

HATCHERY BMP AUDIT

Score Card

Hatchery #:	
Date:	
Auditor:	

	Date	Auditor	MAXIMUM SCORE	ACTUAL SCORE	%
HATCHERY SERVICES					
Facility			81	0	0.00%
Egg Room			17	0	0.00%
Incubation			113	0	0.00%
Chick Processing			27	0	0.00%
Chick Delivery			65	0	0.00%
Sanitation			125	0	0.00%
Safety			84	0	0.00%
Total Hatchery Services			512	0	0.00%

HATCHERY FACILITY AUDIT

Date:	
Auditor Initials:	

	MAXIMUM	AUDIT
1. The grading surrounding the outside has adequate drainage such that water runs away from the structure and not pool against it.	3	
2. Equipment stored on the grounds will be at least 20 feet from the building and stored in an organized manner off the ground.	1	
3. Outside area is clean with no accumulation of trash, unused equipment, or pallets.	2	
4. Litter and waste is to be stored in enclosed containers.	1	
5. Dumpster area is clean and maintained.	1	
6. Dumpster doors kept closed.	1	
7. Landscaped areas, grass, shrubs, and trees are neatly trimmed.	3	
8. Approved Pilgrims logo sign visible upon entering grounds (not faded, or have mold or algae growth).	2	
9. Exterior walls in good repair; no holes, stains, mold, algae, etc.	2	
10. The roof area is maintained in an uncluttered manner. Old equipment removed promptly	1	
11. Access ladders to roof are controlled.	1	
12. Exterior lights are operational and adequate.	1	
13. All painted surfaces inside or outside will be smooth with no flaked/peeling paint.	2	
14. Interior holes in walls, doors and ceiling repaired in a permanent manner.	1	
15. Measures taken to control/prevent wall/machine surface damage (guards).	1	
16. Egg waste area (ADF/Isonova tank) is clean.	2	
17. Exterior doors tight fitting with no gaps or cracks.	2	
18. The generator is on a service program (full service minimum twice per year) and documentation in place.	5	
19. Documentation is kept on generator fuel inventory weekly.	2	
20. Visual inspection of air dryer that it is working.	1	
21. Fresh air filters clean - visual inspection(roof top).	5	
22. Return air filters in chick processing areas changed every processing day. Visual inspection	5	
23. Return air filters in hatch halls changed after each hatch. Visual inspection	5	
24. Return air filters in all other areas weekly(egg room set halls). Visual inspection	5	
25. Check/verify damper operation monthly (review documentation).	1	
26. Clean twice per year (at least 4 months between) (review documentation).	1	
27. Visual assessment of above 2 questions (check minimum 25% of random units).	5	
28. Evap coolers in use drained and cleaned once per week and recharge with approved disinfectant. Visual insp.	2	
29. Wash and disinfect evaporative pads monthly. Visual inspection	3	
30. Evap coolers not in use need pads removed and units closed off inside of building.		
31. Flags installed on discharge grills (visual observations).	1	
32. Magnahelic gauges are installed as a cross check to static pressure controllers (all hallways and plenums)	1	
33. Room Humidification equipment PM being maintained.	3	
34. Room humidity probes are calibrated properly (+/- 5%).	3	
35. Room humidification equipment is operating properly.	3	
36. Room temperature probes are calibrated properly (+/- 2 degrees).	3	
Totals	81	0
Percentage		0.00%

Hatchery Services to Complete

Comments:

Date Completed

HATCHERY EGG ROOM AUDIT

Date:	
Auditor Initials:	

	MAXIMUM	AUDIT
BMP #1 - Temperature 63-67 F.		
1. Visual reading meets requirements	2	
2. Minimum of 3 thermometers in egg room spaced throughout the room	1	
3. Temperature recorded at least every 12 hours (documentation available)	1	
BMP #2 - Ventilation		
1. Static pressure slightly positive: +.005 - +.01 to all rooms and corridors	5	
2. Magnahelic to verify egg room static pressures to common halls.	2	
BMP #3 - Sanitation		
1. Floors, walls drains, and air filters clean	3	
BMP #6 - Egg Flat/Rack Conditions		
1. Racks cleaned and disinfected prior to farm or warehouse return (visual assessment) (Any racks already in the egg room should be cleaned and ready to ship)	3	

