



# TURKEY MANAGEMENT BEST PRACTICES

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European Guidelines developed by AVEC representing the European poultry producers and processors in Europe

**2024**

## EXECUTIVE SUMMARY

AVEC, representing the European Poultry Meat Sector acknowledge that good turkey farming practices and turkey house management are vital for turkey health and welfare. Turkeys are sentient beings and should be treated with respect.

AVEC agrees with the One Health approach where the health of humans, animals and ecosystems are interconnected. Good farm-management practices are an essential aspect of jigsaw to ensure the health and well-being of all the interconnected elements.

Good turkey house management practices include:

- Appropriate training of staff.
- Care for animal health and welfare aspects.
- Bio-security measures, daily checks and maintenance of the technical facilities.
- Recording, monitoring and evaluation of the findings.

**The health and welfare of the turkeys are the results of a combination of interactions between good turkey housing practices, the equipment, the building, monitoring and stocking density.**

Turkeys are kept in houses where the following elements are provided:

- Appropriate nutrition
- Freedom of movement
- Physical comfort and the need to engage in normal behaviour
- Progress or advance in feed, housing, equipment, medicines and genetic research should be considered to improve the conditions during rearing.

**This stakeholders' agreement aims to ensure the best and quickest possible implementation of these innovations in turkey farming.**

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## TURKEY WELFARE INTRODUCTION

Turkey management practices include:

- Appropriate training of staff.
- Care for animal health and welfare aspects.
- Bio-security measures and daily checks and maintenance of the technical facilities.
- Monitoring, recording and evaluation of the findings - essential to ensure health and welfare of the turkey is sufficiently respected and maintained.

The major European turkey producers, members of AVEC have cooperated to establish this code.

The aim is to promote harmonised best practices for European turkey rearing, avoid that different European standards regulate the production of European turkey producers and ensure the quickest possible implementation of advances into turkey farming.

**The document can be used at the turkey house for guidance and communication and may at the same time be used as a checklist to make sure the important issues that influence the health and welfare of turkeys are considered.**

Definitions:

In this guide a turkey house is defined as a usable livestock building space and a turkey farm is defined as a collection of turkey house(s).

## TRAINING OF STAFF

*“The turkey owner and his staff should complete training including specialist knowledge in the field of turkey rearing.”*

In order to maintain the highest standards, the training session shall be regularly updated, and it should include instructions to good husbandry and reflect the latest EU Legislation in force (see annex I - i.e. hygiene, health and welfare).

1. Staff shall be able to **recognise normal and abnormal behaviour and to take appropriate remedial action**. This includes contacting the veterinarian and/or killing/culling the sick or injured birds when needed.
2. Staff shall know how to **manage the site and the technical installations** and take appropriate remedial action (see management of the site and management of technical installations page 6).
3. Staff shall know casual factors and **remedies of litter deterioration** and be able to manage litter. (see litter page 13).
4. **Competences should be regularly assessed and updated at a minimum every two years**. This shall include appropriate handling of turkeys, appropriate methods of catching, loading and transporting turkeys and stunning and killing under EU regulation.
5. **Records on training and training updates** shall be kept at each turkey house (see also records and food chain information page 15).

## FLOCK INSPECTIONS

Flock inspection shall be carried out **at least twice a day**:

- Problems shall be identified and recorded. Records of the inspection shall be retained and shall include observations from the inspection.
- Stockmen shall walk within the building within 3m of every bird and encourage them to move to identify sick or injured birds.
- For animals which do not appear to be in good health, have difficulty walking, are injured or show behavioural characteristics such as feather pecking, excessive aggressiveness or cannibalism, the stockman must immediately take steps to determine the cause and take corrective action.
- An expert advice should be requested if the stockman cannot rectify the problem.

## CATCHING AND HANDLING OF TURKEYS

Catching teams shall be correctly trained to minimise bird stress at depopulation.

- A record of training of catching staff is maintained and updated.
- The manager or trained turkey farmer shall be present during the depopulation
- A clean, tidy and hygienically managed loading area shall be available for the turkey for transport to processing.

