






## Preventive biosecurity

# Checklist for the egg sector

*Establishing and maintaining good preventive biosecurity in your production can be crucial in reducing the risk of being affected by diseases such as avian influenza, Newcastle disease and salmonella. No single measure is absolute. However, the more measures you put in place, the lower the overall risk.*

The following checklist can be used as a tool when reviewing preventive biosecurity on your farm. The more questions you can answer “yes” to, the higher the biosecurity level on your farm.

Explanation of symbols:

-  Requirement according to Swedish legislation or the control programmes that are mandatory for membership of Svenska Ägg\*
-  Not a requirement, but a strong recommendation for all farms
-  Additional strengthening of the farm’s biosecurity

### Follow-up

For the questions where the answer was “no”, discuss whether the measure is appropriate to implement on your farm. Use the symbols to determine whether the biosecurity measure is a requirement, a strong recommendation, or something that is beneficial to do.

If you decide to take a measure, also discuss the best way to implement it and when it should be carried out. All routines must be practically feasible, otherwise they will not be followed correctly and consistently.

*\* Svenska Ägg’s Welfare Programme, Preventive Biosecurity Programme and health monitoring in layer flocks, and the Roundworm Health Monitoring programme according to the 2023 regulation.*



## I. HYGIENE BARRIER

- Is there warm water, liquid soap and paper towels at each hygiene barrier? Yes  No  **K**
- Is there hand disinfectant at each hygiene barrier? Yes  No  **R**
- Are there clear instructions on what applies at each hygiene barrier? Yes  No
- Are all hygiene barriers sealed against the floor (maximum 6 mm gap) and at least 40 cm high? For extra sealing, a flexible sealant joint against the floor is recommended. Yes  No  **K**
- Are there change-over shoes at both hygiene barriers and change-over clothes at the inner hygiene barrier? Yes  No  **K**
- Are the change-over clothes intact, clean and comfortable, and do they provide full coverage (including hair)? Yes  No
- Are the change-over shoes intact, clean and comfortable, and do they provide full coverage (no clogs or “Crocs”-type shoes; preferably boots)? Yes  No  **R**
- Are the change-over clothes and shoes stored so that they cannot be reached by dust from the animal area when they are stored at the hygiene barrier? Yes  No  **K**
- At the inner hygiene barrier, are the change-over shoes stored upside down on a boot rack so they stay cleaner? Yes  No
- Do you wash change-over clothes and shoes regularly, at least between each group, and do you ensure the clothes are not hung to dry outdoors where wild birds can reach them? Yes  No
- Do you have separate and clearly separated hooks for hanging “clean” clothes and change-over clothes at each hygiene barrier? Yes  No  **K**
- Do you remove jewellery, watches, hearing protection, mobile phones and similar items at the inner hygiene barrier, or disinfect/cover the items? Yes  No  **R**
- Are disposable protective clothes available for visitors? Yes  No  **R**
- Is the area around the sink and hygiene barrier kept continuously clean and tidy? Yes  No  **R**
- Are the hygiene barriers completely free of unnecessary items and litter? Yes  No  **K**



Even if you are one of the farms that, under the regulations, only must have one inner hygiene barrier—do you nevertheless have two hygiene barriers?

Yes  No  **R**

## 2. STAFF AND VISITORS

Do you inform visitors about the farm's biosecurity rules before their visit?

Yes  No

Is there a visitor logbook in each poultry house, and is it used by every visitor?

Yes  No  **K**

Do you inform hired staff (e.g., for loading/unloading animals, technicians, cleaning contractors, etc.) about the farm's biosecurity rules?

Yes  No  **R**

Are the biosecurity routines for the egg truck drivers clear (i.e., do they know where they may and may not go)?

Yes  No

Do you provide suitable basic tools for contractors, technicians and electricians who often visit the farm, instead of them bringing their own tools into the animal areas?

Yes  No

Have you informed all staff about the farm's biosecurity rules in a way that everyone understands?

Yes  No  **R**

Have you informed staff that the recommended stand-down period after travel abroad is 48 hours?

Yes  No

Have you informed staff that they must notify the responsible person if they have diarrhoea, who then decides whether access to animal areas is allowed, given the risk of salmonella? Each farm is recommended to have a plan for reallocating work tasks.

Yes  No  **R**

Have you informed staff that they should not have contact with other poultry (e.g., hobby hens) outside the farm?

Yes  No  **R**

Are staff rooms and washing facilities clean, pleasant and well equipped? If staff facilities are not of a good standard, staff motivation to maintain high biosecurity elsewhere tends to decrease.

Yes  No

Have you discussed the order in which poultry houses should be entered to avoid spread of infection, and do you minimise the number of "unnecessary" visits per house per day as much as possible?

