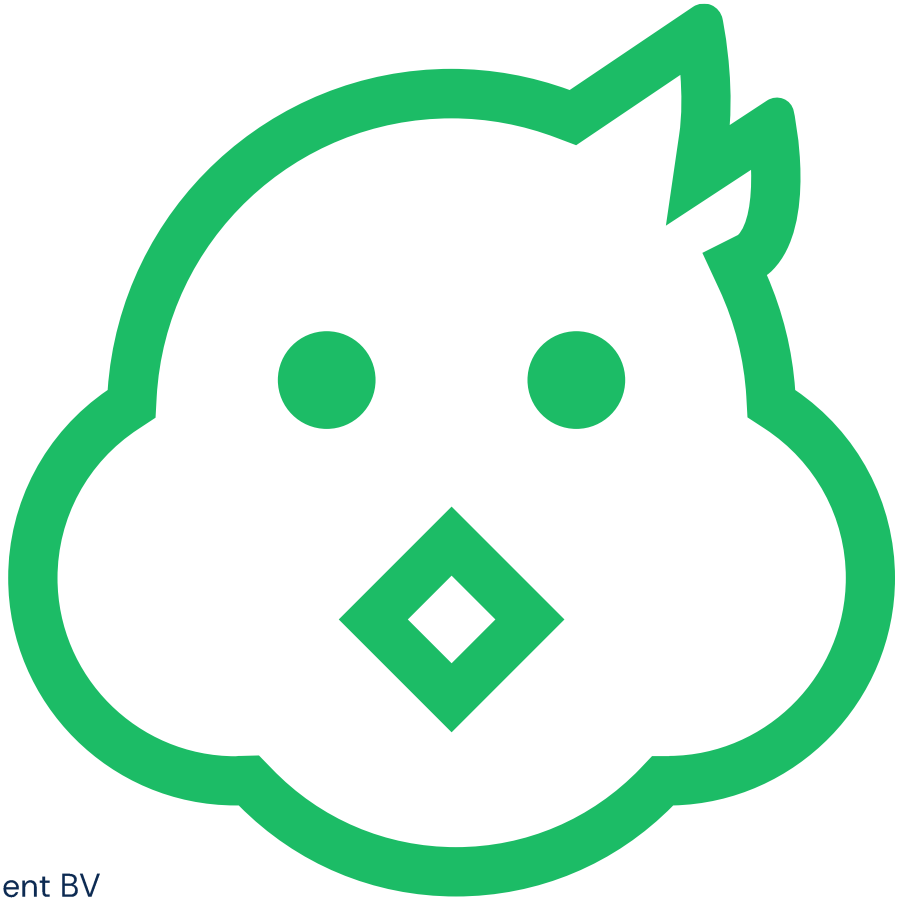
FACULTY OF VETERINARY MEDICINE
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Turkey



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GHENT UNIVERSITY

~. Farm characteristics

I. How many turkeys are there on the farm?

.....

II. How many years of experience in keeping turkeys does the person in charge have?

.....

III. How many people are working on the farm?

.....

IV. How many production cycles per year?

.....

V. What type of production system is used on the farm?

Select one option.
○ Alternating / Single sex production
○ Mixed sex production

VI. What type of housing system is used on the farm?

Select one option.
○ Floor system
○ Others

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

.....

VIII. How old (in years) is the newest building in which turkeys 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 there 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. What other animal(s) is (are) present at your farm? *(required)*

Check any that apply.
□ Pigs
□ Horses
□ Cattle
□ Sheep
□ Goats
□ Others

8a. Are there any poultry species other than turkeys being kept on the same farm site? *(required)*

Select one option.
○ No
○ Yes

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

8b. What other poultry species are being kept on the same farm site? *(required)*

Check any that apply.
□ Broilers
□ Laying hens
□ 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 turkey houses? *(required)*

Select one option.
○ No
○ Yes

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

Select one option.
○ 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
□ raptor predators
□ corvids (crows and related, including magpie)
□ heron, storks, cranes
□ pigeons and related
□ small resident birds (e.g. starlings)

11. Is a rodent control programme 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 performed only if infestation is noticed (via rodent trap)
○ No pest control

12. Are there bird- and vermin-proof grids placed on the air inlets? *(required)*

Select one option.
○ Yes
○ No

13. Do the turkeys have access to the outside, i.e. the open air (winter garden) and is this space enclosed with nets or grids on all sides (including the ceiling)? *(required)*

Select one option.

