e.g. Philippine Agricultural Engineers Standards.

128

129 ii. Have a logical layout for the chicken husbandry activities with sanitation as a guide
130 making it easy for staff to move from clean areas into dirty areas following
131 biosecurity protocols (refer to ASEAN Biosecurity Management Manual for
132 Commercial Poultry Farming).

133

134 iii. The premises should be kept clean at all times to prevent disease occurrence,
135 establishment of breeding ground for pests and avoid environmental degradation.

136

- 137 iv. The building intended for keeping chickens should be constructed in the orientation
138 that minimizes the adverse effects on chicken performance and eliminates possible
139 hazards to its surroundings.
140
- 141 v. The building should be designed and constructed using materials that:
142 a) Should not cause any injury or impart hazard to the welfare of chickens;
143 b) Provide comfort
144 c) Can be easily cleaned and disinfected;
145 d) Can be easily replaced when damaged;
146 e) Create efficient stock management;
147 f) Enhance biosecurity.
148
- 149 vi. There should be an effective drainage system in place at the building.
150
- 151 vii. Chickens should be provided with sufficient floor space/size suitable for their age,
152 body weight and size to ensure comfort to the chickens.
153
- 154 viii. Chickens should be provided with appropriate space to feed and drink comfortably.
155
- 156 ix. The feeding and drinking equipment and facilities should conform with the
157 standards/requirements for each species and should be constructed and
158 conspicuously placed such that:
159 • chickens are allowed to eat and drink freely, allowing them to behave normally;
160 and
161 • contamination with chicken feces and urine is prevented.
162
- 163 x. Pens should be:
164 • designed and constructed to prevent chickens from escaping;
165 • free from protruding objects or structures (e.g. nails and bolts) that may cause
166 injury to the chickens and farm operators and farm workers.
167
- 168 xi. Housing design (particularly roof height and sides) should provide proper
169 ventilation (whether natural or artificial) to maintain a comfortable environment.
170
- 171 xii. Animal buildings should have adequate lighting to ensure that chickens can be
172 thoroughly inspected as required.
173
- 174 xiii. Electrical installations and wirings should be protected and should not be accessible
175 to the chickens.
176
- 177 xiv. The fence, including its posts and gates, should be effectively designed to prevent
178 entry of stray animals, and escape or injury of the chickens. If electric fence is used,
179 it should be operated as per manufacturer's instructions.
180

181 **5.1.5 Storage facilities**

182

- 183 i. The farm should have facilities for proper storage.
184
- 185 ii. The storage facilities should be kept cleaned at all time.

186

187 iii. The storage facilities should have adequate ventilation, adequate protection from
188 moisture and should be vermin proof.

189

190 iv. If applicable, First in First out (FIFO) should be practiced.

191

192 **5.1.6 Holding yard for culled chickens**

193

194 i. Sufficient pens and floor space should be provided to prevent overcrowding and
195 permit necessary segregation of animals.

196

197 ii. The holding yard should be constructed in such a way that it will adequately
198 protect the animals from adverse weather conditions and will provide sufficient
199 ventilation.

200

201 iii. The holding yard should have proper facilities for animals to feed and drink.

202

203 **5.2 Feed, Veterinary inputs, and Water**

204

205 **5.2.1 Feeds and Veterinary inputs**

206

207 i. The farm operator should provide the chickens with adequate, safe and clean feed
208 and that would allow them to meet their optimum nutrition level

209

210 ii. The farm operator should provide a daily feeding schedule or routine.

211

212 iii. Owners or managers of chickens should acquire feed from suppliers who follow
213 recognized good manufacturing practices and/or good hygiene practices and that
214 meet quality and standards set by the country regulations or government
215 directives, e.g. Animal Feeds, Veterinary Drugs, and Biologics Control Division
216 (AFVDBCD) of the Bureau of Animal Industry (BAI).

217

218 iv. Where on-farm manufacture of feeds is practiced, procedures designed to
219 minimize contamination and prevent the inclusion of undesirable feed components
220 should be followed. Farm operators should only use ingredients from authorized
221 and traceable suppliers. Records of purchases should be kept. Where necessary, an
222 expert assistance should be sought.

223

224 v. The feed mixing equipment should be kept clean at all times and have regular
225 preventive maintenance schedule.

