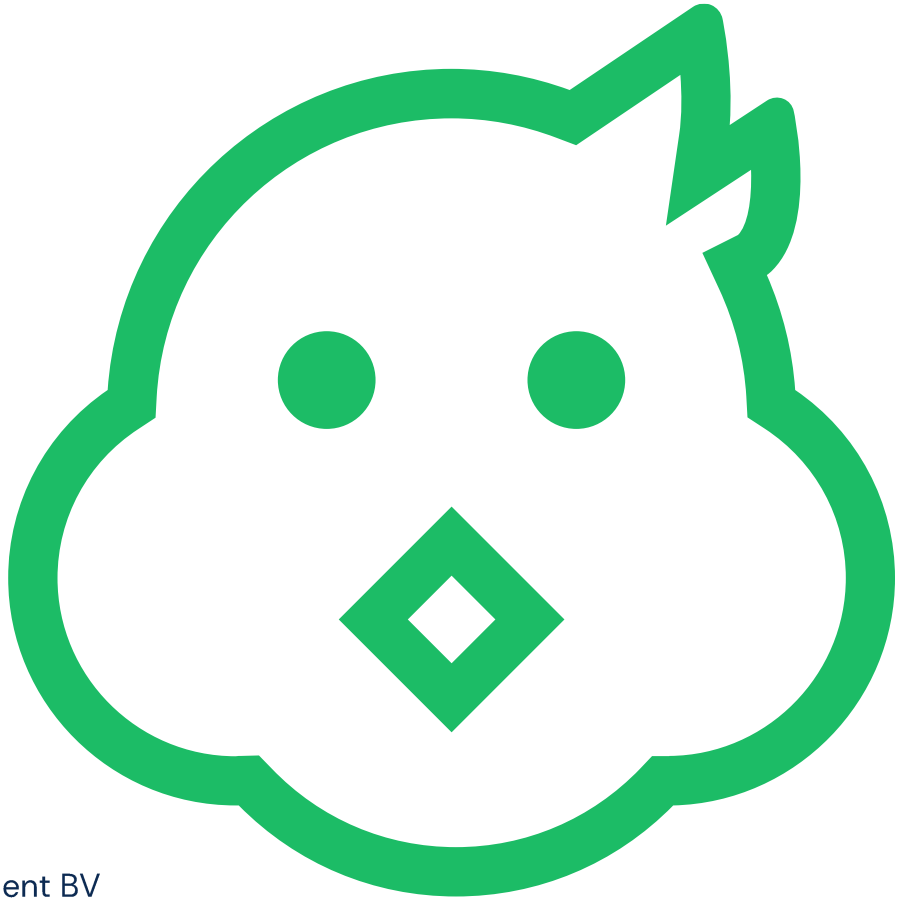
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Free range layers



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GHENT UNIVERSITY

~. Farm characteristics

I. How many free-range layers are there on the farm?

.....

II. How many years of experience in keeping free-range layers does the person in charge have?

.....

III. How many people are working at the free-range layer farm?

.....

IV. What is the size of the outdoor area? (In square meters)

.....

V. What type of housing system is used on the farm for free-range layers?

Select one option.
○ Cages
○ Aviary
○ Floor system
○ Others

VI. How old (in years) is the oldest building in which birds are being kept?

.....

VII. How old (in years) is the newest building in which birds are being kept?

.....

A. Infrastructure, location and housing

1. Is the outside of the animal facilities, especially the working area (around the front walls) in concrete/paved and is it clean (e.g. removal of weeds, waste, …)? *(required)*

Select one option.
○ Yes, it's completely paved and clean
○ It's only partially paved and clean
○ No

2. Is the farm fenced to prevent free entry of visitors/ animals into the premises? *(required)*

Select one option.
○ Yes, it's completely fenced
○ It's only partially fenced
○ No

3. Is there stagnant or running water within a 1-kilometre radius (0.6 miles) of the farm? *(required)*

Select one option.
○ No
○ Yes

4. At what distance (straight-line) is the nearest neighbouring poultry farm/ slaughterhouse/ rendering company located? *(required)*

Select one option.
○ More than 1 Km (0.6 miles)
○ Between 500m - 1 Km (between 0.3 and 0.6 miles)
○ Less than 500m (Less than 0.3 miles)

