

Biosecurity Standards (Chicken and other poultry)

<p>I Basic requirements for animal biosecurity</p>	
<p>[Items regarding person]</p>	
<p>1 Obligation for owners of poultry</p>	<p>Owners of poultry are responsible to prevent the outbreak and spread of domestic animal infectious diseases among the animals in their care. They must comply with relevant laws and regulations establish their biosecurity systems in accordance with provisions of these standards and raise awareness of hygiene management while cooperating with other owners of poultry reared in neighbor farms or other relevant persons, and then implement hygiene management. In cases where hygiene managers other than owners have been designated, the owners must build a system for contacting the hygiene managers at all times, making sure that these managers implement measures prescribed under these standards.</p>
<p>2 Gaining the latest information regarding animal biosecurity and implementing hygiene management</p>	<p>Owners must always confirm information provided by the Livestock Hygiene Service Center regarding prevention of outbreaks and spread of infectious diseases which may infect their stock, actively obtain information regarding animal biosecurity (by attending training courses about animal hygiene provided by the Livestock Hygiene Service Center, etc., accessing the websites of the Ministry of Agriculture, Forestry and Fisheries, or taking other action. From the information, biosecurity systems and hygiene management on their farms must be periodically checked and improved. Also, the ground rules of their farms, specifying where the hygienic equipment (e.g. for disinfecting), are installed must be prepared in order to ensure that the latest biosecurity</p>

	<p>are in play on their farms. Owners must submit to inspections conducted by the Livestock Hygiene Service Center and abide by their instructions.</p>
<p>3 Preparing manuals for rearing hygiene management and thorough notification to staffs</p>	<p>Owners must prepare manuals prescribing the following items, which reflects the opinions of experts, such as veterinarians. In order for staff and other relevant operators to follow said manuals, owners must distribute printed versions, install signboards or take other measures. Staffs and other relevant operators must be fully informed regarding preventative measures against outbreaks and spread of infectious diseases.</p> <ul style="list-style-type: none"> (i) Prohibited activities for staffs regarding animal husbandry or hunting outside farm grounds (ii) Precautions regarding traveling overseas travel to and from Japan (iii) Precautions regarding bringing meat products from overseas (including carry by mail) (iv) Items that are prohibited on farms (v) Measures limiting the transport of tools or equipment onto farms wherever possible (vi) Treatment of tools, equipment or foods brought into farms (vii) Prohibition of keeping pets (such as cats) in the hygiene management area (viii) Preventative measures against wild animals entering the hygiene management area (ix) Clothing for biosecurity in farms (x) Specific instructions for disinfecting of hands, clothing, footwear, foreign objects, vehicles or facilities, appropriate disinfectants, appropriate time spent disinfecting and drying, etc.
<p>4 Preparation and storage of records</p>	<p>Owners must keep records on following items for at least one year.</p> <ul style="list-style-type: none"> (i) The name, the address or the affiliation of each person (excluding staffs in the said farms) who enters into the hygiene management area (referred to as the hygiene management area prescribed under Article 7; the same shall apply to these standards.), the date and the purpose (excluding the case that the affiliation, etc. is clearly indicated the purpose)

of the entrance into the hygiene management area, whether to implement disinfection (including disinfection of vehicles in case of bringing their vehicles in to the hygiene management area. The ledgers for disinfection records must be kept near the entrance to the hygiene management area), and the list of countries or areas visited within the previous one week, and whether or not the person entered livestock facilities in the countries or areas. However, this shall not apply to tourist livestock farms or other facilities where unspecified numbers of people are expected to visit as long as rules to prevent carry-in or carry-out of pathogens by these people (such as disinfection of hands or footwear in the entrance to the hygiene management area) are built in advance, and prefectural animal health inspectors verify these rules.

- (ii) The period of stay and the name of countries or areas in cases where staff go overseas.
- (iii) The type, the number of and the health conditions of poultry obtained, the name of the farm from which they were obtained, and the date they are introduced.
- (iv) The type, the number and the health conditions of poultry which they ship or transport, the name of the farm to which the animals are shipped or transported, and the date when they are shipped or transported.
- (v) The number of, the age (in days) and the health conditions of poultry to be raised, and any symptoms, diagnoses by veterinarians and treatments such as medication in cases where animals display abnormal conditions.
- (vi) The instructions to the farms from the Livestock Hygiene Service Center or a veterinarian in charge.

