



CANADIAN EGG  
MARKETING AGENCY  
OFFICE CANADIEN DE  
COMMERCIALISATION  
DES OEUFS

# *Clean Start*

## **An On-Farm Food Safety Program for Canadian Pullet Producers**

HACCP  
BASED

Agriculture and Agri-Food Canada (AAFC) is pleased to participate in the production of this publication. AAFC is committed to working with our industry partners to increase public awareness of the importance of the agri-food industry to Canada. Opinions expressed in this document are those of The Canadian Egg Marketing Agency and not necessarily the Department's



## Introduction

We are pleased to provide Canada's Leghorn pullet producers with an on-farm food safety program.

The 'Clean Start' Program for Canadian pullet producers was prepared by the Canadian Egg Marketing Agency at the request of the Provincial Egg Boards.

'Clean Start' is a national, voluntary program that is simple, practical and manageable. This program for pullet producers is HACCP-based, meaning it follows the seven principles of HACCP to reduce and prevent biological, chemical and physical hazards in on-farm food production. However, there is no elimination step of identified hazards within the identified processes.

**The 'Clean Start' document is a summary of *Pullet Production OFFS Program Manual (PPPM)*, a detailed document that outlines monitoring procedures, deviation (corrective action) procedures and verification procedures. The document can also be viewed on the accompanying CD. Associated references in this document are made as (PPPM GMP ...)**

The 'Clean Start' program is generally a biosecurity and facility hygiene program centered around the inputs and process steps of pullet production. The program has been developed in consultation with pullet producers across the country and provincial egg boards. Producers are not limited to the good management practices outlined in the following pages. It is a fact that not all management practices can be applied in any specific production unit. In those circumstances, producers are encouraged to apply the best practice for their production unit; however, the practice must meet the acceptable limits of that elements hazard.

Both documents are living documents and are subject to change as technology changes, as research identifies new approaches to pullet production and as implementation of the program identifies more practical and manageable methods to reducing risk.

Should there be a difference in the 'Clean Start' document versus the *Pullet Production OFFS Program Manual*, the information in the *Pullet Production OFFS Program Manual* will take precedence.

A delivery agent will be most pleased to discuss program implementation steps on your farm. As well, a self-assessment form (Appendix 19) has been included which forms the basis for determining compliance with the program. Names and contact numbers of delivery agents will be provided to you in a separate communiqué.

Now, on to answering questions about the program.....

## Mission and Goals

What Is HACCP?

---

Hazard Analysis Critical Control Point

A food safety management system.

Concentrates prevention strategies on known hazards and the risk of them occurring at specific points in the food chain

### Mission:

*With the co-operation of our stakeholders, we will continually provide safe, quality pullets.*

### Goal:

*Our goal is to reduce and prevent the biological, chemical or physical hazards identified in the Pullet Production OFFS Program Manual to the best of our abilities by utilizing good management practices and operating procedures that effectively prevent or control the identified hazards.*

PPPM

---

A national generic food safety program for pullets.

HACCP-based.  
(Implementing the 12 steps of HACCP)

Identifies biological, chemical and physical hazards.

Identifies generic GMP's to reduce and/or prevent identified hazards.

Signed: \_\_\_\_\_

Date: \_\_\_\_\_

### HACCP Implementation 12 steps

1. Assemble HACCP Team.
2. Describe the product.
3. Identify the intended use.
4. Construct process flow diagram and production unit schematic.
5. On-site verification of step 4.
6. Conduct hazard analysis.
7. Identify the critical control points (CCP).
8. Establish critical limits.
9. Establish CCP monitoring requirements.
10. Establish corrective action.
11. Establish verification procedures.
12. Establish record keeping

**AUDIT DOCUMENTATION FOR CLEAN START**  
**On-Farm Food Safety Program for Leghorn Pullet Production**

Production Unit Name: .....

Address: .....

Date: ..... # of Facilities .....

