

KENYA STANDARD

DKS 2945:2021

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First Edition

Chicken Welfare-Code of Practice



**Kenya Bureau of
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In order to keep abreast of progress in industry, Kenya Standards shall be regularly reviewed. Suggestions for improvements to published standards, addressed to the Managing Director, Kenya Bureau of Standards, are welcome.

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First Edition

Chicken Welfare – Code of Practice

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Foreword

This Kenya Standard was prepared by the Meat and Poultry Products Technical Committee under the guidance of the Standards Projects Committee, and it is in accordance with the procedures of the Kenya Bureau of Standards.

In response to guidelines by World Organization for Animal Health (OIE) on Animal welfare and taking into account the current practice in relation to the production and handling of indigenous chicken, the technical committee developed this code of practice which will ensure that the chicken are handled in a humane way to facilitate fair trade.

During the preparation of this Code, reference was made to the following documents:

KS 2829, Food Animals Welfare – Code of Practice

The Food, Drugs and Chemical Substances Act, Cap 254 of the Laws of Kenya.

Terrestrial animal health code vol 1 general provisions world organization for animal health twentieth edition 2011.

- I. Veterinary Surgeons and Veterinary Paraprofessionals Act Cap 366*
- II. Prevention of cruelty to animals Act cap 360 of the laws of Kenya*

Acknowledgement is hereby made for the assistance derived from these sources

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Introduction

Animal welfare consideration is an important aspect in production, handling and transportation of animals. This code of practice is intended as a guide for people in production, handling and transportation of chicken and was developed to ensure that chicken access fundamental needs such as food and water. It also takes into account the freedoms as enshrined in the World Organization for Animal Health (OIE) terrestrial animal health code which include;

- i. Freedom from hunger, malnutrition and thirst,
- ii. Freedom from discomfort,
- iii. Freedom from pain, injury or disease,
- iv. Freedom from fear and distress,
- v. Freedom to express normal behavior,

The Code emphasizes that, in all stages of production, handling and transportation, the people involved in the day-to-day needs of chicken have a responsibility to care for chicken under their control to ensure their welfare is guaranteed.

Chicken Welfare – Code of Practice

1 Scope

This Code of practice provides welfare guidelines during production, handling and transportation of chicken up to the points of use.

2 Normative references

- III. KS 2761
- IV. KS EAS 12
- V. KS EAS 39

3 Terms and definitions

3.1. chicken attendant

A person with knowledge, skills and competence necessary to maintain the health and welfare of the chicken.

3.2. Substrate

animal bedding put into the chicken unit to help absorb fluids, provide cushion for walking, sleeping and for the eggs. It also helps provide ideal conditions for the chicken to express their normal behaviour such as dusting.

4.4. Litter

Dry material such as plant straw, wood shavings, rice husks used as substrate

4.5. Perch

a raised object provided in a chicken premise for chicken to alight, rest or roost.

4. Production

Chicken should be cared for by personnel, who, collectively, possess the ability, knowledge and competence necessary to maintain the health and welfare of the chicken in accordance with this code.

A chicken attendant should;

- a) Have knowledge of the chicken's normal and abnormal behavior and needs
- b) Be able to recognize signs of health, disease and injury
- c) Be able to anticipate and recognize problems early
- d) Know when to intervene and when to seek assistance

4.1. Handling, Restraint & Facilities During Production

Proper handling of chicken is essential for their good husbandry. Distress and risk to both the chicken and their handlers are decreased when good handling practices are followed. In addition to the provisions of KS 2829 and the prevention of cruelty to animals Act Cap 360, the following are recommended best practices;