226

227 vi. The feed chain (transport, storage, and feeding) should be managed in such a way
228 as to protect feed from contamination (biological, chemical, and physical hazards)
229 and minimize deterioration.

230

- 231 vii. Feeds and veterinary inputs should be used in accordance with label instructions,
232 paying special attention to the withdrawal period of each specific drug being
233 administered before the chickens are sent to market.
234
- 235 viii. Feeds and veterinary inputs should be kept in a designated area under good
236 ventilation.
237
- 238 ix. The farm should record and keep documents, these include but is not limited to the
239 following:
- 240 • supplier or source of feed concentrate and its registration number;
 - 241 • type of feed and supplements;
 - 242 • quantity;
 - 243 • declaration of ingredients;
 - 244 • document of feed analysis;
 - 245 • date of delivery; and
 - 246 • date of manufacturing and batch number
- 247

248 **5.2.2 List of banned chemicals and veterinary products**

249

- 250 i. The farm should have a list of veterinary products registered/approved by the
251 country available for viewing.
252
- 253 ii. The farm should have a list of chemicals that are regulated and banned by the
254 country available for viewing.
255
- 256 iii. Feeds should not contain banned ingredients, chemicals and veterinary drugs,
257 including those disallowed by the authorities of importing countries
258

259 **5.2.3 Water quality and treatment of water**

260

- 261 i. Potable water should be used.
262
- 263 ii. Ensure that only water of known and acceptable biological and mineralogical
264 quality (i.e. fit for chicken consumption) is used for watering stock.
265
- 266 iii. Non-potable water should be treated to comply with standards.
267
- 268 iv. The water sanitizing system is checked regularly and at least once for every batch of
269 chickens.
270
- 271 v. Water treatment systems are checked daily and the appropriate parameters are
272 recorded. Record sheet is retained with batch records at end of batch.
273
- 274 vi. Treated water may be used for drinking water for chickens cooling systems and
275 shed wash downs.

- 276
- 277 vii. Pathogen levels should be checked regularly (*E.coli* and other faecal coliforms may
- 278 be used as indicators of efficacy of sanitation).
- 279
- 280 viii. ASEAN Biosecurity Management Manual for Commercial Poultry Farming may be
- 281 used when it is applicable.
- 282

283 **5.3 Farm Management**

284

285 **5.3.1 Farm Manual**

286

- 287 i. The farm should have a policy statement that covers commitment and emergency
- 288 procedures.
- 289
- 290 ii. A farm management system should be documented and available for inspection.
- 291
- 292 iii. The farm should have an organizational chart.
- 293

294 **5.3.2 Farm operators and workers/ Farm personnel**

295

- 296 i. The farm owner should conform to existing animal farming legislation. This covers
- 297 the management of environment issues, farm location, animal welfare
- 298 requirements, disease control, production of wholesome food and occupational
- 299 hazard associated with animal farming.
- 300
- 301 ii. The farm owner should observe the International Labor Organization (ILO)
- 302 Conventions and Recommendations on Child Labour.
- 303
- 304 iii. The farm owner should ensure that all farm operators and farm workers are in
- 305 good health and undergo annual routine health check up.
- 306
- 307 iv. The farm owner should always promote a safe and healthy working condition in the
- 308 farm. The farm workers should be equipped with suitable protective gears and tools
- 309 while working in the farm. Accident and emergency management procedures
- 310 should be available with clear instructions for all workers. First aid kits and fire
- 311 extinguishers should be easily available and accessible at all times.
- 312
- 313 v. The farm worker should be insured against accidents in the conduct of his/her farm
- 314 work.
- 315
- 316 vi. The farm owner should report to relevant authorities any occurrence of accident in
- 317 the farm that may result to serious physical injuries of workers.
- 318
- 319 vii. The farm owner should encourage the promotion of gender equality in the work
- 320 place.