○ No outside access
○ Yes, there is outside access and it is protected with nets / grids
○ Yes, there is outside access but it is not protected with nets / grids

B. Organization of the farm and supply of materials

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

Select one option.
○ Yes
○ No

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

Trainings can be diploma, certified e-learning courses, training from regulatory organizations, workshops, webinars.

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

16. 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, egg transport truck.

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

Select one option.
○ Yes
○ No

17. 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

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

Select one option.
○ Always
○ Sometimes
○ Never

19. Is there any material/ equipment being shared with other farms that enters the turkey houses and/or has contact with your turkeys (e.g. bird catching machines)? *(required)*

Select one option.
○ No
○ Yes

20. 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

21. Is fresh litter used for every new batch? *(required)*

Select one option.
○ Yes
○ No

If "No" is chosen, go to question 24

22. Is the quality of the litter (for bedding) checked at placement? *(required)*

Select one option.
○ Yes
○ I don't know
○ No

23. Is the stored replacement litter at all times protected from water/bird/vermin? *(required)*

Select one option.

○ Yes
○ Replacement litter is not stored
○ No

C. Visitors and farmworkers

24. Are visitors obliged to notify their presence before entering the turkey farm (e.g. visitor's register)? *(required)*

Select one option.
○ Yes
○ No

25. Is a bird-free period (longer than 12 hours) expected of all visitors before they are allowed to enter the turkey houses? *(required)*

Select one option.
○ Yes
○ No

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

Select one option.
○ Yes
○ No

If "No" is chosen, go to question 29

27. Are the turkey houses accessible for visitors and personnel only through the farm hygiene lock? *(required)*

Select one option.
○ Yes
○ No

28. 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

29. Is there a shower facility and is it always used by visitors/ personnel before they enter the turkey 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 31

30. Do visitors/ personnel practice hand washing or hand disinfection before they enter the turkey farm? *(required)*

Select one option.
○ Yes
○ No

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

Select one option.
○ Yes
○ No

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

Select one option.
○ Yes
○ No

33. How many times per year is access to the turkey 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

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

Select one option.
○ Always
○ Sometimes
○ Never

35. 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 turkey poults

36. Are the turkey poults (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

37. Are the bought turkey poults 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

38. Whenever turkey poults 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? (if not appliccable as turkey poults are never bought from another farm, select yes) *(required)*

Select one option.
○ Yes
○ No

39. Are disposable boxes used for turkey poults? *(required)*

Select one option.
○ Yes
○ No

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

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

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

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

42. How often a year are turkey poults delivered to your farm? *(required)*

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

E. Depopulation of adult turkeys

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

Select one option.
○ Always
○ Sometimes
○ Never

If "Sometimes" or "Never" is chosen, go to question 45

44. 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

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

Select one option.
○ Always
○ Sometimes
○ Never

46. Are the transport crates and containers transported in- and outside the turkey 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

47. 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

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

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

49. How often a year are turkeys moved from the farm? *(required)*

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

F. Feed and water supply

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

Select one option.
○ Yes
○ Partially
○ No

51. Does the feed supplier have access to the houses where direct contact with the birds is possible? *(required)*

Select one option.
○ Never
○ Sometimes
○ Always

52. 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

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

Select one option.
○ Less than 5 times a year
○ Between 5 and 20 times a year
○ Between 20 and 35 times a year
○ More than 35 times a year

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

Select one option.
○ Yes
○ No

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

Select one option.
○ Always
○ Sometimes
○ Never

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

Select one option.
○ Yes
○ No

57. 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 59.

