



Cheeps & Chirps

..... *Points for Poultry Profitability*

VOLUME 9, ISSUE 3

SEPTEMBER 2016

INSIDE THIS ISSUE:

Ag Water Quality Plan	1
2016 KY Poultry Festival	1
4-H State Poultry BBQ contests	2
New Biosecurity Management Principles	3

DO YOU HAVE AN AG WATER QUALITY PLAN?

In 1994 the KY Ag Water Quality Act passed requiring all landowners with 10 acres or more involved in agriculture/ silviculture to develop and implement an Ag Water Quality Plan. This plan documents best management practices being followed on the farm. A best management practice could be a number of activities such as rotational grazing, nutrient management, cover crops, and other practices that are sound agricultural practices.

There are six areas of the plan to complete based upon your farm including crops, farmstead, forestry, livestock, pesticides & fertilizers, and streams & other waters. As you work through the plan you will only mark best management practices that are currently taking place. Toward the end of the plan there is a page called My Agriculture Water Quality Plan. On this page you will list all of the best management practices you have selected throughout the plan and transfer the information so you can fill out the field number and dates. You should also include plans for improvement. The self-certification page should be filled out and a copy of your plan should be mailed to your local conservation

office. You are required to have an updated copy of your updated KY Ag Water Quality Plan on your farm. You should update your plan at least every two years or if major operations change (i.e. starting a livestock operation, purchase or sale of land, etc.).

The KY Ag Water Quality Planning tool was updated in July 2016. You can complete the form using the PDF version found online at <http://www.uky.edu/bae/awqp>. This version can be saved to your computer and updated at any time, and can easily be emailed to your local Conservation District; you can also fill out a hard copy of the plan. The KY Ag Water Quality Plan is not a voluntary document and is required when applying for agricultural loans and most cost share programs. For more information or if you need assistance with filling out an Ag Water Quality Plan you can visit your local Cooperative Extension Service or Conservation District Office.

Macy Fawns
Nutrient Management Planner
University of Kentucky

2016 KENTUCKY POULTRY FESTIVAL

Mark your calendars & make plans to attend the

18th Annual Kentucky Poultry Festival

October 8th

This year in Louisville, KY!

Hall of Fame Banquet

- Local Music 5 p.m. • Silent Auction 5 p.m.
- Dinner/Banquet/Annual Meeting 6:45 p.m.
- MO' Pie Concert & Monte Carlo Night 9:00 p.m.



4-H POULTRY BARBECUE CONTEST WINNERS



The state 4-H chicken and turkey barbecue contests were held July 30 at the Madison County Extension office. Thanks to the Kentucky Poultry Federation for sponsoring the event and Kingsford for supplying the charcoal.

For the chicken barbecue contest participants are required to grill 3 chicken halves and submit 2. They are judged on grilling skill as well as the appearance and taste of the chicken. There were 4 junior and 9 senior contestants. The junior champion was Robert Bowling from Perry County. Reserve champion was Jamila Green from Montgomery County. The senior champion was Laura Flannery from Montgomery County. Reserve champion was Gabby Hovatter, also from Montgomery. Laura will represent Kentucky at the national contest at the National 4-H Poultry and Egg Conference in November.

In the turkey barbecue contest the participants are required to grill 2 turkey breast fillets and submit one. Again, they are judged on grilling skill as well as the appearance and taste of the turkey. There was a single participant in the turkey barbecue contest, Dakota White from Nicholas County. Despite the lack of competition, Dakota prepared great turkey tasting turkey filets. She will represent Kentucky at the national contest.



Jr. Champion, Robert Bowling, Perry County



Jr. Res. Champion, Jamila Green, Montgomery County



Sr. Champion, Laura Flannery, Montgomery County



Sr. Champion, Dakota White, Nicholas County



Sr. Res. Champion, Gabby Hovatter, Montgomery County

NEW BIOSECURITY PRINCIPLES MANAGEMENT PLAN

As the poultry industry moves forward and recovers from the last outbreaks of High Pathogenic Avian Influenza (HPAI), the true cost to the industry, government and local economies may never be known. As a safeguard to prevent future outbreaks the USDA has requested that the poultry industry make efforts to strengthen their Biosecurity Plans. As one of the first steps to improving biosecurity representatives from the poultry industry, state health official and USDA have adopted Biosecurity Principles Management to be part of the National Poultry Improvement Plan (NPIP).

These practices and principles in the Biosecurity Principles Management Plan are designed to prevent the introduction and spread of infectious diseases. Your company representatives will be in contact with you about company specific information. However, there are some basic principles that all poultry producers can implement now. The fourteen principles below are part of the Biosecurity Principles Management that is now part of NPIP.

(1) **Designated person.** There needs to be a designated person who is responsible for the development, implementation, maintenance and ongoing effectiveness of the biosecurity program. The biosecurity program should include provisions for both farm site-specific procedures as well as complex-wide or company-wide procedures as appropriate. The Biosecurity Program should be reviewed at least once during each calendar year and make revisions as necessary.

(2) **Training.** All poultry producers and caretakers that regularly enter a facility should be familiar with the biosecurity plan. New poultry caretakers should be trained at hire, prior to starting work on the farm site. There needs to be documentation that all producers and employees have been trained.

(3) **Line of Separation.** The Line of Separation (**LOS**) is a functional line

separating the poultry house(s) and the birds inside from exposure to potential disease sources. Generally, it is defined by the walls of the poultry building. The site-specific biosecurity plan should describe the LOS and clearly outline the procedures to be followed when caretakers, visitors, or suppliers cross it. In other words, what do you do before you enter the house or the bird area. What is the procedure for visitors and other people? It is a good idea to write out the procedure and posted at the entrance to the LOS.

(4) **Perimeter Buffer Area.** The perimeter buffer area (**PBA**) is a functional zone surrounding the poultry houses or poultry-raising area that separates them from areas unrelated to poultry production on the farm and/or adjoining properties. It is comprised of the poultry houses and poultry raising areas as well as areas involved in the daily function of the poultry farm such as feed bins, manure sheds, composting areas, egg rooms, generators, pump rooms, etc. The site-specific biosecurity plan should describe the boundaries of the PBA and clearly outline the procedures that caretakers, visitors, or suppliers must follow when entering and leaving the area.

(5) **Personnel.** The biosecurity program should include provisions specifically addressing procedures and requirements for site-dedicated personnel. The plan should likewise address the procedures and biosecurity for visitors and suppliers. This is a good area to address the availability of personal protection equipment. The plan should also specify procedures for people to follow if they had recent contact with other poultry or avian species before re-entering the facilities.

(6) **Wild Birds, Rodents and Insects.** Poultry operations should have control measures to prevent contact with, and protect poultry from, wild birds, their feces and their feathers as appropriate to the production system. Control programs for rodents, insects, and other animals should be

in place and documented.

(7) **Equipment and Vehicles.** The biosecurity plan should include provisions for procedures or restrictions relating to equipment/vehicles that may enter/depart the PBA or cross the LOS. Equipment/vehicles that enter poultry house(s) containing live poultry can serve as a vector of disease agents. Such equipment should be cleaned and disinfected prior to use. Sharing of equipment should be minimized, and a plan for cleaning, disinfecting, and inspecting equipment between farms or sets of houses should be in place if equipment is shared. Vehicle access and traffic patterns should be defined in the site-specific biosecurity plan.

(8) **Dead Bird Disposal.** Dead birds should be collected daily, stored and disposed of in a manner that does not attract wild birds, rodents, insects, and other animals.

(9) **Manure and Litter Management.** Manure and spent litter should be removed, stored and disposed of in a manner to prevent exposure of susceptible poultry to disease agents. On-site litter and manure storage should limit attraction of wild birds, rodents, insects, and other animals.

(10) **Replacement Poultry.** Replacement poultry (chicks and pullets) should be sourced from health-monitored flocks which are in compliance with NPIP guidelines. They should be transported in equipment and vehicles that are regularly cleaned, disinfected and inspected. This is an item that is addressed at the company or complex level. However, if the producer sees something that is not up to standards they need to let the appropriate person in the company know.

(11) **Water Supplies.** It is recommended that drinking water, or water used for evaporative cooling, be sourced from a contained supply such as a well or municipal system. If water comes from a surface water source, water treatment should be used to reduce the level of disease agents.



P.O. Box 1137
Bowling Green, KY 42102
Phone: 270.404.2277
Email: jguffey@kypoultry.org
www.kypoultry.org



CONTINUED

(Continued from page 3)

(12) **Feed and Replacement Litter.** Feed, feed ingredients and litter should be stored and maintained in a manner that limits exposure to and contamination by wild birds, rodents, insects, and other animals. Feed spills within the PBA (outside of the LOS) should be cleaned up and disposed of in a timely fashion. Fresh litter should be brought onto the premises in a manner that reduces the likelihood of the introduction of disease agents.

(13) **Reporting of Elevated Morbidity and Mortality.** The biosecurity plan should address the reporting of sick birds and/or mortality above expected levels. The birds need to be observed throughout the day and dead birds removed and recorded daily.

(14) **Accountability.** It is in the best interest of all poultry producers and the poultry industry to strengthen their biosecurity plans at all levels. The public, government officials as well as other poultry producers expect every poultry producer to do all that they can to prevent an infectious disease outbreak like HPAI.

Dr. Tony Pescatore
Animal and Food Sciences
University of Kentucky

What do you want to read about?

We want to know what you want to read about.
Please e-mail topics of interest to Jacquie.jacob@uky.edu

Back issues of
Cheeps and Chirps,
as well as other information,
are available at
www.poultryenergy.com