Totals	17	0
Percentage		0.00%

Hatchery Services to Complete

Comments:

Date Completed

[illegible]

Date:	
Auditor Initials:	

Date Completed[illegible]

HATCHERY CHICK PROCESSING AUDIT

Date:	
Auditor Initials:	

	MAXIMUM	AUDIT
BMP #1 - Tray Washer		
1. Minimum water temperature 140 F. Verify temperature with electrotherm.	3	
2. Documentation of temperature at start-up and first break	1	
3. Tray washer is operating properly - pumps, filters, nozzle position, etc.	3	
BMP #2 - Chick Separator -		
1. No chicks going off the end - visual assessment of 90 trays.	3	
2. Review monthly PM documentation .	1	
BMP #3 - Chicks out of Flow		
1. Any observable chicks out of flow put back into flow w/in 15 minutes.	3	
BMP #4 - Counters		
1. Physical verification of box counts (<i>count 10 boxes back to back from each counter-- plus or minus 3/1000</i>)	3	
2. Count 10 consecutive boxes on each counter, on the hour - minimum.	2	
3. Review documentation and corrective actions.	3	
BMP #5 - Lot Break Audit - Lots must be fully segregated		
1. Physical verification of lot breaks - watch 3 consecutive lots	3	
2. Review monthly documentation and corrective actions.	2	
Totals		
	27	0
Percentage		
		0.00%

Hatchery Services to Complete

Comments:

Date Completed

[illegible]

Date:	1
Auditor Initials:	1

Date Completed

Date:	
Auditor Initials:	

Date Completed[illegible]

HATCHERY SAFETY AUDIT

Date:	
Auditor Initials:	

	MAXIMUM	AUDIT
BMP #1 - GENERAL		
1. General housekeeping - hoses hung up, tools put away, etc.	3	
2. First aid kit on-site and components in date.	3	
3. Ladders maintained and inspected - documentation.	3	
4. Breaker boxes - properly labeled, covers in tact, no blanks missing.	3	
5. Fire extinguishers - operational, checked monthly - documentation.	3	
6. Eye wash stations and showers - operational, clean, checked monthly - documentation.	3	
7. LOTO training - current - documentation.	3	
8. Formaldehyde training - current - documentation.	3	
9. Formaldehyde procedures - visual.		
10. Machine guarding satisfactory.	3	
11. Chemical storage - clean, orderly, controlled.	3	
12. No unmarked containers in facility.	3	
13. Bench grinder guards in place.		
14. All electrical covers in place (i.e. junction boxes).	3	
15. All lighting covers in place and in good condition.	3	
16. Monthly safety team meetings - documentation.	3	
17. Drains throughout facility in good repair.	3	
18. NFPA 70E kit on-site.	3	
19. Extension cords in good condition.	3	
20. CPR training up-to-date.	3	
21. Blood born pathogen training up-to-date.	3	
22. Pallet jack training up-to-date - documentation.		
23. SDS book maintained and accessible to associates.	3	
24. PPE program in place and enforced.	3	
25. Evacuation routes posted and legible.	3	
26. Evacuation drills has been performed in the past 6 months.	3	
27. No loose or unused wiring and conduit.	3	
28. Floors smooth, level and in good repair - not to cause areas for equipment or egg damage or cause sanitation issues.	3	
29. Minimal quarterly facility walk-through by Complex Safety Representative - documentation.	3	
30. The electrical room is clean and not being used for alternative storage	3	
31. A yearly infrared inspection is performed - documentation.	3	
Totals	84	0
Percentage		0.00%

Hatchery Services to Complete

Comments:

