



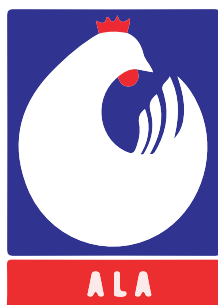
MANUAL OF GOOD BIOSECURITY PRACTICES

To safeguard its contribution to food security and prevent the negative effects of Covid-19.



Contents

Foreword	2
Experts who contributed to the production of this manual and the organizations for which they work	3
1. OBJECTIVE	4
2. SCOPE	4
3. LOGISTICS IN THE WORKPLACE	4
3.1 Plan for the continuity of operations	4
3.2 Guidelines and measures issued by the pertinent public health authorities	4
3.3 Shifts and schedules	5
3.4 Physical distancing in the workplace	5
3.5 Suppliers and visitors	6
3.6 Transportation and distribution of poultry products	6
3.7 Transportation of staff	7
4. STAFF HEALTH	8
4.1 Monitoring of staff on arrival and during their shift	8
4.2 What to do if a worker exhibits any COVID-19 symptoms	8
4.3 What to do when a case is confirmed	9
5. PERSONAL HYGIENE FACILITIES AND RESTROOMS	9
6. PERSONAL HYGIENE	10
7. SANITATION	11
7.1 Cleaning washing and disinfecting	11
7.2 Cleaning washing and disinfecting products	12
7.3 Personal protective equipment (PPE)	12
8. WASTE MANAGEMENT	12
9. TRAINING	13
10. BIBLIOGRAPHY	13



Poultry farming is one major sources of animal protein (meat and eggs) that is experiencing the strongest and fastest growth across the globe. In Latin America, the sector is highly integrated and uses the latest technology; in fact, it is a template for the efficient transformation of proteins of high biological and nutritional value for human consumption. Not surprisingly, it is one of the main suppliers of food to the population, as has been seen during the COVID-19 pandemic.

Biosecurity and food safety measures have long formed part of poultry production operations. Faced with an emerging situation that poses a threat to the health of the population, countries strengthen and strictly monitor the application of all measures designed to help mitigate the spread of a disease.

Although there is no evidence to suggest that COVID-19 is transmitted via foodstuffs, the poultry sector is committed to implementing actions that ensure the delivery of safe food to the population. Adopting preventive measures to protect the health of direct and indirect workers throughout the chain ensures the continuity of supplies from a productive sector that plays a key role in food and nutrition security.

In this context, the Latin American Poultry Association (ALA) and the Inter-American Institute for Cooperation on Agriculture (IICA) have pooled efforts to develop this “Manual of good biosecurity practices in the poultry sector. Applied to COVID-19,” which contains a series of recommendations aimed at preventing and anticipating some of the possible effects of COVID-19 in a sector that generates quality employment and is a source of income in the countries.

This manual also presents COVID-19 prevention know-how acquired by the agriculture sector, as part of the actions that ALA and IICA are carrying out to fulfill their institutional missions, based on the needs and current sanitary guidelines, and the particular characteristics of the poultry sector.

We are deeply indebted to the experts who prepared this manual, whose expertise and experience has contributed to the critical analysis and feasibility of the various measures recommended.

EXPERTS WHO CONTRIBUTED TO THE PRODUCTION OF THIS MANUAL AND THE ORGANIZATIONS FOR WHICH THEY WORK

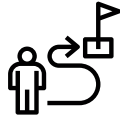
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1. OBJECTIVE



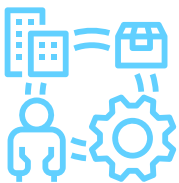
To offer the countries guidance on how to prepare specific protocols and procedures in the poultry sector designed to protect workers' health and guarantee the continuity of poultry operations, thereby contributing to the food and nutrition security of the population.

2. SCOPE



This manual is intended for use by poultry farms (hatcheries and egg and chicken producers) and in the processing (classification and packaging of eggs, egg products and slaughtering of birds) and distribution of production.