- 4.1.1.** chicken should be inspected daily to identify the sick or injured requiring treatment or culling, to pick up dead chicken if any, and correct any welfare problems
- 4.1.2.** When chicken are handled, they should not be injured, unnecessarily disturbed, frightened or stressed.
- 4.1.3.** To avoid any chance of transmitting disease into a chicken flock it is recommended to take a bath and change clothes before handling chicken. If this is not possible, wash hands with soap and water or sanitize and put on a clean overcoat before holding chicken
- 4.1.4.** Wear clothing of uniform appearance during the whole production cycle to minimize frightening of the chicken when personnel enter the facilities
- 4.1.5.** Perform routine activities such as feeding, egg collection among others consistently and not at random times.
- 4.1.6.** Ensure that the movement of people and equipment within the chicken unit is quiet and smooth
- 4.1.7.** Release chicken by setting them down on their feet or from low heights that enable them to land normally, feet first. Avoid releasing in such a way that requires flying
- 4.1.8.** To hold an adult chicken for examination, use both hands to pin the wings to her sides. Lift it up and then place one hand underneath it with your middle finger in between it legs and your index, and fourth finger outside of the legs. Stroke the chicken's back until it is calm. Once you are accustomed to this, extend your arm out in front of you to get a good look at the chicken's head, neck and wings.
- 4.1.9.** Chicken should be handled at all times in such a manner that minimizes stress or injury. The chicken should not be carried solely by the head, neck, one wing, one leg or tail feathers.
- 4.1.10.** To correctly carry your chicken, place one hand under its rear, being sure to hold it securely, and tuck its head slightly under your arm. However, try to avoid restricting its view as this can cause them to become nervous and frightened, resulting in a flighty chicken.
- 4.1.11.** The handler should give the chicken some feed when placing them safely back down so that handling them is not a feared experience.
- 4.1.12.** When accessing the chicken housing unit, one should use appropriate clean personal protective clothing.

4.2. Feed and Water

4.2. 1 Feed

- 4.2.1.1.** Chicken, other than newly hatched chicks, should have access to sufficient feed at least once in each 24-hour period. Day old chicks should be provided with feed within 60 hours of hatching.
- 4.2.1.2.** Chicken should be fed on safe and nutritious feed to meet their requirements for good health and vitality.
- 4.2.1.3.** Recommended feeding space and accessibility to feeds should be considered to ensure adequate feeding depending on the feeding system.

4.2.2 Water

- 4.2.2.1.** Chicken should have access to sufficient potable water, as per KS EAS 12, to meet their physiological requirements. Measures should be taken to ensure chicken, other than those newly hatched, are not deprived of water for more than 24 hours. Day old chicks require water within 60 hours depending on the weather conditions.
- 4.2.2.2.** Water should be maintained at optimal temperature range (18-30°C) beyond which chicken will not drink. Where overhead tanks are used, it is recommended to paint them in a reflective color and provide shade for the tanks, to maintain optimal water temperature.
- 4.2.2.3.** A minimum of one day's calculated water requirements should be available in storage or auxiliary supply in case of breaks or supply interruptions.
- 4.2.2.4.** Each chicken should have access to adequate potable drinking water.

4.2.3 Housing

- 4.2.3.1.** The ideal house should provide the chicken with a comfortable environment and protect them from the extremities of the prevailing weather conditions (rain, wind, sunshine etc.).
- 4.2.3.2.** The house should be open-sided on the two long sides, with an East-West orientation ensuring that the sun does not hit the long side directly. The open sides should be fitted with a suitable chicken mesh.
- 4.2.3.3.** At least two sides (ideally the long ones) should have walls not higher than three feet with the remaining portion made of chicken wire for adequate ventilation.
- 4.2.3.4.** Curtains should be hang along the open sides. These can be drawn down when its too hot and back up when too cold. The other sides should be made of solid material from floor to roof.

4.2.4 Substrate

- 4.2.4.1.** The substrate in indoor floor systems may consist of litter and/or slatted flooring, or wire flooring or any combination of these. Litter is used by chicken to dust bathe and forage and the provision of some litter area is therefore encouraged.
- 4.2.4.2.** The depth of the litter used should be based on stocking density of the chicken and length of time in the shed to avoid caking, wet or excessively dusty litter.
- 4.2.4.3.** Where slatted floor systems are used, the design of the slats should be such that the slats adequately support the chicken, while achieving a balance between manure removal and damage to the feet and legs of the chicken. the gaps between the slats

should not exceed 25 mm, and the size of the slats should take into consideration the type of chicken.