Date Completed

[illegible]

HATCHERY FOOD SAFETY AUDIT

Date:	
Auditor Initials:	

	MAXIMUM	AUDIT
BMP #1 - Sanitation		
1. The associate performing the use of rodac and air plates has been trained properly (documentation and sign off log on file).	1	
2. The BMP bacteria/mold sampling log is completed monthly and kept on file.	1	
3. Appropriate corrective actions are taken and documented when conditions are out of limits.	3	
4. Air plates are properly disposed as a biohazard material (autoclaved, biohazard storage/service).	1	
BMP #2 - Pest Control		
1. The pest control officer is trained/licensed to manage and perform pest control programs.	1	
2. The pest control and/or service report is kept current and signed by hatchery manager.	1	
3. Is there evidence of rodent activity in the hatchery or around the grounds (pellets, access burrows, nests, etc)?	100	
4. Is there evidence of insect activity or infestation in or around the hatchery and grounds? (One roach, any ants, excessive spider webs or excessive flies in or around building perimeter count)	20	
5. The hatchery grounds must be free of debris, trash, rubbish, tall vegetation, etc. that could provide a harborage for insects or pests.	10	
6. No evidence of wild birds nesting in or within 20 feet of building	20	
BMP #3 - Biosecurity		
1. Are all entrances to the building controlled to limit access?	2	
2. Are foot baths maintained properly at all entrances into production areas?	2	
3. Is the appropriate disinfectant used in foot baths (see suds?) and are they clean (no heavy organic matter)?	2	
4. A visitor sign-in log is maintained and readily available at the main entrance to the hatchery. (Appropriate visitor log is present based on current biosecurity level).	1	
5. Do the restrooms comply with BMP policy (soap, proper towels, hot water, etc)?	1	
6. Do chick delivery crews wear disposable new boots or sanitized rubber boots for each house?	2	
7. Are records kept to document biosecurity practices?	1	
8. Are chick delivery biosecurity agreements on file and are they updated annually?	1	
9. Weekly sanitation of chick delivery vehicles? (Observation)	1	
10. A sign is posted denying access to anyone that has visited growout or processing the same day.	1	
BMP #4 - Water Quality		
1. The incoming well water has been sampled for TPC, E. coli, Salmonella and Campylobacter at least once/year.	2	
2. Is the water sampling documented and recorded?	1	
3. There are written procedures to explain the water sampling methods.	1	
4. Are appropriate corrective actions taken and documented when conditions are out of limits?	3	
BMP #5 - Chick Box Pads		
1. Is an appropriate single use chick box pad program in place?	1	
2. Are chick box pads being changed per program?	3	
3. Are boxes sanitized weekly? (Observation)	3	

Totals	186	0
Percentage		0.00%

Regional Veterinarian to Complete

Comments:

HATCHERY VACCINATION AUDIT

Date:	
Auditor Initials:	