3. LOGISTICS IN THE WORKPLACE



3.1 Plan for the continuity of operations

It is recommended that a plan be drawn up for the continuity of operations in each link in the chain, to ensure the continuity of supplies.

Note: the ISO 22301 standard, "Business Continuity Management Systems", is useful as a reference.



3.2 Guidelines and measures issued by the pertinent public health authorities

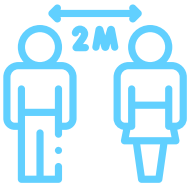
Provide staff with information about the guidelines and individual and collective protection measures issued by the pertinent public health authorities, for adoption in the workplace and by households, to prevent the spread of the disease.



3.3 Shifts and schedules



- a) Prepare and implement a plan establishing shifts or schedules keyed to the operational needs and safety measures required to deal with the pandemic.
- b) Implement flexible work schedules.
- c) Establish schedules for the use of common areas (dining rooms, rest areas, etc.) to prevent crowding.
- d) Coordinate the staggered, orderly arrival and departure of staff, maintaining the recommended physical distancing between people.



3.4 Physical distancing in the workplace

- a) Identify the activities of workers that can be carried out via telecommuting or working from home.
- b) If in-person meetings of staff are unavoidable, ensure that the minimum distancing between individuals is observed, respecting personal protection requirements (as defined by the pertinent public health authorities).
- c) Coordinate the actions related to the supplying of the poultry farm or establishment (food, cleaning products, etc.) in order to limit the need for staff to leave the premises.
- d) Review the process flows in order to establish and maintain physical distancing at all times.
- e) Delimit the work areas and restrict the access of members of staff to areas where they do not carry out their work.



3.5 Suppliers and visitors



- a) Restrict visits to poultry establishments, so that only essential workers enter the premises, such as external maintenance services and the health authorities. Apply the same requirements established for the people who work at the poultry establishment.
- b) Insofar as possible, interact with suppliers in ways that avoid close contact (authorized prior appointments, emailing or video calls).
- c) Inform visitors of the procedures introduced at the poultry establishment in response to COVID-19, and ensure they have understood them. Supply them with the recommended clothing.
- d) Put up notices or posters in the visitors' area explaining the guidelines that must be followed within the establishment.



3.6 Transportation and distribution of poultry products

- a) All vehicles entering or leaving the different areas of the premises must be disinfected. Vehicle disinfection gates and/or wheel baths should preferably be used.
- b) Ensure the carrier complies with the same sanitary requirements as those established for the rest of the staff.
- c) The distribution staff should be the minimum number per vehicle. They should use face masks, visors and facial protectors, which should be worn properly.
- d) Provide disinfectant solutions for use by the drivers and distribution staff.



3.7 Transportation of staff



- a) It is recommended that the industry itself provide transportation for the staff, ensuring that the driver is trained and following the guidelines established by the pertinent authorities.
- b) Keep the means of transportation clean and disinfected. Its interior should be cleaned at least at the end of every working day.
- c) Clean, wash and disinfect surfaces that are touched frequently, such as locks on windows, grab bars and seats. These measures should be applied whenever the means of transportation reaches its final destination, or before it embarks on a new journey.
- d) Soap or detergent and a permitted or authorized disinfectant should be used to clean, wash and disinfect the means of transportation.
- e) Identify or detect the presence of the most common COVID-19 symptoms (fever, cough, nasal secretions, sore throat, shortness of breath, etc.) before staff board the means of transportation. For example: use appropriate devices to take their temperature, or ask them simple questions about their health or any contact they may have had with sick people.
- f) Individuals suspected of having been in contact with sick people or who are exhibiting COVID-19 symptoms should not board the means of transportation. The person in charge of the poultry establishment should be informed immediately and the pertinent authorities then notified.
- g) Take steps to ensure that face masks, visors and facial protectors are used correctly on the means of transportation.
- h) Provide disinfectant solutions for workers to use.
- i) Use natural ventilation wherever possible. If air conditioning is used, it should be with outdoor rather than recirculated air.
- j) Put up notices explaining the hand washing and sneezing protocol, warning people not to touch their faces and suggesting other forms of greeting.