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

Select one option.
○ At both locations, i.e. 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)

G. Manure and carcass removal

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

Select one option.
○ No
○ Yes

If "No" is chosen, go to question 61

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

Select one option.
○ Yes
○ No

61. Is the manure removed and disposed off through the dirty road? *(required)*

Select one option.
○ Yes
○ No

62. 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 66.

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

Select one option.
○ Yes
○ No

64. 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

65. 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

66. 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 68; If "The carcasses are stored and collected by a rendering company" is chosen, go to question 69.

67. 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 70

68. 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 70

69. 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

70. 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

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

Select one option.
○ Always
○ Sometimes
○ Never

H. Disease management

72. 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

73. How often are the dead birds removed from the turkey house? *(required)*

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

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

Select one option.
○ Yes
○ No

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

Select one option.
○ Yes
○ No

76. What is the stocking density (according to final weight of males) in the building of the turkey house? *(required)*

Select one option.
○ < 45 kg/ m²
○ between 45 - 55 kg/ m²
○ between 55 - 65 kg/ m²
○ > 65 kg/ m²
○ Not relevant. Rearing only females

77. What is the stocking density (according to final weight of females) in the building of the turkey house? *(required)*

Select one option.
○ < 40 kg/ m²
○ between 40 - 45 kg/ m²
○ between 45 - 50 kg/ m²
○ > 50 kg/ m²
○ Not relevant. Rearing only males

78. Is the density of the birds in the turkey houses adapted to the ventilation system? *(required)*

e.g. density maximum 55 kg/ m² (natural ventilation); density maximum 58 kg/ m² (natural ventilation with ceiling fans, rotating or support fans); density over 58 kg/ m² (ventilation with cooling system)

Select one option.
○ Yes
○ No

79. Is the density of the birds in the poultry houses adapted to conditions like seasonality, outbreaks, etc.? *(required)*

Select one option.
○ Yes
○ No

80. 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 82a.

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

Select one option.
○ Always
○ Sometimes
○ Never

I. Measures between compartments

82a. Are there multiple turkey 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 92.

82b. How many turkey houses are there on the farm? *(required)*

.....

83. 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 86

84. Are the central corridor, concrete walking pavements and other common places between different turkey houses cleaned after each production cycle? *(required)*

Select one option.
○ Yes
○ No

85. Are the central corridor, concrete walking pavements and other common places between different turkey houses disinfected after each production cycle? *(required)*

Select one option.
○ Yes
○ No

86. Is a HOUSE hygiene lock used by visitors/personnel before they enter the turkey houses? *(required)*

Select one option.
○ Yes
○ No

If "No" is chosen, go to question 88.

87. 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

88. Do visitors/personnel practice hand washing or hand dsinfection before entering the poultry house? *(required)*

Select one option.
○ Yes
○ No

89. Are HOUSE –specific clothes always used before entry into the turkey house? *(required)*

Select one option.
○ Yes
○ No

90. Are HOUSE –specific shoes always used before entry into the turkey house? *(required)*

Select one option.
○ Yes
○ No

91. Is there clearly recognisable, separate material available for each turkey house? *(required)*

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

J. Cleaning and disinfection

92. Are the turkey 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 95

93. Are the turkey houses soaked with water before the start of cleaning? *(required)*

Select one option.
○ Always
○ Sometimes
○ Never

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

Select one option.
○ Always
○ Sometimes
○ Never

95. Are the turkey houses disinfected after every flock? *(required)*

Select one option.
○ Yes
○ No

If "No" is chosen, go to question 97

96. Are the turkey houses dry before starting the disinfection? *(required)*

Select one option.
○ Always
○ Sometimes
○ Never

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

Select one option.
○ Always
○ Sometimes
○ Never

98. 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

99. 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

100. 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

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

Select one option.
○ Always, after every production round
○ Sometimes
○ Never

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

Select one option.

○ > 8 days
○ 3 to 8 days
○ < 3 days