- 4.2.4.4. Buildings should be constructed and maintained to restrict the entry of wild chicken, rodents and predators that are capable of causing disease and/or distress.

4.2.5 Perches

- 4.2.5.1. Provision of adequate perching space is encouraged and can be provided as linear perches, slatted or raised wire mesh floors.
- 4.2.5.2. Available linear perches should allow not less than 15 cm per chicken.
- 4.2.5.3. Perches should not have sharp edges.
- 4.2.5.4. Metallic material should not be used to make perches. This is because it gets too cold or too hot for the chicken to perch on and is slippery leading to falls.
- 4.2.5.5. Perches should be positioned to minimise fouling of any chicken below. The horizontal distance between the perches should be at least 30 cm but not more than 1 metre, and the horizontal distance between perch and the wall should be at least 30 cm. The maximum height should not exceed 100cm. Recommended rung diameter is 4-5 cm. during brooding, perches should not be introduced
- 4.2.5.6. Slatted or mesh perching areas should provide a minimum of 450 cm² per chicken

4.2.6 Free-Range Management

- 4.2.6.1. The outdoor range should be sited and managed to avoid muddy or unsuitable conditions. If such conditions develop, an alternate area should be provided or remedial action undertaken to rectify the problem.
- 4.2.6.2. Poultry should not be kept on land which has become contaminated with poisonous plants, chemicals or organisms which cause or carry disease. – stocking density
- 4.2.6.3. All chicken when fully feathered should have ready access through openings to the outdoor range during daylight hours for a minimum of 8 hours per day. The only exception is under adverse weather conditions or serious outbreaks of disease when chicken may be kept inside.
- 4.2.6.4. Openings should be of adequate size and number and be evenly distributed to allow easy entry and exit for the chicken with no impediments. As a guide openings should be a minimum 35 cm high and 40 cm wide with 2 metres per 1000 chicken taking into account the climatic conditions.
- 4.2.6.5. Chicken on the range should have ready access to shaded areas and shelter from rain, and windbreaks should be provided in exposed areas.
- 4.2.6.6. Every reasonable effort should be made to provide protection from predators and vermins at all times.

4.2.7 Space allowance

- 4.2.7.1. The ideal stocking density for adult chicken is 2 ft²/chicken. During brooding, the chicken will need 0.5ft² /chicken. These densities apply only to chicken housed under good management with optimal temperature and ventilation conditions
- 4.2.7.2. Upon the occurrence of disease or evidence of behavioural changes such as cannibalism, management practices, including stocking densities should be re-evaluated immediately and adjusted accordingly.

4.2.8 Nests

- 4.2.8.1. Nests improve egg hygiene and chicken welfare hence access to nesting areas is highly desirable. When provided, nesting areas should be built of suitable materials, designed and positioned to encourage nesting, prevent undue competition and not cause damage or injuries.
- 4.2.8.2. Nesting areas should be easy to inspect, clean and maintain.
- 4.2.8.3. Nests should be easily accessible at a height to minimise injury; the code recommends 20 individual nests per 100 hens