5. Is manure from other poultry farms spread on the neighbouring farmlands (within a 500-metre (0.3 miles) radius)? *(required)*

Select one option.
○ Never
○ Sometimes
○ Often

6. Does poultry transport frequently occur (i.e. minimum once a day) via the public road (road less than 100 metres (328 feet) from your farm) where your farm is located at (e.g. due to the location of a slaughterhouse in the neighbourhood...)? *(required)*

Select one option.
○ No
○ Yes

7a. Are any other farm animals being kept on the same farm site? *(required)*

Select one option.
○ No
○ Yes

If "No" is chosen, go to question 8a.

7b. Check any that apply. *(required)*

Check any that apply.
□ Pigs
□ Horses
□ Cattle
□ Sheep
□ Goat
□ Fur animals
□ Others

8a. Are any poultry species other than free-range layers being kept on the same farm site? *(required)*

Select one option.
○ No
○ Yes

If "No" is chosen, go to question 9.

8b. Check any that apply. *(required)*

Check any that apply.
□ Broilers
□ Enclosed laying hens
□ Turkeys/Ducks/Geese
□ Guinea Fowls/Quails
□ Non-commercial poultry/Backyard
□ Pet birds/Others

9. Do other farm animals/ poultry/ pets that are being kept on the same farm site have access to the free-range layer houses/outdoor area? *(required)*

Select one option.
○ No
○ Yes

10a. Which wild birds do you see in the farm premises? *(required)*

Check any that apply.
□ None
□ Migratory birds
□ Residential/indigenous/local birds

If "None" is chosen, go to question 11.

10b. Check any that apply. *(required)*

Check any that apply.
□ Shorebirds (gulls and related)
□ Waterfowl (ducks, geese, swans)
□ Raptor predators
□ Corvids (crows and related, including magpies)
□ Heron, storks, cranes
□ Pigeons and related
□ Small resident birds (e.g. starlings)

11. Is a rodent control program present on the farm (other than cats)? *(required)*

Select one option.
○ Yes, a professional pest control company has been hired periodically
○ Yes, farmer has established his own pest control programme periodically
○ Yes, pest control is performed only if infestation is noticed (via rodent trap)
○ No pest control

12. Is the outdoor area made of concrete? *(required)*

Select one option.
○ Yes, it's completely cemented
○ It's only partially cemented
○ Not cemented

If "Yes, it's completely cemented" is chosen, go to question 14.

13. Is the immediate area around the poultry houses covered with removable material (gravel, wood chips, wood shavings, etc.) to prevent mud from entering the houses due to excess bird activity? *(required)*

Select one option.
○ Yes
○ No

14. Is the free-range area (outdoor) covered or enclosed with nets or grids on all sides (including the ceiling)? *(required)*

Select one option.
○ Yes
○ No

15. Do two consecutive flocks have access to the same outdoor area? *(required)*

Select one option.
○ No
○ Yes

16. Is the outdoor area prepared for each new flock (e.g. cleaning and disinfection, trimming of grass, chemical treatment of soil for parasitic eggs, etc.)? *(required)*

Select one option.
○ Always
○ Sometimes
○ Never

17. Are the birds prevented from having access to a not-covered outdoor area during the event of a poultry epidemic? *(required)*

Select one option.
○ Yes
○ No
○ Not applicable

B. Organization of the farm and supply of materials

18. Does the farm follow a written biosecurity plan? *(required)*

Select one option.
○ Yes
○ No

19. Have the farmer and farmworkers received formal training on biosecurity? *(required)*

Training can be a diploma, e-learning courses, workshops, or webinars. The training can also be given by internal personnel as long as they have received certified training on their end.

If you do not have any farmworkers, select answer option "Yes, both have received training on biosecurity" when the farmer has received training or select answer option "Neither of them has received training on biosecurity" when the farmer has not received training.

Select one option.
○ Yes, both have received training on biosecurity
○ Yes, but only one/some of them have received training on biosecurity
○ No, neither of them have received training on biosecurity

20. Does the farm have entry restriction for non-essential vehicles for which there is parking space outside the farm premises? *(required)*

Essential vehicles: poultry delivery and transport trucks, feed delivery trucks.