- 321
- 322 viii. The farm operator/worker should be responsible for the welfare of the chickens by
- 323 giving adequate provisions so that they are able to perform at their optimum levels.
- 324
- 325 ix. Appropriate working uniform/attire and footwear should be provided to farm
- 326 operators or visitors who need to be at the production area.
- 327

328 **5.3.3 Competency**

329

- 330 i. Workers should be trained for the tasks that they are required to do. In addition
- 331 workers should be trained in the following procedures: farm sanitation, personal
- 332 hygiene, animal handling and welfare, breeding program, medicine dispensing and
- 333 quarantine.
- 334
- 335 ii. Workers should be competent in the tasks that they are required to do and the
- 336 competency should be reviewed on a regular basis.
- 337
- 338 iii. The farm should have sufficient workers/personnel/staff to perform the required
- 339 workload including the services of a farm supervisor and veterinarian.
- 340

341 **5.3.4 Hygiene and Sanitation**

342

343 It is recommended that commercial poultry farms should refer to the ASEAN

344 Biosecurity Management Manual for Commercial Poultry Farming for other hygiene

345 and sanitation requirements.

346

347 **5.3.4.1 Personal Hygiene**

348

- 349 i. Workers should wear appropriate protective clothing, if necessary with masks, and
- 350 foot wear at all times that can be sanitized.
- 351
- 352 ii. Workers' movement in the farm should be controlled to avoid cross contamination
- 353 between different age groups of chicken. Workers should enter clean areas first
- 354 then move to dirty areas. Workers should not move from dirty areas to clean areas.
- 355
- 356 iii. Workers should ensure that no unnecessary accessories and personal effects that
- 357 may pose hazards may be brought in the production area.
- 358
- 359 iv. Downtime/quarantine should be observed before entering the production area for
- 360 workers coming from outside the farm.
- 361

362 **5.3.4.2 General Farm Hygiene**

363

- 364 i. The farm should have a cleaning and disinfection procedure in place. Farm premises
- 365 should be kept clean and free of potential conditions conducive to breeding of pests,

366 chicken parasites and disease outbreak. This is to avoid negative effects on the
367 landscape, environment and chicken welfare.

368

369 ii. Organic materials should be regularly removed from all livestock contact surfaces
370 (i.e. floors, pen partitions). Where bedding is used, it should be regularly changed
371 and/or topped up.

372

373 iii. The farm should have a proper and functional drainage system.

374

375 iv. *Only approved chemicals by competent authorities in the country should be used for*
376 *cleaning and sanitation.*

377

378 v. The farm should have appropriate equipment and tools for effective and functional
379 hygiene and sanitation operation.

380

381 **5.3.4.3 Waste management and Environment Management**

382

383 i. The farm operator should take necessary measures to ensure that activities related
384 to livestock farming do not contribute to the degradation of the environment (i.e.
385 land, water, air) and cause destruction to bio-diversity.

386

387 ii. Litter, solid (including biohazard waste) and liquid waste should be managed and
388 disposed according to the country's regulations.

389

390 iii. The farm operator should maintain and display clear instructions on procedure for
391 disposal of farm solid wastes and farm chemical wastes (e.g. expired
392 pesticide/herbicide and containers, paint, etc.).

393

394 iv. Dead chickens should be buried properly, incinerated or disposed in a manner that
395 complies with country regulations.

396

397 v. Compost stations should be positioned away from the activities of the farm,
398 waterways and also be protected from rain to avoid leaching.

399

400 vi. Toilet septic tanks should be maintained so that potential overflows will be avoided.

401

402 vii. Effluent ponds should be located away from farming operations and should not
403 overflow.

404

405 viii. Wastewater from farms shall be treated before discharging into public water
406 resources.

407

408 ix. Any wastewater treatment process should be properly functional.

409

- 410 x. Measures should be in place to keep out noise that could potentially affect growth
411 and productive performance of chickens, specifically around poultry brooder house
412
- 413 xi. The farm should regularly monitor the air quality and maintain it at acceptable
414 levels.
415
- 416 xii. The farm should take appropriate measures to minimize excessive odor coming
417 from the farm and that which may be associated with waste decomposition.
418

419 **5.3.4.4 Pest Control**

420

- 421 i. Farm premises should be maintained in a good condition to prevent possible
422 vermin infestation.
423
- 424 ii. The farm should have pest control programs to reduce or eliminate pests including
425 rodents and insects.
426
- 427 iii. Only approved chemicals and baits should be used in pest control programs.
428