4.2.9 Health

- 4.2.9.1. Adequate biosecurity measures such as foot baths, hand washing bait stations, vegetation control among others should be put in place. A biosecurity protocol developed with the assistance of a veterinarian is essential to maintain flock health.
- 4.2.9.2. Before chick placement and in between different flocks, the premises should be thoroughly cleaned and disinfected to limit the spread of diseases.
- 4.2.9.3. The movement of personnel between different flock units or/and different livestock species should be avoided. Visitors to the premises should be limited to necessity.
- 4.2.9.4. All unavoidable movements should start from the youngest flock to the oldest and from the healthy to the diseased
- 4.2.9.5. Routine vaccinations as per the breeder/hatchery vaccination schedule should be performed. Sourcing of vaccines from a reputable supplier, maintaining the vaccine cold chain and following the correct vaccination technique is key to good vaccination results.
- 4.2.9.6. It is recommended that only birds of the same species and age be kept on the same premises to prevent disease transmission.
- 4.2.9.7. Signs of ill-health or injury should result in timely preventive or remedial action, as appropriate.
- 4.2.9.8. Each chicken unit should have an isolation pen for sick, injured or deformed chicken.
- 4.2.9.9. Chicken that are too sick, injured or deformed to compromise their welfare should be culled humanely as promptly as possible.
- 4.2.9.10. Dead chicken should be removed and disposed of promptly and hygienically.
- 4.2.9.11. Records of morbidities, mortalities, treatment given and response to treatment should be maintained to assist disease investigations

As a rule of thumb, Veterinary advice should be sought where there is:

- a) Significant injury or disease.
- b) Persistent or chronic pain
- c) Persistent ill-thrift and poor performance that does not respond to treatment
- d) Need to establish an appropriate health plan
- e) Concern about the welfare of the animal

4.3. Catching and handling of chicken prior to transportation

- 4.3.1. Planning the catching procedure well in advance will allow adequate time for chicken to

be handled quietly in a way that does not cause them injury.

- 4.3.2.** Catching should either be by holding the chicken round the body or, if by the legs, by both legs.
- 4.3.3.** No catcher should carry by the legs more than three chicken (or two adult breeding chicken) in each hand. Chicken must not be carried by the wings or by the neck. Being in an inverted position (upside down) for any length of time is stressful for chicken and can cause discomfort.
- 4.3.4.** While picking up the chicken by the sides is an "ideal" way, in respect to animal welfare, it may not be commercially feasible where high catching rates are required.
- 4.3.5.** Catching and handling should be carried out quietly and confidently exercising care to avoid unnecessary struggling which could bruise or otherwise injure the chicken.
- 4.3.6.** Panic among the chicken and the practice of chasing free ranging chicken is discouraged as this will only result in their becoming skittish and stressed, which can lead to further health problems, injury and poor meat quality.
- 4.3.7.** It is recommended to train your free range chicken to come to you, which can be encouraged using a few food pellets or grain
- 4.3.8.** Another way is to gather together the chicken using a framed wire mesh. This can be used for catching large numbers of chicken, but at least two people are needed for this method. gather together the chicken as you move the wire mesh across the floor. When a number of chicken are inside, close the wire mesh then easily reach in and pick up a chicken.
- 4.3.9.** Catching crews must be supervised by a competent individual.
- 4.3.10.** All catching equipment must be operated by competent personnel.
- 4.3.11.** The catching area must promote safe and humane handling and catching (e.g. lift or remove feeders and drinkers prior to catching).
- 4.3.12.** Lower the light intensity where possible or use blue light during catching to reduce stress on the chicken
- 4.3.13.** Careful handling of chicken during catching will reduce fear and minimize injuries to chicken
- 4.3.14.** Adequate labour should be provided to ensure that the loading time is not unnecessarily prolonged. It must be recognised that more labour is required for catching chicken housed under non-cage systems.
- 4.3.15.** There should be sufficient lighting to permit observation of the chicken during catching. All members of catching and transporting crews should be provided with adequate instructions, and be knowledgeable about the basic aspects of chicken handling.