Non-essential vehicles: vehicle of vets, visitors, farm personnel.

Select one option.
○ Yes
○ No

21. Is there a clear separation between the clean and the dirty area of the farm premises? *(required)*

The clean road/area is the area of the production site with restricted access, i.e. this is the area where only animals from the farm, persons after they have applied the hygienic measures in the hygiene lock, and farm-specific materials and vehicles are allowed. The dirty area comprises all other parts of the farm where visitors, external vehicles, … have access to. The dirty area also includes the carcass storage facility.

Select one option.
○ Yes
○ No

22. Are the wheels of vehicles (including feed truck, egg transport truck, poultry transport truck, etc) always disinfected when entering the farm (e.g. driving through disinfection baths/ spray system/ etc..)? *(required)*

Select one option.
○ Always
○ Sometimes
○ Never

23. Is there any material/ equipment being shared with other farms that enters the broiler houses and/or has contact with your free-range broilers (e.g. telescopic handler)? *(required)*

Select one option.
○ No
○ Yes

24. Are specific measures taken for the introduction of material/ equipment (e.g. UV-disinfection unit, alcohol disinfection, soap and water)? *(required)*

Select one option.
○ Yes
○ No

C. Visitors and personnel

25. Are visitors obliged to notify their presence before entering the free-range layer farm (e.g. visitor's register)? *(required)*

Select one option.
○ Yes
○ No

26. Is a non-bird contact period (longer than 12 hours) expected of all visitors before they are allowed to enter the poultry houses? *(required)*

Select one option.
○ Yes
○ No

27. Is a FARM hygiene lock present (when entering the farm)? *(required)*

Select one option.
○ Yes
○ No

If "No" is chosen, go to question 30.

28. Are all layer houses accessible for visitors and personnel only through the FARM hygiene lock? *(required)*

Select one option.
○ Yes
○ No

29. Is there a strict separation between the clean and dirty area of the FARM hygiene lock? *(required)*

Strict separation: by wooden plank/ bench or marking with paint/ tape.

Select one option.
○ Yes
○ No

30. Is there a shower facility and is it always used by visitors/ personnel before they enter the free-range layer farm? *(required)*

Select one option.
○ Yes
○ Only for visitors, not for personnel
○ No shower facility
○ Present but not used

If "Yes" is chosen, go to question 32.

31. Do visitors/ personnel practice hand washing or hand disinfection before they enter the free-range layer farm? *(required)*

Select one option.
○ Yes
○ No

32. Are farm-specific clothes always used by visitors/ personnel before they are allowed to enter the free-range layer farm? *(required)*

Select one option.
○ Yes
○ No

33. Are farm-specific shoes always used by visitors/ personnel before they are allowed to enter the free-range layer farm? *(required)*

Select one option.
○ Yes
○ No

34. How many times per year is access to the free-range layer houses granted to non-essential visitors? *(required)*

Essential visitors: veterinarian, representatives of the feed companies, vermin control.

Select one option.
○ Access is never granted
○ Access is granted, but less than 12 times a year
○ Access is granted more than 12 times a year

35. Do all farmworkers (including the farm owner) abide by the access rules? *(required)*

Select one option.
○ Always
○ Sometimes
○ Never

36. Does the farmer or farmworkers also keep any other poultry at home or have a bird-related hobby (e.g. bird hunting, pigeon breeding, cock fighting)? *(required)*

Select one option.
○ No
○ Yes

D. Purchase of one-day-old chicks

37. Do you rear chicks at the same location? *(required)*

Select one option.
○ No
○ Yes

If "No" is chosen, go to question 45.

38. Are the one-day-old chicks (during the last 2 years) always bought from the same supplier? *(required)*

Select one option.
○ Always the same supplier
○ Sometimes the same supplier
○ Never the same supplier

39. Are the bought chicks always first delivered at your farm, i.e. before other farms are supplied by the same transport vehicle? *(required)*

Select one option.
○ Always
○ Sometimes
○ Never
○ I don't know

40. Whenever chicks are bought from another farm, is proof requested to ensure that the sanitary statute and health management of the farm of origin is equal or higher than your own farm? *(required)*