429 **5.4 Chicken Health Management**

430

431 **5.4.1 Introduction of new stock**

432

- 433 i. Acquire chickens only from sources with known good health status, certified by a
434 qualified veterinarian and/or competent authority.
435
- 436 ii. Keep newly arrived chickens separate from resident stock for an appropriate
437 period, to prevent possible disease transmission.
438
- 439 iii. Each batch of chickens purchased or hatched should have batch identification for
440 traceability purposes.
441

442 **5.4.2 Surveillance and control of diseases**

443

- 444 i. There should be a written chicken health program in place, including a vaccination
445 and deworming program, if required, that is updated regularly and supervised by a
446 licensed veterinarian, in accordance with the requirements of the competent
447 authorities.
448
- 449 ii. The vaccination program should be adopted against the diseases as required by
450 competent authorities and it should be in a written form. Only vaccines approved by
451 a competent authority in the country should be used.
452

- 453 iii. The health status of chickens should be monitored and recorded regularly, and
454 veterinary assessment of the establishment should be carried out annually by a
455 licensed veterinarian and/or by a competent authority.
456
- 457 iv. Separate diseased from healthy chickens such that transmission of infection does
458 not occur, and where necessary, cull diseased chickens humanely.
459
- 460 v. Identified isolation area/pen for “suspected diseased birds” should be provided.
461
- 462 vi. The use of drugs, medicines, vaccines, and medicated feeds for disease control
463 should be in accordance with the instructions of a veterinarian following country
464 regulations.
465
- 466 vii. Drugs or medicines should only be used for prophylactic and treatment reasons.
467
- 468 viii. Keep all treated chickens on the farm and ensure that these chickens and/or their
469 products are not used for human consumption until the drug withdrawal period is
470 completed and certified fit for human consumption by veterinarians.
471

472 **5.4.3 Bio-security measures**

473

- 474 i. The farm should have a written protocol of bio-security measures. Proper warning
475 signage should be provided.
476
- 477 ii. Bio-security procedures should be well implemented to prevent introduction of
478 disease into the farm and/or to control its spread within the farm.
479

480 **Example:**

481 For chickens that are in coops/poultry houses/buildings, the cages should
482 be netted to prevent entry of migratory birds. In the cases of free-range
483 chicken, control measures that include putting them in cages while there
484 are cases of avian influenza outbreak to prevent them co-mingling with
485 migratory species.
486

- 487 iii. The implementation of bio-security measures should be continuously monitored to
488 assess the effectiveness of the program.
489
- 490 iv. The farm should have the appropriate and functional layout and infrastructure to
491 ensure effective implementation of the bio-security measures. This should include
492 facilities:
- 493 • For changing, washing and shower; and
 - 494 • For disinfection at entry/exit point of the farm and the building.
495
- 496 v. It is recommended that commercial poultry farms should refer to the ASEAN
497 Biosecurity Management Manual for Commercial Poultry Farming for other
498 biosecurity requirements.
499

5.4.4 Laboratory testing

- 500
501
- 502 i. Routine testing should be carried out in qualified laboratories for surveillance
503 and/or monitoring.
 - 504
 - 505 ii. In case of reportable disease outbreak, testing should be conducted in an
506 approved/accredited laboratory and should continue until it can be shown that the
507 disease has been controlled.
 - 508

5.4.5 Protocols when disease is suspected

- 509
510
- 511 i. If there is an outbreak or suspicion of epidemic disease, the farm should follow the
512 requirements of the laws and regulations on chicken epidemic disease control of the
513 country and OIE guidelines.
 - 514
 - 515 ii. Emergency biosecurity procedures should be followed (refer to ASEAN biosecurity
516 management manual for commercial poultry farming and biosecurity protocols for
517 poultry).
 - 518
 - 519 iii. The farm operator should report immediately or within 24 hours to relevant
520 authorities any incidence of abnormal behavioral changes, health conditions and
521 mortalities in the farm or any characteristic of a disease outbreak (e.g. Highly
522 Pathogenic Avian Influenza (HPAI), New Castle's Disease).
 - 523

