1. PURPOSE

To describe the sanitation procedures of the broiler rooms and pens.

2. RESPONSIBILITY

2.1 Poultry Unit Staff
2.2 Poultry Unit Technician

3. MATERIALS

3.1 Personnel Protective Equipment (gloves, mask, goggles)
3.2 Rubber boots
3.3 Rigid broom
3.4 Industrial hose
3.5 Buckets
3.6 Non-corrosive disinfectant cleaner
3.7 Rags
3.8 Bleach

4. PROCEDURES

4.1 Disinfection of the broiler rooms and equipment is performed immediately following the departure of the birds.

4.2 Remove water bell and feeders and all miscellaneous equipment (e.g. pails, brooms, from the rooms and place in corridor.

4.3 Remove Black deflector from the exhaust fan (on the ceiling) and place it in the corridor.

4.4 Wear goggles, gloves, and mask.

4.5 Turn off the exhaust fan and heating fan.
   4.5.1 Open the two white boxes from the heating system (undo the ropes and let the door open).

4.6 Room Sanitation:
   4.6.1 Use the hose located in the corridor to rinse all the surfaces of the room.
   4.6.2 Fill an 18L bucket with water to ¾ full. Add 1 cup of neutral detergent.
   4.6.3 Soak the broom in the bucket and scrub the floor and walls to a height of 5 feet.
   4.6.4 Rinse the surfaces using the industrial hose.

4.7 Equipment sanitation:
   4.7.1 Dilute a capful of neutral detergent in a water-filled 2L bucket.
   4.7.2 Using a clean cloth, wash all the suspended water hoses by hand. Rinse with fresh water.
   4.7.3 Remove and wash light bulb covers. Rinse with fresh water.
   4.7.4 Wash all the black fan deflectors. Rinse and set aside to dry.
   4.7.5 Reinstall bulb covers and fan deflectors once dry.
   4.7.6 Wash water bells and feeders. Place one of each in front of each pen to rinse with a hose.

4.8 Drains:
   4.8.1 Remove the drain covers in the middle aisle.
   4.8.2 Using the hose, run water into the drains for at least one hour.
   4.8.3 Turn water off and remove hose.
4.8.4  Pour the neutral detergent in each drain.
4.8.5  Reinstall drain covers.