Select one option.
○ Yes
○ No

41. Are disposable chick boxes used? *(required)*

Select one option.
○ Yes
○ No

42. Is it verified if the containers and crates are cleaned and disinfected before the chicks are loaded at the suppliers company? *(required)*

Select one option.
○ Always
○ Sometimes
○ Never
○ I don't know

43. Is it verified if the transport vehicles are cleaned and disinfected before the chicks are loaded at the suppliers company? *(required)*

Select one option.
○ Always
○ Sometimes
○ Never
○ I don't know

44. How often a year are one-day-old chicks delivered to your farm? *(required)*

Select one option.
○ Less than 3 times a year
○ Between 3 and 6 times a year
○ More than 6 times a year

E. Purchase of laying hens

45. Do you purchase laying hens? *(required)*

Select one option.
○ No
○ Yes

If "No" is chosen, go to question 51.

46. Do the laying hens (during the last 2 years of farming) always come from the same supplier? *(required)*

Select one option.
○ Always the same supplier
○ Sometimes the same supplier
○ Different suppliers

47. Whenever laying hens are bought from another farm, is proof requested to ensure that the sanitary statute and health management of the farm of origin is equal or higher than your own farm? *(required)*

Select one option.
○ Yes
○ No

48. Are the bought layers first delivered to your farm, i.e. before other farms are supplied by the same transport vehicle? *(required)*

Select one option.
○ Always
○ Sometimes
○ Never
○ I don't know

49. Are the transport vehicles (including the transport crates and containers) for poultry cleaned and disinfected before the laying hens are loaded at the suppliers company? *(required)*

Select one option.
○ Always
○ Sometimes
○ Never
○ I don't know

50. What happens with the laying hens after their first production cycle? *(required)*

Select one option.

○ The layers are always slaughtered
○ The layers are sometimes kept for a second production period after moulting
○ The layers are always kept for a second production period after moulting

F. Depopulation of laying hens

51. Are the transport vehicles (including the transport crates and containers) for layers empty on arrival at the farm? *(required)*

Select one option.
○ Always
○ Sometimes
○ Never

If "Sometimes" or "Never" is chosen, go to question 53.

52. Are the transport vehicles (including transport crates and container) always cleaned and disinfected before arrival at the farm? *(required)*

Select one option.
○ Always
○ Sometimes
○ Never
○ I don't know

53. Are the empty transport crates and containers for layers always cleaned and disinfected on arrival at the farm? *(required)*

Select one option.
○ Always
○ Sometimes
○ Never
○ I don't know

54. Are the transport crates and containers transported in- and outside the layer houses with farm-specific equipment (e.g. loader)? *(required)*

Select one option.
○ Yes
○ No, not relevant as crates don't enter the stables
○ No, there is no farm-specific equipment

55. Are the loading and unloading areas cleaned and disinfected after each depopulation? *(required)*

Select one option.
○ Yes, cleaned and disinfected
○ Only cleaned
○ Not cleaned and disinfected

56. In how many steps does the depopulation of a layer house take place? *(required)*

***One step**: depopulation in one trip (or) depopulation performed over 2-3 consecutive days by the same catching crew.*

***Two steps**: two separate depopulation moments are used with multiple days /weeks in between and performed by several catching crews.*

***More than two steps**: more than two separate depopulation moments are used with multiple days /weeks in between and performed by several catching crews.*

Select one option.
○ In one step
○ In two steps
○ In more than two steps

G. Transport of eggs

57. Are the eggs that are ready for transport stored in a specific store room (i.e. in a room different from the egg room)? *(required)*

Select one option.
○ Yes
○ No

58. Is the transport vehicle for the eggs empty on arrival at the farm? *(required)*

Select one option.
○ Always
○ Sometimes
○ Never

If "Sometimes" or "Never" is chosen, go to question 60.

59. Is the transport vehicle for eggs cleaned and disinfected before arrival at the farm? *(required)*

Select one option.
○ Always
○ Sometimes
○ Never

60. Does the driver have access to the egg facilities of the farm? *(required)*

Select one option.
○ No, the driver doesn't have access at all
○ Yes, but only to the specific storeroom
○ Yes, but only to the egg room
○ Yes, the driver has access to both the egg room and specific storeroom

61. Are eggs being sold at the farm? *(required)*

Select one option.
○ No
○ Yes

If "No" is chosen, go to question 63.