4. STAFF HEALTH



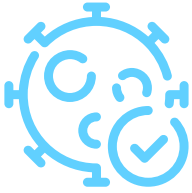
4.1 Monitoring of staff on arrival and during their

- a) Establish a mechanism for monitoring the health of staff when they enter the poultry establishment. The absence of symptoms can be verified by taking their temperature and asking them questions about their health and contact with other people.
- b) It is recommended that points for checking temperatures be set up in poultry establishments.
- c) Ensure that staff, especially supervisors, are capable of recognizing the most common COVID-19 symptoms (fever, cough, nasal secretions, sore throat, shortness of breath, loss of smell and taste) and know what action to take.
- d) Ask staff to report to their supervisors or the person in charge if they experience any of these symptoms, or if they notice them in a co-worker.
- e) Draft a simple protocol so that staff know what to do if they experience or notice any of these symptoms.
- f) Post the protocol in places where it is clearly visible.



4.2 What to do if a worker exhibits any COVID-19 symptoms

- a) The supervisor or person in charge should isolate the worker and inform the closest official health center so that the worker can be examined.
- b) Identify the direct contacts of the person who may be infected, in case action needs to be taken.
- c) Do not administer any medication; the health center will decide what treatment is required.
- d) The staff member will return to work when the health center instructs him/her to do so.



4.3 What to do when a case is confirmed

- a) If the diagnosis is positive, the worker should inform the person in charge of the poultry establishment. That person should then follow the steps established by the Ministry of Health.
- b) Keep a record of confirmed cases and the direct contacts of each individual so that the information can be collated and passed on to the Ministry of Health.
- c) The record should contain at least the following information: full name, identity card number and phone number or email of both the worker and his/her direct contacts.

5. PERSONAL HYGIENE FACILITIES AND RESTROOMS



- a) The person in charge of the establishment should provide adequate personal hygiene facilities
- b) The facilities should be located in a suitable place and include:
 - Hand washing stations with water, liquid soap and paper towels. These stations should not be used for other purposes (i.e., to wash food or utensils).
 - Sinks that are specifically designed for adequate hygiene; for example, they have touchless faucets/taps. If this is not possible, measures aimed at minimizing contamination from faucets should be implemented.
 - Restrooms, with toilet paper and lidded bins.
 - Changing rooms adapted for use by the staff, where applicable.
- c) Install disinfecting stations in areas where people enter the premises or goods are delivered. There should be enough of these in key places, with disinfectant solution. .

6. PERSONAL HYGIENE



- a) Supply workers with essential items required to prevent contamination (as applicable—hand sanitizer, personal protective equipment, etc.).
- b) Emphasize proper hand washing, both on farms and in poultry establishments.
- c) Ensure that workers wash their hands correctly (using soap and water for at least 30 seconds and using water responsibly) and dry their hands with paper towels.
- d) Require staff to wash their hands regularly, even if they wear gloves, and especially:
 - When starting work for the day.
 - When resuming work after taking a break.
 - Immediately after using the restroom.
 - After handling any contaminated material, such as waste or raw, uncooked food.
 - After coughing, sneezing or blowing their nose.
 - Before and after eating.
 - After being in contact with animals.
 - Before and after being in close contact with a person to provide assistance.
- e) Explain to workers that after washing their hands they can also use a hand sanitizer containing more than 70% alcohol (for 10 seconds).
- f) Emphasize to workers that hand sanitizers do not replace proper hand washing with soap and water, and should only be used after proper hand washing.
- g) Require staff to avoid behaviors that can facilitate the spread of COVID-19, such as:
 - Greeting other people with a handshake, hug or kiss.
 - Smoking or vaping.
 - Spitting.
 - Chewing, eating or drinking in areas where it is prohibited.
 - Touching their eyes, mouth or nose.
 - Sneezing or coughing into their hands.
 - Sharing food or glasses, plates and other items used for eating and drinking (e.g., drinking straws, including the metallic ones used for mate, etc.).
- h) Supply workers with suitable clothing and footwear, according to the specific work they perform in the production process.
- i) Provide all workers with gloves and masks, as required in each production process, and ensure masks are worn correctly.
- j) Inform staff that they must not reuse disposable masks, but instead discard them in a closed bin, and then wash their hands with soap and water.