QUESTION (This is a two-phase audit. Producer must meet 90% of Part 1 and 90% of Part 2 with no 'major non-conformances' before proceeding to Part 3 Audit)	Check (✓) Evidence available and viewed			Check (✓) if a corrective action is required	For further info see GMP number
	Yes	No	n/a		
<b>PART 1 - Control Points</b>					
<b>Outside</b>					
<b>A) On-Farm Traffic (people, cars, trucks, tractors, other equipment)</b>					GMP 11.0.2
1. Farm gate or signage or other barrier restricting access at entrance to farm property.					
2. A parking area away from air intakes and air exhausts of the production unit.					
3. People movement restricted by signage.					
4. All outside entrances of the production unit are signed.					
5. All outside entrances of the production unit secured.					
6. A log book of visitor's is maintained.					GMP 11.2.7
<b>B) Pest Barriers (rodents, wild birds and insects)</b>					
1. All openings in the production unit sealed and properly screened.					GMP 11.0.3.a
a) doors close fitting					
b) windows					
c) air intakes (against wild birds)					
d) feed, water, power supply openings					
e) no large cracks in the foundation					
g) no holes in the exterior cladding					
h) all exterior siding on securely					
2. Area within 4.5 metres (15 feet) of the production unit is kept free of:					GMP 11.0.3.b
a) debris (wood piles, junk, abandoned equipment)					
b) vegetation (long grass and weeds)					
3. Eliminate stagnant water areas within 60 metres (200 feet) of the production unit.					GMP 11.0.3.d
4. Coarse gravel or asphalt border around the outside foundation wall at a minimum 0.30 metres (1 foot) wide.					GMP 11.0.3.c
<b>C) Only one kind of poultry on the farm</b>					GMP 11.0.2.a
<u>OR</u> if 'no' above					
Proper biosecurity measures followed between production units and production units are not adjacent (minimum separation distances required)					GMP 11.0.2 b and 11.0.2.c

Source: Canadian Egg Marketing Agency

Version: March, 2007

Note: an explanation must be provided for n/a (not applicable) elements

**AUDIT DOCUMENTATION FOR CLEAN START**  
**On-Farm Food Safety Program for Leghorn Pullet Production**

Producer Name:

QUESTION (This is a two-phase audit. Producer must meet 90% of Part 1 and 90% of Part 2 with no 'major non-conformances' before proceeding to Part 3 Audit)	Check (✓) Evidence available and viewed			Check (✓) if a corrective action is required	For further info see GPP number
	Yes	No	n/a		
<b>Inside</b>					
<b>A) Restricted and Unrestricted Zones Defined</b>					GMP 11.1.1
1. Signs, lines, ropes, partial walls, walls, doors or other barrier identifies restricted zones.					
2. Change area identified.					
3. Anyone entering the restricted zones has clean outerwear and change of boots.					
<b>B) Hand sanitation stations installed and used.</b>					GMP 11.1.4
<b>C) Floor drains have perforated covers.</b>					GMP 11.1.2
<b>D) Cats, dogs and other animals are denied access.</b>					GMP 11.2.1.4
<b>E) 1. Cracks <math>\geq \frac{1}{2}</math> cm (approx <math>\frac{1}{4}</math> inch) in the concrete floor are sealed.</b>					
2. Holes in interior walls are sealed.					GMP 11.1.5
<b>F) Adequate level of air quality maintained.</b>					GMP 1.0
<b>Inputs</b>					
<b>A) Day-old chicks</b>					GMP 8.0
1. Purchased from federally registered hatcheries.					
2. Letter of Certification from hatchery for each flock					
<b>B) Water</b>					GMP 2.0
1. Tested annually to determine potability.					
<b>C) Litter (if applicable)</b>					GMP 9.0
1. Check for quality, moulds, rodent droppings, wild bird droppings and insects					
<b>Grow Out Phase</b>					
<b>A) Preparing for new flock of day-olds</b>					
1. Production unit cleaned and disinfected.					GMP 11.2.1.1
a) dates of C&D recorded.					
b) cleaning process documented.					
c) chemical PCP # recorded.					
d) if only dry-cleaning : swab test conducted					
2. Water lines purged and flushed.					GMP 11.2.1.2
3. Seven day down-time observed <u>OR</u>					GMP 11.2.1.1
a) if less than 7 days : swab test conducted					
<b>B) Receiving day-olds</b>					GMP 8.1
1. Prepared to supply disposable coveralls, boots and bonnets.					

