

This *Campylobacter* Check List / Action Plan must be completed and or reviewed by the RMP operator and provided to the MPI verifier within seven days of:

- start up of a new or significantly amended poultry processing operation that is subject to National Microbiological Database testing requirements; and
- in response to any first ever non-compliant window against the *Campylobacter* performance target; and
- when notified by MPI that they are not performing as well as industry norms; and
- when requested by the MPI verifier.

The checklist is intended to help identify where processing practices and specific control measures have changed or are different from the norm, or where further investigation could result in improvements. It is not intended to be a definitive list. Additional items may be added by the person completing or reviewing the checklist, or the verifier. The operator may use a poultry consultant, or industry expert to assist with review of the process and completion of the Check List / Action Plan

For each row, tick "Yes" or "No" to indicate whether best practice is being followed. If not, describe actions already taken or planned to address this (with relevant dates) or add a comment explaining the reason the specific practice is not being followed or addressed (e.g. due to construction/practical limitations, other risk mitigation practices being in place etc.).

Where there is an underlined space in the checklist, enter the requested details as these may be important to *Campylobacter* control.

<b>Premises name</b>	
<b>RMP ID / NMD number</b>	
<b>Date checklist completed or reviewed</b>	
<b>Reason for completing or reviewing checklist</b>	
<b>Completed by (name, position and contact details)</b>	
<b>Verifier</b>	

Row	Checklist	Yes	No
1	<b>Poultry supply:</b> <ul style="list-style-type: none"> <li>• Number of cuts from sheds _____ to _____</li> <li>• % farm types (e.g. % free range, barn, layer): _____</li> <li>• Species (e.g. chicken, turkey, duck) _____</li> <li>• Are additional processing control measures taken when accepting birds which may have higher loading? If so what? _____</li> <li>• Is there a whole flock health scheme that applies to all farms?</li> </ul>		
2	<b>Feed withdrawal:</b> <ul style="list-style-type: none"> <li>• _____ hours before catching.</li> <li>• What happens if some birds left in shed? _____</li> </ul>		
3	<b>Catching:</b> <ul style="list-style-type: none"> <li>• First cuts are caught before later cuts</li> <li>• Bird weights are considered to optimise equipment set up in plant</li> <li>• Equipment going into sheds is clean</li> <li>• Catchers follow appropriate personal hygiene routines</li> </ul>		
4	<b>Transport:</b> <ul style="list-style-type: none"> <li>• Cleanliness of crates</li> <li>• Dryness of crates</li> <li>• Cleanliness of truck beds</li> </ul>		

Row	Checklist	Yes	No
5	<b>Stress management of birds during:</b> <ul style="list-style-type: none"> <li>• Lairage (including temperature control)</li> <li>• Hanging (including dim lighting, gentle handling)</li> <li>• Slaughter (including proper stunning)</li> </ul>		
6	<b>Kill line:</b> <ul style="list-style-type: none"> <li>• Line speed is appropriate for bird size:</li> <li>• Average live weight: _____ kg</li> <li>• Live weight range: _____ to _____ kg</li> <li>• Line Speed: _____ birds per minute</li> </ul>		
7	<b>Scalding:</b> <ul style="list-style-type: none"> <li>• Water is emptied completely daily</li> <li>• Water is counterflow and overflows</li> <li>• Organic material in water is minimized by water replacement rate</li> <li>• Scald temperature: _____ °C</li> <li>• Scald time: _____ seconds</li> </ul>		
8	<b>Plucking set up:</b> <ul style="list-style-type: none"> <li>• Plucker type (e.g. on line / drum) _____</li> <li>• Plucker time: _____ seconds</li> <li>• Plucking efficiency: _____ %</li> </ul>		
9	<b>Post-pluck bird rinse(s):</b> <ul style="list-style-type: none"> <li>• Full coverage</li> <li>• Sufficient pressure</li> <li>• Antimicrobial type (if any) _____</li> <li>• Antimicrobial concentration (if any) _____</li> </ul>		
10	<b>Plucker equipment rinse:</b> <ul style="list-style-type: none"> <li>• Full coverage</li> <li>• Sufficient pressure</li> <li>• Antimicrobial type (if any) _____</li> <li>• Antimicrobial concentration (if any) _____</li> </ul>		
11	<b>Manual processing is hygienic:</b> (may be multiple locations to consider) <ul style="list-style-type: none"> <li>• Hand rinse/wash stations close to all manual handling points</li> <li>• Frequency of hand rinsing / washing acceptable</li> <li>• Knife rinsing / washing / sanitising stations nearby</li> <li>• Frequency of knife rinsing / washing / sanitising acceptable</li> </ul>		
12	<b>Evisceration equipment set up:</b> <ul style="list-style-type: none"> <li>• Do they have manufacturer's operating specifications for each piece of equipment?</li> <li>• Do they operate within these specifications?</li> <li>• Do they adjust equipment according to bird size?</li> <li>• If so, how often? _____</li> <li>• Record details below:               <ul style="list-style-type: none"> <li>First weight range: _____ to _____ kg</li> <li>Equipment settings: _____</li> <li>Second weight range: _____ to _____ kg</li> <li>Equipment settings: _____</li> <li>Third weight range: _____ to _____ kg</li> <li>Equipment settings: _____</li> </ul> </li> <li>• How old is the equipment? _____</li> <li>• When was equipment last serviced/maintained? _____</li> </ul>		
13	<b>Vent cut:</b> <ul style="list-style-type: none"> <li>• Knife is not breaking guts</li> <li>• Breakage of guts after vent cut: _____ %</li> </ul>		