5.0 Transportation of animals

5.1 Planning and selection of chicken for transportation

- 5.1.1. Pre-transportation inspection should be done as soon as practicable prior to transport.
- 5.1.2. The owner or agent must ensure that only fit and healthy chicken are selected for transportation.
- 5.1.3. Sick, injured or weak chicken must not be transported and must be appropriately treated or culled.
- 5.1.4. The transportation of any chicken must be designed to avoid delays and ensure that a person is present at the place of delivery to take responsibility of the chicken.
- 5.1.5. A contingency plan must be developed by all transporters to deal with transportation delays, such as vehicle breakdowns and accidents.
- 5.1.6. Containers in which chicken will be transported should be cleaned and disinfected before chicken are loaded into them.
- 5.1.7. The duration of transport should be kept to the minimum. For journeys longer than twelve hours, resting breaks are recommended. Water and feed requirements during transportation
- 5.1.8. Chicken, excluding day-old chicks, should not be held in containers for longer than 24 hours unless they are assured of access to water.
- 5.1.9. When a delay is anticipated and holding time is likely to exceed 24 hours, chicken should be released into a shed where they have access to feed and water, or immediate slaughter should be arranged at another slaughterhouse.
- 5.1.10. Chicken, excluding day-old chicks, must receive feed during the 24 hours prior to travel.
- 5.1.11. Chicken must have access to water prior to loading.
- 5.1.12. The time spent in containers should be calculated from the time the chickens are first placed in them, not from when the journey begins.
- 5.1.13. The design, construction, space, state of repair, and use of containers and equipment must allow the chicken to be loaded, conveyed, and unloaded in ways that minimize stress and/or injury. Utilize containers that are adequately ventilated.
- 5.1.14. Proper interior and exterior design of buildings and yards increases accessibility to transport vehicles and improves the humane handling of chicken. This facilitates loading and unloading of chicken at all times of the year and in all weather conditions.
- 5.1.15. Openings through which chicken are passed must be large enough to ensure that chicken can be transferred in a way that minimizes injury.
- 5.1.16. Driveways and yards must be maintained to facilitate unobstructed, safe, and easy access by transport vehicles.
- 5.1.17. When encouraging chicken to move, audiovisual measures such as whistling and rattles should be preferred to physical contact devices (e.g. sticks).
- 5.1.18. The flow of chicken should be monitored, and if necessary controlled, at gateways, in narrow laneways and corners, or at other pressure points so as to ensure they are not injured, trampled or smothered.

6.0 Transport container design

- 6.1 Every effort should be made to protect chicken from the adverse effects of direct sunlight, radiant and reflected heat, wind, rain and hail. Chicken may only be carried in properly designed cages or crates. They must not be transported with their legs tied.
- 6.2 Cages and crates should be designed, monitored and managed so that chicken are not injured when being placed in or taken out.
- 6.3 Cage doors should be as large as practical, and not be less than 20 cm wide and 22 cm

high.

- 6.4** There should be no protrusions or sharp edges on the framework. Hinges and latches must not project into the cage.
- 6.5** Crates or cages used for the transport of chicken should be of a design that, when properly maintained and managed, prevents escape from or the protrusion of any part of a chicken through the crate, such that it could be entrapped or injured during handling or transport. Cage floors must be rigid or supported to prevent collapse onto structures or crates below.
- 6.6** Containers should be sufficiently high to allow chicken to sit comfortably during transport.
- 6.7** When transporting chicks in crates, the crates need to be padded with a substrate such as paper shreds, wood shavings etc
- 6.8** Vehicles and containers used for transport of chicken should be designed, constructed and fitted as appropriate for the chicken size and weight.
- 6.9** Vehicles should have adequate ventilation to meet variations in weather conditions and thermoregulatory needs of the chicken; the ventilation system whether natural or mechanical should be effective when the vehicle is stationary or moving.

7.0 Restraining or controlling chicken during transportation

- 7.1** Containers should be kept in an upright position, lifted and placed in position with care. They must not be dropped, thrown or unnecessarily tilted.
- 7.2** Containers should be securely attached to the transport vehicles to prevent containers moving or falling off the vehicle and to prevent distress or injury to the chicken.
- 7.3** Containers should be moved in a horizontal position. If a conveyor is used for loading crates, the conveyor angle must prevent excessive tilting of containers causing chicken to pile up.
- 7.4** Before moving, ensure the cages are properly secured and there are no protruding limbs or escaped chicken.
- 7.5** Suitable covers must be used to protect chicken in containers from wind and rain, and from excessively hot or cold conditions..