62. Do people enter the farm to buy eggs? *(required)*

Select one option.
○ No, the eggs can be bought without entering the farm (e.g. from the public road)
○ Yes, they enter the farm, but they stay outside the egg room or specific storeroom
○ Yes, they enter the farm and they go inside the egg room and/or specific storeroom

H. Feed and water supply

63. Can the feeding company fill up the silos/deliver feed without entering the clean area? *(required)*

Select one option.
○ Yes
○ Partially
○ No

64. Does the feed supplier have access to the houses or the free-range area where direct contact with the birds is possible? *(required)*

Select one option.
○ Never
○ Sometimes
○ Always

65. Are the feed silos or the feed storage rooms (storage of complete feed or concentrate) completely sealed against water, birds and vermin? *(required)*

Select one option.
○ Yes
○ No

66. How often a year does the feeding company fill up the silos or deliver feed? *(required)*

Select one option.
○ Up to 5 times a year
○ Between 6 and 20 times a year
○ Between 21 and 35 times a year
○ More than 35 times a year

67. Is the feed delivery truck disinfected and does the company certify this? *(required)*

Select one option.
○ Yes
○ No

68. In case of feed spillage (outside near the silo) is it immediately cleaned? *(required)*

Select one option.
○ Always
○ Sometimes
○ Never

69. Is the entire water delivery system (including a water header tank) covered at all times? *(required)*

Select one option.
○ Yes
○ No

70. How often are bacteriological analyses of the drinking water performed? *(required)*

Select one option.
○ Yearly or more frequent
○ Every two years
○ Less frequent than every two years
○ Never

If "Never" is chosen, go to question 72.

71. Where are the water samples for the bacteriological analyses taken? *(required)*

Select one option.
○ Both at the source and the last drinker
○ At the last drinker
○ At the source
○ From the tank in the house anteroom
○ Other (e.g. first drinker)

I. Manure and carcass removal

72. Is manure being stored on the farm? *(required)*

Select one option.
○ No
○ Yes

If "No" is chosen, go to question 74.

73. Is the manure stored in a fully closed container or compartment? *(required)*

Select one option.
○ Yes
○ No

74. Is the manure removed and disposed of through the dirty road? *(required)*

Select one option.
○ Yes
○ No

75. Is there a dedicated carcass storage? *(required)*

Select one option.
○ Yes
○ Not relevant, carcasses are immediately processed
○ No

If "No" or "Not relevant, carcasses are immediately processed" is chosen, go to question 79.

76. Is the carcass storage cooled? *(required)*

Select one option.
○ Yes
○ No

77. Is the carcass storage space closed to prevent vermin, dogs or cats from having access to carcasses? *(required)*

Select one option.
○ Yes, it's completely protected
○ It's only partially protected
○ No

78. Is this carcass storage space cleaned and disinfected each time after carcass collection? *(required)*

Select one option.
○ Always, after each collection
○ Sometimes after each collection
○ No, only after every production round
○ Never

79. What happens with the carcasses? *(required)*

Select one option.
○ The carcasses are composted
○ The carcasses are buried/ burned
○ The carcasses are stored and collected by a rendering company

If "The carcasses are buried/ burned" is chosen, go to question 81; If "The carcasses are stored and collected by a rendering company" is chosen, go to question 82.

80. Are the carcasses composted in a closed system? *(required)*

Select one option.
○ Yes, they are composted inside a building that can be completely closed
○ Yes, they are composted outside, enclosed with plastic
○ No

Go to question 83.

81. How are the carcasses buried/burned? *(required)*

Buried in appropriate soil: deep burial in pits away from groundwater source.

Select one option.
○ They are burned in an approved incinerator on the farm
○ They are buried in the appropriate soil on the farm
○ Other

Go to question 83.