- Containers or crates to transport the turkeys have to be properly cleaned and disinfected prior to use
- Lighting levels shall be kept sufficient to allow inspection of the birds during loading to ensure a safe working environment for the staff.
- Turkeys should be caught and carried using techniques appropriate to their size and weight (See Annex II).
- The birds should be handled in a way that avoids injury and minimises stress.<sup>1</sup>
- Sick or injured turkeys shall not be transported but culled immediately and recorded
- A nominated member of the catching team should be responsible for the catching operation.
- Suitable, fresh, clean protective clothing shall be worn at the starting of the catching at each turkey site.

## MANAGEMENT OF THE SITE AND TECHNICAL INSTALLATIONS

This code presents a non-exhaustive list of technical installations aiming at managing the turkey production site. Modern application technologies and innovative digital farming techniques such as precision farming are welcome and can be beneficial for improving efficiency.

A **turkey house plan** shall be available and should contain the following information:

- The position and sizes of all poultry houses.
- The location of fire extinguishers.
- Water sources available for firefighting purposes.
- The positions of pest and rodent control baiting points.
- The position of containers dedicated to carcasses/dead birds.
- The responsible person on the farm should have access to meteorological information so that effective action can be taken in advance when needed.

An **emergency plan outlining procedure** to be followed in the case of emergencies:

- An Influenza contingency plan shall be in place.
- Procedures to be followed in the event of heat or cold stress occurring.
- Written instruction for immediate location by the fire brigade and other important telephone numbers for turkey house emergency procedures.
- Procedures to follow in case of blackout as well as water emergencies.

A **plan describing the waste management** and how carcasses/dead turkeys awaiting disposal shall be kept in covered locked containers and not be accessible to domestic pets, wild animals or birds. Dead turkeys must be held in locked vermin proof containers until appropriate disposal in line with the EU regulation 1069/2009.

### Construction and management of buildings:

- Buildings should be constructed, maintained and equipped to ensure that they meet welfare and hygiene requirements.

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<sup>1</sup>See Annex II – Good practices for catching and loading turkeys.

- The housing should respect the capacity requirements for the number of turkeys in the production.
- All housing shall have a well-maintained service area for loading and unloading turkeys.
- Controlled environment housing shall be vermin proof.
- The internal lining of the houses shall be able to withstand regular disinfection.
- The housing shall have enough wall and roof insulation to keep the required environment that ensures the health and welfare of the turkeys.
- Repairs and maintenance operations shall be carried out between production cycles except in cases where delay could affect the welfare of birds.
- In the event of a breakdown or fault that cannot be immediately repaired there should be a written procedure in place detailing a plan for repairing the equipment and for alternative arrangements in the meantime

Turkey house equipment and machinery listed below should be **checked at least twice a day**:

- Feeding and drinking systems.
- Heating systems.
- Ventilation systems.
- Other automatic equipment.

Furthermore, fans, power supplies and other equipment should be maintained to minimise the noise during operation.

## DENSITY

Provided the following factors are met, the recommended stocking density of a turkey house should not exceed 60 kg/m<sup>22</sup>.

In addition, the stocking rate per m<sup>2</sup> of usable<sup>3</sup> livestock building space depends on a number of factors:

- The ventilation system employed should be able to provide enough air for gas exchange and to be able to maintain a house temperature that meets the birds' needs. Generally, this is most efficient with forced ventilation pulling the air in from outside and least efficient with natural ventilation. Natural ventilation with forced ventilation of air inside the house – ceiling fans, rotating or support fans is somewhere between the two.
- The ability of the birds to easily access feed and water (see page 12)
- The ability of the birds to move and behave normally (pecking and wing flapping possible)

In addition to these points the stockman/manager must:

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<sup>2</sup> A differentiation should be made between the stocking density for turkey males versus turkey females. A lower number of turkey hens is generally applied. However, the maximum stocking density should remain at up to 63 kg/m<sup>2</sup> at any age at time of slaughter.

<sup>3</sup> usable livestock building space is the floor area to which the birds have unlimited access (including area under feeders and drinking troughs when height of the equipment can be adjusted to the birds size).

- ensure that the layer of litter in direct contact with the turkeys remains of good quality and is managed in accordance with the requirements in the litter section (see page 13).