5.4.6 Treatment

- 524
525
- 526 i. The use of medicines should be under the supervision of veterinarian or competent
527 authority.
 - 528
 - 529 ii. The farm should maintain updated records of medicine purchase and
530 administration that should be readily available for inspection.
 - 531
 - 532 iii. Drugs, medicines, and vaccines should be stored and identified properly; proper
533 disposal of these items should be followed to prevent contamination to the
534 environment.
 - 535
 - 536 iv. The farm operator should keep and maintain complete records of farm operations,
537 management routines, and animal health records like disease monitoring and
538 medication. These records should be easily retrievable.
 - 539
 - 540 v. Records include, but are not limited to, the following:
 - 541 • Vaccination program;
 - 542 • Deworming;
 - 543 • Disease condition;
 - 544 • Diagnosis;
 - 545 • Intervention or treatment done;
 - 546 • Control measures;

- 547 • Post-mortem findings;
 - 548 • Surveillance; and
 - 549 • Disposal.
- 550
- 551 vi. The farm should maintain updated records of medicine purchase and
- 552 administration that should be readily available for inspection.
- 553
- 554 vii. The procurement records should have:
- 555 • Date of purchase;
 - 556 • Name of the product (generic compound);
 - 557 • Quantity purchased;
 - 558 • Batch number;
 - 559 • Expiry date; and
 - 560 • Name of supplier.
- 561
- 562 viii. Administration records should consist of the following:
- 563 • Type of drugs or medication used;
 - 564 • Batch number;
 - 565 • Quantity of medicine used;
 - 566 • Date administered;
 - 567 • Route of administration;
 - 568 • Identification of chickens/group treated;
 - 569 • Number of chickens treated;
 - 570 • Date of completion of treatment;
 - 571 • Withdrawal period; and
 - 572 • Name of the person who administered the medicine.
- 573

574 **5.4.6 Animal welfare**

575

- 576 i. Care shall be taken to preserve the welfare of chickens. In case of injury, sickness or
- 577 deformity, chickens shall be appropriately treated to avoid suffering.
- 578
- 579 ii. All chickens should have access to and are sufficiently provided with feed, water
- 580 and space (refer to OIE guidelines on Animal Welfare).
- 581
- 582 iii. The farm operators and personnel should not cause cruelty to chickens, which
- 583 includes but is not limited to:
- 584
- 585 a. Maltreatment of chickens under his/her care and attention.
- 586 b. Neglect of chicken, such that it experiences pain, suffering or distress.
- 587 c. Failure to provide adequate resources to maintain the live weight of the
- 588 chicken within the normal physiological range for the species type, age and
- 589 sex.
- 590 d. Removal of any part of the anatomy without adequate anesthesia, whenever
- 591 applicable.
- 592 e. Putting to sleep (euthanasia), confine handle or transport any chicken in a
- 593 manner causing deliberate pain, suffering or distress.

- 594 f. Keeping a chicken alive, especially that which is pronounced physically or
595 physiologically incapacitated, unless it is under the direct care of a licensed
596 and registered veterinarian.
597
- 598 iv. The farm operator and personnel should not neglect chickens according to the
599 following criteria;
600
- 601 a. Freedom from hunger and thirst and malnutrition. Feed withdrawal of
602 chickens should not be more than eight (8) hours before slaughter;
603 b. Freedom from physical discomfort and pain;
604 c. Freedom from injury and disease;
605 d. With due consideration to the differences in the production system (confined
606 and free-range), chickens should be given enough freedom to conform to
607 essential behavior patterns, (i.e. specific growing stage of poultry); and
608 e. Freedom from fear and distress.
609
- 610 v. Handling and restraining of chickens
611
- 612 a. Chickens should always be handled and restrained in such a way to protect
613 them from fear, stress, pain and injury.
614 b. Appropriate equipment and tools should be provided and used in handling or
615 restraining the chickens.
616 c. Appropriate tools should be used for the purpose of effective chicken
617 management and the operators should acquire the skills and techniques to use
618 the tools.
619 d. Tools should be used in a manner that minimize stress and does not injure the
620 chickens.
621 e. Tools should be functional for efficient application on the chickens by the
622 operators.
623 f. Sick, injured or disabled chickens should be separated from healthy chickens
624 and should be given the necessary veterinary attention.
625 g. Proper techniques should be applied to handle and restrain chickens.
626

627 5.5 Transportation and Storage

628

- 629 i. The transport of chickens from point of origin to final destination should be in a
630 manner that does not cause stress throughout the journey and does not pre dispose
631 them to injury and disease.
632
- 633 ii. Appropriate space allowance and ventilation should be provided during
634 transportation.
635
- 636 iii. Only clean vehicles should be used to transport chickens.
637
- 638 iv. Vehicles used to transport chickens should be exclusively used for chicken
639 transport only.
640