Source: Canadian Egg Marketing Agency

Version: March, 2007

Note: an explanation must be provided for n/a (not applicable) elements

**AUDIT DOCUMENTATION FOR CLEAN START  
On-Farm Food Safety Program for Leghorn Pullet Production**

**PRODUCER NAME:**

QUESTION (This is a two-phase audit. Producer must meet 90% of Part 1 and 90% of Part 2 with no 'major non-conformances' before proceeding to Part 3 Audit)	Check (✓) Evidence available and viewed			Check (✓) if a corrective action is required	For further info see GPP number
	Yes	No	n/a		
<b>C) Litter (if applicable)</b>					GMP 9.2
1. Litter is clean and not wet.					
2. Litter is not caked.					
3. No wet litter around waterers					
<b>D) Pest Control - integrated pest management program followed</b>					GMP 11.2.1.2
1. No visible infestation of rodents, flies, wild birds or other pests.					
2. Any mix of traps, bait stations, glue boards, black lights or electronic zappers utilized.					
3. Only pesticides approved for target pests are used.					
4. Map of traps and bait stations available					
5. If professional pest control company is used - copies of reports are made available for review.					
<b>E) Watering</b>					GMP 2.1 and 2.5
1. If treating water with chemicals, tested monthly for residual activity					
2. Installation of tumble bars or similar deterrent used on floor waterers.					
<b>F) Microbiological Testing of Production Unit Environment</b>					GMP 11.2.1.6
1. Minimum test 1x during production cycle					
<b>G) Waste Material</b>					
1. Manure handling system is adequate					GMP 12.0
a) no manure splash on walls					
b) no caked manure on equipment used in manure handling system (brooms, shovels, scrapers, augers)					
c) manure removed from production unit at end of production cycle					
2. Waste eggs are disposed of appropriately					
3. Dead birds					GMP 12.1
a) removed from grow-out facility daily					
b) are stored in sealed containers away from grow-out facility					
c) properly disposed of by composting, burial, incinerated or rendered. (Check Provincial Regulations)					
d) No dead chicks / pullets in manure gutters or on the floor.					GMP 11.2.1.3
4. Garbage					GMP 11.2.1.5
a) stored in covered containers					
b) stored in separate area away from pullets					

Source: Canadian Egg Marketing Agency

Version: March, 2007

Note: an explanation must be provided for n/a (not applicable) elements

**AUDIT DOCUMENTATION FOR CLEAN START**  
**On-Farm Food Safety Program for Leghorn Pullet Production**

**PRODUCER NAME:**

QUESTION (This is a two-phase audit. Producer must meet 90% of Part 1 and 90% of Part 2 with no 'major non-conformances' before proceeding to Part 3 Audit)	Check (✓) Evidence available and viewed			Check (✓) if a corrective action is required	For further info see GPP number
	Yes	No	n/a		
<b>H) On-going Sanitation</b>					
1. All operating systems					GMP 11.2.1.3
a) Walls, light fixtures, air intakes and exhaust are visibly clean.					
b) No spilled feed.					
c) No cobwebs and accumulated dust.					
d) Insect carcasses and rodent droppings removed.					
e) Work areas are kept clean.					
and H.2 OR H.3 below					
2. Cage operating systems - in addition to (1) above					GMP 11.2.1.3
a) Floors are clean - free from accumulations of manure and feathers.					
b) Keep cage area visibly clean - free from build up of manure droppings, dead birds, caked feed.					
3. Floor operating systems - in addition to (1) above					GMP 11.2.1.3
a) Keep litter dry and loose; avoid wet litter around watering systems.					
b) Perches, roosts, slatted or wire floor areas, feeders and water vessels are kept visibly clean.					
<b>NOTES:</b>					