Increased stocking density up to 63 kg/m<sup>2</sup> is accepted under the following conditions:

- Above mentioned conditions should be met
- The stockman/manager
  - Can prove that he has completed training in agriculture or animal husbandry with specialist knowledge in livestock turkey farming or shall have been responsible for turkey farming poultry for at least 2 years with no remarks from the authorities.
  - Shall ensure that current turkey house practice is reviewed at least 3 times per flock by the veterinarian or the technician assessing the animals' health and welfare and technical installations. A report shall be available and presented to the responsible authority on request.
  - Shall immediately move animals that show sign of disease to a separate area to allow for intensified care and treatment if needed. The separated area offers an opportunity to observe birds requiring special care, more efficiently and frequently. Birds should be easily visible and should have quick and easy access to feed and water.
- The stocking rate must be reduced if management related problems are identified by the veterinarian responsible for treating the birds and within the framework of the slaughter poultry investigations over two consecutive periods or in three periods in two calendar years.
- if the stockman/manager can provide evidence of at least two consecutive periods without complaints the stocking rate may be increased again in consultation with the responsible veterinarian if agreed improvements have taken place.

According to the One health approach good farm-management practices including strict bio-security policies and properly designed vaccination programs shall be complementary to administration of medicines. A health plan which takes these elements into account is an essential tool for protecting not only the health of the turkeys being farmed, but the whole of society. The Health Plan shall be reviewed annually by the veterinary surgeon considering products used and their effect on the site, or group of sites before a revised plan is issued.

## BIOSECURITY MEASURES

High standards of hygiene for turkey house staff and visitors are essential to maintain optimum biosecurity for the best possible rearing conditions for turkeys:

### *General Biosecurity*

- Control measures shall be in place to minimise the spread of disease within the farm and between other farms.
- Biosecurity areas shall be defined in each farm.
- There must be no staff or visitor car parking within the biosecurity area.
- Access to the farm must be limited to essential visitors only and visitor records shall be kept.
- All visitors shall supply proof of identity and declare on arrival all recording equipment, including cameras and camera phones.



- It is recommended that each turkey farm should apply an all-in-all-out bird management system. All-in-all-out means that before a new flock is housed the entire barn shall be emptied of all birds. The empty period shall be for a sufficient period of time to allow effective cleaning and disinfection of the barn.

#### *Cleaning and disinfection of housing and equipment:*

- Cleaning and disinfection schedules and methods shall be available for all parts of the process in turkey houses and in transport. These shall include:
  - surfaces,
  - equipment,
  - machinery,
  - means of transport.
- After Salmonella infected flocks and between flocks: appropriate cleaning and disinfection procedure shall be carried out to ensure eradication of the pathogen and the cleanliness of the house.
- The cleaning and disinfection process is followed up by a negative testing to make sure the pathogens are gone.
- Only government approved chemicals/disinfectants may be used.
- Disinfectants and chemicals shall be stored and used in compliance with the instructions on the label and from the national authorities.

#### *Turkey house staff and visitor hygiene*

- Hygiene procedures shall be followed by turkey house staff and visitors.
- All staff and visitors shall have access to a toilet, hand washing facilities and changing clothes. They shall sanitise hands before entering and upon exiting any site. They shall wash their hands before and after using the toilet, eating, drinking and smoking.
- All staff and visitors shall change into protective clothing and footwear on entering sites. The clothing and footwear shall be left at the site on departure. All protective clothing is to be washed regularly and clean clothes shall be available at any convenience.
- A physical barrier footwear system, with dedicated footwear shall be provided at the entrance to each biosecurity area.
- Visitors shall be asked to certify that they are not suffering from any illness which could compromise the health and hygiene of turkeys.
- Visitors shall also declare their last visit to any other poultry site and should always be supervised.
- The turkey site manager can exercise discretion to refuse entry of visitors if there are grounds for concern.
- Employers and contracted staff working on turkey houses shall not keep poultry or any other avian species outside work.
- Visitors shall be supervised at all times by an authorised member of staff.

### *Mixed farms*

Separation of non-poultry species from the turkey unit is advised to reduce the risk of contamination by Salmonella or Campylobacter.

### *Pest control*

- Rodents and other pests must be controlled on the whole farm since they are vectors of contamination.
- Pest and rodent control shall be carried out by a licensed contractor or properly trained staff with knowledge of pesticides and their use.
- An accurate location plan shall identify pest control bait points which shall be inspected regularly. Records shall include action taken at each inspection.
- Baits must be used responsibly.
- Turkeys shall not have access to pesticides.
- Pesticides shall not be accessible to wild birds and bait boxes shall be tamper proof.
- A written pesticide program detailing types of pesticides administered, replenishment dates and inspections of bait points.
- Evidence of effective pest control shall be maintained.
- All baits shall be stored in tamper-proof containers in a secure store and safety data sheets shall be available for all rodenticides used on the site.

### *Housing bio-security measures:*

- Disinfectant foot baths or footwear changing facilities shall be placed at the entrance to all buildings containing turkey and shall be used by all personnel entering and leaving the building.
- Domestic pets and other animals shall not be allowed access to turkey house buildings.
- Immediately after disinfection house doors shall be closed to avoid possible contamination by vermin, feral animals and birds.
- Houses shall be cleaned and sanitised before repopulation.
- Where Salmonella (*S. Enteritidis* and *S. Typhimurium*) positive results have been detected the site must be re-swabbed and not repopulated until negative sampling results are obtained.
- Each new flock shall be provided with new, clean litter or litter fulfilling the national legislative requirements.
- After depopulation, water systems shall be cleaned, emptied, and sanitised.
- Water system header tanks shall always be kept covered.
- Feeder systems shall be cleaned and disinfected after every depopulation.
- Bulk feed bins shall be cleaned and disinfected after positive flocks.
- Immediately after poultry houses are depopulated, doors shall be closed, and the house walked to ensure all carcasses are removed.
- Old litter shall be removed from turkey houses promptly and disposed of appropriately.
- Litter shall be covered during transport.
- Records of disposal shall be retained.
- Turkey areas shall provide safe, hygienic, comfortable environment for the turkeys.

## HEALTH AND WELFARE

On arrival to the rearing turkey house the behaviour of the poults shall be closely monitored. Stockmen shall inspect all turkey at least twice a day to assess the ongoing health and physical condition of the flock by encouraging birds to move in order to identify sick and injured birds (see flock inspections page 4). Any problems identified shall be recorded together with any remedial action taken. If the remedial action is unsuccessful then expert (veterinary, climate control, water) advice shall be sought. All inspections shall be recorded and kept for each house.

*Following steps are recommended to follow:*

- Depending on the condition of the bird, the experienced stockman or veterinarian needs to decide which animal needs to be segregated from the flock or culled and record the cull reason.
- Culling of birds shall be done as soon as possible in line with approved culling procedures.
- Segregated animals need to get appropriate care to recover as quickly as possible.
- Dead birds shall be removed from the house during each inspection and held in suitable vermin proof containers until removed to an approved disposal point or appropriately disposed of on-site in line with the Regulation on the Animal By-Products 1069/2009.
- A record shall be maintained for each flock detailing routine checks, monitoring, inspection, delivery, problems and extraordinary events.

The following data shall be recorded in the way where relevant:

1. Flock inspections (observations and actions taken)
2. Mortality and cull records
3. Daily supply and regular alarm checks; if no alarms available the number of checks carried out are recorded.
4. Alternative power supply test, if available
5. Fire extinguisher checks (due date and completion)
6. Medicine and vaccine administration records
7. Minimum and maximum temperature records of the house
8. Veterinary advice
9. Annual non-mains water tests
10. Feed deliveries (dates, quantities, types)
11. Lighting regimes administered
12. Recommendation to monitor the level of CO<sub>2</sub>

**Records need to be kept until the end of the next flock not necessarily on the turkey house.**

*Use of veterinary medicines and Use of antimicrobials - "Use as little as possible, but as much as necessary."*

- Within the One health approach administration of medicines and antimicrobials shall be complementary to good farm-management practices including strict bio-security policies and properly designed vaccination programs.

- Medicines shall only be administered in response to the actual needs of the flock and in accordance with the prescription of the veterinarian.
- Treatment is necessary if the animals become ill.
- Medicines must be authorized for use in the EU.
- Birds being treated must be clearly identified and prescribed withdrawal periods complied with.
- Medicine/vaccine usage records shall contain the following: Date treated, quantity administered, identification of birds treated, withdrawal period, date of safe slaughter, reason for treatment, type of medicine/vaccine, mode of administration (e.g. in-water, in-feed) and name of veterinarian and administrator.
- All veterinary medicines shall be securely, and safely stored and only staff trained to administer medicinal products are able to access them. Where storage on site is required veterinary medicines shall be stored in accordance with manufacturer's recommendations.
- Vaccination programmes shall be tailored to the needs of the turkey farm and shall be developed in consultation with the responsible veterinary surgeon.
- Procedures must be in place to deal with needles or part needles accidentally being left in a bird.

Management practices which are beneficial for the welfare and health of the flock e.g., beak treatment, can be applied in line with the local regulation to prevent feather pecking and cannibalism. In the case of beak treatment, it is recommended for this practice to be conducted exclusively in a hatchery at day 1 and by trained staff.

Continuous efforts to look for alternatives shall be made with due consideration for bird and flock health and welfare before implementation.

## WATER, FEED, FEED SUPPLEMENTS, ENZYMES AND VITAMINS

Water and feed shall be provided to ensure the nutritional needs of a growing bird, normal skeletal growth and physiological development. Depending on the size of the turkey the feeders and drinkers should be adjusted, and birds shall have easy access to water and feed.

### *Water and drinking equipment*

- Drinking systems in all housing capable of providing adequate quantities of water for all birds should be present and easily accessible to all turkeys to avoid unnecessary competition between individual animals.
- The system shall be operational in all weather conditions.
- An emergency supply of water capable of supplying water at full demand for 24 hours shall be available.
- Alternative drinking systems shall not restrict the birds' access to water.
- Drinker height shall be checked daily. Drinkers shall be positioned and maintained in such a way that spillage is minimized.
- Water systems should be equipped with an alarm and/or should be provided with sensors for pressure.
- Header tanks shall be covered and hygienically managed.

- Non-mains water shall be covered and hygienically managed and the water tested every 12 months.

### *Feeding equipment and feeding*

Turkeys shall be provided with easy access to enough feed capable of satisfying their dietary requirements and to maintain good health.

- Feed delivery systems must be free of sharp edges and parts capable of injury and shall be easily adjustable to provide a comfortable feeding level. The system shall be checked daily for correct performance.
- All birds should have adequate access to avoid unnecessary competition between individual animals.
- Feed shall be stored in a manner which minimizes the risk of contamination.
- Feed bins shall be numbered or identifiable.
- All feed shall be supplied by a compounder who can certify compliance with the official demand registration and approval.
- Feed delivery records shall be maintained on turkey houses to facilitate traceability back to the individual ingredients and usage.
- If using medicated feed, there shall be a written procedure to prevent the cross contamination of non-medicated feed with medicated feed.
- Feed delivery samples shall be retained throughout the lifetime of a flock and three months beyond.

### *Feed suppliers*

Companies, delivering the feed, shall demonstrate the following:

- Feedstuffs shall comply with the regulation in force.
- Feedstuffs do not contain antibiotic growth promoters.
- Compound feed shall be sourced from companies who are approved or registered merchants or compounders.
- On request there shall be documentation from the feed supplier confirming that the feed is treated to prevent Salmonella.
- If the turkey farmer uses his own grain, he shall demonstrate that he manages the risk of Salmonella.

### *Feed supplements, enzymes and vitamins*

Metabolic problems can be caused by the quality of the feed.

Special attention should be paid to anti-nutritional factors. For this reason, it is very important to select the ingredients that do not cause metabolic disturbance and stress. The size of the granules adapted to the age of the turkeys, feed supplements, vitamins and enzymes may enhance the assimilation of the feed and may have a beneficial impact on the house climate and litter quality.

## LIGHT

The physical activity of the turkeys can be influenced by a light programme.

An appropriate light program adapted to the age and size of the turkeys promotes leg and foot health. The programme should follow a 24-hour rhythm including a dark period oriented towards the natural day-night rhythm, at least six hours long.