8.0 Loading

- 8.1** Careful handling of chicken during loading will reduce fear and minimize injuries to chicken
- 8.2** There should be sufficient lighting to permit observation of the chicken during loading and carriage.
- 8.3** During hot weather, avoid loading during the hottest part of the day. When possible, arrange to load chicken during the night or early morning
- 8.4** For chicken weighing 2.0 kg or less that are loaded by hand, up to five chickens can be carried in each hand.
- 8.5** For chicken weighing more than 2.0 kg, up to three chickens should be carried in each hand, depending on their weight.
- 8.6** Free range chicken are more easily loaded by moving them in small groups.
- 8.7** All loading equipment must be operated by competent personnel.

9.0 Loading density of chicken

- 9.1 All chicken should be able to rest on the floor at the same time and remain evenly distributed.
- 9.2 Weather conditions should be considered when determining load densities for growing and adult chicken. Ideally, the air temperature in a load of live chicken, other than day-old chicks should be maintained at 22–27°C.
- 9.3 During hot weather, depending on the humidity and air flow, the number of chicken per container may need to be reduced to keep load temperatures and humidity within an acceptable range.
- 9.4 The recommended minimum floor space and height to be provided for each category of chicken in cold weather is given in Tables 1 and 2

Table 1. Transport container space requirements

Category	Floor space
Day-old chicks	435 ¹ chicks per m ²
Chicken below 1.0 kg	70 chicken per m ²
Chicken between 1.0kg and 1.6 kg	40 chicken per m ²
Chicken between 1.6 kg and 2.2 kg	36 chicken per m ²
Chicken more than 2.2 kg but equal to 3.0 kg	28 chicken per m ²
Chicken more than 3.0 kg but equal to 5.0 kg	20 chicken per m ²
Chicken more than 5.0 kg	100 cm ² per kg—convert to m ²

Table 2. Transport container height requirements

Category	Minimum height (cm)
Day-old chicks	12
Growers	23
Starter pullets, spent hens, breeders	25

10.0 Sick, injured or dead chicken

- 10.1 A driver or a chicken handler finding sick, injured or dead chicken should act according to a predetermined emergency response plan.

¹ During cold weather, the loading density may be increased to 472 per m²

10.2 Sick or injured chicken should be segregated.

10.3 Ferries (roll-on roll-off) should have procedures to treat sick or injured chicken during the journey.

10.4 During the journey, when disposal of a dead chicken becomes necessary, this should be carried out in such a way as to prevent the transmission of disease and in compliance with all relevant health and environmental legislation.

10.5 When killing is necessary, it should be carried out as quickly as possible and assistance should be sought from a veterinarian or other person(s) competent in humane killing procedures.

10.6 At the destination, the animal handler or the driver during transit should ensure that the welfare of sick, injured chicken is taken care of.

10.7 If treatment or humane killing is not possible aboard the vehicle, these chicken should be unloaded in a manner that causes the least amount of suffering.

11.0 Addressing disease risks during transportation

General poultry biosecurity guidelines apply during and after the journey to reduce the risk of disease spread.

- a. Mixing of chicken from different sources in a single consignment should be minimised.
- b. Contact at resting points between chicken from different sources should be avoided.
- c. Contact between the handler and poultry from different sources should be avoided at all costs.
- d. Frequent handwashing should be practiced.
- e. When possible and appropriate, in agreement with the competent authority, chicken should be vaccinated against diseases to which they are likely to be exposed at their destination.

12.0 Unloading and post-journey handling

12.1 General considerations

12.1.1 Careful handling of chicken during unloading will reduce fear and minimize injuries to chicken

12.1.2 Unloading should be supervised and/or conducted by an animal handler with knowledge and experience of the behavioral and physical characteristics of chicken.

12.1.3 Chicken should be unloaded from the vehicle into appropriate facilities as soon as possible after arrival at the destination but sufficient time should be allowed for unloading to proceed quietly and without unnecessary noise, harassment or force.