Row	Checklist	Yes	No
14	<b>Evisceration equipment:</b> <ul style="list-style-type: none"> <li>Are the spoon settings adjusted for different bird weights?</li> <li>Are birds undamaged and guts removed cleanly?</li> <li>% gut breakage after each module: _____, _____, _____, _____%</li> </ul>		
15	<b>Post evisceration bird rinse(s) after each module:</b> <ul style="list-style-type: none"> <li>Full coverage</li> <li>Sufficient pressure</li> <li>Antimicrobial type (if any) _____</li> <li>Antimicrobial concentration (if any) _____</li> </ul>		
16	<b>Evisceration equipment rinse(s) on each module:</b> <ul style="list-style-type: none"> <li>Full coverage</li> <li>Sufficient pressure</li> <li>Antimicrobial type (if any) _____</li> <li>Antimicrobial concentration (if any) _____</li> </ul>		
17	<b>Gut removal:</b> <ul style="list-style-type: none"> <li>Effectiveness</li> <li>Hygienic handling</li> <li>% incomplete removal: _____%</li> </ul>		
18	<b>Examination:</b> <ul style="list-style-type: none"> <li>Damaged birds: _____%</li> <li>Predominant type of damage: _____</li> <li>Bile stains: _____%</li> <li>Faecal contamination: _____%</li> <li>Other issues: _____</li> </ul>		
19	<b>Extremities:</b> <ul style="list-style-type: none"> <li>If head or feet left on ensuring these are rinsed as well as practicable</li> </ul>		
20	<b>Inside-outside wash:</b> <ul style="list-style-type: none"> <li>Full coverage</li> <li>Sufficient pressure</li> <li>Antimicrobial type (if any) _____</li> <li>Antimicrobial concentration (if any) _____</li> </ul>		
21	<b>Pre-immersion chill antimicrobial:</b> <ul style="list-style-type: none"> <li>Contact time: _____</li> <li>pH: _____</li> <li>Antimicrobial type (if any) _____</li> <li>Antimicrobial concentration (if any) _____</li> </ul>		
22	<b>Immersion chill: (NB: If using air chill please describe set up in line 30)</b> <ul style="list-style-type: none"> <li>Counterflow</li> <li>Water volume per bird: _____</li> <li>Retention time: _____</li> <li>pH: _____</li> <li>Antimicrobial type (if any) _____</li> <li>Antimicrobial concentration (if any) _____</li> <li>Dosing method: manual or automated _____</li> <li>Temperature of birds at exit: _____ °C</li> <li>How often are checked done _____</li> </ul> <p>NB: Residual chlorine should be in free available form.</p>		
23	<b>Post-chill antimicrobial:</b> <ul style="list-style-type: none"> <li>Contact time: _____</li> <li>pH: _____</li> <li>Antimicrobial type (if any) _____</li> <li>Antimicrobial concentration (if any) _____</li> </ul>		



- describe the actions already taken or planned to address this (with relevant dates) or
- add a comment explaining the reason the specific practice is not being followed or addressed (e.g. due to construction/practical limitations, other risk mitigation practices being in place etc.).

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