	MAXIMUM	AUDIT
BMP #1 - Marek's Vaccine Preparation		
1. Dedicated lead and backup associate is identified, trained, and documented.	1	
2. Vaccine preparation SOP is posted on wall of vaccine room.	3	
3. Start/Finish times marked on all bags	2	
4. Maintain daily vaccine use log / inventory logs and logs available to inspect.	1	
5. Water used for mixing respiratory vaccines is chilled prior to use (target temperature 40-55F)	5	
BMP #2 - Marek's Vaccine Delivery		
1. Dedicated lead and backup associate is identified, trained, and documented.	1	
2. Inovoject process checklist completed for each machine.	1	
3. Daily use log documentation available.	1	
BMP #3 - Newcastle/Bronchitis Spray Vac		
1. Dedicated lead and backup associate is identified, trained, and documented.	1	
2. Vaccine preparation SOP is posted on wall of vaccine room.	3	
3. Start/Finish times marked on all bags	2	
4. Verify spray pattern for uniformity - check pattern of all machines. Run empty box through with paper (no puddling). Pattern verified at start of process and after first break.	2	
When not using cocci vaccine, dye must be added to respiratory vaccines per protocol.	1	
5. Maintain use log and log is available for examination.	1	
BMP #4 - Coccidiosis Vaccine		
1. Dedicated lead and backup associate is identified, trained, and documented.	1	
2. Mixing per SOP - confirm that mixing meets SOP requirements.	3	
3. Vaccine bar functioning properly - bar located in center of plate.	3	
4. Spray pattern should be uniform - check spray pattern.	2	
5. Rotate stock - verify that only latest serials present.	1	
BMP #5 - Microbiological / Monitoring		
1. Vaccine room bacteriology plating done weekly - results and correction actions available.	1	
BMP #6 - Vaccine Room Upkeep		
1. Room requirements are posted on wall in vaccine room.	1	
2. Temperature is between 62°-65°F.	3	
3. Each vaccine room is equipped with a working Class I Safety enclosure with HEPA filter.	1	
4. All surfaces in room are washable.	1	
5. Lockable cabinet is available for storage of supplies.	1	
6. A sink with hot and cold water is available.	1	
7. Each mixing room has a dedicated refrigerator, water bath, thermostat, and thermometer.	1	
8. Vaccine room refrigerator is not used for alternate storage of food or non vaccine related items.	1	
9. Refrigerators are to be equipped with a dedicated thermometer and the reading recorded daily.	1	
10. Each dewar is to have its level checked and recorded each processing day.	1	
12. Doors have thresholds.	1	
13. Flooring is tile, linoleum, or painted concrete.	1	
14. All mixing protocols, sanitation SOP's and maintenance SOP's, etc. posted on the wall must be laminated.	1	
15. The vaccine room equipment (tables, carts, etc) is dedicated to vaccine room only.	1	
16. The vaccine room is clean and orderly (no trash; only necessary items present in room).	3	
BMP #7 - Marek's Vaccine Viability		
Totals	55	0
Percentage		0.00%

Regional Veterinarian to Complete

Comments:

HATCHERY POULTRY WELFARE AUDIT

Date:	
Auditor Initials:	

	MAXIMUM	AUDIT
BMP #1 - Training		
1. Signed verification on file for all associates and updated annually.	1	
2. Poultry welfare information/awareness postings visible in associate areas.	1	
BMP #2 - Chick Holding Temperature: 72°-85°F		
1. Visual reading by auditor.	3	
2. Daily documentation / daily compliance report.	1	
3. Take 20 random rectal readings (101°-104°F) by auditor.	2	
BMP #3 - Alarm System: In place on setters and hatchers to protect against critical system failures		
1. Hatchery specific SOP in place for alarm testing expectations.	1	
2. Documentation of hatcher backup alarm checks each pull.	1	
3. Documentation of setter backup alarm checks every 2 weeks.	1	
4. Documentation available of physical machine checks (minimum 6/day).	1	
BMP #4 - Euthanasia: Chicks unlikely to thrive and pipped eggs euthanized promptly		
1. Daily verification of macerator operation on file - Daily Compliance Report.	1	
2. Macerator spare parts on site.	1	
3. Hatchery specific SOP of culling expectations - production and transfer.	1	
4. Culls being destroyed at least once per hour - visual observation.	3	
5. No more than 100 culls in a box - visual observation.	2	
6. Transfer culls being destroyed at least once per hour through macerator - visual observation.	3	
7. Obvious live pips euthanized immediately on hatch residue eggs saved for breakout - visual observation.	3	
BMP #5 - Injury Reporting System		
1. Daily documentation - cull/injury report.	1	
BMP #6 - General - Chicks out of flow		
1. Hatchery trays in good repair - inspect 10% of hatchers just prior to pull for birds out of flow.	3	
2. Chicks out of flow in pull room or chick room (no more than 5 chicks for 15 minutes at any given time).	3	
Totals	33	0
Percentage		0.00%

Regional Veterinarian to Complete

Comments:
