

Photo by [Annie Spratt](#) on [Unsplash](#)



Photo by [Søren Astrup Jørgensen](#) on [Unsplash](#)



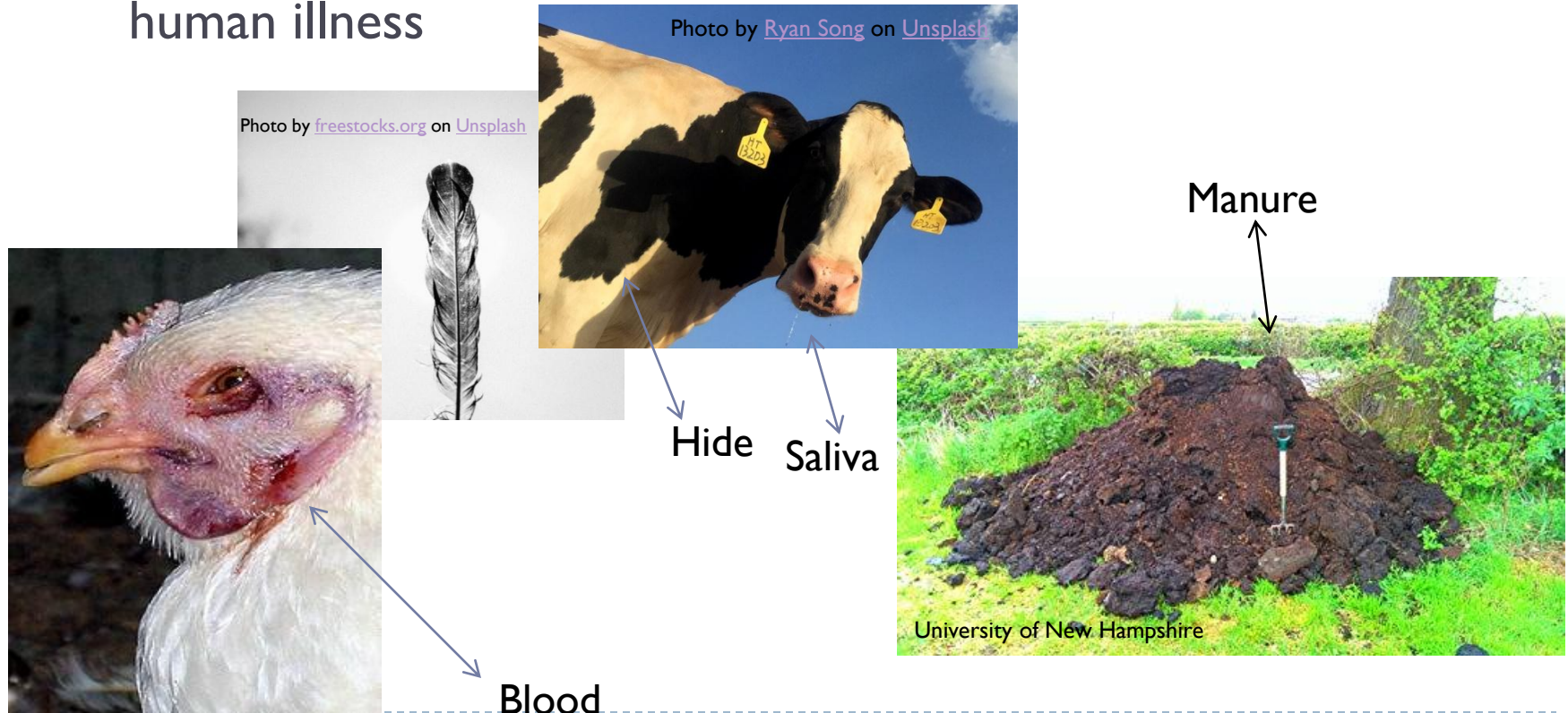
Photo by [Pascal Debrunner](#) on [Unsplash](#)

Livestock, Poultry and Produce

Funding for this worker training module was made possible, in part, by the Food and Drug Administration through grant PAR-16-137. The views expressed in written materials or publications and by speakers and moderators do not necessarily reflect the official policies of the Department of Health & Human Services; nor does any mention of trade names, commercial practices, or organization imply endorsement by the United States Government.