82. Can the carcasses be collected by the rendering company without entering the farm premises (e.g. from the public road) or by driving through the dirty road? *(required)*

Select one option.
○ Yes
○ No

83. Is the material used for the removal of dead birds out of the poultry houses (e.g. buckets, wheelbarrow) cleaned and disinfected after each use? *(required)*

Select one option.
○ Always, after each use
○ Sometimes
○ No material used, carcass removed by hand
○ Never

84. Are protective measures being taken when manipulating dead birds (using gloves or washing hands)? *(required)*

Select one option.
○ Always
○ Sometimes
○ Never

J. Disease management

85. Is there a regular (i.e. at least once a year) evaluation made of the disease status of the farm (e.g. serology, trends in slaughterhouse findings, etc)? *(required)*

Select one option.
○ Yes
○ No

86. How often are the dead birds removed from the layer house? *(required)*

Select one option.
○ Two or more times a day
○ Once a day
○ Less than once a day

87. Is the flock checked on a daily basis? *(required)*

Select one option.
○ Yes
○ No

88. Is a poultry health management programme in place, for which regular farm visits (e.g. by your veterinarian(s)) are performed? *(required)*

Select one option.
○ Yes
○ No

89. What is the stocking density (according to final weight) in the building of the layer house? *(required)*

Select one option.
○ up to 4 hens /m²
○ up to 5 hens /m²
○ up to 6 hens /m²
○ up to 7 hens /m²
○ up to 8 hens /m²
○ up to 9 hens /m²
○ > 9 hens /m²

90. Does the farm maintain a multi-age flock? *(required)*

Select one option.
○ No, single-age flock
○ Yes, different age categories, which are sorted by poultry house
○ Yes, different age categories within one poultry house

If "No, single-age flock" or "Yes, different age categories within one poultry house" is chosen, go to question 92a.

91. Is farm work, per poultry house, performed from young to older birds (per house)? *(required)*

Select one option.
○ Always
○ Sometimes
○ Never

K. Measures between compartments

92a. Are there multiple layer houses present on the farm? *(required)*

Select one option.
○ No
○ Single house with multiple interconnected compartments
○ Yes

If "No" or "Single house with multiple interconnected compartments" is chosen, go to question 103.

92b. How many free-range layer houses are there on the farm? *(required)*

.....

93. How are the different houses accessed? *(required)*

Select one option.
○ The different houses are independently accessed
○ The different houses are connected by corridors
○ Both

If "The different houses are independently accessed" is chosen, go to question 96.

94. Are the central corridor, concrete walking pavements and other common places between different free-range broiler houses cleaned after each production cycle? *(required)*

Select one option.
○ Yes
○ No

95. Are the central corridor, concrete walking pavements and other common places between different free-range layer houses disinfected after each production cycle? *(required)*

Select one option.
○ Yes
○ No

96. Is a HOUSE hygiene lock used by visitors/personnel before they enter the free-range layer houses? *(required)*

Select one option.
○ Yes, always used
○ No, HOUSE hygiene lock not used

If "No, HOUSE hygiene lock not used" is chosen, go to question 98.

97. Is there a strict (clear) separation (bench or marking with paint/ tape) between the clean and dirty area of the HOUSE hygiene lock? *(required)*

Select one option.
○ Yes
○ No

98. Do visitors/personnel practice hand washing or hand disinfection before entering the free-range layer house? *(required)*

Select one option.
○ Yes
○ No

99. Are HOUSE-specific clothes always used before entry into the free-range layer house? *(required)*

Select one option.
○ Yes
○ No

100. Are HOUSE-specific shoes always used before entry into the free-range layer house? *(required)*

Select one option.
○ Yes
○ No

101. Is there clearly recognisable, separate material available for each free-range layer house? *(required)*

Select one option.
○ Yes, separate material available for each layer house
○ Yes, separate material available for each layer house but these are occasionally shared
○ No

102. Does every house has its own material to store the eggs before transportation to the egg collecting room? *(required)*

Select one option.
○ Yes
○ No, because the automatic system allows eggs to go straight to the egg collection room
○ No

L. Cleaning and disinfection

103. Are the free-range layer houses cleaned after every production cycle? *(required)*

Select one option.
○ Yes, dry and wet cleaning is done after each cycle
○ Yes, however, only dry cleaning is done after each cycle
○ No

If "Yes, however, only dry cleaning is done after each cycle" or "No" is chosen, go to question 106.

104. Are the free-range layer houses soaked with water before the start of cleaning? *(required)*

Select one option.
○ Always
○ Sometimes
○ Never

105. Is detergent/soap added to the water during cleaning? *(required)*

Select one option.
○ Always
○ Sometimes
○ Never

106. Are the free-range layer houses disinfected after every round? *(required)*

Select one option.
○ Yes
○ No

If "No" is chosen, go to question 108.