Source: Canadian Egg Marketing Agency  
 Version: March, 2007

Note: an explanation must be provided for n/a (not applicable) elements

**AUDIT DOCUMENTATION FOR CLEAN START**  
**On-Farm Food Safety Program for Leghorn Pullet Production**

**PRODUCER NAME:**

QUESTION (This is a two-phase audit. Producer must meet 90% of Part 1 and 90% of Part 2 with no 'major non-conformances' before proceeding to Part 3 Audit)	Check (✓) Evidence available and viewed			Check (✓) if a corrective action is required	For further info see GPP number
	Yes	No	n/a		
<b>PART 2 - PROGRAM REQUIREMENTS</b>					
<b>A) Feed Bins</b>					GMP 3.3
1. Bin is numbered to differentiate from other feed bins.					
2. No spillage of feed or feed dust around the bin.					
<b>B) Feed</b>					
1. Mixed on-farm (if applicable)					GMP 3.2
a) CFIA Feed Regulations available and followed.					
OR					
2. Commercially manufactured					GMP 4.0
a) Letter of Certification from supplier.					
<b>C) Feeding</b>					GMP 3.4
1. No caked feed in feed troughs.					
2. No pesticides or bird droppings coming in contact with feed.					
<b>D) Vaccinations</b>					GMP 11.2.4
1. Vaccinate at recommended age.					
2. Follow label instructions.					
3. Respect withdrawal times.					
<b>E) Medications</b>					GMP 2.4
1. Use only medications approved for use in chicks/pullets.					
2. Respect withdrawal dates.					
3. Follow label directions.					
<b>F) Miticides and Parasiticides</b>					GMP 7.0
1. Use only approved for use in chicks/pullets.					
2. Respect withdrawal dates.					
3. Follow label directions.					
<b>G) Equipment Repairs and Maintenance</b>					GMP 11.2.6
1. Repair and maintenance equipment dedicated to production unit					
2. Equipment brought in from another production unit is cleaned beforehand.					
<b>H) Ventilation (Air)</b>					
a) Hi/Lo temperature monitored in barn					
b) Ammonia levels monitored ( Oct - Mar)					

Source: Canadian Egg Marketing Agency

Version: March, 2007

Note: an explanation must be provided for n/a (not applicable) elements

**AUDIT DOCUMENTATION FOR CLEAN START**  
**On-Farm Food Safety Program for Leghorn Pullet Production**

**SUMMARY SHEET Part 1 and Part 2**

Note: Producer must attain 90% on Part 1 and 90% on Part 2 with no 'major non-conformances' before proceeding to Part 3.

PRODUCER NAME:

ELEMENT	Total Available Points	Record # of yes (✓) A	Record # of no (✓) B	Record # of n/a (✓) with explanation C	Total Points Awarded
<b>PART 1 Control Points</b>	@ 2 points per (✓)	@ 2 points per (✓)	@ 2 points per (✓)	@ 2 points per (✓)	Sum of column A+C
Outside	36				
Inside	18				
Inputs	8				
Grow-Out Phase	70				
<b>Total Part 1</b>	<b>132</b>				
<b>Points Awarded / Points Available ( / 132) = %</b>					
<b>PART 2 Program Requirements</b>	@ 1 point per (✓)	@ 1 point per (✓)	@ 1 point per (✓)	@ 1 point per (✓)	
	18				
<b>Total Part 2</b>	<b>18</b>				
<b>Points Awarded / Points Available ( / 18) = %</b>					
EXPLANATION OF n/a (not applicable) ELEMENTS:					
<b>CORRECTIVE ACTION REQUEST In ELEMENT</b>	<b>DETAILS<sup>1</sup></b>				<b>COMPLETION DATE AGREE</b>

<sup>1</sup>Details – identify reason for corrective action request relative to monitoring, deviation or verification procedures.