Yes  No



### 3. OUTDOOR ENVIRONMENT

Are the farmyard and the area around the poultry buildings completely free of litter and unnecessary items?

Yes  No  **R**

Are there no vegetation or objects within two metres of the poultry buildings? Short-cut grass is acceptable in the outer 1.5 metres of the buffer zone.

Yes  No  **K**

Are the gravel roads around the poultry houses free from airborne dust all year around? There is a risk that dust carries pathogens through the ventilation.

Yes  No

Is the outdoor environment free of places where wild birds like to congregate, such as ponds, certain trees or particularly exposed roofs?

Yes  No

Is the yard free of puddles that may attract wild animals?

Yes  No

Do you use bird scarers to deter wild birds?

Yes  No

Do you control rodents outdoors with traps and/or deterrents in exposed locations?

Yes  No  **R**

Is roughage, litter, spare parts and similar stored in closed, pest-proof areas rather than scattered around the yard and in the poultry buildings?

Yes  No  **K**

Is the silo pad always free of feed residues and litter?

Yes  No  **K**

Do you clean and disinfect feed silos regularly (at least between each group)?

Yes  No  **R**

Do you use your own feed hose during feed delivery instead of the feed truck's hose? However, only do this if you can ensure biosecure storage of the hose on your farm—preferably in a closed container and with capped ends.

Yes  No

Is stored manure well separated and is its storage designed so that manure and manure dust cannot encounter animals and animal areas?

Yes  No  **K**

When handling manure—especially if the storage site is located near the poultry buildings—do you, if possible, choose a calm (windless) day to reduce dust spread?

Yes  No

Do you avoid crossing traffic routes for the manure truck, tractor, feed truck, staff vehicles and similar, in the most biosecurity-optimal way for the farm?

Yes  No  **R**



Does the carcass collection vehicle pick up dead animals at a biosecure distance from the poultry buildings, preferably at least 100 metres?

Yes  No  **R**

Is the farm egg shop located at a biosecure distance from poultry buildings?

Yes  No  **R**

Do you avoid or prohibit pets on the yard close to the poultry buildings?

Yes  No

Do you avoid birdhouses and bird feeders on trees and outdoor buildings? These attract wild birds, which is not appropriate given the risk of infection.

Yes  No

Have you informed everyone who regularly is on the farm that they must not handle dead wild birds or rodents and, for example, throw them into bushes? These should be treated as potentially infectious and disposed of in a manner appropriate for the farm.

Yes  No  **R**

#### 4. OUTDOOR AREA AND VERANDA

Are there correctly constructed inner hygiene barriers at the gates to the outdoor area?

Yes  No  **K**

Are the inner hygiene barriers for the outdoor area used correctly when the animals are outdoors, including hand washing, filling in the visitor log, and changing clothes and shoes?

Yes  No  **K**

Do you avoid incorrect traffic through the outdoor area? No traffic not belonging to the farm may pass through the area. The farm's own traffic should be minimised.

Yes  No  **K**

If the areas have shelters, are they made of materials that are easy to sanitise or discard?

Yes  No

Does the area have a well-designed fence that prevents layers from escaping and prevents wild animals from entering? A good fence has fine-mesh netting at the bottom, is tightly fitted to the ground, has an electric wire, and has no top rail.

Yes  No  **R**

Is the outdoor area completely free from litter and unnecessary items?

Yes  No  **K**

Is the area well drained?

Yes  No



Is the area closest to the poultry building covered with a draining layer of gravel to prevent holes and puddles?

Yes  No  **K**

Do any downpipes on the poultry house direct roof water away from the area rather than directly into it, which can cause water accumulation?

Yes  No

Is the veranda pest-proof when closed?

Yes  No  **K**

## 5. POULTRY BUILDINGS

Are all buildings with floors, walls, roofs, windows and doors completely sealed against pests?

Yes  No  **K**

Is the manure removal channel designed to prevent small rodents and wild birds from entering?

Yes  No  **K**

Have you bird-proofed all air inlets and outlets with pigeon spikes, fine-mesh netting, caps/hoods or similar?

Yes  No  **R**

Do you keep the mesh for ventilation openings free of dust?

Yes  No  **R**

Have you installed pigeon spikes or equivalent in all exposed places such as above doors, on the roof ridge and similar?

Yes  No

Are attic spaces free from litter and unnecessary items, and are they pest-proof?

Yes  No  **R**

Are roofs and gutters clean from dirt and moss?

Yes  No

Are there signs stating "Unauthorised access prohibited" on the main external doors and gates of the poultry houses?

Yes  No  **K**

Are there signs stating "Unauthorised access prohibited" on relevant internal doors?

Yes  No

Are pets such as dogs prohibited inside the outer hygiene barrier in the poultry buildings?