107. Are the free-range layer houses dry before starting the disinfection? *(required)*

Select one option.
○ Always
○ Sometimes
○ Never

108. Is the efficacy of cleaning and disinfection checked after each production cycle (e.g. hygienogram or swabs)? *(required)*

Select one option.
○ Always
○ Sometimes
○ Never

109. Is there a protocol for the cleaning and disinfection of material after each production cycle and is this protocol always abided by? *(required)*

Select one option.
○ Yes
○ No

110. Is the egg storage room regularly cleaned? *(required)*

Select one option.
○ Yes, after each outgoing egg transport
○ Yes, after each production cycle
○ No

If "No" is chosen, go to question 112.

111. Is the egg storage room regularly disinfected? *(required)*

Select one option.
○ Yes, after each outgoing egg transport
○ Yes, after each production cycle
○ No

112. Is the material/machinery used for egg collection (egg belts, belt brushes and other egg handling equipment) regularly cleaned? *(required)*

Select one option.
○ Yes, after each outgoing egg transport
○ Yes, after each production cycle
○ No

If "No" is chosen, go to question 114.

113. Is the material/machinery used for egg collection (egg belts, belt brushes and other egg handling equipment) regularly disinfected? *(required)*

Select one option.
○ Yes, after each outgoing egg transport
○ Yes, after each production cycle
○ No

114. Are the feeding systems (storage bins, augers, hoppers and chain feeders) cleaned and disinfected after each production cycle? *(required)*

Select one option.
○ Yes, cleaned and disinfected after each production cycle
○ Only cleaned after each production cycle
○ Cleaned but not after each production cycle (occasionally)
○ Never

115. Is there a feed silo/ storage and is it cleaned (and disinfected) on the inside? *(required)*

Select one option.
○ Yes, cleaned and disinfected after each production cycle
○ Only cleaned after each production cycle
○ Cleaned and disinfected but not after each production cycle (occasionally)
○ Cleaned and disinfected, but not after each production cycle. Other frequency (e.g. yearly)
○ Never

116. Is the drinking water system properly cleaned and disinfected both on the in- and outside after each production cycle? *(required)*

Select one option.
○ Always
○ Sometimes
○ Never

117. How long (in days) does the sanitary break after each production cycle last? *(required)*

Select one option.
○ More than 8 days
○ Between 3 and 8 days
○ Less than 3 days

M. Egg management

118. Are eggs laid on the outdoor run? *(required)*

Select one option.
○ Rarely
○ Frequently

119. Are the eggs collected in the poultry house itself (in the same room) or are they collected in a separated room close to the poultry house (connection with for example an automatic belt)? *(required)*

Select one option.
○ In a separated room next door
○ In the poultry house itself

120. Do you have a fully automatic egg collection system or are people manually doing the collection and/or transportation of the eggs to the egg collection room? *(required)*

Select one option.
○ There is a fully automatic system
○ Manual collection and/or transportation of the eggs by farmworkers

If "There is a fully automatic system" is chosen, go to question 122.

121. Do the farmworkers, who collect and/or transport the eggs to the sorting/packaging room, take strict preventive/ hygienic measures (e.g. hand disinfection) between the egg sorting/packaging room and the poultry houses? *(required)*

Select one option.
○ Always
○ Sometimes
○ Never

122. Are the farmworkers active in the poultry houses, also working in the egg collecting room? *(required)*

Select one option.
○ Never
○ Sometimes
○ Always

123. Are dirty, cracked and/or broken eggs removed and handled separately? *(required)*

Select one option.
○ Yes
○ No

124. What type of egg trays are used to transport eggs? *(required)*

Select one option.
○ Disposable
○ Plastic
○ Cardboard

If "Disposable" is chosen, the survey is completed.

125. Are the egg trays regularly cleaned? *(required)*

Select one option.
○ Yes, after each outgoing egg transport
○ Yes, after each production cycle
○ No

If "No" is chosen, the survey is completed.

126. Are the egg trays regularly disinfected? *(required)*

Select one option.
○ Yes, after each outgoing egg transport
○ Yes, after each production cycle
○ No