- 641 v. Vehicles used for the transport of animals should be according to the following
642 specifications:
- 643 • Allow easy loading and unloading;
 - 644 • Has communication equipment and first aid kit;
 - 645 • Ensure safety of the chickens and personnel during transport;
 - 646 • Clean and sanitized;
 - 647 • Equipped with floors that provide secure footing;
 - 648 • Have proper drainage which also collection of urine; and
 - 649 • Have a decal/label “live animal on board” at the sides and front/back.
- 650
- 651 vi. Transportation should be carried out at the coldest time of the day in order to avoid
652 heat stress to chickens.
- 653
- 654 vii. The transport of chickens from point of origin to final destination should be through
655 the most direct and appropriate route that should be completed without
656 unnecessary delay.
- 657
- 658 viii. The transporter should be fully responsible for the care and welfare of the chickens
659 as well as ensure the cleanliness of the vehicle during the entire process of
660 transporting. Disposal of the waste should be done in an environment friendly
661 manner.
- 662
- 663 ix. Day old chicks should be packed in appropriate packaging or restraining containers
664 as required by the country regulations.
- 665
- 666 x. Where appropriate, chickens should be segregated according to species, size, sex,
667 and age or according to customer requirements.
- 668
- 669 xi. *Chickens destined for slaughter should be rested for 6 to 12 hours upon arrival at the*
670 *slaughterhouse.*
- 671
- 672 xii. Chickens being transported should be in a good state of health. However, stressed
673 or sick chickens, may be transported but with extra-precautionary measures.
- 674
- 675 xiii. A transport or movement permit should be obtained prior to shipping chickens as
676 required by the country regulations with animal health certificate signed by a
677 veterinarian.
- 678
- 679 xiv. In cases wherein the establishment seeks the services of a second party to ship the
680 live chickens, the shipper should be properly informed of the recommendations
681 stated in i to xiii.
- 682

683 **5.6 Record-keeping**

684

- 685 i. When a problem arises, be it a disease, a chemical hazard issue or a physical safety
686 matter, record keeping is central to any effort to trace the source of the problem
687 and eliminate it. Hence, as far as is practicable, farmers should keep records of:
688
- 689 a. Animal identification records;
 - 690 b. Animal source records especially import animals;
 - 691 c. Feed records;
 - 692 d. Animal Health (Treatment and Vaccination) records;
 - 693 e. Animal movement records;
 - 694 f. Personnel Health records;
 - 695 g. Breeding records;
 - 696 h. Laboratory records;
 - 697 i. Sanitation and Hygiene records;
 - 698 j. Pest control records;
 - 699 k. Training records;
 - 700 l. Waste management records;
 - 701 m. Production records;
 - 702 n. Procurement records;
 - 703 o. Storage records;
 - 704 p. Visitor records;
 - 705 q. Transportation records;
 - 706 r. Traceability records (e.g. animal/lot/batch ID, customer record, etc.).
707
- 708 ii. Records should be kept for a minimum of 3 years or a time specified by Government
709 directives.
710

711 **5.7 Egg management**

712

- 713 i. Egg collection workers should sanitize their hands prior to handling eggs and
714 between handling floor eggs and nest eggs.
715
- 716 ii. All eggs found to be cracked, defective and/or dirty should be identified and
717 rejected. All eggs collected from the floor should be placed in separate trays and
718 labeled.
719
- 720 iii. All eggs should be stored in a clean well-ventilated cool area after sorting.
721
- 722 iv. Eggs should be transported in the coolest time of the day in appropriate transport
723 vehicles and delivered to their destination as quickly as possible.
724
- 725 v. Egg trays should be cleaned and sanitized after each use.
726
- 727 vi. Records of eggs collected and sold/shipped should be kept and maintained
728 properly.

729

730 5.8 Review and Evaluation of Practices

731

732 Practices should be checked form compliance and evaluation for effectiveness and do-
733 ability on a regular basis. In cases where provisions are no longer applicable, they
734 should be amended.

735

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736 **References:**

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Code of Good Animal Husbandry Practices for Poultry – Broilers and Layers**

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