The lighting programme for closed livestock houses and houses that use artificial light should be:

- Minimum 10 lux measured at bird height and the illumination should be as consistent as possible during the light period.
- The dark period should be oriented towards the natural day-night rhythm depending on the season and preferably at least 6 hours long.
- Deviations from the lighting programme are permitted during the period of acclimatisation and if the welfare conditions of the turkeys are at risk or if prescribed by the veterinarian.

We also recommend that any newly built turkey houses should include openings for the entrance of natural daylight. Openings should be constructed in way, that light spots/bands are avoided.

## LITTER

Each new flock of birds shall be provided with new, clean litter or litter that complies with national legislative requirements. This quality of the litter shall enable the turkeys to peck and scratch and shall be topped up based on daily evaluation.

- Litter stores shall be kept free from vermin.
- The quality of the litter should be checked on a daily basis by the responsible staff
- Litter should remain in a dry friable condition
- All litter shall be stored away from vermin, birds and other contaminants
- Used litter shall be disposed of by burning, burial, composting or other method permitted taking environmental protection into account. Re-use of litter is only permitted where national legislation allows this.

## VENTILATION

Housing and ventilation shall ensure that a quality of the house climate is maintained which suits the birds' physiological requirements at the relevant bird age and stage of growth.

### ***Ventilation impact on density:***

The stocking rate of live weight per m<sup>2</sup> of usable livestock building space depends in particular on the ventilation system employed. The ventilation system employed should be able to provide enough air for gas exchange and to be able to maintain a house temperature that meets the bird's needs.

The recommended **stocking density** should allow turkeys to:

- Easily access feed and water
- Move and behave normally (pecking and wing flapping possible).

- A maximum ammonia level below 10ppm is desirable and should not exceed 20 ppm on a permanent basis. For carbon dioxide, the maximum value of 3.000 ppm should not be exceeded.
- Noise from the ventilation shall be kept at levels that do not disturb the turkeys.
- The type and capacity of the ventilation system shall be suitable for the design and construction of the house and adapted to seasonal changes.
- Back-up ventilation equipment shall be tested weekly.

## ALARM SYSTEMS

Any alarm systems should respond to high/low temperature settings and power failures and alarm systems shall be checked and results recorded.

Alarms shall be installed in each house and additional check-ups shall be conducted:

- Ventilation equipment in controlled environment housing shall always provide adequate fresh air to ensure the house temperature meets the needs of the birds.

## RECORDS AND FOOD CHAIN INFORMATION

Accurate records are the foundation of traceability on which customer and consumer confidence is built as well as being an essential tool for measuring and managing productivity. All relevant regulations, guides and codes of good practice shall be available to staff. These are listed in the annex, page 16.

Regulations and Codes of practice.

- Staff shall be familiar with the requirements of the Regulations, Codes of Practice and Husbandry Procedures.

Following Flock Records shall be maintained:

- Details of flock deliveries including numbers, dates and origin.

This record shall begin from the day that the flock arrives at the turkey house.

The record shall include the following information:

1. Number of day-old poults supplied, or birds supplied.
2. Date of supply.
3. Origin of flock (hatchery or rearing farm).
4. Mortality on a daily basis.
5. Culls on a daily basis.
6. House temperatures on a daily maximum and minimum basis.
7. Date, quantity and type of feed supplied.
8. Date of sale or delivery of turkeys, number sold or delivered.

9. Prescription and administration of medicines and vaccines (dates administered, withdrawal periods, amount administered, mode of administration, administrator.)

The following records shall be maintained:

1. A Visitors' Book recording details of visitors including date and time of arrival and departure, vehicle registration, contact details and purpose of visit.
2. A Pest Control Record giving details of visits by pest control operatives including recommended actions and a location plan of bait points.
3. Records of staff training (see training of staff handling turkey page 4)
4. A record of all equipment and generator tests, maintenance schedules and calibration schedules.