5 Establishment of notification rules	Owners of large-scale farm must have solid rules where staff are required to immediately notify the Livestock Hygiene Service Center without obtaining authorization of the owner or the hygiene managers (in cases when there are designated hygiene managers other than the owner), when specified symptoms are found in poultry reared in the farm. Owners must also ensure that all staff are fully informed of the rules.
6 Instruction on health management by veterinarian	Owners must designate a veterinarian or a veterinary facility (limited to those with which the Livestock Hygiene Service Center has a close relationship) and periodically receive instructions from the veterinarian or the veterinary facility concerning the health management of domesticated animals raised at the farm.
[Items regarding feeding environment]	
7 Establishment of hygiene management area	Owners must identify a hygiene management area on their farms in which measures to prevent the entry and spread of pathogens should be focused. The hygiene management area must be separated from other areas by a clearly defined border. The hygiene management area must include poultry houses, storage area for tools and equipment for direct contact with poultry, and an area where in direct contact with poultry are allowed to move about without disinfecting or changing clothing or footwear(excluding disinfecting or clothing and shoe changes in each poultry house). In addition, owners must design the hygiene management area with a minimum number of entrances, with the entry for poultry, materials or carcasses placed as near to the boundary as possible.

8 Preparation for burial	Owners must secure land to be used for burials (the standard area is 0.7 square meters per head of 100 poultry 150 days old or older based on Article 21 of the Act), or prepare for incineration or rendering.
9 Prohibition of rearing pets	Owners must prohibit carrying or rearing pets such as cats in the hygiene management area (excluding the case where a tourist livestock farm operating pet rearing business designates the area to rear these pets).
[Items regarding poultry]	
10 Avoidance of rearing in overly dense conditions	Owners must avoid rearing poultry in overly crowded conditions which may affect the health of the poultry.
II Prevention of pathogens entry into the hygiene management area	
[Items regarding person]	
11 Restriction of unnecessary entry into the hygiene management area	Owners must post signboards near the entrances to the hygiene management area or other livestock facilities and take other necessary measures to avoid unnecessary entry into the hygiene management area by staff, as well as to minimize instances of human contact with poultry by persons who have entered the hygiene management area. However, this shall not apply to tourist livestock farms or other facilities where unspecified numbers of people are expected to visit as long as rules to prevent carry-in or carry-out of pathogens by these people (e.g., disinfection of hands or footwear in the entrance to the hygiene management area) are built in advance, and prefectural animal health inspectors verify these rules.

<p>12 Measures taken when a person who has previously entered into another livestock facility enters into the hygiene management area</p>	<p>Owners must avoid entry into the hygiene management area by persons who have previously entered into another livestock facilities or the designated area on the same day (excluding staff, animal health inspectors, veterinarians, feed carriers and other livestock-related personnel), as well as persons who have entered into Japan or returned to Japan from other countries within the previous one week (excluding in which the person enters the area out of necessity, after washing, showering or taking other necessary measures).</p>
<p>13 Disinfection of hands of person entering the hygiene management area</p>	<p>Owners must install a disinfection facility near the entrance to the hygiene management area and require that persons entering the area utilize it to wash or disinfect their (excluding cases in which a person is equipped with disinfecting equipment of equal or greater effectiveness and disinfects their hands near said entrance, or when a person wears gloves for the hygiene management area only).</p>
<p>14 Preparation and usage of clothes and shoes only for the hygiene management area</p>	<p>Owners must prepare clothes and footwear specifically for the hygiene management area (including clean coveralls and over-shoe footwear: the same shall apply to the standards), and have persons entering the area wear them (excluding the case when the person is clothed specifically for the hygiene management area). In order to prevent pathogens from entering the hygiene management area through unsanitized clothing or footwear, the items must be removed and stored in a location which is separated by a floor grate or a separating plate on a one-way path before or after changing. Clothing and footwear must be washed or disinfected after contact with feces or mud.</p>
<p>[Items regarding equipment]</p>	
<p>15 Disinfection of vehicles entering the</p>	<p>Owners must install a disinfection facility near the entrance to the hygiene management area,</p>

hygiene management area	where persons arriving by automobile must disinfect their vehicles (excluding cases in which the person is equipped with disinfecting equipment of equal or greater effectiveness and applies it near the entrance). Owners must have the persons bringing a vehicle use the floormat for the specific farm or take other measures to prevent contamination from the vehicle (excluding cases in which the person does not exit the vehicle in the hygiene management area).
16 Measures taken when bringing objects used in another livestock facilities into the hygiene management area	In principle, objects that have been used or may have been used in another livestock facility must not be brought into the hygiene management area. When this is unavoidable, the object must be washed, disinfected or be subjected to other measures.
17 Measures taken when bringing clothes used outside of Japan into the hygiene management area	Clothing and footwear which have been used outside Japan within the previous 2 months must not be brought into the hygiene management area. When this is unavoidable, the clothing or footwear must be washed, disinfected or be subjected to other measures.
18 Feeding drinking water	All water for poultry other than drinking water (e.g., tap water) must be disinfected.
[Items regarding poultry]	
19 Observation of health conditions when introducing poultry	When introducing new poultry from other farms, owners must ensure introduction of healthy poultry by confirming the absence of diseases on the farm from which the poultry were obtained and the conditions of the poultry to be introduced. Owners must avoid direct contact between established and introduced poultry until it is confirmed that the introduced poultry have no abnormal conditions that could indicate infectious disease.