12.1.4 Facilities should provide chicken with appropriate care and comfort, adequate space and ventilation, access to feed (if appropriate) and water, and also provide shelter from extreme weather conditions.

12.1.5 Care should be taken when unloading sick or injured chicken.

12.1.6 There should be sufficient lighting to permit inspection of the chicken during unloading.

12.2 Cleaning and disinfection

12.2.1 Vehicles, crates, containers, etc. used to carry the chicken should be cleaned before re-use through the physical removal of droppings and bedding by scraping, washing and flushing with water and suitable detergent. This should be followed by disinfection. The vehicle, crates and containers and other equipment should be allowed time to dry after washing and disinfection.

12.2.2 Manure, litter, bedding and the bodies of any chicken which die during the journey should be disposed-off in such a way as to prevent the transmission of disease and in compliance with all relevant health and environmental legislation.

12.2.3 Establishments such as markets, slaughterhouses and resting sites where chicken are unloaded should be provided with appropriate areas for the cleaning and disinfection of vehicles.

12.2.4 The welfare of the chicken should be the first consideration in the event of non-completion of the journey.

13. Point of use

13.1 Slaughter

13.1.1 All chicken should be slaughtered in a slaughterhouse approved by a competent authority in accordance with the provisions stipulated in KS 2761 and KS EAS 39.

13.1.2 The slaughter process should be supervised by personnel who possess the appropriate ability, knowledge and professional competencies to maintain the health and welfare of chicken .

13.1.3 slaughter process should not cause or permit any unnecessary excitement, pain or suffering to any chicken.

13.1.4. No chicken should be suspended for more than 6 minutes prior to stunning; the design of the stunning unit should not permit pre-stun shocks; or

13.1.6 Any chicken which arrives at place of slaughter injured (for instance, broken wings, legs, bleeding) should not be mishandled prior to slaughter. It should be kept apart from others which are not sick or injured. Chicken with leg deformities, and small chicken, must not be shackled. Provisions for emergency slaughter needs should be in place at the slaughterhouse.;

13.1.7 Inspection of the chicken should be done and suspected chicken isolated for further observation, or culled and disposed of appropriately to control spread of contagious diseases.

13.1.9 Any person engaged in the bleeding of any chicken that has been stunned must ensure that the bleeding is rapid, profuse and complete.

13.2 Markets

- 13.2.1** Chicken for the market should arrive in good health and body condition. Chicken of suspect health condition should not be off loaded to the market but isolated for further observation and treatment
- 13.2.2** The markets should have suitable premises for loading, unloading and securely holding the chicken, supplied with water and feed and protected from adverse weather conditions until further transport, sale or other use.
- 13.2.3** The markets should have adequate number of chicken handlers to load unload, and hold chicken in a manner that causes minimum stress and injury.
- 13.2.4** Chicken on sale should be displayed in a manner that is comfortable, safe and able to express innate behaviour, and where they are not suffering from unpleasant states such as pain, fear, and distress.
- 13.2.5** The market facility should be designed so that the droppings or spilled water from chicken on upper levels do not soil those on lower levels or their feed and water.
- 13.2.6** The market facility should be well-cleaned, and the litter disposed off appropriately for bio-safety
- 13.2.7** The market cages should be made of appropriate material ensuring there are no protruding sharp edges which may cause injury or discomfort to the chicken

13.3 Exhibitions

- 13.3.1** The exhibitor should ensure that the size and shape of the enclosure complies KS 2773 and any other relevant Kenya Standards and the provisions of the Prevention of Cruelty to Animal Act CAP 360.
- 13.3.2** Exhibitors should understand their responsibilities and collectively manage the facility to ensure the health, welfare, safety and security of chicken is maintained / achieved.
- 13.3.3** The exhibitor should ensure that a chicken dietary requirements are met while the bird is held within the enclosure/facility.
- 13.3.4** Enclosures should be designed, constructed and maintained to ensure the welfare, security and safety of chicken.
- 13.3.5** Enclosures should be maintained in such a way that they cause the least possible amount of noise.