

ANIMAL HEALTH INFORMATION

Biosecurity for Live Bird Markets

MA Department of Agricultural Resources, Division of Animal Health
251 Causeway Street, Suite 500, Boston, MA 02114 Phone; 617/626-1795 Website: www.mass.gov/agr

General Guidelines:

To prevent a possible transmission of Avian Influenza or other highly contagious disease, poultry producers and dealers must also use biosecurity precautions at live-bird markets. Live-bird markets operate in many major cities. Avian influenza viruses can be introduced into these markets from infected birds or from contaminated crates, personnel or vehicles. Once the virus is established in the market, the movement of birds, crates, or vehicles and personnel from a contaminated market can spread the virus back to other farms and markets. Therefore, the following protective measures should be taken at live-bird markets to prevent the possible spread of disease:

- Replace wooden crates with plastic or metal crates, whenever possible, for easier and more thorough cleaning.
- Keep scales and floors clean of manure, feathers, and other debris.
- Drivers should be advised to clean and disinfect all equipment, crates, and vehicles before returning them to the farm.
- Keep incoming poultry separate from unsold birds, especially if birds are from different lots.
- Do not return unsold birds to the farm. Never allow live birds to leave the live bird market without slaughtering.
- For more specific information about biosecurity and cleaning and disinfection practices, contact the Massachusetts Department of Agricultural Resources, Bureau of Animal Health, at 617- 626-1795.

Cleaning and Disinfection Guidelines

The Department of Agricultural Resources has initiated a voluntary cleaning and disinfection action plan to counter the threat of Avian Influenza in live bird markets. The cleaning and disinfection would be conducted at least monthly and actions taken recorded in a log. The plan consists of the following actions:

1. Depopulate all poultry from the market.
2. Assemble all equipment needed to clean and disinfect premises (brooms, brushes, buckets, gloves, etc.).
3. Move equipment away from walls.
4. Lightly mist the area to be cleaned with water (this is to fix dust to surfaces).
5. Remove all solid wastes/organic matter from poultry equipment (such as crates and pens).
6. Remove solid wastes from the room by first sweeping the ceiling, next work down the walls and finish with the floor.
7. Wash the equipment and room with hot water; pressure spraying is preferred but hose and brush is acceptable. Work from the poultry equipment to the ceiling and then down the walls, finishing with the floor, making sure to remove all particles, which may have been stuck. Remember that dirt cannot be disinfected, it must be removed.
8. Apply disinfectant, starting with the poultry equipment and working up to the ceiling, down the walls, and then to the floor. Disinfect with a mixture of 1&1/2 cups of bleach per gallon of water.
9. Make sure you have adequate ventilation and protection to prevent discomfort or irritation from disinfecting agents.
10. Make sure not to cross from a dirty area to a cleaned and disinfected area.
11. Leave area empty for 24 hours