## ANNEX I – RELEVANT REGULATIONS AND CODES OF PRACTICE

### ***Animal health and welfare:***

- [Regulation \(EU\) 2016/429 Animal Health Law](#)
- [Council Directive 98/58/EC of 20 July 1998 concerning the protection of animals kept for farming purposes](#)
- [Council Regulation 1/2005 on the protection of animals during transport](#)
- Council Directive 2005/94/EC (3) sets out certain preventive measures relating to the surveillance and the early detection of avian influenza and the minimum control measures to be applied in the event of an outbreak of that disease in poultry or other captive birds.
- Regulation (EU) 2019/6 veterinary medicinal products
- Regulation (EU) 2019/4 medicated feed
- Regulation (EC) No 1177/2006: requirements for use of antimicrobials and vaccines in control programmes for poultry.
- [Regulation \(EU\) No 652/2014 of the European Parliament and of the Council of 15 May 2014 laying down provisions for the management of expenditure relating to the food chain, animal health and animal welfare, and relating to plant health and plant reproductive material](#)
- [Regulation 1099/2009 on the welfare of animals at the time of killing](#)
- [Regulation \(EC\) No 2160/2003 of the European Parliament and of the Council of 17 November 2003 on the control of salmonella and other specified food-borne zoonotic agents](#)

### ***Hygiene, HACCP and food chain information:***

- Regulation (EC) No 2160/2003
- Regulation (EC) No 2008/798/EC: restriction on import of live poultry and egg
- Regulation (EC) No 1190/2012: final target set for reduction in flocks of fattening and breeding turkeys
- Commission Regulation (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs
- Regulation (EU) 2017/625 Official Controls Regulation
- General Hygiene Regulations: (EC) No 852/2004 on integral to cross-compliance (a set of rules all farmers who receive area and animal-based CAP subsidies need to respect and comply with).
- Regulation (EC) No 853/2004 of the European Parliament and of the Council of 29 April 2004 laying down specific hygiene rules for food of animal origin
- Regulation (EC) No 183/2005 of the European Parliament and of the Council of 12 January 2005 laying down requirements for feed hygiene
- Regulation (EC) No 178/2VA002 of the European Parliament and of the Council of 28 January 2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety
- Council Directive 2005/94/EC (3) on preventive measures relating to the surveillance and the early detection of avian influenza and the minimum control measures to be applied in the event of an outbreak of that disease in poultry or other captive birds.

- Regulation (EC) No 1069/2009 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 21 October 2009 laying down health rules as regards animal by-products and derived products not intended for human consumption and repealing Regulation (EC) No 1774/2002

***Codes of good practice:***

- EPIC industry guide developed by AVEC and COPA-COGECA 2010 on broilers:  
[http://ec.europa.eu/food/food/biosafety/salmonella/docs/community\\_guide\\_broilers\\_en.pdf](http://ec.europa.eu/food/food/biosafety/salmonella/docs/community_guide_broilers_en.pdf)

***Animal breeding:***

- Code-EFABAR, Code of Good Practice of Farm Animal Breeding Organisations  
<http://www.effab.org/CODEEFABAR.aspx>

## ANNEX II – GOOD PRACTICES FOR CATCHING AND LOADING TURKEYS

**CORRECT**

A very small turkey up to 3kg/6 lb can be picked up on two wings with one hand.



A small turkey up to 5kg/10 lb can best be picked up by two legs.



Medium-heavy turkeys (up to 10kg/20lb) can be picked up by the wings, close to their bodies



Hold a heavy turkey (>10kg/20lb) to the ground: grab the upper arm close to their body.



Diagonal transport grip (heavy turkeys). Hold the left wing at the upper arm and the right leg above the ankle joint.



Three point transport grip (medium-heavy turkeys). Hold the wing at the upper arm close to their body with both legs bent.

**INCORRECT**

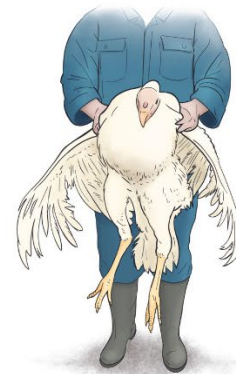
DO NOT pick up a turkey on one leg.



DO NOT pick up a medium-heavy turkey on one wing.



DO NOT pick up a turkey at its wing tips.



DO NOT pick up a heavy turkey by both wings (not even when held close to its body).



DO NOT carry a turkey by both legs and a wing tip.



DO NOT carry a turkey by one leg and a wing tip.



## Contact

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