Yes  No  **K**

Are pets such as dogs prohibited inside the poultry buildings, even outside the outer hygiene barrier? They should not be present in any poultry house.

Yes  No



## 6. INDOOR ENVIRONMENT

Are all areas completely free of litter and unnecessary items? Items not used in regular operations are preferably stored in a separate pest-proof building.

Yes  No  **R**

Are loose items such as vitamin canisters, tools, spare parts and similar stored in closed cupboards or on shelves?

Yes  No

Are all hand tools and equipment hung on tool racks, magnetic strips or similar?

Yes  No  **R**

Are feed rooms sealed, pest-proof and cleaned?

Yes  No  **K**

Do you avoid keeping windows and doors open for long periods, for example on warm summer days?

Yes  No

Are all floors and walls smooth and intact so that pathogens do not easily stick, and so that cleaning and disinfection is easy?

Yes  No  **K**

Do you carefully check pallets of litter, mineral blocks and similar before bringing them into the poultry house? You should not bring in products that are damaged, poorly wrapped, or where mould, bird droppings or similar are present.

Yes  No  **R**

Before bringing a pallet of products into the poultry house, do you remove the outer packaging outdoors and transfer the products to a cleaned and disinfected pallet?

Yes  No  **K**

Do you purchase heat-treated litter and similar products where possible?

Yes  No

Do you ensure that reusable materials transported between your farm and, for example, the egg packing plant (trays, separators, trolleys, etc.) are always thoroughly cleaned and disinfected before being brought onto your farm? Maintain a clear and constructive dialogue with the relevant supplier if this is not done satisfactorily.

Yes  No  **R**

Do you maintain effective pest control against rats and mice in all buildings?

Yes  No  **K**

Do you maintain effective control of insects such as flies and dung beetles in all buildings?

Yes  No

Are dead animals removed from the poultry house immediately after discovery, at least daily?

Yes  No  **K**



Are sick or injured animals euthanised and removed from the poultry house immediately after discovery, at least daily?

Yes  No  **K**

## 7. CLEANING AND DISINFECTION

Do you disinfect exposed floor areas such as in front of doors, gates and hygiene barriers regularly or after each visit?

Yes  No  **R**

Do you clean and/or disinfect the layers' drinking water system, including filters and dosing equipment, regularly?

Yes  No  **R**

Do you clean and wash and, if necessary, disinfect anterooms, packing rooms, staff rooms and similar regularly, or at least between each group?

Yes  No  **R**

Do you clean and disinfect everything that is taken across a hygiene barrier?

Yes  No  **K**

Do you keep a filled disinfectant sprayer ready at exposed locations for easier disinfection when needed? Replace the solution regularly as needed to ensure effectiveness.

Yes  No  **R**

Do you verify that the cleaning contractor used for end-of-group cleaning cleans and disinfects satisfactorily and according to contract, and that the products they use are approved and effective against the relevant pathogens?

Yes  No  **R**

When disinfecting, do you do it correctly?

– Is the product effective against the target pathogens?

Yes  No  **R**

– Do you use the correct dosage and allow the recommended contact time?

Yes  No  **R**

– Do you apply enough product and in the right places?

Yes  No  **R**

– Is the surface/material you disinfect clean?  
Disinfectants do not work in the presence of dirt.

Yes  No  **R**

– Is the temperature above freezing during disinfection?  
Many disinfectants do not work in sub-zero temperatures.

Yes  No  **R**

– Is the product approved?

Yes  No  **K**



## 8. PREPAREDNESS BIOSECURITY

- Have you informed all staff that they must report deviations, especially regarding mortality and production changes? Yes  No  **R**
- Have you created a biosecurity plan (see Biosecurity plan)? Yes  No  **R**
- Have you created a contingency plan and carried out suitable preparatory measures (see Contingency plan)? Yes  No  **R**
- Have you read the “Checklist for euthanasia with carbon dioxide” and carried out the preparatory actions suggested there? Yes  No  **R**
- Do you have a farm-adapted phone list with important numbers for veterinarian, transports, packing station, etc., to be called in connection with suspicion (see Phone list)? Yes  No  **R**
- Do you always have packaging material from SVA at home for sending dead layers for post-mortem examination? Yes  No
- Do you have an appointed flock veterinarian? Yes  No  **R**
- Do you have a correctly installed fixed conduit for gas inlet in all newly built poultry houses? Yes  No  **K**
- Do you have a correctly installed fixed conduit for gas inlet in all poultry houses? Yes  No  **R**
- Has the wall connection been inspected and approved by the gas supplier? Yes  No  **R**
- Do you have good access for a truck with trailer to the gas nozzle (the gas hose is 6 metres)? Yes  No  **R**

Biosecurity isn't  
a cost  
→  
It is an  
investment!