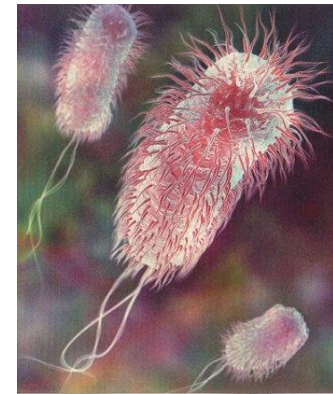
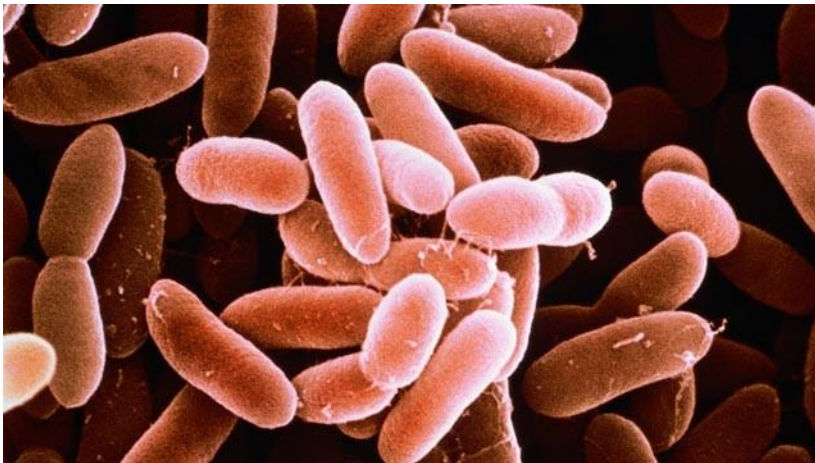
Livestock and Poultry

- ▶ Hides, Feathers, Manure, Blood, Saliva
 - ▶ Can harbor germs and bacteria
 - ▶ Frequently the source of contamination of produce that causes human illness



Bacteria and germs

- ▶ Bacteria and germs are very tiny and cannot be seen without a microscope
- ▶ Removing visible dirt, manure, blood is not enough to remove bacteria and germs



Livestock and Poultry

- ▶ Livestock and Poultry can be responsible for contamination of many things that can move germs and bacteria to produce:

- ▶ Irrigation Water
- ▶ Fields
- ▶ Packing Houses
- ▶ Equipment and Tools
- ▶ Workers
- ▶ Visitors to the Farm



→ Cattle Uphill from Fields



↘ Run off from rain

Worker Contact with Livestock and Poultry

- ▶ Caring for animals
 - ▶ Treating Wounds
 - ▶ Feeding
- ▶ Touching or holding animals
- ▶ Working with Manure
- ▶ Working with Compost
- ▶ Walking through poultry/livestock housing
- ▶ Walking through pastures
- ▶ Walking through fields where manure has been applied



Livestock and Poultry

- ▶ Can cause germs and bacteria to be on Workers or Visitors:

- ▶ Shoes
- ▶ Clothes
- ▶ Hands
- ▶ Gloves
- ▶ Vehicles
- ▶ Equipment
- ▶ Tools



Livestock and Poultry

- ▶ Workers have the most important role in preventing germs and bacteria from getting on produce
- ▶ Even if you do not work directly with poultry or livestock you may still contact germs and bacteria
- ▶ Pay attention
 - ▶ Think about all of the ways you may contact germs and bacteria from poultry and livestock
 - ▶ Remind coworkers to think about all of the ways they may have contacted germs and bacteria from poultry and livestock
 - ▶ Remind visitors to the farm of areas they should avoid
 - ▶ Remind visitors to the farm of food safety practices



Poultry and Livestock at Home or Places you visit

Chickens in your backyard



Poultry or Livestock at Home or Places you Visit

Produce garden with chickens



Poultry Houses

Poultry Litter and Poultry can contaminate shoes, clothes, hands when working in the houses



Feathers and Manure

Feathers and Manure on the ground can get on tires, vehicles, shoes, clothes



Manure Spreading

- ▶ Manure can get in the tire treads and manure dust can get on the tractor and equipment. The manure and dust can have germs and bacteria.