7. SANITATION



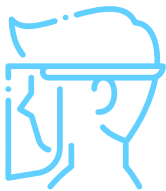
7.1 Cleaning, washing and disinfecting

- a) Review and strengthen plans, procedures and activities for cleaning, washing and disinfecting the workplace and common areas.
- b) Intensify cleaning, washing and disinfecting procedures in preoperational processes, especially in work stations where no air outside air circulates.
- c) Establish sanitary biosecurity barriers similar to the ones used in primary production (sprinklers and sanitizing or disinfectant mats).
- d) Clean and disinfect workers' tools and utensils after each use or shift, according to the characteristics of the production process, and maintain them in good condition.
- e) Ensure that tools and utensils are clean and disinfected before each use.
- f) Endeavor to use systems of natural ventilation.
- g) Intensify cleaning, washing and disinfecting measures, mainly for frequently touched surfaces such as: contact surfaces, door handles, furnishings and countertops, tables, computer equipment, tools, other devices, industrial machinery, etc.
- h) Assign responsibilities among the workforce to ensure that cleaning, washing and disinfecting measures are complied with.
- i) Make sure there is a supervisor or person in charge of confirming that workers are complying with cleaning, washing, and disinfecting measures.
- j) Ensure that the items required to clean, wash and disinfect work areas and common areas are always available.



7.2 Cleaning, washing and disinfecting products

- a) Use only products approved by the pertinent authorities to clean, wash and disinfect, according to the type of surface, and follow the instructions on the label regarding concentration, application method, contact time, etc.
- b) Preferably, use disposable products or utensils for cleaning, washing and disinfecting (e.g., gloves and masks).



7.3 Personal protective equipment (PPE)

- a) Supply workers with face masks, visors and facial protectors, according to the type of activity involved.

Note 1: When procuring PPE, it is recommended that its quality be validated with reference to national and international standards.

- b) Ensure sufficient supplies of personal protective equipment are available for workers, and supervise its correct use.
- c) Provide closed containers specifically for masks, gloves and any other discarded items.

8. WASTE MANAGEMENT



- a) Draft or update the procedures for the management and elimination of waste, according to type, following the guidelines issued by the pertinent authorities.
- b) Describe in these procedures the way in which the establishment manages cleaning, washing and disinfecting waste, and disposable cleaning utensils and personal protective equipment.
- c) Use pedal bins in the workplace.
- d) Clean bins more frequently than was previously the case.
- e) Review the frequency with which waste is removed from the premises and, if necessary, increase it.

9. TRAINING



a) Train all staff working across the poultry sector chain in aspects of COVID-19 and its prevention.

“All staff” means supervisors, temporary, part-time and full-time workers, administrative and service personnel, etc.

b) Wherever possible, organize the staff into small groups in order to observe physical distancing.

c) Use only information from reliable sources, especially information from the national authorities.

d) Utilize adequate learning materials and methods, such as posters, videos, etc.

e) Deliver training in the native language of staff members.

f) Keep a record of training activities carried out.

g) Ensure there is a supervisor or person in charge of verifying staff compliance with new practices during the COVID-19 pandemic.

h) Insofar as possible, train staff to perform more than one function, in case they are required to replace someone who falls ill.

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