Source: Canadian Egg Marketing Agency  
 Version: March, 2007

Note: an explanation must be provided for n/a (not applicable) elements

**AUDIT DOCUMENTATION FOR CLEAN START  
On-Farm Food Safety Program for Leghorn Pullet Production**

**PRODUCER NAME:**

QUESTION (Producer must meet 90% of Part 1 and 90% of Part 2 before proceeding to Part 3 Audit. All elements of Part 3 must be met for Certification purposes.)	Check (✓) Evidence available and viewed			Check (✓) if a corrective action is required	For further info see GPP number
	Yes	No	n/a		
<b>PART 3 - AUDIT REQUIREMENTS</b>					
<b>RECORDS</b>					
1. Letter of Certification day-old chicks per flock					R-12
2. Letter of Certification feed supplier or ingredients supplier annually					R-13
3. Visitor's sign-in log					R-15
4. Pharmaceutical (Vaccines and Medications)					R-16
5. Pest control (rodents, flies, insects)					R-17
6. Flock housing and disposal					R-19
7. Water testing annually					R-18
8. Water treatment (if applicable)					R-18
9. Residual test of water treatment chemicals					R-18
10. Barn temperature daily					R-20
11. Dead birds daily					R-20
12. Ammonia testing monthly (October - March)					R-20
13. On-going sanitation					R-20
14. Environmental Se test					R-21
15. General cleaning and disinfection					R-21
16. Corrective action log					R-22
<b>General</b>					
1. A copy of the producer's manual is available.					
2. Goals and Mission Statement signed and dated annually.					R-1
3. Farm schematic available					GMP 11.0.1 / R-9
4. Production unit schematic available.					GMP 11.0.1 / R-10
5. Daily, weekly, monthly, annual routines identified.					R-2 : R-8
<b>NOTES:</b>					

Source: Canadian Egg Marketing Agency

Version: March, 2007

Note: an explanation must be provided for n/a (not applicable) elements

PRODUCER NAME:

**PART 3 AUDITOR'S REPORT**

CORRECTIVE ACTION REQUEST	
ELEMENT	DETAILS <sup>1</sup>

<sup>1</sup>Details – identify reason for corrective action request relative to monitoring, deviation or verification procedures.

CORRECTIVE ACTION PLAN		
ELEMENT	WORK PLAN <sup>1</sup>	DATE <sup>2</sup>

<sup>1</sup>Work Plan – identify how production unit management plans to accomplish corrective action.

<sup>2</sup>Date – identify anticipated date of completion of corrective action.

CLOSING CORRECTIVE ACTION REQUEST		
ELEMENT	ACCEPTABLE / NOT ACCEPTABLE <sup>1</sup>	INITIALS <sup>2</sup>
	<input type="checkbox"/> Acceptable <input type="checkbox"/> Not Acceptable	
	<input type="checkbox"/> Acceptable <input type="checkbox"/> Not Acceptable	
	<input type="checkbox"/> Acceptable <input type="checkbox"/> Not Acceptable	
	<input type="checkbox"/> Acceptable <input type="checkbox"/> Not Acceptable	

<sup>1</sup>Identifies if action taken by production unit management meets the requirements of the SCSC Program

<sup>2</sup>Auditor's initials are required to verify that corrective action request is closed.

**NOTES**

  
  
  
  
  
  
  
  
  
  

**AUDITOR'S RECOMMENDATION**

Based on the evaluation and audit of this production unit, I **do** recommend that the production unit be acknowledged of its conformance to the Clean Start on-farm food safety program of the pullet producers .

Based on the evaluation and audit of this production unit, a review of the corrective actions agreed to by the management of this production unit, will need to be executed before further recommendations can be made. This file continues to be active.

Based on the evaluation and audit of this production unit, I **do not** recommend that the production unit be acknowledged of its conformance to the Clean Start on-farm food safety program of the pullet producers.

Auditor Signature \_\_\_\_\_

Date \_\_\_\_\_

Auditor Name (print) \_\_\_\_\_

Source: Canadian Egg Marketing Agency

Version: March, 2007

Note: an explanation must be provided for n/a (not applicable) elements