Manure in tire treads

Dust

Working with compost and manure

Workers shoes, clothes and tools are in contact with manure



Field where manure was recently applied

Tires are contacting manure



Manure in tire treads

Tractor used to spread manure

- ▶ Tractor is parked next to watermelons
- ▶ Tractor tires and bucket have manure on them
- ▶ Manure dust is on the tractor
- ▶ Germs and bacteria from the manure and dust can get on the watermelons



Farm Vehicles, Equipment and Tools

- ▶ Use different vehicles for driving to animal production areas than produce production areas
 - ▶ Or clean and sanitize vehicles after using in animal production areas
- ▶ Use different tools for animal and manure duties than you use for produce duties
 - ▶ Or clean and disinfect the tools after you use for animal and manure duties
- ▶ Use different equipment for animal and manure duties than you use for produce duties
 - ▶ Or clean and disinfect the tools are you use for animal and manure duties
- ▶ Always follow the instructions the farm where you work and your supervisor have put in place to prevent germs and bacteria from getting on produce

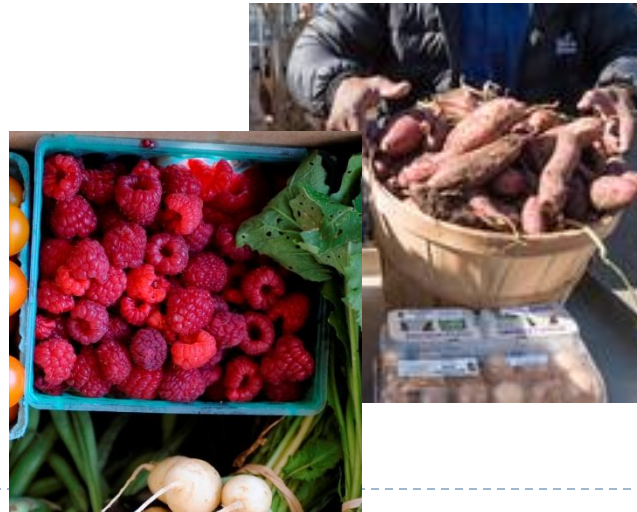


Other ways bacteria and germs from humans and animals can be spread

- ▶ Money is handled by many people that may not have washed their hands and may be sick
- ▶ Money should never touch produce



- ▶ Dirt on sweet potatoes can have germs and bacteria



Livestock and Poultry Biosecurity

- ▶ Preventing the spread of disease to animals
- ▶ Can also be used prevent the spread of germs and bacteria from animals to produce and humans
- ▶ Basic Biosecurity
 - ▶ Bathe and wear clean clothes and shoes to work
 - ▶ Clean and disinfect any items you need to bring to work
 - ▶ Use dedicated clean clothing and footwear at work
 - ▶ One set for working with poultry, livestock, manure or compost
 - ▶ Another set for working in areas where produce is grown, harvested or packed and areas where equipment, tools and containers used for produce are stored
 - ▶ Use foot baths before and after entering livestock and poultry living and grazing areas
 - ▶ Wash your hands frequently with soap and water
 - ▶ Limit areas of the farm where visitors can go



Biosecurity



Make sure you clean the area above the tires

Wash tires with soap and brush – then use disinfectant.



Remind visitors not to enter biosecure areas



Use Footbaths with soap and disinfectant to clean shoes and boots



Wear disposable clothing and booties
Dispose of before leaving animal areas



Biosecurity

AVISO

ENTRADA BIOSEGURA MÁS ADELANTE

POR FAVOR CUMPLA CON LAS NORMAS DE VISITANTE DE LA GRANJA

Por favor siga todos los letreros, reglas y normas de bioseguridad en esta granja. Su cooperación es muy agradecida no solo para su propia seguridad, sino también para proteger la salud de nuestros animales.

<http://poultrybiosecurity.org/>



UTILICE AGUA Y
UN CEPILLO PARA
LIMPIAR
Y REMOVER ESTIÉRCOL
O MATERIAL DE
CAMA ANTES DE
DESINFECTARLAS

<http://poultrybiosecurity.org/>



TODOS LOS EMPLEADOS
**DEBEN USAR
BOTAS**
(DE GOMA O DESCARTABLES)
ANTES DE INGRESAR
AL ÁREA DONDE ESTÁN
LOS ANIMALES

<http://poultrybiosecurity.org/>



DESINFECTE
LAS BOTAS LIMPIAS;
NO LAS ENJUAGE
PARA ASEGURAR EL TIEMPO
DE CONTACTO
ADECUADO CON EL
DESINFECTANTE

<http://poultrybiosecurity.org/>



Livestock and Poultry Summary

- ▶ Be alert to areas you contact livestock and poultry when you are away from the farm where you work
- ▶ Be alert to areas on the farm that have livestock and poultry
- ▶ Be alert to the ways you may carry germs and bacteria from livestock and poultry to produce
- ▶ Be alert to coworkers and visitors not following the food safety and biosecurity procedures for the farm where you work
- ▶ Always tell a supervisor when you observe a problem