III Avoidance the spread of pathogens in the hygiene management area	
[Items regarding person]	
20 Disinfection of hands of persons entering poultry houses.	Owners must install a disinfection facility near the entrance to poultry houses, and require persons entering to wash or disinfect their hands there (excluding cases in which the person wears gloves specifically for said poultry houses).
21 Preparation and usage of shoes specifically for each poultry house	Owners must prepare footwear specifically for each poultry house for persons entering or disinfect their own footwear. However, this shall not apply to movement between poultry houses if there is no risk of contamination by pathogens from outside the poultry houses. In order to prevent pathogens from entering the hygiene management area through unsanitized clothing or footwear, the items must be removed and stored in a location that is separated by a floor grate or a separating plate on a one-way path, before or after changing. When poultry and composts are removed from poultry houses, owners must separate the inside and outside of barns, require workers change into purpose designated shoes and take other necessary measures to prevent crossing the flow lines of workers. All footwears must be washed or disinfected after contact with feces or mud.
[Items regarding equipment]	
22 Regular cleaning or disinfection of tools	Owners must regularly clean or disinfect tools used for poultry management.
23 Avoidance of pathogens outside poultry houses	Unnecessary objects for raising poultry must not be brought into poultry houses.

[Items regarding wild animals]	
24 Installation, inspection and repair of nets for the prevention of wildlife intrusion	Owners must install bird nets (limited to mesh sizes 2 cm or smaller, or nets that are recognized to have equivalent effects) for the prevention of wild animals such as wild birds from entering barns, feedlots, compost sheds, carcass sheds and other facilities. The nets must be inspected periodically for damage.
25 Avoidance of contamination of feeding facility and watering facility with feces of wild animals	Owners must take necessary measures to prevent contamination of feeding and watering facilities in poultry houses, and feed storage areas by feces from wild animals, such as rodents and birds.
26 Extermination of rodents and insects	Owners must take necessary measures to exterminate rodents and insects such as flies, to include treating specified areas with rodenticides and pesticides or installing adhesive sheets. If there is damage to roofs and walls of poultry houses, it must be repaired without delay.
[Items regarding feeding environment]	
27 Tidying and disinfection within the hygiene management area	The hygiene management area must be maintained through disposal of unnecessary materials, weeding or tidying up equipment and regularly disinfecting the premises in order to eliminate spaces where wild animals such as rodents can hide, and prevent the pathogens from lingering if they enter the hygiene management area.
28 Cleaning and disinfection of facilities including poultry houses	Owners must regularly clean and disinfect poultry houses and other facilities located in the hygiene management area in accordance with the manuals for livestock hygiene management.
[Items regarding poultry]	

29 Daily health observation	Owners must observe the health conditions of their stock (including confirmation of hatchings or deaths).
IV Avoidance of the spread of pathogens outside the hygiene management area	
[Items regarding person]	
30 Disinfection of hands of persons exiting from the hygiene management area	Owners must install a disinfection facility near the exit of the hygiene management area, and require persons exiting from the area to utilize it to wash or disinfect their hands (excluding cases in which the person is equipped with a disinfecting equipment which has an equal or greater effectiveness near the said exit).
[Items regarding equipment]	
31 Disinfection of vehicles exiting from the hygiene management area	Owners must install a disinfection facility near the exit of the hygiene management area, and require persons taking out a vehicle to use it to disinfect their vehicles (excluding cases in which the person is equipped with disinfecting equipment which has equal or greater effectiveness) near the said exit.
32 Measures taken when objects used in another livestock facility are brought from the hygiene management area	An object which has been contaminated or may have been contaminated by feces from poultry must be washed, disinfected or be subjected to other necessary measures when bringing these objects from the hygiene management area.
[Items regarding poultry]	

33 Observation of health conditions when shipping or transporting domestic animals	When transporting poultry outside the farm for shipping, owners confirm their health conditions of their stock before transporting them. When transporting carcasses and feces, owners must prevent leakage.
34 Early notification and suspension of shipping and movement in case when designated symptoms are observed	When designated symptoms, among poultry stock, owners must immediately notify the Livestock Hygiene Service Center. Poultry, carcasses, livestock products and feces must not be shipped or transported from the farm. Any objects located in the hygiene management area must not be removed from the area unless necessary.
35 Suspension of shipping and movement in case when abnormal conditions other than the designated symptoms are observed	With the exception of cases displaying designated symptoms, when it is confirmed that the rates of mortality and the number of poultry showing similar symptoms are increasing (excluding cases that clearly stem from causes other than infectious disease) within their poultry stock, owners must immediately receive medical treatment or instructions by a veterinarian or instructions from the Livestock Hygiene Service Center, and must refrain from shipping or transporting the animals from the farm until it is confirmed that the poultry are not infected with any monitored infectious diseases. If it is confirmed that they are infected with a monitored infectious disease, owners must follow instructions by the Livestock Hygiene Service Center. If other abnormal symptoms which does not meet designated symptoms are displayed, owners must receive medical treatment or instructions by a veterinarian.